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about the cover



The photo on the cover was provided by Wally Sears Photography of 24 Maria Place.

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ONE OF US Sean Kand

as told to ANTHONY RICHARDS

Sean Karpf is the owner of A Leg Up Pressure Washing and has a unique experience that has helped make him the man and the business owner he is todav. From stepping on an IED to working for the Jaguars as a strength coach, Karpf has battled through adversity, and he is stronger for it.

What led you to start A Leg Up **Pressure Washing?**

August was three years ago now since I started the business.

At the time I had just moved on from working as a strength coach with the Jaguars from 2017 to 2020, because I just got tired of never having time off and just wanted a change.

I got an office job but I quickly realized that sitting at a desk wasn't for me.

That's when my friend Steven Davis with Bullseye Pressure Washing in Jacksonville helped me get set up with some equipment needed to get started.

At first it was a side job, but it quickly grew into much more.

What's the story behind the name of your business, A Leg Up Pressure **Washing?**

In 2007, I was doing electrical work and then the housing market took a hit, and I had two kids at the time and I knew I had to do something.

So, I turned to the military, beacuse I knew it would give me the stability I was searching for, and I always had an appreciation for my uncle who served.

I joined the military when I was 22 years old in 2007 and did two deployments to Afganistan in 2010 and 2012.

On the second of those deployments I stepped on an IED (improvised explosive device) and it led to my left leg being amutated below my knee.

There's a ton of pressure washing businesses out there and they all have names that kind of sound the same, so I was looking for one that really stood out and also had some personal meaning for me.



CONTRIBUTED PHOTO

Sean Karpf is the owner of A Leg Up Pressure Washing.

How did your injury eventually lead you to pressure washing?

I had just re-enlisted for six more years prior to my injury, so it was suddenly like everything I had planned was taken away from me just like that.

At first I was very angry and upset with the world and I didn't know what to do, but it was my wife that pulled me off the couch and encouraged me to move on with my life.

I heard about and got involved with Wounded Warrior Project and they were a big help as well through the process.

I did a couple of semesters at FSCJ and in 2014 I got an internship with the Jaguars, and after I was done going to school for medicine, I interned once again with the Jaguars in 2017 and the day after they lost the AFC Championship Game that season, Coach Coughlin called me into his office, and I was hired as part of the strength and conditioning staff.

I had just gotten my master's degree at the time as well.

It's pretty crazy to look back at all the experiences I've had, but at the end of the day I wanted a job that would allow me to have time to spend with my family each night, and pressure washing provided that.

How has your business grown over the vears?

When I started I had one four-gallon machine and then I went to an eightgallon machine, and then two eightgallon machines and I got away from using a trailer to haul it all and now I put everything on a flatbed.

Early on, I was happy with one job a day, but I've gone from that to multiple jobs a day and am even expanding into St. Johns County.

I also had to hire someone to work with me; that way we can run both machines on separate sides of a house and because of that we can do up to four every day.

My ultimate goal is to eventually get another vehicle on the road; that way I can really focus on meeting with customers, business owners and property managers that may need our services.

I've been very blessed to have my wife by my side throughout my journey. It's been awesome to have her in my corner, and she's helped hold down the house through it all.

It has really become a family affair because my son will come out sometimes and help me, which is important, because it shows my kids that if they're willing to work hard and put in the work, they can accomplish anything.



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Discover Limitless Luxury







LAND OF OPPORTUNITY

Regenerative farm community connects residents with nature

story by SHAUN RYAN Contributed photos

ne of the effects of the COVID-19 pandemic was a pause in the world's routines, giving people an opportunity to step back and take account of how they were living. For many, there was a new appreciation for open spaces, for engagement with the environment and collaboration with other people — and a desire to pursue a healthier lifestyle, largely supported by a more nutritious diet.

In short, something that harkened back to a simpler — some would say wiser - time.

And in the fertile soil of this new realization an idea took root: a project unlike any other, a community where residents could be true neighbors while directly benefiting from the best of what nature has to offer.

It was an idea that grew out of the long-held, and complementary, interests of two business partners — Doug Davis and Jeff Meyer — that needed only the right elements to bring it to fruition.

Now, four years after the men first converged on the idea that people wanted to better understand where their food came from, The Farm at Okefenokee has become a reality.

IN HARMONY WITH NATURE

The Farm at Okefenokee is "a regenerative farming residential community and resort that offers sustainably built, luxury cabins amid



Doug Davis

expansive gardens and green spaces," according to its website. It sits on 1,000 acres of land -705 acres owned by the development and another 300 leased.

As its name implies, it is located just outside the Okefenokee National Wildlife Refuge near Folkston, Georgia, about 60 miles north of Jacksonville.

This factor alone has its appeal.

"It's one of the darkest skies in the United States," said Davis. "Some of the freshest air in the United States. And you're close enough to town if you want to go in and grab something. But you're far enough away to where you're not impacted."

He described the environment as serene.

"You're detoxing from the pollution, whether it's visual or air pollution or noise pollution," he added. "You're detoxing from all these things, and you're engaged in this atmosphere where you're rejuvenating your mind, your

body and your spirit."

Beyond that, the property allows crops to be grown all year round. It's not in a flood zone and drainage is good.

The idea of regenerative agriculture is using animals and natural cycles, such as rotation of crops, to improve soil health. The Farm at Okefenokee mimics the kinds of natural processes that produced the rich conditions of the Great Plains. Using cattle, chickens and pigs in this system is essential.

What The Farm at Okefenokee does not use is fertilizers and pesticides.

"What we're basically doing is, year over year, season over season, we're increasing the nutrient levels, the diversity, the biology of the soil such that we grow the most nutrient-dense vegetables, fruits, flowers known to man," said Davis.

This regenerative farming forms the backbone of the community.

"The concept is that we harvest all of these agricultural products, and they become the basis of a diet for the owners and the members of The Farm at Okefenokee," said Davis.

He contrasted this focus with other communities built around golf courses or other amenities. At The Farm at Okefenokee, it's the farm that is the central and most important focus.

"We grow everything on the farm that you need to live," Davis said. "It's completely self-sustainable. The only thing you'll have to purchase is salt. We don't mine salt. Everything else, we completely do on the farm."

He added that nothing goes to waste and that the community only uses what it needs. It also places great emphasis on

CONTINUED ON PAGE 9 ■

FARM

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local sources.

"We use local talent, so all of our people are from the greater Folkson/ Hilliard area," Davis said. "We use local materials. We buy everything that we can in the immediate area of the farm."

That means not having to transport materials in.

"We have a very small environmental footprint," Davis said.

LIFE ON THE FARM

The homesites are arranged in small villages of between 25 and 50. The first of these villages, The Standing Gardens, is complete and sold out. The second, The Olive Orchard, is being sold now. Those cabins will be built amid a mature 90-acre olive orchard.

"You can wake up in the morning and you can look out your front or your back or your windows and see nothing but olives all around," said Davis. "It's like living in Tuscany, Italy."

When built out, The Farm at Okefenokee will consist of 250 homes, or cabins as they are officially called, about one for every four acres of the property. Homeowners will also be co-owners in the Farm.

"The reason we organized the cabins



into these small villages is because we want to create opportunities for people not just to be able to harvest their own food, live off the land, engage in nature, but we also want to create opportunities for them to engage with one another," Davis explained.

Residents will find this facilitates their meeting, and perhaps visiting with, their neighbors. In fact, the cabins are organized so that the front porches face the common areas.

"We're trying to break the normality of folks driving their cars into the garage, closing the garage, getting in the house, staying inside and spending the rest of their evening there," said Davis.

To better effect this, The Farm at Okefenokee doesn't allow automobiles. Everything is accessed by electric golf cart, walking or cycling.

At the same time, there is a great effort to enhance the authentic feel of the



property.

"Rather than doing a concrete swimming pool, we want to have it authentic to a farming experience from 100 years ago," Davis said. "So, we have a naturally spring-fed swimming hole where you can swim."

In addition, the roads are made of gravel, similar to a true farm road in the country.

While some residents will live at The Farm full time, others will use their cabins as vacation homes or second homes

One thing prospective residents want to know is how much actual farming they will have to do. The answer is simple: as little and as much as they want

"There's no work obligation," Davis said. "You simply come and you enjoy

CONTINUED ON PAGE 10 ■







FARM

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the programming, all the fruits and vegetables, the experiences."

There is a full-time staff of about 20 to 25 that takes care of the farm. Monthly dues paid by the owners pays for everything.

But, of course, that doesn't mean the agriculturally inclined must stand on the sidelines.

"We have some people that are very active and very engaged and want to get their hands dirty," Davis said. "And we have many others who simply want to receive the benefits of being on the farm, go out and pick their tomatoes or pick their blueberries. They want to cook those in their cabins and they don't necessarily want to pull weeds or feed the pigs."

A WORKING MODEL

The Farm at Okefenokee is structured in a way that meets the public's desire to live off the land without the hardship that traditionally comes with that.

People sometimes purchase property to start their own farms, but not having any real-world experience discover that it is tremendously expensive to acquire the necessary equipment and it is timeconsuming. Vacations are out. Owners can't even go away for the weekend, because animals need fed.

"All of these things sound romantic in theory, but in practicality, it's overwhelming," Davis said. "A lot of people will end up abandoning it just because it becomes way more than they can handle."

The Farm at Okefenokee, instead, pools the resources and commitment of the owners to create a community farm for which no one person has to bear the expense and the responsibilities.

ANIMALS AND PLANTS

All of the fruits and vegetables grown at The Farm at Okefenokee are non-GMO and are heirloom variety.

"Everything we grow here starts as a seed," Davis said.

Plants are started in a 5,000-square-

foot greenhouse, are repotted and planted in the appropriate season.

"We're planning months, and maybe even a year, in advance," Davis said.

In addition, all of the animals are heritage breed animals.

An example is the Meishan pig, which The Farm uses. Because it has a split hoof, it cannot survive on concrete and is therefore not used in the industrial food chain. But The Farm's pigs live in the pastures, in paddocks.

"They have a happy and healthy life," Davis said. "We're perpetuating that species the way that it was meant to be raised and used."

The animals are an essential component of regenerative agriculture, but The Farm also raises them as a source for its meat and poultry.

"As it's important to know where your vegetables and fruit come from, it's important to know where your meat comes from," said Davis.

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BEFORE THE FARM

Meyer actually purchased the land upon which The Farm at Okefenokee sits about 20 years ago, long before the idea for the community existed.

His background is in alterative energies and agriculture. He had previously worked with Davis on an unrelated project.

Davis's background is in engineering, construction and real estate development. He describes himself as a conservation-based developer because, where others develop projects with an eye to the number of units or size, he develops with nature rather than against

The Farm at Okefenokee might be called the ultimate expression of that philosophy.

From Jacksonville originally, Davis now resides in the Palencia community.

"I tell people I grew up in the woods and in the water, basically," he said. "I love to hunt, fish, surf. My passions are around cooking, art, my family and my faith. Everything that I do is involved in that sphere."

The two co-founders of The Farm at Okefenokee discovered that they shared



a skill set necessary to complement one another and achieve this dream.

"We're both proud of it, and we love it and we want to share it with other people," Davis said.

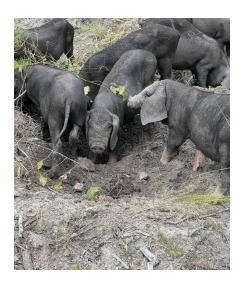
SHARING IT

A couple of times a week, The Farm at Okefenokee operates a mule-riding farm tour for the general public. A large wagon is pulled by mules and a muleskinner tells guests about the farm.

"It's so much fun," Davis said. "It lasts anywhere from two to three hours. It's a huge hit with kids and adults alike."

Visitors get to see the animals and learn about regenerative agriculture.

In addition, Davis and Meyer are planning to start a discovery program for people interested in possibly becoming co-owners in The Farm. They actually stay on the property in one of the cabins to experience life there.



WHAT'S NEXT

The Farm is in the process of converting a large pavilion into a commercial kitchen, where chefs will visit to teach residents how to preserve the fruits and vegetables grown there and cook with ingredients with which people may be unfamiliar.

Eventually, there will also be a farmto-table restaurant, as well.

Anyone interested in learning more about The Farm at Okefenokee or wanting to schedule a tour can go to www.okefarm.com.



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Lucky me! I have been a Realtor in my home, Northeast Florida, for nearly 40 years. I grew up in Jacksonville and moved to the beach in my 20s. I studied architecture and interior design in college, feeding my love of homes and style. After graduation, I worked in media, where I learned the art of listening and asking questions, marketing and advertising.

In 1985, I transitioned from media to real estate, joining Watson Realty's Ponte Vedra office. It was meant to be! Serving customers by customizing promotions for their homes and researching housing options for buyers is exciting. The reward of finding a seller or a buyer the perfect match is what keeps me charged up about real estate. In 1990, I moved to the original Marsh Landing Realty, where I learned about lots and builders and the development process.

In 1993, I opened my own brokerage, Berry & Co. Real Estate. Our first listing was The Ponte Vedra Carlyle, 48 new condominiums on Ponte Vedra Boulevard: new homes, premier location, and Lodge membership for every purchaser! It was great foundation for building a robust general brokerage. We have helped hundreds of buyers and sellers with their residential real estate needs. We take pride in our market knowledge – it is the foundation for the extra level of service we provide our customers.

My customers describe me as "one of our most trusted advisors"... "responsive, kind and honest"... "always felt we were in good hands"..."stands out from the rest regarding professionalism, true customer satisfaction and a real passion to do things the right way." I help make buying and selling real estate efficient, enjoyable and rewarding by offering my knowledge and insights, so my customers can use my experience to help them make decisions.

While homebase for our office is Ponte Vedra Beach, we also are active in neighboring Jacksonville Beach, Neptune Beach, Atlantic Beach and Nocatee as well as greater Jacksonville. Our real estate market is everchanging and always intriguing. I'm grateful for the challenges and opportunities each new day brings.



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Christie Guerrero (L), Jay Henderlite (C), and Molly Sasso (R) have all achieved Board Certification in Marital and Family Law.

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Olga Concetta Barbieri celebrated her 103rd birthday at Brookdale Southside on September 13.



Many friends and family came to celebrate Olga Concetta Barbieri's birthday.

'FRIDAY THE 13TH' IS A SPECIAL DAY FOR 103-YEAR-OLD JACKSONVILLE RESIDENT

story and photos by **ANTHONY RICHARDS**

irthdays are always a Special time, but after 103 years, the celebration should be extra special, and Olga Concetta Barbieri agreed.

The Brookdale Southside resident turned 103 in September and held a birthday bash at the senior living facility in Jacksonville with many of her friends and family present to wish her a happy birthday.

According to Brookdale staff, she is looked up to by many Brookdale residents and associates for her combination of wit, wisdom and good humor that make up her embracing personality.

One hundred and three years is a long time, and she does not really have a specific secret to living so long, except enjoying and appreciating each moment along the way.

"I can't think of anything I have or haven't done that has created a long and happy life," Barbieri said. "Keeping busy and staying active is important."

However, she also said that is advice that anyone of any age can live by.

One of the ways she chooses to stay busy is by preparing her own meals daily. As well as putting on makeup every day and reading as she likes to stay up to date with the world.

Making food is something that has always been a part of her life as she made meals for her family and all her children's friends, as they came over often for meals and to see what she had cooking in the kitchen that

With Italian heritage, her favorite food is of course, Italian food.

For such a unique age, she and the staff at Brookdale Southside wanted to make sure the celebration was just as unique and memorable.

As a result, they came up with the idea for a "ladybug" theme, especially since her birthday happened to fall on Friday, September 13.

Although many people associate the number "13" with being unlucky, Olga wanted to focus on the number being lucky instead of superstitious, which is why she chose ladybugs, which are seen as a sign of luck in many cultures.

Having her birthday fall on "Friday the 13th" is not something new for Barbieri, as of her 103 birthdays she has had, 15 times it fell on a Friday over the years.

There was plenty of

luck to go around during her birthday celebration as it included a ladybugthemed cake and magnetic ladybugs that each person in attendance took home to give them an extra slash of luck

whenever they need it.

"Friday the 13th" may be seen as unlucky to many, but Barbieri sees it as quite the opposite and she hopes for many more when it falls in September.





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SETTING THE TABLE FOR SUCCESS

How a businesswoman connected the dots in her career

story by **LEIGH CORT**



Amy Morales

Then Amy Morales decided to create a chocolate sauce business in 2020 and leave her education/ leadership career behind, she dove into a chocolate Willy-Wonka-like life headfirst. It wasn't easy

to create her artisan chocolate sauce Sweets for the Soul. It took months and eventually years to develop recipes, navigate bureaucracy, permitting, jars, endless tasting, professional foodie feedback, labeling, marketing, distribution and finally (occasionally) having the joy of watching people taste with abandon as they dug their little spoons into their fudgy jar with raves.

Sweets for the Soul was just the beginning of her first endeavor in the specialty food industry and, just like Steve Jobs, connecting the dots wasn't about the past; it was about her future.

As she began wrapping her gourmet chocolate sauce made with six clean ingredients of the highest quality, packaging in clear glass and sourcing the most exquisite wrapping would do. She hunted for months, and there was only one "dot" along the way that carried Amy into another world of passionate creativity and business

"You can't connect the dots looking forward. You can only connect them looking backwards. Keep looking until you find what you LOVE!"

- STEVE IOBS

fulfillment. It was when she discovered Dogwood Hill for her wrapping, labels, hangtags and a beautiful presentation that she imagined for her gourmet

Dogwood Hill's menu of the best papers and the best imaginative artists would work for Amy. They, too, appreciate beauty and being part of an incredible artistic community. Dogwood Hill believes in the power of a handwritten note on beautifully designed paper, as well as the presentation of gifts in gorgeous wrapping papers with matching gift tags (intentionally produced on thick paper with a drilled hole to accommodate satin or grosgrain ribbons). And for corporate clients, they offer custom designs from their cadre of in-house artists. Without doubt, Amy + Dogwood Hill were a perfect match; their paper products reflected the exact standards that she used to produce her chocolate sauce. She was also able to visualize other gifts for special events that could be curated for her discerning clientele.

As weeks passed, a new business idea came to Amy: The Curated Collection. Since she derived great satisfaction by sourcing the perfect gift, working with clients on their milestone events and guiding them through venue selection,

catering, table setting, floral and the entire creative process, Dogwood Hill became a source of ideas and solutions with multiple offerings for creating a beautiful event. She was invited to be the speaker for various regional events about "Setting the Scene: Finding Your Style in Setting the Table and Celebrating the Season."

Finally, today, Amy taps into her superpower in being able to live her dream as the new regional wholesale representative for Dogwood Hill in Northeast Florida and Southeast Georgia. Her objective is to always send a message — whether for a large gathering or intimate — that reflects "Welcome to our home. We've been expecting you!"

From the invitation to the place cards. From the florals to the tablescapes. From the gifts to the thank you's. She is now able to share this passion and message of warmth and Southern hospitality with business and personal clients.

At beautifully set tables that reflect a family's history and legacy, gathering to celebrate any meaningful occasion, Amy enjoys inspiring each generation to keep traditions alive through keepsakes, too.

Dogwood Hill, an e-commerce company, is aware that customers may need an extra layer of personal support, a bridge between browsing online and discussing special orders. Their customer, Amy Morales, became their regional voice and creative ambassador.

"Dogwood Hill makes event planning easy, where I can create an atmosphere of delight. I know my events aren't over until everyone stops talking about them," she said.

For further information, go to wholesale.dogwood-hill.com.



Chef Colin McClimans operates the surgical robot.



Attendees give a toast.



The luncheon on Sept. 6 had lots of smiling

ADVANCING HEALTH CARE WITH EVERY BITE



Featured chef Colin McClimans and Dr. Martin Martino of Ascension St. Vincent's teamed up with a surgical robot to make complete the dessert dish at the 22nd Annual Delicious Destinations.

photos by ANTHONY RICHARDS and SUSAN GRIFFIN

or 22 years, Ascension St. Vincent's has been bringing together some of the best chefs in the local area with its Delicious Destinations event, which is a combination celebration and fundraiser. The following are photos from this year's luncheon and main event.



Featured wine educator Shaun Wright, fine wine manager for North Florida at Southern Glazer's Wine and Spirits, speaks with attendees at the luncheon.

A Portrait of **Potential**

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John Rutkowski, Michael Dudley and Scott Grant.

FOR THE LOVE OF ROLEX

story courtesy of **SCOTT GRANT** photos by SUSAN GRIFFIN

he second annual Rolex Party at Underwood's Jewelers in Ponte Vedra was a huge success.

Co-sponsored by Standfast Asset Management, 75 attendees shared their love of Rolex watches in a glistening environment that would have made Holly Golightly smile with delight.

Highlights of the evening included a speech by local historian Scott A. Grant on the history of the Rolex Corporation. Did you know that Rolex is owned by a charity?

The other highlight, as always, was the opportunity for party-goers to show off their Rolexes in an adult version of show and tell.

Revelers age 18 to 94 showed up to enjoy good food and drinks and a uniquely different type of affair.

How often do you get to party surrounded by sparkling diamonds and gems? Watchmaker Michael Dudley was there to show off his workspace and meet the guests and his work room was soon crowded with interested spectators.

If you missed this signature event, don't worry, there will be another one next year.



Gloria Dongara, John Rutkowski and Christine Ondek.



Scott Grant and Michael Dudley speak during the event.



Len and Molly Sasso.



Gurpreet Misra and Michael Richards.



Dr. Arun Gulani and Scott Grant.

FIRST COAST DANCING WITH THE **STARS** RAISES \$127K

FOR THE REGISTER

Contributed photo

eaches Fine Arts Series' (BFAS) major fundraiser, First Coast Dancing with the Stars (DWTS), was held at WJCT on Saturday, Sept. 21, to a soldout audience. More than \$127,000 was raised — a record amount for the history of the event, which began in 2013.

Ten stars — local celebrities — paired with professional ballroom dancers at studios in Northeast Florida to learn a routine and to raise funds to support the free concerts and award-winning educational outreach programs of BFAS, currently entering its 52nd season. The



The dancers gather for a photo.

winners were determined by funds raised, combined with judges' scores for the dances.

Champion of the event was Susan Snodgrass of Atlantic Beach, who performed with pro Allan Alday in a fabulous contemporary jazz and chacha medley, for which they received perfect 10 scores from the three judges. Snodgrass also raised the most funds that have ever been raised by a single star to support BFAS.

First runner up of the event was Dawn Archer of Jacksonville, who performed with pro Kirill Netsvetaev in an energetic and unique international cha-cha. Archer has been a long-time supporter of DWTS and BFAS.

Second runner up of the event was Warren Chandler of Ponte Vedra Beach. who performed a James Bond-themed tango with pro partner Megan Wallace Widrich. Chandler is also a long-time supporter of BFAS.

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1-866-91-SHARK WWW.SHARKELDERCOATINGS.COM The Recorder's garden columnist, Kathy Esfahani of Kathy's Creative Gardens & Nursery, shares her tips for growing gorgeous gardens in Northeast Florida.

KATHY'S GARDENING GUIDE

OUTDOOR LIVING:

Creating your Zen space

story and photo by KATHY ESFAHANI

"Live in the sunshine, swim in the sea, drink the wild air."

- RALPH WALDO EMERSON

Cooler weather is coming, and now is a perfect time to create a new outdoor living space at your home!

Outdoor living spaces provide the opportunity to spend time in nature — a proven way to reduce stress, blood pressure and muscle tension. A study by the National Institute of Health (NIH) found that time spent in nature can improve brain function and memory. Beyond these health benefits, spending time outdoors is a great way to bond with family and friends!

An outdoor living space can add value to your home and provide additional

entertaining areas. These spaces may include intentionally designed landscaping, fireplaces, pools, outdoor kitchens and more. They can feature seating arrangements, game tables, lighting and water features. Outdoor living spaces are both functional and relaxing.

Pavers are an easy way to create patios, benches, fireplaces, outdoor kitchens and walls. They can be a hardscape to highlight landscaping or surround a pool. Pavers come in many shapes, colors and patterns to accent your home.

Be sure to consider the following details when planning your new outdoor living space:

- Size and shape to fit your yard
- Colors and patterns to complement your home



Flower of the Week: Canna Lily

- Available and/or needed shade
- Desired uses for your new outdoor living area
- Gardens and planters to accent your new patio
- Existing or needed irrigation to meet your landscaping needs
 - Lighting to highlight your new space Happy creating!

Please email Kathy at kcg.pvr@gmail. com for any questions or gardening tips you would like to see in the future. For more information and ideas, visit Kathy's Creative Gardens & Nursery, 196 N. Roscoe Blvd. The phone number is 904-655-7373.





Pro-Vision Painting specializes in interior and exterior residential painting.



One of the current painting trends includes more bright and different color variations being requested.

PAINTING PROJECTS CAN PROVIDE LIFE TO A HOME

story by ANTHONY RICHARDS

photos courtesy of PRO-VISION PAINTING

Pro-Vision Painting stresses experience, as well as paint color

ne of the things that can transform a house suddenly is a new paint job, which can change the whole look and feel of a home.

This is something that Pro-Vision Painting CEO and co-founder Zachary Arcuri hoped to capture when he opened the painting business in Jacksonville Beach a little more than four years ago.

"I worked for a lot of painting contractors in Jacksonville, and I noticed that there was something lacking," Arcuri said. "Our goal is to raise the bar."

One of the ways they looked to raise the bar was by focusing on the customer's experience as a whole and not just what color paint they want.

"We focus a lot on the experience itself, as opposed to it just being about the painting," Arcuri said. For us, it's all about the journey. We want people to know that we're there for them throughout the project and beyond and will be there to follow up and help for years to come."

Providing a seamless and cooperative painting experience is not just something Arcuri believes in, but it has been passed down to the staff at Pro-



Painting can add a new look to a house.

Vision Painting and become a day-today approach at the business.

And, according to Arcuri, the approach has seemed to be something that has made a difference and been highly appreciated by the customers they have interacted with.

"We offer guarantees to all our customers, and we believe that 95% of our customers would or have referred us to a friend," Arcuri said.

Being a business owner has been a challenge at times, but he has seen himself grow over the years along with his business.

"It has definitely been a journey, and I've learned a lot over the years," he said.

Arcuri gives a lot of credit to the Painting Contractors Association for being there to help guide him through it.

They specialize in interior and exterior residential painting and have seen both painting trends and colors people prefer change over the years.

"Everybody's different in what they are looking for," Arcuri said.

According to Arcuri, it seemed like when he first started in the business everyone wanted grey, but fortunately that has shifted and there's more color coming back in, which he and his crews appreciate because it is always more fun to use bright and different color variations.

Pro-Vision Painting's staff consists of about 30 people working, which has come a long way since he first started about a handful of years ago.

When he looks back at how far the business has come since its inception, it is a real "pinch yourself" moment.

"The progression is cool to see, and it's fun to look back at how many lives we've affected with the people we've given jobs and the families we've helped put food on the table."

In his free time, the Jacksonville Beach native enjoys playing music and art, and painting has become an outlet to feed some of those creative juices as

"It was one of my first jobs out of high school and it just seemed to stick," he said. "It can be tranquil, and it can be a nice escape when you're painting."



OUTDOOR SOLUTIONS

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PONTE VEDRA BEACH LIVING — SIMPLY THE BEST

story by **JANET WESTLING**

Contributed photos

Step inside 26 Maria Place and experience a one-story coastal traditional pool home that is simply stunning!

Located in coveted Old Ponte Vedra Beach, 26 Maria Place lies in the perfect location within walking distance to the Ponte Vedra Inn & Club and the Lodge. With almost 5,000 square feet of spacious living, 26 Maria Place also includes outdoor living with three outdoor patios, with a pool, a pergola and lagoon.

This exceptional home blends coastal living with a warm and welcoming family enclave. Spectacular views of the pool, summer kitchen and outdoor firepit await you



as you enter the spacious, light-filled living space.

This coastal home can accommodate a large family with space to entertain their friends that includes four

bedrooms, four bathrooms, a large living room, den, sunroom, family room and updated kitchen. The beautiful kitchen includes newly installed designer

appliances, a center island that opens to a wood-burning fireplace that connects to the large dining room and adjoining family room.

The spacious family room, with lots of living space, has wood-beamed, coffered ceilings, hardwood floors, recessed lighting and a wet bar that opens to the private enclosed garden with outdoor seating under a pergola, with a fountain and lush grounds.

The beautiful dining room is ideally located overlooking the pool on one side and off the chef's kitchen at the other end, offering the ultimate dining venue. Ponte Vedra

CONTINUED ON PAGE 27 ■









LIVING **CONTINUED FROM PAGE 26**

Beach is just minutes to the famed TPC, Atlantic Ocean and renowned Mayo

Ponte Vedra Beach has beautiful oceanfront clubs from the Ponte Vedra Inn & Club, the Lodge \$ Club, Sawgrass Country Club the Sawgrass Beach Club, [at home]



and the Cabana Club.

About 34,000 residents call Ponte Vedra Beach home. Visitors come from around the world to play on its beautiful uncrowded beaches and enjoy worldrenowned golf courses and tennis facilities each year. They are often astounded to hear tales of Ponce De Leon landing on its shores as well as German saboteurs during World War II. Its past is intriguing, and its present is exciting.

Walk the beach, watch waves roll in from foreign shores and put a shell to your ear to hear whispers from the past. Then breathe deeply of the ocean breeze, and you will catch a hint of Ponte Vedra living which is simply the best!





Our home is our castle, and at the beaches it is our castle in the sand. From palm trees to sand dunes and golf courses to resort living, Ponte Vedra Beach and the beaches communities offer the most desirable living in Northeast Florida.

Represented by Berkshire Hathaway HSFNR. Listed by Janet Westling and Dale Haney. Offered for \$4,200,000.

Coastal Pool Home in Ponte Vedra Beach



26 Maria Place, Ponte Vedra Beach, FL 32082 4 Bedrooms | 4 Bathrooms | 4,979 sq. ft. | \$4,200,000

Step inside 26 Maria Place and experience a one story coastal traditional pool home which is simply stunning! Located in coveted Old Ponte Vedra Beach, 26 Maria Place lies in the perfect location within walking distance to the Ponte Vedra Inn & Club and the Lodge. With almost 5,000 square feet of spacious living, 26 Maria Place also includes outdoor living with three outdoor patios, with a pool a pergola and lagoon. This exceptional home blends coastal living with a warm and welcoming family enclave. This coastal home can accommodate a large family with space to entertain their friends that includes 4 bedrooms, 4 bathrooms a large living room den, sunroom, family room and updated kitchen with designer appliances. The beautiful dining room is ideally located overlooking the pool on one side and off the chef's kitchen at the other end offering the ultimate dining venue. Ponte Vedra Beach is just minutes to the famed TPC, Atlantic Ocean and renowned Mayo Clinic.



Janet Westling, REALTOR® GRI, CIPs, Luxury Collection Specialist





904.813.1913 Cell www.janetwestling.com Janet. Westling@bhhsnfr.com





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Singer Ann Wilson, who is known for her role as a member of the band Heart is selling her house in Palatka.



A pool that sits on the back of the house overlooking the water along with a spa and a poolside lanai.

FAMOUS ROCKER PUTS \$2 MILLION PALATKA HOME ON THE MARKET

story by ANTHONY RICHARDS photos courtesy of **DOUGLAS ELLIMAN**

amous singer Ann Wilson, who is known for her role as a member of the band Heart alongside her sister Nancy Wilson, is selling her house in Palatka.

The house recently hit the market for a price of \$2 million and sits on 12.5-acres of land beside the St. Johns River.

Located on West River Road in Palatka, its waterfront property presents tranquil views of the natural scenery and features its own dock.

Helping to accentuate the views of the river even more is a pool that sits on the back of the house overlooking the water along with a spa and a poolside lanai.

The property features a main house sitting 4,084 square feet in size with three bedrooms, two and a half bathrooms, multiple balconies and



Located on West River Road in Palatka, its waterfront property presents tranquil views of the natural scenery and features its own dock.

large porches made to take in the views.

There is also a guest house, which is 2,406 square feet and has four bedrooms and two baths.

The main house features a primary bedroom suite, an eat-in kitchen and two woodburning fireplaces.

It also features a library with towering bookcases that stretch from floor to ceiling and includes an attached home office nook off the library and a solid wood staircase.

Two backup generators, an artesian well, an irrigation system, two pump houses, and a 1,159-square-foot workshop also come with the property.

The home was built in the early 1900s, and Wilson purchased the property in 2019 for \$885,000. It is listed by Jennifer Martin Faulker and Kim Martin-Fisher with Douglas Elliman.

Wilson co-founded Heart with her sister Nancy Wilson. Together, they created hits like "Crazy on You," "Magic Man" and "Barracuda". Last year, the sisters received a Grammy Lifetime Achievement Award.

Heart was inducted into the Rock and Roll Hall of Fame in 2013 and produced several hits during the 1970s and 1980s.

Together, the band has sold more than 50 million albums worldwide since its formation in 1973.



The home's kitchen.



The home was built in the early 1900s but has been updated over the years.



The house recently hit the market for a price of \$2 million and sits on 12.5-acres.

Walk on the Wild Side! November 7 - 10, 2024











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WHISKEY WINE & WILDLIFE RETURNS TO VILANO BEACH ON NOV. 7-10

New this year: The Wildlife Lounge

FOR THE REGISTER

Contributed photos

/hiskey, Wine & Wildlife – W3 has announced its final schedule of events, taking place in Vilano Beach on Nov. 7-10.

The festival's new location at the Hyatt Place St. Augustine/Vilano Beach, 117 Vilano Road, provides guests with the convenience of having one location for the weekend's events, all within just a few blocks of Vilano Beach.

The event raises funds and awareness for the festival's official charity partner, Vilano Beach Main Street, with 100% of the proceeds from the silent auction on Saturday, Nov. 9, designated for community improvements for the nonprofit organization. Both Whiskey, Wine & Wildlife and its sister festival, St. Augustine Food + Wine Festival, have raised more than \$75,000 for Vilano Beach Main Street.

The GTM Research Reserve is also a charity partner, with 100% of the proceeds from the GTM Guided Tours/ Wine & Cheese Reception event donated to the Friends of the GTM Research Reserve. New this year, guests can walk on the wild side in "The Wildlife Lounge," which will be part of the Friday night and Saturday events, offering a fun interactive area with animals from the GTM Research Reserve, wildlife-themed music, signature cocktails and more.

FESTIVAL SCHEDULE

Thursday, Nov. 7

Pesca by Michael's W3 Wine Dinner. Cocktail Reception, 6-6:30 p.m.; dinner at 7 p.m. Location: Pesca by Michael's inside the Hyatt Place, 117 Vilano Road, St. Augustine.

Tickets: \$225 per person

The perfect way to kick-off Whiskey, Wine & Wildlife with an incredible fourcourse dinner by Executive Chef Michael Lugo and the VIVA Hospitality team. St. Francis Winery & Vineyards from Sonoma, California, has carefully paired each course with an exceptional wine from their vast portfolio. The cocktail reception open bar will include signature cocktails and official festival beverages.

Friday, Nov. 8

W₃ Master Classes Hyatt Place St. Augustine/Vilano Beach Three classes – noon to 4 p.m. Tickets: \$79 per person, per class

"Unveiling the Secrets of Making **Delicious Shrimp Ceviche**"

Noon to 1 p.m.

Chef Sebastian Sikora, chef de cuisine at La Cocina, the Cellar Upstairs at San Sebastian Winery, will guide guests on how to make foolproof, delicious ceviche. Ceviche is a versatile dish, great for appetizers and tapas for any occasion. Sikora will share a few tricks of the trade in preparing ceviche for small dinner parties or large holiday gatherings. Rivi Gin will handcraft two signature cocktails to pair with the shrimp ceviche.

"An East Coast Tasting of St. Francis Winery & Vinevards from Sonoma. California"

1:30 to 2:30 p.m.

For more than 50 years, St. Francis Winery & Vineyards has produced elegant, fruit-driven wines that best represent the distinct characteristics of Sonoma's uniquely diverse terroir. As a 100% certified sustainable producer, the wine's exceptional quality is only matched by their commitment to preserving the grandeur of Sonoma County for future generations to enjoy. Guests are invited to explore the awardwinning wines of the acclaimed Sonoma Valley in Vilano Beach. Delicious tasting bites will accompany each of the wines in the tasting flight.

"The Finishing Touch" with Taylor Morley, master distiller, Red Line Whiskey Co.

3-4 p.m.

Enjoy tasting a variety of Red Line Whiskeys with Master Distiller Taylor Morley. Born out of enthusiasm and the instinctual love for bourbon, Red Line Whiskey Co. came from the hands and heart of Morley. During the lull of COVID, he pulled from his years of experience learning from distillers around the world to procure the best hand-selected, singlebarrel offerings. What began as a passion project transformed into a booming business. Now, he spends his time taking detailed care of each barrel individually

— some finished, some blended, others left in their purest state.

Friday, Nov. 8

Vilano A1A Soirée, 6:30 to 8:30 p.m. Tickets: \$109 per person, limited number of tickets available

A Hyatt Place hotel takeover tasting event, with gourmet bites, indoors and outdoors. Guests receive a souvenir glass for unlimited beer, wine and spirits tastings. Sample some of Northeast Florida's best restaurants, live music and more — all with a laid-back oceanfront Vilano Beach vibe.

Saturday, Nov. 9

Guided Tour through the GTM Research Reserve/Wine & Cheese Paired Reception 10:30 a.m. to noon Guana Tolomato Matanzas (GTM) Research Reserve, 505 Guana River Road, Ponte Vedra Beach Tickets: \$45 per person, limited number of tickets available

Enjoy exploring the great coastal outdoors and the natural beauty of the GTM Research Reserve with a private guided tour. The tour concludes with tasting some fantastic wines, paired with specialty cheeses. Teeming with life, the GTM Research Reserve is a dynamic, ever-changing place with many interconnected habitats from the ocean to the forests. One of 29 National Estuarine Research Reserves in the country, this landscape protects and provides for a great diversity of plants and animals. Guests will get to experience wildlife (and wine) up close.

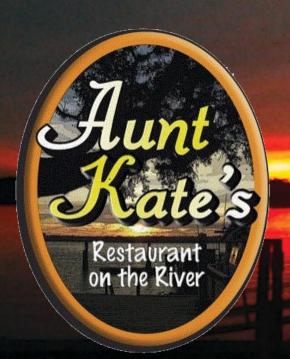
Saturday, Nov. 9

W₃ Grand Tasting — Whiskey, Wine & Wildlife

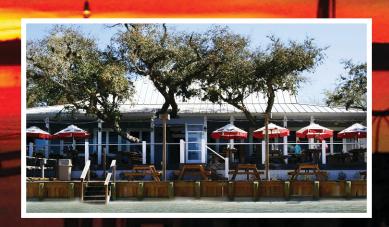
2-5 p.m.

Hyatt Place St. Augustine/Vilano Beach, 117 Vilano Road, St. Augustine Tickets: \$129 per person

The main event combines all three of the W's and much more for the perfect Vilano Beach afternoon. Enjoy culinary delights from up and down the A1A Corridor — some of Northeast Florida's best. Guests will enjoy hundreds of unlimited varieties of beverage tastings (spirits, wines and beers) with a souvenir glass and live music. It's a full afternoon



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









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WILDLIFE

CONTINUED FROM PAGE 31

of live music, and the new Wildlife Lounge with the GTM

Research Reserve with wildlife demonstrations and more. Tickets are all-inclusive with food and drink tastings included.

Best Taste Awards and People's Choice Awards, presented by Jacksonville Magazine. W3 attendees will vote for their favorite bites and sips during the event on Saturday. One People's Choice Medal Award winner in seven categories, including beverage tastings, will be announced at 4:15 p.m.

The Vilano Beach Main Street Silent Auction will feature some great deals on great items, including art, travel and food and drink packages, with 100% of the proceeds benefiting Vilano Beach Main Street.

Sunday, Nov. 10

W₃ Sunday Jazz Brunch Location: Pesca by Michael's Hyatt Place St. Augustine/Vilano Beach, 117 Vilano Road, St. Augustine Tickets: \$119 per person. A family-

Whiskey, Wine & Wildlife is a unique festival that offers a variety of experiences designed around the three W's.

friendly event, the admission fee for children ages 3-12 years old is \$39.

The grand finale brunch at Pesca by Michael's will be a great way to end the weekend — an all-inclusive culinary and drink ticket for a fantastic brunch buffet with gourmet stations for breakfast- and lunch-lovers alike. The festival's only family-friendly event provides families with a delicious way to end the weekend. Beverage tasting stations will include sparkling wine, mimosas, bloody mary's, spirts, wine and beers. Guests can continue to enjoy beverage tasting stations after their brunch.

NOTE: Brunch seating will be on a firstcome, first-served basis. Groups of six or more should make advance reservations to ensure same-table seating.

SATELLITE PARKING LOTS and OLD TOWN TROLLEY STOPS

Parking is very limited on Vilano Beach, so Old Town Trolleys will run every 30 minutes and will provide the best and most hassle-free way to attend Saturday's main event. The satellite parking shuttle service is free of charge for festival guests, with the schedule available on the festival website in the coming weeks.

VOLUNTEER OPPORTUNITIES

There are great volunteer opportunities available with the festival. Volunteers have an opportunity to earn free festival tickets with only eight or more volunteer hours. Click "Volunteer" on the festival website for more information.

The festival is made possible in part by support from St. Johns Cultural Council, Florida's Historic Coast: St. Augustine/ Ponte Vedra and a 2024 St. Johns County Tourist Development Grant and Vilano Beach Main Street.





FUN AND FRIGHTS ON THE FIRST COAST

compiled by SHAUN RYAN

Looking to scare up a little fun this Halloween season? Fortunately, there are lots of local events that offer some hair-raising excitement.

ST. JOHNS COUNTY

With 450-plus years of history, St. Augustine is a great place to haunt. It's got two historic cemeteries, an intimidating Spanish fort and plenty of spooky legends to set spines tingling.

Check out some of these offerings.

MOONLIGHT MYSTERIES: Stargazing and Haunted History Boat Tour: Florida Water Tours, 107 Yacht Club Drive, St. Augustine. These 75-minute cruises are geared toward adults and teens ages 13 and older. Cost is \$29. Times vary. For information, go to floridawatertour.com/ cruises/moonlit-mysteries-boat-tour.

SYKES FAMILY FARM CROP MAZE: Sykes Family Farms, 5995 Brough Road, Elkton. At this family-friendly event, visitors can explore the corn maze, pick sunflowers, go on a hayride, have fun in the playgrounds, see farm animals and much more. Cost is \$17.99 plus taxes and fees. Hours are 6-10 p.m. Fridays, 10 a.m. to 10 p.m. Saturdays, and 10 a.m. to 5 p.m. Sundays. Entertainment varies with the date. For further information, go to sycofarms.com.

SHERIFF HARDWICK'S HAUNTED JAIL **ALIEN INVASION: St. Johns County Sheriff's** Office Jail Annex, 4025 Lewis Speedway, St. Augustine. Though the Haunted Jail portion is not recommended for children younger than 10, the outdoor area will feature an outdoor movie screen, a trunk-or-treat area, games, photo booths, face painting, a merch tent, food and drinks. Cost is \$20 for the Haunted Jail. Times must be reserved. Dates are Oct. 25 and 26. For information and tickets, go to eventbrite.com/e/ sheriff-hardwicks-haunted-jail-presents-alieninvasion-tickets-1010799999007?aff=oddtdtcre

HALLOWEEN UNDER THE SEA: St.

Augustine Aquarium, 2045 State Road 16, St. Augustine. Through Oct. 26. Admission is \$14.99 for adults, \$9.99 for children. For more information, go to saaguarium.com.

HALLOWEEN SAFE TRICK-OR-TREATING AND FAMILY HARVEST FEST: Ximenez-Fatio House Museum, 20 Aviles St., St. Augustine. Date: 1-4 p.m. Oct. 26. There will be games, a craft table, a candy-apple bowl bar and lots of candy. Event is free. Go to facebook.com/ XFHouse.

FALL FESTIVITIES: Held in conjunction with the open house at Optimal You Wellness, 404 Passeo Reyes Drive, St. Augustine (in front of Palencia). Date: 1-4 p.m. Oct. 26. There will be fall activities, arts and crafts, wellness vendors, allergy-free treats, games and prizes. Halloween costumes are welcome. Admission is free, though attendees are asked to RSVP at eventbrite.com/e/ fall-festivities-at-optimal-you-wellness-tickets-1012987832877?aff=oddtdtcreator.

ST. AUGUSTINE BOOZE AND BOOS: Guests explore the most haunted pubs, alleys and buildings in the historic city. Cost is \$27-\$29.95. For more information, go to: nightlyspirits.com/ st-augustine/st-augustine-public-booze-and-boos-

GHOST TOURS OF ST. AUGUSTINE:

Storytellers and guides lead the way on bricklined streets in search of ghostly experiences. A variety of tour options are available. Tours depart from the Tour St. Augustine office at 4 Granada St. All tours must be booked prior to departure. Prices vary. For further information, go to ghosttoursofstaugustine.net.

GHOSTS & GRAVESTONES TOUR: These 80-minute tours are narrated by talented ghost hosts. Travel by the Trolley of the Doomed and hear tales from the city's past. Visit the Chamber of Horrors at Potter's Wax Museum, the Old Jail and Cromwell's Parlour of Paranormal Curiosities. Times and dates vary. For further information, ghostsandgravestones.com/st-augustine#tours.

GHOST AUGUSTINE: Have a paranormal investigation experience or go on a ghost tour or haunted pub crawl. There are several options, and prices vary. For further information, go to ghostaugustine.com.

CONTINUED ON PAGE 38 ■





"Aviles Views I," oil on canvas, 24 by 18 inches



"Evening Calm in the Bayfront," oil on canvas, 24 by 48 inches.



"Aviles Views 2." oil on canvas, 24 by 18 inches

NEW IMAGES C

Local artist paints Spanish scenes while visiting sister city

story and photos by SHAUN RYAN

artha Ferguson is, without question, one of St. Augustine's pre-eminent, plein air artists. Her paintings have received wide exhibition and can, in fact, be found in private collections throughout the United States, Canada and the United Kingdom.

But this summer, the award-winning artist achieved something unique among her contemporaries: She produced several works of art while visiting Spain as part of the centennial commemoration for the longstanding relationship between Aviles, the hometown of Don Pedro Menendez, and St. Augustine, the city he founded here in 1565.

Following a call to artists earlier this year, Ferguson was selected to accompany a local delegation to Aviles, which was led by Mayor Nancy Sikes-Kline, in August. Her inclusion was in keeping with one of the primary goals of the arrangement between the cities, an artistic exchange.

"It was just amazing," Ferguson said. "It was just a wonderful, unique opportunity."

The delegation took several local dignitaries to Spain where the relationship began in 1924.

That year, 20 people traveled to Aviles to deliver Menendez's remains to the church of San Antonio de Padua. It was the first time a city from the United States sent a delegation abroad. In 1967, St. Augustine's commission approved a resolution to confirm its dedication to goodwill and understanding between the cities.

In 2000, Aviles Mayor Santiago



Artist Martha Ferguson is seen at The Grand Bohemian Gallery with some of the paintings she created while in Aviles, Spain.

Rodriguez Vega and St. Augustine Mayor Len Weeks officially signed the sister-city agreement. They agreed upon exchanges in numerous disciplines, of which art was

The 100th anniversary continued into September as St. Augustine hosted a delegation from Aviles. The visit included free concerts, a street festival, reenactments and solemn ceremonies.

As Ferguson was a guest in Aviles, an artist from that city, Samuel Fernández Armas, visited St. Johns County.

"He called me his American mother," Ferguson said, laughing.

Both artists have works currently being exhibited in the Rotunda Gallery of the St. Johns County Administration Building, 500 San Sebastian View, St. Augustine. The exhibit, titled "Under The Same Sky," will continue through the end of October.

Ferguson, who had previously worked as a travel agent, had never been to Spain previously. Architecture features strongly in her work, and she found the architecture of Aviles similar in some ways to that of St. Augustine but quite different in others.

While visiting Aviles, Madrid and

Barcelona, Ferguson produced several works, including plein art pieces created in the actual city streets.

"The Spanish people were so nice and kind," she said. "I got serenaded by one gentleman!"

Though Ferguson's paintings of the Nation's Oldest City tend toward morning scenes, two very striking paintings done in Spain feature nighttime settings. "Evening Calm in the Bayfront" depicts sailboats in the moonlight with the city in the background. One can almost feel the undulating waves' swells and dips.

The other is a typical night scene at an outdoor café.

"We went out to eat at about a quarter of 8," Ferguson recalled. "We were starving. And they said, 'Oh, we don't open until 8.' They don't even get started until 9 or 10 o'clock. We found ourselves eating at 1 o'clock in the morning! But it was fun.'

The Grand Bohemian Gallery, 49 King St., St. Augustine, is featuring several of Ferguson's works from Aviles through the end of October. During the exhibit opening on Oct. 4-5, the artist did a live demonstration, painting a street scene as visitors looked on.

MOBILE BEVERAGE SERVICE A HIT AT PARTIES

story by **SHAUN RYAN**Contributed photo

ani Milton's unusual business venture started out as a random thought at 3 a.m.

"I was kind of thinking about what I could do that was family friendly, because I have teenagers and I wanted them to be part of it," she said. Her 25 years of experience in the hospitality industry gave her some ideas.

The result is Pour'd Perfections, a mobile beverage service with a few different iterations. The first is a mobile lemonade stand.

"We make fresh lemonade at festivals, church events, sporting events, you name it," Milton said.

For weddings, showers or other special events, she can



Lani Milton stands next to the trailer she uses as a mobile bar.

visit with her champagne wall.

"The custom-made champagne wall has space for 40 glasses, so people can kind of just come, grab a glass of champagne and carry on with the party," she said.

But perhaps she is best

But perhaps she is best known for her 10-foot, neverbefore-used horse trailer, which she has transformed into a mobile bar and from which she serves mocktails and cocktails.

She admits there was a learning curve.

"Hitching and driving a trailer has never been in my wheelhouse," she admits, laughing. With the help of others, however, she figured it out.

If the available space is too limited to permit use of the trailer, she has a custom popup mobile bar that's about six feet long.

Pour'd Perfections' mobility means she can bring her service to nearly anywhere in Northeast Florida and Southeast Georgia.

"We do a lot of festivals and markets, so our exposure is pretty wide," she said, adding that people seeing her work often ask to hire her for their own parties.

For events featuring alcoholic beverages, the host provides the alcohol and Milton provides the mixers, the garnishes, the cups, the ice and the bartending services.

For more information, go to www.pourdperfections.com.

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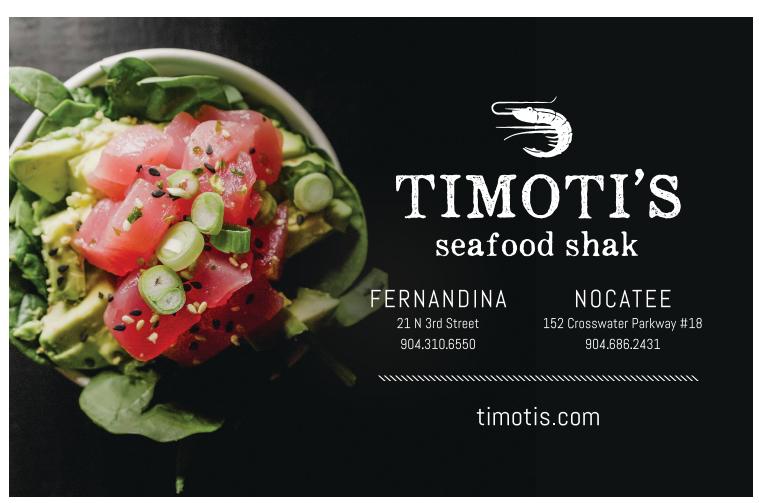
NUMBERS, IMPACT CONTINUE TO GROW AT



photos by **ANTHONY RICHARDS**

he Jaguars Foundation held its Second Annual Community Day on Sept. 6 at the Flex Field next to Daily's Place in downtown Jacksonville, as several local businesses and season ticket members joined forces to pack bags and items for a variety of nonprofit organizations in Northeast Florida.





LOCAL FARM CAPTURES FALL FESTIVE ATMOSPHERE





story by **ANTHONY RICHARDS** photos courtesy of

CONNER'S A-MAIZE-ING ACRES

There are many distinct signs that fall has arrived, and one of them is the arrival of pumpkin patches and corn mazes.

One of the unique fall opportunities in the area is Conner's A-Maize-Ing Acres located at 19856 on County Road 121 in Hilliard.

Run on a family farm, the Conner's A-Maize-Ing Acres offers much more than just the typical pumpkin patch and corn maze, but a list of fall featured activities that the whole family can enjoy from a corn pool, horseback riding, steer roping and the popular tumble bug races, which are popular and back for another year.

No matter the weather, the festivities will continue with a 500-foot covered barn that provides attendees a shady and dry place to enjoy a family meal on picnic tables.

Regular admission for those 2 years and older is \$19.95 and field trips can be reserved for \$13. Additional activities outside of initial admission include horseback rides, a corn cannon, bags of feed to feed the farm animals and a haunted corn maze, known as "Field of Screams," that will take place Oct. 25 and 26 on the grounds.









FRIGHTS

CONTINUED FROM PAGE 33

GHOSTLY EVENTS AT THE LIGHTHOUSE:

St. Augustine Lighthouse & Maritime Museum, 100 Red Cox Drive, St. Augustine. There are several interesting events here: Twilight at the Top, a one-hour afterhours experience, until Oct. 30; Dark of the Moon Ghost Experience, a 90-minute exploration of the lighthouse and grounds; Lighthouse Ghosts Tales, a one-hour guided tour with ghost tales, until Oct. 29; and more. Times, dates and prices vary. For further information, go to store staugustinelighthouse. org/Events.aspx.

DUVAL COUNTY

FARM FUN FALL-O-WEEN: EPIC Outreach's Education Farm Sanctuary, address shared upon registration. There will be a meet-and-greet with the animals, games, face painting, an art activity, musical sounds, the Wild Pie food truck, candy, a silent auction and more. One ticket equals one car (up to six people per car). Tickets are \$49 and available via epicoutreach.org/events. Date: 11 a.m. to 1 p.m. Oct. 26.

THE OFFICIAL HALLOWEEN BAR CRAWL:

Sneakers Sports Grille, 111 Beach Blvd., Jacksonville Beach. Put on your most creative costume, meet lots of new people, explore some of the best bars in Jacksonville. Date: 4-10 p.m. Oct. 26, with a mid party at Joe's Crab Shack from 7 to 9 p.m. and an after party at Graffiti American Burger

Bar from 10 p.m. to midnight. Guest must be at least 21 and have a valid government-issued ID. For tickets, go to eventbrite.com/e/the-officialhalloween-bar-crawl-jacksonville-7th-annualtickets-765112611417?aff=EVENTVESTA&utm source=Vesta&utm_medium=Referral.

HALLOW-WEE PARTY AND COSTUME **CONTEST:** Adventure Landing, 1944 Beach Blvd., Jacksonville Beach. Date: 11 a.m. to 2 p.m. Oct. 26. Admission is \$5. There will be carnival games, a costume contest, a bounce house, face painting, dance performance, a trunk-ortreat, mini golf, arcade tokens and more. Go to jacksonville-beach.adventurelanding.com/event/ hallo-wee-party.

JUMBO SHRIMP AND JAX MELANIN MARKET'S FALL FESTIVAL: 121 Financial Ballpark, 301 A Philip Randolph Blvd., Jacksonville. Date: Noon to 4 p.m. Oct. 26. An afternoon of fun with trick-or-treating, craft tables, face painting, balloon twisters, kids' zone inflatables and more. Admission is a canned food item. Free parking available.

MURRAY HILL-O-WEEN: Edgewood Avenue South, Jacksonville. It's a block party with live music, food trucks, a pumpkin patch, kids' activities and more. A parade starts at 7:30 p.m. The event runs from 5 to 9 p.m. Oct. 26. For

more information, go to murrayhilljax. com/hilloween.

> HALLOWEEN PARTY AT LEGACY ALE: Legacy Ale Works, 14965 Old St. Augustine Road, Jacksonville. Date: 6-10 p.m. Oct. 26. For further information, go to facebook.com/ events/1125879625145914.

NASSAU COUNTY

NIGHT OF SPIRITS SIP AND SHOP: Centre Street, Fernandina Beach. Date: 4-7 p.m. Oct. 25. Further information at fernandinamainstreet.com/ all-events-1/october-sip-%26-shop.

HAUNTED HALLOWEEN PADDLE: Melton O. Nelson Memorial Park, Yulee. Date: 6:30 to 8:30 p.m. Oct. 25 and 26. Trick-or-treating at docks along the river. Kayak rentals and bringyour-own kayaks available. Prices vary. Sign up at paddlejaxamelia.com.

BOO ON THE FARM: 76382 Wildwood Road. Yulee. See the horses in their Halloween best! Trick or treating around the farm. Admission is free. Donations welcome.

FIELD OF SCREAMS: Conner's A-Maize-Ing Acres, 19856 County Road 121, Hilliard. Described as a "bone-chilling, spine-tingling, heart pounding, all-out frightening haunted trail" through the cornfield. Not recommended for children younger than 10. No flashlights allowed. Children younger than 14 must be accompanied by an adult. Date: 7-10 p.m. Oct. 25 and 26. By reservation only. For further information and to get tickets, go to connerscornmaze.com/ticketinfo-%2F-activities.

COSTUME PARTY AND MORE: Fernandina Beach Branch Library, 25 N. 4th St., Fernandina Beach. Date 4-5 p.m. Oct. 29. Families are invited to this adventurous costume party in search of pirates with treasures on a scavenger hunt. There will be fun stories and Touch a Truck with local community heroes. For information, go to nassaureads.com/event/costume-party-scavengerhunt-with-local-community-heroes-pirates.



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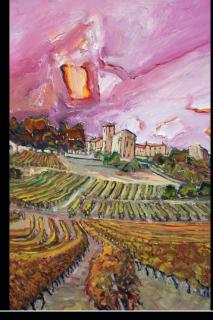
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