

PREMIER ISSUE



W(dish

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Concierge Chronicles:

A Hidden BYOB Gem

In Northern Chesco

If you're bored any night of the week and looking for cheap beer, loud music and the prospect of meeting a cute hipster boy or girl, you don't have to leave the county. Here are six places that you need to know about.

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MAGA ZINE CHESTER COUNTY CUISINE & NIGHTLEE

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MARY'S MESSAGE

Hello there and welcome to the first issue of *Chester County Cuisine and Nightlife*. My aname is Mary and I, along with my *WC Dish* writers and the *Daily Local News* are very excited to offer this free publication to our Chester County community. With so many incredible food producers, restaurants and events, Chester County truly is a culinary destination and we are thrilled to share the goods with you.

With longer daytime hours and warmer weather just around the corner I can hardly contain my excitement from all of the food and entertainment possibilities in our neighborhoods. From local produce, outdoor dining and springtime concerts there is a lot to look forward to. So go on... fill yourself up on all the tastiness your county has to offer.

> Cheers, Mary Bigham Contributing Editor www.wcdish.com

UPCOMING:

NEXT ISSUE: Spring Beers – Victory, Iron Hill, Sly Fox ... who is brewing what as their newest seasonal brews and where else can we get them. Also – Sound Check, From Behind the Bar, He said, She said...

PUBLISHED BY:

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CHRONICLES A HIDDEN BYOB GEM RESIDES N NORTHERN CHESCO

"BISTRO NIGHT" AT MONTESANO BROS. Our region's love affair with the BYOB blossomed about ten years ago when a small and very talented crop of Center City chefs began offering outstanding (yet quite affordable) restaurant experiences at their respective cafes. At that same time, the Pennsylvania Liquor Control Board (PLCB) began to unclench its controlling grip on its product, by slowly releasing consumer-friendly "Chairman's Selection" wines to commonwealth customers.

ONCIERGE

Today, this culinary combination of good, fairly priced food and wine continues to be a hit—No one loves its BYOBs in this country like we do. With so many notable liquor license-less operations as there may be in Philly though, Chester County's own BYOB count is much less impressive, especially when one travels farther north within the county.

In an area I once considered a BYOB dead zone (the Route 100 corridor between Pottstown and Exton), there now resides a charming hidden gem - "Bistro Night" on Thursdays at Montesano Bros, which offers walk-in seating from 5 p.m. through 8 p.m.

Tucked away in Chester Springs (by the old Eagle Tavern), Montesano Bros has been providing an authentic South Philly-style Italian market experience since its opening in the fall of 2006. The café is operated by Vincent Montesano, who is a former Ludwig's Inn executive chef; his wife, Pricilla, and younger brothers Stephen, Michael and Anthony,

Think West Chester's Carlino's Market, except on a much smaller scale – By day, Montesano Bros carries tasty meats and DiBruno Bros cheeses, specialty items like breads, pastas and sauces. There's also a full array of delicious hoagies, sandwiches (the roast pork is a standout), platters and salads for eating in or to-go.

After hearing an outcry from loyal customers to the dearth of good BYOB dining in the area, Vincent decided to launch "Bistro Night" this past February. Since then, his forty seats have become hot property for those seeking creative New American cuisine, all offered at palatable price points.

Montesano elaborated: "We definitely saw the need for quality locally-produced food; seasonal small and medium plates in a place where you can get a nice meal that's different from the more expensive, larger portions served at nearby inns and restaurants."

The bistro menu is comprised of small plates (\$6-\$8.50) such as fried calamari with lemon zest, and crispy potato gnocchi topped with gorgonzola. Medium plates like the mixed grill and, cavatelli Pomadoro with grilled garlic toast, run \$14 to \$17. There's also a small children's menu.

Though foodies and families are on their own the rest of the week, "Bistro Night" on Thursdays at Montesano Bros fills a void in an area where creative independent restaurants are few and far between. The café is a convenient destination here in Chesco - A convivial place to bring your own bottle, with no Center City schlep to deal with before or after your meal.

MONTESANO BROS ITALIAN MARKET 55 Seaboldt Way, Chester Springs, PA (610) 458-8065 www.montesanobros.net

HOURS: Mon-Sat, 8am-8pm; Sun. 8am-3pm BY KEN ALAN WCDISH WRITER CORPORATE CONCIENCE, AND FOOD WRITER

OK, YOU'RE IN CHESTER COUNTY... SOFOR FUN, NOW WHAT?

INE

BY JUSTIN MCANENY STAFF WRITER

COVER STORY

A GUIDE TO SIX OF THE MOST HAPPENIN' PLACES ... OR LEAST A REALLY, REALLY GOOD START

8 2009 / PAGE

THE NOTE: PEELANDER-Z PHOTOS BY

So, here we are in Chester County, 2,000 square miles of land and people tucked away in rolling hills, quaint villages and postcard-esque towns nestled between Philadelphia to the east and Baltimore to the southwest. But if you're bored any night of the week and looking for cheap beer (PBR anyone?), loud music (Backwoods Payback) and the prospect of meeting a cute hipster boy or girl (you're on your own here), you don't have to leave the county. The same's true if you're looking to catch an act you heard on XPN – something mellower and worldlier. You just have to know where to look. And that's why we're here. Here are six places that you need to know about.

Up in the far, far north of the county, above Phoenixville even, is Spring City. On Main Street in Spring City you can find Chaplin's the Music Café. Sounds cozy, doesn't it. Just a bit? It is. "We try to make people feel as comfortable as possible," said floor manager Amanda Cooney. At Chaplin's, she said, they want to create a "memorable and enjoyable experience." According to Cooney's father, Bob Cooney, who bought Chaplin's the Music Café a little more than three years ago, the restored vaudeville theater prides itself on acoustics. Performers from around the region and country comment on the room's great acoustics, he said. "It's a true listening room." The BYOB venue is all ages and serves food seven nights a week too. "It's a healthy place where kids can come have fun," Bob Cooney said. And of course, balconies in venues are always cool. Check it out at www.chaplinsthemusiccafe.com.

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Heading south from Spring City, the next stop you want to make is in Phoenixville. In the last few years, Phoenixville has seen quite a nice little rebirth for arts, music and dining. And in the middle of it all is Steel City Coffeehouse. Steel City Coffeehouse, located on Bridge Street, opened in 1997, saw some rough patches and was then purchased by Jane M. Tucker and other partners in 2002. Since then, Steel City Coffeehouse has hosted countless local, regional, national and international acts. If you listen to XPN, odds are you've heard a musician that's played Steel City Coffeehouse. The all-ages venue and coffee shop has "two startling different environments," according to Tucker. During the day, people socialize, work on their laptops and "sit there for hours and enjoy the atmosphere." But at night it transforms into a club to catch touring musicians. With cozy couches and an intimate feel, "there's no other place for these kids to be themselves," Tucker said. Check it out at www.steelcitycoffeehouse.com.

If you're looking for a venue that's less coffee and more booze, a place where you can catch the Eagles of Death Metal or the Sister's 3, you want to keep an eye on The Note. Located on Market Street, The Note is the new Rex's. (I once heard someone compare it to Johnny Brenda's, but in West Chester and I think that's about right.) Owned by Donnie Moore and Bam Margera, The Note opened in the fall. And it's one of the larger venues in the county. "With the larger size of the venue," Moore said, "we can increase the quality of the entertainment." With the size and feel of the venue, The Note is able to draw acts that would normally only play larger, city markets, like Philadelphia and Baltimore. With two, full, hand-crafted bars, and a balcony, it is Chester County's rock club. "We're here to provide entertainment," Moore said. Check it out at www.thenotewc.com.





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THE OCTORARO HOTEL & TAVERN: THE EXPOTENTIALS ND THE COLD COLD HEARTBREAKERS PHOTOS BY ASHLEY SALADA

Within walking distance of The Note is Fennario Coffee and Tobacco. Walking along Church Street, you might hear music being played and wonder where it's coming from. Stereo inside turned up? Maybe. Car driving by? Probably. But if you walk in the door, buy a cup of coffee, pay the cover charge and go upstairs at Fennario's, you'll find an intimate performance area. Get there early enough and you might even be able to grab a spot on a couch. "The range of music goes up and down the board," said owner Brendan Greene. Acts range from quiet, acoustic performances to kids that scream, he said. "We're trying to create more of an (arts) community," he said. "It's relaxed, comfortable and a casual place." Check it out at www.myspace.com/bestcoffeeever.

STEEL CIT COFFEE

Make your way out of West Chester, maybe a nice little trip down Route 52, past developments and open fields, hit Route 1 and head south into Kennett Square. The borough, home to all things mushroom, is also home to Chester County's newest live music venue – The Flash. Hosting singer/songwriter and rock events, The Flash, located on Sycamore Alley, has "an artsy feel about it," said director Lee Zagorski. "Artists (like Ben Arnold and Sharon Little) like it because it's intimate and close," he said. The nonprofit BYOB venue is partnered with Historic Kennett Square, the same organization behind the Kennett Brew Fest and Mushroom Festival. In the future, Zagorski sees The Flash becoming a community arts center by hosting movie and comedy nights, among other events. "Our whole idea," he said, "is to bring people into town." Check it out at www.kennettflash.org.

As this little musical trek started in the far north of Chester County, it's ending in the far south ... in Oxford – who knew, right?

The Octoraro Hotel & Tavern, located on North Third Street, feels like it belongs in Northern Liberties in Philadelphia or the Federal Hill area of Baltimore. And it makes sense, over the last year, a lot of the bands from those neighborhoods and surrounding areas played The Octoraro Hotel & Tavern. "There is a need for entertainment in the Oxford area," said owner Cindy Poff. Dating back to the 19th century, The Octoraro Hotel & Tavern feels like music. "The casual atmosphere of the Octoraro lets people relax in the lounge area, sit in the historic tavern area, or be up close to the musicians. Close to home we offer national touring bands, free parking, a cheap cover charge, plus we offer pies from Baltimore's Dangerously Delicious Pie Co. – what could be better?" Check it out at www.myspace.com/octorarobookings.



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MARCH 18, 2009 /PAGE 8 PHILLY BEER WEEK: LUNCH WITH DOGFISH HEAD'S SAM CALAGIONE

I was never really interested in pop bands as a teenager, but this week I found myself as excited as a twelve-year-old at a Jonas Brothers concert. On Tuesday, I had lunch at Teresa's Next Door in Wayne with one of the world's hottest "beerlebrities," Sam Calagione from Dogfish Head Brewery in Rehoboth, DE.

Anyone who knows anything about good beer can tell you that "Dogfish Sam" is a superstar. Not only did he play a major role in elevating craft beer from a basement hobby to a consumer trend, start a brewery at age 26, and publish several books by his mid-30's – he's also gorgeous. Even a couple of my straight male friends have crushes on him. So, you can imagine how sweaty my palms were when I finally got the chance to meet him.

Luckily for me, Calagione is too cool to feel nervous around for long. His easygoing yet enthusiastic demeanor calmed my nerves enough to ask him to sign my copy of his book, "Brewing Up a Business," and take a photo with me before the lunch began. Luckily for Sam, once the beer was poured and food plated, I was distracted enough to leave him alone for a while.

BY KATE BRENNAN WC DISH



Although I always enjoy meals at Teresa's Next

Door, this lunch was a special treat. Chef Andy Dickerson not only created five wonderful courses, but expertly paired them with five of Dogfish Head's seasonal brews. Dickerson and Calagione talked us through each course of this high ABV lunch.

We began with Aprihop, a fruity IPA perfect for spring, paired with a deviled quail egg, tomatocarrot soup and toast. Next, we had Immort Ale with foie gras on toast with maple syrup sauce and juniper garnish, to highlight the complex flavors in the beer. Our third round paired Pangaea, a beer that unites the world (at least in liquid form) with ingredients from all seven continents, with a refreshing blood orange, beet and ginger salad. Our main course was Porelkbit (pork wrapped in elk wrapped in rabbit, all wrapped in speck) with barlotto garnished with blackberries and blueberries, served with Black & Blue, a Belgian strong ale made with berries.

Moving onto dessert, we enjoyed a 2006 Fort with what I will describe as a bourbon float, garnished with a snickerdoodle and raspberries. We finished with a round of cheese and fruit salumis paired with Red & White, a witbier brewed with coriander, orange peel and pinot noir juice.

ALL GOOD THINGS MUST COME TO AN END Calagione had to disappear too quickly after lunch for me to glean any more secrets of his success, but I will say that "Dogfish Sam" and his beers share the same soul – bold, adventurous and completely enjoyable. I'll certainly remember my encounter every time I savor a 90 Minute IPA or a Raison d'Etre.

For those of you who missed the lunch, Dogfish Head Brewery & Eats is a short two hour drive away. Road trip, anyone?



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MARCH 18, 2009 /PAGE 10 BUZZWORD: CSA. WHAT DOES IT MEAN?

With the first day of spring just around the corner it's time to think about local produce, (hold my heart back from bursting) Farmer's Markets and (our buzz word of the day) CSAs. In this issue we'll cover what a CSA is and what it means to you.

ALRIGHT, WHAT IS A CSA?

Community Supported Agriculture (CSA) is a direct connection between farmers and the consumers. CSA members pay a membership fee to cover the production costs at the farm.

IF I BECOME A CSA MEMBER WHAT DO I GET?

When you join a CSA you buy a share of the season's harvest from a farm where you are able to connect with the farmer growing the food that you eat. Throughout the season, the CSA community receives a weekly box of that the farm's harvest. Ultimately, CSA programs create "agriculturesupported communities" where members receive a wide variety of foods harvested at their peak of freshness, ripeness, vitamin and mineral content.

WHAT CAN LEXPECT TO GET IN MY WEEKLY. HARVEST BOX?

Each farm varies but consumers receive a variety of freshly picked, (usually organic) vegetables grown and distributed in an economically viable and ecologically responsible manner. Some farms also offer fruit, herbs, flowers and other products, such as meats, eggs, cheese, and baked goods.

HOW GO I GET MY HARVEST?

BUYLOCA

Many of the local CSAs will deliver to several convenient area locations, but they always encourage the community to come to the farm, and even to participate in the growing of their food.

HOW DO I CHOOSE & CSA?

You can find a CSA near you by going to buylocal pa.org. typing in your zip code and then entering the word CSA in the field *tell us what you are trying to find ... * Localharverst.org is also a good source for locating a CSA near you.

ARE THERE DIFFERT TYPES OF CSAs?

There are many kinds of CSA farms. All include payment in advance at an agreed upon price. In some,

BY: MARY BIGHAM

members of the community purchase a "share" of the anticipated harvest, while in others they sign up for a predetermined amount of produce over the course of the season.

WHAT IS THE COST TO BE A MEMBER OF A CSA?

If the farm offers "shares" it's usually enough to feed a family of four or a couple on a vegetarian diet. Sometimes "half shares" are available. The price of a share for a season varies widely, depending on each farm's costs of operation, total months of distribution, variety of crops available and productivity of the soil. Most full shares fall with the range of \$300 to \$700. Actual cost of produce to the member varies, but is generally comparable to prices in the supermarket. Many farms offer their shareholders the opportunity to work in the fields or distribute produce in exchange for a discounted share price. Others offer sliding scales to accommodate lower income consumers.

WHY CSA?

· Encourages and financially supports producers to farm with low or no chemical use and to use energy saving technologies.

Strengthens local economy; keep food dollars here.

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THEBREAKFAST UEEN.



I'd like to steal a line from bad boy food guru Anthony Bordain and attest that "I am such an egg slut." I love em in any preparation and live for breakfast on the weekends. So for me, there is no place in town with creative breakfast specials like Market Street Grill in West Chester.

Q and A with Chef Darla Riccetti of MARKET STREET GRILL

6 West Market Street West Chester, PA

O- OKAY. SO HOW LONG HAVE YOU BEEN COOKING?

A- Professionally, I've been cooking for ten years. But I've been around food my whole life.

O-DO TELL.

CHEF

A- Well, my Dad has owned a hoagie shop for 30 years in Delaware County, where I grew up, I worked there for five years after I graduated high school. But my grandmother worked in another hoagie shop and when I was little, before school, we would go with her and help make the bacon in the mornings. I'd smell like bacon when I went to school. My whole life I've smelled like food.

Q-SO YOUR DAD AND YOUR GRANDMOTHER ARE TO CREDIT FOR YOUR AWESOMENESS IN THE KITCHEN?

A- There are lots of people that have influenced my cooking but my grandmother (My Nonna) is Italian and makes everything from scratch; pasta, gnocchi, you name in she's no joke. But I started dabbling in Breakfast when I worked at my dad's hoagie shop. They never had actual breakfast so I started making things like hash browns and egg sandwiches and everyone loved it.

MARY BIGHAM WC DISH

BY



Q- AND THAT'S WHEN YOU WENT THE BREAKFAST ROUTE?

A-I think I'm just in love with breakfast. I went to school at the Philadephia Restaurant School (now Walnut Hill College) cause I wanted to know how to cook but when I graduated I decided to move to Chester County to be near family. I love Cajun food and had the honor of working at a lot of local Cajun-inspired restaurants and worked with some amazing people like Dan Funk and Kevin Graham. Then I got a job at Market Street Grill.

Q- HOW DID YOU INFLUENCE THE MENU THERE?

A-I was excited that it was a breakfast and lunch spot and I was able to revamp the menu and experiment with things like anduoille sausage gravy and cream chipped beef and other creative breakfast specials.

DARLA'S BREAKFAST FACTS:

filarist Str

Gial

• We crack every egg by hand and whip them to order. You can hear me whipping the eggs in the front of the restaurant.

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- We go through 120 dozen eggs a weekend (1,500 eggs)
- I come in at 5:30am to make the bacon.
- I always support local food business owners.

WHAT TO EXPECT AT MARKET STREET GRILL:

- La Mont Coffee always freshly brewed.
- Fun, quirky atmosphere with vibrant artwork by Stango.
- Friendly, young staff.
- Creative, adventurous food.

DON'T WANNA WAIT?

Sometimes there's a line out the door but so the advice from Darla is to come earlier in the morning (between 8-10 a.m.) or between 1 and 2 p.m. but they close at 2:30 on Saturday and 2:00 p.m. or of course you can come for dinner starting in April.



Q- WHAT WAS THE FIRST UNIQUE SPECIAL THAT YOU CAME UP WITH?

A- That would be the Bruno Burrito which is filled with hash browns, anduiolle sausage gravy, cheddar cheese, two fried eggs in a wrap.

O- WHAT'S THE BEST PART ABOUT WORKING THERE?

A- The best part of the restaurant is that it's so small that I know what most people want as soon as they walk in the door because it's only a 70 seater. I'm a people pleaser. So I want to make sure that everyone likes what they're eating. That makes me happy. CONTINUES ON PAGE 12 →

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Q-HOW OFTEN DO YOU DO SPECIALS?

A-Every weekend. We have our weekend specials on our chalkboard.

Q-I HEARD YOU HAVE BIG NEWS. CAN YOU SHARE?

A- Yes! We are opening up for breakfast on April 1st. It's April Fools day but this isn't a joke, dinner is going to be from 5-9pm Wed - Saturday. BYO and we'll be serving salads, sandwiches, a few special entrees and breakfast specials.

Q-SO YOU'RE BRINGING CHESTER COUNTY "BRINNER." (BREAKFAST MIXED WITH DINNER)

A- Yup, (she laughs) "Brinner" will always be on the menu. Breakfast is good anytime of day!

FUN STUFF ALWAYS ON THE MENU:

Cornbread Avocado Eggs Benedict, Stuffed French Toast with Cream Cheese and Caramelized Strawberries, Bananas, and Walnuts, Breakfast Quesadilla - with flank steak, eggs, refried beans, pepper jack and house-made salsa and sour cream.

RECENT CHALKBOARD SPECIALS:

Short Rib Benny (easily one of the best things you'll ever eat), house made donuts with mascapone cheese and caramelized raspberries or pork belly over sweet potato hash and poached eggs with an apple pork au jus or salmon bread pudding with bacon, mushrooms and two poached eggs covered with hollandaise.

DARLA'S SHORT RIB BENNY (MAKES 4 BENEDICTS)

BENNY INGREDIENTS

•2 lbs boneless short ribs •8 Large eggs •4 English muffins •Hollandaise Sauce (recipe below or use 1 package and prepare)

SHORT RIB INGREDIENTS

- 2lbs Short Ribs
- 2T cooking oil • I c chopped onion
- 1/2 c chopped carrot
- I bay leaf
- 4 cloves garlic
- Salt and pepper to taste
- Beef stock, approx. 2 cups
- 3/4 Jack Daniels or other whiskey

BRAISING SHORT RIBS

1. Salt & pepper ribs. Sear on all sides in a hot braising pan with oil until dark brown. <u>ヽ_ヽヽヽヽヽヽヽヽヽヽヽヽ</u>

2. Add onion, carrot, garlic and sauté for 2 minutes. 3. Turn off flame. Add whiskey, stir all ingredients,

ENJOY

- scraping fonds from bottom of pot.
- 4. Add just enough beef broth and water to immerse 2/3 of pan ingredients.
- 5. Cover with lid and bake at 350 degrees for 4 hours or until soft.
- 6. Remove rib from broth and simmer, scraping fonds from bottom of pot.
- 7. Add ingredients to blender. Blend until thick like stew gravy. (If consistency is not thick enough, return to pot and reduce by simmering).

ASSEMBLING BENNY:

- 1. Poach eggs.
- 2. Toast English muffins.
- 3. Cut short rib to 4 oz. portions, place on
- English muffin.
- 4. Place eggs on top.

DOWNINGTOWN DINER

5. Ladle brown gravy on eggs, ladle Hollandaise to finish.

SOME OTHER GOOD BREAKFAST SPOTS IN CHESTER COUNTY:

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FROM LEFT: MATT SMITH, COLIN MCGETRICK, CHRIS ASPITE, TONY FLAGIELLO



HOW DID YOU GUYS BECOME A BAND/HOW DID YOU GUYS COME TOGETHER?

Chris: I started making some songs and then met these fine gents (Matt Smith - bass; Tony Flagiello - drums; Colin McGetrick - guitar, keyboards; Chris Aspite - vocals, guitar).

Matt: You (Chris) had Colin pretty early on after the original guitar player left to go on the road with Gym Class Heroes. Then Tony, and then I stepped in when they needed a bass player.

Colin: We all knew each other from a friend of a friend type thing. And now we're here.

Tony: I played with Gary (ed. note, Gary is a West Chester friend you either know or don't) in the reggae band and Gary was like Chris needs a drummer.

Matt: We got it at Gary's.

Chris: Gary gave me my first guitar.

Colin: You may have heard about Adam and Eve but it was really Gary.

IF YOU COULD DESCRIBE YOUR SOUND IN COLORS AND FMOTIONS ... ?

Matt: Ohh, dead silence (ed. note, no one has an immediate response and the question changes to what their influences are).

Chris: Lots of influences. All the standards. Basically from the thread of punk rock through whatever is going on now.

Matt: And whatever led to it.

Chris: But we have stuff that's folk, almost pastoral type music too. It's really just ... try to be imaginative.

Tony: I'm a bit of a chameleon really. Whatever the situation, I just try to adapt to it and make it sound good. Music is all related – all the different styles.

(ed. note, conversation veers way off track discussing different drummers and then drifts back on topic.)

Chris: I think it's from whatever things I started liking when I was younger starting out, I mean for me, up and to what's happening now.

Matt: Joy Division ... New Order ... all that stuff.

WHAT'S THE LAST GREAT SHOW YOU SAW?

(ed. note, dead silence follows again. It is a tougher question than anticipated.)

Colin: I would say seeing Radiohead over in New Jersey over the summer was pretty cool.

Chris: Public Enemy, '88. It was the first concert I went to.

Tony: Radiohead (same show as Colin).

Matt: Supergrass at Webster Hall (NYC) a couple of months ago (July 2008). WHAT'S ON YOUR RINGTONE?

Matt: Standard iPhone. Actually vibrate, mine's set to vibrate. I don't even have a ringtone.

Colin: I'm a geek. I made mine. It's a synth line.

Matt: He wrote it. He composed it.

Colin: You guys can beat me up later.

Tony: (ed. note, apparently after listening to the tape, Tony didn't answer.)

MORE INFORMATION ON VENOMOUS CAN BE FOUND ON THE WEB (you know, stuff like tour dates, how to buy the record and all that useful stuff) AT:

venomousband.com or myspace.com/venomdossier

SOUND CHECK is brought to you every two weeks by Mike Bardzik – drummer, recording engineer, owner of Second Story Sound Studios in West Chester and all around good guy.

Visit Mike at: www.secondstorysoundstudios.com



ARCH 18, 2009 /PAGE 14 A PA's Brandywine Valley Wine Trail Gives Back AND WHY IT MATTERS

JOE ROBERTS

On Friday, March 6, the vintners of the Brandywine Valley Wine Trail quietly, and humbly, showed what it was made of. What we have is a very special group of people making wine here in Chester County.

At an intimate gathering in the Penns Woods Winery tasting room, the members of the BVWT presented nearly \$7,000 in auction proceeds to The Little Rock foundation, which provides resources to help children who are blind or visually impaired. On hand to present the donation to Little Rock were BVWT members Carole Kirkpatrick of Kruetz Creek Vineyards & Winery, Lance Castle of Black Walnut Winery, Sarah Malone of Penns Woods, and Karen Cline (BVWT Administrator).

While the gathering was small, it belied two very striking and important things about the BVWT:

They could hardly have picked a worthier cause to support. The Little Rock Foundation's mission is to improve the lives of blind and visually impaired children. This means that they provide early intervention education to parents of those children, and stick with those kids through childhood to early adulthood. As they grow up, the LRF helps those children to build a community, showing them that they are not alone in dealing with their impairments. In other words, the LRF helps to do something miraculous – it helps to give those children back their humanity.

The members of the BVWT are a real community. In Chester County, PA, you wouldn't expect a group of wineries to be in cut-throat competition. And -- blessedly -- they're not. This is a group of people who are actually looking out for one another, and treating each other as neighbors on a common mission to continually improve the wine that Southeastern PA is capable of producing. Take a trip to wineries in the Napa Valley, and you may find that any mention of their neighboring winemakers elicits an awkward silence and a roll of the eyes. This simply doesn't happen in the BVWT -- hopefully they can keep this Southern PA mojo, as it's a serious competitive (not to mention karmic) advantage.

To donate or volunteer for the Little Rock Foundation, visit www.tlrf.org.

If you want to visit the wineries on the Brandywine Valley Wine Trail, now is the perfect time -- their Barrels on the Brandywine festival (which spans all of the participating wineries) runs throughout the month of March`o9.

WINE TIP:

Looking for a wine that won't break the piggy bank, but is approachable enough to pop open with your favorite pepperoni pizza? CHECK OUT: Chaddsford Winery's Proprietor's Reserve Red, a dry red wine made from the Chambourcin grape. It's got soft, dark cherry fruit and smoky spice to compliment that pepperoni, and it won't set you back more than \$13.

Cheers!

Joe Roberts is a Certified Specialist of Wine and Blogger at www.rwinedude.com

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WHERE TWO SINGLES MEET AND REVIEW the food & each other.



MARCH 18, 2009 /PAGE 16 HE SAID

SHE SAID

JOB TITLE: Business Coordinator at Comcast Spotlight HOBBIES: Running, spending time with family, music, being outdoors, volunteering and reading.

KEITH- I saw a tall, blonde and attractive girl walking ahead of me toward the restaurant and I hoped it was her.

NICKY- I was so anxious for the date and I was feeling a little sick all day but then as I was walking down Gay Street I thought, "Why should I be nervous, it will be fine, I'm being ridiculous."

KEITH- I was under the weather and was worried that I had bronchitis so I took as much over the counter stuff I could before the date. I didn't want to cancel or reschedule. I was very excited to meet her.

NICKY- As soon as I met him it was like a breath of fresh air. I thought he was really cute and I thought he had nice hair. He looked a little different then in the pictures I saw of him. He seemed cleaner cut in person, pictures didn't do him justice.

KEITH- We weren't dressed to the nines but she looked really nice. I told her she looked really good. And again, I was hoping the girl I saw on the street was my date and to my happy surprise it was her.

NICKY-It went well right away definitely. We had so much to talk about that we didn't even order for 45 minutes. We had to keep telling the server to "give **KEITH-** Definitely a good meal.



us 15 more minutes and that's all we promise. But then we kept talking and had to say "Sorry, we need another 15 more minutes."

KEITH- She was a very attractive girl but it was it was a little awkward, it was my first blind date. We got a table it took us an hour to order cause we kept talking the server was probably annoyed 'cause we had to say give us a few more minutes each time he came over. Eventually he just said "flag me down when you're ready."

THE MEAL:

NICKY- What did we order? Well, he got Yeungling and I got white wine. We ordered eel sashimi and one special roll called a "hung roll" (giggles at the name) and a chunky salmon and spicy scallop roll. The spicy scallop roll happened to be both of our favorite.

KEITH- We ordered eel. Spicy scallop roll and two things I don't' know what they were. My taste buds weren't exactly in full blast. The wasabi opened up my sinus quiet bit and probably had a runny nose. But I don't think she noticed.

NICKY- Everything was so good.

KEITH'S BEST PART OF THE DATE: The conversation and banter back and forth was very smooth.

KEITH'S WORST PART:

Having her watch me use chopsticks. I'm not a chopsticks guy but I held my own.

NICKY'S BEST PART OR THE DATE:

We got along so well and had so much in common. There was nothing bad about it.

NICKY'S WORST PART:

The whole anticipation and waiting for the date, I was so nervous. But like I said when I met him it was a big sigh of relief.

WAS THERE A KISS?

NICKY- No.. I think he wanted to, but I wanted to play it safe. So I gave him a hug.

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.

SECOND DATE?

JOB TITLE: Assistant Director

HOBBIES: Anything sports, walking

my dog, working out and cooking

AGE: :

KEITH- We left it open. We both had a good time and said that we'd like to do something soon and take it from there. I'm still recovering from the first date ... not because of her but it was the first solid food I had in 24 hrs.

GUΫ

NICKY- I would definitely go out with him anytime he wanted to and will wait for him to call me to plan it. I'd love to do something with our dogs, maybe take them on a hike to Valley Forge or something outside since it's getting so nice out.

UPDATE:

Keith has called Nicky to say he had a great time and has set a day for date two.

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Here's the recipe to my all-time greatest crowd pleaser: pork spare ribs on the grill. While baby back ribs are the most popular, I prefer spare ribs because they are meater and the higher fat content makes for a better tasting rib. The two things you need to get right when cooking ribs is what spices to use and what method of cooking them. I've sampled ribs from all over the country and I am convinced that a dry rub spice mixture works the best. While everyone's rub is a bit different, they all contain some basic ingredients including paprika, onion powder, and salt. Most basics rubs however are really geared towards pleasing the masses and in my opinion don't really excite the palette as much as they could or should. I'm here to change all that.

The first step is to prepare your ribs and spices. Like I mentioned, spare ribs can be a little fatty so be sure to trim off all of the excess visible fat. BARBECUE BACHELOR WC DISH

ΒY

NEXT APPLY THE FOLLOWING BBQB DRY RUB: 1. 1 Part Paprika

) PUN(

- 2. 1 Part Cumin
- 3. Quarter Part Garlic Powder
- 4. Splash of Cayenne
- 5. Plenty of Kosher Salt
- 6. Olive Oil To Create a Paste

Depending on your preference you might want to reduce the amount of cumin and garlic that you add to the mixture. Those two are the ones that really pack the punch and set this rub apart from the rest. When applying the rub to your ribs, feel free to really pack it on...and dont forget to do both sides. Let sit for an hour or two while you prepare the grill.

Preparing the grill is simple. While there are a ton of different varieties of charcoal out there I tend to usually use just the standard lump charcoal. Get your coals nice and hot and pile them on one side of your grill. You are going to grill these ribs using the indirect heat method which means that the coals will be on one side and your ribs will be on the other. This allows the ribs to cook but not burn. At this point, place your ribs on the grill and cover. Using your grill thermometer try to keep the temperature between 250 and 300 degrees fahrenheit. An hour and half to two hours of that and you'll have yourself some award winning ribs.

Served with some baked beans and cole slaw, the meal is sealed. www.barbecuebachelor.com



MARCH 18, 2009 /PAGE 18

TWO DOLLA' MAKE YOU HOLLA BEST BITES IN CHESTER COUNTY FOR **UNDER 2 BUCKS.**



65 CENTS Apple Cider Donuts at WEST CHESTER SCOOP 22 North Darlington Street West Chester

These little bites of heaven are some of the best donuts I've had the pleasure of tasting. They are made with an applecider batter, fried to perfection and topped to your liking. Enjoy powdered sugar, cinnamon and sugar, vanilla glaze, chocolate glaze, honey or plain. Of course, you can add sprinkles and, for those who are feeling adventurous, request a "hole in one," a hot, fresh donut topped with your favorite scoop of ice cream (I recommend the honey-bun ice cream on top of a cinnamon-sugar donut for a fabulously guilty breakfast).



99 CENTS Egg and Cheese Bagel at COUNTRY BAGEL 145 East Gay Street West Chester

929 South High Street West Chester

137 West Lincoln Highway W Whiteland Town Center, Exton

Monday through Friday you can score an Egg and Cheese Bagel at Country Bagel for under a buck (and it's not from a fast food joint). They've got any type of bagel you can imagine, everything is cooked to order and they open at 6:30am so your morning breakfasts are a no brainer. Call it weird, but I like to get a spread of veggie cream cheese on mine so it's melty and delicious with my egg-n-cheese. Giddy up!

\$1.50 Mini Cupcakes at

CUPCAKES GOURMET 288 Lancaster Ave, Frazer

With the incredible flavors and use of the best ingredients you only need a mini to satisfy your sweet tooth. My favorite flavors are Dark Chocolate Mint and the classic, Vanilla. They are exactly what a cupcake should be but 611 W. Strasburg Road oh so much more! Fun tip: The first West Chester Sat of every month they feature a new flavor for customers to try and rate to see if it should go on the menu. Also, their first anniversary is April 4th and the celebrations include free minis for everyone! Sweet! (Pun intended)

\$1.50 Chocolate Caramels ECLAT

24 South High St. West Chester

Recognized in Vogue's "World's Best Caramels", this light and creamy caramel; enhanced with Tahitian Vanilla bean and with Fleur de Sel sea salt, and enrobed in a milk chocolate coating.

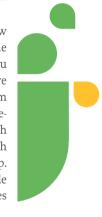
Other varieties include Dark Caramel and (my favorite) Ginger Caramel. I'm crazy about ginger so the perfection of the caramel with fresh infused giner and red Hawaiian sea salt is straight up delicious.

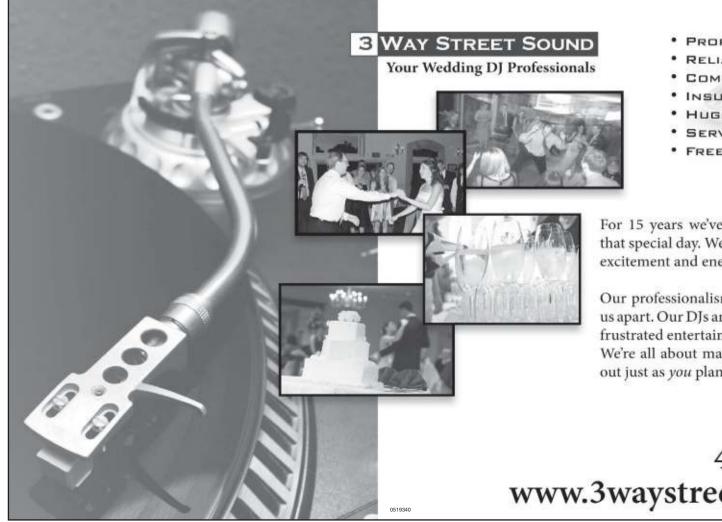


TWO BUCKS Tacos at DON GABRIEL'S

Okay, so these are hands down the BEST tacos I've ever had in my life. You can choose any filling from chicken, beef or for th

eaters; sausage and egg, or cow tongue. My personal favorite is the pork. And luckily, for those of you like me that love variety, there are two preparations- choose from pulled pork-style or pork with pineapple. All varieties come with fresh cilantro, chopped onion and fresh lime slices to squeeze juice on top. You've gotta put their house-made sour cream and green and red sauces on it too. Seriously awesome.





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MARCH 18, 2009 / PAGE 19

AΜ IVING TH AMERICAN DRFAM

Hello my name is James, James Lee Burk to my fans and detractors; I'm an artist, an oil painter, a cook, a house painter and a part time bartender. And now evidently another voice commentating on our lives. CHEERS

FROM

CEBEHIND

AMERICAN DREAM.

I was born 1971 in Soeul, Korea, and at an early age I was adopted by I've seen great works of art and traveled and dined, drank much liquor the Burk family in New Castle County, Del. I AM NOW LIVING THE and beer, smoked like a chimney than quit on a dare.

JAMES IFF

BURK

I attended West Chester University in the early 90s. I was drawn to the drunken men in excess of 6'5, 250 pounds – this is not fun in any bucolic beauty of Chester County with its rolling hills and abundant wild life and varied landscapes, beautiful enough in its noise, color and history to match in all its forms -- such as the coeds at WCU.

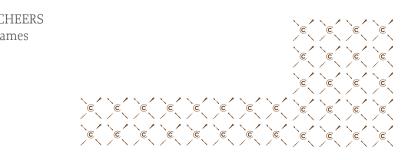
I've worked in bars and restaurants for half of my life and have been a professional artist for 10 years. I have had the great fortune of seeing our best and our brightest to our worst and the slowest at their best and their worst (like the old drunk man so drunk not realizing the young So as to my observations how ever shallow or naive from pictures on girls butt he was checking out was his own daughters ... to the group of dollars to help through the rough times).

In the best of times and the worst of times people flock to their local watering holes to commiserate, laugh and to scheme, reliving their CHEERS lives in their entire minutia to the ones who love them and might pos- James sibly care. In the warmth of their happiness finally done with the demands of exactitude society brings -- eat drink be merry.

I have been called many things and some of them true. I've been called angry, abrasive, loud and uncouth, loving and witty some what short toothed.

I've wrestled giants. I am 5'8, 185 pounds and have physically thrown occasion. And ate like an octopus. I've slept like Rip Van Winkle (without the beard), leapt from small buildings, swam with the fishes, slept in big bushes looked at sweet touches, canoed great rivers, gotten chased by big dogs. A tall tale told by the happy drunk, the one we all know reliving each moment in a drunken haze talking of all those days living, not reliving exploits of those days.

walls or sound through the haziness you'll read. Now here's a voice of drinkers hearing the plight of a fellow patron and raising hundreds of permanence written on page. And thank you for allowing me to communicate with a chance to illuminate that all of our differences we are the same.



ANNUAL MEM"BREW"SHIP PARTY AT HISTORIC YELLOW SPRINGS; TOO GOOD TO MISS.

Executive Director at Historic Yellow Springs, Rob Lukens says "At HYS Mem*brew*ship Party, visitors not only enjoy good local beer, food, music and art, but we also introduce them to everything this remarkable place has to offer. Here in the village of Yellow Springs, year-round art classes, summer camps, lectures, reeanactments, concerts, and exhibitions all reflect nearly 300 years of history and an inspiring artistic vibrancy."

Historic Yellow Springs (HYS) will host its annual "Mem*brew*ship Party" on March 28 between 6:30 and 10 p.m. This year's gathering is sponsored by First Resource Bank.

The event is free to all members of HYS and those who join that evening. Membership is \$30 for individuals and \$50 for families comprised of two adults in the same household.

This year's "Membrewship Party" will feature sampling beers from nine area companies, including Victory Brewing Co., Lancaster Brewing Co., Dogfish Head, Royersford Brewery, Magic Hat, Philadelphia Brewing Co., Sly Fox, Hook and Ladder, and Exton Beverage. Food from seven popular food vendors will also be available, including Cedar Hollow Inn, Brickside Grille, The Drafting Room Taproom and Grille, Victory Brewing Co., Stadium Grille, Montesano Bros. Italian Market and Catering, and Dutch Country Pretzels. There will also be wine tasting sponsored by The Wine Merchant. Those wishing to join may do so at www.yellowsprings.org. Musical entertainment will be provided by Echo and Open Circle Jams.

In addition to food and libations, the Members Exhibit of two and three dimensional art created by members of Historic Yellow Springs and the Chester Springs Studio (CSS) will be open throughout 2008 MEM*BREW*SHIP PARTY: GERRY SASKO BARBARA HURT-SIMMONS JIM SIMMONS AND LISA RUSSELL

the evening. The exhibition is located in the first floor galleries in the Lincoln Building. In 2007, Historic Yellow Springs and the Chester Springs Studio merged to become one organization. The merging of HYS and CSS provides a significant savings through the dual memberships. All existing members, at least 21 years of age, and new members are cordially invited to attend the evening's festivities.

RSVP by calling (610) 827-7414 or for more / information and reservations at: inquiries@yellowsprings.org

C



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RECONSIDERING IMPRESSIONS, & REVISING ASSUMPTIONS

MARCH 18, 2009 / PAGE 22

IN

Next time you listen to music on the radio or watch an artist perform live or on television, it might be a good time to reconsider the impressions you have about the artists behind the music: who they are, what they are like, how they got there and what kind of life they lead now that, well, people like you are checking them out. Now's a good time to revise some assumptions, because everything is changing at an alarming rate!

BRIAN Mctear

As a musician myself, I've been on TV a bunch and my songs get played on the radio, for sure. I also produce records for lots of artists in my recording studio in Philadelphia, so as a result, over the past years my name has made almost weekly appearances in the Philadelphia entertainment papers. It's amusing to contemplate how these things affect peoples' impressions, even relatives. Many are startled, even incredulous when faced with the fact that I am not driving a fancy car and living la vida loca!

I started my studio, Miner Street Recordings, right where you might guess by the name – in my college house in West Chester on East Miner Street. My then partner and band mate, Jason Knight and I began our gear collection there in 1994. We had a band called Mariner nine and, talk about impressions ... we were pretty convinced that superstardom was right around the corner.

Jason, our roommate Tyler Harold and I were instrumental in steering Rex's, a brand new revival of the ill-fated "Joe's Bar," toward live "original" music, as all the other venues in town had cover bands aping the current mainstream radio hits of the day. Jason did live sound, Tyler booked the bands, and I managed to write my own job description with the owner -"flyer hanger."

In 1996, Jason, Tyler and I moved to Philadelphia. It was a better location for us as a band, and as budding studio owners. In 1999 we parted ways. At this point, my band gone, my best friends moved on and I saw it was time to step up my engineering skills and profile as a record producer.

8

MANY ARE STARTLED, EVEN INCREDULOUS WHEN FACED WITH THE FACT THAT I AM NOT DRIVING A FANCY CAR AND LIVING LA VIDA LOCA!

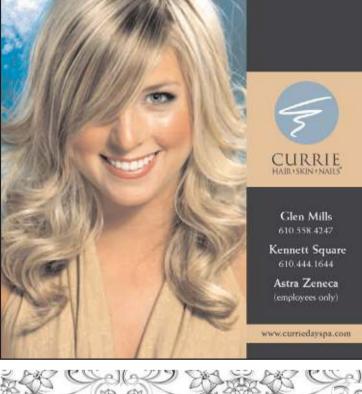


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And that was ten years ago. In that time, my career has made a steady climb (though I'm still not driving the fancy car). I've had amazing opportunities, gotten to meet great people and made a lot of friends. I've also watched a lot of peoples' dreams go sour as they realize that whatever they thought life as a musician, even a "successful musician" would provide, was far from accurate.

This year I am starting a non-profit music organization called Weathervane Music. We're just getting started, and we have some grand plans, but in a nutshell, Weathervane exists to improve the state of music in our society, and to improve the careers of great artists in the process. More than anything, we all have our impressions of what music means to us and our culture, but that is quickly going away. Artists can no longer sell their music, and the average music fan has no idea how devastating that is to the future of music in our culture.

Originally from West Chester, Brian McTear lives in Philadelphia and owns Miner Street/ cyclesound recordings. He has a band – Bitter Bitter Weeks – too. He's also a very nice person. You can check it out at www.minerstreet.com. To learn more about Weathervane Music, visit www.weathervanemusic.org.



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TO TARI WITH AN ARTISTIC TWIST





The 3rd Annual Down to Earth Event, "Slow Burn," will take place at Alba Restaurant in Malvern, PA on April 5, 2009. The Down to Earth Exhibit and Special Events are designed to celebrate connections between functional art, local food, & community. Slow Burn provides guests with a unique opportunity to experience a dinner that is influenced by fire, from preparation to presentation. The food is prepared with local and seasonal ingredients and slowly cooked over a wood fire and in the embers. Woodfired pottery is often produced from local ingredients for clay and glazes, and fired over the course of several days by continual stoking. Both methods impart the influence and spirit of the

Slow Burn will feature wood fire pottery made by seven internationally recognized regionally located ceramic woodfire artists. The pottery will be for sale, in use, and displayed in conjunction with a four course meal prepared by master chef Sean Weinberg, known for his use of handcrafted, locally grown artisan foods simply prepared and cooked over a wood burning grill, at his intimate Restaurant Alba in Malvern, PA.

wood flame.

Tables will be set in community "farm style seating." Plates, platters and serving dishes will be on display in situ during the preview cocktail hour will be from 5:00 - 6:30pm. Dinner will start at 6:30. Ticket price is \$85 (includes tax and gratuity), \$20 of each dinner ticket price, and 50% of sales of serving platters will benefit the Chester County Buy Fresh, Buy Local Chapter, an educational campaign designed to raise consumer awareness about the importance of supporting local, sustainable agriculture. More people demanding locally grown food means more sustainable, viable farms! Buy Fresh Buy local is designed to build local food systems and promote sustainable agriculture by connecting consumers in communities to the freshest, most delicious locally grown and produced foods available, and is a national campaign supported by the Food Routes Conservancy in partnership with the Pennsylvania Association for Sustainable Agriculture.

Sheeee's Baaaack.... **Stacey's back** at Nails Plus!

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technicians with a combined 40+ years experience in acrylic, manicuring and pedicuring.

8. Nails Plus does not use or import illegal acrylic products Nails Plus uses Creative Nails Design products made in the USA.

6. Facials and Massage - Nails Plus offers facials by a licensed skin-care specialist. Bioelements skin care line is recommended

and used at Nails Plus 5. Stay "tuned in" - Nails Plus has a 50" plasma TV for your viewing pleasure.

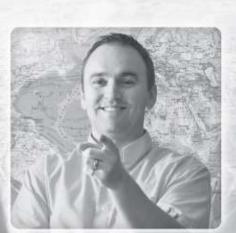
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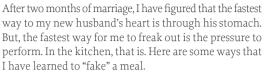
March 24 at 6 p.m., Phoenixville and Aston

Call 610-361-5208



SUCCESS STARTS HERE 610.361.5208 :: www.NEUMANN.edu One Neumann Drive, Aston, PA 19014

MARCH 18, 2009 /PAGE 26 HOW TO FAKE IT FO YOUR HUSBAND





My husband loves salmon. When the Acme features this pink fish on special, I make sure to pick some up. But once I get it home, I rarely know what to do. And I rarely have the ingredients to execute a good recipe I find online.

I came up with a yummy recipe with ingredients I had in my fridge and pantry. Add some easy side-dishes and-voila!-I surprised myself and it fooled my husband to think I had a clue what I was doing.

STONE GROUND MUSTARD SALMON with Wild Rice and Parmesan Butter Asparagus



i pound salmon filet 3 tablespoons of stone ground mustard

- I teaspoon of white vinegar
- i teaspoon of olive oil
- I tablespoon of honey

CONTINUES ON PAGE 35 \rightarrow





DOWNINGTOWN – In early 2009, developers Tom Deignan and Kevin Silverang have teamed up with successful 333 Belrose's Chef Carlo deMarco and proprietor Robert Donaldson to create Firecreek Restaurant and Bar (20 East Lancaster Avenue, 610-525-8900), a steakhouse with an open kitchen where guests can view chefs grilling top quality meats and fish to order. Firecreek will offer a gracious dining room in an old stone building that once housed a paper mill, several private dining options and space for 100-plus guests outside on custom-built decks, all with panoramic views of the Brandywine River.

"We're thrilled to be creating another

restaurant together," says Deignan, who purchased the property in 2004 and has been leading the revitalization of central Downingtown. "This historic building deserves to be a destination, and with Chef deMarco in the kitchen, we expect that this will become the anchor for Downingtown's burgeoning dining scene."

With the help of designer Lauren Thomsen, Deignan and Silverang have totally renovated the space, incorporating elements such as cogs and wheels preserved from the original mill and exposed stone alongside rich fabrics in warm tones of burgundy and scarlet, echoing the 'fire' in Firecreek. A linear fireplace, extensive lounge space with low, comfortable banquettes and brown leather chairs give the atmosphere a contemporary, welcoming feel. A lively bar scene and seasonal outdoor dining will contribute an air of fun, while a menu of both classic and innovative steakhouse fare will offer guests a multitude of options, appropriate for any occasion.

Chef deMarco's menu is divided into several categories: "...To Start," such as Crispy Calamari with cilantro lime aioli; "...Some Greens" and "...More Greens," including Fire-Grilled Chopped Chicken Cobb with avocado, applewood bacon, tomato, queso blanco and red onion; "Homemade Soups"

will include a daily selection such as Black Bean or Roasted Portobello Mushroom Bisque; "...From the Grill," including classics such as Filet Mignon and New York Strip Steaks as well as such a la carte options as Slow-Roasted Prime Rib. in both a 12 oz. and 16 oz. size and Lemon-Rosemary Chicken; "...On Top," a dizzying array of sauces such as Firecreek Barbecue Sauce and Bourbon Mushrooms; "...On the Side," including such accompaniments as Au Gratin Potatoes, Iron Skillet Corn Bread and Honey Glazed Carrots; and "...From the Sea," a collection of seafood entrees such as Blackened Swordfish Brochette with mashed yams and mango salsa. A signature burger and house-made chili will also be fea-

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CONTINUES ON PAGE 28 →







CONTINUED FROM PAGE 27 tured. The menu will range in price from \$6 to \$15 for starters and \$15 to \$32 for entrees.

"Our aim is to serve steakhouse fare – great cuts, decadent sides and tantalizing appetizers – in a way that is accessible," says Chef deMarco, who grew up in Villanova and was named one of Esquire magazine's "12 Chefs to Watch" in 1999. "I'll be using our relationships with local farmers, growers and purveyors to bring the freshest ingredients into our kitchen and onto our guests' plates."

A selection of hand-picked wines, with a focus on stand-out domestic offerings, will be available by the glass and the bottle. Offerings will include classic steakhouse favorites, such as hearty Napa Valley Cabernet Sauvignon, alongside avant garde bottles such as an Oregon Marsanne. The beer list will focus on local favorites including Downingtown's own Victory and nearby Phoenixville's Sly Fox.

"Our wine, beer and cocktail selections will complement the food," says Donaldson, whose hospitality has made 333 Belrose a local favorite. "With our extensive food and drink options, we are a great choice for everyone from families looking for a casual night out to couples celebrating a special anniversary. There is no place like this anywhere in the area, so we expect it will be a great addition to the region."

Firecreek Restaurant and Bar is part of a new mixed use development project being co-developed by Deignan and Silverang known as The Paper Mill on the Brandywine which will also house 44,000 square feet of commercial office and retail space, 65 loftstyle condominiums and a second restaurant.

Firecreek will be open for dinner seven days a week, Monday through Thursday from 5 until 10 p.m., Friday and Saturday from 5 until 11 p.m., and Sunday from 4 until 9 p.m. Lunch will be available from 11:30 am to 2:30 pm daily, with brunch available on Sunday. Firecreek will also have a private dining room for up to 50 guests offering an additional area perfect for private parties and special events. For more information, or to make a reservation, please call (610) 525-8900 or visit Firecreek-restaurant.com.





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

THE WACHOVIA CENTER, Philadelphia: Fleetwood Mac (April 15, 8 p.m., \$49.50 to \$149.50); Eric Clapton and Steve Winwood (June 12, 8 p.m., \$65 to \$150); Keith Urban with Taylor Swift (Aug. 1, 7:30 p.m., \$20 to \$79.50).

THE SPECTRUM, Philadelphia: Kings of Leon with The Walkmen (April 25, 8 p.m., \$45); Bruce Springsteen and the E Street Band (April 28 and 29, sold out); The Dead (May 1 and 2, 8 p.m., \$65 and \$95). CITIZENS BANK PARK, Philadelphia: Billy Joel and Elton John (July 30 and Aug. 1, 7 p.m., sold out).

THE SUSQUEHANNA BANK CENTER, Camden, N.J.:

Avenged Sevenfold, Buckcherry and Papa Roach (March 19, 6:30 p.m., \$39.75 and \$45); Andre Rieu (April 28, 7:30 p.m., \$54.75 to \$163.75); the Killers (May 8, 8 p.m., \$42.50); Il Divo (May 10, 7:30 p.m., \$62.75 to \$132.75); Phish (June 7, sold out); No Doubt with Paramore and The Sounds (June 11, 7:30 p.m., \$10 to \$80); Jimmy Buffett and the Coral Reefer Band (June 18 and 20, sold out); Def Leppard with Poison and Cheap Trick (June 23, 7 p.m., \$29.50 to \$125). FESTIVAL PIER, Philadelphia: Fall Out Boy with Metro Station,

Cobra Starship, All Time Low and Hey Monday (May 1, 6:30 p.m., \$36); Rise Against with Rancid and Billy Talent (July 25, 7 p.m., \$32). THE ACADEMY OF MUSIC, Philadelphia: Morrissey with The Courteeners (March 22, 8 p.m., \$45 to \$75).

MANN CENTER FOR THE PERFORMING ARTS,

Philadelphia: David Byrne with DeVotchKa (June 5, 8 p.m., \$43.50 to \$59); Diana Krall (June 19, 8 p.m., \$49 to \$79); Celtic Woman: Isle of Hope Tour (June 20 and 21, 8 p.m.).

THE TOWER THEATER, Upper Darby: Jennifer Hudson with Robin Thicke (April 3, 8 p.m., \$39.50 to \$85); Ray LaMontagne with The Low Anthem (April 4, 8 p.m., \$28.50 to \$41); Death Cab for Cutie with Cold War Kids and Ra Ra Riot (April 7, 8 p.m., \$26.25 to \$38); Seal with Peter Cincotti (April 8, 8 p.m., \$39.50 to \$65); The Indigo Girls (April 10, 8 p.m., \$24.50 to \$39.50); Brian Regan (April 17, 8 p.m., \$32.50 to \$40); Flight of the Conchords with Christian Schaal (April 18, 7 and 10 p.m., \$38.50); Denis Leary, Lenny Clarke and Adam Ferrara (April 29, 8 p.m., \$39.50 to \$76); Keane with Mat Kearney and The Helio Sequence (May 20, 7:30 p.m., \$35); The Decemberists (June 6, 8 p.m., \$32.50); Andrew Bird with Calexico (June 17, 8 p.m., \$35).

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THE ELECTRIC FACTORY, PHILADELPHIA (215-627-1332):

Bloc Party (March 21, 8:30 p.m., \$25); Les Claypool with Saul Williams, Secret Chiefs 3 and O'Death (March 27, 8 p.m., \$23.50); Levon Helm Band (March 28, 8:30 p.m., \$40); Lady Gaga with The White Tie Affair, Chester French and Cinema Bizarre (April 1, 8 p.m., sold out); Shinedown with 10 Years and Halestorm (April 3, 8:30 p.m., \$25); Chris Cornell (April 4, 8:30 p.m., \$35); Jeff Beck with Davy Knowles (April 8, 8 p.m., \$39.50); Beirut (April 10, 8:30 p.m., \$25); Black Label Society with Sevendust, Dope and Infinite Staircase (April 11, 8:30 p.m., \$25); The Disco Biscuits (April 17 and 18, 8:30 p.m., \$32.50); Lamb of God with As I Lay Dying, Children of Bodom, Municipal Waste and God Forbid (April 19, 7 p.m., \$38); Badfish - a tribute to Sublime, with Scotty Don't, Three Legged Fox and Full Service (April 24, 8:30 p.m., \$22); Franz Ferdinand (May 6, 8 p.m., \$25); Adele (May 3, 8 p.m., \$29.50); Franz Ferdinand with Born Ruffians (Mag 6, 8 p.m., \$25); CONTINUES ON PAGE 30 →





(610) 857-2114

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Animal Collective with Grouper (May 12, sold out); Pennywise and Pepper (May 14, 8:30 p.m., \$25); The National (May 29, 8:30 p.m., \$22). THEATER OF THE LIVING ARTS, 334 South St., Philadelphia: Keller Williams with Juggling Suns (March 19, 9 p.m., \$24.50); Raphael Saadiq (March 20, 9 p.m., \$22.50); Saw Doctors with Bearfoot (March 21, 9 p.m., \$22); Kottonmouth Kings with La Coka Nostra, Blaze, Big B, Potluck and Short Dawg The Native (March 22, 7 p.m., \$22): Gomez with Blind Pilot (March 23, 9 p.m., \$20): Los Campesinos with Ponytail (March 29, 8 p.m., \$15); The New Deal (April 2, 9 p.m., \$20); Judah Friedlander (April 4, 8 p.m., \$26.50); Deadmau5 with The Whip and Late of the Pier (April 4, 11 p.m., \$25); Katy Perry with Alpha Beat (April 5, sold out); MSTRKRFT with Felix Cartal (April 10, 9 p.m., \$20); North Mississippi Allstars (April 11, 9 p.m., \$18); Dredg with Torche and From Monument to Masses (April 16, 8 p.m., \$15); Alexi Murdoch (April 17, 9 p.m., \$20); Lily Allen with Natalie Portman's Shaved Head (April 18, 9 p.m., \$25); Gavin DeGraw with honeyhoney (April 22, 8 p.m., \$26); Twiztid (April 23, 8 p.m., \$20); Travis with The Republic Tigers (April 24, 9 p.m., \$25); AP Tour featuring 30H !3, Family Force 5 and the Maine, with Hit the Lights and A Rocket to the Moon (April 25, sold out); The Bamboozle Road Show featuring Forever the Sickest Kids, We the Kings, The Cab, Never Shout Never and Mercy Mercedes (April 26, 6:30 p.m., \$17.50); Blue October (April 29, 8 p.m., \$29); The Kills with The Horrors (May 1, 9 p.m., \$15); Fischerspooner (May 6, 8 p.m., \$20); The Tragically Hip (May 7, 9 p.m., \$25; Mastadon with Kylesa and Intronaut (May 8, 8 p.m., \$20); Protest the Hero with Misery Signals and The Number 12 Looks Like You (May 11, 7:30 p.m., \$14).

THE KESWICK THEATRE, Glenside (215-572-7650 or

www.keswicktheatre.com): the Fab Faux presenting "Sgt. Pepper's Lonely Hearts Club Band" (March 21, 8 p.m., \$40 to \$75); One Night of Queen -- Queen tribute (March 22, 7:30 p.m., \$32.50); Idina Menzel (March 25, 8 p.m., \$37.50); Tower of Power and David Sanborn (March 26, 8 p.m., \$49.50); Tommy Emmanuel (March 27, 8 p.m., \$32.50 to \$42.50); Jay Black and Lesley Gore (March 28, 8 p.m., \$49.50); B.B. King (April 1 and 2, 7:30 p.m., \$72.50); Raul Malo (April 5, 7:30 p.m., \$29); Neko Case and Crooked Fingers (April 10, 8 p.m., \$26 and \$30); Vienna Teng with Ben Sollee (April 11, 7:30 p.m., \$25 and \$29); "Idols in Concert" with Diana DeGarmo, David Hernandez, Kimberly Caldwell and others (April 18, 8 p.m., \$45.50 and \$49.50);

Andrew "Dice" Clay (April 24, 8 p.m., \$52.50). THE NOTE, 142 E. Market St., West Chester (800-594-8499 or

www.thenote.tickets.musictoday.com): The Slackers with Ruder Than You and Last Martyrs of a Lost Cause (March 19, 8 p.m., \$14); Valencia with Houston Calls, You Me and Everyone We Know, and The Goodnight Anthem (March 20, 6:30 p.m., \$13 - all ages); Perpetual Groove (March 21, 9 p.m., \$13 - 21 and older): Jerry Blavat (March 22, 7 p.m., \$10 - 21 and older); The Bridge with Mad Sweet Pangs and The Hot Seats (March 26. o p.m., \$10 - 21 and older); Glasvegas with Ida Maria (March 27, 7 p.m., \$12 - all ages); The Danger O's CD release with Pirouette, Spraynard and Everyone Everywhere (March 29, 6 p.m., \$10 - all ages); Brendan Small with the School of Rock All Stars (March 31, 7 p.m., \$13 - all ages); Pnuma Trio (April 4, 9 p.m., \$12 - 18 and older); Rocco Deluca and The Burden with honeyhoney (April 9, 9 p.m., \$12 - 21 and older); The Spinto Band with Cheers Elephant (April 10, 9 p.m., \$12 - 21 and older); U-Melt with As Human (April 11, 9 p.m., \$13 - 21 and older); The Haunted with Nachmysthium, Merauder and The Agonist (April 18, 9 p.m., \$20 – 21 and older); The Bronx with Trash Talk (April 19, 8 p.m., \$12 -- all ages); Soja and John Brown's Body (April 20, 8 p.m., \$15 - 21 and older); Sum 41 (May 5, 8 p.m., \$13- all ages).

THE AMERICAN MUSIC THEATRE, 2425 Lincoln Highway East, Lancaster (717-397-7700 or www.AMTshows.com): The Oak Ridge Boys (March 21, 1 and 7 p.m., \$41); Connie Francis (March 22, 3 p.m., \$53); American Idol Pop Tour: Idols in Concert (March 25, 8 p.m., \$40); Eric Burdon and the Animals with The Spencer Davis Group (March 27, 8 p.m., \$55); Jungle Jack Hanna (March 28, 1 p.m., \$29); Colin Mochrie and Brad Sherwood (March 28, 8 p.m., \$53); George Jones (March 29, 3 p.m., \$65); "Movin' Out" (March 31 to April 2, 8 p.m., \$55); REO Speedwagon (April 3, 8 p.m., \$63); Clint Black (April 26, 7 p.m., \$65); the Doobie Brothers (April 27, 8 p.m., \$70); Peter, Paul and Mary (May 3, 7 p.m., \$75); Joe Cocker (May 4, 8 p.m., \$75); Bruce Hornsby (May 8, 8 p.m., \$47); Little Big Town (May 18, 8 p.m., \$35); Lee Ann Rimes (May 24, 7 p.m., \$75); Billy Ray Cyrus (May 31, 8 p.m., \$65).

THE SELLERSVILLE THEATER, 24 W. Temple Ave., Sellersville (215-257-5805 or www.ST94.com): Bill Monaghan and Celtic Pride (March 17, 7:30 p.m., \$15): George Winston solo piano (March 18, 8 p.m., \$39.50); Tab Benoit with the Sarah Ayers Band (March 19, 8 p.m., \$19.50); David Munnelly Band (March 20, 8:30 p.m., \$21.50);

The Band tribute (March 21, 8 p.m., \$21.50); Coyote Run (March 22, 7:30 p.m., \$19.50); Coco Montoya (March 25, 8 p.m., \$21.50); Ivan Neville's Dumpstaphunk with the Dirk Quinn Band (March 26, 8 p.m., \$'17.50); Stan Ridgeway of Wall of Voodoo (March 27, 8:30 p.m., \$21.50); The Second City comedy troupe (March 28, 8 p.m., \$33); Kim Wilson's Blues Revue featuring Billy Flynn, Rusty Zin, Richard Innes and Randy Bermudes (March 29. 7:30 p.m., \$21.50); Jack Bruce of Cream (March 30, 8 p.m., \$50.50): Josh Ritter (March 31, 8 p.m., \$20.50).

THE GRAND AND THE BABY GRAND. 818 Market St., Wilmington, Del. (800-37-GRAND, www.TicketsatTheGrand.org); Magic with Jason Bishop (March 22, 3 p.m., \$23 and \$28); George Thorogood and the Destroyers (March 23, 8 p.m., \$35 to \$52); Umphrey's McGee (April 2, 8 p.m., \$25 to \$33); Shawn Mullins (April 10, 8 p.m., \$21).

NIGHTLIFE

THE BLARNEY STONE, West Chester Pike, West Chester (610-436-5222). Bar Bingo with cash prizes on Tuesday. Poker on Wednesday (sign-up at 7:30 p.m.). DJ Tony and Quizzo on Thursday, Live bands on Fridays and Saturdays (\$3 cover from 9:30 p.m. to 2 a.m)

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

BROWNIES 23 EAST, 23 E. Lancaster Ave., Ardmore (610-649-8389 or www.Brownies23east.com). Joe Bachman and The Crew (March 18); Splintered Sunlight (March 19).

CEDAR HOLLOW INN, 2455 Yellow Springs Rd. (610-296-9006 or www.cedarhollowinn.com). Call for updated schedule.

DOC MAGROGAN'S, 117 E. Gay St., West Chester (610-429-4046 or www.docmagrogans.com). DJ Tommy C upstairs on Fri-

days at 10 p.m. (no cover). Live bands on Saturdays from 10 p.m. to 2 a.m. (no cover). Karaoke at 9 p.m. on Tuesdays. Trivia downstairs on Wednesdays at 9:30 p.m. HILLTOP CRABHOUSE AND RESTAURANT, 8980 Gap Newport

Pike, Toughkenamon (610-268-2766). Call for updated schedule. CONTINUES ON PAGE 38 →

Summer Camps **Schedule**

All CAMPS START JUNE 22, 2009

• Kiddie Camp - 5 weeks (6/22 - 7/24) location - TBD Ages 3 & 4 Times - 9am - Noon Mon.. wed., & Fri. Basic fee - \$275.00

• Summer Day Camp 8 weeks (6/22 -

8/14) Location - Hoopes Park or Everhart Park Ages 5-10 Times - 7:30am -6pm Mon. - Fri. Fees vary, call for details

• Camp B.I.G 8 weeks (6/22 - 8/14) Locations - East High School Ages 11 - 14 Times - 7:30am - 5:30pm Mon. - Fri. 8 weeks resident \$775.00 /

non resident \$875.00

Camp registration forms are available in the West Chester Recreation office located at 401 E. Gay St. West Chester, PA 19380. Call 610-436-9010 for more information on pricing, packages, schedules, and policies. This year's camp theme will be Brazil.

There will be weekly trips (depending on which camp package you choose), special guests, sports activities, arts and crafts activities, morning snack is incl., and lots of fun for all ages. Call today to register so you don't miss out on all the fun!

-West Chester Recreation Department-610-436-9010 • www.west-chester.com/recreation.php

MARCH 20 . 8:00PM . IMMACULATA UNIVERSITY ALUMNAE HALL LOVELL SISTERS BAND

Three young sisters blend in heavenly harmony and playing mandolin, fiddle and dobro. They are also joined by talented collaborators on guitar and bass. The music has roots deep in bluegrass Appalachia, and branches growing ever upward and outward, towards parts yet unknown. Early signs were clear, when the ensemble from Calhoun, Georgia, won a Prairie Home Companion talent contest. After that Rebecca won Merjefest's mandolin contest as its youngest contestant and first female. But it is harmony, rather than competition, that most distinguishes the group. Whether performing their original compositions or re-envisioning an old standard, the Lovell Sisters Band blends as only the classic ensembles can. They provide a breath of fresh air and a sense of reassurance, that the music will be in good hands as it gets passed on to the next generation.



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ΒY

began to draw conclusions on what exactly I had gotten myself into. Crumpet, my trusty GPS (set to the British voice -- the American has too much of an attitude for me), was directing me through all types of unexplored territory. First, I saw a gas station. Then I saw a tractor supply store. Repeat. Repeat. Soon, the road opened up into a cute looking town (completely unexpected) and the light of The Octoraro Hotel & Tavern shined, although still early - the town was entirely closed.

LAUREN BEAUCHAMP SPECIAL TO CC

I was unsure of what exactly to expect from The Octoraro. They have a really good parking situation and this was different compared to most venues I've been to. I graciously appreciated that I wasn't harassed by bouncers upon entry or triple carded. This was probably the first time that I was not annoyed upon immediate entry of a venue.

Around ten thirty, Headflap went on. I've never heard of; had no idea what to expect. To put it as simply as possible, Headflap is indie. Not like Tegan and Sara indie, but folky indie with a tinge of punk. Yes punk. There were breakdowns in the songs that reminded me of the Misfits, maybe this was the Yuengling talking, but I definitely made a mention of "Misfits?" in my trusty notebook.

The second band, Mikingmihrab, reminded me exactly of Headflap. I liked the singer in Mikingmihrab a little bit better, but musically all things paralleled Headflap. I was not surprised when I referred to their Myspace pages and realized both bands had the same drummer and bassist. Now don't get me wrong, if I had a cent of musical talent, I would play for multiple bands just so everyone knew how good I was. But when two bands play for nearly two hours and sound like one band, one can become a little restless.

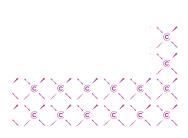
Prior to Sat. March 14, I'd never been to Oxford. During the drive, I As a result of my restlessness, I began to explore. I ended up in the bathroom. It is safe to say that the Octoraro is the only venue I've ever been to with the option to purchase novelty condoms. For some reason, beyond comprehension, I found this to be hysterical.

FIFTY CENTS LATER, I WAS SHOWING EVERYONE AT THE BAR MY CONDOM WITH A TAPE MEASURE ON IT.

I decided that it would be a good idea to move up into the front room to see Count Von Count. The guys from Count Von Count are all very talented. You can tell that the three of them have a lot of musical experience and are deeply rooted within the industry. Again referring to Myspace, between the three of them, there are six bands in total that they are affiliated with. Count Von Count rocks out extremely hard and are pretty much borderline metal (not Nu-Metal, Black Sabbath-esque type metal) -- I enjoyed them.

Around 1 a.m., I left. I was tired. Hopped in my car, powered Crumpet back on and enjoyed the scenery of tractor supply stores as I returned home.







Community Gardens of Chester County is spon- with Harold Taylor, senior vegetable gardener at soring a series of Garden Conversations on the last Tuesday of each month through the growing season. The first will be held on March 31st at 6pm at the Church of the Advent in Kennett Square. The conversation will be on three season growing

Longwood Gardens.

FOR MORE INFORMATION: 610 908-9549





Presented by Stephanie F. Smith, DMD If you have ever wondered what would happen if you neglected to brush and floss your teeth, a study was once undertaken in which a group of dental students were asked to give up oral hygiene for 21 days. At the end of the three weeks, al exhibited signs of plaque, gingivitis, and overt clinical inflammation Without daily flossing, plaque (a sticky, colorless substance that forms daily on teeth) builds between teeth. In as little as two days, plaque can transform into a hard substance called calculus (also known as tarter), which may only be removed with professional cleaning. Then i may not be long before periodontal disease begins betwen teeth, where a toothbrush cannot reach.

A few simple steps can help you maintain good oral health throughout your life. Brush your teeth twice a day with a fluoride toothpaste, and clean between your teeth daily with floss or dental cleaners. Choose products that carry the ADA Seal of Acceptance, your assurance that the products have met the ADA's standards for safety and effectiveness. Be sure to see your dentist regulary for exams and professional teeth cleaning. To schedule an oral exam and cleaning, please call the office



PS

Toxins produced by gingival infections can destroy the supporting tissues around the teeth, including bone, which leads to tooth loss

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HAVE NO CLUE WHAT I'M DOING!!!!

Hello everyone. This is my first time trying to be legitimately interesting. It's not exactly flowing out of me, but I'm yearning for interest. I was asked to write on a recurring basis and it's both exciting and utterly scary. I want to create a basis and protocol for what's to come, but am unable to distract my brain from the booze, friends and everything void of responsibility, all of which is so beautiful in my life. I have had a relatively blessed existence that's flawed in every great way available, yet I still have something I'm eager to say ... I think that the series of words I'm trying to articulate is: I HAVE NO CLUE WHAT IM DOING!!!!

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RANTS

With that said, and with my least sincere apologies Here are my complaints for today and for each and every reoccurring day from here on, well, until you stop reading my incoherent ramblings.

Is it just me, or is everything annoying to the umpteenth degree? I'm annoyed currently by this project. I agreed to this with open eagerness and now I just want to get drunk, forget everything and enjoy my naïveté. But I don't have the ability to give up!

I made a living being an idiot and now have a hard time differentiating myself from the lack of expectation that has surrounded me in the last 10 years. I've always believed that I can do anything ... yet, I did them to least common denominator. I digress, I need to contain and focus my thoughts and plan to with future writings, but for now, this is who I am, and this is what im writing.

BY RYAN DUNN

My idea for "Random Rants" is exactly what it sounds like: Yelling, complaining and my general malaise for seemingly mundane day-to-day experiences that otherwise, should and more often than not, go unnoticed. Granted, I will from time to time delve into more significant topics, but overall, if I were you, I'd would keep a lowered expectation. Have I lowered the bar enough? If your not tripping over it, then no.

I'm not exactly sure who ok'd the idea of slapping me in front of a computer and giving me free reign, but thanks and no thanks! Random ranting is something I'm fairly certain I'm good at, but to actually put pen to paper is a whole other ball game. Trying to maintain cohesive thoughts over an extended period of time is proving a bit difficult. I'll use this initial installment to just lay all this out there. I am extremely opinionated. And those opinions are the right ones. Trust me.

Thank you for reading. I hope I gave you an idea of who I am and what to expect. Take care till next time.

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GIVING NEVER **TASTED SO GOOD** SWEET CHARITY ON MARCH 31ST

A delicious event showcasing Chester County's finest pastry chefs and their delectable creations among the spring blossoms of Waterloo Gardens. Taste, mingle, and shop while you choose the winning dessert creation from thirteen area chefs.

The restaurants featured are Brandywine Prime ~ Brickside Grille ~ Butterfish ~ Carlino's Market ~ Classic Fare ~ Cupcakes Gourmet ~ Gourmet Buffets by Anthony Aquilante ~ Jimmy Duffy & Sons ~ Northbrook Market Place ~ Pace One Restaurant & Country Inn ~ Pond Restaurant ~ Spence Cafe ~ Sweet Christine's ~Wegman's

Dessert entries include Chocolate Pistachio Mousse Cake, ChocoaYuna with Banana and Yuzu Cream, Hazelnut Spongecake and Chocolate Mousse, Lemon Macaroon Tortelettes, Tres Leches Cake with Caramel and Smokehouse Sugar Merange and a Gourmet Summertime Trio.



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HAVING A `GREENTIME' FOR **ST. PATTY'S DAY**

MARCH 18, 2009 / PAGE 35 CONTINUED FROM PAGE 26 Preheat the broiler. Line an 8x8 square baking dish with

Preheat the broiler. Line an 8x8 square baking dish with aluminum foil and spray with cooking oil. In a bowl, mix together the mustard, vinegar, olive oil and honey. Place cleaned salmon in the baking dish and spread the mustard mixture over the top. Place the salmon under the broiler and cook for 7-9 minutes, depending on the thickness of the fish.

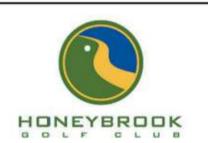
ASPARAGUS:

- `1 bunch of asparagus (about 18 stalks), trimmed
- 1 1/2 tablespoons of butter, melted
- I tablespoon of parmesan cheese
- (1/2 teaspoon of garlic salt 1/2 teaspoon of black pepper
- //2 teaspooli of black pepper

Bring two quarts of water to a boil. Once water is boiling, place asparagus in water and cook for 3 minutes. Drain and place into a greased baking dish. Mix the melted butter with parmesan cheese, garlic salt and pepper. Drizzle/ plop the mixture on top of the asparagus. Place under the broiler, with the salmon, for 4 minutes.

WILD RICE:

I'm a simple girl. And simple girls love Rice-a-Roni Long Grain and Wild Rice. There is a line of Rice-A-Roni called "Nature's Way". I think "Nature's Way" is a really bad name for a rice product. Sounds more like orange juice or even a laxative. Poor marketing aside, these products are all natural and the serving size is perfect for a couple. Follow the directions on the box.



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HAVING A `GREENTIME' FOR **ST. PATTY'S** DAY





CONTINUED FROM PAGE 31 \rightarrow

KENNETT FLASH, 102 Sycamore Alley, Kennett Square (484-732-8295 or www.kennettflash.org). 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. Acoustic music on Thursdays from 9 p.m. to 1 a.m. Entertainment: Lima Bean Riot unplugged (March 19). **MCKENZIE BREW HOUSE**, 451 Wilmington-West Chester Pike (Route 202) (610-361-9800 or www.mckenziebrewhouse.com). Entertainment: live music and DJ in Metro Music Match Trivia or Texas Hold 'em (March 18, 9 p.m.); karaoke (March 19).

MCKENZIE BREW HOUSE, Lancaster Avenue, one mile east of Route 352, Malvern (610-296-2222). Entertainment: Holt 45 Trio (March 13, 9 p.m.); Chris Lebresco (March 14, 9 p.m.); Texas Hold 'em at 8 p.m. and Quizzo at 9 p.m. (March 16); St. Patrick's Day party (March 17); Texas Hold 'em at 8 p.m. and Music Match Trivia at 9 p.m. (March 18); karoke with Cisco (March 19, 9 p.m.).

MR. E'S TAVERN, 313 W. Kings Highway, Coatesville (610-384-4356) or www.mrestavern.com). Karaoke contest with DJ Kalaya on Tuesdays from 8:30 p.m. to 12:30 a.m.

OCTORARO HOTEL AND TAVERN, Oxford (610-932-2290 or www.myspace.com/octorarobookings). Entertainment: Kadman, Person Parcel and E. Joseph and The Phantom Heart (March 28). STEEL CITY COFFEE HOUSE, 203 Bridge St., Phoenixville (610-933-4043 or www.steelcitycoffeehouse.-com). Mad Poets Society Open Mic on the First Tuesday of the month. Every other Tuesday is Acoustic Open Mic hosted by Leigh Goldstein. Every Wednesday "Steel City Sessions" from 8 to 10 p.m.

TIN ANGEL, 20 S. Second St., Philadelphia (215-928-0978, www.comcastTIX.com or www.tinangel.com).

VINCENT'S RESTAURANT, 10 E. Gay St., West Chester (610-696-4262 or www.vincentsjazz.com). Al "Stumpy" Russell plays piano Friday night. Thursdays feature Glenn Ferracone and friends at 9:30 p.m. No cover. Entertainment: Steve Guyger (March 13); Blue Sky (March 14).

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THEATER

THIS WEEKEND

'ALL SHOOK UP'

THE MEDIA THEATRE, 104 E. State St., Media (610-891-0100 or www.mediatheatre.org), presents "All Shook Up" through April 5. Matinees and evening shows are scheduled. Tickets are \$25 to \$42.50. Call or visit online for reservations. "ARMS & THE MAN"

HEDGEROW THEATRE, 64 Rose Valley Rd., Rose Valley (610-565-4211 or www.hedgerowtheatre.org), presents George Bernard Shaw's comedy "Arms and the Man" through April 5. Call or visit online for tickets.

'BABY WITH THE BATHWATER'

FORGE THEATRE, 24I First Ave., Phoenixville (610-935-1920 or www.forgetheatre.org), presents the black comedy about parenthood, "Baby With the Bathwater," on March 13, 14, 15, 19, 20 and 21 at 8 p.m. There is a 2 p.m. matinee on March 15. Tickets are \$12 (\$10 for youth under 18). 'BUS STOP'

THE PLAYERS CLUB OF SWARTHMORE, 614 Fairview Ave., Swarthmore(610-3284271 or www.pcstheaterorg), presents William Inge's romantic comedy "Bus Stop" March 13 to 15, 19 to 22 and 26 to 28. Thursday, Friday and Saturday shows are at 8 p.m., and Sunday matinees are at 2 p.m. Tickets are \$15 for adults and \$8 for students.





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