

A TASTEFUL EXPERIENCE

OUT2DINE & DESIGN

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CENA 081

*Enjoy Alfresco Dining
All Summer Long!*

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NEWPORT MANSIONS

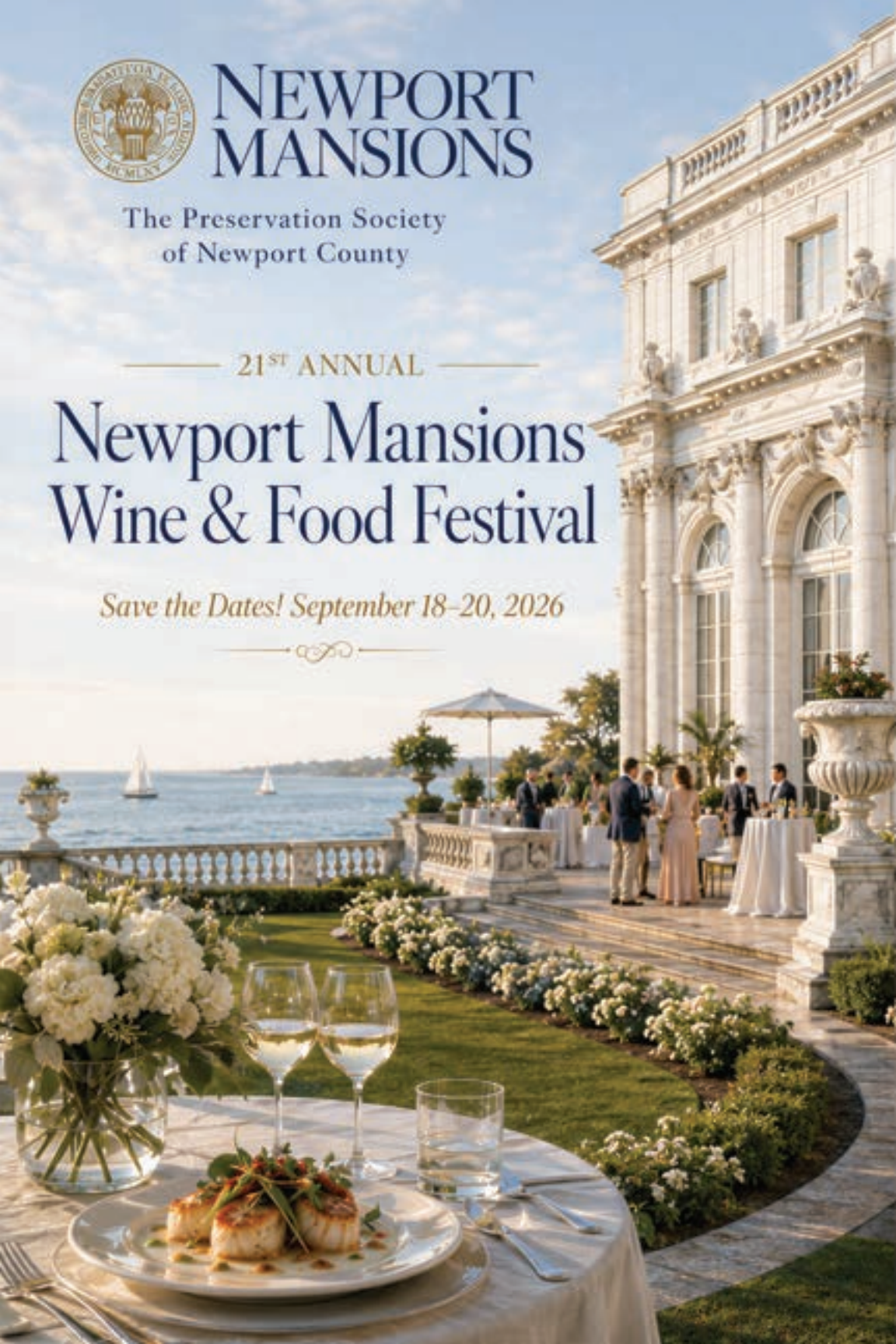
The Preservation Society
of Newport County

— 21ST ANNUAL —

Newport Mansions Wine & Food Festival

Save the Dates! September 18-20, 2026

— — —



THE ULTIMATE WEEKEND OF WINE, FOOD & NEWPORT ELEGANCE

One of New England's premier epicurean events, the Newport Mansions Wine & Food Festival offers the chance to taste wines and spirits from around the world, along with flavors from fine chefs, culinary vendors and local restaurants. Set against the stunning backdrop of Rosecliff, this elegant weekend is an experience guests will savor and treasure.



WHAT YOU NEED TO KNOW



Rosecliff
548 Bellevue Ave
Newport, RI 02840



September 18–20, 2026



Tickets available in early July 2026



Members receive early access



Visit NewportMansions.org



Events@NewportMansions.org



GRAND OPENING

of our Huntington Location



326 West Jericho Turnpike

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\$20

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Monday - Friday
until 3pm



\$45

3 Course Dinner

Monday - Thursday



\$50

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Closed Tuesday

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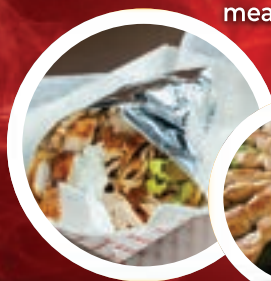
HOURS OF OPERATION		
MONDAY Closed	FRIDAY 11:30 AM – 3:00 PM 5:00 PM – 10:30 PM	SUNDAY 4:30 PM – 9:30 PM
TUESDAY – THURSDAY 11:30 AM – 3:00 PM 5:00 PM – 10:00 PM	SATURDAY 4:30 PM – 10:30 PM	

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Delivery • Catering*

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Our menu is based on the Mediterranean diet and is infused with Asian & South American-influenced flavors. We use locally farmed fruits and vegetables, all-natural meats & fish prepared using high-quality ingredients to create wholesome meals from scratch



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WEEKDAY HAPPY HOUR: 3:00 PM - 6:30 PM

LUNCH HOURS: WEDNESDAY - SUNDAY 12:00 PM - 4:00 PM

DINNER HOURS: MONDAY - THURSDAY 3:00 PM - 10:00 PM

FRIDAY & SATURDAY 4:00 PM - 11:00 PM

SUNDAY 4:00 PM - 9:00 PM

120 WOODBURY ROAD

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516 - 342 - 9603

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FIRE FEST 2026 FUNDRAISER

A DAY OF TASTING, FOOD, MUSIC & COMMUNITY SUPPORT

Held at East Meadow FD Station 4, Fire Fest 2026 brought together more than 25 breweries and distilleries under one big tent for an afternoon of tastings, food trucks, live music, games, and community fun. Presented by Engine Company 4 and Ladder Company 2 of the East Meadow Fire Department, the fundraiser supported volunteer fire and EMS responders while also benefiting local nonprofit organizations.



GREAT DRINKS



GOOD TIMES



STRONGER TOGETHER



True Authentic Italian Cuisine!



Come dine with us for lunch or dinner. All our dishes are served fresh daily with the finest ingredients. Our menu includes Authentic Italian specialties! Smithtown's favorite Pizza Restaurant.

Dine in a beautiful atmosphere where the cuisine complements your surroundings. Mannino's Italian Kitchen & Bar features a menu with an outstanding array of Italian pasta classics



Mannino's Italian Kitchen & Bar
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Commack, NY 11725
631-462-0909

Tue - Thu: 11 am - 10 pm
Fri & Sat: 11 am - 12 am
Sun: 2 pm - 9 pm

Mannino's Pizzeria & Restaurant
40 East Main Street
Smithtown, NY 11787
631-724-0210

Mon - Thu: 11 am - 10 pm
Fri & Sat: 10 am - 11 pm
Sun: 2 pm - 9 pm

Your Ultimate Guide to **FREE** SUMMER CONCERTS!

★ Music Under the Stars ★

- 🎵 **August 2** - The Beat Goes On Cher Tribute feat. Lisa McClowry @ John J. Burns Town Park, Massapequa
- 🎵 **August 5th** - Tribute to Beatles, Zeppelin and Doors by Magical Mystery Doors @ John J. Burns Town Park, Massapequa
- 🎵 **August 6** - The Main Event (Barbra Streisand Tribute) starring Jill Gioia @ Plainview-Old Bethpage Community Park, Plainview
- 🎵 **August 9** - Dr. K's Motown Revue @ Theodore Roosevelt Memorial Park & Beach, Oyster Bay
- 🎵 **August 12** - The Doo Wop Project @ John J. Burns Town Park, Massapequa
- 🎵 **August 13** - Half Step (Grateful Dead Tribute) @ Syosset-Woodbury Community Park, Woodbury
- 🎵 **August 16** - Dalton Presents the Zac(h)s (Zac Brown Band and Zach Bryan) @ John J. Burns Town Park, Massapequa

Long Beach's Free Summer Concerts on the Beach

- 🎵 **August 3** - High Tide - Musical Sounds of Reggae and Calypso Music featuring Bites & Beats - Food Trucks, Vendors and Bright Eye Beer Co.
- 🎵 **August 6** - Irish Night - 50 Shades of Green "Popular Irish Rock & Celtic Folk Band" @ Grand Boulevard Beach
- 🎵 **August 11** - Vinyl Revival "The Ultimate Cover Band - Funk, Classic Rock and Motown Hits" - Edwards Boulevard Beach
- 🎵 **August 13** - Shattered "Rolling Stones Tribute Band" Grand Boulevard Beach
- 🎵 **August 17** - The Magic of Elvis "Elvis Tribute Band" Kennedy Plaza
- 🎵 **August 20** - Latino Night with Son Milanes "Salsa, Bachata, & Merengue Music" Edwards Boulevard Beach
- 🎵 **August 25** - Broadway on the Beach "Your Favorite Showstopping Broadway Hits" Lincoln Beach
- 🎵 **August 27** - Simply Stapleton "The Ultimate Chris Stapleton Tribute Band" Grand Boulevard Beach
- 🎵 **September 3** - Foreign Journey "High Energy Foreigner - Journey Tribute Band" Lincoln Boulevard Beach

★ Town of Hempstead's Free Concerts ★

- 🎵 **August 1** - Shining Star @ East Village Green
- 🎵 **August 5** - Sir Duke (Stevie Wonder Tribute) @ Averill Blvd. Park
- 🎵 **August 6** - The Incredible AM/FM Time Machine @ COES Neck Park
- 🎵 **August 7** - Vinyl Revival @ Seamans Neck Park
- 🎵 **August 8** - Pour Some 80's On Me @ Merrick Road Park
- 🎵 **August 13** - Wonderous Stories @ Speno Memorial Park
- 🎵 **August 14** - Forever Freestyle @ Hewlett Point Park
- 🎵 **August 15** - The 70's Band @ Town Park Point Lookout
- 🎵 **August 16** - Men Of Soul @ Harold Walker Memorial Park
- 🎵 **August 20** - A Witch's Brew @ Shell Creek Park
- 🎵 **August 21** - Plaza Theatrical @ Rock Hall
- 🎵 **August 22** - Stiffier's Morn @ Newbridge Road Park
- 🎵 **August 26** - Sadbois @ Echo Park
- 🎵 **August 27** - One Track Mind @ Forest City Community Park
- 🎵 **August 28** - School of Rock @ Baldwin Park

Bob Sharker

SINGER • SONGWRITER •
ACOUSTIC GUITARIST

*"Honest songs.
Humble beginnings."*

Born and raised in New York, Bob Sharker is an independent singer-songwriter whose honest lyrics and acoustic sound reflect humble beginnings and a genuine love of music. Through original songs, intimate performances, and classic covers, he shares stories that connect with listeners in a heartfelt and authentic way.



— REAL STORIES. REAL MUSIC. —



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YOUTUBE
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TIKTOK
[@bobsharker](https://www.tiktok.com/@bobsharker)

Shellfish Chowder



20 Minute Prep Time

Shrimp, scallops, and lobster mingle quite amiably with diced potatoes and a little smokey bacon in this New England-style shellfish chowder enlivened with cilantro and chives. Feel free to vary the mix and proportions of the shellfish, depending on what you find at the market.

- 5 bacon slices, finely chopped
- 2 boiling potatoes (3/4 lb total), cut into 1/4-inch dice
- 1/2 cup finely chopped shallots (2 large)
- 3/4 cup bottled clam juice
- 2 1/2 cups whole milk
- 1/8 tsp cayenne
- 1/4 lb shrimp, shelled, de-veined, and cut into 1/2-inch pieces
- 1/2 lb sea scallops, quartered and tough ligament removed from each side if necessary
- 1 tsp salt
- 1/2 lb shelled cooked lobster meat, cut into 1/2-inch-thick pieces, or 1/2 lb lump crab meat, picked over
- 2 Tbsp chopped fresh cilantro
- 2 Tbsp chopped fresh chives

Cook bacon in a 5-quart heavy pot over moderate heat, stir occasionally, until crisp, about 5 minutes.

Transfer bacon with a slotted spoon to paper towels to drain.

Pour off all but 1 tablespoon fat from pot and stir in potatoes, shallots, and clam juice.

Simmer, covered, until potatoes are tender, about 8 minutes.

Stir in milk and cayenne and return just to a simmer.

Add shrimp, scallops, and salt and simmer, stirring occasionally until shellfish is just cooked through, 3 to 5 minutes.

Stir in lobster and half of herbs and simmer 1 minute.

Serve chowder topped with bacon and remaining herbs.



This Italian gem will quickly become a weekly favorite!

At Casa di Fratelli you are always treated like family.



We have an extensive menu with all the classic Italian recipes. Our chef goes beyond offering homemade pastas, desserts, and fresh fish, including daily specials.

Tuesday - Sunday | Noon - 10pm • Lunch | Dinner | Coffee
Open Kitchen Policy • Full Liquor • Excellent Wines • Great Desserts
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Catering on and off premises for up to 100 people

Located on Westbury on OCR across from Fortunoffs, with plenty of parking in the rear. Owned & operated by four brothers with 25 years of experience!

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When you go stocking less this season, you need to make sure your legs look good enough to be on display. The appearance of your legs hinges on the appearance of your skin. It needs to be soft, smooth, and hairless, with a little color and no visible veins.

A few ways to keep your legs looking great this season are laser hair reduction, waxing, shaving, moisturizers, and self tanners. Laser hair removal is time consuming and expensive but it is the gold standard for ridding yourself of unwanted hair. Make sure to go to a health care professional with laser experience, not just someone who took a weekend course in order to be able to rent the laser.

Waxing will leave your legs completely bare of hair for a look that's smooth and flawless and is the method of choice for most women who seek perfection. On the downside, it hurts, it's expensive to keep up, it's messy to do yourself, and worst of all, you have to let about one quarter inch of stubble grow in before you can wax again, so you have to schedule your "imperfect" time.

Shaving your legs is the fastest, easiest and most convenient way to keep them hairfree all the time. All it takes is 30 seconds in the shower every other day. Try the Schick Intuition because the blade is attached to a cartridge that releases shaving cream while you shave, which means no more cans. Legs have to be soft and touchable and well moisturized to look truly Young & Healthy

We all know that spending time in the sun courting a real tan is not an option if you care about (a) getting skin cancer or (b) getting wrinkles, sagging, and age spots. It's so much easier and healthier to fake-a-bake and get a sun-kissed look with no damage. Either have a professional from a spa or salon apply your tanner for you or choose an at-home self tanning kit.

When using self-tanners, always exfoliate your skin before applying (but skip the shave that day, it will be painful). Self-tanners are also a great way to cover unwanted spots and veins without laser or costly therapy procedures.



THE HAMPTON CLASSIC

AUGUST 23- 30, 2026

SNAKE HOLLOW ROAD | BRIDGEHAMPTON | NY

ADMISSION

Daily admission: \$25 per carload for parking, paid at entrance or purchased online. Cash not accepted.

Monday: Free General Admission

Tuesday-Thursday: Free admission for seniors, veterans and current members of the military, or if you bring 3 or more non perishable food items for the Sag Harbor Food Pantry.

Horse Show Dates: August 23rd - August 30th, 2026

Main gates open at 8:00 am daily.

Tickets Go On Sale July 20th, 2026

Grand Prix Sunday Tickets

On August 30th, grandstand seating tickets include both the \$70,000 2* Grand Prix at 10:30 a.m. and the \$400,000 Longines Hampton Classic Grand Prix at 2:00 p.m. These are the only events where reserved tickets are required for the grandstands. There is no standing room option to view the

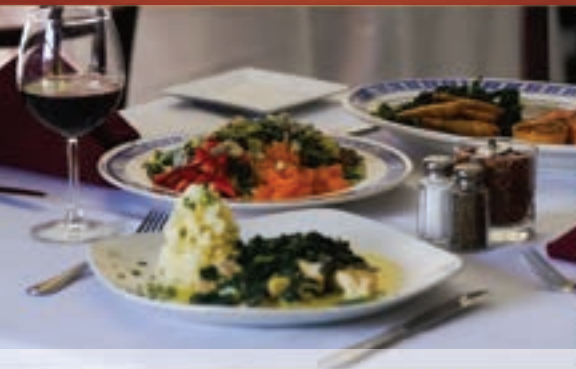
Grand Prix. Spectators are welcome to sit in the grandstands on all other days and before 10 a.m. at no additional charge. Please note: General admission parking is an additional fee and may be pre-purchased with your grandstand tickets. No alcoholic beverages may be brought on to the Hampton Classic showgrounds, no glass containers will be allowed in the grandstands.

All patrons and belongings are subject to search.

*** NO DOGS ALLOWED IN THE GRANDSTANDS ***

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OUTDOOR DINING

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PRIVATE EVENTS & CELEBRATIONS

The perfect place for life's most memorable moments

HANDMADE ALWAYS

From housemade pastas to classic sauces, every dish is crafted with care and tradition.

Buon Appetito!

Fresh Ingredients • Timeless Recipes
Romantic Dining Under the Lights

CENA 081

I T A L I A N



Happy Hour

Tues - Fri 4p to 7p Drinks & Appetizers Specials (*Bar Area Only*)

Awesome Menu

Always Homemade & Fresh – Authentic Italian . . . Yes That Great!

Antipasti– Brick Oven Pizzas – Salads – Pasta

Risottos – Chicken – Fish – Meats

Gluten Free Options Available - *inquire please*

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Rehearsal Dinners, Bridal Showers, Retirements,
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103 Post Ave, Westbury, NY 11590 (1/4 mile North of/off Old Country Road)



Know the difference between Indirect and Direct Heat Grilling?

Grilling is the cooking process where you place a heavy metal grate over a heat source to cook food. It can be over hot coals, wood or a gas heating element.

Indirect Heat

You should use this process when cooking something over a longer period of time such as bone in chicken or super thick cuts of meat. The coals are pushed to the two sides or the center grill is turned off after preheating leaving a space in the middle to cook. Place the meat in the center away from direct heat and cover. This method tends to dry out the product so it is sometimes advisable to place a metal container over the heat with water, beer or juice. It adds moisture to the air helping to prevent the meat from drying out.

Direct Heat

This is the most common cooking style we use. It is great for burgers, franks, fish, steaks, boneless chicken or anything else that you can think of. A general guide line is to use Direct Heat if the item will take less than 20 minutes to cook your food.

For Starters

Try a Nice Grilled Pizza:

Either buy a pre-made Pizza Dough or make your own. Roll out the dough and lightly brush the grill with oil. Grill off both sides of the dough creating those nice grill marks. Top with some lightly grilled vegetables, tomatoes and some freshly shaved cheese. On the side, serve it with a fresh arugula salad and drizzle all over with a nice aged balsamic vinegar and serve with a nice crisp white wine.

For Fish

Thick skinned fish are the easiest to grill but for all fish you really need to be careful not to overcook them. For delicate fish, try using a wire "Fish Grilling Basket". It allows you to turn the fish gently, reducing the risk of the fish falling apart. The ideal position for grilling fish is about 6 inches above the heat. Try using

a nice Asian inspired marinade to add another flavor dimension to your dish.

For Poultry

Remember to use the right heat method!!

For a change try turkey. A favorite in my house is a turkey burger. I add a little egg and bread crumbs to bind it. A little Worcestershire Sauce for flavor and you are ready to go. My kids also like when we do it

as a kebob. Marinate the poultry for a few hours in your favorite marinade and skewer the meat with onions, tomatoes and any other firm vegetable you like and grill away. Just do not forget to soak your skewers a head of time. I have also used the thick stems from my fresh rosemary herb plant. It adds a nice flavor to just about any meat.

For Meats

The cooking time and the marbling of the fat is the

key here. You must watch the cooking time. Overcooking of the meat causes it to become tough and unpalatable making it not as pleasing to eat. The more fat marbling in the meat the moister and more flavorful the end product will be. Try some of the lesser known cuts for a change and it can even help you save some money.

The skirt steak is not the deal that it once was due to its recent popularity but still is not too bad. Marinate it with a little olive oil, garlic and some fresh herbs and it really is great. But remember just 3½ - 4 minutes on each side.

A hanger or flatiron steak is a not so costly option. For the hanger steak use a teriyaki marinade and for the flatiron something on the sweet side works best.



The more fat marbling in the meat the moister and more flavorful the end product will be.

Meet Erika

Helping women, moms, and families build strength, confidence, and healthier lives through fitness.

Hi, I'm Erika, a mom of two elementary school-aged children and a nationally certified personal trainer for the past 10 years.

My passion is helping young girls, women, and moms discover their strength, build confidence, and create healthier lives through fitness.

As a busy mom myself, I understand how easy it is to put everyone else first. Through my own journey, I've learned that prioritizing my health and fitness doesn't take away from the people I love, it allows me to show up as a better mother, employee, partner, friend, and business owner.

“When we invest in ourselves, everyone around us benefits.”

1 SETTING YOURSELF UP FOR SUCCESS

Finding time to begin your fitness journey can feel overwhelming. The good news is that getting started doesn't have to be complicated. Aim for three 30-minute workouts each week. If a full 30-minute block feels impossible, break it up into three 10-minute sessions throughout the day. Small, consistent efforts add up, and every workout is a step toward becoming stronger, healthier, and more confident.



WORKOUT FORMAT: Complete each exercise for 45 seconds, followed by 15 seconds of rest. Repeat each block 2 times before moving to the next block.



BLOCK 1

- Inchworm Walkouts
- Bodyweight Squats
- High Knees (or High Knee Marches)
- Plank to Downward Dog
- Plank Jacks



BLOCK 2

- Jumping Jacks
- Alternating Step-Back Lunges
- Glute Bridge Marches
- Hollow Hold Flutter Kicks
- Low Plank Hip Dips



BLOCK 3

- Standing Knee Drivers (one side per round)
- Push-Ups (modify on your knees if needed)
- Superman
- Mountain Climbers
- Dead Bugs

3 SMART SWAPS FOR EVERYDAY CRAVINGS

- ✓ **Salty Craving:** air-popped popcorn, lightly salted almonds, or flavored seafood snacks
- ✓ **Crunchy Craving:** cucumbers, bell peppers, or carrots with hummus or Greek yogurt dip
- ✓ **Chocolate Craving:** a few squares of dark chocolate with fresh berries
- ✓ **Ice Cream Mood:** frozen banana “nice cream” or frozen Greek yogurt treats
- ✓ **Sweet Craving:** apple slices with natural peanut butter, dates with almond butter, or fresh fruit with a little whipped topping

Healthy eating is about consistency, not perfection.



READY TO GET STARTED?

Schedule a FREE consultation with the code 'OUT2DINE'. Together, we'll create a personalized roadmap that fits your life, builds confidence, and helps you become the healthiest, strongest version of yourself.

Let's do this together. ♥

Erika Burdick, Nationally Certified Personal Trainer ♥ **Contact Erika:** bfit.longisland@gmail.com | @Bfitli



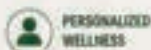


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Well-Being



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**QUALITY YOU
CAN TRUST**



**TAILORED TO
YOUR WELLNESS**



**COMMITTED TO
YOUR HEALTH**

SUPERFOODS:

Nature's Delicious Prescription for Better Health

Discover 20 nutrient-packed foods that can help support heart health, boost immunity, and bring more vitality to your everyday life.

When people hear the term “superfood”, they often imagine rare berries from distant rainforests or expensive powders sold in trendy wellness shops. The truth is much simpler: many of the world’s most powerful superfoods can be found right in your local grocery store.

According to nutrition experts, superfoods are foods packed with vitamins, minerals, antioxidants, fiber, and other compounds that help support overall health. While no single food can provide everything the body needs, regularly including a variety of nutrient-dense foods in your diet can help promote heart health, support brain function, strengthen immunity, and reduce inflammation.

Some of the most impressive superfoods are everyday staples. Beans and lentils provide plant-based protein and fiber that help support digestive health and maintain steady energy levels. Colorful fruits such as blueberries, strawberries, cherries, kiwi, and Concord grapes are rich in antioxidants that help protect cells from oxidative stress. Dark leafy greens like kale deliver essential vitamins, minerals, and phytonutrients that have long been associated with better overall wellness.

Healthy fats also play an important role in a balanced diet. Walnuts and sunflower seeds offer heart-friendly fats, protein, and important nutrients, while salmon is widely recognized as one of the best dietary sources of omega-3 fatty acids, which support cardiovascular and brain health. Quinoa and black rice provide nutrient-rich alternatives to refined grains, offering additional fiber, minerals, and antioxidants.

Even some favorite indulgences make the superfood list. Dark chocolate and cacao contain beneficial flavonoids, while coffee and green tea provide antioxidants that may support cognitive function and overall health when enjoyed in moderation. Mushrooms, figs, dried plums, squash, and edamame round out the list, each contributing their own unique nutritional benefits.

Perhaps the most important takeaway is that healthy eating doesn't require complicated diets or exotic ingredients. Nutrition experts consistently emphasize variety. By incorporating a colorful mix of fruits, vegetables, legumes, whole grains, nuts, seeds, and healthy proteins into daily meals, you can naturally increase your intake of the nutrients your body needs to thrive.

EAT THE RAINBOW!



Blueberries



Strawberries



Kale



Squash



Grapes



Kiwi



Mushrooms



Did You Know?

Research continues to show that diets rich in fruits, vegetables, legumes, whole grains, nuts, and healthy fats are associated with better long-term health and wellness.

Live Well. Eat Well. 🌿

TOP SUPERFOOD ALL-STARS 🌿



FRUITS

- Concord Grapes
- Blueberries
- Strawberries
- Kiwi



VEGETABLES

- Kale
- Squash
- Mushrooms



PROTEIN & HEALTHY FATS

- Salmon
- Walnuts
- Sunflower Seeds
- Edamame



WHOLE GRAINS

- Quinoa
- Black Rice



GOOD INDULGENCES

- Dark Chocolate / Cacao
- Coffee
- Green Tea
- Figs & Dried Plums



“
Healthy eating
doesn't require exotic
ingredients. Some of the
world's most powerful
superfoods are already
in your grocery cart.
”

Plant-Based Power: Beans and lentils provide plant-based protein and fiber that help support digestive health and maintain steady energy levels. Colorful fruits like blueberries, strawberries, cherries, kiwi, and Concord grapes are rich in antioxidants that help protect cells from oxidative stress.

Greens & Veggies: Dark leafy greens like kale deliver essential vitamins, minerals, and powerful phytonutrients that have long been linked to overall wellness.

Healthy Fats & Proteins: Walnuts and sunflower seeds offer heart-friendly fats and important nutrients, while salmon is one of the best sources of omega-3 fatty acids for your heart and brain.

Whole Grains: Quinoa and black rice are nutrient-rich alternatives to refined grains, providing fiber, minerals, and antioxidants.

.....
The key is *variety!* The more color on your plate, the more nutrients your body receives.



Oyster Bay Cruise Nights

★ ★ ★ ★ ★

Classic Cars. Cool Nights.
SMALL TOWN. BIG HEART.

Oyster Bay Cruise Nights is a beloved summer tradition that brings Audrey Avenue to life each Tuesday evening in Downtown Oyster Bay. Car enthusiasts and families gather to admire antique, muscle and exotic cars while enjoying local restaurants, shops and a lively small-town atmosphere. With colorful classics, community spirit and plenty to see for all ages, Cruise Nights offers one of Long Island's most charming weekly summer events.

Downtown Oyster Bay • Audrey Avenue • Tuesday Evenings



GOOD CARS. GREAT PEOPLE. UNFORGETTABLE NIGHTS. ★ SEE YOU TUESDAY!

JTS Associates, CPAs, PC

CERTIFIED PUBLIC ACCOUNTANT



At JTS Associates CPAs, we understand that modern entrepreneurs face unique challenges and require expert advice to succeed. Our team is dedicated to providing quality services and insights that nurture and support your entrepreneurial spirit. We take pride in empowering our clients with personalized solutions that deliver quantifiable results.

Our approach is rooted in a client-first mentality, which means that your success is our top priority. Our team of highly skilled and motivated professionals are perceptive, responsive, insightful, decisive, and most importantly, share your entrepreneurial values. We work tirelessly to help you achieve your goals, and our customer-first strategy ensures that you get the support you need, when you need it.

We believe that the key to our success lies in understanding our clients' industries and partnering you with business advisors who specialize in your field. Our advisors are constantly planning ahead, providing you with the insights necessary to succeed in today's dynamic business environment.

Services we provide:

- *Accounting and Auditing*
- *Entrepreneur and New Business Services*
- *Family and Closely Held Business*
- *Family Office and High Net Worth Individuals*
- *International Services*
- *Merger & Acquisition Support*
- *Tax Services*

Industry Expertise

JTS Associates, CPAs, PC offers experience and insight. Our team of professionals have experience across a diverse number of business industries - delivering bottom line results that exceed expectations.

Our understanding of your business gives us a keen perspective on which financial and advisory solutions would best suit your long and short-term strategies - growing your business and success.

Our Specialties

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