



CHESTER COUNTY CUISINE & NIGHTLIFE

NOVEMBER 3, 2010

www.DAILYLOCAL.COM/CC

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SHE SAID

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Meredith's Bistro in Berwyn born "Aneu" *see page 12*



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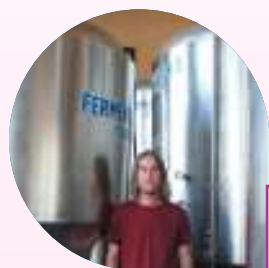


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MARY'S MESSAGE:

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. Voting is going on now at dailylocal.com/cc/



In this issue, get the scoop on our nominees this year, the winners of the Chili Cook-off and information about WC Dish Choice Award winners. Also in this issue find out if your favorite Chester County restaurant is haunted and get an inside look at some creative undergarments for breast cancer awareness month! All that and more inside!



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Mary Bigham
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Sundays with EVAN



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DAILY LOCAL NEWS

hotjobs
by monster

Ahhhh, the ferocious crab ... one of Earth's oldest living species. This graceful little sea nugget of tastiness is currently the star of the Discovery Channel hit show, "Deadliest Catch" and all-you-can-eat Chinese buffets nationwide.

With its tender little legs and its lack of ability to escape its natural predator (the fishing net), the crab has found its way into my borrowed 30-gallon pot and onto my plywood beer pong table.

Now before you go calling this mass consumption of shellfish a gluttonous indulgence, please be aware that this was a celebration of a saint: St. Crabby.

Crabbyfest originated as an impromptu party assembled to celebrate a neighbor's birthday, and quickly became a hit as the infamy and debauchery of that evening resonated deeply with all that attended. For a fall treat, I decided to bring Crabbyfest back with a bang, bringing in 35 pounds of buttery, Old Bay-smothered crab, two turkeys (one BBQ, the other deep fried), and enough sides to appease your obese aunt. All this in addition to the deadly trio: A keg of Victory Festbier, an ice luge, and a bubbling pumpkin filled with sangria.

Aside from the three weeks of planning and the stress that comes with it, my major contributions where the venue, turkeys and Festbier. I called the Beermill a week in advance to lock in my order, and the guys over there were not only extremely accommodating, but their prices and selection are some of the best around. Two big thumbs up for the Beermill.

As if the beer wasn't enough to get the crowd frisky, the addition of an ice luge brought back fond memories of college ... actually, I have no fond memories of college. If hit concoctions like "Berry Yum-Yum" and "Wango-Tango" weren't enough, one intelligent individual brought absinthe. To me, this anise-flavored spirit is downright disgusting on its own, but the combination of its majestic greenness slithering down a block of ice with the dumb giggling faces of onlookers made it dangerously irresistible. In retrospect, myself and others greatly regret participating in the absinthe part of the evening. I've been stuck with an eternal headache and I wouldn't be surprised if a child or two was conceived that night.

Now for a disclaimer. I have never cooked a turkey in my life, and for countless Thanksgivings I recall my father's frustrations and profanities

uttered at a lifeless bird with a plastic popper. With that said, the taming of two birds in one hell-packed day was quite the feat. Throw in a deep fryer and a grill that is about as stable as Charlie Sheen drunk in a hotel room, and the potential for Armageddon was high.

She took a little over three hours to roast, and I placed it off heat to allow for even cooking. To add flavor, I mixed in hickory chips with my coals, along with brining the turkey overnight in a simple solution. To add moisture, just prior to cooking, I boiled down some apples, onions and a cinnamon stick with a cup of Dogfish Head Raison D'etre and applied it to the cavity of my little tasty friend. Placing a tin filled with some D'etre directly above the coals allowed for the steam to roll around inside the grill and keep the turkey happy during the process.

Deep-frying a turkey was a whole

other beast, since this wasn't attempted until around 9 in the evening. Playing with four gallons of hot oil is dangerous, being a novice chef attempting to do this after a full day of festivities is just stupid.

St. Crabbyfest was not only a success, but a huge stepping stone into future backyard endeavors for mankind. I got to meet many great new people, and the contributions of all who attended were truly amazing. Though the scale of this festival was a bit on the larger side, and it could be a bit of a financial burden, anyone can duplicate such an event by devising a simple theme and allowing everyone to contribute.

Yes, I believe St. Crabby was appeased, and I look forward to many more celebrations in his honor. As for my neighbors and the West Chester P.D., I cannot say the same.

Evan's Angry BBQ Turkey

You will need to brine the turkey for eight to 16 hours prior to cooking, so prepare it the night before. Turkey will need to be completely thawed.

Ingredients:

Turkey

- 1 12-lb turkey
- Canola oil

Brine

- 1 cup kosher salt
- 1/2 cup light brown sugar
- 1 gallon vegetable stock
- 1 tablespoon black peppercorns
- 1 1/2 teaspoons allspice berries
- 1 1/2 teaspoon chopped candied ginger
- 1 gallon icy water

For Filling

- 1 red apple, sliced
- 1/2 onion, sliced
- 1 cinnamon stick
- 1 cup of Dogfish Head Raison D'etre

What to do:

To make brine, combine veggie stock, salt, brown sugar, peppercorns, allspice berries and candied ginger in a large stockpot over medium-high heat, stirring occasionally to dissolve solids. Bring to a boil, then remove brine from heat and allow to come back down to room temp.

Fill a five-gallon cooler with one gallon of water and a 10-pound bag of ice, and add turkey and brine (remember to remove any internals like the gizzard and heart bags) for eight to 16 hours, turning turkey halfway through.

Day of cooking: After you pull your turkey from the brine, be sure to rinse it thor-

oughly with cold water and pat it dry. Set aside.

In a microwave-safe bowl, combine your sliced apple and onion, along with cinnamon stick and cup o' beer. Microwave on high for five minutes.

Get grill kicking with a hearty pile of coals that will allow you to achieve a temp close to 500 degrees.

Add liquid filling to cavity of turkey and brush exterior of turkey with a heavy coat of canola oil.

Place turkey on opposing side of coals on the grill. (For added flavor, you can add hickory woodchips into the coals, making sure to soak them a few hours prior to bbq'ing. For added moisture, place a tin or grill-safe bowl above coals with beer or water).

Close lid and maintain 500 degrees for 10-15 minutes. Allow grill to naturally cool until you settle and maintain around 350-375 degrees. (You may need to add additional coals atop your pile during the process to maintain steady temperatures)

Check your turkey size for recommended cooking times. My 12-pound bird was ready a little after three hours and I was able to achieve 175 degrees from the thickest part of the breast.

Remove turkey and cover loosely with tin foil. Set aside and let rest for 15 to 20 minutes.

ON THE TOWN HALLOWEEN NIGHT

PHOTOS BY DUB C BARSTOOL

Streets of WC



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bartenders*



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Deck Bus Trip



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Incredible edible PUMPKIN

BY
LAURA
TAYLOR
PHOENIXVILLE
FUNGUIDE
.COM

Are you looking locally to satisfy your pumpkin cravings? So are we. It's that time of year when we start to crave, carve and consume astounding amounts of the fiery-orange gourd. We've got a great list of eateries in our area where you can stop in and sample a local twist on this season's favorite ingredient.

An incredible 1.5 billion pounds of pumpkins are produced annually in the United States, with Pennsylvania ranked in the top five highest-producing states. It's no wonder that this versatile vegetable (officially labeled a fruit), with all of its edible parts and pieces, is found in abundance in kitchens and restaurants this time of year.

You'll find pumpkins boiled, baked, steamed and roasted; mashed into

soups, made into pies, mixed with other ingredients in savory and sweet creations, even added as flavoring for sippable satisfaction. We located plenty of places serving up pumpkin plates that are sure to tease your taste buds.

The Bakery At Chester Springs

bakeryatchester-springs.com

2922 Conestoga Rd., Glenmoore

Serving up: Pumpkin pies, pumpkin bread, pumpkin bars (with cream cheese

icing), puree of pumpkin soup (with sharp cheddar cheese). Chef Michael Graham displays more than one of his mouthwatering pumpkin culinary creations at the bakery. While desserts are his specialty, you won't want to miss the savory pumpkin soup. But if sweets are more your style, skip dinner and dive into one of his masterful pastries.

Chester Springs



Creamery at Milky Way Farm

milkywayfarm.com

521 E. Uwchlan Ave, Chester Springs

Serving up: Polly's Pumpkin Pie Ice Cream. During pumpkin season, not only can you hand-pick your own fresh pumpkins from the field, but you can also stop into the farm's creamery on the premises. With more than 35 flavors at the creamery (each named for one of the farm's dairy cows) we would like to thank

Polly for her assistance in creating this melt-in-your-mouth version of pumpkin pie.

Iced By Betsy

icedbybetsy.com

Available at Phoenixville Farmers' Market, Kennett Square Farmers' Market and Skippack Farmers' Market

Serving up: Choktoberfest Cupcake. This moist, fresh pumpkin cupcake is decadently filled with chocolate cream cheese, and generously frosted with cream cheese icing and studded with mini chocolate chips. You'll feel like a kid again when you bite into this moist dream of a dessert. And believe us, you won't be able to have just one!

Amani's

amanisbyjob.com

105 E. Lancaster Ave, Downingtown

Serving up: Seared tilapia with pumpkin butter glaze (offered with

see page 7

Upcoming Events at Black Walnut Winery

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SEASONAL HOURS - CHECK WEBSITE

Seven days, seven ways

from page 6

pumpkin seed praline, bourbon molasses sauce, sauteed brussels sprouts and parsnip puree). You cannot go wrong with this seasonal dish, prepared by the "Best Chef in Chester County," John Amann.

Iron Hill Brewery & Restaurant

ironhillbrewery.com

In Chester County: 130 E. Bridge St, Phoenixville; 3 West Gay St, West Chester

Serving up: Pumpkin Ale (made with long-neck pumpkins from Yeager's Farm in Phoenixville). Fill up on local brews made with local ingredients to celebrate the flavors of fall. Get a pint to enjoy there or grab a growler to go. Cheers!

Handcrafted Cookie Company

thehandcraftedcookiecompany.com

24 S. Main St, Phoenixville

Serving up: Spiced Pumpkin Maple Nut Cookies. The recipe used for the organic cookie shop's specialty cookie was the winning entry for Handcrafted Cookie's quarterly contest. With classic and hearty pumpkin notes and a twist of all-natural maple syrup, this cookie is a showstopper among the locals.

Side Bar & Restaurant

sidebarandrestaurant.com

10 E. Gay St, West Chester

Serving up: Pumpkin fettuccini. We sampled the pumpkin fettuccini covered in amaretto cream sauce, almonds and broccoli rabe, and tomato topped with scallops and shrimp. Various versions



available depending on the special of the day.

Look for these other delicious local options:

McKenzie Brew House (Chadds Ford): Pick up a growler of Pumpkinfest, a favorite seasonal ale brewed with PA Dutch pumpkins, cinnamon, allspice, nutmeg and ginger.

Franco Ristorante (Phoenixville): offers pumpkin cheesecake.

Farmer's Daughter Farm Market

offers pumpkin whoopie pies.

Daddy Mims (Phoenixville) offers vanilla-glazed pumpkin cake cookies along with their tasting menu

Artisan's Gallery & Cafe (Phoenixville) offers

pumpkin



spice lattes, pumpkin gelato, mini pumpkin pies, pumpkin soup and pumpkin scones


French Quarter Bistro (Royersford) offers pumpkin bisque

Fenix Martini Bar (Phoenixville) offers pumpkin cheesecake

Fitzwater Station (Phoenixville) has a Pumpkin Pie Martini. It's


made with cinnamon schnapps, Irish cream and coffee liqueur. Yum!



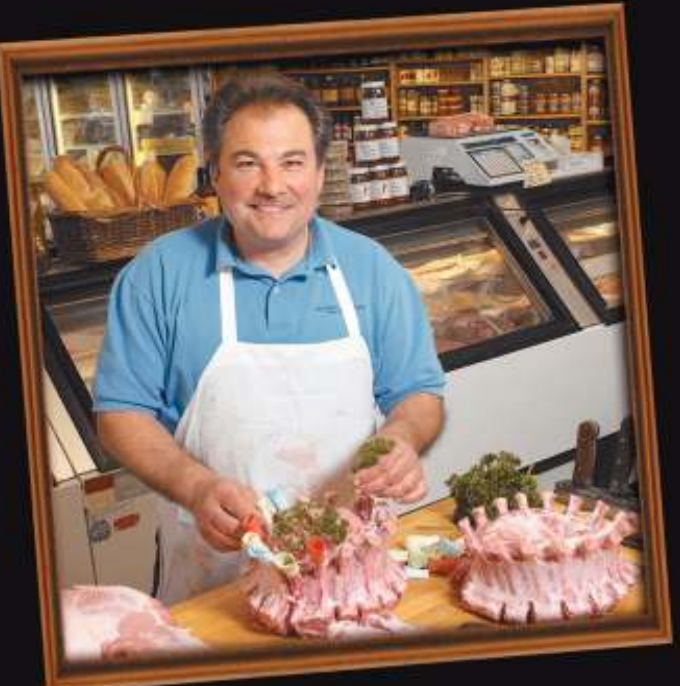


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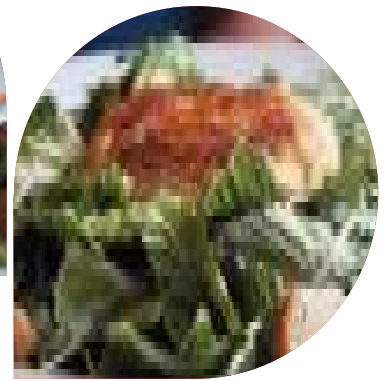
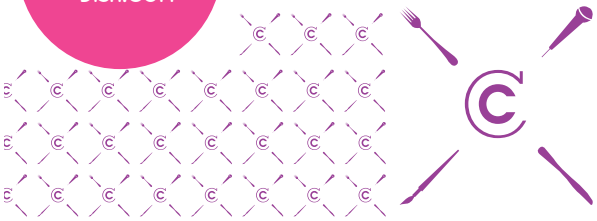
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BY
 AMY
 STRAUSS
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Three years ago, when executive chef Scott Campbell took over the Downingtown Country Club's kitchen, he modernized the standard menu and ushered in a more relaxed mood.

Campbell, a Philadelphia area native and a graduate of the Restaurant School at Walnut Hill College, is both creative and charismatic.

"We provide the freshest quality

products here for our customers," he said. Noted for his skilled preparation of crab cakes and Atlantic salmon, Campbell added that the country club will soon be working with River & Glen, a purveyor of organic, sustainable seafood.

"Working with River & Glen, you know where you are getting your fish from," he said. "They catch the fish and it comes to you the next

day. You even know the name of

the person catching the fish."

Campbell has perfected the art of applying artisan touches to comfort-food entrees, especially seafood. His beer-battered fish and chips (served with lemon mustard aioli) and his crab cake sandwich (made with extremely fresh meat and a slim amount of bread crumbs) are the delicious frontrunners.

Another mouth-watering choice is the chopped Asian chicken salad, which is piled with shredded carrots, toasted almonds, green beans, oranges, wonton crisps and a drizzle of honey sesame dressing. Patrons can also enjoy the ever-changing lineup of homemade soups, made with from-scratch stocks and bases.

Campbell was the captain of the 2004 U.S. Culinary Olympic Team and a member of the American Academy of Chefs.

Of course, Downingtown Country Club's restaurant also offers above-par dinnertime options, like affordable variations of the Pork Mignon au Poivre with a brandy demi glace, and the Veal Suzan with a lemon chardonnay sauce. Theme entertainment nights are also scheduled, offering menus to accompany the evening's lineup. The Downingtown Country Club is off East Lancaster Avenue, at 93 Country Club Drive in Downingtown. Visit www.golfdowntown.com.





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Meet the

BREWER Ryan Michaels

McKenzie Brew House

BY
AMY
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Ever since 2006, when Ryan Michaels nabbed the gig as head brewer at McKenzie Brew House of Malvern and Chadds Ford, he's gradually enhanced the standard house beers. Now they're nationally recognized.

Last week, we caught up with Michaels, who chatted about sliding into his beer career, winning gold medals for his brews, introducing barrel aging on-site, and even concocting his praised Pumpkinfest ale.

Last month, at the Great American Beer Festival, McKenzie Brew House was awarded its third gold medal in the past four years for the Saison Vautour. Could you shed some light on this award-winning farmhouse ale?

Michaels: The Vautour is a Saison brewed with both barley and about 25 percent rye. I think our other brewer, Gerard, proposed the idea of using rye in it. Our recipes tend to come about after a bit of dialogue between the two of us over a beer. It won gold at GABF the second time we brewed it, so the draft version has stayed the same, though we bottle it after it's spent some time in oak.

Winning honors in Denver helps an East Coast-based brewery gain a national reputation. How did it feel taking home the win for McKenzie's this year, as opposed to the previous years?

Michaels: A lot of people have come up to me and said, "Well, I guess it wasn't a fluke." It makes things fun for us, because people all over the country recognize the name and seek out the beer. A lot of the bottles we sell get traded around the country.

McKenzie Brew House is substantially smaller than some breweries in southeastern Pennsylvania, but that doesn't seem to have stopped you and other McKenzie brewers from

bringing out the big guns. What do you think makes McKenzie's beer able to compete?

Michaels: I think our size is an advantage. A brewer friend of mine called the beers we were pouring out in Denver at the GABF this year "space and time beers," meaning we had plenty of space and time to age them. We aren't a beer factory cranking out as much beer as we can. Everything is hands-on and we definitely make a craft product.

Since taking the wheel of McKenzie's back in 2006, producing the house brews for the brewpubs and tons of seasonal specialties, what do you feel has been the most challenging part of being the head brewer? Most rewarding?

Michaels: I feel like many of our beers have evolved over the years. It's sometimes a challenge tweaking them to where we want them to be without a regular saying, "What have you done to my Pale Ale?" It's incredibly rewarding when you finally nail it and everyone is happy.

Briefly, could you reveal how you became involved in the beer industry?

Michaels: I graduated from Temple with a degree in American studies and art history and promptly began waiting tables at Valley Forge Brewing Company, where my older brother was a manager. I went from waiting to bartending, managing and eventually brewing the beer there.

More with
Ryan Michaels
on page 14



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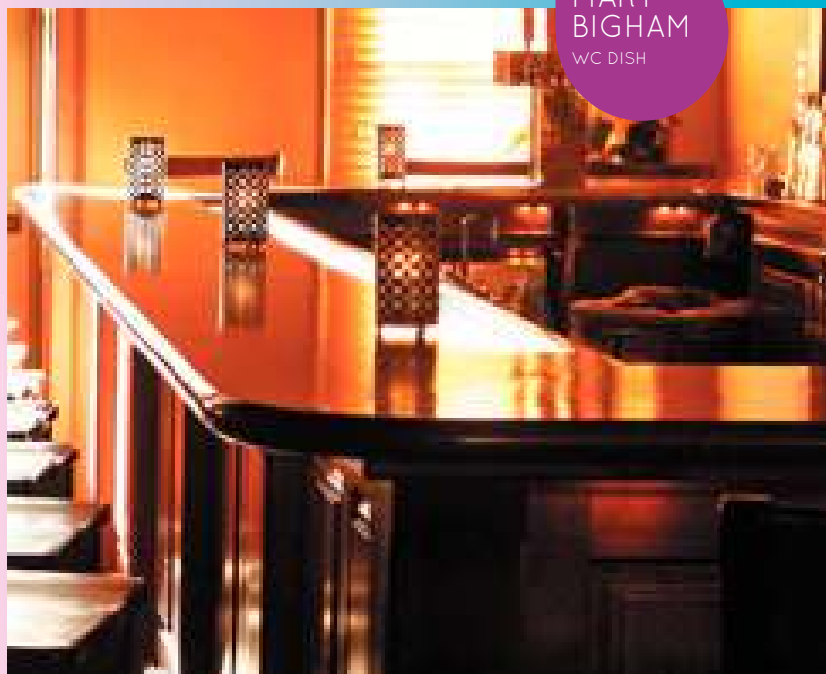
THE GIRL:



JACKLYN

AGE: 24
 JOB: French teacher
 HOBBIES: Yoga, traveling, biking, painting

BY: MARY BIGHAM
 WC DISH



THE GUY:



JUSTIN

AGE: 26
 JOB: Muscle therapist
 HOBBIES: Traveling, cooking, eating, listening to & playing music

THE RESTAURANT:
The Blue Pearl
 275 Brintons Bridge Rd.
 Dilworthtown
www.bluepearlbistro.com

FIRST IMPRESSIONS:

JACKLYN: Although I thought I was going to be on the late side, I encountered Justin in the parking lot of the Blue Pearl. There was a level of instant visual appeal.

JUSTIN: We happened to pull up at the same time in the parking lot. I was coming from a long commute and didn't want to wrinkle my shirt from the seat belt and so I drove shirtless. As I got out of the car, I looked around to make sure no one saw me and as I was buttoning up my shirt. A little car comes pulling up. I noticed it was her from a picture that I saw. So I reached into my car like I forgot something so she'd go in first, but then I thought, "Why not?" and just grabbed my keys and walked with her. We both recognized one another, which broke the ice before entering the restaurant.

THE DATE:

JACKLYN: We were to have dinner at the Blue Pearl, a historic tour of the neighboring Dilworthtown Inn, and then follow up with some supernaturally stimulating activities.

JUSTIN: I was told we would be having dinner at a haunted restaurant and there have been some stories of unusual activity at The Blue Pearl. We were instructed to call a number at 7:30 p.m., and when we called, a ghost-hunting professional from Downingtown

Paranormal answered. She informed us that we had a Ouija board, flip camera and a disposable camera to try to capture paranormal activity after dinner if we chose to do so. We ordered a glass of wine and then the owner took us on a tour of the Dilworthtown Inn (next door to the Blue Pearl).

THE CONVERSATION:

JACKLYN: Conversation flowed easily from the beginning, and any nerves I had harbored were dissolved after discovering we had quite a few common interests and views.

JUSTIN: Jacklyn was so easygoing, but I think we were both smirking inside during the historical tour, waiting to get back to our vino. We couldn't wait to talk and we conversed about our line of work, where we have traveled, what food/drinks we like and dislike. After the second glass of wine we started to joke around and act a bit like kids, which was comforting and fun. We were joking and pretending to eat this gourmet meal with our hands just to see the reaction on the other diners.

THE RESTAURANT:

JACKLYN: My experience at the Blue Pearl was exceptional and I would recommend it to anyone desiring to enjoy quality cuisine coupled with a knowledgeable staff.

JUSTIN: I had never been there. It was a beautiful, historic building and a place where the hours can go by so quickly in good company with the dimmed lighting and extensive wine list.

THE SERVICE:

JACKLYN: We were treated with attentiveness and I was more than satisfied.
JUSTIN: The owner was delightful. He actually sat with us for a bit to make sure

we were comfortable. They made sure to see if we needed anything.

DRINKS:

JUSTIN: A few glasses of Oberon Cabernet Sauvignon

THE FOOD:

JACKLYN: We decided to order a variety of small and medium plates to share. Our first course consisted of a twist on a typical Caesar salad, butternut squash ravioli, and beef carpaccio. For our main course, we shared scallops and the special of the evening, roast duck. All of the ingredients were noticeably fresh and the natural flavors of the food were accentuated.

JUSTIN: We ordered three small plates and two medium plates. The prime filet carpaccio with prima goccia olive oil, lemon and piave was wonderful, as was the Caesar salad (with bayonne ham and a truffle vinaigrette). I also enjoyed the seasonal flavors of the butternut squash agnolotti. The seared sea scallop pairings were a bit out of season for my preference, but the truffled summer succotash was still tasty. I loved the seasonal components of the duck confit with cornbread and pistachio stuffing and a cranberry chutney, it was crispy and delicious.

DESSERT:

JUSTIN: We had a pumpkin cheese with a dark rum caramel sauce. It was pretty f-ing awesome. We also tried a chocolate gateaux, a bittersweet chocolate cake with mint cream and chocolate truffle icing.

THE GHOST HUNTING:

JACKLYN: No ghosts!
JUSTIN: When we sat down, we were more in tune with each other and wanted to talk and indulge in the moment. Sadly,

we were kind of opposed to doing anything else.

CHEMISTRY?

JACKLYN: I think I can safely say there were some sparks. I found Justin to be very refreshing and was happy to be able to share the evening with good company and conversation.

JUSTIN: I liked that she joked along with me, and the fact that we ditched the ghost hunting for chatting. I'd say there is something to that.

DID YOU EXCHANGE NUMBERS?

JACKLYN: Digits were exchanged.
JUSTIN: Yes. I told her that we should have another date to see how it goes.

WAS IT A MATCH?

JACKLYN: I would say the good people at "He said, She Said" did a fine job.

JUSTIN: I find her interesting and would like to learn more.

WAS THERE A KISS?

JACKLYN: I recall a handshake, a hug, but no kiss.

JUSTIN: I was talking with my hands and she asked, "Are you trying to shake my hand?" So I grabbed her and hugged her a big bear hug. No kisses.

WILL THERE BE A SECOND DATE?

JACKLYN: It's in the works.
JUSTIN: We both dig good food and we thought it'd be fun to cook together for our next date.

HOW DID YOU LEAVE IT?

JACKLYN: After exchanging contact info, Justin put the ball in my court.

JUSTIN: We have been texting every day since the date. I'm open to whatever comes naturally.

UPDATE: The couple had a second date making dinner at Jacklyn's house. We last heard from Justin that the second date was "epic."

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A look at The Mill at Anselma

BY DENNIS HENDRICKS PHOENIXVILLEDISH.COM

Say what you will about our modern conveniences. There's no turning back. But there are ways to stop and appreciate how we got here. In Chester County, with a rich landscape of historic landmarks, that's not such a stretch for people.

When that simplicity comes wrapped up in a package of fragrant, roasted, Pennsylvania-grown corn meal -- like what you can pick up at the Mill at Anselma -- it's really not a stretch at all. If you've been to this well-preserved time capsule, you know what I'm talking about.

A visit to the Mill at Anselma gives us a look into the past of our agricultural community and a picture of how our food gets from the field to the table. The mill (considered the most intact, authentic example of a custom water-powered grist mill in the United States) offers visitors a range of activities, from tours to hands-on children's programs, and it hosts the Anselma Farmers and Artisans Market from May through October.

On Saturday, Nov. 13, the Mill opens for one of my favorite events on its calendar: "300 Years Of Baking In Pennsylvania." Using its original Colonial-era power train, as well as multiple layers of

innovative industrial equipment ranging from the late 1700s to the mid-1900s, the mill will produce flour from wheat before your eyes -- all while you enjoy tasting fine breads and cakes made with the flour.

For history buffs and foodies alike, a team of experts will answer your most burning questions about milling and all things flour.

Admission to the Mill at Anselma for the Demonstration Day (\$5 for adults, \$4 for seniors, and \$3 for children) goes to support its continued restoration and preservation. For more information, call 610-827-1906, email jenngreen@anselmamill.org or visit www.anselmamill.org.

If you should miss the November Demonstration Day, you can head to the mill on Dec. 4 for its spectacular "Holiday Wonderland" and "experience the mirth of an 18th-century Christmas," complete with Victorian carolers and tastings of cookies for Santa.

As history goes, those things once on the cutting edge of technology have become, if not altogether obsolete, quaint anomalies. But the Mill at Anselma isn't exactly trying to turn back time. With pure mechanics and a little water power, it's helping us



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Berwyn bistro turns over a new leaf

BY LESLIE WEINBERG
WCDISH.COM



Meridith's Bistro still has the same fresh ingredients and high-quality meals, friendly staff and exceptional service. But it now has a new look, new menus, new chef and new name.



Aneu Bistro and Wine Bar is located at 575 Lancaster Ave. in Berwyn, within a two-minute walk of the Berwyn Septa Station. Aneu is a Greek work that, loosely interpreted, means "without compare" -- an experience the owner strives to give her customers.

Aneu Bistro offers casual elegance with the charm of a European café,

with contemporary and flirty accents and all the comforts of home. It has a spacious dining room with beautiful, large wooden tables and chic lighting which adds to its inviting ambiance. In their dreamy side dining room; flowing curtains separate each table to give customers the feeling of being in their own private dining room, or the curtains can be pushed back to allow up to party of 20.

The sophisticated, full-service bar is the focal point of the main dining room, where customers can sip a pint of beer, a delicious martini, or a glass of wine from their extensive list. There are more than 50 wines from California, France, Spain, Italy, and around the world, which are reasonably priced from

\$7 to \$14 a glass. Patrons can still bring their own bottles for a \$7 corkage fee and there is no corkage fee on Sundays from 5 to 10 pm. On Tuesdays, customers can get half-priced bottles of wine. A new bar menu includes truffle fries, raw oysters, short rib quesadillas and more from 3 p.m. to closing time every day.

"My wine list is all special orders from a boutique vineyard, and 90 percent of the wines can't be found at other nearby restaurants," said Meridith Coyle, Aneu owner. "We doubled our wine list with hopes to triple it, with the concept being 30 wines under \$30 (a play on Aneu's route 30 location), which will more likely be 40 wines for under \$40, or 60 wines for \$60 to get the

quality I want."

Aneu Bistro offers American comfort foods with a twist, like bruschetta with filet mignon, chicken pot pie with truffle white sauce, or a flavorful risotto with seasonal vegetables. Their menu isn't static and the side dishes change with the seasons. Meridith tries to keep the menu affordable to encourage customers to come back once a week instead of every six months.

Allen Mischer frequented Meridith's Bistro at its old location and was dining at Aneu for the first time.

"I was very pleased when I walked in the door -- it's very comfortable, roomier, and more attractive than the old restaurant," he said. "The menu is very diverse, and one of the things that really impressed me was the presentation. The wine list distinguishes Aneu from other restaurants and allows me to explore the depth of wine. I wouldn't hesitate to come back here or recommend it." His dining companions felt the prices were very reasonable, the staff was professional and friendly.

Aneu Bistro is finishing its European Wine Dinner Series with Italy on Thursday, Nov. 11; and Spain on Thursday, Dec. 8. These dinners begin with a reception with hors d'ouvres, followed by a four-course authentic meal with five different wines. Tickets are \$75 and include tax and gratuity. To purchase tickets to experience an evening of European fare without the jet lag, call the restaurant at 610-251-9600.

There is a private dining room that can accommodate up to 50 people and is often used for brunch, showers or corporate dinners. Aneu Events offers full-service catering options, either on-site or drop-off. To learn more, ask for Meridith or Dana at 610-251-9600 or visit www.aneucatering.com.

Lunch is served from 11 a.m. to 3 p.m. during the week, dinner is served from 5 to 9 p.m. during the week (until 10 p.m. on weekends). Weekend brunch is from 10 a.m. to 3 p.m. on Saturdays and 9 a.m. to 3 p.m. on Sundays. Aneu chooses local farms and vendors, organic meats and sustainable products as often as possible. So check out their menus at www.aneubistro.com.



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HOW THE 'BOYS' BECAME FAMOUS

BY
DANTE J.J.
BELIVACQUA
SPECIAL TO
CC

PHILADELPHIA – The Four Seasons never matched the critical kudos of their contemporaries, the Beach Boys. But they came up with hit after hit for almost two decades, and their sound – dominated by the amazing falsetto of Frankie Valli – is instantly recognizable.

"Jersey Boys," at the Forrest Theatre, is a chronological biography of the group that is spiced up by being told from four different points of view. It's almost like an oldies concert with a story weaving the songs together.

At the 2006 Tony Awards, "Jersey Boys" took home four awards, including Best Musical. It has the advantage of featuring singers that actually sound like the people they are portraying, and a technology-enhanced band that approximates the original sound of their music.

This pulsating musical charts the decades-long career of Frankie Valli and the Four Seasons from a street-corner in New Jersey all the way to their induction into the Rock and Roll Hall of Fame. Along the way, we watch them grow from young men with big dreams into adults struggling to forge their own creative identities while avoiding the pitfalls of fame.

Their rise to superstardom is populated by a hit parade including "Sherry," "Big Girls Don't Cry" and "Walk Like a Man," "Rag Doll," "Oh, What a Night," "My Eyes Adored You," "Let's Hang On (To What We've Got)," "Can't Take My Eyes Off You" and "Who Loves You."

The plot unfolds from the viewpoints of each of the original members. Guitarist Tommy De Vito (played by Matt Bailey) narrates the early days, when the group was a streetcorner doo-wop act. Then, when singer/songwriter/keyboardist Bob Gaudio (Quinn Vanantwerp) joins the group, their fortunes change. At 15, Gaudio already had a hit single under his belt ("Short Shorts") and he brings his ear for melody to the band.

By the time bass player Nick Massi (Steve Gouveia) tells his side of the story in the second act, the band is in trouble. Tommy's gambling addiction has put the group into debt. Valli's marriage has fallen apart. Massi is discontented. Finally, when Valli takes his storytelling turn, the original members have gone their separate ways.

It's little wonder that the producers cut most of the songs short, leaving

just a few to run their full course. Even people who don't normally appreciate musicals can groove to this one. The pace is fast, like a music documentary, cutting to highlights while giving each character enough material to develop.

Nearly every cast member plays an instrument, making the orchestra pit obsolete. When the performers aren't rocking their own guitars and basses live, their fellow actor/musicians are backing them up in the wings.

The show's biggest misstep comes near the end, as Valli's daughter dies of a heroin overdose. The character has only appeared for about 45 seconds a few scenes prior to the news

being delivered, and what's clearly intended as the emotional climax of the show barely registers.

The staging of "Jersey Boys" isn't as grand as the top ticket price of \$141.50 might suggest. The scenery is a gray metal contraption that has circular metal stairs and catwalks. Small set pieces glide off and on, and coming down from the fly rails are an assortment of video screens. It's the perfect fold-and-go road show.

But it's the music most people will go for, and it is delivered with high fidelity – from cheesy novelty numbers to classic smash hits. Joseph Bwarie superbly mimics Valli's soaring falsetto.

Matt Bailey is excellent as the go-getting, recklessly spendthrift Tommy DeVito, who finds himself edged out of his own band; and there is fine support from Quinn Vanantwerp as the educated Bob Gaudio, and Steve Gouveia as the hilariously finicky bass player, Nick Massi.

"Jersey Boys" continues at the Forrest Theatre (1114 Walnut St., Philadelphia) through Dec. 12. Tickets are \$52.50 to \$141.50. Call 800-447-7400 or visit www.kimmelcenter.org.



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Are you THE HOTTEST GIRL in the City?



NOV. 3, 2010 /PAGE 14

The search for the most ridiculously good-looking girl in West Chester is on.

DubC Bar Stool has teamed up with Coors Light and WC2NIGHT to present "Hottest in the City: DubC Edition."

DubC Bar Stool will be hosting a series of casting calls at bars and clubs all around West Chester, where a photographer will be taking professional pictures of women who want to become Dub C's Hottest Girl in the City.

Pictures from the casting calls will be posted weekly for an online vote. Finalists from the online vote will go on to compete in the final event, where we will crown Dub C's Hottest Girl in the City!

Along with the crown, DubC's Hottest Girl will enjoy an all-expenses-paid trip to Punta Cana, including round-trip airfare, \$500 in cash prizes, a mental health day at Avante Salon and much, much more.

Everyone has a chance to win gift cards to the bars the night of the event and in the days leading up each week on www.facebook.com/dubCBS. You can vote for the contestants online at www.hottestinthecity.com.

Landmark - Nov. 6, 10 p.m. to midnight (\$2 Coors Light pints)
Kildare's - Nov. 12, 10 p.m. to midnight (\$2 Coors Light pints)
Sidebar - Nov 20, 10 p.m. to midnight (\$2 Coors Light bottles)
Final Event on Dec. 3 at Barnaby's of

West Chester

DubC Bar Stool is THE social nightlife network in West Chester. If you want to know exactly what is going on in town, including up-to-the-minute drink and happy hour specials, check them out online to join in the fun. Recent giveaways include gift certificates, gym memberships, unlimited tanning memberships, free laundry for an entire semester, an Apple iPad, a Spring Break trip and much more. For more information about dubC Bar Stool, check out www.facebook.com/dubCBS.

Continued from page 9

This year, you and brewer Gerard Olson have begun to do some barrel aging in-house. What made you decide to bring this process into the McKenzie beer-making mix?

Michaels: About three years ago, Gerard decided he was going to buy some barrels from the Chaddsford Winery and stick them in the brewery. Neither of us were huge fans of bourbon barrel aging, but we soon got addicted to what a wine barrel can do for a "space and time beer."

Since it's pumpkin beer season and tons of seasonal beers are flooding the market, what makes McKenzie's Pumpkinfest different? What goes into this concoction?

Michaels: My favorite brewers tend to use spices as something that can contribute to a beer, but they are rarely over the top or even identifiable. People want to taste the spices in that beer, so I try to find a middle ground where the spices are well integrated yet it still tastes like autumn. This year, we used pumpkins from a farm I used to ride my bike to and buy sweet corn from when I was a kid in central PA.

Any other new beers on the horizon that we all should be getting jazzed about? What are you looking forward to?

Michaels: We have four beers from barrels that will be released this fall in bottles. Some will be in our Christmas gift pack. We have enough barrels now that we can bottle out of them and also offer barrel-aged seasonal draft beers at the Malvern location. We are working on being able to do more of that in Glen Mills.

If you weren't working in the beer industry, what would you choose as your career?

Michaels: I'd be a relief pitcher. I had a pretty nasty forkball back in the day. My career was cut short when I started picking on a guitar, so one of those things I guess. I get to choose?

McKenzie Brew House has two locations: Malvern is at 240 Lancaster Avenue and can be reached at 610-296-2222, and Chaddsford is at 451 Wilmington-West Chester Pike and can be reached at 610-361-9800. For more information about McKenzie Brew House, visit www.mckenziebrewhouse.com.

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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.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

BULL DURHAM'S, 1347 Wilmington Pike, West Chester (484-315-8039 or www.bulldurhamsbbq.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). Buzz-time 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.

MAS CANTINA, 102 E. Market St., West Chester (610-918-6280 or www.mascantina.com). Rooftop deck open for lunch and dinner. Karaoke on Wednesdays at 10 p.m. DJs on Thursdays at 10 p.m. Rock bands on Fridays at 10 p.m. DJ Dance Party on Saturdays at 10 p.m.

MCKENZIE BREW HOUSE, 451 Wilmington-West Chester Pike (Route 202) (610-361-9800 or www.mckenziebrewhouse.com). Poker and Quizzo on Mondays. Bar Bingo on Tuesdays. Music Match and poker on Wednesdays. Karaoke on Thursdays. DJ and dancing in Metro on Fridays. Live music on Saturdays.

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

RON'S ORIGINAL BAR AND GRILLE, 74 E. Uwchlan Ave., Route 113, Exton (610-594-9900 or www.ronsoriginal.com). Call or visit online for updated schedule.

SPORTSTERS BAR AND GRILLE, 1701 Pottstown Pike (610-469-8908 or www.sportsters-bar.com). Poker Night on Tuesdays. Open Mic on Wednesdays. Live bands on Fridays and Saturdays.

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" (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: 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 Evening 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.pctheater.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/broadway101.

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.

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