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AT THE SPECTRUM

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Randall P. Notter
Publisher

Andrew M. Hachadorian
Editor

Justin McAneny
Contributing Writer

Tricia A. Johnston
Advertising Director

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MARY'S MESSAGE:

It's a red delicious October. The Phils are kicking butt and it is full fledged apple season. Check out WC Dish's favorite fall recipes for the festivities and plan your Halloween haunts with our guide to local scary spots.

Get the gossip on the latest restaurants opening in the county and get the scoop on Chester County native Daryl Hall's performance with band mate John Oates in Philly as the Spectrum celebrated one of its last concerts.

This issue is chock full of good stuff so make sure you eat up every page.



Cheers everyone!
Mary Bigham
Contributing Editor
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PUMP IT UP!

Local Teen's Quest to fight Diabetes

Pair the passion for finding a cure for diabetes and the notoriety of the Jonas Brothers together and a powerful fundraising effort known as "Pump It Up" was born.

Spearheaded by Co-Chair, Morgan Mullen, age fifteen, and joined by a group of her friends, Amanda Wolf age 17, Brianna Pagliei age 15 and Nicolette Pagliei age 12, the teenagers united together to form "Pump It Up" to help raise money for the charity called "Change for the Children." The Change for the Children Foundation was created by Jonas Brothers, Nick, Joe and Kevin to support programs that motivate and inspire children to face adversity with confidence, determination and a will to succeed. Nick, a Jonas Brother, was diagnosed at the age of twelve with diabetes and thus his segment of the Foundation supports diabetes awareness.

Morgan and her team have started their own crusade to conquer diabetes. Inspired by Morgan's mom, Judy, who is an insulin pump dependent diabetic the "Pump It Up" team was established and are raising money for the second year in a row to help provide less fortunate children with insulin pumps. An insulin pump currently costs between \$6000 and \$7000 and requires monthly pump supplies whose costs can run up-

wards of \$1200 per year. These costs are often, but not always covered by private insurance plans.

Last year, the "Pump It Up" event held at ACAC Fitness and Wellness Center in West Chester, PA raised over \$6,000 in one night to assist children who could not afford to purchase the life saving and life changing diabetes insulin pumps. This year "Pump It Up" is back at their fundraising efforts and is planning an even bigger schedule of events.

"Pump It Up" kicks off this year's fundraising schedule with Dance Party on Saturday, November 7th from 2 pm-3 pm at ACAC Fitness and Wellness Center. Adults and kids will get their heart rates up by learning dances to Miley Cyrus, the Jonas Brothers, Honor Society and more. ACAC's own dance academy instructor, Miss Desiree, fitness instructor Liz Salloum, and the "Pump It Up" girls will lead the dancing. Kids should bring their "piggy bank" change as a donation for "Change for the Children."

The keynote event called "Snack and Juice" will take place on Saturday, November 14th from 6pm - 9pm at ACAC Fitness and Wellness Center. This is a night filled with fun and excitement! Activities will in-

clude a family swim, "Kidz" fortune teller, raffle baskets, face painting, nail spa, photographer Sean M. Savoy of Antiparticle Media taking "Winter Photos" perfect for Holiday cards, Noah's Ark Animal Workshop and LOTS more! The cost to attend is \$20 per family or \$10 per person included most activities.

In addition to the Snack and Juice" event two national restaurants, Wendy's (14 stores in Chester and Bucks counties and New Jersey) and Max and Erma's (2 stores locally) will donate 15% of sales to the "Pump It Up" cause on November 14th. Finally, Stadium Grille in West Chester will also donate 15% of its sales on November 18th when customers simply mention the "Pump It Up" charity.

The "Pump It Up Team" is currently searching for a child in the Philadelphia area to whom the proceeds of these amazing fundraising efforts can benefit. If you know a child who is insulin dependent and can not afford to purchase the diabetic insulin pump, please contact Judy at judym@acacwc.com. All proceeds from the above events will be utilized to assist in defraying the costs of an insulin pump for as many children as possible.

**Change for the Children
Foundation**



BY
SARAH
MORAN
SPECIAL
TO CC

Two More Restaurants Opening in WEST CHESTER

THE CULINARY SMORGASBORD THAT IS WEST CHESTER IS ABOUT TO BECOME EVEN MORE VARIED WITH THE ADDITION OF TWO NEW RESTAURANTS ABOUT THREE BLOCKS APART.

They are Nonna's: A Giunta Tradition, in the 100 block of East Gay Street, and Indian Thai Spice Bistro, in the 100 block of West Market Street.

Both are slated to open later this month.

Marisa Giunta Powell and husband Sean are the movers-and-shakers behind Nonna's, which will serve Italian fare in the space once occupied by Alberto's Trattoria. The restaurant is named for Marisa Powell's maternal grandmother, Anne DiFilippo. ("Nonna" means grandmother in Italian).

Her father's family was the longtime owner of Giunta's grocery store in East Bradford.

The Powells opened Pietro's Prime two years ago, an upscale steakhouse and martini bar just down West Market Street from where Rajesh Ishwar and Navarat Ratanakanaka are readying Indian Thai Spice Bistro, also their second location.

Their first, with the same name, opened in Edgmont, Delaware County, in July 2008.

Real estate developer Stanford Zukin owns both the Nonna's and Pietro's Prime buildings, as well as many other borough buildings.

Nonna's will have 160 seats and, beginning next spring, several outside tables. Executive chef is Tami Oelkrug, who moves from Pietro's Prime to take over the whisks at Nonna's. Sean Powell will remain at Pietro's Prime while Marisa Powell will

spend all her time at Nonna's getting the place off on the right foot.

Fare will be Italian, with many recipes adapted from Marisa Powell's two grandmothers. (Paternal grandmother Giunta long made the fresh meatballs at Giunta's, with Sean Powell at her side as the supermarket's in-house chef.)

Oelkrug will put her own twist on Nonna's dishes, including her specialty, a lobster and shrimp risotto.

The restaurant bought Alberto's liquor license and will employ 25 to 30 people.

The Powells have given Alberto's a facelift, painting walls in soothing earth tones, putting in new flooring and updating the kitchen. They also installed a draft beer system, and will offer live entertainment Thursday through Saturday nights. Dinner only will be served at first, with lunches Monday through Friday to follow.

The pair, who live in West White-land, have spent about \$80,000 readying Nonna's.

Asked about starting a new eatery in the midst of the Great Recession, Marisa Powell responded, "We

don't know anything different, to be honest. We opened Pietro's Prime at the beginning of the recession and we have no way of knowing how much busier we'd be if the economy were better."

Meanwhile, Indian Thai Spice Bistro offers 85 seats and has been completely revamped since its former life as part of the Cosi restaurant chain. Walls reflect the colors of Indian and Thai cooking, from saffron to curry and mango, banquettes are covered in subtle padded printed fabric and pleated metal mesh screens divide the open space into more intimate sections.

Ishwar and Ratanakanaka met when both were computer consultants in the area. He is the strategic planner and she is "good at getting things done," she said with a laugh, even though she attributed "the crazy idea of opening a restaurant" to him.

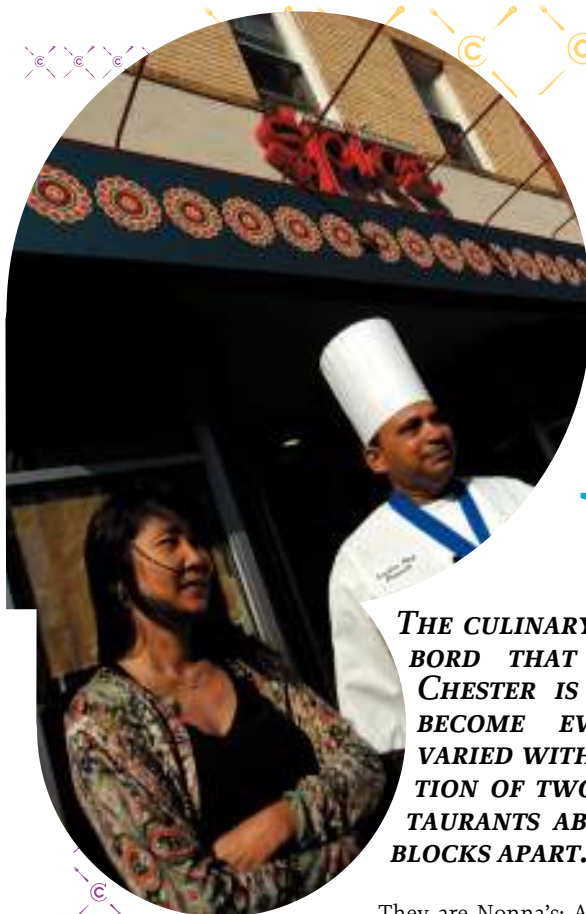
"I thought about opening a restaurant for six or seven years before I did so," Ishwar, a Media resident, responded. "It's not something to approach lightly."

The restaurant has two kitchens, one for Indian specialties helmed by veteran chef Premnath Motiram, the other with Thai chef Patama Punsuk in charge.

The business partners have spent in the low six figures on renovations, including the installation of a traditional Indian clay oven, or tandoori. Landlord is long-time Chester County restaurateur Jack McFadden, who owns The Gables in Pennsbury.

With a bright teal and red awning out front, the BYOB Indian Thai Spice Bistro will serve lunch and dinner seven days a week.

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



GRAND OPENING TIMES THREE

BY
CHRIS
BARBER
SPECIAL
TO CC

*The staff of Saffron
gathers for a photo. Front
row from left are Cindy Decker,
Paige Ryan and Son Walters;
back row, Kelly Snavelly,
Patrick Larson, Mattie
Flonnory and Thomas Bille.
Photo by Chris Barber*



Rural Southern Chester County formally opened its doors to customers at three news stores in London Britain Township on Friday. Although the Salon Jaloré, Saffron and Technology Concierges have all been in business since early in the summer, they officially greeted the public on a rainy afternoon last week.

All the stores are at the Shoppes at London Britain, a small mall located on Route 896 just south of Kemblesville.

Salon Jaloré owner Lori Ednie and her daughter, Aimee, took over a facility that had formerly been a beauty shop as well. She said it was in nice shape when they moved in –

needing only some redecoration, a few coats of paint and some new equipment. They offer hair styling and face treatments and expect to have a skin specialist on site soon. On Tuesdays they are offering men's cuts for \$15, and on Wednesdays children 12-and-under can get their hair trimmed for \$12. And always, Lori said, the give senior discounts of 10 percent.

"We want to be the best and give first class service here, Lori Ednie said.

Saffron was the name chosen for the café that sits in the middle of the modest roadside mall. It was so named to reflect one of the herbs used often within, said catering coordinator Son Walters.

Saffron is a place where people can eat in, take out or contract for catering.

All the foods are homemade and use local produce and – in the near future – local meat. Week by week the

specials change, and customers can make their choices from the windowed, refrigerated cases that greet them when they come in. Some of the favorites, Walters said, are tuna-stuffed tomatoes, baked peppers, lasagna, meat loaf sandwiches, cranberry chicken salad and two-day marinated London broil. The coffees are Morningstar brand, and the teas are from Mighty Leaf.

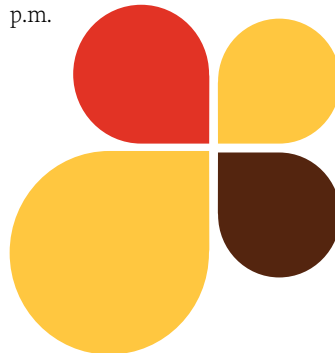
Owner Kelly Snavelly said many of the customers are local residents, and they come in most often to buy sandwiches, which are always accompanied by a choice of side dishes.

On the weekends, they are opened for breakfast and feature oatmeal crème brûlée, egg sandwiches and a special London Britain omelet.

Snavelly, who has a background in catering said she has operated several restaurants, but this is the first one she has opened to the public on her own. She added that she chose the

London Britain location because she grew up "just down the road."

Technology Concierges is the new extension of the same name of a shop in Hockessin, Del. Sitting alongside Salon Jalore, it offers computer sales, service and repairs. The provide in-home and office technology as well as network design and installation. Owner Joe Panchisin also can help with copying and fax services as well as business cards, booklets and binding services. The shop is open Monday through Friday from 10 a.m. to 6 p.m. and Saturday from 9 a.m. to 4 p.m.



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AN INTERVIEW WITH LEGEND BOBBY RYDELL WHO HEADLINED 'JUKEBOX SATURDAY NIGHT'

BY
FRANK D.
QUATTRONE
SPECIAL
TO CC

"Jukebox Saturday Night," a tune written by Glenn Miller in 1942, conjures up images of the swing era, when bandleaders like Miller, the Dorsey Brothers, Duke Ellington and Count Basie and jazz singers like Frank Sinatra tore up the dance floors with their syncopated rhythms and sexy escapist vibes.

Years later, it came to connote the early days of rock 'n' roll, when teen idols dominated the charts and record hops made Saturday the hottest night of the week, with our favorite songs as close as AM radio or the corner juke joint.

So when the Keswick Theatre decided to host a "Jukebox Saturday Night," it's cause for celebration; it meant it was time to put on your dancing shoes, prick up your ears and begin to relive the heady hits that fired up a far more innocent era.

Headlining the big concert at the Keswick on Saturday, Oct. 24, that also features Emil Stucchio & the Classics, Lenny Welch and Lansdale's own "Little" Peggy March, was Bobby Rydell, a huge hitmaker whose career truly embodies the title of the show.

Despite his success — Rydell had 19 Top 30 hits from 1959 through 1964, including several million-sellers, starred in the film "Bye Bye Birdie" with Ann-Margret and has been singing in nightclubs, cabarets and casinos since he was 7 years old — he has remained remarkably anchored and modest.

When asked in a telephone interview Oct. 11 what he's most proud of in his long career, he said, "That's a hard question. I've been blessed to be able to work with Red Skelton, George Burns, Jack Benny, et cetera — these legends in show business. I've learned a lot by watching them in the wings.

"At the Sands in Las Vegas," he continued, "I paid attention to George Burns' amazing comic timing. I learned so much from him. I do a lot of comedy in my show."

Anyone who thinks that a former teen idol wouldn't have much of a shelf life after the hits stopped coming would be dead wrong — at least in Rydell's case. Considered by most music critics to be the one truly talented musician among the bunch, Rydell started playing the drums at the age of 6, inspired by his idol Gene Krupa.

A year later, Rydell began singing in nightclubs in the City of Brotherly Love and soon became an accomplished cabaret performer, playing drums and doing impersonations of the TV personalities he most admired from the early days of television, like Milton Berle, Louis Prima and Johnny Ray. By the age of 9, he was a regular on "The Paul Whiteman Show," a stint that lasted three years.

By the time he was a teenager, he was playing drums in the dance band Rocco & the Saints that also featured a trumpet player named Frankie Avalon, who remains one of his closest friends.

It was during his teen years that I first encountered Bobby Rydell. It was 1958. Although we attended the same high school in South Philadelphia — Bishop Neumann (later St. John Neumann and now Neumann-Goretti) — we never met at school. It was at the home of Pat Martino, now one of the world's premier jazz guitarists, that I first met Rydell.

A middling to good rhythm guitarist at the time, I was in an extended audition with Martino, whose gentle soul matched the flames that flickered across his frets. Every Saturday that we practiced, without fail, this scrawny neighborhood kid with big hair and even bigger ambitions would tap at the window and beg to sit in on drums.

Most of us were annoyed. Not Martino. He always said, "Come on, guys, give the kid a chance. He's really got what it takes."

He did play some mean skins.

Little did we know that within a year, Rydell would join his old friend, Frankie Avalon, and another neighborhood kid, Fabian, on the proverbial hit parade. (Rydell has been touring with Avalon and Fabian off and on as "The Boys of Bandstand" or "The Golden Boys of Summer" since 1985.)

After a few misses, Rydell's "Kissin' Time" reached No. 11 on the charts, followed soon after by an even bigger hit, "Volare," recorded, prophetically, in big band style, which peaked at No. 4.

Two more huge hits followed in 1960 — "Sway" (No. 14) and his biggest, "Wild One," a million-seller that hit No. 2 on the charts. His last hit, "Forget Him" (No. 4), came in 1964, the year the British Invasion exploded on the American record scene, effectively ending the hit-making years of our clean-cut teen idols.

When asked if he has any regrets over the abrupt end to his successful recording career, Rydell remained as gracious as ever.

"Not really," he said. "I'm happy to continue work. I enjoy what I'm doing. If it ever becomes a job, then I'll give it up — unless the voice goes," he laughed after a pause.

"When I'm onstage, I do my own thing — 'Volare,' 'Wild One' and 'Sway.' But I also do tributes to Sinatra and Bobby Darin. I've never felt pigeonholed. Some are truly amazed that I'm doing all this."

Is he still playing drums?

"No, not much anymore," he said. "But the last time I saw Pat Martino playing in town, at Chris' Jazz Club, I believe, he asked the audience if they would like to hear his old friend Bobby play drums along with him. Although he at first demurred, he still got up onstage and joined his old buddy, who, ironically, played guitar behind Rydell during some of his salad days.

(Martino, by some stroke of fate, is performing at Montgomery County Community College on Friday, Oct. 23, the night before "Jukebox Saturday Night.")

After more than 50 years in the business, does Rydell have any regrets? "Again, he said "not really" but wondered how his career might have changed had he accepted an offer to star in the Neil Simon hit show, "They're Playing Our Song."

"I realized that if I took the role, I might have to go on the road, so I turned it down. Even though 'Bye Bye Birdie' was hit, I really don't enjoy making movies, and L.A. is not my thing. My friend Frankie Avalon keeps asking me to come out to California to live and to play, but I'm just not into it.

"I'm a family man," he explained. "I'd much rather be here with my [second] wife and children, and there are plenty of places to perform closer to home."

Rydell was married to Linda Hoffman Jan. 17 of this year. He has two children by his first wife, Camille Quattrone [a 20th cousin, my father used to say], to whom Rydell was happily married from 1968 until her death from cancer in 2003.

So what has changed in the music industry? According to Rydell, shows like "American Idol" create "instant success. In my day, you could nurture your talent in nightclubs and on local television. What does it do to them to become famous overnight. My advice would be to work hard at your craft. Be the best you can be. And don't expect overnight success."

In addition to Rydell, "Jukebox Saturday Night" features Emil Stucchio, an original member of the Classics, who made the Top 20 in the early '60s with "Till Then"; smooth soulster Lenny Welch, best-known for hits such as "You Don't Know Me" and "Since I Fell for You; and "Little" Peggy March, a local talent whose hit record "I Will Follow Him" spent three weeks at No. 1 in 1963 and who had later Top 40 hits with "I Wish I Were a Princess" (later featured in John Waters' "Hairspray") and "Hello Heartache, Goodbye Love."



BUY FRESH BUY LOCAL

BY
MARY
BIGHAM
WC DISH

AN APPLE A DAY...

Here are two of my favorite fall goodies to make with Chester County apples. They are quick, delicious and will be sure to wow your family and friends.

Apple Crisp

Ingredients:

5 to 6 cups peeled, cored, sliced apples
3/4 cup quick-cooking rolled oats
3/4 cup brown sugar
1/2 cup flour
1/4 teaspoon ground cinnamon
1/2 cup butter

How to make:

Arrange apples in greased 8 x 1 1/2 inch round pan combine oats, sugar, flour and cinnamon; Cut into butter. Sprinkle mixture over apples. Bake at 350 for 35 to 40 minutes

Easier than Apple Pie

Ingredients:

1 refrigerated pie crust
3/4 cup sugar
2 tablespoons cornstarch
1 teaspoon of Cinnamon
4 cups thinly sliced peeled apples
1 egg white
1 tsp sugar

How to make:

Prepare crust as directed on package. Place on foil-lined baking sheet. If necessary, press out any folds or creases

Mix 3/4 cup of sugar, cornstarch and cinnamon in medium bowl. Add Apples, toss to coat well. Spoon into center of crust, spreading to within 2 inches of the edge. Bring crust up over apples to form a border of about 2 inches. Pleating or folding crust as needed.

Brush edge of crust with egg white; Sprinkle with 1 teaspoon of sugar

Bake in preheated 425 oven 20 minutes or until apples are tender and crust is golden brown.



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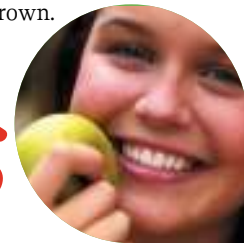
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CHEF Q&A

BY
ANDY
HACHADORIAN
CC
EDITOR

ANNE ZIMMERMAN

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THIS IS NOT A CHEAP SHOT AT THE FOLKS WHO LIVE IN THE MONTGOMERY COUNTY AREA IN WHICH I RESIDE BUT...

Let's face it, we're just not accustomed to an overabundance of great restaurants. I'm not talking about the chain type of restaurant where we all know the stuff is pre-cooked and then tossed into a microwave.

Also, where else would people line up to check out a combo KFC/Taco Bell? C'mon folks, get a grip. Having grown up in Delaware County and gone to tons of restaurants in Philly, I think I have some clue as to quality dining. Granted, I'm not an official "foodie" as WCDish guru Mary Bigham would point out but I'm not one to stand in line for fried chicken and tacos either.

Living minutes from the revived borough of Phoenixville, I was informed that there was a spot in town I should check out. Its name? Marly's.

I did a little question and answer session with one of Marly's owners – Anne Zimmerman. And here's how it went. My comments on the place will follow of course...

Where did the name for the restaurant come from?

The name of the restaurant is a play on my daughter's name, Carly and my partner's son, Mike.

What's your background? Where are you from, how long you've been in the business?

I have been in the business my adult life. I spent the last five years before we opened Marly's at The Gypsy Saloon and Stella Blu in West Conshohocken doing everything in the front of the house. My partners – Chef Michael Favacchia and Samantha Hall. -- also worked there.

When did you open?

Our opening day was August 1, 2008

How would you describe your menu?

Our food is modern American with Italian and Asian nuances. We prepare every dish to order with fresh food.

Your chef? Your partner? Tell us a little about them.

My partners are again Chef Michael Favacchia and Samantha Hall. Mike and I grew up together and we are realizing a life long dream. Sam is Mike's fiancée and she left her safe job managing at Theresa's in Wayne to make the dream her own too. I couldn't ask for a better team.

What made you pick Phoenixville? And how has it been so far?

When we started looking for a place to call our own we checked out many areas. Phoenixville had the feel we were looking for and we fell in love with the

**CONTINUES ON
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MELISSA from the Square Bar



This bartender believes in superstition

Superstition. Growing up in the Philadelphia area, it is hard not to hear the word superstition. My family is originally from South Philly, then migrated to Delaware County, then to Chester County where I grew up.

Superstition was ingrained in me when I was a kid. Oh, and did I mention my grandmother is Italian. For me superstition is a way of life. When you spill the salt, you are supposed to throw it over your right shoulder. Or your left shoulder. It depends on where you are from.

tending so I had tons of beads. None of them earned by the way.

A guy walks in and hands me a Flyers bead. The Flyers are winning. As soon as I put that necklace on the Flyers start to lose. I took off the necklace and laid it on my girlfriend's purse. Someone scored. Then they scored again. The Flyers won that game. I will never wear Flyers gear again.

I heard on the radio this past Sunday that the Oakland Raiders were the worst team in football and that the Eagles should trash them up and down the field. As soon as I heard that comment I knew the Eagles were going to lose. Why did that person have to jinx us?

Superstition is also pre-requisite if you are going to grow up as a Philadelphia sports fan. Mardi Gras last year. Every one had beads. I was bar-

ning. This guy walks in. Every time he has been in the Square Bar the Phillies have one the game. Phillies knock off the Dodgers in game three. Who knew? If you are a superstitious Phillies fan you new. Oh yeah, that guy said he was at home on his couch ready to go to bed. He got up and put the same undershirt and t-shirt on that he had worn for previous games, and walked over to the Square Bar. Thank you sir. Your seat will be saved for all future games.



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BUFFALO CHICKEN DIP

For all of you wing fans out there, here is a dip to make for the next game that will give you the taste of wings that you can spread on crackers or bread. It's less messy and just as tasty.

Ingredients:

2 large boneless, skinless chicken breast halves (1 pound total)
6 tablespoons hot sauce
1 package 8 oz cream cheese, cut into 1 inch chunks
1/2 cup ranch or blue cheese dressing
1/2 cup shredded cheddar cheese

How to Make:

Place chicken breasts in a medium-size skillet and add enough water to cover. Bring to a boil over high heat. Reduce heat to medium, cover and poach for 6 to 7 minutes or until internal temp reaches 170.

Remove chicken to a plate to cool. Shred using a fork. Place chicken and hot sauce in a

medium size skillet. Heat through.

Add cream cheese and dressing and heat until well blended. Add half the shredded cheese; stir until melted.

Place in a crock; sprinkle with remaining cheese. Serve warm (re-heat in microwave if needed) with crackers.



← CONTINUED FROM PAGE 9

town so when we found our venue, we knew we had something special. Our first year open has been awesome. We have gotten positive feedback from the community and have made a lot of new friends along the way. We have a great clientele.

How has the recession affected your business?

We don't know how the recession has affected us seeing how we opened in the worst of it. We just plug along every day putting out the best food and service we can.

How excited are you about being a restaurant owner?

Let's just say how can I explain the excitement of living the dream. I can't. It's too big for words.

Why the BYO? We as consumers love it...by the way

We opened a BYO because the venue called for it and we wanted to not bite off more than we could chew with our first venture.

Any other thoughts?

We just want to say thank you to the community for making the dream a reality.

My comments:

I believe Marly's will have a long and prosperous run. It's the sort of place that as soon as you walk inside, you get that sense of personal service, quality food and great atmosphere. We were greeted by Anne Zimmerman as soon as we walked in. She made us feel right at home and the place was jammed. People were all talking, laughing and enjoying their meals. It was abuzz with-

out being over the top. The food was excellent. We enjoyed the Bento Box with delights like beef tips, spare ribs and butterfish. Also terrific was the salmon and the scallops dish. Folks seated next to me also raved about their choices as well. Desserts are also top notch – a way-too-chocolate for a healthy diet and of course, a pumpkin cheesecake. For me, coffee also tells you a lot about a restaurant – as simple as that sounds. Check it out. It's bad to me if the coffee is a) cold or lukewarm, b) tastes like burnt office coffee or c) is too strong or too weak. None of the above applies to Marly's. I wish Anne and her crew good luck – although they likely won't need it. And of course, say bye-bye to any potential trips to KFC and Taco Bell!

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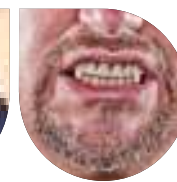
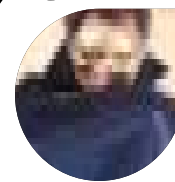
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Some LOCAL HAUNTS to scare the pants off you this HALLOWEEN

BY
WM. SHAWN
WEIGEL
SPECIAL
TO CC



It's officially October and Halloween is only days away. Here are some seasonal scares.

Below are two area attractions that offer up one-of-a-kind frights for all ages at reasonable prices and a guaranteed gamut of all things ooky and spooky.

Terror Hollow

At the Marlborough Valley Corn Maze on Route 842, owner Matt Herzog is excited about the additions to his ever-expanding haunted walk and hayride, otherwise known as Terror Hollow.

Terror Hollow is a combination walk-through and hayride through the woods adjoining the cornfields. Each year, he said, they add a little more and change things up just enough to keep new guests duly frightened and return visitors enough surprises to keep them coming back.

"We generally try to make it 25 percent more each year, but as we keep adding stuff, it just gets bigger and better," Herzog said.

He added that even without much promotion of Terror Hollow, they still manage to pack people in who come by word-of-mouth.

New this
year is
the



kids haunted corn walk, where children 10 years and under can have a spooky good time without the scream-inducing thrills found in the woods.

But, Herzog said, that also means they can pull out the stops when it comes to scares on the hayride.

"We added a chainsaw barn this year," Herzog said with a smile. "And that's all I want to say about that. It should speak for itself."

Other props and scenes from previous years also return, and with some additional added twists to the Terror Hollow experience, Herzog said that anyone looking for a fright would not be disappointed.

"And we've got some great talent, too. Some of these guys would be scary in the daytime, but they're just great," he said of the 30 to 35 actors who flesh out the terrifying scenes.

Adding the kids maze, Herzog said, gives families with all ages of children a chance to get some Halloween-themed thrills in this season, while even older kids get the pants scared off them in the haunted woods.

"We've had kids – middle school-aged kids – go into the maze and come out after two scenes saying, 'I can't handle it,'" Herzog said. "Now we can go all out – we don't have to keep it 'safe,' as it were."

Herzog uses professional talent from the New Jersey and Philadelphia area for the haunted scenes, as well as a professional make up artist who has worked on a number of films.

"This guy is great. We don't use any masks any more, except for a few of the characters. It's all prosthetics and make-up," he said.

Now in year six of the maze and year three of Terror Hollow, the Marlborough Valley Corn Maze is ever-evolving, Herzog said, as they try new things like bands and bonfires and also keep up with their traditions, like the hay jump and, of course, the corn maze.

Cut this into the shape of a World War II-era bomber plane, the corn maze offers several levels of fun, from easy to challenging.

The Corn Maze and Terror Hollow are located at 1081 Wawaset Road in Pocopson Township and are open Fridays and Saturdays from 12 p.m. to 11 p.m., Sundays 9 a.m. to 5 p.m. throughout October. For prices and a listing of events and attractions, visit www.pamaze.com or www.terrorhollow.net or call 484-886-6080.

Jason's Woods

For nearly a quarter century, Jason's Woods in Lancaster County has been packing them in and supplying fright after fright.

Started by founder Bob Hershey as a way to help save the farm that had been in his family for five generations, the event has become one of the area's premier haunted attractions each season.

By Hershey's account, when Jason's Woods started out, the words 'haunted attraction' didn't even exist.

"There were a few haunted houses done by some small groups, like churches, but for the most part, there were no haunted hayrides in our area," Hershey said.

Now far from a simple hayride, Jason's Woods is an all-inclusive event, with a variety of attractions and a midway teeming with a carnival-esque atmosphere.

For this year's theme, Hershey and company have recreated a number of scenes and characters from horror films throughout the history of horror cinema.

Calling it "Classic Horror," the ride incorporates classic characters from *Frankenstein's Monster* and *the Wolf Man* to newer classics like *Freddy Kreuger*, *Pinhead* and – of course – *Jason Vorhees*.

"From the 30's with Boris Karloff all the way up to now, everybody loves these characters," Hershey said. "You see a scene from the movie and it brings you back, makes you realize what he's capable of doing, too, and it's pretty frightening."

The ride went through multiple changes and new sets, Hershey said, with his crew working long hours to recreate scenes from the films and to set the right mood and atmosphere.

Returning after it's inaugural run last season is the "Lost in Jason's Woods," a guided walkthrough where attendees are stalked through the dark woods by werewolves that are always just out of sight but never far away.

It ends in what Hershey called "claustrophobia," a fate he said is almost worse than the werewolves.

"It's one of those, 'just

when you think you're safe' kind of things," he said. "Strange things are gonna happen."

They've also added some new scenes to the Barn of Terror and Pirate's Revenge staples, and there's also the three sideshow attractions *Psycho Circus*, *Pitch Black* and *Escape from Oz*.

Hershey said that the crew responsible for the make up effects and props – Damian Schlegelmilch and Frank Weaver, respectively – have both been with him for years and are their exclusive in-house talent.

"There's no need for us to call in outside professionals, we have them right here. It's a great crew," Hershey said. "And I like to think that we've developed a reputation over the years as one of the best or we wouldn't still be here. And it's well worth the price and the drive for the level of entertainment you get here."

Jason's Woods is located at 99 Stehman Road in Lancaster and boasts a total of nine different attractions. Open weekends throughout the month of October and into the first two weeks of November, tickets are now available online at www.jasonswoods.com, along with a complete roster of entertainment and ticket prices. Or call 717-872-5768.





Artisan Homebrew Set To Open



Artisan Homebrew opened its doors for the first time on Thursday, October 15 in Downingtown, Pennsylvania. The homebrew store is located at 128 East Lincoln Highway in the heart of historic Downingtown and occupies the former Samovar Tea Shop.

For Mike Hamara, proprietor, the opening represented more than just months of securing the location and preparing the site for a retail homebrewing business. Hamara realized over 4 years ago that the suburban Philadelphia areas of north Chester County and west Montgomery County lacked the presence of a homebrewing shop.

"I couldn't believe," Hamara says, "that for an area so rich in craft breweries, quality beer & wine bars, and beer distributors, no homebrewing shop was there to service the needs of the area's homebrewers."

Mike has worked at Exton Beverage for the past 9 years (and previously at Spaz Beverage and Mr. Bottle) which has given him insight into the industry. "Customers would come into the beer distributor and share with me stories of mail ordering for home-

brewing supplies," he says, "or driving as many as thirty-plus miles just to get the ingredients or equipment needed to get a brewday going. If their brewing session had begun and they had forgotten something, they were out of luck. At that point, I knew that I should do something about it."

His new shop stocks homebrewing supplies for both beginners and advanced brewers. "For less than \$100, a new homebrewer can come in to Artisan Homebrew and get all of the equipment and ingredients needed to brew their first batch of beer. But, the most advanced all-grain homebrewer will also find what they need as well."

The home winemaker can also find equipment and ingredients needed to turn out batches of wine at both beginning and advanced levels of technique.

Once up and running, Hamara expects to hold special events at the shop to encourage homebrewers and winemakers to share their creations and share their homebrewing stories. "My goal is to try to bring together individuals who share the passion

for making great beer and wine."

Artisan Homebrew will be open Tuesday thru Friday 11am to 7pm, Saturday 10am to 5pm and Sunday 12pm to 5pm. For more information, contact Mike Hamara directly at the store at 610-873-HOPS(4677) or email at Mike@artisanhomebrew.com

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INEBRIATED BY ART



BY
JAMES
LEE
BURK

BEING A FAN

So I've been sitting here for the past 10 minutes with my arms pointed at the sky. Have I just been arrested? Nope. Way better than that. I have just witnessed the latest installment of the Philadelphia Phillies making being a fan the best and easiest thing in the world to be.

Crazy I sat with my arms in the air for ten minutes yelling idiotic things at my TV –telling it how awesome we are. We? That's right, I, the fan, helped my team win. When we are younger faith hadn't been severely over tested time and time again our belief that the system was not jaded or burnt out like an over used thermostat. And you just had that slightly naïve faith that your belief in others would be fulfilled.

Well ladies and gentlemen, call me a ten-year-old-naïve schoolgirl because I believe, if this was church, I would be a believer. If it was jeopardy, I know all the answers, if it's three card monty, my name is Monty, if its the shell game, every shell has a coin under it; basically, my prayers have been answered and it didn't take divine intervention or a miracle. It just took a lot of hard work and a deep abiding belief in a team's capabilities to succeed.

The Phillies are more than just a really successful baseball team with a good work ethic. They are the manifest proof that what your parents and teachers told you all those years ago, that hard work and belief in what you do in life and perseverance will pay off in the end.

Belief in yourself is an easy thing to have. Believing in others, now that sometimes is tough because of all the proof to the contrary telling you not to is a much, much harder thing to do.

Finally, I believe I've always had a strong belief in my own abilities, but to be given the ability to trust in others is such a beautiful gift. I want to thank the Phillies for bringing back my childlike belief in my team.

What can be taken, gleaned or inferred by this article? Well, evidently I like to repeat myself using various different

words to express myself, and belief, well, while often torturous and unfulfilled, when it is rewarded can make you idiotically sit for ten minutes with your hands in the air.

So, if you would like to share your child-like naïve faith with me, come to Jitter's Sports Bar, grab your friends and family and bask in the warmth that winning may bring. Remember there may not be a real Easter Rabbit, Santa Claus may just be a fat old man, (eds. note...these are both James' opinions – who knows for sure really?) but the Phillies are the best as a team and individual examples of excellence. They are champions to me . Thank you Philadelphia Phillies. I love you like Dr. Evil loves Mini Me -- you complete me.

-- James Lee Burk

MARY'S TOP FIVE

WAYS TO TRICK OUT CANNED TOMATO SOUP



OCT. 28, 2009 / PAGE 15

BY
MARY BIGHAM
WC DISH

NOTHING WARMS ME UP BETTER ON A CHILLY DAY THAN SOME TASTY, HOT SOUP.

Of course I prefer the homemade versions, but when I'm short on time the pre-made stuff has to do. That doesn't mean I can't doctor it up to my liking so it feels more like homemade. Tomato soup is one of my favorites to make and eat and it provides an excellent platform for creativity. I like to eat mine out of a bowl-sized mug so that I can wrap my hands around it and feel the warmth with every bite. Here are some of my favorite ways to prepare and eat it.

I prefer to heat the condensed soup with 3/4 of the can being milk and 1/4 of the can being water. Then I heat it slowly while whisking the heck out of it so it stays creamy and delicious.

Classy: Add a dash of tarragon while you're heating it up.

Fresh is best, but dried will do. Put a bit of creme fresh or sour cream on top and you'll thank me.

Spicy: Add some Mexican seasonings, like cilantro, while it's heating up or, if you like, try a little hot sauce. Top your soup with a sprinkle of cheddar cheese, crushed tortilla chips and, if you dare... sour cream.

Simple: Drop in some cheddar gold fish for a dip. Duh. Who doesn't love that? Simply good.

Decadent: Top your silky soup with bacon crumbles, blue cheese and some toasted garlic bread bits.

Italian: Add some cilantro, basil and a bit of garlic (or garlic salt) and top with grated parmesan or shredded mozzarella. I've also done this and tossed in little balls of fresh mozz, too!

Enjoy!



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Animal Sactuary SAVES THE CREATURES and SUPPORTS ART

BY
CHRIS
BARBER
SPECIAL
TO CC

The weather was not kind to Chenoa Manor on Saturday. The animal sanctuary that straddles the border of London Grove and New Garden townships on Glen Willow Road was all set to welcome guests for an open house of tours and entertainment.

But the activities were curtailed somewhat as the rain turned the ground to mud and the cold breezes kept the crowds at a low level.

Still, sanctuary owner-operator and veterinarian Dr. Rob Teti considered the day a success.

"We had sold about 80 or so tickets ahead of time, and almost all of them came. We didn't do the tours, but the boys were there to answer questions," he said.

Teti runs a 25-acre refuge for farm animals that have come to the end of their rope for one reason or another. Sometimes it's goats that farmers can't afford to keep feeding; other times, it's the creatures that were lost in the New Orleans floods; still other times, it's chickens that fell off the truck on the way to market.

Often, Teti gets a call, and he arranges to bring the creatures home to a life of relaxation and affection on his farm. A look around his property will reveal sheep grazing in the grass, wild horses galloping in the hills, a few cows munching lazily in a field and loads of geese honking and flapping their wings -- free to roam wherever they choose.

Teti also has chickens, rabbits, ducks and pigs -- the latter relegated to a fenced in field during the open house. "If we let them run free, they would act like pigs around the refreshment table, even climbing over each others' backs to get at the food," he said.

In spite of their healthy appetites, Teti has said he's extremely fond of the pigs. "They all known their names and come when they're called," he said, adding that he hosts about 250 animals on his farm at this time.

But animals aren't the only ones reaping the benefits of his skills and love for animals.

Every week he hosts youth from the Church Farm School and other institutions to come and help take care of the animals. He believes their contact with the creatures is healing and said he is proud to see how many of the kids have matured in just a few years of volunteer work on the farm.

Teti also has a strong belief in the value of art for youth, and to that end has

teamed up with art teacher Michelle Dirks, who runs the Pegasus art program that mentors inner city kids -- some of them the farm volunteers. She is involved in a project to raise money to raise funds to help restore a barn on the Chenoa Manor property that Teti has targeted to become an art studio upstairs and an animal shelter area downstairs. Right now that barn is leaky and cold, but they have high hopes that it will someday have its stone face repointed, the roof fixed and the floors replaced. The whole project will cost about \$200,000, Teti said.

To that end, the art classes that Dirks teaches will make beads for sale out

of clay from the White Clay Creek and packets of wool from the sheared sheep. Those small efforts, along with other fund-raisers are aimed at getting that barn up and running for the kids and the animals.

Teti said caring for unwanted farm animals is his mission in life. "It's really just a passion. I believe there's something we all need to be doing outside ourselves. I believe in helping animals because their needs are often overlooked," he said.

When Teti is not attending to his farm full of rescued animals, he works at the VCA Glasco Animal Hospital in Delaware.



IN THE STUDIO

BY
BRIAN
McTEAR
OWNER OF
MINER STREET/
CYCLESOUND
RECORDINGS



THE WEATHERVANE PROJECT

Last Week I participated in Ignite Philly 4, an amazing night of 20, five-minute slide shows about everything from the need to bring the video gaming industry to the Philadelphia region, to snake phobias, to an online social network for the dead (as in our dearly departed), and practically everything else you could cover. The event took place at Johnny Brenda's in Fishtown, and the room was filled to capacity, crammed elbow to elbow with some 300 people. I presented a talk called "Active Music Supporters" about the need for there to be a movement of people within our society that conscientiously go out of their way to support the people who make the music they love.

In the 1980s and 90s, independent music gave rise to a lifestyle among both fans and musicians alike. It was a high quality community. Independent

labels were large and small hubs of common interest. People were fans of one band, or all the bands on a label, or simply fans of the label itself. Sub Pop, SpinArt and Merge are great examples. But by the late 90s, it was as though the independent music industry took a cue from what was becoming common corporate investment strategy: diversification. In a matter of a few years, independent label identity was disappearing, and the backbone of the community it brought together started to soften and crumble.

Then Napster. Ugh. Here's where you'll probably stop reading, because you probably think I am going to yell at you. Don't worry. It happened. It's the past and it's how we arrived at the present. Napster was a fun way to "stick it to greedy major labels" and, in a miraculous double standard, it was a great way to "support" lesser-known bands. Whether

or not this makes sense, by 2005 pirating music was no longer a fan statement about the industry. It was simply the way a new generation learned to get music. Record stores closed by the thousands and re-

corded music became worthless.

It sounds harsh, but it is arguably true. This past year fewer than 6000 of 115,000 albums released sold more than 1000 copies. There's no living to be made in making music except for the rarest of strikes of lightning (and yes, it's far worse than it might have always seemed), and this is where society will start to suffer. "Artist Development," the investment strategy that made most artists' first few records happen in the past, is now all but gone.

That fact is, right now we need to rebuild the community that will support independent musicians. "Active Music Supporters" are people who believe that the money they spend on music should land as directly as possible in the pockets of a musician, and they will go the extra steps to participate in the activities that meaningfully and financially support the musicians they love.

Here's 10 ways to take tiny steps in support our favorite music:

- Go see your favorite bands play live.
- When you go see them live, buy hard copies of their music.

- Buy your favorite bands' merchandise.
- Purchase downloads legitimately.
- Stop using Torrent sites.
- Use a legitimate streaming service such as Pandora or Spotify
- Contribute to Band Fundraisers
- Subscribe to artists' fan clubs.
- Join band's e-mail list.
- Support Nonprofits that support musicians.

-- Brian McTear is a musician, producer and engineer, the owner of Miner Street Recordings in Philadelphia, and founder of Weathervane Music Organization. Information, including pictures of the Weathervane Project Series sessions, can be found at <http://weathervanemusic.org>. To make a donation, go to <http://weathervanemusic.org/donate>. For more information on Miner Street Recordings, <http://myspace.com/miner-streetrecordings>. Espers - <http://www.myspace.com/espers>

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Wining About The Good Life:

A Chat with Joy Sterling of Iron Horse Vineyards

BY
PHILLIP
SILVERSTONE
SPECIAL TO
CC

"It's like drinking a cloud...."

"I would call it Love Potion..."

"You get this bath of bubbles down your throat..."

"It is absolutely a glass of spring..."

Joy Sterling on Iron Horse wines

Iron Horse Vineyards in Sonoma, Ca. was purchased by Barry and Audrey Sterling along with Vineyard Manager Forrest Tancer in 1976. When the Sterlings' daughter Joy gave up her career as deputy bureau chief for ABC news in LA, not only did she embrace the winery but she must have embraced Mr. Tancer, because she eventually became Mrs. Tancer.

Joy Sterling is about the best ambassador any winery could wish for... she has passion, enthusiasm, unlimited energy and above all, as one would expect, Joy is full of information about Iron Horse — information which she imparted to me in an interview conducted in Philadelphia.

Phillip Silverstone: In your book "A Cultivated Life," you say it is "ingredient X" that sets a wine apart. What exactly is "ingredient X" and

how does it set Iron Horse Vineyards apart from the rest of the Californian wineries?

Joy Sterling: Well it can mean many things to many people. The most obvious, quick answer I can give to that is that the vineyard is ingredient X. One of the first things we try to literally pull out of the ground is the taste of a particular vineyard. When I see a label that says "Estate Bottled" I know I'm tasting a particular piece of dirt and in the case of Iron Horse we feel that there are distinctive flavors that tell a unique story about our little piece of heaven (in Sonoma County) and we try to convey that in the wine... so that's one level of what "ingredient X" is. I also believe it is definitely the personality of the people behind the wines. One of the great things about visiting wine country is you can go from winery to winery to winery and after a while a barrel's just a barrel and a press is just a press but each wine maker has each his or her own incredibly adamant philosophy on how wine should be made. I mean, take something as basic as Chardonnay — no two wine makers will agree on how it should be produced.

Phillip Silverstone: There is a sort of magic that takes place as well after your "baby's" left home. Something mysterious happens in the bottle.

Joy Sterling: And I think there's a third level of what X is and to put it really bluntly I think it's sex appeal. I think wines are just like people — either they got it or they don't. I don't know how else to describe it but I can taste two exquisitely crafted chardonnays side by side, recognizing the quality of both of them and

still feel that one has a certain pizzazz about it that really speaks to me and so that's part of the individuality. There's no doubt in my mind that Iron Horse makes the sexiest wines.

Phillip Silverstone: My kind of wine! Now you began your career in the very competitive arena of national network news. Did that battlefield prepare you well for the wine world which was, when you entered it, pretty much a male dominated industry?

Joy Sterling: Oh yes... I was a Marine, I am a Marine. To be on television news you have to be. The wine world is competitive in a totally, totally different way... because it's a true meritocracy.

Phillip Silverstone: I like that word.

Joy Sterling: It really is. It's incredible. You compete with yourself. We feel so strongly that we must make every vintage better just to be perceived as consistent. So that's a different kind of competitiveness whereas in the television world. I worked for ABC and it didn't take me too long to figure out that the competition was not CBS, NBC and CNN but the guy right next to me. This is a very intense political situation. We used to joke that it's not so much that the news room was a place where people stabbed you in the back because they didn't have time to wait for you to turn around — they just stabbed you

in the chest. So these are two different worlds completely.

Phillip Silverstone: And so when you have a particularly brilliant year, you really set yourself a high standard to match it the following year and that is, in a sense, a very competitive challenge.

Joy Sterling: Oh it's incredible. Well, think about how much fabulous wine there is in the world today. It's just incredible. You must make that challenge.

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





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BY
ANDY
HACHADORIAN
CC EDITOR

BEER AND WINE FANS UNITE AT IRON HILL BREWERY'S Wine vs. Beer Dinner

Enjoy five courses featuring fresh autumnal flavors on Friday, November 6th at 7:30pm.

First Course

Pumpkin Gratin; apple wood smoked bacon, exotic mushrooms, pearl onions and herb croustade
Paired with Viognier, Renwood, 2006 Lodi, CA and Ichabod Imperial Pumpkin Ale

Second Course

Crispy seared diver scallops; autumn spiced acorn squash and garam marsala sauce
Paired with Chardonnay, Hahn Estate, 2007 Monterey, CA and RØDE

Third Course

Roasted quail breast; braised lentils, fried serrano ham and butternut squash
Paired with Pinot Noir, Fess Parker "Station" 2007 Central Coast, CA and Biere de Mars

Fourth Course

Seared venison loin; goat cheese and thyme stuffed, fingerling potato coins and blueberry balsamic glaze
Paired with Cabernet Sauvignon, Steltzner "Claret" 2007 Napa, CA and Abbey Dubbel

Fifth Course

Blue cheesecake; port wine caramel
Paired with Porto, Fonseca Bin 27 NV Oporto, Portugal and Old Ale

\$70pp Including Gratuity. Reservations required.

Executive Chef Dan Bethard • Head Brewer Larry Horwitz

Wine Educator: Michael Walsh, Majestic Wine & Spirits

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LAST CALL AT THE SPECTRUM

PHILADELPHIA – Apparently, it was just about a year ago that John Oates of the storied Hall and Oates duo sang the National Anthem for Game 5 of the 2008 World Series for the Fighting Phils.

Perhaps they should invite Oates – a North Penn High product – back for this year's series. I'm sure the Phillies would enjoy the extra good luck.

In any event, Friday night at another of the final events at the Wachovia Spectrum, Hall and Oates headlined what was known as the "Last Call" concert, a throw back to the good old days of cheap concerts, not so great acoustics but a damn great time anyway.



Yes, the sound was a bit loud. Upper Darby product and fellow alumni Todd Rundgren was wild and crazy loud and rockish like I never knew him but I thought it was a perfect mix for the night.

Starting the night were the Hooters, another set of local products including Eric Bazilian who got the crowd moving with their famed, "And We Danced."

With local legends John DeBella and Pierre Robert, along with a guest appearance of also locals and brothers Kevin and Michael Bacon, the crowd was all Philly, all the time. Everyone on staged shared great memories of the Spectrum including Rundgren who recalled his appearance as the opening act for Jeff Beck.

Of course, the best was saved for last as Hall and Oates played the night away. Daryl Hall – a graduate of Owen J. Roberts High – and Oates cranked it out with fan faves like Maneater, You Make My Dreams, She's Gone and Sara Smile.

Their tune "I Can't Go For That" included a wonderful solo by sax player Charlie DeChant who was dressed up in a hot pink suit – which I suppose went well with his long, flowing blond locks. Crazy thing to see.

Tickets to the event ranged from \$4 to \$6. The venue seemed filled to capacity although a number of people arrived late probably due to the lousy weather, I-95 construction and the fact that there was a packed house at the neighboring Wachovia Center. But Spectrum employees – some of the best from my experience – were friendly, happy and having a good old time like the rest of us. Even our lady usher – (in her 50s as well) could be seen grooving to the tunes. Love it.

Well the Spectrum will soon be nothing more than a pile of rubble. But no matter what goes on the spot, nothing can replace the great memories of great Flyers and Sixers teams as well as tremendous music – just like last night. You can keep your giant sterile houses, the Spectrum rocks – and the many talents Friday night would agree. Just ask 'em.

Nooddi Thai Chef

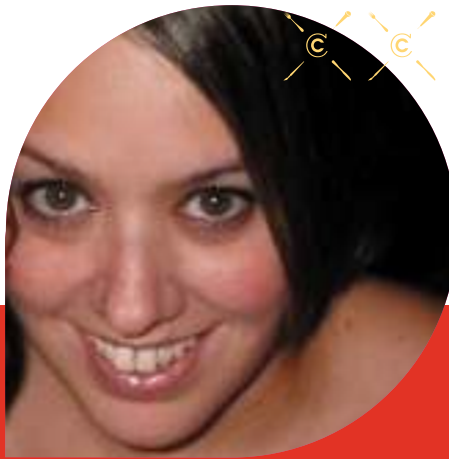
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SASSY SUPPERS

BEEF AND BARLEY STEW WITH A TWIST!

WITH
ADA
MITCHELL
WC DISH



OCT. 28, 2009 /PAGE 21

You can't do chili for every football game, so this is a stew my mother used to make for us to switch things up!

You can add more spice, or reduce it to your taste. My recipe is adjusted for the fact that I have children, and even though I love my foods to be on fire, they aren't quite ready for it!

It is a super easy dish to make, and warms you all the way through just as

chili would!

Ingredients:

1 lb Ground Beef
1 Large Onion, chopped coarsely, I prefer White Onions for this dish
1/2- 3/4 Cup Chopped Celery
4 1/2 Cups of Tomato Juice, I use V8 for added flavor
1 Cup Water
1/2- 3/4 Cup of Pearl Barley
2 teaspoons Garlic Powder

1 teaspoon Salt
2 teaspoons Chili Powder, or more if you'd like it more spicy!
1/2 teaspoon Pepper

How to Make:

In a large saucepan, brown the beef, and once it is almost fully cooked, add the celery and the onions and sauté. Once the beef is fully cooked, add the tomato juice, water, barley, garlic powder, salt, chili powder, and pepper.

Bring it to a boil, then let it simmer for about an hour on low.

Serve with a nice hearty glass of red wine and some artisan bread, and you have yourself the perfect game day meal!!

Hint:

Want yours spicy, but not everyone else does? Add some Tabasco and crushed pepper to your dish!

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West Chester University Harp Ensemble at the Kimmel!

The West Chester University Harp Ensemble will be performing as part of the Kimmel Center's Free at the Kimmel series on Sunday, November 1 at 1:30pm, prior to the ticketed performance by legendary pianist André Watts.

Led by West Chester University Professor Gloria Galante, WCU Harp Ensemble is a diverse group of talented harpists that range from college students, WCU community of music students, AHS members and Bucks County private students of Galante's.

The ensemble performs an annual concert known as 'Harpfest,' tours the tri-state area, and performs on television and radio. The ensemble plays works of Bach, Beethoven, Brahms, Grandjany, Godefroid, Salzedo, Renie, Mozart, Debussy and much more.

For more information, go to:
http://web.me.com/harpjaz/gmg_wcu_071507/welcome.html.

André Watts
piano

Sunday
 November 1, 2009
 at 3pm

Verizon Hall

Price: \$36-\$60

One of the most celebrated luminaries of the classical world, pianist André Watts performs a recital of works by Schubert and Liszt in Verizon Hall on Sunday, November 1, 2009 at 3pm. A featured artist at the Pacific Music Festival in Sapporo, Japan, in July, Watts recently returned from an extensive tour of recital and orchestral performances and will continue to tour extensively this fall in the United States.

Deeply rooted in Philadelphia, André Watts graduated in 1963 from the Philadelphia Musical Academy, now part of The University of the Arts; and made his debut with The Philadelphia Orchestra at age nine. The son of a Hungarian mother and an African-American father, Watts was born in Nuremberg, Germany, but moved to Germantown, Pennsylvania, when he was eight years old, due to his father's military assignment. At age 16, Watts burst into the music world when Leonard Bernstein chose him to make his debut with the New York Philharmonic in their Young People's Concerts, broadcast nationwide on CBS-TV. Watts has since performed nationwide with renowned orchestras, and appeared as a regular guest at major music festivals worldwide, including Ravinia, the Hollywood Bowl, Saratoga and Tanglewood.

A much-honored artist, Watts was selected to receive the Avery Fisher Prize in 1988; he was awarded a 1964 Grammy® Award for Best New Classical Artist. At age 26 he was the youngest person ever to receive an Honorary Doctorate from Yale University and he has

since received numerous honors from highly respected schools including the University of Pennsylvania; Brandeis University; The Juilliard School of Music; and his Alma Mater, the Peabody Conservatory of Johns Hopkins University. In June 2006, he was inducted into the Hollywood Bowl Hall of Fame to celebrate the 50th anniversary of his debut with The Philadelphia Orchestra.

Previously Artist-in-Residence at the University of Maryland, Watts was appointed to the newly created Jack I. and Dora B. Hamlin Endowed Chair in Music at Indiana University in May 2004.

Program:

SCHUBERT:
 Selections from Moments musicaux, D. 780

LISZT: Etude de concert No. 3, 'Un Sospiro'

LISZT: Sonata in B minor

LISZT: Nuages gris; Schlaflos, Frage und Antwort, En Rêve

SCHUBERT: Klavierstücke No. 2, D. 946

SCHUBERT: Fantasie in C Major, Op. 15 'Wanderer'



SUNDAY FUNDAY PHEVER PITCH

BY
SARAH
ALDERMAN
WC DISH

I realize I'm being a little anticipatory here, but as I type the Phillies are up 8-3 in Game 4 against the Dodgers. I don't wanna jinx it, but I think we'll be seeing our Red October extend into a Redder November. Between the Phils, the Eagles, Flyers, and Halloween party pre-gaming and post party rehabbing, I bet we'll all be spending a lot of time glued to our couches. *Here are some delightful concoctions to keep you glowing with Phever, for better or Werth.*

CHOOCH HOOCH Ingredients:

12 oz Frozen Limeade Concentrate (available at any grocery store)
12 oz Sprite or carbonated lemon-lime drink of your choice
12 oz Corona
12 oz Tequila
Pour it over some Ruiz rocks, salt it up, and go

WORLD F'ING CHAMPAGNES

Ingredients:

Champagne
Grenadine
Peach Vodka

How to Make:

Stir vodka and grenadine with ice. Pour into a champagne-flute without the ice. Fill up with champagne. Or just spray the champagne all over yourself and your friends.

RAUUUUUUUUUL LOVES DIP

Ingredients:

2 fresh avocados
2 tbsp. lime juice
2 sm. green onions, chopped
6-8 slices crisp bacon, crumbled
1/2 tsp. salt
Dash of Worcestershire or Tabasco (or a little of each)

How to Make:

Mash avocado and add seasonings, or combine all ingredients in a blender (except bacon). After the dip is mashed, add the bacon. This basic avocado dip is best when mixed just before serving.

FLYIN' HAWIAIAN MINI PIZZAS

Ingredients:

6 Amoroso Rolls
1 (14 ounce) jar pizza sauce
1 1/2 cups shredded mozzarella cheese
1 cup pineapple, chopped
1 cup pepperoni, chopped
6 leaves fresh basil, chopped (optional)
1 pinch Salt and pepper to taste

How to Make:

Preheat oven to 400 degrees F. Slice Kings Hawaiian Rolls in half and flatten to about 1/2-inch thick. Place slices face up on baking sheet. Spread pizza sauce on each slice.

Top bread slices with shredded cheese, pineapple and pepperoni. Cook till cheese is lightly browned, approximately 7 to 8 minutes.

BUT I DON'T LIKE THE PHILLIES....

Step 1: Stop reading my column

Step 2: Drink enough of this seasonal mix til you do....

HAIR OF THE DOG YUMMY FALL MARTINI

Ingredients:

Vanilla vodka
Pumpkin chai liqueur
Dash of cinnamon

How to Make:

Shake it up and serve in a chilled martini glass, garnish with a cinnamon stick.

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

OCT. 28, 2009 / PAGE 24

BY:
MARY
BIGHAM
WC DISH



THE
GIRL:

MALLORY

AGE: 22

JOB: Youth Coordinator
for a Non-Profit

HOBBIES: Sports, running, being
active in the community



THE
GUY:

ERIC

AGE: 29

JOB: Seafood Team Leader

HOBBIES: Cooking,
reading, running,
biking

The Restaurant:

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FIRST IMPRESSIONS:

- **MALLORY:** My first impression was good. He was on time and picked me up to go to the restaurant. He has a great smile, and he looked very nice.
- **ERIC:** I picked her up and I was very happy upon meeting. Mallory is very cute with a great smile, and even though we were both very nervous, we had a nice conversation on the way to the restaurant.

THE RESTAURANT:

- **MALLORY:** The restaurant was really nice, I had never been before. It was big, but rather quiet so that was nice. The staff was very attentive and helpful!
- **ERIC:** Teikoku is awesome. They have a very relaxing and tranquil atmosphere, and the staff treated us great.

DRINKS AND APPETIZERS:

- **MALLORY:** I got a Mojito, it was very good! Since I had only had sushi once before I didn't know what to get for sushi as an appetizer, so Eric suggested that we split a Godzilla Roll and a Spider Roll. I liked both of them.
- **ERIC:** We both got the Teikoku

Mojito. It was delicious. It was only Mallory's second time eating sushi, so she let me pick. I also got to teach her how to use chopsticks. We went with the Godzilla and Spider Roll. Both were good, but the Godzilla roll (shrimp tempura, bbq eel, avocado, strawberry, honey, macadamia nuts) is incredible.

THE CONVERSATION:

- **MALLORY:** The conversation was very good. We talked about lots of different things and we had a lot in common!
- **ERIC:** The conversation was easy. We both asked each other a lot of questions, typical of a first date, and it was definitely smooth. We talked about our jobs and where we went to school, and how we ended up here on a "he said, she said" date.
- **MALLORY:** We split the Kobe Beef Hot Rock and we cooked the meat at the table, on the hot rock. It was interactive fun and tasted great.
- **ERIC:** The Sushi rolls were filling so we decided to split an entree. Everything sounded great, and we settled on the kobe beef hot rock because it sounded delicious and fun.

The beef was thinly sliced and you got to season and cook it yourself on the rock. It was great and I would definitely order it again.

DESSERT:

- **MALLORY:** Fried ice cream and caramelized cheesecake with blueberry sauce. By the time the dessert came, I was very stuffed but it tasted too good so I ate it.
- **ERIC:** I have a sweet tooth and always look forward to dessert. We got the tempura fried ice cream and as recommended by the waitress, the caramelized cheesecake. Both were awesome, but we were too full to finish them.
- **MALLORY:** The service was excellent. No rushing whatsoever, we took awhile to order the main dish and they were great about it. Everyone was very helpful and nice.
- **ERIC:** The service was great. Our waitress made some good recommended and was patient with us as we were talking a lot and taking a long time to actually place our orders.

THE CONVERSATION:

- **MALLORY:** We talked about a little bit of everything. We are actually from the same hometown so we had a lot in common. We talked about that, jobs, family, and even his past Halloween costumes.
- **ERIC:** I was really looking forward to talking about religion and politics, but we kept it light. We had no shortage of topics and talked about our family, sports, hobbies, the shore, movies, roommates...

WAS IT A MATCH?

- **MALLORY:** I'd like to hang out again.
- **ERIC:** I would say it's a match.

WAS THERE A KISS?

- **MALLORY:** No.
- **ERIC:** No kiss.

WILL THERE BE A SECOND DATE?

- **MALLORY:** I hope so!
- **ERIC:** We exchanged numbers and I see a second date in our future.

CALLING ALL SINGLES!

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



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CONCERTS

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

THE WACHOVIA CENTER, Philadelphia: Miley Cyrus (Nov. 4, 7 p.m., \$39.50 to \$79.50); Trans-Siberian Orchestra (Nov. 21, 3 and 8 p.m., \$25 to \$60.50); The Radio City Christmas Spectacular (Dec. 2, 4 and 7 p.m., \$59.50 and \$76.50).

The Wachovia Spectrum, Philadelphia: Pearl Jam with Social Distortion (Oct. 27, 7:30 p.m., \$77, Oct. 28 sold out); Pearl Jam with Bad Religion (Oct. 30 and 31, 7:30 p.m., sold out).

LIACOURAS CENTER, Temple University, Philadelphia: Bob Dylan and his band (Nov. 9, 7:30 p.m., \$49.50); "Love Train: The Sound of Philadelphia" with the O'Jays, The New Stylistics, the Delfonics, the Intruders, Harold Melvin's Bluenotes and others (Nov. 14, 6 p.m., \$55 to \$75).

The Merriam Theater, Philadelphia: The Swell Season (Nov. 8, 8 p.m., \$35).

THE ACADEMY OF MUSIC, Philadelphia: Monsters of Folk featuring Mike Mogis, Conor Oberst, M. Ward and Jim James (Nov. 9). The Susquehanna Bank Center, Camden, N.J.: Dashboard Confessional with New Found Glory, Never Shout Never and Single File (Dec. 4, 6:30 p.m., \$34).

THE TOWER THEATER, Upper Darby: David Gray with Lisa Hannigan (Oct. 27, 8 p.m., \$39.50 to \$55); Gov't Mule (Oct. 31, 8 p.m., \$29.50 and \$34.50); Ray LaMontagne with Lissie (Nov. 7, 8 p.m., \$38 and \$48); Steely Dan (Nov. 19 and 20, 8 p.m., \$45 to \$125); Ray Davies (Nov. 21, 8 p.m., \$39.50 to \$65); John Fogerty with Steamtrain Mary (Nov. 28, 7:30 p.m., \$35 to \$69.50); Tegan and Sara (Feb. 16, 8 p.m., \$35); Mark Knopfler (May 7, 8 p.m., \$39 to \$95).

THE ELECTRIC FACTORY, 421 N. 7th St., Philadelphia (215-627-1332 or www.electric-factory.info): The Used with The Almost (Oct. 28, 8 p.m., \$25); Thievery Corporation with Ocote Soul Sounds (Oct. 30, 9 p.m., \$39.50); Hollywood Undead and Atreyu with Escape The Fate and The Feeling (Oct. 31, 7:30 p.m., \$25); Dethlok and Mastadon with Converge and High on Fire (Nov. 1, 6:30 p.m., \$34.50); Pete Yorn with Alberta Cross (Nov. 5, 8:30 p.m., \$20); Wolfmother with Heartless Bastards and thenewno2 (Nov. 6, 8:30 p.m., \$25); Dark Star Orchestra (Nov. 7, 8:30 p.m., \$25); Papa Roach with Jet, Kill Hannah and Morningwood (Nov. 11, 7 p.m., \$35); A.F.I. (Nov. 12, 8 p.m., \$27.50); Brand New with Thrive and Crime in Stereo (Nov. 14 and 15, 8:30 p.m., sold out); The Cranberries (Nov. 17, 8 p.m., \$35); Ani DiFranco with Gaby Moreno (Nov. 20, 8:30 p.m., \$34); Boys Like Girls with Cobra Starship, The Maine, A Rocket to the Moon and Versa Emerge (Nov. 21, 8 p.m., \$25); The Maine with Valencia, A Rocket to the Moon, VersaEmerge and Great Big Planes (Nov. 22, 6:30 p.m., \$16.50); Devendra Banhart (Nov. 24, 8 p.m., \$25); Metric with Band of Skulls (Nov. 25, 8 p.m., \$20); The Disco Biscuits with SOJA (Nov. 27, 8:30 p.m., \$32.50); The Disco Biscuits with Omega Moos (Nov. 28, 8:30 p.m., \$32.50).

THEATER OF THE LIVING ARTS, 334 South St., Philadelphia: Pinback with Obits (Oct. 29, 9 p.m., \$14); Saul Williams with Black Landlord, West Vienna and American Fangs (Oct. 30, 9 p.m., \$18); Say Anything with Eisleigh, Moneen and Moving Mountains (Nov. 1, 7 p.m., \$17); Tesla (Nov. 2, 8 p.m., \$29); Mayday Parade and The Academy Is... with Set Your Goals, The Secret Handshake and You Me At Six (Nov. 3, 6:30 p.m., \$15); Train with Uncle Kracker (Nov. 5, 9 p.m., \$37); The Get Up Kids with Kevin Devine and The Life and Times (Nov. 6, 8 p.m., \$21.50); Trivium with special guests (Nov. 7, 9 p.m., \$20); Peter Bjorn and John with El Perro Del Mar (Nov. 8, 8 p.m., \$22); Dan Auerbach and The Fast Five with Justin Townes and Jessica Lea Mayfield (Nov. 12, 9 p.m., \$20); Peaches with Amanda Blank (Nov. 13, 9 p.m., \$20); Bassnectar with Nosaj Thing and Jon Hopkins (Nov. 14, 9 p.m., \$18); Less Than Jake with The Casualties and The Swellers (Nov. 15, 7 p.m., \$20); Amanda Palmer with Nervous Cabaret (Nov. 18, 8 p.m., \$20); Mumiy Troll (Nov. 19, 9 p.m., \$20); They Might Be Giants family show (Nov. 21, 3:30 p.m., \$25); Flyleaf with Paper Tongues (Nov. 21, 9

p.m., \$18); Deadmau5 with Burns (Nov. 22, 8 p.m., \$22.50); SOJA with Among Criminals and Three Legged Fox (Nov. 27 - cancelled); The Mountain Goats with Final Fantasy (Nov. 28, 9 p.m., \$18); Zero 7 (Nov. 29, 8 p.m., \$20); Imogen Heap (Dec. 1, 8 p.m., \$22.50); Josh Ritter (Dec. 2, 8 p.m., \$20); Railroad Earth (Dec. 12, 9 p.m., \$22); The Slackers (Dec. 20, 8 p.m., \$15); The Word (Dec. 30, 8 p.m., \$27.50); Brothers Past with Orchard Lounge (Dec. 31, 9 p.m., \$32); The Anvil Experience (Jan. 17, 8 p.m., \$20).

THE KESWICK THEATRE, Easton Road and Keswick Avenue, Glenside (215-572-7650 or www.keswicktheatre.com): "Playing For Change" Peace Through Music (Oct. 27, 8 p.m., \$36); Brian Wilson (Oct. 29, 7:30 p.m., \$49.50 and \$67); The Capitol Steps (Nov. 1, 3 p.m., \$35); Engelbert Humperdinck (Nov. 6, 8 p.m., \$49.50 and \$59.50); Keb Mo with Kristina Train (Nov. 7, 8 p.m., \$32 and \$42); Abba-Mania (Nov. 8, 7:30 p.m., \$32.50); Don McLean (Nov. 13, 8 p.m., \$35 and \$45); Puppetry of the Penis (Nov. 14, 7 p.m., \$37.50); Dionne Warwick (Nov. 15, 7 p.m., \$49.50 and \$59.50); Disney's Imagination Movers (Nov. 21, 1 and 4 p.m., \$29.50); The Tommy Castro Band and Coco Montoya (Nov. 22, 7 p.m., \$27.50 and \$33.50); comedian Jim Breuer (Nov. 25, 8 p.m., \$27.50); The Machine - Pink Floyd tribute (Nov. 27, 8 p.m., \$27 and \$32); Southside Johnny and the Asbury Jukes (Nov. 28, 8 p.m., \$39.50); Brian Setzer Orchestra christmas Extravaganza (Nov. 29, 7:30 p.m., \$69.50); comedian Bob Saget (Dec. 3, 8 p.m., \$39.50); Hot Tuna and Loudon Wainwright III (Dec. 4, 8 p.m., \$29); Rockin' the Holidays featuring Johnny Maestro and the Brooklyn Bridge and Lou Christie (Dec. 6, 7 p.m., \$45.50); comedian Jackie Mason (Dec. 12, 8 p.m., \$52.50); Straight No Chaser holiday concert (Dec. 18, 8 p.m., \$25); Will Downing's "Soulful Christmas" (Dec. 19, 8 p.m., \$45); Fourplay holiday concert (Dec. 20, 7:30 p.m., \$29.50); Cinematic Titanic Movie Marathon with the cast of "Mystery Science Theater 3000" (Dec. 31, 7:30 p.m., \$52.50).

THE NOTE, 142 E. Market St., West Chester (800-594-8499 or www.thenote.tickets.music-today.com): Steve Morse (Oct. 27, 8 p.m., \$20); Vains of Jenna and Dirty Penny with The Erotics (Oct. 29, 8 p.m., \$10); CKY (Oct. 30, 7 and 10:30 p.m., \$30); The Shiftfits with Dirty Diamond, The Boils and The Chesterfield Kings (Oct. 31, 9 p.m., \$8); Big D and The Kids Table with IllScarlet (Nov. 3, 8 p.m., \$13); The Dirty Dozen Brass Band (Nov. 4, 8 p.m., \$18); Benevento Russo Duo with Sean Bones (Nov. 6, 9 p.m., \$15); The Pietasters with Ruder Than You, Last Martyrs of A Lost Cause and The Bullbuckers (Nov. 7, 9 p.m., \$14); Honor Society with Esmee Denters (Nov. 13, 6:30 p.m., \$15); Minus the Bear with As Tall As Lions and Twin Tigers (Nov. 14, 9 p.m., \$17); Pretty Lights with Gramatik (Nov. 20, 10 p.m., \$15); Slo-Mo featuring Mic Wrecka with The Hustle (Nov. 21, 9 p.m., \$8); LMFAO Party Rock Tour with Shwayze, Far East Movement, Paradiso Girls and Space Cowboy (Dec. 1, 8 p.m., \$18); Flobots (Dec. 4, 8 p.m., \$15); Shovelhook with Tim Williams, Brian Aglira and Evolv (Dec. 5, 9 p.m., \$8); Lotus with Tigersapien (Dec. 30, 8 p.m.).

THE COLONIAL THEATRE, 227 Bridge St., Phoenixville (610-917-1228 or www.thecolonialtheatre.com): presents the following concerts: Blue Oyster Cult (Oct. 30, 8 p.m., sold out); The Outlaws (Nov. 15, 7:30 p.m., \$29.50 and \$39.50); the Four Bitchin' Babes: Sally Fingerett, Debi Smith, Nancy Moran and Deirdre Flint (Nov. 20, 8 p.m., \$29.50 and \$39.50); Leon Redbone (Nov. 21, 8 p.m., \$24.50 and \$34.50); George Winston (April 7, 7:30 p.m.); Sonny Landreth (April 10, 8 p.m.); Roger McGuinn (April 30, 8 p.m.). Visit www.ticketweb.com for tickets.

THE AMERICAN MUSIC THEATRE, 2425 Lincoln Highway East, Lancaster (717-397-7700 or www.AMTshows.com): Lou Christie, Jay Siegel and The Tokens, and The Shangri-Las (Jan. 9, 8 p.m., \$39.50); Phil Vassar (Feb. 10, 8 p.m., \$45); Michael Amante (Feb. 12, 8 p.m., \$32); Air Supply with Christopher Cross (Feb. 26, 8 p.m., \$57); Conway Twitty: The Man, The Music, The Legend, The Musical (Feb. 27, 2 and

7 p.m., \$32); Sandi Patty and Larnelle Harris (Feb. 28, 3 p.m., \$49); The Peking Acrobats (March 5, 7 p.m., \$22); Spring Doo Wop Cavalcade (March 6, 2 and 8 p.m., \$39.50); The Oak Ridge Boys (March 20, 3 and 8 p.m., \$43); Three Dog Night (March 7, 7 p.m., \$49); ABBA: The Music (March 12, 8 p.m., \$39); Jungle Jack Hanna (March 13, 1 p.m., \$29); Yakov Smirnoff (March 13, 8 p.m., \$45).

The Grand Opera House and The Baby Grand, 818 Market St., Wilmington, Del. (302-652-5577 or www.ticketsatthegrand.org): Jesse

Cook (Nov. 2, 8 p.m., \$29); Keb' Mo' (Nov. 8, 7 p.m., \$34 to \$52); Lyle Lovett and His Large Band (Nov. 9, 8 p.m., \$39 to \$70); Abba Mania (Nov. 10, 8 p.m., \$28 to \$35); Joan Osborne, the Holmes Brothers and Paul Thorn (Nov. 14, 8 p.m., \$28 to \$35); Imagination Movers children's show (Nov. 18, 2 and 6:30 p.m., \$25 and \$35); Sinbad (Nov. 20, 8 p.m., \$36 to \$43); Stephen Lynch (Nov. 21, 8 p.m., \$32 to \$35); illusions by Bill Blagg III (Nov. 22, 3 p.m., \$28 and \$23); That's Amore: Dean Martin tribute (Nov. 29, 3 p.m., \$28 to \$35); The Ultimate Doo Wop

Show (Feb. 20, 8 p.m., \$37 to \$57).

SWING AND RAGTIME

THE FIRST UNITARIAN CHURCH, 730 Halstead Rd., Wilmington, Del., will be the site of a concert by The Barnhart/Midiri Quartet on Nov. 1 at 2 p.m. The swing and ragtime concert features Jeff Barnhart (piano), Anne Barnhart (flute), Joe Midiri (clarinet/saxophone) and Paul Midiri (vibraphone). Sponsored by the Tri-State Jazz Society. Tickets are \$20 (\$10 for students) at the door. For information, call 610-268-5930 or visit www.tristatejazz.org.

NIGHTLIFE

THE BLARNEY STONE, West Chester Pike, West Chester (610-436-5222). Bar 'Name That Tune' with DJ Tony on Tuesday. Poker on Wednesday (sign-up at 7:30 p.m.). Quizzo on Thursday. Cover is \$3 on Friday and Saturday.

BRICKETTE LOUNGE, 1339 Pottstown Pike, West Chester (610-696-9656 or www.brickette-lounge.com). Line dancing on Tuesday and Thursday from 8 to 11 p.m. with DJ. Karaoke on Wednesdays from 9 p.m. to 12:30 a.m. Live bands from 9 p.m. to 1 a.m. Smoke-free.

BROWNIES 23 EAST, 23 E. Lancaster Ave., Ardmore (610-649-8389 or www.brownies23east.com). Entertainment: Lost in Paris (Oct. 28); Splintered Sunlight (Oct. 29).

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

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

days at 9:30 p.m.

HORSESHOE PUB, at the Waynebrook Inn, 4690 Horseshoe Pike, Honey Brook (610-273-9000 or www.thehorseshoepub.com). All-request DJ on Wednesday from 8 p.m. to midnight, karaoke on Thursday at 10 p.m. Video DJ on Friday from 10 p.m. to 2 a.m. Live bands on Saturday.

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

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

MADDIE'S RESTAURANT, BAR AND HOTEL, 330 E. Lancaster Ave., Frazer (610-644-2722 or www.maddies.com). Open every day from 3 p.m. to 2 a.m. Games, sports bar and live music. Live bands Fridays and Saturdays from 10 p.m. to 2 a.m.

MCKENZIE BREW HOUSE, 451 Wilming-

THEATRE

'H.M.S. PINAFORE'

THE GARNET VALLEY MIDDLE SCHOOL, 601 Smithbridge Rd., Glen Mills, will be the location of performances of Gilbert and Sullivan's "H.M.S. Pinafore" by the Rose Valley Chorus and Orchestra on Oct. 30 and 31, Nov. 4, 6 and 7 at 8 p.m., and Oct. 31 and Nov. 7 at 2 p.m. Tickets at the door are \$20 (\$17 for seniors and students, \$7 for ages 12 and younger). Call 610-565-5010 or visit www.rvco.org.

PEOPLE'S LIGHT SEASON

PEOPLE'S LIGHT AND THEATRE COMPANY, 39 Conestoga Rd., Malvern (610-644-3500 or www.peopleslight.org), presents: "Snow White: A Musical Panto" (Nov. 18 to Jan. 3); "King Lear" (March 3 to 28); "Stretch" (March 31 to April 25); and "The Secret of Sherlock Holmes" (July 7 to Aug. 8). Call or visit online for information.

HEDGEROW SEASON

HEDGEROW THEATRE, 64 Rose Valley Rd., Media (610-565-4211 or www.hedgerowtheatre.org), presents a workshop for "City of Peace" (Nov. 7, 14, 21 at 4 p.m.). Tickets are \$22 on Wednesdays, \$25 for all other shows (\$3 discounts for seniors and \$12 for ages 18 and younger). Call or visit online for ticket information.

PLAYERS CLUB SEASON

THE PLAYERS CLUB OF SWARTHMORE, 614 Fairview Rd., Swarthmore (610-328-4271 or www.pcsitheater.org), presents the following shows this season: "It's a Wonderful Life: A Radio Play" (Nov. 27 to Dec. 13); "Almost, Maine" (Jan. 14 to 30); "Bye Bye Birdie" (Feb. 18 to March 6); "Doubt, A Parable" (March 25 to April 10); "Joseph and the Amazing Technicolor Dreamcoat" (April 29 to May 15).

MEDIA THEATRE SEASON

THE MEDIA THEATRE, 104 E. State St., Media (610-891-0100 or www.mediatheatre.org), presents the following shows this season: "The Wizard of Oz" (Nov. 24 to Jan. 10); "Master

Class" (Feb. 3 to 20); "13" (March 3 to 28); "Rent" (May 5 to June 6). The children's series includes: "Narnia" (Oct. 10, 17, 24 and 31 at 11 a.m.); "Ebeneszer" (Dec. 5, 12, 19 and 26 at 11 a.m.); "The Emperor's New Clothes" (Feb. 6, 13 and 20 at 11 a.m.). Tickets are \$22 to \$42.50 for musicals (\$12 and \$10 for children's shows). Matinees and evening shows are scheduled. Call or visit online for tickets.

AMT CHRISTMAS SHOW

THE AMERICAN MUSIC THEATRE, Route 30, Lancaster (800-648-4102 or www.AMT-shows.com), presents the 2009 Christmas Show from Nov. 1 to Jan. 3. The show combines comedy with seasonal favorites. Tickets are \$19.50 to \$39. Matinees and evening shows are scheduled. Call or visit online for more information.

DUPONT THEATRE SEASON

THE DUPONT THEATRE, Wilmington, Del. (800-338-0881 or www.DupontTheatre.com), presents the following shows this season: "Stompi!" (Nov. 13 to 15, \$50 to \$65); "Legally Blonde: The Musical" (Dec. 1 to 6); "Dame Edna's First Last Tour" (Jan. 19 to 24); "Hairspray" (Feb. 19 to 21); "A Chorus Line" (March 2 to 7); "The 39 Steps" (April 6 to 11); "Xanadu" (May 4 to 9). Call or visit online for tickets.

BROADWAY SERIES

THE KIMMEL CENTER BROADWAY SERIES will feature touring shows staged at the Academy of Music, Merriam Theater and Forrest Theatre. The Broadway Series includes: "Mamma Mia!" (Nov. 3 to 8); Mannheim Steamroller Christmas Show (Nov. 14, 8 p.m., \$30 to \$100); "White Christmas" (Nov. 24 to Dec. 6, \$28 to \$100); "Wicked" (Jan. 6 to 24); "Rain: Tribute to the Beatles" (Feb. 5 to 7, \$35 to \$85); "The Music of Andrew Lloyd Webber" (Feb. 8 to 14, \$20 to \$80); "Annie" (Feb. 26 to 28, \$20 to \$70); "Groovaloo: The Hip Hop Experience" (March 8 to 14, \$25 to \$60); "Disney's The Lion King" (March 30 to April 4); "August: Osage County" (April 27 to May 2); Michael Flatley's

"Lord of the Dance" (May 14 to 16, \$20 to \$70); "Avenue Q" (June 18 to 20); "Dreamgirls" (June 22 to 27). Visit www.kimmelcenter.org or call 215-893-1999.

WALNUT STREET SEASON

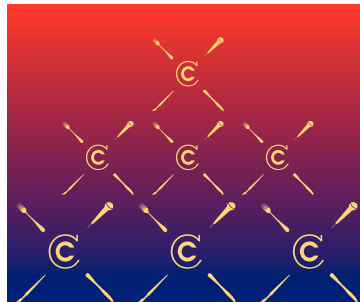
THE WALNUT STREET THEATRE, 825 Walnut St., Philadelphia (215-5574-3550 or www.WalnutStreetTheatre.org), presents the following shows this season: "Oliver!" (Nov. 10 to Jan. 10); "The Eclectic Society" (Jan. 19 to March 7); "Fallen Angels" by Noel Coward (March 16 to May 2); "Fiddler on the Roof" (May 18 to July 18). Call or visit online for ticket information.

ARDEN SEASON

THE ARDEN THEATRE COMPANY, 40 N. Second St., Philadelphia (215-922-1122 or www.ardentheatre.org), presents the following shows this season: "Rabbit Hole" (Oct. 22 to Dec. 20); "Blue Door" (Jan. 14 to March 21); "Romeo and Juliet" (Feb. 25 to April 4); "Sunday in the Park With George" (May 27 to July 4). Call or visit online for ticket information.

WILMA SEASON

THE WILMA THEATER, 265 S. Broad St., Philadelphia (215-546-7824 or www.wilma-theater.org), presents the following shows this season: "Schmucks" (Dec. 3 to Jan. 4); "Scorched" (Feb. 25 to March 29); "Hysteria" (May 13 to June 14). Call or visit online for ticket information.



YAKIMA TWILIGHT

Featuring four hops from America's heartland of hop-growing, the Yakima Valley of Washington State, our new Yakima Twilight serves as a celebration of American hops. "I thought of hop farmers as I formulated this beer. I wanted to create a malty platform to showcase the intense flavors and aromas that

these dedicated hop-farmers have developed in their wonderful hops," stated Ron Barchet, CEO and co-brewmaster of Victory.

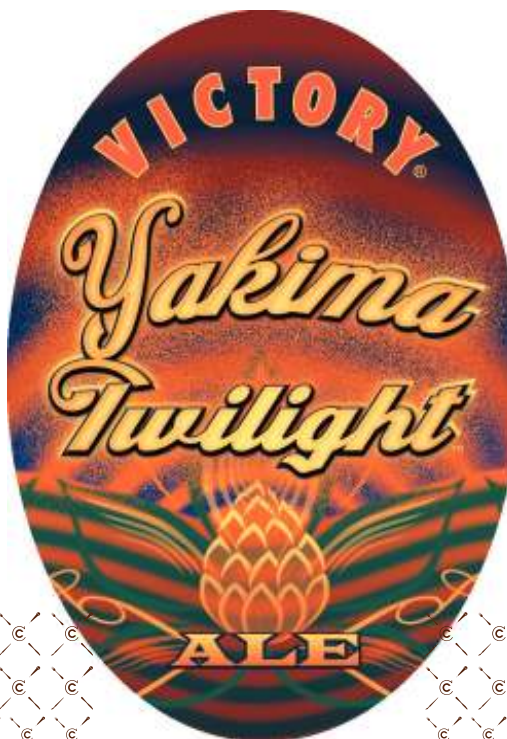
Dark malts are also featured in Yakima Twilight making for a challenging beer to brew as achieving balance between the strong flavors of fresh, whole flower hops and deeply roasted malts is no easy feat. The brewmasters and brewers are confident that they have struck that balance in this unique, strong ale that weighs in at 8.7% a.b.v.

"We strive to keep

an exciting array of beers in development for our audience to eventually enjoy. To some extent, our restaurant serves as a great focus group, allowing our customers to tell us which newly developed beers that they really enjoy. It makes obvious sense to us to take their suggestions and continue producing beers that they find appealing," said Bill Covaleski, president and co-brewmaster of Victory Brewing Company.

Look for Yakima Twilight in 12 oz. bottles and on draft in most territories served by Victory from November 1 through January 2010.

And, if you are in the Philadelphia region, you'll not want to miss the culinary premiere of Yakima Twilight as current The Next Iron Chef competitor, Chef Jose Garces, has paired dishes to Victory beers, including Yakima Twilight, for an exciting event at his Chifa restaurant located at 707 Chestnut Street in Philadelphia, on November 5, 2009.



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ON THE TOWN

CELEBRATE THE PHIGHTINS'



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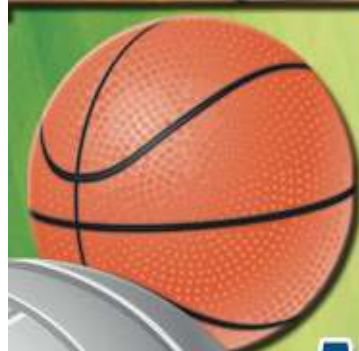
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