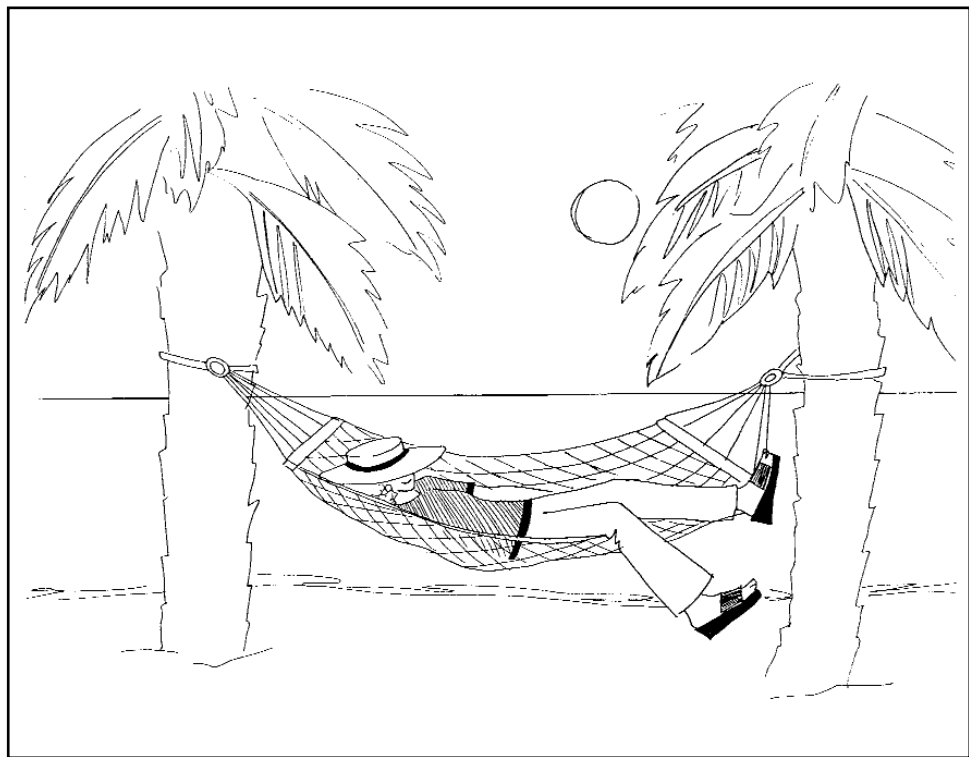


# FLORIDA PANHANDLE

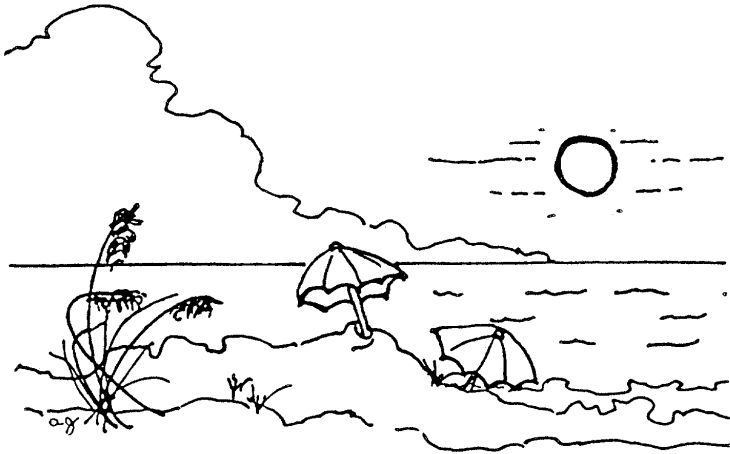




# Florida Panhandle

Burial mounds found along Florida's west coast show that Indians may have lived in the area as long as 10,000 years ago. Legends of a fountain of youth brought the Spanish explorer Juan Ponce de Leon here in 1513. He claimed the region for Spain and named it for the many flowers he saw there; *Florida* is a Spanish word that means "full of flowers." The Florida Panhandle has many habitats, from glades to forests to bogs.

For years, the area along the Panhandle has been called the Emerald Coast because of its beautiful blue-green, crystal-clear water. Unlike those of other resort areas, the beaches here contain very little coarse coral and shell, which gives the sand the consistency of powdered sugar.



# Pensacola

Pensacola is the Old South blended with a bit of modern Florida and a generous dash of Colonial Spain. Pensacola Bay, discovered by Hernando DeSoto in 1540, is the largest natural, land-locked, deep-water harbor in Florida and has been the key to the city's history and development.

The Spanish established the first settlement here in 1559 and, for the next 150 years, Pensacola lived under the flags of Spain, Britain, and France before becoming a U.S. Territory in 1821.



Three historic districts evoke Pensacola's colorful past: Seville District, Palafox District, and North Hill District. These areas have been beautifully restored and are listed on the National Register of Historic Places. Folk, Victorian, and Creole homes line the avenues—many have been converted into restaurants and shops. For more information you can go online at [www.visitpensacola.com](http://www.visitpensacola.com).

When you enter the **National Museum of Naval Aviation**, be prepared to gasp. It is the second largest museum of its type in the world, containing 250,000 feet of internal exhibit area. For starters, the breathtaking, seven-story, glass-and-steel Blue Angel Atrium features

four A-4 Skyhawks suspended 30 to 50 feet above you in diamond formation.

The museum has a huge multimedia theater with a seven-story IMAX screen, which shows a premier movie about naval aviation and an in-flight view of a Blue Angels' air show. This excellent 40-minute film is shown hourly.

More than 100 navy, marine, and Coast Guard aircraft from the early 1900s to the present day share floor and air space; among them, the NC-4 *Flying Boat*, the first plane to cross the Atlantic; an F-2 H-4 Banshee from World War II, an HD-1 Hanrist from World War I, the Command Module from the 1973 Skylab, and the only F-14 Tomcat on public display in the world. There is a replicated flight deck of the World War II U.S.S. *Cabot* aircraft carrier, a flight simulator, cockpits that you can actually climb into, and a flight adventure deck geared toward children. Although all of the aircraft have reached the end of their service life, they are all in pristine condition.

You will probably want to spend the entire day here! Guided tours are held several times during the day or you can wander happily on your own. There is a nice café, a snack bar, and a gift shop.

The museum is located off of Navy Boulevard on the base of the Naval Air Station (signs will direct you). Admission is free, although you need to buy a ticket to the movie. The museum is open from 9:00 A.M. to 5:00 P.M., seven days a week, except for Thanksgiving, Christmas, and New Year's Day.

Don't expect just the men and boys to be excited with this place. Everyone is impressed. There is a sense of history and dedication in this spacious building and the aircraft displays are spectacular. For more information, call (850) 452-3604 or (800) 327-5002. The Flight Deck Museum Shop's telephone number is (800) AIR-NAVY.



**Fort Barrancas** sits on a high bluff overlooking the entrance to Pensacola Bay. The natural advantages of this location inspired three nations to build forts here. The first one on this site was the British Royal Naval Redoubt built in 1763. The Spanish completed a fort in 1797 and named it San Carlos de Barrancas (*barranca* is Spanish for "bluff"). After the War of 1812, the United States decided to build forts in all major harbors and in 1821 Pensacola was selected for a navy yard. Using the old Spanish water battery as a base, the Americans replaced the old wooden fort with a stronger brick one.

As you leave the Visitor's Center of the fort, you will see how the natural embankment protected the fort from behind. At the top of the path, suddenly before you is a panoramic vista of the fort, white sand, and tree-lined Pensacola Bay, and the wonderful old lighthouse just beyond. The fort is neatly contained, surrounded by a dry moat, and accessible only by a drawbridge. This historic place became part of the Gulf Islands National Park and Seashore in 1971 and, following 18 months of restoration, it was reopened in 1980. It is open from 9:00 A.M. to 5:00 P.M., seven days a week, except Thanksgiving, Christmas, and New Year's Day.

Nearby you can visit the **Advanced Redoubt** of Fort Barrancas. This was built between 1845 and 1859 and is unique among early American forts. Barrancas not only protected the harbor, but it was also needed to defend the peninsula where the navy yard was situated. The Advanced Redoubt was to assist Fort Barrancas in this role by defending against land-based assaults.

The **Pensacola Lighthouse** was the first built by the United States on the Florida Gulf Coast. It cost \$6,000 and was finished in 1825. In 1858, a Fresnel lens, cut and polished in Paris, replaced the original lamp and is still used today. Electricity furnishes the power and operation is automated. The United States Coast Guard maintains the lighthouse. Tours are available on Sunday from 12:00 noon to 4:00 P.M., July through October. Children must be six years of age or older to climb to the top. For more information about times and free tours, call (850) 455-2354.

**Yamato's** restaurant has made a home in Pensacola since 1974 and, even though the tourists are welcome, the locals call it "family" and keep it busy. This authentic Japanese restaurant has a sushi bar, tatami room (where you must take off your shoes), a hibachi section (you know, where the staff are wizards with knives), and a big dining room for folks who just want delicious Japanese cuisine.

If you are visiting for the first time, you might stick with the teriyaki dishes or Yamato's Genghis Khan, which is a sampling of some of the specialties of the house. Yamato's is located at 131 New Warrington Road and is open seven days a week, from 11:00 A.M. to 2:00 P.M. for lunch and from 5:00 P.M. to 10:00 P.M. for dinner. Check for weekend hours. The telephone number is (850) 453-3461.

In an unassuming blue and white building, located on Navy Boulevard near U.S. Highway 98, is **Chet's Seafood Restaurant**. A landmark since 1981, this family-owned and family-run business is serious about seafood.

Inside is one room with tables always filled with hungry, mainly local, patrons. "Best fish in three counties," says one. Hands down. The wait staff is efficient and menu selections are simple and simply delicious. The house specialty is mullet, either fried cornmeal crispy or marinated in lemon juice and milk and then fried or broiled. Shrimp, oysters, etc., are also available. Order the excellent coleslaw for a side and then get banana pudding for dessert.

The affable Sanders family is responsible for all these good eats. Three generations are here (a sister runs the "sister" restaurant in Pace, Florida) and they are a busy bunch. Chet's (named for the founder and the owner's father) is open Thursday through Saturday, from 11:00 A.M. to 9:00 P.M. During the rest of the week, the family is out fishing for your catch of the day. Owner Randy Sanders says, "We're just an old-fashioned place. I don't even have a fax machine!" Who needs to fax when you can fish and cook like this? Chet's is located at 3708 Navy Boulevard. No reservations and no credit cards are accepted. The telephone number is (850) 456-0165.



**Bailey's Farmers Market**, serving customers since 1964, is a riot of colors and textures. Oranges, lemons, grapefruit, and apples are piled literally six feet high, while vegetables—familiar and rare—are everywhere. Sharing counter spaces are gourmet lettuces and mangoes, nearly football-sized papayas, napa cabbage, California avocados, Japanese eggplants, saucer-sized Portobello mushrooms, and, of course, tomatoes and beans and corn and collards and more.

There is even a Caribbean corner with coconuts, plantains, yucca, and chayote. You'll be glad you came here. Open daily at 8:00 A.M., the market is located at 4301 North Davis Highway. The telephone number is (850) 434-7644.



It is the Taj Mahal of seafood markets! If you go to **Joe Patti's Seafood**, nothing else will quite measure up. Joe Patti, born in Sicily, came to the Gulf Coast in the 1920s and worked the snapper boats;

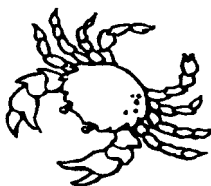
later his sons founded Patti Shipyard and this huge seafood store that sells wholesale to restaurants and the public.

Situated at the foot of A Street on Pensacola Bay, Joe Patti's is a squeaky clean delight. Walk around and marvel before you get a number. Once you do, an efficient staff member will wait on only you from the beginning of your order until you take it out of the door—signed and sealed in a cooler (yours or theirs) or a thick paper bag (for live crabs).

The freshest-ever seafood is displayed on ice with lemons, limes, and fresh ginger scattered around: shrimp, oysters, mahimahi, yellow-fin tuna, scallops, snapper throats, live crawfish, squid, flounder, roe, frog legs, and more. A freezer contains cooked entrées: crab cakes, stuffed crabs, “jambalaya, crawfish pie, and filé gumbo!”

In the back is a sushi kitchen with a large menu. The rolls are varied—lobster, salmon, crab, tuna, and veggie. Or you may want to take home one of the house specialties; the Pensacola Roll contains seared tuna, avocado, asparagus, and cucumber. You can also call in your order.

Joe Patti recently added **Amangiari**, a superb deli that gets better every year. There is a selection of wines in all price ranges. Along with breads, pastas, and sauces, there is an assortment of organic and salt-free spices from Spice Hunter. A small table contains bread and samples of the extensive selection of oils for dipping and cooking. In refrigerator cases are meats, cheeses, patés, and desserts—ah, tiramisu! You can also purchase *gelato*, the refreshing Italian ice cream. Joe Patti's is a pleasant, busy place. It is open seven days a week at 7:00 A.M. The telephone number is (850) 432-3315.



Nearby, at 610 South C Street, is **Captain Joey Patti's Seafood Deli**. You might overlook this uninspired building if it weren't for the cars clogging the parking lot. All those drivers are inside, munching on the livin'-end, best-ever fried seafood. Is it fresh? Well, you can see the shrimp trawlers from the parking lot!



There are the usual offerings in this no-frills place—shrimp, oysters, crab claws, scallops, or fabulous grouper—and you can order a sandwich, basket, or dinner. It is all lightly and deliciously fried and served efficiently. At one end of the building is the takeout counter (as you open the door you can see and smell the layer cakes cooling). If you've got landlubbers with you, they can order fried chicken or a burger. It is open for lunch Tuesday through Friday at 10:30 A.M. and Saturday at 11:00 A.M. Cash only, please. The telephone number is (850) 434-3193.

### Baked Crabs

Fresh crabs, cleaned  
Butter  
Garlic salt  
Worcestershire sauce

Preheat oven to 350 degrees. Clean crabs by removing outer shell and insides but leaving legs. Place crabs, cavity-side up, on a baking sheet with a dab of butter in each one. Sprinkle each with garlic salt and a dash of Worcestershire. Bake for 20-30 minutes. Yield: 3-4 crabs per person.

(Recipe courtesy of *Some Like It South!* cookbook of the Junior League of Pensacola.)



Coffeehouses are springing up everywhere, but few are as authentic as **Good Neighbor Coffee House**, where coffee making is the passion of owners Tracy and Steve Spracklen.

Good Neighbor has no gimmicks. The setting is simple and uncluttered, except for the few antiques lining the walls left by the previous owners. The tables in the coffeehouse are small and located in special sunny spots where you can read your journal or borrow a book

from the pocket-book library in the corner. The piano is played by Steve Spracklen when he has time. This is a civilized place where one can enjoy a delicious cup of coffee or cappuccino and have freshly made muffins or sandwiches.

Good Neighbor Coffee House is located at 700 West Garden Street and, if you time it right, you will find good shopping along the block after you finish your coffee. It is open from 7:00 A.M. to 2:00 P.M., Monday through Friday. Call for Saturday hours. The telephone number is (850) 434-1846.



Since 1972, the **Linen Corner** (698 West Garden Street) has graced the corner of West Garden and Donnelson with lots of style. To say this neat shop is diverse is an understatement. Literally, you can buy for every person on your list in this one spot.

Robin Ellinor and daughter Cheryl Hart have gathered linens and lingerie, towels, clothing for ladies and infants, hemstitched place mats, shower curtains, and seasonal gourmet foods—to name just a few items. Robin says, “We never really know from season to season what will be selling. We just decide while we’re at market.”

Do stop by. It is a pretty safe bet that you won’t leave empty-handed. It is open six days a week from 10:00 A.M. The telephone number is (850) 438-9887.



The “gang of four” are the owners of **The Market and Mainly Shoes** (248 West Garden Street). Anne Frechette, Tish Childs, and Tina Bond have the Market part and Peggy Woolverton has the Mainly Shoes part. They stuff the place with designer clothing, shoes,

and accessories; then they let the customer have at it. You are on your own to select what you want and they leave you alone. However, if you need them, they will come running.

The Market and Mainly Shoes is a spot with panache, and the laid-back attitude of the personnel is refreshing and fun. Both stores are open six days a week at 10:00 A.M. The telephone number for The Market is (850) 434-3012 and the telephone number for Mainly Shoes is (850) 438-7114.

A gift shop is a gift shop is a gift shop, but not so with **Artesana** (242 West Garden Street). The layout of the store is so appealing that you will want to stay for a good while. The second floor is stuffed with baskets that pour over the balcony and down the stairs. Artesana carries planters big enough for trees and small enough for bonsai. The paper products are taken from beautiful china designs and the shop has whitewashed birdhouses in primitive shapes of churches, log cabins, country stores, etc. All are very reasonably priced.

Artesana is a full-scale, full-service gift store, and if you cannot find “just the right thing”—well, there’s no hope for you. It is open from 10:00 A.M. until 5:00 P.M., Monday through Saturday. The telephone number is (850) 433-4001 and the Web site is [www.artesana-gifts.com](http://www.artesana-gifts.com).

At the corner of Palafox and Garden, take a few minutes to really look around. The wide, grassy median is the shaded Martin Luther King Memorial Park, and in this area of just a couple of blocks are five beautiful churches.

Near the top of Palafox is the lovely, sand-colored brick First Baptist Church. Below it is the brown, sandstone First Methodist Church (1908) with twin steeples. The Christ Episcopal Church, on the west side of the street, is built of pale stucco in the Spanish style and has a distinctive red-tiled roof. It also has a pretty courtyard overlooking Palafox. Next door is Immanuel Lutheran Church—be sure to notice the exquisite stained-glass windows. Last, but not least, is the quiet, old St. Michael’s Catholic Church (1885), where, next door, the rectory has a breathtaking rose garden.



Pensacola’s own Norma Murray has four locations, each one as good as the other. Geared to the busy, corporate crowd, **Norma’s on the Run** offers a specialized menu of breads, salads, pastas, and sandwiches.

Norma's has a great takeout menu and a good bag lunch. It is located at 28 North Palafox; the hours are from 10:30 A.M. to 3:00 P.M., Monday through Friday. The telephone number is (850) 434-8646. Other locations are Cordova Mall, (850) 476-3702; West Garden, (850) 470-9785; and Bay Front Parkway, (850) 438-9565.

Locals just call it **The Big Easy**, but its complete name is "The Big Easy New Orleans Tradition Po-Boy Shop"—so you pretty much know what to expect. What you may not expect is a busy spot with excellent service and some of the best cooking around.

It's not all Creole—there are some good pasta dishes as well as fried platters—but the po' boys are outstanding. The roast beef po' boy rivals the best in the French Quarter and the muffaletta is noteworthy. Don't dare pass up the fried onion rings or the bread pudding.

Located at 286 North Palafox (just a couple of blocks north of Garden Street), The Big Easy also has a tiny bar and just-loud-enough music. It is open Monday for lunch and Tuesday through Saturday for lunch and dinner. The telephone number is (850) 438-2444.



"Le pain" at **Napoleon Bakery** (101 South Jefferson Street) is baked daily as only the French can. The breads will be your favorites; every morning they pile the loaves of baguettes, ryes, and sourdoughs in high wooden racks to cool. Although high in caloric count, French bread has no fat and should be eaten the day you buy it—which is no problem since you will begin pinching it off before you reach your car.

The French pastries in the glass cases are so beautiful they look like paintings; they are all irresistible. Two favorites are the Mozart cake and the strawberry cream puffs. You must try a little cake shaped like a mouse, with white icing and chocolate eyes and tail; his ears are slivers of almonds and the inside is a vanilla cake with a rich cream filling. When asked what the French name for this cake was, the tolerant lady behind the counter said, "Mouse."

Pensacola is lucky to have Messieurs Kaufke and Pitzmann, who are not only the bakers at Napoleon but the owners as well.

Napoleon is open from 7:00 A.M. to 5:00 P.M., Monday through Friday, and from 7:00 A.M. to 2:00 P.M. on Saturday. The telephone number is (850) 434-9701.

*Note:* Please use your beginning French with the staff only when the bakery is not crowded!

New to downtown, but not to Pensacola, is stationer extraordinaire **Ginger Bender**. Coming from San Francisco years ago, Ginger set up shop in a home studio. Happily, she is now down on South Palafox at number 8. In a snappy shop, you can find literally everything you need or want in the paper/desk line, beginning with exquisite custom-designed stationery and invitations.

The choices here are vast: business cards, silver key chains, leather planning diaries, CD holders, photo albums, luggage tabs, recipe cards, mousepads, children's stationery sets (including a "camp kit"), wedding planners, and picture frames—all ready to be personalized if you wish.

A new line of masslenn and rice paper cocktail napkins and guest towels are simply beautiful. Ginger also stocks fine fountain pens, handsome heavy paperweights, birth announcements, and even tiny leather "little black books." Do not miss this ultracomplete shop. It is open from 10:00 A.M. to 5:00 P.M., Monday through Friday; other hours are by appointment. The telephone number is (850) 435-7797 and the Web site is [www.gingerbenderstationery.com](http://www.gingerbenderstationery.com).



The **Picadilly Deli**, a 50-seat sandwich shop, opened in 1981. The deli is located in a century-old former feed and grain store and the owners peeled paint and wallpaper for six months. Two elevated decks were added and pipes and columns were decorated.

Soups, sandwiches, salads, and desserts are the fare—either for eating in or taking out—and everything is good. The Friar Tuck

Sandwich is a favorite, but if you are a vegetarian, order the Sherwood Forest. Thirst quenchers include Killians on tap. The deli is open for lunch at 11:00 A.M., Monday through Friday. It is located at 102 South Palafox. The telephone number is (850) 438-3354.

Don't miss **Oasis** at 104 Palafox. This oasis/New World rugs shop has an outstanding collection of high-end new Oriental rugs; countries of origin include Egypt, Turkey, China, and Tibet, to name a few. Most of the rugs are vegetable dyed, resulting in antique-looking soft colors. Owners Ron and Ginger Weible also carry antique reproduction rugs—hand-knotted copies of beautiful old Persian designs.

This is a real hands-on shop, meaning you can take a rug home and “try it on.” It is open at 10:00 A.M., Tuesday through Friday, and at 11:00 A.M., Saturday. The telephone number is (850) 470-9600.

You won't fail to find a treasure to take home from the **Front Room at J G Interiors**, an exceptional shop with good, fun merchandise. Owner Jim Goldman shops on the West Coast, returning time after time with unusual and well-priced items. The art, however, is all local and all good. Some of the distinctive pieces include a handsome leather bed, framed mirrors from South Africa, and great house-blessing crosses. The shop itself looks like someone's eclectic living room. Fantastic freeze-dried palm trees (for sale) add to the ambience. It is open at 9:00 A.M. Monday through Friday and at 12:00 noon Saturday. It is located at 106 Palafox Place. The telephone number is (850) 438-8112.

**Blue Morning Gallery**, located at 112 Palafox Place, is a co-op gallery with a new twist. It has around 35 working artists who create the art and then take turns staffing the store. This means that the nice folks working here are as well informed as they are talented. Along with paintings and pottery, Blue Morning also has jewelry, photography, dolls, and glass. It is open six days a week at 10:00 A.M. The telephone number is (850) 429-9100.

**Spotters'**, located at 120 South Palafox Street, is for the birds! Literally. **Spotters' Bird Watcher Shoppe, Inc.** is full to the brim with everything you need to entice, feed, house, and water your feathered friends. There is a multitude of houses for birds, bats, butterflies, and even ladybugs. You can purchase feeders, fountains, and field guides as well as spotting scopes with 60x magnification. The hand-blended seed selection is varied and specialized and includes bluebird nuggets and woodpecker's delight.

The inventory of items is really amazing; however, owner Pat Furr says, “The most important thing we have to offer is our knowledgeable

staff, ready to help you with anything.” You will enjoy this most pleasant shop. It is open six days a week at 10:00 A.M. The telephone number is (850) 438-4959.



Nearby is **Trader John's**, a bar that has been the haunt of pilots and lovers of flight for over 50 years. You will be astonished at the photographs and memorabilia lining the walls and the handmade model planes hanging from the ceiling.

The building was erected in 1896 and has been home to various businesses over the years, including a ship chandlery in the 1920s. Trader John's arrived in 1950 and has been a favorite ever since. Grab a "Wing Walker," a specialty of the house, and take a sentimental journey through this museum of flight. It is open daily at 3:00 P.M.

### Wing Walker

1 jigger rum  
 $\frac{1}{4}$  jigger gin  
 $\frac{1}{4}$  jigger Triple Sec liqueur  
Dash grenadine

Mix well in glass. Add ice and fill with Tom Collins mix. Find a designated driver.

If you are a woman who loves beautiful clothes, **Sarah's** will bring tears to your eyes. At the age of 10, Sarah Brown began working in her mother's shop, Mary's Corner, which was located on the corner of Garden and Coyle for 40 years. She now owns her own swish store at 517 Palafox and shows her sense of style in interior design as well as fashion.

Sarah carries investment-type clothing (which means expensive), but the sports lines appeal to every purse. Her accessories are the whipped cream of the ensembles and could be hung on the wall as objets d'art.

When Sarah says that personal service is the key, she means it. Her competent personnel will help dress you from head to toe with the look that is best for you; the hard sell is not the way she does business. Sarah wants her customers to be her best advertisement.

Once you become a Sarah's customer, you are a "lifer," because she never gives up on you. You may take an item purchased earlier and she will update it—using a scarf, a flower, a shorter hem, a longer hem—whatever it takes to put it back in vogue.

Sarah's is no secret—the store is known far and wide by every clotheshorse along the Gulf Coast. Sarah's is open from 10:00 A.M. until 6:00 P.M., Monday through Friday, and from 10:00 A.M. until 4:30 P.M. on Saturday.

Style is the dress of thought.

—Samuel Wesley, 1700

Smack dab in downtown Pensacola, on South Palafox, is **Mr. Manatee's**, a rollicking, open-spaced restaurant where you feel you are in a place to shake the sand out of your shoes instead of being in the center of the business district.

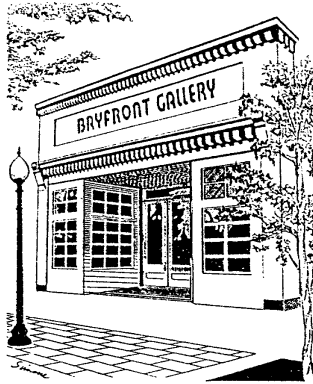
Mr. Manatee's offers a varied menu of chowders, appetizers, and entrées that you can count on to be very tasty. The grill's best choices are their Caribbean specialties such as fried Coconut Shrimp, Cracked Conch Sandwich, and Gator Tail Bites (it is gator). You must be forewarned of the "hot box" that is brought to every table—these six sauces are lethal. The restaurant has a nice deck outside that overlooks a small marina where two slips are available for customers who come by boat.

Mr. Manatee's is located at 619 Palafox and open for lunch and dinner daily. The telephone number is (850) 434-0001.

One block south of Mr. Manatee's are two of the most exceptional shops in Pensacola.

**Bayfront Gallery** at 713 South Palafox is aptly named, for it is a gallery with collections of art and fine crafts to view as well as to purchase.





Bayfront Gallery enables the modest collector to own original pieces of art by foremost artists of the day. Owners Kathy and Leighton Breazeak draw from more than 400 artists in the country whose work in clay, glass, fiber, metal, and wood is pleasing to touch and use in your daily life. Sculptor Don Drum uses heavy cast-aluminum and designs beautiful skillets, covered dishes, and bowls for practical as well as aesthetic uses. A husband-and-wife team from Oregon, who call their business Tin Workmen, produce ingenious shapes from hammered pewter; their delightful measuring cups and fish-shaped spoons would never be hidden in a kitchen drawer.

Hanging on a column in the back of the store are beautiful bells with tones soft and mellow. These bells were created by Tom Torre from Washington, whose medium is recycled industrial material.

American crafts have become a serious art form of today and Bayfront Gallery will stand up anywhere as a place for the collector or investor of important American crafts. It is open from 10:00 A.M. until 5:30 P.M., six days a week. The telephone number is (850) 438-7556.

Across the street from Bayfront Gallery is another rare shop, **Quayside Market**. You enter to a sea of white, starched linen: counterpanes, napkins with Venetian lace, hand-embroidered pillowcases and place mats—all kinds of treasures new and old that are unusual and hard to find. As you go from room to room, you will find other things, such as depression glass, china and silver, old jewelry, and kitchen collectibles. Well, it will take a team of oxen to get you out of Quayside Market. It is open from 10:00 A.M. until 5:00 P.M., Wednesday through Sunday. The telephone number is (850) 432-2577.

A great restaurant on the corner of Palafox and Zaragoza streets

is **Jackson's**, named for the statue of Andrew Jackson in the park across the street. It is in a historic and beautiful 1860s building. The dining room is pure and understated elegance. Blonde walls and ceilings are a serene backdrop for spectacular chandeliers that are hand-crafted of iron and resemble tree branches. These works of art, forged by Thor, a metallurgist from Baton Rouge, are enhanced with tortoiseshell lampshades. The only other "decoration" is a giant and peaceful mural of the park.

The acoustics are good, the service is impeccable, and the food is simply outstanding. Superb cuts of meat, game, and seafood are prepared innovatively by renowned chef Irv Miller, who has an impressive résumé. Besides the food, presentations are different and lighthearted; Coastal Pot Seafood Soup is served in a small cast-iron pot.

A different touch is the Fixed Price Early Dinner Menu. This includes a salad and entrée served at a time and price that appeal to many diners. Jackson's has received the "Award of Excellence" from *Wine Spectator* and has been listed as one of Florida's "Top 200 Restaurants" by *Florida Travel*. Be prepared to pay for the fine quality. It is open seven days a week. Happy hour begins at 4:30 P.M., early dinner is at 5:00 P.M., and evening dining begins at 6:00 P.M. Reservations are recommended. The telephone number is (850) 469-9898.

**New World Landing** is so discreetly situated you may have to really look for it. Just two blocks from Pensacola Bay, the inn, formerly a box factory and warehouse, opened in 1983. It is within walking distance of Palafox Pier, two Historic Districts, four museums, and some good restaurants.

Small—only 15 rooms—and quiet, New World is a great getaway place with a New Orleans French Quarter feel to it. Spacious, uncluttered rooms (and one suite) make for a very pleasant visit. A complimentary Continental breakfast is served. The inn is located at 600 South Palafox Street. The telephone number is (850) 432-7736 and the Web site is [www.newworldlanding.com](http://www.newworldlanding.com).



Beautiful progress has been made on the Palafox Pier around the Bayfront Auditorium. A new building holds retail shops, businesses, and condos—all with views of the bay and harbor. In another new building is **Lillo's Trattoria**, a restaurant with an incredible view. Lillo's has come from Gulf Breeze, where it enjoyed popularity for a number of years. The Lillo family has been in the restaurant business since the 1940s.

Open for lunch and dinner, Lillo's also has a good menu for Sunday brunch, which includes a "bottomless glass of champagne." The restaurant is beautiful. Tall glass doors open the dining rooms and bar to a dining terrace overlooking bay, boats, and sunsets (in rare inclement weather, clear shades are lowered). Lillo's is located at 997 South Palafox. The telephone number is (850) 470-0773.

**The Pensacola Culture Center** (400 South Jefferson Street) is not only a work of art outside, but a mecca for all the arts inside. This white-scrubbed structure is the old Records Building and has been transformed, with a theater wing on one side (seating about 500) and business offices for the arts on the other side. The Pensacola Culture Center has a ballet school and a historical society.

The Pensacola Culture Center is a hive of activity. You will usually find a good artist exhibited there. Much information is available on current amusements in the city and it would be a good starting point for visitors. The Pensacola Culture Center is open Monday through Friday, from 9:00 A.M. until 8:30 P.M. The telephone number is (850) 434-0257.



For serious antiquers, a quality shop is **Cleland Antiques** in an interesting 1840 house in the picturesque Seville Historic District. The Clelands specialize in 18th- and 19th-century American furniture and you will find folk art, Windsor chairs, pine chests, and copper and pewter accessories in primitive to formal styles. Cleland Antiques is

located at 410E Zaragoza Street, just off Seville Square. It is open Tuesday through Saturday at 10:00 A.M. The telephone number is (850) 432-9933.

When asked to name one of the best restaurants in Pensacola, many locals will say **Jamie's**. This unpretentious French restaurant is located in an old house on East Zaragoza, one-half block from Seville Square. The house is smallish, with intimate rooms, each filled with a few tables. Thick white tablecloths and fresh flowers suggest a typical French restaurant in Provence.

The cuisine is an excellent balance of meats and fish dishes with delicate sauces. The Deux Poisson, a favorite, is two fresh fish of the day with two different sauces. Jamie's has received the "Award of Excellence" from *Wine Spectator* and the restaurant is proud of its wine cellar.

Jamie's is an intimate restaurant best enjoyed by two to six people who want to make eating an event, not simply a place to go before an event. Reservations are recommended. It is open Tuesday through Saturday for lunch and Monday through Saturday for dinner. The telephone number is (850) 434-2911.

**Dharma Blue**, rated "a double yum-yum" by a local patron, is a bright, happy café located across from Seville Square in one of the historic homes. On a fine day, porch dining is nice, but don't miss the colorful Caribbean-style interior with the gay, whimsical paintings of Pensacola artist Ann Frantic. A vivid mural of flora and fauna covers the entire wall of the back banquet.

There is a small sushi bar and a tempting menu. For dessert, try the Blueberry Cream Pie. By the way, "dharma blue" is a Caribbean phrase. *Dharma* means "essence of all good things and service to all people" and *blue* refers to a "cloudless sky or sea." Prices are moderate. Lunch and dinner are served six days a week. The café is located at 300 South Alcaniz. The telephone number is (850) 433-1275.

Just on the edge of the Historic District is a neat gallery that has been showcasing area artists for years. In **Atelier Alcaniz**, owner and artist Karin Zimmerman shows her own work—large, mystical pieces—as well as those of local fellow artists like Ann Morley, who paints and hand-builds whimsical pottery pieces under the name of "Frantic," and Wendy Creswell, who weaves outstanding baskets. Located in a wonderful old commercial building, with wooden flooring that was once ship decking, and 18th-century brick, this gallery/working studio has a collection of paintings and pottery that will appeal to collectors. Atelier holds weekly pottery classes and sells North Carolina clay, glazes, and hard-to-find pastels for artists. Instead

of having works on consignment, juried shows are often held with prestigious judges. Atelier Alcaniz is located at 56 South Alcaniz Street. It is open six days a week at 10:00 A.M. The telephone number is (850) 433-7749. Call if you would like to be on the mailing list.

With the exception of the Naval Air Museum, which is located at the Naval Air Station, all of Pensacola's museums are located downtown, within walking distance of each other. The **T. T. Wentworth State Museum**, located in the old Pensacola City Hall on Jefferson Street, is a beautifully renovated Italian Renaissance structure. Exhibits portray West Florida's history and there is a hands-on exhibit for children. It is open Tuesday through Saturday. The telephone number is (850) 595-5985 and the Web site is [www.dos.state.fl.us/dhr/pensacola](http://www.dos.state.fl.us/dhr/pensacola).

The Spanish Revival-style building that houses the **Pensacola Museum of Art** at 407 South Jefferson was once the old city jail. Bars that once kept prisoners in now protect works of art. Call about family days. It is open Tuesday through Saturday. The telephone number is (850) 432-6247 and the Web site is [www.artsnwfl.org/pma](http://www.artsnwfl.org/pma).

Built in 1882 as the Gulf Saloon, the building at 115 East Zaragoza now serves as the **Pensacola Historical Museum**. Exhibits highlight major themes in Pensacola's history under five flags. The museum is open Monday through Saturday. The telephone number is (850) 433-1559 and the Web site is [www.pensacolahistory.org](http://www.pensacolahistory.org).

The **Civil War Soldiers Museum**, located at 108 South Palafox, exhibits a diverse collection that offers insights into our nation's rich history. It is open Tuesday through Saturday. The telephone number is (850) 469-1900 and the Web site is [www.cwmuseum.org](http://www.cwmuseum.org).

In Pensacola's Historic Village are two other museums, housed in turn-of-the-20th-century buildings—the **Museum of Industry** and the **Museum of Commerce**, located at 200 and 201 East Zaragoza Street, respectively. The Web site is [www.historicpensacola.org](http://www.historicpensacola.org).

**Quayside Art Gallery** faces Ferdinand Plaza at the corner of Zaragoza and Jefferson. The building was constructed in 1873, one block north of the wooden "quays" or wharves, for square-rigging sailing ships. It was once headquarters and social center for the Germania Steam Fire Engine and Hose Company.

Quayside was established in 1973 and is maintained by Pensacola Artists, Inc. There are two floors of works created by over a hundred area artists and you will find original art in every medium. On the mezzanine are individual portfolios of matted but unframed paintings, photographs, and drawings.

This is the largest co-op gallery in the Southeast. It is open six days a week at 10:00 A.M. and Sunday at 1:00 P.M. The telephone number is (850) 438-2363.

**Historic Pensacola Village** is located in the heart of one of the oldest historic districts in the Southeast. You can experience West Florida's rich heritage through tours of three restored houses decorated in the period, the circa-1831 Old Christ Church, and the Colonial Archeological Trail. Tours are offered six days a week at 11:00 A.M. and 1:00 P.M. The ticket office is located in the circa-1805 Tivoli House at 205 East Zaragoza Street. Tours begin here and you will also find a museum gift shop. The telephone number is (850) 595-5985 and the Web site is [www.historicpensacola.com](http://www.historicpensacola.com).



**Seville Quarter** is Pensacola's premier entertainment and dining complex and has been wonderfully remodeled. This is the home of **Rosie O'Grady's**, called "Lili Marlenes" when it opened in 1967. The distinctive building that houses Rosie's was built in 1871 as the Pensacola Cigar and Tobacco Company.

Space does not allow justice to be done to the myriad accoutrements, all with historical significance. Antique doors, bars, mirrors, chandeliers, tables, and chairs are from interesting buildings all over the United States, England, and Scotland as well as from Liberty ships and master schooners. Please take the time to pick up a brochure about the complex's history.

You'll want to visit everything here: the **Palace Oyster Bar**, **Phineas Phogg's** dance floor (the DJ's booth was once a pulpit in London), **Fast Eddie's Billiard Parlor**, **End O' The Alley Bar**, and **Apple Annie's Courtyard**, where there is a jazz brunch on Sundays. There is live entertainment most nights.

Rosie O'Grady's is located at 130 East Government Street. It is open seven days a week at 11:00 A.M. The telephone number is (850) 434-6211 and the Web site is [www.rosies.com](http://www.rosies.com). This is a world of fun, food, and fantasy in Historic Downtown Pensacola.

You will enjoy a ride on the **City of Five Flags Trolley**. Simply park in the Park and Trolley lot across from the Pensacola Civic Center. Trolleys arrive in the parking lot every 15 minutes, Monday through Friday, from 9:00 A.M. to 4:00 P.M. There is a small fee and the ride includes a 45-minute round trip tour of downtown Pensacola; stops are located throughout downtown. Trolleys are wheelchair accessible. For information call (850) 595-3228, Extension 50.

**The Heirloom Shop**, at 507 South Adams Street, is tucked away at the end of a shady, little street and may be hard to locate; but if you are interested in French handsewing or smocking, it is worth finding. Bolts of beautiful batiste, laces, ribbons, and edging are neatly displayed around the shop. Owner Mary Dickson Quina offers classes for those who want to learn and she also offers pleating and hemstitching services for those who already know. The telephone number is (850) 433-7728.

**The Pensacola Fish House**, located at 600 South Barracks, just off Main Street at Seville Harbor, is a popular, laid-back seafood restaurant with a sweeping view of Pensacola Bay and the bay bridge. In pleasant weather, this is an ideal spot to soak up the Pensacola waterfront ambience while dining on the deck outside.

The signature dish is the award-winning Grits A Ya Ya, which is shrimp sautéed with bacon, spinach, Portobello mushrooms, garlic, and cream, served over Gouda Cheese Grits. The menu also includes sushi, which is prepared in a separate kitchen.

On weekend nights, a live band entertains customers and the atmosphere is rustic-casual. You will see everything from shorts and sandals to coats and ties. It is open seven days a week, from 11:00 A.M. to 12:00 midnight (or thereabouts). No reservations are required. You can call at (850) 470-0003 or go online at [www.pensacolafishhouse.com](http://www.pensacolafishhouse.com).

A favorite restaurant of tourists in Pensacola is **McGuire's Irish Pub**, which has been around since 1977. No stone is left unturned for you to have a brawling good time with good food to boot.

St. Pat's is the big day at McGuire's, where the green beer flows and the Irish songs abound; in fact they celebrate for the whole month of March.

McGuire's has a cookbook by Jessie Tirsch, the coauthor of *Emeril's New New Orleans Cooking* and the author of chef Paul Prudhomme's *Seasoned America*. *McGuire's Irish Pub Cookbook* includes recipes of the favorite dishes served throughout the years.

McGuire's romps from 11 A.M. until 2 A.M. seven days a week. You cannot miss it at 600 East Gregory Street—just look for the big, green bus with a shamrock painted on it. McGuire's accepts no reservations, so call (850) 433-6789 to find out about the crowd. While you're there, don't miss the gift shop.



If you have not experienced **Hopkins House Restaurant** (900 Spring Street), you must take in this Pensacola tradition. Set in a quiet old neighborhood in north Pensacola, this boardinghouse has fed people for more than 40 years with the best Southern cooking ever eaten.

Arkie Dell, better known as “Big Mama Hopkins,” owned and operated the boardinghouse and served family-style meals until her death in 1987. Her son is determined to keep it exactly as it has always been and thus the tradition continues.

All of your favorites are here—fresh vegetables every day, with cornbread and biscuits to “sop up the pot likker.” On Sunday, Tuesday, and Friday the famous fried chicken is served, which even your mama couldn't duplicate. Don't pass up the Sweet Potato Soufflé, which is a melt-in-your-mouth dish, and the Squash Soufflé—another favorite. The menu changes daily and all of it is cooked Southern style.

The restaurant is always bulging with a real mix of people and, since Hopkins House Restaurant shows no favorites, you might need to wait on the porch or foyer for a few minutes. There is nothing contrived about this restaurant—it is strictly the basics—good food, good service, and good prices.

All you need is a good boardinghouse reach and if you don't have one, then ask for the food to be passed and say, “Thank you.” Leave a generous tip in the big jar next to Margaret, who is the cashier and



assistant manager. Margaret was 13 years old when she began snapping beans and shucking corn for the restaurant. She will tell you all about the history of the boardinghouse and will also share a few recipes.

Hopkins House Restaurant is open Tuesday through Sunday from 7:00 A.M. until 9:30 A.M. for breakfast and from 11:15 A.M. until 2:00 P.M. for lunch. Dinner is served Tuesday through Friday only, from 5:15 P.M. until 7:30 P.M. The telephone number is (850) 438-3979.



If you are spending time in Pensacola, the **Crowne Plaza Grand Hotel** (formerly Pensacola Grand Hotel) (200 Gregory Street) has the best location and accommodations. The lobby is the restored L & N Railroad Depot, which was built in 1912. In restoring this beautiful building, extensive care was taken to revitalize as much of the building's original materials as possible. The 1912 Restaurant here is good and there is a comfy lobby bar.

Pensacola is noted for its live productions offered all through the year. The Grand is just across the way from the Civic Center, making it very convenient to attend whatever function is taking place during your stay. If you are a walker, this is a perfect place to start a stroll through old historic downtown Pensacola.

The hotel is easily accessible from Interstate 10, which runs east and west just north of town. Call (850) 433-3336 or (800) 348-3336 for prices and reservations.

"Where did you get that wonderful terracotta birdbath?" "duh." "Duh?" "No, **duh, for Garden and Home.**" This imaginative and worldly shop will take your breath away. Owners Jim Rigsbee and Quinn Stinson travel extensively for the merchandise—hard-to-find terracotta from Italy and other beautiful objects from China, Indonesia, Brazil, and France.

Containers, fountains, obelisks, ceramics, swings, urns, statues, and stone masks—all come together to create an irresistible shop. The shop itself is beautiful; the concrete-block walls in the original building were sponge-painted by Jim, resulting in an ancient, mossy look. There are some great pieces of furniture. Some are hand-painted, some are re-created 18th-century pieces with handmade hardware, while others are new and made from old teak.

Across a courtyard is a new building that houses more good things, including chairs, rugs, lamps, and pillows. Upstairs in a room with pumpkin-colored walls hang gorgeous chandeliers. The other good news? The

owners buy direct from the factories and, unbelievably, really do pass the savings on to you. Don't dare miss this exciting place. This store is located at 501 North Ninth Avenue and is open Monday through Saturday at 10:00 A.M. The telephone number is (850) 439-0640.

Pick up a "Historical Guide to Pensacola" at the **Visitors Information Center** at 1041 Gregory Street and take a pleasant walking tour of what was once the heart of the city in the 1700s and 1800s.

What started as a hobby has become a full-scale florist business for Alice Weller and her two daughters, Debbie Turner and Mary Alice Price. They acquired a distinctive home, built in the 1930s, from the original owner, florist Carolyn Thornton, and continue the tradition with the best all-occasion florist shop in the area, **Celebrations**.

Still a superb florist shop, it has also become a complete gift shop, with items ranging from home and garden decor to gourmet foods, gift baskets, and jewelry. There is a baby boutique, too. One small room is always brimming with fabulous holiday decorations for whatever holiday is next. Celebrations is located at 717 North 12th Avenue (on the corner of Cervantes) and is open six days a week at 8:30 A.M. The telephone number is (850) 433-2022.

Travel north on 12th Avenue and you will find a study of contrasts—crumbling old houses stand next to beautifully restored homes with manicured lawns. Beginning at Cervantes and 12th Avenue, you can work your way up to the **Sacred Heart Hospital Building**, which was built in 1915. Aside from being listed on the National Register of Historic Places, the Sacred Heart Hospital Building has kept the architectural integrity that many buildings have been unable to maintain. Housed within this historic building you will find a Montessori school, along with shops and restaurants.

If you remember "Grandma's cooking," you need to see what **Madison's Diner** has done to the recipes. Madison's meat loaf is made from certified Angus beef according to Grandma's recipe. "We just add merlot gravy." The bread is homemade and the vegetables are just as Grandma would have them—the garlic mashed potatoes may be just a little bit better. The menu includes beef, chicken, and fish dishes, along with several pastas and a lot of other good stuff. It is open daily for lunch and dinner. Madison's is located at 1010 North 12th Avenue. The telephone number is (850) 433-7074.



**J's Pastry Shop** got its name from the two brothers who started the business, Jay and Jack Steel—thus the name *J's*. They opened in 1945 and, even though it has changed hats a couple of times, it remains a busy neighborhood bakery, having much the same in baked goods as it did years ago.

How long has it been since you've seen petit fours with pastel icings and wedding cakes with a miniature bride and groom on top? Jay and Jack have those along with Cinnamon Bread, which is made like a jelly roll, and dozens of old-fashioned cookies that you have not seen in a while.

One of the bakers, Alex Cutts (who has been with J's since it opened), remembers baking a birthday cake so big that they had to get a dolly to hoist it out of the bakery. J's is located at 2014 North 12th Avenue and is currently owned by David Rowland. It is open from 6:00 A.M. to 7:00 P.M., seven days a week. The telephone number is (850) 432-4180.



When you drive up to **Stonehaus Gallery** (2617 North 12th Avenue), you will smile, for the outside wall has a mock entrance that is unmistakably Peter King's design. Walk around to the right and you will feel the heat from the huge kiln on one side and see a small gallery and workshop on the other side.

Upon entering the large studio in the back, you may see a huge fountain or fireplace being painstakingly constructed for a client piece by piece. Starting with Peter King's and his wife Xinia Marin's design, the finished work requires a team of three, including Peter's brother John King, all of whom are integral parts of the project.

Once a year the Gallery has a Christmas bazaar, when they sell many smaller items. Since there are often problems that come with larger works, the team relishes this relaxing opportunity to work on smaller designs.

Architectural ceramics are the main interest at Stonehaus now and Peter King's designs have become a national product. His motto is "We want to go where no other architect ceramists have gone before." Indeed, when you walk into someone's home and see a beautiful ceramic doorway, fireplace, or archway that makes you stop, it is probably one of Peter King's designs.

We suggest that when visiting the gallery you call first since it is a working studio; however, it always has some smaller pieces in the front gallery for sale. The telephone number is (850) 438-3273.

Just a stone's throw from Stonehaus is a serious shop with an "arty" name, **Zayszly Artz**—a place for pottery, glass, and photos. Owners Joe and L. B. Zayszly have an impressive display of pottery (his) and photography (hers). This is not your run-of-the-mill place; for one thing, the majority of the pottery is the distinctive Raku. You'll find gifts for everyone on your list and more than one piece for yourself. Look for the Raku "framed" mirrors—they are unique and good-looking. Zayszly Artz is located at 2701 North 12th Avenue. It is open six days a week at 7:00 A.M. but closed on Saturday during July and August. The telephone number is (850) 470-0101.

### **Raku**

Raku pottery is made from special Raku clay. Each piece is fired using a centuries-old Japanese technique, with each piece undergoing extreme thermal shock.



**The Coffee Cup** (520 East Cervantes) is remembered by most people as a stopping place for breakfast on the way to the beach in summer, long before Ronald McDonald was born.

The restaurant still has the best breakfast in town with farm-fresh eggs fixed any way you want them, homemade biscuits, and delicious Nassau grits (forget about getting the recipe). At lunch, the blue plate special is hard to beat, and for delicious takeout, you can order baked turkey and dressing and homemade pies, cakes, and cobbler.

Since Roy Cooley took over, The Coffee Cup is the same neat, sunny place it has always been. It is open six days a week from 6:00 A.M. until 2:00 P.M. The telephone number is (850) 432-7060.

People enjoy going to a restaurant they can count on. Consistency is the byword at **Skopelos** (670 Cervantes). You know it is going to be there; you know the food is good; and you know the prices are right. The restaurant does not rely upon a tourist trade but a clientele that has grown with it. It was the mecca for young couples having dinner during the 1950s and 1960s. These couples have since married and still come to Skopelos with their families.

Because of its loyalty to the neighborhood of Pensacola Heights, its best dish is named Scampi Cervantes after the street on which the restaurant is located. Skopelos is appropriately named for an island in Greece, meaning "rock." It is open from 5:00 P.M. until 10:00 P.M., Tuesday through Saturday, and from 11:30 A.M. until 2:30 P.M. on Friday. The telephone number is (850) 432-6565.



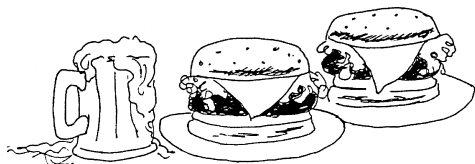
**The Marina Oyster Barn** has much the same decor as many seafood restaurants along the Gulf Coast. Gulls and Buoys (Girls and Boys) are the labels on the restroom doors and fish netting with starfish attached covers the walls. However, that is where the similarities with other restaurants end, for The Marina Oyster Barn is truly an original.

In the first place, you come from bumper-to-bumper traffic and feel a thousand miles away from it. The restaurant is protected by a park on one side and a beautiful old residential area on the other. Because the Bayou Texar (pronounced "tahar") also borders this lovely area, the residents often hop into their skiffs and paddle to the restaurant.

It is small and comfy with a view from every booth and table. It is also squeaky clean and has friendly, competent personnel: Jane Rooks, the owner since the 1970s, her son Dale, and Frank Cagle, the manager, who makes this great spot spin like a top.

The menu features seafood “every which way.” Jane says they use their special batter on all the fried fish, from shrimp to soft-shell crabs. Because of the brackish water in this area, fresh mullet is always available and Jane feels mullet fanatics love the way it is prepared. Also noteworthy are the Fish Chowder and the homemade chicken and dumplings.

To get to The Marina Oyster Barn, go east on Cervantes until you cross the bridge, then turn north and wind around to 505 Bayou Boulevard. It is open from 11:00 A.M. until 9:00 P.M., Tuesday through Saturday. The telephone number is (850) 433-0511.



East Pensacola Heights is a neighborhood—remember neighborhoods? This community is Americana revisited. It all begins at **Jerry's Drive Inn** (2815 East Cervantes), a 1950s hamburger joint that will warm your heart. When you go in for the first time, you are surrounded by the “familiar.” There is a long bar extending the length and width of the restaurant with tables lining the outside. It is not unusual to see three generations of families at a table with the baby sitting in a “punkin’ seat” on top, all eating burgers and fries and chattering away.

Televisions are in every corner, switched to whatever sport is on at the time, from football to “monster mudder races”—races between vehicles mounted on gigantic tires. There is a solid mass of pennants hanging from the ceiling and corny quips are pasted everywhere. There’s even one of those spigots that looks as if it is suspended in midair pouring eternal beer into a mug (in neon).

The personnel are easy in their shoes and serve you with gusto while exchanging barbs with the locals. By yourself or with a crowd, you will feel as though Jerry’s is family. Sha-boom sha-boom! It is open from 7:00 A.M. until 11:00 P.M., Monday through Saturday. The telephone number is (850) 433-9910.

If you want a taste of the Big Apple down South, try the **New Yorker Deli** at 3001 East Cervantes. Although takeout service is available, don’t miss the fun of going inside and seeing the tables with cartoons from the *New Yorker* magazine under the glass tabletops. After

you have gone from table to table reading cartoons, pick a table and have a seat so you can enjoy looking at all the magazine covers bordering the walls.

Obviously you will want to eat, not just look, so check out the extensive menu. If you are in the mood for something light, try one of the appetizers like Pomifeta—seasoned tomato and feta cheese baked on thick-sliced French bread—or maybe a cup of homemade soup. The sandwiches are true New York style, piled high with meat and cheese on your choice of bread. The entrées are well seasoned and tasty and all of the sauces are made on the premises. The pizzas, calzones, and cheese-cakes are authentic New York style and delicious. Prices are moderate. New Yorker Deli is open from 11:00 A.M. to 9:30 P.M., Monday through Saturday. The telephone number is (850) 469-0029.



In winter when you drive up to **Weatherford's Four Season Apparel** (3009 East Cervantes), you will see a huge sign on the side of the building that gives you skiing conditions all over the country for that day. To add a little humor, it even has snow conditions in Pensacola.

Weatherford's is a store for the serious outdoorsman. It can outfit infants to adults with the latest in ski wear as well as clothing for all other activities throughout the year.

Weatherford's also has state-of-the-art climbing equipment and a 33-foot climbing wall. The wall has a 54-foot overhang, a chimney, and a bolted arrette. Owner David Dodson explained that "while the wall is designed and intended for the serious climber, it also provides an opportunity for everyone to familiarize himself with the adventures of rock climbing while remaining safe in a controlled environment." (So there is hope for all acrophobics.)

David has a strict set of rules for everyone using the wall. The last two: "No fast Rambo repelling down the climb. Keep swearing to yourself—watch your mouth and absolutely no spitting." (Evidently a few people have been experiencing a Rocky Mountain high.) Weatherford's Four Seasons Apparel is open from 9:00 A.M. until 6:00 P.M., Tuesday through Saturday. Call about climbing hours. The telephone number is (850) 433-2822.



Tucked away next to Cordova Square is a gem of a restaurant. **O'Briens Bistro**, located at 4350 Bayou Boulevard, is billed as "a small café where great food is paired with great wine." This is true, although an understatement.

The restaurant is just large enough, acoustics are good, and the wait staff is efficient and pleasant. Soups, salads, sandwiches, and entrées are served at lunch beginning at 10:30 A.M. A different and delicious choice is the trio of salads (there are about eight choices, but make sure you try the mushroom). At dinner you'll find some famous favorites such as rack of lamb and beef Wellington. The grouper dishes are hard to beat, as is the crab-cake appetizer. Enjoy! It is open six days a week. Reservations are needed at night. The telephone number is (850) 477-9120.

When **Jerry's Cajun Café & Market** moved to a great-looking building on Ninth Avenue, the loyal customers were thrilled, as lines to get in used to wind around the corner! Once you are seated and your order has come, you'll know why.

There is a big selection of po' boys, some one of a kind, or you may want to try the Gulfaletta, a seafood muffaletta dressed with olive salad from New Orleans' Central Grocery, where the muffaletta was introduced. Of course, there's gumbo and red beans and rice, but if you can't decide, get the Cajun Sampler. There is a kid's menu with unspicy choices. Jerry's serves wine, Dixie beer, beer on tap, and Mardi Gras Margaritas year round.

The plantation-type structure is inviting, with brick floors, ceiling fans, and a wide wraparound porch for outdoor dining. The market has hot sauces galore, jambalaya mixes, and other strictly Cajun concoctions such as Yam Jam, Crawfish Jelly, and Jerry's own "Zyde Cajun" seasoning. This place is "gahrunteed to make you pass a good time, yeah!" Jerry's Cajun Café is located at 6205 North Ninth Avenue and is open six days a week for lunch and dinner. The telephone number is (850) 484-6962.





A few miles north in a sprawling metropolitan area of Pensacola is **The Four Winds International Food Market**. Nancy and James Taraby are the pulse of this operation and the reason for its excellent quality and service. From the moment you walk in the door, it is a “moveable feast,” and you are able to indulge in samples of food that have just arrived from all over the world. You may be given a plump dried apricot from Turkey, a fresh date split with triple cream cheese from England, or a chocolate torte from France, to be washed down with a sample of wines.

Mr. Taraby has a history rich in food and beverage. Besides having a degree, he is proud of having apprenticed at the Intercontinental Hotel of Beirut, Lebanon, which is one of the finest hotel chains in the world. Mr. Taraby stands behind a glass counter, working hard while at the same time reciting litanies of recipes to his customers.

One of the things that you must buy is a marinade made at the store. It has an imported olive oil base, with herbs, olives, sun-dried tomatoes, and other ingredients. Mr. Taraby uses this marinade for everything. He bastes lamb and chicken with it, puts it on salads and pastas, and tosses it in a skillet with rice and pine nuts.

The market’s cheeses are without equal. It has wonderful meats and sausages, a huge stock of fresh, imported coffees, and barrels of imported olives, not to mention an English snack called “Twiglets,” which we defy you to find anywhere else. Mrs. Taraby says her husband is fond of saying, “If we don’t have it, it probably isn’t any good anyway.”

Drag someone to the market who supposedly hates to shop and see what happens. The Four Winds International Food Market is open Monday through Saturday from 9:30 A.M. until 8:30 P.M. It serves food all day and is located at the corner of Ninth Avenue and Creighton. The telephone number is (850) 477-2808.





“Water, water everywhere . . .” and one and a half miles of bridge for fishing! That’s the **Pensacola Bay Bridge Fishing Pier**. When the present bay bridge was built, the old bridge was separated to allow boat traffic to pass underneath. It was then converted into a great fishing spot with lots of amenities. You can access the pier from either Pensacola or Gulf Breeze and there is a pretty Wayside Park at each end, with covered picnic tables and a beach. At both entrances to the pier are small stores offering bait, snacks, drinks, and rental equipment.

You can enter the pier by foot, car, or camper (small fees apply). Children under 13 years of age fish free and a fishing license is not required. The bridge is open from 4:30 A.M. to 11:00 P.M., Monday through Thursday and Sunday. On Friday and Saturday, the pier is open 24 hours a day, barring bad weather. For further information call (850) 444-9811 or (850) 934-5147.

Just across the highway from the Gulf Breeze Wayside Park is a nice public boat launch into Pensacola Bay. There is a small fee, payable at the launch.

## Gulf Breeze

Another place to launch your boat, and picnic too, is **Shoreline Park South**. Head east on U.S. Highway 98, just over a mile, and turn north onto Shoreline Drive. About one mile up is the entrance to the park. It has a small beach, covered picnic tables and grills, restrooms, and soft-drink machines. There is a pavilion, small boardwalk along Pensacola Bay, and two boat ramps. There is a minimal fee for launching or you may get a yearly pass. For information, call City Hall at (850) 934-5100.

A few miles east, you will find **Harbortown Village**, which is located at 913 Gulf Breeze Parkway, just west of the bridge to Pensacola Beach. There are a couple of good places in this shopping area.

Stavros Varvouris has been a chef for years and in 1997 he and wife Tina opened the **Aegean Breeze** restaurant and deli. The food is delicious and the two dining rooms are bustling all the time. The

emphasis here is not so much a Greek restaurant but a place that serves steaks and seafood with Greek flair. The sandwiches (all on pita bread) and salads are great for lunch or dinner. You simply cannot go wrong with any of the specials or the Aegean-style barbecue ribs. There is a kids' menu for children aged ten or under. Beer and wine are not served, but you may bring your own—no cork fee.

At the back of the restaurant is a meat counter that is overflowing with the freshest of meats and seafood to take home. There is also a small selection of Greek staples—olives, peppers, preserves, and grape leaves.

Many of the paintings and decorations are from relatives and friends. Lush hanging plants and even “lusher” plants just outside the windows make you feel as if you are miles away . . . on a Greek isle perhaps? It is open six days a week for lunch and dinner. It is closed from 2:30 P.M. until to 4:00 P.M. The telephone number is (850) 916-0430.



**Needle Delights**, a full-line needlework shop, is family-owned and -operated. As a cross-stitch designer, Jeanette Rees “had trouble finding supplies,” so she and husband John (retired from the navy) opened the shop in 1992. John does custom framing. This complete shop has anything and everything a “stitcher” could want. You can find any type of thread, cross-stitch patterns, books, beads, buttons, and buckles. The selection of needlepoint canvasses is vast—ranging from tree ornaments to rugs. Classes in all forms of needlework are offered.

Watch for the Christmas Open House in August. Jeanette and daughter Kathy will have returned from market with all manner of holiday gift ideas and items and there will be refreshments and door prizes. Call to get on their mailing list. Needle Delights is located in Harbortown Village at 913 Gulf Breeze Highway, just before the bridge to Pensacola Beach. Needle Delights is open from 9:30 A.M. to 5:00 P.M., Monday through Friday, and from 9:00 A.M. to 4:00 P.M. on Saturday. The telephone number is (850) 934-1017.

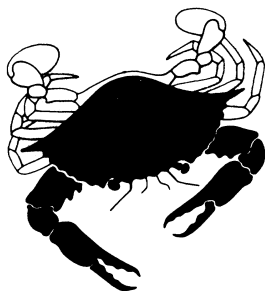
For information on the special annual events and accommodations in the Pensacola area, call (800) 874-1234. Web site: [www.chamber.pensacola.fl.us](http://www.chamber.pensacola.fl.us).

To get to **Pensacola Beach**, take U.S. 98, where signs will direct you to the Bob Sikes Bridge (small toll). The drive across the bridge onto Santa Rosa Island is lovely, with the bay on one side and Quietwater Sound on the other. On both sides are nice public parks with picnic areas. There are a couple of places to rent boats here also.

### Travel by Trolley

If you want to be whisked around Pensacola Beach for free, just hop on a **Tiki Trolley**. These beach trolleys operate on Friday, Saturday, and Sunday, May through September. All trolleys are wheelchair accessible and bicycle-rack equipped. For information call (850) 595-3228, Extension 30.

On Pensacola Beach you'll find lots to do and see. Houses, condos, and motels line the beach, along with snack bars, large restaurants, shops, and small vintage houses. For information about activities and rentals, call the Pensacola Beach Visitor's Center at (800) 635-4803. Here on the beach, during the "season," you can participate in festivals of all kinds and you will most certainly want to catch a Blue Angels show.



"Best of all Worlds, Food, Fun, Friends, Music, Drinks, Dancing, and Dessert—all in one complex!" That's what the owners say about **Jubilee**, a restaurant and entertainment complex on Pensacola Beach's Quietwater Sound.

At **Beachside Café**, you can eat inside or out, all the while watching the kids cavorting on the beach or splashing in the shallow waters of the sound.

An extensive menu includes fish, steaks, quesadillas, sandwiches, and burgers. Next door is the "dessert room," **J-Sweets**.

Topside is **Topside Dining Room**, a fine dining room with a fabulous view of the sound and delicious Florida-style cuisine.

Out on the deck is the **Capt'n Fun Beach Bar** (home of the island's best Bushwacker), with inside and outside deck seating. A great reception room is available for parties, meetings, etc. Almost everything in the Jubilee complex opens around 11:00 A.M., but hours vary, so call

ahead. The telephone number is (850) 934-3108. After seeing all that Jubilee has to offer, stroll out on the large, squeaky-clean boardwalk. There's a small amphitheater and shops galore.

What is Bushwacker anyway? It's the Pensacola Beach Original Famous Frozen Adult Milk Shake Concoction . . . lethal.

**Calypso** is a hot, cool place to go. This Caribbean restaurant, sitting right on the Gulf of Mexico, is colorful and sharp. Tiny drop-down spotlights over the tables, palm-tree carpeting, and papier-mâché parrots make for a festive setting. The vividly painted walls and murals by local artist Chad Bradley will make you feel as though you're in the tropics. Two-level seating guarantees everyone a view.

Downstairs is the "Fish Bar," a fabulous 22-foot *U*-shaped saltwater aquarium that is the bar. Yep, little fishes and sea urchins float beneath your margarita glass! You can eat at the Fish Bar and there is also great outdoor seating. Many of the excellent fish dishes are combined with tropical fruit sauces, and the signature Black Bean Soup is delicious.

Calypso is open six days a week at 11:00 A.M. and for Sunday brunch at 10:00 A.M. No reservations are taken.

### **Pensacola Beach Fishing Pier**

You won't want to miss one of the longest fishing piers on the Gulf Coast. At 1,471 feet, the Pensacola Beach Fishing Pier offers plenty of room for amateur and pro fishermen alike. The pier also has a bait and tackle shop. There are reasonable fees for fishing and even more reasonable ones for strolling.

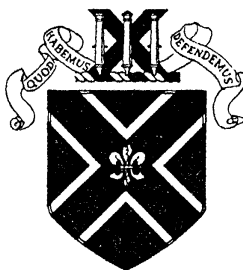
The Blue Angels have been synonymous with Pensacola since 1952 when they moved their home base to Pensacola Air Station. Although they train elsewhere, the Blue Angels are in Pensacola several times a year. Locals and visitors alike clamor for "seats" along Pensacola Beach when the Angels perform. Watching them do the "Dirty Roll" and "Half Cuban Eight"—and the most noteworthy "Fleur-de-lis"—will take your breath away.

Many changes have taken place with aircraft and pilots through the years, and we are grateful that they are enjoyed as much as ever. The Blue Angels' beautiful, synchronized flying is art in motion above your head. For information call (850) 452-4784.



The west end of **Santa Rosa Island** has an entirely different feeling. Just past a couple of motels, development on the Gulf side stops. Instead of high-rise condos, there are a few magnificent high-rise dunes. A historical cross marker on one informs that the first religious service in the Pensacola area took place here: "A mass celebrated on August 15, 1559, the Feast of the Assumption, by Dominican Friars."

After this stretch, the land becomes the property of the Gulf Islands National Park and Seashore and is barely tamed for the next eight miles (a nominal fee will allow you to visit the Seashore for up to a week). Here you'll find extensive camping grounds, bike paths, picnic spots, and nature trails; but for the most part, they are concealed so the effect is of a totally undisturbed beach.



INSIGNIA,  
13th COAST ARTILLERY

Courtesy Gulf Islands National Seashore

At the end of the road is **Fort Pickens**, the largest of four forts built to defend Pensacola Bay and its navy yards. The fort was completed in 1834 and was used until the 1940s when missile warfare made the gun batteries obsolete. Building of the fort was a massive project. More than 21.5 million bricks were required for this third-largest fort in the United States. Most of the bricks were handmade locally by skilled

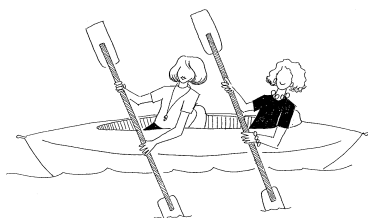
slave labor and barged to the island. From Maine came lime for mortar; granite came from New York; and copper for drains was shipped from Switzerland.

Stop in at the Visitor's Center and browse in the excellent bookstore and get a brochure for a self-guided tour. Guided tours are also available as are full moon walks and star watches. Call the Ranger Station at (850) 934-2631, 934-2632, or 934-2634 for information. You will also want to pick up a flyer about the 280 species of birds that have been identified in the area. Restrooms are available, but there are no other amenities. There is a good fishing pier, however.

Hours are from 9:30 A.M. to 5:00 P.M. in the summer and 8:30 A.M. to 4:00 P.M. in the winter (hours change when Daylight Savings Time changes). For condo rental information, call the Pensacola Beach Visitor's Center at (800) 635-4803. For campground reservations on the Gulf Islands National Park and Seashore, call (800) 365-2267. The telephone number for the Visitor's Center at the fort is (850) 934-2635.



If you want to stay on Santa Rosa Island, you can drive east. Otherwise, return to U.S. Highway 98. Both roads will take you to Navarre Beach.



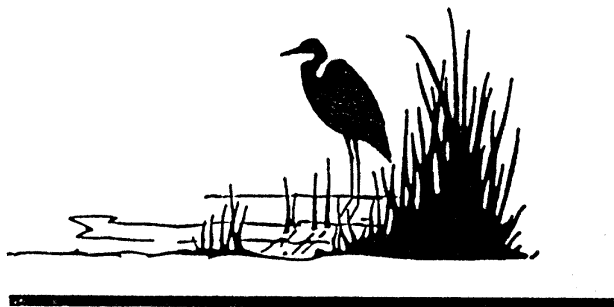
## **Gulf Islands National Park and Seashore**

Back on U.S. Highway 98 East, you will come to Gulf Islands National Park and Seashore, an enormous park with enormous riches. Sugar-fine white beaches, coastal marshes, forts, trails, and campgrounds are

but a few. This diverse park is not a block of land; instead, it is comprised of 11 separate parcels stretching 150 miles from West Ship Island, Mississippi, to the tip of Santa Rosa Island, Florida.

Established in 1971 by Congress, the purposes of the park are to protect wildlife, barrier islands, salt marshes, historic structures, and archaeological sites along the shores of the Gulf of Mexico. The seashore is under the auspices of the National Park Service. Please see the index under Gulf Islands National Park and Seashore for a listing of the separate parks. The Web site is <http://www.nps.gov/guis>.

At the east end of Gulf Breeze on U.S. 98 (about two miles past the Pensacola Bay Bridge) is another beautiful part of this national park and seashore. The Visitor Center here showcases exhibits on the area's history and the **Naval Live Oaks Area** and a short film about the seashore.



Courtesy Gulf Islands National Seashore

The United States purchased the 1,378 acres, which comprise the Naval Live Oaks Area, in 1828 to ensure a future supply of the invaluable live oak (used extensively then in shipbuilding). Pres. John Quincy Adams authorized the establishment of a federal tree farm in the Naval Live Oaks Area on January 18, 1829. It marked our nation's first efforts at conservation of a natural resource. Live oaks are the heaviest of all oaks and their resistance to disease and decay made them even more ideal. One early famous live oak vessel is the U.S.S. *Constitution*. During the War of 1812, the *Constitution* received the nickname "Old Ironsides" due to the strength of its live oak construction.

The live oak story is told here with fascinating exhibits and displays. Inside is a wooden replica of a portion of a ship's hull, complete



with cannon. There is also a beautifully stocked bookstore. Outside is a deck with benches overlooking the sparkling Santa Rosa Sound. Near the deck is the beginning of a short (two-thirds mile) nature trail leading to an overlook. What makes the trail interesting, as well as inviting, are the informational markers along the way. The markers are placed in front of live oak trees and show how the various limbs of the trees were incorporated into the structures of the ships.

In addition, the Naval Live Oaks Area contains a picnic area with comfort stations and a youth group camping facility. A National Seashore brochure advises, "Take care visiting Naval Live Oaks, please take only pictures and leave only footprints." The Naval Live Oaks Area is open from 8:30 A.M. to 5:00 P.M., seven days a week. The park is open until sunset. It is closed Christmas Day. The telephone number is (850) 934-2600.

**Creole:** A person descended from or culturally related to the original French settlers of the Southern United States, especially Louisiana.

**Cajun:** A native of Louisiana, believed to be descended from the French exiles from Acadia.

If you want some delicious and authentic food, just drive a few more miles east to **Whistler's Walk Cajun Café**. In an unassuming, small building at 2737 Gulf Breeze Parkway, you'll find what you're looking for—jambalaya, crawfish pie, pirogues, muffalettas, red beans and rice, and Dixie Blackened Voodoo Beer to name a few.

The place is small, with 10 or so tables, and pleasingly congested. There are fresh flowers on the tables, and two long, high shelves over the windows house a collection of Coca-Cola bottles and Louisiana State University Tigers memorabilia. A shelf near the door offers jars of hot sauces and jalapeno peppers to buy. On the restroom door is an LSU football schedule and above is a sign that says, "Geaux Tigers." Walls have been decorated with seemingly whatever the owners could find, including an ancient guitar with no strings and a cow poster, but that is okay.

You'll need to get a table and a menu and get in line (yes, there will probably be a line—but it moves fast) and you need to be ready. For starters, get a cup of gumbo, étouffée, or both.

You can create your own sandwich, but why would you want to when the house sandwiches are so marvelous? Among them are a (giant) muffaletta (the likes of which heretofore has not been available this side of New Orleans), a Cajun Veggie, a Baton Rouge (hot sausage with barbecue sauce), and the divine pirogues (shrimp or crawfish with buttered onions and peppers in hollowed-out French bread). Mmm, good!

If you prefer, you can get salads or Shrimp Remoulade and, for 12 years or under, there is a small menu. Whatever you get, be sure to order a side of French bread. All of the bread comes from New Orleans and you'll be talking about it for weeks. For dessert, there's key lime pie and pralines.

Before you leave, please take note of a small sign hanging near the order window. It reads, "Business is great, People are terrific and Life is wonderful." No wonder the food is so good. The café is open Monday through Saturday from 11:00 A.M. to 9:00 P.M. The telephone number is (850) 934-1887. *P.S.*: You can get takeout, too.

### Whistler's Walk

The old plantation homes of the Deep South seldom had the kitchens under the same roof as the living quarters. The kitchen was connected by a covered walk to the dining area of the home. At mealtimes, the hot dishes were carried down this walk from the kitchen to the dining room by the servants of the plantation but with one very strict rule; the carrier had to whistle continuously, thus assuring the diners that he was not eating out of the plates during his trek down the Whistler's Walk.



If you're cruising along with children (and you've heard for the umpteenth time, "Are we there yet?"), give yourself a happy break and stop in at the **Zoo**, 5701 Gulf Breeze Parkway. This privately-owned zoo is accredited by the American Zoo and Aquarium Association. Throughout the United States, there are more than 2,000 licensed zoos and aquariums, but only 164 are accredited.

The 50 or so acres are lush Florida landscape and include a beautiful Japanese garden. The monkeys are adorable and the elephant, Ellie,



is a talented artist who gives a demonstration twice daily when she paints and uses her footprint as her signature. Other demonstrations include the reptiles, birds of prey, and an eagle flight. Thirty acres are developed for a safari miniature railway and there is a full-service restaurant and gift shop where Ellie's paintings and other zoo toys are sold.

This much-loved zoo has a tremendous outreach program in the community and is host to all manner of charity benefits. Since education is one of the zoo's primary goals, a zoo camp is offered during the summer and overnights (called "zoosnoozes") can be scheduled for groups. This includes a nighttime train ride through the wildlife preserve and a behind-the-scenes tour of the zoo. For information, call (850) 932-2229. The zoo is open daily at 9:00 A.M., weather permitting. It is closed the day before Thanksgiving and Thanksgiving Day, Christmas Eve, and Christmas Day. The Web site is [www.the-zoo.com](http://www.the-zoo.com).



The Navarre Nature Walk is located just east of the Navarre Bridge. In this park you will find the **Panhandle Butterfly House**, which was founded by Jack and Fonda Weatherell in 1996. The park borders the Intracoastal Waterway and has picnic tables, benches along the water, a duck pond, playground equipment, and a Visitor's Center.

The Butterfly House began as a tourist attraction but has evolved into an educational facility. Take a guided tour or walk through at your own pace. When you step into the large screened room, you will be transported into a butterfly garden unlike anything you have ever seen. Butterfly plants, from simple milkweed to passionflower, abound and all stages of breathtaking, native butterflies make their home here.

The Butterfly House is run and maintained by master gardeners from neighboring counties who come in daily to "garden," answer

questions, and offer information about starting your own garden. Butterfly plants are also for sale. There is no admission fee, but suggested donations help to replenish the butterfly population on a weekly basis. The Butterfly House is only open for four months, from the last weekend in April through Labor Day. For information about tours and lectures call (850) 623-2321.

Just east of the Panhandle Butterfly House is a toll bridge that crosses over to Santa Rosa Island and Navarre Beach. Located at 8579 Gulf Boulevard on the island is the **Navarre Beach Fishing Pier**, which is open seven days a week. This popular pier extends into the bountiful fishing waters of the Gulf of Mexico and no fishing license is required. There are small fishing fees for adults and children (six years of age or under are free) and a smaller fee for ambling along the pier. For information call (850) 936-6188.

Navarre has been rated one of the best beaches in the country. It is small and relaxed, without the traffic and congestion you find in many resort areas. For miles along here you will find part of the Gulf Islands National Park and Seashore. The beach is undeveloped. A few pockets for parking, picnicking, and restrooms are along this stretch, but, for the most part, this gorgeous length of beach is *au naturel*. For information call (800) 480-SAND.

There is also a fully paved trail, which accommodates pedestrians, bicycles, and in-line skaters. The trail extends to Gulf Breeze and is part of a 40-mile loop. For further information call (850) 939-6257.

## Golf Courses

Good golf courses flourish on the Gulf Coast. Following is a list of some of them, courtesy Jonathan Laird, editor of *South Coast Golf Guide* ([www.southcoastgolfguide.com](http://www.southcoastgolfguide.com)).

### Perdido Key, Pensacola, Navarre Area Golf Courses

**Lost Key Golf Club** invites you to experience the service and amenities of the newest Arnold Palmer Signature Course on the Florida's Gulf Coast. This meticulously manicured course plays to a par 72 and has earned the distinction of being an Audubon Sanctuary Course. Lost Key is first to feature Floradwarf greens, which translate into

smoother and faster putting surfaces associated with Bent grass. The course also introduces the Pro Shop-Zomni Golf System, a computerized yardage system located onboard each golf cart to guide you through the course. Lost Key Golf Club is “the new standard in golf.” Perdido Key—(888) 256-7853.

**Sportsman Golf Resort**, formerly known as Perdido Bay Country Club, has undergone a complete renovation. The former site of the PGA Tour’s Pensacola Open, from 1978 to 1987, is even more spectacular than it once was when the PGA Tour made its home here. The multimillion-dollar renovations included the use of Salam Paspalum grass for tees, fairways, and roughs. One can practice day or night at the Sportsman. Grass tees or mats are available day or night at the lighted practice facility. Two practice putting greens and two greens dedicated to chipping and bunker practice will help fine-tune your game. Superior putting surfaces and a practice facility second to none are just a couple of reasons why any visit to Florida’s Gulf Coast should include this golf resort. Perdido—(866) 319-2471.

**Marcus Pointe Golf Club** is one of the top golf courses on the coast. Set in the heart of 600 acres of rolling woodlands, this classic course created by Earl Stone offers natural beauty and maximum playability. This course is one of a few to receive the “Great Value” rating in *Golf Digest’s* “Places to Play.” This 18-hole championship, 6,700-yard, par-72 layout features four sets of tees, and its subtle challenges make it highly enjoyable for the widest range of golfing skills. Marcus Pointe invites you to discover the charm and hospitality of this *Golf Digest* “Four Star Award Winner.” Pensacola—(800) 362-7287.

**The Moors Golf and Lodging** is home of the Emerald Coast Classic, a Senior PGA Tour event. This *Golf Digest* Four-and-a-Half-Star, “Places to Play” Award Winner offers a subtle blend of Scottish- and Florida-style golf. John B. LaFoy, renowned golf-course architect, created the broad fairways, large manicured greens, and well-placed pot bunkers that ensure an exciting round of golf. The Moors also offers an eight-room, 16-bed Scottish-theme lodge with large common areas and all of the luxury amenities of home; two full-sized beds and oversized bathrooms are just two of them. The Lodge can accommodate individual golfers or groups up to 16. Pensacola—(800) 727-1010.

**Scenic Hills Country Club** is a golf course unlike many you will find in Northwest Florida. Large rolling hills and stately pines line the fairways of this par-71 layout. Originally built in 1956 and redesigned in 1992, the course will challenge golfers of all skill levels. Play Scenic Hills and discover one of the Gulf Coast's hidden treasures. Pensacola—(850) 476-0611.

**Stonebrook Golf Club** is a golfer's dream come true. The rolling terrain of Santa Rosa County, Florida, crisscrossed by Beal Creek, seems to have been made for golf. Stonebrook features many of the Pensacola area's greatest golf holes. It has some strategic demands, yet will reward all golfers and challenge the best. Stonebrook is located less than 15 minutes from Pensacola. Pace—(850) 994-7171.

**Tiger Point** is a unique facility offering two individual courses. Enjoy 36 holes of championship golf sculpted into the tranquil shores of the Santa Rosa Sound. The "West" course is a strategic layout with a subtle yet challenging personality. The "East" course, renovated by the original course's designer, Jerry Pate, boasts a Scottish-style links layout with an island green on the fifth hole. Designed for major tournament play, it served as a favorite stop on the 1988 PGA Tour. Lush fairways, manicured greens, and strategically placed water hazards enhance the natural beauty. Gulf Breeze—(850) 932-1333.

**Hidden Creek**, just off U.S. Highway 98 in Navarre, minutes from Pensacola and Fort Walton Beach, is also called "Hidden Jewel." The course is always in excellent condition and is definitely one of the area's finest. Large greens and beautiful fairways are some of the area's best. Ron Garl, one of America's top golf-course architects, designed this course and considers it one of his best. Hidden Creek has deservedly been voted "Best in Northwest Florida" and received a Four and a Half Star rating by *Golf Digest*. Navarre—(850) 939-4604.

**Shalimar Pointe**, a championship Finger-Dye course design, is one of the favorite choices for golf in the area. Known for having impeccable manicured greens, and fairways with strategically placed bunkers, it challenges both the weekend and scratch golfer. Quietly tucked away on the coast, Shalimar Pointe offers plush-playing conditions all year long. Shalimar—(850) 651-1416.