



# CHESTER COUNTY CUISINE & NIGHTLIFE

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JANUARY 26, 2011

## Taste of Phoenixville – Page 7



PAGE: 5  
LEARN ITALIAN  
OVER LUNCH

PAGE: 6  
DIETING DURING  
THE BIG GAME

PAGE: 9  
HE SAID  
SHE SAID



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# TABLE OF CONTENTS



PAGE: 4 .....  
*Sundays with Evan*



PAGE: 5 .....  
*Italian over Lunch*

PAGE: 6 .....  
*Health and Wellness*

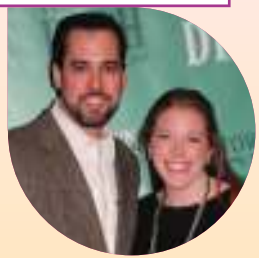


PAGE: 7 .....  
*On the Town: Taste of Phoenixville*



PAGE: 8 .....  
*Beer for Brunch*

PAGE: 9 .....  
*He Said She Said*



PAGE: 10 .....  
*West Chester's Ka-Pow!*



PAGE: 5 *Bartenders Ball*  
PAGE: 11 *Buy Fresh Buy Local*  
PAGE: 5 *Classifieds*

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## COMMENTS:

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ccentertainment@dailylocal.com

## MARY'S MESSAGE:

Okay, I admit I'm not really into football. The sport itself, that is. But, I am very much into football GAMES because they are an event, which means there is bound to be some sort of gathering at home or at a bar that includes game-day cuisine. I look forward to Sundays so that I can warm up with some savory options, like chili or lasagna, while enjoying a few local brews and snacks. In this issue of CC we'll fill you in on how to watch your waistline while fill up on football and food.

We'll also give you a "taste" of the Taste of Phoenixville, the scoop on the upcoming Main Line Beer, Wine and Food Festival and the newest restaurant openings in Chester County. And, we catch up with Ka-Pow!, a group of local musicians, to learn how they are shaking up West Chester.

Stay tuned for our next issue where we'll share some of our favorite places to celebrate Valentine's Day. Until then, get your love fix with our latest He Said, She Said and see whether they found love on their not-so-blind date!

*Cheers*  
Mary Bigham  
*Contributing Editor*  
www.wcdish.com



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# Sundays with EVAN

BY EVAN WAWRZYNIAK  
WCDISH  
WCDISH.COM



## Greeting the new year with sausage

*It was cold. Damn cold, in fact. And if the intrusive sunrise didn't wake me up, the sounds of construction 100 yards from my house would do the trick.*

I needed an early start anyway, as I planned to work on a traditional New Year's meal that was suggested to me a few weeks back: Home-made lentils and cotechino.

I'll get to the deliciously gruesome details later, but, in short, cotechino is a fresh sausage made from pork, fatback, pork rind and a few unmentionables (think Italian scrapple). The recipe has been around for about 500 years. Apparently those crazy Italians in and around Modena go gaga for this stuff. It can be enjoyed any time of year, but its bright and shining moment comes at the New Year, served atop a bed of lentils.

I was already in possession of the sausage. Now it was time to acquire the other ingredients to make this whole mess come to fruition.

Of course, the most minuscule tasks usually turn into a frustrating ordeal when I'm left to carry them out. Let's recap: Hemmed and hawed about getting out of bed, finally conceded to the construction noise and raging sun, only to be viciously attacked by the tucked-in portion of the sheets on my bed. I stumbled towards the bathroom, only to step on, and destroy, my trusty Troegs pint glass.

Damn. Washed and bundled up, I rushed out the door with fury, yet as I stepped off my deck, the icy death trap rendered my balance on par with a newborn deer, and I fell. Ouch. Finally in the safety of my car, I zoomed to Giant, with no list and forgotten phone ... no worries. I've got this recipe locked into my vault-like memory. Wrong. Two trips to Giant and it's finally time to kick on the stove. As the Chicago Bears made the Seahawks look like the Eagles from my TV, I began to prepare everything and my guests started to funnel in.

This dish is very easy to make, cheap and filling. If it weren't for the sporadic availability of the cotechino, it would make for a perfect wintery snack anytime, but this is where it gets a tad, well ... ugly. The sausage comes packaged in an air-locked aluminum bag inside a festive cardboard box. The directions call for you to remove the silver bullet sausage casket and place (un-punctured) in boiling water for 20 min-

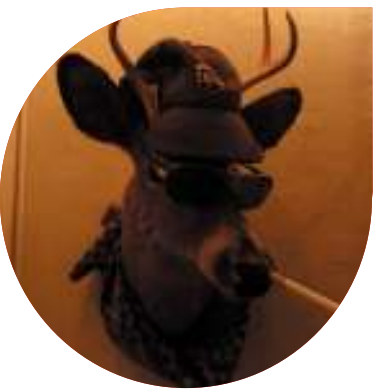
utes, after which you remove the sausage from its happy packet, slice and serve with the lentils. Easy, right? It was after the 20 minutes that I realized the child-birth-like parallels that were about to ensue.

Cutting open the bag, I was hit with a thick steam as liquid spat towards my face. Trying to make the sausage extraction easy, I squeezed the bottom of the bag, only to find the frictionless sausage wiggling and resisting each attempt. It was time to stick my hand into the bag for extraction. Squeezing tightly, I got a grip on the sausage (which was starting to become a spectacle), and as I gave one solid tug, my slippery sausage was finally free.

After a quick peel of the gel coat, the sausage was sliced up, tossed onto the lentils and, to everyone's delight, really damn good.

The table was packed with goodies like sopressata, lasagna, chicken wings and havardi cream cheese as everyone's stomachs were filled. Butts were then rooted around the television for a night of football and conversation. Swilling Southern Tier pale ale, I rested in my favorite chair to soak in everything and reflect a bit.

It's easy for a day to start off completely wrong and to have some fears about stepping out on a limb with a dish that could completely tank. It was my excitement and hard work on the cotechino (not the downright disgusting process), that in the end overrode preconceived opinions, allowing everyone to step outside their little culinary mindsets for a truly unique and special taste of the old world.



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# Learn some Italian over lunch

JAN. 26, 2011 / PAGE 5

BY  
LAURA  
W. KOSTER  
WCDISH  
WCDISH.COM



**How do you learn a foreign language? If you're like me, you end up skimming a phrase book on the plane en route.**

But if a good glass of wine and an Italian lunch sound tempting, here's some inspiration to start your linguistics training before the voyage begins. Trattoria San Nicola, an Italian restaurant in Paoli, is introducing a new series called "Italian Lessons Over Lunch," held every Tuesday starting at noon, and lasting a little over an hour. The course covers introductory Italian and is designed for newcomers. Guests are welcome to join anytime.

"We're focusing on Italian language basics that are easy to retain and can be used right away in everyday life," explained instructor Marie Jose Napier, an Italian native and a foreign language professor at several local universities.

Napier presented her lesson of the day with warmth and humor, delving into several helpful cultural basics. For example, she corrected

the rampant mispronunciation of classic Italian dishes like bruschetta. (It's brus-ketta, not bru-shetta).

And the traditional Italian greeting of a kiss on each cheek? The double cheek kiss is considered good luck, so don't kiss just one cheek when saying hello in Italy.

"Italian Lessons Over Lunch" was organized by Trattoria San Nicola co-owner Cristina Giannandrea, whose mission is to support arts and culture through restaurant events. "We want guests to be immersed in Italian culture from the moment they step in the door -- from the ambiance, music and of course the food," said Giannandrea, an artist who painted the murals that grace the restaurant's walls.

And don't forget the food. Vito Giannandrea, Cristina's husband and business partner, hails from the Bari region of Italy, and is at the helm of the kitchen.

The generous lunch presented to us was a mere \$30 per person, and

included a choice of three courses. Favorites included Zuppa de Pasta e Fagioli, and Involtini di Vitello, veal medallions rolled with prosciutto and provolone. The Limoncello I ordered for dessert - a refreshing lemon gelato with a limoncello cream center - made me swoon for summer.

Lennie Perrott, from Wayne, sat next to me at the luncheon and explained that she has taken Italian several times over the years. "I took in more from this one lesson than I have from previous classes combined," she said. "And I loved having the lunch and the lesson together."

I couldn't agree more. It's been 11 years since I haltingly spoke Italian during a trip through Italy. A few more Italian lessons and Chef Vito's cuisine might be the inspiration I need to book a trip to practice my Italiano in il bel paese.

Details: Italian Lessons Over Lunch are held ev-

ery Tuesday, starting at 12pm. Cost is \$30 per person and reservations are required. For reservations or more info, visit [www.sannicola.net](http://www.sannicola.net) or call 610.695.8990. Trattoria San Nicola is located at 4 Manor Road in Paoli.

West Chester native and Main Line resident Laura Koster can be reached at [mainlinefeast@yahoo.com](mailto:mainlinefeast@yahoo.com).



# Take your place at the Bartenders Ball

The Bartenders Ball will be held at the Chester County Historical Society in West Chester on Jan. 30. It's an event for the bar and restaurant industry members who own, manage or work in West Chester - but it's also open to the public.

There will be an open bar tended by dubC Bar Stool from 8 p.m. to midnight, a buffet provided by West Chester's Limoncello Restaurant, a V.I.P. raffle and auction, and live music by the John Grecia Band. The first annual West Chester's Bar Entertainment Service & Tourism (B.E.S.T.) Award Show will salute the best in

the industry. Vendors will be also giving away and showcasing products all evening.

Proceeds benefit the West Chester Police Department.

Tickets are available online at [www.dubbarstool.com](http://www.dubbarstool.com). For more information, e-mail [bartendersball@dubbarstool.com](mailto:bartendersball@dubbarstool.com) or check out [www.bartendersball.com/sponsorshipinfo.pdf](http://www.bartendersball.com/sponsorshipinfo.pdf).

And for more event information, visit [www.dubbarstool.com](http://www.dubbarstool.com)



## Tackling the table: Sticking to your diet during the Super Bowl

Most football fans would agree that this season has easily become one of the most exciting and action-packed -- full of major upsets and legendary plays that almost guarantee football fans everywhere a phenomenal game at Super Bowl XLV. But while you and your buddies are huddled around the flat screen, bursting with excitement, make sure that your waistline isn't doing the same from all the yummy food.

Here are some tips from The Chester County Hospital to keep you in bounds with your New Year's resolution during the game this year.

### 1st Down: *Eat well during the day*

Skipping meals during the day to save up for a party is a definite penalty. Not



eating during the day leads to overeating at night. Unless you want to consume your weight in pizza and wings, make sure to eat throughout the day. It keeps your hunger in check and allows you to graze, not gorge, when faced with a plate full of wings.

### 2nd Down: *Eat a healthy meal before you go to the party*

Eating a healthy meal (low fat, high fiber), such as a baked potato with vegetarian chili and a salad, before going to a party is insurance that you won't end up eating too much of the wrong things. Also, moderation is always important when faced with our favorite greasy and fried finger foods. But while you don't want to completely bench your diet during the game, it is still OK to indulge every once in a while. If you're hungry, eat! Just be sure that you're making the best choices for what your weight loss goals are. This way you will be sure to walk away from the game -- and the table -- feeling like a winner.

### 3rd Down: *Limit or avoid alcohol*

Consuming alcohol while trying to watch your weight is like having a flag thrown on an 80-yard touchdown -- fun at first, but depressing after the fact. It is high in calories and it affects your judgment on choosing foods that are lower in calories. Although it is almost impossible to avoid alcohol during the big game, try to make smarter choices on the type of alcohol you consume.

Beverage	Serving	Calories
Sparkling Water	8 oz.	0
Soda	12 oz.	157
Wine	4 oz.	80
Beer	12 oz.	146
Light Beer	12 oz.	100
Nonalcoholic Beer	12 oz.	32



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### To the Goal:

If you do find that your diet is being sacked by the spread, don't blow the whistle just yet. One day of pizza does not mean definite weight loss failure. When you catch yourself making less than desirable decisions, take a deep breath, grab a celery stick, and move on. Reaching your weight loss goal does not happen overnight, and neither does falling off the wagon.

If we have learned one thing from our beloved Eagles, it is that once you take your head out of the game, it is hard to get back in it. So guarantee a weight-loss win this Super Bowl: Follow these rules and remember to keep yourself focused on why you're really in the game.

To learn more about nutrition services offered by The Chester County Hospital, visit [www.chestercountyhospital.org](http://www.chestercountyhospital.org).

This message is brought to you by The Chester County Hospital and Health System.

# ON THE TOWN

# HUNDREDS TURN OUT TO SAMPLE PHOENIXVILLE'S BEST

BY: AMY STRAUSS  
WCDISH  
WCDISH.COM



With a record-breaking count of more than 400 guests, the 9th Annual Taste of Phoenixville took place on Jan. 20 at Franklin Commons.

The annual fundraiser of the Good Samaritan Shelter unites local restaurants, caterers, bakers, chocolatiers, meat smokers, winemakers and brewers to celebrate the always-expanding local dining scene. Visitors got to sample the area's food and drink specialties – all in one place.

Restaurants and food vendors in attendance included Molly Maguire's Irish Restaurant, Iron Hill Brewery and Restaurant, Sly Fox Brewery, Black Walnut Winery, Crazy About Hummus, Artisans Cafe, Full Spirited Flavours, Pepperoncini's and many more.

For more pictures from the event, visit the official media sponsor for The Taste of Phoenixville, [phoenixvilledish.com](http://phoenixvilledish.com).



# Beer for brunch? Why not?

BY  
LESLIE  
WEINBERG  
WC DISH  
WCDISH.COM



The Drafting Room (635 N. Pottstown Pike, Exton) is brewing up a stout beer brunch on Jan. 30, with a tap time of 11 a.m. (The food will be served starting at 10 a.m., and brunch ends at 2 p.m.). For last year's Chester County Choice Awards, the Drafting Room was the winner of "Best Brunch."

Nothing says breakfast of champions like a glass of delicious stout, and these smooth beers will definitely offer a cure for the winter blues. These will be available a la carte: Port Brewing Older Viscosity (a balance of dry bitter-sweetness and dark

roasted malts), Founder's Kentucky Breakfast Stout (brewed with hints of vanilla and coffee with a strong bourbon undertone), Flying Fish Exit 13 (made from 600 pounds of the finest Belgian chocolate), Lagunitas Cappuccino Stout (this roast will certainly perk up your morning), Weyerbacher 15 (considered to be a smoky treasure for years to come), Brooklyn Black Chocolate Stout (the award-winning beer has a dark chocolate flavor), Rouge Russian Imperial Stout 2009 (one of their most robust stouts), Dogfish Head World Wide Stout (a dark and complex roasted beer), and Nogne Dark Horizon First Edition (coffee, dark chocolate, dark fruits with a bourbon finish).

"You have a lot of beers that are limited edition," said bartender Heather Higgins. "The Kentucky Breakfast is limited quality and not many places carry it. When we do these events, we serve them in five-ounce pours. This way, people don't have to commit to a 16 ounce and they can try lots of beers." If customers desire,

10-ounce and 14-ounce pours are available as well.

The buzzworthy menu includes an omelette station; a carving station of prime rib, turkey, and ham; waffles with lambic glaze; shepherd's pie; smoked salmon; turkey bacon; sausage; mussels; Belgian cheese fondue; an a la carte cheese plate and much more.

Their bourbon-lazed homemade sticky buns and crab and spinach eggs Benedict are made to order. No meal would be complete without dessert - especially when it comes in fountain form. The free chocolate fountain comes with strawberries, Rice Krispie treats and pretzel rods.

You can wake up with 12 eye-opening cocktails, which aren't just your average brunch cocktails.

The Drafting Room carries a large variety of domestics, microbrews and imported specialty

beers. Sip a pint from one of their rotating 13 pumps, their cask-conditioned hand pump, or pick from their extensive bottle list (more than 100 bottles).

This bountiful buffet is only \$16.95 per person. The lunch menu and an a la carte menu are both available. This is one of many beer-centric dining events held at The Drafting Room, so visit [www.drafting-room.com](http://www.drafting-room.com) to learn more. To make your reservations today, call 610-363-0521.





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# HE SAID SHE SAID / WHERE TWO SINGLES MEET AND REVIEW the food & each other.

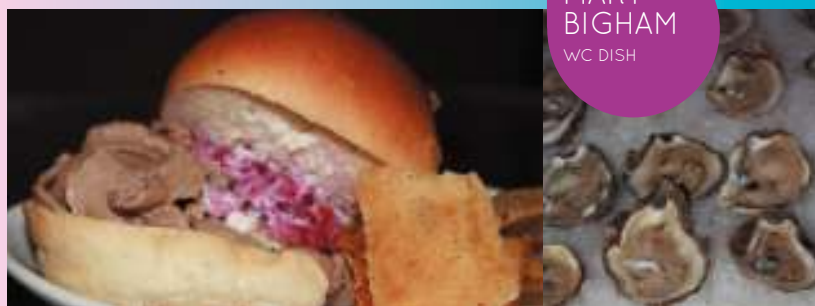
JAN. 26, 2011 / PAGE 9

BY:  
MARY  
BIGHAM  
WC DISH

THE  
GIRL:



JENNIFER



**AGE:** 28  
**HOBBIES:** Traveling the world, eating and drinking good food and wine, scuba diving, photography, skiing/snowboarding and volunteering  
**JOB:** Sales/business development and fundraising for non-profits

THE  
GUY:



**AGE:** 32  
**HOBBIES:** Soccer, reading, enjoying local food and libations and anything interesting!  
**JOB:** Sales and event planning

MATT

**In this He Said, She Said, our singles had a case of deja vu as they explored this year's Taste of Phoenixville. I had these two in mind to go out on a blind date, but as they were told more about each other, they realized they had already met on an online dating site just days before. We still sent them out, and here's what happened....**

## FIRST IMPRESSIONS?

• **MATT:** We first met in person in Philadelphia. We chatted online the evening prior and were both really excited to meet in person. When we met and were talking, I had a little spark that this may be the person Mary was telling me about. When she asked me if I knew who you were, we started talking about the 'He Said, She Said' articles and that I was supposed to go on one sometime soon. It was a vote of confidence to me that it would be a good match, since we managed to meet on our own and click.

• **JEN:** Thanks to online dating, I knew a bit more about Matt before setting up our date in Philly a few days prior to being set up on the 'He Said, She Said' date for A Taste of Phoenixville. Matt owns an event planning company, Rolling Barrel, that involves wine and food pairings. On his online profile, he is a self-proclaimed "foodie" and "modern day Renaissance man," which is what intrigued me most about him! For our first date, we met at a restaurant in Philly. After Mary had asked me to go on a 'He Said, She Said' date with a Matt, I realized it was the same Matt as my online date. I was relieved and happy to know that Ms. Matchmaker Mary thought we were a good match for each other. I was happy to go out with Matt again for a second date. Appearance-wise, he looked good ... both times.

• **MATT:** Jen looked beautiful when I walked into the bar and saw her for the first time. I find myself seeing her smile still, and she had nice eyes, too! I was very impressed. She wore a very cute black dress to the Phoenixville date and she looked stunning!

## THE CONVERSATION:

• **MATT:** The conversation was general first-date fare. A little about who we were, where we've been, where we're heading ... A lot of fun talk about food and wine (she isn't a beer drinker) and a little bit of shop talk when Rolling Barrel Events came up.

• **JEN:** The conversations were good. We talked about a lot of subjects: our interests and travel experience, food and wine, sports, and our answers to some online dating questions.

## THE DATE:

• **MATT:** We weren't able to meet at The Taste of Phoenixville Event until 8 p.m., two hours into the event, but that was fine since we both had busy schedules that day and it was a pleasure just to see her! I would have liked to have been there for the whole event and been able to be a gentleman and pick her up, but it was just fine!

• **JEN:** Going to A Taste of Phoenixville was a great idea! I'm always excited to try new foods, and I couldn't think of a better date for the two of us. There was a lot going on ... good people-watching, a silent and live auction, a live band, dancing, and of course, great tastings of food, beer and wine. All proceeds supported the Good Samaritan Shelter, which is right up my alley since I work with a lot of non-profits and love giving back to the community.

## TASTING NOTES:

• **MATT:** The food was amazing. It would be hard to choose a favorite dish, but I had a few that topped the list. There was a mushroom with prosciutto mixture that was amazing, served on a slice of crusty Italian bread. It was the first thing I

tried, and I was blown away! The mushrooms were just tender and sauteed to perfection, with the salty toughness of some of the prosciutto and other ingredients making it a great topping for pasta or just alone on bread, as I enjoyed it! The meatballs were also excellent. I loved the light tomato sauce, and the meat was juicy and you could taste the different seasonings in the blend.

• **JEN:** There is so much to choose from, I don't know where to start. Meatballs, pasta dishes, different meats, spicy chili, lobster bisque soup, an array of cheese and crackers, plus much more. Can't pick a favorite food. Everything was delicious! I highly suggest going to next year's A Taste of Phoenixville!

## DRINKS:

• **MATT:** When we arrived, Black Walnut was out of red wine, so we made our way to the bar. Started out with a simple vodka tonic and progressed to some of the featured cocktails. I had a Lemon Drop Martini that was surprisingly sweet but strong. Jen had the Pomtini, and it looked good.

• **JEN:** We both love vodka tonics, which is funny, because I started drinking them thanks to Mary's recommendation a year or two back. He also had a martini and I had a cranberry vodka.

## DESSERT:

• **MATT:** We tried almost all of the desserts available! I enjoyed the bread pudding from Molly Maguires -- it was amazing! My favorite dessert was the Limoncello Cake. A nice crusted icing with the cake being very moist and dense. All of the cakes were delicious and the highlight of the desserts, but I

preferred the light lemon flavor the best.

• **JEN:** There were a ton of amazing desserts, from pound cakes, to chocolate tortes, chocolate covered pretzels, etc. We shared everything we ate, including an amazing bread pudding with whipped cream, my favorite! Yum!

## CHEMISTRY:

• **MATT:** I felt like there was definitely a connection. I felt no awkwardness at all, personally. I enjoy meeting new people when conversation does that well. With Jen, I just felt very comfortable.

• **JEN:** Yes, there was a good connection. There were no awkward moments -- at least I don't think so. I think we are both good conversationalists and have varied interests, which kept the conversation going. We were the last ones to leave the event cause we continued to talk so much.

## WAS IT A MATCH?

• **MATT:** It was a match! I think that there would be a match regardless of meeting before, but it certainly helped break the ice and make it easier to talk in the loud room! I think the match was there because of the great interest shared in food and wine, as well as similar interests and outlooks on things.

• **JEN:** Yes, I think it's a match. It probably helped that I knew a bit more about him from his online profile, and we made a connection from IM'ing each other online prior to our first date. Food and wine are the way to my heart ... and since he loves to cook, too, I think this guy may be a winner. I think there may

be a home-cooked dinner in order, just to be sure. We are both also into sales/marketing/business development, which is cool too.

## WAS THERE A KISS?

• **MATT:** There may have been a nice kiss goodnight.

• **JEN:** Yes, there was.

## DID YOU EXCHANGE NUMBERS?

• **MATT:** We already had each other's information, but have continued talking over the weekend.

• **JEN:** Yes, we did already have each other's numbers from date No. 1, but did not confirm a second date until Mary matched us up for 'He Said She Said.'

## WILL YOU GO OUT AGAIN?

• **MATT:** I sure hope so! I guess that is up to Jen ;)

• **JEN:** I told Matt that he needed to wait until this article was published to find out if I would go out with him again ... and yes, I would!

## HOW DID YOU LEAVE IT?

• **MATT:** We left with her following me back out of Phoenixville, and we chatted on the phone as we were driving home. She was being a bit coy, but I am pretty sure that we'll be getting together again in the future!

• **JEN:** Well, I actually called him after leaving the event, for directions to get home ... I ended up following him and we talked on the phone during the ride home. We have texted and talked over the phone a bit since.

## CALLING ALL SINGLES!

If you would like to take part in HE SAID, SHE SAID, please email your name, age, job title and hobbies along with a picture to [wcdish@gmail.com](mailto:wcdish@gmail.com). When we have a match for you, we will let you know.

# West Chester's Ka-Pow! and their full fledged dance parties

BY  
AMY  
STRAUSS  
WC DISH  
WCDISH.COM



*It all began in a sound-proofed basement in West Chester.*

Mastering the classic rock power ballad "Don't Stop Believing," by Journey, four friends with various musical talents comically found that, with the power of "belief," an amazing thing occurred. While playing interpretations of other people's music, they could entertain themselves and others, but most importantly, have fun.

With only six months of performances under their belts, Ka-Pow! already has an incredible repertoire of more than 40 notorious songs. Their crowd-pleasing shows are like dance parties with the whole town on the guest list.

At first, the lineup consisted of husband-and-wife vocalists Mary Kate and Colin McGetrick (also on gui-

tar), drummer Ben Green and bassist Christopher Stober. However, at their first show, Aubrey Windish questioned if Ka-Pow! was in need of a keyboardist and she too became part of the dance-savvy group.

Green and McGetrick, now with full-time careers in music, have been playing together since age 13. While McGetrick suggests their various bands had been part of the "classic grunge scene," whenever he plays Jimi Hendrix's "Hey Joe" with Ka-Pow! he feels like "a kid in the candy store."

Stober met Green in college at West Chester University, as did Windish, where they all studied musical education as undergraduates. Mary Kate also had a concentration in music during her college years at West Chester University, suggesting that being part of Ka-Pow! has allowed her to keep performing, making use of her musical theater major.

"We were all friends first," Green said. "Ka-Pow! is built on a group of friends who play instruments and do it right."

When you attend a Ka-Pow! show, you'll hear a set list packed with classic rock, pop and indie, including Muse's "Hysteria," Katy Perry's "California Gurls," The Rolling Stones' "Paint It Black," The Beatles' "Come Together" and "Oh Darling," and even Cee Lo Green's "Forget You" -- and no, not the clean version.

With ever-changing variety in each set, mixing and mashing vocals and striving to appeal to wide audiences, Ka-Pow! may be the most entertaining band you've seen. You can catch them at the Pale House, Blarney Stone or Side Bar, living by their honest tag line, "Every night is a happy fest, a dance party that will make you sore in all the right places."

However, be warned: There may be silly hats. As Windish puts it, "We take our fun seriously."

Find Ka-Pow! online at [kapowband.wordpress.com](http://kapowband.wordpress.com).

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BY LESLIE WEINBERG  
WC DISH

# Beer Wine and Food on the Main Line

The Main Line Beer, Wine and Food Festival comes to the Desmond Hotel of Malvern on Saturday, Feb. 5. The Taste Local event is another installment of Rolling Barrel's food festivals.

Beginning at noon, food and drink fanatics are invited to weave their way through the attractive setting of the Desmond, as Triumph Brewing Company of New Hope, Intercourse Brewing Company, Twin Lakes Brewing Company, Weyerbacher Brewing Company, Troegs Brewing Company, Victory Beer, Boxcar Brewing Company and others provide samples of their award-winning beers.

Wineries including Kendall Jackson, Gloria Ferrer, Joel Gott, Montevina, Arrowood, Penfolds, St. Clement, Thomas Schmitt, Mark West, Avalon, William Hill, Freixenet, Ecco Domani and Jekel will also be providing samples to sniff, swirl and sip.

Find regional vendors will supply foods and cooking demonstrations. Rolling Barrel's guided tastings – called Savor Sessions – will include "Winter Beers and the Desserts That Love Them," "Pizza and Wine: A Match Made in Italy," "Down with the Brown: A Lesson on PA Brown Ales" and "A Toast to PA Sparkling Wines."

Tickets are \$35 in advance (\$40 at the door). Purchase tickets online at [www.desmondgv.com](http://www.desmondgv.com). For more information about the Main Line Beer, Wine and Food Festival, visit Rolling Barrel online at [www.rollingbarrel.com](http://www.rollingbarrel.com).



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