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**SARASOTA MAGAZINE ONLINE**

May 2004 Volume 4 Issue 5

Edited by Pat Haire

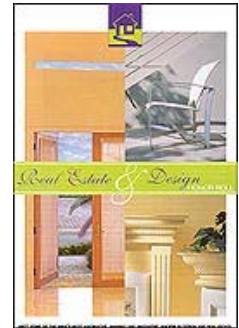
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Who's who in Sarasota real estate and design



**What's new in this issue?**

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- [Marsha Fottler on sea shells, rad nails and culinary Bailles.](#)
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**HOT TICKETS! ... from Kay Kipling**

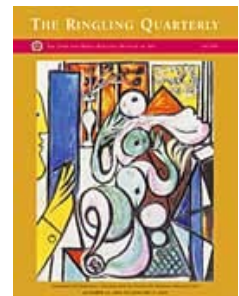
You may puzzle at first about the rationale behind **One-Hit Wonders**, the musical revue currently onstage at **Florida Studio Theatre's Goldstein Cabaret**. Are Don McLean, Janis Joplin and the songwriting team of Jeff Barry and Ellie Greenwich really to be considered "one-hitters," despite their well-known names and multiple successes? Well, yes, if you make the criterion for inclusion how often their tunes hit the Top 20. And it's easy to see why the creative team behind the show wanted to incorporate such songs as *American Pie* and *Me and Bobby McGee* here; otherwise, the evening could easily have ended up full of just novelty songs, like *Purple People Eater*, *Monster Mash* and *Grandma Got Run Over by a Reindeer*. Anyway, the foursome onstage (accompanied by Michael Sebastian) is well-chosen as to type and vocal styles, and director-choreographer Dennis Courtney makes sure the show is fun, lively and tells a number of stories as well. Continues through May 29; call 366-9000.



Jannie Jones, Gary Lindemann, Jim Weaver and Julie Cardia in FST's Cabaret production, *One-Hit Wonders*, running through May 29. Photo by Pelham Palmer/LeBlanc Studios.



Ultimate Kitchens & Baths [PDF: 1.38 Mb]





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A more somber production, *The Diary of Anne Frank*, is easily the most touching of the **Asolo's** mainstage productions thus far this season. No matter how many times you've seen this play based on the true story of Anne, her family, and the other inhabitants of the Secret Annex, you're still bound to run the gamut from amusement to outrage to grief as we see how ordinary people react to confinement, fear and deprivation. The Asolo's ensemble cast fits well into their roles here; but really, the standouts are among the youngest performers—Andrew Foster as Peter and Lauren Orkus as Anne. The latter, a third-year FSU/Asolo Conservatory student in her 20s, has no trouble convincing us that she's the adolescent Anne, and we're as moved by her plight as ever. In rotating rep through May 23; call 351-8000.

**The Westcoast Black Theatre** Troupe winds up its first subscription season at the Gompertz Theatre with a show not seen before locally, an adaptation of three stories by Florida-based writer Zora Neale Hurston called *Spunk*. The evening starts off pretty low-key, but the second tale, full of colorful Harlem slang and characters, is a crowd-pleaser. And the final scene, about a young married couple nearly torn apart by a flashy outsider, has a genuine sweetness to it. *Spunk* also introduces a new cast member, Margaret Clark, who's got a way with singing the blues. Onstage through April 18; call 954-4651.



The cast of *Spunk*, presented by the Westcoast Black Theatre at the Gompertz Theatre. Front row: Nate Jacobs, Michael Kinsey, Diondra Kinsey and Dean Wilson. Back: Margaret Clark.

**MR. CHATTERBOX**  
is ready for his close-up.

Well, today's the big day. Yes, at a star-studded luncheon at Michael's On East, I will be inducted into the Community Video Archives Hall of Fame. Myron and Christy Thomas have prepared an in-depth look at my amazing life, which will soon be available at public libraries throughout Sarasota County, plus the Jane Bancroft Cook Library at New College so that academic scholars will have easier access. Also, select other outlets, like the back of my van. I've seen the tape and what a story it has to tell, from the hardscrabble cotton fields of East Texas to the corridors of power in New York and Hollywood to the corridors of produce at my local Publix, where so much of my life takes place these days.



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Yes, it has been a long and rocky road. Twenty years of my life dedicated to Sarasota's greater good. No wonder I'm developing arthritis in my left hip. I was thinking about this recently at the CAN Goes Hollywood Costume Gala. The gala is, of course, the direct descendant of the original AIDS benefit where I got my start doing good deeds, way back in 1987. It had everything, including Morgan Fairchild (pre-boob job) and a bomb threat phoned in during intermission.

The benefit has morphed over the years and now seems comfortably settled in a costume party format, with an emphasis on both the costumes (they get better and more elaborate each year) and the party (laid back, loose and . . . I want to say boozy but it really wasn't; people were high on fun).

The costumes alone were worth studying in detail, they were so well done. There were two Marilyn Monroes (Beverly Marsh and Pat Thompson), a Patrick Stewart virtually indistinguishable from the real thing, Marvin Eichenblatt and Barbara Rothstein as characters from Lord of the Rings, Helen McBean as Josephine Baker, Mary Ann Robinson as Audrey Hepburn in *My Fair Lady* – the rivalry was quite fierce as the participants battled it out on the runway. I myself dressed as Tom Cruise but I guess I was a little too subtle – everybody thought I was either Jack Nicholson or Nick Nolte after his recent drunk driving arrest. Also subtle was Christine Jennings in a jogging outfit. It took me the longest time to figure it out: She's running. Get it?

But the two best are already going down in local folklore. The staff of John Karl Day Spa came as Graumann's Chinese Theater. There must have been eight of them in red and gold, with tassels and lanterns, each separate but forming a coherent whole, and suggesting a dragon parade at Chinese New Year. And the gang from Mr. Florist came as characters from the movie *Mame*. They were so well done that you could immediately recognize them all – Mame (bravo, Jim Neal!), Vera Charles, Ito the houseboy, and Ron Carter as poor, pitiful and pregnant Agnes Gooch. Loved the hairnet.

By the way, Ron and Jim will be honored at a special luncheon on April 26 at Carrabbas Italian Grill on University Parkway, when they will be roasted by those dueling divas Carolyn Michel and Roberta MacDonald. It will also benefit CAN; call 366-0461, ext. 314 for tickets (it's only \$25!). In the meantime, enough about Ron and Jim; it's my day to be honored. I've worked long and hard for this and I have to share it with Diane MacFarlin, Drs. Mary and Allen Jelks, and the Reverend Dr. Henry Porter as it is.

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## SHOP TALK

You could collect your **seashells** at the seashore, but the most rare and beautiful ones are at **Elizabeth Rice Fine Art & Antiques** at 1467 Main St. in Sarasota. Her sophisticated gallery specializes in contemporary wall art and Biedermeier antique furniture, but as a decor element she displays (and sells) shells from all over the world and can advise on how to successfully integrate them into any design scheme. Many of her shells were seen by visitors to the Symphony showhouse this year when interior designer Treanne Michel decorated a coral-colored sitting room with shells arranged on individual cubes on a





wall. The look was stunning and inspired a lot of us to try and duplicate the very same thing. Shell prices at Elizabeth Rice range from \$35 to about \$2,000 for rare coral and ammonite, which is fossilized nautilus. Additionally, Rice's gallery represents artist Bert Myers, who has done a series of works called Nature Revealed, which are X-ray photographs of shells. 954-8575.

Manicure mavens await each season to see what the creative people at the **O\*P\*I** nail polish company will think up next for names. They've keyed their flamboyant colors to cars, countries, food and cultural icons. For this summer O\*P\*I shades are inspired by the **Greek Isles**. So instead of buying just a coral color for your toes or fingernails you can own Melon of Troy. There's also Dancing In The Isles, Don't Socra-Tease Me, Ti-Tan Your Toga and Cream of Crete, just to name a frivolous few. O\*P\*I polishes used to be sold only in selected salons, but I've been seeing them at Trade Secret stores and at JC Penney in their beauty parlor. And, of course, the nail polishes coordinate with lipsticks and lip liners so if you choose To Eros Is Human for one part of your body, it'll work for the other. Some of the shades are metallic and others have sparkle. You really have to want to flaunt what you've got to wear O\*P\*I; the timid need not apply. Price is about \$6 a bottle.

**Gourmet Tote**, a new insulated food and wine carrier, was chosen by the National Mail Order Association as one of the best products in its Made in America Hot Product Contest, a national search for the most unique and interesting products made in the U.S. Gourmet Tote won as **best product in Florida in the Food and Beverage category**. This is encouraging news for **Leianne Messina-Brown**, the Bradenton woman who invented the Gourmet Tote out of personal frustration. The Gourmet Tote has a convertible and removable shelving unit for carrying multiple casseroles, prepared dishes, appetizers and beverages in separate compartments. You can transport more than one food item without stacking things on top of each other. Great for tailgate parties, potluck nights, picnics, etc. Its thermal lining (the same fabric used in pizza delivery bags) keeps hot items hot and cold items cold. It also features a zippered utensil holder that is removable and see-through for ease of use and clean-up. The tote looks like a carry-on suitcase. It comes in three sizes and four colors. Price range is \$98 - \$118. You can order and see photos online by going to [gourmettote.com](http://gourmettote.com) or you can phone Leianne's company for more information at (941) 907-3003.



Bradenton, FL based Gourmet Tote recently won the National Hot Products Contest. Here, you can see why.

## WHAT'S COOKING...

The new trend beverage is **pomegranate juice**, a drink that ranks as one of the top two antioxidants naturally available (the other is walnuts). Marketed as Pom Wonderful, the juice comes in a bottle that resembles two fresh pomegranates stacked on top of one another and sells at places such as Publix and Whole Foods Market for \$4 for a 15.2-ounce bottle. Each bottle contains the juice

of four poms. Enjoy the juice straight or use as a mixer. The Pom flavor is like grown-up grape juice (yes, it stains) and it's tart and refreshing. Pomegranates are grown in this country in Central California, in the San Joaquin Valley, but pomegranates are one of the earliest cultivated of all fruits and were brought to the New World by Spanish missionaries in 1521. The fruit is native to Iran and northern India and has been naturalized to the Mediterranean region and part of China, among other regions of the world. The fruit grows as a shrub up to 16 feet tall and each pomegranate contains about 800 seeds. Pomegranate seeds (sticky and jewel-tone) are turning up as edible salad and entrée garnish in restaurants and the juice is used in rich reduction sauces. At his Bolo restaurant in New York City, TV celebrity chef Bobby Flay features a squash soup with pomegranate molasses. Over on West 70th Street at trendy Compass, chef Katy Sparks makes a pomegranate barbecued foie gras that is served with radish salsa. At your house you can make an impressive Pom-tini by combining pomegranate juice, vodka and a splash of grapefruit. Pom juice also converts to a tasty margarita when mixed with tequila. And the addition of Pom juice to a vinaigrette results in a zippy salad dressing. Actress Calista Flockhart (Ally McBeal) says she bathes in pomegranate juice, but at the going rate per bottle let's hope she's able to get her Pom Wonderful wholesale. Here's a nice little breakfast pick-me-up.

**Pom Passion Smoothie:**

2 ounces Pom juice  
6 ounces non-fat yogurt  
1 cup fresh strawberries  
handful of ice  
Whirl everything in blender to smoothie consistency.

Too pretty to drink, too tasty to ignore: The Pomegranate Passion Smoothie.



**Chef/restaurateur Alain**

**Taulere**, (Cafe of The Arts) who has been the Baille (leader) of the Sarasota Chapter of the esteemed international food and wine society, Chaîne des Rotisseurs, has been appointed to the position Baille for the entire country of Costa Rica. Within the rarefied world of gourmards, upmarket food suppliers and fine restaurants, this is, indeed, a very big deal and congratulations are in order.

She's been a homemaker, chef, caterer, teacher, restaurant consultant, restaurant owner, television host, and cupcake maker supreme when her son was in elementary school. Now, **Judi Gallagher**, who continues to wear so many hats and toques that even she has to stop and think about her next assignment, is launching a line of food products under her own name. The initial collection will be basic sauces that can be dressed up or down and travel from entrée to desserts with the addition of a few simple fresh ingredients. "For example," says Judi, "one white sauce can be the base for a great curry for a theme dinner. But if you add fresh peach slices and a little champagne to the same sauce, you have a lovely dessert." These sauces (which come in glass jars) will be sold exclusively through at-home parties, on board the Crystal Cruise Line (a venue where Judi frequently does cruise cooking classes) and at selected gourmet shops within the coming year. "With each of the sauces I'll include recipes to get people started and home cooks will also be able to reach me on the new Web site

that I'm constructing for the product line. We cooks can chat about recipes, cooking events, family meals, anything that involves food. That's my passion and I know I share it with plenty of others out there."

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## THE SNOWBIRD REPORT....Local News Updates

### ***Here's the beef!***

Another steakhouse arrives. Fleming's Prime Steakhouse, a more upscale version of its parent company, Outback Steakhouse, has opened at Siesta Drive and U.S. 41, across from Westfield Shoppingtown Southgate. Expect more seafood entrées along with beef, and an extensive selection of wines by the glass.

### ***Is the Golden Apple Dinner Theatre moving on up?***

Owner Bob Turoff hopes so. After decades of accommodating growing crowds at his current Pineapple Avenue location, he hopes to move to larger digs at either Cocoanut or Palm Avenue if a developer wins approval to build a \$142-million, mixed-use hotel, condo and retail complex at the theater's present site. Plans for the new development may be final within three months.

### ***Scooooooore!***

Manatee County is getting a new hockey rink. Georgia-based developer DVA Sports hopes to open the new \$46-million arena at Lakewood Ranch by September. County planners OK'd the project after DVA agreed to aid road expansion work on State Road 70 to ease increased traffic.

### ***Bringing down the house***

Or rather, the roof, at the Robert L. Anderson Administration Building in south Venice. The rafters caved just minutes after a planned commission meeting was moved because workers noticed excessive dust in the room and cracks in the ceiling. An investigation is underway, but authorities are still searching for the cause of the collapse.

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## COMING ATTRACTIONS ... What's next on the newsstand?

In **May**, we reveal the results of our annual **Best of the Best** readers' poll. Ruth Lando examines the next battleground in neighborhood development, and Pat Haire looks at how the "Mad Cow" scare is affecting local beef markets.

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