



'GARFLIED THE MOVIE'
TOPS THE CHARTS
ENTERTAINMENT C5



SAO PAOLO TEAM PRACTICES
FOR THE WORLD CUP
SPORTS D8



GREAT MEN TALK POLITICS AT
THIS FAMOUS MEETING
WORLD D8

THE ST. PETE DAILY

WEDNESDAY • June 15, 2004

St. Pete's Leading community newspaper

35¢

INSIDE

NATION & WORLD

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CITY & STATE

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ENTERTAINMENT

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FEATURES

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TOMORROW'S PAPER

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WEATHER

MOSTLY SUNNY
HIGH 89 LOW 73
20% CHANCE
OF RAIN

NEWS SUMMARY

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“I’m going to sound lusty tonight.” Oh Judy, B. Goode



ABOVE: Goode belts out “New York, New York” with her dog Chloe dressed for the occasion in a tuxedo. Chloe usually isn’t in Goode’s act, “This is her debut,” Goode said.

STORY BY LARRY CLOW
PHOTOS BY LISA HORNSTEIN

Judy B. Goode (yes, that’s her real name) takes the stage in tight black shorts and a black tank top with a sequined “J” on her breast. In her right hand is a microphone; tucked under her left arm is Chloe, a blind toy poodle dressed in a tuxedo.

“I’ve never sung to a sober group before,” Goode says before launching into a subdued rendition of “New York, New York.”

As Goode sings, Marlo and Rocko, two dogs in a cage next to the stage, bark and howl with the music. Goode laughs at the dogs and takes a break from the song. Her voice will be a little weak today, she explains—she’s been cheering for the Light-

ning all week.

“I’m going to sound lusty tonight,” she says.

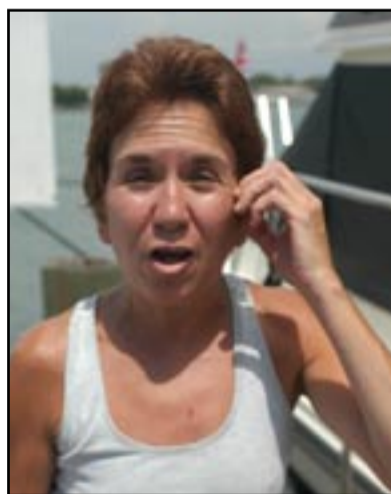
As Goode winds down with “New York, New York,” she lets the dogs bark for the big finish. She does a quick costume change; out of a blue plastic container she pulls a flowing black wig, some beads, and a mustache. She hits play on the stereo and the melody to “I Got You Babe” starts playing.

What happens next is a unique one-person duet. She throws on the black wig and lowers her voice so that it’s deep and husky. She starts singing “I Got You Babe” and does a fair imitation of Cher.

“This is going to be difficult,” she says as the chorus comes up.

For the big finish, Goode dolls up the wig and slaps the mustache on her face, sings “I got you to hold

JUDY CONT’D F6



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BY JANE RODRIGUEZ

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STORY3 CONT’D C6

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BY ALLEN GOODALL

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STORY3 CONT’D C6

Cooking up values with Caribbean cuisine

BY NICHOL HARPS
PHOTOS BY LISA HORNSTEIN

The M & N Island Kitchen is 100 percent owned-operated by husband and wife team, Monty and Nikita Goslin.

“We had to save a lot, to open up this business,” said Monty, as he cleans off his cooking station. Monty and Nikita disciplined themselves to save for three little investments.

“We’re in a good, central, midtown location,” said Nikita, who was born and raised in Saint Petersburg.

And Dominique, 10, Elijah, 2, and Trinity, 9 months (Monty and Nikita’s children) are positioned in a “good, central location” to learn some valuable lessons.

The M & N Island Kitchen is more than beef patties and cocoa bread. Monty and Nikita are presenting a legacy based on hard work and self-sufficiency, to their three children.

The Goslin’s spend many days and nights at the Island Kitchen. Usually, Monty arrives at the restaurant at 8 a.m. in preparation for the day. Nikita stays from 10 a.m. to 7 p.m., and Monty closes. The Island Kitchen does not have a large staff, because it is important for the Goslin’s to work hard themselves, to maintain their investment. It’s an investment that is as precious to them as their children’s futures. They choose to operate every other Sunday, to allow themselves time to rest. On this particular day, Elijah is the host. He smiles at us as we enter and wave as we exit.

“We want to instill these values in our children,” said Nikita, who sold women’s accessories independently, before starting the restaurant with her husband. Nikita still maintains that business. Reiterating to her children, through example, that “Nothing comes easy, and you must work for whatever you want.”

M & N Island Kitchen is a marriage of spices and of cultures. Monty is from Jamaica, he represents the “M,” his wife Nikita is from Florida, and she represents the “N.” The duo joined together four years ago in matrimony. This past February, they renewed their vows to serve up Jamaican cuisine at M & N Island Kitchen.

The Goslin’s are setting up a foundation for their children and children’s children. They hope to expand this restaurant into an enterprise spreading throughout Saint Petersburg, Tampa and beyond. Prior to creating this restaurant, Monty worked at the Taste of the Islands

CARIBBEAN CONT’D D6



ABOVE: Anthony Williams a family friend and cook at the M & N Jamaican Restaurant barbeques jerk chicken Wednesday afternoon.



ABOVE: While waiting for customers Tuesday afternoon, two-year-old Elijah Goslin gets a kiss from his mother Nikita Goslin. BELOW: Monty and Nikita Goslin keep an eye on two of their three children while waiting for lunch-time customers Wednesday.



Cooking up values with Caribbean cuisine

MOTTO

"We are in the business to serve authentic tasting island food, to do so, an extra minute might be associated with your wait. We ask that you be patient, you will love the end result."

CARIBBEAN CONT'D FROM D6

restaurant on 34th street south, for 5 years. The M & N Island Kitchen had its grand opening about a month after Monty left the Taste of the Islands restaurant. They were and remain not very supportive of his venture.

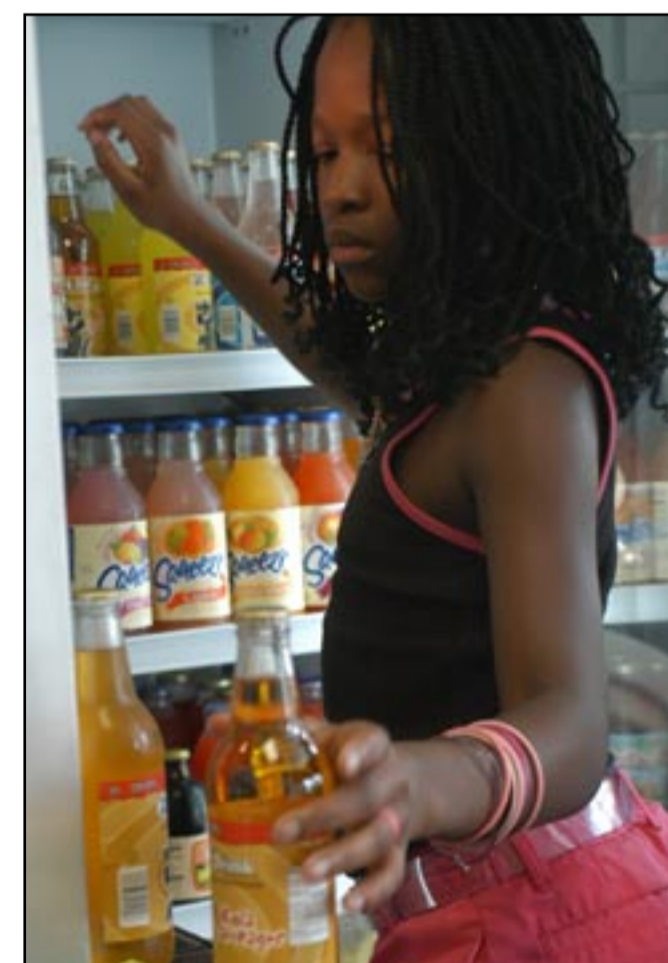
"They were mad," said Monty when he told his former employer that he would be leaving to start his own business. Monty did not leave the Taste of the Islands to feed a competitive urge; he had another motivation, his family. Monty arrived in Saint Petersburg 5 years ago to help take care of his extended family. Family is very important in the West Indian culture. There is a great duty for parents, especially fathers,

to care for their families. The Taste of the Islands is also a family business, but it was not Monty's family business.

"Theirs was a family-owned business, it wouldn't have worked out," said Monty, who preferred to secure a legacy for his own family.

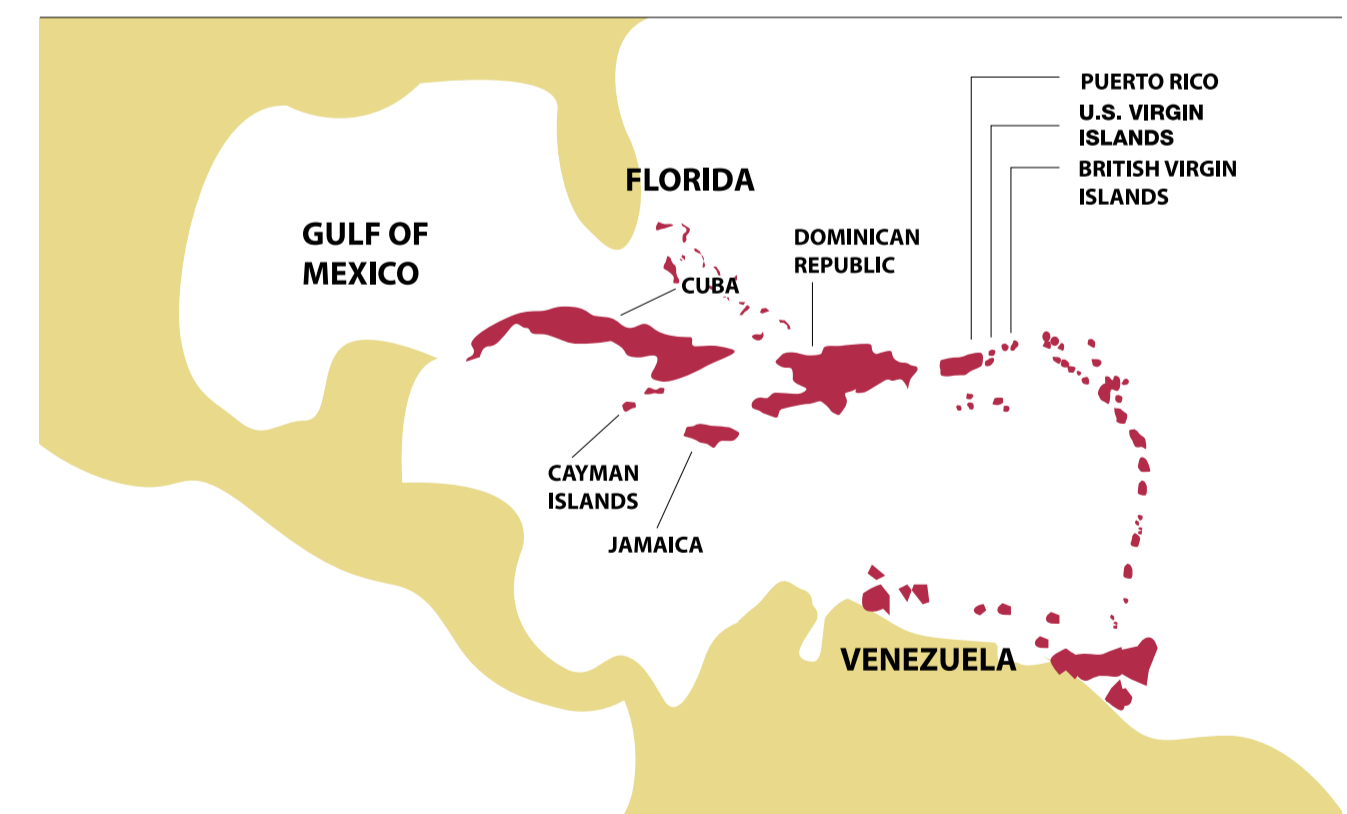
"It was a great learning experience for him," said Nikita, who met her husband while he worked at the Taste of the Islands restaurant. He learned the basics that he needed to run his own "kitchen."

The menu at M & N Island Kitchen includes hamburgers, fries and wings. However, Caribbean food is Monty's specialty. Monty creates all the recipes and dishes on the menu. While Nikita manages the finances of the operation.



ABOVE: Monty and Nikita Goslin keep an eye on two of their three children while waiting for lunch-time customers Wednesday.

"He has his own way of preparing food," said Nikita. That "way" of preparing food, he learned from his West Indian grandmother. West Indian (Jamaican) cuisine has influences from African, French and East Indian nations. Most of M & N's customers are West Indian. African Americans and Caucasians come in equal numbers to enjoy Monty's specialties. M & N also frequently serve Native American customers, as well. Customer favorites are the jerk chicken and ox tails. M & N Island Kitchen boasts that jerk chicken is their specialty, which is Monty's favorite. The menu also includes plantains, fish (escovich), soup, jerk chicken, cabbage, rice and beans and festival (a fried dumpling). Most of the dishes on



The Caribbean (also known as the West Indies) is a group of about 7000 islands and islets in the Atlantic Ocean between North and South America. These islands (including the U.S. Virgin Islands, Aruba, Jamaica, San Martin, Haiti, Bahamas, Barbados, the Cayman Islands, Cuba, Puerto Rico, and Trinidad and Tobago, just to name a few) curve southward from the bottom tip of Florida to the northwest of South America at Venezuela.

RESTAURANT INFO

Location:
3002 Central Ave.
St. Petersburg, FL

Hours:
M-Th [9:30 am-9:00 pm]
Fri & Sat [9:30 am-11:00 pm]
Every other Sunday
[11:30 am-4:30 pm]

Phone:
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