



CHESTER COUNTY CUISINE & NIGHTLIFE

OCTOBER 6, 2010

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TAKE YOUR PICK!
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Chester County Choice Awards are coming! *see page 15*

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He Said She Said RETURNS NEXT WEEK
In the meantime, we have a special "Where are they now?" section available available online at westchesterdish.com. You have followed our singles along on their dates and now it's time to find out if they have had a second date, if they're still dating, or if they're still looking!

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MARY'S MESSAGE:

It's time for the Chester County Choice Awards 2010, presented by Chester County Cuisine and Nightlife, The Daily Local News and WCDish.com honoring the very best of Cuisine and Nightlife in Chester County. In this issue, get the scoop on our nominees this year, the winners of the WC Dish Choice Awards and the Chester County Culinary Cook-off. Fill up on all of that plus find the best harvest foods and events in the area. Here's to fantastic seasonal eats good luck to all of our nominees for the Chester County Choice Awards!



Cheers
Mary Bigham
Contributing Editor
www.wcdish.com



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Sundays with EVAN



BY
 EVAN
 WAWRZYNIAK
 SPECIAL
 TO CC

Spend Some Time with Me

My name is Evan. I'm a current West Chester resident and awesome person extraordinaire. I am proud to have the opportunity to share my current labor of love with everyone, "Sundays with Evan."

In Clark Kent fashion, my 9-to-5 is only a boring alter ego for my true passion of entertaining and dancing (in an inebriated state) to "I'll Make Love to You" by Boyz II Men. This concept started six months ago, after the purchase of my first home. As a transplant from Detroit, purchasing a house in the borough was a bitter-sweet experience. Having no one to share the joy of home ownership with locally, I found the best way to communicate my experiences and adventures was to chronicle them once a week for my friends and family in Motown.

"Sundays with Evan" was born as a way to share my house, adventures, libations and culinary explorations with the wonderful folks back home. The name came from my general disdain for Mitch Albom (fellow Detroit and author of "Tuesdays with Morrie"). While his book chronicled the depressing tales of his time spent with a dying man, I felt it was faaaaaar more entertaining to follow the shenanigans of a person living life to the fullest with the possibility of death or liver failure. (P.S.: Everyone knows Morrie's outcome, but my weekly flirtation with even making it into work on Monday is substantially more entertaining.)

During late April, after spending a few Sundays blogging about my home, as well as the fact that I'm a Bell's Oberon-drinking, charcoal-burning, bbq'ing son of a bitch, I was able to draw the attention of current and past friends, who would eventually join me. This quickly made Sundays the most cherished day in my week.

Through "Sundays with Evan," my friends were now compelled to flock to the East Coast to join me in a weekly tradition -- not just among them, but my neighborhood and friends of friends alike. This inspired me to take my Sundays from just internet documentation to a weekly extravaganza that has expanded into a sort of expectation to the people of my community (the Historic West End).

We can make Sunday a time to get together and relax with those closest to us, while still being able to cause a little bit of mayhem. Hopefully, my tales will not only inspire you to start similar events of your own, or join me on any given Sunday to expand upon my own adventures and make each pending week more memorable than the last.

Steaks wit' a difference

Here is a taste of a recent Sunday: My take on the Philly cheesesteak, with a little of my Detroit flair. (Makes 6 steaks)

Ingredients:

- 3 flank steaks
- 3 12-inch loaves of French bread
- 6-inch block of chevre cheese
- wedge of Trugole cheese
- 1 lemon
- extra virgin olive oil
- Montreal steak seasoning

What to do:

Charcoal grill at 350 degrees
 Broiler to finish

Place flank steaks out one hour prior to cook time to allow them to come to room temperature. Season with the following: juice of 1 lemon, olive oil, and the Montreal steak seasoning (be liberal).

If using a charcoal grill (like there is any better way), mound coals in center to allow the steaks to sit off-heat when cooking.

Bring heat to 350 and maintain.

Place steaks on grill off flame around grate. Cook eight minutes each side, or until medium rare.

Cut rolls into 6-inch halves, slice open and spread chevre to inside of rolls.

Pull steaks from grill and allow the meat to rest for 10 minutes.

Shave steaks to desired thickness and stuff into rolls.

Line oven rack with foil and start broiler. As broiler is heating, cut hearty slices of Trugole and layer atop sandwiches.

Place steaks on rack, being careful to keep them upright. Broil until bread crisps and cheese bubbles and browns.

Remove from oven and ... then consume.

(Tip: If you're having more than six guests, you can place multiple large toothpicks through the steaks and cut into bite-size wedges, perfect for a snack or appetizer.)



The pick of Chester County's APPLES

The leaves have started to turn and the temperatures have finally started to fall (feel free to take a moment for a happy dance), and that means it's apple season.

Chester and Delaware counties are great sources for fresh and delicious apples. But the picking season is only until the end of October, so grab your family and friends for a fun outdoor activity!

Ever wonder why an apple a day keeps the doctor away? Apples are a tasty, low-calorie snack with no fat, cholesterol or sodium. Apples provide fiber and pectin (which helps get rid of toxins in the body and helps digestion), leave your teeth clean and breath fresh, have lots of fiber to promote a healthy heart, and potassium to maintain healthy blood pressure. Many of the antioxidants and two-thirds of the fiber can be found in the skin, so just say no to the peeler.

Pick me! Pick me!

Highland Orchards (1000 Marshallton Thorndale Rd., West Chester) offers 45 acres of apples to be picked every day from 9 a.m. to 5 p.m. Every weekend until Nov 1, they offer hayrides, children's ac-

tivities, scarecrow building, and shuttles to prime picking spots. For the next week, the core apples to be picked are Mutsu, Stayman, Jonagold, Empire and Ida Red.

Winesap, Rome, Granny Smith and Fuji apples will be available starting Oct. 9. A half-peck (approximately seven pounds) is \$10, and a half-bushel (about 21 pounds) is \$22 when you pick your own. Come during the week to have 10 percent sliced off your total bill.

Dave Hodge, whose family has owned the orchards since 1941, recommends coming as a group, registering and paying together to get the volume discount. Their market is open from 9 a.m. to 6 p.m. every day. Call 610-269-3494 or visit www.highlandorchards.net.

Picking apples at Linvilla Orchards (137 W. Knowlton Rd., Media) is an adventure that starts with a hayride to their 15 acres of trees. Picking hours are from 9 a.m. to 6 p.m., and the apples waiting to be plucked include Ida Red, Winesap, Stayman, Fuji, Granny Smith, Northern Spy, Rome and Pink Lady. These delicious treats are \$1.39 per pound, and \$24.95 for a half-bushel.

After a stroll in the orchard, head over to their farm market to enjoy apple cider, candy apples, baked goods, dairy products, fruits and vegetables, apple cider dough-

nuts, candy and much more. Weekend nights throughout October from 5:30 to 8:30 p.m. (until 8 p.m. on Sundays) can be spent on a hayride under the stars, followed by roasting marshmallows and sipping apple cider (\$7). Visit www.linvilla.com or call 610-876-7116.

Other places for apples

Pete's Produce Farm
1225 E. Street Rd., West Chester

West Chester Growers Market
Saturdays from 9 a.m. to 1 p.m. until November; West Chestnut and North Church streets, West Chester

Kimberton Whole Foods
150 E. Pennsylvania Ave., Downingtown

Wynnorr Farm
1631 E. Street Rd., Glen Mills

Pearls Farm Market Store
160 Park Rd., Downingtown

Vollmecke Orchards & CSA
155 Cedar Knoll Rd, Coatesville

Indian Orchards (pick



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Be sure to visit www.buylocalpa.org/ chester to find fresh produce near you.

Try these appetizing recipes!

Linvilla Or- chards Cin- namon Apple Chips

2 cups unsweetened apple juice
1 cinnamon stick
2 Red Delicious apples

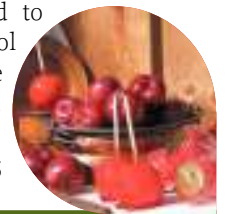
In large skillet or pot, combine apple juice and cinnamon stick; bring to a low boil while preparing apples. With sharp knife, slice off 1/2 inch from top and bottom of apples and discard. No need to core the apples since boiling in juice for several minutes softens the core and removes the seeds. Stand apples on either cut end and saw gently crosswise into very thin (1/8-inch) rings, rotating the apples as necessary to get even slices. Drop apple slices into boiling juice; cook 4 to 5 minutes or

until slices appear translucent and lightly golden. Meanwhile, heat oven to 250 degrees. With slotted spatula, remove apple slices from juice and pat dry. Arrange slices on cake-cooling racks, being sure none overlap. Place racks on middle shelf in oven; bake 30 to 40 minutes until apple slices are lightly browned and almost dry to touch. Let chips cool on racks completely before storing in airtight container.

Highland Orchards Apple Balls

Puff pastry
4 apples
1 tablespoon sugar
1 teaspoon cinnamon
2 tablespoons raisins
1 egg, beaten

Cut four squares of puff pastry large enough to wrap apples. Peel and core apples. Stand each upright on a pastry square. Fill the hollowed spaces with a mixture of sugar, cinnamon and raisins. Fold the pastry around the apples, wetting with water to make it stick. Place upside-down on a wet baking plate or pan. Brush with beaten egg and let stand to stiffen in a cool place. Bake in preheated 450 degree oven for 25 minutes.



Looking for an apple with a little more bite?

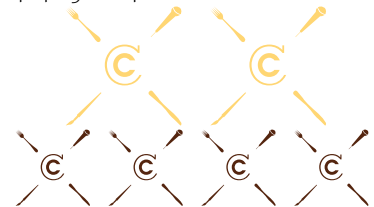
These apple-inspired drinks will be sure to keep you warm this fall!



Whipped Apple Pie Martini

(Apple Pucker, Pinacle Whipped Vodka, Goldschlager, apple cider, an apple peel and whipped cream garnish)

Featured at Ram's Head
40 E. Market St., West Chester
484-631-0241



Harvest Apple
(Stoli Vanilla, Goldschlager, orange juice, cinnamon, and apple juice)

Featured at
Doc Magrogan's
Oyster House
117 E Gay St., West Chester
610-429-4046

Hot Mulled Spiced Apple Wine

(Oct. 10, 17, 24, 31, noon to 6 p.m.)
Featured at Chaddsford Winery
632 Baltimore Pike, Chadds Ford
610-388-6221



OCTOBER FEATURES

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- MUSSELS.....\$6.45
- CHEESESTEAK OVAL...\$5.75
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Chef Q&A: JONATHAN AMANN of AMANI'S BYOB

BY
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OCT. 6, 2010 /PAGE 7

At the 31st Annual Chester County Restaurant Festival, held on Sept. 19, four notable county-based chefs competed to be the "Best Chef of Chester County."

Competing through three rounds, the chefs – Side Bar's chef Blaise Labik, Silverspoon Cafe and Catering's chef Scott Bailey, Blue Pear at the Dilworthtown Inn's chef Paul Brown and Amani's BYOB's chef Jonathan Amann – vied for the title.

One winner was the shining star, and he can be found regularly at Downingtown's Amani's BYOB.

We caught up with Jonathan Amann after his win.

Have you been in a chef competition before?

No, this was my first time competing in this type of thing. I have to say I really enjoyed it, though. I have always been a competitive person. My attitude is that anything worth doing is worth doing well.

As a restaurateur and a chef, your job is to feed people and make them happy. Is there any struggle between what you think the customers want and what would be exciting for you to create? Was it easy to conceptualize and prepare dishes for this challenge?

I think as a restaurateur, I always want to do what I think will be well received by our guests. However, as a chef, I always want to be creative and try to come up with new flavor combinations that haven't been done a hundred times before. So I guess what I'm saying is that the best thing you can do is to cook fa-

miliar food that tastes great and has a creative twist. If something is recognizable to someone but has a cool sauce or interesting ingredient, they are more likely to try it.

I didn't find the menu to hard to come up with. The ingredients were all pretty familiar to me. The biggest challenge was the time limit for each course. Anyone who has cooked beets knows that it's hard to do much with them in 20 minutes.

What was your reaction to the three required ingredients of beets for appetizer, pumpkin butter for entree and goat cheese for dessert? Was incorporating the Great Salts a challenge, or a piece of cake?

I personally like all three of these ingredients, and all three can be found on our current menu. The only one that was a bit challenging was the goat cheese for dessert. I wanted to do something that I had never seen before. I thought a goat cheese whipped cream with lemon verbena would be really interesting, but due to time constraints it didn't come out exactly as planned. I should have done a creme anglaise with it instead. The salts were a pleasant surprise, actually. They added a flavor to the food that I think really put my dishes over the top.

I know that on your fall menu, you are serving a tilapia that is similar to the pumpkin butter-glazed halibut that was quoted during the culinary battle to be the "best dish" of judge Dee Rogevich's life. Would you serve all three dishes in your restaurant? Do you feel

they are an accurate representation of Amani's?

Absolutely! I think they are exactly my type of cooking – familiar food, interesting ingredients. Everyone has had wontons before, but how many have had them with exotic mushrooms and foie gras? Halibut is common, but how about a pumpkin butter glaze and bourbon molasses sauce? I know everyone has had some kind of fruit Napoleon before, but with goat cheese whipped cream? Any one of these dishes would be perfect for Amani's, and will wind up as specials at some point or another.

What about being a contestant in the Culinary Cook-Off surprised you the most?

The crowd. I love that so many people showed up to watch, and many stayed throughout the whole event. It goes to show that people really enjoy food and want to be exposed to good food. It's very encouraging.

So, why do you think you took home the crown? How does it feel to be labeled the "Best Chef" in your county?

Well, I always try to be humble, so I would have to say that it feels great to have won, but it wasn't a victory for me as much as Amani's. I am lucky to have the staff I do at Amani's – from my sous chef to my hostess, they are all great employees and friends. This win was for them. I knew if I put everything I had into this competition, I would come out a winner,

and that would lead to more success for Amani's, and that's good for us all.

As an already well-loved chef, did you learn anything from the competition?

Not to sound cliché, but the biggest lesson I learned is that anything is possible with the right attitude. I went into the contest with one thought – I need to win this! A positive attitude is a powerful thing. I would say the benefit to competing is the exposure. Win or lose, it's still good press. Of course, winning doesn't hurt.

What's in store for Amani's?

Our plans remain the same – deliver delicious local ingredients with professional service and a warm dining atmosphere. It's worked so far, so why change it? We would like to expand our operation, possibly a second location, but it has to be right.

How would you describe your cuisine to someone who has yet to try it?

Well, as I've said, it's familiar food, but with an emphasis on using local ingredients when available. I find that the key to quality is freshness, and what better way to get fresh food than to find it locally?

Amani's BYOB at 105 E. Lancaster Ave., Downingtown. Reservations may be made by calling 484-237-8179.

For more information, visit www.amanisbyob.com. Lunch is served Tuesday through Friday from 11:30 a.m. to 3 p.m.. Dinner is served Tuesday through Thursday from 5 to 10 p.m.; Friday and Saturday from 5 to 10:30 p.m.; Sunday from 5 to 9 p.m.

CHEF AMANN'S AWARD
WINNING RECIPE
ON PAGE
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Want to make Amani's award-winning entree from the Chester County Restaurant Festival's Culinary Cook-Off? Start cooking -- stat!

Seared Halibut with a Pumpkin Butter and Hazelnut Crust, finished with a Whiskey Molasses Glaze and served with Pommes Frites

serves four

Ingredients:

- 4 5-oz. portions of Alaskan halibut (available at Gadaletto's in West Chester)
- 2-3 oz. pumpkin butter (found locally in Coatesville)
- 4 Idaho (or PA) potatoes, large size, cut into batons 1/2 inch by 1/2 inch by 4 to 5 inches long
- 2-3 carrots, peeled and cut into 1/4-inch circles
- 2-3 parsnips, peeled and cut into 1/4-inch circles
- 12 Chippoline onions, peeled and quartered
- Great Salt smoked sea salt, as needed
- 2 T honey (local is best) - 2 tablespoons
- 1/2 bunch fresh thyme, chopped fine
- 2 lemons, squeezed, seeds removed.
- 3 oz. butter
- 6 oz. bourbon
- 3 oz. molasses
- 1 T shallots, chopped fine

Salt and pepper, as needed

Method of Prep:

Prepare all ingredients as specified above.

In a two-quart sauce pot, heat the bourbon and shallots until the alcohol ignites. Be careful – the flame can get high. Reduce by 3/4 and then add the molasses, reduce heat to low and simmer for 10 to 12 minutes or until it has reduced by 1/3. Strain through a fine mesh sieve and reserve for plating.

In a large saute pan, melt the butter and saute the carrots, parsnips and onions until tender; add the lemon juice, honey and thyme, mix well and season with salt and pepper. Place the pan into a preheated 400-degree oven and cook for ten minutes, stirring every few minutes to prevent burning.

Next, heat another saute pan and sear the non-skin side of the halibut. Be sure to season the fish with plenty of salt and pepper, and use a pan spray or oil to prevent sticking. Cook the fish on one side for 2 to 3 minutes, then flip it over and spread the pumpkin butter on the seared side. Place the fish in the same oven as the vegetables and cook for 5 to 7 minutes more.

While the fish and veggies are cooking, fry the potato batons in a deep fryer set at 325

degrees for about three minutes to blanch them. Remove them from the oil and allow them to drain. Then turn the fryer up to 350 degrees and re-fry the potatoes until crispy. Toss the potatoes in the smoked sea salt and reserve for plating the dish.

Assembling the dish:

Arrange the potato batons in the center of the plate in a "log cabin"-like structure.

Place the roasted root vegetable in the center of the potato "cabin." Carefully place the Halibut on top of the "cabin," and drizzle the sauce on the plate at each of the four corners.

Serve it up with a nice chardonnay or pinot noir, and enjoy!

Come taste the best darn CHILI in Chester County!

The 8th Annual West Chester Rotary Chili Cook-Off

presented by Infiniti of West Chester and hosted by the Rotary Club of West Chester, roars back into downtown West Chester from noon to 3 p.m. on Sunday, Oct. 10. Chili fans will be in chili heaven as they sample and vote on their favorite recipes throughout the afternoon.

A whopping 60 teams are ready to show that they indeed

make "the best darn chili in Chester County." Teams are categorized in five divisions: Business, Restaurant, Non-Profit Organization, Volunteer Organization and Hometown Cooks. Each team will prepare their best chili and submit a sample cup to a panel of local judges, who will name at the award ceremony a "Best Chili Winner" and a second- and third-place winner in each division. While this judging is occurring, thousands of hungry chili fans will be on Gay Street beginning at noon to sample and vote for their favorite team's chili.

Each wristband sold comes with three voting nickels. As people stroll down Gay Street, sampling the secret recipes of local cooks, they can use their nickels to cast a vote for their favorites. Once in the festival area, the All-You-Can-Eat wristband allows each person to sam-

ple as much chili as they want. The team with the most wooden nickels (votes) in their pumpkin bucket will be presented with the 2010 West Chester Rotary Chili Cookoff's People's Choice Award at 3:30 p.m.

Chili wristbands can be purchased early at a discounted price of three for \$25 until Oct. 7. Go to westchesterchilicookoff.com for pre-sale locations, or go to the Chamber of Commerce of Greater West Chester office at 119 N. High St., West Chester. After Oct. 7, an All-You-Can-Eat-Chili wristband will cost \$10. Wristbands will be on sale at the Cookoff on each street corner of Gay Street between High and New Streets. Children under 10 are free with an adult purchase.

For the little buckaroos in the family, the YMCA's Kiddie Korral will be back with a moon bounce, face painting and games. Find them on Church Street. Funds raised from the event benefit the West Chester Rotary and local community charities.

The Chili Cook-Off has 37 business sponsors:

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1.

Photos:

1. Dish winners
- 2- Chef Scott Bailey of Silver Spoon
- 3- Chef Scott Bailey's Dish
- 4- Blue Pear's Paul Brown's Dish

BY
AMY
STRAUSS
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Chester County Restaurant Festival Winners

Booths from more than 60 restaurants lined Gay Street in West Chester during the 31st Annual Restaurant Festival. Visitors sampled everything from deep-fried lobster mac and cheese bites to chicken cheesesteak wontons. We asked visitors to select their favorite appetizer, entree and dessert.

With hundreds of taste-testers reporting back to the Dish team via text message, the votes are now in for this year's WC Dish Choice Awards.

While Olive Branch's petite figs swept the best appetizer category, Straughten's Catering's deep-fried lobster

mac and cheese was memorable in many voters' hearts, as were the lobster rolls from Gadaletto's Seafood.

Gadaletto's won in two categories, tying for first place as Chester County's Best Entree for their crab cakes, along with the shredded chicken taco by Mas. Ram's Head's filet mignon cheesesteak rounded out the third place slot for the best main courses.

What we found sweetest was the response we received for the tastiest desserts — the most votes of the bunch.

Olive Branch took first place for their velvetini. Of course, we can't forget about the runners-up: Triple Fresh's chocolate mousse will forever make our mouths water, and the Better Batter ice cream from Maggie Moo's is one of the better creamy concoctions.

In addition to the WC Dish Choice Awards, the Culinary Cook-Off made a comeback, this time with the contenders battling over three rounds in order to be crowned the "Best Chef of Chester County."

The tasty combat spotlighted four notable-and-local kitchen creators, including Side Bar's chef Blaise Labik, Amani's chef Jonathan Amann, Silverspoon Cafe and Catering's chef Scott Bailey, and The Blue Pear at the Dilworthtown Inn's chef Paul Brown. They all concocted an appetizer (in 20 minutes), an entree (30 minutes) and a dessert (20 minutes) that were judged by three local food enthusiasts and writers.

Chef Jonathan Amann swept round one and two with his appetizer of fried wontons stuffed with pan-seared foie gras, Chanterelle mushrooms, and Blue Foot mushrooms; and his entree of seared halibut with pumpkin butter and hazelnut crust. He nailed the overall win.

Chef Blaise Labik's darling dessert of goat cheese-stuffed French toast won him the last course's winning ticket, nabbing him the first runner-up spot, tied with chef Paul Brown, with chef Scott Bailey picking up the end, with his skilled upscale selections.

EXTON

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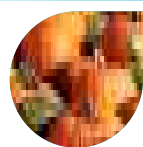


4.

Phoenixville Fun Guide

BY LAURA TAYLOR PHOENIXVILLE DISH PHOENIXVILLEDISH.COM

OCT. 6, 2010 /PAGE 10



Plan your fun for fall!



From pumpkin-picking to corn mazes, apple cider and bonfires, we've got the area's best events and activities for the whole family. So grab your favorite hoodie and head to one (or more!) of our top picks to get into the spirit of the autumn season.

Want more information on these events? Head to our website. Remember, you can view a complete listing of fun things to do in the Phoenixville area by visiting www.PhoenixvilleFunGuide.com.

Linvilla Orchards

(137 W. Knowlton Rd., Media)
www.Linvilla.com

There are loads of events at Linvilla, with their annual Pumpkinland, Autumn Moon Hayrides (bonfire, marshmallow roasting and more), Hayrides to the Witches House (who tells stories and jokes to the kids as well as dispensing treats). Also popular at Linvilla: pony rides, face painting and pick-your-own apples.

Phoenixville Farmers Market

(Saturdays, 9 a.m. to 1 p.m. under the Gay Street Memorial Bridge)
www.PhoenixvilleFarmersMarket.org

The market will feature autumn-inspired events, seasonal fruits and vegetables, local pasture-raised turkeys for Thanksgiving, and the ever-popular apple cider. Upcoming special events: Oct. 9 - Fibers Festival featuring local wool producers and hand spinners; Oct. 30 - Halloween activities plus make your own Market Scarecrow.

Colonial Garden Center

(745 Schuylkill Rd., Phoenixville;
1-800-39-GHOUL)

Colonial Gardens hosts a number of excellent family-friendly autumn and Halloween-inspired activities throughout October. Local favorites include Pumpkinland, Cornstalk Maze, Halloween Funhouse, Casper's Castle, Haunted Woods Night Hayrides, Children's Night Hayrides, Haunted House of Horrors and more. This attraction is easily our area's best-kept secret of the season.

Milky Way Farm

(along Route 113 in Lionville)
<http://milkywayfarm.com>

The family-owned dairy farm hosts free hayrides to the pick-your-own pumpkin patch on Saturdays and Sundays in October from 10 a.m. to 5 p.m. Visitors can enjoy the property's young farm animals, educational dairy farming exhibits and other autumn fun. Also on the grounds: Chester Springs Creamery, selling ice cream made from Milky Way Farm cows' milk. With more than homemade flavors to choose from, try a seasonal favorite like Abby's Apple Cinnamon or Polly's Pumpkin Pie.

Farmer's Daughter

(3190 Schuylkill Rd., Spring City)
www.farmersdaughterfarmmarket.com

Fall events include hayrides, corn mazes, pick-your-own pumpkin patch ("all you can carry," they say), plus weekend nighttime tractor-pulled hayrides, flashlight maze (bring your own flashlight) and bon-

fire, with extended market store hours. Their Fall Fest is happening Oct. 9 and 10, complete with pony rides, scarecrow making, pumpkin painting, sand art, moon bounce, straw jump and more.

Elmwood Park Zoo

(1661 Harding Blvd., Morristown)
www.elmwoodparkzoo.org

Loads of fall and Halloween events, including Nightmare at Elmwood (Oct. 22, 23, 24 and 30 from 6 to 9 p.m.), Little Boo at the Zoo, Costume Parade, and a Haunted Carnival with games like Spider Toss, Pumpkin Bowling, Fortune Telling and more.

Highland Orchards

(1000 Marshallton-Thorndale Rd., West Chester)
www.highlandorchards.net

Highland Orchards hosts pumpkin picking plus their Fall Festival every weekend in October (with apple picking, hayrides, "kid korral," cow milker and scarecrow building). There are also farm animal exhibits with goats, llamas and donkeys. Shuttle rides available on weekends to the orchard's apple, raspberry and pumpkin fields.

Anselma Farmers' and Artisans Market

(Historic Mill at Anselma, Chester Springs)
www.anselmamill.org

Anselma hosts a Farmers and Artisans Market on Wednesdays from 1 to 6 p.m. Upcoming events: Oct. 6 "Three Sisters Festival," a celebration of Native American food staples; Oct.

13 "Apple Festival," where you can learn to make your own apple sauce; Oct. 20 "Pumpkin Festival," with pumpkin painting and "pumpkin jumping" plus a story ("The Magic Pumpkin") appropriate for all ages. Be sure to stop by before the last Farmer's Market Day of the season on Oct. 27.

Yeager's Farm Market

(1015 Pike Springs Rd., Phoenixville)
www.yeagersfarmmarket.net

Yeager's holds hayrides to the pumpkin patch every weekend in October from 10 a.m. to 5 p.m. Pick your own pumpkin and pay by the pound. You'll also find a hay bale maze for the kids, with private hayrides and parties available upon request. Also plentiful: cider, gourds, corn stalks, straw bales and Indian corn.

Varner Farms

(746 South Trappe Rd., Collegeville)
www.varnerfarms.net

Visit the farm store for fresh-pressed apple cider, jams, butters, honey, mums, gourds and all your favorite autumn items. At the farm you'll find apple-picking, a large corn maze, and loads of free activities, including visiting the farm animals (sheep, goats, chickens, pigs and mini horses) plus mazes, cattle roping, pedal tractors and kiddie wagon trains. The farm's Pumpkin Harvest includes horse-drawn and tractor wagon rides to the pumpkin patch through October.

Merrymeade Farm

(2222 Valley Forge Rd., Worcester)
www.merrymeade.com

The 27th Annual Harvest Days are

happening through the end of October. At the farm, you'll find a five-acre cornfield maze (open on weekends) with special moonlight mazes (Fridays and Saturdays from 6 to 9 p.m.). Be sure to bring your own flashlight! Also at Merrymeade: hayrides, face painting, farm animals, a corn stalk tunnel, cider donuts, hand-dipped ice cream, a wagon train ride for kids, pumpkin painting and, of course, local apples.

Phoenixville Halloween Parade

(Parade lineup begins at 6:30 p.m. at Borough Hall, 140 Church St., Phoenixville)
www.phoenixville.org

Head to downtown Phoenixville on Oct. 19 at 7 p.m. to watch the borough's Halloween Parade. Want to walk in the parade? It's free to enter, but be sure to register on the borough's website. Rain date is Oct. 26. Take the whole family and be entertained by marching bands, floats, emergency vehicles, flying candy and Halloween-costumed children of all ages.

Family Fun Foliage Walk

(at Black Rock Sanctuary, Phoenixville)
www.activatephoenixvillearea.org

Join Activate Phoenixville Area for a Fall Foliage Family Fun Walk at Black Rock Sanctuary on Nov. 6 at 9 a.m. (registration at 8:30 a.m.). Everyone is welcome, rain or shine. Walk the beautiful 3/4-mile trail and enjoy the gorgeous changing leaves. You can decorate a free pumpkin, get some face-painting and enjoy delicious, fresh snacks.





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OCT. 6, 2010 / PAGE 11

BY
ADRIANA
MARIE
WC DISH
WCDISH.COM

My frugal foodie weekend

If you're anything like me, your face brightens at the thought of hitting the town for a meal. If you're even more like me, you're on a strict budget.

Knowing that, I decided to do a little experiment. Is it possible to go out to eat in West Chester for breakfast, lunch and dinner -- and spend less than \$20?

On Saturday morning, I woke up starving. You know those mornings when you just want a big plate of every breakfast food imaginable? I thought about the different breakfast places around town, and how their portions compare to their prices. I decided to check out D-K Diner on East Gay Street.

I had been there before, but I was never as hungry as I was this morning. I decided to order one scrambled egg, bacon, shredded home fries, a biscuit and a glass of chocolate milk. I love to channel my third-grade self and order chocolate milk when I got out to eat.

It was scrumptious! I was so glad to hear that they shred their potatoes, because so many times I've gone to

order them just so, and the restaurant only dices them. The biscuit was perfect as well. I'm from Florida, and if you give a southerner a biscuit we'll go crazy. It's all about the syrup and butter.

It was a big plate of food, and I wasn't able to finish it, but my leftovers made for a very special lunch. This was the most expensive meal of my weekend, but it was the most filling and worth every penny.

One egg, home fries, bacon, a large biscuit and chocolate milk -- \$7.10

D-K Diner

609 E. Gay St.
West Chester
610-692-2946

After talking to relatives in another state about a barbeque competition they were heading to, I was in the mood for a good pulled pork sandwich.

I'm not very familiar with the barbeque in the area, so I decided to do some research. I finally went to check out Mo's Rhythm Kitchen. I was so glad I did, because their pulled pork sandwich was excel-

lent. It was a large sandwich, and made for a great dinner. They also cook up some mean jerk chicken, and I hear their pineapple upside down cake is heavenly. I will be returning, and soon!

Pulled Pork Loin Sandwich -- \$6.50

Mo's Rhythm Kitchen

154 W. Gay St.
West Chester
610-429-1700

I love pizza, and would eat it on any day, for most occasions. This was one of those occasions.

My family's favorite place is New Haven Pizza on Church Street. Their pizza is great, and the owners are always so friendly. Recently, they moved to a new location, which is very nice inside and much more spacious to accommodate their regular following.

I walked in, and the place was packed. I ordered their Luncheon Special, which was a plain personal pizza, a salad and a soda. This doesn't sound like a lot of food, but

it really was. The salad was filled with peppers, an egg, and tomatoes with Italian dressing. That alone would have been a filling meal. Add a personal pizza and you've got a great lunch that will keep you full until dinner. Their luncheon special is available from noon to 3 p.m. every day.

Plain personal pizza, salad and a soda - \$6 for Luncheon Special

New Haven Pizza

18 N. Church St.
West Chester
610-696-9893

For three filling meals, I ended up spending \$19.60.

Going out for a meal downtown doesn't have to be an expensive ordeal. If you set your spending limit ahead of time, saving will be easy and the only thing you'll have to worry about is what to order.

Don't let your budget be a burden on your foodie lifestyle. Save your cash and enjoy every moment of it!



Find those Apple Cider Doughnuts

BY
ADRIANA
MARIE
WC DISH
WCDISH.COM

I see the leaves changing, feel the chill in the air, and I've unpacked my sweaters. It's finally fall!

This time of the year has always been my favorite. There's just something about the sunny, chilly days that gives me butterflies ... but that's not the only thing going on in my stomach. I really love fall foods -- my mom's butternut squash stew, apples, all things pumpkin -- and I've definitely got a favorite snack for this season: Apple cider doughnuts.

They go perfectly with hot cider and a hayride, and if you find that you just love them too much to save them for a season, they're available all year long. If you're ever looking for a sweet treat to bring along while pumpkin-picking, visit Highland Orchards and pick up one (or a dozen).

Highland Orchards, Inc.

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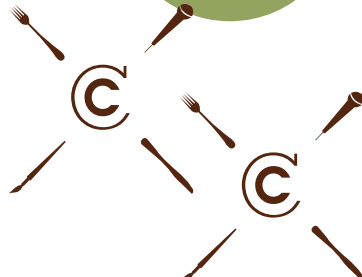
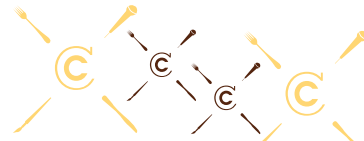
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Do you have a favorite snack for the season? If so, send us a photo and tell us why it's so special to you. We will post your favorites in the next issue of Chester County Cuisine and Nightlife and on WCDish.com. (Send them to wcdish@gmail.com)



IRON HILL BREWERY CELEBRATES WITH OKTOBERFEST

Friday, October 1, 2010
Phoenixville

For video and more pictures from the event, visit Phoenixvilledish.com



VICTORY BREWING COMPANY CELEBRATES WITH FALLFEST

Sunday, October 3, 2010
Downtown Downingtown



Wining About The Good Life:

A few notes about 'wine-tertaining'

Wine tastings have always been more to me than merely an occasion to sniff, swirl and slurp. I discovered a long time ago that my "wine-tertaining" events can actually raise money for charitable organizations. So I focus on those that are near and dear to my heart: ALS, fighting the battle known as Lou Gehrig's Disease; Susan G. Komen For The Cure, whose mission is to cure breast cancer at every stage; and the Multiple Sclerosis (MS) Foundation.

I felt very honored and privileged to host two recent events for Komen and MS. Both organizations raised more money than I would have been able to contribute. So the age old question: Which wines do I pour? I always pour, as you know only too well, beautifully crafted, affordable quaffs and I look for wines I feel would appeal to any palate.

I knew just the two people who would help out these two worthy causes. Tom McGarvey is a long time pal who peddles always dependable wines from California which fall smack bang into my modest price range category. Another chum has been mentioned many times by me in the past. His name is Tony Iatesta and he imports some stellar Italian wines that also hit my price points.

So after little discussion, as I trust both men's opinions implicitly, I was ready for action with wines that I knew would make me look a hero. And believe me, they made me look good indeed. So I'd like to share these gems with you. I poured the same selection at both events.

It has always been the passion of Napa's Folie à Deux to craft wines that will deliver a delightful shared experience. Named for the French term

meaning "shared fantasies," Folie à Deux wines represent the fulfillment of a dream to create a beautiful dance of flavors and true varietal expression. Their Ménage à Trois labeled wines are perfect examples of the dream.

Ménage à Trois Red

This wine exposes the fresh, ripe, jam-like fruit that is the calling card of California wine. Three grapes make up the blend — Zinfandel adds a juicy character, Merlot mellows and Cabernet adds backbone. Forward, spicy and soft, this delicious dalliance makes the perfect trio.

Ménage à Trois Chardonnay

Like its siblings, this Chardonnay is a true California ménage à trois — fresh citrus aromas from Monterey County, lush tropical fruit flavors from Santa Barbara County and fine structure from Mendocino County.

The exotic, flowery and silky **Ménage à Trois White Blend** explores the promising relationship between Moscato, Chardonnay and Chenin Blanc. This is always a crowd pleaser at my events.

And then my personal favorite: **the Rosé Blend**. There's no pretension and no pretense in this blend of Merlot, Syrah and Gewurztraminer — just a fruit-laden roller coaster ride.

These wines are the result of bottling some passion, fun and a little excitement — all without breaking the bank. All Ménage à Trois wines are easy to find and sell for \$12.99.

Next week, I'll tell you about the Italian wines I served at my events.

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.

BY
PHILLIP
SILVERSTONE
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CONCERTS

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

WELLS FARGO CENTER (formerly Wachovia Center), Philadelphia: George Strait, Reba McEntire and Lee Ann Womack (Oct. 15, 7 p.m., \$82.50 and \$92.50); Powerhouse 2010 featuring Drake, Ne-Yo, Rick Ross, Meek Millz, Jazmine Sullivan and others (Oct. 22, 6 p.m., \$19.99 to \$150.99); Dave Matthews Band with Punch Brothers (Nov. 6, 7 p.m., \$40 to \$85); Roger Waters (Nov. 8 and 9 sold out, Nov. 11, 8 p.m., \$78 to \$253); Justin Bieber (Nov. 14, sold out); Trans-Siberian Orchestra (Nov. 20, 3 and 8 p.m., \$25 to \$59).

SUSQUEHANNA BANK CENTER, Camden, N.J.: Godsmack with Five Finger Death Punch and Drowning Pool (Oct. 6, 7:30 p.m., \$45 to \$65); Gorillaz with N.E.R.D. (Oct. 10, 7:30 p.m., \$48.75 to \$96.25).

ACADEMY OF MUSIC, Philadelphia: Kathy Griffin (Nov. 6, 7:30 p.m., \$49.50 to \$69.50); Suffjan Stevens (Nov. 10, 8 p.m., \$35).

THE TOWER THEATER, Upper Darby: Primus: The Oddity Faire with Mucca Pazza (Oct. 8, 8 p.m., \$35 to \$55); moe. (Oct. 9, 7:30 p.m., \$30); Lady Antebellum with David Nail (Oct. 16, 7:30 p.m., \$39.50 and \$49.50); Disturbed with Hail the Villain and Art of Dying (Oct. 21, 7:30 p.m., \$37.50); Phoenix with Jenny and Johnny and Wavves (Oct. 23, 8 p.m., \$29.50 and \$45); The Black Crowes (Oct. 29, 8 p.m., \$35 to \$55); The Australian Pink Floyd Show (Oct. 30, 8 p.m., \$39.50 to \$55); Interpol with White Rabbits and Dave P. (Nov. 4, 8 p.m., \$35 and \$39.50); the Allman Brothers Band (Nov.

11, 7:30 p.m., sold out); Men of Soul featuring Jeffrey Osborne, Peabo Bryson, Freddie Jackson and Howard Hewett (Nov. 12, 8 p.m., \$35 to \$75); Ben Folds with Lady Danville (Nov. 13, 8 p.m., \$35 and \$39.50); Joe Satriani with Ned Evett and Triple Double (Dec. 10, 8 p.m., \$39.50 and \$49.50); Kevin Hart (Dec. 17, 8 p.m., \$35.50 to \$55.50).

THEATER OF THE LIVING ARTS, 334 South St., Philadelphia: Mike Posner with Far East Movement, Stephen Jerzak, 2AM Club, Bad Rabbits and XV (Oct. 6, 7 p.m., \$25); K'naan with Paper Toungees (Oct. 8 – cancelled); The Slackers with Jordan Valentine and the Sunday Saints, Sonni Shine and the Underwater Sounds plus DJ 100dbs (Oct. 9, 9 p.m., \$15); Pepper with Brother Ali and Pour Habit (Oct. 10, 8 p.m., \$25); Aaron Lewis (Oct. 12, 8 p.m., \$38.50); The Sword with Karma to Burn and Mount Carmel (Oct. 15, 9 p.m., \$15); Mayer Hawthorne and the County with The Heavy and Childish Gambino (Oct. 16, 9 p.m., \$20); Dead Kennedys with Dirty Tactics (Oct. 17, 8 p.m., \$15); The Dirty Heads (Oct. 19, 8 p.m., \$17.50); Mayday Parade with Breathe Carolina, Every Avenue, Go Radio, Artist vs. Poet and Victorious Secrets (Oct. 20, 6 p.m., \$17); Duck Down 15th Anniversary Tour with Pharoahe Monch, Boot Camp Click featuring Buckshot, Sean Price & Smif N Wessun, plus Kidz in the Hall and Skyzoo (Oct. 21, 9 p.m., \$20); Jim Fiorentine (Oct. 22, 8 p.m., \$20); Martin Sexton (Oct. 23, 9 p.m., \$27); Potter and the Nocturnals

with Hacienda (Oct. 28, 8 p.m., \$20); Anberlin with Crash Kings, Civil Twilight and States (Oct. 29, 8 p.m., \$18); Dive, Cinder Road, the Better Half and Hierosonic (Oct. 30, 9 p.m., \$12); Cypress Hill (Oct. 31, 8 p.m., \$29.50).

THE ELECTRIC FACTORY, Philadelphia (www.electricfactory.info): Ratatat (Oct. 6, 8 p.m., \$22); Blonde Redhead with Pantha du Prince (Oct. 15, 8:30 p.m., \$20); Guster (Oct. 22, 8:30 p.m., \$28); Social Distortion with Lucero and Frank Turner (Oct. 29, 8:30 p.m., \$30); Bassnectar with Emancipator (Nov. 5, 8:30 p.m., \$23); The Script with Joshua Radin (Nov. 6, 8 p.m., \$22.50); The Dandy Warhols with Hopewell (Nov. 7, 8 p.m., \$25).

23 EAST CABARET, 23 E. Lancaster Ave., Ardmore (610-649-8389 or www.23east.com/fridaynight): Black 47 (Oct. 8, 9 p.m., \$15); Alternate Routes with Barefoot Truth and The Kin (Oct. 15, 9 p.m., \$12); Shemekia Copeland (Oct. 22, 9 p.m., \$20); David Stone: The Johnny Cash Experience (Oct. 29, 9 p.m., \$12); Gandalf Murphy and the Slambobian Circus of Dreams (Nov. 5, 9 p.m., \$20); Entrain (Nov. 19, 9 p.m., \$15).

THE KESWICK THEATRE, Easton Road and Keswick Avenue, Glenside (215-572-7650 or www.keswicktheatre.com): Marc Cohn with Bettye LaVetta (Oct. 8, 8 p.m., \$32.50 and \$39.50); The Fab Faux “Lennon at 70: A Night in the Life” (Oct. 9, 8 p.m., \$51.50 and \$76.50); “Paranormal State” with Ryan Buell and Sergey Poberezhny (Oct. 13, 8 p.m., \$24.50 and \$29.50); Mike Birbiglia (Oct. 14, 8 p.m., \$55); “Last Comic Standing” national tour (Oct. 16, 8 p.m., \$38); David Cassidy and Danny Bonaduce (Oct. 23, 8 p.m., \$42.50 and \$52.50).

SELLERSVILLE THEATER 1894, 24 W. Temple Ave., Sellersville (215-257-5808 or www.ST94.com): Acoustic Alchemy with Krista Paris (Oct. 6, 8 p.m., \$29.50 and \$45); Luka Bloom (Oct. 7, 8 p.m., \$21.50 and \$33); Leon Redbone (Oct. 8, 8 p.m., \$35 and \$50); Don McLean (Oct.

9, 3 and 8 p.m., \$49.50 and \$60); Herman’s Hermits starring Peter Noone (Oct. 10, 3 and 7:30 p.m., \$45 and \$60); Brandi Carlile with Katie Herzig (Oct. 11, 8 p.m., sold out); Fountains of Wayne with Fleeting Ends (Oct. 12, 8 p.m., \$33 and \$45); Masters of the Celtic Harp: Grainne Hambly and William Jackson (Oct. 14, 8 p.m., \$19.50); Igor and The Red Elvives with Brooke Shive and the 45s (Oct. 5, 8 p.m., \$21.50); Four Bitchin’ Babes: Diva Nation (Oct. 16, 3 and 8 p.m., \$29.50 and \$45); comedian Jeff Daniels (Oct. 17, 7:30 p.m., \$33 and \$45); Tony Joe White with Joe Whyte (Oct. 19, 8 p.m., \$19.50); James Shimabukuro with Tim Farrell (Oct. 20, 8 p.m., \$25 and \$40); Keller Williams (Oct. 21, 8 p.m., \$33 and \$45).

THE NOTE, 142 E. Market St., West Chester (800-594-8499): “White Boys With Soul Tour” featuring Jonny Craig, with Fight Fair, Breathe Electric, The Divine and Modsun (Oct. 4, 6:30 p.m., \$10 – all ages); Sherbs with A Cool Stick, Voss, the Tressels and Shook (Oct. 8, 9 p.m., \$8); Lost in Paris (Oct. 14, 8 p.m., \$5); Cheers Elephant with The Armchairs and November Radio (Oct. 15, 9 p.m., \$8); Rob Snyder Farewell Show (Oct. 16, 8 p.m., \$10); New Music Tuesday featuring American Dali (Oct. 19, 8 p.m., \$5); Lost in Paris (Oct. 21, 8 p.m., \$5); VV Brown (Oct. 22, 8 p.m., \$15); Octane with East of Anything and In The Fur (Oct. 23, 8 p.m., \$10); Helmet with Intronaut and Murder Texas (Oct. 24, 8 p.m., \$20); Devin Townsend with Periphery and Tesseract (Oct. 27, 8 p.m., \$13); Ballyhoo! and the Supervillains with The B Foundation (Oct. 28, 8 p.m., \$12); Every Time I Die with Trap Them and Howl (Nov. 4, 8 p.m., \$15 – all ages); MC Chris with MC Lars and Shaffer the Dark Lord (Nov. 21, 8 p.m., \$13).

WCU SERIES

WEST CHESTER UNIVERSITY presents the following concerts this season (visit www.wcupa.edu/live, or call 610-436-2266): Groovel-

ily (Nov. 6, 7:30 p.m., Madeleine Wing Adler Theatre, \$15 for adults, and \$10 for students and seniors); Irish fiddle troupe Barrage (March 26, 7:30 p.m., Emilie K. Asplundh Concert Hall, \$20 for adults, and \$15 for seniors and students); Irish music by Kevin Burke with Cal Scott and the WCU Quartet Finesse (March 31, 7:30 p.m., Madeleine Wing Adler Theatre, \$20); Tamagawa University Taiko Drumming and Dance Troupe (April 7, 7:30 p.m., Emilie K. Asplundh Concert Hall, free – tickets required).

BILL KIRCHEN

OLD CALN MEETING HOUSE, Caln Meetinghouse Road and Kings Highway, Coatesville, will be the site of a benefit concert by Grammy-nominated roots rocker Bill Kirchen on Oct. 24 at 2 p.m. Funds will support the restoration of the historic meetinghouse. Tickets (advance only) are \$20 for adults, free for students and children with adult. Visit www.OldCalnMeetingHouse.org.

COLONIAL THEATRE

THE COLONIAL THEATRE, 227 Bridge St., Phoenixville, will present the following concerts in conjunction with Point Entertainment: Guitarists Eric Johnson, Andy McKee and Poppino D’Agostino (Oct. 13, 7:30 p.m., \$20 to \$39.50); comedian Suzanne Westenhoefer (Oct. 23, 8 p.m., \$20 to \$35); comedian Craig Shoemaker (Nov. 20, 8 p.m., \$30 to \$35); guirartist Leo Kottke (Dec. 10, 8 p.m., \$24.50 to \$38.50). Visit www.thecolonialtheatre.com.

MATT BROWN

THE CHESTER COUNTY HISTORICAL SOCIETY, 119 N. High St., West Chester, presents a concert of American folk music by Matt Brown and Dick Swain on Oct. 10 from 3 to 5 p.m. Tickets are \$15 (\$12 for CCHS members). Call 610-692-4800.



NIGHTLIFE

BLARNEY STONE, 1227 West Chester Pike, West Chester (610-436-5222). Name That Tune on Tuesdays. Texas Hold ‘Em on Wednesdays at 7:30 p.m. Quizzo on Thursdays. Open Mic with Guitar George on Sundays. Bands on Friday and Saturday (\$3 cover).

BRICKETTE LOUNGE, 1339 Pottstown Pike, West Chester (610-696-9656 or www.brickettelounge.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: Splintered Sunlight (Oct. 7).

BULL DURHAM’S, 1347 Wilmington Pike, West Chester (484-315-8039 or www.bulldurhambbq.com). Free line dance lessons on Wednesdays at 7 p.m. Free Texas waltz lessons on Thursdays at 8 p.m. Smoke-free. No cover charge.

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). Karaoke on Tuesdays at 9 p.m. Trivia on Wednesdays at 10 p.m. DJ on Thursdays at 10 p.m. DJ Stu on Fridays at 10 p.m. Live bands and video DJ Johnny A on Saturdays at 10 p.m.

HILLTOP CRABHOUSE, 8980 Gap Newport Pike, Toughkenamon (610-268-2735 or www.hilltopcrabhouse.com). Entertainment: Larry Tucker (Oct. 1); Tuesday Nite (Oct. 2).

HORSESHOE PUB, at the Waynebrook Inn, 4690 Horseshoe Pike, Honey Brook (610-273-9000 or www.thehorseshoepub.com). Buzztime trivia and games on Tuesdays. DJ dance parties and live bands on Saturdays 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. Entertainment: Tapestry Tribal and Lorelei of Black Dragon Bellydance (Oct. 7).

MAS CANTINA, 102 E. Market St., West Chester (610-918-6280 or www.mascantina.com). Rooftop deck open for lunch and dinner.

THEATRE

BARLEY SHEAF SEASON

THE BARLEY SHEAF PLAYERS, 810 N. Whitford Rd., Lionville (www.barleysheaf.org), present the following shows this season: “The 25th Annual Putnam County Spelling Bee” (Oct. 22, 23, 29, 30, Nov. 5, 6, 12 and 13); the holiday comedy “Nuncrackers” by Dan Goggin (Dec. 3, 4, 5, 9, 10, 11 and 12); “Into the Woods” by Stephen Sondheim (March 11, 12, 18, 19, 20, 25, 26, 27, April 1 and 2); the comedy “Life x 3” by Yasmina Reza (April 29, 30, May 6, 7, 13 and 14); the farce “Move Over, Mrs. Markham” by Ray Cooney and John Chapman (June 10, 11, 17, 18, 24 and 25). Tickets are \$15 (\$12 for seniors and students 18 and younger).

PEOPLE’S LIGHT SEASON

THE PEOPLE’S LIGHT AND THEATRE COMPANY, 39 Conestoga Rd., Malvern (610-644-3500 or www.peopleslight.org), presents the following shows this season: “Legacy of Light” by Karen Zacarias (Oct. 13 to Nov. 7); “The Three Musketeers: A Musical Panto” (Nov. 17 to Jan. 9); “The Master Builder” by Henrik Ibsen (March 23 to April 17); “Dividing The Estate” by Horton Foote (May 11 to June 5); the farce “Hatchetman” by David Wiltse (June 15 to July 10). Tickets are \$25 to \$45. Call or visit online for more information.

WCU SEASON

WEST CHESTER UNIVERSITY presents the following performances this season: “Danza Symbiotica” (Emilie K. Asplundh Concert Hall, Oct. 9, 8 p.m., free); “The Pajama Game” (Oct. 22, 23, 24, 27, 28, 29 and 30 (Madeleine Wing Adler Theatre, \$15); Annual Student-Written One-Acts (Nov. 11, 12, 13 (Goshen Studio Theatre, \$5); “The Misanthrope” by Moliere (March 23, 24, 25, 26, 27 (Madeleine Wing Adler Theatre, \$15); AIDS Benefit (Madeline Wing Adler Theatre, Dec. 11, 8 p.m., donations); An Eve-

CONTINUES ON PAGE 15 →

Upcoming Events at Black Walnut Winery

Black Walnut Winery

Red Carpet Event

Grand Opening Celebration - Phoenixville Location

When: Friday, Oct. 15th - 5PM to 10PM
Where: Phoenixville Location
260 Bridge Street, Phoenixville, PA

Themed pairings will occur on the hour at 6PM, 7PM, 8PM & 9PM to include local cheeses and chocolates (Eclat Chocolate) paired with Black Walnut Wines. CHECK WEBSITE FOR DETAILS

Halloween Spooktacular
When: Saturday, Oct. 30th - 11AM to 6PM
Where: Both Sadsburyville and Phoenixville Locations
 Who knows what evil lurks within the walls of Black Walnut Winery? We will murder one tasting fee with the purchase of a bottle of wine and will be slashing prices from ear to ear on select wines.

Indoor Concert Series Kicks Off with ...

Dr. Ben’s Backbone Trio*
When: Saturday, Oct. 30th
6:30 - 9:30pm (Adults Only)**
Where: Sadsburyville Location ONLY
Ticket Cost: \$12.00 per person, includes a sampling of 4 wines

** Adults Only. Seating limited to 50 people, first come basis. Purchase tickets in advance at the winery or by calling 610-857-5566. Feel free to BYOF (Bring Your Own Food). Purchase wine by the glass or bottle. No other alcohol allowed on site.



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SEASONAL HOURS - CHECK WEBSITE

Vote for the best cuisine and nightlife!

It's time for the Chester County Choice Awards 2010, presented by Chester County Cuisine and Nightlife, The Daily Local News and WCDish.com. The awards honor the very best cuisine and nightlife in Chester County.

The nominees are all set, and we are preparing the virtual ballot boxes. From the best hot dog, burger, beer and pizza to the finest happy hours, sports bars and fine dining – the Chester County Choice Awards will recognize all that is Chester County.

To see who is nominated, visit www.dailylocal.com/CC.

Formerly known as the Reader's Choice Awards, this year's Chester County Choice Awards feature separate awards for restaurants and nightlife spots. There will not be pa-

per ballots, and voting will be done online at www.dailylocal.com/CC.

There will be 32 categories. The nominees (as selected by the CC editorial board) take the best five or ten in each category. Those nominated are already winners! The final vot-

ing allows you, the readers, to pick the top winner in each category. The voting for the final winners begins Wednesday, October 20 and ends Sunday, October 31. The final winners will be recognized in a special supplement of CC coming out November 17.

← CONTINUED FROM PG 14

ning of New and Emerging Female Playwrights (Feb. 17, 18, 19, 20 (Goshen Studio Theatre, \$5). Call 610-436-2533 or visit www.wcupa.edu/CVPA.

MEDIA THEATRE SEASON

THE MEDIA THEATRE, 104 E. State St., Media (610-891-0100 or www.mediatheatre.org), presents the following shows this season: "Annie" (Nov. 23 to Jan. 16); "The Last Five Years" (Feb. 9 to 27); "The Who's Tommy" (March 30 to May 22). Call or visit online for ticket information.

PLAYERS CLUB SEASON

THE PLAYERS CLUB OF SWARTHMORE, 614 Fairview Ave., Swarthmore (610-328-4271 or www.pcstheater.org), presents: "The Producers" (Oct. 22 to Nov. 6); "A Christmas Carol"

(Nov. 26 to Dec. 19); "The Fantasticks" (Jan. 7 to 22); TBA (Feb. 11 to 26); "Anne of Green Gables" (March 18 to April 2); "South Pacific" (April 22 to May 14). The Second Stage season is: "Rabbit Hole" (Oct. 1 to 16); "Recent Tragic Events" (Jan. 28 to Feb. 12); "Eurydice" (March 4 to 19). Call or visit online for ticket information.

KIMMEL SEASON

THE KIMMEL CENTER'S BROADWAY SEASON presents a series of shows at several Philadelphia venues. The Academy of Music presents: "Burn the Floor" (Nov. 12 to 14); "South Pacific" (Nov. 23 to 28); "Les Miserables" (Jan. 4 to 9); "In the Heights" (Jan. 18 to 23); Alvin Ailey American Dance Theater (Feb. 26 and 27); "Mary Poppins" (March 26 to April 1); "Next to Normal" (June 21 to 26). The Merriam

Theater presents: Blue Man Group (Dec. 22 to Jan. 2); "Stomp" (Feb. 15 to 20). The Kimmel Center Innovation Studio presents: "Girl Talk: The Musical" (Nov. 2 to 21); "Parenting 101: The Musical" (Dec. 9 to March 6). Call 215-893-1955 or visit www.kimmelcenter.org/broadway1011.

WALNUT SEASON

THE WALNUT STREET THEATRE, 825 Walnut St., Philadelphia (215-574-3550 or www.Walnutstreettheatre.org), presents: "White Christmas" (Nov. 9 to Jan. 9); "Amadeus" (Jan. 18 to March 6); "The 39 Steps" (March 15 to May 1); "Miss Saigon" (May 17 to July 17). Call or visit online for ticket information.

DUPONT SEASON

THE DUPONT THEATRE, Wilmington, Del.

(800-338-0881 or www.duponttheatre.com), presents: Rain: A Tribute to the Beatles (Nov. 12 to 14); "Handel's Messiah Rocks" (Dec. 7 to 12); The Aluminum Show (Jan. 14 to 16); "Grease" (Feb. 8 to 13); "Young Frankenstein" (March 1 to 6); Blue Man Group (April 5 to 10); Disney's "Beauty and the Beast" (May 10 to 15). Call or visit online for tickets.

DELAWARE THEATRE CO.

THE DELAWARE THEATRE COMPANY, 200 Water St., Wilmington, Del. (302-594-1100 or www.delawaretheatre.org), presents the following shows this season: The comedy "Sylvia" (Oct. 20 to Nov. 7); "Around the World in 80 Days" (Dec. 1 to 19); "Lucy" (Jan. 19 to Feb. 6); "Blithe Spirit" (March 2 to 20); "A Capella Humana: Music of the Soul" (April 13 to May 1).

Call or visit online for ticket package information.

WILMINGTON DRAMA LEAGUE

THE WILMINGTON DRAMA LEAGUE, 10 W. Lea Blvd., Wilmington, Del. (302-764-1172 or www.wilmingtondramaleague.org), presents the following shows this season: "Chicago" (Oct. 29 to Nov. 13); "Annie" (Dec. 10 to 26); "Five Guys Named Moe" (Jan. 21 to Feb. 5); "The Elephant Man" by Bernard Pomerance (March 18 to April 2); "The Prince and the Pauper" (April 15 to 23); "I Love You, You're Perfect, Now Change" by Joe DiPietro and Jimmy Roberts (May 13 to 28); "The Secret Garden" (June 17 to 26). Call or visit online for ticket information.



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