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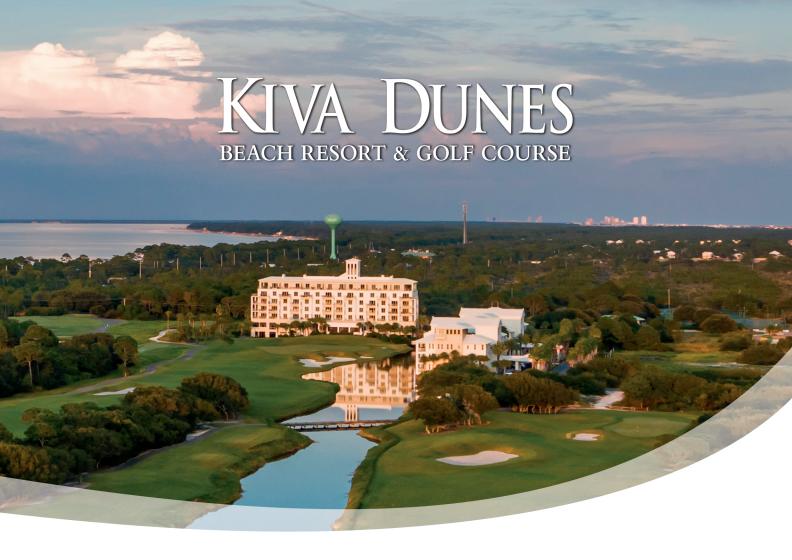


























Welcome to the Beach

Please practice social distancing while enjoying our beautiful beaches!

FREQUENTLY ASKED QUESTIONS

- 1. Tents (no larger than a 10x10 ft.) are allowed on the beach, but they have to be placed behind (North of) the designated sign marker post and should be removed before night. Tents cannot be placed between the sign post and the Gulf of Mexico. This is for designated emergency and safety access.
- 2. Pets are not allowed on the beach on the Gulf of Mexico or surrounding islands (Robinson, Bird, Walker). However they are allowed at the designated city Dog Park on Canal Rd. (Hwy 180) next to Sportsman Marina. All dogs should remain on a leash within the city limits.
- 3. Glass in any form (bottle, cup, container, etc.) is strictly prohibited on our beaches and islands.
- 4. A yellow flag posted along gulf beaches means to use caution while swimming in the gulf waters and is permitted.

A red flag means danger and one should not swim in the waters.

Double red flags mean that swimming in the waters is prohibited by law.

Purple means WARNING! A jellyfish or other marine threat.

- 5. All trails and parks are free and open from daylight to dusk 7 days a week.
- 6. Fires or flames are strictly prohibited on the beach. This includes grills, tiki-torches, lanterns, open fire pits, candles, fireworks, etc.
- 7. Jet skis, boats, and any other motorized vessels, are prohibited from launching along the gulf front beaches.

BEACH FLAG WARNING SYSTEM



Medium Hazard (light surf and or currents)



High Hazard (rough conditions, such as strong surf and or conditions)



Water Closed to Public Use

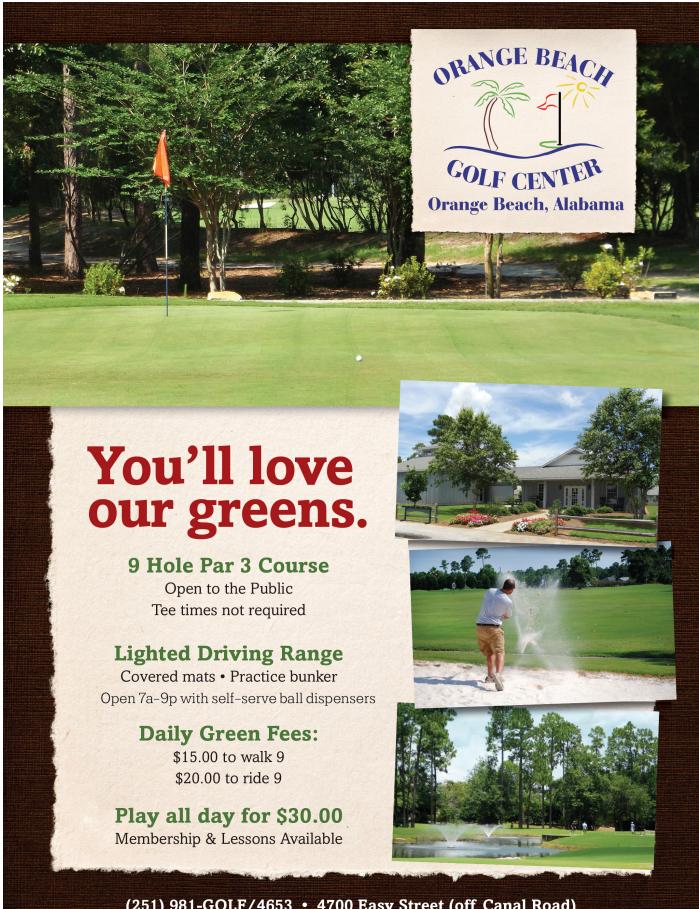


Marine Pest (jellyfish, stingrays & dangerous fish)

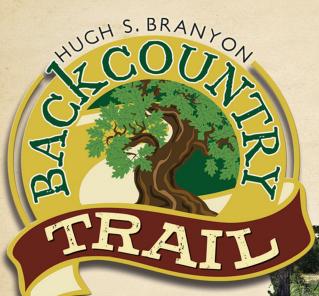


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Gulf State Park Orange Beach, AL

www.backcountrytrail.com



beachin'

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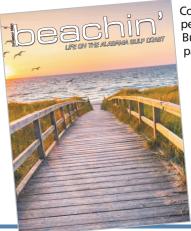


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GULF CSAST MEDIA

about the cover



Cool temperatures and calm waves make the perfect atmosphere for a stroll along the beach. Bundle up and head out to discover your slice of paradise.

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Beach Art Serve delicious food on a beautiful dish



Nature Eight of our favorite local hiking trails



History Gulf Stream Cookin'



The Food Edit
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Anthony Jones ... Well Worth A Visit!

Voted The Best Salon in Baldwin County

It was a beautiful summer morning when we left Fairhope, low humidity and not a cloud in the sky. We were on our way down to Orange Beach to check out a business that many of our friends have told us about, this Englishman who had opened a Hair Salon on the beach with his daughter Emma. My hair is very important to me and getting a good haircut is a must, and that is what Anthony Jones is known for and excellent hair color to boot.

We have both been very dissatisfied with the last few attempts on designing our hair to suit our lifestyles; most of the so called stylists did not take into consideration

our age or understand that we both want to look great without a lot of fuss and bother.

The traffic was a bit heavy due to the summer visitors, but we arrived on time to this charming yellow and white beach house on the beach road with a fabulous view of the Gulf of Mexico. We were greeted warmly by Anthony and Emma and they ask us if we would like a cold drink or a glass of wine before he started making us beautiful.

Pam, my friend, went first since I was a little chicken after the last

experiences. Anthony directed her to a styling chair and went on to explain the ten most important rules in designing a custom hairstyle to suit her. He first looked at her face shape and explained that there are five face shapes out there and told her her face shape was oval. The next was bone structure and head shape, after that was the type of her

hair, the texture of her hair, then what sort of condition her hair was in, followed by the way the hair grows out of the head, plus cow licks, then her likes and dislikes and fashion. Wow! What a lot of things to get right.

So then Emma started with a relaxing shampoo and deep conditioning, then for the next 30 minutes Anthony's hands were a sea of motion, lastly a quick blow dry with hardly any fuss and presto she was finished! She was so happy and she could not believe the difference in her hair.

Now it was my turn, my hair especially in the summer gets very frizzy and dry; I have tried everything out there for my hair with no success! Anthony explained that commercial hair products are made different to professional hair products. Commercial shampoos are made of mild detergent and the conditioners are based on petroleum oil. Where







professional hair products are pure and natural and give back to the hair, he also went on to say that we should all wash our hair every day and condition our hair the same.

Anthony explained that at all times our hair has to have at least 8% moisture in it the same as our skin, we should treat our hair the same way as we treat our skin, by moisturizing it every day which made a lot of sense to me, since the last stylist told me not to wash my hair every day because in her mind it would dry it out. Anthony explained to me that yes using some drug store products would dry your hair out if washed daily. After we went through the ten rules, he took me to the shampoo area and treated me to the best shampoo and conditioning my hair had ever had.

While shampooing, Emma explained to me what I should do in the morning in the shower, again stressing no over-the-counter hair products, that's why my hair is dry and frizzy. After shampooing and before conditioning, towel blot the hair because the hair is porous like a sponge, putting any conditioner on one's hair when it is full of water will not go into the hair itself, so blot it first then apply the product and leave it in while you are washing yourself. Then before you leave the shower, rinse and count up to 10 slowly and stop, just rinse the excess and no more.

After she explained to me the hows & whys, I understood. They are like hair doctors, if we listen and do what they says it works! Anthony has his own line of products and everything he used on me was his and believe me the stuff works. The cut he gave me was wonderful; I walked out a new woman and so did Pam, no more frizzes! Oh, by the way he used a great product before he dried my



hair called "POTION." It is a gel with a lot of healing features with body, fabulous! I bought a bottle. Best money we ever spent and yes, we are definitely going back. He is a true professional.

Well worth a visit!

Anthony's salon is at 23175 Perdido Beach Boulevard in Orange Beach & their phone number is 251.974.1514.

Please say we sent you!

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UPCOMING EVENTS

Holly Days on Main Festival Dec. 11 + 12

Kids Confetti Drop Dec. 31

Reelin' in the New Year Dec. 31



Out and bout



Miss Shrimp Festival 2021 and court: (From left) Allison Mc-Daniel (court), Mary Michelle Conway (1st alternate), Sophia Henry (queen), Amelia Richardson (court), Chloe Qualls (court).



Miss Teen Shrimp Festival 2021 and court: (From left) Meah Thompson (court), Anna Kate O'Connor (1st alternate), Carleigh Jurkiewicz (queen), Morgan Kroll (court), Raelyn Elkins (court & Miss Charity queen).



Young Miss Shrimp Festival 2021 and court: (From left) Mirabella Matson (court), Audrey OConnor (1st alternate), Taylee Byrd (queen), Bella Rumley (court), Lucy Stejskal (court)

TINY MISS

Tiny Miss Shrimp Festival 2021 and court: (From left) Ava Claire Hogue (Miss Charity), Sailor DCruz (court), Anne Wilson Kirby (1st alternate), Mercy Bender (queen), Adelyn McCay (court) Eleanor Black (court)

PETITE MISS

Petite Miss Shrimp Festival 2021 and court: (From left) Sloan McKee (court), Arianna Martin (1st alternate), Mailey Hixon (queen), Aybri Brown (court), Lakelyn Fairly (court)

LITTLE MISS 3RD GRADE

Third grade Little Miss Shrimp Festival and court: (From left) Annadelle Faulkner (court), Amelia Autrey (1st alternate), Allisyn Becker (queen), Charlee Ann Leighton (court), Isabella Furry (court).

LITTLE MISS 4TH GRADE

Fourth grade Little Miss Shrimp Festival 2021 and court: (From left) Avery Lee McClure (court), Katelyn Hamilton (1st alternate), Isabella Bryant (queen), Finley McKay (court), Bailey Brizendine (court).





FIFTH-ANNUAL MISS SHRIMP FESTIVAL ROYALTY CROWNED

The Gulf Shores Cultural Center was bustling Sept. 11 as contestants from all over Baldwin County competed in the Fifth-Annual Miss Shrimp Festival pageant.

The competition consisted of an introduction and walk of the stage where judges scored the ladies on their appearance, poise and personality. Some young ladies chose to add additional judging for best dress, best hair, prettiest eyes and prettiest smile.

This year, three Miss Charity queens were crowned in addition to the Miss Shrimp Festival queens. Contestants wishing to compete for Miss Charity collected non-perishable foods and hygiene items that can be used to fill Blessing Boxes across Baldwin County. This year, over 9,000 items were collected. The Miss Charity title was first introduced in 2020. The pageant was postponed due to Hurricane Sally, and organizers encouraged contestants to collect items to help residents recovering from the hurricane.

The Miss Shrimp Festival

is presented by the Coastal Alabama Business Chamber and the National Annual Shrimp Festival. All proceeds are donated to Orange Beach Elementary and Gulf Shores Elementary schools.

The Miss Shrimp Festival pageant was created by Kimberly Hollis and Lindsay Taylor. The duo approached the Coastal Alabama Business Chamber with the idea of having local young ladies representing the National Shrimp Festival as they do in many other festivals across Alabama. They also wanted to incorporate a way to help support education and encourage philanthropy. The chamber supported the idea, and it has grown every year. This year, over 100 contestants participated.

If you or your company would like to be a sponsor or scholarship sponsor for next year's pageant, please contact Steve Jones with the Coastal Alabama Business Chamber at steve@mygulfcoastchamber.com.





Serve delicious food on a beautiful dish

BY ALLISON MARLOW









Delicious food deserves a beautiful setting.

Orange Beach artist Sandra Krause uses fused glass to create tablescapes that are as scrumptious looking as the food they help serve tastes.

The vibrant colors and shapes bring the dinner table to life, and Krause believes those stunning pieces should be used every day, not just on special occasions.

"Kind of like our grandmothers who only pulled out the fine china for Easter and Christmas. Why not use this stuff every day, even if it is just one great piece you love?" she says.

Krause began her professional career in clinical pathology and laboratory science. Twelve years ago, she said she decided to use the "other side of her brain" and take a class in creating fused glass jewelry. The instructor taught her the science behind firing glass at different temperatures to achieve different looks, and Krause was in love.

She took more classes and soon ordered her own home

Where to buy Sandra Krause's dishes:

You can find her dishes and more at The Prosperous Pelican, 24823 Commercial Ave., in Orange Beach or find her on Facebook at Sandra's Seaside Studio kiln. She traveled to Denver for training, took online classes and set off on teaching herself various techniques through online classes.

Many of her attempts were stunning successes. Others are awaiting recycling in a large box that Krause reserves for "failed projects."

And that, she says, is the point of making art. "A lot of new artists are afraid of making mistakes, but that's how you learn," she says. "You can't expect

every project to be a masterpiece.

"I think regardless of what your art is - cooking, writing, crafting - it really is a learning curve, and you have to be willing to stick with it and not be afraid of being judged. Yes, that is an ugly clay ash tray, but as long as it is beautiful to you, who cares what people think?"

To create her fused glass pieces, Krause cuts sheets of specialty glass into different shapes. The glass arrives at her studio in an array of colors and textures giving her millions of options for her designs.

She also uses chemicals to change the colors or paint scenes on the pieces. Krause jokes that she owns more power tools than her husband since she requires grinders, Dremel tools and tile cutters to create the perfect fit.

The glass can be used to make dining ware, jewelry or just pretty pieces to look at.

"It is a very, very diverse medium," she said.

Once the piece is ready, Krause fires it up to 1,500 degrees. The higher temperatures mean the glass pieces can be used every day for meals, candy dishes and coasters. The pieces are generally not microwave or dishwasher safe.

She notes that not all glass makers craft their wares in a way that makes them food safe. Always ask the artist before you serve food from a piece.

For Krause, who is retired from her lab job, art has become her fun hobby, not her second job. You won't find her works at festivals, only at local shops like The Prosperous Pelican in Orange Beach and the art



markets hosted by Gulf Coast Arts Alliance.

"I'm trying to keep this fun and enjoyable, not a second job," she said.



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Eight of our favorite local HIKING TRAILS for fall

No matter your skill level, there's a trail for you in Baldwin County.

BY JACKIE MCGONIGAL

When the first dip in temperature hints that fall is right around the corner, I get excited. I know I'm not alone in rejoicing over the imminent respite from the oppressive heat of South Alabama summers. And around mid-August, I start to count down the days when I can go hiking without sweat streaming down my face or have the constant need to slap at mosquitos.

This past week, when the winds began blowing 60 degree temperatures out of the north, I dusted off my hiking boots. I reviewed some local trail updates. I also got out my field guides for good measure since our coastal area starts to burst into bloom with autumn wildflowers. It also plays host to many migratory species of butterflies and songbirds during fall.

I grew up along the Gulf Coast, and over the years, I've watched our area add some wonderful nature trails. Whether you choose to hike one of the more "rustic" trail systems or a paved one closer to (ahem) restrooms and restaurants, I do recommend always packing a bag with useful gear for a hike that's longer than you plan for. By no means exhaustive, here is a gear list I tend to use when prepping for a half-day hike:

- Lots of water, no matter the temperature outside
- High-calorie snacks
- Map of the trail system I am on
- Rain jacket
- Toilet paper (because you never know)
- First aid kit
- Sunscreen
- Insect repellent
- Cell phone in a water-proof case (a Ziplock bag also works)
- Bag for trash or any litter you find
- Nature journal and pen/pencil
- Field guides for whatever I happen to be looking for that day
- DSLD camera if I'm 99% sure it won't dump rain on me (otherwise, I use the camera on my phone)

From my experience, Baldwin County offers a trail for every kind of hiker. For the adventurous, there are trail systems that take a bit of effort to navigate and enjoy. Other trails, for my directionally challenged friends, are more accessible and next to impossible to get lost on. If you're not up for hiking on your own, there are usually opportunities to join a group hike or bike ride. Check with municipal recreation departments or any of the managing organizations on the list for those opportunities.





I've compiled the top eight nature trails that you can find right here in our county. The list starts with what could be an easy half-hour or so of hiking. As we move down the list, the hiking starts to require a little more effort (in terms of planning and keeping track of where you are on the trail). You can find trails that feel like "the middle of nowhere, should have packed a lunch and told someone at home where you went." And I do recommend that you always tell someone at home where you went, no matter where you end up going. It's good practice!

My top eight favorite trails to hike this time of year are:

Gulf Shores Sportsplex Wetland Trail (19025 Oak Road West Gulf Shores, AL 36542)

Remember I mentioned there are perfect trails for those who have trouble with navigation? Well, this is one! This loop trail that's maintained by the City of Gulf Shores is very beginner friendly. Hikers can learn about wetland ecology, rest at one of the picnic tables or wildlife watch from one of the gazebos. You could even cast a line into the pond if you bring a fishing pole. The trailhead starts at the base of the water tower at the Sportsplex. Most people complete this trail in 30 minutes or less.

Village Point Preserve Park
(Just off Scenic Hwy. 98 near
Publix in Daphne)
These gravel trails and boardwalks



meander through cypress swamps along Mobile Bay. Plenty of trail signage keeps hikers on track, and it's easy to walk with kids or a stroller. Shaded benches provide hikers with rest stops. History buffs can ponder the rich history that this tract of land holds, too. Artifacts found within the Preserve date back to the 1500s, and archaeologists are convinced there's more to find. Native Americans, pioneers and soldiers from Spain, France and England, and Confederate soldiers all used the land that is now Village Point. You could literally be hiking in the footsteps of Andrew Jackson or a Muscogee chief! There is also free access to a beach area on the bay. You could spend the morning or make a full day out of this trail system and its amenities.

5 Rivers Delta Resource Center (30945 Five Rivers Blvd. Spanish Fort, AL 36527)

On the Causeway near Spanish Fort, you'll find the entrance to this state-owned property. The walking trails here are very user-friendly and are a part of the Alabama Birding Trails. The trails are short, well-marked and you'll always be near a building or two. There are also areas where you can stop and look for wildlife in the Delta waters. Most people could cover these trails within a couple of hours.

Hugh S. Branyon Backcountry Trails (multiple locations in Gulf Shores and Orange Beach)

This extensive 28-mile trail system consists of paved trails and boardwalks that traverse parts of Orange Beach, Gulf Shores, and the Gulf State Park. While it is one of the most user-friendly systems, I would recommend using a map until you get a lay of the land. Many trailheads scattered throughout the two cities give hikers plenty of options to access the trail system. You can see the various ecosystems found along the Alabama Gulf Coast. Early

morning and early evening are great times to spot wildlife. There are also tons of geocaches to find, a butterfly garden, plenty of benches and swings to take a break on, water refill stations, and the occasional trailside restroom. This trail system is "tire friendly." Bikes, wheelchairs, and strollers would have no problems here. Depending on your skill level and mode of transportation (on foot or by bike), you could probably cover these trails in a very full day or over a few days. For trail maps and updates, visit http://backcountrytrail.com/ .

Graham Creek Nature Preserve (23030 Wolf Bay Drive Foley, AL)

None of the trails are paved and you can easily find places in the Preserve's 500 acres where you have to hike through ankle-deep mud or knee-high creeks. Don't let this deter you! They're managed by the City of Foley's Environmental Department and cross through pitcher plant bogs, mixed bottomland forest, open succession fields, and pine savanna. There is a new ADA boardwalk that loops through the headwaters of Graham Creek and there are plenty of "obstacles" throughout the Preserve for hikers to use if you happen to be training for your next mud run or Warrior Dash. Bikes are welcome on the trails but don't expect a leisurely pedal. It's possible to get a stroller down a lot of the trails, but only if you're really dedicated to doing so. In the spring and fall, the bogs are full of native and rare blooms, along with tons of butterflies. Graham Creek, like 5 Rivers, is also a designated stop on the Alabama Birding Trail. The trails are marked, but I'd still recommend using a map until you're familiar with the property. It could take a day or two to cover all the trail mileage here.

Weeks Bay National Estuarine Research Reserve (11300 U.S. Hwy. 98 Fairhope, AL 36532)



There's something for everyone here. Unpaved trails and boardwalks twist and turn through pitcher plant bogs, bottomland and upland hardwood forests, and marshes. The 9,000+ acres of protected land are managed by the Alabama Department of Conservation and Natural Resources and provides critical research opportunities along the Gulf Coast. If you hike here, you'll find multiple trailheads and paths that range from a short and easy boardwalk stroll to unpaved trails that stretch under live oaks and along tidal marshes. You'll find a few spots to stop for a picnic or break in the shade. If you're into botany, there are even identification signs for native plants along some of the trails. I do

recommend stopping by the Visitor Center to get a trail map or just to learn more and see the awesome educational displays. Most people would need a full day to see all of the trails here.

Blakeley State Park (34745 State Hwy. 225, Spanish Fort, AL

This historic State Park is absolutely full of rustic trails! None are very long. In fact, most are under a mile in length. However, these are not the best for strollers or ADA needs. The longest trail is General Cockrell's loop at only two miles. But there are so many trails spread throughout the entire park, it can get kind of complicated, and a map is necessary. Each trail is marked so you know if you have the option to hike, bike, drive or horse-ride your way through. You'll pass through forested areas and old Civil War battlefields, as well as the historic town of Blakeley. It's a

great place to find some solitude without ever being too far away from campsites or ranger stations. There are some restroom facilities and vending machines near the campground areas, as well. I'm not sure how long most people would need to see all of these trails since they're so numerous and widespread.

Bon Secour National Wildlife Refuge (12295 State Hwy. 180 W. Gulf Shores, AL 36542)

A part of the National Seashore, this gorgeous property is managed by the U.S. Fish and Wildlife Service. There are a handful of trails to be found here, the easiest to hike being the Jeff Friend trail. The less than

one-mile loop is partly made of crushed gravel and the rest is a boardwalk that passes by Little Lagoon. Pine Beach trail (that leads to the Gulf) and Centennial Trail are unpaved and take a bit more effort to hike. Other sections of trails are sand, so hikers should be ready for a leg workout! Plenty of wildlife can be seen here, including some rare and charismatic species like loggerhead sea turtles, Alabama Beach mouse, American alligators, Bobcats, Red fox, Monarch butterflies, Osprey, and much more! Live oaks and pines provide shaded sections along the trails. I've never seen very many people out here and the biologists who work here are often pretty busy, meaning you'll be left to your own devices out on the trails. There aren't very many benches for rest, nor close-by restrooms. This can be a great thing for well-prepared hikers, or it can be an inconvenience for ill-prepared ones. In my opinion, the Refuge provides the most pristine coastal barrier habitats to walk through and never disappoints! It's well worth the effort to get to Gator Lake overlook or out to the refuge's beach at the end of the Pine Beach trail. Most folks would take a couple of days covering all of the trails. Keep in mind that the visitor center is still closed due to COVID-19.

I hope you find time this fall to enjoy some of the best of our local trails. I know all will offer beautiful settings to explore and things to discover.

Biography: Jackie McGonigal is a program director for the Gulf Coast Center for Ecotourism & Sustainability and a freelance writer in the outdoor recreation and environmental sectors. She enjoys all the natural beauty that the Gulf Coast has to offer.

Resources:

www.gulfshoresal.gov/1224/Wetlands-Park

www.americantrails.org/resources/village-pointe-preservepark-trail-system-daphne-alabama

villagepoint.info/vpwp/aboutvppp/

www.outdooralabama.com/activities/5-rivers-alabama-del-

ta-resource-center

www.outdooralabama.com/weeks-bay-reserve/

www.outdooralabama.com/lands/weeks-bay-reserve

www.fws.gov/refuge/Bon_Secour/about/

weeks-bay-visitor-center

www.blakeleypark.com/Things-to-Do/Trails

grahamcreekpreserve.org/recreation/



Since our magazine is about food this month, I thought you would like to know about the Orange Beach Home Demonstration Club's cookbook, Gulf Stream Cookin.

In 1951, my mother, Dorothy Childress, helped organize the Home Demonstration Club in Orange Beach. The civic group was organized to provide activities for lady residents (permanent and summer) to raise funds for the purchase of land for a community center. They purchased the land from Edna Walker White in 1959. Their dream became a reality in 1972 with the building of the Community Center. It was remodeled in 2000 and is located on Canal Road. It is a wonderful asset to my community.

To carry out their goal, the ladies organized fish fries, made and sold jams and jellies, and the best project was printing and selling a cookbook, Gulf Stream Cookin.

The hardy pioneers who settled Baldwin County's coastal area produced several generations of commercial and charter boat fishermen.

So, in their cookbook, you will find recipes from seacoast people that were handed down by the mothers and daughters of local fishermen. As you know, our Gulf waters are home to shrimp, oysters, crab, ling, king and Spanish mackerel, red snapper, grouper, redfish, flounder, blue fish, pompano, and speckled and white trout. Each can be a dish to delight your appetite. That's what these ladies did in their cookbook. I use many of the recipes today.

GULF STREAM COOKIN'

Beer Batter For Shrimp

- 1/2 cup flour
- 1/2 cup corn starch
- 1 teaspoon salt
- 1 egg well beaten
- 1/2 cup beer

Directions

Sift flour, corn starch, and salt together. Add egg and beer and stir until smooth.

Dip cleaned, raw shrimp in batter and fry in deep hot oil until golden brown.

Local historian Margaret Childress Long moved to Orange Beach from Evergreen when she was just two months shy of her second birthday. Although she did spend 12 years in Creola, she has always called Orange Beach home. Margaret and her Creola, live in the same house where Margaret's parents lived for more than 50 years. Her dad paid \$12,500 to Dr. Amos Garret of Robertsdale, her mom's first cousin, in 1949 for the 300-foot waterfront parcel. A teacher at Fairhope Middle and High Schools and Elberta Middle School, Margaret served the island as school board representative for six years. A fisherman, hunter and farmer, her father also owned a farm in Summerdale. Sons Wesley and Brooks have turned the farm into the popular Alligator Alley tourist attraction.

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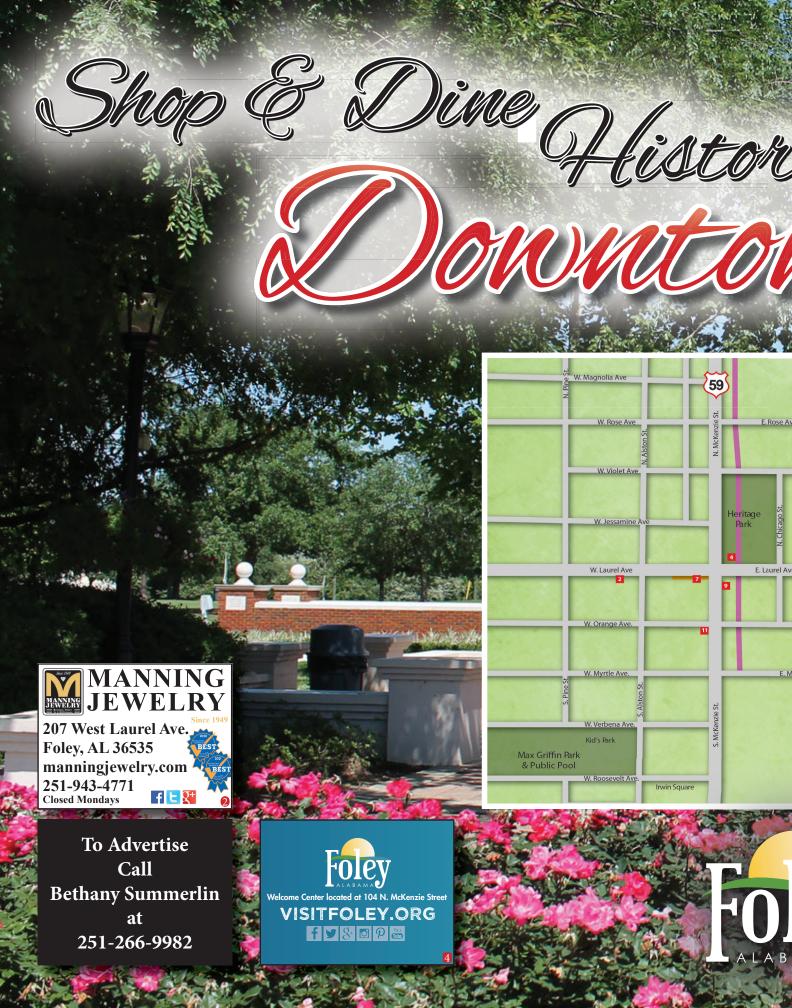
VALID: 11/29/2021 - 12/2/2021 OR 12/6/2021 - 12/9/2021

VALID: 11/15/2021 - 11/18/2021 OR 11/22/2021 - 11/24/2021

VALID: 12/13/2021 - 12/16/2021 OR 12/20/2021 - 12/23/2021

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Louisiana-Style Crawfish Cream Sauce Over Pasta



Buffet

This is another one of my favorite Jazz Fest traditions! I attended the Jazz and Heritage

Fest in New Orleans for 26 years in a row, if you can believe it, and I still go back when I can. This year, Crawfish Monica hit the concession scene. It exploded with popularity, with multiple lines of people backing up for what seemed like miles to purchase a bowl. There are so many fantastic dishes and food vendors at Jazz Fest that you can imagine how tasty something must be to become a stand-out star, and Crawfish Monica continues to be a must-have on people-in-the-know's Jazz Fest food map. The secret ingredient that keeps people lining up for hours for a taste of the original? I don't have any clue as to what exactly it is, but here is my humble attempt at bringing a little Jazz Fest and Crawfish Monica home with me.

Serves 6

Ingredients

4 cups baby spinach

1 pound bow-tie or penne pasta

2 tablespoons extra-virgin olive oil

½ cup (1 stick) unsalted butter

6 shallots, finely chopped (about 2 cups)

1 cup finely chopped tasso (can substitute spicy chorizo or Canadian bacon)

2 tablespoons crushed and finely chopped garlic

2 teaspoons LuLu's Crazy Creola Seasoning or other

Creole seasoning

½ teaspoon sea salt

½ teaspoon cayenne pepper

½ cup dry white wine

2 cups heavy cream

Juice of ½ lemon

1 pound crawfish tails, boiled and shells removed

½ cup finely chopped green onions

¼ cup plus 2 tablespoons finely chopped fresh parsley

1 cup grated Parmesan cheese

Directions:

- 1. Bring a large saucepan of water to a boil. Add the spinach and push it down to submerge it in the water. Blanch it for about 40 seconds, then drain the spinach well and set aside.
- 2. Prepare the pasta according to the shortest time on the package directions you'll want it al dente, with a little bit of firmness stirring occasionally. Drain the pasta, reserving ¼ to ½ cup of the cooking liquid. Return the pasta to the pot and toss with the olive oil and reserved cooking liquid. Cover to keep warm.
- 3. In a large heavy skillet 9 (10 12 inches), melt the butter over medium-high heat. Add the shallot and saute until soft, about 5 minutes. Add the tasso, garlic, Creole seasoning, salt, and cayenne pepper. Add the wine and cook over medium-high heat until all the wine has evaporated.
- 4. Add the cream and lemon juice and cook, stirring occasionally, until slightly reduced.
- 5. Add the crawfish tails and cook, stirring, to warm through. Add the green onion and ¼ cup of the parsley and cook for 1 minute. Add the blanched spinach and cooked pasta and toss to coat with the sauce.
- 6. Remove from the heat and stir in ½ cup of the parmesan. Sprinkle the remaining ½ cup parmesan and the remaining 2 tablespoons parsley over the top. Serve immediately.







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STARTERS

AMIGOS CHEESE DI

CACTUS GUACAMOLE nks of avocado mixed with tomatoes, onions, light lime juice and cilantro LARGE 8.49 SMALL 4.49 CHICKEN WINGS
Eight flavorful chicken wings tossed in our unique
sauce, served with your choice of dressing 9.99

CHICKEN FINGERS
Four lightly breaded chicken strips served with fries
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NACHOS

TEXAS FAJITA NACHOS

FAJITA NACHOS

Grillet steat* or chicken on a bed of tortilla chips with onions and bel pagens. Topped with cheers (6) and stour cream 10.99

GRANDE SUPREMENACHOS

Tortilla chips topped with black or retried benur, seasoned sour cream, judgenies and moined cheere 9.99

SUB STEAX* OR GRILLED CRICKER 1.99

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A trie of our famous cheese dip, pico de gallo and
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No substitutions please 9.49

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Griffed chicken over lettuce, spinach, avocada and diced tenatoes,
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21.99

23.49

SEAFOOD

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13.99

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shrimp and Triggerfish with fresh pico de gallo, sautées
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with shrimp grilled with garlic butter and topped
sce, pice de gallo, avocado and honey habanero sa
with your choice of two (2): Mexican rice, black
Cactus grits or refried beans
TWO TACOS 11.49 | THREE TACOS 13.49

TRIGGERFISH TACOS

Loc TRIGGERFISH

Loc TRI

TACOS

ALL TACOS ARE ORDERS OF TWO OR THREE AND ARE SERVED IN YOUR CHOICE OF SOFT FLOUR OR CRISPY CORN SHELL INCLUDES CHOICE OF TWO 17)- MEXICAN RICE REACK READS. CACTUS GRITS OR REFRIED READS.

with fresh pico de gallo, lettuce and cheesi INO TACOS 9.99 | THREE TACOS 10.99

Grilled steak* tacos with pico de gallo, lettuce and cheese TWO TACOS 11.99 | THREE TACOS 13.99

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Three rolled and lightly fried com tortillas filled with seasoned shredded chicken or ground bee Served with pico de gallo, lettuce, sour cream, and cheese dip 10.99

HUEVOS RANCHEROS Fried eggs over lightly fried corn tortillas, topped with tomato-chili sauce 9.49

POLLO CACTUS MEL*
Chicken breast smothered in bell peppers,
onions and our cheese sauce 12.49

onions and our chiefer asCARNITAS
Some-simmered pork tips cooked with sauffeed of
Some-down for the first furtilise, lettuce, guacamotie,
pico de gaillo and sour cream 12.99
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A large flour torrills stuffed with beef or
theredded chicker, here lightly fried 9.99

- MA SEARY BE SHILLD CHICKER + 1.99

OZ CON POLLO hicken and cheese dip over a bed of Mexican rice 8.49



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Large flour tortilla stuffed with grilled steak*, chicken and shrimp, grilled onions and bell peppers, covered in our cheese dip and salsa. Served with your choice of two (2): Mexican rice, black beans, Cactus grits or refried beans 11.99

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Ground beef or shredded chicken rolled in a flour tortilla, covered with cheese and topped with lettuce and sour cream. Served with your choice of two (2): Mexican rice, black beans. Cactus grits or refried beans 9.49

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VEGGIE FAJITAS

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VEGETARIAN



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Beef or shredded chicken burrito served with your choice of two (2): Mexican rice, beans, Cactus grits or fries 5.99 SUBSTITUTE STEAK* OR GRILLED CHICKEN for 1.50.

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Grilled tomatoes, spinach, broccoli, mushrooms, green and red hell nenners and onions. Served with Mexican rice. and tonned with enchilada sauce. Served with your choice beans, lettuce, sour cream, guacamole and pico de gallo accompanied with flour tortillas 9.99 FOR TWO 17.99 of two (2): Mexican rice, black beans, Cactus grits or refried beans 7.99

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SERVED WITH LETTUCE, TOMATOES, SOUR CREAM AND CHEESE. ADD RICE AND/OR BEANS + 2.49

TEXAS FAJITA QUESADILLA Grilled steak*, chicken and shrimp with sautéed onions and peppers served inside a flour tortilla with melted cheese 11.49



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Grilled shrimp served inside a flour tortilla with melted cheese. Served with lettuce, sour cream and tomatoes 10.99

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Nick Dimario & Danini Dete.



Fairhope Chocolates



Krista Williams

Looking to the future of the restaurant industry

STORY AND PHOTOS BY MELANIE LECROY

ven after over 30 years in the restaurant Lbusiness, Nick Dimario still gets excited and is full of ideas. He doesn't consider himself a chef. kitchen manager or restaurateur but rather, a restaurant operator. Throughout his career he has opened more than 25 restaurants and is currently working to open more with partner Pete Blohme, better known as Panini Pete.

You can hear the excitement in Dimario's voice when he talks about all the great things he and Blohme are up to: from mentoring high school culinary students and speaking with college students on the changes in hiring practices to revamping Panini Pete's to include pasta and dinner service and opening a food hall in the bottom of the RSA building in Mobile.

While his career keeps him busy and shuffling between Baldwin and Mobile counties, Dimario's family comes first. Earlier this year the family opened their own restaurant, Peace, Love & Tacos, located in The Square in Gulf Shores. His three daughters, Sofia, Gabby and Mia and wife Amy all work there.

Dimario sees his family as much larger than just his wife and three daughters though and with the holidays approaching, he said it makes him think of all the people he considers family.

"At 53-years-old, the restaurant game and how I look at it has totally changed. I don't know if it's because I'm getting older and things mean more and you become more emotional but all these people that have come in and out of my life, are family. I opened over 25 restaurants over my career with Baumhowers from Tuscaloosa, Huntsville and Tallahassee. Now I find that my family, work family and the young future of the restaurant business is 110% of my focus," Dimario said.

His focus on the future is evident in any conversation

"I want to watch them grow and see them buy a house and have better things. Maybe one day they will become a partner in some way. We need to keep this industry going because

we are the second biggest employer in America and we have to plan for our next generation," Dimario said.

Peace, Love & Tacos 1544 Gulf Shores Parkway Gulf Shores, Alabama 36542 (251) 223-4446 www.facebook.com/PLTintheSquare/



Ed's Seafood Shack will return

On Sept. 19, fire crews were dispatched to Ed's Seafood Shed on the Mobile Causeway in Spanish Fort. Passersby could see flames jumping from the iconic yellow building's roof.

Officials said the restaurant caught fire during the early morning hours and suffered extensive damage. There were no injuries.

Employees were moved to shifts at other PP Hospitality owned restaurants. Owner Nick Dimario said the cleanup and renovations to Ed's may take six to eight months.

Fans of the popular causeway restaurant may not have to wait that long to taste their favorite menu again. Dimario said the company is currently negotiating the opening of a second location in West Mobile.



Richard Brookman walks into his shop at The Square in Gulf Shores before the sun rises to get the pecan wood lit for another day of smoking. By 5 a.m. he has salmon, tuna and pork chops on the smoker.

Brookman's Smokehouse offers whole

chickens, turkey breast, smoked sausage, smoked bologna and a variety of fish. He makes smoked salmon and smoked tuna dip and uses house smoked cheddar cheese in his pimento cheese.

After years of working for other people in the food industry, Brookman decided to strike out on his own and opened a seafood-focused food truck in East Tennessee. While it wasn't easy, he did well because he was filling a void in the market. One day while he was picking up fish from a supplier in Bristol, he was offered some house smoked salmon. He liked it, but felt he could make a better version.

That one taste of mediocre salmon set Brookman on a path. He began working to perfect his smoked salmon and learning the right technique. Soon he was adding different meats to the menu and making dips.

In January 2020, his wife Amy began working virtually due to pandemic. The flexibility made it possible to live anywhere they wanted and when Brookman asked, Amy said she would like to live at the beach.

The couple took a leap of faith and risked everything to move their business and lives to the Gulf Coast, but it seems to be paying off. The first year went well as Brookman worked to get to know his customers and what they like.

"I'd love to be slam packed all day long, but good service has to be involved too," said Brookman. "My the bat. I would rather be able to build the business while getting to know our customers. The locals really got us through the first year."

Then, the Snowbirds helped spread the word. Throughout the offseason, groups would come in after hearing from a friend.

Brookman has already noticed the market trends when it comes to what customers want and when. In the summer he sold more racks of ribs and tuna dip and the offseason the salmon spread sells best. The meat price increases have also created new challenges for the business.

While customers could walk-in and pick-up a rack of ribs at one point, the cost has made that unfeasible. Brookman now encourages his customers to order on the website 24 hours in advance. He suggests this to his pork chop customers as well.

"I sell a lot of pork chops, but they sell out. Yesterday I had a customer come in at 4:30 p.m. looking for some and I had just sold the last three. I told her to order online, and I would have them ready for her the next day. I sell out by design," Brookman continued. "With the holidays coming up, we will start our whole smoked turkey pre-sale the beginning of November and sell up to a couple of days out."

When his customers walk away, Brookman said he hopes they think his food is good but that it also tastes just like the last time they had it. Consistency, quality, and customer service are his focus.

Brookman's Smokehouse 1544 Gulf Shores Pkwy Gulf Shores, AL 36542 (251)-215-5332 www.brookmanssmokehouse.com/ Tuesday -Saturday 11 a.m. to 5 p.m.



A chocolate adventure

STORY AND PHOTOS BY MELANIE LECROY

Fairhope Chocolates is tucked away in Fairhope's iconic French Quarter. When you walk through the door it can be sensory overload for those with a sweet tooth as you take in the offerings on display: fine Neuhaus Belgium chocolate, freshly made pastries, pralines, caramel, turtles and gelato.

Julienne Roach opened Fairhope Chocolate almost nine years ago after finishing degrees in Pastry Baking and Culinary Arts at Coastal Alabama Community College in Gulf Shores. At first, the shop offered Neuhaus Belgium Chocolate and housemade pralines, caramel and turtles. Then during the COVID-19 shutdown, Roach took time to work on refining her sourdough bread recipe and craft traditional French croissants. She also went to California to learn the fine art of gelato making from an Italian chef. When the shop reopened, she began selling a selection of gelato and pastries she made at an off-site facility in Daphne.

Roach purchased a building on Fairhope Avenue a few years ago with the hopes of having a bigger retail space and the ability to add a café. Unfortunately, the age of the building made it unfeasible to bring it up to the codes required for a restaurant grade kitchen. She opted to sell the building and rented a space across the street that was previously a restaurant.

"I keep telling people it's in the old Andre's location but that has got to stop. It's the new Fairhope Chocolate location," Roach said.

The new space will feature a cozy seating area in the front with tables lining the walls, each with their own power outlet. Roach has thought this space through and in hopes of preventing the mass football gametime exit, there will be several televisions hung on the walls.

Roach is hoping to fill a void in the local food scene by offering a small lunch menu from 11 a.m. till 5:30 or 6 p.m. with a few sandwiches, homemade soup in a sourdough boule, a few salads and up to 20 flavors of gelato and sorbet. She is also hoping to offer beer and wine that are geared to pair well with the chocolates as well as coffee and boba tea.

"We have found that most places close down between 2:30 to 5 p.m. in downtown Fairhope and it's a huge issue. Every single day people come into Fairhope Chocolate asking for a place to eat. They don't

want to eat at a chain, they want to eat local. This way we would be

able to say we have an incredible Caesar salad, a soup of the day and you can get it in one of our boules and one or two sandwiches. That is all we are interested in serving but it fills a niche," Roach said.

The location will condense the entire operation under one roof. For over a year, Roach and her team have been going back and forth between Daphne and Fairhope, but she still finds the energy to cook dinner at home almost every night.

"One of the first things I do when I walk into my house at night is I preheat my oven to 425 degrees. One of my favorite things to do is take a decent piece of meat or poultry and sear it and throw it in a hot oven on a piece of parchment paper because I have already done a ton of dishes. When it's done, I'll make some kind sauce with whatever is left in the pan



with some wine, stock or cream. If I am feeling like it, I will cut up some potatoes and throw them in the oven with the meat. I think the biggest thing that gets me to make dinner every single night is preheating my oven because by the time I am ready to cook it's all ready and you can just throw it in the oven," Roach said.

Fairhope Chocolate's
Fairhope Avenue location
is projected to open by
the end of November,
but the French Quarter
location will stay open
until the transition is
complete. Stop in a get a
box of Neuhaus Belgium
Chocolate or housemade
caramels and try a Roach
family Thanksgiving
tradition.

"If you eat Thanksgiving dinner a little earlier in the day, I highly recommend getting a nice bottle of scotch or bourbon, it doesn't have to be expensive. We like to stop and have a scotch and chocolate about three or four hours after

Thanksgiving dinner. I let people pick their own chocolate, but I like the caramels with milk or dark chocolate. It's my favorite new tradition," Roach said.

Roach would like to change people's minds about what chocolate can be

"When they leave my shop, I hope they have a better understanding of what real chocolate is and understand the value in paying a little more and having this incredible experience or adventure with chocolate," Roach said.

Fairhope Chocolate's Fairhope Avenue 42 1/2 South Section St. Fairhope, AL 36532 (251) 928-7750 fairhopechocolate@ gmail.com



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A passion for teaching kids to cook

STORY AND PHOTOS BY MELANIE LECROY

Krista Williams has been working in food service for over 20 years and has experience working in multiple scenarios, from barista and foot retail to bartender and pastry chef. But the one thing she has enjoyed most is teaching children to cook.

Her path to Orange Beach and the Expect Excellence culinary classroom started in a small coffee shop in Texas where she baked cakes and cookies. She then moved on to waitressing and bartending before realizing she really liked food and being in the kitchen. But her passion for healthy eating and nutrition led her to Bauman College where she studied holistic nutrition.

Williams met chef Jonathan Kastner while running a True Food Kitchen in Houston. When she heard Kastner was opening Anchor Bar and Grill she called him. Next thing she knew she was packing up and moving to Orange Beach.

While getting involved in the community she saw a need for culinary classes for children and approached Jonathan Langston at the Expect Excellent program. He was already in the process of creating a culinary program and

told her to hang tight while they awaited approval. A year later, Langston approached her and Kastner to help with after-school culinary classes and a culinary summer camp.

"It's what I have wanted to do always but didn't know I wanted to do it," Williams laughed. "These children want to be in the class and do this stuff. We have parents come up to us telling us how these classes have changed their child. They walk away knowing they can do it. Cooking can be intimidating especially to little children and parents. When you allow children into the kitchen and allow them to use the knives, sauté things and knead the dough they get it," Williams said.

The Expect Excellence is an after-school program funded by the city of Orange Beach. They offer tutoring and a multitude of classes including music, culinary, art and theater. Williams feels every community could benefit from this type of program. She has seen children blossom and build confidence.

"In the long run, the money invested by the city of Orange Beach will be eclipsed by the outcome. These kids are going to



feel loved, that people take them seriously, invested in them and believe in them. When they get older, they will invest and stay or create businesses or commit to the community that committed to them," Williams said.

Not only does she teach culinary classes with the program, but she participates with the Expect Excellence Community Theater. Her recent role as Grandma in "The Addams Family" kept the crowd entertained. Williams enjoys spending time with her two sons, Holland and Xander and her family. While her work schedule doesn't afford her time to cook dinner each night, she looks forward to the experience of cooking with her family most. Her sons are now finding recipes and learning to cook. Her oldest has even started baking muffins to take to his friends at school.

As the holidays approach, William is looking forward to making her favorite Thanksgiving dishes: green bean casserole and pumpkin pie. While it can be hard to find the proper pumpkins needed for making pumpkin puree, William suggests using butternut squash.

"Butternut squash is very readily available, and I think it yields more fruit. Once you roast it and add all the cinnamon, sugar, nutmeg and vanilla it looks and tastes just like a pumpkin pie," Williams said.

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DEC. 4TH:

GCAA Art Market, 9:00 AM to 3:00 PM, GS First Presbyterian Church

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Mexican Garbage Nachos

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Shrimp-Shrimp-Shrimp

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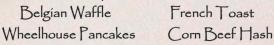
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CHECK OUT OUR NEW MENU







OPEN DAILY 7AM UNTIL SUNSET



RISE & SHINE BREAKFAST

Served Daily 7am - 11am

THE BASICS

BREAKFAST BOWL | 9

Gouda Grits Topped with Hash Browns, a Fried Egg & Crumbled Bacon

BREAKFAST BUDDY | 9

Fried Egg with Cheese, Choice of Bacon, Sausage or Ham on a Toasted English Muffin. Served with Grits or Hash Browns

ALL AMERICAN | 14

Two Eggs Any Style, Choice of Bacon, Sausage or Ham, Grits or Hash Browns, & Toast

BISCUITS, GRAVY & EGGS | 12

Two Biscuits Topped with Two Fried Eggs & Covered with Sausage Gravy

BREAKFAST BURRITO | 9

Choice of Sausage or Bacon, Scrambled Egg, Cheddar Cheese Served with Grits or Hash Browns

Specialties

SHRIMP & GOUDA GRITS | 15

SWEETS

Choice of Bacon, Sausage or Ham

FRENCH TOAST STICKS | 9

Pancakes

PLAIN | 9 BLUEBERRY | 11 BANANA PECAN | 11 CHOCOLATE CHIP | 11



CHECK OUT OUR
NEW DINNER & PIZZA MENU
AVAILABLE AFTER 4PM

LATE DAY ENTREES

Served Daily IIam - 4pm

SANDWICHES

Served with Potato Salad & Choice of French Fries, Sweet Potato Fries, Chips, or Onion Rings

HAMBURGER | 13

8oz Patty, Choice Of Cheese, Served on a Butter Toasted Bun

PHILLY CHEESE STEAK | 14

Tender Steak, Grilled Peppers, Onions, & White American Cheese Dressed on a Warm Cuban Hoagie

TERIYAKI CHICKEN SANDWICH | 13

Teriyaki Chicken Breast, Bacon, Swiss Cheese, & Honey Mustard Dressed & Served on a Toasted Ciabatta Roll

BUFFALO CHICKEN | 13

Fried Chicken Tenders Coated with Spicy Buffalo Sauce, Swiss Cheese, & Dressed On A Toasted Bun. Served with Ranch or Bleu Cheese Dressing

REUBEN | 13

Corn Beef, Swiss Cheese, Sauerkraut & Thousand Island Dressing On Grilled Rye Bread

TURKEY FLATBREAD | 13

Turkey, Swiss, Spinach, & Pesto Sauce

CLUB | 14

Ham, Turkey, Bacon, Swiss, American Cheese, Mayo & Spicy Mustard Dressed on Toasted White, Wheat or Rye Bread

SHRIMP PO-BOY OR WRAP | 14

Fried, Grilled or Blackened with Remoulade Sauce Dressed on a Warm Cuban Hoagie or Wrap

Platters

SHRIMP OR FISH PLATTER | 15

Grilled, Fried, Blackened. Served with Corn Fritters, Coleslaw & Choice of Side

CHICKEN TENDERS PLATTER | 13

SEAFOOD COMBO | 18

A Combination of Mahi & Shrimp Either Grilled, Fried, or Blackened Served with Choice of Side

Voted "People's Choice"

Since 2004

•Best Lunch • Best Dinner

Best Seafood

also been voted • Friendliest Staff









Casual family atmosphere

Reasonable prices • Senior menu available



138 West 1st Ave • Gulf Shores • 251-948-7294



138 West 1st Ave **Gulf Shores, AL**

251-948-7294

www.Desotosseafoodkitchen.com

Lunch Menu

HOME-STYLE LUNCH SPECIALS

(Served with your choice of two side dishes) Saturday & Sunday - Add \$1.00

Fried Shrimp - tail less

Blackened Catfish

Fried Catfish

Broiled Flounder Fried Flounder

Grilled Chicken

Chicken Creole

Fried Chicken Tenders

Country Fried Steak

Hamburger Steak

Pork Chops

Country Ham

Vegetable Plate

SANDWICHES

(Served with french fries)

Complimentary Ice Tea and Bread Served

with All Dine in Lunch Entrees. Add House or Substitute Salad for side dish

Po-Boy Sandwich

Cheeseburger

Crab Cake Po-Boy *Monte Cristo Sandwich

Dinner Menu

STARTERS

Oysters on the Half Shell

1/2 dozen1 dozen

Southern Style Crab Cakes

Shrimp Remoulade

Crab, Spinach & Artichoke Dip

Coconut Shrimp

Stuffed Mushrooms

Alligator Bites

Fried Crab Claws

Tuna Dip

Sweet Potato French Fry Basket

Fried Green Tomatoes

GUMBO & SOUP

Seafood Gumbo

bowl cup

1/2 lb

1 lb

cup

bowl

Crab & Shrimp Bisque

FRIED SEAFOOD FAVORITES

(Served with your choice of two side dishes)

Butterfly Shrimp

Tail-less Shrimp

Bon Secour Oysters

Crab Claws

Fried Fish of the Day

Shrimp & Flounder

Shrimp & Oysters

Fried Catfish

SALADS

Dressings: Honey-Mustard, Ranch, Bleu Cheese, Italian, Thousand Island, French, Low-Fat Ranch, Raspberry Vinaigrette. Balsamic Vinegar, Balsamic Vinaigrette, Sesame Asian, Oil & Vinegar

Riviera Salad

- with pecan chicken tenders
- with chicken tenders
- with boiled shrimp
- with grilled or blackened chicken

Caesar Salad

- w/grilled or blackened chicken
- w/boiled shrimp

Gumbo & Salad - a cup of Seafood Gumbo

and our Bisque & Salad

SEAFOOD FAVORITES

(Served with you<mark>r choice of two side dishes</mark>) Add House or Caesar Salad Substitute Salad for side dish Fried Butterfly Shrimp Fried Oysters Fried Crab Claws *Coconut Shrimp

Grilled Shrimp Fried Seafood Platter

SEAFOOD PLATTERS

(Served with your choice of two side dishes) Shrimp Lover's Platter Fried Seafood Platter

Broiled Seafood Platter

Creole Platter

Caribbean Platter

Crab Platter

SEAFOOD SPECIALTIES

(Served with your choice of two side dishes)

Stuffed Shrimp

Shrimp Scampi

Blackened Catfish Coconut Shrimp

Grilled Shrimp

Shrimp Creole

Crawfish Etoufee

Crab Cake Dinner

STEAMED SEAFOOD

(Served with new potatoes & one side)

Royal Red Shrimp - 1 lb.

Choose from the following preparation styles:

Fried Catch

Grilled Catch

Snow Crab Legs - 2 lbs.

Combo - 1/2 pound Royal Reds & 1 pound **Snow Crab**

TONIGHT'S CATCH

(Served with your choice of two side dishes)

Blackened Catch

Broiled Catch

Broiled Seafood Platter

Stuffed Shrimp

Mahi-Mahi

Yellow-Fin Tuna

Tilapia

Grouper

Snow Crab Legs

Royal Reds - 3/4 lb.

Combo - 1/2 lb. Each

Crab Cakes - 2 cakes

PASTA

Fettuccini Alfredo

- w\arilled or blackened chicken
- with shrimp or crawfish

Basil Pesto Pasta

- with Roma Tomatoes
- with grilled chicken
- with shrimp

SIDE DISHES

Fried Green Tomatoes ~ Green Beans
Turnip Greens ~Sweet Potato Casserole Corn Fritters ~ French Fries

Mashed Potatoes w/Gravy ~ Fried Okra Au Gratin Potatoes ~ Steamed Veggies Kernel Corn ~ Yellow Rice

Black-Eyed Peas ~ Cole Slaw Lima Beans ~ Macaroni & Cheese

New Orleans Catch Mediterranean Catch Caribbean Catch *Pecan Encrusted Catch

*Paneed Catch

LAND LOVER'S FARE

(Served with your choice of two side dishes)

Hawaiian Rib-eye - (12 oz.)

- add jumbo grilled or fried shrimp

Jamaica-Jerk Chicken Grilled Chicken Breasts

Fried Chicken Tenders

PASTA

Fettuccini Alfredo

- with grilled or blackened chicken
- with shrimp or crawfish

Scallops Alfredo

Shrimp & Pasta Marsala Basil-Pesto Pasta

- with grilled chicken
- with shrimp

SIDE DISHES

Substitute House or Caesar Salad for a Side Dish Sweet Potato Casserole ~ Cole Slaw Baked Potato ~ Steamed Vegetables

Yellow Rice ~ French Fries Fried Green Tomatoes

FISH RIVER GRILL

Where the locals lur to eat!



AWARD WINNING

Seafood, Burgers, Creole Gumbo & Sweet Thang Beignets





"HOME OF THE ORIGINAL"

Swamp Soup & our Cajun Crawfish Pistols

FISH RIVER GRILL #3

GULF SHORES 1545 Gulf Shores Pkwy. (Next to Rouses) 251.948.1110

FISH RIVER GRILL #2

FOLEY 608 S. McKenzie (Foley Plaza on Hwy. 59) 251.952.FISH (3474)

FISH RIVER GRILL BY THE BAY

FAIRHOPE 19270 Scenic Hwy 98 251.928.8118



Hours: Tuesday - Saturday 10:30 a.m. - 9 p.m.







FISH RIVER GRILL

Where the locals luv to eat!



1545 Gulf Shores Parkway • Gulf Shores, Alabama (Next to Rouses) 251.948.1110

OMG! SHRIMP FEAST POBOY!!!

CHOSEN IN TOP "100 DISHES TO EAT IN ALABAMA BEFORE YOU DIE"

GRILLED or FRIED

AUTHENTIC SOUTHERN COOKED SEAFOOD PLATTERS

(Served w/ Fries, Coleslaw, Hushpuppies, Fried Okra, Tartar or Cocktail Sauce & Swamp Soup)

Bayou Seafood Platter - Fried Gator, Frog Legs, Shrimp, Oyster, Catfish Seafood Platter - Fried Shrimp, Oyster, Catfish

Golden Fried Catfish Platter - (U.S. Raised)

Fried Select Oyster Platter

Fried Shrimp Platter - (Approx. 14-15)

Fried Gator Platter

VOTED BEST BURGERS IN BALDWIN COUNTY

Hurricane Burger • Hillbilly Melt • River Burger • Shroooom Burger Swamp Burger • Bleu Cheese Bacon Burger

REDNECK REUBEN • ALABAMA CHICKEN MELT

PoBoys • Chicken • Shrimp • Oysters • Gator • Frog Legs Crawfish Pistols • Catfish • Whitefish • Stuffed Crab

Cajun Crawfish Pistols Dinner (2) w/ Fries & Slaw OMG! Shrimp Feast Po-Boy • Seafood BLT

APPETIZERS ~ SALADS ~ POBOYS & SANDWICHES ~ KIDS MENU

tree Swamp Soup with

DON'T FORGET YOUR SWEET THANG"Sweet Thang" Signature Dessert! Redneck version of a New Orleans Beignet & Granny's Apple and Peach Cobbler Rolled in Powdered Sugar. Mmmmm...this "thang" is SOOOOOO good!

BEST BAR PRICES ON THE COAST ~ SWAMP JUICE ~ BUSHWACKER **DIXIE DARLIN' ~ MARDI GRAS MARGARITA**

608 S. McKenzie Street (Foley Plaza on Hwy. 59) Foley, Alabama **251.952.FISH** (3474)

Cajun Crawfish Pistols

There's Nothing Like 'Em!

19270 Scenic Hwy. 98 Fairhope, Alabama 251.928.8118

1545 Gulf Shores Pkwy (Next to Rouses) **Gulf Shores**, Alabama 251.948.1110

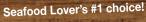
Hours: Monday - Saturday 10:30 a.m. - 9 p.m. • Gulf Shores Later Hours Spring & Summer

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house favorites

fresh seafood & salad bar

Includes two sides

WE RESPECTFULLY REQUEST NO SUBSTITUTIONS.

Shrimp or Chicken Alfredo Baked Pasta

Gulf shrimp tossed with rich garlic Alfredo sauce and penne pasta, baked with Parmesan and mozzarella cheese. 17.99 Add garlic bread for 1.95

Butter Pecan Mahi

Carefully grilled Mahi topped with our special sweet pecan butter. A real Southern treat! 24.99

Shrimp Au Gratin

Shrimp baked in a cheddar and Romano cheese sauce. 16.99



Grilled Chicken Breasts

Twin chicken breasts grilled with herb butter. 16.99 Or try them blackened with hollandaise sauce, add 1.99

Shrimp Florentine

Shrimp stuffed with spinach, onions, mozzarella and Romano cheese then topped with a light cream sauce. 16.99

Josh's Blackened Shrimp and Grits

Tender blackened shrimp served over creamy cheese grits. 20.99

Crab Stuffed Flounder

Mild flakey fillets stuffed with blue crab dressing, baked and served with hollandaise. 17.99



Steak and Shrimp

Chef's cut steak with eight fried shrimp. Market Price

Parmesan Baked Shrimp

Tasty shrimp baked with Bill-E's Bacon, garlic butter and grated Parmesan cheese. 18.99

Chef's Cut Steak

Handcut. 12oz. Market Price

Steamed Alaskan **Snow Crab Legs**

Snow crab legs and drawn butter.

Market Price





NORTH OF GULF SHORES BEACH GREAT SHOPS & KIDS' PLAYGROUND

Gulf Shores 701 Gulf Shores Pkwy 3733 Battleship Pkwy 251.948.2445

Mobile Causeway 251,626,2188

OriginalOysterHouse.com

*Daily Lunch Specials are back!

Available Mon. thru Fri. 11am - 4pm

Prices starting at \$8.95

Add a salad bar for 3.99

* GULF SHORES LOCATION ONLY Ends Feb. 28, 2022

Monday 8.95
Coconut Shrimp with Piña
Colada Sauce.
Choice of two sides.

Tuesday 8.95
Blackened Fish Tacos w/mango salsa, served with fries and slaw.
Wednesday 8.95

Chicken Florentine topped with mushrooms at Alfredo Sauce. Choice of one side. with one side.

Thursday 10.95
Seafood Kebob

Shrimp and scallops with bell peppers, onions, tomatoes and mushrooms over rice and one side.

Friday 10.95
Flounder Pontchartrain
blackened topped with Alfredo
Sauce, crabmeat, onions,
mushrooms and peppers served







Visit www.originaloysterhouse.com/specials for the full menu!

