

# Gerri Rosenthal

Gerri Rosenthal, born and raised in Brooklyn, N.Y., began her career in real estate 25 years ago.

She credits her husband for jump starting her years at Beacon Real Estate and Association Inc.

"My husband made me do it. I was doing home parties and he suggested a larger commodity."

Gerri's business offers a multitude of services. Her office is licensed for real estate, mortgages and mobile home rentals.

Gerri says her objective is to treat clients with respect and give top service to those who seek her help.

The respect and integrity Gerri strives to maintain in her career earned her the National Leadership Award from Business Advisory Council. She also serves as a member of the Chamber of Commerce, NAR, FAR, GLCAR, NRBA, Real Estate Broker,

## Beacon Real Estate and Association Inc.

and FAMB. Gerri chooses to participate in continued education in her field. "Programs keep me on top of all the changes in the marketplace."

In her free time, she enjoys traveling and doing charity work. She considers her greatest accomplishment to be her role as a mother and grandmother.

Gerri's office is located at 32347 C.R. 473 in Leesburg. She can be reached at 352-253-9200; or by e-mail at GerriSellshome@aol.com



# My Sister's Kitchen

## Jennifer Workinger, Jessica Piermatteo, Amanda Eshbaugh, Brenda Carter

Jennifer Workinger, Jessica Piermatteo, Amanda Eshbaugh, Brenda Carter are all a part of My Sister's Kitchen, at 10300 U.S. Highway 441 Suite 5 across from the Lake Square Mall at the Rooms to Go Shopping Center.

The business, a food preparation kitchen, opened in May of this year. The women can be reached at 352-504-0005. Their Web site is mysisterskitchen.org

"Come with your friends and make up to a month's worth of meals in a couple of hours for less than you would spend at the grocery store," say the business owners.

Customers prepare meals at My Sister's Kitchen.

If you're tired of grocery shopping, this is a fresh idea. At My Sister's Kitchen you can put together gourmet meals, then take them home.

You even get free munchies and beverages while you work.

**my  
Sister's  
kitchen**  
WHERE MEALS ARE MADE EASY

The four owners — a mother and three daughters — do all of the preparation work beforehand.

Sisters Jennifer

Workinger, Jessica Piermatteo and Mandy Eshbaugh and mom Brenda Carter operate the business.

At each of 14 work stations, vegetables, meats, spices, flavorings and other ingredients have been sliced, diced, sautéed, and simmered, so your job is just to assemble the meals.

You put your meals to a heat source at home — a grill, oven, stove top or crockpot.

"It's more homemade that way," Eshbaugh said. "We do all the hard prep work. They just assemble it while they are here."

So you don't go hungry while assembling, there's free food for snacking; perhaps an artichoke dip with crackers, fresh berries, coffee, juice, even wine at night.

All the measuring devices are laid out, and everyone borrows an apron.

"You can make 12 meals in less than two hours because everything is in order and correct — the measuring cups, the spoons — it's all there, like a chef's TV show," Workinger said.

Lake Panasoffkee resident Tara Brannen likes it because she doesn't feel motivated to cook gourmet at home.

"This is a blast," Brannen said. I'm going to try to get my grandmother in here and share some of these recipes with her."

Recipes include marinated five-star London broil, maple-glazed, spiced salmon and vegetari-



an Mexican lasagna. Fourteen dishes change monthly, so there's always variety. There's always one dessert and one breakfast item.

A chef assistant can answer questions or offer help. Inexperienced cooks are welcome.

"I love it. For me it's awesome," said Eustis resident Ryan Berry. "It's perfect for a busy, single guy like me, and it's fun."

Directions for heating are on the cooking containers, containers are free. Workinger suggests bringing a cooler to take meals home.

Meals are sold by the batch, and Workinger said it can come out cheaper than grocery shopping. Twelve meals sell for \$209, and contain 72 servings, which puts the per-serving cost at less than \$3.

"We want people to feel at home here without all the hassle. We do all the cleanup for you," Workinger said.