

# LI CONFIDENTIAL

## The running dead

Good news: The zombie apocalypse is coming to Massapequa Park.

Survival-minded philanthropists will run for their lives, and for Special Olympics New York, when the second-annual 5K Zombie Run rises from the grave at Brady Park Nov. 8 – just one week after Halloween, for those keeping score.

The “rUNDEAD” is a five-kilometer survival of the fastest. Runners start the race with a three-flag belt and must make their way through a course littered with undead corpses, who will try to steal the flags.

Runners who lose all three are zombie food – they can finish the race but not claim prizes, according to a press release from Special Olympics New York.

Volunteer zombies (plots are still available) will get ghoulish makeovers in the organization’s “mob tent” the morning of the event, the release added. Sponsors of The Race That Wouldn’t Die include radio station Z100, national retailer Sports Authority, chocolate milk kingpin Nestle Nesquik and online hub LongIsland.com.

For the record, Special Olympics, with 64,659 members, is the largest amateur sports organization in the world, and the New York chapter is the organization’s biggest.



## For those about to rock

Bach to Rock is about to bring down the house, or raise the roof, or both, in Syosset.

“America’s music school for students of all ages” is expanding this fall into the Nassau County hamlet and Westchester County’s Town of Mamaroneck, raising its count to 11 national locations – with another 15 in development, according to a Bach to Rock press release.

The new schools are owned by franchise group Amplified Capital Partners Holdings, which opened its first “B2R” location in Port Washington in 2012. Entrepreneurs Glenn Fleischman and Alan Goodstadt – Bach to Rock’s first-ever franchisees, according to the company – also plan to open more music schools, with their eyes on Connecticut, Nassau and Westchester.

Looks like they’ll get their chance: In 2013, Inc. magazine named Bach to Rock one of the fastest-growing private companies in America for the third time and Franchise Times put the company on its Next 300 Franchise Systems list.

The driving beat behind that growth: The school isn’t picky about its customers. With individual and group sessions for adults, children and special-needs populations, the school offers programs for musicians as young as 6 months.



## Sweet success

Mixing wine and fruit is as old as ... well, wine and fruit. Such sweet blends have been a mealtime mainstay since the old Beefsteak Charlie’s restaurant chain famously advertised “unlimited beer, wine and sangria” in the early 1980s, and way before then.

While many still go to the trouble of mixing their own punches, ready-to-drink sangria is rapidly growing in popularity, according to a Long Island importer that’s emerged as a national leader in this bottle battle.

Family-owned Biagio Cru & Estate Wines of Roslyn Heights is making national waves with its Spanish-made Lolailo sangria, cited by Wine Spectator magazine as the fastest-growing ready-to-drink sangria in the nation. The brand was first noted by Shanken News Daily – an email news service covering global spirits industries – on its Impact list in 2012, and is the only sangria ever to make the list twice, according to a Biagio Cru press release.

How hot is the stuff? Domestic Lolailo sales shot up 38 percent from 2012 to 2013, surpassing 468,000 cases, and demand has actually increased in 2014, the release noted (no doubt thanks to a refined label more prominently featuring Lolailo’s trademark flamenco dancer).

By the way, if you’re thinking about replicating Lolailo’s unique flavor (it’s available in both red and white), forget it: The sangria is made from a 70-year-old secret recipe featuring grapes indigenous to Spain.

## Propane tanks included

From the Location, Location, Location File comes this parable about a \$3.75 million mobile home.

The Paradise Cove trailer park isn’t just any tornado-targeted dustbowl. Overlooking the crystal-blue Pacific from high on the bluffs of Malibu, Calif., Paradise Cove may be the toniest trailer park in America – and the price tag for the 2,200-square-foot trailer proves it.

The four-bedroom home includes a two-car garage and a hot tub, and according to The Wall Street Journal hit the market last

month at that impressive seven-digit price.

It may be the priciest trailer in the neighborhood, but the opulence is not unusual for Paradise Cove: The Journal notes mobile homes there regularly feature hardwood floors, granite countertops and high-end appliances. In 2013, a Paradise Cove trailer where actor Matthew McConaughey once hung his board shorts went for \$2.55 million.

If these prices are a little too steep (or the whole left-coast thing escapes you), don’t worry: There’s a 1973 Fleetwood – two bedrooms, eat-in kitchen, Connecticut schools – available for \$61,999 in Bohemia’s Bunker Valley mobile home park. No crystal-blue Pacific, though.



## Tattoo who?

Artists from Italy, Russia, China, Sweden, Nepal and other countries will descend on the Cradle of Aviation Museum next month for the United Ink Flight Tattoo, Art and Music Festival, a three-day monster jam of music, games and world-class tats.

Presented by legendary Long Island tattoo artist “Tattoo” Lou Rubino and his wife, show producer Jackie Rubino, the annual ink-a-thon promises a who’s-who of international body artists, including Inkfiend founder Master Mike, hyperrealism titan Cris Gherman (of Transylvania, by way of Dublin), Chinese phenom Zhang Po and “Shanghai” Kate Hellenbrand of Austin, Texas, “the godmother of American tattoos.”

You might not know the names, but then again, you might. Once the hallmark of biker bars, body art is more mainstream than ever. As Tattoo Lou told LIBN back in April, Long Island “is one of the most heavily tattooed areas I have ever seen” (“Body of Work,” LIBN, April 25) – and this from a guy who travels the world recruiting talent for the United Ink festival.

The festivities – featuring piercing artists, temporary tats for kids and a screening of Troma Films schlockfest “Escape from Nukem High” in the Cradle of Aviation’s IMAX theater – are slated for Sept. 12-14 inside the Garden City museum. Visit [newyorktattooshow.com](http://newyorktattooshow.com) for more color.

## Having it their way

This is not your grandfather’s Home of the Whopper.

Garden City-based Breslin Realty this week announced the grand opening of a “new image” Burger King restaurant, a 3,000-square-foot eatery on Jericho Turnpike in Smithtown that filled a vacated Wendy’s-turned-graffiti haven.

Among the out-of-the-ordinary accouterments inside the next-level fast food joint, according to a Breslin Realty release, are softer lighting, five television screens, free WiFi and a “casual dining décor” including a faux fireplace. At the behest of the Smithtown zoning board, the redone exterior trades the corporate-approved Burger King cookie-cutter for copper awnings and stucco siding, pairing it nicely with Jericho Turnpike’s finer tenants.

The restaurant also features an updated menu, so you can have a real-fruit smoothie and fresh salad with your bacon double Whopper with cheese.

Breslin Realty has overcome many challenges in its 60 years to place national retailers like Barnes & Noble, Dairy Queen and Old Navy in high-quality Long Island developments. But it faced one of its toughest tests here: The Smithtown site’s unusual topography required a special exception permit from the zoning board, along with sign variances to safely direct traffic and display menu boards.



NUMBER  
OF THE WEEK

34.7 Million

Number of U.S. travelers predicted to travel 50 miles or more from home over Labor Day weekend – a 1.3 percent increase over 2013.

Source: AAA and the Insurance Institute for Highway Safety