

Cooking Corner

Food Takes Center Stage At Annual Celebration

(NAPSA)—Here's food for thought. According to the Travel Industry Association, there's a whole new breed of leisure traveler: "culinary travelers," some 27 million Americans who actively seek out food- or wine-related experiences while on vacation.

This fall, culinary travelers will have more reason than ever to visit Florida, especially Beaches of South Walton along the Florida Panhandle, where Autumn Tides events celebrate the culture, food and wine of what many consider the state's most beautiful coastal area.

In addition to enjoying popular celebrations, such as the *Southern Breeze Wine and Culinary Festival* that blends premium wines, regional dishes and the one-of-a-kind "Walkabout Brunch," visitors will also enjoy mild temperatures and spectacular fall sunsets during Autumn Tides season.

The celebration kicks off Labor Day weekend and continues through December. This year's signature events include:

- The Autumn Playwright Festival (Oct. 17-27), which celebrates the works of Tom Stoppard and his play "The Real Thing."

- Via Colori (Nov. 10-11), an Italian street painting festival complemented by area restaurants serving regional wines and fresh seafood.

- Autumn Tides Month at Silver Sands, the nation's largest designer outlet center, where shoppers can get a limited-edition Autumn Tides print.

Other events include the 1st Friday Art Walk in Ruskin Park (Sept. 7, Oct. 5 and Nov. 2), featuring Seaside galleries, delicacies, wine and live music, and Beaujolais Nouveau Holiday Kick-



Couples can enjoy the flavor of Florida's Panhandle during Autumn Tides in Beaches of South Walton.

Off (Nov. 16), featuring Beaujolais wines, French cuisine and live holiday music.

Find a complete list of events at www.beachesofsouthwalton.com.

For a taste of Autumn Tides at home, try this recipe from the award-winning Criolla's restaurant:

Chef Earle's Barbecue Shrimp

Yield: 4 Servings

- 1 lb. jumbo shrimp**
- 1 lb. Land O' Lakes unsalted butter**
- 3 Tbsp. Worcestershire sauce**
- 2 Tbsp. fresh ground black pepper**
- ½ lemon, sliced**
- 1 Tbsp. fresh parsley, minced**
- ½ cup shellfish stock or water**
- Salt to taste**

In medium skillet on medium heat, add the butter, Worcestershire, black pepper and lemon. Add the shrimp when the butter is ¾ melted. Shake the pan in a clockwise motion if the moon is waxing, counterclockwise if it's waning. Add remaining ingredients.