



DINING & ENTERTAINMENT GUIDE

Email: editor@plantcityguide.com

(813) 610-7336

**UNIVERSITY OF FLORIDA HISTORIAN
TO SPEAK ON FLORIDA
TRANSPORTATION HISTORY: PLANES,
TRAINS, & AUTOMOBILES
AT BRUTON MEMORIAL LIBRARY**

PLANT CITY – Dr. Steve Noll, noted historian at the University of Florida, will present his dynamic story about the history of Florida’s transportation systems, including planes, trains, and automobiles – and steamboats Thursday, May 29, 2014, beginning at 7:00 p.m. at the Bruton Memorial Library at 302 West McLendon Street in downtown Plant City.

The presentation is part of the Friends of the Bruton Memorial Library program series and is free and open to the public. Doors open at 6:30 p.m. and the presentation will follow a short membership meeting.

Examining the changing transportation networks in the state, this presentation shows how Florida moved from a backwoods frontier to one of the most important states in the union. Tying transportation history to social history, Steve Noll’s presentation moves from the Bellamy Road of the 1820s to the modern transportation issues facing the Sunshine State in the 21st century.

Dr. Noll is a senior lecturer in the history department at the University of Florida, where he received his PhD in 1991. He has written extensively on Florida history and the environment and in 2009 published the award winning *Ditch of Dreams*, about the ill-fated Cross Florida Barge Canal.

Noll has also worked with the Florida Humanities Council and, as a consultant on the Smithsonian exhibition *Journey Stories*, he worked locally with the Plant City Photo Archives and History Center for its exhibit in 2012. An excellent

storyteller, Noll is also consulting with the Florida Humanities Council in its current Smithsonian traveling exhibition, “*The Way We Worked.*”



For further information interested parties may call the library at 813.757.9215 or the Photo Archives at 813.754.1578.

Congratulations to Holly Seidel of Riverview for submitting a pie recipe and winning the Great American Pie Festival tickets. See her pie recipe on Page 2.

**EARN EXTRA MONEY AND
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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

Happy Mother's Day to all of our mothers, step mothers and grandmothers.

Mom, you're a wonderful mother,
So gentle, yet so strong.
The many ways you show you care
Always make me feel I belong.
You're patient when I'm foolish;
You give guidance when I ask;
It seems you can do most anything;
You're the master of every task.
You're a dependable source of comfort;
You're my cushion when I fall.
You help in times of trouble;
You support me whenever I call.
I love you more than you know;
You have my total respect.
If I had my choice of mothers,
You'd be the one I'd select!

By Joanna Fuchs

In every issue, I invite our readers to send in their stories or feedback. Since this is a community newspaper, I am always happy to publish your letters, stories or opinions. While you or I may not always agree with one another, our differences are what make this community wonderful. I recently received an opinion written by someone who asked to remain anonymous. I will respect their anonymity. You will find this thought provoking opinion on pages 6 and 7.

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.

Four Minute Brownie Pie Recipe Submitted by Holly Seidel

2 eggs
1 cup sugar
1/2 cup soft butter or margarine
1/2 cup flour
3 to 4 Tablespoons cocoa
1 teaspoon vanilla
pinch salt
1/2 cup chopped walnuts
Whipped cream or ice cream optional

Place eggs, sugar, butter, flour, cocoa, vanilla and salt in medium bowl. Beat 4 minutes. Stir in nuts and pour into greased pie pan.

Bake at 325° for 30 minutes or until done. Cool.

Cut into wedges and serve with whipped cream or ice cream.

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AREA FESTIVITIES

Planes, Trains and Automobiles Returns to Plant City Airport on May 17



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

MYSTERY DINNER THEATER

The Friends of the Library will host their annual mystery dinner theater fundraiser on June 6 & 7 at the Trinkle Center. There will be celebrity appearances by Mayor Thomas-Mathis and former Mayor Rick Lott. For information, contact dodiewhite@msn.com or call 813-927-0595.

MYTHBUSTERS

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.

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

PLANT CITY PHOTO ARCHIVES & HISTORY CENTER ANNOUNCES PHOTOJOURNALISM CONTEST WINNERS

The Plant City Photo Archives and History Center has announced the winners of its annual Photojournalism Contest. The contest, now in its fifth year, challenged Plant City High School students to enter the competition and submit both a story pertaining to greater Plant City's history, and its people, places, or things and one or more related photos.

The winners, their stories, and prizes this year involved a first-ever tie for 1st Place between last year's winner Jackson Hardee, and first-time entrant Ashlyn Yarbrough, each picking up a check for \$100.00 for their *Blue Ribbon* performances. Hardee wrote about the Glover School and Bealsville, Inc., the non-profit organization that maintains and operates the historic school campus. Yarbrough chose to write about McGinnes Lumber Company, its growth, fires, and successes.

Other participants this year included Luis Arellano, Shelby Baerwalde, Victoria Bowen, Raul Camacho, Taylor Fulton, Katelin Jenkins, Kendall Johnson, Quinton Langford, Kate McGuire, and Morgan Napper, all of whom received certificates and minor monetary awards for their participation.

The contest requirements were that the student must submit at least one photograph and write a story of 300 to 600 words about the greater Plant City persons, places, or things in the photos. Sherrie Mueller, College and Career Counselor at Plant City High School, coordinated the contest.

The sponsor for the 2014 contest was David Wolf, owner and operator of Haught Funeral Home.

In addition to the cash prizes all entries will be on display in the Exhibit Gallery at the Photo Archives and History Center for a month or so following the announcement of the winners. Friends and family are invited to view the entries during normal gallery hours. There is no admission fee.

Plant City Photo Archives and History Center was founded in 2000 with the objective of preserving the history and heritage of the community by collecting and preserving the community's photographs and their stories. The history organization encourages students to explore nearby history – the history around them in their everyday lives. The organization's gallery hours are Tuesday through Saturday from 10 a.m. to 4 p.m., or by appointment. The office telephone number is 813.754.1578 and the email address is info@plantcityphotoarchives.org.



The attached photograph shows the winners receiving their congratulations and awards.

L-R: Gil Gott, Photo Archives and History Center Executive Director; Jackson Hardee, 1st place award winner; Ashlyn Yarbrough, 1st place award winner; David Wolf, Haught Funeral Home, the contest's sponsor.

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Candia Iracheta is conventionally educated as a **MASSAGE THERAPIST** with post graduate training in **ORGANIC SKIN CARE** as well as receiving her diploma in **BIBLICAL STUDIES**. She strongly believes that an effective system of health care is one that **BLENDS SCRIPTURAL INSIGHT FOR HEALTH WITH SCIENCE** a system referred to as "Pastoral Medicine". **This is an offering of Pastoral Medicine and should not be confused with state regulated services.**

Candia Iracheta, D.PSc. – PMA License L 11040000. Complaints on Pastoral Services should be directed to the Pastoral Medical Association – www.pma.us

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Savories

SMOKIN' ACES BBQ

Over the past few years, food trucks have become ubiquitous in the country's biggest cities, from Boston to San Francisco. In addition to convenience, these mobile eateries offer gourmet fare at affordable prices. Food trucks are hip and the craze has made its way to Plant City.

Smokin' Aces BBQ will fast become your new favorite for down home Southern BBQ cooking. If ever there was an adjective that fits this place, it's smokin'. You can smell it from the street. You can taste it in the food. They definitely know how to put a smoky tang into their meats.

Robert Jordan is the owner and pitmaster behind this delicious restaurant. Robert spent more than 20 years in the automotive industry, but just wasn't feeling it. He loved to BBQ and had several of his own recipes already. Friends and family encouraged him to follow his passion, so he got his business license and looked for a place to hang his hat. He found that place in the ever popular food truck business. Before long he met Joe Keel and Curley Winery and had his very own place!

With the help of sons Robby and Josh, and daughter Jenny, they serve up to 3,000 people a month. "We're working harder than we've ever worked, but we're loving every minute," says Jordan. "We want to serve the very best and we want customers to return with their friends. Seeing their smiles and hearing how they love the food makes it all worthwhile."

Any customer will tell you the freshly made food is well worth the trip. Some of the most popular selections are:

The quarter pound pulled pork sandwich. It is the soul of simplicity: meat on a Kaiser roll. The meat is tender and smoky with enough to overflow the bread. The pork is quite tasty and has an appealing texture. I give the sandwich an A+.

For those with a larger appetite, the pork meal offers a half pound of pork plus two sides and a dinner roll.

The Signature Smoked ribs are exceptional, too, meaty and juicy, with a smoky outer ring the color of cherry soda. They are dry rub marinated to enhance the oak flavors. You don't have to be a lover of Memphis-style dry ribs to appreciate how a spice rub enhances the flavor of ribs. Of course, the restaurant provides a variety of sauces on the side.



Our personal favorite is the Cedar Plank Atlantic Salmon, which is cooked atop a wood plank soaked for six hours in Keel & Curley's signature key lime wine and served with colby jack scalloped potatoes and the grilled vegetable medley. The salmon is so tender that it melts in your mouth.

The sides range from BBQ Baked Beans, Collard Greens, Cole Slaw, Macaroni & Cheese, Potato Salad, Grilled Vegetable Medley, Corn on the Cob, and the always popular, seasoned Grilled Green Beans.

Taco Tuesdays: \$2 tacos all day; your choice of beef brisket, pulled pork, chicken breast, or veggies with toppings of pico de gallo, shredded cheese, sour cream, along with your preference of sauce.

Wing Wednesday: Jumbo "Kings' Grilled Wings for only \$.75 each, tossed in choice of nine Sweet Baby Ray's signature sauces—BBQ, Buffalo, Citrus Chipotle, Garlic Parmesan, Gold, Honey Chipotle, Sweet Red Chili and Sweet Teriyaki.

Keel & Curley Winery

5202 W. Thonotosassa Road
Plant City, FL 33565
813-704-1374

Hours:

11am-9pm Tuesday-Thursday
11am-11pm Friday/Saturday
11am-8pm Sunday
Closed Mondays