

TLHLife

The School of Theatre
AT TICKET SALES

A NEW BRAIN

Music and Lyrics by William Finn
Book by William Finn and James Lapine

November 2-11
The Lab Theatre

850.644.6500 | tickets.fsu.edu




Easy Red Wine Braised Short Ribs are delicious served with mashed potatoes. SHARON RIGSBY

Dibs on ribs

Go low and slow for classic comfort food

Easy Red Wine Braised Beef Short Ribs are the answer to your dinner party dreams.

They are full of flavor, classic comfort food, and so tender the beef falls off the bone. Braised beef short ribs are also the perfect make-ahead main dish for a special holiday dinner or a fabulous fall dinner.

If you have been following my blog for any length of time, you know I love, love, love, casseroles because they can be made ahead and are perfect for entertaining and sharing with family and friends.

Well move over casseroles, there is a new favorite recipe in the Rigsby house, and it's Easy Red Wine Braised Beef Short Ribs.

Believe it or not, I first had beef short ribs not too long ago at our friends, Mike and Martha's son's wedding. Steven and his lovely bride Erin served Red Wine Beef Short Ribs for the post-wedding dinner, and I tell you they were spectacular. I knew then that eventually, I would have to try and replicate this recipe to share with you, and I think I have come pretty close.

Fear not, although this recipe looks a little complicated with more steps than usual, it is an easy short

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Sharon Rigsby
Guest columnist

Project Annie kickstarts season with open house

Special to Tallahassee Democrat
USA TODAY NETWORK - FLORIDA

On Nov. 8, from 5-7 p.m., Project Annie will hold an open house at 625 West 4th Avenue, Tallahassee, to thank donors for past contributions to the food pantry and clothes closet serving the Frenchtown community. Light refreshments will be served, and tours of the facility will be available. Work is on-going at the building housing Project Annie, but more improvements are still needed.

Annie Johnson has been serving hot meals and helping the residents of

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Annie Johnson of Project Annie watches over volunteers preparing Thanksgiving dinner in 2017. HALL TAUXE/DEMOCRAT FILES



Holy Mother of God Greek Orthodox Church members serve baklava at the annual Greek Food Festival, set for Nov. 2-3 this year. DEMOCRAT FILES

Pastitsio or souvlaki? Greece is the word

Vic Aderhold
Special to Tallahassee Democrat
USA TODAY NETWORK - FLORIDA

The first thing you notice when you come to the Greek Food Festival is the aroma. That wonderful aroma of freshly cooked food

Once a year the Holy Mother of God Greek Orthodox Church presents the Greek Food Festival and the festival is this Friday and Saturday, Nov. 2 and 3, 10 a.m. to 10 p.m.

You have your choice of several Deluxe Platters:

Pastitsio: A hearty casserole of seasoned ground beef, Greek-style macaroni topped with a creamy bechamel sauce.

Souvlaki: Succulent, lean cubes of pork skewered and marinated Greek-style charcoal grilled to perfection.

Spanakopita: Spinach, feta cheese, and herbs wrapped in flaky, buttery filo.

Tiropita: A savory feta cheese and herbs wrapped in flaky, buttery filo.

Fassolakia: Tasty Greek-style green beans with tomato and onions.

Athenian Greek Salad: Lettuce, tomatoes, green peppers and onions, topped with delicious homemade creamy Greek dressing, feta, Kalamata olives, Salonika pepper and a roll.

Veggie Platter: Homemade meatless Pastitsio, Tiropita, Spanakopita, Fassolakia, Greek salad and a roll.

"Many of the recipes that are used at the Festival were brought over from Greece by the parents of some of our founding members of the Holy Mother of God Greek Orthodox church and that means you are eating food just like the food you would eat at a festival in Greece."

Other authentic Greek delights are:

Zorba's Gyro: The Gyro is to Greece what the hamburger is to America. Tantalizingly delicious thin slices of beef and lamb wrapped in a grilled flattened Pita and topped with onions, chopped tomatoes, and mouth-watering Tzatziki sauce.

Manoli's Souvlaki Wrap: Choice of succulent lean cubes of pork or chicken, marinated Greek-style and wrapped in Pita bread with tomatoes and onions topped with Tzatziki sauce.

Of course there are the famous Greek pastries, including everybody's favorite, Baklava and its variations. Almond cookies, wedding cookies, pecan blossoms and many more.

Whatever you are in the mood for, come to the Greek Food Festival and enjoy the tasty authentic Greek food and also get a taste of Greek culture.