Ocean Strand zoning controversy stirs residents to action

By Steve Plunkett

If change is coming to Ocean Strand, it isn’t coming quickly.

At least not quickly enough for the coastal parcel’s neighbors, who have been asking City Council, the Planning and Zoning Board and the Greater Boca Raton Beach and Park District to protect the undeveloped site from becoming anything but a park.

Penn-Florida Companies proposed a private cabana club in December to complement a luxury hotel in Via Mizner, a $1 billion redevelopment project planned for downtown.

Since then, the developer hasn’t said much, said Robert T. Langford, executive director of the Beach and Park District, which owns Ocean Strand.

“They just stirred up the pot, then got out of the way,” Langford said.

In response to the outcry, the district will hold public hearings to gather ideas on what Ocean Strand should be, then draw up a master plan and ask the city to rezone the 15 acres. But an architect to oversee the process won’t be hired until the new budget year begins in October.

Ocean Strand’s neighbors want the property rezoned first. The city’s land-use plan labels it residential.

“By the time you have your plan, you might not have the land,” Sharon Picker, a resident of neighboring Boca Towers, said at a recent meeting of the Beach and Park Commission.

By Mary Thurwachter

Who can forget Hurricane Wilma, the menacing Category 3 storm of October 2005 that sneaked up on us from the southwest and left us without power for days?

Now here we are smack dab in the middle of another hurricane season that experts predict to be busier than usual and we wonder what, if anything, has changed to help us navigate another big storm.

There’s nothing we can do to prevent a hurricane from blowing our way, but some improvements have been made to help us better cope with a storm.

For starters, several grocery stores and filling stations have installed back-up generators, so that we shouldn’t have to drive 20 miles or more, wait in line and cross our fingers that we will be able to fill up our tanks or restock our pantries after the storm.

In Highland Beach, a large generator has been added to serve municipal buildings since Wilma, said Town Clerk Beverly Brown. In

Practice made perfect for Steven Schmidt of Office Depot and Pam Casanave (left) and Laura Stoltz and Patrick Alonsagay as they rehearsed at the Boca Raton Resort & Club for Boca’s Ballroom Battle to benefit the George Snow Scholarship Fund. Photos by Jerry Lower

Meet the winners, Page 6

Hurricane Preparedness

Store, gas station generators may ease aftermath of future storms

By Mary Thurwachter

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Meet the winners, Page 6
Editorial

Welcome to your newspaper

I love Palm Beach County. It’s home to me — from the sweet stench of the Glades to the bracing spray of the ocean and everything in between.

I was born here, grew up on Florida’s west coast, and returned to Palm Beach County to attend Florida Atlantic University.

When I arrived in 1984, the Boca Raton phone book was about an inch and a half thick. It covered all the towns from Boynton Beach through Pompano Beach, with Boca and Highland Beach in the middle.

And the Boca Raton News was “Florida’s best community newspaper.”

Who would guess that, 26 years later, I would be introducing you to a new edition of The Coastal Star, a monthly newspaper in which we have a commitment to inform and inspire you.

In 1984, residents of Highland Beach and coastal Boca Raton worried about offshore oil drilling. Developers and planners sparred over building heights and sprawl. And you pondered what was going to happen to the Earth’s last great white sand beaches.

And that Boca Raton phone book? It’s now 3 inches thick, covers half the geographic area and takes two volumes.

At The Coastal Star, we have taken all those issues to heart.

For nearly two years, our team of seasoned journalists has brought readers award-winning coverage of what matters most to coastal residents from South Palm Beach through Delray Beach: Local government and businesses, the environment, schools and families.

Our Coastal Star of the Month and Meet Your Neighbor features help you to get to know your neighbors.

Our columnists offer thoughtful provoking coverage of religion, cultural issues and pets. And our food and wine writers will inspire you to take your culinary skills to the next level.

Whatever your interests, this is your newspaper, with news for and about you. I hope to get to know you better.

So that end, please drop me a line to introduce yourself. Add me to your contact list.

— Scott Simmons, managing editor

Highland Beach Library Assistant Martha Pando visits with library patron Harry Levy. Photo by Tim Stepien
“Get moving quickly,” said John Mirrione, also of Boca Towers.

But Paul McDermott, president of the inland Boca Del Mar community, said developing a master plan first made more fiscal sense. “We don’t like to pay for the same thing twice,” he said of studies that would be undertaken each time the property was rezoned.

Joe Pedalino, another Boca Towers resident, told commissioners Ocean Strand’s current zoning would allow a 217-room hotel.

But Mitchell Kirschner, representing Penn-Florida, said, “The beach club we are looking for is not a hotel, it’s a cabana club.”

Kirschner said the public would not be barred from the beach if the club were approved; private memberships would be available. He also presented a petition with 150 signatures supporting development of Ocean Strand.

Commissioner Elaine Kleinman said she wanted the district’s attorney to determine which zoning categories would allow park facilities and what impact the city’s land-use plan has on Ocean Strand. “I think expediency is important in this matter,” she said.

The Beach and Park District bought the property in 1994 for $11.9 million. Since then it has sat idle, partly because there was no push from the public to build any facilities, Langford said.

“We never could get anybody to say, ‘Let’s have one of these, let’s have one of those’ — nothing like that,” Langford said.

Pedalino, who urged the Beach and Park Commission “to reach a logical and reasonable solution,” said after the meeting that Ocean Strand is the only property the district owns that is zoned residential. “That is an inequity that should be addressed, and that was not done,” he said.

Board wants historic status for 1927 house-turned-restaurant

The Boca Raton Preservation Board voted in July to pursue a Historic Preservation designation for the Giles House, long home to La Vieille Maison Restaurant at 770 E. Palmetto Park Road.

The city’s Planning & Zoning board recommended denying it in 2009, and City Council put the issue on hold. The restaurant closed in May 2006 and the property is for sale.

The owner of the property, identified as Irving Litwak, “does not feel this building qualifies for historic designation,” according to the Oct. 22, 2009, minutes of the Planning & Zoning Board. “Several builders, contractors and engineers have looked this over and feel the cost and difficulty of renovation would be prohibitive. It should be demolished,” the minutes read.

Thomas Gies, an engineer for architect Addison Mizner, built the property as a house in 1927. It became an apartment building in 1953 and reopened as the restaurant in 1973.

The historic board noted that the vacant building is not being maintained.

The property sits along a stretch of Palmetto Park Road that the city is now revitalizing.

— Staff report
Is Our
Main Street!
In this community, it’s the people who make us special.

This is Your Newspaper!
Here’s how to be a part of it:

Nominate a “Coastal Star”
Each month, we’ll identify one person from our community who has achieved a special accomplishment. This could be through academic achievement, philanthropic giving, volunteer efforts or simple good-heartedness. And please don’t forget the efforts made by our children and parents. They may be the most important “stars” of all.

Please send Coastal Star nominations to: scott@thecoastalstar.com.

Talk to your neighbors
We want to know what you think! We welcome opinion articles and letters to the editor. Please keep these short and direct: 200 words is a preferred length. You must include your name, town and daytime telephone number.

To submit your letter or opinion, please email: scott@thecoastalstar.com.

Share your celebrations
Graduations, engagements, weddings, anniversaries and more. Share the milestones in your life with your friends and neighbors.

Submit your announcements to: news@thecoastalstar.com

Add to our Community Calendar
We know you are involved in community and charitable organizations, so please let us know about events scheduled by your favorite groups.

Send your public event information to: news@thecoastalstar.com

Advertise
Help us to contact the business people you depend on for your livelihood and lifestyle. We’ll work with your preferred businesses to shape their advertising message to meet the special needs of our “Main Street” and our neighborhoods.

Send your advertising contact information to: sales@thecoastalstar.com

If e-mail is not your thing, feel free to mail or fax your submissions to:

The Coastal Star
5011 S. Ocean Blvd. • Ocean Ridge, FL 33435 • Fax: 337-1553

Along the Coast
Grant could could boost support at Gumbo Limbo
By Steve Plunkett

Educational field trips to the Gumbo Limbo Nature Center in coastal Boca Raton may continue despite the school district’s budget having no money for them.

In June, Palm Beach County School Superintendent Art Johnson advised Boca Raton City Manager Leif Ahnell that “we will no longer be able to fiscally support our Gumbo Limbo personnel.” That didn’t sit well with the Greater Boca Raton Beach and Park District, which helps operate the nature center in partnership with the city, the school district, Florida Atlantic University and the nonprofit Gumbo Limbo Nature Center Inc.

“I want to see the educational component of Gumbo Limbo continue,” Beach and Park Commissioner Earl Starkoff said at an Aug. 16 discussion of a one-time $100,000 grant to pay instructor John Hargis’ salary and benefits.

The nature center offers programs on coastal animals and plants, life in the hardwood hammock and lagoon life. The field trips are designed to meet Sunshine State standards for third, fifth and seventh grades.

Beach and Park District taxpayers already spend $700,000 a year on Gumbo Limbo, mostly on salaries for marine conservationist Dr. Kirt Rusenko, seven other full-time employees, three part-time employees and three seasonal staff.

The district and school superintendent are negotiating details of the extra $100,000 grant.
Highland Beach

Town budgets an additional $20,000 for library

By Steve Plunkett

For the second time in two years, Town Manager Dale Sugerman wanted the library to spend less. And for the second time in two years, he was rebuffed.

Library director Mari Suarez had asked for $85,000 for new books, periodicals and publications for the budget year that starts Oct. 1. Sugerman trimmed $20,000 from her request.

“I started with the same number that I have recommended to the commission for the past two years of about $65,000. I've not flinched,” Sugerman said at an August budget workshop.

Last year, he said, the commission had overridden his recommendation and budgeted $75,000 for magazines and books.

It was money well spent, resident and former Mayor Arlin Voress said, noting that the library will order any title a resident asks for.

“I think that means a lot to the people of this town,” he said.

Resident John Caldwell disagreed.

“We have 4,000 residents in the town of Highland Beach. The library budget this year alone would buy a Kindle for everyone,” he said.

Resident Elizabeth Susskind said she wanted even more cuts — at least from the entire budget. “This is a recession, haven't any of you heard about that?” she implored.

But commissioners were sympathetic to Suarez’s budget limitations.

“The costs of books and magazines have gone up,” Commission Chair Tanya Tinsley said. “We should give her what she asked for, because I don’t think she would ask for it if she didn't truly think she needed it.”

The town will dip further into reserves for the book budget.

The Highland Beach Library has 18,000 volumes, 2,000 movie videos, 200 DVDs, 800 audio books and many newspapers and magazines, according to the town’s website. The library also offers Internet access and holds a book sale in November and March.

Highland Beach budget update

Proposed tax rate: $4.55 per $1,000 of taxable value ($3.61 operating and 9.4 cents debt service)

2009-10 tax rate: $3.35 + 92 cents per $1,000 for debt service

Change in property value: 71 percent decrease

Total Budget: $10.7 million general fund, $1.6 million debt service

Total proposed cuts/savings: Uses $1 million from reserves to offset declining property value

What’s at stake: Faces rising health insurance premiums. Will cut full-time staff from 38 to 37. Water/sewer rates could be raised in April.

Quote: “We're a wealthy town. We can afford everything we need.” — Arlin Voress, former mayor, urging that additional money be budgeted to upgrade the library’s computers.

Public hearings: 5:01 p.m. Sept. 16 and Sept. 27, Town Hall

*Tax rate may be lowered, but not raised at the September hearings.

NOTE: Percentage of property value decrease as per Palm Beach County Preliminary Tax Roll Comparison, July 1, 2010.

City CRA takes over Mizner Park amphitheater

The Boca Raton Community Redevelopment Agency voted in August to assume ownership of the Count de Hoernle Amphitheatre at Mizner Park.

The city ended its 99-year lease with the Centre for the Arts at Mizner Park, the nonprofit group that built the amphitheater in 2002 on city land, and will take over the amphitheater’s remaining $588,000 mortgage. The city will pay off that debt for $500,000 in debt incurred by the Centre for the Arts for such cultural events as Festival of the Arts Boca.

In return, the city will receive the $4,500-seat amphitheater, valued at about $5 million, and any other cash and assets the arts group has.

The city took over the venue under a turnkey agreement with the Centre for the Arts told officials that it would need substantial support from the city to survive.

The amphitheater has hosted several events this year. The concert contract with Live Nation has since expired. The city has hired one person to plan events and book acts, and plans to hire two more to run the amphitheater.

Next year’s budget includes about $1 million to repair and maintain the amphitheater and an additional $750,000 to produce events.

— Staff reports

Boca Raton\n
Boca Raton budget update

Proposed tax rate: $3.69 per $1,000 assessed property value

2009-10 tax rate: $3.34 per $1,000

Change in property value: 9.2 percent decrease

Total Budget (Operating and Capital): $466.4 million

Total proposed cuts/savings: 5.6 percent in capital cuts

What’s at stake: Anticipated cuts include staff and police salaries and benefits; the youth center; reduced operating hours at the library, tennis center and Spanish River Park; and elimination of 35 full-time positions — 18 of which are already vacant. Layoffs would include an expected 17 full-time employees and 14 part-time employees.

Quote: “These are trying times. This was a very challenging budget. The level of cuts was very difficult.” — City Manager Leif Ahnell

Public hearings: 6 p.m., Sept. 13 and Sept. 27

*Tax rate may be lowered, but not raised at the September hearings.

NOTE: Percentage of property value decrease as per Palm Beach County Preliminary Tax Roll Comparison dated July 1, 2010.

Hurricane season runs from June 1 to Nov. 30.

Mary Thurwack is a West Palm Beach freelance writer and founder/producer of the travel e-zine INSideFlorida.com. com/publicsafety/animalcare/.

One of the most critical animal shelters, the Humane Society of Palm Beach County, has a new location as a public shelter that will welcome pets.

More than 200 pets have been placed at the new shelter since it opened in early September. The shelter is located at 1730 S. Military Trail in Palm Beach Gardens.

The shelter is open from 9 a.m. to 5 p.m. daily.

Preparation is key

If you haven’t already, stock your pantry with canned goods, your freezer with ice and make sure you have plenty of bottled water, batteries for flashlights and radios, and gasoline for your generator.

Have your storm shutters handy and get ready to roll if you need to evacuate.

Then pray the experts predicting a busier-than-usual season are wrong and enjoy what’s left of the summer.

Hurricane season runs from June 1 to Nov. 30.

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Boca Raton

Where to go for gasoline, groceries

Gas stations with generator back-up from I-95 east (Delray-Boca Raton):

Daley Chevron, 1949 W. Atlantic Ave., Delray Beach (just near the I-95 exit on west side)

Nextxstore Gas, 8081 Congress Ave., Boca Raton (near the I-95 exit on west side)

U Gas, 5101 N. Federal Highway, Boca Raton

Ron’s Camino Real Mobil, Pearson Enterprises, 1 Camino Real, Boca Raton

Grocery stores with generator back-up:

Publix, The Plaza at Delray, 1535 S. Federal Highway, Delray Beach

Publix, Boca Valley Plaza, 7431 N. Federal Highway, Boca Raton

Publix, Spanish River, 141 N. Federal Highway, Boca Raton

Whole Foods, 1400 Gadles Road, #110, Boca Raton

Publix at Palmetto Park Square, 1339 N. Palmetto Park Road, Boca Raton

Publix at Mercado Real, 1001 S. Federal Highway, Boca Raton

Source: Palm Beach County Emergency Management and businesses
Around Town

Ballroom Battle waltzes into Boca Festival Days


But until recently it was always known as a resort town. Sprung from a hotel, it was a place to visit, not so much a place to live. No downtown to speak of. Aside from a few storefronts on Palmetto Park Road, major shopping required trips to Fort Lauderdale, Delray Beach or West Palm Beach.

Little clusters began to appear: Royal Palm Plaza provided a spark; the Boca Mall fizled. Thanks to I-95, Florida Atlantic University mushroomed, but remained primarily a commuter school. I-95 also drew retailers west to the Town Center and Boca Center, but they didn’t do much to enhance the town’s identity.

That task fell to some progressive residents who saw value in art, theater and progressive residents who may have left, but other corporations have moved in and they’ve brought with them a sense of civic obligation.

People move here because they want to, not because they have to.

Boca still doesn’t have a single “main street,” but its heart is taking shape as those old clusters pulsate with energy.

Boca Festival Days

Nowhere is that energy more prevalent than in Boca Festival Days, a monthlong series of events planned and run by nonprofits, to raise awareness and money for the nonprofits with support from for-profits. The Greater Boca Raton Chamber of Commerce organizes and coordinates the festival, which that started Aug 2 with a Shopping Spree at the Kosher Marketplace to benefit Ruth Rales Jewish Family Service. Teams competing for the title of “Shopping Queen” had two hours to buy as much food possible for the least money. The food was donated to the Rales food pantry.

Festival days wrapped Aug. 29 with Bowling for Bread at Strikes bowling center to aid Boca Helping Hands.

Boca’s Ballroom Battle

Spurred by Dancing With the Stars, Boca’s Ballroom Battle has become one of the hottest festival tickets. Held in the glamorous confines of the Boca Raton Resort & Club, the third edition was a sellout as eight prominent Boca residents risked all to win the coveted disco-ball trophy and raise money for the George Snow Scholarship Fund.

Adding to the pressure was a team of four judges led by Tony Dowolani, 2006 World Rhythm Champion and a dancer on DWTS.

Lawyer and bond counsel Denise Ganz cha-cha’d; business executive Laura Stoltz foxtrotted; fashion designer Denise Ganz zha-zha’d; Jay Whelchel tangoed; Office Depot marketing exec John Stephenson waltzed; sales and marketing exec Robin Deyo closed the competition with a salsa.

For Whelchel, it was a matter of family honor. His mother, Boca Mayor Susan Whelchel, won the inaugural event in 2008. “I taught ‘em both everything they know,” Jay’s father, John, said before the competition, “but to tell you the truth, Susan I didn’t worry a bit. Now it’s genetic. With Jay I worry like I did when he was playing in a soccer or football game.”

Brother Matt emphatically dashed any chance that he would appear next year, noting, “I don’t have any political ambition,” and sister Kristy Hartofilis, who just delivered her second child, added, “Not on your life.” Nonetheless, Whelchel seemed to thrive on the pressure, strutting his best Travolta moves, even putting partner Mariya-Kristina Shurupova through several lifts and flips. “I thought he had two left feet; it’s nice to know he has a right one,” the stunned mother said after her son and Stoltz were crowned male and female winners.

“I was apprehensive,” Jay Whelchel admitted. “It’s hard enough in front of friends and family, but there’s so many people out there that you work with. Still, we had a lot of fun.”

Rolling out Red Carpet

Festival Days are gone, but Boca’s hardly slowing down. On the Red Carpet, a food, dessert and appellation sampling from local restaurants, plus entertainment, silent auction and after hours shopping at the Town Center, at 7 p.m., Sunday, Sept. 12, benefits The Haven.

Food, wine, March of Dimes

The Fifth Annual Signature Chefs & Wine Extravaganza to benefit the March of Dimes features 31 chefs from...
Boca hospital marks founder’s 80th birthday

By Skip Sheffield

Gloria Drummond marked her 80th birthday on Aug. 20, but festivities are being delayed so the whole community can join in.

A celebration of Drummond and the Boca Raton Community Hospital she was instrumental in founding will be held from 6 to 8 p.m. on Sept. 30, at the Harvey and Phyllis Sandler Pavilion of the hospital’s Eugene and Christine E. Lynn Cancer Institute.

The public is welcome and admission is free; RSVP to 955-4329.

The hospital also announced on Drummond’s birthday that it was being renamed Boca Raton Regional Hospital.

There was no hospital in Boca Raton when Drummond and her family moved to the city in 1951. The closest hospital was Bethesda in Boynton Beach, at least 10 miles and a half-hour away.

That time factor became crucial when Drummond’s children, Debra and James Randall, were poisoned in 1962. By the time the ambulance reached Bethesda, the children were dead.

The memory of Debra and James Randall lives on in the Debbie Rand Memorial Service League, founded by Drummond and a group of her friends, and in the “Miracle on Meadows Road,” the Boca Raton Community Hospital, which opened its doors July 17, 1967.

There are now 1,200 volunteers to help with the hospital’s operation and its fund-raising activities.

Over the years they have raised more than $25 million and have put in 2 million hours of work.

“I wasn’t planning on a big deal for my birthday, but so much for keeping it secret,” Drummond said good-naturedly. “We have certainly come a long way since 1967, and I am very proud of everyone who has worked to found and maintain the hospital.”

The hospital now has 400 beds and more than 700 primary and specialty physicians on staff.

Laura Stoltz and dance partner Patrick Alonsagay and Mariya-Kristina Shurupova and her dance partner, Jay Whelchel, enjoy the moment after winning Boca’s Ballroom Battle. Photo by Thom Smith

TOWN:

Continued from page 6

area restaurants, Sept. 24, 6:30 p.m. at The Boca Raton Resort & Club. Food, wine, auction including special dining experiences from the chefs. General admission: $100 advance, $125 event day. VIP: $125 advance, $150 event day. 561-276-2001 and www. marcholdies.com/florida.

Think Pink for breast cancer

The Third Annual Think Pink Rocks concert to support breast cancer research charities features hip hoppers AKON, Asher Roth, Pitbull, Melanie Fiona and others, Oct. 9 at Mizner Park Amphitheatre. Tickets: $40. www.thinkpinkrocks.com or 888-711-9399.

TooJay’s starts shipping

So Aunt Sophie in Topeka is on a diet and you want to punish her? Why not have TooJay’s send her a “Killer Cake”? The popular deli that spread from its original location in Palm Beach’s Royal Poinciana Plaza to 26 locations in Florida, including Boca, Boynton and Lake Worth, is going semi-national.

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Joe and Winnie Pedalino may be retired, but they never quit working.

The couple, who live just north of the Gumbo Limbo Nature Center in Boca Raton, have volunteered for nearly 11 years at the educational and sea turtle rescue center, a place they think of as a second home.

And they love that others think of the center that way, too.

After 9/11, Winnie says she noticed an increase in visitors to the center.

“People felt more serene,” she said. “It’s an environment that is completely different from the rest of the world.”

But for all the time they spend at the Gumbo Limbo, where Joe works in the rehab center, and Winnie works with plants and signage, the couple still finds time to be active with the American Red Cross, the Boca Raton Museum of Art and the Wayne Barton Study Center, where Joe tutors at-risk youth in high school math, and Winnie cooks.

“She is the most nurturing person I have ever met,” Joe says of his wife, a retired registered nurse who also assists neighbors with doctor visits.

In 2005, Winnie, who had injured her feet, cooked from a wheelchair for neighbors with doctor visits.

Joe. “We also believe in giving to the community.” — Scott Simmons

Q: Where did you grow up and go to school?

Joe: Spent my first 20 years in New York, and graduated from Brooklyn Tech and Brooklyn Polytechnic.

Winnie: Trained at Brooklyn Jewish Hospital. Grew up in New York and New Jersey. That’s where I learned to love the sea.

Q: What is your favorite part about living in Boca Raton?

Joe: The people and the commitment to maintaining green space. People here understand that once it’s lost, it’s lost. Look, we have Indian middens that are still untouched.

Winnie: Our “working” retirement.

Q: What book are you reading right now?


Q: What music do you listen to when you need inspiration? When you want to relax?

Joe: Music of the ‘70s and Elvis Presley’s gospel songs. Winnie: Classical music, plus recordings of the sea, whale songs, nature songs and Johnny Cash.

Q: Have you ever had mentors? Someone who inspired you?

Joe: My father. He was an immigrant who was sensitive and devoted to his family. He never lectured and led by example. He overcame a major stroke and retired at 80, died at 85.

Winnie: Teachers. I had a tough time growing up. I credit teachers with inspiring me. I was thrilled to learn that you could go to a library, borrow books and escape for awhile.

Q: If your life story were made into a movie, who would you want to play you?

Joe: Denzel Washington, because he is a great actor, and color should not make a difference.

Winnie: Julie Andrews, because of Mary Poppins and The Sound of Music.

Q: Do you have a favorite quote that inspires your decisions?

Joe: “Some men see things as they are and say why. I dream things that never were and say why not.” — Sen. Edward Kennedy, from his eulogy for his brother, Sen. Robert Kennedy

Winnie: “It’s better to light a candle than to curse the darkness.” — Eleanor Roosevelt

Joe and Winnie Pedalino may be retired, but they never quit working.

The couple, who live just north of the Gumbo Limbo Nature Center in Boca Raton, have volunteered for nearly 11 years at the educational and sea turtle rescue center, a place they think of as a second home.

And they love that others think of the center that way, too.

After 9/11, Winnie says she noticed an increase in visitors to the center.

“People felt more serene,” she said. “It’s an environment that is completely different from the rest of the world.”

But for all the time they spend at the Gumbo Limbo, where Joe works in the rehab center, and Winnie works with plants and signage, the couple still finds time to be active with the American Red Cross, the Boca Raton Museum of Art and the Wayne Barton Study Center, where Joe tutors at-risk youth in high school math, and Winnie cooks.

“She is the most nurturing person I have ever met,” Joe says of his wife, a retired registered nurse who also assists neighbors with doctor visits.

In 2005, Winnie, who had injured her feet, cooked from a wheelchair for neighbors with doctor visits.

Joe. “We also believe in giving to the community.” — Scott Simmons

Q: Where did you grow up and go to school?

Joe: Spent my first 20 years in New York, and graduated from Brooklyn Tech and Brooklyn Polytechnic.

Winnie: Trained at Brooklyn Jewish Hospital. Grew up in New York and New Jersey. That’s where I learned to love the sea.

Q: What is your favorite part about living in Boca Raton?

Joe: The people and the commitment to maintaining green space. People here understand that once it’s lost, it’s lost. Look, we have Indian middens that are still untouched.

Winnie: Our “working” retirement.

Q: What book are you reading right now?


Q: What music do you listen to when you need inspiration? When you want to relax?

Joe: Music of the ‘70s and Elvis Presley’s gospel songs. Winnie: Classical music, plus recordings of the sea, whale songs, nature songs and Johnny Cash.

Q: Have you ever had mentors? Someone who inspired you?

Joe: My father. He was an immigrant who was sensitive and devoted to his family. He never lectured and led by example. He overcame a major stroke and retired at 80, died at 85.

Winnie: Teachers. I had a tough time growing up. I credit teachers with inspiring me. I was thrilled to learn that you could go to a library, borrow books and escape for awhile.

Q: If your life story were made into a movie, who would you want to play you?

Joe: Denzel Washington, because he is a great actor, and color should not make a difference.

Winnie: Julie Andrews, because of Mary Poppins and The Sound of Music.

Q: Do you have a favorite quote that inspires your decisions?

Joe: “Some men see things as they are and say why. I dream things that never were and say why not.” — Sen. Edward Kennedy, from his eulogy for his brother, Sen. Robert Kennedy

Winnie: “It’s better to light a candle than to curse the darkness.” — Eleanor Roosevelt
Summer Arts

Monsters at the Morikami! Plus rock, country and Sondheim

By Greg Stepanich

Before James Cameron made his dreams of 8-foot blue people on a distant planet come stunningly to life, makers of film and television had much more mundane resources on hand when they wanted to bring the creatures of nightmare to screens large and small.

But that doesn’t mean their visions were any less intense, and for a generation of creators in Japan, the threat of nuclear annihilation and environmental catastrophe was very real, even if the ultimate products often proved to be laughable fodder for late-night viewing years on.

Delray Beach’s Morikami Museum and Japanese Gardens has been running an exhibit since June called Kaiju! Monster Invasion! in which more than 100 vintage toys depicting some of the more alarming and puzzling beasts of the Godzilla orbit are on display.

The show includes play figures of grotesque critters such as Gamera, a gigantic flying turtle with tusks whose big green feet shoot flames, and Gomora, an enormous T-rex-style lizard whose first foe to ever defeat Ultraman, star of an allegedly popular Japanese TV series by that name that debuted in 1966. “Kaiju” — monsters — were played by actors wearing rubber suits, stomping around on sets with miniature models of cities, according to the Morikami.

The kaiju exhibit runs through Oct. 17 along with an installation of paintings, ceramics, prints and photographs that depict the city of Kyoto, considered Japan’s cultural capital.

The museum is open from 10 a.m. to 5 p.m. Tuesday through Sunday. Tickets are $12, $11 for seniors and $7 for students and children. Call 495-0233 or visit www.morikami.org.

Music. It took a while this summer for things to get really cooking at the Cruzan Amphitheatre outside West Palm Beach, but fans of country, Boomer, teen, emo and alt-rock will have a chance to see some of the most popular acts in those niches.

Sondehilm. One of his very finest earlier works is Follies, a big effort from 1971 that derives some of its great musical interest from songs that evoke bygone Broadway styles that were part of the fictional Weissman’s Follies around which the plot revolves. Some of its songs are now classics of the stage, including Losing My Mind and the survivor ballad I’m Still Here.

Theatre: Stephen Sondheim’s fans are legion, but the composer-lyricist has now had such a long career (he turned 80 in March) that there are devotees of his post-Sweeney Todd scourge who might be less acquainted with earlier scores, such as Anyone Can Whistle.

Killer Pickler

A summer for things to get — well, moving along — is supposed to be the style of local public radio station WXEL to Classical South Florida, citing the potential loss of jobs — and perhaps local programming. At the commission’s Aug. 3 meeting, CSF President Douglas Evans presented his organization’s plans, saying, “We constantly seek new and innovative ways to address the interests and needs of the communities we serve. We intend to take this same direction in operating WXEL, coordinated with advice from citizens of the Palm Beaches and Treasure Coast.”

Evans said the deficit was part of CSF’s business plan, and that it would be cleared up in three years. Evans also noted that CSF is supported by American Public Media. “By leveraging its considerable endowment (more than $100 million), APM is able to provide financial strength to its supported organizations and to guarantee the financing of radio station purchases and other capital projects, as it will do with the financing of the purchase of WXEL,” he said.

By John William Johnson

Boynton Beach city commissioners have opposed the sale of its local public radio station WXEL to Classical South Florida, citing the potential loss of jobs — and perhaps local programming. At the commission’s Aug. 3 meeting, CSF President Douglas Evans presented his organization’s plans, saying, “We constantly seek new and innovative ways to address the interests and needs of the communities we serve. We intend to take this same direction in operating WXEL, coordinated with advice from citizens of the Palm Beaches and Treasure Coast.”

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Palm Beach ArtsPaper

Palm Beach summer arts:

Ticket Giveaway: The Arts 9 in The Coastal STAR will give away tickets to this month’s Concerts and Contemporary Classics program at the Kravis Center for the Performing Arts — Sondheim in Concert. Send a request to thestar@palmbeachobserver.com to take a chance to win! The deadline to enter is Oct. 4 at 3 p.m. The winner will be selected at random from those who requested tickets and announced in the Oct. 12 edition of The Coastal STAR. Good luck! Also, remember that the October 2010 edition will have all the details on local arts and entertainment.

Advertised events:


Greg Stepanich is the editor/founder of the Palm Beach ArtsPaper, available online at www.palmbeachartspaper.com.
Peppers and spice and everything nice

By Deborah S. Hartz-Seeley

We’ve had a long, hot summer that’s made cooking and even eating seem like a chore. But you can perk up heat-weary appetites with the help of three local chefs whose Caribbean and Asian cuisines are perfect for steamy weather.

We talked to Toi Duong, chef/owner of La Tre in Boca Raton, Beverly Jacobs, chef/owner of Bamboo Fire Café, and Pauline Hutchinson-Smith, who was chef/owner of the recently sold Pauline’s Island Time Bar & Grill, both in Delray Beach.

Their recipes take advantage of chilies not only for their sweat-producing heat (which actually cooks the body), but also for their flavor.

You can grow your own chilies in your backyard or in containers on a balcony. Many varieties of peppers do well in our tropical climate. Or, you can purchase chilies in markets and green markets, making them the perfect seasonal, local addition to summer meals.

Much like South Florida, the climate in Vietnam is tropically hot year round, says Duong of La Tre, who has had his restaurant for more than 20 years. So he recommends a cooling salad such as the popular Goi-Ga or Chicken Salad With Grapefruit.

He remembers his mother making this dish when he was growing up in Nha Trang, a beach resort in central Vietnam. Duong says the people of this area of Vietnam are “spicy experts,” and he’s a fan of the food. “I eat raw acompaniments and everything nice. And the simple combination of fruit and simple flavors, like those in the Vietnamese salad, is something I enjoy.”

For less spice, you merely remove the seeds before using them or use the peppers whole and remove them from the dish before serving. That way they provide their fruity flavor, not heat.

To show off her favorite chilies, Hutchinson-Smith created two recipes for us. The Spicy Ginger Pepper Sauce is a simplified version of her jerk sauce that has 22 ingredients. This recipe has less than half that many, but gives good island flavor using those Jamaican favorites ginger root, Scotch bonnet peppers, scallions, garlic and fresh thyme leaves.

Her Hot Pepper Chicken With Tomatoes is quick to prepare when you don’t feel like cooking. The colorful grape tomatoes tempt your eyes even before you take a bite. And the simple combination of jalapeños and Scotch bonnets will perk up your appetite.

Elsewhere in Delray Beach, Jacobs of Bamboo Fire Café is a very busy woman. Weekdays she works for Miami-Dade County as a paralegal. But weekends, she’s at her restaurant. “Cooking there gives me a chance to show my creative side,” she says.

Here, the island food is lovingly prepared by this woman from Guyana, who learned to eat peppers as a baby and to cook from her mother. The idea for her restaurant started when friends asked her to cater parties from her Lostahatchee home.

After catering for a while, she opened a small takeout spot but decided she didn’t want her food served from a steam table. So in 2008, she and her husband, Donald, opened their restaurant with her mother helping do the prep work. She calls her cooking “Caribbean,” but it is partly based on the food of her homeland.

She hails from a country that, according to her, is 60 percent Eastern Indian with blacks, Chinese, Native Indians and Portuguese rounding out the population. All these cultures influence the national cuisine. Thus she flavors her curries with garam masala and Madras curry powder. And she puts ginger root and star anise in her oxtail stew. Each week she makes a batch of her own rum Scotch bonnet hot sauce in which she adds celery and onion to cool down the taste.

“My cooking can be as spicy as you like,” she says. But as she’s gotten older, she eats less spicy food. “There’s a balance to try to strike.” But she adds, sometimes “when I’m in the mood I crave something so hot it makes my nose run.”

You’ll find a nice balance in her recipe for Spicy But Mellow Coconut Chicken. This is a dish that is best made with fresh chicken pieces so the meat doesn’t dry out. The chicken simmered with coconut milk mellows the peppers.

The addition of stock to the braising liquid keeps the dish from being too heavy. “I add my own twist to make things lighter,” she says.
Cool down with peppers’ sizzle

La Tre Pepper
Chicken Salad With Grapefruit (Goi-Ga)

This is light and refreshing dish in warm weather. It is best to use a mandoline or Asian box slicer to be sure vegetables are cut very thin so they can be flavored softened by the marinade. In Vietnam, this would be made with the larger, coarser pomelo instead of grapefruit, but that wonderful fruit is not readily available here.

To make chicken: Place chicken in salted water to cover in a saucepan. Bring water to a boil. Reduce heat, cover and simmer 20 minutes until cooked through. Drain and let chicken cool enough to handle. When cool, shred the meat into fine strips; set aside.

To make dressing: Combine all ingredients; set aside.

To make sauce: Combine fish sauce, water and sugar in a small saucepan. Bring to a boil over medium heat and stir until sugar dissolves. Remove from heat and stir in garlic. Let cool and then chill.

To make salad: Combine cabbage, carrots and onions. Toss with dressing and let sit about 10 minutes until vegetables take on flavor and soften a little. Drain well.

Add shredded chicken, cilantro, grapefruit segments and chili peppers; add sauce and toss well. Serve within hours garnished with sesame seeds. Makes 4 servings.

*To segment a grapefruit: Cut a slice off the top and bottom of the grapefruit to expose the fruit below. Place grapefruit on cutting board and cut off strips of skin from top to bottom of grapefruit removing both skin and white pith underneath so the fruit of the segments is exposed.

Cut down along the membranes between each section of grapefruit to free the segments from the membranes and remove the fruit segments.

**To toast sesame seeds: Place in a single layer in a skillet over medium heat. Heat, shaking the pan frequently, until seeds turn golden. Watch them carefully because they burn quickly once they begin to brown.

Bamboo Fire’s Spicy But Mellow Coconut Chicken

Serve over rice or pasta.

1 1/2 tablespoons sugar
1 1/2 tablespoons fish sauce (nuoc mam)
1/2 teaspoon plus 1 sprig fresh thyme
1 tablespoon chopped cilantro
Sea salt, to taste
1 Scotch bonnet pepper, seeded and minced, or to taste

Rub chicken pieces with sea salt, Fresh-ground black pepper, seeded and minced, or to taste

Pauline Hutchinson-Smith recently sold her Pauline’s Island Time Bar & Grill on George Bush Boulevard in Delray Beach, but you can make her Hot Pepper Chicken With Tomatoes. Photo by Tim Stepian

**RECIPE:**

Pauline’s Hot Pepper Chicken With Tomatoes

This is a delightfully spicy recipe. You can make it devilishly spicy by leaving the seeds in the peppers.

We enjoyed the leftovers cold atop salad greens.

**INGREDIENTS:**

- 1/4 cup olive oil
- 1 Scotch bonnet pepper, seeded and thinly sliced
- 1 jalapeño pepper, seeded and thinly sliced
- 1 1/2 pounds boneless, skinless chicken breast, sliced into thin strips
- 1 small onion, very thinly sliced into rings
- 2 cloves garlic, minced
- 16 grape tomatoes, halved
- 1/4 cup chicken stock
- Salt and fresh ground black pepper, to taste

**INSTRUCTIONS:**

In a large nonstick skillet, heat the oil over medium heat. Add the peppers and sauté until they wilt and start to brown. Use tongs to remove the peppers to a plate; set aside.

Increase the heat to high and add the chicken. Stir fry until the chicken starts to brown well. Add the onions and stir fry 1 minute. Reduce heat to medium. Add garlic and tomatoes and gently sauté 1 minute. Add the broth and return peppers to skillet. Heat until chicken is cooked through. Add salt and pepper; serve. Makes 4 servings.

Pauline’s Spicy Ginger Pepper Sauce

This can be used to flavor chicken, pork, fish or beef. Brush it liberally on the meat or seafood, cover and refrigerate overnight. Then grill, broil, pan fry, bake, steam or cook the food en papillote (a parchment pouch). This also can be used as a dip or fiery hot sauce.

Use less Scotch bonnet pepper if you want something milder.

**INGREDIENTS:**

- 1/4 cup grated ginger root
- 2 Scotch bonnet peppers, seeded and chopped
- 3 scallions, chopped
- 1 tablespoon brown sugar
- 1 tablespoon honey
- 1 tablespoon olive oil
- 2 cloves garlic, minced
- 1 teaspoon fresh thyme leaves
- Salt and fresh-ground black pepper, to taste

**INSTRUCTIONS:**

Place all ingredients in a mini food processor and pulse. Makes 1/2 cup sauce.

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Open House Events and additional offerings on Hypoluxo Island and in Manalapan.
September is a very busy month in the Jewish faith, and one can learn a lot about the coming holidays from Rabbis Robert A. Silvers and Randall J. Konigsburg.

For example, Silvers, of Congregation B’nai Israel in Boca Raton, said Sukkot and Simchat Torah also are big holidays this month that tend to get overshadowed by Rosh Hashanah and Yom Kippur.

“Rosh Hashanah and Yom Kippur begin the Jewish year. Rosh Hashanah is the celebration of the Jewish New Year. Between Rosh Hashanah on Sept. 8 and Yom Kippur are the Ten Days of Repentance when individuals reflect on where they have fallen short and seek forgiveness from fellow humans,” said Konigsburg.

“But we’re different. And so for every identity to change,” Silvers cited B’nai Israel’s upcoming “Rosh Hashanah Torah Story skit — playing on the name of the Jewish Holy Scripture referred to as Torah and the movie Toy Story — as one creative way to relate the holiday. “You’ll see some of our clergy, including myself, dressed up as Buzz Lightyear, and we’ll talk about the New Year and I’ll be Buzz New Year.”

A great ritual element is the blowing of the shofar, whose loud, shrill sound announcing Rosh Hashanah is to awaken the soul to repentance and sound announcing Yom Kippur, the end of the main part of these High Holy Days, is a day of fasting and prayer, said Konigsburg.

“Making sure we leave no stone unturned. Asking God to ‘Forgive us, because there’s no other reason for you to do it except because we need forgiveness, and because we really mean to do better next year. But we can’t do it without your help.’”

C.B. Harari is a writer and inter-religious affairs consultant. Find him at www.interfaith21.com

InterFaith21

Fall brings introspection in Judaism

High Holy Days services in eastern Boca Raton

BETHI AMI CONGREGATION

BETHI AMI Congregation at 1481 NW Fourth Ave., Boca Raton. Phone: 347-8931. On the Web: www.bethiami.org. Services will be held at Beth Ami and at Leon's JC's Hebrew Hall, 9001 Donna Klein Blvd., western Boca Raton. Call for details.

Rosh Hashanah

Wednesday, 9/8 - 6:00 pm - Erev Rosh Hashanah Thursday and Friday, 9/9-9/9 - 9:00 - Rosh Hashanah Services 9/9 - 1:30-2:30 pm - Free family-oriented program with stories, explanations and songs, Chava Binyamin, gift for each child and sweet treats. Reservations required. Call 347-0031. 9/9 - 8:00 pm - Shabbat Shuvah Service Saturday, 9/9 - 9:00 am - Shabbat Shuvah Service

Yom Kippur

Friday, 9/17 - 4:00 pm - Kol Nidre, Erev Yom Kippur and Shabbat Thursday and Friday, 9/23-9/24 - 9:00 - Sukkot Services 9/23 - 8:00 - Shabbat Kel Hamoed Sukkot Service Saturday, 9/24 - 9:00 am - Shabbat Kel Hamoed Sukkot Service Thursday, 9/24 - 9:30 am - Sh’moneh Keter Service (Yom Kippur) Friday, 10/1 - 9:30 am - Yom Kippur Service

CHABAD OF EAST BOCA RATON

Chabad offers free admission to its High Holy Days services. Reserved seating is $150 for adults, $50 for children. Services take place at the Boca Raton Resort & Club, 20111 Camino Real. Chanukah is at 120 NE First Ave., Boca Raton. Phone: 417-7797. On the Web: www.chabadbocabeaches.com.

Rosh Hashanah

Wednesday, 9/8 - 7:15 pm - Candle lighting and evening Services 9/8 - 8:15 pm - Community Dinner at the Boca Raton Resort and Club 9/9 - 9:30 am - Morning Services 9/9 - after 8:14 pm - Light candles 9/9 - 12:00 pm - Blow Shofar of the Shabbat 9/9 - 6:30 pm - Mincha/Maariv. Followed by Tashlich on the Beach (Boca Hotel - Camino Real and A1A) 9/9 - 10:00 - Morning Services 9/9 - 13:30 pm - Blow Shofar of the Shabbat 9/9 - 7:15 pm - Mincha/Maariv Saturday, 9/9 - Shabbat - 9:30 am - Morning Services 9/11 - 7:15 pm - Mincha/Maariv Sunday, 9/12 - 5:56 am - Fast of Gedalia begins 9/12 - 9:00 am - Morning Services

Yom Kippur

9/12 - 5:15 pm - Pray for forgiveness 9/12 - 7:52 pm - Fast ends

Yom Kippur

Friday - 9/17 - 7:05 pm - Light Candles 9/17 - 7:15 pm - Kol Nidre Services Saturday, 9/18 - 9:30 am - Morning Service 9/18 - 11:00 pm - Yom Kippur 9/18 - 5:30 pm - Kabbala 9/18 - 6:30 pm - Neilah 9/18 - 7:56 pm - Fast ends 9/18 - 8:15 pm - Sukkot Breakfast at Chabad

TEMPLE BET EL

Each adult member of Temple Beth El is entitled to one ticket to High Holy Days services, to be held at the Temple, 10310 Fourth Ave., Boca Raton, and at Florida Atlantic University, Boca Raton. Members who bring guests must attend five services at FNU. Baby-sitting is available at each location. Tickets: $150 per adult; children ages 6-26 will receive tickets at no charge. Phone: 991-9080. On the Web: www.betheboca.org.

At Temple Beth El

Rosh Hashanah

Wednesday, 9/8 - 8:00 pm - Evening Service Thursday, 9/9 - 10:00 am - Morning Service 9/9 - 3 pm - Youth Service (grades through grade 4), Rabbi Meir F. Singer Sanctuary 9/9 - 3 pm - Youth Service (grades 5-12), Frances and Solomon Cohen Annex 9/9 - 4 pm - Sukkot Service, Meet at front of Temple Beth El Friday, 9/10 - 9:00 am - Second Day Morning Service Yom Kippur

Friday, 9/17 - 8 pm - Yom Kippur Eve (Kol Nidre) Service Saturday, 9/18 - 10:00 am - Morning Service Saturday, 9/18 - 1:45 pm - Music & Meditation Saturday, 9/18 - 2:30 pm - Service of Spiritual Renewal Saturday, 9/18 - 3:30 pm - Afternoon Service, Yikud and Neilah At FAU

Rosh Hashanah

Thursday - 9/9 - 10:00 am - Morning Service Yom Kippur

Friday, 9/17 - 8 pm - Yom Kippur Eve (Kol Nidre) Service Saturday, 9/18 - 10:00 am - Morning Service Saturday, 9/18 - 3:30 pm - Children’s Service (birth through grade 3) Saturday, 9/18 - 2:30 pm - Youth Service held by RMTF, TBE’s senior youth group (grades 4-6 and up) Saturday, 9/18 - 3:30 pm - Afternoon Service Yikud and Neilah

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September 2010

The COASTAL STAR

Religion 13

Silvers

Konigsburg
Barbara Chester and Kim Rosemury react as their friend Christie Ruhl (left) is dealt her sixth blackjack in a row at the Junior League event held at Mercedes-Benz of Delray Beach. Gaming tables were just part of the fun at this VIP pre-event promoting the Junior League of Boca Raton Volunteer of the Year luncheon, to be held Oct. 8.

Photo by Jerry Lower

Party of 4 or 400... We are the perfect destination for weddings and other wonderful events. Your local event destination with its original 1919 Mizner design offers seven richly-appointed banquet rooms. Our exceptional cuisine is customized and prepared to your preference, then served with white-gloved elegance.
9/16 - Sushi and Strill Summer Walk is held at The Monki Museum Japanese Museum and Gardens, 4000 Monki Park Rd., Delray Beach. Experience the tastes and scents of all their favorite jyo (Japanese) cooking, a cold drink and a breathtaking sunset. Sushi Daiko performances are at 6:30 & 7:30 PM with an interactive experience for adults and free samples. Free members; $7/non-member adults, $5/ kids, 495-0233 or www.monki.org.

9/17 - Planetarium Night - Take a tour of the stars at the Monki Museum Planetarium at the Science Children's Experiment, 900 S. Military Trail, Boca Raton. Doors open at 7:30 PM and doors close at 8:00 PM. Visit for 30 minutes and run continuously. For ages 8 and older, children under age 18 must be accompanied by an adult. 7-9 PM. Free. Call 750-2134 or www.sciencexplorum.org.


9/19 - Storytime - The Cow Loves Cookies, 10 am, Barnes & Noble, University Commons, 1400 Glades Road, Boca Raton. Phone: 750-2134.

9/19 - How to be Successful in the Cosmetic and Image Industries Class - The magic of beauty is all around you, 95 SE 5th Ave, Delray Beach. Teens (male and female) ages 12-17 learn what it takes to be a successful model, photo stylist or make-up artist. They also learn about wardrobe colors and styles, skin care, make-up application and how to walk a runway, be in front of the camera. Classes run through 10/16. Residents: $25/class or $100 per six week program. Non-residents: $32/5 week program. Parents and guardians are welcome. 243-7250.

9/19 - Healthy Kids Carnival & Back to School Expo - Free health and safety information and screenings, free backpacks and school supplies, free snacks, games, contests, and prizes, 11 am-2 pm, Whole Foods, University Commons, 1400 Glades Road. Phone: 447-0000.

9/19 - 12th Teenatre Project - Students, faculty and staff create a new production in just 14 days at Community Academy of the Arts, 2601 S. Ocean Blvd. in the de Hoernle International Center, Lynn University, 3601 S. Ocean Blvd., 900 S. Military Trail, Boca Raton. Beginners at 7:30 PM, advanced at 9:30 PM. Admission: $12/adults, $15/seniors, $7/children 6-17, 495-0233 or 237 or www.lynn.edu/tickets.

9/19 - Saturday 9th Annual - Community Cabaret - Call all the angels, singers, musicians and stand-up comedians to the Willow Theatre at Sugar Sand Park, 500 S. Military Trail, Boca Raton. Performers must register in advance. Five one-hour shows, 9 PM, 11:30 PM, 1 AM 5-6 PM, Sat. 1-5 PM and 1 hour prior to show. 7:30 PM. Admission: $20. 347-3900 or www.willowtheatre.com.

9/21 - Evening Camp/Craft Time at the Flagler Museum - Free activities to celebrate the opening of the Flagler Museum. One Whitehall Way, Palm Beach.

Municipal meetings
9/14 & 9/28 - Boca Raton - second & fourth Tuesday of each month at Boca Raton City Hall, 201 W. Palmetto Park Rd. 6 pm. Agenda available at www.citybocaratln.com.

Grandparents may tour Whitehall with an activity guide for their grandchildren, then enjoy family-friendly activities in the Flagler Museum Pavilion, including creating a family tree, a scrapbook page to commemorate the day, being interviewed by their grandmother, with a photo taken of the family, and a family photo taken in front of Henry Flagler’s Railroad No. 91. 10 am-5 pm. Free. Members receive regular museum admission. 5/18/adults, 51/youth ages 11-13, $3/children 6-12, and children under 6 are free. 653-2833 or www.flaglermuseum.org.


9/16 - Biodiversity Lab - at the Gumbo Limbo Nature Center, 2700 S. Ocean Blvd., Boca Raton. Participants will be invited to explore different taxonomic groups by identifying species with a specialist in a stereo microscope, observing live specimens with discoveries performed, and the feeding of plankton to a live marine worm. Children must be accompanied by an adult. 11 am admission is free of charge, and a beverage. Ticket box office: 347-9349 or www.sugarandsand.org.

9/17 - Sushi and Stroll Summer Walk is held at The Monki Museum Japanese Museum and Gardens, 4000 Monki Park Rd., Delray Beach. 7 PM-9 PM. Adult admission: $15; free for members and pre-payment required: 391-8110 or www.gumbolimbo.org.

9/18 - Storytime - The Liakhovetski Brothers - The cells tell a play a free concert at the Highland Beach, 3635 S. Ocean Blvd. 6:30-9:30 pm. $5/members, $8/non-members. Reservations and pre-payment required 391-8110 or www.gumbolimbo.org.

9/18 - Community Cabaret - Call all the angels, singers, musicians and stand-up comedians to the Willow Theatre at Sugar Sand Park, 500 S. Military Trail, Boca Raton. Performers must register in advance. Five one-hour shows, 9 PM, 11:30 PM, 1 AM 5-6 PM, Sat. 1-5 PM and 1 hour prior to show. 7:30 PM. Admission: $20. 347-3900 or www.willowtheatre.com.

9/19 - 2nd Avenue - The Diviners by Jim Leonardi, Jr. - Play directed by Lynn University sophomore Sarah Barrett at the Schmidt Family Studio, Keith C. and Elaine Johnson Wild Performing Arts Center, Lynn University, 1601 N. Military Trail, Boca Raton. 7:30 pm W-F. 215. 237-9000 or www.lynn.edu/tickets.


9/23 - Boris & Sonia - Gala Night at the Flagler Museum - Flagler Museum, One Whitehall Way, Palm Beach, 6-8 pm, gala dinner and auction. 6:30-8:30 pm. $125/six week program. Parents and guardians are welcome. 6-8 pm. Free. 278-5455.


9/25 - 9th Annual Coastal Clean-Up - Hosted by the Ocean Conservancy, Keep Palm Beach County Beautiful Inc. in coordinating local coastal cleanups and providing gloves and trash bags. Community service hours will be awarded. Pre-registration is required, at www.coastalclean-up.org. For more information, call 482-2470.

9/25 - Community Cabaret - Call all the angels, singers, musicians and stand-up comedians to the Willow Theatre at Sugar Sand Park, 500 S. Military Trail, Boca Raton. Performers must register in advance. Five one-hour shows, 9 PM, 11:30 PM, 1 AM 5-6 PM, Sat. 1-5 PM and 1 hour prior to show. 7:30 PM. Admission: $20. 347-3900 or www.willowtheatre.com.

9/26-27 - The Diviners by Jim Leonardi, Jr., - Played by Lynn University sophomore Sarah Barrett at the Schmidt Family Studio, Keith C. and Elaine Johnson Wild Performing Arts Center, Lynn University, 1601 N. Military Trail, Boca Raton. 7:30 pm W-F. 215. 237-9000 or www.lynn.edu/tickets.
Obituaries

Mary Thruwchater

BOCA RATON — Anne M. (Connolly) Formichella, “Nan” to her family and friends, never revealed her age, but those who knew her best say she always looked younger than her years. In her high school, she looked much better than her years and would be suitors kept their distance — although it wasn’t long before men lined up to date the pretty New York City girl.

Nan and her late husband, Mario, were snowbirds in Boca Raton for more than 20 years, with a winter home at Whitehall in the Grove community for 15 years after Mario died, Nan sold their house in New Jersey and made Boca Raton her year-round home. She died in hospice care on Aug. 5.

“She was going to doctors a lot the few years,” said her son, Paul Formichella. “She was very feisty and full of life. Until very recently she lived at home, got up every day, had her breakfast and put on her makeup. She was a New York City girl to the end.”

Nan Formichella was born and reared in New York City in the Clinton section of Manhattan, an Irish working class neighborhood. When she grew up in the 1930s and 1940s, Manhattan was a very special place. There was so much to do. She told her grandchildren how it was to sail the subways home at night returning from a dance in Queens.

She was an only child but had fun with her friends and family. Nan often went to the movies, dances at Catholic parishes, shopped at Macy’s and sometimes to the mountains in the summer.

Like most good Irish girls, Nan attended Catholic schools from grade 1 to 12. She went to the first grade in New Jersey at St. Patrick’s School and continued through grade 8 in New York City. She continued her education at Pace, passed the CPA exam and worked her way up the ladder at a major CPA firm (Ernst & Young) that recognized his business acumen. He pursued Nan for years until she agreed to marry him in 1950.

Nan was a legal secretary with a passion for shopping. “She loved to wear hats, to shop for clothes in the famous garment district,” her son said.

Both Nan and Mario worked on Wall Street and came from devout Catholic families. She was and he was Italian-American. They married in 1950 in St. Patrick’s Cathedral in Manhattan.

The couple lived more than 50 years in a small suburban city in New York, called Ho-Ho-Kus, N.J., where they raised their family. She was a stay-at-home mom, her son said, “as soon as she got married she started to have babies.”

Her husband was a good golfer — it was his passion, though Nan could not have cared less about golf or any other sport. But they both loved to dance and both were very good dancers. They took dance classes and dinner dances at the golf/country club in New Jersey on Saturday nights with their friends.

Mario continued to move up the ladder at Ernst & Young, and eventually was promoted to the top position as senior partner in the Park Avenue home office. He worked for one firm for many years and took him to travel the world. Nan traveled with Mario some of the time while she raised the family. She was a loving mother, a wonderful grandmother. Her oldest child went off to college, Nan could travel as much as she wanted.

“She was the strong woman behind a very successful man,” said Paul Formichella remembered.

She is survived by their three children, Susan (Thomas) Corsi of Kensington, Md., Janet (Mark) Marsh, a homemaker in Palm Beach Gardens, Md., Paul Formichella of Hackensack, N.J., and seven grand-children.

Funeral Masses were held at St. Ambrose Catholic Church in Deerfield Beach and in New Jersey.

The family asks that donations be sent to St. Ambrose School in Deerfield or Hospice By The Sea in Boca Raton.
Paws Up for Pets

Agency finds new homes for animals when pets, owners can’t grow old together

From the day we adopt our pets, we promise to always be there for them. We whisper in their ears that we will care for them for their entire lives. We look forward to growing old together.

Our vows are well intended, but we can’t predict or control life’s wicked curveballs. Especially these days. Job loss, house foreclosures, sickness, hurricanes and unexpected deaths can swiftly separate us from the pets we love so dearly. It is life’s sad reality that Lela Jordan knows too well. But rather than lament, she leaps into action when pets and their people need help the most.

Pinning down Lela for a lengthy chat can be challenging. She has so many places to visit and so many people and pets to assist. After a few misses, I finally connected with her. I am glad I was persistent.

Lela wears many “collars” in the community. Her full-time job is operating the Vickers House, with two locations in West Palm Beach.

This community resource center caters to the homeless, mentally ill, undocumented immigrants and the indigent. But her newest and most cherished role is supervising an offshoot of the Elders on the Edge Program that is overseen by the Legal Aid Society.

When Tiger’s owner died in 2007, Lela has raised money for the Elder on the Edge Pet Fund. In 2010, Lela raised money for Tiger, now named Oliver, with a feline-loving West Palm Beach police officer.

Since starting the pet fund in 2007, Lela has raised money for veterinary care and found new homes for nearly 70 dogs, cats, birds and even turtles. Pets are our ageless allies. Their unconditional love can do wonders for our mental and physical health. Their unconditional love can do wonders for our mental and physical health. My neighbor, Flo Frum, considers herself “86 years young,” thanks in part, to sharing her home with a miniature Schnauzer named Buddy. She says she looks forward to waking up each day because she knows “Buddy Barky” will be by her side.

If you would like to donate, call Lela at (561) 804-4970 or send checks payable to the Legal Aid Society of Palm Beach County Inc., 423 Fern St., West Palm Beach, FL 33401. Be sure to designate on your check to apply the money to the Elders on the Edge Pet Fund. Your gesture can give a displaced pet a new leash on life.

Lela’s determination enables pets to find new, loving homes. When Tiger’s owner died in West Palm Beach, the 8-year-old cat needed someone willing to take him in and pay for medication to treat his chronic constipation. Lela went to work and placed Tiger, now named Oliver, with a feline-loving West Palm Beach police officer.

“Many of the elderly who we help and who are in crisis also have pets and some of these pets are in crisis, too,” says Lela. “Some of these people are indigent, suffer from Alzheimer’s disease, need to be relocated into a nursing home that does not allow pets, or simply passed away.”

She continues, “The pets left behind don’t know what’s happening or why they are being uprooted. They look into my eyes. I try to convey to them that I have a responsibility to make sure that they are safe. They don’t know me, but they seem to trust me.”

When Lela met Gabby, the 8-year-old, Labrador retriever’s flea-riddled body oozed blood and fluids. Her owner, a senior no longer able to care for her, brought her to Lela. Lela says she looks forward to growing old together.

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Make your cat a star

The Cornell Museum at Delray Beach Old School Square is inviting pet owners to submit a “personality portrait” or “children’s cat art” for the museum’s fall/holiday exhibition, “The Cat’s Meow — A Purrfect Celebration of Cats...from Mild to Wild.”

The show, which runs Oct. 14-Feb. 27, will feature portraits that reflect the cat’s personality and uniqueness — with no people in the portrait to detract from the cat as the primary subject.

Submissions due by Sept. 15.

Call 243-7922, Ext.309, or e-mail museum@oldschool.org.

Arden Moore, Founder of Four Legged Life.com, is an animal behavior consultant, editor, author and professional speaker. She happily shares her home with two dogs, two cats and one overworked vacuum cleaner. Tune in to her “Oh Behave!” show on Pet Life Radio.com and learn more by visiting www.fourleggedlife.com.
House of the Month

Each month, The Coastal Star features a home for sale in our community. The House of the Month is presented as a service to our advertisers and provides readers with a peek inside one of our very special homes.

The home’s main kitchen has limestone and granite countertops, but its star attraction is the limestone hood, with matching corbels, that covers the La Cornue range.

Royalty would feel at home in the master bath, which has marble floors and custom-made stained glass at the windows.

The custom temperature-controlled wine cellar is an oenophile’s delight. Hardware is by such top-of-the-line companies as Baltica, Sherle Wagner and Edgar Berebi.

In addition to the infinity-edged pool, the rooftop area features a gym built with impact glass, a full kitchen that includes an antique O’Keefe Merritt stove, summer kitchen with granite counters and a covered dining area.

Offered at $14.85 million.

Oceanfront opulence in Highland Beach

Enjoy the best of everything South Florida has to offer with this Highland Beach estate. Luxury finishes abound in this 15,000-total-square-foot home.

Walls are covered in Venetian plaster throughout, including the lower level and garage.

Other surfaces are covered in slab marble, granite and onyx. Staircase finials are Swarovski crystal, and lighting includes Murano glass chandeliers and sconces. There is custom stained glass throughout the home.

Downstairs, the stunning main-floor kitchen has top-of-the-line appliances — Wolf, Subzero, La Cornue, Fisher & Paykel — and a limestone hood with corbels, limestone and granite countertops and a butler’s pantry.

For those who enjoy entertaining, there is a full wine cellar and a custom theater with leather seats.

Outside, the home boasts two swimming pools — one on the ocean and one on a rooftop terrace.

Call Joyce Marie Schneider for your personal tour.
Castles by the Beach, 561-212-4463 or 561-392-8770.
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