



THE COLUMBUS MAGAZINE

**NINE TASTY
LUNCHES
FOR \$9 OR LESS**



**REIGNING TASTE
KING GYROS**

**IN THE RIGHT CORNER
CHARLIE ALLEMAN**

**MAXED OUT
WADE KIRK**

**HEART OF GOLD
LOU ROSSELLI**

**DEMON DODGE
2006 4X4 MEGACAB**

COMPLIMENTARY
ISSUE PROVIDED BY:



Arnold Sports Festival 2012
March 1-4, Columbus, Ohio USA



**LEXI
KAUFMAN**

**EXCLUSIVE INTERVIEW & PHOTO SHOOT
WITH LOCAL BODYBUILDING SENSATION**

www.ColumbusMag.com



The Byers

XTRAMILE

BEYOND THE EXPECTED

Shopping for a car today is easier than ever. Vehicles, reviews, and prices are right at your fingertips.

So, why is buying a car so difficult?

Who do you trust to give you the best price and support you after you drive off the lot?

There is more to buying a car than the sticker on the window. We want you to have confidence when you are on the road and someone you trust in the passenger seat.

113 years of serving Columbus has taught us that if you surpass a customer's expectations, they will be a customer for life. Our customers are the driving force behind our business and the reason going the xtra mile is not an option, its our standard.

We go to great lengths to earn your business; and we go even further to keep it.

www.columbussubaru.com



Imports

RPM + MPH = R&R



Join Our Fleet On 



SUBARU

www.columbussubaru.com

MARCH 1-4, 2012



**45 Sports ■ 18,000 Athletes ■ Fitness EXPO
Nation's Largest Multi-Sport Festival**

SPECTATOR ADMISSION: Adults - \$10 (plus service charge) per day in advance; \$15 per day at the door; 10 yrs. & under FREE if accompanied by an adult. Includes access to the Arnold Fitness EXPO. No Strollers Allowed. For tickets call Ticketmaster, 800-745-3000 or www.ticketmaster.com/arnold.



Non-Stop Fitness Entertainment

TICKETS ON SALE NOW!

www.ticketmaster.com/arnold

BE AN ARNOLD
VIP

\$10.00
EXPO
TICKETS

\$15.00 AT THE DOOR

SPORTS
FILM
FESTIVAL

ARNOLD
CLASSIC

MS. INTERNATIONAL,
FITNESS, FIGURE & BIKINI
INTERNATIONAL

ARNOLD
MORNING
WEEKEND
REVIEW

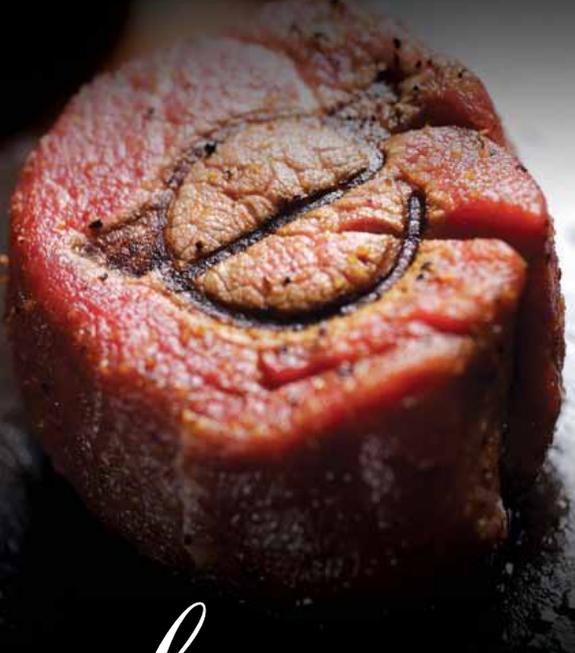
Q&A with Arnold

PARTY
WITH THE
PROS

arnoldsportsfestival.com  

Veterans Memorial ■ Greater Columbus Convention Center ■ Arena Grand Movie Theatre
LC Pavilion ■ O.S.U. French Field House ■ Columbus, Ohio USA





for everything

Award winning, hand-crafted microbrews

Extensive wine & spirits list

Chef driven, beer inspired menus

Classic dart boards & antique billiards tables



Reservations: 614.228.0500
www.elevatorbrewing.com
161 N. High St. Columbus OH, 43215



PUBLISHER & CEO
ROOPAN DEY
ROOPAN@COLUMBUSMAG.COM

EXECUTIVE EDITOR & PRINCIPAL
JASON E. OHLSON
EDITOR@COLUMBUSMAG.COM

FEATURE PHOTOGRAPHER
ANDREW NICHOLSON

DESIGN ASSOCIATES
ANDREW NICHOLSON
SANTINO TORRES

CONTRIBUTORS:
SUITLESS
CARY SMITH
KRISTEN FOLEY

ART/EVENTS
BEN DAVIS

9 FOR \$9
ALLYSON MCCARLEY
BEN DAVIS

BEYOND 270
CARY SMITH

FINAL WORD
CARY SMITH

DROP POINT
ALLYSON MCCARLEY

COVER STORY
INTERVIEW: JASON OHLSON
INTRO: BEN DAVIS
PHOTOGRAPHY: ANDREW NICHOLSON



THIS ISSUE FEATURES LEXI KAUFMAN, A LOCAL PROFESSIONAL BIKINI MODEL WHO WILL SOON SET THE ARNOLD SPORTS FESTIVAL ABLAZE. SHE IS HUMBLE, INCREDIBLY FOCUSED AND THERE IS NO DOUBT SHE WILL BE ON THE WORLD STAGE VERY SOON.

special thanks:
C MAGAZINE WOULD LIKE TO THANK ALL OF OUR SPONSORS, ADVERTISERS AND SUPPORTERS FOR THEIR MUCH APPRECIATED TIME AND ATTENTION OVER THE LAST ELEVEN YEARS. AS ALWAYS, WE WILL CONTINUE TO BRING YOU THE INFORMATION YOU NEED TO ENJOY COLUMBUS IN FULL AND THE EXCLUSIVE FEATURES WE'RE CERTAIN YOU WON'T FIND ANYWHERE ELSE.

C MAGAZINE® is published monthly. ColumbusMag.com, Cemmag.com, C Logo, Suitless, Final Word, Ride 23, design structure, are the property of the Publisher. C Magazine® and C The Columbus Magazine® are registered trademarks of Roopan Dey Limited.



For subscriptions or advertising inquiries, please call 614-571-6322 or visit www.Columbusmag.com and www.myspace.com/columbusmag

printed in the USA on recycled paper.

© 2012

NIGHTMARES ON HIGH STREET

Prepare To Be Afraid...

A weekly film series for horror lovers with screenings every Friday and Saturday at midnight, Saturday at 1:30 PM, Tuesday at 7:30PM and Thursday at 9:30PM.

All seats \$6. Presented by CD 101 @102.5.



FATHER'S DAY March 2, 3, 6, 8

WINNER Toronto After Dark Audience Award

Ahab, a man obsessed with exacting a brutal, violent revenge on the man who murdered his dad, joins John, an eager priest, and Twink, a hot-headed street hustler, on an epic quest to find and defeat the mythical monster known as Chris Fuchman AKA The Father's Day Killer.



ROAD TO NOWHERE March 9, 10, 13, 15

A filmmaker casts an unknown mysterious young woman bearing a disturbing resemblance to the femme fatale in the story. Obsessed with the woman, the crime, her possibly notorious past and the disturbing complexity between art and truth, he finds himself unsuspectingly drawn into a complex web of haunting intrigue.



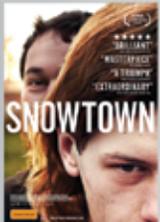
PLAYBACK March 16, 17, 20, 22

While digging into their town's infamous past, a group of high school students unwittingly unlock an even darker secret. Now, an evil spirit has been awakened and will stop at nothing to find his true heir.



HOUSE March, 23, 24, 27, 29

A hallucinatory head trip about a schoolgirl who travels with six classmates to her ailing aunt's creaky country home and comes face-to-face with evil spirits, a demonic house cat, a bloodthirsty piano, and other ghoulish visions.



SNOWTOWN March 30, 31, April 3, 5

WINNER Jury Prize 2011 Cannes Film Festival

Based on true events, 16 year-old Jamie falls in with his mother's new boyfriend and his crowd of self-appointed neighborhood watchmen, a relationship that leads to a spree of torture and murder.

gfc **EXCLUSIVE**
MOVIES YOU CAN'T SEE ANYWHERE ELSE

www.gatewayfilmcenter.com

FROM THE EDITOR
editor@columbusmag.com



Jason Ohlson with the coolest cat in town.

MADE TO LAST

What should be apparent by now, considering this is our 71st issue of *C Magazine*, is that every single cover story we run is a celebrity exclusive. What's more is that every other feature in the magazine is shot and written in-house, meaning, if we can't get our own interview and photo shoot, we won't run it. Consequently, we've earned the attention and respect from the entertainment industry as a whole, as well as many of Columbus' influential players. To date, www.columbusmag.com boasts nearly a thousand features, free for you to browse.

As the executive editor of *C Magazine*, Columbus' first and only feature magazine, I find great satisfaction in shedding an intelligent and unpredictably approachable light on the most interesting people and places from this area. Our stories help define our fine city, literally. Our goal isn't to tell you who or what is the best; it's to show you what's what and who's who so that you can develop your own educated opinion. God knows Columbus has an endless supply of people who can tell you what Columbus needs. We like to concentrate on showcasing what Columbus has.

You're reading our February 2012 *Health & Wellness* issue. Local professional bodybuilder Lexi Kaufman has the cover. We give you a look into her short yet impressive journey from skinny cheerleader to world fitness competitor. The 2012 Arnold Sports Festival will be her first shot at a pro title, and she has every intention to make Ohio proud.

Jason E. Ohlson

HEALTH & WELLNESS 2012



LEXI KAUFMAN

11 | SUITLESS

Columbus is home to plenty of health- and fitness-oriented individuals, many of which have even made a business of it. Join Charlie Alleman for a hard-hitting workout at the Title Boxing Club. If you're looking for quality supplements, Wade Kirk has got you covered at Supzilla. Professional tennis player Ann Grossman Wunderlich opened her own gym, CrossFit Future.

18 | 9 FOR \$9

Need a bite to eat for only a few bucks? We've got you covered with nine great places that can satisfy both of those needs. This month, we've featured gourmet hot dogs, artistic sushi, delicious samosas, Italian sausage and more. Can't find what you crave? Check out our archives at www.columbusmag.com for more ideas.

19 | ARTFUL VIEW

The Arnold Sports Festival is fast approaching, but sports isn't the only thing to look forward to. Be sure to check out the Arnold Sports Film Festival and "Art at the Arnold" while you're there. If you're looking for something else to do this month, we suggest *Billy Elliot the Musical* and William Shatner's new Broadway show, "Shatner's World."

22 | COVER EXCLUSIVE

While you're at the Arnold Sports Festival, be sure to look for Lexi Kaufman, Columbus' own professional female bodybuilder and owner of ForeverSwag, her own line of competition bikinis. In our exclusive Q&A with the beautiful bodybuilder, she tells us about her past struggles with an eating disorder and gives some excellent advice for aspiring competitors.

28 | THE FARE

This month's Fare features the delectable Greek restaurant, King Gyros, owned by Yianni Chalkias. Stop by for lunch or dinner for some stuffed grape leaves, crispy calamari, savory mousaka, syrupy baklava and other divine Greek treats. With Chalkias' authentic and affordable menu, you really can't go wrong.

35 | RIDE 23

Dave Wiggins is very proud of Optimus, his modified 2006 Dodge Ram Megacab. Read about the vehicle's transformation from basic truck to diesel-powered monster. This custom colossus is capable of almost anything, from heavy hauling to speedy driving. Be on the lookout for Optimus the next time you're on the road; it sure is a sight to see.

37 | BEYOND 270

Hailing from origins in Dutch house music and Dubstep, Cornelius Jackson and Keith Swet came together to create Cassius Slay, a local band specializing in a style of music known as Moombahton. Listen for their music the next time you're dancing at the club, and be sure to pick up their latest release, the *Tree House EP*.

38 | FINAL WORD

This month, we caught up with super successful wrestling coach Lou Rosselli for an interview to see what makes him tick. Having coached at The Ohio State University and the Regional Training Center, Lou is now up for a spot as an assistant coach at the 2012 Olympics in London. Check out our interview to find out what it takes to become an incredible coach.

THE KING NEVER LOOKED SO GOOD



THE GREAT TIMES ARE WAITING. **GRAB SOME BUDS**

MIA CUCINA

where everyone's italian

The Anatomy of Taste

let us explain our lasagna bolognese

five yummy layers of meats and cheeses that will make you beg for more



cheese

a trifecta melt of mozzarella, provolone & Muenster

pasta

five layers of homemade pasta made fresh daily

sauce

chef Mike's century-old family recipe passed down from Great Grammy

5525 New Albany Rd. W.
New Albany, OH 43054
11-10 Mon-Thu | 11-11 Fri & Sat | 11-9 Sun
614.775.0181

230 West Olentangy Street
Powell, OH 43065
614-547-1543

Text MiaCucina to 839883 for specials (Powell only!)

www.miacucinanewalbany.com

DEEPWOOD

DW: AN AMERICAN TAVERN

experience dining private events lunch & dinner



SPACIOUS AND ELEGANT
PRIVATE EVENT ROOMS
AVAILABLE FOR YOUR EVERY NEED.

WE INVITE YOU TO ENJOY
RETAIL PRICING ON ALL BOTTLES OF WINE
MONDAY-FRIDAY 3-7PM AT THE TAVERN BAR

call for reservations
614.221.5602

511 NORTH HIGH STREET COLUMBUS, OH
www.deepwoodrestaurant.com

Sustainable Scents



ROYAL DELIGHT

The picture on the box of CREED's Royal Delight shows a man and woman riding away together on horseback. Why? The story of Royal Delight is a story of romance and escape.

A year after the death of King Ferdinand of Spain, his widow, Queen Maria Cristina, commissioned a fragrance from CREED for the new man she would marry in secret, a royal guard named Augustin. In those days, royal widows were not to remarry.

Royal Delight is a leathery-floral fragrance the Queen's new husband loved and wore. With this gift of scent, the couple did live happily ever after, although news of their marriage caused scandal and forced the Queen from her throne.

AVAILABLE AT:
www.creedboutique.com
Saks Fifth Avenue: 1350 Polaris Pkwy Columbus, OH 43240



KNUCKLES UP CHARLIE ALLEMAN

A couple years ago, Charlie Alleman was stuck in an office job with a big corporation fixing hopeless people's computers inside a beige-walled, cubicle-filled office hoping he could start his own fight club in the basement to keep him from losing it. He had packed on the pounds since his introduction to the office chair and felt like hitting something or someone every day. So he did. When the first Title Boxing Club opened up in Columbus, he reconnected with his martial arts roots he had from childhood and took out that energy on a punching bag – with some assistance.

"It's really kind of a badass way of working out," says Alleman. "You get to come in here and wrap your hands up and put the gloves on and hit something."

After getting acquainted with the art of boxing, Alleman lost tons of weight and was in the best shape of his life. He decided that IT wasn't for him anymore, and he jumped at the chance to manage the subsequent expansions of Title Boxing Club in the Columbus area. Now managing the New Albany location, he watches people perform their own best

impression of a Rocky training montage every day in the gym; each person has their own personal Ivan Drago that they are punching relentlessly, making them stronger with every hit.

Alleman points out that while the club is quiet at the moment, at the most active part of the day, the 50 or so punching bags are in full swing while a professional boxer runs the class through their workout. The club makes it a point to get real boxers to educate the mostly novice group of aspiring pugilists in the fine arts of sparring and shadowboxing.

"When I was in IT, it was just a boring job that I didn't really feel like I made a difference in," says Alleman, "It's really great to see people progress and get where they want to be. It makes me feel like I'm doing something for someone."

For more information on Charlie Alleman and Title Boxing Club, go to www.titleboxingclub.com

■ Cary Smith

AND FOR THE GENTLEMEN... SANTAL IMPERIAL



A classic and royal CREED fragrance timeless in composition, Santal Imperial was made for Emperor Franz-Joseph of Austria-Hungary, who wanted a masculine, spicy and woody scent. "Santal" refers to the main raw material: sandalwood from Mysore, the City of Palaces, in India. Sandalwood is one the most precious materials in the world as it takes 50-60 years for its heartwood to be ripe for harvest. Few perfumers other than CREED can even obtain sandalwood from Mysore because rules about harvesting the precious trees are so complex. But CREED has been doing business in India since 1760 and can obtain this rare quality sandalwood by working with local farmers and officials who have been friends of the house of CREED for generations.

A treat fit for the Pharaohs.



A Sweet Addiction

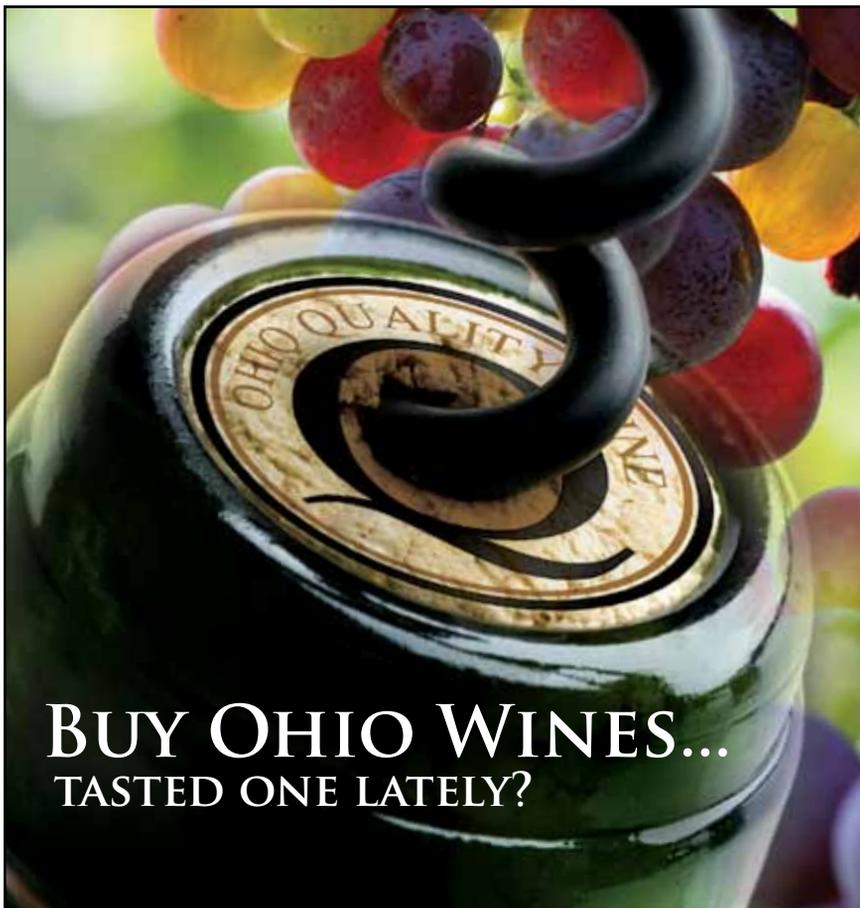
Short North
614-223-4009
lechocoholique.com

Brunch, Lunch,
Dinner or Dessert



Short North German Village
600 N. High St. + 627 S. Third St.

JOIN US FOR HAPPY HOUR
Mon - Fri 4-8pm



BUY OHIO WINES...
TASTED ONE LATELY?



TASTEOHIOWINES.COM





EASE INTO YOGA

Yoga is a great way to relax and has countless benefits for the body. These two poses are perfect for beginners and can be done anywhere and at any time.

ACCOMPLISHED POSE

A comfortable pose for meditation. Lengthens spine and promotes inner calm.



Sitting on the floor, cross your legs placing both heels almost center. Rest your hands on your knees with palms facing either up or down. Concentrate on relaxing your face and stomach. Breathe deeply through your nose into your belly; hold as long as comfortable.

CRESCENT MOON

Stretches and energizes the entire body while improving core body strength, balance and concentration.



Interlace your fingers, pointing the index fingers out, and raise your arms up over your head while inhaling and relaxing your shoulders down and back. As you exhale, push your hips out to the right while arching your upper body to the left. Keep your feet grounded. Hold for 2-6 deep breaths and repeat, arching to the right.

YOGA PHOTOS | WWW.YOGABASICS.COM



WONDER WOMAN ANN GROSSMAN WUNDERLICH

The first word that comes to mind when you meet Ann Grossman Wunderlich is "powerful." Not the "I'm going to take over the world" kind, but the "I can take anything it throws at me" version. Ann's energy and passion precede her the moment she enters a room.

As a professional tennis player, other words like ace, backhand, baseline, deuce and love were actively part of Wunderlich's daily vocabulary. Today, she still flexes those vernacular muscles as the Traveling Tennis Pro at the New Albany Country Club; however, her newest venture, CF2 - CrossFit Future, has a lexicon all its own.

WODs, kettlebells, handstand push-ups, pull-ups, chin-ups, muscle-ups and toes-to-bar are just a few of the terms that make up the CrossFit world. Emphasizing strength, functionality and agility, a CrossFit workout is about making people stronger, faster and ultimately fit. And anyone can do it, even kids. Wunderlich opened the gym, located in Blacklick, with her husband Eric, a former Olympic swimmer and two other partners.

"I fell in love with CrossFit because when I finished the workouts, not only was I proud of myself, but I became much happier," says Wunderlich. "I feel that when I walk out of the gym I can achieve anything I want."

Wunderlich admits that this type of workout may seem intimidating at first, but with simple modifications, a beginner can feel the same energy and passion after one workout that she does after doing it for several years. Everyone in the gym is there to get fit and to share in the experience.

"A friend of mine who recently joined told me that she's never walked out of a gym where everyone is saying, 'Way to go, you were awesome,'" muses Wunderlich. "When you go to the gym, everyone just has their headphones on and they're focused on what they are doing. Here, it's a group effort and we encourage each other."

For more information on CrossFit Future, check out crossfitfuture.blogspot.com

■ Kristen Foley

KEEP IN MIND

MEDITATE ON THIS:

It's a proven fact that the body cannot survive without the mind, so study up on these techniques on how to keep your thinker sharp.



THAI CHI
Flexibility,
Muscle Control



MEDITATE
Breathing,
Stress Relief



NAMED 2011
TOP 100
 RESTAURANTS
 IN ALL OF AMERICA



Refectory

RESTAURANT AND BISTRO

*Serving Columbus
 For 35 years.*

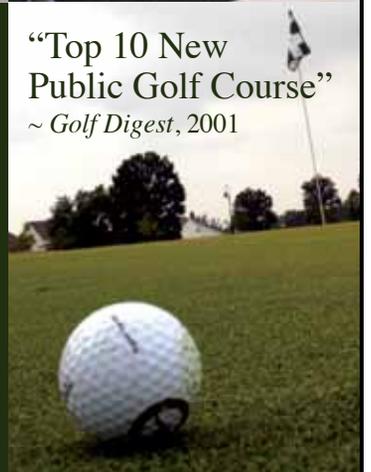
1092 BETHEL ROAD, COLUMBUS 43220 | 614-451-9774
www.REFECTORY.com



PRIVATE CHARM • PUBLIC APPEAL

NEW ALBANY
Links
 GOLF CLUB

Social Memberships Starting at \$900
 Call 614.939.5913 for details | www.NewAlbanyLinks.com



“Top 10 New
 Public Golf Course”
 ~ *Golf Digest*, 2001

DIY: PUTTING GREEN

Practice makes perfect, and what better place to practice than your own backyard. Plus it won't cost you much more than a few hundred dollars.



CHOOSE A LOCATION

Avoid low-lying areas, and look for a full sun area away from your house and trees. Mark out your 1000 sq. ft. green design using stakes or spray paint.

PREP THE AREA

Dig out a root-zone about a foot deep, and fill with equal parts sand and peat; the ideal mixture for this layer. Seed with a Creeping Bent grass (can be purchased online).



LET IT GROW

Water your green early in the morning, until the grass comes in, then water when signs of drought are apparent. Mow the green four times a week at 1/4 inch. Fertilize your green on the first of May and June, and the fifteenth of September and November with a half pound of nitrogen.

ACCESSORIZE

Additionally, you can purchase a green flag and ball cup at your local golf store.



IN FULL SUPPLY WADE KIRK

Walking into the jar-filled-shelf domain of Wade Kirk can be a little overwhelming at first. Jars of supplements in everything from gallons to Advil-sized containers are emblazoned with promises of what wonders the contents inside could do for the human body. Parked next to them are words that sound like they should be listed in the index of a biology or chemistry textbook. If you walked in off the street with no knowledge of what would best fit your needs, you might just walk out embarrassed or get something to cover up your misinformation. If you are one of these people, Kirk opened up Supzilla just for you.

"When I was in high school and working out in the gym, I never really used any kind of supplements simply because nobody around me really knew how to properly use them," says Kirk. "None of my coaches or teachers really knew much about them until I went to college and started learning what the real benefits could be."

Kirk went to school to get a degree in sports management but also took an interest in personal training, which is where he got his start passing on the fitness know-how

he had attained. Kirk realized that if he had known how to maximize supplements, there was no telling what achievements he could have realized. This led to him opening up his first Supzilla store in Heath, followed by stores in Westerville and Powell.

Just by looking at Kirk, you can tell that he practices what he preaches and welcomes any information he can about what you need and how to use it. He does it with an enthusiasm and honesty that makes you forget there was ever an absent-minded teenager behind the desk at a nutrition store who could have been giving you advice before. Kirk knows the difference between what's quality and what's not, what will help you and what won't.

"You don't have to be a bodybuilder for supplements to make a difference in your life," says Kirk. "I've had people be able to do things like go up a flight of stairs without getting winded or stop getting migraines; it's amazing what a small amount of nutrients can do."

For more information, go to www.supzilla.com

■ Cary Smith

BE ENVIED THIS SWIMSUIT SEASON

VODA SWIM BIKINIS

Fill your cup this swimsuit season with Voda Swim's Envy Push Up bikini. Designer and international print model, Yulia Drummond is giving small-busted women a reason to look forward to the summer. Inspired by her own struggle with a smaller-bust, Yulia and her husband Dustin designed the Envy Push Up bikini to help women feel sexy on the beach.

Visit www.vodaswim.com to see more.



You're Invited To 4



For more information or event registration,
visit byersimports.com or scan this code.

Everyone who registers will receive
a gift bag courtesy of Byers Porsche.

An Evening With



ORSCHÉ®

An Exclusive Porsche 5-Star Event

Saturday March 3rd from 5PM–9PM

- » Unveiling The New Redesigned Porsche 911(991)
- » Grand Opening of Our New Porsche Showroom
- » Indoor Porsche Car Show Including: Late Models, Vintage, & Race Cars
- » Refreshments, Prizes, & More
- » Valet Parking

We ask that you bring a guest who has never had the Byers Porsche Experience before.

Nine for \$9



Chicken Marsala (\$8.50)

Salvi's Bistro

5000 Upper Metro Place, Dublin OH 43017 (614) 874-0466

Though the restaurant formerly known as B.G. Salvi's is now known as Salvi's Bistro, rest assured that Chef Salvi's original recipes have stood the test of time. If you're a fan of brunch and/or buffets, you do not want to miss their Sunday spread: Prime Rib, over 25 feet of desserts, an omelet station, a waffle station, and the list goes on. For our lunch purposes, we dined on Shrimp Bruschetta that was practically perfect in every way, and a truly decadent helping of **Chicken Marsala (\$8.50)**. To our delight, the dish came with PastaSalvi, the deep-fried, cheesy pasta brick that put the place on the map!

Indian Oven

427 E. Main St., Columbus OH 43215 (614) 220-9390

The Market Exchange District boasts a very popular lunch destination in the Indian Oven. Being that we used to be neighbors of the Indian Oven, we're familiar with their buffet. On our last trip, we decided to branch out to the menu. We liberally feasted on their Dal Soup, Palak Paneer and Chicken Curry; however, the dynamic dish of the day was the **Samosa (\$4.95)**. Homemade triangular pastries, stuffed with seasoned potatoes, peas and coriander chutney, were a delightful beginning to a very gratifying meal.



Samosa (\$4.95)

Carfagna's Kitchen

2025 Polaris Pkwy, Columbus OH 43240 (614) 848-4488

Carfagna's latest addition to their famous operation is Carfagna's Kitchen located on Polaris Parkway. Carfagna's Kitchen offers the type of dining experience one would expect from a family-owned business with 70 years experience. Their most popular dish, hands down, is their Spaghetti and Meatballs, covered in that one and only Carfagna's marinara sauce. A good complement to the Spaghetti and Meatballs is the **Carfagna's Italian Sausage (\$7.95)**, grilled to perfection and topped with peppers and sauteed onions.



Carfagna's Italian Sausage (\$7.95)

Club 185

185 E. Livingston Ave., Columbus OH 43215 (614) 228-3904

German Village wouldn't be German Village without three things: Schiller Park, old brick roads and Club 185 – or simply “185” as the locals refer to it. This well-known restaurant and watering hole's popularity stems from its long history. From Clintonville to German Village, everybody's aware of their infamous 185 Burger. However, a sleeper in reputation, but not taste, is 185's **Smoked Turkey Sandwich (\$6.75)**. It boasts turkey, lettuce, tomato, onion, roasted red peppers and melted havarti on toasted bread, all made to order for your sandwich smashing pleasure.



Smoked Turkey Sandwich (\$6.75)

Dirty Frank's

248 S. Fourth St., Columbus OH 43215 (614) 824-4673

Dirty Frank's supplies its patrons with the most eclectic hot dog stand (it's actually a restaurant) in town. Don't believe us? Well, where else can you order a **Hot Bollywood Dog (\$3)**, topped with spicy Indian mango chutney, or the **Ohiana Dog (\$3)**, buried in spicy sweet corn, pickle relish and jalapeno blend? We'll give you a minute. Right, you can't. Bring your significant other, family, or a complete stranger—it doesn't matter, because the food is creative, delicious and for the people.



Bollywood Dog (\$3) and Ohiana Dog (\$3)



Ham & Swiss Pub Pretzel (\$9)

The Pub

554 Polaris Pkwy., Columbus OH 43240 (614) 781-7829

Upon arrival, picture yourself at a consummate corner establishment in London's West End. The ambiance brings together all the symbols of Anglomania, and the kilt-clad wait staff only adds to the camp. A menu of classic yet modernized British staples like Bangers and Mash is rounded out with delicious conceptions in the way of a Goat Cheese Dip. If it's a tad early for a pint, toast your **Ham and Swiss Pub Pretzel (\$9)** sandwich with a coke, only made with real cane sugar just like you'll find abroad.



Hot & Spicy Szechwan Beef (\$8.45)

Eastern Bay

2055 Riverside Dr., Columbus OH 43221 (614) 487-1198

Chinese dining used to be an event. So, it's refreshing to have a place like Eastern Bay in this era of all-you-care-to-eat buffet-style Chinese food. Their dishes are authentic, old-school Chinese-American, freshly prepared and served family style. The waiter wears a bow tie and refills the hot tea and iced water as fast as you can drink it, which may just seem like a minor detail, but, if you get the **Hot and Spicy Szechwan Beef (\$8.45)**, which is literally peppered with fresh jalapenos, you'll be drinking it pretty fast.

94th Aero Squadron

5030 Sawyer Rd., Columbus OH 43219 (614) 237-8887

Greetings from a P-52 Mustang and Big Band music outside of a French farm house overlooking runway 10/28 at Columbus International Airport are just the beginning of one of the most unique restaurant experiences in the city. Inside the cozy restaurant, diners are transported to the World War eras through aviation relics and military memorabilia hung from stone fireplaces and beamed ceilings. Perfect zest and crispy freshness make the **Buffalo Blue Cheese Salad (\$8.95)** a refreshing lunch when you need it on the fly.



Buffalo Blue Cheese Salad (\$8.85)

Sushi.com

7160 Muirfield Dr., Dublin OH 43017 (614) 336-8686

Sure, the name's a website, but we'd expect nothing less contemporary from young, hip entrepreneurs, fresh from New York City. Sushi.com's "edible art" offers some of the healthiest and prettiest Japanese delicacies around. Understanding that Columbus palates may not be quite prepared for Uni or Tako (sea urchin or octopus), they also offer cooked items to ease the transition. We loved all the fresh tastes and brilliant textures, especially the **Tiger Roll (\$7.95)**, with smoked salmon, jalapeno and scallion, deep-fried and rolled with special seaweed.



Tiger Roll (\$7.95)



DON'T SEE YOUR FAVORITE PLACE?

If it's less than nine bucks for a lunch, e-mail us at editor@columbusmag.com

ART WHERE'S

More to C » p.37



ARNOLD SPORTS FILM FESTIVAL 2012

Are you pumped for the Arnold Sports Festival? How about the Arnold Sports Film Festival? Film and sports come together at the 2nd Annual Film Festival that will take place at the Arena Grand Movie Theater March 2-4. Featuring short narrative, documentary, experimental and animated films 15

minutes in length and under, the festival will focus on the personal athletic endeavors of professional and amateur competitors alike. Films will explore the lives, efforts and inspirations of athletes striving for achievement in their pursuits. Both traditional and alternative forms of storytelling are encouraged, melding

creativity and excellence in cinema with the drama of athletes.

The Film Festival encourages submissions from filmmakers of all ages and levels of experience, from high school students to international filmmakers. Trophies (or "Arnies") will be presented to the winners by Governor Arnold Schwarzenegger himself, with prize packages including a Royalty-Free Video Library from Footage Firm and a one-year subscription to Video Blocks.

Filmmaker workshops focusing on equipment and techniques are offered on March 3. Admission is included in a daily EXPO ticket.

For tickets and additional information, visit www.ticketmaster.com



ART AT THE ARNOLD

Once you've gotten your fill at the Arnold Sports Film Festival, head over to the Greater Columbus Convention Center March 2-4 for the 3rd Annual Art at the Arnold. Art and sports come together once again as artists compete and entertain with portraits of athletes from dozens of sports ranging from archery to weightlifting. On the final day, artists select one piece to submit for judging and the pieces are exhibited on the second floor of the center.



THE COLUMBUS MAGAZINE

presents:



OLYMPIC START YOUNG &

TUESDAY, 4.3.12 - 6:00 PM

HELP US PROVIDE A WORLD CLASS TRAINING ENVIRONMENT FOR ASPIRING OLYMPIC LEVEL WRESTLERS IN COLUMBUS OHIO BY JOINING US FOR A CHARITY COMEDY SHOW.



DREAMS & HAPPEN HERE

\$110 PER PERSON INCLUDES:

- 5-COURSE MEAL
(INCLUDING TAX & GRATUITY)
- 2 LIVE COMICS
- VIP GIFT BAG
- AUTOGRAPHED RTC PHOTO
- SILENT & LIVE AUCTION

\$900 TABLE SPONSORSHIPS AVAILABLE (SEATS 6)

FOR TICKETS CONTACT:

AMY ROSSELLI AT AMY.ROSSELLI@HOTMAIL.COM

LEXI KAUFMAN

From an early age, Lexi Kaufman knew that she wanted to lead anything but an ordinary life. It appears as though her wish came true, as she now pursues a career as a competitive bodybuilder, successfully earning her pro card within her first year of competing. She even began her own competition bikini line, called ForeverSwag, which she proudly wears to her competitions. It takes a lot of guts and confidence to compete as a female bodybuilder, and Lexi

has all of that and more. Growing up in Columbus has given Lexi a humble, hard-working nature which helps her stand out in the bodybuilding crowd. Her killer body is complemented by her friendly, charming personality and infectious laughter. In our exclusive Q & A, Lexi tells us what it takes to be a part of the bodybuilding industry and describes some of the hardships she has faced to get to where she is today.

INTERVIEW: JASON OHLSON | INTRO: BEN DAVIS | PHOTOGRAPHY: ANDREW NICHOLSON



Q & A » » » » » »

Into what kind of person has Ohio made you? When I was living in Grove City, everything was really small town. Everybody who lived there, their kids ended up living there and their grandkids. So from that I was able to learn really strong family values. My parents, they were in high school when they had me, so I kinda grew up with my parents and my parents and I are really close. They've both been really supportive as to what I want to do. I grew up in Grove City and then we moved to Dublin where I went to Hilliard Davidson during high school. I cheered; I did drama. I was very conservative; I didn't go out very often, didn't drink, never got in trouble. Ohio has made me into a hard-working, humble, family-driven woman. Growing up through high school and everything, you learn that your reputation is one thing you never outlive, so make sure it's something that you're proud of. My reputation really means everything to me.

What do you hold dear to your heart? My relationship with my family and friends; their support. I don't have the life of an average twenty-year-old. I don't go to college, I'm not in a sorority, but they understand my lifestyle choice and they support it. My boyfriend supports it. That's basically the one thing I value most: their support, because a lot of what I do is mental, and if you don't have that mental backing you're not gonna be able to do it.

Describe your short and very successful journey into the pros. Hectic (laughs). My first competition was the Ohio show in Great Lakes. I won first overall in that, which led to the Natural Northern show, which I won first

overall in that too. Then I went to the Arnold Amateur and I won my class in that (Class A Bikini), which qualified me to compete nationally. So then I went to ten different national shows, some I would win, some of them I would just bomb. It really made me appreciate my pro card once I got it.

Do you have a boyfriend? Yes, Corey. We've been together for one year. He does not do fitness like me, he's the complete opposite. He's into music and cars. He's not a bodybuilder, and I love that. He goes to all my shows. Sometimes if he doesn't go with me, he'll surprise me at

going to the gym, I love working out. My trainer, she was my support throughout the whole thing. And I love being on stage with the competitiveness and all the glitz; it's fun.

How much money have you made so far? I haven't made any money through my competitions, because amateurs don't get paid. But I have started my own bikini line, which has been making me some money in the industry. If I do win money in the pros, I'm gonna donate it. My first pro winning, I've already set aside, is gonna be for the Children's Hospital eating disorder unit, it's gonna go back to there. Any other pro winnings are just gonna go to

weren't taking me seriously. They were just like, "Who are you?"

Have you attended college? Yes. My freshman year, I went to University of Akron. Then I transferred to Columbus State, and I'm doing the majority of my classes online majoring in dietetics.

What surprised you the most about your industry? I was surprised to find how competitive it is, and how much work really goes into it. When I first started, I didn't realize how much work, and how much sacrifice, and how much it's really taken a toll on my life just to be able to do this. Another good thing about the industry is that you know everybody. When you go to the same shows you see a lot of the same people, at least in the amateurs. On a negative side, there's the stereotype of being very risqué, especially in bikini. You have to have sass and class; you don't need to be completely sexual with it, you can be very classy. It's a sport. You do it for the sport of it; you don't do it to look like you've been on *Baywatch* or something. The body is a remarkable thing, the way it can change is just remarkable, and to be able to show the work you've done on your body as a sport is amazing. You don't need to go out there and act like you're Pam Anderson.

Do you get hit on a lot at events? No, my boyfriend's with me (laughs).

Best and worst dressed woman and man in Hollywood? Best and worst for women can probably go to the same person: Lady Gaga. She can pull out some cool stuff, and then she can also pull out some stuff that you're just like, "What the heck?" Best dressed man would probably be Taylor Lautner, and worst would be Joaquin Phoenix.

"My REPUTATION REALLY MEANS EVERYTHING TO ME."

shows. He's probably one of my biggest fans.

How does a very conservative, Ohio-raised young lady suddenly break into the fully transparent and exposed career of bikini modeling?

Well, to be completely honest, the only reason I started fitness was to gain weight in a healthy way. When I cheered in Akron, I had an eating disorder and went from 135 pounds to 86, and my heart rate dropped really low. So it wasn't about prancing around in a bikini looking good, it was about getting my body in a shape to where I know I'm not gonna just keel over if I'm gonna exercise at all. It forces me to develop healthier eating habits and take better care of myself. I love the results. I love

different charities. Before every show I donate time or money to one of my favorite charities. Last year at the Arnold, I was on my phone donating money to Special Olympics on PayPal, because I have to do some kind of charity thing right before I go on stage. It's my little tradition I do.

What does the Arnold Sports Festival mean to your future?

It's definitely something I'm excited about. The Arnold has always been a part of my life. I competed at the Arnold for gymnastics, cheerleading. To be able to compete at the Arnold for my pro debut in this sport, I'm so excited. It'll really be the first time people see me as a pro and take me seriously as an adult in this industry, because I just turned 20. When I was competing at the ages of 18 and 19, people



LEXI KAUFMAN » SUPER HOTTIE



Who is your favorite designer?

From a bikini standpoint, my favorite designer would probably be my business partner, Joanne. We both design bikinis for competition and we collaborate on ideas. Basically, she brings whatever I think of to life. We're both collaborating on the Rockstar bikini line this year that's coming out at the Arnold. It's a ready-to-wear swim line. From a standard fashion, my favorite fashion designer would probably be Vera Wang. I like her purses (laughs).

Your own line of bikinis is called ForeverSwag. Please describe the mission of this endeavor.

The bikinis that we design are completely different than what's ever been seen on stage. I've had a lot of people in the industry tell me, you know, those are crazy different than anything that everybody else wears. The main goal of it is... when you're on stage it's all about how you feel about yourself, your stage presence is going to reflect, and if you're not feeling confident, you're not gonna do well. I wanted to design a line of bikinis that help show off the body while being classy at the same time, and accentuate certain parts of the body that fit that certain person. That's why they're custom fit. You have to feel beautiful in order to present yourself as the best.

How do you relax? I sit on my couch with my kitten and my boyfriend and just watch Netflix.

What's your favorite movie? My favorite movie is *Twilight*. And *Superbad*.

If you were given an elephant, where would you hide it? I'd call my mom. I'm sure she has a purse big enough to hide it.

A tornado drops you into Munchkinland. What do you ask for? A Red Bull so I can walk to the Yellow Brick Road to get to Oz.

LEXI KAUFMAN » SUPER HOTTIE

What was it like meeting Arnold Schwarzenegger? Last year when I met him at the Arnold, it was a very brief meeting, so this year I hope to be able to shake his hand.

What is the food you crave from Ohio that you can't get on the road? Memories' french fries. It's on Broadway in Grove City. Or probably Rusty Bucket in Dublin.

What is the best advice you could give to an aspiring competitor? Stick with it. It's gonna be a long road, it's gonna be a lot of ups and downs. Stick with it, but make sure you stay true to yourself and your reputation, and that it's something that you're proud of.

How hard is it to get into your

brain won't let you. You turn into a completely different person. I'm very blessed with what I've been able to do, and to change it into a positive and learn from it. I'm really happy with the way my life is going ever since then. If I didn't experience that, I wouldn't be who I am today.

If you weren't competing, what would you be doing instead? If I was not competing, I'd probably be in college, cheering in a sorority. Competing, you can't go out, so I don't really have a lot of time to go out and socialize. I'm not living the life of a college student; I'm living the life of someone a lot older. But I'm doing what I love every day.

How has your life changed since

nasty. We sold lots of lotion to cover that smell up.

Any celebrity crush? Taylor Lautner, for sure.

What animal would you be? I would probably be a cat. A Siamese cat, because they have really cool eyes. Either that or I'd probably be a leopard. I like all leopard prints.

Do you have any hobbies? Rhinestoning everything. I bedazzle everything that's in sight. My mirror in my bedroom is bedazzled, everything is sparkly and bedazzled.

What is the craziest thing you've bedazzled? My old roommate's law book. For law school, I would bedazzle all of her books so she

achievement would probably be winning my pro card in my favorite suit design.

Do you get more excited or nervous when you go out to perform? I get really excited when I'm backstage, but as soon as I hit the stage, I become super nervous. My eyes get real big, and I start looking at everybody.

What were you like when you were 13 years old? I was a jokester. I always had those damn hillbilly teeth that you buy at like, Walmart. I was very competitive, very clumsy, and always joking all the time, trying to make people laugh.

What is your most notable characteristic? Probably my smile,

“ You do it for the sport of it; you don't do it to look like you've been on Baywatch or something.”

competition shape? How far off are you mid year? I've actually been dieting since the first of last year, so I haven't really gotten out of shape. I try to maintain shape all year round, because it is really hard for me to gain muscle ever since I've been trying to gain weight again. My body just burns through it like crazy. I try to stay within my show range or a little bit heavier during the off-season. It takes about a good eight weeks of hard dieting to get into the show shape.

What is the most difficult hurdle you have encountered in your life? Probably my eating disorder. I almost died from it, so it's definitely one of those things that really makes you appreciate your body. It's a curse because your brain goes through these things, like you wanna just eat but you can't, your

your pro card was issued? I've been getting a lot of Facebook messages from girls asking how to get into shape, how to get into competitions. I've been getting a lot more people ordering bikinis. I've been getting yelled at more by my trainer. Basically, it added a lot more stress, but I'm excited.

What is your favorite childhood tradition that you hope to pass on to your kids? Going to Disney World every year. We're going again in March right after the Arnold.

What is your guilty pleasure? Fudge Bars from Dairy Queen. Those are amazing.

What was your first job? I was working at a tanning salon. I worked there off and on for about a year. The burnt skin smell was so

could look like Elle Woods. It was awesome. Her professor didn't like it; she got called out on it. Oh, no, I did give my trainers, both of them, a bedazzled Shake Weight for Christmas. That's was funny.

How do you focus? How do you deal with the pressure of competition? To focus, what I do is I honestly just think about that specific show and what exactly I need to do to know that I'm not going on that stage with any regrets. I don't want to have a “shoulda, coulda, woulda” moment, where I could've looked this way, or I could've done this better, or I could've pushed a little harder.

Out of everything you've accomplished already, what would you say is your biggest achievement to date? My biggest

because I had to practice it (laughs).

What one possession do you treasure the most? I don't treasure anything physical. Everything that I treasure is more emotional.

What makes you angry? When people trip me at boot camp. That makes me so mad. Well, on accident. They're going really slow, and I fall. Also cheaters and rude people. I can't stand rude people.

*NOTE:
LEXI KAUFMAN WILL COMPETE MARCH 2ND AT THE 2012 ARNOLD SPORTS FESTIVAL IN THE BIKINI INTERNATIONAL. PREJUDGING IS FROM 2-4PM AND FINALS ARE FROM 7-9PM. BOTH ARE AT VETERANS MEMORIAL LOCATED AT 300 WEST BROAD STREET*



THE TASTE OF TIME KING GYROS

400 S. Hamilton Road, Whitehall, OH (614) 866-9008

WHAT: Snow-slickened roads don't keep folks away from this Greek counter, firmly rooted in Whitehall with the name King Gyros for 20 years now. When we arrived, several cars waited their turn for the drive-thru, while locals lined up inside. What originally began as an authentic Greek establishment sharing its gyros, the landmark's menu has grown to include a huge gamut of Mediterranean meals. It's tough to pick something off of the gargantuan blue-and-gold posterboard menu; it all sounds great to try. Can't pick? Stick with a gyro; mock aluminum-foiled wraps line the counter to give you an idea of size, from hefty hungry man (or woman) size to pretty petite.

WHO: Yianni Chalkias immigrated to

Cleveland from Rhodes Island, Greece in 1976. Of course, growing up in restaurants – he worked with relatives in Cleveland and in Columbus – he learned all about Mediterranean cuisine. “The chef didn't show up today,” he'd be told. “Why don't we show you how to do this.” His father insisted Chalkias and his three brothers get out of the house and work – not for pay, but for experience.

He opened King Gyros in 1991 to share Greek casual dining with eastside residents. He's “graduated” the menu through the years, adding more and more dishes using family recipes, once people started getting acclimated to Greek cuisine. Now, here in 2012, he's finally ready to take the plunge and expand with a larger eat-in area. He said

he wanted to wait it out and see how business would do. Well, 20 years strong, and people are still lining up.

WHEN: When is a good time for some great Greek grub? Anytime, of course! Carry out, eat in, or drive thru – this spot is open every day except Sunday. Come in as early as 10:30 a.m. Monday through Friday, and 11 a.m. on Saturday; and stay as late as 10 p.m. Monday through Thursday, and 11 p.m. Friday and Saturday.

WHERE: Heading south on Hamilton Road, you'll look for King Gyros in Whitehall, on South Hamilton Road. It's an easy place to find. Heading south from 270, look for it on the left once you cross Broad Street.

THE TEST: We got the chance to dabble in all sorts of delights as we dined alongside Chalkias. He wanted us to focus more on the dishes than the gyros, but he was sure, though, to carve us off a few slivers of meat. It was amazingly tender and so bursting with flavor that it didn't need to be accompanied by his famous sauce, which is a twist on commonly used tzatziki.

Spread before us first was a platter of dolmades, tart and tender grape leaves stuffed with an earthy rice, beef and lamb mixture. Veggies are used in the cooking process and pureed so that the rice absorbs its flavors. Flaky spanakopita was served alongside, golden brown and loaded with spinach and delicate feta. We detected a faint sweetness in

20 YEARS STRONG:

Just in time for the anniversary of King Gyros' opening, a new, larger eat-in area will be completed by mid March. The décor will celebrate the beauty of the Greek Islands.

Catering	Yes
Drive Thru	Yes
Hours	Mon.-Thurs.: 10:30 a.m.-10 p.m.; Fri.: 10:30 a.m.-11 p.m.; Sat.: 11 a.m.-11 p.m.; Sun.: Closed

GREEK GRAVY:

When asked which American dishes owner Yianni Chalkias likes best, his first response was mashed potatoes. He makes his own version of gravy, one that is made from a buttery roux, lemon juice and Greek herbs.



this blend due to the subtle addition of brown sugar.

Chalkias said natives of Greece nibble on seafood like Americans do chicken wings. We got to try a plate of crispy calamari, notably slim and very tender, which is due to not overcooking it. Fried smelts, tiny fish – about the size of sardines – were cutely lined up next, waiting to be nibbled. This was the first we had been introduced to these little guys, and we liked them.

We talked about hummus, and though Chalkias reminds us that it's more commonly a Middle Eastern treat, he wanted us to give his a try. You could

feel the garlic aroma in your eyes, so deliciously aromatic it was. The addition here of cumin, and especially paprika, make his version a knockout.

On to main plates, we were amped to try the mousaka, a dish of layered potatoes, eggplant, beef, cheese, and tomato and béchamel sauces. The contrast of flavors went from sweet from the béchamel, savory from the beef, cheese, potatoes and tomato sauce, to sweet again with a hint of nutmeg hidden within. Next came Greek cabbage rolls. What makes them Greek, you ask? It's the addition of lamb and Greek spices, as well as using feta. Chalkias was particularly fond of his lamb chops, cooked perfectly tender and

pink. He urged us to eat the "lollipops" with our hands, which we did, dunking them into a cool, lemony cream sauce between bites.

It was obvious Chalkias had to get back to business, because business just kept on coming, but not before treating us to a plate of syrupy sweet treats. We sampled two baklava triangles, one gourmet, one traditional. Both were delicious, but each varied in density. The Greek custard pastry – creamy and cool – was exceptional, and a great option for someone who doesn't have a very big sweet tooth.

■ Jackie Dee

Alpha, Beta, Gamma

Definitely try a plate of the dolmades. The tart, lemony zest of this dish is quintessential Greek. And the lamb chops were some of the best we've had because they were cooked so perfectly. There's a pleasing piquant flavor to them as well. The traditional baklava was bursting with nutty flavor, fluffy pastry, and oozing with syrupy sauce.



20 GREAT YEARS AND COUNTING



A TRUE LOCAL FAVORITE:

Though small, the current eat-in area is lively with customers hustling in and out amidst hues of blue and gold – to give the feel of a sun-drenched landscape. When asking Chalkias whether the sun really does shine differently in Greece, he said "The sun and the sky blend together." Also ever present in his dining room are nearly a dozen articles written from local food writers. All herald the affordability and authenticity of Chalkias' locale.



NEW RESTAURANT FEATURES:

- Seating:** 54 people
- Service:** Fast-Casual
- Pricing:** Inexpensive to Moderate
- Patio:** Covered with 24 seats
- Licence:** Beer and Wine

Try all of our
**SEASONAL
DRINKS**

Brunch, Lunch,
Dinner or Dessert



Short North German Village
600 N. High St. + 627 S. Third St.

JOIN US FOR HAPPY HOUR
Mon - Fri 4-8pm

**Now That's Some
KICKASS PIZZA!**



Delivery: Call for Details

Mon - Wed: 11am - Midnight | Thur - Sat: 11am - 3:30am | Sun 11am - 10pm

1558 N. High St. Columbus, 43201 | 614.824.1909

Order online at www.pizza-rustica.com

Breakfast and Lunch...



Done.

5481 New Albany Rd. West, New Albany, Ohio 43054

614.939.4848 | www.sunnystreetcafe.com

*Gourmet Greek...
Without the Gouging.*



400 S. Hamilton Rd. Columbus, Ohio 43213

614-866-9008 | www.KingGyros.com

[www.Facebook.com/kinggyrosgreeks](https://www.facebook.com/kinggyrosgreeks)

Twitter: @kinggyrosgreeks



LION DANCE | SEEKERS OF GOOD LUCK, GOOD FORTUNE AND GREAT FOOD CONVERGED UPON THE CHI THAI RESTAURANT IN NEW ALBANY ON FEBRUARY 1. PERFORMERS FROM THE USA SHAOLIN HG INSTITUTE OF HILLIARD CAME TO CELEBRATE THE CHINESE NEW YEAR WITH THE LION DANCE. TWO LIONS TOOK BLESSINGS AND GAVE GOOD FORTUNE TO ALL.

MAD RIVER MOUNTAIN 50TH ANNIVERSARY 1962-2012



WINTERFEST 2012 | MAD RIVER MOUNTAIN PUT OUT THE LIGHTS ON JANUARY 28, 2012 FOR THEIR ANNUAL WINTERFEST. PRESENTED BY BUD LIGHT, THIS ALL-DAY EVENT FEATURED LIVE ENTERTAINMENT, SKI RACES, A CASH PURSE BIG AIR EVENT AND AN EXTENSIVE FIREWORKS DISPLAY. GUESTS ALSO ENJOYED SPECIAL APPEARANCE BY THE BUD LIGHT BUILD-A-BAR FOR THE BUD LIGHT PLATINUM LAUNCH PARTY.





DODGE 

[Finally, a dealership for big boys.]

Byers Dodge | Now Open



Byers Chrysler/ Jeep/ Dodge/ Ram

465 S. Hamilton Rd. Columbus, Ohio 43213 | 614.228.5111 | 1.866.717.9727 | www.byersjeep.com

MOPAR'S #1 MOMENT OF 2011 (NHRA)



The New Year is a time to both look back on the past and look ahead to the possibilities the next 12 months can hold, and it appears Mopar had those thoughts in mind when it compiled a list of 2011 highlights.

For its No. 1 moment of the year, Mopar selected its November announcement detailing a new NHRA Pro Stock alliance with five-time world champion Jeg Coughlin Jr and JEGS.

"In all honesty, I was shocked and honored when I heard the news," said Coughlin. "Mopar-backed cars won a lot of races and championships in many racing series during 2011, so I'm humbled that they think so highly of what we're doing with the JEGS.com Dodge Avenger. I can't wait for what this NHRA season will bring. Pro Stock is as tough as drag racing gets, but with the support of everyone here at JEGS, at Mopar and, of course, the fans, 2012 can't help but be a success."



Owned by: Dave Wiggins

OPTIMUS 2006 DODGE RAM MEGACAB 4X4 DUALY

Optimus started life as a rather plain 2006 Dodge Ram Megacab 4x4 dually; however, it remained so for only a few short days. The technicians at Lamborghini Ohio in Marysville began what would be a 6-month transformation from basic truck to diesel-powered monster. The work would be finished by Nate Millison, now of Covert Tuning Dynamics, the high-end division of IPS Motorsports.

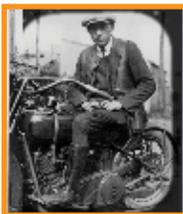
I knew that one of the main functions of Optimus would be towing my 30' tri-axle trailer so I devised massive improvements to the engine. Nearly every bit and piece was upgraded. From adding twin-turbos, news cams, and head studs to a custom intake, exhaust system, fuel system, water methanol injection, and custom, on-demand tuning, Optimus went from a measly 300 rear wheel horsepower to 1200-plus. Torque has been nearly quadrupled to 2000 ft./lbs. Be it a 16,000 pound trailer or two Great Danes, Optimus will take nearly anything anywhere.

Aesthetics were very important to me but not at the cost of function. A custom Thuren suspension was designed that lifted the truck only the absolute minimum amount (4" front and rear). Custom black 10-spoke Alcoa 22.5" semi wheels wrapped in 295/75 mud and snow rated semi rubber ensure that no weather or road surface ever get in the way of getting to our destination. All the lights are LEDs; two custom cameras give great visibility; custom dual fender flares house the massive rear tires; Road Armor front and rear bumpers replace the wimpy plastic stock ones and the entire truck is wrapped in clear 3M Mylar film that protects the paint from any environmental damage. One of the signature features of Optimus would have to be the 152dB train horn activated by a Lamborghini pull-chain; it emits a sound truly representative of the 10,000-pound beast!

The list of modifications is so extensive that it actually fills up 4 1/2 pages of a Word document. Optimus truly is a custom, one-off machine capable of almost anything! Whether it's pulling a house down or being faster than most cars, Optimus delivers... in all weather.

■ Dave Wiggins

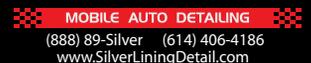
100 YEARS OF HARLEY



America's Oldest Harley Dealer will celebrated its 100th birthday on Sunday, February 26th, 2012. Alfred D. Farrow, the founder and namesake behind A.D. Farrow Co. Harley-Davidson was among the pioneering men who helped established Harley-Davidson Motor Company. A.D. Farrow's shop originated in Nelsonville, Ohio, and eventually moved to Columbus, Ohio in 1924 with the dealership being operated by both A.D. Farrow and his wife Lillian.

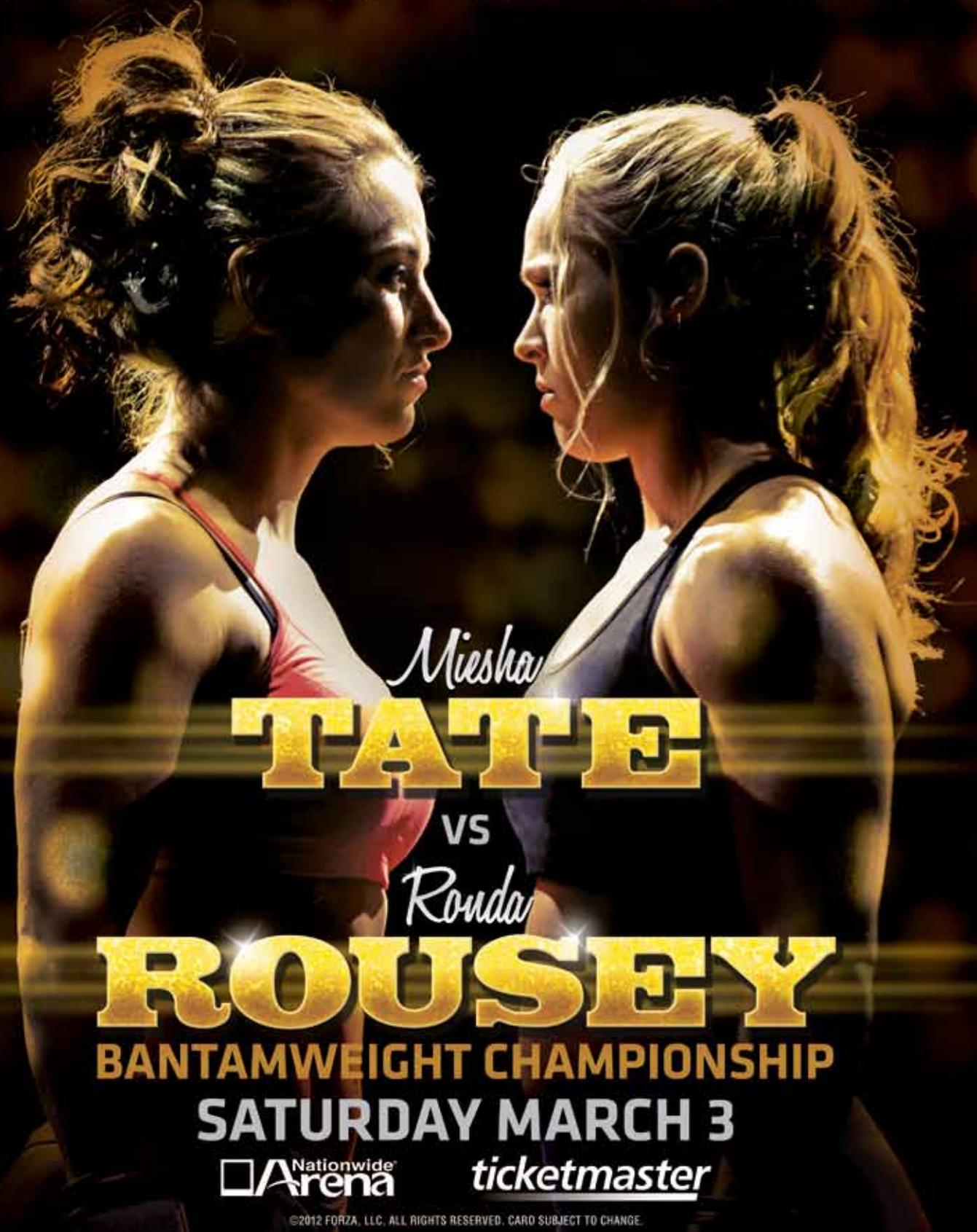


Proud sponsor of this month's Ride 23.



TICKETS START AT \$28!

strikeforce[®]



Miesha

TATE

VS

Ronda

ROUSEY

BANTAMWEIGHT CHAMPIONSHIP

SATURDAY MARCH 3

 Nationwide
Arena

 ticketmaster

©2012 FORZA, LLC. ALL RIGHTS RESERVED. CARD SUBJECT TO CHANGE.

**ART
WHERE'S**

Continued from p. 19



BILLY ELLIOT

The Tony Award-winning *Billy Elliot the Musical* is coming to the Palace Theatre March 20-25. Based on the international smash-hit film and featuring music by Elton John, *Billy Elliot the Musical* is the joyous celebration of one boy's journey to make his dreams come true. Set in a small town, the story follows Billy as he stumbles out of the boxing ring and into a ballet class, discovering a surprising talent that changes his life forever. For tickets, visit www.ticketmaster.com



SHATNER'S WORLD

William Shatner is taking his show on the road. The television icon best known for his role as Captain James T. Kirk of *Star Trek* fame will appear on stage in "Shatner's World: We Just Live In It," a one-man Broadway show. The show is a comic autobiography which takes audiences on a voyage through Shatner's life and career, from Shakespearean stage actor to internationally known icon. The tour will include one-night engagements in cities around the nation. For tickets, visit www.shatnersworld.com



PHOTO: ANDREW NICHOLSON

STEP OFF CASSIUS SLAY

Cornelius Jackson and Keith Swet have spent a lot of time behind turntables within the walls of Columbus clubs and beyond spinning their own ideas of what good electronic dance music should sound like. From Dutch house music to Dubstep and hip-hop, they came from completely different worlds in the electronic genre but seemed to merge over one of the newest styles on the scene, a variation on Dutch house music switched down to a slower pace called Moombahton. This new style was the glue and the starting point that brought Swet and Jackson together as Cassius Slay.

"We were always the two guys who were still spinning Moombahton at the end of the night at the clubs," says Jackson. "It was just something that we both wanted to do, and both got into pretty much from the start."

On their latest release, the *Tree House* EP, it's easy to see that the album is the work of two people coming from different backgrounds. It builds up to big payoffs and breakdowns using sounds that most might not think would have ever been danceable, but the aggressive pieces Swet put in with the less aggressive, more beat-oriented sounds of Jackson

make the Moombahton mesh into something that can flow on a dance floor. It's also easy to see why every mention of their record is accompanied by the fact that it comes with a Diplo endorsement, including here.

"It's cool to get his stamp of approval," says Jackson. "I used to listen to his album *Sound and the Fury* when I was skateboarding around town. It feels like it's kind of come full circle a little."

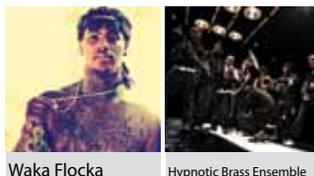
Even though they started out with Moombahton as the base to what they were trying to do, they both stress that Cassius Slay is not going to stick to the Moombahton format rigidly. They'll be putting together sounds from their own personal tree house that make sense to them, Moombahton or not. You get the sense that they want to get into being two guys who produce music in the broadest sense. Whether it be working with rappers or doing their own thing as Cassius Slay, they are musicians who just want to make their music.

For more information go to www.facebook.com/cassiusslay

■ Cary Smith

SOUNDS LIKE ...

**THE
CASSIUS
SLAY
SOUND:**



Waka Flocka

Hypnotic Brass Ensemble

INFLUENCED BY ...



Dave Nada

Munchi

Diplo



WINNING SUCCESS LOU ROSSELLI

Once a month, *C Magazine* interviews a prominent Columbus figure to discuss what makes them tick. This month, we caught up with ultra successful wrestling coach Lou Rosselli, who, as an assistant at The Ohio State University, is making a case for coaching at the 2012 Olympics in London.

When you are training someone, how do you know how hard to really push them?
I think that you have to be a little bit of just take it day by day being different and pay attention to the guys on your team and what they need. I don't believe that there's an optimal way to do it. Some people would say there's a certain amount of reps that you need, but I try to

push them to points and thresholds that they haven't been to yet. It's a lot of checks and balances.

What do you think it is about wrestling that made it such a passion in your life?
I think that when you coach, you want people to have success and you want them to live up to things you were capable of doing and some of the things that you couldn't do. I

just really want to see the seven or eight guys I'm training have the success that they want. I'm passionate because it's my job to be, but I'm really passionate about what they do, because I want to see them succeed.

As far as I can tell, you are involved with a ton of different teams. How do you balance it and keep it all straight?
It's time-consuming,

for sure. First and foremost, I have to handle the Ohio State guys, then there's RTC (Regional Training Center) that we do as a separate entity from OSU. I've gone from the world championships to the Pan Am games to time spent here. It's a lot of work, no doubt.

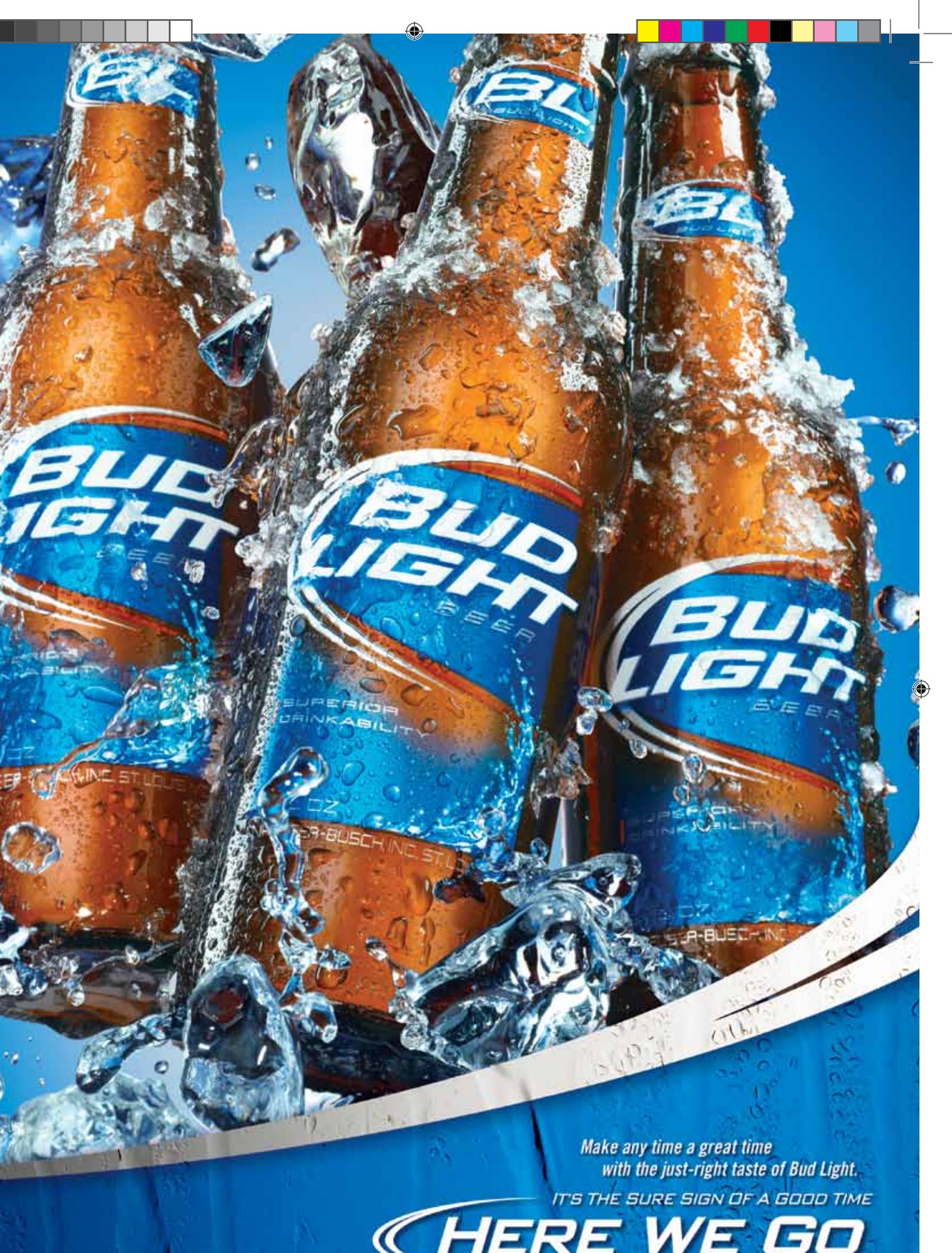
Did you think that wrestling would take you to the point you are now in your life?

I don't think that anyone has ever just said that it was going to take them to 20 different countries and so on. I just think the better you get at it, the more opportunities you have.

As I understand, you're up for a spot as an assistant coach at the Olympics?
Yeah, USA wrestling and Nick Jones will make the decision who they want in

there. That's on them. My biggest priority is to get our guys on the team and then try to help who I can help here, regardless of the situation. It's more about the four or five guys that we have here that could make it for me. If they choose me, it'll be an honor. If not, I'll just be doing what I can to get my guys there.

■ Cary Smith



BUD LIGHT
BEER

CRISP
TASTABILITY

BEER - BUSCH INC. ST. LOUIS

BUD LIGHT
BEER

SUPERIOR
DRINKABILITY

12 OZ

BEER - BUSCH INC. ST. LOUIS

BUD LIGHT
BEER

SUPERIOR
DRINKABILITY

12 OZ

BEER - BUSCH INC. ST. LOUIS

*Make any time a great time
with the just-right taste of Bud Light.*

IT'S THE SURE SIGN OF A GOOD TIME

HERE WE GO

LADIES FIRST...



YEAH, TRY TELLING HIM THAT.



(HOME OF THE BAHAMA MAMA)

REDISCOVER THE TREASURES

SCHMIDT'S AND GERMAN VILLAGE

240 E. KOSSUTH ST. COLUMBUS, OHIO 43206 • WWW.SCHMIDTHAUS.COM • 614.444.6808

 FACEBOOK.COM/@SCHMIDTSCBUS

 TWITTER.COM/@SCHMIDTSCBUS