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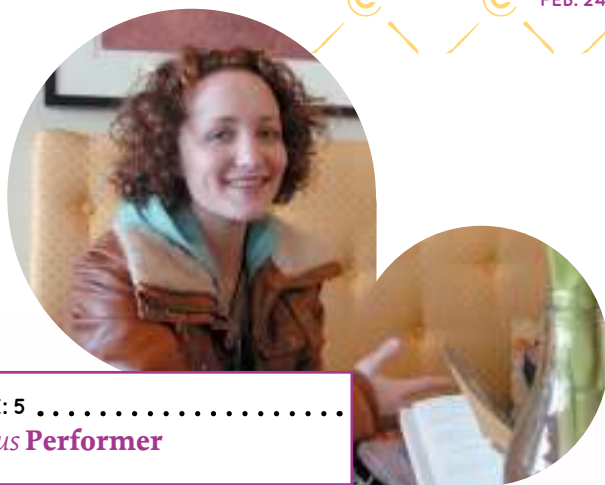
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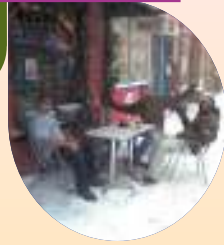


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COMMENTS:

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MARY'S MESSAGE:

Mark your calendars! Our next CC Happy Hour is 6 to 8 P.M. Thursday, March 4, at Ryan's Pub in West Chester. Get all the details on our Facebook page (Search for CC: Chester County Cuisine & Nightlife) and RSVP today to enjoy networking, food, drink specials and giveaways.

In this issue, see if our 40-something singles found love in the He Said, She Said column, get the scoop on a tasty Italian restaurant in Paoli, follow the life of a Chester County resident in the circus and fill up on other entertainment and foodie news. Craving more? Join us on Facebook and Twitter (@Chescocuisine) to get the latest information on Chester County Cuisine and Nightlife.

In our next issue: St. Patty's Day happenings!

Cheers!
Mary Bigham
Contributing Editor
www.wcdish.com



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Sunday FUNday

BY SARAH ALDERMAN
WC DISH

SWAP 'til You Drop

IT'S NO SECRET THAT TOUGH ECONOMIC TIMES BREED CREATIVITY AND ENCOURAGE COMMUNITY. THE LATEST PARTY FAD SWEEPING OUR NATION PLAYS TO BOTH: SWAP PARTIES. WHETHER YOUR SOIREE WILL FEATURE CLOTHING, HOME GOODS, MUSIC, BOOKS OR BEER, HERE ARE SOME IDEAS TO ADD FUN AND ORGANIZATION TO YOUR SWAP MEET.

You don't want your Prada-wearing bestie to regret bringing some legit great contributions only to leave with a GAP hoodie circa 1998 and a scrunchie.

If you haven't set a strict "to bring" item limit, distribute tokens to each Swapper based on the number of items they bring. They can mark their items as they mill about the merchandise without fear of their treasure being swiped. Clothespins with the Swappers' names on them make an easy way to mark claimed goodies.

Is beer more your style?

Invite some friends to each bring a case of microbrews. To avoid repeats, have guests sign up their offering in advance. The Odyssey Imperial IPA from Sly Fox Brewery in Phoenixville or Victory Hop Wallop are 2 great local choices.

Primo Hoagies (locations throughout ChesCo) for a sandwich tray. Skimping on food not your style? Order a tray from Hill's Seafood in Exton that will surely dazzle your guests. Aside from Jon's impeccable service, the fresh shrimp, crab cakes and clams are to die for. And, if you're real sweet, Danny might even throw in one of his famous cheese trays.

Can't Swap, Won't Swap

The party's over and there's a surplus of unclaimed goods. What to do with them? My favorite charity for clothing and home goods is Safe Harbor. Donations benefit our local homeless and can be made at their temporary home at 200 E. Gay St. in West Chester. Hosted a book swap? Go to booksforsoldiers.com to see how you can pass them along to our troops overseas. Finally, try freecycle.org, where swapping is a way of life and all items in good condition can be traded.

"Nom Nom Nom" or What to Serve

Although a good spread never goes unappreciated, you needn't go overboard with food. If you're in Dub-C, pick up a smattering of interesting meats and cheeses from Carlino's, add some seedless grapes and beverages and call it a day. Or head to

Go forth and SWAP IN THE NAME OF LOVE!

Swap Signs

To make for a manageable crowd but still have an array of goods to choose from, limit the Swappers to 5 to 20 people. Try to tailor your guest list to include some-what like-minded individuals.



photo by Leigh Green



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photo by Peter Owings

CIRCUS Performer

BY JUSTIN MCANENY
STAFF WRITER

Sport and art aren't things that are often found in the same sentence, let alone art describing a sport.

Think sport, and what comes to mind is easy: baseball and football (though the Olympics are on now and other sports are definitely on the mind). Think art, and what comes to mind is just as easy: painting, sculpture and traditional media.

When you are in school, trying to figure out what it is you want to do, when traditional activities are your main options (think band, field hockey). Well, those things aren't for everyone.

And they weren't for Sarah Arrigo.

Arrigo, who lives in Pocopson, said she's always been interested in things that are "not ready-made." What she meant was those things you have to find, things that aren't traditional. What she found was rhythmic gymnastics. "That was the sport for me."

From there she became involved in trampolining at the national level, competing from 1999 to 2004 in the Junior Olympic Nationals. She coached and judged at that level as well. Trampolining is like gymnastics but performed on a trampoline. "It's easier on your body than gymnastics," Arrigo said.

After graduating from Unionville High School in 2004 she attended Hampshire College in Amherst, Mass. She decided not to compete as a gymnast anymore.

However, in her second year at the college she "met circus people."

Then a friend, who was already involved in circus, started a circus club. (If you're thinking the big top, clowns, wild animals and cotton candy, what's called traditional circus — stop. Think more Cirque du Soleil, think performance, what's called new circus.)

"That's how I officially entered the world of circus," Arrigo said.

With her gymnastics and trampolining background and a love for the nontraditional, circus was something she easily fell in love with.

The club put together acts and took it on the road. The troupe was called The Criss Cross Circus. They toured the country in a bus powered by vegetable oil. Of the shows they performed, around half were booked in advance (much like a band on tour), the others were more impromptu. "We pulled into town to find grease ...," Arrigo joked.

In 2006, Arrigo studied at Circomedia, a school in London that specializes in contemporary circus and physical theater. For eight hours a day, five days a week she trained in aerial gymnastics (the static trapeze).

But she also had to study other performing arts, like miming and juggling. Arrigo joked she never really got the hang of juggling — aerial gymnastics, no problem; keeping three balls going in the air, challenging. "Trapeze feels really safe for me," she said. "I'm a little reckless maybe ... but that's not necessarily a bad thing."

Miming, Arrigo said, was interesting. At one point the class had to learn how to be bacon in a frying pan. "It was hard to get into at first," she said, "I would burst out laughing." But determined, she decided, "I'm going to be bacon in a frying pan."

Performing aerial gymnastics isn't just about performing a routine. For Arrigo, it's about creating an art

within a sport. "People look at ballet as an art form," she said.

Arrigo explained it's about putting together an interpretive work, like painting, something that evokes emotion and "people can see circus as aesthetically pleasing."

The routine she puts together on a trapeze requires a series of skills, a thought-out plan and execution, "it's more than just routine," she said, explaining, like all art, "it's in the eye of the beholder."

But for the human geography and urban studies major, she sees a connection between cities and circus. "Cities have inspired circus and circus has inspired cities." It's that idea that she wants to continue studying in graduate school in what she calls "creative urban planning."

"Viewing the city through the eyes of an aerialist," she said, "I look up more." Since graduating from

nothing in Kennett."

She isn't planning on giving up aerial gymnastics yet, though. And she'd like to find a way to get more people in this area involved.

Arrigo has taught her parents about circus; obviously, it was a necessity when she chose to go to circus school in London. They now respect and see the potential of it and that's something she'd like to share — her art and her sport.

"I want to do this for a while," Arrigo said.



University of Massachusetts, where she

transferred from Hampshire, she joked that she's tried to find a place to set up her trapeze, but "there's

About

FEB. 24, 2010 / PAGE 6

Trattoria San Nicola

About the Restaurant

Trattoria San Nicola is one of the Main Line's premier Italian restaurants. It is much more than a restaurant serving meals with an authentic Italian flair. It is an experience in the true Art of Fine Dining. Owned by husband and wife team Vito and Cristina Giannandrea, Trattoria San Nicola has two locations, and has been a community favorite since the opening of the first restaurant at 668 Lancaster Ave., in Berwyn, in 1995. The second restaurant, located at 4 Manor Rd., in Paoli, opened in 2005.

Both restaurants are named for San Nicola, the patron saint of Bari, Italy, to whom 21 miracles have been attributed. Vito, who is also the restaurant chef, was born and raised in Bari.

The restaurant offers an elegant, yet laid-back environment, with a unique, old world ambiance.

About the Chef

Vito was born and raised in Italy and came to the U.S. in 1983, after graduating from Bari's Culinary Institute in 1978. He took his first job as a cook in Monte

Carlo and then moved with friends to the Main Line where they opened their own restaurant, Primavera. Owning a restaurant was a long-time dream of Vito's. He can be found in one of the two San Nicola kitchens almost everyday, and he derives joy out of the events which Trattoria San Nicola is involved in.

Charity

Vito and Cristina have long valued the importance of charity, and have been fortunate enough to use their restaurant as a vehicle through which they can give back to the community.

Throughout the year, San Nicola sponsors and hosts several arts-related events, and encourages community involvement and participation.

Upcoming events include an art contest for high school and college students, and a series of "Plein Aire" events that feature artists-at-work.

In the past San Nicola has hosted an opera contest, welcoming singers from all over the Delaware Valley to participate. Guests dining at the restaurant could listen to all of the singers and then vote on their favorites. This past fall, they hosted a mural project, in which they invited members of the local community to come out to the restaurant and paint a gigantic mural for donation to a local shelter. A portion of the proceeds from the arts-related events are donated to various charities (usually arts-focused) in Philadelphia and on the Main Line.

Upcoming

San Nicola holds events throughout the year that help bring the community together and get people involved in the Arts. This January, San Nicola sponsored their second annual art contest for high school and college students. In honor of the 500th birthday of renowned Italian Mannerist Jacob Bassano, this year's contest will focus on the Mannerism movement. The contest is open to all student artists in grades 9 through 12, as well as college age students age 22 and under. Judging will begin in February and run through March. Guests are welcome to come to San Nicola to enjoy the traditional Italian fare and view students' artwork, which will be hanging in the restaurant throughout the month. Along with several locally-renowned artists, guests can judge all of the ontributing art.

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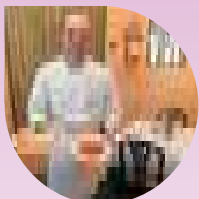
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TRATTORIA SAN NICOLA

BY
ANDY
HACHADORIAN
CC
EDITOR

GOOD ITALIAN FOOD. THAT'S WHAT I'M TALKING ABOUT. NOT A CHAIN OR FRANCHISE PLACE. BUT A GOOD, LOCAL FAMILY-ORIENTED RESTAURANT THAT TAKES PRIDE AND PASSION IN THE FOOD IT SERVES. THEY DO EXIST BUT YOU NEED TO DO A LITTLE DIGGING AND ASK LOTS OF PEOPLE FOR SUGGESTIONS.

Then you just jump in and give them a whirl. Sure I have some favorites from South Philly to Delaware and Montgomery counties. And now I've another one I truly enjoyed.

Lancaster Avenue, Berwyn and 4 Manor Road, Paoli. Recently, I visited the Paoli location. The building is nestled just off of Route 30 and is warm and inviting.

The restaurant is owned and operated by husband and wife team Vito and Cristina Giannandrea. Vito was nice enough to answer some questions about his restaurant.

What makes you want to make your restaurants so different? You obviously are passionate about the culinary arts as well as art? And what has been the response?

Our family's heart is invested in our restaurants. We strive to make it the best possible experience that we can. Cristina, my wife, is involved in many aspects of running the restaurants, including the marketing and art-related events. She's an artist as well, and the restaurant is a platform. Cuts in local arts funding have driven and inspired Cristina to use the restaurant to promote the arts in the area. The response has been extremely positive. We hold several art-related events throughout the year. For example, every August we host Opera evenings which feature local aspiring singers. It energizes the artists, who have the opportunity to present their talents to new audiences, and many guests came for

multiple evenings. We'll be holding the Opera evenings again this August.

What is it that you want to bring to your work as a restaurant owner?

It's really important to me that there is consistency, quality, service, and ethics.

If you had to tell a customer one thing, what would it be?

I would thank them for their patronage; we have many guests that have been loyal to us for years. I would also say that we really strive to provide the best quality and value.

What have you done to deal with a economy that took a downturn over the last 18 months?

We try even harder to stand out from the competition and do special things for our regular guests.

Do you still have the same passion now as when you started? What is it that keeps you driven?

Yes, I still have the same passion. One thing that keeps me going is to hear the positive feedback from guests, to know that they've enjoyed my food and the San Nicola experience. My ambition for success also drives me.

Does it bother you that some people will go to chain and franchise eateries (without trashing them obviously)?

No, it's only fair that people patronize other businesses.

You have a family, how do they handle the commitment of owning a restaurant with the long hours, etc.?

Everyone in the family understands that it's our livelihood and we're committed to seeing our restaurants succeed.

Do you have a favorite dish to prepare?

Definitely the Lasagna de Crespelle alla Bolognese. It's a favorite that guests order often. People love this version of lasagna, because it's made with crepes instead of noodles, making it much lighter.

Where do you go or how do you come up with new offerings?

As often as possible, we travel back to Italy – to my hometown of Bari and around to other regions. It's always an opportunity to taste new dishes and discover new preparations. I also read a lot of cookbooks, watch cooking shows and experiment.



Trattoria San Nicola. There are two locations -- 668

TRAVEL BACK IN TIME WITH THE WEDDING SINGER



THE WEDDING SINGER is bringing back the '80s when it dances into the Sovereign Performing Arts Center in Reading for one performance only on Thursday, March 18 at 7:30 p.m.

This musical comedy will take audiences back to a time when pastel was in, hair was big and the wedding singer was the coolest guy in the room!

Based on the hit film starring Adam Sandler and Drew Barrymore, THE WEDDING SINGER is crammed with '80s pop-culture and songs that have a familiar sound to Bon Jovi and Heart. Wannabe rock star Robbie Hart makes his living as New Jersey's favorite wedding singer until he is left at the altar. Broken-hearted, Robbie takes out his bitterness on stage. Every wedding he plays is a

disaster until a charming waitress named Julia captures his affections. The only trouble is, Julia is engaged to a successful Wall Street broker and unless Robbie can pull off the performance of his lifetime, the girl of his dreams will be gone forever. Can he win her heart before she says "I Do" or will it be too late?

The 1998 film of THE WEDDING SINGER captured hearts and grossed over \$120 million nationwide. The Broadway musical opened in April of 2006, with music by Matthew Sklar, and book by Chad Beguelin and Tim Herlihy (former head-writer for "Saturday Night Live" and author of the original screenplay). It ran for 284 performances and was nominated for five Tony Awards® (including Best Musical and Best Musical Score); eight Drama Desk Awards (including Outstanding Musical, Music, and Lyrics); and three Drama League Awards. THE WEDDING SINGER has gone on to tour the United States, U.K., Europe and Japan.

THE WEDDING SINGER is produced by Prather Entertainment Group, owned and managed by Will Prather with show direction by M. Seth Reines, choreography by Amy Marie McCleary, Musical Directing by JR McAlexander

and lighting design by Russell Thompson.

Starring in the lead roles of Robbie Hart and Julia are real life husband and wife J. Michael Zygo and Jillian Zygo. J. Michael Zygo has performed on previous national tours as Rooster in Annie and as Will Parker on the first national tour of Oklahoma! Other roles that he has performed include Jamie in The Last Five Years, Jerry and Malcolm in The Full Monty, Chad in All Shook Up, Emcee in Cabaret and Monty in Violet. Michael is also a singer/songwriter and has two full studio albums of country music with his band Zygo & The Deuce.

Jillian Zygo has performed with PEG on the national tour of Beehive the 60s Musical, Fanny Brice (Funny Girl Arizona Award Best Actress), Georgie in The Full Monty and Nancy (Oliver). Her tour/regional credits include Ado Annie (Oklahoma! First National), Annie Oakley (Annie Get Your Gun), Kathy (The Last Five Years), Violet (Violet) and Ginger (I Love A Piano national tour).

Director M. Seth Reines, a member of Actor's Equity Association, Society of Stage Directors and Choreographers, has staged five world premieres including Monky Business, which has been produced in over 400 cities around the world; the American revivals of The Red Mill and Knickerbocker Holiday; the American premiere of Anne of Green Gables; the Midwestern premiere of Closer Than Ever; and the West Coast premieres of Victor/ Victoria and Ragtime. He has directed over 425 productions for stage and television including national tours of Sunday in the Park with George and South Pacific, working with such stars as Angela Lansbury, Chita Rivera, Oprah, Leslie Uggams, Jerry Herman, Tom Wopat and Peter Allen.

Tickets, starting at \$37, are on sale now at the Sovereign Center box office, ticketmaster.com, all Ticketmaster locations, or by phone at 1-800-745-3000. Discounts are available for subscribers by calling 610-898-7200 and to groups of 20 or more by calling 610-898-7253.





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BY
ANDY
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ARTIST SPOTLIGHT

Merle Spandorfer's work goes 'green'



It was about 15 years ago when Cheltenham's Merle Spandorfer was diagnosed with breast cancer. The artist had spent a lot of time around toxic paints and chemicals that artists of her caliber use on a daily basis: Nitric acid used for copper etchings; kerosene for cleaning oil paints from the brush; ammonium dichromate typically used during screen printing.

The first irregular clue came when doctors began using radiation treatment on Spandorfer in order to fight off the cancer. She was suddenly struck with a very rare and immensely dangerous case of pneumonia that would remain in her body for the next year. When doctors tested the artist to see why she had such a unique reaction to the radiation, they found a concentration of ammonium dichromate in her lungs — the same chemical Spandorfer had used for years during the screen printing process.

found was that many artists were blindly suffering from the toxicity of their work.

She began to notice that most photographers and dark-room photographers that she knew had some form of asthma, this possibly resulting from spending so much time in an unventilated dark room. Then she realized her children were constantly complaining about headaches, possibly from the solvents Spandorfer used to clean her brushes.

Little by little, the facts began to add up: Artists were getting sick from their own work.

When Spandorfer was first introduced to computers and the likes of the Adobe Suite and Photoshop, she said, "Computers will change the face of the earth." Perhaps what she should have said was "computers will change the face of my work."

After recovering from the yearlong battle with pneumonia, she began to understand that technology itself — photo scanners, Photoshop and other illustration programs — were a brave new world of art, one where creativity was not necessarily finished by the hand but by the hand and mouse on an HD screen with brightening and



contrast tools, masks and mask layers. Spandorfer had found a whole new realm of creativity that she had not even begun to tap into. It was like painting for the first time but without the mess, without the chemicals, without the headaches.

The artist's newest work on display at SWG is a piece representing the life of her mother who died at 100 years old titled "One Hundred Years." The piece lies on a background of bright reds, oranges and a subtle navy blue. Where dried leaves represent life and experiences, the background colors seem to portray life of different moods.

Perhaps the thick brush strokes of navy blue depict a time of unhappiness in Spandorfer's mother's life while the dominant red portrays a life rich with energy. Comparing a piece like "One Hundred Years" to another one of her pieces, "Flower Trail," it is clear that the artist is using the larger collection of flowers in the first piece to show how complex her mother's life was.

Using Photoshop, Spandorfer has brought out the purples and greens in "One Hundred Years," possibly symbolizing experiences and knowledge, everything her mother bestowed upon her to carry on in a new life. Then there are bright blue leaves that could symbolize a time of mourning; yet the artist has used Photoshop to make the blues so bright and clear.

These blues are nowhere near as dark as the background canvas' blue. Keeping in mind how precise Spandorfer is with her colors, we must believe that these blue leaves symbolize some sort of far-off memory that aches the heart only in that the memory was a once in a lifetime experience never to be relived and never to be forgotten. The color of the leaf reminds me of a moonlit sky, a time of youth and love when the world is right in the way that it is. One hundred years later, the memory lives on only in dreams — and now her daughter's paint.

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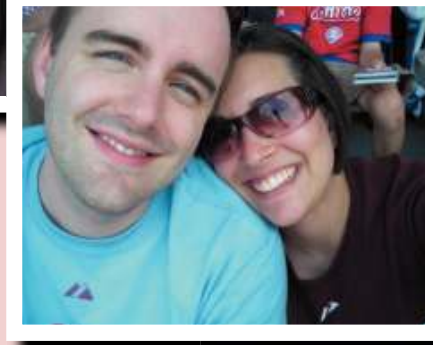
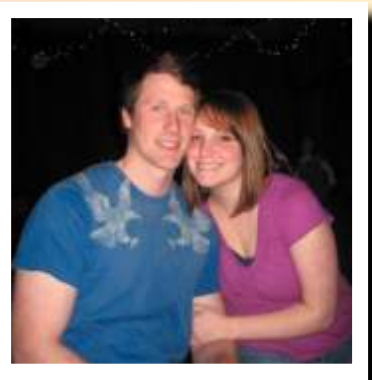
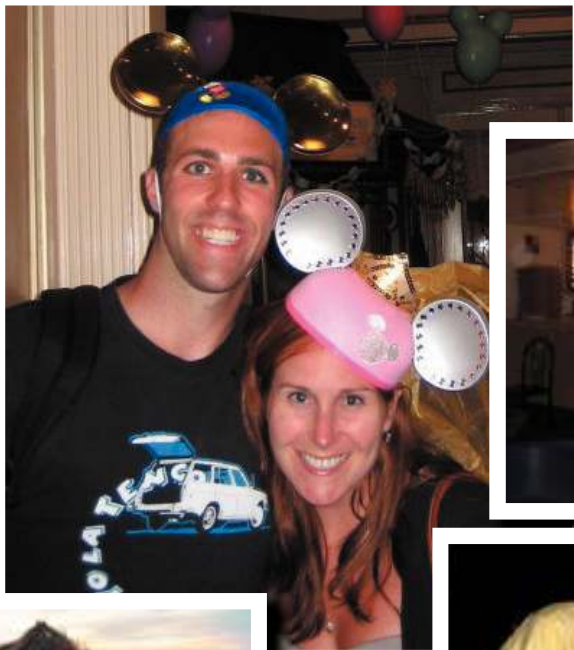
VOTE FOR THE CUTEST COUPLE!

Who is Chester County's cutest couple?

Here's your chance to help decide that all important question. Starting noon February 24, you can vote for your favorite from among dozens of photos submitted. Just go to DailyLocal.com/CC and click through to the Cutest Couple contest page. Winning couple gets a special weekend getaway at Waynebrook Inn. Hurry, voting will end Wednesday, March 3. The winning couple will be announced in the March 10 issue of CC.



(sample of photos submitted)



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Wining About The Good Life:

WINE TASTING

BY
PHILLIP
SILVERSTONE
SPECIAL TO
CC

A couple of weeks ago I conducted a wine tasting in a very grand home. The owners purchased me at a black tie gala where they were the highest bidders at the silent auction. There are two kinds of highest bidders as far as I am concerned. First, the cool, laid back sort who have amusing friends and just want a good time. Then there are the "I know more than you about wine, but thought I'd let you come along and entertain us" bores.

The recent tasting was the latter. The hosts had misplaced their sense of humor and their small talk was so small I needed a microscope to find it. The fun began when I started to unpack my boxes of wine for the evening.

I could sense from their nervous questions that they were confused as to whether I intended to bathe my feet in my selection before guests arrived, or if I was seriously planning to pour these wines. "After all," I could hear them think loudly "these are probably under \$10 a bottle."

"Well... duh!" If somebody is forking over a wad of bills for the privilege of my presence in their home you would

expect them to know something about my work, my wine philosophy, my reason for being. The evening turned out to be an enormous success, despite my cruel jabs at the self-proclaimed wine and food experts within close proximity of my corkscrew. Each wine was absolutely brilliant and well below \$10 a bottle.

At the end of the evening, mine-host appeared from his private cellar mumbling to a small coterie of his elitist chums: "Let's taste some good wines — these cost me around \$100 a bottle."

I was offered one of these "good wines" from a vintage when I still had a full head of hair. I tasted the wine and was amused to discover that time had been as unkind to this wine as it had been to my scalp. When asked my opinion, I responded that the wine was probably rather good when it was younger, but I suggested that now it would be quite nice added to oil and poured over a salad.

Once again my point is proved admirably by those who doth protest too much. Yes I do serve inexpensive wines

and yes they should be drunk now rather than when I've got one foot in the grave. And yes, some people like to pay triple digit amounts for a bottle. But here's my question for you: would you rather spend less, have modest expectations and enjoy a simple slurp with friends. Or would you prefer to spend considerably more, have huge expectations and subject yourself to possible mortifying disappointment when the expensive, more delicate nectar proves to be nothing more than vinegar?

I rest my case. Cheers!

Phillip Silverstone is a radio and TV "Wine-tertainer" in the US and the UK. He hosts wine events for corporate and private parties. He can be contacted at thesilverstonecollection.com. His column appears each week in Main Line Ticket.



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Una Mas For Magrogan

BY
SARAH E.
MORAN
SPECIAL
TO CC



Dave Magrogan and business partner John Caulfield have taken over the former Coyote Crossing restaurant on the southeast corner of North Walnut and East Market streets.

Now named Más, a Mexicali cantina, and slated to open at the end of February, the cavernous, 300-seat restaurant, in a two-story building that once housed a bank, has been completely redone inside.

“Más” means more in Spanish.

“The atmosphere will be very fun, like a California cantina-style Mexican restaurant instead of Tex-Mex,” said Magrogan, whose other restaurant chains are Kildare’s Irish Pub and Doc Magrogan’s Oyster House.

“Think rock ‘n roll, Quentin Tarantino-style Mexican with an edge.” (Tarantino is the director of such edgy, bloody films as “Inglourious Basterds” and “Pulp Fiction.”)

Caulfield, an investor in Doc Magrogan’s, is a Motorola executive who lives in Chester County. He traveled extensively with Magrogan to L.A., Mexico and Las Vegas to check out

Mexican-style restaurant concepts and find a good fit.

The result? “Think El Vez in Center City and the Pink Taco in Vegas,” Magrogan said.

New décor will include hubcaps plastered to the ceiling, a painting of Johnny Cash on black velvet, six-foot-tall Mexican “Day of the Dead” statues and sculptures and huge metal Mexican yard art.

The pair have hired 100 full- and part-timers to staff the place. Steve Loose, former restaurant and bar manager at El Vez, is the general manager; Jeff Diaz, formerly of the Comida Grill in Scranton, is executive chef.

Gone from the place are a two-story waterfall and numerous wood-burning fireplaces, the brainchild of Coyote Crossing owner Carlos Melendez, who opened the place to great fanfare in 2004.

As sales plummeted, he rejiggered the place into a sports bar, called C.J.’s Restaurant and Sports Bar, then morphed it back to Coyote Crossing West last April before shuttering

the place for good in September and putting the building on the market.

A native of Mexico, Melendez, who still owns the original Coyote Crossing in Conshohocken, opened 15 years ago, retains ownership of the West Chester building along with First Cornerstone Bank in King of Prussia. First Cornerstone recently restructured his mortgage.

Melendez shelled out \$2.5 million to buy and renovate the place, including a fancy roof-top garden he installed in 2006 to the tune of about \$600,000.

Magrogan, who would not divulge how much he and Caulfield are spending to resuscitate the place, said Melendez “has been extremely helpful” during the transition.

The Más menu will be affordable, featuring a flaming queso dip, an L.A.-style chopped Mexican chicken salad, a half-kilo burrito for \$7.95 with rice and beans, and vegetarian items such as tofu tacos. Front-and-center will be alcohol, with freshly shaken margaritas starting at \$5 apiece

The second floor will be a lounge, where food will also be served, plus a separate room with a bar for private parties. Magrogan and Caulfield will open the rooftop bar, with sweeping views of the borough skyline, once the weather turns fine.

Asked about parking — always an issue in West Chester — Magrogan said he’s working on valet parking. Also available for free nighttime parking: The First National bank lot across the street.

He also hopes to use the parking lot a block east on Market Street, next to the McCool condominium/retail project. And the new parking garage, currently being constructed at the southwest corner of East Chestnut and North Walnut streets, will also help.

His new spot isn’t as much a college hang-out as “family-friendly,” Magrogan said. “We’ll be geared more toward young professionals and the post-college crowd.”

To reach correspondent Sarah E. Moran, send an e-mail to semoran219@msn.com.

Upcoming Events at Black Walnut Winery

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With all of the recent snow, this is a perfect meal to stay cozy with on a cold winter night. Enjoy!

How to Make It:

Spread the beef with the garlic paste and season well with salt, pepper.

In a cast iron enamel pot, coat the bottom of the pot with EVOO. Heat over med-high, and add the beef. Brown both sides well, then turn fattiest side down.

Turn heat to LOW. Add 1 1/2 cups of water. Add 1 onion, minced. Let cook on LOW heat for 1 1/2 - 1 3/4 hrs.

(Be sure to add more water if it's

getting low, there should always be about 2 inches.)

Add potatoes, carrots, onions (and parsnips). Leave on LOW for another 1 1/2 hours.

If potatoes are not done, leave for another 15-20 mins.

Remove meat and veggies from the pot. Add kitchen master. In a glass, mix flour and water into a slurry. Turn pot up to med-high and start whisking, adding the flour/water a little at a

time. Make more if needed.

Keep whisking until desired thickness.

Carve meat, and

serve with veggies, drizzle with gravy. You may end up with much more gravy than you need for the dish. Freeze for another time!



Berry's Pot Roast

RECIPE:

Ingredients

- * 2-3 lb beef chuck
- * 2 onions (1 minced, 1 chopped course)
- * 2 (approx) cups water
- * 5 red baby potatoes (peeled and halved)
- * 2 cups baby carrots
- * (parsnips optional)
- * 2 celery stalks
- * salt
- * pepper
- * garlic paste
- * EVOO (extra virgin olive oil)

Gravy:

- * 1-2 tsp Kitchen Master
- * 2 tablespoons flour
- * 2 tablespoons cold water

A+

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BAR TENDER

SCOTT MCALEESE

of Ron's Original Bar and Grille



CC caught up with this cool cat bartender to find out what it's like to work at one of our favorite Chester County spots.

How long have you been bartending?

30 years. I went to Ron's Bartending School (a totally different "Ron" than his current employer) in 1975.

What are some unique things about working at Ron's?

The Beers behind the bar are very unique. We have more than 20 micro brew bottles and lots of draft.

Also, the customers are great people and the other employees are fun to work with.

Is it tough to keep tabs on all the specialty beers you carry?

When I first started, all I knew was Miller Lite and Coors. Now, I'm on top of all of our variety of beers; the hop beers, porters and wheat beers. I can help you find whatever you're in the mood for.

Favorite drinks to make and to drink?

I really like making Bloody Mary's; all the different spices are fun to put in there. My favorite to drink would be Dewar's Scotch on the rocks.

How long have you been at Ron's?

I've been here for 2 years and I'm not goin' anywhere. This is a great place to work; I really enjoy my job.

Go out when you're not working?

I work so much that I don't go out too much, but my wife and I love to try all the different restaurants in the area.

Any favorite customers?

Come on now, I can't pick one. All my custoers are my favorite; the people here are just so great. Everyone here really is.

Any fun things happening at Ron's?

We do a really nice Happy Hour Monday- Friday from 5:30-7:30 P.M. with 1/2 price Ovals(their trademark pizza-like dish with gourmet toppings), wings, mussels and chicken fingers, \$4 martini's and 4 different micro brews for \$1 off. Also, all-day Fridays Miller Lite is only \$2.25.

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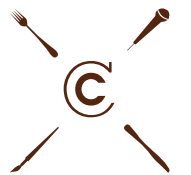
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DAILY LOCAL NEWS

INEBRIATED BY ART



BY
JAMES
LEE
BURK



BLINDED

Blinded, the sun glares off all the whiteness -- I have read about snow blindness but my eyes are genetically shaped to withstand this overwhelming glare of beautiful glittering jewels. Reproaching, me saying global warming, yup definitely global warming, so then why is it so damn cold and snowing all the time? More like global cooling. Whoa it's a little slippery out here. Almost broke my back.

Do you remember when you were young and it snowed? It was glorious. You would see that beautiful effervescent whiteness floating out of the sky like a miracle answered. Please, please just snow enough to cancel school, please God, I will behave and do all my chores and in general be a better person. I just please, please oh my God please answer this prayer. I won't ever ask for anything ever again. Please, oh please just snow. Thank you. Amen.

Then sometimes when you saw all that cool Miracle Whip of Gods answer to miracles happening, the joy would flow through you like a warm current of happiness, great joy caused by such a small insignificant thing such as frozen water falling out of the sky signifying at a young age in life the stop to the tedium of being at the beck and call of society's clock.

The time has come to run wild and willy nilly through the exotic fro-

zen tundra of your neighborhood that hours ago had been the boring confines of normalcy, frozen random mysterious lumps dotting the landscape -- signifying like a veil over a woman's features, the mysteries of what may lay underneath that uniform cleanliness, the familiar, now mysterious, because of nature's glittering veil, covering the tedium with the mystery of what could be, the snow, like a blank canvas, waiting for your footsteps to trample your destiny on its pristine whiteness.

The last thing you hear as you run into that unforgettable whiteness - the reproach and recriminations of society telling you to shovel the walk and wear a hat and be home for dinner, and then you are gone, to have wonderful adventures in this new found, yet very temporary, paradise soon to melt away to transform back to reality.

So I stand here squinting in my sunglasses against the overwhelm-

ing glare, damn I need a coffee. My breath, like some sort of super heated gas pluming out of my face leaving a mushroom cloud of disaster waiting to happen in its wake. Where's my shovel? Damn it, I don't have a shovel.

A phone call and a half hour later, Mike drives by and throws a shovel to me, and my day begins. Now when your shoveling, remember to bend at the knees because unless you use a shovel everyday you're gonna use muscles you don't normally use and you don't need to throw your back out at the beginning of the day. So now since I'm stupid, I don't bend at the knees so an hour later my back seizes up on me.

I look down at my phone and I'm running late, got to make it to Philadelphia in two hours. Better hurry up and scrape off my car and finish shoveling. Some how in the last twenty years, snow has gone from

CONTINUES ON PAGE 19 →



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← **CONTINUED FROM PAGE 18**

a miracle from God to an inconvenience of major proportions, how very sad. I don't want to be that person. I want snow to be like the Easter bunny bringing me happiness like the jingle jangle of a swollen fat faced bearded merry maker wearing red and making a list telling me I've been a good boy.

Snow was the last bastion of freedom. When it snowed, life was suspended -- the normal schedules and rules no longer applied. Now the snow signifies a totally different reality, the reality of being late for appointments and driving on snow laden roads.

So as a suggestion to everyone, during this extended winter season, take the time to enjoy some time in the snow. Take a moment or whole day to relive the natural joy and mystery of what the snow brings. Remember being young and don't let the stresses of the day take away the enjoyment that winter can bring. Go buy a snowboard. Go get a hot chocolate or warm coffee. And stop to enjoy your day.

-- Cheers, James



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

FEB. 24, 2010 / PAGE 20



THE GIRL:

KRISTEN

AGE: 42

JOB: A European fashion boutique manager on the Main Line

HOBBIES: Being outdoors, volleyball, swimming, kayaking, hiking, dining out, wine & volunteering



THE GUY:

RON

AGE: 44

JOB: Construction manager for commercial construction

HOBBIES: Working out, fishing, coaching sons' sports teams, snowboarding, skiing, dining out, cooking & traveling

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FIRST IMPRESSIONS:

• **KRISTEN:** Ron was dressed in a classic manner, khakis, nice dress shoes, a collared shirt and sweater. He looked fit and trim. I tend to go for the "bad-boy" type, which Ron was clearly not and that was refreshing. He appeared to be a gentleman.

• **RON:** She was wearing a beautiful skirt/sweater outfit with a really cool necklace. Believe me, she really knows how to dress – classy and sexy all at once. I was really attracted to her at the get go. She is drop-dead gorgeous with a beautiful face and I loved her hairstyle.

• **KRISTEN:** I was the first to arrive and was directed to the bar, so the manager, John, brought Ron to where I was waiting. It was John who made the introductions, and Ron then shook my hand. We started making small talk about why we were both there and what we do for a living, etc.

• **RON:** Kristen was already there when I got to the restaurant. I wasn't late, but think it was awesome that she was early. I love punctual people.

THE DATE:

• **KRISTEN:** We had a wine tasting and dinner at Parker's Prime in Newtown Square planned.

THE CONVERSATION:

• **KRISTEN:** We had a bit of a slow beginning. Ron was relatively quiet at first, but as the evening went on the conversation and topics discussed became easy. We have common interests and strong family ties. Ron is very easy to talk to, a good listener and he asked interesting questions, which covered a wide range of topics.

• **RON:** We talked about everything from family, jobs, the Olympics, childhood, college, etc. It was seamless; I really don't remember any uncomfortable pauses or "oops did I just say/hear that" moments. Kristen has had a really interesting life with many really cool experiences. I can say that at one point I was just listening and thinking "I wish I could have done that."

• **KRISTEN:** The evening passed quickly and, before we knew it, we were the final guests in the

restaurant!

• **RON:** She is very adventurous and just goes with her heart. I was especially impressed with her love of animals and the rescue work she does. We both have a strong connection to the humane treatment of all animals. I could go on forever here, but let me say that the 3 hours that we spent together went by in a blink of the eye. That was a great sign.

THE RESTAURANT:

• **KRISTEN:** Parker's Prime is wonderful! The atmosphere is alluring, menu choices were inviting – from sushi to top grade filet, and the staff are the best staff I've seen in a restaurant!

• **RON:** I had never been there before but was truly impressed with the atmosphere, decor and food. I will definitely go back. The lighting was perfect and the tones and textures were well thought out.

THE WINE TASTING:

• **KRISTEN:** The manager, John, asked my wine preferences so that he could offer a wine tasting specifically to our liking. I was impressed with that, as I have a good knowledge of wine, and appreciated John catering specifically to preferences, along with a few that were new to me. They have a great selection of wines and great price points. John was informative during the tasting and presented the wines in a comfortable setting. It appeared that Ron and I had equal opinions on each wine, so it was easy to choose the wine we would have with dinner.

• **RON:** We started out with the wine tasting. The photographer was there, so it was a little busy at first but everyone was really nice and it didn't feel all that uncomfortable after a while. John led us through the tasting and did a wonderful job. I was really impressed by Kristen's wine knowledge. This girl really knew her stuff, but was kind enough to ask my opinion on each wine. Seems like we have a similar taste, which made it easy to choose a bottle for dinner.

THE SERVICE:

• **KRISTEN:** One word - STELLAR. Coming from a hospitality background, I must say that the staff was amazing. John,

the manager, is new to Parker's Prime, but you would never know it; he has a pleasant personality and made us feel special. Neal, our server, was probably the best server I have ever experienced. Friendly, attentive, knowledgeable! Ron and I were the last 2 guests in the restaurant and we felt bad about ordering dessert and keeping Neal late, but he assured us that he was happy for us to stay and enjoy.

• **RON:** I can't say enough about the service that we received. A++! Neal was really personable and knew the menu inside and out. He made a few suggestions and left us to make our selections. He was really attentive and made sure we had everything we needed without hovering. We kind of got lost in conversation, and it probably took us way too long to decide what we were going to order, but Neal was really patient.

DRINKS WITH DINNER:

• **KRISTEN:** Ron and I selected the Trapiche Malbec with dinner. The malbec was part of the wine tasting, and we both enjoyed it. A medium-bodied red, with a hint of spice, it was a perfect choice to complement our dinner selections.

THE FOOD:

• **KRISTEN:** For an appetizer, I had the Red Dragon Roll with tuna, lump crab and scallion, wrapped in soy paper and topped off with sliced tuna and avocado, finished with a spicy aioli and tobiko. I offered Ron some, which he enjoyed. For the main entree I selected the Flat Iron Steak, perfectly cooked medium rare, served with Lyonnaise Potatoes and Sauteed Broccoli. Perfect portions.

• **RON:** I started with a Caesar salad, which was fresh and flavorful. Then the 10 oz. Filet, which was perfectly cooked and as tender as any I've had. A side of garlic spinach (my favorite veggie) and truffle fries were both well done. The food was great. Can't say enough about the quality and quantity.

• **KRISTEN:** For dessert I had the Cafe Mocha gelato, a deliciously cool ending to a wonderful meal, and Ron chose the green-apple sorbet. All items were beautifully presented, perfectly prepared and tasty!

ANY CHEMISTRY?

• **KRISTEN:** The conversation started off slow, but the wine tasting helped to break the ice. Ron was a bit shy and I am the opposite, but during dinner we enjoyed learning about each other. Ron sounds like a great dad and enjoys his career; he's a very centered individual with varied interests. I really enjoyed the conversation and evening.

• **RON:** After the introduction and pictures and wine tasting, we finally got to spend some time getting to know each other. I was drawn to Kristen's sense of humor and relaxed personality. I felt comfortable just being myself and that's huge in my book. And yes, I did feel a great chemistry and the beginning of a new friendship as well.

• **KRISTEN:** It was tough to tell if Ron was interested in me, or was just overly shy. However, when he called the next day, he wanted to let me know how attractive he found me and that he did not want to tell me when we met for fear of sounding "creepy." A woman always likes to know when a man finds her attractive - that's never creepy!

DID YOU EXCHANGE NUMBERS?

• **KRISTEN:** Yes, Ron asked for my number stating the reason was "in case we needed to compare notes on the restaurant!"

• **RON:** None of your business (just kidding, Yes!).

WAS THERE A KISS?

• **KRISTEN:** Ron gave me a gentlemanly, quick peck on the cheek.

• **RON:** A small goodnight peck.

HOW DID WE LEAVE IT:

• **KRISTEN:** Ron said that he would call the next day and promptly did so. He commented on how he enjoyed the evening and meeting me.

• **RON:** We decided we would give it another go round. I'm really looking forward to it; she's really a nice, sincere and attractive person; inside and out.

WILL THERE BE A SECOND DATE?

• **KRISTEN:** We are planning on meeting again next week.

• **RON:** Hope so. Talked to her today and we're going to try to get together next week.

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. When we have a match for you, we will let you know.

9 CONCERTS

TICKETS FOR MOST CONCERTS ARE AVAILABLE THROUGH LIVENATION.COM OR COMCASTTIX.COM.

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THE WACHOVIA CENTER, Philadelphia: Muse with Silversun Pickups (March 2, 7 p.m., \$35 to \$59.50); Michael Buble with Naturally Seven (March 16, 8 p.m., sold out); Taylor Swift (March 18 and 19, 7 p.m., \$25 to \$69.50); Bon Jovi (March 23 and 24, 8 p.m.); Carole King and James Taylor (June 10, 7:30 p.m., \$39.50 to \$125).

SUSQUEHANNA BANK CENTER IN-DOOR THEATER, Camden, N.J.: Praise 103.9 Concert with Donald Lawrence, Marvin Sapp, Smokey Norful and others (March 14, 5 p.m., \$35 and \$50); Sugarland with Jake Owen and Danny Gokey (May 15, 7 p.m., \$32.25 to \$57); WMMR-BQ with Stone Temple Pilots, Alice in Chains, Three Days Grace, Fuel, Skillet and Dive (May 23, noon, \$49.50 and \$75); Slayer, Megadeth and Testament (Aug. 15, 7 p.m., \$39 to \$57.50).

FESTIVAL PIER, Philadelphia: 30H3 and Cobra Starship with Travis McCoy and I Fight Dragons (June 11, 7 p.m., \$27.50). Lincoln Financial Field, Philadelphia: U2 (July 12, 7 p.m., \$33.50 to \$253.50).

THE LIACOURAS CENTER, Philadelphia: The Royal Comedy Tour with Sommore, D.L. Hughley, Bruce Bruce and others (March 19, 8 p.m.). Visit www.comcastTix.com.

THE KIMMEL CENTER, 260 S. Broad St., Philadelphia: The Pink Floyd Experience (Feb. 23, 8 p.m., \$35). Visit www.kimmelcenter.org or call 215-893-1999.

THE TOWER THEATER, Upper Darby: Alice in Chains with Middle Class Rut (March 13, 8 p.m., \$40); Norah Jones with Sasha Dobson (April 3, 8 p.m., \$43 to \$63); Chelsea Handler with Jo Koy (April 17, 8 and 10:30 p.m., \$55 to \$85); Mark Knopfler with Pieta Brown (May 7, 8 p.m., \$39 to \$95).

THEATER OF THE LIVING ARTS, 334 South St., Philadelphia: Twiztid with Blaze, Kung Fu Vampire and 7th Layer (Feb. 26, 9 p.m., \$20); Cage the Elephant with As Tall As Lions and Morning Teletortation (Feb. 27, 9 p.m., sold out); Snoop Dogg (Feb. 28, 9 p.m., \$47); Copeland with I Can Make a Mess Like Nobody's Business, Personal L and Deas Vail (March 5, 8 p.m., \$16); Omarion with Marques Houston (March 6, 9 p.m., \$20.10); Puscifer with Uncle Scratch's Gospel Revival (March 8 and 9, 8 p.m., \$49.50); Company of Thieves (March 10, 8 p.m., \$15); Scythian (March 11, 8 p.m., \$20); Mike Gordon (March 12, 9 p.m., \$23); Harvey Holiday's Superbowl of Acapella with Quiet Storm, The Sheps, The Norristones and Street Corner Five (March 13, 8 p.m., \$25);

Quizzo Bowl (March 20, 8 p.m., \$25); Miike Snow with Delorean (March 25, 9 p.m., \$18); Emily Osment (March 27, 6 p.m., \$20 and \$60); Infected Mushrooms (March 27, 11:30 p.m., \$25); RX Bandits with The Builders and The Butchers (March 28, 8 p.m., \$16); The Big Pink with A Place To Bury Strangers (March 31, 8 p.m., \$14); Pretty Lights (April 2, 9 p.m., \$20); The Temper Trap with The Kissaway Trail (April 3, 9 p.m., \$16); Florence and the Machine with Holy Hail (April 5, 8 p.m., \$20); Black Rebel Motorcycle Club (April 6, 8 p.m., \$20); Blue October with Stars of Track and Field (April 9, 9 p.m., \$27.50); Midlake (April 10, 9 p.m., \$15); Never Shout Never with Hey Monday, The Cab, Every Avenue and The Summer Set (April 23, 7 p.m., \$15); Transatlantic (April 24, 8 p.m., \$37.50); Hot Chip (April 25, 8 p.m., \$30); Kaki King with An Horse (April 28, 8 p.m., \$18); Corinne Bailey Rae (May 1, 9 p.m., \$27.50); Sia (May 2, 8 p.m., \$20); Josh Ritter and the Royal City Band (May 7, 9 p.m., \$20); Animal Liberation Orchestra (May 21, 9 p.m., \$14); Brian Jonestown Massacre (June 8, 8 p.m., \$16).

THE ELECTRIC FACTORY, Philadelphia: Flogging Molly with Frank Turner and The Architects (Feb. 26, 8:30 p.m., sold out); Umphrey's McGee with Eric Krasno and Chapter 2 (Feb. 27, 8:30 p.m., \$22.50); Jack's Mannequin with fun and Vedera (March 1, 7:30 p.m., \$28); Five For Fighting with Matt Wertz (March 8, 8 p.m., \$30); Air with AM (March 18, 8 p.m., \$40); Mat Kearney and Ingrid Michaelson with Angel Taylor (March 19, 8:30 p.m., \$25); Insane Clown Posse's Oddball Bonanza Show (March 20, 5 p.m., \$35); HIM with We Are the Fallen, Dommin and Drive A (March 26, 7:30 p.m., \$28 - moved from the TLA); Wilco (April 10, 8 p.m.).

THE KESWICK THEATRE, Easton Road and Keswick Avenue, Glenside (215-572-7650 or www.keswicktheatre.com): Christette Michele and Laura Izibor (Feb. 28, 7:30 p.m., \$39.50); Super Diamond: Neil Diamond tribute (March 4, 8 p.m., \$25); Jamie Cullum with Imelda May (March 5, 8 p.m., \$37.50); Ronan Tynan (March 6, 8 p.m., \$29.50 to \$49.50); Peking Acrobats (March 7, 3 p.m., \$17.50 and \$27.50); Phil Vassar (March 12 and 13, 8 p.m., \$32.50 and \$39.50); Rita (March 14, 7 p.m., \$42.50 to \$102.50); the Irish Rovers (March 15, 7:30 p.m., \$29.50 and \$35); Train (March 17, 8 p.m., \$35 and \$38.50); Frankie Avalon, Fabian and Bobby Rydell (March 19, 8 p.m., \$69.50 and \$79.50); America (March 20, 8 p.m., \$39.50 and \$49.50); George Thorogood and the Destroyers (March 24, 7:30 p.m., \$35 to \$59); Les Lobos and Leo

Kottke (March 27, 8 p.m., \$42.50); Buddy Valastro "The Cake Boss" (March 29, 8 p.m., \$29.50 to \$45.50); Jo Dee Messina (April 3, 8 p.m., \$32.50 and \$37.50); Krishna Das with Deva Premal and Miten (April 9, 8 p.m., \$35); the Fab Faux (April 10, 8 p.m., \$46.50 and \$66.50); Fourplay (April 11, 7:30 p.m., \$29.50 and \$39.50); Gaelic Storm with Carbon Leaf (April 18, 7:30 p.m., \$29.50); One Night of Queen: Queen tribute (April 22, 8 p.m., \$32.50).

THE NOTE, 142 E. Market St., West Chester (800-594-8499 or www.thenote.tickets.music-today.com): Shake Down, The Collingwood and Still Moon Servants (Feb. 23, 8 p.m., \$5); Crime in Stereo with Balance and Composure and The Menzingers (Feb. 25, 8 p.m., \$10); Black Joe Lewis and The Honeybears with Cedric Burnside and Lightnin' Malcolm (Feb. 26, 9 p.m., \$10); Fosterchild with Saint Cain and Dive (Feb. 27, 9 p.m., \$10); "Concert For a Cure" with Missing Palmer West, Mason Porter, John Grecia Band, The New Bolsheviks, and Victoria Shea and Company (Feb. 28, 6 p.m., \$15 and \$20); Rainy Day Fools, Scapple Creek Runners and Jonathan Ford (March 2, 8 p.m., \$5); Rufus J. Fisk with Soul Cannon, Sam Doom and Akilles (March 6, 9 p.m., \$8); Bowling For Soup (March 11, 8 p.m., \$13 - 18 and older); The New Connection with The Know How and Andrew Behringer (March 12, 9 p.m., \$8); Misstallica (March 13, 9 p.m., \$10); Rival Schools (March 16, 8 p.m., \$12); Fat Daddy Has Been CD release with The Last Emperor CD release and The Hustle (March 19, 9 p.m., \$8); Toubab Krewe with The Heavy Pets (March 20, 9 p.m., \$13); The Donnas (March 27, 9 p.m., \$16); Fair to

Midland with Karnivool and Enstride (April 1, 8 p.m., \$12); Jedi Mind Tricks (April 10, 9 p.m., \$17); Splintered Sunlight (April 17, 9 p.m., \$8); Miss May I (May 2, 7 p.m., \$10); I See Stars with Let's Get It (May 3, 7:30 p.m., \$12); The Riverside Jam (July 31, 8 p.m., \$10).

THE COLONIAL THEATRE, 227 Bridge St., Phoenixville (610-917-1228 or www.thecolonialtheatre.com), presents the following concerts: George Winston (April 7, 7:30 p.m.); Sonny Landreth (April 10, 8 p.m.); Roger McGuinn (April 30, 8 p.m.). Visit www.ticketweb.com for tickets.

SELLERSVILLE THEATER, 24 W. Temple Ave., Sellersville (215-257-5808 or www.st94.com): Phil Keagy (Feb. 25, 8 p.m., \$25 and \$39.50); Michael McDermott with Richard Bush and The Peace Creeps (Feb. 26, 8 p.m., \$19.50); The Rivers Rockabilly Trio "Oh Boy: The Timeless Music of Buddy Holly and the 1950s" (Feb. 27, 8 p.m., \$19.50).

THE AMERICAN MUSIC THEATRE, 2425 Lincoln Highway East, Lancaster (717-397-7700 or www.AMTshows.com): Air Supply with Christopher Cross (Feb. 26, 8 p.m., \$57); Conway Twitty: The Man, The Music, The Legend, The Musical (Feb. 27, 2 and 7 p.m., \$32); Sandi Patty and Larnelle Harris (Feb. 28, 3 p.m., \$49); The Peking Acrobats (March 5, 7 p.m., \$22); Spring Doo Wop Cavalcade (March 6, 2 and 8 p.m., \$39.50); The Oak Ridge Boys (March 20, 3 and 8 p.m., \$43); Three Dog Night (March 7, 7 p.m., \$49); ABBA: The Music (March 12, 8 p.m., \$39); Jungle Jack Hanna (March 13, 1 p.m., \$29); Yakov Smirnoff (March 13, 8 p.m., \$45); The Smothers Brothers and the Kingston

Trio (March 14, 7:30 p.m., \$65); Oak Ridge Boys (March 20, 3 and 8 p.m., \$43); Randy Travis (March 27, 8 p.m., \$67).

THE GRAND OPERA HOUSE AND THE BABY GRAND, 818 Market St., Wilmington, Del. (302-652-5577 or www.ticketsatthegrand.org): Arlo Guthrie's "The Guthrie Family Rides Again" (Feb. 23, 8 p.m.); Bela Fleck and The Africa Project (Feb. 24, 8 p.m.); The Pink Floyd Experience (Feb. 27, 8 p.m.); Ray Davies (March 3, 8 p.m., \$30 to \$49.50).

LANSDOWNE FOLK CLUB THE TWENTIETH CENTURY CLUB, 84 S. Lansdowne Ave., Lansdowne (610-622-7250), presents the Lipbone Redding Orchestra and Christie Lenee on Feb. 25 at 7:30 p.m. Tickets are \$15 in advance and \$18 at the door. Lipbone Redding is a storyteller, guitarist and songwriter who developed an a cappella vocal style while playing in the New York City subway.

OLIVIA NEWTON-JOHN ASPLUNDH AUDITORIUM, West Chester University, will be the site of a concert by Olivia Newton-John on March 27 at 8:30 p.m. The concert is part of a weekend Integrative Health Conference on March 26 and 27. Newton-John will deliver a keynote address on March 26 at 7:30 p.m., and there will be sessions for health practitioners and the public on March 27 from 8 a.m. to 1 p.m. Proceeds benefit West Chester University's College of Health Sciences and the ACEER Foundation. For more information and tickets, visit www.wcupa.edu/VoicesForHealing, or call 610-738-0477.

THEATRE

PEOPLE'S LIGHT SEASON

PEOPLE'S LIGHT AND THEATRE COMPANY, 39 Conestoga Rd., Malvern (610-644-3500 or www.peopleslight.org): presents "King Lear" (March 3 to 28); "Stretch" (March 31 to April 25); and "The Secret of Sherlock Holmes" (July 7 to Aug. 8). Call or visit online for information.

WCU THEATER SEASON

WEST CHESTER UNIVERSITY presents the following theater and dance events this season: "Love's Fire: Seven New Plays Inspired by Seven Shakespearean Sonnets" (March 18 to 27, Madeleine Wing Adler Theatre); "As You Like It" (March 19 to 28, Madeleine Wing Adler Theatre). Call 610-436-2533 or visit www.wcupa.edu/CVPA for tickets or more information.

WCU VISITING ARTISTS

WEST CHESTER UNIVERSITY presents the following visiting artist events this season: Beatles music with the audience picking the set list by Yesterday and Today (Feb. 26, 7:30 p.m., \$10 and \$15, Emilie K. Asplundh Concert Hall); the Missoula Children's Theatre production of "Sleeping Beauty" (April 10, 3 and 5:30 p.m., \$8 and \$5, Emilie K. Asplundh Concert Hall). Call 610-436-2266 or visit www.wcupa.edu/vas.

HEDGEROW SEASON

HEDGEROW THEATRE, 64 Rose Valley Rd., Rose Valley (610-565-4211 or www.hedgerowtheatre.org), presents the one-man comedy "Look Mom, I'm Swell!" by Tony Braithwaite (Feb. 25 to March 14). Matinees and evening shows are scheduled. Tickets are \$25 (\$22 on Wednesdays), \$3 discounts for seniors, and \$10 for ages 18 and younger. Shows are Thursday to Saturday at 8 p.m.; Feb. 28, March 7 and 4 at 2 p.m.; and March 10 at 1 p.m.

BARLEY SHEAF SEASON

THE BARLEY SHEAF PLAYERS, 810 N. Whitford Rd., Lionville (610-363-7075 or www.barleysheaf.org), presents the following shows: Shakespeare's "Love's Labour's Lost" (March 12 to 27); "J.B." by Archibald MacLeish (April 23 to May 8); "Follies" by Stephen Sondheim (June 4 to 26). Tickets are \$15 (\$12 for students and seniors). Visit online for more information.

PLAYERS CLUB SEASON

THE PLAYERS CLUB OF SWARTHMORE, 614 Fairview Rd., Swarthmore (610-328-4271 or www.pcstheater.org), presents the following shows this season: "Doubt, A Parable" (March 25 to April 10); "Joseph and the Amazing Technicolor Dreamcoat" (April 29 to May 15).

MEDIA THEATRE SEASON

THE MEDIA THEATRE, 104 E. State St., Media (610-891-0100 or www.mediaattheatre.org), presents the following shows this season: "13" (March 3 to 28); "Rent" (May 5 to June 6). Tickets are \$22 to \$42.50 for musicals (\$12 and \$10 for children's shows). Matinees and evening shows are scheduled. Call or visit online for tickets.

'THE SORCERER'

THE UNITARIAN UNIVERSALIST CHURCH OF DELAWARE COUNTY, 145 W. Rose Tree Rd., Media, will be the site of the Thespis, Etc. production of Gilbert and Sullivan's "The Sorcerer" on Feb. 26, 27, March 3, 5, 6 and 7 at 8 p.m., with matinees on Feb. 28 and March 7 at 2 p.m. For tickets, call 610-565-1699 or e-mail btwymann11@comcast.net.

'BYE BYE BIRDIE'

EAST HIGH SCHOOL, West Chester, presents a student production of the musical "Bye Bye Birdie" on Feb. 25, 26 and 27 at 7:30 p.m. and Feb. 27 at 1:30 p.m. Tickets are \$8 (\$5 for groups of 15 or more). Call 610-993-9524 for group ticket information.

'THE CRUCIBLE'

URSINUS COLLEGE'S LENFEST THEATER, Main Street, Collegeville, will be the site of a student production of Arthur Miller's "The Crucible" Feb. 24 to 27 at 7:30 p.m. Tickets are \$5 (\$2 for students and seniors). Call 610-409-3795 for tickets.

DUPONT THEATRE SEASON

THE DUPONT THEATRE, Wilmington, Del. (800-338-0881 or www.DupontTheatre.com), presents the following shows this season: "A Chorus Line" (March 2 to 7, tickets start at \$55); "The 39 Steps" (April 6 to 11); "Xanadu" (May 4 to 9). Call or visit online for tickets.

DELAWARE THEATRE COMPANY SEASON

THE DELAWARE THEATRE COMPANY,

200 Water St., Wilmington, Del. (302-594-1100 or www.delawaretheatre.org), presents the following shows: "10 Months: The Wilmington Voices Project" (March 17 to April 4); the comedy "The Fooey" (April 28 to May 16). Tickets are \$35 to \$49 (discounts available for students and seniors). Matinees and evening shows are scheduled.

BROADWAY SERIES

THE KIMMEL CENTER BROADWAY SERIES will feature touring shows staged at the Academy of Music, Merriam Theater and Forrest Theatre. The Broadway Series includes: "Annie" (Feb. 26 to 28, \$20 to \$70); "Groovaloo: The Hip Hop Experience" (March 8 to 14, \$25 to \$60); "Disney's The Lion King" (March 23 to April 24 - tickets start at \$23); "August: Osage County" (April 27 to May 2); Michael Flatley's "Lord of the Dance" (May 14 to 16, \$20 to \$70); "Avenue Q" (June 18 to 20); "Dreamgirls" (June 22 to 27). Visit www.kimmelcenter.org or call 215-893-1999.

WALNUT STREET SEASON

THE WALNUT STREET THEATRE, 825 Walnut St., Philadelphia (215-5574-3550 or www.WalnutStreetTheatre.org), presents the following shows this season: "Fallen Angels" by Noel Coward (March 16 to May 2); "Fiddler on the Roof" (May 18 to July 18). Call or visit online for ticket information.

ARDEN SEASON

THE ARDEN THEATRE COMPANY, 40 N. Second St., Philadelphia (215-922-1122 or www.ardentheatre.org), presents the following shows this season: "Romeo and Juliet" (Feb. 25 to April 4); "Sunday in the Park With George" (May 27 to July 4). Call or visit online for ticket information.

WILMA SEASON

THE WILMA THEATER, 265 S. Broad St., Philadelphia (215-546-7824 or www.wilma-theater.org), presents the following shows this season: "Scorched" (Feb. 25 to March 29); "Hysteria" (May 13 to June 14). Call or visit online for ticket information.

NIGHTLIFE

THE BLARNEY STONE, West Chester Pike, West Chester (610-436-2222). "Name That Tune" with DJ Tony on Tuesday. Poker on Wednesday (sign-up at 7:30 p.m.). Quizzo on Thursday. Live bands on weekends from 9:30 p.m. to 2 a.m. (\$3 cover).

BRICKETTE LOUNGE, 1339 Pottstown Pike, West Chester (610-696-9656 or www.brickette-lounge.com). Line dancing on Tuesday and Thursday from 8 to 11 p.m. with DJ. Karaoke on Wednesdays from 9 p.m. to 12:30 a.m. Live bands from 9 p.m. to 1 a.m. Smoke-free. BROWNIES 23 EAST, 23 E. Lancaster Ave., Ardmore (610-649-8389 or www.brownies23east.com). Entertainment: Midnight Java (Feb. 24); Splintered Sunlight (Feb. 25).

CAROUSEL BALLROOM, 319 Westtown Rd., Suite P, West Chester (610-701-0600 or www.carouselballroom.com). Group dancing and lessons scheduled. Admission includes appetizers and desserts. No partner necessary.

DOC MAGROGAN'S, 117 E. Gay St., West Chester (610-429-4046 or www.docmagrogans.com). DJ Tommy C upstairs on Fridays at 10 p.m. (no cover). Live bands on Saturdays from 10 p.m. to 2 a.m. (no cover). Karaoke at 9 p.m. on Tuesdays. Trivia downstairs on Wednesdays at 9:30 p.m.

HILLTOP CRABHOUSE RESTAURANT, 8980 Gap Newport Pike, Toughkenamon (610-268-2766). Call for updated schedule.

HORSESHOE PUB, at the Waynebrook Inn,

4690 Horseshoe Pike, Honey Brook (610-273-9000 or www.thehorseshoepub.com). Open Mic with Guitar George on Wednesday from 8 to 11 p.m. Ladies Night Dance Party with DJ on Thursday from 9:30 p.m. to 1:30 a.m. Video DJ on Friday from 10 p.m. to 2 a.m.

KENNETT FLASH, 102 Sycamore Alley, Kennett Square (484-732-8295 or www.kennett-flash.org). Blue Monday Jam on Mondays at 8 p.m. Del Bittle's Bluegrass jam every Thursday at 8 p.m. Admission \$3 for players and \$5 for audience. Open Mic every Sunday at 7 p.m., hosted by Butch Zito. Admission \$4.

THE LOUNGE, 246 Eagleview Blvd., Exton (610-594-0269). Open daily at 4 p.m. Free pool on Tuesdays. Karaoke on Wednesdays at 9 p.m.

MCKENZIE BREW HOUSE, 451 Wilmington-West Chester Pike (Route 202) (610-361-9800 or www.mckenziebrewhouse.com). Live music on Saturdays at 10 p.m.

MR. E'S TAVERN, 313 W. Kings Highway, Coatesville (610-384-4356 or www.mrestavern.biz). Trivia and quizzes on Tuesdays at 8 p.m. Free pool on Thursdays from 8 p.m. to midnight.

SPENCE CAFE, 29 E. Gay St., West Chester (610-738-8844 or www.spencecaferestaurant.com). Jazz Thursdays feature Glenn Ferracone with guests. Fridays feature blues bands. Saturdays feature jazz or blues. Music begins at 10 p.m.

Center Stage



BY
ROB
NAGY
SPECIAL
TO CC

GUITARIST EXTRAORDINAIRE JEF LEE JOHNSON RELEASES NEW ALBUM

While he is not a household name and is known predominantly as a musician's musician, Philadelphia based guitarist Jef Lee Johnson has quietly managed to build an impressive track record as a studio musician, producer and solo artist. His guitar prowess and skill has found him

working with the likes of Jeff Beck, Roberta Flack, George Duke, Aretha Franklin, Al Jarreau, Mariah Carey and McCoy Tyner as well as a brief stint in the eighties as a member of Paul Schaffer's "World's Most Dangerous Band" of The David Letterman Show.

The product of a musical family, Johnson's earliest influences included Herb Albert, Eric Dolphy and the Vanilla Fudge. As a young teenager Johnson discovered jazz-fusion and Chicago blues. His committed pursuit of mastering the guitar initially found him in local garage bands with friends and ultimately graduating to the ranks of accomplished studio musician, routinely doing sessions in New York and touring throughout the U.S. and abroad.

Having produced an impressive presence

Johnson covers a cross section of musical influences and styles that range from Jimi Hendrix to the Grateful Dead. He has again maintained his individuality and artistry, offering flawless guitar complimented by a vocal style that is engaging, deep and passionate. It is equally impressive to note that Johnson played all the instruments and did all the vocal tracks himself in the confines of his home studio. "It is my second double CD", says Johnson. "Both were done out of spite to show people I can do a bunch of junk by myself. I don't think people believe it. They say, 'Well who's the engineer? Who's playing bass?' They are not getting it. It's me messing around in the house. Half of the tunes were just sitting around. Half of the tunes were kind of old - stuff that just fell out of my head." Standout songs include the sultry "Gods Gone By", the Hendrix style of "Silicone or Saline" and "The Moon Keeps Telling Me Things", the funk laden "What's In A Name", the jazz-fusion of "Imposter" and the groovy pop sound of "The Gift".

As an artist of substance and depth, Johnson is a true poet, a visionary, a musical voice expressing the essence of life and the day-to-day struggle that we all experience. This is the foundation of the passion and the continued awareness that Johnson pours into his music. While Johnson is anything but a failure - having achieved success on levels that most can only dream of - he admittedly is disappointed by his lack of notoriety as an artist in his own part that I wasn't more of an arrogant, aggressive bastard", says Johnson. "I think I'm too humble. I should be more out there. I'm the guy. I'm the greatest this. It's weird having these people calling me the greatest this and the greatest that, and I grew up idolizing these people, and now I'm getting a chance to play with them. If I'm so good how come I'm not more popular?" added Johnson. "It doesn't work that way. It's

not about 'if we're that good or we're that talented', especially now. It's about hype." Johnson looks at his music from a very real perspective. "One of the best things I heard is somebody said, 'It's like real roots music.' It's real organic music because it's coming out of that dirt. Out of that raw thing. It's just got a bunch of other stuff happening. Sometimes it's very little. It's definitely out of a blues thing. It's just coming from so many other things. Sometimes it's a soul thing. Sometimes it's a psychedelic thing. I mean that's the core. That's the similarity. We're inventing and reinventing and embellishing."

Johnson most recently played at Phoenixville's Steel City Coffee House to a modest but adoring audience of fellow musicians and guitar aficionados that were riveted by every note. While Johnson was visibly disappointed by the light attendance of the show, he did not disappoint - playing a solid seventy-five minute set. Fronting a three-piece band, which included the impressive skills of bassist Chico Huff, and drummer Charlie Patierno, the threesome was impeccable and often mesmerizing. If there was a negative, it was the fact that the room should have been packed. Anyone that missed this show was deprived of one of the finest guitar players I have seen in a long time. Johnson heads to Paris, France this month to perform at "Sons d'Hiver" Music Festival, which has deservedly been sold out for two months. For more info on Jef Lee Johnson go to www.myspace.com/jefleejohnsonmusic

Steel City Photo by
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