



DINING & ENTERTAINMENT GUIDE

Email: editor@plantcityguide.com

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PHOTO ARCHIVES OPENS SCULPTURES EXHIBIT PHOTO CONTEST

The Plant City Photo Archives & History Center has opened its Sculptures Exhibit Photo Contest with a deadline for submission set for Friday, October 24, 2014. The contest sponsored by Jarrett-Scott Ford, Haight Funeral Home, and the Photo Archives focuses on fun and creativity with the sculptures exhibit.

Each entry must include an original 8x10 or 8 1/2 x 11 photograph of one of the sculptures with one or more persons included. The photos may be in color or black and white and must be accompanied with an official entry form when submitted. Entry forms are available at the Photo Archives at 106 South Evers Street, or via email info@plantcityphotoarchives.org, and entries can be turned in at the Photo Archives Tuesdays through Fridays from 10 a.m. to 4 p.m. One entry per person.

The Sculptures Exhibit features ten unique sculptures by acclaimed sculptor J. Seward Johnson, and on loan from the Sculptures Foundation, are on display in and around McCall Park and historic downtown Plant City through Sunday, November 2, 2014.



Winner of 2012 Contest – Eric Barber

The first, second, and third place winners will be honored at the Awards Reception on Thursday, October 30, at the Photo Archives at 5:30 p.m.

For information on the location of the sculptures visit the Photo Archives, the Chamber of Commerce, the Bruton Memorial Library, the Willaford Railroad Museum, or call the office at (813) 754.1578.



Bowls Donated by Local Students for Raffle

The fourth annual Plant City Empty Bowls Project will take place on Saturday, November 8 from 11:00am – 1:30pm. For a \$10 donation, you will receive one bowl of soup (16 ounce) or two sampler bowls (8 ounce), plus bread, fruit and a bottle of water. The event will take place at the Historic Downtown Train Depot with all proceeds going to United Food Bank of Plant City. If you're hungry to make a difference in our community, please join us.

The bowls serve as a reminder of all the bowls that go unfilled every day. In 2013, 49.1 million Americans lived in food insecure households, including 33.3 million adults and 15.8 million children, according to Feeding America. Locally, the United Food Bank of Plant City serves about 50 clients daily. The numbers have tripled in the last couple of years.

Just a Thought...



By: Christine Wynne-Andrade,
Editor



For most of us, there's no better place to buy fruits and vegetables than at a farmers market. Period. The talk about high prices isn't entirely unjustified, but it can be countered. If you're going to complain that tomatoes are \$5 a pound in some markets, you might also note that usually these are real tomatoes, sometimes explosive in flavor, whereas the \$3 per pound tomatoes I bought in the supermarket this week were grown in water and were less tasty than your average canned tomato. To some extent, you get what you pay for.

What's inarguable is that farmers markets offer food of superior quality, help support smaller-scale farmers in an environment that's more and more difficult for anyone not doing industrial-scale agriculture, and increase the amount of local food available to shoppers. Then there's "know your farmer, know your food." When you buy directly from a farmer, you're pretty much guaranteed real freshness (we've all seen farmers market produce last two or three times longer than supermarket produce). You're supporting a local business — even a neighbor! And you have the opportunity to ask, "How are you growing this food?" Every farmer I've spoken to says — not always in a thrilled tone — that the questions from shoppers never stop. But even if a vegetable isn't "certified organic," you can still begin to develop your own standards for what makes sense and what doesn't.

On a trip to Washington, DC in August, we ran into a couple of farmers markets. There seemed to be one somewhere in the city every day of the week. One day for lunch, we stopped at one and purchased a few items. As we enjoyed our fresh from the garden lunch, we commented that we wished Plant City had a farmers' market.

I am pleased to announce that the farmers market in Plant City will be making a comeback under a new name — Plant City Local Harvest Farmers Market. The market will be open every Wednesday from 4:00pm to 8:00pm in McCall Park downtown. The market, which will run year-round except in July and August, will be sponsored by the Downtown Merchants Association.

Thus far, fifteen vendors have signed on. Hopefully that number will quickly increase as more and more people find out about the market.

The start date will be set in the next couple of weeks. Watch for more details in next month's issue.

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

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EPCOT FOOD & WINE FESTIVAL BRINGS A WORLD OF FLAVOR

The 2014 Epcot Food and Wine Festival continues until November 10, 2014, in Epcot, Walt Disney World.

Epcot Food & Wine Festival offers more than 25 regional and specialized Marketplace Kiosks that represent six continents and various culinary specialties. Located around World Showcase Lagoon, these Marketplaces to sample food from around the globe. Each kiosk serves tapas-sized dishes and beverages (wine, beer, and alcoholic and non-alcoholic cocktails).

There is also a full calendar of Special Events taking place every day of the festival. Special festival attractions are informative and entertaining ways to explore different foods. For a full listing of events, visit www.disneyfoodblog.com/2014-epcot-food-and-wine-festival

New this year is the Patagonia booth, which will feature flavors from Argentina and Chile, including fresh, sustainable roasted Verlasso salmon, quinoa salad and arugula chimichurri.

Watch for new menu items at multiple marketplace booths! In all, you can enjoy more than 30 new dishes at this year's festival. And also new in 2014, guests who follow a gluten-free diet will see gluten-free menu options highlighted on Marketplace menu boards and in the Festival passport.

Eat to the Beat Concert Series

Top musical acts will rock audiences with their greatest hits when they take their turn on the America Gardens Theatre stage during concerts at 5:30, 6:45 and 8 p.m. daily.

September 30-October 2	Air Supply
October 3-5	Starship
October 6-8	Sugar Ray
October 9-10	Fuel
October 11-12	Sister Hazel
October 13-14	Richard Marx
October 15-16	Billy Ocean
October 17-19	Night Ranger
October 20-22	Smash Mouth
October 23-24	Jim Brickman
October 25-26	Los Lonely Boys
October 27-28	Wilson Phillips
October 29-31	Dennis DeYoung of Styx
November 1-2	38 Special
November 3-5	Boyz II Men
November 6-7	David Cook
November 8-10	Big Bad Voodoo Daddy

A Lesson from the Pros



Cook up a new kind of cuisine as you learn from some of the most celebrated chefs the world abroad!

During every 45-minute session, collect a hearty list of useful culinary tips—as instructed by a few of the leading minds the kitchen has to offer. Then, dive into the appealing range of flavors being demonstrated while you sample each dish and beverage.

Celebrity Chefs will return to bring extra excitement to the festival. Chefs returning and debuting are Warren Brown, Rock Harper, Jennifer Hill Booker, Erika Davis, Paula DaSilva, Gale Gand, Dana Herbert, Jamie Deen, Jerome Brown, Dean Max, “Cake Boss” Buddy Valastro, Allen Susser, Duskie Estes, and John Stewart. Look for your favorite chef during culinary demos and premium events. Over 270 Disney and visiting chefs will participate in this year's festival!

Menu items generally cost between \$3 and \$8; prices subject to change.

HAPPY FALL Y'ALL AREA FALL FESTIVITIES



It is officially Autumn. As if on cue, the heat and humidity of summer will give way to cooler weather. This is the time of year when Floridians take to the streets and participate in the area's many fall festivities. From the annual Pumpkin Festival in Bradenton to the various theme park events, the possibilities for unique fun this fall are endless. These autumn traditions, and others like them, can be found throughout our region during the month of October. There is something for everyone, so pack up the family and enjoy the sights and sounds of fall. Here is a sampling of events in our area.

Pumpkin Festival

Hunsader Farms in Bradenton – October 11, 12, 18, 19, 25 and 26 9:00am – 5:00pm

There are tons of activities at Hunsader Farms the last three weekends in October. Pick a pumpkin from the pumpkin patch, take a hayride, pet the animals at the petting zoo, visit the pioneer village and enjoy live musical entertainment. There are 12 great shows in 8 different venues. Plus, be sure to sample homemade ice cream, farm roasted sweet corn and other seasonal goodies. Parking: \$5; Admission: \$10; children 12 and under are free. 5500 C.R. 675, Bradenton, FL 34211. (941) 322-2168. www.hunsaderfarms.com

Busch Gardens Howl-O-Scream

Busch Gardens' 335 acres will be overrun with hundreds of roaming creatures that will swarm the streets, making escape nearly impossible. A chilling live show will get your pulse pounding, and Florida's top thrill rides in the dark, including your chance to ride North America's newest, tallest freestanding drop tower Falcon's Fury™, will keep the screams coming all night long.

New this year is Dead Fall. Inside Dead Fall, the ghosts of long lost memories reach into the present and will NOT be forgotten!

These spirits from the past lurk in the shadows of this Victorian garden and greenhouse, longing to drag unsuspecting guests into their world. Visitors will have to try to escape before becoming a permanent resident of Dead Fall.

The event then runs Thursday through Saturday nights, Oct. 2-Nov. 1. *Howl-O-Scream* will also be open on Sunday, Oct. 19. Operating hours are 7:30 p.m. to 1:00 a.m.

Get your tickets early and save on a single terrifying night at *Howl-O-Scream 2014*. For a limited time, any single-day admission to *Howl-O-Scream 2014* is

\$47. There's safety in numbers, so you and three friends can also save on a pack of four or more tickets to *Howl-O-Scream 2014* on Thursdays, starting at \$35 per person. *Busch Gardens Tampa* pass members can take advantage of their limited time exclusive discount on any single-day admission to *Howl-O-Scream 2014* for only \$42.

For more information, a comparison chart of ticket option and a park map of the event, visit HowlOScream.com or call 1-888-800-5447. *Howl-O-Scream 2014* is a separate ticketed night event. No costumes are allowed.

Legoland's Brick-or-Treat

This spooky event for the little ones takes place weekends in October, and features trick-or-treating along the brick-or-treat trail, super brick build activities, the largest LEGO Jack-O-Lantern in the world, Halloween entertainment and an all-kids costume contest with brick-tastic prizes!

Activities this year include:

- LEGO Ghost Build – Kids can help build an 8' tall super brick ghost model
- LEGO Scary Scavenger Hunt in Miniland- Families can venture through Miniland searching for Ghost models to unscramble the secret word.
- Brick-or-Treat Trail- *New this year, limited quantities of a special commemorative LEGO brick will be distributed on the Brick-or-Treat Trail!
- Emmet's Everything is Awesome Costume Contest

Plant City Pig Jam

The Pig Jam takes place at the Randy Larson Softball FourPlex Stadium (1500 South Park Road, Plant City). The festival is November 21 from 5:00 p.m. to 10:00 p.m. and November 22 10:00 a.m. to 5:00 p.m.. Admission to the festival is free, though driving guests may need to pay for parking.

Perhaps the main event at the Pig Jam is the annual barbecue competition. Here the city encourages backyard grillers of all skill levels to compete for the title of Pig Jam State Barbecue Champion and cash prizes of up to \$3,000. The festival hosts three different competitions for professionals, amateurs and kids, in categories of ribs, pork, beef brisket and chicken. The city also welcomes spectators to the event, particularly those wishing to sample the many barbecue flavors cooked up by some of the best barbecue chefs in the nation.

Another big part of the Pig Jam festival is the live music. Bands play family-friendly music throughout the day, offering opportunities for festival-goers to get up and dance or just sit back and enjoy the tunes.

TAMPA'S LOWRY PARK



Hauntingly Good Times at Zoo Boo

On select nights the end of this month through Halloween, little ghouls and goblins will descend upon Tampa's Lowry Park Zoo for the annual "Zoo Boo." During what is the Tampa area's largest family Halloween event, the zoo is transformed into a pumpkin paradise where families can enjoy a variety of Halloween-themed activities. It's a great chance to enjoy a weekend outdoors, as well as a chance to get a little more fun out of this year's Halloween costume!

This "family-friendly fright zone" offers up five haunted houses, animated displays, a spooky fun fair, spooky trails and things that go bump in the night. The haunts are designed to provide a frightening experience for those who choose to participate, without depicting violence or gore. A "skull" rating system of one to seven is assigned to each attraction to indicate the scare factor. Seven is the most intense and is intended for mature participants over the age of ten. One skull is spooky fun for the littlest ones.

The whole family will have a spooktacular good time during Zoo Boo. Costumed characters will be on hand to interact with the kids. Families can also visit some of the zoo's creepy inhabitants (think bats, snakes and spiders). New this year – Get goosebumps exploring turn-of-the-century England in "London Nightmare," the latest haunt inspired by the city's most notorious sites and supernatural legends. As usual, all guests can enjoy free, unlimited zoo rides all evening.

The fun begins with a discounted preview weekend on September 26-27 for only \$12 and continues on October 3-4, 10-12, 17-19, 23-26, 30-31 and November 1. Hours are 7-11 p.m. on Fridays and Saturdays, and 7-10 p.m. on other nights. General admission is \$18 for adults and \$14 for children (ages 3-11) and free for ages 2 and under. Parking is free. Tampa's Lowry Park Zoo is operated by the Lowry Park Zoological Society, an independent 501(c)(3) charitable organization committed to excellence in education, conservation and research. The Zoo is accredited by the Association of Zoos and Aquariums (AZA), and has been named the No. 1 zoo in America by both *Parents* magazine (2009) and *Child* magazine (2004). The Zoo is located at 1101 W. Sligh Avenue in Tampa, one mile west of I-275 (exit 48). For more information, visit www.lowryparkzoo.com

JAPANESE LUNCH BOX

By: Skylar Harkless

Located on 787 3rd street in Winter Haven FL is a steak house. But not just any steak house; a Japanese steak house, along with a wonderful sushi bar. It is called Sakura, and it'll take you far away, to the peaceful, tranquil country of Japan. The moment you walk in, you are greeted by a friendly hostess who will take you to a table surrounded by beautiful and enchanting Japanese art and culture; from the speakers play serene music, while you and your party sit at lovely tables designed with Japanese kanji.

If you are in the mood for something different, Sakura offers many varieties of sushi; rolls which would include in them the likes of smoked salmon, cream cheese and avocado, or shrimp, lettuce, cucumber and mayonnaise. Also krab meat, cucumber and avocado, and much more, that you can enjoy with the traditional Japanese chop sticks. If you'd like to enjoy a little of everything, you can try the Teppanyaki Lunch, which is served with soup, salad, rice, and with your choice of chicken, shrimp, vegetable, salmon, filet mignon, and much more. In my experience, visiting a Japanese restaurant for the first time, and eager to try sushi, I ordered the Kitchen Lunch Box, which is served in a black box with various compartments that of which contains shumai, California roll and rice, with soup and a salad, and your choice of entree (varieties of teriyaki, tempura, chicken, or broccoli). It is arranged so that each addition is separated in compartments, and the box is brought out in a timely order, giving you plenty of time to enjoy your salad and then soup. The menu offeres many other choices as well; appetizers, combos, noodles, and also dessert, if you have enough room for ice cream, in flavors of green tea, vanilla, red bean, and chocolate. Also your choices are fried ice cream, mochi ice cream, tempura banana, and fried cheese cake.

Every so often your friendly waitress will stop by your table to check on you and your party, and in the meantime you can gaze at the wonderful, intriguing Japanese art around you, listen to the soft music, and enjoy sushi. Being very interested in the Japanese culture, this is a restaurant I enjoyed greatly and plan to revisit; the environment is patient and laid-back, the staff is lovely, the food is beautiful and fresh. Sakura is a gem! Surround yourself with something exotic and peaceful.

Ready to try a wonderful meal? Try Sakura; the perfect sushi bar right here in Winter Haven, Florida, and seek something new. These meals are fresh and healthy and different; one you don't want to miss. Discover Japanese food, discover Sakura!