



THE COLUMBUS MAGAZINE

NINE TASTY LUNCHES FOR \$9 OR LESS



NIKE'S CAR JUMPER
CHRIS BRYANT

BLAST FROM THE PAST
MONSTER RALLY

ON SOLID GROUND
BRIAN SCHOTTENSTEIN

LANCE WHITE'S BATMOBILE
FISKER KARMA ECOSPORT

A FOODIE'S REFUGE
LUCE

COMPLIMENTARY
ISSUE PROVIDED BY



The ICS Buckeye Regional and Ohio State Chili Championships
September 1-2, 2012



ART OF WAR

★★★★ **6-TIME MILPHOG WINNER**
★★★★ **MASTER SERGEANT JEREMY LOCK**

EXCLUSIVE INTERVIEW AND PHOTO PORTFOLIO



www.ColumbusMag.com



**It's like a recliner
that does 0-60 in 4.8**



Imports

**On Hamilton Rd.
Near The Airport**

www.columbusubaru.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.



SUBARU

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

www.columbusubaru.com



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

ART DIRECTOR
CHAD AZELTINE

CONTRIBUTORS:
SUITLESS
CARY SMITH
KRISTEN FOLEY

9 FOR \$9
ALLYSON McCARLEY
MARCUS STONE

CONTRIBUTING COPY EDITOR
JACKIE DEE

BEYOND 270
CARY SMITH

FINAL WORD
JASON OHLSON

DROP POINT
ALLYSON McCARLEY

COVER STORY
STORY: CARSON MCBRID
PHOTOGRAPHY: ANDREW NICHOLSON
LOCATION: NICHOLSON STUDIOS



THIS MONTH'S HOME ISSUE IS DEDICATED TO ALL OF THE SOLDIERS WHO HAVE PUT THEIR LIVES ON THE LINE TO DEFEND FREEDOM AROUND THE WORLD. THEIR SERVICE IS INVALUABLE. C MAGAZINE THANKS EACH AND EVERY ONE OF THEM.

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.

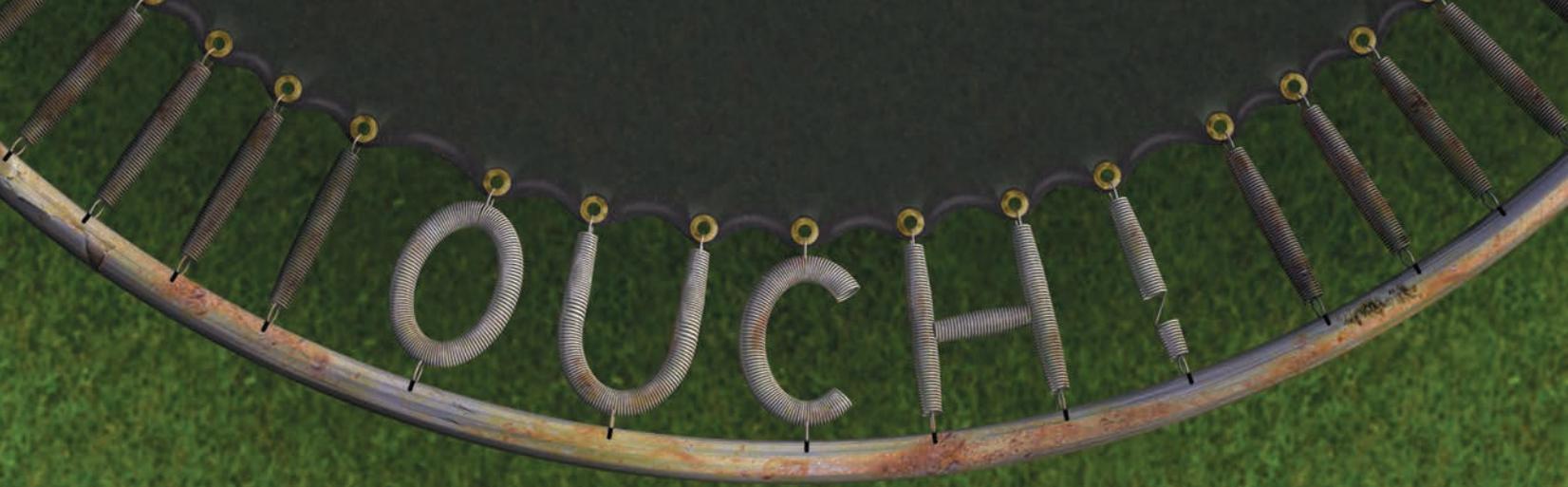


Audit Bureau of Circulations
Member

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



Traditional trampolines are dangerous

Buy a Springfree instead.



springfreeTM
TRAMPOLINE

the world's safest trampoline



Pete DeLois'
recreations
WE BUILD FUN! outlet

484 W Olentangy/Powell Road, Powell, Ohio 43065
614.792.3700

Trampoline Benefits

- NASA concludes that benefits of trampolines are 68% more efficient than jogging. Plus it helps little astronauts imagine what it would be like on the moon.
- Jumping strengthens every muscle, organ and cell in your body.
- Bouncing enhances coordination, strength, flexibility, timing, spatial awareness, reaction speed, agility and balance.
- Just 10 minutes of bouncing on trampolines is equal to 30 minutes of jogging without the stress on your body. This is good for the kids as well as mom and dad!
- Rebounding heals and promotes weight loss. Bouncing on trampoline accelerates metabolism to burn calories for weight control.
- Jumping strengthens muscles, tendons and ligaments around the joint, improves movement and reduces risk for developing arthritis.
- Rebounding strengthens your heart, stabilizes the nervous systems while exercising, and helps maintain equilibrium after stepping off.
- U.S. Surgeon Generals # 1 goal is physical activity. Trampolines are a great way to exercise while having fun.
- It is great for athletic conditioning and more effective for fitness and weight loss than cycling, running or jogging.
- Bouncing greatly stimulates your lymphatic system, a major component of your immune system. Rebounding gives your immune system a boost and improves your overall health.

FROM THE EDITOR
editor@columbusmag.com



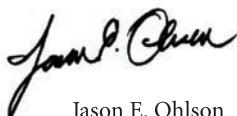
U.S. Navy HH-60 Crew Chief AW1 Patrick Sullivan flies around conducting Drop Zone surveys with U.S. Air Force Combat Controllers and U.S. Army Pathfinders on January 24, 2010 in Port au Prince, Haiti during Operation Unified Response.

SIMPLY THE BEST

This month's cover feature is with the greatest photographer in the history of the United States Armed Forces. Guided by an innate talent for recognizing beauty, United States Air Force Staff Sergeant Jeremy T. Lock's images are windows of clarity, offering a brief look and understanding into the world of complex emotions, situations and people. A photographer working on his fifteenth year of shooting, SSgt. Lock believes that photography is a good bridge between cultures. "My photography creates an opportunity for me to experience and live for a brief moment in a world other than my own, a world that needs its story told.

Lock, a Beavercreek native, got his start in photography working at Vandenberg Air Force Base as an aerial photographer. In 1999, he continued to further his education in photojournalism at Syracuse University. After graduating at the top of his class, Lock was assigned to the 1st Combat Camera Squadron at Charleston Air Force Base in South Carolina. Since then, his dedication and love for photography have taken him around the globe in search of the perfect shot. Today, Lock's work appears in such publishing names as *National Geographic*, the *New York Times* and the *LA Times*.

Lock's inspiring pursuit of excellence and breathtaking imagery were recently recognized once again when he was awarded the esteemed title of 2011 Military Photographer of the Year. But this wasn't Lock's first rodeo. This award was actually his sixth, and at four, he became the most decorated military photographer in the history of the armed forces. It seems that no matter where this Ohioan travels, there's always a story calling his eye, and a moment in time needing a voice. Without question, our country is blessed to have Lock's dedicated service. Without him, there is no telling what we might have missed.



Jason E. Ohlson

HOME 2012



AIR FORCE STAFF SERGEANT JEREMY T. LOCK

9 | SUITLESS: BUSINESS

Meet three Columbus movers and shakers in this month's Suitless. Lex McAllister, host and founder of NO Excuses Radio, is one tough chick who found her way into talk radio thanks to her motorcycle and car smarts; sculptor Steven Bush can make pretty much anything out of metal, and you've probably seen his work at the Columbus Zoo and other places in our city; and David Schottenstein is helping SRE Group expand to Florida markets take on \$150 million in construction.

14 | 9 FOR \$9: LUNCH EATS

What's for lunch today? Here's a hefty helping of lunchtime spots, new and old. Who cares what kind of fare? There are always interesting eateries popping up and we sample them all for you. The best part about them – they're all less than \$9. If you can't find what you're looking for here, you're simply too picky.

20 | COVER: EXCLUSIVE

Master Sergeant Jeremy Lock is a man who has found success in what may seem an unlikely field given the path he took to get there. Attending, and then dropping out of Wright State, dabbling in construction, then enlisting in the Air Force, he is now the most awarded military photographer ever. Read our Q&A to find out how he went from construction to capturing images.

30 | THE FARE: DINING

Luce has been delighting Columbus residents since 2005. Though it's a bit off the beaten path, the restaurant is the ultimate getaway dining locale for downtowners and suburbanites alike. Offering upscale Italian, including refreshing salads, cool gazpacho and a sharp wine selection, Luce has a great thing going.

34 | DROP POINT: EVENTS

Here's looking at you Columbus. Each month, *C Magazine* hits the streets to get all up in your business. Wherever you may be, we're keeping our eyes open for you, so you better be on your best behavior. From charity golf outings to cocktail hours and pool parties, we came, we saw and we likely took your pic!

43 | RIDE 23: AUTOMOTIVE

In the era of \$4 per gallon gasoline, imagine a car that you can drive for two months between fill-ups and that averages 107 mpg. Lance White is one of the first in Ohio to own a Fisker Karma EcoSport, a luxury sedan and pure series hybrid that offers just that. Outfitted with a pair of 161 hp electric motors that get their power from a 20 kWh lithium ion battery, a four-hour charge in White's garage is all it takes to fuel this car.

45 | BEYOND 270: MUSIC

The tropical feeling that you get when you hear a track from Ted Feighan's electronic yet organic music project, Monster Rally, isn't something you would expect to originate on the shores of Lake Erie. Music that is best described as "a vacation that you never took," you'll want to add Monster Rally to your summer playlist immediately.

46 | FINAL WORD: WHO'S WHO

This month's parting words come from celebrated Nike car jumper, Chris Bryant. A recent transplant from Akron, this incredible man has widened eyes all over Columbus as he demonstrates his mind-blowing ability to jump the roof of full-size cars! The only thing more amazing than his 58-inch vertical jump is that he does it despite having Sickle Cell Anemia.

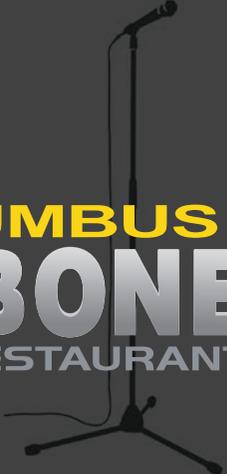


DINNER & SHOW! ALL-IN-ONE

CALL FOR SHOW TIMES & DETAILS



COLUMBUS
FUNNY BONE
COMEDY CLUB & RESTAURANT



The Columbus Funny Bone offers a full service restaurant and bar and is the ideal venue to kick back, relax, and enjoy the comedy styling of the country's hottest acts. You're guaranteed to have a good time in this fun and zany atmosphere.

Look who we got!



CHAD DANIELS JULY 12-15
Comedy Central & Aspen Comedy Festival



J. MEDICINE HAT JULY 26-29
Comic/ Hypnotist - This show is not for the easily offended!



RALPHIE MAY JULY 20-22
Last Comic Standing & Comedy Central



ROB SCHNEIDER AUG 3-5
Deuce Bigalow: Male Gigolo, 50 First Dates, Bedtime Stories

SCHOTTENSTEIN
REAL ESTATE GROUP

Live Your Dream

*Win 2 OSU tickets
at each party*



Experience Our Stairways To Heaven

Join us for two of the best pool parties
this Summer with “Car Jumper” Chris Bryant,
food, drinks, giveaways, and 2 great
OSU football tickets at each event!

*Your Dream Year
-2012-*



SCHOTTENSTEIN
REAL ESTATE GROUP

Live Your Dream



Find out more at
facebook.com/livesreg
or SREGroup.com

Pickerington Ridge

July 8th from 12-3:30

51 Great Trails Circle
Pickerington, Ohio 43147

BriceGrove Park

July 22nd from 12-3:30

6617 Bricegrove Boulevard
Columbus, Ohio 43110

Sustainable Scents



**HANAÉ MORI
PARFUMS NO. 6**

From Paris comes Hanae Mori Parfums No. 6, a new, limited edition in the award-winning Eau de Collection series, and first to honor the butterfly. No. 6 is a green fragrance that places nature's needs first. It is made in France partly with power from alternative sources: wind and sun. Part of proceeds from U.S. sales will benefit the nonprofit Clean Air-Cool Planet charity for the environment.

SCENT NOTES:

TOP:

Tree-ripe tangerine of Morocco, Neroli from southern France, Bergamot from Calabria.

MIDDLE:

Egyptian jasmine for a hint of mystery, Tunisia orange blossom, green roses, American peony, and heliotrope: a purple bloom of the Andes Mountains, a favorite flower of butterflies

BASE:

Tahitian vanilla, rich toffee, a touch of sandalwood from India, a hint of musk and benzoin, a fragrant resin from tree bark

AVAILABLE AT:

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



BUILDING RESPECT BRIAN SCHOTTENSTEIN

Brian Schottenstein graduated from the University of Miami, Florida, with a degree in Entrepreneurship, he's interned and worked for various financial companies, and his last job took him to L.A. to work in retail real estate sales and acquisitions. In short, he knows the real estate industry. Brian has returned to Columbus and is now the Development and Marketing Director for the Schottenstein Real Estate Group. Even with an outstanding resume, Brian credits his dad, Gary Schottenstein, with teaching him the most about running a business. In the real estate development industry, this is an instance where father would certainly know best: The elder Schottenstein has marketed more than \$1 billion of residential properties and has more than 35 years experience with SRE Group, M/I Homes and M/I Real Estate Co. to date.

Under Brian's watch, the SRE Group is constructing or planning to start more than 1,500 units consisting of \$150 million in construction in Ohio and Florida. SRE Group has built more units than any other company in central Ohio recently.

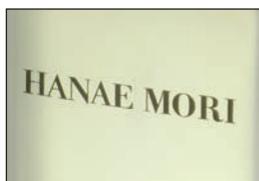
"For the last several years, Schottenstein Real Estate Group has been in expansion mode, but we are now going to take that to another level," says Brian. "We plan on being the largest residential and mixed-use real estate development company in Ohio and Florida with 10 new developments in the next two years."

SRE Group has expanded into Florida markets, including a 42-acre mixed-use development near the Gardens Mall in Palm Beach Gardens. SRE Group is bringing an upscale community to Lancaster, Ohio, opening this summer and plans on another mixed-use development in Mason and other Central Ohio locations.

"Our great team of experienced professionals highly values our residents and always strives to live up to our motto," says Brian. "When people come to our website and see the words 'reputation, integrity and trust' on the homepage, we want them to feel 100% confident that that's exactly what they can expect from us."

For more information, visit www.sregroup.com

■ Annie Beecham



CUTTING-EDGE FRAGRANCE

World-renowned fashion designer Hanae Mori teamed with her sons Akira and Kei to create HM, a masculine, sophisticated men's fragrance of more than 50 essences. Bottle design by Pierre Dinand. The cap was inspired by the tsuka, an object found on the hilt of the samurai sword. It is inscribed "HM."



Buy Ohio Wines...
tasted one lately?



June is Ohio Wine Month
Celebrate With Ohio's 162 Wineries!

Visit tasteohiowines.com to order your **FREE** wine guide and begin exploring Ohio's wine country today! When it comes to entertainment and events, Ohio wineries have something for everyone. Visit an Ohio winery or the Ohio wine section at your local retailer today!

tasteohiowines.com
tasteohiowines.mobi



NAMED 2011
TOP 100
RESTAURANTS
IN ALL OF AMERICA



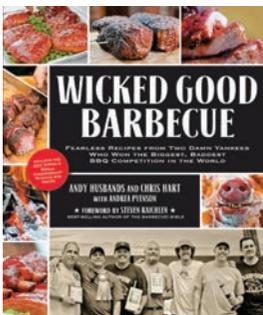
Refectory
RESTAURANT AND BISTRO

Serving Columbus
For 35 years.

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

WICKED GOOD BARBEQUE

In **WICKED GOOD BARBEQUE** (Fair Winds Press, April 2012, \$21.99 US/\$23.99 CAN, paperback with color photos) award-winning chefs Andy Husbands and Chris Hart reveal their competition-winning techniques and recipes: from the ribs that won the Jack Daniels World Championship, to 25-Step Championship Chicken that melts in your mouth, to \$100 Meatloaf that will redefine your definition of the very word in all of its meanings.



Conventional wisdom would have it that barbecue is the exclusive domain of southerners; from Kansas City to Memphis with stops all along the way. So how did two guys from Boston win hundreds of barbecue ribbons, 30 Kansas City Barbecue Society championships, and the biggest prize of them all, the Jack Daniels World Championship Invitational Barbecue? By remaking classic BBQ favorites with new, audacious, and occasionally outrageous, twists, techniques, and ingredients.



NO EXCUSES LEX MCALLISTER

When Lex McAllister moved home to Columbus after years living in NYC, she didn't have a job, any money and no clue what to do next. The one thing McAllister had going for her was her dream to own a Harley-Davidson motorcycle. With a little bit of savings and good credit, she financed a 2007 H-D Nightster. For most, it would just be a vehicle purchase, but in reality, McAllister was laying the building blocks for a new career in media.

As a way to figure out her next steps and even more, just to just relax, McAllister took to the open roads and car shows with her new motorcycle and '68 Z28 Camaro.

In the fall of 2008, the Camaro won Best Unrestored Muscle Car at a local car show as well as an interview with the newly formed Auto Smarts Radio. After the station interviewed McAllister and her father, she couldn't help but ask why the hosts didn't have a "chick" on their show to balance out all the boy talk. A week later she joined Auto Smarts Radio as the female sidekick. That was just the first of many steps that would lead her to launch her NO Excuses

live talk show that broadcasts on K95.5 and Wink 107.1 every Sunday evening from 8-9 p.m.

"Talk radio is unlike any other medium, because it's the one place that still affords and encourages legitimate dialog and discussion," says McAllister. "Our goal with NO Excuses is to talk about local and national people and groups overcoming the unthinkable, persevering and pushing their minds, bodies and spirits to the limit. However, when talking about NO Excuses, we also talk about those people and groups making tons of excuses for themselves... actually, we make fun of them."

Mix this with a bit of random banter between McAllister and her co-host Dan Stover, nicknamed Boy-Man, and you've got yourself a talk show that is growing like wildfire. She is currently negotiating syndication in Baltimore, Maryland, which will hopefully allow her to partner with national radio syndication groups, and then take the show into multiple cities at once.

■ Kristen Foley

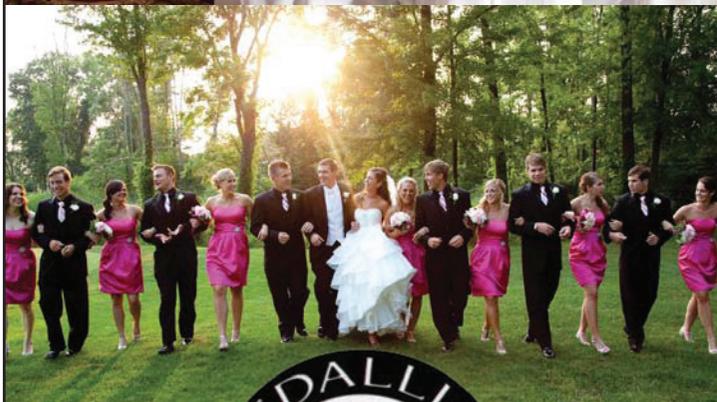


C Magazine July Featured App: Hipstamatic

The Hipstamatic for iPhone is an application that brings back the look, feel, unpredictable beauty, and fun of plastic toy cameras from the past. HipstaSwap your Lens, Flash, and Film. With a swipe of the finger, change your lens, flash, or film. Each adds a unique touch to your HipstaPrint, so mix and match to find your favorite combination! Visit hipstamatic.com for more information.



PHOTOS BY KAY CUBBERLY PHOTOGRAPHY



THE MEDALLION CLUB

With picturesque bridges and ponds and spectacular views of our amazing golf course, The Medallion Club will sweep you and your guests away! Our outdoor veranda provides an ideal ceremony setting and the cathedral-ceiling ballroom can easily accommodate events up to 400 guests.

(614) 794-6987

5000 Club Drive, Westerville, OH 43082

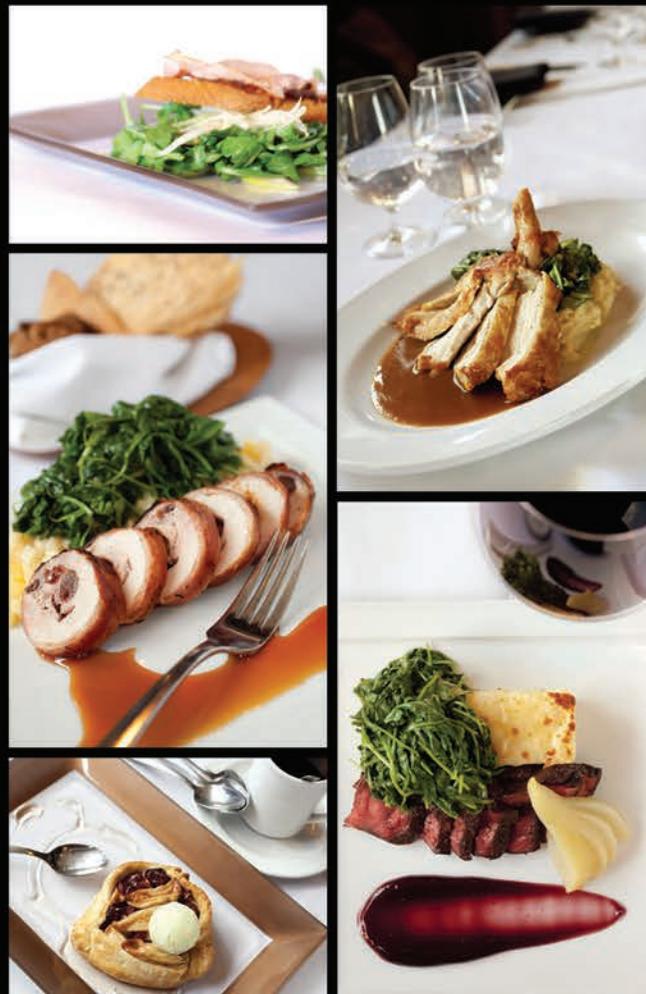
cramsay@medallionclub.com

WWW.MEDALLIONCLUB.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



**SNIPER PUTTERS
READY TO BREATHE A
LITTLE ROCK 'N ROLL
INTO GOLF**

Times are changing in the world of golf. Whether it's Rickie Fowler's neon shirts or the brazen style of the younger players, it's clear the game is no longer a country club sport. Sniper Putters, the "coolest" club on the market has established itself as the Rock N' Roll brand of golf; loud, yet unique and effective.



"Call it Rock and Roll, call it outside the box, we want to turn heads and remove that stigma and let everyone know golf is not only a sport, it's a Rockin' good time," Sniper CEO Dan Roland said, "The most important message we empower at Sniper Putters is our one word motto: We just want to make golf 'Cool!'"

All Sniper products are available on the company website: sniperputters.com



A HOT COMMODITY STEVE BUSH

Pulling into the driveway of local metal sculptor Steve Bush's driveway, it's obvious that you're at the right address. Greeted by sprawling metallic flowers, some as high as 10 feet tall, that look as if they've sprouted directly from the insides of his metal shop, it feels like being transported to some other kind of reality – one where metallic ants could come marching by, which they do. There isn't much that Bush can't create out of the right kinds of metals within the walls of his smARTworks studio in Blacklick; he's been working at his passion for a long time.

"If you can tell me something you want made, I can pretty much make it out of metal," Bush says with a smile inside his workshop. "I'm not in the business of being the guy making the mass-manufactured cars; I want to be the one making the custom Cadillacs."

It's obvious while talking to Bush that his passion for what he does oozes out of him. He lives for creating works of art that can range from custom mailboxes to the giant rotating globe that greets visitors at the entrance of the Columbus Zoo. He's worked his way from rural northern Ohio farmland to the halls of CCAD as a student and a professor and has works of his art placed all over the city and the

country. His name might not adorn most of his artwork, but chances are if you live in Columbus, you have encountered it at some point, which he hopes invigorates and uplifts your life, as all art should do.

"I'm an advocate of always asking the question of 'where's the art?' when I go somewhere," Bush says. "If you're at a corporation or a school or a park, wouldn't you want a painting on the wall, or a sculpture to make your quality of life better from day to day?"

Bush has worked hard at trying to do this by reaching out to corporations and buildings and municipalities but seems to enjoy working one-on-one with people to create something custom for their homes. He prides himself with old-school work values and his customers are so happy with their custom work that he is usually greeted with a hug upon completion of the one-of-a-kind and never-recreated piece.

"There's only one way to make something the same, but there are a thousand ways to make something different," Bush says. "Why would I ever want to duplicate anything?"

For more information, go to www.stevenwbush.com

■ Cary Smith



C Magazine July Featured App: Snapseed

Snap it. Tweak it. Love it. Share it. Nik Software has a serious following in the world of professional photography. Nik has made a name by creating insanely great (and yes, award-winning) technology and products for digital photography and imaging professionals. Nik has innovated everything from a portfolio of creative effects techniques to U Point technology, transforming the way photographers manage photo editing. **Visit snapseed.com for more information.**

Nine for \$9



Molly's Feast (\$7.95)

Molly Woo's

1500 Polaris Pkwy (614) 985 9667

It seems that the more pan in the Pan-Asian menu, the more American it becomes. Case in point, Molly Woo's. It's a Cameron Mitchell Restaurant. It doesn't get much more American than that, but the menu visits every province in China, Thailand, Japan and a smattering of other island nations. If paradigms like an Eastern Hemisphere weren't nonsensical on a globe that rotates on a North/South axis, Molly's menu would have every corner of it represented (if hemispheres had corners). Talk them into making you a combination appetizer platter and you can get seven or eight culinary-cultural regions on the same plate, but don't overdue, because you'll need room for **Molly's Feast (\$7.95)**.

Max & Erma's

739 S. 3rd St. Columbus, OH (614) 444-0917 - German Village

This all-American stop has won the hearts of many throughout the years and continues to exceed the expectations of those who dine in and out. And just when you didn't think their menu could be more genius, the "super secret" **3-Course Combo (\$8.99)** was created. Your plate is filled with a 6-ounce Erma Cheeseburger, seasoned fries, a cup of tortilla soup and is completed with a famous ooey-gooney chocolate chip cookie. It's the sort of meal that makes lunch worth waiting for.



3-Course Combo (\$8.99)

O'Reilly's Pub

2822 N. High St. (614) 262-6343 (CLINTONVILLE)

The luck of the Irish has kept this pub around since 1960, but it wasn't until '84 that it started serving a collection of mouth-watering bar food. Folks come for the classic Irish pub experience (complete with juke box playing old Irish drinking songs), but stay for the **Deluxe Cheeseburger (\$6.25)**. The toppings may be commonplace, but the taste is perfectly juicy. The fries are artfully seasoned and were gone so fast it gave new meaning to the term 'Irish potato famine.' Not to be overlooked is the classic Grilled Reuben Sandwich (\$7.75), which will warm the bellies of any Paddy, especially with a pint of Guinness.



Deluxe Cheeseburger (\$6.25)

Bernard's Tavern

630 N. High St. Columbus, OH (614) 223-9601 - Short North

Bernard's Tavern is the new, hip neighborhood spot to visit in the Short North. It has an assortment of food like the "Not Your Mom's Grilled Cheese Sandwich" that incorporates not one, not two, but three different kinds of cheeses. The definite crowd pleaser, though, is the baked Mac 'n' Cheese. Our favorite was the **Chicken Salad Sandwich (\$8.95)**. Chicken salad gets gussied with cranberries, grapes and apples and comes served on a pretzel roll with the secret house dressing, lettuce, tomato and red onion on the side.



Chicken Salad Sandwich (\$8.95)

C-Town Market

152 E. State St. Columbus, OH (614) 221-9980 - DOWNTOWN

C-Town Market offers downtown a much-needed mom-and-pop market. With its street-side dining and semi-sophisticated wine and beer lists, we're sure C-Town Market will be a hit with both residents and office workers. Now that fall is officially here, stop in and scan their deli menu. There's a good chance your taste buds will lead your stomach to the **Turkey Day Sandwich (\$7.99)**. Loaded with hickory smoked turkey, homemade cranberry chutney, alfalfa sprouts, and havarti cheese on wheat bread, it offers a unique alternative to the typical obligatory turkey sandwich.



Turkey Day Sandwich (\$7.99)



Prime Rib French Dip (\$8.99)

The Claremont

684 South High St. Columbus, OH (614) 443-1125

Pulling up to this 62-year-old historic restaurant is like a blast from the past. Open since 1947, The Claremont sure knows what it's doing. Famous for the prime rib, when we saw it on the lunch menu we said "yes, please." The **Prime Rib French Dip (\$8.99)**, served under melted provolone cheese on a French baguette, is perfect dipped in au jus and paired with chips. Just be careful not to drip on your suit.



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

GUARANTEED LOW PRICES
EVERY DAY



Columbus' Official Olhausen and
Brunswick Dealer!



Visit Our Huge Showroom Today!

Conveniently located next to Toys R Us at 6525 Sawmill Rd. Dublin, Ohio

Phone: (614) 760-9797 or online at www.billiards-plus.com

Hundreds of features online

>> ColumbusMag.com



Spicy Southwestern Crabcake (\$8.49)

Chile Verde Café

4852 Sawmill Rd. (614) 442-6630

It's always Christmas at Chile Verde, or at least it can be, if you want it to be. What that means in New Mexican cuisine is that your burrito is slathered in both red and green sauces. The green one is the hot one. Not feeling in the holiday spirit? Have the **Spicy Southwestern Crabcake (\$8.49)**. It must have been made by magical elves, because it's at once delicate and robust and comes with a small side of beans that are packed impossibly full of piquant flavors.

Cantina Laredo

8791 Lyra Dr. Columbus, OH (614) 781-1139 - POLARIS

Gourmet Mexican food is something of an anomaly to Polaris diners, but Cantina Laredo has created a new upscale market. Ask for a table on their warm, enclosed patio and consider the fine Mexican offerings while your server prepares a fresh bowl of guacamole tableside. For lunch, try the **Chicken Flautas (\$8.79)**, three fried flour tortillas wrapped around chicken, Monterey jack cheese and peppers. Enjoy your meal with a cervesa, and take in the freshly chic atmosphere of this restaurant—it's reminiscent of no Mexican restaurant that we've yet experienced.



Chicken Flautas (\$8.79)

Ohio Deli & Restaurant

3444 S. High St. Columbus, OH (614) 497-0577

Ohio Deli seems to have perfected the art of sandwich-making. In fact, their massive sandwich menu includes almost any kind of sandwich you could want. They've become famous for their Dagwood Challenge, in which you can win a t-shirt and your picture on the wall if you can manage to finish the behemoth of a sandwich in under thirty minutes. If you're looking for something a little more manageable, you might enjoy the **Reuben Classic (\$6.59)**, piled high with plenty of savory corned beef, Swiss cheese and sauerkraut on perfectly crunchy grilled rye. Wash it down with a bottle of Ohio Deli's own line of flavored sodas!



Reuben Classic (\$6.59)



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

GOODALE PARK MUSIC SERIES 2012



The Goodale Park Music Series aims to promote community, celebrate Goodale Park, and support Columbus musicians and artists.

Live Art + Comic Book Creators

A rotating group of local artists will create live art at the park throughout the series, including Short North artist Josey Joseph, Hayley Meyers with Terra Gallery, and youth artists from TRANSIT Arts.

Local comic book creators, including 2 Headed Monster Comics, Blink Comics, Nix Comics, Sunday Comix and Vantage:InHouse Productions (maker of U Cre-8 Comics for kids), will sell comic books at the shows.

Food Carts

A variety of local food carts will sell refreshments at each show, as organized by Food Fort Columbus.

Free Kids Activities

Columbus Artmobile, which provides arts education and hands-on instruction for students, will host rotating kids arts activities throughout the series. OpenheartART, a community-based performing arts and creative self-expression organization, will perform in Openheart Creature body puppets at the July 15 and August 12 concerts.

Sound Engineering

Fred Blitzler with Vital Companies will run sound for all six shows.



GOODALE PARK
MUSIC SERIES

CONCERT SCHEDULE: 12:30–2:00 pm

- 7.8.12: **Tony Monaco**
- 7.15.12: **The Fabulous Johnston Brothers**
- 7.29.12: **Maza Blaska**
- 8.5.12: **The Spikedrivers**
- 8.12.12: **Mary Adam 12**
- 8.19.12: **Nick Tolford & Company**

[facebook.com/goodaleparkmusicseries](https://www.facebook.com/goodaleparkmusicseries)

This Labor Day Weekend We're Turning Up The Heat!

September 1-2, 2012
From 11am – 6pm

At CaJohns Fiery Foods
Westerville Headquarters

816 Green Crest Drive Westerville, OH 43081

\$1000 grand prize each day plus
a pass to compete at the 2012
World Chili Championships.

Additional Weekend Contests:

CaJohn Top Amateur Contest

“CaJohns King of the Kitchen”

Unlimited participants compete

Prize: \$250 Restaurant Gift Card
prize + Trophy

C Magazine Best Restaurant

“C Magazine Chili King”

25 local restaurants compete

Free registration for restaurants
Prize: Trophy

Westerville City Challenge

“Chili King of Westerville”

City services divisions compete

Divisions include Fire Dept, Police,
EMS, Nat Grd., etc.

Prize: Trophy

The Competitions:

Saturday September 1, 2012

Buckeye Regional

ICS Chili Championship

(MI-OH-WV-PA-KT)

Red Chili | \$1000 top prize + Trophy

Green Chili | \$250 top prize + Trophy

Salsa | \$50 top prize + Trophy

Sunday September 2, 2012

The Ohio State ICS Championship

Red Chili | \$1000 top prize + Trophy

Green Chili | \$250 top prize + Trophy

Salsa | \$50 top prize + Trophy

Admission is Free. Sampling kit is \$6.



THE COLUMBUS MAGAZINE



present:

sponsored by:



ART OF WAR

☆☆☆☆☆ **6-TIME MILPHOG WINNER**
☆☆☆☆☆ **MASTER SERGEANT JEREMY LOCK**

INTERVIEW: JASON OHLSON PHOTOGRAPHY: JEREMY LOCK INTRO: ANNIE BEECHAM

Master Sergeant Jeremy Lock, a military photographer whose work has been featured in *National Geographic*, *Time Magazine* and the *New York Times*, and who has been awarded more Military Photographer of the Year (MILPHOG) awards than anyone else, became an esteemed photojournalist more or less by accident. His story is one that lends credence to the clichéd adage “everything happens for a reason” because Lock certainly had more than a few opportunities to choose completely different career paths—and almost did. In fact, if he had his way when first enlisting in the Air Force, he would have been trained as an X-ray technician.

Lock grew up in Beavercreek, Ohio, born into a military family. His dad is a retired Lt. Colonel in the Air Force whose achievements include helping to create the SRAM II missile, and his grandfather is a WWII veteran. Lock attended Wright State University, but didn’t graduate. Instead, he worked in construction, but again he found it wasn’t the right fit. He joined the military with the aforementioned aspirations for X-ray technician expertise—yet, those plans didn’t seem to be in the cards either. He was given a job as an imagery processor, which was “one of

the best things that ever happened to me,” he says. And it’s easy to see why Lock considers that job one of the best things that could have happened, as it was his foray into photography. The job required that Lock develop and process satellite and spy plane imagery, which eventually led to a budding interest in other imagery equipment, including cameras. He started to self-teach himself photography, and before long, a few mentors took interest in his natural ability for capturing moments in time. He became an aerial photographer, and the rest is history.

Though he has been the recipient of the prestigious MILPHOG award no less than six times and his lens has witnessed the fall of Saddam Hussein, the aftermath of the earthquake in Haiti, the efforts of decision makers at the African Union Summit and other historical moments, Lock will tell you that he hasn’t taken “the picture” yet. “I don’t believe I’ve taken it yet, and I think that helps me stay fresh and keep working for that exciting new shot that I want,” he says. Check out *C Magazine*’s Q&A with Lock to learn more about the family man, his greatest fear and the one thing he refuses to photograph.



The 2010 Tsunami

A 9.0 Earthquake hit Japan on March 11, 2010 that caused a Tsunami that destroyed anything in its path.

The 2010 Earthquake in Haiti

A devastating earthquake hit the region on January 12, 2010. Since then USSOUTHCOM has distributed more than 636,951 bottles of water, more than 473,325 Humanitarian Daily Rations and more than 11,233 medical supplies.



Keri's War

Keri Whitehead is a 31-year-old active duty U.S. Air Force Master Sergeant and a single mother that upon returning home from a deployment in Iraq was diagnosed with breast cancer in March 2010. Keri found a significant sized lump in her right breast, and from there, she went from shock, to surgery, and, for the past 10 months, it's been treatment...lots of treatment. The first treatment was a lumpectomy, and shortly thereafter a single-side mastectomy. The surgeries were the opening ceremonies that paved the way for needed chemotherapy, which equaled eight treatments over the course of six months; radiation therapy

followed, and entailed an intense series of 33 treatments over a six-week period. After her battle with breast cancer, her final phase of this "war" is undergoing three reconstructive surgeries. Keri is more than a survivor; she is a hero.

Keri says, "The cancer to me is just a bad year. It's not my focus. I do what I need to in order to take care of my health and make sure it doesn't impact my daughter and day-to-day life too much."

115 Years Proudly Serving Central Ohio

Byers



Horses TO HORSEPOWER

We were in the transportation business before Ford.
In 1897 Central Ohioans knew us as Blue Ribbon Stables.
Well, a few things have changed over the years.
One thing that has remained is our customer care.
We're a family-owned business, we'll treat you like family.

Our innovative approach is grounded in tradition and heritage.
Experience has taught us that people dread shopping for a vehicle.
We designed Byersauto.com to be the easiest shopping experience
on the web and anywhere in Central Ohio.

Happy 200th Birthday Columbus and thank you to everyone
who helped make our first 115 years so great.

Visit byersauto.com



Just Need A Rental? We Have 15 Hertz Locations To Serve You.

© 2012 The Byers Automotive Group. All rights reserved.



“The reason I’m scared of failure is because you’re only as strong as your last shot.”

What role did your family play when you decided to enter the military?

They were supportive, and they were kind of shocked. I went to college at Wright State University until they politely asked me to leave. Then I worked construction laying block and building houses, and I guess it just wasn't cutting it. I loved an honest day's work for an honest day's pay, but some of the guys I worked with had to go back to jail on the weekends, and it just wasn't the life for me. So I decided I needed to do something with my life, and I decided to join the military, and I wanted to become an X-ray technician. My mom was medical and my dad was Air Force, so I thought I could do four years in the military as an X-ray technician, have a great trade, and then get out. Well, life doesn't

always go that way, and my recruiter wasn't 100 percent with me, so I was given a job as an imagery processor, and that was probably one of the best things that ever happened to me in my life. After a couple of years of being an imagery processor where I would develop, process and print satellite imagery, spy plane imagery, things like that from Kosovo and stuff, our career fields merged, and I started picking up a camera and self-teaching myself. I had a couple mentors that saw some potential in me and helped me grow and just again, one of the most amazing and best decisions that I could make was going to the military. I look at what I've accomplished over 20 years – I hit 20 years last March, and I am just one of the luckiest people in the world. And not only that, but to have a family and love them and brothers and sisters that back and support me to be able to be that

person that travels the world and tries to make a difference with his work.

You documented a fellow soldier through her fight against cancer. You called it Kari's War (kariswar.org). Reflect on the life lessons you learned through that extremely intimate and intense project.

I got to see the willpower of a strong, single mother – how strong a female can be in this adversity – but again, how one can come out so hopeful and pretend like they kicked the world, just beat the world. And I also learned something from this as I have with a lot of the other things I've photographed: Sometimes we think we have it bad, but there are always people out there that have it a

little worse. The majority of that whole project, and what I learned, is how to put a face on something that millions of people are going through.

So would you call it “lovingly sad?”

Absolutely.

Do you ever consider the potential that you might be taking a picture during a moment when you may actually trade your life for the picture?

I don't think any picture is worth dying for. However, I would rather die on the battlefield for my country than drive along the road and die in a car wreck, or have a heart attack or whatever.

2008



Beauty is...

We all have that ability to have beauty. Even through the war zones and earthquakes and tsunamis, I think that's one of the greatest joys of my job, seeing that beauty in human nature. Beauty will always rise to the top in war and not, and that's what I love about my job—seeing beauty rise.

How many countries and continents have you visited?

I've been to over 40 countries, and I've been to every continent except Antarctica.

Do you wish you could forget anything you have seen?

No, I don't. I've made tons of mistakes in my life, but I would never ever change anything that I've seen or anything that I've done because I

believe it makes me who I am today, and I wholeheartedly believe that I am a good person who means well and wants to do good in this world.

Soccer team of choice?

The United States, of course.

Are you a natural teacher?

I don't like to call myself a teacher; I like to call myself a mentor. Teaching, to me, is more like getting up and lecturing and saying this is how it has to be done. Mentoring is more of a guide, a journey, helping the individuals through their progression, through their journey with their photography. And also letting them be able to make those mistakes because as humans, we don't learn unless we make mistakes.

What was it like to walk into Saddam Hussein's house after he was overthrown?

We were one of the first Air Force teams in Iraq. We came in like three days after the statue came down, and there were still bodies lying all over the place. But to walk into Saddam's palace was something you don't ever think you'll do in your whole life; you don't think about something like that. His palace was so huge, but so mobster, so gaudily decorated.

Do you remember anything particularly obscene in his?

No, but right next door to the palace was Uday's place, and we were the first people to come across his lions. He had a male lion and two female lions in a cage, and we fed them and they gave birth, and that was kind of neat.

What are your iPhone app addictions?

Right now, I'm addicted—and have been for the last seven to eight months—to my iPhone, and the two apps that I really use are Hipstamatic and Snapseed.

Where do you spend your summer vacations?

I usually spend my summer vacations in the Outer Banks at Rodanthe in North Carolina.

Nikon or Canon and why?

First off, I'm a Nikon guy. And the reason I'm a Nikon guy is because that's all I've ever known. However, that's all I ever want to know. Nikon has treated me well; And at the end of the day, it doesn't matter if you shoot with



a Nikon, a Canon, a Fuji, or you shoot with a point and shoot or your phone — at the end of the day, it's all a tool, a tool of the trade.

You are a soldier first. At what point do you trade your camera for a weapon?

The only time I trade a camera for a weapon is if I feel the people I'm working with are in imminent danger. I've only had to raise a weapon one time, thank God. One of the guys in our patrol had been shot in the back, and he was being evacuated out. People think I'm crazy when I go out on a mission — I just go out with a 9mm pistol, and the reason I do is because I'm not there to fight. I'm there to capture what our brave soldiers and our brave military are doing. There will be a weapon for me to pick up or use if I need to. My job isn't to fight; my job is to capture what the amazing military is putting itself in

front of. If photographers aren't there capturing and showing what's going on, it's like a tree that fell in the woods with no one around: You didn't hear it, so you didn't know it happened.

Soldiers are the _____ of a society.

Military members are the backbone of society. Military members are what give my kids the freedom to walk around, play soccer, say whatever they want, go to school, and you can go on and on. They are the backbone of this country.

Is there anything you avoid shooting at all costs?

Weddings. I just don't get into shooting weddings. I just don't like them.

Favorite movie?

Natural Born Killers.

What is the craziest thing you have ever done?

Ran with the bulls in Pamplona, Spain in 1994.

Are there any new recording artists that have your ear?

Die Antwoord.

What is the proudest moment of your military career?

My last trip to Iraq in 2006 when I was awarded the Bronze Star. That was from everything from being blown up in IEDs, to firefights, to sticking my finger in bullet holes of wounded people. And also, hitting that 20-year mark and wishing I could do it all over again.

Of your six MILPHOG awards, what are your most memorable moments?

The first year I won was amazing because it was the first year I achieved it. The photos were a little bit of Afghanistan and a little of my Civil War documentary that I was working on. The next memorable one was in 2005, the second MILPHOG I won. In the military you would always hear, "Oh, Combat Camera is always winning, or this person is winning, because they always have the good jobs, blah, blah, blah." It doesn't matter where you are in the world, you could be in the war zone, you could be at the earthquake, if you can't take great pictures in your own backyard, you're not going to take great pictures when you're over there. So, that's what I won when I was at a base-level job. I was working for a small base newspaper over in England, and I won with just shooting just base kind of stuff. And I really cherish that award because it showed everyone that you can take great pictures in your own



*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

2002



backyard. The next one was my fourth one that I won, and the reason that I love that one so much is because I beat the record. There's only one other person that's won it three times. For me, it's been 20 years of hard work and wanting to be excellent in everything that I do. And I left a legacy in the military. I left a legacy for younger people to attain, reach and beat someday.

“Life is a series of moments. If I have my camera in my hand walking down the street, or even if I don't have my camera, and I'm walking down the street, I'm constantly seeing moments.”



PHOTOS: ANDREW NICHOLSON

COMFORTABLY MODERN LUCE

3499 Market St., Powell, OH 43065, (740) 881-4600

WHAT:

Luce's been around for a while now, since 2005 in fact. The Tuscan villa-esque eatery in northwestern Columbus has evolved much over the years; it's a place that's showing its age, although giving it a distinguished appeal. Unlike the trendy spots of downtown, Luce stands as more of a neighborhood haunt at the northern end of the Sawmill corridor. It's the perfect spot for this area; folks want to enjoy fine dining, but often dread the thought of a drive downtown. And for those near downtown, Luce is the perfect respite from the urban hustle. Here, diners can sample dishes from a seasonal menu while still enjoying mainstays that have always worked. It's a wine destination as well, and those employed here are happy to tell you all about it. Let's not forget to mention it's beautiful here—warm and

intimate, yet roomy enough for the entire entourage.

WHO:

It's between friends here. Former LaScala owners John and Annie Ciotola paired up with buddies Randy and Amy Turturici to create a place for drinking and good times in their neck of the woods, "so we wouldn't have to go to the Short North," Annie says. They simply sat around together brainstorming, devising a way to have their own cool place.

WHERE:

Though easy to find, it's a hike for most people, just under five miles north on Sawmill Road. Once you're there though, you really do get a feel that this is a neighborhood place. It's

cozy and intimate here, with an open fireplace, coffee tables, the owners' own artwork speckled on the walls and bulky couches and armchairs scattered throughout.

TEST:

We enjoyed dinner at the bar this sunny evening, a small quiet crowd surrounding us. House bread was first up, chewy ciabatta with tomato marmalade dolloped in Sicilian olive oil—the tomato, very smoky and concentrated in flavor, and the oil so fruity-rich good, definitely nothing that's found in the grocery store. We dipped a piece of the bread into the peppery-cool gazpacho that was presented to us next, a bowl brimming with tomatoes, peppers and crispy watermelon. The oil is used here again,

so flavorful, it's easy to spot.

Super salads hit the spot here, all cool and refreshing. We nibbled on the Caprese Salad, layered with stringy mozzarella, heirloom tomatoes and basil. The Beet and Strawberry Salad gets our nod, though, because of the festival of sweet and salty flavors: picky marinated beets, crumbled goat cheese, strawberries, arugula and pistachios.

The atmosphere turned feisty as some bar patrons were taking full advantage of happy hour. The restaurant seemed to turn full swing in a matter of minutes. We could hear a humming coming from the nearby patio as a local musician started in. Next in line for us was a beautifully plated Shrimp and Watermelon dish.

HAPPY HOUR

Come hang out Tuesday through Friday from 4 to 7 p.m. Drafts, wine by the glass, and sangria are all \$3. Plus you can nibble on \$4 bites, like stuffed meatballs, sliders and flatbreads.

Lunch/Brunch

No brunch. Lunch Tues.-Fri. at 11 a.m.

Private Dining

Yes. For groups up to 60. The Wine Room, no fee, features private bar, entrance and restroom.

Hours

Closed Monday; Tues.-Thurs.: 11 a.m.-9 p.m.; Fri.: 11 a.m.-10 p.m.; Sat.: 5-10 p.m.; Sun.: 5-9 p.m.

LIVE MUSIC

Luce has claim to a couple of house musicians. From them, you'll hear jazzy and acoustic sets, all starting around 6:30 p.m. Thursdays and Saturdays and continuing until close.

Quite frankly, we're impressed.
And now it's your turn to be.



They may look brand-new.
But they don't cost brand-new.

A Certified Pre-Owned Mercedes-Benz can be appreciated on many levels, not the least of which are aesthetic and economic. And unlike other pre-owned cars, they come with the rich legacy of performance, engineering, safety and quality that is Mercedes-Benz. Each one has endured a rigorous inspection and comes with a one-year up to 100,000 total vehicle miles limited warranty, along with roadside assistance for the life of the vehicle. Test-drive one at Mercedes-Benz Of Easton today. You'll know it's a Certified Pre-Owned Mercedes-Benz. But the beauty of it is, no one else has to.

Certified Pre-Owned
by
Mercedes-Benz

1.99%

Finance offers available
on select pre-owned models.

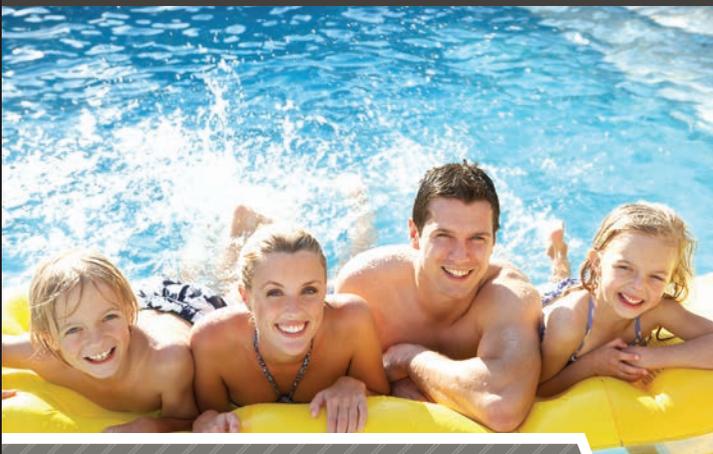
Hurry, this offer ends soon.



Mercedes-Benz
of Easton

MercedesBenzOfEaston.com

SCHOTTENSTEIN
REAL ESTATE GROUP
Live Your Dream



ENJOY THEIR EVERY NEW
DISCOVERY.

Your family time is precious. Your memories, irreplaceable. What a perfect place to build your family. In our communities, you can live your dreams. Our features and amenities give you the ultimate in apartment living.



To find your next home scan this code or visit...

www.SREGroup.com

OUR COMMUNITIES:

- › BRICEGROVE PARK
- › HILLIARD GRAND
- › HILLIARD SUMMIT
- › HILLIARD PARK
- › PARKWAY VILLAGE
- › PICKERINGTON RIDGE
- › LANCASTER MIDTOWN
SUMMER 2012

LIKE US ON FACEBOOK FOR A CHANCE
TO WIN A FREE GAS CARD!
VISIT WWW.FACEBOOK.COM/LIVESREG

MIA CUCINA
where everyone's italian

The Anatomy of Taste

Our Pan Seared Sea Scallops: jumbo sea scallops served on angel hair pasta with a classic lemon butter sauce. Edible joy in every bite!



scallops

select half dollar size sea scallops lightly pan seared golden brown

sauce

a traditional lemon butter sauce balanced to perfection

pasta

all of the flavors are held together by a nest of angel hair made fresh daily

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 839863 for specials (Powell only!)

www.miacucinanewalbany.com



The menu boasts Peroni-poached shrimp, but we didn't taste it. Still, the little guys were meaty delicious and neatly paired with a salad of watercress, avocado, red onion and cucumber.

We've sampled lamb all over town, but Luce's plate knocked us out. The first thing we noticed upon arrival was the aroma; our neighbors noticed it, too, turning their heads our way asking what we had. These lollipops ooze juices and are so creamy, melty tender, not to mention a drizzle of a rich port wine reduction beautifully accentuates them. The Vegetable Napoleon, too, wowed us with its

crispy, pan-seared goat cheese patty set amidst smoky grilled eggplant and zucchini.

Continuing on with bright, summertime plates, we dove into the Grilled Prawns and Scallops, fashioned with wilted arugula, fingerling potatoes, and a creamy-sweet champagne-vanilla bierre blanc sauce bursting with zest. And of course, pasta arrived to round out our bar banquet, and a beefy bowl to boot. Think stroganoff with tomatoes when considering Luce Bolognese. This dish comes with "rag" or ribbon-like pasta with meaty shreds of beef short rib and wild boar. Rich tomato sauce compliments the bowl,

though there's very little. The irresistible beefy taste of this bowl shines, and you'll have a tough time not devouring every last bit.

"Oohs" and "aahs" abounded again with the presentation of desserts. There's a chocolate tiramisu here, one laden with strong coffee and liqueur flavors, but the topper on our terrific time was the cheesecake with, of all things, olive-oil gelato, tinged green and very unique. e. Appetites satiated, we caught our breath for the motivation needed to make the long journey home.

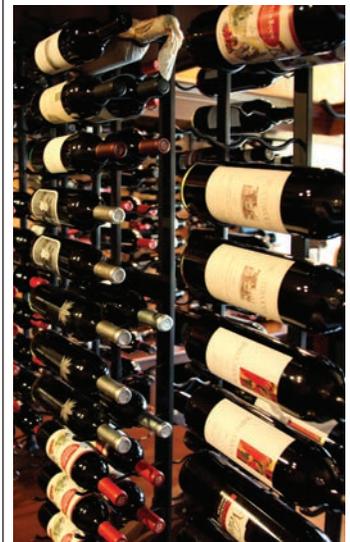
■ Jackie Dee

Cool, Comforting, Creamy

Luce's efreshing gazpacho showcases watermelon and an infusion of fruity-rich Sicilian olive oil; Lamb lollipops are a knockout here, so succulent they melt in your mouth; enjoy more of that remarkable olive oil blended into gelato, perfectly set atop creamy cheesecake.



About the Wine



Luce enoteca literally means "bright wine library." The original aim of the eatery's owners was to provide a wine bar for the community, though patrons increasingly veered toward its restaurant. Still, there's an extensive wine list here, one with which "the house" will enthusiastically acquaint you. Here's what we were fortunate enough to sip:

Papillon, Orin Swift Cellars: Renowned Napa Valley cabernet blend with intense tannin and dark fruit flavors. *Pair with: Lamb Lollipops.*

San Pietro, Alto Adige: Italian pinot grigio with notes of tropical fruit and honey with zingy, grassy flavors. *Pair with: Vegetable Napoleon.*

Trefethen, Napa Valley: This classic chardonnay highlights tropical and floral aromas while citrusy lemon zest fills the palate. *Pair with: Grilled prawns & scallops.*

Paolo Scavino, Rosso Piedmont Blend: This rosy red contains aromas of dried herbs and leather and finishes creamy with flavors of black cherry and coffee. *Pair with: Luce Bolognese.*

Enjoy a smattering of sips in threes, from chardonnays, to cabernets, to red blends. All run around \$10.



TASTE THE SUMMER HEAT WITH CAJOHNS AND BYERS PORSCHE | CELEBRITY CHEF JOHN HARD OF CAJOHNS KEPT THE CROWD FIRED UP AT LA FOGATA AS HE PREPARED A SELECTION OF SPICY FOODS ON JUNE 2. BYERS PORSCHE SPONSORED THE HOT EVENT.



AVERAGE JOE'S 4-MAN SCRAMBLE | AVERAGE JOE'S PUB & GRILL PUT ON THEIR ANNUAL GOLF OUTING ON JUNE 23. C MAGAZINE WAS A HOLE SPONSOR FOR THE EVENT THAT KEPT GOLFERS WELL-FED AND HYDRATED WITH COMPLIMENTARY BREAKFAST, BEERS AND A STEAK DINNER.

**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

Really? Do you need a reason?



La Fogata Grill

AUTENTICA MEXICANA

SHORT NORTH: 790 N HIGH ST COLUMBUS, OH 43215 614.294.7656

Happily Ever After Begins Here!



With picturesque bridges and ponds, and spectacular views of our amazing golf course, The Medallion Club will sweep you and your guests away! Our outdoor veranda provides an ideal ceremony setting and the cathedral ceiling Ballroom can easily accommodate events up to 350 guests. Contact Chris Ramsay, Catering Sales Director, at 614.794.6987 and allow us to handle of all the details to make your day truly unforgettable.

5000 CLUB DRIVE • WESTERVILLE, OHIO 43082 • 614.794.6999 • WWW.MEDALLIONCLUB.COM



SWAY GRAND OPENING | AT THE GRAND OPENING OF SWAY ON JUNE 22, INVITEES WERE TREATED TO HORS D'OEUVRES FROM THE TAPAS MENU AND A SNEAK PEEK OF THE ARENA DISTRICT'S NEWEST NIGHTTIME HANGOUT.



ROBINHOOD IN SCHILLER PARK | THE ACTORS' THEATRE OF COLUMBUS KICKED OFF ITS 31ST SUMMER SEASON AT SCHILLER PARK WITH A PERFORMANCE OF ROBIN HOOD ON MAY 24. THE FREE SUMMER PRODUCTIONS ARE EVERY THURSDAY-SUNDAY AT 8 P.M.

Breakfast and Lunch...



Done.

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

614.939.4848 | www.sunnystreetcafe.com

Authentic Food With Attitude



SHORT NORTH: 790 N HIGH ST COLUMBUS, OH 43215 614.294.7656

Find your
moJoe

mid-day or midnight



OPEN DAILY
Including Patios

Short North | 600 N. High | 614.225.1563

German Village | 627 S. 3rd | 614.221.1563



STUDIO 47 GRAND OPENING | ESOTERIC AUTO DETAIL CELEBRATED ITS NEW HOME IN STUDIO 47 IN NEW ALBANY AND THE START OF THE SUMMER DRIVING SEASON WITH AN OPEN HOUSE ON MAY 26. GUESTS TESTED THEIR DRIVING SKILLS IN A RACING SIMULATOR.

Gourmet Greek...
Without the Gouging.

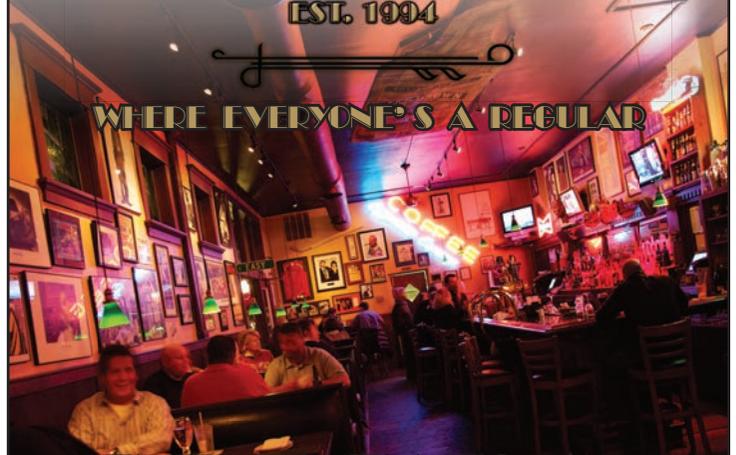


400 S. Hamilton Rd. Columbus, Ohio 43213
614-866-9008 | www.KingGyros.com
f www.facebook.com/kinggyrosgreeks
t Twitter: @kinggyrosgreeks

EASY STREET CAFE

EST. 1994

WHERE EVERYONE'S A REGULAR



**EVERY WEDNESDAY:
WINE DOWN WEDNESDAYS**

**ALL BOTTLES OF WINE SOLD
AT STATE MINIMUM**

OFFER VALID FOR DINE-IN ONLY

**197 THURMAN AVE. GERMAN VILLAGE
5 SOUTH LIBERTY ST. POWELL, OH 43265**

OPEN DAILY

614.444.5154

HAPPY HOURS 4-7

DAILY SPECIALS AT AVERAGE JOE'S



MONDAY—\$5.99 ITALIAN SUB W/FRIES

TUESDAY—2.50 IMPORTS AND \$7.99
1 TOPPING PIZZA. 12" PIZZA.
ADDITIONAL TOPPINGS ARE EXTRA

WEDNESDAY—1/2 OFF JOE'S PUB BURGER
WITH CHIPS. TOPPINGS AND SIDES ARE
EXTRA [SPECIALTY BURGERS ARE NOT INCLUDED]

THURSDAY—\$1.25 MINI BURGERS + CHIPS.
MINIMUM ORDER OF 3

FRIDAY—10PM TO CLOSE 1/2 OFF SELECT APPS.

- CHICKEN TENDERS
- DELUX NACHOS (CHICKEN OR CHILI)
- PRETZEL BITES
- MINI CORN DOGS
- JOE'S GARLIC BREAD (\$.99 FOR PEPPERONI)

SATURDAY—\$11.50 BUCKETS (DOMESTIC) AND
1/2 OFF SELECT APPS ALL DAY UNTIL 7PM

SUNDAY—\$5 PITCHERS (BUD, BUD LIGHT,
COORS, MILLER LITE) AND \$.45 WINGS
(MIN. ORDER 6 WINGS BONELESS AND ORIGINAL)

Average Joe's
PUB & GRILL

FOR MORE INFORMATION OR
TO SEE WHAT'S GOING ON, VISIT
AVERAGEJOESPUBANDGRILL.COM

POLARIS: 8453 SANGUS BLVD. COLUMBUS, OH 43240 / 614-436-0350
NEW ALBANY: 4949 E. DUBLIN-GRANVILLE RD. WESTERVILLE, OH 43081 / 614-476-JOES (5637)
HILLIARD: 1515 ROME HILLIARD RD, COLUMBUS, OHIO 43228 / 614-878-6978



STATE-OF-THE-ART POOL PARTY | THE HILLIARD SUMMIT CELEBRATED ITS NEW FACILITY ON JUNE 9 WITH A POOL PARTY THAT INCLUDED A FROST TOP MOBILE ROOT BEER TRUCK, NIKE CAR JUMPER CHRIS BRYANT, DOOR PRIZES AND MORE. THE PARTY CONTINUES ON JULY 8 AND 22.

The 2nd Annual RENDEZVOUS

presented by
BYERS IMPORTS

hosted by
THE NEW ALBANY ROTARY CLUB
AUGUST 18, 2012 • 11AM TO 4PM

Check-in begins at 9am

Join us at the 2nd Annual Rendezvous, a fundraiser benefiting Flying Horse Farms, hosted by The New Albany Rotary Club. This event is open to all cars of interest and car enthusiasts who love to rally around a great cause: providing magical, transforming fun for kids with serious illnesses.

REGISTRATION

Registration fee: \$25 per vehicle (one driver & one passenger). Reserve a premier space for \$100.

To register your car, visit <http://flyinghorsefarms.kintera.org/rendezvous> or contact Britni Lombardo at britni@flyinghorsefarms.org or 614.505.6161.

REGISTRATION INCLUDES

Paved parking to display your car	Rendezvous t-shirt
Live entertainment	Event awards (4pm-5pm)

SPONSORSHIP

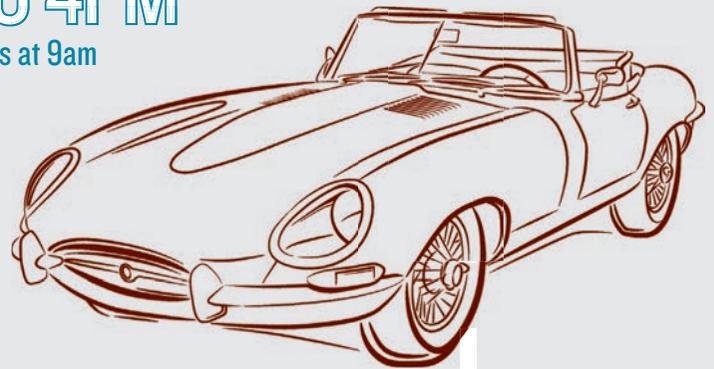
Sponsorship opportunities are also available at various levels. If your club or business is interested in underwriting part of this exciting event, please contact Britni Lombardo at britni@flyinghorsefarms.org or call 614.505.6161.

*The Rendezvous is open to the public for \$5 per person on event day.

benefiting



Where camp is good medicine.



LOCATION

Church of the Resurrection
6300 East Dublin Granville Road
New Albany, OH 43054

FLYING HORSE FARMS

Located near Mt. Gilead, Ohio, Flying Horse Farms is a member of the SeriousFun Children's Network, the world's largest family of camps for children with serious illnesses. Founded in 1988 by Paul Newman, the Network has collectively served more than 384,000 children from five continents and 50 countries. The mission of Flying Horse Farms is to enrich the lives of children with serious illnesses and their families by providing magical, transforming fun through year-round, medically-safe and cost-free camping experiences.

**"IF YOU THINK
YOUR CAR IS COOL,
WE THINK YOUR
CAR IS COOL."**

JEGS



Visit our Retail Locations

North Store
751 East 11th Avenue
(614) 294-5151

East Store
6597 East Main Street
(614) 863-1616

or Shop Online at **JEGS.com**

TUNER GUARNACCIA ADDED TO JEGS BRAINTRUST



BRISTOL, Tenn. (June 12) -- With five world championships and a whopping 68 national events on his drag racing resume, Jeg Coughlin Jr. has spent the majority of his career at the top of the world rankings. In an effort to return to his usual perch, the 41-year-old fan favorite from Delaware, Ohio, recently added veteran tuner Eddie Guarnaccia to his JEGS.com/Mopar Dodge Avenger race team.

"Eddie goes about things a different way and that's exactly what we needed," said Coughlin, who is an uncharacteristic 13th in the standings after nine events with his brand-new race team. "We needed a fresh set of eyes and Eddie immediately provided that for us.

Guarnaccia will work side-by-side with co-crew chief Tomi Laine, who has been with the group since it was formed late last year. They will continue to benefit from horsepower provided by JNR Racing Engines, a Charlotte-based shop owned by JEGS, Nick Ferri and Roy Simmons.

Coughlin won the Ford NHRA Thunder Valley Nationals in 2007, ironically beating Guarnaccia and his former driver Kenny Koretsky in the final round.

RETAIL LOCATIONS:



Main Retail Store
751 East 11th Ave.
(614)-294-5151



East Retail Store
6597 East Main St.
(614)-863-1616

www.TEAMJEGS.com



Owned by: Lance White

PHOTO: ANDREW NICHOLSON

FISKER KARMA ECOSPORT

I received my Karma from Fisker of Cleveland the week after Christmas and was one of the first in Ohio to take possession of this exotic electric car.

Fisker Automotive is a new U.S. electric car company based in Orange County, California. The Karma is the first of many models to be produced by Fisker Automotive. The Karma is a pure series hybrid, driven by a pair of 161 hp electric motors that get their power from a 20 kWh lithium ion battery, supplied by A123 Systems. Once the battery is depleted, or when the driver engages the "Sport" mode, the front-mounted 2.0-liter Ecotec four-cylinder turbocharged gasoline engine switches on to power the generator that sends electricity directly to battery cells, powering the electric drive motors.

Although it has a gas engine to power the generator, there is no direct connection to drive the vehicle on gas, just the comfort of knowing you can drive without a limit to plug it back in. And when you consider the Karma's 403 hp and 980 lbs. of torque on the back wheels, the longer the drive the better.

I learned about Fisker from some friends in California and became an early investor in the company. The Karma is exactly what they showed us in the pitchbook for the first round. I never thought it would deliver the kind of gas mileage that I am consistently getting. I am currently averaging 107 mpg on the past 1,900 miles. I have a 220-volt charging station at my house that takes about four hours to charge the car completely. Once fully charged, the Fisker Karma gets about 40-50 mile range on electric, and an additional 250 miles in Sport mode. I usually fill up the 9-gallon tank about every two months.

Another cool thing about the car is the quietness while driving. The car does not shift gears, as it run on an electric motor. The Karma has speakers that emit a sound much like that of a Stealth Fighter when you go less than five mph. Otherwise, it is completely silent. It sports 22-inch wheels, Brembo Brakes and is packed full of the latest technology, which is visible on a large touch screen. My four-year-old son, Landon, loves the Fisker Karma and refers to it as the Batmobile. Now, if I could only learn to fly ...

■ Lance White

**Silver Lining
Detail**

Proud sponsor of this month's Ride 23.

MOBILE AUTO DETAILING
(888) 89-Silver (614) 406-4186
www.SilverLiningDetail.com

a **TRIBUTE** to some
of the **GREATEST**
WESTERN
films ever made



June 3
HIGH NOON (1952) 60th Anniversary Screenings

June 10
BUTCH CASSIDY & THE SUNDANCE KID (1969)

June 17
A FISTFUL OF DOLLARS (1964)

June 24
THE MAN WHO SHOT LIBERTY VALANCE (1962)
50th Anniversary Screenings

July 1
BLAZING SADDLES (1974)

July 8
THE QUICK AND THE DEAD (1995)

July 15
STAGECOACH (1939)

July 22
SHANE (1953)

July 29
THE WILD BUNCH (1969)

August 5
MCCABE AND MRS MILLER (1971)

August 12
THE GOOD, THE BAD AND THE UGLY (1966)

August 19
UNFORGIVEN (1992) 20th Anniversary Screenings

August 26
TRUE GRIT (2010)

September 2
THE MAGNIFICENT SEVEN (1960)



gateway film center

**Every Wednesday Night at 7:00
& Sunday Afternoon at 1:30**



2012

Tickets are \$6.50 per screening. A series ticket is available at the box office for \$35.



The 2nd Annual
RENDEZVOUS
Benefitting Flying Horse Farms

Hosted by: **Sponsored by:**



Join in at the 2nd Annual Rendezvous, a fundraiser benefiting Flying Horse Farms. This wonderful event is presented by Byers Imports and hosted by New Albany Rotary Club. The Rendezvous is open to all cars of interest and car enthusiasts who love to rally around a great cause: providing magical, transforming fun for kids with serious illnesses.

EVENT INFORMATION

WHERE: Church of the Resurrection | 6300 East Dublin Granville Road New Albany, OH 43054

DATE: August 18, 2012 | 11am-4pm

CHECK-IN: 9-11am

The event is open to the public for \$5 on event day (children get in for free with a paying adult)



To register a car or for questions, visit www.flyinghorsefarms.org.

flying horse farms

Flying Horse Farms
5260 State Route 95
Mt. Gilead, OH 43338



COMING AROUND MONSTER RALLY

The tropical feeling that you get when you hear a track from Ted Feighan's electronic yet organic music project, Monster Rally, isn't something you would expect to originate on the shores of Lake Erie. Feighan scours the thrift shops and record stores to find vinyl treasures that call to him with bright artwork from a bygone era. He pieces together a collage of '40s and '50s beach culture into his own music, creating an original homage that only exists in Feighan's mind before it's stamped on vinyl.

"I think the best description that anyone has ever given me of what my music sounds like was that it sounds like music from a vacation that you never took," Feighan says. "I always thought it sounded like something that was from 30 or 40 years ago, but never actually existed."

With a music resume that started with Feighan playing bass guitar in a screamo band that was eventually signed to Victory records out of high school, his path to becoming a sampler was very different than most. After cutting ties

with his guitar and being turned off to the idea of music in general, Feighan came across a sampler, started playing around with it and took to it quickly.

"When I was in the band I had already been collecting all of these tropical records with that idea that I would eventually sample them some day," Feighan says. "I had been listening to a lot of hip-hop that kind of took me to the idea of getting a sampler, and when I did, it just kind of worked out."

Driven by influences like Panda Bear and Animal Collective, Feighan found his niche with a tropical backdrop. His limited guitar work on the samples led to interest from Oakland-based Gold Robot Records, which found him on the Internet. With another record due out this summer, Feighan is just happy to become part of the vinyl world he has picked through for years.

For more information on Monster Rally, go to www.monsterrally.bandcamp.com

■ Cary Smith

INFLUENCED BY ...



Martin Denny



Beach Boys



Madvillan

SOUNDS LIKE ...



Panda Bear



Madlib



Animal Collective

PHOTO: ANDREW NICHOLSON



WEIGHTLESS SPIRIT CHRIS BRYANT

Once a month, *C Magazine* interviews a prominent Columbus figure to discuss what makes them tick. This month, we caught up with celebrated Nike car jumper, Chris Bryant. He is an incredible human being that is sure to change the world.

What is the greatest thing you have overcome?

I wouldn't say overcome, but deal with. I have sickle cell anemia, and for me to be able to manage a normal life is really amazing.

Define beauty. Beauty is being able to see a person for who they are.

Is it true that you have a 57-inch vertical jump? Yup. I shot a Nike commercial once, and I jumped a

bunch of cars... the roofs of the cars! Blake Griffin has nothing on me (laughs). I have mad ups for being only 5-foot-10.

What is the greatest thing anyone can donate? Their time. Time is the only thing you can't buy.

Where did you grow up? Akron.

Is LeBron a deserter? Not at all. As a fellow athlete, I can't hate

him; he is incredible. He can play in Miami, Cleveland or wherever, but he will always have Akron in his heart.

Who or what is your muse? My mom. I never met my father, so she was my mom and my dad at the same time. The way she deals with life is inspiring.

What is your favorite holiday and why? I love New Year's because it reminds me that I have another year to

make a difference with my life.

Got a favorite movie? *Gladiator*.

What is your favorite restaurant in Columbus? Average Joe's. The owner, Paul Rockwell, is a good friend.

Power is... Getting people to listen to you. When they listen, that shows they care. And when people care about you and your opinions,

you have the power of their support.

What's the most dangerous thing you've ever done? I jumped a 20-foot gap in Akron called "The Gorge." I also did a 360 over a Porsche.

What is your Death Row dinner? My grandmother's chicken and dumplings.

What is more important: knowledge or vision? Knowledge

inspires vision.

What is something few people know about you? I am good friends with Ellen DeGeneres. She was actually responsible for getting me my Nike commercial. I was on her show three times and am going back on sometime soon.

What infuriates you? Stubborn ignorance.

■ Jason Ohlson

	<p>Affordable Coverage Flexible Payment Options</p>	<p>GREAT AUTO INSURANCE For as little as \$1 A DAY</p>	<p>Low Down Payment 24/7 Claim Service</p>	<p>TOLL FREE (888) 528-1812 TITANUP.COM</p>
--	---	---	--	--



Budweiser®



**CELEBRATE SUMMER
WITH LIMITED EDITION
PATRIOTIC CANS**

ENJOY RESPONSIBLY
©2012 Anheuser-Busch, Budweiser® Beer, St. Louis, MO CBL

www.abwholesale.com



Fisker of Cleveland

2012 FISKER KARMA

Pure Driving Passion



Starting at \$96,850

Electric Luxury And Performance.
The Fisker Karma.

Electric Luxury And Performance With Extended Range. Plug In Or Fill Up.



Responsible Luxury

Finally, sustainable design without compromise. Introducing the Fisker Karma, the first true electric luxury vehicle with extended range.

Performance

High impact performance, low impact on the environment. 403 horsepower, a 300 mile/483 km extended range (EV er™) and 100 MPG/160 km.

Freedom

The freedom to plug in or fill up. Choose all electric Stealth Mode or fuel assisted Sport Mode with a simple shift of the paddle.

Collection Motorsports



Cleveland



Cleveland



Cleveland



Cleveland



Cleveland

www.collectionmotorsports.com

Fisker of Cleveland

28300 Lorain Rd North Olmsted, OH 44070

440.716.2000

www.fiskerofcleveland.com