

TABLE TALK

Tailgating: *Is it culinary or ceremonial?*



Leigh Cort

By Leigh Cort

Is it folklore or history that the modern tailgate had its roots in college football, first played at College Field in New Brunswick, New Jersey, between Rutgers and Princeton in 1869? Either option brings us through the decades to today's culinary diversity that it's both a fine game and a fine party!

Who doesn't enjoy bringing people together socially over a fully mobile, vehicle-based culinary "happening"? What we do agree upon is that tailgating is a perfect synergy of tension and excitement, socializing and traditions.

A glimpse back in history takes us to the late 1860s when Charles Goodnight, a Texas rancher and entrepreneur, recognized the cowboys' need for a rolling food hall and created the chuck wagon. His mobile kitchen differs very little

from today's modern tailgaters, leading us to the post WWII popularity of station wagons. They were cherished as both a name and a method to an original social movement, that even had space for transporting a "grill" for refined culinary menus!

Attired in team spirit and colors, don't we love dressing the part, too? Even if we're not entering the stadium, who can resist hosting or attending a tailgating party? This unique culinary scene is magnificently colorful and a chance to be creative, competitive and beyond ceremonial!

Tailgating happens to be one of the longest lasting "holidays" in American tradition. Starting in late summer — and cruising through to early winter — tailgaters enjoy seeing tent cities adorning expansive parking lots with a walkable path of billowing smoke and unforgettable aromas. Our senses are keen no matter what is being served. It's an opportunity

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TAILGATING

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for untitled “chefs” to explore and show their hidden gastronomic talents.

What more appropriate dish could be easy to create in advance or at the party on the grill? It can be served hot or cold — a tasting or a bowl full.

SHRIMP COOKED IN BEER!

- 2 cans (12 ozs.) beer
- 2 Bay leaves, crumbled
- ½ t. red peppers, crushed
- ½ t. cayenne or fresh ground black pepper
- 2 T. mustard seed
- 1 ½ pounds giant shrimp, shelled and deveined
- ¼ C. wine vinegar

In a saucepan, combine beer, bay leaves, seasonings.

Bring to boil and simmer for 5 minutes.

Add shrimp. Simmer 8 minutes until shrimp turn pink and are cooked.

Remove from heat; add vinegar. Let stand 30 minutes and strain.

Chill before serving and bring to party. Or cook on the grill and enjoy hot!

Although each stadium concession makes beverage toting easy, there’s nothing more compelling than a giant cooler filled with surprises. With the rising cost of non- and alcoholic choices, cool down those hot games and show off a new cocktail and how to be your own mixologist. With thirst and curiosity, experiment and enjoy! Quality ingredients always shine when your recipe is made with only a few of them. Pack your favorite bourbon, squeeze fresh citrus (always available in Florida) and pick up easy to find ginger beer. Its fragrance and sharpness are very popular. For a little extra “kick,” add slices of candied or fresh ginger.

GAME DAY MULE

- 2 oz. bourbon
- Juice of 1 lime (plus wedges for garnish)
- Ginger beer chilled
- Fresh or candied ginger (optional garnish)

Fill a tall glass with ice cubes. Combine bourbon and lime juice. Stir well. Top off glass with ginger beer and garnish (lime wedge and/or ginger or both)!

THE LAVENDAR LADIES ARE HERE!

A wine spritzer is wonderful on a hot game day, especially if the ladies are cheering for their favorite team. It’s aromatic, herbal and floral; a quick and easy way to add exciting new flavor and a faint purple hue!

- 1 oz. Lavender syrup
- 4 oz. chilled dry white wine
- Splash of chilled club soda

Place lavender syrup in a clear wine glass and add the wine. Top with a splash of club soda (optional).

We need to keep tailgating in a special place in our hearts. Whether you’re a sports enthusiast or a party animal, let’s gather for a feast, great music, tradition and sense of community. We will keep more than our pre-game parties alive and forge new traditions that are built one game at a time!



**240 Woodhurst Drive
Ponte Vedra, FL 32081**
2 bed | 2 bath + Flex Room
1,762 sqft | \$538,600

Situated in Nocatee’s Del Webb Ponte Vedra community, this charming Copper Ridge floor plan offers a versatile flex room, a sunroom, and an extended screened lanai, combining comfort and style in a spacious design. The home is conveniently located near the community clubhouse, which boasts an extensive range of amenities and social events. This prime Nocatee location provides easy access to beaches, shopping, and dining options.



**179 Cool Springs Ave
Ponte Vedra, FL 32081**
3 bed | 3 bath | 2,185 sqft
\$705,000

GORGEOUS new Villa priced lower than seller’s purchase price! No expense was spared in the design studio when this home was built! The open concept floor plan features a gourmet kitchen with a gas cooktop, stainless steel appliances, quartz countertops, and a large island. Situated on a large lot in the heart of Nocatee, within walking or a short bike ride to the Town Center’s shops and restaurants.



**4526 Craven Rd W
Jacksonville, FL 32257**
4 bed | 3.5 bath | 2,993 sqft
\$675,000

This spacious home on a 1-acre lot in prime Jacksonville is perfect for outdoor enthusiasts. It features a large garage, an extra building for a workshop or studio, and an RV/boat awning. Inside, there’s a functional layout with ample living space. Conveniently located near highways, shopping, and dining, this property offers country living with city convenience. Don’t miss this rare find!



**224 Edge of Woods Rd
St. Augustine, FL 32092**
4 bed | 3 bath | 2,375 sqft
\$559,000

Welcome to your dream pool home in World Golf Village’s Turnberry community! This stunning 4-bedroom, 3-bathroom home combines modern luxury with Florida charm. The open floor plan is perfect for entertaining, while the backyard offers a screened lanai, private pool, and serene preserve views. Located minutes from A-rated schools, shopping, dining, and I-95.



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