

Ocala

Win A Grill! details inside

STYLE

MAGAZINE
June 2011

The best
men's
issue
ever
(until next year)

Get Your
Grill On
Tips & tricks to light your fire

SURVIVE in the **WILD**
(Using a cotton ball & petroleum jelly... really!)

Seeking Sports Stats?
There's an app for that

4 Decades of
Men's Health
(What every woman should know)

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Danger! Caution!
pursuits
not for the faint of heart

Big Boy Toys,
Tim Tebow &
Pyrotechnics
(A month's worth of hot happenings)

HOW TO'S
From the Perfect Shave to Pouring a Beer.
Plus 7 more!

Fore!
Tee time with Ted



the Dish



PUT A CORK IN IT

Wine Preservation Tips

Whether you're a casual wine drinker or a serious collector, proper storage is essential to preserving the flavor of your wine.

▶ *If wine is consumed within 48 hours of purchase, a small rack away from a direct heat source works well.*

▶ *Keep bottles stored on their side so the wine stays in contact with the cork so it won't dry out.*

▶ *Temperatures above 70 degrees will age a wine quickly and can also "cook" a wine, resulting in flat aromas and flavors.*

▶ *Light may also harm wine over time. Bottles should preferably be kept in darkness.*



« Serve Drinks With Finesse

Here is your chance to be the host with the most. **BARTULE**, a nifty all-in-one bar kit, has enough tools to turn you into a thirst-quenching, drink-slinging bartender in the comfort of your own kitchen. It's a **bottle opener, ice bucket, corkscrew, coaster, jigger, juicer and salt-rimmer**, all self contained in 100 percent recyclable polycarbonate and stainless steel. Not only is this gadget dishwasher safe, it's basically indestructible, so party on! We can't promise that you'll be the next Tom Cruise from *Cocktail*, but it's a start. The Bartule retails for \$44.99 and is available in six colors. For more information or to purchase a Bartule, visit bartule.com.



Wining & Dining Never Felt So Good

June 10-12

WINEQUEST is celebrating its 15th year June 10-12 at the Grande Lakes Orlando Resort. The wine series benefits Quest Inc., which supports more than 1,100 children and adults with developmental disabilities each day in Central Florida. Events include teeing off with the Golf Classic at The Ritz-Carlton Golf Club, an al fresco brunch, auction and much more. Visit winequest.org for all the details.

QUICK BITES

Yum Yum Kitchen opened on March 1 and has been doing a brisk business ever since. Operating out of a kitchen trailer located at United Hay at the corner of Highways 27 and 326, Yum Yum Kitchen is the partnership of Chef Regan Reid and Lynn Rushlow. Open for breakfast and lunch, Yum Yum Kitchen has already generated a good flow of locals and repeat patrons who come for such breakfast items as the giant hot breakfast burrito, the sizzling steak and egg cheese sub, and of course, freshly brewed coffee. Lunch dishes include hot pressed Cuban sandwiches, garlic chicken pasta, black beans and rice, burritos and more. Although the only dining options are outdoors or to-go, you can eat at one of the tables under an umbrella, and the entire area is well-shaded by large oak trees. Open Monday through Friday 8:30am to 4:30pm.
Corner of Hwy. 27 & Hwy. 326, Morriston
(352) 425-0108



QUICK BITES

Brooklyn's Original Pizzeria & Restaurant is under new ownership, but patrons can still find all their old favorites on the menu. Owners Tim and Janice Thomas, who bought the establishment in November 2010, also purchased all the recipes. "The reason we bought it was because it had great food," says Tim. "We've also added beer and wine to the menu." Brooklyn's features thin crust, New York-style pizza that comes in one size: 18-inch extra large, but it's also sold by the slice. Along with pizza, there are chicken wings, strombolis, calzones and cheese steak sandwiches. Their mouth-watering marinara sauce takes six hours to cook—no wonder it's so tasty! Patrons 55 and over get 15 percent off on Senior Night every Wednesday. On the first three Wednesdays of the month, the restaurant features live music. Brooklyn's Original Pizzeria has dine-in, take-out and delivery, and they're open for lunch and dinner 11am to 8pm Monday through Thursday and 11am to 9pm Friday and Saturday.
1011 NE 14th Street, Ocala
(352) 304-6292

