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ON THE FIRST COAST



From the publishers of the award-winning Ponte Vedra Recorder and First Coast Register

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about this magazine-

The First Coast Register is a bi-monthly general interest magazine published by The Ponte Vedra Recorder and OPC News, LLC. The magazine can be found throughout the upscale areas of greater Jacksonville. For advertising inquiries call 904.285.8831.

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FIRST COAST REGISTER

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on the cover—

Featured on this month's cover is First Coast bride Brandy Anderson, photographed by Ashley Pecora of Ashley Marie Photography. Visit www. ashleypecora.com for more work by Pecora.



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Luke Layow is the new president and CEO of Feeding Northeast Florida. Having just started his position in mid-January, Layow has hit the ground running and is thrilled to be a part of an organization that serves the community he lives in.

Prior to this position, Layow served as the director of philanthropy at The First Tee, a youth development organization based around golf. Layow lives in Ponte Vedra with his wife, Melissa, and their two sons, Ethan, a sixth-grader at Landrum Middle School and Isaac, a third-grader at Ocean Palms Elementary School.

"It's great to be back home in Florida," said Layow, who was born in Miami. Both he and his wife's parents have moved to the area as well and live in Nocatee. Their roots are firmly planted and the Layow family doesn't plan on leaving the area where they have thouroghly enjoyed living for the past four and a half years.

Layow is a Board member at the Ponte Vedra YMCA and volunteer coach for First Coast YMCA Youth Basketball, where both of his sons play. In his spare time, he enjoys spending time with family and friends. "We love the water, so if we can be at the beach or out on a boat, that's ideal," he said. The family attends church at Christ the Redeemer Church in Ponte Vedra Beach.

One of the operational goals of the organization according to Layow is to but what they have dubbed the "Hub-and-Spoke" model. The Beaches Emergency Assistance Ministry will be opening a new Beaches Community Food Bank at 7north in Jacksonville Beach that will serve as a template for that model. The food bank will be a satellite location for FNEFL and will allow the organization to be more efficient in food delivery because of the onsite refrigerators and freezers, allowing the food to be stored at the location until BEAM distributes it.

Another event that Layow is looking forward to is the second annual 3Squares on Thursday, Feb. 25 at the Prime Osborn Convention Center Grand Ballroom. The fundraising event features the area's top restaurants and beverage vendors. One hundred percent of the proceeds will benefit FNEFL. One in six people in Northeast Florida are food insecure, according to FNEFL.

In January, Duval County political party leaders joined Layow for the launch of "The Campaign to End Hunger." Lake Ray, Chairman of the Duval County Republican Party's Executive Committee, was joined by Duval Democratic Party Executive Committee Chairman Neil Henrichsen to support FNEFL's effort to raise awareness about the issue of hunger this political season — and support the organization's goal to double the size of their food distribution center in order to meet the region's hunger demands.

Tell me a little about Feeding Northeast Florida

It's the area's food bank which is partnered with Feeding America nationally. What I'm finding is most people are aware of the agencies that we serve: BEAM, Sulzbacher Center, Clara White Mission, the Salvation Army – because they're the ones that hand out the food. But unless you are familiar with food banking, you don't necessarily understand that there's an organization that's really behind them all. We have 183 agencies that we're partnered with in 17 counties, and we provided them with just over 21 million pounds of food in 2015.

What populations do you serve?

That was a real eye-opener for me in this process: 20 percent of them are veterans, 15 percent are senior citizens, 20 percent have disabilities and 57 percent of them — this really blew me away — worked at least a part-time job last year. It's a different demographic than I think some people stereotype it as.

The other thing I would point out how efficient we've made the operation. We went from 23 cents to distribute a pound of food to 10 cents a pound. So it's a 57 percent increase in efficiency. We're doing what we do in a very efficient way; we're about as lean you could be, and we're proud of that.

What are your goals for FNEFL as the new president and CEO?

The number one goal is to sustain the organization. It's the community's food bank, and one of the messages I have is that we want the community to own the food bank. Hunger is such a fundamental need — it's "the first need," as we like to call it — so I think that it's a fundamental community challenge. We've got the answer for it. We can distribute 40 million pounds of food — that's what the need is in our 17 county region, it's literally a matter of resources to do it. So my number one job is to build the organization to the point where we can distribute 40 million pounds of food, but more importantly, that it's sustained.

In what ways does this job differ from other jobs you have had?

Because this is my first role as a CEO, it's obviously more comprehensive than other jobs that I've had. From a focus standpoint, I've gone from regional positions to national positions and what I was really looking for was something that was focused on our community. A position of leadership that at an organization that serves Jacksonville. So that's a big difference. I worked for The First Tee nationally. One of our chapters served Jacksonville, but I was in a national role. So I really wanted to something that was centered on the community where I live.

Who's WY 10 ON THE FIRST COAST



Janet E. Johnson, P.A.

CRIMINAL DEFENSE ATTORNEY

3219 Atlantic Boulevard Jacksonville, Florida 32207 Tel. 904.634.8991 JanetEJohnsonLaw.com

Janet Johnson is committed to aggressively defending people accused in all criminal matters in state and federal

court. In practice since 1994, she is a member of the Florida Bar, The Federal Bar, Colorado Bar, as well as the Florida Association of Criminal Defense Lawyers. She has been on the faculty of FACDL "Blood, Breath & Tears" annual DUI seminar. Ms. Johnson appears as a legal commentator on CNN, HLN, GMA, and Fox News. She has been awarded the very highest possible rating, the AV preeminent rating™, from Martindale- Hubbell® and was named a fellow to the prestigious Litigation Counsel of America™, as well as one of the ten best criminal defense attorneys nationally for client satisfaction by the American Institute of Criminal Law Attorneys.

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ATTORNEY AND COUNSELOR AT LAW



Carol A. Caldwell is an attorney and registered nurse practicing marital and family law in St. Johns and surrounding counties since 1996.

Her unique experience as a Registered Nurse (RN, MSN), Mental Health facility administrator (MBA) and attorney provide her the ability to comfortably and confidently deal with marital and family

law cases involving behavioral health concerns and substance abuse.

Her goal is to provide quality, individualized legal services to all of her clients with the client as an active participant in the legal process.

Carol's marital and family law practice encompasses:

- Dissolution of Marriage: Complex, Contested and Uncontested
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 - Stepparent and Relative Adoptions
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CHEF TOMMY MCDONOUGH flavorpalette

Chef Tommy McDonough is coming to Ponte Vedra with over 18 years of varied cooking experience. A graduate of the Restaurant School at Walnut Hill College, he has held positions running kitchens of catering operations, hotels, multiple international restaurants and most recently as a personal/private chef for the last 4 years.

A native of Philadelphia seeking a better quality of life for his wife and two young children, he recently moved to St. Johns County to take a crack at "The American Dream".

His innovative concept is Flavor Palette, an eclectic international sandwich shop. The restaurant will also be serving creative salads, house made gelatos & sorbets, seasoned french fries, very thin sliced onion rings, soups, beer, and wine. Flavor Palette's menu will always be inventive and evolving. The aspect that makes this gem unique beyond his signature items will be the "create your own masterpiece" option, where customers will take their ready-made sandwich to the "flavor station" a condiment bar with sauces and condiments from around the world. Chef Tommy is excited to bring his new culinary adventures to Ponte Vedra focused on quality and big bold flavor.

Opening Soon! Come visit Flavor Palette located at the Ponte Vedra Pointe Shopping Center.





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CAROLYN ZISSER FOUNDED AND IS OWNER OF CAROLYN S. ZISSER, P.A., a law firm focusing on Marital and Family Law. Graduating with honors from the George Washington University Law School and with a practice that spans more than 37 years, she has received numerous accolades – including AV-Preeminent status with Martindale-Hubbell, inclusion in Super Lawyers and an appointment as Master of the Jacksonville Family Law Inn of Court. Carolyn specializes in high net worth cases, military family issues, premarital agreements, child custody and division of retirement plans and other assets. She is at her custody and division of retirement plans and other assets. She is at her best solving complex family law problems and is committed to improving the lives of her clients. On the personal side, Carolyn is an avid runner, cyclist and patron of the arts. Her community contributions include the formation of Friends of the Jacksonville Symphony, serving as a board member for the Jacksonville Beaches Chamber of Commerce and being actively involved with the Jacksonville Chamber Music Project. She is a lecturer and author for continuing legal education programs for the American Bar Association, Florida Bar and Jacksonville Bar. She credits her success to hard work, high standards, tenacity and the support of her husband and children.

To learn more about her firm, please visit www.zisserfamilylaw.com or contact them at 904-249-8787.

















AN EVENING WITH ilmeade CO-HOST OF "FOX AND FRIENDS" AND AUTHOR OF "THOMAS

Photos provided by JANET WESTLING

JEFFERSON AND THE TRIOPOLI PIRATES"

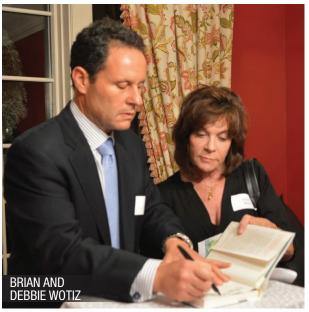
On Saturday evening Dec. 12, 2015, my husband Dale and I hosted a book signing with Brian Kilmeade, co-host of "Fox and Friends" and author of the bestselling novel, Thomas Jefferson and the Tripoli Pirates, at our home in Sawgrass Country Club.

Brian has written two bestselling novels and this event was sold out within two weeks of sending out invitations to friends in our community. Over 200 books were pre-sold and the all who attended had the opportunity to do some early Christmas shopping. Our guest author had a very busy weekend of book events throughout our state and still took time to give a wonderful talk for over an hour after signing 200 books.

During his talk, we were given an overview of Brian's early beginnings at Fox News. He went on to speak about the inspiration and character development for the two historical novels that he has written. This genuine and natural speaker made quite a connection to his audience and many commented to me after they felt as if as if he was talking to his own neighbors in Maspequa, Long island where he resides.

In addition to writing books and co-hosting "Fox and Friends" every day on national television, Brian Kilmeade hosts a radio show that airs in Jacksonville on WOKV (104.5 FM) from 6-9 p.m.

Stay tuned for Brian Kilmeade's next book signing for his children's version of his historic novels, set to launch in the near future.

















For centuries, the visual arts of calligraphy and lettering have been considered scripts of utmost importance — from the Roman Imperial Capitals engraved in stones to the ornate, illuminated gospel manuscripts of yore, it's a style that commands attention and announces to all who see it, "This document is of great significance, and these words carry with them profound meaning."

So it comes as no surprise that this art, however ancient, still prospers in wedding suites around the world. After all, nothing captures the beauty and romance of the season quite like daintily flourished script, hand-painted laurels and wispy lettering. And no other style invokes as personal, magical or lasting an impression as letters pieced together by nib or brush.

Pointed Pen Calligraphy

Calligraphy's greatest appeal in the wedding season is that it can be used in any suite and re-imagined in a variety of different styles, whether the bride's preference is ornate, classic and formal or simple and modern. Traditionalists may opt for what is widely known as "flourish formal style" calligraphy, a delicately crafted script with softened, curvy edges and accents. Pointed pen calligraphy is typically detailed and precise, and it lends itself well to foiled or pearlescent inks, two mediums that compliment a 2016 bridal trend in metallics. This style is timeless and romantic.

Contemporary brides might favor modern calligraphy, or what author, illustrator and calligrapher Lindsey Bugbee calls "Kaitlin" style. Notable for its slight slant and readability, this script is suitable for chic suites and tone-on-tone elements, as well as a variety of signage, placards, menus and favors. Both these styles and more can be adapted to suit a variety of color schemes.

Brush Lettering

Brush lettering offers a unique look for a suite set apart from the typical trappings of wedding invitations. In gouache, watercolor and ink mediums, this variant can be a viable alternative for non-traditional wedding ceremonies, color schemes and venues.

Brush lettered script is often thicker and more playful and casual than pointed nib calligraphy. For a trendy look, inks and paints can be mixed with mica or metallic pigments for sheen, or combined with other colors for a gradient effect.

Hand-Drawn Elements

Nothing brings home the personalized feel of an invitation like the drawn or painted elements that typically accompany these styles. With rustic imagery and foliage on the horizon for 2016 bridal trends, it makes sense that laurels, wreaths and watercolor flowers adorn the suites of the season as well. Suites created with flourished styles are a perfect match for inked or foiled laurels and accents featuring various leaf and berry combinations.

Watercolor elements pair well with modern styles and brush lettered sets. In the form of brush strokes, flowers and patterns, they're an excellent way to add just enough color to a suite and create a look that deviates from the norm without overwhelming the design.

Of course, these elements can be combined or separated any number of ways to create a suite befitting of any bride, and the styles call classic elements to present day. Regardless of theme or style, handmade wedding suites add a creative bespoke element to any ceremony, and perfectly encompass the intimacy and magic of the bride's special day.

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The new classics: BRIDAL TRENDS FOR 2016



Today's bride doesn't shy away from risks, whether it be a deviant color scheme, an offbeat venue or the menu; and it's just as well, because 2016's wedding season is shaping up to be a season of new classics. With a palette of dusty hues and a taste for the abstract, this year's bridal trends are all about shaking things up for a truly unforgettable ceremony.

New Colors

Every new year brings with it the best inspiration in a neat crop of colors picked by the color specialists themselves at Pantone. This year, they announced two official colors — and naturally, the dreamy pair of Rose Quartz, a faint, dusty pink, and Serenity, a pale blue erring on the side of lavender, will serve as major wedding inspiration for many a bride. The colors mix seamlessly for a dimensional gradient that will look beautiful in watercolors, bridesmaid dresses, desserts and drinks or in an arrangement of wildflowers; pink astilbe and veronica flowers with purple blooms, grape hyacinths and sweet pea flowers can form a lush bouquet of rose quartz and serenity. The Pantone picks also lend well to light, billowing fabrics like chiffon and organza for bows and non-traditional gowns.

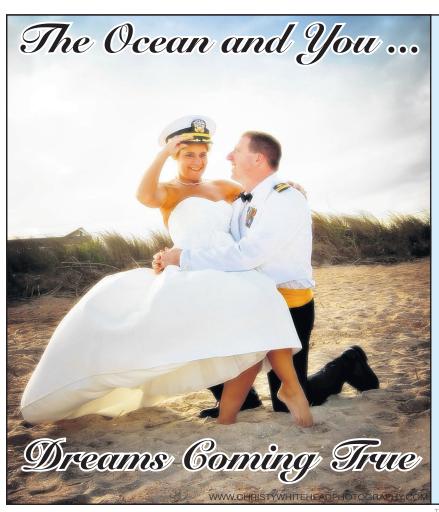


The Dining Experience

In keeping with departure from tradition, trendy wedding cakes of the 2016 bridal season borrow several elements of minimalist and abstract art. Stacked cakes iced with colorful, expressive brush strokes, like those by Sweetapolita owner Rosie, are reminiscent watercolor pieces while "naked" (partially frosted) cakes place the emphasis on topped off decor. Classic toppers are replaced with giant blooms, hardened sugar pieces, merengues and rock crystal sugar, while popular flavors run the gamut from salted caramel to lemon and chocolate mousse. Royal icing cookies and sugar dipped macarons are a creative way to carry a symbol or monogram from invitation suites to the menu, while dessert cages (crafted from spun sugar, caramel and chocolate) add an easy, elegant flair to finger foods.

Bits and Pieces

Diamonds and pearls will never see an end to their reign as top choices for bridal jewelry, but a rising shift toward the natural may see more brides in elemental jewelry. Clear and colored quartz crowns will likely gain traction in this year's wedding season if the trend of crystal jewelry is any indication, especially with Pantone's announcement of



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"Rose Quartz" as a color of the year. Floral crowns crafted from seasonal wildflower blooms remain a popular choice with cornflowers, baby's breath and pink pewter as excellent spring and summer fillers.

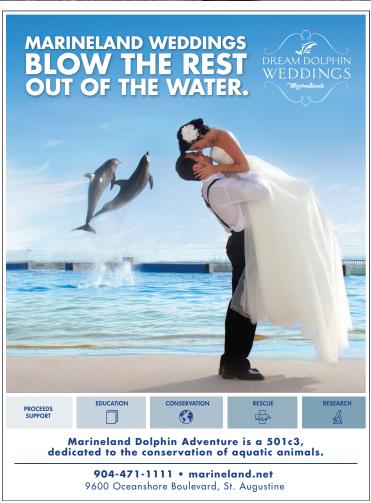
Wedding favors have also taken a natural and practical turn with more couples opting to gift their guests things they may use or display such as plants and candles. Mini succulents work as favors, placeholders and table accents, while monogrammed candles can be lit during the ceremony or reception for ambiance.

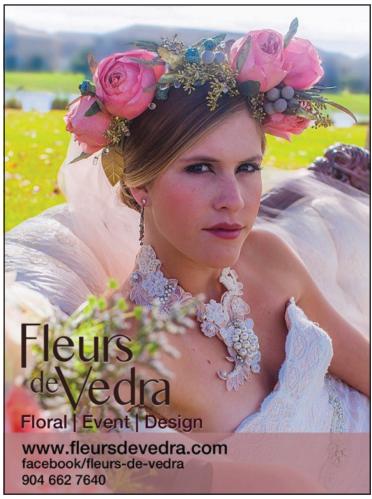
Pictorials

Nature shoots are as trendy as they are timeless, and Northeast Florida has no shortage of nature; Jacksonville's own backyard has a ready supply of lush scenery that makes the perfect backdrop for wedding and engagement shoots. It's no wonder then that conservatories like the Jacksonville Arboretum and Gardens are a couple favorite for commemorative shoots. Other outdoor locations worth a look include the University of North Florida's nature trails and terrace, the natural beauty of the coast at Big Talbot Island and Nocatee's Greenway Trails.

Wedding photographers have also noted a rise in cityscape shoots, which make an excellent choice for First Coast couples — Jacksonville's skyline alight at night creates the perfect setting for a modern engagement shoot.

Naturally these trends make up only a few of many to be seen throughout the season, but the forecast for rustic, minimal and unconventional designs has set the stage for a new norm in weddings. With these pieces in play, modern brides will have established a new set of wedding traditions in 2016.





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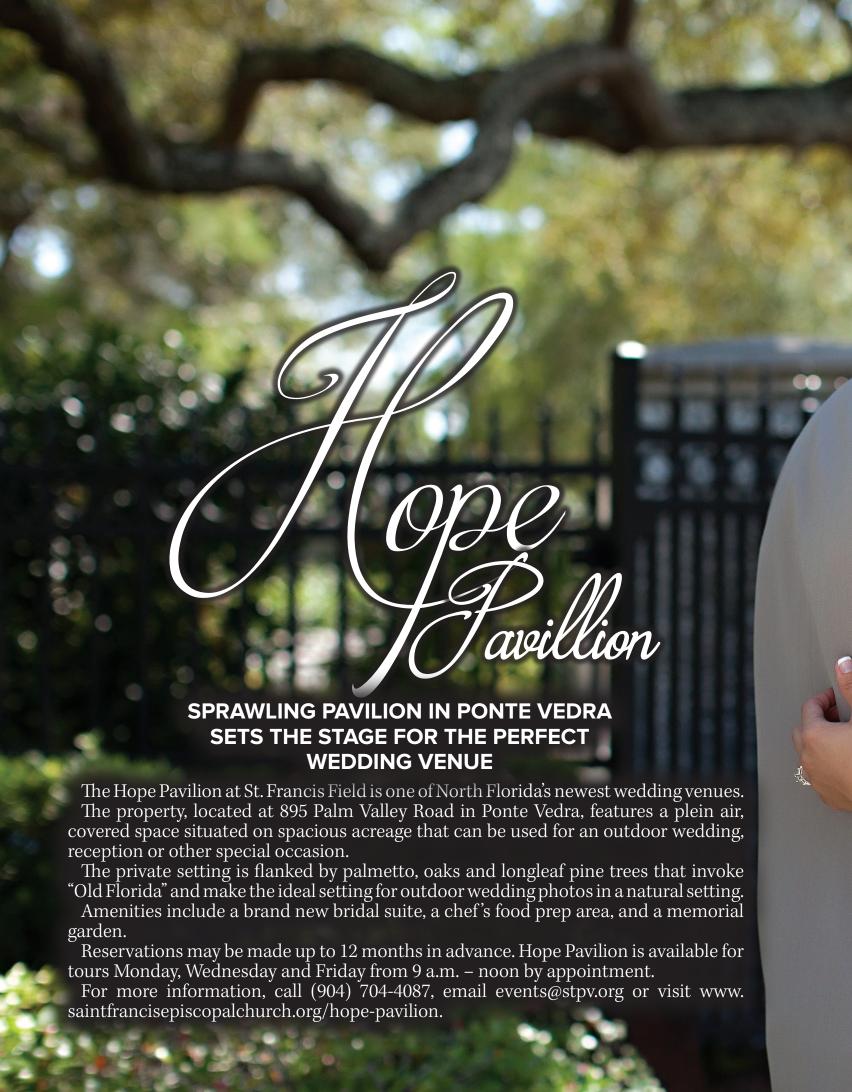
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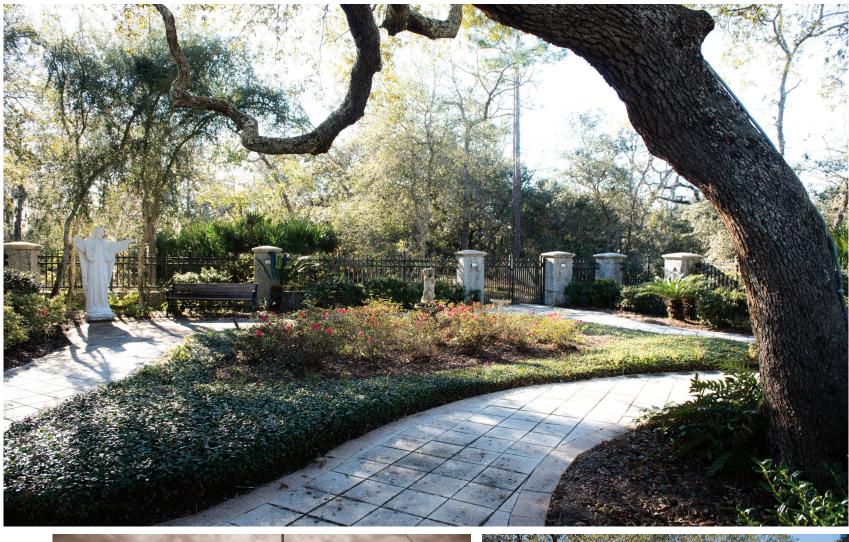
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Steeped-in tradition, weddings have featured many of the same components for centuries. Those about to tie the knot may feel somewhat limited in their ability to shape their weddings into unique celebrations of their relationships and love for one another. Although it may not seem like there are many opportunities to put your own stamp on the wedding, there are plenty of ways to do just that.

When looking to personalize your wedding ceremony, determine if there might be anything blocking you from doing so. For example, if yours will be a religious ceremony, there may be certain rites that need to be followed. Secular ceremonies may offer more opportunities to customize.

Vows: Vows are one of the easiest ways to put a personal touch on your wedding. You can select the words you want to exchange during the ceremony as well as any readings during the service. Work with your officiant to narrow down particular phrasing or sentiments that fit with your vision of the wedding and relationship.

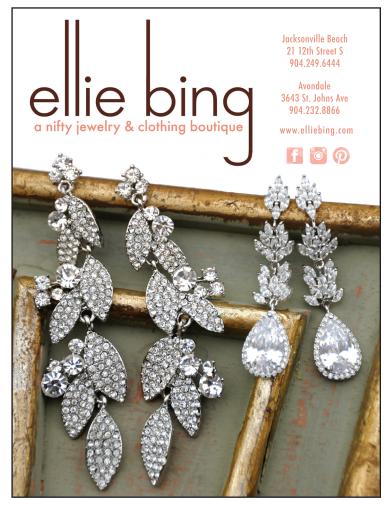
Participants: Wedding party members fulfill certain roles during the ceremony, but they are not limited to those tasks alone. Consider asking wedding party members or other friends or family members to take on specialized roles in the wedding. They may be able to do certain readings, escort guests to their seats, light candles, or sing and participate in other ways.

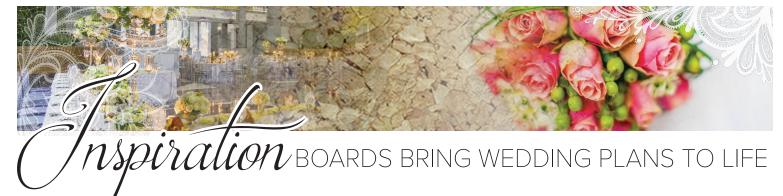
Musical interludes: Choose music that connects with your personalities as a couple rather than selecting standard songs merely because they are the easier route. Work with the organist or other musicians and request that they perform or play musical pieces that you enjoy.

Candle lighting: Many couples like to incorporate candle-lighting components to their ceremonies. Lighting unity candles blends two families together into one in a symbolic way. Other couples choose different traditions, such as mixing two different-colored sands in a new vessel, to represent the joining of two lives together. You can consider these types of additions for your wedding ceremony or come up with your own unique tradition.

Impart a special touch to a wedding ceremony in any number of ways. Doing so will help set this special day apart in the minds of guests and make it even more memorable to look back on as a couple.







aking the wedding of your dreams a reality may require some creativity. It can be challenging to organize all of the creative ideas swimming around in your head, but inspiration boards may be able to help.

Inspiration boards, sometimes referred to as idea boards, are commonly used by interior designers, artists, writers, and even wedding planners. Such boards can serve a great purpose when starting a new project, especially if all of your creative ideas seem to lack cohesion. Sometimes seeing things together, rather than in bits and pieces on their own, can fuel even more creativity.

Inspiration boards can include magazine clippings, photographs, fabric swatches, quotes or literary passages, and color swatches. As the idea board grows, you may find a common denominator among your inspirational elements. This can help determine a theme for your wedding or jump-start other planning.

While poster boards may be more traditional idea boards, creative ideas also can be compiled in binders or scrapbooks, which work especially well at keeping all items organized and concise. Plus, they're portable, which means you can take a scrapbook to a meeting with a

wedding vendor and show him or her your concepts for the wedding.

Later, when photographers, florists and other vendors have been booked, you can attach receipts or agreements to the inspiration board for future reference. This keeps all of your important wedding information in one place rather than requiring you to search through different folders or files for important documents. In addition, if friends or family members ask for advice on vendors and planning their own weddings in the future, you can readily access your inspiration board.

To start building your own board or book, take clippings of photos or articles that resonate with you. As you visit bridal shops and other stores, take fabric swatches and pictures of particular looks. Attend bridal shows and take home promotional materials. Remember, inspiration may not always come from bridal-related resources. Anything you come across in your daily life — such as window-shopping at a furniture store or passing an art exhibit — may inspire some creativity.

Inspiration boards are used by top design professionals and can be a handy resource for couples planning their weddings.









he perfect dress is on the wish list of many a bride-to-be, but no bridal ensemble is truly complete until the bride chooses her yeil.

Veils have been worn by brides at their weddings for centuries. Veils can be traced back to the Middle East, where veils helped protect against the weather while also preserving the modesty of the bride. In Ancient Greece and Ancient Rome, veils were used as protection against evil spirits.

According to popular wedding website The Knot.com, until Vatican II, all Catholic women were required to have their heads covered in church, including during their wedding ceremonies. Veils were worn for this purpose, but they also symbolized trust in the groom and his love and companionship. Some Christians also see the veil as a visual representation of submission to the Church and to God. Others think of the veil as another beautiful accompaniment to their bridal gown, without attaching any additional meaning to the veil itself.

Veils come in various lengths and can complement the style of a wedding gown. They also tend to add glamour to brides' looks. Here are the types of veils from shortest to longest.

Blusher: Blushers cover the face, though some extend only to midcheek on the bride.

Flyaway: Flyaways cover just the back of the head. Shorter veils may work better on petite women.

Shoulder: Shoulder veils are about 20 inches in length and will hit at the bride's shoulders or just below.

Waist: Waist-length veils cascade down to the middle of the bride's waist.

Fingertip: These veils extend down 38 to 42 inches, brushing against the bride's fingertips.

Waltz/Knee: For a dramatic look, many brides may opt for waltzlength veils, which fall to the back of the knees.

Chapel/Floor: Veils that extend to the floor may be referred to as "chapel" or "floor-length" veils. Such veils cascade slightly behind the bride.

Veils can complete brides' wedding day looks. Shorter veils may be comfortable to wear throughout the day and evening, but brides may want to consider detachable veils if they are selecting lengthier options.

DID YOU KNOW?

Pets play important roles in their owners' lives and are increasingly included in more activities, such as vacations, dining out and even weddings. The National Association of Professional Pet Sitters says more couples are customizing their wedding celebrations and bridal parties to include pets. Dogs and cats are turning up in wedding photos as well as trips down the aisle. Some pets even serve as ring bearers. Before giving your pet a job for the wedding, consider his personality and temperament. How does the pet

react around crowds? A dog or cat accustomed to a quiet home may behave differently when placed in a room full of excited people. In addition, confirm that pets are allowed inside your ceremony space. Certain venues may not allow animals that are not service dogs. Make sure to inform guests that an animal will be present, so those with allergies can take precautions. If it isn't practical to have animals in the ceremony, give them a primary spot in wedding or engagement photos.











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rooms LOOK YOUR WEDDING DAY BEST

eddings are a chance for couples tying the knot to be the center of attention. All eyes will be glued to the bride and groom on this special day, which makes it even more important for couples to look their collective best.

Brides might garner most of the attention on a couple's wedding day, but dashing grooms also will get their share of attention. As a result, grooms must be just as diligent as their blushing brides with regard to grooming and appearance on their wedding days. To look picture-perfect, grooms may want to include these grooming tips in their wedding day preparation.

Hair

Schedule a haircut with a professional stylist roughly a week before the wedding to get your hair shaped and trimmed. Although trendy hairstyles may show off creativity, keep in mind that photos last forever, and it's often better to stick with a classic cut. A barber or stylist may suggest styles that best suit your face shape and hair texture. Above all, the haircut should be neat. Resist the urge to wash your hair every day before the wedding. Allow some natural oils to build up and make your hair shine in a healthy way.

Shaving

Shaving is another thing grooms must consider. If you have a beard,

make sure it is clean, combed and trimmed. Men who shave the day of their weddings may find their skin is sensitive and irritated, which can lead to redness. Unless your facial hair grows especially fast, shave the evening before. This is a good time to splurge on a professional shave with a straight razor at a barber shop. A hot shave from a professional will produce a close shave with the least amount of irritation when done correctly.

Skin

Get plenty of sleep the night prior to the wedding. Being well rested will help reduce puffy eyes, dark circles and sallow skin. It will also put you in a more positive mood, which can help you enjoy the day even more.

The day of the wedding, shower using water and a mild soap. Avoid any skin irritation by patting your face and body dry, rather than rubbing it with the towel. Moisturize your skin to avoid dry patches. Stores sell many moisturizers geared toward men's needs, often in unscented or more masculine fragrances.

Reducing shine is key for wedding day photos. Rely on face and hair products that will not add unnecessary sheen to your skin or hair to avoid making you look greasy. Matte hair waxes and sprays will tame tresses. Also, ask your fiancé to pick you up a package of blotting tissues if you are prone to oily skin. These absorbent, typically rice-paper sheets will remove oil from your face and keep sheen to a minimum.





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ROCK THE

BLOCK

Volunteers helped to beautify historic Jacksonville neighborhood for MLK Day of Service project On Jan. 18, volunteers gathered to celebrate Martin Luther King, Jr. Day with a MLK Day of Service project dubbed "Rock the Block."

A collaborative effort between Habitat for Humanity of Jacksonville, Inc. (HabiJax) and Wells Fargo, volunteers took part in a variety of beautification projects in the New Town neighborhood, a historic and mainly residential neighborhood located on Jacksonville's Westside just west of downtown.

In all, more than 20 neighborhood beautification projects were completed, projects such as landscaping enhancement, right of way cleanup, exterior repairs and painting projects.

"We are thrilled to see the impact Rock the Block volunteers made in one day," said Mary Kay O'Rourke, president and CEO of HabiJax. "With the generous support of our volunteers, we were able to transform and beautify a neighborhood block in New Town. Projects like this that connect the community and help our neighbors are very rewarding for everyone involved," she said.

HabiJax is committed to help revitalize the New Town neighborhood. The organization has built more than 250 homes and invested \$16 million to complete more than 400 homeownership and rehabilitation projects in the area. HabiJax is also a partner in the New Town Success Zone, a project modeled after New York City's Harlem Children's Zone, with the goals of assisting the neighborhood's children with healthy development, academic success and overall well-being.



FACING PAGE: HabiJax and Wells Fargo volunteers celebrated Martin Luther King, Jr. Day with a MLK Day of Service activity, completing more than 20 beautification projects in New Town.

ABOVE: New Town Success Zone Executive Director George Maxey welcomes and thanks volunteers.

RIGHT: Wells Fargo volunteers completed a variety of jobs to boost homes' curb appeal, including landscaping enhancement, right of way cleanup, exterior repairs and painting projects.







Ladies and gentlemen, start your engines: the 2016 Amelia Island Concours D'Elegance is just around the corner.

This year's event takes place March 11-13. For more than two decades, the 3-day auto show has attracted throngs of auto enthusiasts to The Golf Club of Amelia Island and The Ritz-Carlton, Amelia Island for one of the top automotive events in the world.

Besides the auto show, other weekend events include exhibits, book signings, test drives, the Porsche Driving Experience and seminars.

Proceeds from Concours D'Elegance charitable events such as the annual silent auction benefit local charities such as Community Hospice of Northeast Florida, Spina Bifida of Jacksonville, the Navy Marine Corps Relief Society and other charitable organizations across North Florida. Since 1996, the Amelia Island Concours D'Elegance Foundation, Inc. has donated over \$2.5 million dollars to charity.

The Concours D'Elegance is held annually the second full weekend in March. For more information, visit www.ameliaconcours.org.











JOINT CHAMBER LUNCHEON POUNTES STATE ATTORNEY LARIZZA

photos by SUSAN GRIFFIN

On Thursday, Jan. 14, State Attorney RJ Larizza joined chamber members to discuss the operations of the 7th Circuit State Attorney's office, its cases, legislation and current issues impacting the criminal justice system. The event was hosted as a join luncheon with the Ponte Vedra Beach Division of the St. Johns County Chamber of Commerce and the JAX Chamber Beaches Division. The joint luncheon was hosted at the Sawgrass Golf Club and sponsored by Perdue Office Furniture.











Residents at Nocatee made sure to ring in the New Year on the right foot — and with their dancing shoes on! More than 200 Nocatee residents celebrated New Year's Eve with at Crosswater Hall with live entertainment, dancing, a full bar, professional DJ, photobooth fun and a champagne toast countdown to midnight at Nocatee's New Year's Eve Gala.

The fun for residents certainly doesn't stop there, though. As the community grows, so do the events offered to adults and kids throughout the year.

Nocatee has again been ranked as the nation's third best-selling master-planned community, behind only retiree community The Villages in Ocala and The Irvine Ranch outside of Los Angeles, California. The numbers were just released by real estate advisory firm RCLCO in its report of the Top-Selling Master-Planned Communities of 2015.

Nocatee continues to grow at a rapid pace, celebrating its 4,000th home sale in 2015. Nocatee experienced a 30-percent increase in sales over 2014, the highest year-on-year percentage growth of the top three communities on 2015's list.

"Nocatee is more than a community, it is a lifestyle," said Roger O'Steen, Founder and Chairman of The PARC Group, Nocatee's master developer. "New home buyers are seeking more from where they live and work, and the Nocatee plan makes it very desirable."

The PARC Group added a number of new neighborhoods to Nocatee in 2015, including Addison Park, Artisan Lakes and The Palms. PARC also added several communities in Twenty Mile, a collection of unique neighborhoods featuring large oak trees, split rail fencing and an old-Florida feel. The activity in Nocatee has added hundreds of full-time jobs to St. Johns and Duval Counties.

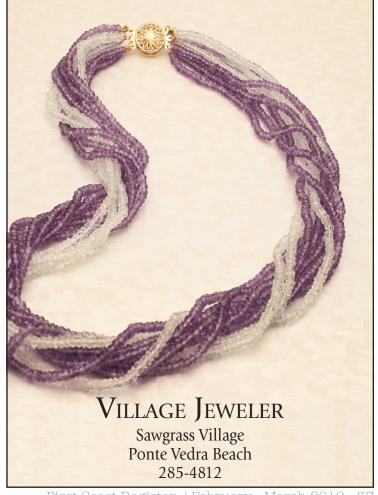
Amenity additions in 2015 included two new parks, Cypress Park and Twenty Mile Park. Both amenities have a family pool, sports field, dog park and clubhouse, uniquely styled to the neighborhood setting. Plans for more additions were announced in 2015, including the expansion of the Greenway Trails, adding two major paths with direct access for a collection of communities to the Town Center. Nocatee's extensive trail network is accessible to pedestrians, bikes and golf carts.

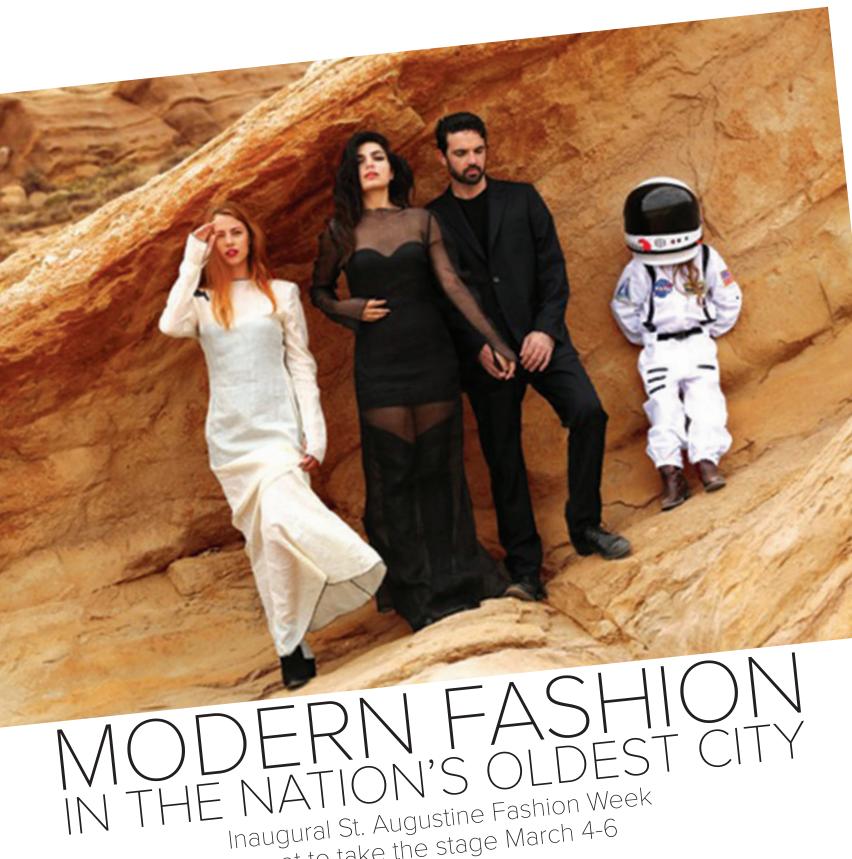
Nocatee's Fire Station 18 opened in May as the community's first emergency-response facility. Construction was completed on two of four office buildings in Town Center, and plans for two new worship facilities were also announced, both set to open this year.

Nocatee residents can take advantage of events planned throughout the year such as family drive-in movie nights, Food Truck Friday, "Kid's Kraft Day" and more.

The Nocatee's Farmers Market is held every third Saturday of the month from 10 a.m. - 2 p.m. at Farmers Market Field, 100 Marketside Ave. in Ponte Vedra Beach. Each month features a different family-friendly theme, from pirates to BMX stunts to pets. In addition to special monthly themes, the farmers market features over 80 local vendors offering a wide variety of items, including food, crafts, jewelry and more. Visit nocatee.com for more information.







set to take the stage March 4-6



There are two kinds of runways: airplane runways and fashion show runways. The two will combine the first weekend in March for "Runway on the Runway," the first ever St. Augustine Fashion Week.

STAFW Runway on the Runway will be held at the St. Augustine Airport Authority Conference Center March 4-6. Overlooking parked aircraft and runway lights, guests will enjoy an evening of fashions from 17 + local Designers and 20+ student designers.

Designers will showcase luxury handbags, jewelry, sunglasses, menswear and men's accessories, womenswear and couture, swimwear and children's wear.

Proceeds from the St. Augustine Fashion Week ticket sales will directly benefit three local area non-profits: Alpha Omega Miracle Home, A.S.S.I.S.T of St. Johns County school district and The Betty Griffin House.

The event will also include a surprise reveal of a new eatery in town. This surprise restaurant will be serving three course teasers (at show opening, intermission, and finale) making this not only a fashionistas event but a foodies event as well!

For more information or to purchase tickets, go to www.stafashionweek.com.





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SAYING GOODBYE TO old friends

AT THE J. JOHNSON GALLERY

CURRENT SHOW WILL BE GALLERY'S SECOND-TO-LAST EXHIBITION

> by CARRIE RESCH photos by SUSAN GRIFFIN

The J. Johnson Gallery has been a cornerstone of the art scene in Jacksonville Beach for the past 15 years where locals gathered to mingle and align themselves with art and culture, but the gallery will soon close its doors for good.

The FRIENDS opening reception benefitting the Cultural Council of Greater Jacksonville took place the evening of Jan. 29. FRIENDS is a group exhibition featuring a variety of artists who have exhibited with the gallery over the past 15 years. Artists include: Donald Baechler, David Bates, Mikhail Baryshnikov, Liu Bolin, Linda Broadfoot, Jennifer Johnson, Ryan McGinness, Mark Messersmith, Cecilia Paredes, Carol Prusa, Arnaldo Roche, Yolanda Sánchez, Bill Schaaf, James Turrell, Rick Wagner, and Cory Williams.

FRIENDS will be on display through March 17.

Throughout the years, the gallery has hosted nationally and internationally recognized artists. The gallery will close in May.

The J. Johnson Gallery is located at 177 Fourth Ave., N., Jacksonville Beach. Gallery hours are Tuesday – Friday from 10 a.m.-5 p.m. and Saturday from 1 – 5 p.m. For more information, call (904) 435-3210 or visit www.jjohnsongallery.com.







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St. Augustine Florida-based Ayla's Acres No-Kill Animal Rescue presented "The M*A*S*H Gala" on Saturday, Jan. 23 at The TPC Sawgrass Clubhouse in Ponte Vedra, and local supporters were offered the chance to rub elbows with some of the most well-loved stars of TV.

The event was emceed by actor Ed Asner, best-known as television's iconic Lou Grant, and featured a reunion of cast members from the award-winning television series M*A*S*H. Attending cast members include Mike Farrell (Captain "B.J." Hunnicut), Jamie Farr (Corporal Maxwell Klinger), Loretta Swit (Major Margaret "Hotlips" Houlihan), and a special appearance by an Gary Burghoff (Corporal Walter Eugene "Radar" O'Reilly).

The M*A*S*H Gala also featured a live auction where attendees bid for encounters with cast members, such as a round of golf, brunch or dinner. A silent auction was also presented. The Gala included a gourmet dinner and music by Gainesville's Gosia and Ali featuring Harold Fethe. All proceeds from the M*A*S*H Gala will go to help build Peter's Friends Animal Resource Center's community low and no-cost spay, neuter, and vaccination clinic in St. Johns County.

According to Ayla's Acres No-Kill Animal Rescue's Executive Director, Fran Charlson, the M*A*S*H Gala is a once-in-a-lifetime

event put together thanks to the efforts of a one-of-a-kind woman: Loretta Swit.

"Loretta has been a tireless advocate for Ayla's Acres and our mission for several years now and for her to put in so much time to coordinate and bring her friends together to support this cause is simply monumental," Charlson said.

Ayla's Acres is a St. Augustine-based non-profit supporting adoption, spay and neuter, and responsible care of animals. Along with education, outreach, adoption and fostering programs, Ayla's Acres maintains a 45-acre sanctuary where "unadoptable" animals may live out their lives with peace, love, and dignity. The organization recently launched a \$2.6 million dollar capital campaign to raise funds to build Peter's Friends Animal Resource Center in St. Johns County. Ayla's Acres receives no government funding, relying instead on private donations of money, supplies, and items that are sold through their thrift shop, Ayla's Attic (142 King St., St. Augustine). Learn more atwww.aylasacres.org.

Hilton Garden Inn in Ponte Vedra Beach was proud to be a sponsor for the fundraiser. Loretta Swit, Jamie Farr, Mike Farell, Gary Burghoff and Ed Asner stayed at the local hotel, and enjoyed the TLC attentions of the hotel's staff and Mulligans' chefs.



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Join the Cummer Museum for a month-long celebration of art in nature. Garden Month programs will include special events, lectures, demonstrations, workshops, exhibitions, and a Garden Concert.

For more information and reservations, call 904.356.6857 or visit cummermuseum.org



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A DIFFERENT WAY OF

SBRAGA & CO. OFFERS REIMAGINED, UPSCALE FAMILY-STYLE MENU IN UNITY PLAZA

by KELLY H. MCDERMOTT

If you have visited Riverside Avenue in the past two years, you have noticed all of the work and movement at Unity Plaza Amphitheater and Urban Park. Behind the lawn and open-air amphitheater sits a row of brand-new dining options, and residents of Riverside along with visitors from other regions of the First Coast have been anxiously awaiting the new additions.

Sbraga & Company, a new restaurant that opened in November 2015, is the first inhabitant of the area – breathing life into Riverside's up-and-coming neighborhood.

The eatery is a fitting addition to the Unity Plaza offerings, setting the tone for future businesses with its dedicated focus on both the community and originality. Diners cross the open plaza area which overlooks picturesque Riverside Ave. in the historic Brooklyn region of Jacksonville, and step into the airy, open dining room at Sbraga & Co.

The restaurant is Philadelphia-based Sbraga Dining's first restaurant in Jacksonville, from celebrated chef Kevin Sbraga.

The staff hopes you'll bring your friends and family. In fact, they're counting on it; almost everything at Sbraga & Co. is meant to be shared. The success of the business, said General Manager Pete Lattanzio, is measured in the quality time diners spend at the restaurant, enjoying the culinary experience and companionship.

"It's not going to be your typical appetizer, entrée, dessert experience," said Lattanzio. "We really want it to flow out. Have people order several smaller dishes and one or two of the larger dishes for two, three, four people."

Because the dishes are meant to be shared, they're served from the kitchen as they are ready.

"The whole vision was for people to sit down at the table, sip some cocktails – and the food just kind of comes – one dish here, one dish there," said Lattanzio. "It's this steady flow of food until finally you're at this table, you have your drinks, you have your friends, and there is a table full of food. You're hanging out and having fun. That's really what the whole vision was – how we would view the restaurant as being successful – if people just come in here, enjoy the food, enjoy the cocktails and just have a really good time."

With this vision in mind, it's easy to understand the design of both the menu and the restaurant itself. The floor plan is open and inviting with a mix of familiar, down-home décor and modern elements. There is a variety of seating options throughout, including two private areas, a raw bar, a bar that allows diners to look right into the kitchen where dishes are being prepared, a cocktail bar, an informal seating area and traditional dining tables and booths.

Eimer Design, the Philadelphia-based architectural firm behind the interior design of all Sbraga Dining concepts, has created a space that effortlessly adapts to both casual dining and sophisticated private celebrations. The vibrant raw bar and bar are adorned with contrasting rustic barn wood and industrial metal, while floor-to-ceiling windows provide ample natural light, and custom chandeliers echo the region's nautical sensibilities with ropes woven around salvaged timbers.

The floor plan means that a diner's experience can be as private or as communal as they







choose – which makes sense considering the organic flow of dishes and cocktails throughout each experience.

Sbraga & Co. staff describe the menu as being "ingredient driven," – with those ingredients sourced regionally. Everything right down to the presentation is designed to highlight the ingredients in a way that is easy to savor with all of your senses.

"It's really all about the ingredients," said Executive Chef Justin Petruce. "When we're developing the dishes, we'll try it out and taste it 10 to 20 times before it's even ready. So before it goes on the menu it's tested, and several different people try it. "

The contemporary, shareable menu acknowledges the multitude of cultural influences of Northeast Florida: Spanish pickling methods in the Mushroom Escabeche with serrano chilies, yucca, carrots and

onions; Dirty Rice with Carolina gold rice, pork sausage and mustard greens inspired by the traditions of the West African Gulla and Geechee; a nod to Native American food culture with baby corn in the Hog & Hominy, alongside crispy pork, cheese grits; interpretations of Southern classics like Fish Fry with shaved catfish, boiled shrimp and crab fritter; the region's fresh-off-the-dock, coastal seafood featured in Snapper Crudo with pickled strawberries, red onion and jalapeño; and "Floribbean" (Floridian and Carribean) fruit in the Tropical with grapefruit curd and cardamom sugar all play a part in this story. With approximately half of the menu dedicated to Southern crops and grains, the versatility of regional ingredients and Chef Kevin Sbraga's passion for progressive American culinary techniques are both showcased.









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One of the most unique aspects of Sbraga & Co. is the fact that all of the baking for the restaurant is done in-house. Pastry chef and First Coast native Erika Weisflog oversees the process – which is a daily labor of love.

"When you come in, you're getting bread made that day – whether it's a burger bun, a hoagie roll, pull-apart bread," Weisflog said. "Everything, every shift, every day – we are preparing bread constantly." Kevin Sbraga's father was a baker, said Lattanzio.

"Kevin grew up in a bakery and that's something he's always been interested in," Chef Petruce added. "Over the past two or three years, we've developed a bread program from scratch. It started out with doing loaves here and there, and it's really progressed daily."

Bread culture was important to everyone involved in the new

restaurant.

"I think it's a statement as well," said Petruce. "We wanted to be able to stand apart. It's part of what we do to show how dedicated we are to what we're doing here, to show what we can do."

Petruce said that selling bread from the storefront is also in the restaurant's future.

It's clear that every element at Sbraga & Co., from the design of the seating plan to the care that goes into creating cocktails to the daily labor of baking fresh bread, is hand-crafted for the enjoyment of First Coast diners.

"A lot of thought and care goes into each dish. Nothing is an afterthought," said Petruce. "Everything we put out is driven. It's well thought out and has its own place on the menu for a reason."

> Hours: Lunch

Monday – Friday, 11:30 a.m. – 3 p.m.

Brunch

Saturday – Sunday, 10:30 a.m. – 3 p.m.

Limited Menu:

Daily, 3 – 5 p.m.

Dinner

Sunday – Thursday, 5 – 10 p.m. Friday – Saturday, 5 – 11 p.m.

Menu Pricing:

Small Shareable Plates: \$4 - \$12

Large Shareable Plates: \$16 – \$31

Dessert: \$6 Beer: \$6 – \$10

Wines by the glass: \$9 – \$14 Cocktails: \$10 – \$14

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parking is always available.







EAVE THEIR PRINT AT OCA JACKSONVILLE

TWO FLOORS FEATURE JAMES ROSENQUIST. ANDY WARHOL AND MORE

Printmaking is taking over the Museum of Contemporary Art Jacksonville this season. Two floors of the museum are soon to be dedicated to displaying the art of printmaking, including two featured exhibitions: the UNF Gallery at MOCA, and the Permanent Collection.

"Time Zones: James Rosenquist and Printmaking at the Millennium" is MOCA Jacksonville's self-curated exhibition running Feb. 13 through May 15 on the second floor.

Rosenquist, a pioneering Pop artist who first earned his living as a billboard painter, came of age in the booming economy of post-World War II America. Finding his subject matter in the detritus of consumer culture and the remnants of everyday images, his idiosyncratic visual language is one saturated in the American vernacular. Rosenquist's imagery is dense, compacted, eccentric, and often hard to decipher. His implausible juxtapositions, strident Day-Glo colors, and seemingly discordant couplings often bombard the viewer.

For an artist whose career has spanned more than seven decades, time is an apt topic. With the Deutsche Guggenheim project "The Swimmer in the Econo-mist" as a touchstone, "Time Zones" traces this evolution and exchange of ideas and motifs across media into the present day. Although Rosenquist will deny any chronology or linear narratives in his work, "The Swimmer in the Economist" is a history painting of our time—a summation of the past and one steeped in optimism for the future. At the intersection of two centuries, this series afforded the artist the opportunity to reflect back upon the twentieth century while looking forward into the twenty-first. "Time Zones" examines Rosenquist's late career—from his visual

inventions to innovations in painting and printmaking—and its continuing impact.

"In Living Color: Andy Warhol and Contemporary Printmaking from the Collections of Jordan D. Schnitzer and His Family Foundation" takes over the third floor. Organized by the Joslyn Art Museum in Omaha, Nebraska, the exhibition opens Feb. 13 and runs through May 15.

Andy Warhol (1928-1987) depicted the world with the volume turned up. Employing a seemingly endless palette, his work has challenged our perceptions of popular culture, politics, and consumerism for more than fifty years. Warhol was the central figure of American Pop Art, a genre that emerged in the late 1950s in reaction to the heroism of Abstract Expressionism. For Pop artists, social and political turbulence coupled with unprecedented consumerism meant that art was no longer about the persona of the heroic individual artist, as it had been in the years immediately following World War II. Warhol and his contemporaries sought to eradicate the notion of the "genius artist" and downplay the role of originality in art, adopting mechanical means of generating images, such as screen-printing, which theoretically allowed for an endless production of images. In drawing inspiration from the rapidly changing world around them, Pop artists sought to be more inclusive in their subjects, and more aware of the day-to-day conditions of contemporary existence.

Spanning three decades of Warhol's career, this exhibition features some of the artist's most iconic screen prints, including his portraits of Marilyn Monroe and Mao Zedong, the splashy camouflage series, and the controversial Electric Chair portfolio. Drawn exclusively from the rich collections

of Jordan Schnitzer and his Family Foundation, "In Living Color" is divided into five sections—experimentation, emotion, experience, subversion, and attitude. In each, Warhol's work is placed in conversation with other artists of the postwar era who use color as a tool to shape how we interpret and respond to images.

In addition to Warhol, the exhibition features the work of these fifteen artists:

Josef Albers, John Baldessari, Louisiana Bendolph, Ross Bleckner, Louise Bourgeois, Chuck Close, Richard Diebenkorn, Sam Francis, Helen Frankenthaler, Keith Haring, Anish Kapoor, Dorothea Rockburne, Ed Ruscha, Frank Stella and Mickalene Thomas

"The Other: Nurturing a New Ecology in Printmaking" features twenty-three women who expand the definition of printmaking in the UNF Gallery at MOCA. The exhibition opened Jan. 23 and will remain at MOCA through April 10.

In 1960, it was a woman—June Wayne, the founder of Tamarind Institute (from which so many of these works are graciously on loan)—who went so far as to call it "an ecology." Women, many of them unsung, have been printmaking pioneers, exploring, publishing, and defining the boundaries of the medium over the decades. They push against traditional methods of production (cutting their prints by hand; pinning them to the wall). They embrace larger contents (social media, crowdsourcing). They are true to their bodies and

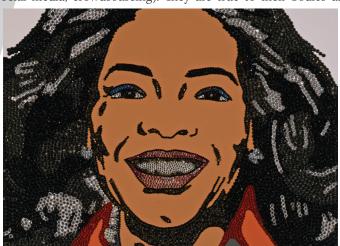
themselves. Their means of production may be diverse, but still, as is printmaking's true nature, ever democratic and accessible.

UNF printmaking professor Sheila Goloborotko curated the exhibition, which features these artists: Taylor Bisanzio, Suzanne Caporael, Kate Collyer, Amy Cutler, Elaine de Kooning, Lesley Dill, Karen Kunc, Nicola López, Sheila Goloborotko, Catherine Graffam, Taryn Mcmahon, Jill Parisi, Judy Pfaff, Liliana Porter, Jaune Quick-to-See Smith, Alison Saar, Kiki Smith, Tanja Softic, Jillian Sokso, Swoon, Shelley Thorstensen, Marie Watt and June Wayne.

Prints from MOCA Jacksonville's Permanent Collection are on display in the David A. Stein Family Gallery on the second floor. Works by Vito Acconci, Jim Dine, Helen Frankenthaler, David Hockney, Roy Lichtenstein, Robert Rauschenberg, Larry Rivers, and Rosenquist complement the three exhibitions.

MOCA Jacksonville collaborated with John Hutcheson, a Tamarind master printer and instructor of printmaking at UNF, to create audio guides for twelve objects included throughout the two floors. The audio guides include details about how the objects were created and Hutcheson's personal stories connected to the works.

For more information, including hours of operation, admission prices, and upcoming exhibitions and programs, visit mocajacksonville.unf.edu or call 904-366-6911.



MICKALENE THOMAS, When Ends Meet, 2007. Screenprint with hand-applied Rhinestones, 31 7/8 x 28 inches. Collection of Jordan D. Schnitzer. © 2015 Mickalene Thomas / Artists Rights Society (ARS), New York. Photo credit: Strode Photographic.



ANDY WARHOL, Mao (II.91), 1972. Screenprint, 36 x 36 inches. Collection of the Jordan Schnitzer Family Foundation. © 2015 The Andy Warhol Foundation for the Visual Arts, Inc. / Artists Rights Society (ARS), New York. Photo credit: Strode Photographic.





CATHERINE GRAFFAM, Self Portrait on my back, 2014. Image transfer monotype. Courtesy of the artist.

Events

Art and Ideas: Barbara Colaciello

Thurs., Feb. 18 // 7-8:30 p.m. Jacksonville's favorite raconteur, Barbara Colaciello, is back at MOCA Jacksonville. As she shares personal anecdotes about her time at Interview magazine, the audience gets insight about the enigmatic effect Andy Warhol had on others in the art world and beyond.

Free and open to the public

Third Thursday Tours

Third Thursday of each month // 7 p.m. Take a tour focusing on one of MOCA Jacksonville's exhibitions each month. Visit mocajacksonville.unf.edu for details.

Free with paid admission

The Contemporaries Exhibition **Celebration: In Living Color and Time**

Fri., Feb. 26 // 6:30-9 p.m. Join other young professionals for a fun night at MOCA Jacksonville including music, drinks, small bites, and an exclusive tour of "In Living Color" and "Time Zones." One complimentary signature cocktail

> included with admission. Free for Contemporaries members, \$10 nonmembers in advance, \$15 at the door

Coffee Talk with a Curator

Sat., Feb. 27 // 10:30am - noon Spend Saturday morning at MOCA Jacksonville with coffee, breakfast bites, and a discussion with Curator of Collections Ben Thompson on how the curatorial team creates self-curated exhibitions and determines collecting strategies for the Museum. Come with your questions and leave with

answers! Free for members, \$10

nonmembers

ArtWorks: Contemporary Artists and Corporate Collections

Thurs., March 10 // 7-8:30 p.m. MOCA Jacksonville welcomes Liz Christensen, Deutsche Bank's art curator, for a discussion of the company's impressive collection of more than 5,000 artists

from more than forty countries. Discover the fascinating story behind a corporate

collection that forges innovative connections with the art world by supporting artists and community partners, including the first corporate commission of artwork from James Rosenquist.

Free and open to the public

Andy Warhol's Factory Films

Thurs., March 24 // 7-8:30 p.m. Known around the world for his famous prints, Andy Warhol cultivated another side of his art career. His films are recognized as innovative and groundbreaking, truly revolutionary works at the time of their development. The program delves into the origins of Warhol's films and how they inspired the works of other filmmakers and performance artists. Free and open to the public

MOCA Jacksonville Book Club: Painting Below Zero

Thurs., April 14 // 1 p.m. and 7 p.m. This autobiographical look into art world icon James Rosenquist follows the events that led to his wildly successful career and put "Time Zones" in context. Buy the book in the MOCA Shop, then join a guided discussion and interactive hour-long tour of "Time Zones" at 1 p.m. or 7 p.m. Enjoy a meal at NOLA MOCA before or after the discussion time of your choosing. Please call 904-224-0113 for restaurant reservations. Free and open to the public

Holy Terror: Andy Warhol Close Up with Bob Colacello

Thurs., April 28 // 7-8:30 p.m. Join Andy Warhol biographer Bob Colacello as he dives into the artist's fascinating world. Hear behind-thescenes stories about Warhol's life, his fascination with fame, and his passion to create. Each ticket comes with a book available for signing after the program.

\$70 members, \$80 nonmembers

MOCA Family Day

Sat., May 7 // 11 a.m.-5 p.m. MOCA Jacksonville celebrates the end of the school year and the final week of two fantastic featured exhibitions. Take advantage of this opportunity to see "In Living Color" and "Time Zones" while creating your own masterpieces with your family. Printmaking demonstrations, scavenger hunts, and other surprises await! Free and open to the public









If you're looking for sweets for your sweet this Valentine's Day, you don't have to go far. The First Coast has some tasty choices when it comes to delectable delights. Whether you're looking for that signature item from local favorites, searching for inspiration, or just wanting to help support local businesses, The Register's sweet treat roundup can point you in the right direction for making this Valentine's Day the tastiest yet!

Peterbrooke Chocolatier

Peterbrooke Chocolatier "your neighborhood chocolatier" has locations throughout Northeast Florida.

The newest store, located in the Sawgrass Village Shopping Center at 333 Village Main St., Ponte Vedra Beach, is now open and carries coffee, gelato, frozen yogurt, gift baskets, baked goods from the Peterbrooke Bake Studio and their signature handmade chocolate delicacies, including their popular chocolate covered popcorn.

For more information, call (904) 273-7878 or visit www.peterbrooke.com.

Claude's Chocolate

Chef Claude Franques uses his more than 40 years of culinary experience make handcrafted, small batch delicacies using premium Belgian chocolate and ingredients free of artificial flavors and preservatives.

Offerings include assorted bonbon and truffle collections, solid chocolate bars (including sugar-free varieties), peanut brittle, chocolate covered dried fruit and

nuts, and more.

Claude's Chocolate has two locations: the Ponte Vedra store is located at 145 Hilden Road in The Shoppes at St. Johns Oaks and the St. Augustine Store is located at 6 Granada St.

For more information, call the Ponte Vedra store at (904) 829-5790 or the St. Augustine store at (904) 808-8395 or visit www.claudeschocolate.com.

Sweet Pete's

Pete Behringer launched Sweet Pete's in 2010. Last year, the candy store relocated from Springfield to the historic Seminole Club in the heart of downtown Jacksonville.

The new 23,000 sq. ft. space makes Sweet Pete's one of the largest candy shops in the United States. The company boasts over 1,000 different candy offerings, including Pete's Famous Sea Salt Caramel, caramel pecan clusters, Grand Marnier cherry cordials, sea salt candy popcorn and more! Special gift baskets and boxes and chocolate covered strawberries are available for the Valentine's Day holiday. The candy shop also has vegan and gluten free options.

Sweet Pete's is located at 400 N. Hogan St., Jacksonville. For more information, call (904) 376-7161 or visit www. sweetpetescandy.com.

Amelia Toffee Company

Anita Comisky, owner of Amelia Toffee Company, has taken toffee to a whole new level. Like the company's slogan implies, this toffee is "not your grandmother's toffee."

If you're looking for toffee that takes it up a notch, Amelia Toffee Company has what you are looking for. Signature toffee varieties include coffee toffee, bourbon toffee, on tap toffee (made with locally sourced imperial stout beer) and green leaf toffee (made with fresh green tea extract). Just in time for Valentine's Day, Amore Toffee made with Amaretto, white chocolate and raspberries.

Amelia Toffee Company is located at 1776 Hammock Drive, Amelia Island. For more information, call (303) 475-0926 or visit www.ameliatoffee.com

Whetstone Chocolates

Whetstone Chocolates, located in St. Augustine, is headed up by Virginia Whetstone, daughter of Whetstone Chocolate founders, Henry and Esther Whetstone who started the chocolate business in the sixties.

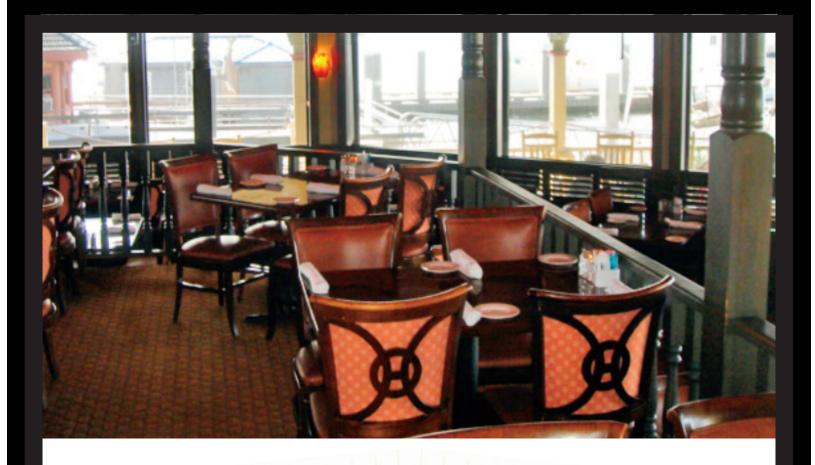
Whetstone's inventory includes 13 different flavors of fudge, hot cocoa mix, chocolate truffles, Chocolate Amaretto and Chocolate Cabernet wine sauces, Chocolate Espresso Liquor sauces, molded chocolate, non-chocolate confections, and gelato. Best sellers include salted caramels, almond toffee, and the Whetstone's signature chocolate sea shells that come in seven flavors.

The Factory Store offers daily chocolate tasting tours and is located at 139 King St. The historic district store is located at 42 St. George St. and the Anastasia Island store is located at 13 Anastasia Blvd.

For more information, call (904) 217-0275 or visit www.whetstonechocolates.com.









(904) 261-2660

1 South Front Street • Amelia Island, FL 32034

Wine Spectators Award of Excellence 2002 – 2010