

JULY 30 - AUGUST 8

2010 **Food & Wine FESTIVAL**

KEY LARGO

The Florida Keys & Key West  
...come as you are...  
MONROE COUNTY TOURIST DEVELOPMENT COUNCIL

CLEAR CHANNEL RADIO  
**The Reporter**  
floridakeys.com keywest.com

An Upper Keys Business Group Event, sponsored by

**UKBG**  
Upper Keys Business Group

**PREMIER BEVERAGE**  
THE CHARMER SUNBELT GROUP

<p><b>Friday 7/30</b></p> <p>4-7pm <b>Tradewinds Liquors TGIF Happy Hour</b> Festival Kick-off &amp; Wine Tasting.</p> <p>7pm <b>Ballyhoos Keys Seafood Favorites</b> A Cooking Class.</p> <p>From 5pm <b>Gus' Grill at Marriott 4-Course Prix Fixe Small Plate Dinner</b> Paired With Wines.</p> <p><b>Saturday 7/31</b></p> <p>7-10pm <b>Key Largo Conch House Sweet Dreams</b> Dessert Buffet &amp; Wine Pairings.</p> <p>7pm <b>Señor Frijoles/Key Players The Grapes Of Frath</b> Murder Mystery Dinner With Wines.</p> <p>5:45pm <b>Pontunes Tiki Bar &amp; Grille Grub 'N Grog Buccaneer Style</b> 2-Course Dinner Paired With Wine Followed By Pirate Sunset Cruise.</p>	<p><b>Sunday 8/1</b></p> <p>9am-2pm <b>Buzzard's Roost Mimosa Madness Brunch</b> Endless Mimosas &amp; Live Music.</p> <p>3pm <b>Jimmy Johnson's Big Chill Battle Of The Reds</b> Brown Bag Tasting; Paired Foods.</p> <p>5pm <b>Tasters Grille The Flavors Of Asia</b> 5-Course East Asian Dinner Paired With Wines.</p> <p><b>Monday 8/2</b></p> <p>6pm <b>Pilot House Restaurant Amuse Bouche</b> Wine Tasting, Bite Sized Food Pairings.</p> <p>6-9pm <b>Key Largo Conch House Seafood Extravaganza</b> Wine Pairing And Cooking Demo.</p> <p>6pm <b>Snapper's Dinner Around The Globe</b> 7-Course Tapas &amp; Wine Pairings.</p>	<p><b>Tuesday 8/3</b></p> <p>6-8pm <b>Tasters Grille and Market Preparing And Serving Sushi</b> by Chef Adam Fehrenbacher Followed by Wine Pairing.</p> <p>6:30pm <b>Dinner Around Town</b> 5-Course Progressive Gourmet Dinner; Paired With Wine. Complimentary Transport. Sue Finney 305-394-3736</p> <p>7pm <b>Calypso's Seafood Grill Spainfest</b> Open Fire Spanish Paella With Chef Todd - Paired With Spanish Wines &amp; Sangria.</p> <p><b>Wednesday 8/4</b></p> <p>4-7pm <b>Coconuts Island Jazz Happy Hour</b> Jazz, Wines &amp; Savory Appetizers.</p> <p>6:30pm <b>Snapper's Want Some Cheese With That Wine?</b> Perfect Cheese &amp; Wine Pairings; Advice On Hosting Your Own Party.</p>	<p><b>Thursday 8/5</b></p> <p>6pm <b>Num Thai An Oriental Experience</b> Sushi &amp; Thai Dishes Paired With Saki And Wine.</p> <p>6pm <b>Pilot House Restaurant Everything From The Sea</b> An Assortment Of Seafood Paired With Still And Sparkling Wines.</p> <p>7pm <b>Señor Frijoles Fajitas And Margaritas</b> Two For 1 Fajitas and \$3.50 Cazadores Tequila Margaritas.</p> <p><b>Friday 8/6</b></p> <p>7pm <b>Hilton Hotel Treetops Bar Sunset Martinis On The Bay</b> \$5 Stoli Martinis &amp; Hendricks Cucumber Martinis; Raw Bar.</p> <p>4-7pm <b>Doc's Diner Vini Italiani E Formaggi</b> Italian Cheeses Paired With Italian Wines Hosted By Doc Bollini.</p> <p>7pm <b>Sundowners A Tropical Feast Cooking Class</b> How To Prepare...And Pair With The Perfect Wines.</p>	<p>From 4pm <b>Coconuts El Fuego Tropical</b> Light Tropical Entrees &amp; Wines; A Dazzling Fire Performance By Chicago's 'Sclange Inferno.'</p> <p><b>Saturday 8/7</b></p> <p>6:30pm <b>Sundowners A Night In New Orleans</b> 4-Course Menu With Cajun French Flair Paired With Wines And The Sounds Of The Sauce Boss.</p> <p>5:45pm <b>Pontunes Tiki Bar &amp; Grille Last Chance: Grub 'N Grog Buccaneer Style</b> 2-Course Dinner by Chef Stephan Stoltze Paired With Wine; Pirate Sunset Cruise.</p> <p><b>Sunday 8/8</b></p> <p>11am - 4pm <b>Snappers Festival Finale</b> Jazz, Brunch And Bubbly.</p>
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Visit our website for more details: events, locations & reservations!

For More Info: [www.KeyLargoFoodandWineFestival.com](http://www.KeyLargoFoodandWineFestival.com) or call: 305-394-3736

# Interview with Bill Chill Owner and Operator

Interview with Larry Calvano, Owner and operator of the Big Chill Restaurant Key Largo.

May 25th, 2008 he lost his battle with cancer. Overcome with grief we made a decision to close the business and seek other forms of employment. I was already involved with the Big

than by naming it "Enrico's New York Style Pizza".  
CT - What is the secret of your success?  
LC - First I have to thank God for truly blessing me,

and never lose sight of your dreams! I have surrounded myself with the best staff in all the Keys, fulfilled my passion for people and serving them the best and freshest products available. With the love and support of my beautiful wife and son, success was sure to follow. Thank you Key Largo for helping make my family's dream come true!

CT- The Fisherman's Cove and the Big Chill took over the old Italian Fisherman property at MM 104 on the bayside that sat vacant for many years. First came the 5 star, 3 bedroom bayview fractional ownership condominiums. Next the Big Chill restaurant opened with 3 bars, exceptional food and entertainment. Then Jimmy Johnson partnered up and hung his trophies in the sports bar and we all thought it just can't get any better than this and now you just put in a pizza parlor and made me the best pizza I've ever had in my life! I understand that your addition of the famous Enrico's New York Style Pizza is a tribute to your father?



The Calvano family carries on the tradition.

LC - My father, Enrico Michael Calvano, was one of the Masters of the Art of making pizza. Starting in New York in the early 60's my parents opened their first pizza restaurant and after many successful years they decided to move with their 3 young children and start a better life in the beautiful state of Florida, which is every New Yorker's dream. We moved to Fort Lauderdale and in 1972 Enrico's New York Style Pizza was born.

Chill at the time so I kept my focus here in Key Largo. My thoughts kept returning to the past and all the great memories, I just couldn't let it go, so on May 25th, 2010, the 2nd year anniversary of my fathers passing I decided to go out and buy a pizza oven for the Big Chill and bring back the passion my whole family with over 100 years of combined experience has for making pizza the way it should be, and what better way to honor the Master himself

and my wonderful parents who taught me what it takes to be successful in business and life. One of the early lessons was that you must surround yourself with good people and I was taught from an early age that you are only as good as your help, treat them with the same respect you would your family because they are your family in business. Never ask from anyone what you wouldn't do yourself. Love what you do and do what you love. Work hard

CT- I can't rave enough about this pizza! Meatball & Ricotta, White Pizza, Fresh Mozzarella, Broccoli Rabe & Sausage, Arugula, Hawaiian, and Philly Cheesesteak are the Specialty Pies but the Italian Fisherman (Lobster meat, clams, shrimp and crab meat) and The Boss (almost everything) are my favorites. Your prices are low and the flavor is so fresh.  
LC - When it comes to pizza it's more than just dollars and cents, it's about pride and passion. In todays hard economic times we all need something to enjoy and let us forget about todays hardships and still enjoy the blessing that we all have. What better way than to share a freshly prepared, reasonably priced pizza with the whole family? Enrico's New York Style Pizza at Jimmy Johnson's Big Chill is committed to only serving the finest, freshest ingredients in our pizza's, nothing is canned or frozen. The other guys might make more money on their pies but they will never take more pride and serve as fresh and delicious a pizza as ours. It is true Italian Pizza the way it should be! And our way of saying Grazie Key Largo!

**JIMMY JOHNSON'S BIG CHILL**  
AT FISHERMAN'S COVE

JIMMY JOHNSON'S FISHERMAN'S COVE PRIVATE RESIDENCE CLUB KEY LARGO, FLORIDA

33'S SPORTS BAR KEY LARGO, FLORIDA

Executive Chef Dominic Congemi

**JJ's Locals' Lunch Special**  
Monday - Friday until 4 pm

**\$5.99**  
with purchase of beverage

**JOIN US FOR ALL THE GAMES!**

**Tuesdays**  
Ladies Night!  
6-10pm LIVE MUSIC  
Ladies drink FREE from 6-7

**Thursdays**  
Play NTN Buzztime  
Texas Hold Em'  
Buzztime Trivia  
Football Pick Em'

**Fridays**  
TGIF After Work Party  
Join us for Happy Hour with Live Music Under the Tiki

**Entertainment 7 days a week!**

Monday **Luke Sommer Glenn**  
Tuesday **Jimmy Ray**  
Wednesday **Derek Henning**  
Thursday **Alan Truesdale**  
Friday **Jimmy Ray & Derek Henning**  
Saturday **Reggae Ronnie**  
Sunday **Steel Drum Brunch with Walter McIntyre**

**THURSDAYS it's LOBSTER NIGHT**  
Lobster Specials

**Waterfront Dining** Carry-Out 305-453-9066

Enrico's traditional pizza consists of the finest mozzarella, Italian tomatoes, Parmesan and Romano cheeses, olive oil and basil.

**ENRICO'S**  
NEW YORK STYLE PIZZA  
JIMMY JOHNSON'S BIG CHILL - KEY LARGO, FL

**Famous Homemade Garlic Rolls:**  
1/2 doz... 2.95  
doz... 4.95

Individual 10"..... 6.95	Small 12"..... 9.95	Large 16"..... 13.95
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Toppings: Pepperoni, Meatball, Sausage, Ham, Black Olives, Banana Peppers , Anchovies, Fresh Garlic, Extra Cheese and Gourmet style: Onions, Mushrooms, Jalapeño, Sweet Pepper Medley.

Individual... .75 each	Small..... 1.00 each	Large..... 1.50 each
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**Specialty Pies**

Small 12"..... 14.50	Large 16"..... 17.50
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<b>Meatball &amp; Ricotta</b> Sliced Meatballs over our Traditional Pizza	<b>White Pizza</b> Mozzarella, Ricotta, & Romano Cheese (No Sauce)	<b>Fresh Mozzarella Sliced Tomato &amp; Basil</b> (No Sauce)
<b>Broccoli Rabe &amp; Sausage</b> Tossed Arugula salad over our Traditional Pizza	<b>Arugula</b> Tossed Arugula salad over our Traditional Pizza	<b>Hawaiian</b> Pineapple, Ham, & fresh Garlic
<b>The Italian Fisherman</b> Lobster meat, Clams, Shrimp & Crab meat Small...20.95 Large...25.95	<b>The Boss</b> Pepperoni, Sausage, Meatball, Onion, Mushrooms, Sweet Pepper Medley, and extra Cheese. (Anchovies upon request) Small...15.95 Large...19.95	

Calzone..... Small... 9.95 Large...13.95	Mozzarella, Ricotta & Romano Cheese	Extra Toppings: Small 1.00 each Large 1.50 each
Spinach Calzone..... Small... 14.95 Large...18.95	Our traditional Calzone prepared with fresh spinach and a special blend of Italian seasoning	

**Big Chill Brick Oven Roasted Chicken Wings**  
Served with grilled onions & focaccia bread

Small (10 pieces)..... 8.95	Large (20 pieces)..... 14.95
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at Fisherman's Cove, MM 104 Bayside, Key Largo 305-453-9066