

**Florida's Forgotten Coast  
The Definitive Cheat Sheet**

**Apalachicola, Florida  
May 18-20, 2006**

**Location:** 29.7267° N, 84.9817° W

**Sunrise:** 6:45 a.m.

**Sunset:** 8:27 p.m.

**Moon phase:** Last quarter

**Temperature:** 65°F - 83°F

**Water temperature:** 68°F

**Friday's tides:** 11:51 a.m. High tide/ 0.43 meters  
3:49 p.m. Low tide/ 0.39 meters  
8:12 p.m. High tide/0.46 meters

**What's biting:** Pompano, mackerel, cobia, jack crevalle, redfish, sea trout, and flounder

**THURSDAY**

**Noon-5:00 p.m.** Registration desk opens at Gibson Inn

**6:00 p.m.** Kick-off Gala  
*Dixie Theater*  
Understanding Apalach  
by Lee Willis

**7:30 p.m.** Dinner on your own (see attached list of recommended restaurants)

**FRIDAY**

**9:00-10:00 a.m.** Traveling coffee confab featuring Tamara Suarez's Venezuelan coffee and espresso chocolate muffins. Use the enclosed annotated map to chart a course to fill your mug and find worthwhile stops along the way.

**10:00 a.m.** Working the Bay  
*Trinity Episcopal Church*  
A panel discussion moderated by SFA Oral Historian Amy Evans

**11:00 a.m.** Board the buses bound for 13 Mile, Tommy Ward's oystering operation, the first stop for many of the millions of bivalves harvested each year in Franklin County. Plan on eating, opening, shucking and basking in the beauty of Apalachicola Bay.

**1:30 p.m.** First bus back to Apalach

**3:00 p.m.** Last bus back to Apalach

**4:00 p.m.** All Hail John Gorrie  
*Trinity Episcopal Church*  
A tribute by Pete Wells

**4:30 p.m.** Artificial vs. Natural Ice Showdown: An Investigative Cocktail Party  
*Trinity Episcopal Church Courtyard*  
As you enjoy your cooled cocktail, visit with local authors who will be signing their books. Or step across the square to pay your respects at the John Gorrie State Museum, where you can marvel at a scale replica of Gorrie's now-revered ice machine.

**7:00 p.m.** Dinner  
*Riverfront Alley*  
A celebration of Apalachicola's bounty prepared by Apalachicola Seafood Grill; Avenue Sea; Bay City Lodge; Magnolia Grill; The Owl Café; Red Top Café and Tamara's Café Floridita.  
Music by The Lee Boys.

## **SATURDAY**

**9:30 a.m.** Fisherman's Breakfast  
*The Armory*  
Featuring Fish and Grits by Papa Joe's

**10:15 a.m.** Working the River  
*The Armory*  
A reflection by Robb White

**11:45 a.m.** Forgotten Coast Picnic Lunch  
*Veneble's Place*  
Board the bus at the armory as we head to Frank Veneble's place, where a feast of shrimp awaits. The bus won't make it all the way onto the property, so wear good walking shoes for your stroll up the driveway.

**12:45 p.m.** Board the bus bound for your workshop, assigned upon registration. Depending on your destination, you may encounter water, mud or dirt: dress accordingly.

**3:00 p.m.** Return to Apalach

**6:00 p.m.** Buses depart the Gibson Inn for WindMark, where evening festivities await.

**7:00 p.m.** Dinner hosted by The St. Joe Company  
Featuring guest chefs Chris Hastings, Tory McPhail, John Currence, Olivier Gaupin and Wayne Alcaide  
Music by Charles Atkins

## **A FEW NOTES:**

**If you need help:** Head to the registration desk at the Gibson Inn, which will be open Friday and Saturday from 8 a.m. – 9 a.m.

**Important numbers:**

Gibson Inn	(850) 653-2191
Hanna Miller	(828) 242-3350
Mary Beth Lasseter	(662) 816-2055
Emergency	911

## Who's Who

### Speakers

Pete Wells, an editor at *Details* and a columnist for *Food & Wine*, is one of America's most astute eaters and observers. He has won a passel of James Beard Awards, chronicling the work of characters like Dan Philips of Bacon of the Month Club fame and John Besh of Restaurant August.

Robb White is the owner of a boatbuilding company, Robb White & Sons. He splits his time between southern Georgia and Florida's Apalachee Bay. He is the author of *How to Build a Tin Canoe: Confessions of an Old Salt*.

Lee Willis is coauthor of *At the Water's Edge: A Pictorial and Narrative History of Apalachicola and Franklin County, Florida*. An historian by training, he has written numerous papers, including "Creating a Lost Cause: Prohibition and Confederate Memory in Apalachicola, Florida."

### Chefs

Wayne Alcaide is a graduate of the Culinary Institute of America. A veteran of some of the nation's best kitchens, he serves as St. Joe's executive chef for Northwest Florida.

David Carrier, an alumnus of the French Laundry in Yountville, California, is the chef and co-proprietor of Avenue Sea, the new restaurant in Apalachicola's Gibson Inn.

Ryanne Carrier, an alumnus of Blackbird in Chicago, Illinois, is the pastry chef and co-proprietor of Avenue Sea, the new restaurant in Apalachicola's Gibson Inn.

John Currence, owner of City Grocery in Oxford, Mississippi is a James Beard Award-nominated chef. A native of New Orleans, he has been a champion of the post-Katrina Gulf Coast renaissance.

A native of Orleans, France, Olivier Gaupin's menus exhibit strong French and Mediterranean influences. He serves as executive chef for St. Joe's WaterColor and WaterSound resorts.

Chris Hastings, chef and co-owner of Hot and Hot Fish Club in Birmingham, Alabama, is an alumnus of Johnson and Wales. He serves as culinary advisor to St. Joe, working with such Northwest Florida restaurants as Fish Out of Water.

Tory McPhail is chef at Commander's Palace in New Orleans. A native of Washington state, he has adapted well to his Southern environs, sourcing 90% of his ingredients from within 100 miles of the restaurant.

## Restaurants Worth a Visit

\* Parenthetical numbers refer to the enclosed map

### Apalachicola Seafood Grill (28)

Since 1903. Located under the only traffic signal in downtown Apalachicola. Serving a pluperfect fried grouper sandwich.

100 Market Street, 850-653-9510

### Bay City Lodge (14)

They call themselves "Florida's last fishing frontier." Part fish camp, part motel, part restaurant – the latter serving simply prepared and impeccably fresh seafood.

Drive north on 12<sup>th</sup> Street to Bay City Road, 850-653-9294  
www.baycitylodge.com

**Boss Oyster (29)**

A great little joint dishing Apalachicola Bay oysters, gussied up 17 different ways. Hopping bar scene, too.  
123 Water Street, 850-653-9364  
www.apalachicolariverinn.com/dining.html

**Indian Pass Raw Bar (34)**

The oysters you eat here today slept in the bay last night. Served baked, gratineed, or nude. Never fried. Cold beer. (Call ahead; undergoing renovations at press time.)  
16 miles west of Apalachicola on C-30A. at Indian Pass Road, 850-227-1670

**Magnolia Grill (35)**

Butter pecan snapper. Dolphin with artichokes. Oak grilled steaks and seafood. And a good wine list.  
99 11th Street, 850-653-8000  
www.chefeddiesmagnoliagrill.com

**Owl Café (40)**

Apalach oysters dunked in cream, breaded with the crumbs from house-baked Italian bread, and fried to a turn. Great bar, the Night Owl, upstairs.  
15 Avenue D, 850-653-9888

**Papa Joe's Oyster Bar (41)**

A cinderblock time-warp offering waterfront dining on the Apalachicola River. Full oyster bar. Great fried fish and shrimp.  
301- B Market Street, Scipio Creek Marina, 850-653-1189

**Red Top Café (42)**

Dig into country cooking of the casserole sort or a behemoth of a breakfast.  
238 US Highway 98, 850-653-8612

**Tamara's Cafe Floridita (45)**

Florida food by way of Venezuela. Great tapas. Wonderful oyster stew. Pan-fried bay snapper in a ginger sauce.  
17 Avenue E, 850-653-4111  
www.tamarascafe.com

**Vernadas (46)**

Thai touches in Apalach. Sautéed grouper with shrimp in a spicy red pepper sauce. Wine bar with large selection of vino by the glass and premium beers. Retail wine by the bottle.  
76 Market Street, upstairs River Mark Building, 850-653-3210

**The Wheelhouse Oyster Bar (47)**

On the Scipio Creek waterfront. A great get-away, hanging onto the dockside for dear life. Oysters on the half-shell. Smoked mullet and saltines. Cold beer.  
317 Water Street, 850-653-8860