



DINING & ENTERTAINMENT GUIDE

Email: editor@plantcityguide.com

(813) 610-7336

Planes, Trains and Automobiles Returns to Plant City Airport



The show, entering its fourth year, is set for Saturday, May 17 from 10:00 a.m. to 3:00 p.m. at the Plant City Airport, 4007 Airport Road, just west of Sydney Road. Admission is free. Parking is \$5.

It's a chance to see real airplanes, remote control planes, model trains in operation and on exhibit, and classic and exotic car displays. Antique railroad maintenance equipment, train artifacts and memorabilia will be on site for guests to explore.

The highlight is the free plane rides for children ages 8 to 17 sponsored by the Experimental Aircraft Association's Young Eagles program.

The first 150 will get to fly, though EAA members say they may extend that a little if the members are up to it. Last year they flew about 300 children.

Several other exhibits are planned as well, mostly

on the tarmac, from vintage cars and remote-controlled planes to a search-and-rescue helicopter and a K-9 demonstration.

Another highlight is the huge model train exhibit put on by the H.B. Plant Railroad Historical Society.

For more information, contact the Chamber at 813-754-3707 or log on to www.plantcity.org

Tampa Food Truck Festival Sets New Guinness Record

They did it. The Tampa food truck rally has set a new Guinness World Record for holding the largest food truck parade.

More than 121 food trucks took part in the World's Largest Food Truck Rally held on March 29 at the Florida State Fairgrounds.

Jennifer O'Brien, a Florida State Fair Authority spokeswoman, said 62 trucks set last year's record in Miami.

The Guide is giving away a family four pack to the Great American Pie Festival. See page 11 for details.

EARN EXTRA MONEY AND BE YOUR OWN BOSS

The Plant City Dining & Entertainment Guide needs an independent sales representative to contact local businesses for advertising. Earn good commissions plus bonuses. Must be a self-motivated person. Meet new people and learn about the business community in our area. A good way to earn money without having to commute out of town. Contact the editor for more information.

Just a Thought...



By: Christine Wynne-Andrade, Editor

We wish a fond farewell to our beloved Strawberry Festival season. There were an estimated 531,659 attendees at this year's festival. That is something that we should all be proud of. A festival in a small town like Plant City is able to pull in more attendees than world-wide events like the Daytona 500.

You may have noticed that our paper has a few less pages than when we were published quarterly. Please bear with us as we continue to make the transition to a monthly paper. Our goal is to continue to grow the paper over the coming months. We have reached our goal of publishing monthly. Our next goal is to increase the amount of material we bring you each month.

Our young writers continue to share their thoughtful stories in this issue. Skylar Harkless is a recent graduate of Frostproof High School. She started writing at the young age of 7 and has already written five books. Skylar brings a fun story about Old Town.

I hope you enjoy this issue and remember to continue sending in your comments and suggestions. We have enjoyed hearing from you.

I hope to make The Guide as interactive as possible, so don't hesitate to drop me a line.

I'm only a few keystrokes away by email at editor@plantcityguide.com.

Florida Weddings on the Go

Specialty Weddings for Busy Couples



\$75 Special for Week Day Wedding Officiating

Florida Weddings on the Go specializes in creating romantic wedding ceremonies and vow renewal ceremonies that are as unique as each couple. Our officiants provide a marriage ceremony full of magic and romantic memories that will last a lifetime. We understand that a Bride and Groom's wedding day is the most important occasion of their lives, and therefore should be the most memorable.

Visit www.floridaweddingsonthego.com for more information.

The Perfect FUSION of BEAUTIFUL & ADVENTUROUS

Local Berry
Wines

Florida's
Premier
Winery
Destination



VISIT THE WINERY - I-4 EXIT 17

5210 W. Thonotosassa Blvd. • Plant City, FL
813-752-9100 • www.keelandcurleywinery.com

AREA FESTIVITIES



Keel and Curley Winery and Two Henrys Brewing Company will hold their 7th Annual Blueberry Festival on April 25th from 11:00am to 8:00pm, 26th from 8:00am to 6:00pm and 27th from 11:00am to 6:00pm at the winery located at 5202 W. Thonotosassa Road.

Guests will be able to choose from a wide selection of craft beers and wines, including two specialty wines that are only available for purchase at the Festival – a Strawberry Shortcake wine and a Blueberry Reserve wine.

Live music includes performances by Southern Rock and Country acts like Kim Betts and the Gamble Creek Band, Faces South, Skip Frye, Dock Seven, Southern Legacy and Double Barrel Band.

A variety of vendors selling everything from crafts and jewelry to savory foods and desserts will be onsite and a Kid's Zone with family fun activities will be available as well.

It wouldn't be a blueberry festival without blueberry picking. U-Pick begins at 7:00am daily. The cost is \$4.00 per pound for cash payments and \$4.50 per pound for credit/debit payments. Admission into the festival is free. Parking is \$5.00. For more information, visit www.tampabayblueberryfestival.com.

The Discovery Channel's Emmy-nominated series comes to life to uncover truths behind popular myths by mixing scientific method with gleeful curiosity and old-fashioned ingenuity in *MythBusters: The Explosive Exhibition* is currently at the Museum of Science & Industry (MOSI) in Tampa now through May 8, 2014 for an exclusive Florida engagement.

The MythBusters exhibit will especially appeal to children, as well as fans of the show. The special exhibit area has been turned into a scientific playground where visitors can try their hand at various experiments scattered around the huge room.

Visitors can test out the theory that toast always seems to fall butter side down. They can swing on a swing set held up by phone books or attempt to slide a table cloth out from under the dishes, like a magician.

Tickets for *MythBusters: The Explosive Exhibition* are \$24.95 for adults, \$21.95 for seniors (60+) and \$19.95 for children (2-12) and include admission to either MOSI's permanent exhibits OR a documentary IMAX film.

For more information, visit ww.mosi.org.



Sun n' Fun

The 40th Annual SUN 'n FUN International Fly-In & Expo being held April 1 - 6, 2014. As an anticipated 200,000 visitors convene throughout the week on 2,200 acres dedicated to the event, the Lakeland Linder Airport will become the busiest airport in the world.

Aircraft of all shapes and sizes over Lakeland offer thrills by the USAF Thunderbirds and the civilian Black Diamonds jet teams to wing-walkers and aerial acrobatics. A Kid Zone, forums and workshops, as well as hands-on sessions afford youth of all ages full days of activity and learning experiences about the world of aviation. Food vendors and evening programs offer entertainment to daily visitors as well as campers on the field. Visit www.sun-n-fun.org.

Sea Lion Splash, a Limited Engagement



A special exhibition -- Sea Lion Splash-- is coming to Lowry Park Zoo from March 1 through May 31. This limited engagement will feature a colony (or

raft) of coastal sea lions along with daily splashes (shows). It's a *sea of fun* for everyone! Guests will be invited to learn about the variety of life along the coasts of Mexico, Central and South America, and conserving natural habitats for these charismatic creatures. Admission to Sea Lions is \$2 per person *in addition to Zoo general admission*. For more information, visit www.LowryParkZoo.com.



Cracker Tales

D. HERMAN KENNEDY & THE SOUTHLAND FROZEN FOODS CORPORATION

By: Plant City Photo Archives & History Center

Southland Frozen Foods began operations in the fledgling Plant City plant in October 1943, in the midst of World War II, and in 1949 built a modern processing plant off Laura Street near the Seaboard Railroad tracks, not far from the downtown business district.

The *Tampa Daily Times* reported on August 15, 1953, the following: "Southland's Plant City unit produces more frozen foods than any other plant of its kind in the Nation."

Another major step came in 1968, when Southland added a huge 10-million pound cold storage facility adjacent to its Plant City production operations. It was a one-million-cubic foot building of the latest design. The Plant City facility became one of the most efficient in the nation and produced all of Southland's Southern vegetables – more than 30 million pounds of frozen vegetables per year. Southland was the pride of Plant City for years to come.

The story of Southland Frozen Foods, however, cannot be told separately from the story of D. Herman Kennedy, who served Southland in various capacities for 43 years. Kennedy began working with Philip Rizzuto, the founder of Southland, at the Ontario Center, New York operation in the summer of 1943. Later that year, Rizzuto asked Kennedy to set up a production and processing plant in Plant City. He did.

Not only was Herman Kennedy in charge of production in both the New York and Florida operations, but from then on until the beginning of 1970, Herm almost single handedly designed, built, and ran the production department of Southland Frozen Foods.

Kennedy "was resourceful and dependable, and no production challenge was too tough for him; Herm had the ability to get things done that nobody at the time thought was possible, and more than once he was called upon to do the impossible." (Charles Rizzuto, Southland president 1983). Within 25 years, Southland had become one of the largest frozen vegetable and strawberry processors in the nation.

Starting with Southland as a maintenance foreman, Kennedy quickly rose to become production manager, Vice President, Executive Vice President, and, after Philip Rizzuto died (1962), he assumed the role of President. In 1970 Herman Kennedy became Chairman of the Board of Southland Frozen Foods, Inc. The corporate headquarters were in New York, first in New York City, and then relocated to Great Neck, Long Island. Kennedy,



however, rejected the idea of moving to New York and continued to live with his family in Plant City. The family would summer on Lake Ontario, and he would work from the Barker, NY, plant.

That was the way Herm Kennedy was. Friends remember him as a big man with a big smile, who loved his family and worked hard to serve his community. And he loved to fish.

Herm Kennedy also knew the farmers and worked with them. He worked with Joe McIntosh to persuade him to grow vegetables for Southland, and he bought virtually all of the 180 acres of vegetables

McIntosh produced. He maintained a staff of specialists, including soil chemists and technicians, to work with the farmers to help increase the quality and quantity of their produce, and to provide assistance in seed selection, crop rotation, harvesting and marketing.

Herm Kennedy sponsored Little League teams, FFA programs, civic club programs, and participated in civic celebrations, parades, etc. He said "Southland has become and will remain an integral part, and a loyal member of the Hillsborough community." And he was a man of his word.

Kennedy passed away in 1986. Not long after, Southland was bought out by Stilwell Frozen Foods, and the Plant City operation was closed. Over the years, Kennedy worked with people like Alma Barry, Montel Lester, B.C. Hewitt, John Phillips, James Mortimer, Gerald Herring, Leo Albright, Doyle Tatum, and many more whose families continue to remember Southland, and the spirit of Southland Frozen Foods.



Savories

ST. FRANCIS INN – ST. AUGUSTINE

Given that we are a dining guide, we try to publish a unique dining experience in each issue. We recently had the pleasure of staying at the St. Francis Inn in St. Augustine and quickly discovered that St. Francis is much more than a typical bed and breakfast inn, it is a culinary experience. From the moment we entered the inn to the moment we checked out, culinary treats abound.

The St. Francis Inn is a member of the Select Registry, a listing of the best inns in the world. The inn also has the proud distinction of being one of the oldest continuously operated inns in America. The home was built in 1791 by Sergeant Gaspar Garcia, who was given the land by the King of Spain with instructions to build a home with defense measures in mind. The European settlers not only worried about being raided by the natives, but fluctuating relations with the British brought commotion to the area as well. After changing hands a couple of times, the home was purchased by Colonel Thomas Henry Dummett of Britain's Royal Marines in 1838. After Colonel Dummett's death, his daughter Anna converted the family home into an inn and took in the first paying guests in 1845. The home has operated as an inn ever since.

Rooms are spacious, the linens are heavenly soft and comfort and service are second to none. Over the years, St. Francis Inn has expanded to include 17 rooms which include suites, a private cottage and a beach house making it a hot spot for honeymooners. The beach house, which is steps from the ocean and only a ten minute drive from the main home, is open to all guests. A private courtyard and pool is the centerpiece at the main house and has become a very popular location for weddings. Innkeepers Joe and Margaret Finnegan have created romantic packages for weddings of all sizes with extra touches like a licensed officiate, horse drawn carriage ride, champagne toast with keepsake flutes and a delicious wedding cake.

Speaking of food, in my opinion the best part of staying at St. Francis is the incredible home-made food. A full time Chef creates delicious, made-from-scratch hot breakfast entrées with fresh, seasonal offerings. Don't miss the evening dessert hour where a variety of sweet indulgences along with house blend coffees, teas and hot chocolate are served.

Finally, the late afternoon social featuring wine and appetizers is sure to kick off your evening on a



festive note. Here is a sampling of what you will experience at the St. Francis Inn.

Breakfast consists of two hot homemade entrees, varying from day to day, fruit salad or fruit soup, freshly baked breads, coffee and assorted teas, fresh juices, homemade granola, cereals, and a full serving of Inn hospitality. Cups of espresso, latte, and cappuccino are individually made to order, and there is always a seasonal special, such as Pumpkin Spice Latte or Peppermint Mocha Cappuccino.

The Evening Social Hour, from 5:00pm - 6:00pm daily in the dining room or in the courtyard, allows a delightful opportunity to meet other guests. Enjoy a great selection of tasty treats, with a different specialty appetizer daily, such as an Antipasto Tray with homemade Crostini, or Zesty Homemade Hummus with House Baked Pita Chips. Local wines from San Sebastian Winery as well as House Wines from Corbett Canyon, and bottled Michelob Beer are complimentary. Other wines, beers, mixed drinks, and our Signature "St. Francis Sunset" Cocktail are also available for purchase.

Evening Dessert, served 8:00 - 9:30pm daily in the dining room, presents a delicious complimentary homemade dessert with coffee -- regular, decaf and assorted gourmet flavors. Hot chocolate, iced tea, and assorted hot teas are also served to accompany your sweet selection. Lastly for the night owls, a complimentary Night-Time Snack Basket of chips, crackers, and snack bars is left for hungry guests in the lobby after the front desk closes.

