

Ease Back To School Chaos, 9A



A Leftover Loss	10A	Hollywood	9A
Brain Health	10A	Notice Of Sale	7A
Clerical	10A	Oldman Hanger Sk	11A
Hallandale Beach	9A	Prepared, Not Panicked	9A

South Florida Sun TIMES

AUGUST 20, 2026 • 12 PAGES • VOLUME 23 • ISSUE 49

ADVENTURA • DUNE BARBICUR • DIANA BEACH • HALLANDALE BEACH • HOLLYWOOD • MIAMI DUNE • PEMBROKE PINES • BROWARD • SUNNY ISLES BEACH



The 16th Annual Hero Dog Awards

Voting Is Now Open For The Annual Campaign To Honor America's Top Dogs And With 5 Pages Are From Florida

Editor - Category: Service/Guide

American Humane Society, the country's first national animal welfare organization, has announced the incredible semi-finals of this year's 16th Annual Hero Dog Awards and encourages the public to vote for their favorite dogs.

The American Humane Hero Dog Awards is a nationwide competition that searches for and recognizes America's stand-out dogs in five categories: Law Enforcement and First Responder, Service and Guide, Hearing Dogs, Therapy Dogs, Military Dogs, and Emerging Hero and Shelter Dogs.

Winners of the Hero Dog Awards are ordinary canine companions who do extraordinary things including saving lives, aiding their human companions and overall inspiring their communities.

"Congratulations to the incredible dogs nominated for the 16th Annual American Humane Hero Dog Awards," said Dr. Robin Gansner, President and CEO of American Humane Society. "Each of these extraordinary canines is living proof of something I believe deeply: that

Hero Dog Awards, Page 5A



A Free Weeklong Celebration Of Cuban Music, Culture And Community

Leonardo Rojas (fronted at piano) and the company of Buena Vista Social Club - Photo by Matthew Murphy

The producers of Buena Vista Social Club along with the Adrenaline Arts Center for the Performing Arts of Miami-Dade County and Broadway Across America are thrilled to announce the full company of the tour making its anticipated South Florida premiere at the Arzhi beginning Tuesday, September 29th, 2026 - Sunday, October 4th, 2026. Throughout the engagement, the Arzhi will bring the spirit of Buena Vista Social Club beyond the stage with Rhythm & Roots at the Arzhi, a free weeklong celebration of Cuban music, culture and community. The Tony and GRAMMY Award-winning

musical launches the Adrenaline Arts Center's 2026 - 2027 Broadway in Miami series during Hispanic Heritage Month.

Tickets to Buena Vista Social Club are \$22.05 to \$204.75 and may be purchased now at: www.Arzhicenter.org. Or at the Arzhi box office by calling: (305) 949-6122.

Buena Vista Social Club opens the 2026 - 2027 Broadway in Miami season presented by Florida Theatrical Association in association with the Adrenaline Arts Center, with generous support from presenting sponsor Bank of America and supporting sponsor Lexus.

Bringing the iconic rhythm and soul of Cuba to life across the continent, the production features Karina Aler (Gtrra), Frank Rodriguez (Compy), Mauro Castillo (Brahm), Robert

M. Jimenez (Ruben), Isabel Gonzalez (Young Omara), Arden Olmo (Young Compy), Jaleel Ralston, Jr. (Young Ibrahim), Irving Aday O'Connor (Young Ruben), San Miguel Pérez (Eladio), Luis Morales (Young Haydee), Holiday (Juan de Marcos), and Erica Simons Barnett, Kwabena Nanaah, Armando Brydson, Jarlyn Garza, Jhon Deirade, Adrian Guardian, Dorian Jimenez, Alex Lloca, Gabby Humbert, Ralphia Rivera de Jesus, Deyana Rose and Josh Lowe.

The world-class Buena Vista Social Club band features Nicolas Penar (Music Director, Piano), Abraham Doris (Guitar), Jorge Bragato (Bass), Ray Contreras (Percussion), Karel Jimenez Laya (Percussion),

Cuban Community, Page 2A



Broward County's Football Powerhouses Take On The Nation's Elite

The Fifth Annual Broward County National High School Football Showcase Face Off Later This Month

St. Francis Academy (MI) vs. Chaminade Madison (FL) 2026

Broward Education Foundation presents its fifth annual Broward County National High School Football Showcase, bringing national exposure to powerhouse Broward County high school football programs as they face-off against elite schools from across the country.

Broward County high schools will face the top nationally ranked teams in the 2026 Broward County National High School Football Showcase. The highly anticipated games, featuring many of the nation's top high school football recruits, will be played at venues throughout Greater Fort Lauderdale on Friday, August 21st, 2026 and Thursday, August 27th, 2026 through Saturday, August 29th, 2026.

"Broward County continues to be the most heavily recruited region in the country, with scouts from the SEC, ACC, and top national programs zeroed in on our caliber of talent," said Shawn Gera, Director and Co-Founder of the Broward County National High School Football Showcase.

Football, Page 4A

Tranquility On Tap At W South Beach Resort

The Iconic South Beach Property Maintains Its Stronghold As The Pinnacle Of Luxury In Miami

www.wsouthbeach.com

For those seeking relaxation under the South Florida sun, W South Beach offers two swimming pools.

Nestled right by the Atlantic Ocean sits the world renowned W South Beach, a 5-star resort that embodies the essence of Miami's vibrant culture. After undergoing a \$20 Million renovation in 2020—which included the redesign of 400 guest suites; refreshed lounge spaces; the addition of its State-Of-The-Art "Away Spa"; and the revitalization of its multi-million dollar art collection—this property has become a favorite among celebrities, influencers and discerning travelers from around the globe.

Known for capturing Miami's energy and evolving spirit, the W South Beach Resort continues to set new standards in luxury hospitality.

This elevated standard seems to start with the property's commitment to exemplary service. "At W South Beach, everything is taken care of for you," said Rick Ueno, General Manager of W South Beach. "Each guest receives a dedicated W Insider, available 24/7, who will take care of whatever, whenever—from picking up groceries to chartering a yacht to finding the best Omakase in town. No matter how busy Miami gets, W Insiders are connected to everyone and anything and can make reservations happen at any of Miami's



most desired places, many of which require reservations weeks in advance. And, W South Beach has six W Insiders—most hotels in the portfolio only offer one."

With the largest guest rooms in South Beach that feature bal-

conies and breathtaking ocean views along with a wide range of amenities, this property offers a truly magnificent escape in the Magic City. Its residences, suites and guest rooms are available in sizes ranging from 574 to over

3,000 Square Feet.

Each of the accommodations options are thoughtfully designed as urban seaside retreats. You'll find beach house style millwork,

W South Beach, Page 2A

A Legacy Of Quality, Hospitality, And Old-World Charm

10 Questions With The Famed Gallaghers Steakhouse In South Florida

by **Merle Korn**

Gallaghers Steakhouse has long been synonymous with culinary excellence and timeless charm. With its roots tracing back to a speakeasy on Manhattan's 52nd Street during Prohibition, the iconic restaurant has evolved into a revered dining institution. Now, its Boca Raton location carries on the legacy, blending old-world sophistication with the breezy elegance of South Florida. Known for its meticulously dry-aged steaks, hickory coal grilling, and world-class hospitality, Gallaghers stands out in a crowded landscape of fine dining options.

But, what truly sets Gallaghers apart isn't just its history or menu—it's the unwavering commitment to quality and authenticity at every turn. From maintaining an on-site meat locker for dry-aging to recreating the ambiance of early-century Palm Beach, Gallaghers Boca offers an experience that is as luxurious as it is inviting.

To dive deeper into what makes this restaurant a must-visit South Florida fine dining spot, we spoke with the team behind Gallaghers to explore its unique offerings, historical ties, and dedication to delivering an exceptional dining experience.

ME: What sets Gallaghers Steakhouse apart from other steakhouses in the Boca Raton, Florida area?

A: Gallaghers stands out as one of the few remaining steakhouses that refuses to compromise on quality and genuine hospitality. For example, we maintain an on-site meat locker where we dry-age our beef—a meticulous and expensive process that ensures unmatched freshness and quality control. Unlike many steakhouses that buy pre-aged, pre-cut beef, we oversee every step of the process, including hiring professional butchers to cut the meat on-site. We also grill our steaks over hickory coals, requiring expertly trained cooks to ensure consistent temperatures and flavor—a rarity in an era where most competitors rely on broilers and flat-top steaks. Despite these added costs, we ensure our menu prices remain competitive.

ME: How does Gallaghers Boca Raton reflect the legacy of the iconic New York location?

A: The Boca Raton location embodies the essence of the original New York restaurant while incorporating site-specific elements. Like its Manhattan counterpart, Boca offers an authentic, old-world dining experience, complete with top-quality aged beef and impeccable service. However, we've added touches unique to South Florida, such as shaded outdoor seating and a more extensive selection of fresh Florida seafood dishes.

ME: Can you explain the restaurant's dry-aging process and its impact on the flavor of the steaks?

A: Dry-aging and butchering on-site is what gives a steak that nutty flavor that so many enjoy. Our dry-aging process occurs in a glass-encased meat locker on-site, which is kept below 30 degrees Fahrenheit with controlled humidity. This prevents mold and bacteria growth while intensifying the beef's flavor and tenderness. At any given time, our meat locker can hold 2,000-3,000 pounds of beef. This traditional process, combined with our hickory coal grilling, ensures an unparalleled dining experience.

Fresh meat is received in NYC and shipped to Boca and dry aged for 28-30 days. Because of that, the flavor is what is called "nutty flavor" as opposed to a "meaty" flavor.

ME: What are your top-selling seafood dishes?

A: Our seafood selections rival our prime steaks in quality and popularity. Favorites include jumbo lump crab cakes, flambéed crudo, shrimp and lobster dumplings, and fresh catch entrees like Dover sole, and salmon. Our lobster tail, particularly as part of a surf-and-turf pairing, is a perennial crowd-pleaser.

ME: How does Gallaghers cater to guests with dietary preferences or restrictions?

A: Our team is trained to customize dishes to accommodate dietary needs. Staff members are well-versed in the ingredients and preparation methods of every dish and are proactive in inquiring about dietary restrictions to ensure all guests enjoy their meal without compromise.

ME: What role does the restaurant's ambient play in creating a memorable experience?

A: The ambiance is integral to the Gallaghers experience. In Boca Raton, we've recreated the style of 1930s South Florida, with green leather banquettes,



With its roots tracing back to a speakeasy on Manhattan's 52nd Street during Prohibition, the iconic restaurant has evolved into a revered dining institution.



Gallaghers steaks and portions of the dry-aging process that perform to exceptionally high quality.

saddle leather accents, lacquer flooring, stucco walls, Mahogany paneling and lofty pecky-cypress ceilings. The experience is further elevated by servers in jackets and ties, silver-plated silverware, coffee service and overall hospitality presented traditionally without, though being professional. Guests also dine surrounded by walls adorned with authentic photographs of Broadway stars, politicians, sports legends, and more—much with a connection to Gallaghers' storied history.

We've earned a very good reputation of service here in South Florida. Many of our guests ask for our servers by name, so it has become like a club atmosphere in that sense. The music we play also makes people feel as if they've been transported to a place in time.

ME: Can you share a bit about the history of Gallaghers Steakhouse?

A: Gallaghers began in 1937 as a speakeasy on Manhattan's 52nd Street, founded by Broadway showgirl Helen Gallagher and gambler Jack Solomon. After Prohibition, it evolved into a steakhouse frequented by Broadway stars, bootleggers, and politicians. Though it changed hands over the years, the restaurant has remained a bastion of mid-century charm and culinary excellence, with the current owner, Dean Poll, restoring it to its former glory.

ME: What selection represents a personal favorite dish on the menu?

A: Owner Dean Poll's go-to order is a chopped wedge salad, raw action steak, creamed spinach, Brussels sprouts, hush-d-boners, and chocolate for dessert.

ME: What should people know about Gallaghers that they might not?

A: Many don't realize the original Gallaghers in New York started as a speakeasy during Prohibition. Additionally, our walls are adorned with photographs of famous guests that have dined here throughout the years—spanning nearly a century, including actors, Broadway stars, athletes, and politicians.

ME: What is Gallaghers' target clientele?

A: While our menu appeals to everyone, we often attract an affluent clientele who dine out regularly and appreciate exceptional quality and service.

Not everyone knows about Gallaghers in its speakeasy days, but it's really a fascinating story. When it was a speakeasy, it was owned by a choreographer and a model named Evelyn Nesbitt. She had a love affair with renowned architect Stanford White, who was murdered by her ex-husband Harry Thaw. When Thaw was released from jail, he came to her speakeasy—Club Evelyn—and made a huge scene, which is documented in a New York Times story, causing Evelyn to quit the business. Helen Gallagher and Jack Solomon had the food conscience of that speakeasy too, once Evelyn left, they took it over and called it "Gallaghers Steakhouse," continuing to serve illegal liquor... listing it on the menu as "the other soup."

Today, there's no secret that Gallaghers Steakhouse is more than just a dining destination—it's a celebration of timeless traditions, unparalleled quality, and genuine hospitality. Whether visiting the Boca Raton location to savor a per-

fectly dry-aged steak, indulge in fresh premium seafood specialties, or soak in the old-world ambiance over a fine wine, martini or craft cocktail, every visit offers a taste of history and refinement. By honoring its New York roots while embracing the spirit of South Florida, Gallaghers continues to set the gold standard for fine dining. For those seeking an unforgettable experience where culinary artistry meets warm, welcoming service, this location of Gallaghers Steakhouse is truly in a league of its own.

Merle Korn, MBA, is an internationally-regarded brand strategist and analyst who reports on cultural shifts and trends as well as noteworthy industry change makers, movers, shakers and innovators across all categories, both B2C and B2B. This includes field experts and thought leaders, brands, products, services, destinations and events. As a prolific lifestyle, travel, dining and leisure industry voice of authority and futurist, Merle keeps her finger on the pulse of the marketplace in search of new and innovative must-haves and exemplary experiences at all price points, from the affordable to the extreme. Her work reaches multi-million worldwide via broadcast TV (her own shows and co-productions on which she appears) as well as a myriad of print and online publications. Connect with her at: www.TheMerle.com. And all... www.SavvyLivingly.com / Instagram: www.merlegram.com/MerleKorn / Twitter: www.Twitter.com/MerleKorn / Facebook: www.Facebook.com/MerleKornOfficial / LinkedIn: www.linkedin.com/in/MerleKorn.

*There is all of the associated costs, represented, directly and indirectly, associated with any item listed provided or arranged at request to accommodate if this is more cultural, but all options represented are solely those of Merle Korn and have not been influenced by any way.