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MARY’S MESSAGE:
I have to give a huge THANK YOU to everyone in Chester County that makes this such an amazing place to live. How lucky I am live in a place with such incredibly artistic culinary and musical talent! I don’t know if it’s the warmth in the air or being able to drive with the windows down again, but it seems everywhere I turn I find something more and more magical about Chester County. Each town has something special to offer and it’s been so much fun getting to know the nooks and crannies of our area throughout the first year of CC. So, thank you to those that support what we do at CC by eating, drinking, listening, playing, cooking, exploring and growing in such a deliciously diverse place we call home!

While you enjoy the goodies from this issue full of photos from our 1-year anniversary party, music reviews and local foodies news, don’t forget to join us online on facebook and twitter.

In our next issue, find out who won our makeover and cover-model contest and get all the info you’ll need to celebrate summer in Chester County!

Cheers
Mary Bigham
Contributing Editor
www.wcdish.com

We’re on Facebook!
search for CC: Chester County Cuisine and Nightlife

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Happy Anniversary People!

Who needs some fancy schmancy hotel room and Zagat-rated restaurant to commemorate their 1 year anniversary? Not the creative and resourceful gang at Chester County Cuisine and Nightlife! With Chester County's natural beauty blossoming all around us, a night under the stars is a seasonally perfect way to celebrate such an occasion. The bugs have yet to swarm, the nights are still cool and arid and the temperature is just right for snuggling around a campfire. Of course, the gourmands at CC aren't just going to send you out into the woods with a stick and some hot dogs. This is our anniversary after all... the menu's gotta be kind of special. But, first things first!

Kiss the Cook

The best, best, best variation on the tried-and-true fireroasted weiner? Buy a pack of chicken sausage (my personal recommendation is Trader Joe's Jalapeno flavor) and a pack of crescent rolls. Put the sausage on a stick and wrap it in the dough. Cook that bad boy until the dough turns a golden brown. You're welcome in advance. Want to class it up even more? Marinate a thin cut of steak, like a London broil, in a sealable container, being sure to bring an additional rack for the grill in case cleanliness is an issue. Individually wrap small potatoes in tin foil and begin cooking them in the coals about 30 to 40 minutes ahead of the meat.

Make a Wish

Gazing up at the stars, let's wish for many years of CC Cuisine and Nightlife fabulosity to come!

Pitch Your Tent

My favorite local campground is Hibernia Park. Besides the convenient location, there's a good offering of meadows, streams, woodlands and a nearby lake to satisfy every camper. Hibernia also offers playgrounds and pavilions for more structured activities and the kiddos. Call 610-383-3812 for more info. Also close to Hibernia is Birchview Farm Family Campground. Their sites are $25/night and can be reserved at 610-384-0500. In Downingtown, Brandywine Creek Campground is located on Creek Road near Kerr Park and convenient to Struble Trail. Tent sites are $25/night and available at 610-942-9950. For a West Chester-area locale, try KOA Campground on Embreeville Road. It's country-quiet/Dub-C-close location makes it another favorite of mine.

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Brick oven bread baker to open in Phoenixville

Seeking an escape from the chains of corporate America, Jerome Sheehan sought to embrace a fresh, localized trade that would allow him to individually give back to the community.

A resident of Wayne, soon Phoenixville, the corporate accountant transformed into a courageous locavore and through discussions with Rich Holick Jr. of Artisans Gallery and Cafe, became invested in the techniques of artisanal brick oven baking.

A speedy alteration of lifestyle encapsulated Sheehan as he was in spices to imbue olives with hearty, crusty loaves in hand, and soon, pushed pen to paper to lease his own location — one that is directly next door to Iron Hill Brewery.

Aiming to compliment the local community and assist with the area’s ongoing revitalization with his fresh out-of-the-oven flavor, his store, Brick Oven Bread and Cheese Shoppe, is slated to thrust open its doors by late April.

Already a bread provider for dinner rolls and ciabatta sandwich buns for a few doors down, Marly’s Restaurant, Sheehan additionally increased his one-man shows to three, adding local residents Andrew Reynolds and Ariel Cantara to his gourmet team.

Together the trio will sculpt, brick-by-brick, the location’s oven, under the guidance and expertise of Sweetwater. “Making the oven ourselves represents the philosophy behind us,” suggested Reynolds. “We get our hands dirty to make our products ourselves, even the oven.”

Bridge Street’s newest business is also inspired to be a “Phoenixville business for Phoenixville,” wishing to keep everything local, especially the ingredients, as well as keeping deliveries close-to-home.

“We’d like to provide breads to local businesses where we are walking down their orders to them,” said Cantara. The local bread bakery willingly collaborates for customization in wholesale ordering, being flexible if a business wishes to cut down or add to their orders, she said.

As the shop’s name assumes, bread is just the beginning. All the accompaniments for gourmet provisions, from up to 40 hand-selected artisan cheeses, especially from locally-produced makers, to cured meats, smoked fish, homemade hummus and handpicked olives, are for sale, should you be inspired to populate your artisan white and wheat grain loaves.

Also, in hopes to approach appreciators of artisan goods, the gourmet stop will host tastings on weekends, including offering flights of Iron Hill beers paired with several of their cheeses, sampling an array of honeys and olive oils, and much more. “We plan to host a studio where people can bake their own breads,” Cantara added.

Preparing for opening day of Bridge Street’s latest, the couple continuously brushes up on their bread and cheese knowledge, allowing for them to confidently spout recommendations for any patron’s desired tastes. “These positions are exactly what we wanted,” said Cantara of her and Reynolds signing on to accompany Sheehan in his doughy dream.

Currently, with a fridge full of chunks of cheeses for sampling, the duo is adamant in suggesting that everything is taste test-approved. They additionally encourage visitors to ask for samples of their products at the shop, if they are curious of the tastes prior to purchase.

Besides organic loaves, the Bridge Street brick oven will also sculpt bagels, scones, pita chips, and more, but will shy away from desserts because they typically “can be unhealthy.”

Aimed to take full advantage of their local businesses’ namesake, the trio will make use of the oven for different buns and breads even during its cooling, making use of different spots inside its interiors.

If there’s an abundance of leftover breads, the Bridge Street brick oven will also sculpt bagels, scones, pita chips, and more, but will shy away from desserts because they typically “can be unhealthy.”

“A lot of artisan bread companies expanded and sacrifice quality for quantity,” he concluded. “We want to make it in Phoenixville and stay local.”

Brick Oven Bread and Cheese Shoppe, 138 Bridge Street, brickovenbreadshoppe.com

Station Taproom

DOWNLOADINGTOWN – In what was once a family pharmacy and drugstore, and then became a bar, the Station Taproom is now set to open.

In the 200 block of West Lancaster Ave., directly across from the Downingtown train station, the Station Taproom is the brainchild of two Drafting Room alums Sean McGettigan and Mark Barthmaier.

Both were bartenders there for several years. McGettigan left in January to set up the Taproom, Barthmaier two years earlier to seek his fame and fortune in New York City.

Not including the price of a liquor license, the pair will spend $100,000, all told, to resuscitate the former Jimmy’s, a long-vacant neighborhood bar and hang-out, into a swank but comfortable bar with pub grub and a constantly changing offering of 12 craft brews on tap.

“We want to display beers and spirits from around the world,” McGettigan, 31, said during a recent tour of the 1,300-square-foot bar and restaurant. “When one beer tap is done, we’ll replace it with another. We’re always on the lookout for new and different brews.”

During that visit, Taproom employees tasted vintage bourbons and scotches at the gleaming cherry bar. Three of four walls are painted warm golden tones; a fourth is the original brick, opened up to display a brand new kitchen with bright, never-been-used stainless steel cookery hung on display hooks.

Chef Tim Smith, who came to Chester County from Rochester, N.Y., will cook burgers, salads and sandwiches once the restaurant opens. It will be open every day but Sunday, from 3 p.m. until midnight.

The space seats 45 to 50. The wrap-around 21-foot cherry bar is the handiwork of Chester County master woodworker Andy Desiderio. His company, Hope & Anchor Woodworks, also made and installed the back bar, crown molding and other wood architecture. Desiderio uses shellac, tung oil and wax to give his pieces a tough skin but one that can also be stripped easily, once it’s endured the wear and tear of wet glasses, sharp elbows and jewelry.

Owned by Rick Chennisi, the four-story brick building was once home to a family pharmacy. The owners lived “above the store” and responded to a tinkling doorbell when people needed to come in and pick up a prescription or buy something else, McGetgigan said.

To contact correspondent Sarah E. Moran, send an e-mail to smoran219@msn.com.
Recipe Contest Winners!

And now, the 7 finalists include:

- Dana Kaplan’s Risotto al Prosecco e Parmigiano
- Jane Nocito’s Father in Law’s Pork Shoulder with Fennel in a Lemon Caper Sauce
- Jen Galfano’s No Fail Fast, Yummy Penne Pasta with Artichokes, Fire-Roasted Tomatoes, Black Olives and Feta
- Amy Diehl’s Carmie’s Chicken Milanese with Lemon Arugula and Rosa Sauce
- Lynne Laino’s Chicken Thighs Oso Bucco with Risotto Style Barley
- Kathleen Smith’s Crespella di Prosciutto Cotto ae Mozzarella
- Kim Dec’s Orecchiette Pasta with Ground Sausage, Plum Tomatoes and Baby Spinach

The Best Recipe Winner is:

Congratulations to Kim Dec, for her Orecchiette Pasta with Ground Sausage, Plum Tomatoes and Baby Spinach. She will be celebrating with 15 of her friends at Avalon and will see her name and her dish featured on the menu. The other top-2 recipe winners will receive dinner for 2 at Avalon.

“I wish they all could have won because they were all really wonderful recipes,” said owner John Brandt-Lee. “After recreating and tasting them all, the Orecchiette Pasta dish was the one I could really envision being on my Spring menu, and the flavors are all there for a well-rounded dish.”

Here are 2 of the top recipes to recreate at home:

**Penne Pasta with Artichokes, Fire-Roasted Tomatoes, Black Olives and Feta**

by Jennifer Galfano

This recipe is a great way to use pantry staples. Since we always keep these ingredients on hand, we know we can make a no-fail, fast and yummy dinner without any effort at all! We also put this together for last-minute guests without a thought and everyone always asks for the recipe, so it has become a friend and family favorite.

- 16 oz penne rigate
- 3 tbsp extra-virgin olive oil
- 4 cloves garlic, chopped
- 15-oz can diced fire-roasted tomatoes
- 1/2 tsp kosher salt
- A pinch crushed red pepper flakes
- 1/2 cup marinated artichoke hearts, chopped
- 1/2 cup crumbled feta
- 2 Tbsp capers
- 1/3 cup kalamata olives, pitted and halved
- 1/3 cup freshly grated pecorino romano
- 1 tbsp chopped flat-leaf parsley

**Orecchiette w/ Ground Sausage, Plum Tomatoes and Baby Spinach**

by Kim Dec

- 2 links of italian sausage (I used a turkey version)
- 1 can peeled tomatoes, drained and chopped
- 3 tbsp butter
- Handful baby spinach
- 1 onion, chopped
- 1 garlic clove, crushed
- 1 tsp oregano
- 1 lb or so of dried orecchiette
- 1 tsp olive oil
- Salt and pepper

Serve with additional grated pecorino romano cheese and freshly cracked black pepper, if desired.

Melt the butter in a deep skillet on medium high, with a little olive oil. Remove the casing from the sausage and brown the sausage and crumble in the pan. Add onion and garlic and cook until translucent, about 5 to 7 minutes.

Meanwhile, boil the water for the pasta and cook to package instructions.

Add tomatoes, spinach and oregano to pan and season with salt and pepper to taste.

The tomatoes will form a nice base in this sauce. When the pasta is done, drain and add to pan. Mix well and serve. Sprinkle with grated cheese.

More about Avalon’s Sunday Night Dinners:

Avalon is now serving Sunday Night Family Dinners for groups of 4 or more. The prix fixe menu is designed to encourage families (or groups of 4 or more) to come together for an old-fashioned Sunday-Night Family Dinner to share good conversation & hearty Italian cuisine.

Three prix fixe menus offer a wide variety of choices—designed to please every palate—foodies, vegetarians, traditionalists and even picky children. Highlights include Parmardella Pasta with Lamb Bolognese; Baked Salted Cod Piccata; Pork Trio: Tenderloin, Shoulder, Sausage with Bell Pepper Stew. Adult prices for antipasti, pasta and dolci start at $20.95 with the option of adding a fourth dish for $27.50 to $37. Half-price for children ages 11 to 15; free for children 10 years of age and younger. Reservations suggested. Call 610-436-4100.
I had heard the buzz about the tasty Foster Boys sandwiches for months through friends, tweets and Facebook messages, so I finally made a trip to Downingtown to experience the goodness for myself.

Aesthetically, it’s a typical pizza shop, but the clean lines and trademark blue and white decor made me feel comfortable as soon as I walked through the door. There’s something about a family-run business that gives me the feeling that all is right with the world, especially with signs on the wall that read “Enter as strangers, leave as friends.”

Life lead the brothers to have some continuous role in the food industry, working behind the line at various restaurants. When their father decided to make his dream a reality and open a family-run restaurant, he set out to have the best of all the foods in one location from pizza to pork sandwiches and cheesesteaks. With that mission, the boys certainly do not disappoint.

Just 1 year since opening Foster Boys they have been voted “The Best Pizza in Downingtown” by members of the community as well as being voted “The Best Hoagie and Deli Sandwich in Chester County” by a Daily Local News poll.

I had the Ultimate Italian filled with thinly sliced high-quality Boar’s Head meats and I opted to have their home-made long hot peppers on the side. The meats and cheeses were piled SO high I was worried it would all spill out as I bit into it, but Dave was steps ahead of me and explained that’s why they slice the meats so thin so that “they melt together in each bite” and oh boy did they ever! Each bite was like a beautifully orchestrated masterpiece with the right amount of sharp provolone, chewiness and texture from the bread (with sesame seeds on top...oh la la!) and layers of flavor from the meats.

Although I shouldn’t have been able to find room for it, I couldn’t pass up the chance to try a bite of "Mom's Brownies," which were picnic-ready, wrapped in wax paper and sealed with a sticker with their logo on it. And it was just how a brownie should be. I’m not a fan of the cake-like brownies, so I was thrilled to bit into this moist, dense, rich brownie packed with nuts and chocolate chips.

On this trip I wasn’t able to get a taste of their pizza, which has won over the hearts of Downingtown locals and as Dave told me, “We do have great pizza, but with so many pizza places in the area we are okay not having the best. But, we make quite sure we have the best sandwiches!” And that they do.
The windows were down, the wind was in my hair, the setting sun’s warmth was hitting my face and I was enjoying the mix my brother, Matt, so graciously prepared for our ride. I bet you think this sounds like a good combination no matter where you’re headed, and you’re right. But this laid out a perfect foundation for the sold-out Vampire Weekend show that we were attending later that evening.

Once we were settled, beverages in hand, the opening band, Abe Vigoda, took the stage. They are now based out of L.A., though they originally hail from Chino, California. Once referred to as a tropical punk band, recently they’ve tried to bring out more of their dark indie side and not be as “bouncy.” After hearing them, they still have a punk undertone, but are trying to layer in other sounds with that. At times, their songs moved from a pop-punk feel to an electro-beat feel reminiscent of The Smiths, which was a small improvement. In my opinion, the drums were slightly elementary and the vocals seemed forced. I was neither here nor there with this band; I didn’t love them, but I didn’t hate them. Needless to say, I was ready for the main attraction.

Vampire Weekend entered the stage just before 10 P.M. An indie rock band from New York City whose members met and formed the band while attending Columbia University, Vampire Weekend’s first, self-titled album was officially released in January 2008. Although it was technically a success from the very beginning, it went under the radar and the general public didn’t catch on until a bit later. Their songs have been featured in a few movies, like Step Brothers, Nick & Norah’s Infinite Playlist and I Love You, Man. Their second album, Contra, was just released in January 2010 and debuted at #1 on the Billboard 200. With 2 performances on Saturday Night Live under their belts, they are becoming more and more popular with mainstream listeners. By the time their next album rolls around, the possibility of seeing them at a smaller venue is going to be pretty slim.

As they came to the front of the stage to wave to the fans, I wanted to give Chris Tomson (drums) a giant hug. He was sporting a Phillies-style Phish t-shirt (picture Mike Schmidt era). If you didn’t already know, I’m a huge and I mean HUGE Phish fan, so this obviously brought a big smile to my face. Ezra Koenig (lead vocals/guitar), Rostam Batmanglij (keyboards/back-up vocals), Chris Baio (bass/backup vocals) and Chris Tomson took their places and prepared to give us a great show.

They opened with “White Sky” and went right into “Holiday,” both from Contra. The third song, “Ladies of Cambridge” from their debut album, was a treat because it is only included on the Japanese version of the album. The band had extreme energy, which kept the audience involved and enthusiastic throughout the show. They closed the regular set with one of my favorite songs, “Campus,” which has great lyrics and a fun, catchy melody. I hear it and am transported to one of the best times of my life - college. Then they went right into “Oxford Comma,” which is always a crowd pleaser.

After a quick break, they emerged to give us appreciative fans a 3-song encore. They opened with “Horchata” (which, in my opinion, should have been their first single off their second album because people love to sing along and this is a fun, yet easy song to do) and then hit us with 2 greats from the first album: “Mansard Roof” followed by “Walcott.” As with any good concert I’m never ready for it to end, but all good things must come to an end, I suppose. The sound this band put out was nothing short of amazing, although I would rather see them somewhere other than the Electric Factory because you can hear everyone’s conversations and I just want to hear the music; however, that fact aside, it was a great show. I loved every second and I wasn’t the only one. Before we left, I asked our neighbors what they thought of the performance and I’ll close with their answers. Until next time, have fun and soak in some music in this gorgeous spring sunshine.

“They sound live just as they do in the studio...great!” – Shaun Kean

“Amazing. I was very much reluctant to see them live, but they did not disappoint.” – JoAnn Cice
A bloke pushing 58 seems to be perfect fodder for the probing routines of our good friends in white coats. Lankenau Hospital should have a plaque for me in their parking lot as I regularly stop by for a quick prod and one of their superb espressos from the cart in the lobby.

My insurance broker advised me that due to my recent smorgasbord of mid-life check ups, the insurance carriers have decided I’m a bit of a risk. Being a Brit I thrive on irony and my predicament is sadly ironic.

As I was coaxing my heart rate along on the treadmill during my stress test, the attending nurse started “probing” my wine knowledge and asked whether I believe the reports which suggest a glass of red wine a day helps us live longer. The same question was directed at me while my GP was probing in areas which aren’t conducive to conversation. My cardiologist usually greets me with a derogatory editorial on the amount of excess body around my midriff and then he smiles and proceeds to describe wines he recently enjoyed with his wife. Another physician whose visits take us into an area which one might categorize as “too much information” for my readers is a multitasker who manages to inflict severe discomfort on me while at the same time referring to his wine app on his iPhone and reporting to me on his recent wine acquisitions.

The irony is that most doctors I know are also very astute wine lovers. In addition, most people I’ve met in the medical profession concur with the medical reports promoting a glass of wine each day for a strong heart and the promise of an extra birthday candle on our cakes. But do those intellectuals who underwrite life and disability insurance have the slightest interest in the nature of my career? Do any of the insurance application forms ask how many glasses of red wine we drink each week? Of course they don’t.

So dear readers, I think the medical community who issue these proclamations about wine being healthy for us should perhaps not direct their studious results to the consumer, but send them to insurance companies. The arrogant insurance underwriters, who are as proficient at reading a medical report as I am at reading a quantum physics manual, should recognize wine drinking in moderation as an “asset” to our medical records. Until they do, we will undoubtedly live longer, but often without adequate insurance coverage. As for my cardiologist at Lankenau, he wants me to lose 30 pounds. He’s all heart!

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.
THE DATE
• SHERI: We went to Verona Ristorante and I was excited because I absolutely love BYOJs.
• TONY: We ate and chit-chatted on family, work and the usual suspects.

THE CONVERSATION
• SHERI: I talk to strangers every day for a living and am social by nature, so it was not awkward at all; however, it was even more comfortable because he is hilarious and outgoing.
• TONY: The conversation was smooth, not awkward at all. I told her some funny stories from the past and she did the same. She said that she ends up washing her car a lot because she parks somewhere where lots of birds end up pooping on it.

THE RESTAURANT
• SHERI: I had not been there before. The atmosphere was comfortable and the restaurant had a quaint ambiance and good decor. The menu was varied enough so anyone could find a favorite.
• TONY: I had never been there before but it was cozy and well-decorated. Italian music played lightly in the background. The menu had lots of items that looked savory. There is an outside veranda that will probably be a nice place to sit in the summer.

THE SERVICE
• SHERI: Our waitress was fabulous. Not only was she efficient, but she was friendly and quite helpful. I’m a big stickler for quality service and she totally surpassed my usual expectations. There was no rush at all! We were actually the last people in the restaurant.
• TONY: The waitress was friendly and definitely knew the menu and mentioned a few tasty specials. Every now and then she’d zip over and make sure we were enjoying everything. The owner came over a few times and was very friendly, too - he has worked with some important chefs and seems to know how to make a great menu.

DRINKS WITH DINNER
• SHERI: Tony was kind enough to bring a nice bottle of white. It was very light and just how I prefer it.
• TONY: We drank a bottle of Riesling and the owner brought us glasses of orange-cello as well. Sheri decided to do the orange-cello as a shot! She is hardcore... ha ha.

THE FOOD
• SHERI: To start we had the antipasto Italiano. It was an assortment of various meat, mozzarella and peppers and was quite fresh. I had the risotto and it was amazing. We each got a dessert as well, which were fantastic! I thoroughly enjoyed dessert, as per usual.
• TONY: We got the Carpaccio di Manzo as an app - it was a selection of meats and cheeses and was pretty good. For her entrée, Sheri went with the risotto and I went with the Vitello alla Verona, which was veal, shrimp, lobster meat and some veggies. Mine was good but I should have ordered it with pasta. My fault, though! I thought it came like that. Sheri’s risotto looked pretty filling, as she only got through half of it. Dessert was rocking! A big tiramisu for me and Sheri had some kind of chocolate and vanilla ice cream dessert, which she enjoyed.

CONVERSATION AND CHEMISTRY
• SHERI: I feel like there was instant chemistry, at least from my perspective. He was totally my type of guy in that he was smart, funny and good looking to top it off. It struck me as particularly interesting that he had such varied interests and tastes, many of which were similar to mine. Overall, I was attracted to the fact that he is a well-rounded person.
• TONY: Our conversation didn’t really stop or stumble at all. She seemed fun and seemed like she had a good head on her shoulders. Also, if she can listen to my stories for a couple hours, she can’t be bad! And she likes to pump iron! She has some firm biceps. Staying in shape is important, so that was nice to see. After dinner, we zipped over to MacKenzie’s bar for an hour and listened to some bad karaoke.

DID YOU EXCHANGE NUMBERS?
• SHERI: We sure did.
• TONY: Yes, exchanged numbers - she mentioned working out together some time. That sounded fun - and then I’ll be able to yell at her if her form is bad...ha ha.

WAS IT A MATCH?
• TONY: It was a fun time, but you can’t tell that in a couple hours!
• SHERI: I think so.

WAS THERE A KISS?
• TONY: No way - girls have germs!
• SHERI: I don’t kiss and tell. You’ll have to ask Tony.

WILL THERE BE A SECOND DATE?
• TONY: The stars could align for that.
• SHERI: We shall see. That ball is in his court.

HOW DID YOU LEAVE IT?
• TONY: We said let’s chat or text over the next week and see how our schedules break.
• SHERI: That we would talk to each other soon.

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 wcdishe@gmail.com. When we have a match for you, we will let you know.
20th Anniversary Celebration

Features for April every month until 2011
- Veggie Italian Oval
  $5.75
- Westbrook Lunch Hoagie
  $5.75
- Flyin’ Hawaiian
  $6.45
- Stir Fry Chicken Dinner
  $9.99

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INEBRIATED BY ART

I frantically fumble through my consol and dashboard looking for the telltale glint of metal, glancing into my rearview mirror. I moan here she comes; the scariest lady in town, this lady will never have a flattering song written about her. Her evil countenance, like some sort of malevolent, wrathful, ghost pacing down the sidewalk towards my car. This is the lady who turns my beautiful $1.75 Fennario’s coffee into a bitter $20 concoction.

She is the parking meter lady.

Now, over the years, I have had the misfortune or good fun of running into some nasty characters who couldn’t take no, or you’re done buddy, for an answer, usually resulting in some sort of physical altercation. Now I am generally against violence but when duty calls sometimes you have to grab the mop by the handle and mop up the dirt with some vigor.

So anyway, who is this scary lady, well as in many things in life a gentlemen never names names – just tells his story and maybe makes up a nickname. So for the sake of making this story more interesting I will name our scary lady Meterzilla. I look back down at my dashboard nervously looking for a rounded object, a sacred talisman against $20 COFFEES, eureka, there it is I’m saved. Thank you Jesus!

DAMN IT. IT’S A NICKLE but alas not the Talisman I was looking for.

My neck hairs stand on end (yes ha ha some would say those were my only hairs, not that funny but partially true). I sense impending doom. I look outside my window gulping nervously. She looks at me balefully jotting down in her fateful ledger my doom.

I am looking for a quarter miss I say, slightly flustered by her menacing stare, like a vengeful owl, and me but a little bunny rabbit stuck in its gaze. Well keep looking she says, and I ever optimistic look around while she impatiently stares. I’m gonna have to get change inside I say, “I will be right back.” I then run into the coffee shop to get change, quickly with a knowing look my savior gives me some quarters while muttering words of luck and encouragement. Thank you I say to her as I run back out to pay the meter. Alas I am too late.

So over the years I have met many people good at their jobs, but some jobs like Mike Roe from dirty jobs could tell you just are not worth it. To all you meter people out there good and bad, yes I actually know a few nice ones, give a guy a break, give a person a moment or two to get change $#@$%$. And to all you readers out there, remember to keep some quarters in your car, and try to avoid the parking Nazi and the Meterzilla – all the stores in West Chester will gladly give you change to stave off the infection of the quickly earned $20 coffee.

Farewell and good motoring.
- James Lee Burk

There on my windshield, like an albatross on my soul, lays another $20 COFFEE.

INEBRIATED BY ART

BY JAMES LEE BURK

BY JAMES LEE BURK

BY JAMES LEE BURK
Buy Fresh, Buy Local resource right at your fingertips!

Get fresh with markets, activities, recipes and locations on where to buy locally produced food. Bookmark it on your computer to stay up to date on anything Buy Fresh, Buy Local - Buylocalpa.org. The Pennsylvania Buy Fresh Buy Local® program celebrates regional foods - heirloom tomatoes, pasture-raised lamb, crisp apples - the abundance and diversity of foods available to you locally is truly inspirational!

Their goal is to make it easier for you to find, choose, and appreciate great local foods while supporting the farmers and lands that produce them. Wherever you find a Buy Fresh Buy Local® sign or label – in a store, market or restaurant – you’ve found a business with a commitment to feature local foods and support local producers.

Buy Fresh Buy Local® chapters in Pennsylvania are managed by a diverse coalition of partnering organizations and agencies, supported by a growing community of local volunteers.

All of this abundant grassroots energy is coordinated by the Pennsylvania Association for Sustainable Agriculture (PASA), on behalf of our national partner, the FoodRoutes Network.

Want to be even more involved? Join the Good Food Neighborhood

The Pennsylvania Buy Fresh Buy Local ® program has been bringing together local farmers, chefs, grocers, market managers and others since 2003, with the aim of helping consumers find, choose and appreciate great local foods. But there’s been someone missing: YOU! A vibrant local foods community depends just as much on informed, involved eaters as it does on responsible growers and robust markets. What’s on the menu here at GFN? The great taste of local food. The thrill of discovering fresh new sources. The camaraderie of fellow foodies. The goodness of supporting a growing local food network. Whether you’re a seasoned local bounty hunter or newly tuned into local flavor, the Good Food Neighborhood is your link to other food fans: a fresh, local group devoted to fresh, local food.

Besides the satisfaction of knowing that you’re helping support our Buy Fresh Buy Local outreach work throughout Pennsylvania, there are a number of great benefits you’ll enjoy with your annual membership contribution of $30:

- Personalized seasonal product updates from local food providers on this website
- A subscription to Eaters Digest, our monthly e-newsletter on good food news in Pennsylvania (and beyond)
- Occasional offers or other rewards from local food businesses near you
- A seat at our Community Table, where neighbors connect around local food shopping, cooking and learning
- Insider info on tastings, farm tours and other local food events in your neck of the woods
- Discounts on apparel and other goodies purchased from our online marketplace

Still not sure you belong in the Neighborhood? You can quickly sign up at http://www.buylocalpa.org/signup (it’s free) and explore your local food community to see how you can support local!

BY MARY BIGHAM
WC DISH

Upcoming Events at Black Walnut Winery

Mother’s Day
Sunday, May 9th, 2010

Wine and Chocolate Gift Package - $30 + tax

Show that special woman in your life how much she means to you with a basket from Black Walnut Winery. Indulge her with one bottle of Black Walnut Winery wine (your choice), a box of chocolates from Prestige Chocolate, and a Black Walnut Wine Glass.

Gift packages must be ordered/purchased in advance by stopping by the winery during normal business hours or by calling the winery (610-857-5566). Orders over the phone via credit card only.

Deadline for placing orders: 6:00 PM May 2, 2010 (Sunday)
Pick-up orders at winery: Begins 10:00 AM May 8, 2010 (Saturday) - 5:00PM May 9, 2010 (Sunday - Mother’s day)

Bring in this advertisement and receive 1 free tasting ($6.00 value) and $2.00 off any bottle of wine.
Expires: Friday May 28th 2010

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Space available for rent for private parties and special events. Contact us at events@blackwalnutwinery.com for more information

SEASONAL HOURS - CHECK WEBSITE
Dear Readers,

I have a confession to make. For the last five years, I have written food, beer and restaurant reviews for WC Dish and Chester County Cuisine and Nightlife. I’ve judged cooking competitions at the West Chester Restaurant Festival. Food is a huge part of my life, and I love sharing my passion for gastronomy. However, behind it all stands a rather embarrassing fact – I myself cannot cook.

True, I know good food when I taste it, but when it comes to making something myself, I am much more likely to pour a bowl of cereal than tackle a Julia Child recipe. When I do make an attempt, I often get disastrous results. (I once made an anniversary dinner for an ex-boyfriend that turned out so badly, we had to order pizza.) One would imagine that a food writer should possess more kitchen finesse than the average person, but if anything, my culinary knowledge makes me more acutely aware of how badly I cook.

So, when I heard that Food Network was hosting a casting call for their TV series Worst Cooks in America, I had to apply. A quick email and photograph prompted a return call from Food Network inviting me to the Loews Hotel last weekend to join over one hundred other terrible home cooks for interviews with the casting crew.

On a beautiful Saturday morning, I found myself waiting four long hours in a windowless conference room at the Loews hotel. Applicants of every walk of life were there – young couples, older families, even a nun whose cooking was apparently less than heavenly. I brought Mary Bigham, editor at CC, and a bowl of beer ice cream (which, as some of you may remember, was an experiment I wrote about several years ago) to prove my lack of cooking skills.

Hour after hour, we waited for my turn to audition. We passed the time mainly by making fun of other contestants being interviewed. Particularly entertaining was an entire family dressed in Eagles gear, sisters who seemed to have taken their makeup cues from the Twilight movies, and a chauvinist young man who said his fiancée “had better learn how to cook before we get married, because I’m not going to do it.”

Finally, I was called in from the general cattle arena to the casting call room. Expecting an entire panel of judges, I instead met a somewhat snippy girl in her mid-twenties who interviewed me for about two minutes before she told me I was done (more accurately, she was done with me). After a couple quick questions on camera, I had completed my interview. Four hours of waiting for an interview lasting less than five minutes left me feeling slightly dejected, I will admit. However, Mary brightened my spirits by reminding me that we still had a few Guinness cans left over from the beer ice cream concoction.

I was told that I would be contacted should Food Network consider me for a spot on the show, but I’m not holding in my breath. For now, I’ll keep trying great recipes presented in CC and work on improving my kitchen skills – or, more likely, just keep ordering takeout!
Bloodfeathers. Sounds like something you wouldn’t want to see. You would be wrong. And with answers like this one, from a previous interview how could you not want to?

“How did the band start?

BEN: We were all working in a DVD polishing plant, and the work was really hard and long. Drew said one day, “Let’s quit this B.S. and become Astronauts!”

Then that turned out to be really complicated, so we just started playing music FOR the astronauts and they seemed to like it, and told us to go “pro,” so, you know, here we are.”

I saw them at the Note. It’s great seeing Philly bands in West Chester. I’d rather walk to a club than drive to the city. Mainly it’s because I have to get home and to work the next morning.

So to the Note I went. With a Red Stripe pounder in hand (thanks for carrying those to the fine people at the Note) I caught their set. It’s rock and roll. It’s music for the summer.

I could probably go on but I’m not going to. All you need to know is that if you get the chance to see them live – do it.
It has been more than four decades since singer-songwriter Richie Havens embarked on a historic solo career that continues to this day. Arguably one of the most resounding musical voices of the sixties, Havens became an overnight sensation with his infamous three-hour set opening the original Woodstock concert in August of 1969. The recipient of numerous honors and critical acclaim, Havens' illustrious career has yielded twenty-five albums, found him in the company of presidents, movie stars and world leaders while circling the globe many times over sharing his message of peace, love and change. Performing at an exhaustive pace, Havens is showing no signs of slowing down as he continues his life long journey as a “voice of change”.

As a young man, Havens gravitated toward music initially with street corner doo-wop groups and eventually through gospel music. By the age of twenty Havens discovered the fertile poetic environment of New York's Greenwich Village. “I saw the village as a place to escape in order to express yourself”, recalls Havens. “I had first gone there during the beatnik days of the fifties performing poetry, then I drew portraits for two years while staying up all night listening to folk music. It took a bit longer before I gave thought to picking up a guitar.” Havens' musical artistry soon garnered much deserved attention. By 1967 Havens released his long awaited debut “Mixed Bag”, setting the tone for an incredibly creative fertile period, which saw the release of some of his best work. His 1968 sophomore release, “Something Else Again”, was Havens first charting record. With the decade coming to a close, Havens was enlisted to open the historic Woodstock concert in Bethel, New York. Havens held an estimated crowd of 400,000 captivated for nearly three hours while he exhausted his repertoire, offering repeated crowd induced encores. It was during this set that Havens' classic song “Freedom” was given birth. “When I flew over the crowd, I said to myself, … I said, ‘If they put this picture in the newspaper, it’s all over for the establishment because now they can’t hide us anymore. It was an amazing experience that really helped my career and one that I never grow tired of talking about.” On the heels of Woodstock, Havens gained notoriety on a global scale and never looked back. He recorded an amazing interpretation of the Beatles “Here Comes The Sun”, helping him reach Billboard’s Top 30 Chart for the first time. National television appearances on The Ed Sullivan and The Tonight Show continued the momentum, earning him return appearances. Havens soon expanded his talents and landed a role in the original 1972 production of The Who’s Tommy. Film roles soon followed, featuring a co-starring role opposite Richard Pryor in “Greasied Lightening”. Havens used his notoriety to make a difference beyond the arts, addressing environmental issues by co-founding “The Northwind Undersea Institute” followed by “The Natural Guard”.

Throughout the eighties and nineties, Havens toured relentlessly while continuing to release an occasional album. Having long been recognized as a symbol of peace, Havens was asked to perform by the Dalai Lama solidifying his place as both an artist and a humanitarian on a global scale. Throughout the remainder of the decade and beyond, Havens lived out of a suitcase, sharing his songs of social and political change, while a whole new generation embraces his music and his spirit. “It’s a brand new world”, says Havens, “And it’s just beginning again, but on such a wonderful level of being able to communicate with each other directly, being able to talk to people all over the world. In the last two years, the youngest people are asking me for the oldest songs, … I’m talking kids. It blows my mind. I look at them and go, ‘How could you have heard that song? I haven’t sung it in 20 years!’ It’s like I’m just starting now. I’ve finally got a career.”

On April 9, 2010 Havens made a return appearance at Phoenixville's Colonial Theatre. Greeted by an audience of several hundred fans, Havens performed a ninety minute set, which included the classics “Here Comes The Sun” and “Freedom”, while sharing stories of his childhood in the early days of New York’s Greenwich Village folk music scene. In the twilight of his career, Havens hasn’t lost a step displaying grace and a demeanor that is both poetic and captivating. His genuine love for his craft and the appreciation for his audience were visible from the opening note accentuated by his timeless voice, which is only getting richer with age. To experience Havens live is an unforgettable experience not to be missed.

To stay up to date with Richie Havens go to www.richiehavens.com for future shows coming to the Colonial Theatre visit www.pointentertainment.com

It was a first-ever buyer/grower event in Chester County organized by the Pennsylvania Association for Sustainable Agriculture (PASA), an organization that aims to support farmers and build relationships between producers and consumers.

Growners of fruits and vegetables, makers of cheese and producers of meat showcased their wares for local representatives of restaurants, supermarkets and farmers' markets in an effort to make local food connections.

Restaurant Alba's owner and chef, Sean Weinberg, said when he opened his restaurant five years ago it was with the intention of using locally grown and produced ingredients. That was why he chose the location he did, he said – to be closer to the Chester County farms that would be his suppliers.

Weinberg said it's "very possible" to run a successful and profitable business while using local goods. "You just have to be smart about it.”

Meaning when you use local ingredients you might not be able to have as many “components” in a dish that you would have using bulk-produced items. But, he said, the purpose of ingredients grown and produced with care, time and the freshest ingredients is to allow them to shine, not be masked, on a plate.

Sue Miller, who owns Birchrun Hills Farm in Chester Springs with her husband, supplies some of their cheeses to establishments like the Whole Foods supermarket in Kimberton, DiBruno Brothers in South Philadelphia’s Italian Market and to Restaurant Alba, which also buys the veal from the bull calves that her 19-year-old son raises.

"People are excited. There's such a demand for local food and a desire to be connected to the farm," Miller said. “They like to know that we are the cheesemakers, we are the farm.”

It's very hard work, she said. But Miller is hoping to "slowly and responsibly" grow the family business, which is why she attended PASA's event. She is also a member of its Board of Directors.

Inside Malvern’s Restaurant Alba on Monday sausages were sizzling, a variety of spotless greens beckoned to be touched and cheeses freshly cut from wheels were displayed in bite sizes.

The scene was, in a word, tantalizing.

Another way to describe it – fresh.
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CONCERTS

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THE WACHOVIA CENTER, Philadelphia. Carole King and James Taylor (June 10, 7:30 p.m.; $35 to $52); Tom Petty and the Heartbreakers with Indiary Gouy (July 10, 7:30 p.m.; $30 to $50); the Eagles, the Dixie Chicks and Keith Urban (July 17, 8 p.m.; $29.50 to $95); Imogen Heap (May 27, 8 p.m.; $30); The Black Keys, the Royal City Band with Dawn Landes (May 7, 8 p.m.; $30); Melvins and Isis (June 8, 8 p.m.; $16); Sinclairs (June 8, 8 p.m., $16); Delbert McClinton with James McMurtry (May 22, 8 p.m., $39.50 to $59.50); Levon Helm with The Wood Brothers (July 22, 7:30 p.m., $39.50 to $59.50); Level 42, 8 p.m., $25); The Dave Matthews Band with Mar-...
I want to start this review of Black Rebel Motorcycle Club’s recent date at the Theater of Living Arts by getting something out of the way up front. Men’s rooms there are awesome. Thanks Live Nation and TLA staff.

So moving on to what’s important: Black Rebel Motorcycle Club at the Theater of Living Arts with the Cobbs opening is one of my top five shows ever. That’s up there with Modest Mouse and with The Shins opening at the Trocadero, Radiohead at the Tower, Foo Fighters with Supergrass opening and Pixies on the “Sell Out” tour. It’s Pixies – how can that not make the list?

The Cobbs, in Philly, at the TLA – that’s always a win. I’d go into this song and that song and these lyrics but in all honesty, I don’t know their set list. I’ve seen them before, own the album The Cobbs “Sing the Deathcapades” and probably listen to it at least once a week. If you get the chance, go see them.

Alberta Cross played next. I’m just going to skip over this.

Finally, Black Rebel Motorcycle Club. This was the first I’d seen them since I caught them opening for Spiritualized back around 2002 (not sure on the exact year). I loved them then and things haven’t changed.

I could list the set list but I’m not going to. If you want to see it, go to YouTube and search Black Rebel Motorcycle Club Philadelphia and you’ll find the show. Someone managed to sneak in a video camera and the quality is pretty damn good.

The set was though, long and covered every song I wanted to hear, a mixture of new tunes off the latest release “Beat The Devil’s Tattoo” and back through their catalog. Black Rebel Motorcycle Club has a history with Philadelphia – they’ve crashed with, written with, recorded with and toured with The Cobbs over the years. And gotten to know friends and family. As a thank you they brought long-time friend Wally Nickelorski on stage to croon Elvis’ “Love Me Tender.”

If you like rock and you like roll, if you like all out evil sounding songs, like “Berlin” or what is possibly one of the sexiest live songs ever “666 conducer” or nice quiet Americana like “Complicated Situation,” buy every Black Rebel Motorcycle Club album, go see them live.

It’s black leather jackets, tight jeans and shirts and boots; it’s late nights with cigarettes and whiskey – it’s rock and roll.
ON THE TOWN

CC’S ANNIVERSARY PARTY, RESTAURANT WEEK AND GREATER WEST CHESTER CHAMBER EVENT

at Mas Cantina, West Chester
ON THE TOWN

CC’S ANNIVERSARY PARTY, RESTAURANT WEEK AND GREATER WEST CHESTER CHAMBER EVENT

at Mas Cantina, West Chester
WC Dish has the scoop on one of the guys behind the bar, Jordan Kennedy at Mas Mexicali Cantina, West Chester’s newest restaurant. Read on for some inside information about the goings ons from the perspective of a college-town bartender at this popular, new restaurant.

Mas is West Chester’s newest hot spot. Tell us a bit about the atmosphere.

From the moment you walk in the front door, you notice the bold décor and the South-of-the-Border feel. The authentic atmosphere is enhanced by our furniture and decorations, which were imported from Mexico. And, although the tequila bar on the second floor offers a high-energy, night-club and party atmosphere, our downstairs area is a great place to dine with family and friends.

How long have you been bartending and how did you start bartending?

I started in the restaurant business during my junior year at WCU. I began as a busser, then server and barback. Although I’ve worked as a bartender for the past 2 years, I’ve filled in at nearly every restaurant or bar position. The Bar Manager at my previous restaurant had a bartender call in sick on a Friday night and didn’t have an on-call bartender as a back up. The only experience that I’d had behind the bar at the time was that of barback, but I told him that I was willing and ready to give bartending a shot. We agreed that if I could find someone to cover my barback shift, I could tend the bar. I immediately called my roommate, who at the time was working at a job he hated, and asked him if he was interested in becoming a barback. We both got new jobs that night!

Are you from West Chester?

I was born in San Diego CA, but I grew up in Doylestown, Bucks County. Its an area that’s very similar to West Chester, which is probably why this has always felt like “home” to me.

Tell us about the food.

My parents are from Southern California and are very picky about what they consider to be “good” Mexican food. Subsequently, I have grown up with the same standards. It is very hard to find good, traditional-style Mexican cuisine on the East Coast, but at Mas we have a stellar kitchen staff and a head chef who has a great deal of experience with real Mexican dishes. Everything on our menu is prepared fresh daily and never frozen. Our vegetarian patrons are happy with our selection and our carnivores couldn’t be happier. There really is something for everyone to eat and enjoy.

What are your favorite drinks to make and drink?

My 2 favorite drinks to make at Mas happen to be my personal favorites as well. They are 2 of our Mas Specialty Hand-Shaken Margaritas, made with freshly squeezed lime juice. The first is called the El Diablo Margarita which has crushed serrano peppers added to the mix of tequila, triple sec, sugar and lime juice. If you like spicy drinks like I do, then I highly recommend the El Diablo because it does pack a punch. The Peppino Margarita is another favorite. It’s very similar to the Diablo, but we substitute crushed cucumber instead of peppers. The Peppino is very refreshing and a great summer favorite!

Best part about working at a new restaurant and at Mas?

Ah, there are so many good things about working in a new place, I’m not sure that I could pick just one. One of my favorites is the fact that I’ve gotten to make new friends among the staff. People I might never have gotten to meet. All new equipment behind the bar is nice, too. It’s a similar feeling to getting a new car - you already know how to drive but THIS is something special!
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