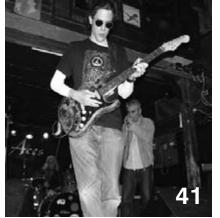


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on the cover

India's on Baymeadows Photo by Daniel Goncalves

Daniel Goncalves is a local professional photographer covering stories and subjects around the world. For more photos from this shoot visit: http://fotobiashoots.blogspot.com

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dining guide august 09

checkout the middle section of EU!









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AUGUST 2009 | eu jacksonville monthly



the dish on dining.

It's time for EU to dish up our dining guide...

While we haven't included every restaurant, we've endeavored to hit Jacksonville classics and interesting neighborhood finds. Mostly we've stuck to indie places, but we do have a section for some of our local chains and their many locations.

If you're into wine, check out our rundown of some North Florida's wine bars. And novice drinkers can learn wine terms along with a few unexpected wine spots in the First Coast area.

Fall is still a few months away, so we've also covered cool treats from smoothies to ice cream to help you beat the heat.

For this dining guide, we've broken things up by neighborhoods. That way, the next time you find yourself across town before catching a show or after a walk on the beach, you'll have a guide to get you to your next meal. And, if you're tired of your neighborhood standbys, we hope EU will inspire you to discover a different part of Jacksonville along with something new for your taste buds!

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photo by erin thursby

downtown

Burrito Gallery (*21 E. Adams St., 598-2922*) Burrito Gallery has the chops to put some fine art on the walls and some damn fine tacos on your plate. They consistently feature the best and brightest young artists from the Jacksonville area, both on the canvas and on the actual wall. Burritos come in two sizes here, ginormous and gargantuan. Vegetarians who haven't yet discovered this place should come in for the ginger teriyaki tofu burrito and the grilled veggie. The tacos are a smaller choice, but just as tasty. Try the fresh mahi, carnitas (pork), curry chicken or the shrimp. L, D. Closed Sundays. Closes early at 3 pm on Monday, all other days till 10 pm. Full bar. \$

Cafe 331 (*331 W Forsyth St., 354-1999*) Yummy omlets with real Greek feta, delightfully bland chip buttys to soak up the extra alcohol at the end of the night, keeping their kitchen open extra late and an interesting lineup of DJs and entertainers are just some of the reasons why Cafe 331 has a following. Full bar. \$

Café Nola (*333 N. Laura St., 366-6911*) At Café Nola, they do what they can to make sandwiches sexy. Try the citrus dill tuna sandwich if you want to take an ordinary tuna salad sandwich to a whole new level of yum. The Shrimp & Grits feature cheesy grits sculpted into wedges (called grit cakes) and smothered in a savory white wine sauce with fresh wild mushrooms and bacon. Add Mayport Shrimp to this and you've got a nearly perfect meal. What makes it perfect is the addition of a sun-dried tomato crostini. The crusty bread and tart sundried tomato topping provides a faultless contrast in taste to the rich and savory dish. L, D. Only serves dinner on ArtWalk nights and every Thursday from 5-9 pm. Closed Sunday. Full bar. \$\$

Casa Dora Italian Restaurant (*108 E. Forsyth St.,356-8282*) The owner is the chef at this family friendly Italian eatery. Excellent prices and good food make this a stop for many before they head to the Florida Theatre. L, D. No lunch hours on Saturdays. Closed Sundays. \$\$

Chew (117 W. Adams St., 355-3793) Putty greens, clean lines and industrial/urban warmth mark the décor, with oh-so New York white paper lights, green tiled pillars and frosted glass. They serve beautifully presented soups, salads and sandwiches, including a fried green tomato blt during lunch hours. Dinner entrees include Hazelnut Encrusted Veal Chop, Seared Grouper, Cumin Roasted Rack of Lamb and Stuffed Quail, to mention a few. They all taste as amazing as they look. They also offer wine dinners on occasion. Beer and wine. L Weekdays, D Tuesday-Saturday.Closed Sundays. \$\$

Da Real Ting (128 West Adams St., 633-9738) The jerk chicken at Da Real Ting really is the real thing. It's the best jerk chicken we've found in Jacksonville. For some bar bites that can't

be beat, try their conch fritters, served with a spicy sauce. Keep in mind that it is a bit of a dive and only open after 8 pm to 4 am Friday and Sunday nights. On the upside, they serve food probably later than anyplace Downtown. Full bar. \$

Koja Sushi (2 Independent Dr., The Landing, 350-9911) Those looking for a Japanese meal experience ought to know that there is a strong Korean influence as far as dishes other than sushi are concerned. Locals know to ask for the excellent kimchee, a traditional Korean dish of fermented veggies. Full bar. \$\$

La Cena Ristorante (211 N. Laura St., 633-9255) A bit snooty, to be sure, but that's apparently part of their charm. La Cena is where government officials and high-powered lawyers go for dinner Downtown when they're tired of steak houses. This expensive Italian restaurant feels private and exclusive. D. Beer and wine. \$\$\$

London Bridge Eatery & Pub (*100 E. Adams St., 359-0001*) Like Burrito Gallery, you'll find this place to be ultra crowded during ArtWalks. They serve decent pub food here and have an excellent selection of beer. L, D. Beer, mainly. \$

Twisted Martini (2 Independent Dr., The Landing, 353-8464) Standards like fried calamari and seared ahi tuna round out their tapas heavy menu. Spain, Italy, Thailand and Mexico are just some of the countries that inspire the courses on their international menu. Try the Xango's fried cheese cake or Death by Chocolate Cake if you're in the mood to indulge or just finish your meal with a chocolate martini. D. Closed Mondays and Tuesdays. Full bar, of course. \$\$

Worman's Deli (204 Broad St., 354-5702) This Downtown deli is an institution that's been family owned and operated since 1923. Try anything from the deli case, buy a made-to-order sandwich or indulge in one of their baked sweets, like a black and white cookie. L. \$

springfield // northside

Chan's Chinese (1508 N. Main St., Springfield, 358-2808) The line for Chan's at lunch can be a trifle daunting, but this Chinese pick up is quick and delish. Last we heard, they only take cash, though, so be prepared for that. \$

City Kidz Ice Cream Café (1303 N. Main St., Springfield, 598-5115) Despite the name, they serve more than ice cream. Try the crab cake sandwich and finish things off with one of their smoothies, or go with a classic ice cream. \$



Green Papaya (13141 City Station Dr., Northside, 696-8886) On the Northside, they've been hungry for Pan-Asian Thai flavor. Not any more--Green Papaya fills their bellies! It's fast become a date-night spot for Northsiders. The décor is quirky-modern, a strange mish-mash of colors and styles, but the prices are just right! Most items on the menu range from under \$10 to a little over \$20, with most landing on the cheaper side and in the middle. L, D. Beer and wine. \$\$

Hola Mexican Restaurant (1001 N. Main St., Springfield, 356-3100) Cheap but delish Mexican, as it should be. For Springfielders that don't want to head to a La Nop! L, D. Closed on Saturday and Sunday. Beer, wine and margaritas. \$\$

Jackie's Seafood (8132 Trout River Dr., Northside, 764-0120) Call ahead to ensure your view of the Trout River. Not exactly fine dining, but Jackie's has been here for what seems like forever and has plenty of devotees to its fried shrimp. Tired boaters dock here for a bite to eat before heading home. Park or dock, they're happy to serve. L, D. Well liquors, beer and wine. \$\$

Salsarita's Fresh Cantina (840 Nautica Dr. # 131, Northside, 696-4001) While it might be a chain, you wouldn't know it at first glance. It's another Mexican alternative for Northsiders. L, D. Bottled beer. \$\$

Sandollar (9716 Heckscher Dr., Northside, 251-2449) Near the ferry crossing on the Heckscher side of the river is a shanty little place on the dock, perched cozily on the water. You'll find delicious peel 'n eat shrimp and all of your favorite fish entrees fried to a crispy golden brown. L, D. Full bar. \$\$

Three Layers: A Coffeehouse (*1602 Walnut St., Springfield, 355-9791*) Mainly serving coffees and pastries to go with them, this hang-out spot is also becoming a place to grab lunch. Friendly folks, free wi-fi and local art makes it a new local favorite. B, L, D. Closed Mondays. \$

Millhouse Steakhouse (1341 Airport Rd., Northside, 741-8722) It's been open for about 4 years, serving what some claim are the best steaks in town, at a decent price. Apparently this steakhouse has only escaped local fame because it's out on Airport Road. They've also got a quite a variety of other selections on the menu, if you're not the carnivore type. L, D. Full bar. \$\$\$

Uptown Market (*1303 N Main St., Springfield, 355-0734*) It's mainly a market, but there will also be a place to eat, counterside. Grand opening at the end of August. L. \$

Waffa and Mike's (*1544 N. Main St., Springfield, 683-8313*) Mediterranean home cooking from Waffa and Mike's sure got Springfield all excited. In keeping with their family atmosphere, no beer or wine is served here. B, L, D. \$ \$

san marco // southbank

Basil Thai and Sushi (1004 Hendrix Ave., Southbank, 674-0190) A solid wine list and excellent sushi rounds out their Thai menu. Very popular for lunch and dinner. L, D. Closed Sunday. Wine and beer. \$\$\$

b.b.'s (1019 Hendricks Ave., Southbank, 306-0100) For diverse, stylish American food in a modbistro atmosphere, minus the pretension, b.b.'s in San Marco is a Jacksonville favorite. They've got a bisque soup that will have you wanting to lick the bowl clean. Desserts are large, so plan to share! L,D. Closed Sundays. Open for brunch Saturday. Wine and beer.\$\$\$

Bistro Aix (1440 San Marco Blvd., Southbank, 398-1949) French-style bistro fare at its finest with an eclectic flare, Bistro Aix has a reputation for upscale cuisine, but there are some tasty options on the menu for under \$20 and they have half portions available on many of the selections, something you might be grateful for if you like to have a little taste of everything! For dessert try their classic crème brûlée. \$\$\$

Chart House (1501 Riverplace Blvd., Southbank, 398-3353) Not a Jacksonville-based chain, Chart House is known for fine seafood dining. From the Crab Avocado Mango Stack on their raw bar menu to the Macadamia Crusted Mahi Mahi, they are a top-shelf contender for scoring date points and their Southbank location provides a nice nautical view of the St. Johns as it winds through Downtown. L, D. Full bar. Open for lunch Wednesday- Friday only. Open just for dinner Saturday-Tuesday. \$\$\$

The Grotto (2012 San Marco Blvd., San Marco, 398-0726) Their San Marco location makes them the perfect place to start or end an elegant evening in San Marco, and the ambience is like an authentic Italian wine grotto. A full tapas menu and weekly tasting. Select from one of their more than 50 wines by the glass or take home a bottle that is perfect for the season. L, D. Closed Monday. \$\$\$\$

Havana-Jax (2578 Atlantic Blvd., Saint Nicholas, 399-0609) If you're looking to come in for lunch, the Cuban sandwich is the most genuine Cuban you can find in Jacksonville. Cuban arroz con pollo is the standout choice for dinner. L, D. Closed Sunday. Full bar. \$\$\$

Layla's (2016 Hendricks Ave., San Marco, 398-4610) Just a bit more upscale in décor and slightly more Americanized in food than Casbah, come for Middle Eastern fare like tabouli or just have some wings at the bar. Later in the evening it tends towards a bar crowd rather than a restaurant. D. Closed Sunday. \$\$\$

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photo by erin thursby

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For more information and menus, visit eatupdowntown.com or call 904.451.3344.

Price per person, does not include tax or gratuity. Reservations recommended



Matthew's (2107 Hendricks Ave., San Marco, 396-9922) Chef Matthew Medure's flagship restaurant, Matthew's is one of North Florida's most awe-inspiring fine dining eateries. Enjoy a refined, European-style atmosphere and artfully presented cuisine that has made Matthew's one of Northern Florida's most awarded and popular restaurants for more than a decade. Happy hour 5-7 pm Imperia Vodka Martinis. Reservation recommended. D. Closed Sundays. \$\$\$

Mare's Sweet Kabob (1520 Hendricks Ave., San Marco, 399-4060) The fairly new San Marco eatery serves Mediterranean dishes. As the name would imply, Mare's specializes in kabobs. The quiche is a popular lunch item. L, D. Closed Sundays. \$\$

Metro Diner (3302 Hendricks Ave., San Marco, 398-3701) Local diners just tend to gain a little more panache when they're in a swanky neighborhood. Such is the case with the Metro Diner, with their made to order omelets and 10 inch pancakes. Lunch items include soups, salads and sandwiches, including a crab cake sandwhich, as well as meatloaf, chicken pot pie and pot roast. Dine in or take out. B, L. \$\$

Morton's (*1510 Riverplace Blvd., Southbank, 399-3933*) It's all dark woods and an ambiance that would make OI' Blue Eyes proud. The walls are filled with nostalgic photos of old movies stars and celebrities. Choose your aged beef from a tableside cart and live it up, steak-style. Full bar. D. \$\$\$

Qiu Sushi Rock Café (1950 San Marco Blvd., San Marco, 399-3305) Neon in the midst of San Marco marks this sushi place. The décor and feeling is Urban Japanese, with a hint of futurism and a dash of nostalgia. Sit at the bar and watch them craft your meal. Beer, wine and sake. L, D. Open just for dinner on Sundays. \$\$

Ruth's Chris Steakhouse (*1201 Riverplace Blvd., Southbank, 396-6200*) While it might be commercially owned, this steakhouse is worth a mention because it's where businessmen take their high-end clients. They pride themselves on fun with class, but it's the class that people go back for. They season the steak with very little, letting the true flavor of the aged beef show through. If you're not up for steak, go for the lobster, it's nothing less than delicious. D. Full bar. \$\$\$

San Marco Deli (1965 San Marco Blvd., San Marco, 399-1306) Have a bagel and lox in the morning and a Boar's Head corned beef sandwich for lunch. B, L. Closed Sundays. \$

Take Away Gourmet (*2103 San Marco Blvd., San Marco, 398-6676*) Where Matthew's Market used to be--and still very much Matthew Medure's thing. This time they've cut out the exclusive grocery store and have focused on the food. It's a reasonable \$8.50 a pound fee from their gourmet buffet. You can also visit their freezer for take home meals at \$19.95 or you can order some of their fancier meals. And don't forget Sunday brunch. L, D. Closes 5 pm on Sundays, 8 pm the rest of the week. \$\$

Tidbits Restaurant (1076 Hendricks Ave., Southbank, 396-0528) This lunchtime eatery has been part of the competitive San Marco dining scene for some 20 years. The food is simple, fresh and good, with favorites like potato salad and sandwiches on the menu. Catering available. L. Open for lunch only on weekdays. \$\$

Wine Cellar (1314 Prudential Dr., Southbank, 398-8989) Wine Cellar is the oldest wine bar in the Southbank area and the classic wine bar for Jacksonville. Their continental cuisine can be paired with your choice from their enormous wine list. Rack of lamb and peppercorn seared tuna are just two of the menu items you'll want to try, paired with one of their fine wines. Put on your evening clothes and make it a formal night. L, D. Closed between lunch and dinner. Closed Sundays. Beer and wine. \$\$\$\$



photo by erin thursby

mandarin // julington creek

Ancient City Subs (10950 San Jose Blvd., Ste. #13, Mandarin, 446-9988) Not your runof-the-mill sub shop, Dat'l pepper mustard and their Minorcan pork sub are just some of the reasons locals frequent this sub shop with St. Augustine ethnic flavors. L, D. Open til 9 pm weekdays, closes at 6 pm on Saturdays and 4 pm Sundays. \$

The Blue Crab Crabhouse (3057 Julington Creek Rd., Julington Creek, 260-2722) Generous portions and family service marks this crabhouse as a Mandarin favorite for seafood. D. Serves lunch Sunday only, opens 12:30. Full bar. \$\$

Clark's Fish Camp (12903 Hood Landing Rd., Mandarin, 268-3474) A Jacksonville classic, this is where we take out of towners, more for the atmosphere than anything. Their famous Fish Camp Platter is plenty to fill you up while enjoying their scenic fish camp/ hunting lodge facilities, but beyond seafood they also have exotic meats such as kangaroo and ostrich. Whether you want down-home classics such as fried catfish with a dessert of key lime pie or something truly wild, Clark's has it. D, L. Open for lunch on the weekends only. Full bar.\$\$

Cobblestones at the Creek (108 Julington Plaza Dr., Julington Creek, 230-6744) For an upscale, yet comfortably casual American dining experience, try Cobblestones. Shrimp, crab stuffed mushrooms, and their chicken de Francesco are just a few of the things that will tempt you. Signature dishes include their Vidalia Onion Soup and Cobblestones Signature Fusion Filet - a 9 ounce triple trimmed filet, broiled with Roma tomatoes and mushrooms. A temperature controlled wine cellar of over 1,000 bottles is something they take pride in. D. Full bar. \$\$\$ **Don Juan's Restaurant** (12373 San Jose Blvd., Mandarin, 268-8722) Burritos, enchiladas, chimichangas and tacos are made from scratch at this family own Mexican restaurant. L, D. Beer and wine. \$\$

Heirlooms Café & Market (9545 San Jose Blvd., Mandarin, 880-2291) It's a market and a culinary café, offering cuisine made with fresh ingredients. Try their BBQ duck wonton, pesto alfredo tuna panini or Brentwood pot roast sandwich. Diners can choose to eat indoors, outdoors or simply use their take-out service. B, L. \$\$

Jade's Bistro (11362 San Jose Blvd., Mandarin, 288-7999) Although there is a little fusion on the menu, Jade Bistro mostly makes upscale Chinese dishes. In appetizers you might want to try the lettuce wraps; crisp iceberg lettuce is brought to your table along with a flavorful filling of chicken or shrimp. Entrées they're known for include Thai-style Chilean Sea-bass. L, D. Beer and wine. \$\$

The New Orleans Café (12760 San Jose Blvd., Mandarin, 880-5155) Family owned Louisiana flavor. L, D. Closed Monday. \$\$

Sorrento Italian Restaurant (6943 Saint Augustine Rd., Mandarin, 636-9196) This is a true Italian bistro. A quaint little restaurant perfect for an intimate dinner, Sorrento is located in a snug little building tucked away from the limelight on St. Augustine Rd. Known by foodies as one of the best kept secrets of Italian dining in Jacksonville, Chef Luciano Russo meticulously prepares delicious traditional fare and the service is always extraordinary. Step out of the trendy restaurant scene and into this quiet little treasure. Excellent wine list and select beers. L, D. Closed Monday. Beer and wine. \$\$\$\$

Tree Steakhouse (*11362 San Jose Blvd. Ste. 1, Mandarin, 262-0006*) The inside of this classic Jacksonville Steakhouse will remind you of an upscale men's club, but the menu is diverse and the ambiance is romantic enough that it's a favorite for Mother's Day and Valentine's Day. The steak, of course, is excellent, but so is the salmon. D. Full bar. \$\$\$\$

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7



photo by erin thursby

Flavors Essence of India (9550

French Pantry (6301 Powers Ave., 730-8696) Judging from how crowded their small, fast-paced restaurant gets during lunch, I'd say this fabulous little rustic French gem isn't a secret any more. The best French breads, incredible salads (they put the day's menu on black

boards) and sandwiches are served. It's only open for lunch during the week and there is often a line at the to-go counter. L. Weekdays only. \$\$

cuisine at India's Restaurant comes

from the northwestern region of Punjab, which straddles India and

Pakistan. Fragrant as only Basmati

rice can be, the cook delicately

spices and flavors it with ghee

India's Restaurant (9802 Baymeadows Rd., 620-0777) The

Sundays. \$\$

Baymeadows Rd. # 17, 733-1525) Indian food is certainly popular in the area. The bright interior is more suited to the lunch crowd, which Flavors serves admirably with their excellent buffet. L, D. Closed

baymeadows // southside

Blue Bamboo (3820 Southside Blvd., 646-1478) Fabulous fusion cuisine in an upscale setting. Try their Street Eats, in particular their BBQ Duck Wonton Crisps. They're also a great place for sushi (be sure to ask for the menu). Wash it all down with one of their awesome cocktails and be sure to save room for their Thai tea crème brûlée! L, D. All appetizer menu served on Sundays. Full bar. \$\$\$

Cantina Laredo (10282 Bistro St., St. Johns Town Center, 997-6110) The words upscale and Mexican only belong in the same sentence if you're talking about Cantina Laredo, where they make the guacamole tableside and where they often hold tequila tastings. L, D. Full bar. \$\$\$

The Capital Grille (5197 Big Island Dr., St. Johns Town Center, 997-9233) For their Kona crusted steak alone, you'll want to go back. The décor is business opulent, meaning that it's exactly the sort of place businesses would take their clients for dinner to impress them. L, D. Serves lunch weekdays, open only for dinner weekends. \$\$\$\$

Cha-Cha's Mexican Restaurant (9551 Baymeadows Rd. # 21, 737-9903) The fast Mexican sit-down choice for those that work in the Baymeadows area. L, D. Closed Sundays. Margaritas, tequila, beer & wine. \$\$

Copeland's (4310 Southside Blvd., 998-4414) Offering a taste of Cajun cuisine the menu includes creole classics like shrimp etouffee, pork ribs Pontchartrain and blacked Bayou chicken, L. D. \$\$



photo by daniel gpncalves

butter. Such rice is surely served in heaven. The lunch special, \$6.95, attracts quite a few business people from the surrounding Baymeadows area. Although things get a little more expensive at dinner, they've developed a following that slakes their evening Indian cravings here. L, D. Beer and wine. \$\$

Lemongrass (9846 Old Baymeadows Rd., 645-9911) An upscale L.A. urban feel is the backdrop for tasty Ameri-Thai fare at this Baymeadows area restaurant. With a lime green décor and a small-but-chic bar, it's also a stop for a casual dinner. Try their Pad Thai and Crab Rangoon. L, D. Closed Sunday. Beer, wine and sake. \$\$\$

Mediterrania Restaurant (3877 Baymeadows Rd., 731-2898) The Mediterrania restaurant has been a friendly neighborhood place to eat since 1986. For over 20 years the restaurant has attracted people with a combination of great Greek and Italian cuisine and family-friendly atmosphere. L, D. Closed Sundays. Beer and wine. \$\$

Pagoda (8617 Baymeadows Rd., 731-0880) For a sit-down Chinese lunch that's fast enough for Baymeadows workers to get back before their lunch hour ends but still nice enough to make diners feel relaxed, Pagoda is the choice. Try the shrimp fried rice, and even if you've got to order it a day ahead of time, the Peking Duck. L, D. Closed Sunday. Full bar. \$\$

Pattaya Thai (9551 Baymeadows Rd., 646-9506) Jacksonville diners who crave authentic Thai often eat at Pattaya Thai, which has a devoted following. The chicken coconut soup is one of the menu items regulars go back for. It's been part of the Jacksonville dining scene since before Thai was cool, albeit in a different location than where they first started. L, D. Closed Sunday. Beer, wine and sake. \$\$\$

Shula's 347 Grill at the Sheraton (10605 Deerwood Park Blvd. Southside, Deerwood. 642-0063) Well-spaced black-and-white pictures of sports moments in the same style of frame give it a unified decor. It's essentially a steakhouse with an unassuming sports theme. Steak aficionados will want to go straight for the really good stuff: the Shula Cut. Every steak is a center cut, well aged and expertly handled on the grill. If you love steak, you should make it your business to order the filet mignon. B, L, D. Full Bar. \$\$\$

Taste of Thai (4317 University Blvd., 737-9009) Inexpensive Thai food is possible in Jacksonville in this a homey, family restaurant. Service is always friendly and they have a full selection of vegetarian items. The green chicken curry choice comes highly recommended. L, D. Closed Sunday. Beer and wine. \$\$

Tommy's Brick Oven Pizza (4160 Southside Blvd., 565-1999) For uncommon combinations and distinctive flavors, take some time to visit Tommy's Pizza for lunch or dinner. This small, innocuous pizza place, buried in a strip mall along Southside Boulevard, is an unusual treat. Historically, the best pizza parlors are never those glitzy towering standalone joints with recognizable name brands, but rather small parlors tucked away almost invisibly in a strip of shops. Tommy's Pizza is a secret treasure- just the sort of place you'd hear great things about but rarely notice. L, D. Closed Sunday. Bottled beers and wine. \$\$



photo by erin thursb

arlington

Christy's Wings 'n Things (5907 Merrill Rd., 744-0329) A favorite gathering spot for JU students for wings, homemade sauces and beer. L, D. Closed Sundays. Very cold beer. \$

Cotten's Bar B Que (2048 Rogero Rd., 743-1233) Locally owned, serving up some tasty Q, a family spin-off of Fred Cotten's in Springfield. L, D. Closed Sundays. \$

De Real Ting Sidewalk Café (6850 Arlington Expy., 446-9777) Looking for some kick-ass Caribbean jerk chicken at a reasonable hour? This De Real Ting is open when the Downtown location isn't. It might not be upscale dining, but it sure is good. L, D. Closed Mondays. \$

Marti's Cafe (3031-1 Monument Rd., 379-8363) A friendly East Arlington restaurant that offers a hearty home-style breakfast that will take you back to Mom's kitchen including omelettes, pancakes and fresh biscuits with sausage gravy. Their lunch and dinner offerings include sandwiches, meatloaf, beer-battered shrimp and fresh fish. B, L, D. \$\$



Nero's Cafe (*3607 University Blvd. N., 743-3141*) Nestled near the end of University Boulevard this Italian dinery has remained true to a "real" restaurant atmosphere. For an affordable white-tablecloth dining experience Nero's serves it up with style and ample portion size traditional authentic Italian fare. D. \$\$

Tonino's Trattoria (7001 Merrill Rd., 743-3848) A cozy, locally owned little Italian place, a family favorite. \$\$

Trey's Deli (*3607 University Blvd N., 743-3141*) The dishes are well proportioned, and reasonable priced. The steak and prime rib is some of the best and with fresh seafood daily. L, D. Closed Sundays \$



photo by erin thursby

intracoastal

Billy's Boat House Grill (2321 Beach Blvd., Intracoastal East, 241-9771) Located in Beach Marine on the Intracoastal, you can expect great views and fresh seafood. Try their Famous Seafood Dip, one of the homemade soups or the Boat House platter with a trawler load of fresh seafood. Full bar and live music. Thur-Sun. L, D, B on Sat and Sun. \$\$

Marker 32 (*14549 Beach Blvd., Intracoastal East, 223-1534*) With a sunset view of the Intracoastal Waterway, you'd think it would be hard to find a plate to match the view. Not so at Marker 32. The ever-changing menu is always cunningly presented, with innovation and style. Though they're known for their focus on fresh seafood specials, one artistically presented fish that's always on the menu is their pan roast tilapia, served with jasmine rice and lemon braise spinach, sprinkled with toasted almonds and Spanish tomato concasse. D. Closed Sun. Full bar. \$\$\$\$

Salerno Pizza & Ristorante (4765 Hodges Blvd. Ste. 7, Intracoastal West, 821-4350) Homemade Italian, generous veal portions and decent prices make this a neighborhood favorite. Locals love the pasta and the pizza. L, D. \$\$

Zaitoon Mediterranean (13475 Atlantic Blvd., Intracoastal West, 221-7066) Just before the Intracoastal, behind the Fresh Market is Zaitoon. The Mediterranean is such an intriguing blend of cultures and cuisines, so Zaitoon has plenty to choose from. They combine tried and true family recipes with contemporary techniques. Try their layered hummus, lamb kebabs or spanakopita. L, D. Closed Mondays. Tapas menu available between lunch and dinner. Full bar. \$\$\$



beaches

photo by daniel goncalves

Angie's Subs (*1436 Beach Blvd., Jax Beach, 249-SUBS*) Ask Jax Beach dwellers for a "best of" as far as food's concerned and Angie's is always mentioned. Their Peruvian Sub is a favorite. Every sandwich, salad and special is large and super-yummy. Try their famed sweet tea or knock back a cold one with your meal. Beer and wine. L, D. Closed Sunday. \$

Aqua Grill (*950 Sawgrass Village Dr., Ponte Vedra Beach, 285-3017*) Open since 1988, Aqua Grill serves fresh gourmet seafood, aged Angus steaks, live Maine lobster, creative pasta dishes, as well as unique meat entrées. Enjoy the elegant main dining room, the private banquet room with scenic lake views, or lakeside patio seating. L, D. Full bar. \$\$\$

Beach Diner (*501 Atlantic Blvd., Atlantic Beach, 249-6500*) Southern comfort food, beach style! Eat some soul satisfying meatloaf or nibble on some freshly grilled fish or seafood. The eggs benedict and shrimp and crabmeat tossed salad are popular menu items. Don't forget to try the coconut cake. Breakfast is served all day, made-to-order. B, L. \$\$

Beach Hut Café (*1281 S. 3rd St., Jax Beach, 249-3516*) Don't worry about sleeping late if you live at the beach, you can still get breakfast all day. Try their Complete Country meal which includes two eggs, two hot cakes and your choice of home fries, grits or cheese grits, plus coffee or tea. Folks also eat their casual lunches, noshing on their club sandwiches, fish fillets, burgers and lunch specials (such as their all-you-can eat spaghetti on Wed.). B, L. \$\$

Bukkets (222 N. Oceanfront, Jax Beach, 246-7701) Located next to the Seawalk Pavilion, this beachfront restaurant/bar beckons beach goers with cold beverages and "bukkets" of oysters plus the typical bar menu of burgers, wings and sandwiches. L, D. \$\$

Campeche Bay Cantina (*127 First Ave. N., Jax Beach, 249-3322*) Located 2 blocks from Jacksonville Beach Seawalk Pavillion, the New Mexican style food is made fresh daily and cooked to order. The menu offers popular Mexican dishes as well as steaks and their famous fish tacos. Be sure to have a house specialty margarita or make it Top Shelf with Cuervo Gold, Citronge and Grand Marnier. Full bar. D. \$\$

Caribee Key (*100 1st St., Beaches Towncenter, Neptune Beach, 270-8940*) The island-inspired food at Caribee Key has become an important part of the Neptune Beach culture. You can sit outside and enjoy the sunlight and an ocean breeze, or you can go to their upstairs bar where they keep the windows open. The jerk chicken is definitely of a Jamaican flavor and can be had fried or grilled. The creamy roasted corn and crab chowder will be a savory treat for those who love island chowder. L D. Full bar. \$\$

Casa Marina Inn & Restaurant (691 1st St., Jax Beach, 270-0025) The Casa Marina's creative Chefs design and serve "New Beach Cuisine" daily, highlighting the best of local seafood, produce and specialty ingredients with an international flair for flavor and style. Linger over lunch, delight over dinner or experience a tasting of their signatures Tapas. L, D. Full bar. \$\$\$

>> continues on page 10 >>



MEIOW mushroom

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Chizu (1227 S. 3rd St., Jax Beach, 241-8455) The darkened Japanese steakhouse and sushi bar have been serving Jax Beach for 25 years. The hibachi chefs put on quite a show. The sushi bar is almost 30 feet long and with more than 50 selections. D. Full bar. \$\$

The Crab Cake Factory Seafood Bar & Grille (1396 Beach Blvd., Jax Beach, 249-4776) As expected, they have original Maryland crab cakes or you can have the famous blue crabs served up in more than a dozen dishes. The Chef's Specialty, Broiled Blue Crab Jumbo Lump Crab Cakes, are blended with a special recipe of seasoning over organic greens and sweet & sour mango salsa, then finished with a citrus butter chardonnay sauce. They have many seafood selections as well as tempting steaks and chicken dishes. Full bar. L, D and Sunday Seafood Brunch Buffet. \$\$

Cruiser's Grill (319 23rd Ave. S., Jax Beach, 270-0356 & 83202 A1A N., Ponte Vedra, 273-5446) Cruise here for a burger, taco, cheddar fries, onion rings and even some country fried steak. This is one of those classic burger joints that the whole family can enjoy. L, D. Beer and wine. \$

Culhane's (967 Atlantic Blvd., Atlantic Beach, 249-9595) If you're lucky you might see one of the four Culhane sisters, who run the pub. These delightful ladies hail from county Cork out of Ireland. Culhane's is our pick for hearty Irish fare, from their potato leek soup to their shepherd's pie. Desserts are just as good as the main fare with a fried cheese cake, covered in Irish crème sauce and 24 carrot cake with a rich cream cheese icing and honest-to-goodness whipped cream. and some live music. L, D. Closed Mondays. Dinner only Tuesday-Thursday. Weekend brunch served on the weekend. Full bar. \$\$



photo by erin thurs

Dwight's Mediterranean Style Bistro (1527 Penman Rd., Jax Beach, 241-4496) This upscale eatery offers a top-notch menu including fish, steaks, lamb, veal and quail. L, D. \$\$\$

Eleven South Bistro (216 11th Ave. S., Jax Beach, 241-1112) The menu is the centerpiece of the dining experience and features an exclusive variety of seafood, steaks, fresh fish and pasta dishes. The open flame mesquite wood grill adds delectable flavor to their dishes from the signature sea bass to steaks and appetizers. L, D. Lunch served only Tuesdays-Friday; dinner 7 days a week. \$\$\$

Ellen's Kitchen (1824 3rd St. N., Jax Beach, 246-1572) Originally located inside Silver's Drug Store in Neptune Beach, Eleen's Kitchen has long been a beach-dwellers favorite offering breakfast that area surfer's leave the waves for. B, L. \$

Giovanni's Bar & Grill (1161 Beach Blvd., Jax Beach, 249-7787) Giovanni's Restaurant has been in the same location for 30 years but it certainly doesn't look like the it did 30 years ago. Giovanni's features modern Italian cuisine in a polished casual setting. Experience the eclectic menu featuring house made mozzarella and sausage as well as veal scaloppini, house made pastas, duck, rack of lamb, cornish hen, filet and fresh seafood plus the Chefs creations found in the nightly specials. D, Closed Sundays. \$\$\$

Homestead (1712 Beach Blvd., Jax Beach, 249-5240) The Homestead Restaurant has been serving guests since the late 1940's. The new owners are proud to carry on a fine tradition of Southern Cuisine with favorites such as the Homestead's Famous Southern Fried Chicken or Cajun Shrimp and creamy grits. They also serve specialties such as Grouper Pesada and Blackened Pork Loin with grilled shrimp. Full bar. D, Sunday brunch buffet. \$\$

Ichiban Japanese Steakhouse (675 N. 3rd St., Jax Beach, 247-8228) Part performance, part cuisine, this is a Jacksonville favorite for Japanese grill. They also serve sushi (of course) and boxed Japanese dinners. Full bar. D. \$\$\$

Landshark Café (1728 3rd St. N., Jax Beach, 246-6024) Try the tasty So-Cal Soft Tacos, with your choice of refried beans, beef, chicken, fish or shrimp. The Mayport Shrimp tacos are especially good, served with a side of salsa and sour cream. The fried banana peppers and sweet potato fries are popular side items on the menu. Beer and wine. Live music. L, D. \$



Mezza Luna Pizzeria Ristorante (*110 N. First St., Beaches Towncenter, 249-5573*) Mediterranean style cuisine with global influences such as wood-fired pizzas, Hawaiian big eyed tuna, and handmade desserts. Large outdoor patio dining is always available. D, Closed Sunday. \$\$\$

North Beach Bistro (*725 Atlantic Blvd., Atlantic Beach, 372-4105*) A dash of ethnic foods (like their Asian Roasted Pork Noodles), tried and true American foods (Filet Mignon with whipped Yukon potatoes) and local flavor (Mayport Fisherman's Stew) can all be found on the menu at this fine dining establishment, a relative new comer to the area. Full Bar. Closed Mondays, Brunch only on Sundays, D Tue-Sat. \$\$

Ocean 60 (60 Ocean Blvd., Atlantic Beach, 247-0060) This fine dining experience has a selections of Norwegian Salmon Panzanella, Ocean 60 Seafood Cioppino, Chimichurri Grilled Ribeye & Shrimp Adobo and Wood Grilled Pork Tenderloin. They also have an extensive wine list and a wide variety of martinis. L, D. \$\$\$

Ragtime Tavern Seafood Grill (207 Atlantic Blvd., Beaches Town Center, Atlantic Beach, 241-7877) With their own micro-brewery and food with an 'Orleans flair, this is one of the most popular eateries on Atlantic Beach. It's a big place with cozy booths and lots of levels, giving it a sense of intimacy. Expect live music most evenings and some fiery Cajun food. Try New Orleans favorites like jambalaya, red beans & rice and blackened fish. Come for the beer, stay for the food. Full bar. L D. Sunday Brunch. \$\$

The Reef (*4100 Coastal Hwy., Vilano Beach, 824-8008*) Called "casual oceanfront dining" their food meets a much higher standard than most casual dining joints. Their seafood dishes are known to be delicious, fresh and innovative and the prime rib is reportedly the best in the area. The menu offers full and lighter portions which are very popular for those with a smaller appetite. The Reef is a bit off the beaten path but well worth the drive for a delightful meal right on the ocean. Each table has a fine view and full-moon dining is recommended. Full bar. L D Sunday Brunch. \$\$

Restaurant Medure (*818 A1A N., Ponte Verde Beach, 543-3797*) Now reopened Chef David Medure welcomes guests to experience a wide range of flavors from around the world at his Ponte Vedra Beach restaurant. The newly appointed lounge will offer small plates, creative drinks and entertainment. Happy hour twice daily from 4 to 6 and from 10 to 12. \$\$

The Ritespot (*1534 3rd St. N., Jax Beach, 247-0699*) Walls covered with collector dinner plates welcomes you to this auhtentic home-style Southern cooking offering batter fried chicken, chicken-fried steak, liver & onions, pork chops and shrimp. B, L, D. \$

Roy's (2400-101 S. 3rd St., Jax Beach, 241-7697) Roy's features seafood, with a focus on delicacies from the oceans surrounding Hawaii. You will find Ono, Opakapaka and Onaga in addition to an array of hand-cut meats, sushi and fresh shellfish—not to mention an award winning wine list that was designed to perfectly enhance every meal. The local Chef partners have each been trained under the tutelage of Roy Yamaguchi himself. Full bar. D. \$\$\$\$

Singletons Seafood Shack (*4728 Ocean St., Mayport, 246-4442*) A place for real seafood lovers, you will find you can get perfectly prepared shrimp, grouper, oysters, crab and many other seafood choices. All meals come with perfectly fried hush puppies plus vegetable of the day. Located in Mayport beside the Ferry, the building is a "shack," but the view is great, you can watch the shrimp boats bringing in the catch. Full Bar. L, D. \$\$

Sliders (*218 1st St., Neptune Beach, 246-088*) This Neptune Beach favorite is the perfect place to slip away from the beach for a cold beer and some delicious oysters. Their raw oysters are known for being the best, but even if you like them cooked, they have plenty of styles to tickle your fancy. Not an oyster lover? They've got something to appease you too. Beer and wine. D. \$\$

The Sun Dog (207 Atlantic Blvd., Beaches Towncenter, 241-8221) A local bar with a welcoming atmosphere where you can find fresh seafood specials, unique sandwiches, and salads. They also have Angus Beef Filet Mignon, Prime Rib and Ahi Tuna. Be sure to start off with the addictive Bleu Chips. Live music. Full bar. L, D, Sunday Brunch. \$\$

Tacolu Baja Mexicana (*1183 Beach Blvd., Jax Beach, 249-TACO*) Everything is made in house, by hand, fresh every day. Guacamole is made throughout the day and corn tortillas are made two to three times per day. Fish tacos and margaritas are the specialty. In addition to all the usual



oto by erin thursby

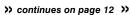
options, you can get your tacos made with seared ahi tuna, leg of lamb or salmon with the Bangin' Shrimp Taco a popular choice. Full bar. L, D. Closed Mondays. Sat and Sun Brunch. \$

Tento Churrascaria (*528 1st St. N., Jax Beach, 246-1580*) This is a Brazilian Steakhouse with an open-flame cooking style. Various types of meat are slow roasted on huge swordlike skewers that are brought to each table and carved for guests. Drinks and desserts are separate from the \$39 all-the-meat-you-can-eat price which also includes a buffet with soup, salad, starters and vegetables. Full bar. D. \$\$\$\$

Thai Room (*1286 3rd St. S., Jax Beach*, *249-8444*) This Jax Beach gem specializes in fine Thai cuisine including crispy duck, Thai-style snapper and chicken satay. A large menu means you'll always find something you're in the mood for. Wine lovers will find over 200 wine selections on their menu. Beer, wine and sake. Closed Sundays. \$\$\$

Tamas Sushi Japanese (*106 1st St., Beaches Towncenter, 241-0099*) Hakaru "Tama" Tamaki, was formally trained in Japan as a Sushi Chef, moved to Jacksonville in 1981, and becoming the first Sushi Chef in the area. Tama & his wife Marilyn run this Japanese restaurant that, in addition to sushi, also serves Teriyaki, Tempura, and other Japanese specialties. D. Closed Mondays. \$\$

Urban Flats (330 A1A N., Ponte Vedra Beach, 280-5515) The flatbread has been around for centuries, even dating back to the earliest creation of bread. UF's gourmet flatbreads are baked in the stone-hearth oven. Whole-wheat flatbreads are the canvas on which they create the gourmet masterpieces. Their dinner menu offers YellowFin tuna "au Poivre", mushroom ravioli, and bacon wrapped scallops accompanied by a decent wine selection and desserts. L, D. \$\$



11





photo by erin thursby

riverside // avondale

13 Gypsies (887 *Stockton St., Riverside, 389-0330*) While fusion has become the norm for most menus, there's been a swing back to pure, traditional cuisine. 13 Gypsies is one of the restaurants behind that swing, looking toward exotic dishes in their purest form. It's an impressive, fresh simplicity you can taste in each bite. The tapas menu (that spans the Mediterranean) encourages friendships between tables. Often patrons pass their dishes around to each other, encouraging one another to have a taste. L, D. Closed Mondays and Sundays. Beer and wine. \$\$\$

Biscotti's (*3556 St. Johns Ave., Avondale, 387-2060*) Biscotti's began as a hip coffeehouse in Avondale. Brick walls and curved archways give the place a traditional bistro feel. Biscottis offers casual comfort, innovative cuisine with nightly specials and a fabulous Sunday brunch. Try the skirt steak salad, something we call "The Man Salad" since on a given night nine out of 10 male diners are eating it. They recently expanded to accommodate the regular crowds that line up to get in and private parties or meetings. Biscottis also has a booming catering business. B, L, D. Opens early on weekends. Beer and wine. \$\$

Brick Restaurant (*3585 St. Johns Ave., Avondale, 387-0606*) The seating style at the Brick encourages diners to look out at the picturesque, oak lined street. As an added bonus, the outdoor area of the Brick has misters, keeping diners cool in the heat of the summer. Diners come back for the crab cakes and coleslaw. B, L, D. Full bar. \$\$\$

Brown Brothers (*1522 King St., Riverside, 388-9227*) Known for their distinctive pink pig and North Florida Que (short for barbecue), Brown Brothers serves up some mouthwatering meats. \$\$

Casbah (*3628 St. Johns Ave., Avondale, 981-9966*) The Casbah is on our list of late night bites since they serve food until 2 am. It's an established hookah hangout, so you can anticipate sweet clouds of hookah smoke. The cuisine is Middle Eastern, but they have enough non-threatening items that you can bring fussy friends. You order the baba ghannoush and stuffed grape leaves while they order the tuna salad or the gyro. L, D. Open late. Beer and wine. \$\$

Cozy Tea (1029 Park St., 5-Points, 329-3964) The item people are sure to come back for at lunch is the chicken curry pastry. It's a flakey French-style pastry topped with toasted sesame seeds and stuffed with a yellow curry and chicken mixture. They serve afternoon tea with real scones. B, L. Closed Mondays. Open for brunch only Sundays. Tea. \$\$ **Cool Moose Café** (2708 Park St., Riverside, 381-4242) If you've got a hankering for a breakfast with incredible flavor try the HELLO bagel or the three egg spicy sausage. Breakfasters with a sweet tooth can nosh on their fluffy pancakes (excellent with added blueberries), French toast or their eggs benedict. Each sandwich in the Cool Moose arsenal comes with a side. If you enjoy sweet potatoes don't miss the sweet potato fries. For dessert, Cool Moose has a cookie that legends are built upon--which is why the legend is printed on a sidebar of the menu. B, L. Closed Mondays. Beer and champagne. \$\$

Espeto Brazilian Steakhouse (4000 St. Johns Ave. Ste 40, Avondale, 388-4884) Like a buffet, you pay one flat fee for your meal (excluding desserts and drinks), but after the initial run to the buffet, you can just sit back and relax as the colorful gauchos present skewers to your table in an endless meat parade. You let them know whether or not they should stop at your table by turning over a card. The green side means they should ask if you'd like a slice of the particular meat they're serving; the red side means they won't bother you. A red card means you're full, that you've been defeated by meat, or that you're simply resting, waiting for the next battle, in which your taste buds will emerge victorious. D. Full bar. \$\$\$

The Fox (*3580 St. Johns Ave., Avondale, 387-2669*) This Riverside diner is an Avondale landmark. In addition to having the best quick breakfast in town, they serve it up hot and made from scratch in a funky retro diner circa 1950s. From their fried green tomatoes drizzled with a horseradish sauce to their world-famous corned beef hash, or their theme omelets, the Fox is the place for everyone from the early rising businessman to the hungover twenty-something. B, L. Open 7 am-2:30 pm everyday. \$\$

Fu Hao Bistro (1001 Park St., 5-Points, 798-8686) New 5-Points fusion, ranging from Thai food to Chinese and all the Asian food in between. It's the new kid on the 5-Points block. L, D. Closed 3-5 pm on weekdays. Beer, wine and sake. \$\$

Harpoon Louie's (4070 Herschel St., Riverside, 389-5631) It's all American-cuisine at Harpoon Louie's, known for their excellent burgers, Fresh Catch Salad and view of Fishweir Creek. The service tends to vary widely, sometimes excellent and sometimes not so excellent. It's the view, the food and the pitchers of beer that brings people back. Try the Student Loan Special. L, D. Beer and wine, but mostly, beer. \$\$

Kickbacks (910 King St., Riverside, 388-9551) Yes, it's ostensively a bar, but all the cool kids on Jax Con call it a gastro pub (to be fair, the owners do too). At its best when hosting special beer dinners and the like, it's also one of the places you can catch a tasty late night bite. Artisan beers. Staggering selection of beers on tap. \$\$

Mossfire Grill (1537 Margaret St., 5-Points, 355-4434) Specials in many restaurants aren't always that special, but at the Mossfire, their special preparations are known to be exceptionally good, so don't be afraid to venture off the regular menu. One thing that makes the Mossfire a little different than most Southwestern style eateries is the fish selections. Try the fish taco! L, D. Full bar. \$\$

O'Brothers Irish Pub (1521 Margaret St., 5-Points, 854-9300) Pub grub for the 5- Points set. You can even pick up a series of t-shirts so you can show your Irish! L,D. Closed Sunday. Full bar. \$\$

Orsay (*3630 Park St., Avondale, 381-0909*) Thoroughly modern, utterly French, Orsay is both an impressive place to dine and a great place to drink an expertly crafted cocktail. If going out to eat is about having an experience you could never have at home, Orsay's steak tartar is the item you should be ordering. D. Sunday brunch. Full bar. \$\$\$



photo by erin thursby

Primi Piatti (2722 Park St., Riverside, 389-5545) Even folks who claim they don't like Italian food love Primi Piatti. Fresh ingredients, well-executed dishes and a classy but warm dining room make it a favorite for a romantic dinner. Try the oh-so-lovely she-crab soup. L, D. Closed Sunday. Open only for lunch but not for dinner on Monday. Wine and beer. \$\$\$

The Row (*1521 Riverside Ave., Riverside, 354-5080*) The restaurant is named for "the row," which is what the row of luxurious mansions lining Riverside Avenue was called in the early part of the last century. It captures the 1900 flavor of Riverside beautifully, with white table cloth settings and fresh flowers. Perhaps the pinnacle of the Row's entrées is their signature Chicken Marsala. It's not the standard thin, rough-pounded chicken, but is instead served as a roasted de-boned chicken stuffed with a stunningly flavorful spinach, goat cheese and pecans, topped with an excellent marsala sauce, mushrooms and capers. Reservations are recommended, but you can always take a seat at the stylish Gum Bunch Pub. D. Closed to the public Sundays and Mondays. Full bar. \$\$\$



photo by daniel goncalves

Sake House (824 Lomax St., 5-Points, 301-1188) Artistic interpretations of Japanese scenes grace the walls of this 5-Points sushi house. L, D. Beer, wine and sake, of course. \$\$

Sterlings (94551 St. John's Ave., Avondale, 387-0700) The white table cloths, the sterling silverware and the fine food, makes this a great spot for an upscale meal. They serve veal, lamb, chicken and a fresh catch of the night on their menu. The courtyard is a romantic spot to dine. Sundays they serve brunch with mimosas and bloody marys, as in customary here in Jacksonville. Just have one, or pay a little extra to upgrade to bottomless drinks. L, D. Full bar. \$\$\$\$

Sushi Café (2025 Riverside Ave., Riverside, 384-2888) The Riverside sushi and sashimi standby. They also serve hibachi for the sushi-shy. Beer, wine and sake. \$\$

Tom & Betty's (4409 Roosevelt Blvd., Westside, 387-3311) Known for their Reubens and burgers, this family owned establishment also has a full bar. L, D. Closed Sundays, open only for lunch on Mondays. Full bar. \$\$

West Inn Cantina (*3644 St. Johns Ave., Avondale, 389-1131*) West Inn Cantina firmly bases their cooking in the Southwestern tradition, throws in some California flash, a dash of the Caribbean and a little Indian spice. Start your meal with the customary chips and salsa and try the fresh fish tacos or bacon-Gouda quesadillas. You can dine inside or enjoy the outdoor patio. Live music. Full Bar. L, D. \$\$

Whiteway Delicatessen (*1237 King St., 389-0355*) Moved from the corner of King and Park Street, you can still find the Whiteway Deli on King, just a block down. When you first step in, the pictures of all of their customers may throw you off, but don't worry, you'll get your turn when you get to the counter. They have some of the best sandwiches in Jacksonville, especially the ones stuffed into pitas. Get one of their side salads to complement it, you've never had a better potato salad. B, L. \$

orange park // fleming island

Blu Grotto (*1811 Town Center Blvd., Fleming Island, 278-7250*) a yummy blend of Italian and Mediterranean cuisine. The restaurant is known for its delicious and healthy fare and its use of organic, all natural ingredients. \$\$

Grumpy's (*834 Kingsley Ave., Orange Park, 215-1956*) Famous for their Eggs Benedict, Grumpy's serves up straight-forward diner fare, including omelets, deli-style sandwiches and Southern-style sides. The waitstaff is never grumpy here, always making sure beverages are full and the customers are satisfied. B, L. Open 5:30 am- 2 pm, 7 days a week. \$ **The Hilltop** (2030 Wells Rd., Orange Park, 272-5959) The aromas of rich flavor will greet you on the front porch, where you can relax on the swings and rockers with a great view of the towering, 100 year-old oaks. The Hilltop is a favorite locale for an elegant wedding celebration. D only. Open Tuesday-Saturday. \$\$

Pengree's Restaurant (*556 Kingsley Ave., 278-0089*) For breakfast or lunch in Orange Park, try Pengree's. Weekly specials include Meatloaf Mondays, Wednesday's Country Fried Steak and Friday's Chicken Pot Pie. Eggs, pancakes and French Toast are the stars of their breakfast menu. B, L. Open 7 am- 2 pm every day. Breakfast served till 11:30 am weekdays; get breakfast all day on the weekend. \$\$

Ramirez Restaurant (*1237 Park Ave., Orange Park, 278-9040*) Everybody thinks of this family owned restaurant as primarily Mexican. While they do have their share of fajitas and Mexican style dishes, you might want to venture into some of the Cuban cuisine the family cooks here, like their roast pork and the ropa vieja (a shredded beef dish). You can dine indoors or outdoors, enjoying their selection of beer, wine and spirits. L, D. Full bar. \$\$

Sarnelli's Ristorante (2023 Park Ave., Orange Park, 269-1331) In spite of having one of the best locations for a restaurant in Orange Park (at the corner of Park and Kingsley) Sarnelli's Ristorante still seems like a secret. The façade isn't impressive, but when you step inside, you step straight into an authentic slice of Northern Italy. From their Flounder Caprese to the traditional lasagna, this is very possibly the best Italian experience you can find in Florida. But make a reservation if you expect to be served. D. Closed Sunday. Beer and an exceptional wine list. \$\$\$

Thai Café (*1177 Park Ave., Orange Park, 541-0204*) This place specializes in the old classic Pad Thai, and locals often order the Cantonese-style fish, which is lauded as pretty close to the genuine deal. Prices are reasonable and the made-to-order lunch special is just \$6.95. Closed Sundays. Beer and wine. \$\$

Thai Garden Restaurant (*10 Blanding Blvd., Orange Park, 272-8434*) Serving up traditional Thai whole snapper, pork satay and the usual Thai curries, this restaurant fills the Orange Park area's need for Thai heat in a casual atmosphere. L, D. Lunch and dinner on the weekdays; dinner only on the weekends. Beer and wine. \$\$

Whitey's Fish Camp (2032 County Road 220, Fleming Island, 269-4198) Whitey's is wellknown for dishing out some of the best seafood in Northeast Florida. Try their celebrated catfish dinner and find out what fresh fish should really taste like! B Saturday-Sunday, L, D. Dinner Mondays. Full bar. \$\$

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chain restaurants

Jacksonville is home to some great chain restaurants. Just because it is a chain doesn't mean the food is bland and has no taste. Many of these multi-location eateries were started here in Jacksonville and have some very original and tasty recipes that have become local favorites. We also have a few notable national chain restaurants thrown in the mix.

Ale Houses

The Ale House concept originated in Jupiter, Florida by Jack and Claire Miller back in the 80's providing a neighborhood tavern atmosphere and family-friendly environment. The menu includes steaks, original pasta dishes, fresh seafood, healthy salads, sandwiches and homemade desserts. Their boneless chicken Zingers are a signature treat. Mandarin Ale House- 11112 San Jose Blvd., 292-0003

Orange Park Ale House- 1756 Wells Road #A, 278-4600

Regency Ale House- 9541 Regency Square Blvd., 720-0551

Jacksonville Ale House- 9711 Deer Lake Ct., 565-2882

9475-16 Philips Hwy., 519-2333 3615 Dupont Ave. # 100, 425-4010 12630 Beach Blvd. # 4, 565-0050 450 State Rd. 13, 230-1935 1520 Park Ave., Orange Park. 637-0385 1061 A1A Beach Blvd., St. Augustine. 461-5771

Bonefish Grill

Enjoy modern interpretations of market fresh fish, grilled specialties and big city cocktails in a rich, sophisticated ambiance. They offer a Dinner for Two at \$18/person that includes a shared appetizer, salad and entree for each diner. Full bar. 10950 San Jose Blvd., 370-1070 2400 South 3rd St., Jax Beach., 247-4234



Al's Pizza

Al's was Established in 1988, and is still one of Jacksonville's hottest pizza eateries. Known for their gourmet pizzas, Al's Pizza also serves Italian-inspired fare including calzones, pastas, parmigianas, subs, salads, desserts and more.

14286 Beach Blvd., Intracoastal West, 223-0991 635 A1A N., Ponte Vedra 543-1494

303 Atlantic Blvd., Atlantic Beach 249-0002 1620 Margaret St., 388-8384 8060 Philips Hwy., 731-4300 11190 San Jose Blvd., 260-4115

Beef O'Brady's

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Wings, wraps, burgers and sandwiches are staples of the O'Brady's fare. The family friendly atmosphere is abundant among the large screen TV's showing current sporting events.

photo by erin thursby

Bono's Bar-B-Que

They first fired up their pit in the late 40s on Beach Boulevard. Although there are many Bono's throughout Jacksonville, natives prefer the original restaurant, on Beach Blvd. There's nothing automated about the Bono's barbecue process, pit bosses literally stand over an open pit and tend to their meat. 5903 Norwood Ave., 765-1817 5229 Jammes Rd., 772-0050 4907 Beach Blvd., 398-4248 100 Bartram Oaks Wlk., 287-7710 5711 Bowden Rd. # 305, 448-5395 10645 Philips Hwy., 880-3646 8011 Merrill Rd. # 11, 743-3727 1036 Dunn Ave. # 2, 696-6968 10065 Skinner Lake Dr., 998-1997 10645 Philips Hwy. # 200, 886-2801 9820 San Jose Blvd., 268-3098 1307 Atlantic Blvd., Neptune Beach, 270-2666 1266 3rd St S, Jax Beach, 249-8704



Brooklyn Pizza

Like taking a taste trip to the Big Apple. Brooklyn Pizza features New York and Sicilian style pies along with calzones, Stromboli and subs.

8358 Point Meadows Dr., 538-0555 11406 San Jose Blvd., 288-9211 13820 Old St Augustine Rd., 880-0015

Dick's Wings

If you have a fondness for NASCAR, cold beer and chicken wings Dick's offers 365 varieties of wings and racing on the wide screen. The menu includes burgers, sandwiches and plentiful go-alongs. dickswingsandgrill.com 14286 Beach Blvd. Ste. 32, 223-0115 5872 San Juan Ave., 693-9258 1004 Dunn Ave., 757-7727 9119 Merrill Rd., 745-9300 9720 Deer Lake Ct., 996-8117 10391 Old Saint Augustine Rd. #1, 880-7087 10300 Southside Blvd., 519-2919 7749 Normandy Blvd. # 105, 786-9868 10750 Atlantic Blvd., 240-1798 410 3rd, St. Jax Beach, 247-3730 2624 Mayport Rd., Atlantic Beach, 241-7825 2434 Mayport Rd., Atlantic Beach, 270-8988 410 3rd St N, Jax Beach, 247-3730

European Street Café

One of Jacksonville's favorite family-owned sandwich eateries can be found in various Jacksonville neighborhoods. A wide selection of beers (100!!) and a huge variety of sandwich and deli selections make this a favorite for casual dining. The beer-cheese soup is an E-Street favorite. They've also got shelves full of confections and candies from Europe that you can buy on your way out. www.europeanstcafe. com

1704 San Marco Blvd., 398-9500 2753 Park St., 384-9999 5500 Beach Blvd., 398-1717 992 Beach Blvd., Jax Beach., 249-3001

Five Guys Famous Burgers & Fries

Five Guys is famous for one thing: their burgers. Juicy, greasy and delicious Five With an unlimited amount of toppings and the joy of watching it made right before you, there is nothing like a Five Guys burger. They offer fries by the cupful and two other menu items, hot dogs and grilled cheese. www.fiveguys. com

9039 Southside Blvd., 538-9100 13249 City Square Dr. # 101, 751-9711 4413 Town Center Pkwy. # 401, 996-6900 1620 Margaret St. #105, 425-3380 1910 Wells Rd. #C02D-5, Orange Park 637-0414

photo by daniel goncalves

3267 Hodges Blvd. #6, 992-4680 9630 Apple Cross Rd. Ste. 106, 573-0900 200 CBL Dr. Ste. 102, St. Augustine, 342-4194

Gene's Seafood

Gene's is a family-style restaurant that welcomes large families and kids and has an ample menu to satisfy almost everyone. Along with over 22 different appetizers to start your meal off right, Gene's offers steaks, chicken pasta salads, oysters scallops, crab legs, lobster combinations, plus favorites like gator and frog legs will have you coming back again and again. www.genesseafood.com 11702 Beach Blvd. # 109, 997-9738 1571 University Blvd. W., 448-9888 6132 Merrill Rd. # 6, 744-2333 1253 Penman Rd., Jax Beach, 241-9333 11701 San Jose Blvd., 268-4333 Ste C, 1515 Penman Rd., Jax Beach, 249-9905 11702 Beach Blvd., 997-9738 7457 103rd St., 779-7070 4000 St Johns Ave., 381-1414

Jenkins Barbecue

Melton Jenkins, Jr. and his wife Willie Mae opened Jenkins Quality Barbecue in 1957, using the family's secret barbecue sauce recipe, handed down from his father. The first of many restaurants was located at Kings Road near Spires Avenue. Ribs and chicken were the extent of the menu. 50 years later the second and third. generations are working the family magic and still serving fine que. 830 Pearl St., 353 6388 2025 Emerson St., 346-3770 5945 New Kings Rd., 765-8515 1791 Kings Rd., 358-9915

La Nopalera

When it comes to Mexican, Jacksonville dearly loves their La Nopaleras. The food is simple and lightly spiced. If you want more kick to your food, ask for extra hot sauce or salsa when you order Servers quickly bring warm corn chips and fresh salsa to your table. The ground beef, chicken or fish tacos, lightly spiced, are extra tasty, and the fluffy tortillas are perfectly genuine. Ask for the pork tacos, and you won't be disappointed. lanopalerajax. com \$\$

1629 Hendricks Ave., 399-1768 8818 Atlantic Blvd., 720-0106 14333 Beach Blvd., Jax Beach. 992-1666 8206 Philips Hwy # 29, 732-9433 1930 Kingsley Ave., Orange Park 276-2776 2024 Kingsley Ave., Orange Park 298-0155 1571 County Road 220 # 100, Orange Park 215-2223

11700 San Jose Blvd. # 4, 288-0175



Larry's Giant Subs

Larry and Mitch Raikes started their eatery in 1982 and have grown their business to now include locations throughout Florida, Georgia and the Southeast. Their sandwiches all claim names of signature New York City landmarks and their mascot is King Kong which also reflects the gigantic ingredients in each serving. www.larryssubs.com 10750 Atlantic Blvd., 642-6980 700-15 Blanding Blvd., Orange Park, 272-3553

8102-1 Blanding Blvd., 779-1933
1301 Monument Rd., 724-5802
11018 Old St Augustine Rd., 262-7879
7001 Merrill Rd., 743-5664
657 N Third. St., Jax Beach 247-9620
2620 Blanding Blvd., 291-0663
830 A1A N., Ponte Vedra, 273-3993
3501 N. Ponce De Leon Blvd., St. Augustine, 808-0663
10920 Baymeadows Rd. 519-9801
8616 Baymeadows Rd. 739-2498

The Loop

Just a few months after opening the restaurant in '81, people were calling their pizza the best in the city and flocking to The Loop in droves. But The Loop was selling more than just food, it was selling a concept: fast food served in a higher ascetic. Long before those little luxury salads became available at McD's, there were gourmet salads on their menus and they upped the fast food ante by using fresh ingredients and real plates. Try one their thick shakes or their signature

Pizza Palace

First opened in Riverside have grown to five locations today. Pizza Palace wins customers with consistent quality pizza and Italian dishes that are made on the premises with ingredients purchased daily from the market. www.pizzapalacejax.com 1959 San Marco Blvd., 399-8815 1526 King St., 384-8722 920 Margaret St., 598-1212 116 Bartram Oaks Wlk. # 105, 230-2171 3928 Baymeadows Rd., 527-8649

Sneakers

As the name would indicate, Sneakers is a sports grille serving typical fare of burgers, wings, sandwiches and ample liquid delights. www.sneakerssportsgrille.com 111 Beach Ave., Atlantic Beach, 482-1000 8133 Point Meadows Way, 519-0509

Sonnys

Sonny Tillman opened his first restaurant in Gainesville in 1968, since then they have. filled the air of the Southern states with that delicious aroma. When you drive by a Sonny's, you know it. Their sauces and beans are nationally famous and they have some of the best buys in barbecue with their all-youcan eat ribs and other specials. Sonny's is the good barbecue bet you can count on even when you don't know the local haunts. www. sonnysbbq.com

12719 Atlantic Blvd., 220-9499 12485 San Jose Blvd., 288-7928 5097 University Blvd. W., 737-3383 4434 Blanding Blvd., 777-0730 1976 Kingsley Ave., Orange Park, 272-4606 1923 Lane Ave. S., 786-0081 10840 Harts Rd., 751-4225 1720 US 1 S., Saint Augustine, 824-3220

Stonewood Grill

An upscale dining establishment. While dress is casual, the ambiance is reserved and inviting. Try a quiet dinner in our dining room or relax over drinks in our well appointed tavern. Our menu includes a mix of steak, seafood and pasta dishes. 3832 Baymeadows Rd. #3, 739-7206 950 Marsh Landing Pkwy., 285-2311

Times Grill

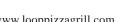
A family-friendly, casual dining restaurant best recognized for its 20 specialty burgers offered in conventional versions and wild variations. The half-pound Times Burger is a beloved classic seasoned with Creole spices and topped with a pan fried egg. www.timesgrill.com 10915 Baymeadows Rd. Ste. 135, 674-2606 13500 Beach Blvd. Ste. 25, 992-7288 5149-1 Normandy Blvd., 854-7501

Woodys

Founded in 1980, Woody's is celebrating 30 years of serving their avors of signature baby-back ribs and bar-b-que. Woody's is still owned and operated by the original owners, Woody Mills and Yolanda Mills-Mawman. They've stayed true to their concept and recipes, while including new selections like a low-carb Bar-B-Q wrap. www.woodys.com 1638 University Blvd. S., 721-8836 10771 Beach Blvd. #301, 642-3774 9825 San Jose Blvd. #46, 262-3955 8206-25 Philips Hwy., 265-0066 5930 Powers Ave., 739-7427 4291 Roosevelt Blvd., 384-3442 14985 Old St. Augustine Rd., 880-7427 950-1 Blanding Blvd., 272-1419 226-1 Solano Rd., 280-8999 Cobblestone Village, 135 Jenkins St. Ste. 106, St. Augustine, 819-8880



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tomato bisque soup. www.looppizzagrill.com 4000 St. Johns Ave., 384-7301 13760 Old St. Augustine Rd., 880-0240 8221 Baymeadows Rd., 645-7788 8251 CR 210, 287-2008 450 SR 13, 230-2202 9965 San Jose Blvd., 262-2210 2014 San Marco Ave., 399-5667

Mellow Mushroom

The décor at a Mellow Mushroom location is just the beginning of a magical mystery tour. Each locale sports a different theme and an eclectic menu of munchies, hoagies and pizza. 9734 Deerlake Ct., 997-1955

1800 Town Ctr Pkwy., Fleming Island, 541-1999

1018-2 N. 3rd St., Jax Beach, 241-5600

Mojos

One of the newer kids on the block, Mojo's now has three locations. Their Blues Kitchen at the Beaches serves up a heapin' helpin' of the blues music on weekends. Mojo's newest addition is in Fleming Island. The chipotle barbecue chicken tops our list of favorite entrées at Mojo's. The most notable side is their savory smoked corn. Mojo's platters are plenty, even if you have a substantial appetite. All platters come with two homemade side items and bread—a wonderfully sweet, yet spicy jalapeño cornbread. 1607 University Blvd. W., 732-7292 1500 Beach Blvd., 247- 6636 1810 Town Center Blvd., 264-0636

dish update + events

where to eat, drink & be merry by erin thursby



One of our newer farmer's markets, the St. Johns Town Center Farmers Market, has moved from a rather dusty lot behind Dick's Sporting Goods and onto the tarmac. It's also been growing rapidly as word has spread. The market is held on Fridays from 3 pm- 8 pm. Produce does go quickly, so get there as early as possible.

Go for a Twofer Tuesday at the Landing. Through September 1st each Tuesday, certain food vendors at the Landing will be offering two-for-one deals. Participating vendors include: Apple A Day, American Cafe, Benny's Steak & Seafood, Cinco de Mayo, Dipper Dan's, Flamers, Great Wraps, Karlene's, Koja Sushi, Orange Tree, Smoothie Shack, Sbarro and Vito's Italian Cafe.

Some of the kids who used to frequent PF Chang's before prom now have kids of their own. Naturally they now have a kid's menu for these generation Why Not? Tots.

Kickbacks has a new brand of beer from the Magic Hat Brewing Company out of Burlington, Vermont.

Art Walk is sure going to be a lot sweeter! Let Them Eat Cake will be selling cupcakes and tiny baked goods for your eating pleasure. They've also got a nifty van labeled Let Them Eat Cupcakes, which sells baked goods early afternoon on Wednesdays outside of Bank of America Downtown. Ocean 60 in Atlantic Beach is now open for lunch.

Jax Beach should have a little more taco love pretty soon. The Yucatan Taco Stand will be at 2429 Third St. S. Expect fresh ingredients and a plethora of alcohol, as is customary at the Beaches. Food meets radio on AM1320 WBOB on Fridays. Each Friday at 5 pm the First Coast Showcase hosts Christina Bruno and David Oglesby feature top restaurants and entertainment venues such as Pusser's Caribbean Grill, Don Shula's Steak House, J Alexander's (St. John Town Center), Mandaloun Mediterranean Cuisine, Big T's Steakhouse, Fuji Sushi and Grill, Johnny Angel's Diner and more.

August 4 **Roy's Island Hop Celebration** The incredible Island Hop menu features five unique dishes, each created by a different Roy's Executive Chef Partner and paired with a complementary glass of Caymus Vineyards wine. Indulge in Chef Konishi's Kewalo Beach Yamaguchi Sushi Roll, featuring Hawaiian tombo, avocado and Korean spiced vinaigrette. Or Chef Mukogawa's Cracked Pepper Pesto Crusted Rack of Lamb, served with chèvre soufflé and D Anjou pear marmalade. And be sure to save room for Chef Watada's Molokai Toffee Crunch Cake with an almond milk anglaise and strawberry-guava mascarpone. Without question, it promises to be an evening you won't soon forget. 6:30 pm, \$85 per person Roy's 2400 3rd St S. Jax Beach, www.roysrestaurant.com

August 4 **Hot Summer Wines** First Tuesday Tasting at The Tasting Room. 6-8 pm The Tasting Room Contemporary Spanish Restaurant, 25 Cuna St. Saint Augustine

August 5 **Wine Tasting Series at Zaitoon Mediterranean Grill** Monthly Wine Tasting will be held on the First Wednesday of each Month from 6 pm to 8 pm, \$15, 13475 Atlantic Blvd., Ste. 40 (located behind Fresh Market in the Harbour Village Shopping Center) www.zaitoongrill.com

August 13 **VIP Test Drive Event at the Capital Grille** Best Buddies of Jacksonville and Audi are teaming up at the Capital Grille. You can enjoy live entertainment, drink specials, appetizers, and a special roped off section for all Best Buddies guests. Guests will be able to sign up to test drive the new Audi series. All proceeds will go to Best Buddies, a non-profit organization that seeks to improve the quality of life for people with intellectual disabilities, and for every person that signs up to test-drive a car, Audi will donate \$50. From 8pm – 9pm. \$20 cover charge, or \$15 in advance. For more information on the event or to pre-register, contact 296-0510, ext 401.

August 15 **Japanese Favorites Cooking Class** One Saturday each month, Blue Bamboo's Chef Dennis Chan hosts a cooking class. \$38 per person, includes lunch and a glass of wine. 10 amnoon, 3820 Southside Blvd www.bluebamboojacksonville.com

August 17-23 **Eat Up Downtown** Save the date and your appetite! Downtown Vision, Inc. is dishing out exquisite cuisine at an affordable price during the third annual Eat Up Downtown, Downtown Jacksonville's dining week. More Downtown restaurants have joined this year to promote Downtown as a dining destination including Charthouse and Morton's Steakhouse. From hip cafés to elegant steak houses, participating restaurants each offer specially selected, three-course dinner menus for \$25 per person. There are no coupons to clip or tickets to buy, simply view the menus online, select a restaurant and call the restaurant for reservations. Try a new restaurant or visit an old favorite and Eat Up Downtown! www.downtownjacksonville.org

August 20 **Especially for Seniors Talks and Tea** Art and tea go beautifully together. Part of the Woodcock Foundation Learning Initiative. Antiquities and Mythology. Seated gallery talks with reception immediately following. Seating limited; pre-registration required. Members and Non-members \$6. Call 355-0630 to register. 1:30pm The Cummer Museum of Art & Gardens 829 Riverside Avenue www.cummer.org



new web resource for jax eats

It's Friday night and you're trying to think of where to grab a bite to eat with a hot date. You remember reading (in EU Jacksonville, of course) about the great food at the restaurant down the street but you want to know more. Well, Tami Ricketts is the woman to ask. Her site, www.BestFoodJax.com, is potentially a terrific new resource designed to give you an inside look at area restaurants through her online video ads.

Seeing is believing, so her site is geared toward *seeing* what a restaurant has to offer, rather than just reading about it. She interviews chefs in their natural environment and shows videos of friendly employees.

The types of commercials Tami makes aren't quite the same kind you see while watching a TV show on Hulu- you won't find adorable child actors trying to sell you jam or snack cakes on her site. Tami's ads are more like a video tour of a restaurant or business you're curious about. You choose what videos you watch and the information you receive will help you make an informed decision about how and where you'll spend your money.

and the information you receive will help you make an informed decision about how and where you'll spend your money. "BestFoodJax.com was developed to provide a one-stoplocation to find every type of culinary choice that Jacksonville has to offer," Ricketts says. "An individual will simply log onto the site select their culinary category, pick their choice of restaurant and virtually have the ability to step inside the restaurant before ever



leaving home... The sites that I have developed will satisfy every type of business from A-Z."

She's also developed two more sites with the same concept: www. bestnightoutjax.com and www.bestdealsjax.com

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cool summer treats

It's time to beat the summer heat with some cool summer treats here in Jacksonville! Here are a few local faves and new spots to cool down with something sweet to eat. **by erin thursby**

Bella Ice Cream Gelato Italian Ices

13475 Atlantic Blvd.

Bella's is a family-run establishment on Atlantic Boulevard near the Intracoastal. They're situated in the relatively new Harbor Village Shopping Center, notable for its Fresh Market and Zaitoon Mediterranean. The gelato is made fresh everyday, using a technique the owners learned in Italy. I love their incredible, bursting-with-flavor cantaloupe gelato, made with fresh cantaloupes. They tend to serve gelatos made with whatever fruit is freshest at the time, so don't be afraid to try something different. Whatever your flavor, one taste is sure to make you a fan.

City Kidz Ice Cream Café

1303 N. Main St.

City Kidz in Springfield is part of a new and impressive block in Springfield. The ice cream is Breyers and they are served in either sugar cones or waffle cones. Smoothies are also available. The smoothies are made from fruit and you have the option of getting no sugar added. If you're hungry for more than ice cream or a smoothie, then be sure and start with one of their excellent crab cake sandwiches. It will take a few minutes to get your sandwich because they make them up fresh.

Dreamette

Post St. & Edgewood Ave.

We can't talk about cool treats in Jacksonville without mentioning the Dreamette. This is THE classic soft-serve ice cream shop, at least for the Murray Hill area. The Jacksonville band Crowsdell even named their debut album after the place before Shannon Wright transcended the Jacksonville scene. They've been serving up deliciously creamy soft-serve ice cream in Murray Hill for almost 60 years. You can also get a super-thick milkshake or let them mix candy or flavor into it for a unique dessert, but most folks stick with a classic soft-serve chocolate, vanilla or combination swirl. Their sundaes are also a favorite on a hot day. The quickest way to make a kid of any age happy is to make their Dreamette come true.

Funari's Italian Creamery

1232 Beach Blvd.

While Funari's is a small franchise, it is much beloved by Jacksonville Beach residents with a penchant for gelato. Despite its franchise status, they make everything fresh and use fresh fruits and nuts when they make their gelato. Gelato doesn't travel the way ice cream does, because it's kept at a slightly warmer temperature and taking it down to a hard freeze would mess with the texture. That's why you rarely see gelato at the supermarket.

Despite the fact that Gelato has less fat in it than



traditional American ice cream, it tastes richer, with fuller flavors. Gelato is denser, with less air whipped in it than ice cream and a softer texture. Serving the product a couple of degrees warmer tends to intensify the flavor, as does the lower fat content.

Healthyway Café

St. Johns Town Center, on the pond square

Try the organic banana split for a real treat! If you're into smoothies instead, they have a great selection. Another super way to cool down are their organic juices of carrot, apple and other veggies.

The cool treats aren't the whole story-- they also sell wraps and salads. Salmon-lovers simply must try the Healthy Way Wrap, a delicious combination of wild salmon, organic romaine, lettuce, tomatoes and spouts.

Latitude Café

1024 Park St.

New to 5-Points is Latitude Café. They ve already won over devotees in the area. It s a small family run place, serving a little of everything in the fresh-but-fast food arena with a South American and international spin. Iced coffee and iced chai are my main reasons for coming back there, but we've heard that their smoothies are addictive.



savor the vino

jacksonville wine bars: a place for every wine lover by anna rabhan

A few years ago, I sojourned in Napa Valley soaking in that region's wine culture. Then, this May, I spent a week in Paris sampling the offerings of that wine-lover's mecca. You might be as surprised as I was to learn that there are just as many interpretations of what a wine bar is in those quintessential wine paradises as there are wine bars themselves. You might be equally surprised to learn that Jacksonville has a similarly wide variety of wine bar interpretations.

Enjoy that new bar smell at 2692 Post Street. The interior sets the tone at Walkers with exposed brick, ducts and minimalist décor. Even the wine bottles are displayed as if simply stuck into the wall. The ubiquitous candles warm the place up and the atmosphere is very social. Owner Scott (Walker) McAlister keeps things simple with three tapas selections. "We didn't want to categorize ourselves as a wine bar,' says McAlister, "for the main reason that we're creating more of a casual, hip-type experience rather than something more traditional and conservative. But I think people have caught on to that and just like calling it a wine bar." McAlister does plan to expand to 100-plus, constantly changing wine choices and, since glasses start at \$5, this is a place you could definitely frequent. A few beer and champagne choices and a specialty cocktail menu are also available. Walkers definitely has a bar atmosphere with live music Thursday through Saturday and Tuesday salsa night. McAlister bartends on the weekends, but this is a nightspot so come to socialize with the people rather than with your glass. www.facebook.com/pages/ Jacksonville-FL/Walkers/86032852510

If you don't favor the nightclub concept, cross the river to The Grotto. Owner Mitch Woodlief says that what was originally a gourmet wine shop "kind of just evolved. [The previous owner] was just serving cheese plates." The tapas menu is now substantial and sophisticated enough to make a meal of it. The Grotto offers a large wine-by-the-glass selection plus over 300 bottles to enjoy on the premises or retail. You can design your own flight, and they offer half-bottle pricing. There is a modest selection of beer, port, sherry and bubbly, and the wine list is evenly balanced between American. New and Old World wines The menu is divided simply into red, white and dessert selections. On Thursdays from 6-8 pm, enjoy their tasting for \$5 or join their sommelier every other Sunday for a tutored, themed tasting of six wines for \$10. www.grottowine.com

You can find a mid-priced mix of those two places at The Grape. The wine list consists of numbered categories based on the "weight" of the wine (e.g. light-bodied). For beginners who wants to know what they're getting, it's not a bad idea. They offer wine by the taste, glass, flight and bottle and advertise that you can always taste a wine before you buy a glass. The by-the-glass menu is balanced between Old and New World and American wines and includes just as many sweet and sparkling wines as wines of any other category. You'll be pleasantly surprised by the food as well. The Caprese salad could be the best I've ever had. The Grape offers a wine-tasting and trivia event on Monday nights from 5-7:30 pm for \$14. If that's not your scene, they also have a monthly themed tasting of "four courses of new menu items,



Tues-Sat 4:30-2:00 904-894-7465

expertly paired with four wines" for \$35. The service is fast and friendly, there is outdoor seating and live music and, if you fall in love with one of the wines you taste there, you can buy a bottle in the retail shop. www.thegrape

Prepare to be pampered with the full-restaurant wine experience at Ocean 60. In

com



the wine bar, patrons can enjoy glasses and bottles from "an extensive wine list featuring classic wine selections and also boutique wines" along with conversation about the wines with a staff member on Fridays and Saturdays. There is also live music in the martini room on weekends. Ocean 60 offers a \$15 wine tasting on Mondays from 6-8 p.m., during which they showcase two whites and two reds with impressively generous pours. These are accompanied by appetizers designed to pair with the featured wines. The tasting is very informative. Distributor's representative Rory Muldoon brought a viniculture map of California and discussed the characteristics of the appellations and of the featured wines. The wine list presents a good percentage of by-the-glass selections organized by varietals and featured wines. It is heavy on the American wines, although restaurant manager Jeff Joiner says the restaurant changes its wine, food and martini menus seasonally seeking to offer the freshest fare available. At Ocean 60, expect personal attention. Ten-year chef Jim Gruebel visited his customers. Staff member Kenny took the time to explain the two sides of the martini menu and even talked with me about Pedro Ximénez sherry, an excellent dessert wine offering. While somewhat more expensive, the experience at Ocean 60 is top notch. www.ocean60.com/about.htm

Another location offering a full menu is Blue Bamboo. The restaurant's wine lounge is an intimate wine-bottle-lined room and a quiet place to enjoy a glass. It is available for special-event booking. The restaurant offers half-glasses, white flights, red flights or, a special feature of this Asian fusion spot, a rice wine flight. With six artisan sakes to choose from, you'll want to consider carefully! The full wine menu is heavy on the American and Old World wines, and a pleasant surprise is the dessert wine Tokaji, which you won't find elsewhere. The dishes are a creative blend of Asian and Western cuisine with a hint of Florida. The portions are generous and the service attentive. Blue Bamboo offers a \$5 tasting of four wines, free if you stay for dinner, on the first Thursday of the month from 5:30-7:30 pm. Reservations are necessary for the \$38 cooking class offered one Saturday a month, which is followed by lunch and a glass of wine. A once-a-month dinner of five wines paired with five courses will begin on September 15. Chef/owner Dennis Chan says that what's special about that experience is rather than pairing wine with food, "We make the food to pair with the wine." Blue Bamboo is marginally less expensive than Ocean 60 and it is likely here, too, that Chef Chan will come by for a chat. www.bluebamboojacksonville.com/

So, Jacksonville wine lovers, revel in the River City's wine bar diversity. Get out there and get tasting!

other jacksonville wine bars

Island Girl Wine & Cigar Bar (Neptune Beach and Gate Parkway) www.islandgirljax.com The Cellars at Three Layers (Springfield) www.threelayersacoffeehouse.com Wine Cellar (Downtown Jacksonville) www.winecellarjax.com Wine Bar (Jacksonville Beach) www.thewinebar.us.com The Tasting Room (St. Augustine) www.tastetapas.com

useful wine vocabulary

Sommelier – A wine expert and/or the person in charge of wine at the establishment. There are certified and master sommeliers or, due to the person's experience and position, they may be referred to as "the sommelier."

Flight – An opportunity for the customer to choose several tasting or half-glass portions of different wines (usually three or four).

Tapas - Small plates of food meant to accompany wine. Some examples of American bistrostyle tapas include a selection of cheeses, stuffed mushrooms or bruschetta.

Corkage Fee - If you would like to bring your own wine along for a special occasion, most establishments charge a fee. This may also apply to bottles purchased at the establishment for immediate consumption. Check beforehand regarding policies and fees.

Old and New World - "Old World" generally refers to Europe. "New World" refers to the "young upstart" countries in wine making, including the U.S., Australia and Chile. Varietal - The grape variety (e.g. Chardonnay, Cabernet Sauvignon, etc.) **Appellation** – A geographic wine region (e.g. Bordeaux)

Nose - The way a wine smells. This is sometimes referred to as its "bouquet." You may hear the experienced use terms such as "chocolate" or "freshly cut grass" or even "cat's pee"! Don't be shy, though, for the wine's bouquet is genuinely in the nose of the inhaler. Tannin – Helps with the "weight" or "body" of a wine. It's what causes that dry feeling in your mouth

Acidity – What gives the wine its "crispness." This is what tasters are talking about when they use words such as "sharp" or "flabby.

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- Dollars & Sense: Investing 101 for Kids

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- All About Dolphins
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leffer from the editor

Dear Readers.

The summer break's days are numbered. Area schools reopen for the new school year on Monday, August 24th! This is the time when we start looking at our annual to-do lists: back-to-school physicals (especially for our young athletes), check-ups for dental and eye care, school supplies and more. Each school year becomes a milestone and a memory for the children in your family...maybe it's time to update the family portrait? Don't forget our monthly contest sponsored by CL!X Portrait Studios! See page 4 for more details on how to enter.

In this month's issue of Jax4Kids.com To Go, we feature the importance of healthy lunch choices for your young students. Our board-certified specialist in Pediatric Nutrition, Aurea Thompson, shares some tips on how to balance that brown bag lunch. See page six for more information.



In the September issue we will kick off our Shining Stars recognition! Make sure you send in your nominations as soon as possible. Each month we will feature a student, a teacher and an athlete who go above and beyond. E-mail your nominations (200 words or less) along with your contact information to nominate@jax4kids.com for consideration.

There are still a few weeks left to enjoy summer activities with family and friends. Make the most of the time you have together and visit Jax4Kids.com for the latest in local events, programs, classes and more!

Until next month,

Alison Peters-Carlson **Editor**

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the experts dentistry

The Trouble with Thumbs

by Dr. Anjali J. Lueck **Complete Family Dental & Orthodontics** 904-262-8409 · www.jaxfamilydental.com

I walk into the dental operatory and greet my new patient, Billy. He's a smiling and energetic boy of three and a half. After some coaxing he lets me look into his mouth so that we can count his teeth together. Ten on the top, ten on the bottom. Perfect. No visible cavities, pink and healthy looking gums. Wonderful. Time to check the alignment. I see a narrow palate and slightly protruded upper front teeth, so I ask, "Mom, does Billy suck his thumb?"

Thumb sucking is one of the most common habits in children. More than 50% of children suck their thumbs at some point between infancy and age five. It is a natural reflex that makes them feel secure and induces sleep. Most children generally outgrow the habit between the age of two and four, but for some, the habit persists. Thumb sucking beyond the age when permanent teeth begin to erupt (for most this is between age 6 and 7) can cause problems with proper growth of the mouth and tooth alignment.

The intensity of the sucking directly correlates to the severity of the dental problems that can occur. Kids who rest their thumbs passively in their mouths will have fewer problems than those who vigorously suck their thumbs. In extreme cases, a severely vaulted palate and protruded upper front teeth that don't meet the bottom teeth can result. Although many of the same dental problems can occur with prolonged use of a pacifier, it is usually considered a better option as it is an easier habit to break; the thumb is always present, kids have to find their pacifiers.

Parents should aim to stop the habit before the age of six, when permanent teeth begin to erupt. Some suggestions for helping your child stop sucking their thumb:

• Praise children when they are not sucking their thumbs rather than scolding them when they are.

• Discuss the dental problems that can occur in an age appropriate way. Consider enlisting the help of your dentist in this process.

• Keep your child's hands engaged with puzzles, games, or crafts. Try to avoid activities when they might unconsciously suck their thumbs, like while watching television.

• Remove your child's hand from their mouths during sleep. Try offering a stuffed toy or doll as a reward/substitute for the thumb as they fall asleep.

· Rewards are a great way to motivate kids. Set a goal for a period of time to not suck their thumb and allow them to track their progress on a calendar with stickers for each day they succeed.

Provide constant empathy and encouragement during this process. It may take several months to break a well established habit. Consistent and patient positive reinforcement is the key to successfully breaking the thumb sucking habit.



eye care

Back to School? Schedule an Eye Examination!

by Dr. Jeffrey D. Shearer Dr. Shearer's Deerwood Family Eyecare 904-641-3939 (EYES) www.deerwoodfamilyeyecare.optomtery.net

Why is scheduling an eye exam so important? Picture this scenario: your child is sitting in class, anxiously waiting for the teacher to greet him/her on their first day of school. He or she is probably excitedly prattling on with friends about how fun summer vacation was, or complaining about the summer reading requirements. Finally, the teacher introduces herself and writes a math problem on the board. The teacher asks if anyone in the class knows the answer to the problem. Your child knows math very well and probably knows the answer, but does not raise a hand to volunteer an answer. The problem? He or she can't even see the board well enough to recognize the numbers. This same issue, however, does not stop little Susie in the back from raising her hand and completing the problem to perfection. Little Susie is wearing glasses. While this turn of events certainly will not make your child's grade suffer directly, it does greatly inhibit the ability to participate in class. This lack of participation may lead to a weaker teacherstudent relationship, which is crucial in order to facilitate learning. The proper corrective lenses or glasses will give your child the confidence needed in order to get the most out of an education, and in other areas of life.

Now, it is true that most schools provide free eye screenings to their students. Throw in the condition of today's economy and you may be asking yourself, is an exam a priority right now? The problem with school screenings is that they are threshold tests, meaning the results are either pass or fail. In other words, your child could have 20/30 or even 20/40 vision and still pass. The screenings

do not diagnose your child or determine the health of the eyes; they only look for major vision problems. The free screenings in no way replace a full comprehensive examination by a health care exam professional. A full includes tests for depth perception, peripheral vision, refractive errors including astigmatism, and tests to make sure the overall health of the eye is in good condition. Doctors recommend that children have a complete eye exam, annually, starting at age five or sooner.

The transition between summer and fall is a perfect time to get your child an appointment to see an will optometrist so they be better prepared for the school year. You can both be confident that he or she will be getting the most out of school, not allowing any opportunity to learn or participate in class pass them by.







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the red thread

An Adoption Tale

by Leslie Kaplan, PhD

It was at a playground that the process of adopting my daughter began. I was with my two boys, at that point aged four and six, and they were playing with a little girl who had been adopted from China. I didn't know the girl's mom, but somehow we began to talk about adopting, and she told me about the Chinese belief in the "red thread" that connects those who are meant to be family. Somewhere deep inside I felt a shift of my definition of family, a tug on that red thread that I didn't recognize at the time. Two years later, we put in our application.

Fast forward to three years later. We finally got our call in April 2008, and in a whirlwind five weeks, finished the final stage of paperwork, packed our family of four (now the boys were nine and 11) and boarded the first of nine airplanes. After a 16-day trip, we returned home with our beloved nine-month old daughter and began our life as a family of five.

Okay, I made it sound really easy, but it is a complicated process. Families thinking about adopting are faced with a world of decisions: domestic or foreign? Open or closed? Infant or child? Private agency, state agency or attorney? Specialty agency that focuses on domestic or international, one country or many? It can be overwhelming even just to consider where to start.

Donna Wheeler, adoptive parent and Adoption Consultant (www.plantoadopt. com), suggests that anyone considering adoption should start by making sure that they are ready to adopt. Many families need to pass through the transition from wanting to have a biological child to embracing the idea of adoption. If the family is suffering from infertility, the parents need to move beyond the need to get pregnant and instead want just to parent a child. Once that transition has been made then adoption is the right thing. Thinking of adoption as "second best" or still trying one last thing means that it isn't yet a good option. Families need to move beyond grief.

The other kind of adoptive family is a family who wants to add to their family, and they need to be sure that they want to add a child for the reasons people want to add any child, rather than thinking of it as a way to save a child. That issue was an issue for us, not because we ever saw ourselves as capable of saving anyone, but because others assume that was part of our decision. It is a huge burden to both the child and the family. No child should be burdened with the idea that they were saved, and it is hard on the family to think of adding a child as some kind of a sacrifice. When people remark that my daughter is lucky to have me, I always respond, "Actually I think we are lucky to have her, she is such a wonderful child!"

Once a family has decided to adopt, it is a matter of the circumstances in the family and what type of adoption might suit it best. Some prefer international, some domestic. At different points in time different types have been easier, faster or cheaper than others. Ten years ago, international adoption was easy, quick, and less costly, now circumstances have flipped.

Some people are put off by the cost of adoption. It is important to realize that you don't have to pay all at once. There are also multiple sources of relief for adoption expenses. My family received a \$12,000 tax credit from the federal government. Had we done a domestic adoption, my husband's work would have given him an additional reimbursement for adoption expenses as he works for the state.

I chose an international adoption, which changed my family's identity. My family is not only a family of adoption...we are now American-Chinese, and my daughter is Chinese-American. It's important to feel good about the country and culture.

I remember the mixed-up feeling I had as my family was trying to decide if we were ready for adoption and then what kind of adoption to pursue. I didn't know about adoption consultants at the time and wish I had, though I am very happy with the decisions I made and my skill in managing paperwork! If you decide to get some assistance, an adoption consultant can be very helpful. They help families be sure they are ready to adopt, choose the right adoption professionals (social workers, attorneys, adoption agencies), ask the right questions, take care of paperwork, and generally hold your hand through the process. Overall, the most important choice with any adoption professional is that you are comfortable with them, because they are working for you on an incredibly personal thing: forming a family.

All in all, I can say that adoption is an incredible, complex journey that knit my family together in a way it never would have been knit otherwise. Thinking through the tough questions made my husband and me closer and more thoughtful parents than we had been. Taking my boys on a trip to China to meet their baby sister, and watching us become one seamless quilt of a family has transformed all our lives.

a positive attitude

Seeing Uniqueness in Your Child

by Dawn Grant, Mental Training Expert

www.dawngrant.com

The shoreline in most areas of northeast Florida has sections which are layered with tiny shells. Each shell is unique in its size, color, shape, and texture. If you sit among the many shells and pick up one at a time to observe its characteristics, you will likely find and appreciate the unique beauty in each of them. Rinsing them off, you can observe them more clearly, wiping away the dirt to see their luster. One may be dark brown and rippled in texture. Another may be smooth and have a pearl essence. Some are large and some so tiny you could barely see that it is a shell. Although they are different, they happen to also be the same, similar in chemical makeup, properties, and purpose. You know all of this as you take the time to admire them. It is very unlikely you would believe one shell should be like the other, or that you would decide one was required to be a certain way in order to be "good." Each one you accept for what it is: the same, yet different.

Take this same way of thinking and apply it to how you view yourself and others. Each person is unique in his or her size, color, shape, and texture. We are also just as unique in our preferences, interests, talents, thought patterns, gifts, passions, and abilities. If you were to sit on a park bench, in an outdoor café, or on the beach and watch each person around you participate in life, you might find and appreciate the unique beauty in each of them. Each person has something that makes them a unique individual. Some finding joy in athletic activity, feeling the adrenaline rush through their bodies. Others being social and communicative, pleased with the company of many. A few enjoying their solitude and time of reflection, each of their thoughts unique to their specific life experiences. Although we are different, we are also the same. We are in physical form living a human experience.

Take time to understand yourself and the uniqueness of who you are. Then use that wisdom to recognize the uniqueness in others: your friends, parents, siblings, partner, co-workers, and especially your children. What aspects of your preferences and beliefs are you conveying to others? Many parents get caught up in their own world, their own thinking...what they perceive to be fun, interesting, and worth while. Then they expect their children to feel the same way.

Make the decision to slow down long enough to see the unique and individual beauty in your children, and then take out the polish and help them to shine. Celebrate the things that make them unique...their own beliefs, thoughts, and perceptions of how they are supposed to be.

About the Author

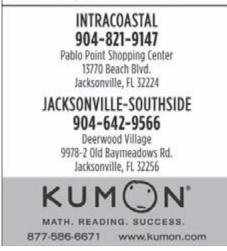
Dawn Grant has an obvious passion for helping others and has helped thousands of people make positive life changes through her mental training and the utilization of advanced techniques of hypnotherapy. This impact has drawn people hundreds of miles to experience private sessions and has created the opportunity for her to speak and train others worldwide. As a Mental Training Expert, Dawn offers sessions in person and over the phone, motivational speaking to groups, and informative workshop instruction. From the knowledge acquired over the years. Dawn has created a workshop series for children called Positive Thinking, Power of the Mind for Kids.



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nutrition and school lunches: BROWN-BAG IT RIGHT!

Aurea Thompson, MSH, RD, CSP, LD/N Board Certified Specialist in Pediatric Nutrition Wolfson Children's Hospital

Many parents and caregivers struggle with what to make their children for lunch. For some children, the lunches provided by the schools are not an option or are not acceptable. Having eight to ten healthy lunch ideas that work for your child is a good strategy. That way you have some flexibility in grocery shopping, and your child is less likely to get bored of the same thing.

Rule #1: Involve your child in packing lunches – that way, he or she is more likely to eat what is packed! It's okay for them to choose the same thing every day as long as it's healthy.

Rule #2: Make sure the lunch you pack is safe. To keep cold foods cold, include a frozen ice pack or frozen juice box, use insulated lunch boxes, or pack non-perishable foods. Remember that a freezer pack will keep things cold until lunchtime, but not until the end of school. If you need to include after-school snacks as well, pack non-perishable food items such as a granola-bars or puddings that don't require refrigeration.

Here are some more ideas for feeding your child healthy lunches:

• Make several baggies of ready-to-go items such as vegetables, crackers, or pretzels ahead of time and set aside for the week.

• Put everything you need to pack including lunch boxes or bags, napkins, spoons and forks, baggies, straws, etc. in one place so you are not searching for these items when packing in the morning.

• Have your child purchase low-fat milk or low-fat chocolate milk at school. That way you don't have to worry about packing a drink that may spill or leak, and they get a delicious and healthy drink.

• If you are packing a drink for your child, you can buy 8-ounce water bottles or fill water bottles in advance and stock them in the refrigerator for the week.

• If your child likes a traditional lunch of a sandwich and fruit, balance it out with some veggies - carrot or celery sticks, or sliced cucumbers for example. You want to pick a fruit or vegetable that will stay crispy until lunch so that your child is more likely to eat it. Sliced tomatoes for a sandwich will get

mushy, and lettuce will get soggy.

• For unconventional lunch ideas, choose hardboiled eggs, muffins, waffles, yogurt with granola topping, hummus with pita wedges, or homemade smoothies.

• If your child likes to have a snack item such as chips in their lunch, try alternatives such as baked potato chips, pretzels, high-fiber granola bars, multigrain crackers, dried fruit, banana chips, graham crackers, or low-fat animal crackers.

• There are many calorie-controlled snack items available today including 100-calorie snack packs which are very convenient. Because the bags are small portions, make sure you only pack one per lunch. Kids like these tasty treats and may want two or three packs at a time! Just keep in mind these 100-calorie dessert packs don't provide the nutrients or fiber that dried fruits or high-fiber granola bars can provide.

• If you are packing leftovers from dinner the night before, make sure it is a kid-sized portion and not a portion that you as an adult would eat. Many times we over-estimate how much to put in a container. For example, a half-cup of whole grain pasta counts as a full serving of grains for a child 6-11 years.

For more information on serving sizes, you can log on to www.MyPyramid.gov.



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featured events listings back to school 2009

Back-to-School Kids Samplicious Saturdavs

Sat., August 1, 8, 15 and 22, 2pm-5pm Taste the difference! There will be kidfriendly samples throughout the store for kids to try. No registration required; free event.

Whole Foods Market - Storewide 10601 San Jose Blvd., Mandarin 904-288-1100 / www.wholefoodsmarket.com

Hastings Branch Library Open House

Fri., August 14, 6pm to 8pm

The Hastings Branch Library will be hosting an open house with refreshments, music and door prizes. Learn how the library can help your children during the school year. Hastings Branch / 904-827-6970 6195 South Main St., Hastings

www.sjcpls.org / St. Johns County Public Library System

Back to School Bash

TOGO

Sat., August 15, 9:30am to 1:30pm O2B Kids hosts their annual Back To School Bash, featuring bounce house, snow cones, face painters, balloon animals, school supply scavenger hunt and more. Free. O2B Kids / 904-264-4202

1821 Town Center Blvd., Fleming Island www.o2bkids.com

Kids Back-to-School Celebration

Sat., August 22, 1pm Stop by this free Luau party and learn how to make your own yummy Hawaiian style snacks. There will be a contest to see "how low you can go" with prizes, yummy umbrella drinks, Hawaiian music, fun games and

more! Whole Foods Market Lifestyle Center 10601 San Jose Blvd., Mandarin 904-288-1100 / www.wholefoodsmarket.com

Jazoo's Birthday And Back-to-School Summer Bash

Sat., August 22 and Sun., August 23 Join Jazoo and friends as he celebrates his birthday and the upcoming school year. There will be cupcakes, inflatables, music, prize drawings and more! Jacksonville Zoo and Gardens / 904-757-4463 370 Zoo Parkway, I-95 and Hecksher Dr. www.jacksonvillezoo.org

Back to School Dance

Fri., August 28, 6:30pm to 9:30pm Bring your friends to celebrate the end of summer. Enjoy music, refreshments and more. Free. Balis Community Center / 904-630-4100

1513 LaSalle St. / www.coj.net

Duval County Magnet Schools Orientations

Through August 30 Each Duval County Magnet School hosts its own orientation. Visit www.magnetprograms. com for the schedule. If your school is not listed, contact the school directly. **Duval County Magnet Schools** www.magnetprograms.com

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Set a meeting spot for your group before you release everyone to swim. If your group gets separated in the event of an emergency, they'll know where to find you.

This water safety tip proudly brought to you by

of Florida's First Coast

www.firstcoastymca.org visit the website for information on swimming lessons!

The YMCA has been a leader in swim instruction for more than 100 years. Swim lessons are available for both children and adults at a YMCA near you.



kraft

Protect your books (and your bank account) by recycling brown paper grocery bags into creative and unique book covers!

Supplies: Brown paper grocery bags (one per cover) Scissors and Tape Markers, stickers, etc.

Instructions:

Flatten out grocery bag by cutting along one side seam. Cut off bottom of bag. Lay open book on flat bag and trace size (blank inside of bag becomes outside of cover). Fold top and bottom edges down to make the proper size. Fold in side flaps to fit and slide cover onto book. Tape flaps. Decorate with markers and/or stickers to create your own work of art!



Each month, Jax4Kids.com To Go will feature an outstanding Student, Athlete and Teacher!

Do you know any students, athletes or teachers who should be recognized as the "Shining Stars" they really are? E-mail your nomination (no more than 200 words) along with your contact information to nominate@jax4kids.com.

HISTORYKDESKSL WORDS TO FIND: RPEEROCREPAPNI ART MATH MUSIC BINDER RCGQALEUABSVC E PAPER BOOKS PENCIL BUS DENAVSATZWYSLN CLASSROOM RULER

Back To School Wordsearch

Search forwards, backwards, across, down and diagonally,

to find all of the hidden words listed below (at right)!

NHEULTSURBKEUE COMPUTER DESK CIGORSPEOHCNP 1 HISTORY BACNOORMLOTCCJ LANGUAGE LUNCH WESAHPOOUKAUHV X T I L C S O C R S M S U B DYCXSZMCISUMRW

need a list of school supplies? looking for the school bus schedule? Visit the website for your school district for more information!

Baker County - www.baker.k12.fl.us Clay County - www.clay.k12.fl.us Duval County - www.duvalschools.org Flagler County - www.flagler.k12.fl.us Nassau County - www.nassau.k12.fl.us St. Johns County - www.stjohns.k12.fl.us



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Why did you choose this career?

I have loved children and enjoyed taking care of them for as long as I can remember. I started babysitting when I was 12 years old. I knew I always wanted to work with kids, so I chose teaching as my career.

What kind of education did you get to become a teacher?

I attended Flagler College to earn my Bachelor of the Arts degree in Elementary Education, Early Childhood Education, and Specific Learning Disabilities. I attended the University of North Florida and earned a Masters Degree in Elementary Education in 1992. In 2002, I became National Board Certified, and I have also earned my Reading Endorsement and ESOL (English as a Second Language) Endorsement through continuing education courses.

What are some of your responsibilities?

I currently teach a specific learning disabilities resource class with students in grades 1 through 5 who have reading deficits. I work with students in small groups and give them intensive reading instruction at their level.

What do you like most about your job?

When a student who could not read before reads an entire paragraph and looks up at me and says, "I read the whole thing." There is nothing more rewarding.



Fun Facts About



BOTTLENOSE DOL Did you know that a bottlenose dolphin's brain is larger than a human's brain?

With their high intelligence, dolphins play and hunt within their social groups. Bottlenose dolphins live in social groups, called pods, which are similar to our family unit. The groups include anywhere from 2 to 15 dolphins, and within their pods, they play, hunt and travel.

A dolphin can dive under the water and hold its breath about 10 minutes. They return to the surface to quickly inhale, breathing through a single blowhole on the top surface of its head. The blowhole is covered by a muscular flap, which provides a watertight seal.

These agile animals are able to reach burst speeds of 18 to 22 mph. And they have a well-developed, acute sense of hearing. Dolphins can hear tones ranging from 40 to 100 kHz; the average hearing range for humans is about .02 to 20 kHz

Dolphins of all ages are playful, often tossing seaweed and teasing each other with objects as an invitation to interact and play. These behaviors both keep the dolphins engaged and enhance their skills to catch fish.

Bottlenose dolphin facts provided by Discovery Cove, Orlando, FL. Discovery Cove offers a one-of-a-kind opportunity to swim with dolphins, rays, and tropical fish and to hand-feed exotic birds. Phone 1-888-800-5447 • www.DiscoveryCove.com Photo by Jason Collier/Discovery Cove

eco tips

Things We Can Do to Help the **Environment...Especially During the** Summer

by Alex Kaplan, Julia Landon College Preparatory and Leadership Development School

ecotips@jax4kids.com

The tips in this month's column are all about what to do to stay green and cool at the same time during summer. This is the time we most need to watch ourselves with all the parties and pools and barbeques...and especially the barbeque pool parties!

Things YOU can do

Use a SIGG instead of other water bottles. A SIGG is a Swiss water bottle made of metal but with no harmful chemicals. It doesn't have a horrible metal taste you find in other metal water bottles. I have a SIGG, and what I think is cool is that you can get some awesome decorations on it, and accessories like a belt clip.

Don't drink too little water, because you will get dehydrated, but don't drink too much. either.

Take cool showers because it is hot outside. If you really are uncomfortable in cold water, start out in warm water and slowly make it colder.

During the summer, eat less meat. If you don't want to be a vegetarian, try eating a little less than usual. It takes a lot of chemicals and energy to make a cow to make a burger. Things like bean tacos aren't bad.

Things YOUR PARENTS can do

If you go on a trip for vacation, turn the thermostat up higher than usual to conserve energy. Don't turn it off, or your house will grow mold.

Use gas instead of charcoal to light grills. It creates less smoke and greenhouse gasses.

Turn off the air conditioner and use a fan. It uses less energy to run a small blade in circles than it does to push cool air into every square inch of the house.

If you follow these tips you'll have a cool, awesome and eco-friendly summer. Enjoy it while you can ... school will be starting again before you know it!



Peanut Butter & Apple Wraps

Ingredients

- Four 7-8" flour tortillas
- 1/3 cup peanut butter
- 1 cup chopped apple 1/4 cup low-fat granola

Instructions

1. Spread peanut butter evenly over each tortilla.

- 2. Sprinkle with apple and
- granola. 3. Tightly roll up tortillas and
- cut in half. 4. Wrap tightly in plastic wrap.

Pack in insulated containers.

Turkey & Veggie Wrap

Ingredients

- . Four 10" flour tortillas
- 4 oz. cream cheese
- 1 head lettuce
- · 6 oz. package thin-sliced turkey 3/4 cup shredded carrots
- 3/4 cup minced tomato

Instructions

1. Spread cream cheese evenly over each tortilla.

2. Top with lettuce leaves, turkey

slices, carrots and tomato. 3. Tightly roll up tortillas and cut

in half.

4. Wrap tightly in plastic wrap. Pack in insulated containers.





Your Child's Safety is Our Concern.

Free Car Seat Check. Certified child passenger safety technicians will help you provide the safest ride possible for your child, no matter what their age!

Vehicle crashes remain the number one killer of children ages 2 - 14 in the United States. Safe Kids Buckle Up and the Kohl's Gear Up 4 Safety inspection site are here to teach parents and caregivers how to buckle up children the right way, on every ride. Whether your precious cargo is an infant, toddler, preschooler or school-aged child, let us help you reduce the risk of injury and death to your children while riding in vehicles. Seat checks by appointment only.

Call for your appointment date and time:*

904.202.4302

Kohl's Gear Up 4 Safety Inspection Station Metro Office Park 3563 Philips Highway Jacksonville, Florida 32207

* Leave your daytime phone number and a representative will call to schedule your appointment. On the day of the seat check, please bring your child if possible. (Expectant moms are the exception!) Also bring your vehicle owner's manual and the owner's manual for your car seat.



Dollars & Sense with C. More Money

• What is interest?

An amount paid for the use of someone else's money. If you borrow money from the credit union to buy a car, for example, **you pay** the credit union interest to use the money you borrow. When they use your money to make loans to others, they **pay you**. That means you can earn free money by investing.

(C) What is investing?

When you put your money in your credit union or bank savings account, it's called **investing**. When you invest, you earn more money, called a **return**. Interest earnings are a common form of return on investment. Your regular allowance, gift money, and pay from your jobs can earn you more money!

(C) What is an interest rate?

A percentage that tells what borrowed money will cost or savings will earn. An interest rate equals interest earned or charged per year divided by the principal amount, and expressed as a percentage. For example, a 5% interest rate means that it will cost you \$5 to borrow \$100 for a year or you'll earn \$5 for keeping \$100 in a savings account for a year. The math is more complicated when the financial institution was a daily or monthly interest rate. Another when the financial institution uses a daily or monthly interest rate. Another complication occurs when borrowers make loan payments and savers add or withdraw savings periodically during the year.

• What is compound interest?

KOHĽS

DCHD

Organization

44

H

expect great things

When you invest money in your savings account, your account balance grows like an upside-down pyramid. The first time you invest, you will be paid a dividend on just the amount you put in your account. The next time your account pays a dividend, you will be paid on the money you put in your account, plus on the money you've already earned. That's called compounding.

The higher the dividend or interest rate, the more money for your account. Call it an upside-down pyramid, call it a snowball-whatever you call it, that money grows!



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tech talk

Sites that are Family-Friendly...and Free!

by Jim Swaringen

Jim@JimOnline.com

After summer fun comes back to school. But the fun can continue for parents and kids with some help from the World Wide Web. You can have a great school year by using these free sites as a fun-based method to improving your child's education.

http://www.professorgarfield.org/

This site for kids is run by a not-for-profit started by Garfield Creator, Jim Davis called ProfessorGarfield.org. You always knew Garfield was a smart and witty cat, so you shouldn't be surprised that he has his own teaching website. This site has all of the activities that we used to buy in expensive software including phonics, math, music and science activities creatively animated with Garfield as the host. Professor Garfield is a partnership between Paws, Inc., the world headquarters of Garfield the Cat, and Ball State University. It also provides a Teachers' Lounge with additional resources on how both parents and teachers can utilize the site to support learning.

http://kids.gov/

Visit Kids.gov for some great learning opportunities for kids. This site, sponsored by our government, includes educational games for kids as young as kindergarten through eighth grade. Kids will be able to build a gingerbread robot, create a picture book and much more. Kids.gov has over 1,200 links focused on the learning levels and interests of the variety of students that will peruse the site each day. In addition to this great and varied resource for children, teachers will find great resources as well, both for their classrooms and for their lesson plans.

http://funschool.kaboose.com/

Funschool.kaboose.com is another great site full of educational games and activities provided for families to help their children have fun while preparing for the new school year. Full of color and excitement, this website will be sure to keep kids' attention. Additionally, the site can provide great additional resources for parents as they attempt to use the internet to prepare their children to go back to school in the fall.

http://family.go.com/parenting/pkg-back-to-school/

Finally, this year's Annual Webby Awards and the Webby People's Voice Awards named DisneyFamily.com Best Family/Parenting site of the year stating that the site is dedicated to offering "helpful, relevant and timely information parents and families can use every day". The site offers all sorts of tips to help make going back to school fun and easy. Parents will find such articles as healthy homemade snacks and dinner menu ideas for under \$1.50 per serving to ideas to help your child succeed in school. Don't forget to enter the College Savings Sweepstakes to win money towards your child's education.

events 4 teens

Teening Up: Raising Preteens and Teens Wednesdays through August 19 10 a.m. - 11:30 a.m.

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Offered by the Family and Consumer Sciences program of the Duval County Extension Service. The series will take place at the Duval County Extension office, 1010 N. McDuff Avenue. There is no cost. Focus will be on the teen brain; developmental transitions; positive discipline for teens; talking about sex, drugs, and alcohol; anger management; and building assets in youth. Instructor will be Stephanie Toelle, who holds a masters degree in family and child development and is a Certified Family Life Educator.

Duval County Extension Office 904-387-8850 / 1010 N. McDuff Ave. duval.ifas.ufl.edu

Teen Summer Reading Rave Reviews

Through August 17 Teens, pick up a Rave Review sheet at the Main Branch of the Library. Then read a book and write a review in 30 words or less. Turn in your review and receive a free book for each review. St. Johns County Public Library www.sjcpls.org

Ponte Vedra SAT and ACT Prep Program August 19-September 23

SAT: Wednesdays, 5pm to 6:15pm ACT: Wednesdays, 6:30pm to 7:45pm Educator Theresa Gage will once again teach the course, beginning August 19 and continuing for five weeks. Focus on test-taking, as well as review of math and grammar. A practice test will be given and graded at the end of the course. Requirements include membership in the Friends of the Library and advanced registration. For further information regarding sign-up, contact the Reference Desk at 904-827-6950. Ponte Vedra Branch / 904-273-0495

101 Library Blvd, Ponte Vedra Beach www.sjcpls.org

Summer Movie Madness Through August 18 at 3pm Free movies for teens all summer long. 8/4 - Sisterhood of the Traveling Pants 8/11 - Beverly Hills Chihuahua 8/18 - The Express

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Main Branch / 904-630-2417 303 North Laura Street / jpl.coj.net Jacksonville Public Library

Anime Clubs

Argyle Library- Last Tues. of each month, 6pm.

Beaches Regional Library (ages 13-18)- Every Sat., 2:30pm-5pm. "Tweens" welcome with signed permission slip Mandarin Regional Library (ages 13-18)-Sat., August 15, 4pm.

Pablo Čreek Regional Library- Every

Tues., 6pm. Regency Square Regional Library (ages 12-18)- Sat., August 22, 3pm. Webb Wesconnett Library- Sat., August 1 and Sat., August 29, 12noon.

Jacksonville Public Library / jpl.coj.net

Teen Tennis Classes

Ongoing basis August - May Registration opens the third week of August. Programs:

Jr. Competitive (ages 11-17)- Advanced class for pre-teens and teens combining fast-paced drills with supervised match play. Five 1 1/2 hour classes. \$128/non-members, \$85/members.

Varsity Prep (ages 13-17)- Prepares top junior for the upcoming high school season. Five 1 1/2 hour classes. \$150/ non-members, \$100/members Jewish Community Alliance 904-730-2100 / JCA, 8505 San Jose Blvd.

Publix Aprons Cooking School

Thursday, August 13, 4pm Teens will learn how to make a healthy dinner for their parents. Menu: Corn Muffins; Lemon-Herb Roasted Chicken; Baked Macaroni and Cheese; Southern Style Green Beans; Fruit Cobbler. \$35. Reservations are required to participate. Book early, classes fill fast. Reservations can be made by calling 904-262-4187. Some classes have online registration. Publix / 904-262-4187

10500 San Jose Blvd. / www.publix.com

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kids eaf Free

Ale House

Sundays. Ages 12 and under. One free kid's meal with purchase of each adult meal. 904-720-0551 • 9541 Regency Sq. Blvd. 904-565-2882 • 9711 Deer Lake Ct. 904-292-0003 • 11112 San Jose Blvd. www.alehouseinc.com

Applebee's

Tuesdays, all day Kids 12 and under eat free all day and receive one free entryy for a monthly bike giveaway from Bike's Direct. Two free kids' meals for every one adult meal purchased; dine-in only. 904-772-9020 • 6251 103rd St. 904-721-2337 • 9498 Atlantic Blvd. 904-220-5823 • 13201 Atlantic Blvd. 904-696-5545 • 574 Busch Dr. 904-296-6895 • 5505 JTB Blvd. 904-378-5445 • 843 Lane Ave. S. 904-262-7605 • 14560 Old St. Augustine Rd. 904-230-6889 • 1627 Racetrack Rd. 904-645-3590 • 4507 Town Center Pkwy. www.applebees.com



Brucci's Mondays, 5:30pm-7:30pm 904-287-8317 • 540 SR 13 Tuesdays, 5:30pm-7:30pm 904-273-0111 • 880 A1A N., Ponte Vedra Ages 12 and under. Two free kids' menu items with the purchase of any large pizza. www.bruccispizza.com

Bruster's Ice Cream

Everyday. Kids ages 3 and under get a free ice cream cone with their choice of ice cream flavor and sprinkles. 904-221-1441 • 12224 Atlantic Blvd. 904-886-1995 • 9850 San Jose Blvd. #5 www.brusters.com

Native Sun

Ages 12 and under. Kids can log on and complete the project of the month to receive a free smoothie at Native Sun. Projects: puzzles, coloring pages, etc. 904-260-6950 • 10000 San Jose Blvd. www.nativesunjax.com

Olde Bridge Ice Cream & Deli

Monday-Friday, 3pm-5pm Early Release Days, 1pm-3pm Kids receive once free topping on their scoop of ice cream. 904-273-0111 • 2 Fairfield Blvd., Ponte Vedra www.oldebridaedeli.com

Times Grill Wednesdays, 4pm-10pm

Ages 12 and under. One free kid's meal with one paid adult meal. 904-674-2606 • 10915 Baymeadows Rd. 904-992-7288 • 13500 Beach Blvd. 904-854-7501 • 5149-1 Normandy Blvd. www.timesgrill.com



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For those summer days when you're just looking for a nice place to eat while also watching your wallet, here is a sampling of restaurants that offer Kids Eat Free Nights. Visit Jax4Kids.com's "Kids Eat Free" pages for more listings! Please call ahead to make sure the restaurant you are planning to patronize is still honoring the offer.

featured events listings august 2009

Great American Frog Race Sat., August 1, 12noon to 2pm Participate in the Great American Frog Race for \$5; 100% of the proceeds benefit USA features an evening of fun, games, challenges, Cares. Each \$5 raffle ticket has a number that contests, food, and a movie. There will also be

corresponds to a plastic frog that will "race" around the lazy river. 1 frog/\$5, 3/\$10. Adventure Landing / 904-246-4386 1944 Beach Blvd. / www.adventurelanding.com

Dora Live: Search For the City of Lost Toys Tues., Aug. 4, 7pm-Wed., Aug. 5, 10:30am & 7pm Dora the Explorer along with Boots, Swiper and more. Ticket range: \$21.75 to \$41.75. Buy one ticket, get a second ticket for free, for Opening Night, August 4, 7pm. Use the password: DIEGO when ordering. Times-Union Center Moran Theater 300 West Water St. FCCJ Artist Series / 904-632-3373 www.artistseries.fccj.org

Panera Family Event Series

Thurs., August 6, 6pm to 8pm Area Panera Bread locations have teamed with Jax4Kids.com again this summer to offer family activities Thursday nights through August 6. Free activities, enter to win prizes. and if you pre-register online each child will receive a free cookie. Atlantic/Girvin - 12959 Atlantic Blvd. - Cookie Decorating

Orange Park - 8635 Blanding Blvd. - Fun With Mad Science Mandarin - 11111 San Jose Blvd. - Bread Art With MOCA Beach and Hodges - 13740 Beach Blvd. - Cookie Decorating Panera Family Event Series / www.panerabread.com

Arts on the Go

Fri., August 7, 6pm to 8pm Release your artistic talents and come draw. paint and make take home crafts and more. Simonds Johnson Park / 904-630-4100 3730 Moncrief Road / www.coj.net

2009 Shadco Safety Fair

Saturday August 8, 10am to 2pm Free 12th Annual Shadco Safety Fair features informational booths, activities and more. **Dog Days of Summer** Bike helmets available for kids who need one. Sat. August 15, 10am to 2r Avenues Mall / 10300 Southside Blvd.

Animal Signs

Saturday, August 8, 10am A presentation and leisurely guided hike through different Florida ecosystems. Characterize tracks left by an assortment of ritters. This program will take show of the source of the so critters. This program will take place at the Ribault Club/Fort George Island Cultural State Park. No reservations needed/program is free. A morning of crafts an Fort George Island Cultural State Park 904-251-2320 / www.floridastateparks.org 11241 Fort George Road, Ft. George Island

Family Fun Cooking Class Sat., August 8, 12noon

Matthews Restaurant Chef Shantrell Mixson and owner of Mixson Culinary to learn how to prepare quick, simple and healthy meals for families on the go. Space is limited; please sign up in advance at customer service. \$5 per person or \$10 for three people. Jewish Newish Pajama Storytime Tues., August 18, 6:45pm Whole Foods Market Lifestyle Center 10601 San Jose Blvd., Mandarin 904-288-1100 / www.wholefoodsmarket.com

Art Basics

Sat., August 8, 2:30pm to 4:30pm Try a new art method or build your portfolio in this introductory class for ages 13 and up. Members \$15, Non-members \$20, Active Junior Docents \$13. Cummer Museum / 904-355-0630 829 Riverside Avenue / www.cummer.org

First and Goal

a dunking booth on hand. Metro Park / 904-630-3541 / 1410 Gator Bowl

Boulevard / www.coj.net

Spiderman Meet and Greet

Sat., August 8, 3pm to 6pm Free meet and greet with Spiderman from 3pm to 6pm. Bring your camera! Adventure Landing / 904-771-2803

4825 Blanding Blvd. / www.adventurelanding.com

Pro Rodeo

Fri., August 14 & Sat., August 15, 8pm Western-inspired event with entertainment for all ages including bull fighters, rodeo clowns, team and calf roping, barrel racing, and bull riding. Local youth will be invited to compete in youth barrel racing and roping competitions. Food and drinks available for purchase. Tickets: \$12 for ages 12 and up, \$7 for students ages 6 to 11. St. Johns County Fairground / 5840 SR 207,

Elkton / www.staugamphitheatre.com

Sports Fest 2009

Sat., August 15, 9am to 6pm Features music, special appearances, Mad Science, Chick-Fil-A cow, free sports clinics, and more. Sports clinics are from 10am to 4pm and include hockey, ice skating, soccer, Lacrosse, tennis, basketball, volleyball, and football. Admission: participants can bring one can of new tennis balls, a 400-sheet pack of loose notebook paper, a four-pack or larger of toilet paper, or one box of 13 or 39 gal. trash bags. In lieu of bringing an item a \$5 donation to the MaliVai Washington Kids Foundation will be accepted.

Jacksonville Ice and Sportsplex / 904-399-3223 3605 Philips Hwy / www.jaxiceandsportsplex.com

Sat., August 15, 10am to 2pm The Annual Dog Days of Summer celebrates man's best friend. Pet agencies and other

vendors will be on hand with information for

American Girl Party

A morning of crafts and games to celebrate the newest American Girl, Rebecca. Barnes and Noble / 904-886-9904 11112 San Jose Blvd. / www.barnesandnoble.com

Second Annual Fall Carnival

Sat., August 15, 11am to 2pm TNT Gymnastics hosts their Second Annual Get the family involved with preparing a healthy dinner and have fun at the same time! Join Fall Carnival featuring carnival games, bounce houses, slides, a dunk tank and more. Tickets are available for a nominal fee. TNT Gymnastics / 904-998-8681 / 2683 St. Johns Bluff Rd.

Join Shalom Jacksonville and the Jacksonville Jewish Federation for a meet and greet, stories and activities and more. Be sure to wear your pajamas. Barnes and Noble / 904-886-9904

11112 San Jose Blvd. / www.barnesandnoble.com



For more information on how YOU can advertise your business in the Jax4Kids.com To Go Classifieds, send an e-mail to classifieds@jax4kids.com or call 904-710-2020.

Summer Beach Run

Sat., August 22, 6pm The 45th Annual Summer Beach Run will be held entirely on the beach. Race Starts and Finishes at the Jacksonville Beach Seawalk Pavilion. There will also be a one mile fun run for kids, that starts 5 minutes after the 5 mile August 15; \$25 Until Raceday; \$15 for children under 13 until August 18; \$25 on the day of race for everyone. \$12 one mile fun run entry fee includes a t-shirt

Pampered Chef"

Katie Lay, Independent Consultant

Phone: 904-825-0566

sklay723@comcast.net www.pamperedchef.biz/katielay

Summer Beach Run / 904-731-1900 Seawalk Pavilion, Jacksonville Beach

Jacksonville Jaguars vs. Tampa **Bay Buccaneers**

Sat., August 22, 7:30pm First home pre-season game of the year. Single

game tickets starting at \$50; season tickets also available.

Jacksonville Municipal Stadium, 1 Stadium Place Jacksonville Jaguars 904-633-2000 / www.jaguars.com

Nature Tales Tues., August 25, 10am to 11am Fact and fiction stories for all ages McGirts Creek Regional Park / 904-771-9031 118th St. / www.coj.net

Leaf Scavenger Hunt

Sat., August 29, 2pm to 3pm A scavenger hunt that teaches participants about trees. Tillie K. Fowler Regional Park / 904-573-2498 7000 Roosevelt Blvd. / www.coj.net

Movie in the Park Sat., August 29, 8:30pm to 10:30pm The City of Fernandina presents Movie in the Park, a free showing of a family friendly movie. Central Park / 904-753-4467 / www.fbfl.us 1200 Atlantic Ave., Fernandina Beach

Talbot Critters

Sun., August 30, 2pm Join a park ranger to learn about the many common species that inhabit the natural communities of the undeveloped barrier islands of northeast Florida. The program will take place at pavilion one on Little Talbot Island. No reservations are necessary and the program is free with regular park admission. Little Talbot Island / 904-251-2323 12157 Heckscher Dr. www.floridastateparks.org

ongoing events

Kids Bowl Free

Now through Sept. 6, 2009 Ages 15 and under. Kids Bowl Free at Cassat's Batt Bowl. Two free games of bowling each day. Kids must be signed up at www.kidsbowlfree. com. All coupon notifications are sent via email to the parent or guardian on file.

Cassat's Batt Bowl / 904-389-2360 / 1838 Cassat Ave / www.kidsbowlfree.com

Friday Family Swim Nights

Now through August 29 Spend quality time with your family every Friday at Shipwreck Island Waterpark. You can enjoy unlimited access to the waterpark from 7:30pm to 11pm for only \$10.99 per person. Adventure Landing / 904-246-4386 1944 Beach Blvd. / www.adventurelanding.com

Public Swimming Pools

JaxParks has 34 pools open to the public. The Cecil Aquatics Center is an indoor facility open year-round. JaxParks' other 33 pools are outdoor facilities open during the warmer months. Outdoor Pool Schedule for Summer 2009: Season: Through Aug. 15 - 7 days/week Post-Season: Aug. 16 to Aug. 31- wkends only Saturdays: 11am - 6pm Sundays: 1pm - 6pm Monday - Friday (June 9 to August 15) open swim: 1pm - 6pm swim team: 6pm - 7pm family swim: 7pm - 9pm 'Holiday hours: 11am to 6pm Memorial Day - May 26 Fourth of July - July 4 Visit www.coj.net for a full list of all area pools. City of Jacksonville / www.coj.net

Summer Movie Classics Sundays through August 31, 2pm Join the Florida Theatre every Sunday for Summer Movie Classics. Enjoy great selections from cinematic history in the beautiful setting of one of Jacksonville's own classics! Ticket Prices: \$6 Single Admission, or \$40 for a Movie Card, good for 10 Admissions. August 3 - Spartacus, PG-13 August 10 - East of Eden, PG August 17 - Funny Face, NR August 24 - The Searchers, NR August 31 - Grease, PG Florida Theatre / 904-355-2787 / 128 East Forsyth St.

For more details on these events & lots more, visit jax4kids.com!

Sagurday August 15 9:00am-6:00pm

Come see what's new at North Florida's premier indoor sports and meeting facility. Enjoy a full day of music, fun, special appearances by the Chick-Fil-A cow, Mad Science and more, and try out some hot sports at the coolest spot in town.

EACH PARTICIPANT WILL NEED TO BRING ONE OF THE FOLLOWING ITEMS TO PARTICIPATE: One can of new tennis balls or 400 sheet package of loose notebook paper or a four pack or larger of toilet paper or one box of 13 or 39 gallon trash bags. In lieu of brining an item a \$5 donation to the foundation will be accepted.





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FROM 10:00 am - 4:00 pm

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Stop by and register to win your preview pass before August 4

Unlimit Yourself.

Orange Park 8102 Blanding Blvd., 904-674-0286

Southside 8021 Phillips Hwy 904-674-0280

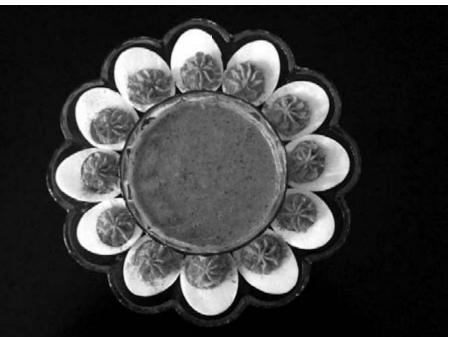
Normandy 7200 Normandy Blvd. 904-674-0284

Regency 9770 Atlantic Blvd. 904-674-0287

WHILE QUANTITIES LAST . LIMIT ONE PASS PER PERSON . NO PURCHASE NECESSARY

OPENS IN THEATRES AUGUST





southern-fried funeral

by anna rabhan

Where I come from when your mother gives you a book, you read it – especially if she gives you that book for your birthday. Never mind if it's titled *Being Dead is No Excuse: The Official Southern Ladies Guide to Hosting the Perfect Funeral.* Don't ask!

This wickedly morbid anthropological study-cum-cookbook was written by two Greenville, Mississippi, natives. One of them is currently a journalist living in D.C. and a self-described recovering gossip columnist. These two must be a hoot when sharing one of their "restorative cocktails!" I wouldn't recommend actually attempting many of the recipes. There is, after all, a good reason Mississippi has just received the title, for the fifth straight year, of "state with the fattest residents." The authors themselves acknowledge that, "Salt, sugar and fat are the three major food groups here."

However, if you grew up eating stuffed eggs, cheese straws and pineapple upside-down cake at every "occasion" or if your grandmother, too, considered that, "Polishing silver is the Southern lady's version of grief therapy," then this book promises a raucous walk down memory lane.

But it's the stories that really steal the spotlight in Gayden Metcalfe and Anne Hays' book. To explain why "the funeral" is just as big of an event as "the wedding" in the Delta, the authors instruct, "We regard it as a civic duty to show up at the house and at the funeral because what we call a 'big funeral' is respectful to the dead and flattering to the surviving relatives." Can't you just hear the syrupy pause before that last phrase?

In the chapter "Suitably Boxed: Meringue Shells, Pecan Tassies...and You," the authors explain why Delta natives would rather return from exile in New York City (where they could get much more mileage out of "that cute Southern accent" than back home) to be buried "surrounded by the same annoying relatives they left town to escape." They recall Lutie Bartlett, "whose moonlight-on-the-old-plantation accent is so thick as to be unintelligible even to us," and her contribution to "her people" during her many years as a Manhattanite.

"As a member of the Magnolia Mafia, Lutie is proud that one night, when blind drunk, she ordered her taxi to halt, then stepped out and released her dinner on a statue of General Sherman near the Plaza Hotel."

Regional humor is funny, though, because it isn't really regional at all. Even the staunchest Yankee could die (Sorry!) laughing because he had witnessed a debacle similar to the disastrous funeral recalled in the chapter "I Was So Embarrassed I Liketa Died."

"Planning Mrs. Jessup's funeral did not call for creativity. She was the sort of old lady who had never in her life sung a hymn not found in the 1940 Anglican hymnal. ... That is why the Mount Bethel Struttin' Gospel Choir was probably not an entirely appropriate musical choice for her funeral. ... She might also have regarded the eight or nine flashy limos, rented by her son-in-law Cooter, as more suitable for a Mafia don than herself. But the situation deteriorated further."

And it does get so much worse – and so funny! No spoilers here, though.

Metcalfe and Hays have since published two other books, *Somebody is Going to Die if Lilly Beth Doesn't Catch That Bouquet: The Official Southern Ladies Guide to Hosting the Perfect Wedding* (2007) and *Some Day You'll Thank Me for This: The Official Southern Ladies Guide to Being a "Perfect" Mother* (2009). Read *Being Dead is No Excuse: The Official Southern Ladies Guide to Hosting the Perfect Funeral.* You'll never look at stuffed eggs the same way again!

The authors caution of a "civil war" that rages over whether stuffed eggs should be sweet or savory, and they offer several versions of the recipe, including this one:

Todd Lane's Eggs 6 large eggs 2 tablespoons finely minced celery 1 ½ tablespoon Kraft sandwich spread 1 teaspoon Worcestershire sauce (Lea & Perrins)

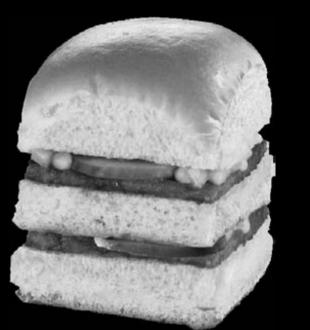
- 1/4 teaspoon Tabasco
- ¹/₂ teaspoon salt
- chopped parsley, no more than a quarter cup
- paprika to be sprinkled as garnish

Makes one dozen servings.

Peel hard-boiled eggs and cut in half lengthwise. Remove yolks and mash. Add to yolks the mixture made from listed ingredients. Stuff the eggs and garnish, then chill the stuffed eggs, not because they'll kill you if you don't, but because putting them in the icebox for a bit gives the flavors an opportunity to mingle.

netscapades

by brenton crozier



dining in edition

It's EU's annual dining issue and what is Netscapades to do? I suppose the only appropriate course of action is to be contrary and furnish you with websites that encourage you to forgo eating out and keep it home. While there are a multitude of fantastic restaurants throughout Jacksonville, what is possibly more satisfying than sitting down to enjoy the fruits of your own labor? OK, the "your own effort" approach is probably not the clincher, but dining in can be cheaper, make for fantastic family time or be a great way to knock the socks off your date (take that however you want to, I won't judge you).

From a number of celebrated epicurean favorites to those Krystal burgers that normally make for a tasty resort only after a long night of drinking and other hunger-inducing activities, you can now feel empowered to do it yourself! In fact, you could just get drunk at home, make your own Krystal burgers and not have to worry about hurting anyone or the man bringing you down. Go ahead, taunt the neighbors you don't like with your homemade Krystal sack. They make snide comments about your lawn anyway, so don't feel bad.

Anyhow, I digress. My intention was certainly not to make Krystal burgers such a central focus of my column, but what is more spellbinding than the allure of miniature cubed meat and bread? Yep, that's what I thought, you can't think of anything.

www.all-restaurantrecipes.com

Do you have an undying craving for Dave and Buster's Cheeseburger Pizza, but don't want to have to fork over the flow for your kids to dive into video game hysteria? Perhaps you can't fathom dinner tonight without Popeye's Cajun Gravy. Who can? But life is hectic my friends, and sometimes you don't have the time or the funds to hit Dave and Buster's or drive through Popeyes. You will be so relieved to know that All-Restaurant Recipes has made it so you no longer have to do these things. That's right, they have the recipes that make the whole world sing. Enjoy.

www.redrocksunrise.com

Think of All Restaurant Recipes, but better. That's right, more of the same. But Red Rock Sunrise is more user-friendly and actually includes instructions with their recipes. While they don't have the volume found on the aforementioned site, they have the goods on your favorite PF Chang's, Macaroni Grill and even Starbucks recipes. You may no longer have a reason to leave home.

www.cookingbynumbers.com

This site is genius in its pragmatism. The scenario; you're ready to cook, but are not quite sure what to whip up, and for that matter, what ingredients you have to make your culinary masterpiece with. Cooking by Numbers gives you a comprehensive list of ingredients, and you check off whatever you have in your refrigerator and cupboard. Once you are finished, click Find Recipes, and woo-lah! This site will tell you what you have the ingredients to make or tell you if you are at least close.

www.tastespotting.com

Taste Spotting presents a bevy of gourmet delights in a manner that will make you want to gnaw on your screen. Be warned, some of these mouthwatering dishes simply click through to an article and not the recipe, so don't get bent out of shape about it. This is not the case for all of them, just try your luck and enjoy. It's not all stuffy, there is an edifying discussion about Tim Horton's vs. Dunkin' Donuts ... U.S.A.!!

www.atlantacuisine.com

Now I am being contrary to my own article! But really, what are you going to do about it? I listed this site simply to ask, why doesn't Jacksonville have a site like this? I know we have restaurant guides and listings, but where is our Atlanta Cuisine? This site interestingly and smartly discusses all things food and area restaurants. C'mon Jacksonville, get you some!



for Jacksonville's **new** business model.

Anniversary Celebration Wednesday, August 26, 2009 • 5:30 - 7:30 p.m.

Jacksonville Public Library, 303 N. Laura St.

Reservations Required to jwbc@myjaxchamber.com

Free & Open to the Public bring a woman business owner or one who wants to be

> Browse the Success Gallery showcasing local women business owners

> > Eat, Drink & Meet network with Jacksonville's Women of Influence, past and present

Share the National Spotlight hear from special guest Ana Recio Harvey, head of SBA's Office of Women's Business Ownership

Think Business... and learn how we can help you start or grow yours!



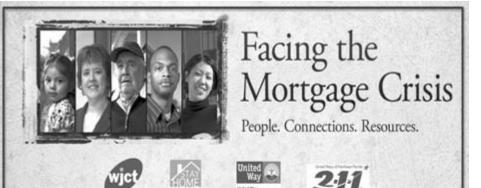
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stination Planning www.JaxWBC.com



Facing The Mortgage Crisis is a community project that utilizes public media to connect residents with foreclosure prevention and financial resources through a network of trusted community partners.

Tune to WJCT Public Broadcasting for a special week of programming featuring:

Our Stories: Facing the Mortgage Crisis

August 17 at 11pm and August 20 at 8pm This thirty minute television documentary examines the diverse stories in the community and the ripple effects of the economics for Jacksonville.

WJCT's Town Hall Meeting: Facing The Mortgage Crisis August 20 at 8:30pm

WJCT hosts a special ninety minute call-in program that will include an overview of the mortgage crisis on the First Coast.

Connect to additional resources at www.wjct.org/wjctmortgagecrisis or www.coj.net

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Spend a half hour in MOSH's Florida Naturalist Center with a trained MOSH Educator. This exciting behind-the-scene experience provides guided instructional programming, involving the care of MOSH's scal⁷, feathered

and furry friends. Appropriate for children ages 5 to 18. For more details visit www.themosh.org or call 396-MOSH, ext.. 230.



Caring for our scaly, feathered and furry friends.



inspired by

We're in the middle of summer and that means most theatre troupes are taking a much-needed vacation. But that doesn't mean we're at a loss for litbased entertainment. Three new movies are being released this month that are based on books and for once they all look promising. So, head to your nearest bookstore (or library) and pick up these up before checking out the flick that they inspired. **by kellie abrahamson**

"A bookstore is one of the only pieces of evidence we have that people are still thinking." - Jerry Seinfeld

julie & julia

(released August 7) Inspired by: *My Life in France* and *Mastering the Art of French Cooking* by Julia Child and *Julie & Julia: 365 Days, 524 Recipes, 1 Tiny Apartment Kitchen* by Julie Powell



In 1948 Julia Child began a culinary journey that would make her a household name. After moving to France with her husband without knowing a thing about the food, the culture or even the language, Child began taking classes at Le Cordon Bleu cooking school and discovered a passion for cuisine and teaching. Her experiences were told in her memoir, *My Life in France*, a book that she worked on with Alex Prud'homme during the last eight months of her life. In August 2002 government drone and foodie Julie Powell struck upon an idea that would change her life forever. Dubbed the "Julie/Julia Project," Powell set out to cook all 524 recipes in Julia Child's 1961 tome *Mastering the Art of French Cooking* in one year. The experiment was documented on Powell's blog (you can find a link here: http://juliepowell.blogspot.com) and was soon reworked into the bestseller

Julie & Julia: 365 Days, 524 Recipes, 1 Tiny Apartment Kitchen.

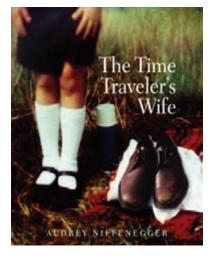
Julie & Julia brings these two autobiographical stories (and, of course, the legendary cookbook) together, creating a charming tale about the trials, tribulations and triumphs of two regular women who discover their passion. The film stars Meryl Streep and Amy Adams.

the time traveler's wife

(released August 14) Inspired by: The Time Traveler's Wife by Audrey Niffenegger

In 2003, Audrey Niffenegger's debut novel *The Time Traveler's Wife* was released and subsequently struck a chord with readers, quickly becoming a publishing sensation. The book tells the story of Henry DeTamble, a man cursed with a genetic disorder that causes him to uncontrollably travel through time when stressed. At 28 he falls for Clare Abshire, a 20-year-old artist who has known Henry her whole life and is deeply in love with him. With her husband traveling back and forth through time, Clare struggles with Henry's often lengthy absences. Henry finds the situation equally problematic, never knowing when or where he will arrive next.

Niffenegger's novel, with its unique take on time travel and touching story, seemed a perfect fit for the big screen and big-name directors such as Steven Spielberg, David Fincher and Gus Van Zant all expressed interest in directing it. In the end, Robert Schwentke was tapped for the honor and the film, starring Eric Bana and Rachel McAdams, is scheduled for release this month.



taking woodstock

(released August 28) Inspired by: *Taking Woodstock: A True Story of a Riot, a Concert and a Life* by Elliot Tiber

After Wallkill, Orange County, New York pulled the plug on the planned Woodstock Festival, the famous three days of peace and music looked like it wasn't going to happen. Upon hearing this bad news, Elliot Tiber used a permit which he acquired to hold a chamber music event at his parent's motel to help organizers make Woodstock a reality. His instrumental assistance was documented in his 2007 memoir, giving readers a unique peek behind the scenes of the historic event as well as a look at Tiber's part in the landmark gay rights demonstration, the Stonewall riots.

Hot on the heels of Woodstock's 40th anniversary, Tiber's fascinating book will come to life on the big screen. The film was directed by Ang Lee and premiered at Cannes to mostly positive reviews. *Taking Woodstock* stars Demetri Martin, Emile Hirsch and Liev Schreiber.

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July 29 – August 30 FOREVER PLAID Sparky, Jinx, Smudge and Frankie are The Plaids, a 1950s "guy" group (ala the Four Freshman) looking for their big break. Driving to their first big gig, the Plaids are hit by a bus and killed. Due to divine intervention, they are able to return to Earth for one final show that allows them to tell the stories of their lives and perform some of the greatest hits from the 1950s. Alhambra Dinner Theatre 12000 Beach Blvd., 641-1212, alhambradinnertheatre.com

July 31 - August 8 HAIR The American tribal love rock musical, *Hair* tells the story of the "tribe", a group of politically active, long-haired hippies of the Age of Aquarius fighting against conscription to the Vietnam War and living a bohemian life together in New York City. The musical's profanity, its depiction of the use of illegal drugs, its treatment of sexuality and its nude scene caused much comment and controversy. After an off-Broadway debut in October 1967 at Joseph Papp's Public Theater and another run in a midtown discothèque space, the show opened on Broadway in April 1968 and ran for 1,750 performances, followed by a successful London production, which ran for 1,997 performances. July 31, August 1, 6, 7, 8, 14 & 15 at 8 pm and August 1 & 8 at midnight. Tickets are \$25 (students with valid ID are \$17 August 6 and midnight shows only). Players by the Sea, 106 Sixth St., Jacksonville Beach, 249-0289, playersbythesea.org

July 31 - August 23 THE FOREIGNER Charlie Barker is so shy, he can't speak in front of strangers, but they have no problems telling him everything in this American farce by Larry Shue. Matuza Main Stage - Limelight Theatre, St. Augustine, 904-825-1164 www.limelight-theatre.org

August 4 - August 5 Dora the Explorer - SEARCH FOR THE CITY OF LOST TOYS Nickelodeon's Dora the Explorer returns to the stage, live! Everyone's favorite Latina heroine stars in her own live adventure in Search for the City of Lost Toys. Dora, along with Boots, Swiper and all her friends, needs the help of the audience to solve puzzles and overcome obstacles to find her lost teddy bear. Sing along and learn a little Spanish too. Child ticket policy: any child that has not yet reached their 1st birthday may sit on a lap for free, but all children over a year old must have a ticket. Times-Union Center, FCCJ Artist Series, 632-3373 or www.artistseries.fccj.org

August 4-5 THE COMPLETE WORKS OF WILLIAM SHAKESPEARE (abridged) All 37 of Shakespeare's plays in less than 2 hours! Three actors lead the audience through a hilarious journey in which all of Shakespeare's plays are visited. Dustin Whitehead, Erik Anthony Decicco, and Tyler Ross will introduce characters such as Romeo, Hamlet, Othello, and even Juliet in the most creative of ways. This is one comedy you don't want to miss. Tickets are \$12, and \$10 for seniors, students and military. Atlantic Beach Experimental Theatre, 716 Ocean Blvd, Atlantic Beach, 249-7177 www.abettheatre.com.

August 7-8 REALITY CHECK Darryl Reuben Hall's Reality Check brings together eight soulful strangers who've come together to live in "The House Of Song" for weeks as cameras follow their every step. On the path towards living large, between many drinks, eating and gossip, each housemate learns a life lesson about themselves and each other through teamwork, envy, friendship, dislike, love, responsibility, family, and honesty. Reality Check will also feature the hit step team. The FAMU Strikers. Tickets \$15 Advance, \$20 Door for Adults, \$15 Door for Students and Seniors with proper I.D.. Florida Theatre, 128 E. Forsyth Street, 8 pm. For more information and tickets, call Stage Aurora 765-7372, www.stageaurora.org

August 16 MURDER HITS A HIGH NOTE Homicide detective Carol Barkenhoffer agrees to help chaperone the prom for the high school where her boyfriend teaches. But when the Principal drops dead it's up to Carol to find out who planned a "pitch perfect" murder. Murder Mystery Theatre-Dave and Buster's Restaurant, 7025 Salisbury Rd. at 6 pm, 296-1525 (reservations required), mysteryplayers.com

August 21-22 PAULY SHORE Yes, the Weasel is still around. Witness the stand up comedy of the star of movies, Son in Law, Encino Man and Pauly Shore is Dead. This show is rated "R". Ticket Prices are \$25 or \$30. Fri - Aug 21, shows at 8 pm & 10 pm, Sat - Aug 22, shows at 7 pm & 9 pm. The Comedy Zone is located inside the Ramada Inn off I-295 & San Jose Blvd, 3130 Hartley Road, 292-HAHA www. comedyzone.com

August 21 – 29 A PERFECT GANESH Two ordinary middle-

aged ladies from Greenwich, Connecticut set out on a pilgrimage to India. Margaret is a proper WASP, often embarrassed by her effusive, adventurous friend Katharine, but each woman harbors a secret grief. The fabled land of dreams both horrifies and delights, alarms and exhilarates the two ladies. Audiences will recognize the frustrations of air travel, foreign plumbing and culture clashes. But India's magical spell takes hold and the benevolent, elephant-headed Hindu god Ganesha uses his power to assume many guises and leads the two travelers to unexpected enlightenment and reconciliation. Players by the Sea, Studio Production, 106 Sixth Street North, Jacksonville Beach 249-0289 http://playersbythesea.org

read weekly theatre reviews at www.eujacksonville.com



the american tribal love-rock musical by brittany holenback

"This is the dawning of the age of Aquarius." Or, more accurately, the re-dawning is currently lighting the big white way. Hair is a big hit once again on Broadway and Jacksonville Beach's own Players By The Sea prepare to bring Hair: The American Tribal Love-Rock Musical back to their stage. Featuring all of your old favorite tunes made famous by the original, this classic Broadway hit also boasts bright, funky costumes, quirky characters and an overall message of peace, love and happiness.

Hair tells the story of the "tribe," a group of like-minded young people living a bohemian lifestyle in New York City during the 1960s. Claude, Berger, Sheila and the rest of their hippie friends push the confines and limits of society in an attempt to test their freedom of expression. Through exploring their own sexual openness and opposing the Vietnam War, the tribe's determination to be who they are directly opposes the conservative mindset of their families and the society in which they live.

While decade-specific themes often cause plays to become dated and trite, the directors of this Players production, Lee Hamby and Barbara Colaciello Williams, would argue that for Hair the opposite is true

"With the war we're in now and the politics and protests against everything, it's all so parallel to what was going on back then," Lee says. "Drugs, nudity and anti-war protests are all issues that are still controversial now. As time has passed, things haven't changed that much. The same issues are still going on today.'

Despite the 40-year gap between Hair's original debut and the Players' upcoming production, there is a lot to be said for the way the music lives on in the current generation of young people, transcending time and social boundaries. As the children of Baby Boomers, many twenty-somethings today grew up listening to the songs with their parents. Even more telling, however, is Hair's continued legacy among children

"I work at a children's camp, and it's funny because these kids don't know who Cher or Madonna are, but they know Hair songs. And these kids are only 6-years-old," says Hamby. Despite its longevity, *Hair* created a great deal of controversy in

its Broadway debut. And it seems like no matter how many years go by or how many times it is recreated, the 1960's musical just can't

seem to shake the stigma of being controversial

"I can't tell you how many times a day people ask if we're doing the nudity. It's something that sticks out in everyone's mind,' says Hamby.

He is referring, of course, to the brief stint of nudity at the very end of Act I, as Claude tries to decide if he will resist the draft like his fellow tribe members. "People expect it to be a bigger deal than it is," says Hamby. "They're only naked for one word. Literally, it's for two seconds on the word 'freedom.

According to Hamby, in the

new revival of Hair, the actors are naked for a lot longer. However, the Players will emulate the original Broadway production. This means that the actor's silhouettes will only be visible behind a parachute. Still, more memorable than that quick flash of nudity—at least as far as the Players are concerned-will be the friendships made throughout the process of bringing *Hair* back to life on the main stage. "I've never seen a cast so inseparable," says Hamby. "A lot of friends have been made very quickly. I've made some life-long friends that I cherish already and it's only been a month

But, none of this can outweigh what is arguably the most important and captivating aspect of not only this, but every production of *Hair* — the music. "The music says it all. Even if you didn't know or understand the story,

the costumes, the music and the choreography relate to everyone and stand the test of time," says Hamby. "It's all about the music." "This is the dawning of the age of Aquarius. The age of Aquarius.

Aquarius! Aquarius!'

Hair will have performances at Players By The Sea, 106 Sixth Street North, Jacksonville Beach on July31, August1, 5, 6, 7, 8, 14 & 15 at 8 pm and August 1 & 8 at midnight. Call 249-0289 or go to <u>www.playersbythesea.org</u>



THE ARCHIVAL DOCUMENT AS ART

logan zawacki's excavation notes by madeleine wagner

The August 2009 issue of *Scientific American* features a silhouette of a Neandertal man--skull highlighted against bushy hair and beard. It's an elegant solution to depicting evidence and idea. It is scientific and elegant, lending humanity to enigma, precision to hypothesis.

But what if the imaginary was given credence and weight? What if the dry tones of academic discourse turned themselves toward the realm of the deliberately crafted? Logan Zawacki, a professor of photography at UNF, has taken an academic and pseudo-archeological approach to excavating the imaginary *Mario* world.

Created in 1981 by video game designer Shigeru Miyamoto, Mario first appeared in Donkey Kong as an ancillary character, but has since gone on to his won success and cult status. The Mario storyline has been one of the most commercially and creatively viable video games ever created (as a whole, Mario games have sold over 201million units). And for a certain set of late-twenty, early-thirty something Mario and his assorted crew of Yoshis, Koopa Troopas, and Toads define an awkward but poignant period in their lives.

Zawacki has taken a kind of obsessive compulsive's approach to documenting the key characters in the *Mario* realm. *The Excavation of Mushroom Island* is the book Zawacki has assembled to illustrate the results of his {ahem} archeological dig on the island. The reality is the book is designed as a tongue-in-cheek look at the game world, but with the attention to detail and formula used in real processes.

"I wanted it to look like a document used in an actual excavation," explains the artist. "All of my work is rooted in Pop culture, so in creating these characters, I did a ton of research in finding the right bones for the characters...I wanted them to be believable, but I also wanted to present them in a way they'd never been seen before."

Looking at the familiar silhouettes of Bowser, Mario, and their coterie is delightful, humorous and unexpectedly (reassuringly) familiar. Because Zawacki used a salt process and printed them on watercolor paper, the images are rendered in soft browns with an uneven border, revealing the artist's hand at work. It's an idea that Paul Karabinis (an UNF collegue) himself works with—the ways in which light can be manipulated and fooled, made to reveal its own secrets in a dark room.

Historically, there is an interesting parallel to the early works by Man Ray. As Jean Cocteau said of Man Ray's rayographs, "You have again freed painting. But in the opposite way. Your mysterious arrangements are superior to all the still lifes that seek to overcome the flat canvas and prestigious mix of colors." Though it'd be a stretch to say Zawacki is freeing photography from its formal constraints, his work with lighthearted humor and a synthesis of archaic techniques and contemporary technology. As such, perhaps it points the way to the next step in photography. And it is interesting to see fragments of ideas from the Dadas and Surrealists manifesting themselves almost a century later, in a place as far removed from Paris as Starke is from the Lorentian Sheild.



Mushroom Island the book itself grew out of a class Zawacki audited, taught by Karabinis. Karabinis is recognized as a master of alternative photographic processes. "I was taking found images from the Internet and creating digital montages...after I did about five of them, Paul told me to do twenty of them to have a body of work," said the photographer.

Next, Zawacki took a book making class with Karabinis and the idea for the book was born. Working on it since July 2008, Zawacki launched *The Excavation of Mushroom Island* in June 2009. The presales have been brisk and satisfying. Plus it's fun to look at. For more information: loganzawacki.com.

drawdown at moca

a marathon for the aesthetically inclined by madeleine wagner



The idea of hanging out after hours at the museum must appeal to a very specific subset of people. Add to that a lock-in eight-hour drawing marathon and the pool is edited even more. However, for those few souls finding solace in the quiet hours and enforced but relaxed rigor, the marathon can offer unexpected results.

Spearheaded by former MOCA Director of Education, J. Marshall Adams, the Drawing Marathon takes place about twice a year, it starts at about 11 pm, and officially ends at 7 am, though participants can leave at any point. The event itself has antecedents in similar events hosted by colleges and academic institutions. In earlier, casual conversations, Adams said that he envisioned the events as a way to spark interest in the museum. He also saw it as a way to encourage an investigation of drawing and what it can mean in a contemporary sense of the practice. And he thought it might make a nice line on an artist's résumé.

From my own experience, the Drawing Marathon is a highly satisfying event with enough structure to force the hand to draw. For lapsed creatives, the opportunity to stand silently in a room, Johnny Cash (or the Brandenburg Concertos) blasting through earbuds, and work through embarrassingly bad ideas is an exercise in discipline and humility. Nevertheless reminding one of the physical and mental satisfaction derived from the creative act.

So far, the museum has hosted three Drawdown events, the most recent on July 31--each one has been different because those participating change. The common thread is the way in which participants slowly ease into a comfortable working space with one another. Tentative glances and polite diffidence becomes material sharing and conversations, ultimately becoming camaraderie--however brief.

Others find themselves intrigued by the forced application; at the museum there are no distractions. "I am looking forward to it," says Kathleen King, who works at hospitals during the day, and strives to find time for her creative efforts. "I can't ever seem to find the time to draw. This will force me to and hopefully me carry on..."

After everyone leaves—at about 7 am—the museum staff gather all the drawings created and mount a modest show on the fifth floor. A small reception is often hosted, and though often the work looks somewhat unfinished, seeing it all together gives one a sense of the span and disparity of the interest of people who want to make things.

To participate in the next Drawdown, contact MOCA: 366-6911.

Thru August 2 A Survey of Gee's Bend Quilts Last weekend to see the quilts created by the women of Gee's Bend, Alabama. Thru August 9 Paul Jenkins: Works from Jacksonville Collections The exhibition features 18 paintings by Paul Jenkins. Jenkins is an important figure in post-World War II American Abstraction and has received international acclaim for his painterly explorations of color, form, and light. Art Basics on Saturday, August 8, 2:30 to 4:30 pm, Watercolor - Try a new art method or build your portfolio in this Saturday afternoon introductory class. For info on Art Adventure Saturdays and Lectures, Classes & Programs for Adults visit www.cummer.org. The Cummer Museum of Art & Gardens, 829 Riverside Ave, 356-6857

Thru August 8 The Roar of the Race Down the Beaches A 1923 Simplex Piston Ring Special winner is on display at the Beaches Museum & History Center, 380 Pablo Ave, Jacksonville Beach. Info: 241-5657 www.bm-hc.com.

Thru August 25 Painter, Designer, Ben'h Usry Presents The Twelve Steps- A Program for Living and American Icon. Admission is free. Open Tue.-Sat. Karpeles Manuscript Library Museum, 101 W. First St., 356-2992.

Thru September 30 Africa's Living Arts This exhibition features beautiful handcrafted and factory printed textiles that tell stories of Africa's heritage, politics and social values using color, pattern and form to explore the traditional art of communication through adornment and display. Ritz Theatre & LaVilla Museum, 829 N. Davis St., 632- 5555

Now on exhibit **A Women's Point of View:** Paintings, Photography, and Sculpture by Lara Summers, Elisa Olderman Johnson, and Cookie Davis. The Haskell Gallery & Art Kiosks, Jacksonville International Airport Main Terminal. www.JIAarts.org

August 5 First Wednesday Pet Art Walk - Downtown Jacksonville 5-9 pm rain or shine. All people and pets are welcome! The 4th Annual Art Walk/Pet Walk at The Florida Theatre from 5-8 pm will promote pet health, pet art, pet adoptions and pet safety. Come out and enjoy all things animal at Petwalk! www.downtownjacksonville.org or www.DTJAX.org by mobile phone for event information.

August 5 – 31 Tree Hill Creative Coalition Artists Exhibition: Reflections of the St. Johns River Founding members of Tree Hill Nature Center's Creative Coalition will present works of art reflecting their individual perspective of our St. Johns River. Tree Hill's Creative Coalition is a select group of Jacksonville's premier visual, literary and performing artists. Exhibition Opening "Night of the River" will be on August 5 from 5 - 8 pm. This entertaining event will feature two major river photography exhibits from Tree Hill Nature Artists and JAXPORT & the Florida Ballet. Enjoy ballet dancers, music, refreshments, and family activities. Several ships on loan from the Jacksonville Maritime Museum will be on display throughout the Main Library. JPL and JAXPORT will release a limited edition Year of the River poster signed and numbered by the photographer. This program is free and open to the public. Downtown Library, 303 North Laura St.

Thru August Quality Time... featuring new works by Yvonne C. Lozano. Opening Reception on Aug. 5 during first Wednesday Art Walk from 5 - 9 pm at The Art Center, 31 W. Adams St. www.YCLART.com

August 7 St. Augustine Art Walk First Friday of every month from 5 - 9 pm, Tours begin at Rembrandtz Fine Gifts for Fun People, 131 King St., St. Augustine, (904) 829-0065 or staugustinegalleries.com

On August 15 **Perspectives of Nature** Flux will host the exhibition featuring Jenny Burkhalter. Anna Membrino and Lauren Corbin, 6 – 9 pm. Flux studio/gallery is located at 1011 Park St., 355-7233.

August 22 A Night in "Ponte" Carlo The Ponte Vedra Beach Chamber of Commerce Ambassadors will host their 2nd Casino Night at the The Cultural Center at Ponte Vedra from 7 - 11 pm. There will be casino gaming, entertainment and dancing. Hors d' oeuvres will be provided by Mai Ouí Gourmet along with beer and wine. Tickets are \$40 per person and can be purchased from any Chamber Ambassador or from the Chamber office. Your ticket also gets you \$5,000 in Chamber Cash to try your luck at the tables. Raffle prizes will be awarded to those with winnings and the evening will feature a both a silent and live auction. The attire is festive casino so come out and give Lady Luck a try! The Cultural Center at Ponte Vedra, 285-2004

Thru August 30 Balance and Power This exhibit features 19 installations and examines both the early days of video art and current practices in an attempt to understand the complex relationship between the issues of performance, surveillance and power. Included are works by some of the earliest practitioners such as Bruce Nauman and Vito Acconci, large-scale installations, newly commissioned pieces, and Jordan Crandall's new film, Homefront. Through August 30 End of Summer Sale at The Museum Store@MOCA Get a jump on holiday shopping with merchandise on sale at 30% off. Proceeds benefit MOCA's educational programming. July 31 through August 1 Drawdown: The MOCA Drawing Marathon Reception on Sunday, August 2. For more information, please call Cathy Fitzpatrick (904) 366-6911 ×212. Advanced registration is required. August 21 Live Jazz at MOCA: Hollywood Swings Featuring Group du Jour Jacksonville jazz professionals will explore jazz interpretations of songs from the movies, followed by jam session in the second set for guest musicians. 7:30pm, \$7 MOCA Members/ \$10 Non-members, Cash bar and light fare available from Café Nola. MOCA Lab Gallery MOCA's summer series presenting emerging local artists continues in this exciting, yet intimate showcase. The gallery gives local artists a chance to promote and sell their works in a high visibility downtown setting in the Museum. MOCA will display the artwork of a new group of artist every two-week period. July 30 exhibition openings for Trinity Baker and Casey Matthews. August 13 - Mary Atwood, Christopher Cahill, and Ashleigh Hunter. Exhibition openings are from 6 to 8 pm on the 1st floor of MOCA. MOCA- The Museum of Contemporary Art, 333 North Laura St., 366-6911 or www.mocajacksonville.org.

If you have an art event you would like to have listed in EU Jacksonville, please send information to: info@entertainingu.com by the 20th of the month prior to the event.



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OPENS IN THEATRES AUGUST 28







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SOUND CHECK

local music news

Three big competitions are underway this month. WAPE's Last Band Standing wraps up on August 1st. Finalists for the previous three weekends are competing to earn time in the studio and spots at two massive shows: the Florida/Georgia game kickoff party and WAPE's Birthday Bash. The Battle for Planetfest at Jack Rabbits will help determine which locals will play the big show in the fall. Come and show your support on August 10th, 12th, 24th, 25th and 30th. You can also catch more battle of the bands action on the 22nd at Murray Hill Theatre's King of the Hill competition. The winner of this annual event gets \$500, free merch to sell to fans, a free professional photo shoot and studio time. • More news from the Hill: the venue is celebrating its 14th anniversary. A massive birthday party will be held on August 15th featuring Second Thief, Don't Sigh Daisy, Radio City Confessions, Ocean Is Theory, Twisted Affliction, Chasing Ghost, A Jasey Project, The Healing Process, Formatta, Quiet Science, Doubting Benefit, Red Letter Bullet, Quinn and Coming This Fall. Even Callahan's Burning Regret is coming back for a reunion set to pay tribute to the Jax institution. Don't miss it! • The hardcore act, Kids Like Us, are releasing their new album *The Game* on August 15th. To mark the occasion, the band will be having a CD release show at the Pit on the 21st. • The Sophomore Attempt is playing a farewell show at the Murray Hill Theatre on August 29th with Doubting Benefit, Quinn and This Aviation. The band has been making music together for five years and are splitting up to pursue bigger and better things. Good luck guys! • Area hard rockers Mindslip recorded a new album in July. Expect it to be released sometime in the near future. • Our congratulations to Shawn Fisher & the Jukebox Gypsies, who signed to Universal Republic last month. We look forward to his major label debut! • On a sad note, local legend Teddy Washington passed away on July 21st. The talented trumpeter shared the stage with Frank S



venue of the month

Here are a few road trip-worthy shows to check out this month:

Sometimes good bands don't come to us, so we have to go to them!

August 9 Lil Wayne/Young Jeezy/Soulja Boy Tellem/Drake Lakewood (Atlanta, GA) August 9 Coldplay / Kitty, Daisy & Lewis / Elbow Ford Amphitheatre (Tampa, FL) August 13 Cheap Trick Cruzan Amphitheatre (West Palm Beach, FL) August 14 &15 Dave Matthews Band / Robert Earl Keen Cruzan Amphitheatre (West Palm Beach, FL) August 15 Paul McCartney Piedmont Park (Atlanta, GA)

(West Palm Beach, FL) August 15 **Paul McCartney** Piedmont Park (Atlanta, GA) August 17 **Bowerbirds / Megafaun** The Earl (Atlanta, GA) August 24 **Adelitas Way / Sick Puppies** The Swamp (Ft. Walton Beach, FL)

the spotlight

This month EU shines the spotlight on the Devil Runs the Truckstop. We caught up with Joe Gaskin, the band's towering dreadlocked frontman, to talk about zombies, outer space and the future of musical performance.

It was the midseventies when Johnny Cash introduced the word "psychobilly" to the world in the song 'One Piece At A Time' to describe a pieced together Cadillac. Shortly after that, the term was appropriated by The Cramps



to give a name to their unique blend of rockabilly and punk rock. And the rest, they say, is history. Since then psychobilly has found mainstream acceptance due to bands such as Reverend Horton Heat, Necromantix and Tiger Army. It is a style of music that lends itself quite well to fun and interesting live performances and Jacksonville band, the Devil Runs the Truckstop have plans to take their performance to the next level.

DRT's genesis was not the result of a couple of dudes sitting around talking hot rods but rather occurred via Facebook. "Damian, the bass player, messaged me and said, 'Joe, we need to start a band! I really want to start a rockabilly band,'" laughs Joe. Despite his limited knowledge of the genre, Gaskin immediately discovered that it was the perfect medium for him to write songs about his favorite subject - zombies.

As Joe puts it, most of the songs are about "romantic run-ins with the undead."

"All of the songs, when I wrote them, were telling the story of boy meets girl, boy dies, boy comes back for girl, she can't accept it, so he goes on the lam looking for love but his hunger for brains ends up ruining everything," Gaskin explains. And now, Joe would like to take those songs and turn them into a cabaret. *A Riverside Romance*, as it's currently titled, would combine dramatic and comedic acting, dancing girls, audience participation and DRT's live music to create something that will "make people laugh and think." The project is still in its infancy, but you can count on Joe to follow through.

In the less distant future, the Devil Runs the Truckstop will soon be recording with Skinny Records, a new label put together by Tom Essex to support UNF-based bands. A compilation is scheduled to be released this month.

Look for the Devil Runs the Truckstop on the Shantytown calendar sometime in the near future. Their shows are always a ton of fun for the audience for as Joe puts it, "It's a zombie world, and we're just living in it."

St. Augustine Amphitheatre (904) 471-1965, www.staugamphitheatre.com 1340 A1A South, St. Augustine

By far one of the most impressive venues on the First Coast, the St. Augustine Amphitheatre has played host to several big name acts since it reopened in 2007 after a five year overhaul. The shiny new concert hotspot holds up to 4500 people and often reaches that capacity. In addition to shows, the Amphitheatre also offers free movies in the spring and their annual Winter Wonderland celebration complete with ice skating and snow. For a closer look at their upcoming shows and events, head over to their website.

Coming This Month:

August 2 Blazed and Confused Tour: Slightly Stoopid / Stephen Marley / Mickey Avalon

August 7 Jackson Browne

August 14 Counting Crows / Michael Franti & Spearhead / Augustana

August 15 Judas Priest / Whitesnake / PopEvil

August 23 Crosby, Stills & Nash

August 28 O.A.R. / Brett Dennen

august music events

August 2 Blazed & **Confused Tour: Slightly** Stoopid / Stephen Marley / Mickey Avalon It looks like Snoop Dogg won't be able to make it back to the First Coast this month, but have no fear, the Blazed & Confused Tour is still on. Reggae-infused hip hop act Slightly Stoopid are back with Stephen Marley (son of the legendary Bob Marley) and glam rapper Mickey Avalon. Please note that the slightly scaled-back show was moved from the Fairgrounds to the St. Augustine Amphitheatre. Tickets: \$37.50/advance, \$45/day of show. St. Augustine Amphitheatre, 471-1965

August 5 Franz Nicolay Franz Nicolay is one busy guy. On top of serving as keyboardist for the Hold Steady, Franz also plays the accordion and the piano in the World/Inferno Friendship Society, is a member of the gypsy-klezmer troupe Guignol and is the founder of New York's Anti-Social Music collective. On

top of all that, Nicolay has contributed to over a dozen other artists' records and recently released his second solo album, *Major General*. In support of this record, the clearly overworked multi-instrumentalist is on the road and headed to Café Eleven this month. Tickets: \$7. Café Eleven, 460-9311



Franz Nicolay

August 7 **Kenny Chesney** Since 1993, Kenny Chesney has recorded thirteen albums and produced more than thirty top ten singles on the U.S. Billboard Country Songs charts, seventeen of which reached number one. In addition, Chesney has received six ACM awards as well as six CMA awards, making him one of country music's most well-known, beloved and successful stars. He'll be coming to Jacksonville this month in the company of some other big names in country music: Miranda Lambert and Lady Antebellum. Tickets: \$25- \$79.50. Jacksonville Memorial Arena, 353-3309



Slightly Stoopid

August 8 **Goodnight Sunrise** Pop rock quintet Goodnight Sunrise is in the midst of their firstever national tour and is making Jacksonville one of their stops. With over 250 West Coast shows under their belts since the release of their self-produced debut EP, the young group has honed their stage skills, giving concertgoers one heck of a show along with their infectious tunes. See Goodnight Sunrise at Café 331 with Radagun and the Real You. Café 331, 354-1999

August 11 **Donavon Frankenreiter** Over the course of the past half-decade, pro-surfer turned musician Donavon Frankenreiter, established himself as one of the more original voices on the acoustic-rock scene through tireless touring and the innate catchiness of his songs. While his sound and overall vibe have a distinctly California feel, Donavon's latest record, *Move By Yourself*, was actually recorded in St. Augustine at Retrophonics Studio. He returns to the First Coast this month to perform at the Freebird with Gary Jules. Tickets: \$20/advance, \$25/day of show. Freebird Live. 246-BIRD

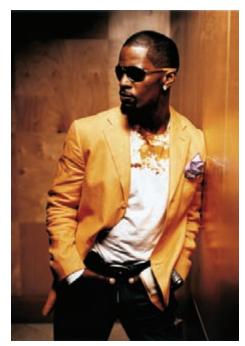
August 15 **Judas Priest & Whitesnake** August 15th is a big night for nostalgic metal heads. Judas Priest and Whitesnake are teaming up for a night of heavy metal and hard rock hits that will have heads banging and ears ringing. The tour marks the second time these two legends have joined forces to melt faces, the first being in 2005. Some new blood will be injected into this year's proceedings courtesy of post-grunge five piece PopEvil. Tickets: \$41.50- \$64.50. St. Augustine Amphitheatre, 471-1965

August 16 **Travis Tritt** Travis Tritt has had 40 singles in his twenty year career, and all but one has charted on Billboard Hot Country Songs list. The Marietta, Georgia native was one of the leading new country singers of the early '90s, holding his own against Garth Brooks, Clint Black and Alan Jackson. Tritt distinguished himself from the pack by throwing a little Southern rock and blues into his sound, making him something of an outlaw and earning him kudos from critics and fans alike. The still mega-popular star will be at Mavericks Rock N Honky Tonk in the Landing on the 16th with special guest Craig Hand. Tickets: \$29. Mavericks, 356-1110 August 20 **Poison the Well** South Florida's Poison the Well started out strong with their 1999 post-hardcore epic *The Opposite of December*. But between numerous lineup changes and major label dust ups, the group's later records suffered and interest, particularly after their twang-heavy '07 release *Versions*, waned. Thankfully, PTW has gone back to their roots with their latest effort, *The Tropic Rot*, and are hitting the road to prove it. See them at Jack Rabbits on the 20th. Tickets: \$12/advance, \$15/day of show. Jack Rabbits, 398-7496

August 21 **The Last Waltz Ensemble** The Last Waltz Ensemble is a musical group that progressively plays the music of Bob Dylan and the Band. The group bolsters a play list of over seventy Bob Dylan, the Band and related tunes, covering music from all eras of the artists' careers. Be sure to check out this beloved tribute band when they play Mojo Kitchen this month. Tickets: \$12/ advance, \$15/day of show. Mojo Kitchen (Jacksonville Beach), 247-6636



August 23 **Crosby, Stills & Nash** The music of David Crosby, Stephen Stills and Graham Nash is a cornerstone of rock and roll. As Crosby, Stills & Nash this trio of legendary singer-songwriters has been actively collaborating since 1969. Forty years into their creative partnership, the band has enjoyed 7 top ten albums and a Grammy award. See them on August 23rd at the St. Augustine Amphitheatre. Tickets: \$56- \$86. St. Augustine Amphitheatre, 471-1965



Jamie Foxx

August 28 **Jamie Foxx** Comedian, actor and now chart-topping singer Jamie Foxx is making his way to Jacksonville on August 28th. Foxx's first album was released in 1994 but it wasn't until a decade later, after his Oscar-nominated performance in *Ray*, that he truly made his mark in the music world. After collaborating with Twista, Kanye West and Ludacris, Foxx released his own album and soon his music career was just as successful as his acting career. See this Renaissance man in action at the Arena. Tickets: \$58.75. Jacksonville Memorial Arena, 353-3309



eujacksonville.com | AUGUST 2009



BBQ Pit + Blues Bar

presents

Conrad Oberg Friday, August 7, 2009

Legally blind since birth, 15 yearold nusical phenom Conrad Oberg taught himself to play the piano at two years of age. Conrad taught hinself to play the guitar, and began incorporating music ranging from foot-stomping 1920s piano blues standards, to heart-racing modern electric guitar blues/rock.

Greg Baril with opening band Thomas Wynn and the Believers

............

Saturday, August 8, 2009

Nearly 30 years of playing professionally has earned Greg these unarguable distinctions.

The Legendary JCs

Friday, August 14, 2009

.....

These guys have the chops and passion to make their endeavor both sincere and admirable. Hell, witnessing their infectious enthusiasm is worth the price of admission.

The Last Waltz Ensemble Plaving the music of Bob Dylan & The Band

Friday, August 21, 2009

The group bolsters a play list of over seventy Bob Dylan, The Band, and related tunes, covering music from all eras of the artists' careers.

> **Michael Burks**

Saturday, August 28, 2009

Michael Burks is a bluesman who stands poised on the brink of major stardom. A flerce flamethrower guitar slinger and an exciting soulful singer, his music has phenomenal firepower.

1500 Beach Blvd. 904.247.6636 www.MojoBBQ.com

40

day-to-day music

August 1

Anerin The Pit, 223-9850 WAPE 95.1's Last Band Standing: Finals Jacksonville Landing, 353-1188 Greenhouse Lounge / The Dub Messengers / A Slight Persuasion Freebird Live, 246-BIRD The Manor / The Incredible Sandwich / Carley Tanchon Jack Rabbits, 398-7496 Danny G and the Backdoor Visitors / NO FUEGO / LaserHead Doozers Pub, 738-8922 The Sophomore Attempt / Radio City Confessions / Coming This Fall Murray Hill

Theatre, 388-3179 Cream Pie / Echoes Thru Chaos / Damien Starky Ocean Club (Jacksonville Beach), 242-8884

Braxton Adamson Mellow Mushroom (Fleming Island), 541-1999

Blameless Celebration Church, 737-1121 Forever Escapes / By Grace The Pangea Live, thepangealive.com

Tough Junkie Shantytown, 798-8222 Thumbnail Sketch The Sinclair, 358-0005 Rebecca Zapen Riverside Arts Market, 554-6865

The John Carver Band European Street (Southside), 725-3929

August 2

Blazed & Confused Tour: Slightly Stoopid / Stephen Marley / Mickey Avalon St. Augustine Amphitheatre, 471-1965

Last 2 Leave Ocean Club (Jacksonville Beach), 242-8884

JK Wayne / Bobby Flynn Culhane's (Atlantic Beach), 249-9595

Brian Turner and Riptide Jacksonville Landing, 353-1188

Cracker / Gringo Starr Jack Rabbits, 398-7496 Carmen Winstead / Kings Among Men / Dawn Of Plague / Death Will Decide / We Came As Plagues / Apollos Lyre / Heart Cake Party The Pit, 223-9850

Sean Tarleton Crossroad Church, 448-1288 Braxton Adamson Mellow Mushroom (Fleming Island), 541-1999

It's Just Vanity / Only Thieves / Mowgli Shantytown, 798-8222

August 3

Shining Through Jack Rabbits, 398-7496 The Hydramelody / The Montauk Sound The Pit. 223-9850

August 4

Emery / Maylene and the Sons of Disaster Murray Hill Theatre, 388-3179 Thrash & Burn tour: DevilDriver / Emmure Plush, 743-1845 "Charlie Walker" Culhane's (Atlantic Beach),

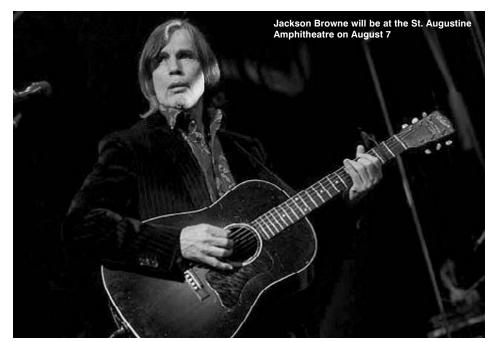
249-9595

John Nolan / O'Brother Jack Rabbits, 398-7496 Ampline / Atomic Garden / Schwaray / SPP Doozers Pub, 738-8922

August 5

Down for the Count / The Bright Life / Aglacea / Just Listen The Pit, 223-9850 Franz Nicolay Café Eleven, 460-9311 Awesome New Republic Jack Rabbits, 398-7496

Buddha Heroes / Run Johnny Run / The Panix Doozers Pub, 738-8922



Infintesmal Records showcase Shantytown, 798-8222

August 6

The Mayhaws European Street Listening Room

(San Marco), 399-1740 Linda Davis Morocco Shrine Auditorium, 997-6312

Ron Rodriguez & the Repeat Offenders Mellow Mushroom (Tinseltown), 997-1955

August 7

Kenny Chesney / Miranda Lambert / Lady Antebellum Jacksonville Memorial Arena, 353-3309

Jackson Browne St. Augustine Amphitheatre, 471-1965 Conrad Oberg Mojo Kitchen (Jacksonville

Beach), 247-6636

Blac Waldo TSI, 424-3531

Brenda David Culhane's (Atlantic Beach), 249-9595

Spanky the Band Jacksonville Landing, 353-1188

Sons of Bill Jack Rabbits, 398-7496

Rapture Indeed / We Still Dream / Dancell Freebird Live, 246-BIRD Confused Little Girl / PineHill / Alias Punch Doozers Pub. 738-8922 Hollowleg / As Darkness Shines / Slow Motion Audio / Arythmeia / Baker Act / Say it Out Loud / From Ashes to Empires The Pit, 223-9850 Forever Escapes The Pangea Live, thepangealive.com Brian Ernst Mellow Mushroom (Fleming Island), 541-1999 Rusholme Ruffians London Bridge Pub, 359-0001 August 8

From First to Last / Sophomore Attempt /

Donna Frost / Mike Denney European Street Listening Room (Southside), 399-1740 Davilla 66 / The Jacuzzi Boys Jack Rabbits, 398-7496

Ace Winn Band / Sugar Bear Jacksonville Landing, 353-1188

Goodnight Sunrise / Radagun / The Real You Café 331, 354-1999

Hot Smokin' Pistol Doozers Pub, 738-8922

who will be the last band standing?

Over the course of the past three weekends a fierce battle has been taking place Downtown to see which of our area bands will be crowned the Last Band Standing in WAPE's battle for musical supremacy. Each Saturday groups of all genres from all over the First Coast have performed at the Jacksonville Landing to try and secure a spot in the finals on August 1st. The public has voted and the finalists are as follows













Havfire

All of the bands should be congratulated for their phenomenal performances, but these six won over the crowd and are still in the running for the big prizes: the winning act will be the first to perform at WAPE's Birthday Bash at the St. Augustine Amphitheatre, headline the Florida/Georgia game celebration at the Landing and have a free professional recording session. Come out to the Landing on August 1st and cheer on your favorite finalist. We'll see you there

Dancel

Shai Hulud / Reign Supreme / The Carrier The Pit, 223-9850

Morning After Ocean Club (Jacksonville Beach), 242-8884

Greg Baril / Thomas Wynn and the Believers Mojo Kitchen (Jacksonville Beach), 247-6636 Christian Death Edge 17, edge17.com

Destany / Bonehead Sally / Lord of the Strings! / Nexus / i am god Mavericks, 356-1110 Grandpa's Cough Medicine Starlite Café, 329-3374

Chicken & Whiskey / After the Bomb Baby The Sinclair. 358-0005

Warren Floyd Riverside Arts Market, 554-6865

August 9

Jax Beach Summer Jazz Series: Brian Simpson / Jackiem Joyner / Michael Lington Sea Walk Pavilion, 247-6100

Pili Pili Ocean Club (Jacksonville Beach), 242-8884

Michael Funge Culhane's (Atlantic Beach), 249-9595

Brian Turner and Riptide Jacksonville Landing, 353-1188

American Aquarium / Master Radical Jack Rabbits, 398-7496

Rottred / We Came from Darkness / Total Chaos / Toe in the Trigger / Poncho Baditos / SPP The Pit, 223-9850

name:bran Skate Station (Mandarin), 880-7703 Braxton Adamson Mellow Mushroom (Fleming Island), 541-1999

Renee Arozqueta / Spider + Octopus Shantytown, 798-8222 Shiragirl / Tuffy Edge 17, edge17.com

August 10

Battle for Planetfest Jack Rabbits, 398-7496 **Reapers are the Angels / Shotgun Saints** Doozers Pub, 738-8922

August 11

"Charlie Walker" Culhane's (Atlantic Beach), 249-9595

Glorious Gunner / I am the Unicorn / The Subtle Way Jack Rabbits, 398-7496 Donavon Frankenreiter / Gary Jules Freebird Live, 246-BIRD Fingers Crossed / The Recluse / Ripper /

Downside Doozers Pub, 738-8922

August 12

Battle for Planetfest Jack Rabbits, 398-7496

August 13

Scott Giddens European Street Listening Room (San Marco), 399-1740 Snatch Racket / A Corpse Vanishes Doozers Pub, 738-8922

Fiction Is Fact Backstage Lounge (Gainesville), 352-378-9185

August 14

Counting Crows / Michael Franti & Spearhead / Augustana St. Augustine Amphitheatre, 471-1965

RAB Band Culhane's (Atlantic Beach), 249-9595 Rock It Bands Rock & Roll Show Jacksonville Landing, 353-1188

Naddy and the Hangovers / Tyrone Askins / Idols End Doozers Pub, 738-8922

CBE The Pit, 223-9850 The Legendary JCs Mojo Kitchen (Jacksonville

Beach), 247-6636 Chicken & Whiskey Ocean Club (Jacksonville Beach), 242-8884

Yankee Slickers Mellow Mushroom (Jacksonville Beach), 241-5600 Roger That Square One, 306-9004 Shawn Lightfoot Starlite Café, 329-3374



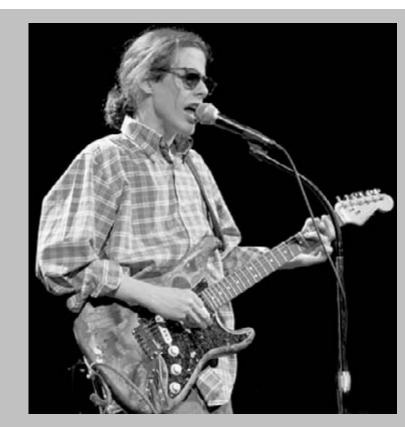
August 15

Judas Priest / Whitesnake / PopEvil St. Augustine Amphitheatre, 471-1965 The Wilson Family Band European Street Listening Room (Beach), 399-1740 Guttermouth / What About Me Landshark Café (Jacksonville Beach), 246-6024 Songs of Love Benefit Concert Jacksonville

Landing, 353-1188 Mint Julep Jacksonville Landing, 353-1188 Silver Anniversary Ball: St. Johns River City Big Band Aetna Building, 390-1999



Donavon Frankenreiter will be at Freebird Live on August 11 with Gary Jules



our guitar hero

Conrad Oberg channels Hendrix at Woodstock

Jacksonville is home to some pretty talented musicians, but most pale in comparison to Conrad Oberg, a legally blind, self-taught guitar whiz who was recently tapped to open the 40th Anniversary of Woodstock Festival at Bethel Woods, New York on August 15th. The 15 year old phenom will be performing Jimi Hendrix's legendary version of the 'Star Spangled Banner.' EU got in touch with Conrad's people (read: his parents) to find out about school, Woodstock and what's next for the musical prodigy. Here's what they had to say:

EU: What has Conrad been up to?

The Obergs: Conrad has been working on an all original album featuring music that pays tribute to his musical influences ranging from 1920s juke joint piano music, to modern blues-influenced electric guitar rock.

EU: How was his first year at DA?

0: It went really well. Being visually impaired, it was many long hours of hard work handling a curriculum that would have been tough for anyone. Conrad had outstanding teachers. He loved his first year at DA and managed to maintain a B average.

EU: Has he been touring this summer?

0: Conrad has focused more on performing at major shows this year and working on the new album. [He]...played several shows around the state in the past few months, and has been working with different musicians in order to fine tune his support band. [He'll]...start touring again in this fall and can't wait!

EU: How was he chosen for the Woodstock gig? Did someone nominate him or was there a selection process?

0: Conrad was chosen for the 40th Anniversary of Woodstock at Bethel Woods by the staff of the venue themselves. They have seen his videos on YouTube for years, and have been following his progress. They were very excited to offer the opportunity... When Conrad was asked how he felt about playing at Bethel Woods, the site of the original Woodstock festival, Conrad said, "I learned to play electric guitar by listening to a recording of Jimi Hendrix at Woodstock in 1969. I can't tell you what an honor this is, I feel like I'm standing in for a friend (Jimi) that would have loved to have been there himself. I would have really liked to have met him, I can only hope that he would have been proud of the job I do opening the show.³

EU: Any other exciting things happened recently?

0: As a result of performing with pedal steel player Robert Randolph and the Family Band, Conrad was invited to perform at the Sacred Steel Festival in Miami this year where he was a featured artist. The reception that [he]...received from the other performers that use pedal steel-based gospel music to celebrate their beliefs was truly heartwarming. Conrad, who is a very accomplished slide guitar player, was able to emulate the tonal characteristics of a pedal steel guitar to a point that amazed the audience...He loved the whole experience.

EU: Any other plans for the future?

0: To keep working on the album, to extend the reach of his live shows and of course, to "Keep On Rockin'!'

Conrad Oberg will be playing in town one more time before flying out to perform at the historic Woodstock show. On August 7th he'll play at Mojo Kitchen in Jacksonville Beach at 10 pm. The concert is a fundraiser to help offset the traveling expenses he will incur to perform in New York so be sure to come out and show him your support. Tickets are just \$10, a small price to pay to see a bit of history in the making!



Bullet Doozers Pub, 738-8922

Murray Hill Theatre's 14th Anniversary Show: Second Thief / Don't Sigh Daisy / Radio City Confessions / Burning Regret and more Murray Hill Theatre. 388-3179

Dangerous New Machine / Rock n Roll Chrome / None Like Us / We Came as Plagues The Pit, 223-9850

Ghost of Gloria / **The Riff Raff** Ocean Club (Jacksonville Beach), 242-8884

Matrix Infinity / A. Spivey / Erzulie / Omebi / Wundun / Late Great Chris Spohn CD Connection (Jacksonville Beach), 246-0550 Borromakat / Freddy Fudd Pucker / Memphibians Shantytown, 798-8222 Shawn Lightfoot The French Quarter, myspace. com/frenchquarterjax Tuffy Weird Wax, 399-3004 Grandpa's Cough Medicine Riverside Arts Market, 554-6865 The Wilson Family Band European Street (Southside), 725-3929

August 16

Wookie J & the Dubrockers Ocean Club (Jacksonville Beach), 242-8884 JK Wayne / Bobby Flynn Culhane's (Atlantic Beach), 249-9595 La Bonne Chanson Church of the Good Shepherd. 387-5691

Travis Tritt / Craig Hand Mavericks, 356-1110 Pericles / Vagrant Undertow The Pit, 223-9850 Braxton Adamson Mellow Mushroom (Fleming Island), 541-1999





hell on wheels

The tough-as-nails ladies of the Jacksonville Roller Girls are right in the middle of their 2009 season and are doing an amazing job of repping Duval with each bout. Not familiar with these dangerous dames? The JRGs have been skating their hearts out for our fair city since 2003 and each full-contact matchup is non-stop entertainment. In addition to the blood, sweat and fishnets they bring to the rink, the Girls also do their part to give back. Over the years the JRGs have participated in fundraisers for Toys for Tots, Susan G. Komen Race for the Cure, Henderson Haven Inc. for autism, the Florida Georgia Blood Alliance, the Hepatoblastoma Foundation and the Humane Society.

The Jacksonville Roller Girls have two home bouts in August and need your support. On August 9th they'll take on the Gainesville Roller Rebels at Skate Station in Mandarin. In addition to this grudge match, local band name:bran will perform during intermission. Then, head over to Edge 17 for an after party and fundraiser with music by Tuffy and Shiragirl. Our Girls have a double header scheduled for August 29th. The Duval Derby Dames will take on the River City rat Pack. Then the New Jax City Rollers will face off against Central Florida's Molly Rodgers. This is one night of roller derby you do not want to miss.

Tickets to see the Jacksonville Roller Girls in action are \$10 in advance and \$12 the day of the bout. Head to www.jacksonvillerollergirls.com to buy your tickets and get more info.

After the Bomb Baby / Meteoreyes Shantytown, 798-8222 Digdog Eclipse, 387-3582

August 18

"Charlie Walker" Culhane's (Atlantic Beach), 249-9595 Vega Under Fire / Goodnight Anthem / We Still

Dream / Hands High Jack Rabbits, 398-7496

August 19

The Morning Of Jack Rabbits, 398-7496 Sister Hazel / Shawn Fisher & The Jukebox Gypsies Freebird Live, 246-BIRD National Dairy TSI, 424-3531

August 20

Bucktown Kickback European Street Listening Room (San Marco), 399-1740 Poison the Well Jack Rabbits, 398-7496 Ever So Klever / The Mark 8's Doozers Pub, 738-8922

Ron Rodriguez & the Repeat Offenders Mellow Mushroom (Tinseltown), 997-1955

August 21

The Last Waltz Ensemble Mojo Kitchen (Jacksonville Beach), 247-6636 **Grandpa's Cough Medicine** Culhane's (Atlantic Beach), 249-9595

Hollywood Swings: Group du Jour Jazz Quintet MOCA Jacksonville, 366-6911 Artisan Jacksonville Landing, 353-1188

Swerv / Southern Fried Funk Freebird Live, 246-BIRD

Empyrean / Man-Eating Machines / Inner Demons Doozers Pub, 738-8922 Kids Like Us The Pit, 223-9850 Brain Ernst Mellow Mushroom (Fleming Island), 541-1999 Forbidden State / Infernal Doll Factory Show Endo Exo, 396-7733 Branded with Fear / Rising Up Angry Plush, 743-1845 Nomadic Sun / Rusholme Ruffians / Honey Chamber TSI, 424-3531 Proudest Monkey Square One, 306-9004 Too Many Shoes Bo's Coral Reef Cocktail Lounge (Jacksonville Beach), 246-9874

August 22

Larry Mangum / Rebecca Loebe European Street Listening Room (Beach), 399-1740 Skytrain / Southbound Jacksonville Landing, 353-1188 JoEveritt / Crash the Sattelites / Single White Herpe Jack Rabbits, 398-7496 To Be Hated / Hollywood Lies / Morgan Knockers Doozers Pub, 738-8922 King of the Hill: Scientist of the Week / Mouths of Lions / Kenzey / Vertical Axis Murray Hill Theatre, 388-3179 Knights of the Abyss The Pit, 223-9850 Broke Till Friday / Madison Fadeout Ocean Club (Jacksonville Beach), 242-8884 Thousand Foot Krutch Jacksonville Municipal Stadium, 633-6100 Nuclear Doodles / Anchor Arms! / Gnarly By Nature / Coyote Throat / Store Bought Bones Shantytown, 798-8222 EMA / Future Computers / The Dead Man's Waltz Steamworks, myspace.com/ steamworksjax

Dan Coady Riverside Arts Market, 554-6865

from tree hill to nashville

Tree Hill Nature Center is one of Jacksonville's gems. The 50 acre preserve nestled in the heart of Arlington is a place to commune with nature and learn about doing your part to help the environment. On October 24th Tree Hill will also be a place to hear music by some of the most promising songwriters working today. The Songwriters & Songbirds Festival will be held at the facility's recently built Joseph A. Strasser Amphitheater and promises to be a great day of music and fun for the whole family.

The festival will consist of two contests, one for songwriters and one for artist/performance. Once all submissions have been received Nashville producer Michael Knox will review each entry and determine the winners. The top three entrants from each category will be invited to perform at the festival in October. In addition to hearing the winners play their terrific music, festival-goers will get to witness a World Record attempt for the largest guitar ensemble playing the same song simultaneously and see performances by Mike Shackleford and Willie Mae. General Admission to the Songwriters & Songbirds Festival is \$5 for ages 6 and up. Food and beverages will be available for purchase during the event with Tree Hill's on site caterer, The Chef's Garden.

The submission deadline to participate in the Songwriters & Songbirds Festival is September 1st so you still have plenty of time to enter. Visit www.treehill.org for the rules and registration forms.

August 23

Sick Puppies / Hurt Landshark Café (Jacksonville Beach), 246-6024 Crosby, Stills & Nash St. Augustine Amphitheatre, 471-1965 Big Al & the Kaholics Ocean Club (Jacksonville Beach), 242-8884 JK Wayne / Michael Funge Culhane's (Atlantic

Beach), 249-9595

Brian Turner and Riptide Jacksonville Landing, 353-1188

Infintesmal BBQ 4: Tuffy / Industrious Mouse / The Dead Man's Waltz Eclipse, 387-3582 Braxton Adamson Mellow Mushroom (Fleming Island), 541-1999

August 24

Battle for Planetfest Jack Rabbits, 398-7496 DCOI / Toe in the Trigger / The Wastedist Doozers Pub, 738-8922

August 25

"Charlie Walker" Culhane's (Atlantic Beach), 249-9595

Battle for Planetfest Jack Rabbits, 398-7496 Psychostick / Stained Angel / Clayton Bush & the Danglers The Pit, 223-9850

August 26

Vessels of Energia / Flashlights Doozers Pub, 738-8922

August 27

Buddy Mondlock / Kristi Stice European Street Listening Room (San Marco), 399-1740 The Status / Time & Distance / The Prospect Jack Rabbits, 398-7496 Rebelution / Iration / Outlaw Nation Freebird Live, 246-BIRD



August 28

O.A.R. / Brett Dennen St. Augustine Amphitheatre, 471-1965 JK Wayne Culhane's (Atlantic Beach), 249-9595 Radio 80 Jacksonville Landing, 353-1188 The Scene Aesthetic / The Color Fred / The Ready Set / Tyler Williams Jack Rabbits, 398-7496 The Stun Gunz / The Wastedist Doozers Pub,

738-8922

My Epic / So Long Forgotten Murray Hill Theatre, 388-3179

Michael Burks Mojo Kitchen (Jacksonville Beach), 247-6636

Jamie Foxx Jacksonville Memorial Arena, 353-3309

Laughing Bones Starlite Café, 329-3374 The Sweet Low Down Square One, 306-9004 The Fritz Landshark Café (Jacksonville Beach), 246-6024

August 29

Jacksonville Pipes and Drums Culhane's (Atlantic Beach), 249-9595 A1A North Jacksonville Landing, 353-1188 Frontiers Freebird Live, 246-BIRD Three Legged Dawg / Waylon Thornton and the Heavy Hands Doozers Pub, 738-8922 The Sophomore Attempt / Doubting Benefit / Quinn / This Aviation / Samuel Sanders Murray Hill Theatre, 388-3179 Diveplane / None Like Us / Five Star Failure / Downflow Ocean Club (Jacksonville Beach), 242-8884 Braxton Adamson Mellow Mushroom (Fleming

Island), 541-1999 **Spanish Gamble / Onslaught Dynamo** Shantytown, 798-8222

Eric Fury and the King Rockers Starlite Café, 329-3374

The John Carver Band Riverside Arts Market, 554-6865

Valerie Smith And Liberty Pike European Street Listening Room (Southside), 725-3929

August 30

Bobby Flynn Culhane's (Atlantic Beach), 249-9595

Brian Turner and Riptide Jacksonville Landing, 353-1188

Battle for Planetfest Jack Rabbits, 398-7496 After the Bomb Baby Eclipse, 387-3582 Braxton Adamson Mellow Mushroom (Fleming Island), 541-1999 Chicken & Whiskey Shantytown, 798-8222

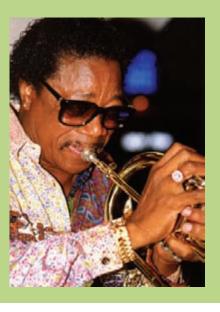


upcoming shows

September 9	The Supervillians Jack Rabbits, 398-7496
September 12	Jamie DeFrates European Street Listening Room (Beach), 399-1740
September 18	Damon Fowler Mojo Kitchen (Jacksonville Beach), 247-6636
September 21	Smokey Robinson Florida Theatre, 355-5661
September 24	The Queers / The Leftovers / Ta80 Jack Rabbits, 398-7496
September 24	Eric Lindell Mojo Kitchen (Jacksonville Beach), 247-6636
September 25	The Bangles Florida Theatre, 355-5661
September 26	David Pooler European Street Listening Room (Beach), 399-1740
September 27	Low Red Land Nobby's (St. Augustine), 825-4959
September 29	The Decemberists St. Augustine Amphitheatre, 471-1965
October 4	Alan Jackson St. Augustine Amphitheatre, 471-1965
October 10	Johnny Winter / Damon Fowler Freebird Live, 246-BIRD
October 11	Third Day / Glory Revealed St. Augustine Amphitheatre, 471-1965
October 14	Senses Fail / Skylit Drive Freebird Live, 246-BIRD
October 15	Arvid Smith European Street Listening Room (San Marco), 399-1740
October 16	Heavenly Noise / Smile Rays TSI, 424-3531
October 17	Robin Williams Times-Union Center, 633-6110
October 22	Stryper Florida Theatre, 355-5661
October 24	Bonnie Raitt St. Augustine Amphitheatre, 471-1965
October 24	Songwriters & Songbirds Festival Tree Hill Nature Center, 724-4646
November 8	Captured By Robots! Jack Rabbits, 398-7496
November 12	Queensryche Plush, 743-1845
November 19	Stacey Earle European Street Listening Room (San Marco), 399-1740
December 3	Pierce Pettis European Street Listening Room (San Marco), 399-1740
December 10	Tracy Grammer European Street Listening Room (San Marco), 399-174

r.i.p., teddy

Jacksonville Jazz legend Teddy Washington passed away on July 21. He played the trumpet with music legends, including James Brown, B.B. King, Frank Sinatra, Louis Armstrong and Dizzy Gillespie. Teddy was inducted into the Jacksonville Jazz Festival Hall of Fame in 2006 and played the event 19 times, including this year. Washington was 80 years old.



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Album: Dark Rift Artist: Pictureplane Label: Lovepump United Release Date: August 4, 2009

Travis Egedy has a thing for 90's house music and possibly by extension for hallucinogens and all things cosmic. But having crafted remixes for groups such as HEALTH, Crystal Castles and even Beirut's Zach Condon, he's already proven his relevance in the arena of modern music. With Dark Rift, his first full-length under the name Pictureplane, he's created something that bridges the gap between yesterday's techno and today's experimental dance music.

By sampling the gems of that bygone scene, layering them with fragmented beats and stuffing it to capacity with freaky weirdness, Dark Rift is techno deconstruction at its finest. Even those who scoff at electronic music may find something appealing about the arrangement and layering on this album. Each layer seems designed to stimulate a different cortex and although your brain will easily be able to identify each one, they somehow remain cohesive.

The first track, 'Solid Gold' is just that. It sounds a little dated when it starts but soon becomes something you've never heard before as it sucks you in, listening for every little detail. There is a goth element of all things that emerges in the second song, 'Trance Doll' and again in the stand-out 'Goth Star' but neither will make you feel like donning black lipstick, unless you're into that already.

While the artistic significance of Travis' performance art is completely lost on me, this album actually held my attention better than most electronic joints do. I don't find moving floaties and multicolored scarves around to the tune of Cyndi Lauper all that entertaining but I can definitely imagine gyrating and cavorting around to this.

Pictureplane is taking the fringe of electronic dance out of the warehouse and putting it back into the discotheque, for better or worse. All I can say is when the DJ puts on a track from this album you had better be ready to dance. - JACK DIABLO





Album: Season Dreaming Artist: Blind Man's Colour Label: Kanine Records Release Date: August 18, 2009

Imitation, as they say, is the sincerest form of flattery. In the music world, it can also be a means to stretch your creative muscles and discover your own unique niche. Recently there has been an influx of bands tapping into the realm of electronic experimental pop. Animal Collective paved the way for what looks to be a generation of imitators and would-be's, but is far from the end-all, be-all. So, it comes as no surprise that a decent percentage of the music that comes across the EU desk these days is a result of PR firms trying to cash in on the latest trend. But while your first reaction might be to dismiss a particular group as a cheap imitation, it's important to consider all the facts. Such is the case with Blind Man's Colour, a two-piece band out of St. Petersburg, FL. While they undeniably take cues from AC, MGMT, and the like, these 19-year-old ambient popsters are breaking out with their debut album, Season Dreaming. Combining traditional acoustic instrumentation and "stealthily recorded found sounds" with some creative ones and zeroes, they harness the ecstasy of youth through 4-track magic.

Songs like 'Jimmy Dove' capture the otherworldliness of Pink Floyd, while 'The Planets Explode' swirls and lingers like a Sigur Ros track. There is a tendency for some of the tracks to blur together with all the ambient intro/outros and one gets the feeling that the music lacks a tether. It floats through the ether without rhythmically checking in on solid ground. 'The Dinosaur Ride' puts you just within sight of that foundation but seems to beg for a pulsing bass beat to drive it home. 'Anxious Place' comes the closest, but is far from the best track.

The band, although in its infancy, has already attracted the attention of Kanye West and Ed Droste (aka Grizzly Bear). This summer will see their first round of touring as they take to the roads of Florida before heading to New York City for a proverbial trial by fire.

One YouTube commenter put it pretty well - "psychedelicious." Only time will tell if Blind Man's Colour has what it takes to stand out in what could very well become a saturated genre, but given the opportunity, Season Dreaming makes it clear that this group shows definite promise and has the potential to blaze some new trails into uncharted sonic frontiers

- JACK DIABLO

august releases

AUGUST 4 Suicide City Frenzy Fruit Bats - The Ruminant Band Japandroids - Post Nothing

AUGUST 11 ChthoniC Mirror of Retribution Maia Sharp Echoes Anna Ternheim Leaving on a Mayday

AUGUST 18

The Postmarks Memoirs At The End Of The World - August 18th As Tall As Lions You Can't Take it With You **GWAR** Lust in Space

AUGUST 25

fun. Aim and Ignite Robert Glasper Double-Booked Willie Nelson American Classic

dust off the red carpet

local filmmaker seeks to resurrect local movie industry with independent film by jack diablo



If you're new to town like me, you may not be aware that Jacksonville was once home to a booming film industry. Before Hollywood established itself as the world headquarters of cinema, filmmakers migrated to the First Coast to have a place to shoot during those frigid months. Things have changed since the studios packed up and headed West, but the embers of that filmmaking spirit never died.

Anthony Kilburn started KillaCozzy Productions with his fiance, Halina Lubczanska, as a wedding and event videography company. As the economy began to decline and business dried up, they felt it was time to start working on a film that Anthony had written. What started as *Self Portrait*, a small exercise in moviemaking, evolved into something much more, eventually assuming the moniker *Chiaroscuro, Baby*.

Making a feature film is no small feat. There are a myriad of factors to consider and tons of pieces to fit together. Between catering, conflicting schedules, technical issues, clashing egos, etc., it can be a long and expensive process. But Kilburn refuses to let those odds hinder him and his team from making their masterpiece. In fact, so far the movie has cost only around \$20,000 to produce, pocket change compared to the majority of films, even the independent ones. They've managed to achieve this impressive feat by tapping the unrealized resources and talent of the community. From using Craigslist to issue a casting call and recruiting friends at local bars and clubs to using local businesses and residences as shooting locations, *Chiaroscuro, Baby* is keeping it hyper-local. Most of the film's costumes even come from the cast and crews' personal closets.

What really sets this project apart from other independent films is the way KillaCozzy Productions plans to challenge the traditional film distribution model. "We're entering a different age of film right now. We're in a paradigm shift," says Kilburn. As opposed to seeking out big money and distribution deals, KCP favors a more grassroots marketing approach. In the same vein as the way bands are able to build a fan-base without the support of major record labels, Anthony plans to use new avenues of promotion and exposure. "We have this fancy-schmancy tool called the internet and we can do whatever we want with it. We can reach our audience for free," Anthony says.

One very important event on the horizon is the premiere of the movie, which will be screened at the Florida Theatre on November 4th. Set to coincide with the November Art Walk, the event will be a black-tie affair, complete with red carpet and all the fanfare of a Hollywood premiere. By orchestrating what Anthony refers to as "not only the biggest film event, but the biggest event that Jacksonville has ever seen," they hope to generate enough buzz to propel the movie to the next level. The film is currently in the final stages of post-production but in the meantime you can watch the trailer on KillaCozzy's YouTube site (www.youtube.com/killacozzy). Tickets for the premiere will go on sale Friday, August 7th at the Florida Theatre Box Office and through Ticketmaster.

Rest assured that *Chiaroscuro, Baby* will not be the last you hear of KillaCozzy Productions. The next project on the table is a science fiction film that will expand upon the production company's capabilities. And KillaCozzy's ambitions are clear. "I would like to build a filmmaking empire in Jacksonville. It used to be the filmmaking capitol of the world. If we're able to monetize our art then we can continue to do projects like this and continue to give work to people in the community," Anthony explains. "The way it is now, Hollywood comes into town, uses our resources and throws us a bone, then goes back and makes their money in L.A. Why can't we do it here?"

If nothing else, this unique project will showcase the wealth of local talent in Jacksonville and show just what is possible with a little spirit and a lot of hard work. Perhaps Jacksonville's cinematic future will trump its historic past. Only time will tell.



view from the couch

on the tube

Extreme Makeover: Home Edition's bullhorn wielding host is headed across the pond of his ABC special, Ty's Great British Adventure which airs on August 2. • ABC is also bringing a new show to its roster on the 2nd, futuristic astronaut drama Defying Gravity. • People with big business on the brain will dive into ABC's **Shark Tank** on August 9 to compete for a chance to bring their ideas to fruition. • Also on the 9th, CBS unveils their reality series, **There Goes the** Neighborhood, a series that will pit families against one another to win cash and prizes. • The Queen of the Barbed One-Liner, Joan Rivers, gets her due when she's roasted by her peers on Comedy Central. The Roast of Joan Rivers airs on August 9. • Tired of the Twilight phenomenon? Then do not tune into Fox for the Teen Choice Awards on August 10! The vampire chick flick is up for twelve awards and is bound to take home most of them. • We're still years away from the Summer Olympics, but that doesn't mean we're not due for a good pommel horse routine. Tune to NBC for the ${\rm US}$ Gymnastics Championships are on August 15. $\bullet\,$ August 16th is a night of premieres for the E! network. First, Keeping Up with the Kardashians spinoff Kourtney & Khloe brings a hurricane of vapidity and vanity to Miami. Then wanna-be celebrities get theirs on **Reality Hell**, a show that makes fame-seekers think they're on a real reality series when they're actually being punked by actors. • On the 18th Shaquille O'Neal takes on the sports world in Shaq vs. on ABC. The series brings the basketball champ head to head with other world-class athletes to see if he can beat them at their own game. • Big changes are afoot for Heidi and the rest of the **Project Runway** crew on August 20. The award-winning show will move to Lifetime for its sixth season. In addition to the move, a new show centering on the human clothes hangers that strut their stuff every week is also launching. Models of the Runway hits the airwaves immediately following *Project Runway*'s premiere. • NBC will have two very different but equally half-naked specials this month. The **Miss Universe Pageant** airs on August 23 and the 25th Anniversary of Wrestlemania is on August 29. You know, if they combined these events, the Peacock would probably dominate the ratings. • Some of our favorite shows are returning this month including **Monk** (USA- August 7), **Psych** (USA- August 7), **Mad Men** (AMC- August 16), **Top Chef** (Bravo- August 19) and **The Rachel Zoe Project** (Bravo- August 25). • Finally, August is a big month for music TV. ABC will have two huge concerts: Sugarland: Live on the Inside (August 3) and the CMA Music Festival: Country's Night to Rock (August 31). CBS gets in the act on August 14th with Neil Diamond- Hot August Night: NYC. Then VH1 will delve into the phenomenon that is Woodstock with Woodstock: Then & Now (August 14).

are you ready for some (preseason) football?

It's nearly football season again and many of the preseason games are being aired on network TV for your viewing pleasure. The big question is will we get to see our Jacksonville Jaguars in action? The answer is yes and no.

Jacksonville's CBS affiliate will be broadcasting the team's away games- at Miami on August 17 and at Philadelphia on August 27- but the home games against Tampa Bay on August 22 and against Washington September 3 will be blacked out. If you have the NFL Network, you'll have access to the home games a couple days after the fact, but if not you'll have to either read about them or head down to the stadium to see them in person! Go to jaguars.com for tickets and times.



dvd releases

AUGUST 4

Flight of the Conchords: The Complete Second Season (Not Rated) Race to Witch Mountain (Rated PG) The Soloist (Rated PG-13) Obsessed (Rated PG-13)

AUGUST 11

17 Again (Rated PG-13) *I Love You, Man* (Rated R) *90210*: The Complete First Season (Not Rated) AUGUST 18 Dexter: The Complete Third Season (Not Rated) Hannah Montana the Movie (Rated G)

AUGUST 25 Duplicity (Rated PG-13) Adventureland (Rated R) Sunshine Cleaning (Rated R) Fighting (Rated PG-13)



NOW SHOWING

G-FORCE Armed with the latest in high-tech spy equipment, a covert team of highly trained guinea pigs discover that the fate of the world is in their paws. Tapped for the G-FORCE are guinea pigs Darwin, the squad leader determined to succeed at all costs; Blaster, an outrageous weapons expert with tons of attitude and a love for all things extreme; and Juarez,



a sexy martial arts pro; plus the literal fly-on-the-wall reconnaissance expert Mooch, and a star-nosed mole Speckles, the computer and information specialist. Starring the voices of: Bill Nighy, Will Arnett, Kelli Garner, Zach Galifianakis and Loudon Wainwright III. Rated PG

ORPHAN The tragic loss of their unborn child has devastated Kate and John, taking a toll on both their marriage and Kate's fragile psyche as she is plagued by nightmares and haunted by demons from her past. Struggling to regain some semblance of normalcy in their lives, the couple decides to adopt another child. Almost as soon as they welcome young Esther into their home, however, an alarming series of events begins to unfold, leading Kate to believe that there's something wrong with their new daughter. Concerned for the safety of her family, Kate tries to get John and others to see past Esther's sweet facade, but her warnings go unheeded until it may be too late... for everyone. Starring: Vera Farmiga, Peter Sarsgaard, Isabelle Fuhrman, CCH Pounder and Jimmy Bennett. Rated R

THE UGLY TRUTH Abby Richter (Katherine Heigl) is a romantically challenged morning show producer whose search for Mr. Perfect has left her hopelessly single. She's in for a rude awakening when her bosses team her with Mike Chadway (Gerard Butler), a hardcore TV personality who promises to spill the ugly truth on what makes men and women tick. Starring: Katherine Heigl, Gerard Butler, Eric Winter, John Michael Higgins, Nick Searcy, with Kevin Connolly and Cheryl Hines. Rated R

FUNNY PEOPLE George (Adam Sandler) is a very successful stand up comedian who learns that he has an untreatable blood disorder and is given less than a year to live. Ira (Seth Rogen) is a struggling up-and-coming comedian who works at a deli and has yet to figure out his onstage persona. One night, these two perform at the same club and George takes notice of Ira. George hires Ira to be his semi-personal assistant as well as his friend. Rated R

AUGUST 7

G.I. JOE Great ready for a top volume thrill ride born from the Hasbro toy series. From the Egyptian desert to deep below the polar ice caps, the elite G.I. JOE team uses the latest in next-generation spy and military equipment to fight the corrupt arms dealer Destro and the growing threat of the mysterious Cobra organization to prevent them from plunging the world into chaos. Here we go again: one more childhood treasure toy Mom tossed made into a mega movie. Starring: Adewale Akinnuoye-Agbaje, Christopher Eccleston, Joseph Gordon-Levitt, Byung Hun Lee, Sienna Miller, Rachel Nichols, Ray Park, Jonathan Pryce, Saïd Taghmaoui, Channing Tatum, Marlon Wayans and Dennis Quaid.

JULIE & JULIA With the Academy Award buzz going Meryl Streep stars as Julia Child and Amy Adams is



Julie Powell in writer-director Nora Ephron's adaptation of two's bestselling memoirs. Based on two true stories that intertwine the lives of two women who, though separated by time and space, are both at loose ends--until they discover that with the right combination of passion, fearlessness and butter, anything is possible. Meryl Streep's performance as delightfully quirky Julia Child follows her evolution to become one of the world's most talented, and entertaining chefs. The equally quirky Julie has decided to write a blog recreating the 524 recipes in Julia Child's legendary cookbook, *Mastering The Art Of French Cooking* in exactly one year. Also starring: Stanley Tucci, Chris Messina, Jane Lynch. Rated PG13

AUGUST 14

BANDSLAM When gifted singer-songwriter Charlotte Banks (Michalka) asks new kid in town Will Burton (Connell) to manage her fledgling rock band, she appears to have just one goal in mind: go head-to-head against her egotistical musician ex-boyfriend, Ben (Porter), at the biggest event of the year, a battle of the bands called Bandslam. Against all odds, their band develops a sound all its own with a real shot at success in the contest. Meanwhile, romance brews between Will and Sam (Hudgens), who plays a mean guitar and can sing. When disaster strikes, it's time for the band to make a choice: Do they admit defeat, or face the music and stand up for what they believe in? Starring: Vanessa Hudgens ("High School Musical 1 & 2," High School Musical 3: Senior Year) and Aly Michalka ("Phil of the Future," pop music duo Aly & AJ) join Gaelan Connell (Chocolat), Scott Porter (Speed Racer) and Lisa Kudrow ("Friends"). Rated PG

DISTRICT 9 Genre master, Academy Award winner (*Lord Of The Rings*) Peter Jackson produces this sciencefiction action film. In District 9, South Africa has become a haven for refugees--from outer space. 23 years earlier Earth was visited by an alien spacecraft whose occupants claim to be friendly and are confined in a nation-sized internment stockade. Starring Jason Cope.



THE GOODS: LIVE HARD SELL HARD Who is Don Ready? Salesman? Lover? Song Stylist? Semiprofessional wrestler? *Entorage*'s Jeremy Piven stars as the car hustler who's always working a new angle. When he's asked to help save an ailing local car dealership from bankruptcy, Ready and his ragtag crew descend on the town of Temecula like a pack of coyotes on a basket full of burgers. Selling, drinking, selling and going to strip clubs is their stock and trade. And they do it well. What Don doesn't expect is to fall in love and find his soul – or does this slick talking silver-tongued devil even have one? Starring: Jeremy Piven, Ving Rhames, David Koechner, Kathryn Hahn and Tony Hale. Rated R

THE TIME TRAVELER'S WIFE Based on the best-selling book about a love that transcends time. Clare has been in love with Henry her entire life. She believes they are destined to be together, even though she never knows when they will be separated: Henry is a time traveler--cursed with a rare genetic anomaly that causes him to live his life on a shifting timeline, skipping back and forth through his lifespan with no control. Despite the fact that Henry's travels force them apart with no warning, Clare desperately tries to build a life with her one true love. Starring: Rachel McAdams, Eric Bana, Arliss Howard and Ron Livingston. Rated PG13

AUGUST 21

INGLOURIOUS BASTERDS In the first year of the German occupation of France, Shosanna Dreyfus (Melanie Laurent) witnesses the execution of her family at the hand of Nazi Colonel Hans Landa (Christoph Waltz). Shosanna narrowly escapes and flees to Paris where she forges a new identity as the owner and operator of a cinema. Elsewhere in Europe, lieutenant Aldo Raine (Brad Pitt) organizes a group of Jewish American soldiers to perform swift, shocking acts of retribution. Later known to their enemy as "the basterds," Raine's squad joins German actress and undercover agent Bridget von Hammersmark (Diane Kruger) on a mission to take down the leaders of the Third Reich. Fates converge under a cinema marquis, where Shosanna is poised to carry out a revenge plan of her own. Also starring: Eli Roth, Mike Myers, Michael Fassbenderr, Daniel Bruhl, Til Schweiger, Melanie Laurent, B.J. Novak and Samm Levine. Directed by Quentin Tarantino this one is award caliber drama with an incredible cast.

SHORTS Eleven-year-old Toe Thompson is the designated punching bag for the bullies of the suburban community of Black Falls, where his and everyone else's parents work for Black Box Industries, makers of the do-it-all gadget that's sweeping the nation. But during a freak storm, a mysterious Rainbow Rock, which grants wishes to anyone who finds it, falls from the sky. As the Rainbow Rock ricochets around the



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town--from kid to kid and parent to parent--wishes-come-true quickly turn the neighborhood upside down in a wild rampage of everything from tiny aliens to giant boogers. This fantasy adventure is told through a series of shorts that each brings to life the sometimes wonderful, often terrible, and totally out-of-control wishes that become far more than Toe and his neighbors ever imagined. Starring: Jon Cryer, William H. Macy, Leslie Mann, James Spader, Jimmy Bennett, Kat Dennings, Trevor Gagnon, Leo Howard, Devon Gearhart, Rebel Rodriguez, Jake Short and Jolie Vanier. Rated PG

POST GRAD Ryden Malby had a plan. Do well in high school, thereby receiving a great college scholarship. Now that she's finally graduated, it's time for her to find a gorgeous loft apartment and land her dream job at the city's best publishing house. But when Jessica Bard, Ryden's college nemesis steals her perfect job, Ryden is forced to move back to her childhood home. Stuck with her eccentric family – a stubborn do-ityourself dad an overly thrifty mom (Lynch), a politically incorrect grandma, a very odd little brother and a growing stack of rejected job applications, Ryden starts to feel like she's going nowhere. The only upside is spending time with her best friend, Adam (Zach Gilford) - and running into her hot next-door neighbor, David. But if Ryden's going to survive life as a post grad, it may be time to come up with a new plan. Starring: Alexis Bledel, Zach Gilford, Rodrigo Santoro, Jane Lynch, Fred Armisen, Bobby Coleman, Andrew Daly, Kirk Fox, Catherine Reitman, Craig Robinson with Carol Burnett and Michael Keaton.

AUGUST 28

FINAL DESTINATION On what should have been a fun-filled day at the stockcar races. Nick O'Bannon has a horrific premonition in which a bizarre sequence of events causes multiple race cars to crash, sending flaming debris into the stands, brutally killing his friends and causing the upper deck of the stands to collapse on him. When he comes out of this grisly nightmare Nick panics, persuading his girlfriend, Lori, and their friends, Janet and Hunt, to leave-- escaping seconds before Nick's frightening vision becomes a terrible reality. Thinking they've cheated death, the group has a new lease on life, but unfortunately for Nick and Lori, it is only the beginning. As his premonitions continue and the crash survivors begin to die one-by-one--in increasingly gruesome ways--Nick must figure out how to cheat death once and for all before he, too, reaches his final destination. The film marks the latest in the highly popular "Final Destination" series, and its first 3D installment, giving horror fans an especially visceral thrill ride. Starring: Bobby Campo, Shantel VanSanten, Krista Allen, Mykelti Williamson, Haley Webb, Nick Zano, Andrew Fiscella and Richard T. Jones. Rated R

SPECIAL MOVIE SHOWINGS

Midnight Movies in Five Points July 31 and August 1st at Midnight *Harold and Maude* (PG) A re-release of Hal Ashby's 1972 cult classic about an attention-seeking, suicidal young man (Bud Court) who is redeemed by his friendship with an aging eccentric (Ruth Gordon). August 7 and 8 at Midnight *Little Shop of Horrors* (PG-13) Seymour Krelborn works and lives in a

rundown flower shop on Skid Row. Seymour purchases an exotic plant that proves good for business, attracting more customers to the store, but the plant craves blood and flesh. Five Points Theatre, 359-0047 www.5pointstheatre.com

Summer Movie Classics at the Florida Theatre

Enjoy great selections from cinematic history in the beautiful setting of one of Jacksonville's own classics. Every Sunday through August 16, at 2 pm, the Florida Theatre will be the place for Summer Movie Classics. Tickets: \$7 Single Admission; \$40 Movie Card (Good for Any Ten Admissions). Info: 355-2787 www.floridatheatre.com

August 2 Cool Hand Luke, August 9 The Hustler, August 16 The Sound of Music

Aug 10 Monthly meeting of the Leave 'em Laughing Tent Laurel & Hardy movies to be screened include the silent L&H short subject *Leave 'em Laughing* (1928) and the British L&H documentary *Cuckoo* (1974), featuring interviews with L&H fans Dick Van Dyke, Jerry Lewis, and Marcel Marceau. Pablo Creek Branch Library, 13295 Beach Blvd. (between Kernan and Hodges Blvds.), 6:30 to 8:30 pm. Info: Steve Bailey, 246-0312 www.leaveemlaughingtent.com

Not Just for Baby Boomers Film Series

Enjoy free showings of Boomers' favorite films on the 2nd and 4th Thursdays each month at 5:45 p.m. in the Main Library's Hicks Auditorium. Info: (904) 630-1741.

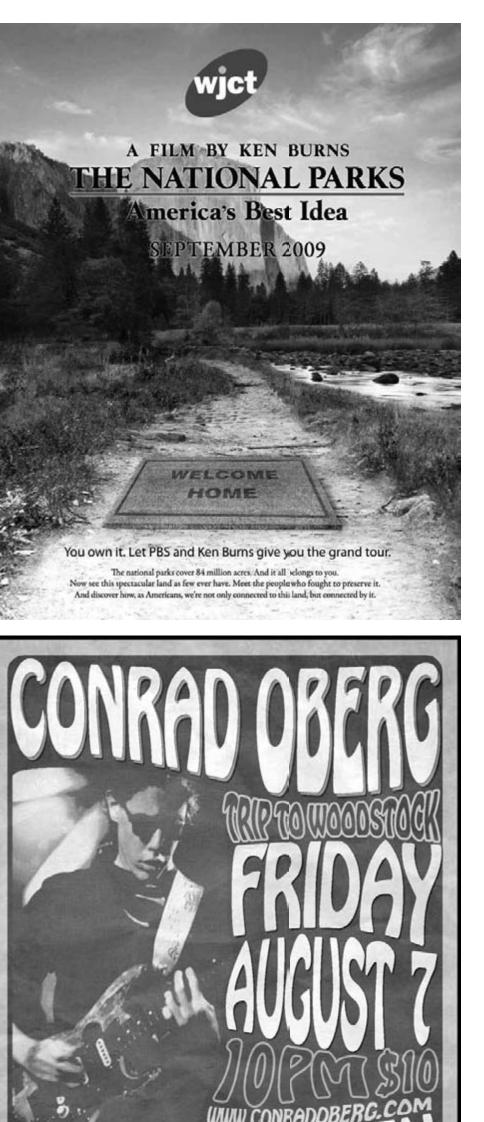
August 13 *Jailhouse Rock* Elvis stars as a convict who learns to play the guitar and sing in prison. After his release, he becomes a sensation. Featuring the title song and 'Treat Me Nice,' the film captures the phenomenal charismatic energy and presence of the King of Rock and Roll at the peak of his career. (1957)

August 27 Lover Come Back In this most successful of the Doris Day-Rock Hudson pairings, a cynical male advertising executive is challenged by a virtuous female counterpart. Plot twists and witty dialogue make for great fun and a chance to reminisce about "movies the way they used to be." (1961)

MOCA Summer Film Series

Café Nola will be hosting a special Summer series of films hand picked by Café Nola staff. Each The north will carry a theme and each night will feature a special menu as well as drink specials at the bar. Reservations are strongly suggested for dining at Café Nola. All films start at 8 pm. \$5 MOCA members/ \$7 non-members; \$2 discount for dining in Café Nola @ MOCA before the show. Museum of Contemporary Art, 333 N. Laura Street. The theme for August will be Art. www.mocajacksonville.org August 13 **DOWNTOWN 81** (2001) Legendary painter, graffiti artist, poet and musician Jean-Michel Basquiat (1960-1988) was only 19 years old when he played the lead in DOWNTOWN 81, a striking "lost" film that chronicles the explosive early 1980s Manhattan art and music scene. Shot on location, DOWNTOWN 81, cantures one of the most important and provocative artists of the 20th. DOWNTOWN 81 not only captures one of the most important and provocative artists of the 20thcentury as he is poised for worldwide fame, but is also a vivid snapshot of a New York City that no longer exists

August 20 *Louise Bourgeois – The Spider, the Mistress & the Tangerine* (2008) This film is a cinematic journey inside the life and imagination of an icon of modern art. Her process is on full display in this extraordinary documentary. In 1982, at the age of 71, she became the first woman to be honored with a major retrospective at New York's Museum of Modern Art. In the decades since, she has created her most powerful and persuasive work. It is an intimate, human and educational engagement with an artist's world.



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Note: Above mentioned items will take place all summer long on random days. Caution: Free prizes and cash giveaways can cause extreme excitement.

For a complete list of events and entertainment at The Landing, please visit www.JacksonvilleLanding.com or call (904) 353-1188. Located Downtown on the St. Johns River • 2 Independent Drive

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