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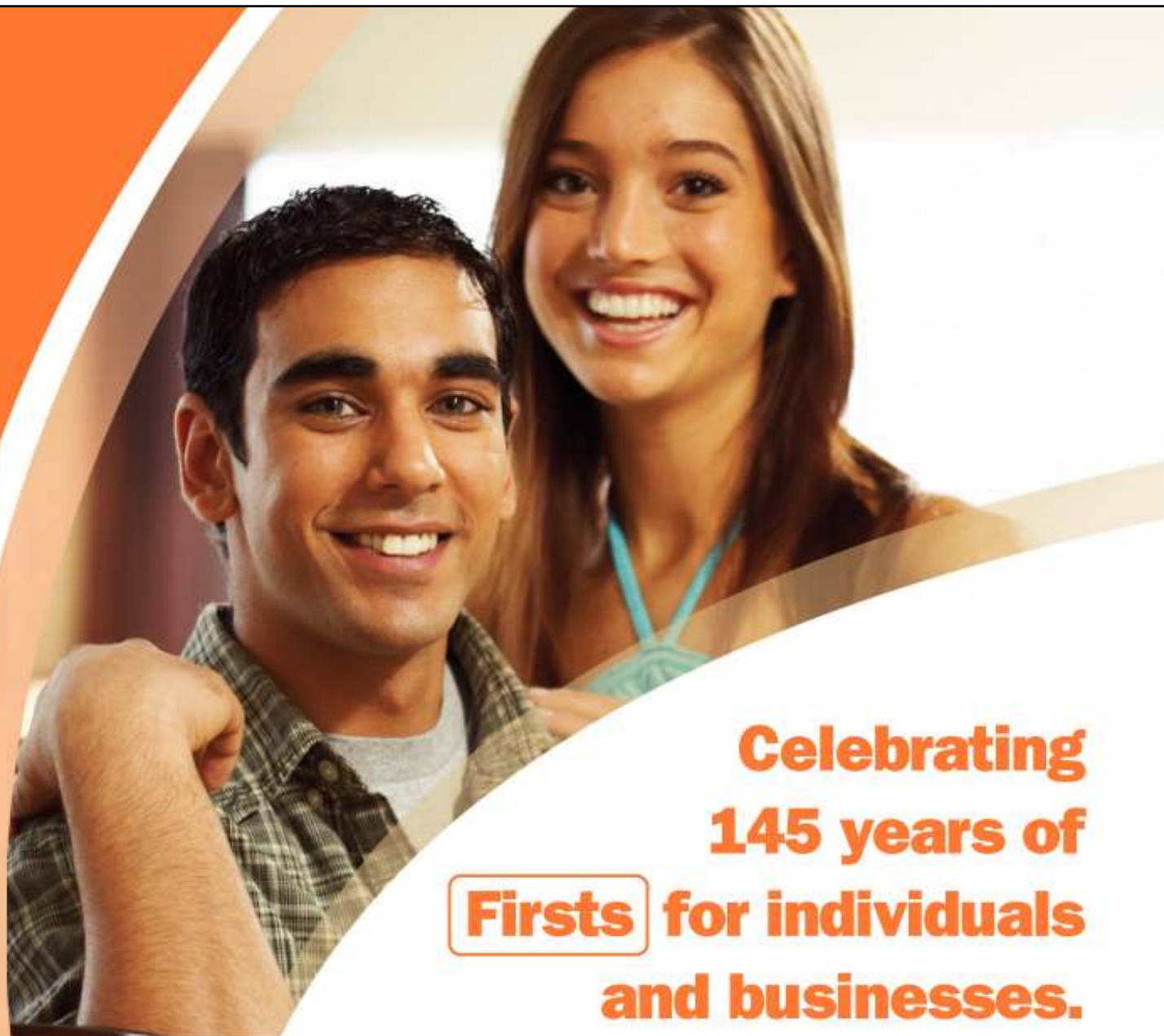


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MARY'S MESSAGE:

Well folks, happy 10th! CC is proud to have put out 10 issues so far and we thank you for your support. There is a lot of passion behind the dining and nightlife in Chester County, so it's a pleasure to tell the stories of the people who are at the center of all the excitement. We hope you all agree.

A lot of work from a lot of people goes into each issue, but I smile when I get texts like: "My hairdresser recognized me from the last issue of CC. I feel like a rockstar!" Everyone should feel that way and CC helps celebritize all the wonderful people that make this area so amazing. Enjoy this issue and many more to come. Enjoy!

Cheers everyone!
Mary Bigham
Contributing Editor
www.wcdish.com

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BY
 KEN ALAN
 WC DISH
 WRITER,
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 FOOD WRITER



There’s always that individual you know; the constant martyr who goes on and on about how so incredibly busy life is, when in reality, she/he has little grasp at what being truly busy is all about.

THIS PERSON IS NOT MERIDITH MCLOUGHLIN.

All Meridith all the time, the co-owner of Meridith’s Café & Catering along with her husband, George, knows how to do busy: full time job, a community-minded citizen; and, most importantly (and most challenging), she’s loving mom to three daughters, 14, 12 and 10: “The hardest but most rewarding work of all.”

It’s a lifestyle she takes in stride, one that’s McLoughlin’s nature; and in her blood. After all, her mother and father, Irene and Richard Coyle were also family-running restaurateurs, operators of the former Binni & Flynn’s in Gateway Shopping Center, which, coincidentally, is part of this whole Berwyn dining connection. Younger brother, Sean Coyle, as well, has made his own restaurant-ing name, an original managing partner of the N’awlins-inspired Bourbon Blue in Manayank.

Now, with George, Executive Chef Justin Minshank, GM Scott Patterson and her friendly, outgoing staff, Meridith McLoughlin is concentrating very hard on “a chance at a real restaurant.” If her original Berwyn café was quaint, this new space, just up the road is, Meridith will concede, so much more the Meridith’s she has been seeking all along.

It’s located in the century-plus old Ice House, which rises majestically from brick, mortar and ancient stones along Lancaster Avenue. Inside this former Bistro M/Murray’s deli, the look has been transformed elegantly, right from the very entrance - a newly-built lead glass arched vestibule rises up steps and into the 48-seat dining room. Eight French bell jars are alit overhead, walls soothe with hues of Amsterdam blue, and earthy notes of Lodge brown. A hand-built copper-top bar can be found in a cozy nook-of-a-lounge; a full liquor license is soon to join it. (“BYOB will remain – always!” Meridith insists.)

There is also a private party room toward the back. It’s spacious with inset skylights along lofty ceilings. More stunning French bell jars glow

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ROCK AND ROLL AFTER SCHOOL

...OH, THERE'S PLENTY TO LEARN

BY
JUSTIN
MCANENY
STAFF
WRITER

Music is important, as is learning to play an instrument well, if you chose to do so. Learning chords, scales, harmonies, without them, well, your music isn't going to be any good. Those are all things that you can learn on your own, as thousands have before. But like any learning, it helps to have a teacher.

Yes, there are thousands of music teachers, from the local piano instructor that gives lessons out of her home, to the touring rock drummer teaching out of a local music store and of course school bands and rock schools that can be found across the country.

Although there are options for learning the art of music, not all of these places fit for everyone. And that's a void that Erin Riley wants to fill with Rock and Roll After School, a school that teaches not just those chords, scales and harmonies, but what it means and takes to be a musician.

The school, located in Phoenixville, opened in May. Inside the warehouse that houses the school, walls more than 20 feet high, a large stage, multiple classrooms, an area for lounging and one office (there isn't room for multiple offices in rock and roll) are intertwined. And music. There is music. You can hear it from the classrooms, you can hear it from a student sitting on stage noodling on a guitar (later to be joined by an instructor for an impromptu jam session). This is what Riley likes to see.

Spending her career in the music business, she previously worked as music director for Philadelphia radio station WMMR and later the University of Pennsylvania's WXPB, Riley decided she wanted to open a school that catered to children's creativity. "Creative kids," she said, "need a place to come to socialize and write (songs) together."

And with the idea of keeping creative, she knew she wanted the school to offer one class that isn't usually found in rock schools -- how to be a DJ. "I want to teach kids that,"

Riley said. "DJs are stars."

So DJing is a class offered at Rock and Roll After School. The students learn the history of albums (you know, vinyl, not a digital medium) and varieties of music that DJs use, the equipment used and how it's changed over the years, how to have a personality and image as a DJ and that in today's music, there is room for a DJ in a live rock and roll band -- you don't have to play a guitar or drums or sing to play rock and roll.

"We're teaching them everything," Riley said. "We're building self-confidence ... and teaching how cool it is to have DJs."

The very first students to sign up for DJ classes were Lauren Malamed and Lenny Lopez. "DJing," Lopez said, "it's more unique. You can involve music you like already." The students were only in their second class at the time and just learning the basics from their teacher, Larry Fowler Jr, who said he wants to "give them the hands on knowledge ... (because) it's important to learn your craft."

Both students were in the beginning of the course but were also both interested in seeing where it led. "If I'm

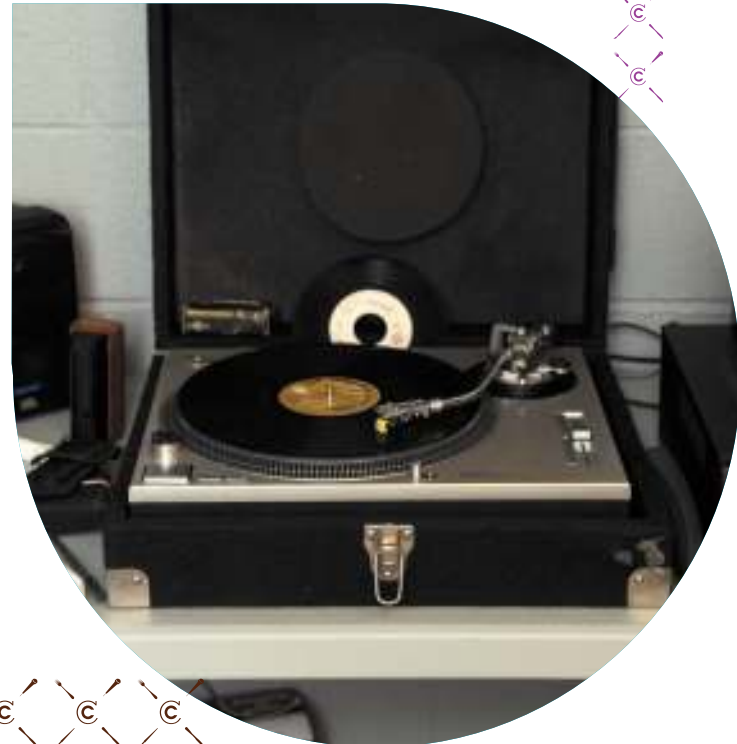
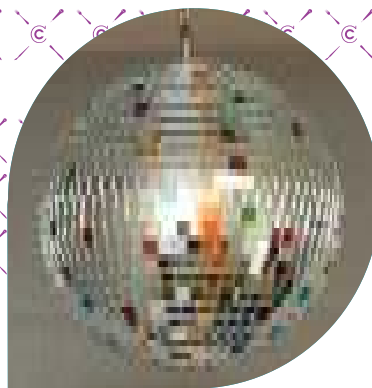
good at it I'll continue," Malamed said, "but right now it's just for fun." This is the attitude that Riley hopes to foster -- children creatively trying new things musically.

Riley said what she doesn't want to do is what she sees happen with other rock schools and music lessons. She said she's seen children that have gone through those programs and they're amazing musicians but the children aren't taught to express themselves, they aren't told it's OK to be creative and they end up being

great for "classic cover and wedding bands."

She made a good point. When you stop and listen to your favorite bands, odds are the best albums they ever did was when they were in their late teens and early 20s when they're full of angst and emotion which brings them creativity.

"I bet we'll get some pretty amazing songs by some kids," Riley said. "I'll be very proud to see what they come up with."



Eagle Tavern: Great food and atmosphere

BY
LAUREN
MCCORMACK
SPECIAL
TO CC

Simply put, the Upper Uwchlan Township-located Eagle Tavern is “halfway between McDonald’s and Le Bec Fin” in the eyes of co-owner Lois Jones.

Jones, who has run the business with members of her family for 34 years, said the restaurant isn’t considered fine dining, but works to create an elegant ambiance for anyone who frequents there.

“It’s nice because you get to meet a lot of nice people, and they become your friends, and we become a family,” Jones said. “When you own a business for this many years, you meet many people and find out what they’re doing.”

The restaurant offers “anything you would like” - including steak, lobster tail, hamburgers and even grilled cheeses.

The restaurant’s specialty dish is Eagle shrimp - “bacon-wrapped shrimp with our own special sauce,” Jones said.

But really, “our specialty is you,” Jones said.

“Meaning we try to make the people who come in the door feel special,” Jones said. “They can expect to come to a restaurant that serves good food at moderate prices and a relaxed atmosphere.”

The building that houses the Eagle Tavern was originally built in 1727 and became a restaurant in 1859.

Jones said she enjoys working in such a historic place.

“It’s nice,” she said. “We get people from the midwest who have never seen an older building so they enjoy it.”

Though Jones said chain restaurants moving into the area have threatened the Eagle Tavern’s existence, she thinks the place will remain the same in the future.

“It has become more difficult because people don’t understand

what good food tastes like anymore,” she said.

But anyone who comes into the Eagle Tavern can expect good food and a family atmosphere, Jones promised.

The Eagle Tavern is located in Upper Uwchlan Township on Route 100 “halfway between Pottstown and West Chester,” Jones said.



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BY
MARY BIGHAM
WC DISH

MARY'S TOP PICKS

TOP 3 GAY STREET RESTAURANT REPORTS



The first two reports are given with a heavy heart.

1- West Chester's longest Jazz and Blues hangout, Vincent's (formally at 10 E Gay Street), closed their doors on Tuesday, July 16th. West Chester will miss your unique atmosphere, stellar service, killer music and your classic style. We'll keep you posted on what the new owners have in store for this space as soon as we get the scoop. This fall a new restaurant will open in its place, Side Bar & Restaurant, to be owned and operated by Kevin F. Barry, Justin A. Dougherty and Adam B. Wetzel. The cuisine will be globally influenced, the ambiance will be casual and designed for both young and established professionals.

2- Trattoria Alberto has also closed its doors, formally at 116 East Gay Street, they were home of some of the best Italian food in town, with table-side fish filleting, charming staff and enchanting atmosphere. Any gift certificates people had for Alberto's can be redeemed at Alberto's son's restaurant Teca - located on Gay St.

The great news is that the owners, Frank and Nina Giunta, daughter Marisa and her husband Sean Powell of West Chester's fabulous Pietro's Prime Steakhouse (125 West Market Street, West Chester), true to the Giunta Family spirit, will be offering classic, authentic Italian cooking from the family's tried and true recipes in the space. They hope to open in September with full bar service.



3- With all the sad news, I'm happy to report that Gay Street is home to a new restaurant called The Olive Branch Restaurant, a tapas-style restaurant that serves breakfast, lunch and dinner. It's a BYOB but they have an insanely good "virgin" cocktail list (link mango infused mojitos) that you can bring your own booze to make your meal complete. Outside seating, sweet staff and tapas portions to help anyone eat well during a recession. Check this new place out.

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overhead.

The menu remains fresh and creative, as it was in her former digs. On Saturday & Sunday mornings, breakfast classics prevail, such as Huevos rancheros, crab & asparagus omelet, and her scrumptious cinnamon bun French toast. Daily lunches offer sandwiches, like the California chicken Panini, tasty starters (gazpacho is nice a vegetative summer chill down), and entrees, such as the ancho rubbed chicken breast, which provides a bit of dusky heat.

A full complement of dinner entrees abound; items like the grilled Hawaiian butterfish, filet gorgonzola, and Veal Caprese, all continuing to please Meridith's clientele.

The Sunday-Thursday \$30.00 prix fixe is a popular option, too.

Unlike M-1, which only had a few outdoor tables to offer, M-2 has plenty of alfresco dining along a bi-level terrace. And, behold! There's something else this new incarnation has over McLoughlin's last one - Parking galore, thanks to an adjacent garage. The ease of finding an instant spot for my car almost washes away past memories of the Lot Nazi who continually chased me out of his apartment complex across from the original Meridith's.

That Leopard Road site is now home base for the café's catering operations, which is, itself, a full-time commitment.

Restaurateur/caterer/community advocate/uber mom - No, life is never dull for Meridith McLoughlin.

And, if you know her, then you know busy.

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CHEF Q&A

BY
JOE
ROBERTS
CC WINE
WRITER



WINE MAKER

CC talks to Gino Razzi

Penn Woods Winery (610) 459-0808 124 Beaver Valley Road, Chadds Ford, PA 19317

For this week's Chef Q and A column we welcome WC Dish's wine expert Joe Roberts as he reports on a local Wine Maker.

Gino Razzi, owner and winemaker at Penns Woods Winery, drives his minivan in the same way that he makes his wines. In fact, he seems to do everything the same way that he makes his wines – which is to say,

with a driving singularity of purpose.

Either it's done full on, or it's simply not done at all.

This was the primary thought running through my mind as I followed Gino from his winery and wine import business in Eddystone, PA (a stone's throw from Chester, which is sometimes Philly's equivalent of war-torn Beirut) to the idyllic setting of his vineyard and quaint tasting room in Chadds Ford. It didn't help that Gino takes corners at speeds that would make Mario Andretti proud, or that I'd spent most of the morning tasting samples of the wines that Gino had in barrel (most notably his latest Chardonnay vintage, which, as he put it "might be the best wine I ever made... if I don't screw it up!").

I was first introduced to Gino and his wines via a wine pairing event at Teikoku restaurant near Philadelphia. Gino's Chardonnay blew me away at that event. What I tasted in barrel at the Penns Wood winery had even more promise. My curiosity at exactly how Gino was able to pull off wines of this caliber in PA – hell, for that matter, on the East Coast – led to me scheduling

some time with him to discuss his winemaking mojo...

For anyone familiar with the perception of PA wines, it's hard to convey the extent to which Gino may be rewriting the rules of how wine is made here. His wines achieve levels of fruit extraction that have never been reached by some California producers, let alone anyone on the Right Coast. When I arrived at the winery, Gino was preparing for an upcoming tasting that would feature some of his top-end wines. For comparison, he had selected wines such as Chateau Angelus and Puligny-Montrachet. He was prepared to compare his wines with what some consider to be the world's best. Uhm... aren't we talking about wines made in Pennsylvania here?

This confidence isn't entirely a matter of hubris (or insanity, at least I don't think it's insanity). "I want to change people's perception of Pennsylvania wines," Gino told me. While he doesn't expect his wines to necessarily be better than the world's best, "I do expect to have [the tasters'] heads blown up when they taste my wine."

It's not that PA isn't without its wine-making challenges: at 2,000 cases a year, Penns Woods can't break into a market run by an iron-fisted monopoly; with a short growing season, Gino needs vines that encourage quick phenolic ripeness to achieve good color and complexity – exactly the opposite of what most nurseries are providing for California.

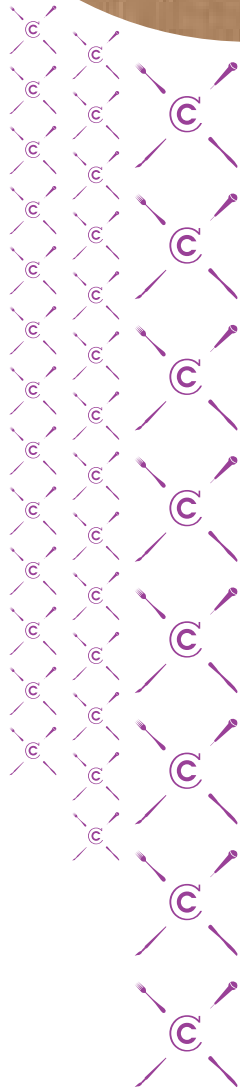
The inconsistent continental PA climate doesn't always cooperate with fine winemaking, either. Gino's red Bordeaux style blend, Ameritage, won't be made this year due to the quality of the red grapes. "If you don't have the chicken, you ain't gonna make the soup," said Gino. (It's not all gloom and doom – the whites "are fabulous;" after some time in barrel, a low yielding Cabernet Franc is also looks promising.)

"No shortcuts – you either do it, or you don't do it."

No expense-spared winemaking is pretty much the only winemaking that Gino practices. Not surprisingly, his wines are pricey. "I've been told my wines are expensive – what do you

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want me to do? When I give something to the consumer, I need to say 'Hey, I did my best.' If it's no good, I won't put it out there."

And as I came to find out, Gino has pretty high standards for "good."

A stone's throw from the Philadelphia airport, Gino is pouring a significant investment into Penns Woods and its final bottlings. His corks run upwards of \$2 ("your cork is your insurance policy"); he's installed a horizontal rotary fermenter that ensures controlled skin contact and maximum extraction (it's not cheap), and he donates a portion of the proceeds of every bottle sold. He has a near-obsession with cleanliness (which made me feel bad for his right-hand man, George, to whom Gino was passing cleaning task after cleaning task during my visit), which also doesn't help the bottom line. "I pay extra attention to the cleanliness," he told me. "Everything must be absolutely clean. A clean winery only hurts your pocket."

An immaculate, high-tech winery is one answer to the challenges of winemaking in PA, but Gino was quick to point out that he's not making 'Franken-wine': "There isn't one thing that makes your wine better. It's the adding up of little steps. There's no secret."

Gino's take on Go Big or Go Home winemaking probably came from his roots (ha-ha!) in Italy. Gino grew up around wine. He's from Abruzzi, a large area of wine production in southern Italy. "When I first came to

the U.S. around 1971, you didn't find much Montepulciano," he told me. Smelling a potential fortune, Gino started importing the wine – and soon realized why there wasn't much Montepulciano to be found in the U.S. "It was so heavy and tough to drink. America loves sweets, and they like a softer mouthfeel." In other words, nobody bought it.

As Abruzzi evolved from a bulk producer to an area producing fine wines, Gino began importing the newer, easier-drinking wines, which sold enough to support his budding importing business. "I see similar parallels to Pennsylvania now and Abruzzi 30 years ago," he said. "It's a rougher industry. It was done by people with a lot of heart; their enthusiasm was bigger than the available knowledge. They didn't know what grapes to plant, or how to best make the wines. They did the most they could to learn -Eric Miller [winemaker at Chaddsford Winery] was the pioneer – there were no experts or viticulturists around to learn from."

Gino's introduction to Pennsylvania winemaking was not a positive one. "I was not convinced that it was possible to make good wine in Pennsylvania," he said. While consulting at a PA winery, Gino's opinion started to turn more favorable, and he wondered if PA had more to offer in the wine world than he'd originally thought. He called his friend, Italian enologist Concezio Morulli, and invited him to PA for a motorcycle tour of the local vineyards. "I was not convinced that it was possible to make good wine in Pennsylvania."

After seeing the prevalence of expensive (and locally inappropriate) Scott Henry trellis system used on the PA vines, Concezio wasn't impressed ("My God!" he told Gino, "how would you like to work everyday upside-down hanging by your feet!"). He didn't think much more of PA winemaking either, after tasting a few samples from the local wineries.

Undaunted, in 2002 Gino sent some PA grapes to Asti in Italy for analysis. The result? "They told me, 'the grapes are really good – go ahead and make wine out of them.'" Gino purchased grapes from Jan Waltz in Manheim, PA and crushed about 7 small lots. The resulting wine was "absolutely phenomenal." Gino blended Cabernet, Petite Verdot, Merlot, Cabernet Franc, Carmenere, and Sangiovese – the Ameritage was born. When Smithbridge was ready to sell their 38 acres of Chadds Ford vineyard, Gino saw an opportunity

to expand production and help recoup some of his ever-increasing costs.

Anyway, weren't we speeding on our way to Gino's vineyard? The picture there wasn't anywhere near as rosy as it was in the winery.

Gino is starting with a decent base – 30 year old vines, on much more PA-appropriate VSP trellising, planted in stony, clay and loam soil. "The stones are a pain," he said, "but they're great for the wine."

That's where the fun ends.

Previously, the vines were poorly maintained, planted too low to the ground (promoting fungal problems) and permitted to grow way, way too long. In some places, the vines are planted a staggering distance from each other in their rows. There is clearly still a lot of work to be done.

Gino and I strolled through the vineyard as the autumn chill started to take over in the air. We were picking and tasting what grapes remained on the vines – those that hadn't been harvested, or stolen by the birds, anyway. "It reminds me of when I was seven years old," he said with a smile, "going through the vineyards in Italy after the leaves fell, looking for the leftover grapes."

The taste difference between the clusters on the lower portions of the

vine and those at the top (called "Seconds") was staggering. The fruit on top was clearly under-ripe, in stark contrast to the sweet, luscious berries closer to the ground. "I told the guys at harvest, anything above the third wire, don't pick it. Look! Not even the birds want the ones on top!" exclaimed Gino as he tossed a small cluster onto the ground. "Can you imagine if I put it into my wine?"

When you get three barrels of wine from thirteen rows of Chardonnay grapes, it's no wonder the wine is expensive. I asked if biodynamic practices might help the situation. Too risky, according to Gino – especially considering the unpredictable Mid-Atlantic weather – and there's too much work to be done in the vineyard before considering a big change in farming technique.

For now, there is much mojo in Gino's wines (the upcoming whites especially, which have tropical fruit notes and good minerality), even if there isn't too much mojo in the vineyard. Drinking Penns Woods Ameritage, it's easy to appreciate the expense and effort that's going into each bottle.

Whether or not the rest of the winemakers in PA, or on the East Coast, will be able to consistently rise above their vineyard challenges and rally behind Gino's vision of no holly barred premium winemaking... well, we'll just have to sip, wait, and see.



MOLLY MAGUIRE'S HIRES NEW CHEF

PHOENIXVILLE — Molly Maguire's Irish Restaurant & Pub has made some changes to its menu, with the assistance of new chef Jerry Eichner.

Upon arriving at the restaurant on May 5, Eichner said that there are at least ten new menu items, along with a flavor infusion to other dishes.

"I've tweaked what we had to offer already," Eichner said. "I wanted to give it more flavor across the board. Everything is made in house. I wanted to jazz things up, and I'm big on fresh ingredients."

Some new items on the menu include Pot Stickers du Jour, Sweet Potato Fries served with maple syrup, BBQ Chicken Boxty and Pub Chicken Salad.

"The chicken salad has chunks of white meat, blended with grapes, walnuts, celery and mayonnaise," Eichner said. "It is just the way I like it. We have a new huge selection of items that people will find along with their favorites. We hope the new dishes will become their favorites in time."

Eichner brings to Molly's more than ten years of restaurant experience, as he worked for Peddlers Village family of restaurants for quite some time.

"I was looking for a change of scenery, and wanted to do something different," he said. "I love what I do. I'm now working with Irish faire. I've had some experience with bangers before, along with Irish sausage. We are keeping it as authentic as can be. It all comes down to keeping things fresh and as flavorful as possible."

Eichner has instilled some changes into the menu that he hopes will be noticeable and well-responded.

He said he replaced the chips in the Irish Nachos with waffle fries, and added a new cilantro-lime cream drizzle to the crabcakes.

"It is a lot of trial and error in seeing what people will like," he said. "It is fun to experiment in making the dishes that were here and adding more flavor to them."

One new menu item that has both Eichner and Molly's management excited is the addition of fried pickles, which are breaded dill pickle spears that are fried crisp and topped with grated parmesan.

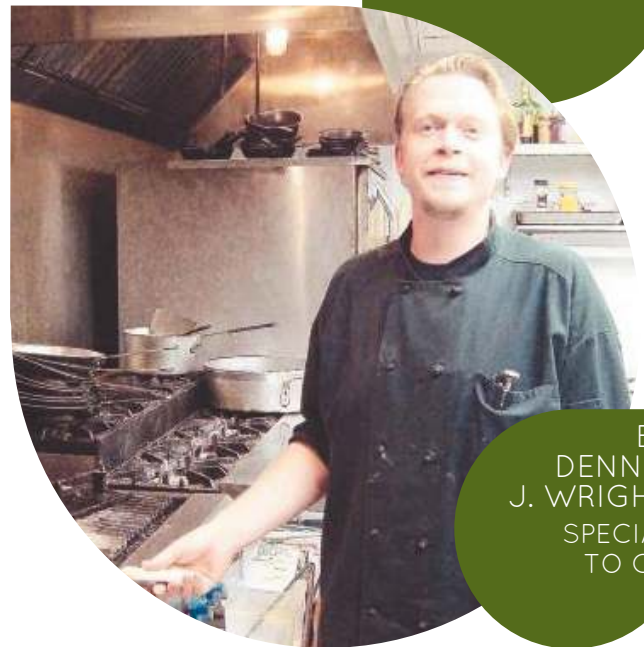
Wendy Holmes, general manager, said she discovered fried pickles through personal experience along with road trip research.

"I found fried pickles at a restaurant one night," Holmes said. "I had pickle chips at the time. I thought we should do spears. I'm a big fan of the fried pickles. We've sold a lot of them."

She also expressed her satisfaction with the addition of Eichner to Molly's kitchen.

"We're glad to have him here," she said. "He's done a lot with our menu and he's made changes that have been beneficial. A lot of enhancements have been made that make the quality of our food better. It's the little things he's done that've spiced the menu up."

Molly Maguire's Irish Restaurant & Pub is located at 197 Bridge Street, Phoenixville. Their phone number is 610-933-9550.



BY DENNIS J. WRIGHT
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Karaoke Meets The Kitchen

A Foodie Adventure to Philly

BY
MARY
BIGHAM
WC
DISH

For those of you that obsess over The Food Network and cheer on the challengers on competitive kitchen shows like Chopped or Hell's Kitchen you've gotta check out the area's newest dinner event for your foodie reality fix. Open Chef-A-Me is an open mic night for local chefs; an open kitchen night to be exact. It gives passionate cooks a chance to try their hand at a commercial kitchen and offer up their delicious food to a restaurant full of people.

The four founders of Open Chef-A-Me, Bart Mroz, Jesse Middleton, Evan Kaplowitz and Louis Brice, came up with this concept while sitting at the Dark Horse in Philadelphia discussing their love of karaoke and eating. Within three weeks they created a foodie event that combines both of these American pastimes. When I first heard of the event I thought two guest chefs would compete against one other to see who put out the best food. Instead, it's simply a shared kitchen where each chef individually prepares their own appetizer and entree and they have a team effort for the dessert. They are given a budget of roughly \$800 to create their dishes to share between the two. There is no outright competitive vibe given but with every chef there is an ego that wants to outdo the other.

To get a taste of what this was all about I asked three Chester County residents to take a road trip to this month's host restaurant, Ava Restaurant, at 518 S. 3rd Street in Philly. The appeal of this event for me was that the meal could very well tank should the amateur chef melt under the pressure of feeding a restaurant full of folks instead of a few friends

at home. It's like watching the audition portion of a talent show where you hope for the best but the amusement of knowing there is a possibility for public embarrassment shamelessly appeals to our culture (myself included).

The players in the Open Chef-A-Me that I attended last week were Tim Crowe (a computer programmer, culinary student and star of his own cooking show www.eatingcrowe.com) and Sarah Feidt (artist, educated as a biologist/mathematician, creative lead for a business development firm in Philly and a guide for an adventure club and "clean food" freak [preservative-free eating]).

The project's founding fathers ask the hopeful chefs to abide by the following guidelines:

1. You must cherish and love the food you prepare, serve and eat.
2. You must be confident in your cooking ability. Never waver above a hot cauldron or jump away from a sizzling pan.
3. You must prepare delicious, delectable and devilish food. No matter what style you cook in, it must taste great.
4. You must contact us. We know it sounds unbelievably simple but too many people don't take a risk.
5. You must enjoy the glory. Being part of the Chef-A-Me family is a unique experience. This experience provides fun, laughter, loads of fame and fortune (eh, maybe not) and a budget to work with (just enough to not scare people away).

The Menu:

To keep the menu fun and seasonable the chefs were asked to prepare food that would capture summer's warmth and deliciousness.

• **First Course:**

Langoustine Buzara (from Tim) – Langoustines braised in a light broth so satisfying you wish you had a juice box of it for a picnic

Shrimp Guacamole (from Sarah) – Guacamole with small tequila-grilled shrimp and fire-roasted poblano chilies

• **Second Course:**

Braised short ribs (from Tim) – Short ribs with grilled corn, pepper and onion relish

Spicy Quail (from Sarah) – Quail marinated and glazed in brown sugar, soy sauce, clover honey, jalapeños, garlic and then roasted

• **Dessert:**

A joint preparation of a **surprise fruity, creamy dessert** that we're sure everyone will enjoy.

Ava is a BYOB so my group stopped by our trusty spirits shop to pick up a bottle of champagne (I love the cheap stuff - judge me), a bottle of Shiraz and a bottle of Pinot Noir to accompany the menu. The tickets for the event cost \$35 a person and the parking was a mere \$3 after getting the card stamped before leaving the restaurant. We arrived at the recommended 6:30 P.M. time to meet our tablemates.

Our group had the pleasure of sitting at a table with "Chef" Tim's wife and friends. As Tim came out to describe the first dish and give a demonstration on how to eat langoustines (a creature that is bigger than a crawfish and smaller than a lobster) he informed us that the proper way to eat it was to break it in half and "suck the good organs and stuff out through the head." His wife was apparently not a huge fan of this dish but made sure to show support to her hubby by eating it as he described. Although I tried the organs I decided I'd rather focus on the tail meat and sopping up as much of the yummy broth as I could with the table's garlic bread.

The next course was from Sarah and I was thrilled to see the huge scoop of bright green guac piled high on a corn tortilla with a perfect little shrimp on top. The first entree, as Tim explained to us, were ribs that were so tender they fell off the bone while cook-

ing, so while "everyone has a bone, it may not actually be your bone." Sarah's spicy quail was my favorite dish and had me rethinking quail all together with how tender and well-seasoned it was with a sweet saltiness.

The "surprise" dessert turned out to be a Tres Leches cake with strawberries that had been soaked overnight in sugar and basil. Each bite was absolutely perfect and dripped with summer goodness.

Our road trip was a success, we spent time together, met new friends, filled our bellies and secretly rated both chefs to see who was better. Food, friends, drinks and a little friendly competition, what else could you ask for? If you're a wannabe chef, food aficionado or just in the market for meeting new people and having a good time, Open Chef-A-Me is for you. Check it out.

Want more details?

www.openchefame.com

• Snail Mail:

ChefAME
435 Bainbridge Street, Outer Philadelphia, PA 19147

• Email:

helloThere
@openchefame.com

• Telephone:

215.275.6



FOUR LOCAL BUSINESSES FEATURED IN PROGRESSIVE DINNER

TICKETS NOW FOR SALE FOR PABA SPONSORED EVENT.

The Phoenixville Area Business Association (PABA) just recently opened ticket sales for their newest Progressive Dinner featuring four PABA member establishments all in easy walking distance in downtown Phoenixville.

The dinner, scheduled for

**Thursday
September 17, 2009**

will include a **four course menu starting with the aperitif at**

The Fenix

(Phoenixville's first and only Martini bar), followed by the

**appetizer course at the all new
Bistro on Bridge**

(212 Bridge Street). The **entrée will be served at the newly reopened**

Baxter's @ 101

(formerly 101 Bridge) with a complimentary glass of wine.

The **final course will include an assortment of desserts at**

Artisan's Gallery & Café.

The event is the third such dining event organized by PABA, with the last being a very successful Historic Inns of Phoenixville Dinner and Tour featuring the Pickering Creek Inn and Columbia Bar & Grille on May 12, 2009. "Our goal is to host one restaurant type event in Phoenixville per quarter," reported Jane Tucker, current president of the association, "The events have been well-received and we are looking to sell out this event." The events are designed to promote local businesses and the Phoenixville area as a destination point for both residents and visitors. "This event gives us the chance to showcase The Fenix", says Wendy Holmes, manager of The Fenix, "our space is truly unique and offers an eclectic mix of drinks, including signature martini's, specialty cocktails, and a tapas menu." The newest business featured in this Progressive Dinner, joined PABA when they discovered that the business association was planning events, like

the dinner to promote local businesses. "As far as I am concerned, it was a no-brainer," reports Zack Hoffmann, owner of Bistro on Bridge and Club 212, "When we heard about PABA and the benefits of joining the organization, we signed up immediately."

Tickets for the event are available for sale on the business association's website at www.DISCOVERPHOENIXVILLE.com. Tickets can also be purchased in person at Steel City Coffee House or Fashionista's Salon. Tickets are \$49 per person and include all four courses. The ticket price does not include alcoholic

drinks (other than the aperitif and one glass of wine with dinner) or gratuities. Non-alcoholic beverages such as coffee, tea, soda, and water are available at all locations at no cost. A menu featuring offerings from each establishment will be available online. Each participant will receive a Discover Phoenixville! gift bag containing gift items, coupons and offers from PABA member businesses. Group ticket purchases of 6 or more will be discounted, please contact Jane M. Tucker at 484-686-7792 to purchase group tickets.

PABA has seen incredible growth in the past year, in spite of the global

economic woes. Membership in the organization, which has been around since the 1950's, has seen a 200% increase in membership since October 2008. Tucker credits the resurgence of interest in PABA as a combination of a new influx of motivated owner-members, the ailing economy, and partnership with Virtual Farm Creative, a top marketing and advertising agency. Virtual Farm Creative has been instrumental in developing key branding and identity for the organization, including the internet presence which was launched in November 2008. The ailing economy, Tucker states, causes business owners to "think out of the box" for ways

to maintain and increase business. They are discovering that group marketing, group advertising, and marketing events with neighboring businesses not only creates a cohesive business environment, but helps make the marketing dollar go further.

For more information on this PABA event or for information on how your Phoenixville area business can join and benefit from a membership in PABA, visit www.DISCOVERPHOENIXVILLE.com. Both Phoenixville area business members and non-members can advertise on the website.

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INEBRIATED BY ART



BY
JAMES
LEE
BURK

THE ART OF BEING A FAN

Like everyone I am a fan of many things and many people. I come from the theory you can only be a fan of one sports team at a time, but can be a fan of players on other teams.

For example I am a big fan of the Eagles, Sixers and of course the Phillies and for all you purists out there yes the Flyers too. Yet as a fan I can like individual players on other teams. I, unlike other people, have the ability to separate my fandom. I have the magical ability to be able to be a fan of the talent without being a fan of the person, many people fall under this category.

Some of the people would be players like Terrel Owens -- big fan of his talent, not so big a fan of the person, Kobe Bryant I'm a big fan, don't like the person, Michael Jackson -- great singer and dancer, wouldn't invite him to a sleep over.

You see I can separate a man's talent from his personality and actions. Now some say that a famous person owes a greater debt to society to be a representation of their talent to the public in action as well as form, so those with fame and talent are held to a higher standard of living than us, their fans. I personally think that this concept is cow manure which I am not a big fan of but it does smell nicer than something, I'm just not sure what.

You can be famous for something which in no way reflects on you as a human being. When a professional athlete is a jerk or a felon it shouldn't reflect on their athletic achievements. There are many areas in life that get put in other categories. For example, if Mother Theresa was committing crimes, then yes, it would re-

fect on her fame negatively because her fame is the fame of sainthood in which doing crimes and being unkind are contrary.

When Michael Jackson maybe does questionable things of affection toward others it only reflects on him as a person not as a pop icon, because he's not famous for his actions maybe infamous, but famous for his music and dancing if he was breaking dancers kneecaps and ruining others music, yes it would reflect badly on his image. Fame and a person's image are not the same thing unless someone is famous for having a bad image and bad behavior like some of today's reality stars who seem sometimes to represent the worse of us in behavior and actions. Representing greatness in one aspect of life doesn't mean you represent it in every other aspect of life. So for you people looking for perfection from your athletes and stars of the media, get a grip, those icons are only humans rejoicing in the fact that Michael Vick beats dogs and you know it's wrong, you maybe the all star of not beating dogs. Does this make you a better person than him, hell yes it does. Does it make his football accomplishments less? Not to me in this age of politicians representing how to say one thing and do another or the athlete who is perfect on the field yet a loser at life.

CONTINUES ON PAGE 17 →



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← CONTINUED FROM PAGE 14

Remember, to be a fan of perfection in all its many forms doesn't mean you're a fan of the imperfection that exists in every man and woman on this Earth. When fandom and the adoration that follows gets confused for personal responsibility start to represent the ideals of society as a whole, the word fan gets misused like a cool breeze from a circulating fan to the rabid enthusiasm of an over wrought sports fan, the word fan represents many things and has more than one meaning so please allow yourself to be a fan of all sorts of talent and remember that perfection or the ideal in one aspect of life doesn't mean it carries over to all other aspects of life. So be a fan of the event not confusing perfection at one aspect of life as a perfect person.

For me, I struggle with being a fan of Lance Armstrong. Much of what I know of him, I admire as the pinnacle of being a person. His grit and determination, his overcoming cancer and many other aspects of living life to its fullest, yet always a shadow of possibly being a cheater looms over him. If true boo to him I say. No fan am I but if he didn't I would do him and myself a big disservice by not allowing myself to be a fan.

So because of today's blurred ethics and unclear morals of stars, remember you can be a fan of a person and not a fan of their motives or personality. Be a fan of words and actions. Separate the two from each other and admire the star for their actions which make them a star and a fan of the words that they utter when they coincide with your own.

On a less serious note, if you're a fan of my artwork please stop by and view my outside mural which is in Wilmont Mews alley and 25 west Miner Street, my studio. I will be working on it for about another month.

So be a fan of yourself, admire your good qualities and remember perfection is but a moment in time, a moment to admire but not a lifetime of actions a behavior.

-- James

Flickerwood is a winner!

The final results were announced in June for the 33rd International Eastern Wine Competition, one of the oldest and largest wine competitions in the United States.

The International Eastern Wine Competition event is held each May in the Finger Lakes region of New York, topping over 2,200



be entered from around the world. Judges are wine-knowledgeable professionals, media specialists, and winemakers who represent major east coast markets from Miami to Toronto. Bronze medals require a unanimous panel vote for bronze, so any winning medals in the IEWC are worthy of merit.

Out of the 2,200 plus wine entries, Flickerwood Wine Cellars of Kane, Pa., was the winner of the "Best of Show Fruit Wine" medal with their Flickerberry Dew wine, an all blackberry & red raspberry blend, quite an accomplishment for this small Pennsylvania Winery. Other medals won by Flickerwood Wine Cellars include the following:

DOUBLE GOLD:
Flickerberry Dew

SILVER:
Syrah - Chardonnay - Chantilly White

BRONZE:
Leon Milloù - Gewurztraminer

All of these wines along with other award winning FWC wines are available at the winery in Kane, PA and Flickerwood Wine Cellars Tasting Room, located in Kennett Square.

F

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HIGHLIGHTS

We've been doing CC for six months now. That means we've interviewed about a dozen great bands. Some interviews were funny, some got kinda deep (like listening to people try to describe their music in colors and emotions) and others were very, very awkward.

Through all of this we hope we've shared some great music with you that you maybe never would have heard of. And there will be more to come. But not this week.

This week we're going to highlight some of the answers we kinda liked over the last six months. Don't think we're getting lazy or running out of bands. We all know that's not ever going to happen (the running out of bands part, laziness ... who knows?).

Our reason is simple: Mike couldn't get it done this week. No, no, he wasn't too busy recording (he's usually too busy recording to get these done but manages to squeeze them in) or out on tour with some kick-ass punk band or even on vacation.

Mike and his wife Rikki had their first child earlier this week – an adorable daughter named Zia Annmarie Bardzik. So if you see him around be sure to congratulate him.

We'll have new Sound Checks coming soon.

-- Justin

From the inaugural, March 18 issue with Venomous
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.
For more information on Venomous, visit www.myspace.com/venomdossier.

From the April 1 issue with Vilebred
COULD YOU DESCRIBE YOUR BAND IN ONLY COLORS AND EMOTIONS?

Sam: Skinny Blues!
Mike: Is skinny an emotion!?!
Will: It doesn't matter!
Sam: It's just how we ... (eds. note, Sam mumbles something incomprehensible).
For more information on Vilebred, visit www.myspace.com/vilebred.

From the April 15 issue with Adam &

Dave's Bloodline
HOW DID YOU MEET?
Adam: Dave and I met at a punk show back in the 90's. We were little kids then ... 15 or 14 years old. We sorta kept in touch and ended up playing in some different bands together. This is the first time we've written together though. We met Brian at a garage show in South Philly. Kirk I believe I met at the Mercury Lounge in NYC. I think he was wearing his gardening outfit. Lois we met when she was still in high school. My friend Jesse was out looking for cradles to rob and came back with her. (eds. note – this may or may not be true as I couldn't verify.)
Kirk: In, 2003, Adam and Dave dropped by a recording session I was engineering. It was daytime and Dave was wearing eyeliner. Cute kid. (eds. note – like so many bands, how the members met becomes confusing.)
For more information on Adam & Dave's Bloodline, visit www.myspace.com/ada

manddavesbloodline.
From the April 30 issue with The Collingwood
SO HAVING A BACKGROUND IN FILM DO YOU SEE IMAGES THAT TRANSLATE WITH YOUR MUSIC?
Chris: The band began with a love for cinema. The first songs were written to be the film score for an unproduced film. A lot of the phrasing and parts are arranged to score something, but something that doesn't exist. But I like to try to keep the band separate; I really want to keep it as a rock project.
Bill: I don't really think in terms of film when we write. I was going to see the Collingwood for years before I joined and the early stuff definitely was more reminiscent of film score writing, but now we have our songs down to five or seven minutes!
For more information on The Collingwood,

visit www.myspace.com/thecollingwood.

From the May 15 issue with The Sisters 3

CAN YOU GIVE ME A LITTLE HISTORY ABOUT THE BAND?

Anna: We're actually sisters, so we've been singing together since Bea was three, I was five, and Cass was seven. Originally Cass wrote music and I would make up lyrics. We told Bea that her voice wasn't developed enough, so she had to be our interpretive dancer.

Bea: We would perform for our family and friends. We even had sets, costumes and costume changes!

Anna: We were all home schooled, so we had a lot of time to be imaginative and creative.

For more information on *The Sisters 3*, visit www.myspace.com/thesistersthree.

From the May 27 issue with The Northern Valentine

WHAT'S THE LAST GREAT SHOW YOU SAY?

Bob: For me it was last summer, when I saw My Bloody Valentine at All Tomorrows Parties.

Amy: I was seven months pregnant and nauseous the whole time, so I missed it. Definitely not the best for me.

Bob: It was great, because they actually messed up a few times, and no one around me seemed to notice. It was one of those "AHA!" moments when you realize that if you make a mistake live, no one really knows!

Amy: Amina and Sigur Ros at the Tower. It was a while ago. Also when we saw For a Minor Reflection in Iceland at this little church. It was beautiful.

For more information on *The Northern Valentine*, visit www.myspace.com/northernvalentine.

From the June 10 issue with Selah.

WHAT DOES SELAH.SELAH MEAN?

Nick: It's sort of an untranslatable Hebrew phrase. There's actually a lot of debatable meanings. It's stop and listen...I like it because of the ambiguity.

For more information on *Selah.Selah*, visit www.myspace.com/selahselahmusic.

From the June 24 issue with Headflap

Mike's intro: "I have known Alan McCabe since high school, where we sat together at lunch. Our lunch table was an odd mix of people; musicians, misfits, a guy who would go on to be a preacher and a guy who sat every lunch period with his head on the table and never spoke a word. Maybe

it was some sort of omen for the future. Almost twenty years later, and Alan is still surrounded by musicians, misfits, and yeah, he's still friends with the guy with his head on the table.

In this time, Alan and friends have made nine full albums, and a number of smaller releases. Most of these were done under the moniker Bernie Bernie Headflap, with a rotating cast of members. Alan suffers from a disease called Cystinosis, a rare genetic condition that has caused the deterioration of his eye sight, as well as causing him to go through three kidney transplants throughout his life. Complications with the disease and surgeries have made Alan almost blind, stunted his growth and made him unable to play guitar (in the traditional manner). This led Alan to creating music on his computer as well as learning how to use and incorporating a synth guitar. Eventually, handicaps left him unable to play live music for many years. In this time he recorded and released several albums made at home on his computer. Now Alan is able to go out and play live again, with his new band, just called Headflap, consisting of Kermit Lyman III,

Kevin Cooper and Zach Price. He also runs his own record label, Human in Human Records, where he releases his own music as well as local artists, and has now begun work on releasing music from other artists who make music despite their handicaps. Greatly influenced by the Talking Heads, Pixies and all things Robert Fripp, Alan's music is fun, quirky, rocking, and often haunting."

COULD YOU DESCRIBE YOUR BAND IN ONLY COLORS AND EMOTIONS.

Alan: I think dark red, for blood. Light blue or corpse blue. Sometimes my music deals with and comes from a dead place where there are blues and black. Grey areas.

SO DID YOU SAY RED FOR BLOOD AND CORPSE BLUE BECAUSE YOU HAVE DEALT SO MUCH WITH YOUR OWN MORTALITY AND GOING THROUGH DIALYSIS?

Alan: Definitely, but blood is also life. There is life blood in this music. It's one of the things that keeps me alive.

EMOTIONS?

Alan: There's joy, numbness. Some catharsis...I have to think about not only what went into creating the

music but what people have told me they get out of it. I think there's triumph.

For more information on *Headflap*, visit www.headflap.com.

From the July 22 issue with Lights Over Reno

WHERE DOES YOUR NAME COME FROM?

Todd: It was very democratic. We all came up with different names. Ben was really into "Valor Sunset"

Todd: I was actually born in Reno, Mississippi.

REALLY?

Todd: No but it sounds good.

For more information on *Lights Over Reno*, visit www.myspace.com/lightsoverreno.

SOUND CHECK is usually 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



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

AUG. 5, 2009 / PAGE 20

BY:
MARY
BIGHAM
WC DISH



THE GIRL:

AMY

AGE: 35

HOBBIES: Working out and teaching group exercise classes, family, wine, travel, shopping, cooking and dining out



THE PLACE:

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www.thorndaleinn.com



THE GUY:

JIM

AGE: 39

HOBBIES: Sports, college basketball, grilling, travel, bourbon

In this special issue of He Said, She Said we sent a married couple out on their first date in quite some time. With two young daughters and twins born just a month ago, this couple needed a chance to get to know each other all over again. Here's what happened...

FIRST IMPRESSIONS?

- **AMY:** We have not been on a date for several months with just the two of us and we haven't really gotten dressed up for each other since the pregnancy. It's tough for me to dress up when I feel so large but I decided to dress it up a bit for him on the date.
- **JIM:** She looked fabulous and it really brought back memories of pre twins when we could go out more often and spend more time together.
- **AMY:** He had on black pants and nice shirt. He looked very handsome.

THE CONVERSATION.

- **AMY:** The conversation was great. It was nice to get away for a few hours to dinner just the two of us. I'm sure we still talked about the kids a bit but we focused on each other. We were both really excited to go on the date. Jim was a little confused because he hadn't read a He Said, She Said before and I had set it up. Neither of us have been out before and then had to report on the experience.
- **JIM:** It was just catching up because we've both been so busy with the twins. We could talk about things other than the family and each other and where we wanted to go on vacation.
- **AMY:** We had a really good time talking. We had fun thinking about what we were going to order and we wanted to make sure that we reported

back properly, so were a little nervous about that. I wanted to pick something really good to eat and wanted to pick a good wine. I wanted to have the most fabulous glass of wine because it had been so long since I could have a glass on a date with no crying babies or kids around.

- **JIM:** I wanted to make sure that they had a nice wine selection because Amy really wanted a great glass of wine. We talked a lot about the food and were excited to order.

THE RESTAURANT.

- **AMY:** I had never heard of it before and although I had driven by it a few times I never noticed it was there. I was glad to have discovered a new place.
- **JIM:** I had never heard of it and I love trying new places.
- **AMY:** When we drove up it was really cute and very historical looking. It was a beautiful night so most people were dining on the deck, but we had a private and intimate area inside for us. They recently redid the interior and added the deck. It was very well done and updated. The room we were in had beautiful mirrors and both Jim and I commented on them at the exact same time. The deck in the back was really great with landscaping and it was very nice and sweet.
- **JIM:** It was really nice outside, like

a converted historical building. What I liked the most was that it was perfect for both casual or romantic dinners. It's a place that can fit the need of whatever you want. The decor was great, but I was spending more time looking at my wife than looking at the decor.

- **AMY:** There is one side that is the formal dining area and where they have private rooms for functions. Because it's like an old historical house if you want a more casual meal you can go down the hallway and find a huge U-shaped bar area that has lots of booth seating and leads to the deck.

THE SERVICE.

- **AMY:** Our waitress was very attentive and the owner came over to check on us. He was very pleasant and really nice. When we were eating dessert he asked if we wanted a tour of the place and we were really impressed with it. I think if I were to have an event coming up I'd want to host it there because the rooms are perfect; they are so cute with fireplaces and they are very private.
- **JIM:** As soon as we walked in we were welcomed and the owner

introduced us and offered to give us a tour, which was really nice.

DRINKS AND APPETIZERS.

- **AMY:** I started with a glass of Cabernet but then I wanted to switch to the Pinot Noir, which was very good. We ordered the portabella mushroom served with ricotta and I ordered the salad with goat cheese, which I was very excited about because I wasn't able to have goat cheese during the pregnancy. I loved them both.
- **JIM:** The bread was served fresh and warm and came with olive oil. I had a Maker's Mark and we shared the mushroom, which was really good. The salad was nice and fresh and well-prepared. The goat cheese on the salad was breaded and fried, which I really liked.

MAIN COURSE.

- **AMY:** I had cheese ravioli with spinach in a tomato sauce. There was lots of garlic, which I love. The portion sizes were incredible; in fact I had to take half of it home and they were just as yummy the next day.

CONTINUED ON PG 30 →

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.

BAR TENDER

AUG. 5, 2009 /PAGE 21

THE CALL OF THE COUNTRY BROUGHT ME BACK

BY
JESSICA
PRESLEY
SPECIAL
TO CC



The first bar I worked in was a small fishing bar in upstate New York, where I am from.

It was a good place to start, with 11 barstools - not too overwhelming. My offbeat sense of humor and good timing to put in my two-cents' worth got me through in the beginning.

Within a few months I was making many delicious cocktails and better friends. I had also found a way to make money for the bills with enough time leftover for the dreams.

After work I would stay up sewing bags and accessories, going to sleep when the sun came up. I took drum lessons on my days off which seemed a perfect way to relieve the stress from the not so easy to please customers. I would wear the things I made to work - easy exposure!

I realized quickly that the possibility was there and bartending was going to be more than a job - it would be an important tool for my artistic and musical success.

Over the last six years I moved around, bouncing between Pennsylvania and New York City, always working hard and playing hard, adapting each environment into

my art and my music. During my adventures in Brooklyn, I took up playing strings to keep my very close neighbors happy. I then began making friends with other artists and musicians who were all in the service industry. We were all there for the same reason.

However, as much as I loved the city, the country called me back. I settled nicely into a great spot just off the beaten path of the Main Line called Cedar Hollow Inn, a place where I can mix it all together, where my fashion fits, my music fits, and best of all, my personality fits.

I have made some great friends and became involved with some projects through my networking here, my most recently being an independent film I wrote a song for and acted in. I am currently planning Cedar Hollow's first movie night.

I have seen lots of things, but in this line of work you never see it all. My experiences have helped me to develop as a person as well as an artist, because, after all, there is nothing more inspirational as real life.

(Jessica Presley has worked at Cedar Hollow Inn for about 18 months. It is her second stint there.)



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This is a 'peach' of a recipe -- really

BY
SARA
REESE
WC
DISH

Have you ever tried a peach from Northstar? If the answer is no, well boy, you had better get excited. If the answer is yes, and it most likely is, then high five and jiggedy jig to you, as fellow members of Northstar Orchard's extensive cult following. Tirelessly devoted to cultivating the heritage, "antique" varieties of fruits that have ultimately disappeared from today's commercial fruit world, Ike and Lisa, and their all-star crew, are true-blue artisan pros. I can honestly say that the first time I had a peach from Northstar was the first time I ever truly tasted a peach (and the same goes for all of their heritage variety of fruits— especially their yummy russet apples come fall!). A meal in its own right, a bite into a Northstar peach commences a symphony of taste explosion, and nostalgic reverie: cinnamon, butter, floral notes— with the perfect amount of acid to keep things interesting— oh man. True story: today when I shared the delicious news with a dear friend and fellow Northstar junkie, she got honest to goodness goosepumps! Please join us in welcoming Erin and Lisa tomorrow at market, and prepare to be knocked speechless. Northstar Orchards will be stationed right at the intersection of State and Union, thereby "flanking" the market with their out-of-this-world-yet-oh-so-worldly peaches (yellow and white), in addition to their plums, and perhaps some apples (fingers crossed!). Northstar will also be bringing a variety of their homemade peach, asian pear, and apple butters. Please check out their lovely and informative website, where you can find such useful tips as how to care for your fruit once the beauties have arrived home, recipes, and information on their commitment to sustainable growing practices (they're long time

PASA members): www.northstarorchard.com

Heidi Swanson, referenced unapologetically numerous times in our humble market blog, has a recipe for this mouth-watering summer beverage that I have been dying to try for months now. Check it out below!

Need – 2 or 3 Northstar peaches, peeled, pitted and cut into eights
3 cups seedless grapes of mixed colors, halved

1/3 C agave nectar

2 bottles of Sauvignon Blanc (Flickerwood sells a great SB, on the same block as the farmers market!)

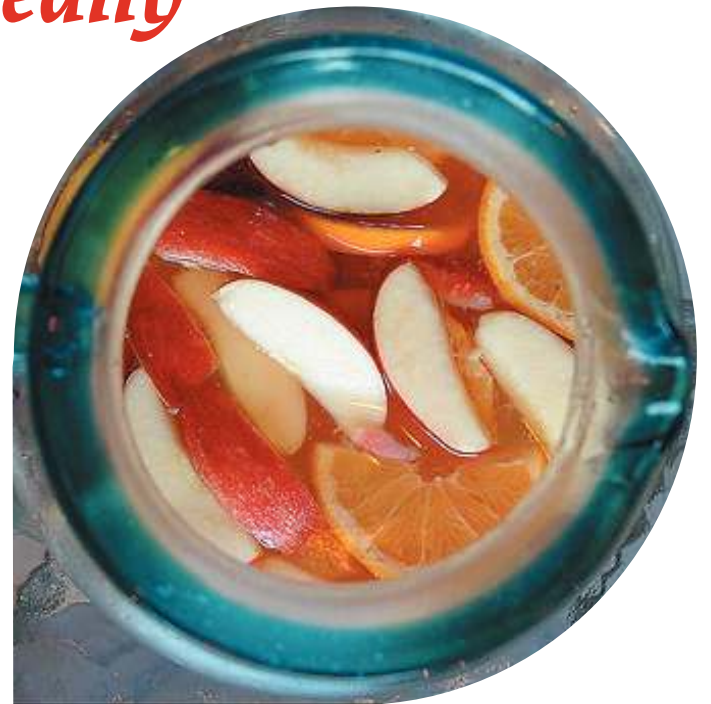
1/2 C apricot brandy

1 liter bottle of sparkling water

Combine the peaches, grapes, agave nectar, wine and brandy into a 1 gallon jug. Stir gently so the fruit doesn't break up, then chill for a few hours or, even better, overnight.

Serve in tall glasses, making sure each has a nice assortment of the wine-soaked fruit; top each with a generous splash of sparkling water. (Ed. note – Northstar has the most AMAZING Pristine apples, an early season delight, that we recommend slicing up and tossing in!)

(Makes 1 large pitcher, to serve 8)



IN THE STUDIO



BY
**BRIAN
McTEAR**
OWNER OF
MINER STREET/
CYCLESOUND
RECORDINGS

THE WEATHERVANE PROJECT

Back in November 2002, a guy named The past two weeks at Miner Street Recordings have been a bizarre pendulum of extremes.

To start, I'll pick up where we left off from last time: I was sensing that the Espers record that I was mixing was going to be excellent. As of my last entry, two weeks ago, I had only heard four of the ten songs for the new album ... Well, just as I expected, it is. It's really excellent. And if you know of Espers, and if you like Espers, I truly believe you will appreciate the forward progress in this set. The band has fully closed the chapter on the early English folk inspired songs of the first two recordings ("Espers," and "The Weed Tree"), and have fully embraced their prog-folk, horror movie meets Fairport Convention selves. You'll hear a little Black Sabbath in there, too.

The second project was brought to me by one of the most unique composers I've ever worked with. His name is Troy Herion, and we met back in the Fall when he brought me his piece, "Solarized Unions," an avant-garde composition he was presenting along with

his application to Princeton University's Music Composition PhD Program. Long story – short: He was accepted, which is super cool.

But I can tell you a lot more about Troy's own music later, and I am sure I will. This past two weeks, Troy was producing and arranging a set of what can best be described as "Show-Tunes," though they are not from the score of a piece of musical theater. They are the original songs of a woman in her sixties named Jane McGuffin. Jane is a Philadelphia psychologist by day and she's been writing songs for many years. The songs were performed by hired musicians, including the singing by a couple of ringers from the Philadelphia theater scene, singers James Sugg and Kim Carson.

It was quite an amusing back and forth, i.e. Espers to Jane, Jane to Es-

pers. A couple of days where we're talking the virtues of Italian Horror film music, followed by a few days of Jane's attempt at describing characters that have probably lived in her head for most of her life, expressing their complex emotions and behavior in song.

Greg Weeks (the singer of Espers) talking about his eternal quest to produce and direct his screenplay, "Children of Stone," and Jane writing about a woman's desire for "a rich man" (in the song "Rich Man"), or another very interesting song called "Where have you been?" in which a woman hasn't seen her husband in a long time and assumes he's been cheating on her ... it turns out he was ACTUALLY in IRAQ fighting in the war. She realizes she was wrong to assume the worst about him (the "worst" being that he's abandoned her), and they make

up in a sweetly sung duet. (I've never really recorded songs with such an elaborate back story!)

Bizarrely different worlds And ME in the middle of it all!

– Brian McTear is a musician, producer and engineer, the owner of Miner Street Recordings in Philadelphia, and founder of Weathervane Music Orga-

nization. Information, including pictures of the Weathervane Project Series sessions, can be found at <http://weathervanemusic.org>. For more information on Miner Street Recordings, <http://myspace.com/minerstreetrecordings>. Espers - <http://www.myspace.com/espers> Hexham Head Studio - <http://www.myspace.com/hexhamhead> To make a donation, go to <http://weathervanemusic.org/donate>



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CAKE LADY

BY
LAUREN
MCCORMACK
SPECIAL
TO CC

If you can dream it, Jerie Weldon and the folks at The Master's Baker can build it.

Cakes, that is.

If you want a cake in the shape of a Coach purse, Weldon's right on it. A 3-d cake shaped like an old Chevy truck? No problem, Weldon said – in fact, she loves it.

"I like the more creative cakes, the more diff cakes because the normal cakes kind of bore you after a while," said Weldon, who is the owner of The Master's Baker. "I like the ones that have a lot of detail and creativity and a lot of design work."

The Master's Baker celebrates its 40th anniversary in November, but the "customized bakery" is in no way stuck in the past, Weldon said.

Given the recent phenomenon of detailed cakes, The Master's Bakery has evolved and kept with the times. Lately, shows such as "Cake Boss" and "Ace of Cakes" have highlighted the trends in the culinary arts.

The only difference between those shows and the West Chester-based The Master's Bakery? A TV show.

"We are a cake company and we do wedding and party cakes, 2-d and 3-d stuff like cars and planes and slot machines," Weldon said. "Oh my gosh, purses, Coach purses, all kinds of really crazy stuff."

Recently, Weldon and her team created a 2' x 3' cake containing an old 9x14" 1952 blue Chevy in the middle of a cornfield, complete with a chicken coop, a chicken nesting and a silver pail of real looking brown and white eggs.

"There's so much on the Internet that (customers) come with their own ideas and we need to keep up with that and keep up with the difficult stuff they're throwing out at us," Weldon said. "They're personalizing stuff."

The customized bakery – located at 880 Sunset Hollow Road – serves between 8,000 and 10,000 people per week during its busy season.

"We're probably doing 30 plus weddings or another 60 or so party cakes," Weldon said.

The average cake serves about 150 people, and for buttercream cakes, Weldon charges about \$3 per person. However, recently most customers want fondant cakes, which can range anywhere from \$5 to \$10 per person.

"People call us when they're looking for special cakes. They can go to Sam's and get a cake but if they want a cake that is in the shape of say a coach purse, you can't get that at any bakery," Weldon said. "You can't do one thing well if you specialize in so many little things. We specialize so we get customers who want things like the shape of a 1952 Chevy or a Mustang convertible or a cruise ship."



Center Stage

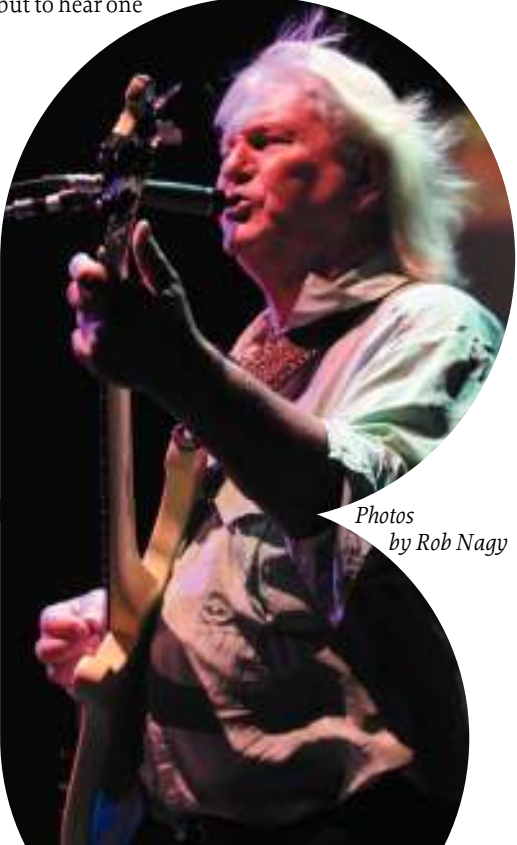


YES & ASIA PLAY TO A SOLD OUT TOWER THEATRE

On July 28th rock legends "Yes" and eighties progressive pop band "Asia" graced the stage of Upper Darby's Tower Theatre. "Yes" last hit the area in the fall of 2008. For Asia this was their first tour in several years. Playing to a packed theatre of forty something's, Asia, which included original members Steve Howe (guitar), John Wetton (bass and vocals), Geoff Downes (keyboards) and Carl Palmer, of Emerson, Lake and Palmer fame, (drums) opened the show playing an hour long set of all their classics, which included "Heat of the Moment", "Sole Survivor" and "Don't Cry". They also did a moving rendition of King Crimson's "Court of the Crimson King", Wetton played with King Crimson for a brief period of time, as well as the "Buggles" pop classic "Video Killed the Radio

Star". Downes wrote and recorded this cult classic with Yes alumnus Trevor Horn. It was the first music video to air on the newly formed MTV back in 1981. Anchored by the powerful drumming of Palmer and the impeccable skill of Howe and Downes, the band was incredibly tight with Wetton's voice sounding stronger than ever. Following a lengthy stage changeover, Yes, which included Steve Howe (guitar), Chris Squire (bass), Alan White (drums), Oliver Wakeman (keyboards) and Benoit David (vocals), hit the stage at 9:30 P.M. performing a high energy set lasting nearly two hours featuring a number of Yes classics and a few more obscure songs. Guitarist Steve Howe, a long time member of Yes and Asia, pulled double duty playing with both bands. Both Howe and Squire drew the most attention from the crowd as there were visibly many fans that came to not only see both Yes and Asia but to hear one

of the greatest rock guitarists and bass players of all time. Vocalist Benoit David, who has been filling in for the ailing Jon Anderson, did an outstanding job singing with the passion and precision that very few performers could equal. At times, if you shut your eyes, you would think it was Jon Anderson singing. Stand-out songs included "Yours Is No Disgrace", "Roundabout", "Tempus Fugit", "I've Seen All Good People", "And You and I", "Owner of a Lonely Heart" and for an encore an incredible version of "Starship Trooper". One of the highlights was Howe taking the stage to play a ten minute acoustic solo set of several of his famous guitar instrumentals. While both bands have aged there is no denying they still have the talent to captivate an audience, sounding as great decades later as they did when they first emerged onto the music scene. The Yes/ Asia Tour returns to the area on Sunday August 2, 2009 when they play "Musikfest" in Bethlehem, PA. For more information and tickets call 610-332-1300. To stay up to date with Yes go to www.yesworld.com For Asia go to www.originalasia.com.



Photos by Rob Nagy



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CONCERTS

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

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THE WACHOVIA CENTER, Philadelphia: American Idols Live (Aug. 20, 7 p.m., \$43.50 to \$69.50); Britney Spears (Aug. 30, 7 p.m., \$39.50 to \$49.8); Pink with The Ting Tings (Oct. 3, 8 p.m., \$39.50 and \$49.50); Miley Cyrus (Nov. 4, 8 p.m., sold out).

THE WACHOVIA SPECTRUM, Philadelphia: Bruce Springsteen and the E Street Band (Oct. 13, 14, 19 and 20, 7:30 p.m.); Pearl Jam (Oct. 28 and 30, 8 p.m., sold out).

THE SUSQUEHANNA BANK CENTER, Camden, N.J.: Mayhem Festival featuring Marilyn Manson, Slayer, Killswitch Engage and others (Aug. 7, 2:15 p.m., \$25 to \$32.50); Creed (Aug. 13, 7:30 p.m., \$35 to \$85); Brad Paisley with Dierks Bentley and Jimmy Wayne (Aug. 15, 7:30 p.m., \$26.50 and \$55.25); the Allman Brothers Band and Widespread Panic (Aug. 21, 7 p.m., \$29.50 to \$75); Blink-182 with Weezer, Taking Back Sunday and Chester French (Aug. 27, 6:30 p.m., \$20 to \$69); Rascal Flatts with Darius Rucker (Sept. 11, 8 p.m., \$32.50 and \$73.25); The Dave Matthews Band with Robert Randolph and the Family Band (Sept. 19 and 20, 7 p.m., \$40 and \$75).

FESTIVAL PIER, Philadelphia: Slightly Stoopid with Snoop Dogg and Stephen Marley and Mickey Avalon (Aug. 7, 6 p.m., \$39.50); Incubus with The Duke Spirit (Aug. 8, 7 p.m., sold out); Jason Mraz with G. Love and Special

Sauce (Aug. 9, 7 p.m., \$45); OAR with Brett Dennen (Aug. 18, 7 p.m., \$35); The Flaming Lips with Explosions in the Sky, and Stardeath and White Dwarfs (Aug. 29, 7 p.m., \$39.50); Staind with Shinedown and Chevelle (Aug. 30, 7 p.m., \$35).

MANN CENTER FOR THE PERFORMING ARTS, Philadelphia: John Legend and guest (Aug. 5, 7:30 p.m., \$70 to \$90); Bonnie Raitt and Taj Mahal (Aug. 8, 7:30 p.m., \$25 to \$79.50); John Legend with India.Arie (Aug. 15, 7:30 p.m., \$25 to \$110); "The Heroes of Woodstock" with Jefferson Starship, Ten Years After, Canned Heat, Big Brother and the Holding Company and Country Joe McDonald (Aug. 18, 8 p.m., \$33 to \$73).

THE TOWER THEATER, Upper Darby: Tori Amos (Aug. 15, 8 p.m., \$34.50 to \$49.50); Snow Patrol with Plain White T's (Sept. 26, 8 p.m., \$33 to \$40); Bob Weir and Ratdog (Oct. 16 and 17, 8 p.m., \$29.50 to \$65).

THE ELECTRIC FACTORY, 421 N. 7th St., Philadelphia (215-627-1332 or www.electricfactory.info): Asher Roth and Kid Cudi with B.O.B. and 88 Keys (Aug. 6, 8:30 p.m., \$25); Old Crow Medicine Show with Dave Rawlings' Machine featuring Gillian Welch, The Felice Brothers and Justin Townes Earle (Aug. 7, 8 p.m., \$31.50); The Pretenders with Cat Power and Juliette Lewis (Aug. 13, 7:30 p.m., \$49.50 --

moved from Tower Theater); Clutch, Wino and Revolution Mother (Sept. 11, 8:30 p.m., \$25); Down With Evil Army and Weedeater (Sept. 12, 8:30 p.m., \$25); Regina Spektor (Sept. 24, 8:30 p.m., \$35); Lebowksi Fest Movie Party (Sept. 25, 8:30 p.m., \$20); Porcupine Tree with King's X (Sept. 26, 8 p.m., \$26); Phoenix with Chairlift (Sept. 28, 8 p.m., \$20); Arctic Monkeys (Sept. 30, 8 p.m., \$25).

THEATER OF THE LIVING ARTS, 334 South St., Philadelphia: Donavon Frankenreiter with Gary Jules (Aug. 6, 9 p.m., \$18); Eagles of Death Metal with Rival Schools (Aug. 7, 9 p.m., \$18); CKY with Graveyard and ASG (Aug. 15, 9 p.m., \$22); Our Lady Peace with Meese (Aug. 16, 8 p.m., \$22); Collective Soul with Safety Suit and Black Stone Cherry (Aug. 21, 9 p.m., \$29.50); Tarrus Riley (Aug. 22, 9 p.m., \$25); Alice in Chains (Sept. 5, 9 p.m., sold out); Robin Trower (Sept. 12, 9 p.m., \$29.50); Mitchel Musso with KSM (Sept. 13, 1 p.m., \$50 meet-and-greet and \$20 admission).

THE KESWICK THEATRE, Easton Road and Keswick Avenue, Glenside (215-572-7650 or www.keswicktheatre.com): Tracy Chapman (Aug. 3, 8 p.m., \$47.50 and \$58.50); Hippiefest 2009 with Felix Cavaliere, The Turtles, Chuck Negron, Denny Laine and Badfinger (Aug. 4, 8 p.m., \$49.50); The Neville Brothers with Dr. John (Aug. 25, 7:30 p.m., \$39.50 and \$49.50); Peter Frampton (Aug. 27, 7:30 p.m., \$45 and \$59); David Garrett (Sept. 16, 7:30 p.m., \$32.50); Loggins and Messina (Sept. 18, 8 p.m., \$69.50); Joan Osborne with Sharon Little and Marybeth Hammer (Sept. 20, 4 p.m., \$29.50 to \$44.50); Sinbad (Sept. 26, 8 p.m., \$41.50); David Sedaris (Oct. 4, 7 p.m., \$49.50); Natalie Cole (Oct. 9, 8 p.m., \$59.50).

THE NOTE, 142 E. Market St., West Chester (800-594-8499 or www.thenote.tickets.music-today.com): Everyone Everywhere with Headflap and Ryan Locher (Aug. 4, 8 p.m., \$5); The Moxy CD release party with Cheap Seats, The Scenic, Tell All and acoustic performance from The Great American Soundtrack (Aug. 5, 7:30 p.m., \$8); Automatic Fire (Aug. 7, 9 p.m., \$8); Missing Palmer West with East Hundred, and Andrew Lipke and the Prospects (Aug. 8, 9 p.

m., \$8); Kevin Devine featuring Fred Maraschino and Josh Loss (Aug. 11, 8 p.m., \$10); Sick Puppies and Hurt with The Veer Union (Aug. 12, 7:30 p.m., \$15); Jim Rose Circus (Aug. 13 -- postponed); De La Soul (Aug. 14, 9 p.m., \$30); Rebellion with Giant Panda Guerilla Dub Squad and Iration (Aug. 20, 8 p.m., \$15); Hoots and Hellmouth with Sisters 3 and Mason Porter (Aug. 22, 9:30 p.m., \$12); Red Jumpsuit Apparatus with Monty Are I, the Dares and Go Radio (Aug. 25, 6:45 p.m., \$16.50); The New Deal (Sept. 11, 9 p.m., \$23).

THE AMERICAN MUSIC THEATRE, 2425 Lincoln Highway East, Lancaster (717-397-7700 or www.AMTshows.com): Opry Legends Fest II (Aug. 15, 2 and 7 p.m., \$39.50); Sara Evans (Aug. 30, 8 p.m., \$67); Mike Albert and the Imperials (Sept. 4, 8 p.m., \$35); Bill Cosby (Sept. 12, 3 and 7 p.m., \$54 and \$70); Eric Burdon and the Animals with Badfinger (Sept. 13, 7 p.m., \$55); Ray Stevens (Sept. 18, 8 p.m., \$55); Craig Morgan (Sept. 19, 8 p.m., \$55); Charley Pride (Sept. 20, 7 p.m., \$65); Eddie Holman, the Tokens and the Duprees (Oct. 2, 8 p.m., \$40).

THE MEDIA THEATRE, 104 E. State St., Media (610-891-0100 or www.mediatheatre.org): "Delco Idol" competition for singers 14 to 24 (Wednesdays at 7 p.m. through Aug. 5); "Delco Idol, Jr." competition for singers 7 to 13 (Sundays at 7 p.m. through Aug. 9); Roger Ricker sings Broadway and pop standards (Aug. 12, 7 p.m., \$10).

NIXON PARK CONCERTS ANSON B. NIXON PARK, Kennett Square (www.ansonbnixonpark.org), will be the site of a summer concert series on Wednesdays from 7 to 9 p.m. Admission is free. Bring your own seating. The schedule is: Graham Brown and Buddha Dadda (Aug. 5).

EAGLEVIEW CONCERTS EAGLEVIEW TOWN CENTER, (Wellington Square and Rice Boulevard, Exton (800-851-2779, www.hankingroup.com/Commercial-CorpEagleview-Events.php)) hosts a concert series this summer. All concerts are free and begin at 7 p.m. The schedule includes: Jim George and Wink Keziah (Aug. 4), The Large Flowerheads and Jim Stanson (Aug. 11), Works

Progress Administration and Adrien Reju (Aug. 18) and Entrain (Aug. 25).

TRI-PAC CONCERTS THE TRI-COUNTY PERFORMING ARTS CENTER (245 E. High St., Pottstown) presents: Travis Wetzel and his trio perform bluegrass, rock, gospel, country and jazz (Aug. 7, 8 p.m.). Visit www.tripac.org or call 610-970-1199.

MYRICK CONCERTS THE MYRICK CONSERVATION CENTER, 1760 Unionville-Wawaset Road, six miles west of West Chester (610-793-1090, www.brandywinewatershed.org) will present a free concert series this summer. Bring your own seating. Free refreshments at intermission. Shows are held Thursdays at 7:30 p.m. The schedule is: Liz Longley and Sarah Zimmerman (Aug. 6); The Swing Kings (Aug. 13).

ROSE TREE PARK ROSE TREE PARK, Providence Road, Media (610-891-4663, www.co.delaware.pa.us) hosts concerts on the amphitheater stage. Admission and parking are free. The schedule is: Bryn Mawr Mainliners (Aug. 5); Adam Monaco and the Woolgathering (Aug. 6); Kayfield and Company (Aug. 7); Big G and the Cool Cats (Aug. 8); and Minas Brazilian Jazz (Aug. 9).

A CAPPELLA PROJECT LOWER MERION HIGH SCHOOL, 645 E. Montgomery Ave., Ardmore, presents a concert by the A Cappella Project Philadelphia on Aug. 7 at 8 p.m. The vocal group performs pop and rock music without instruments. Admission is free (donations accepted). Proceeds benefit a performing arts scholarship fund. Visit www.projectphilly.org for directions.

STRIDE PIANO CONCERT FIRST UNITARIAN CHURCH, 710 Halstead Rd., Wilmington, Del., will be the site of a jazz piano concert by stride pianist Neville Dickie on Aug. 5 at 7:30 p.m. The British performer has performed on hundreds of radio broadcasts and has recorded more than 20 CDs. Tickets are \$20 at the door (\$10 for students). For more information, visit www.tristatejazz.org or call 610-268-5930.



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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.). Quizoo on Thursday. DJ on Friday from 9:30 p.m. to 2 a.m. No cover Thursday and Friday (\$3 on Saturday)

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

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.

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 Fridays at 10

p.m. (no cover). Live bands on Saturdays from 10 p.m. to 2 a.m. (no cover). Karaoke at 9 p.m. on Tuesdays. Trivia downstairs on Wednesdays at 9:30 p.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., 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 by the Human Rain Delay Duo on Thursdays from 9 p.m. to 1 a.m. Live bands Fridays and Saturdays from 10 p.m. to 2 a.m.

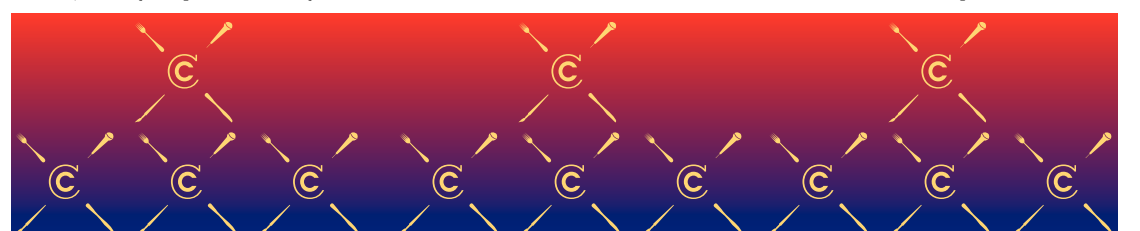
MR. E'S TAVERN, 313 W. Kings Highway, Coatesville (610-384-4356 or www.mrestavern.com). Karaoke contest with DJ Kalaya on Tuesdays from 8:30 p.m. to 12:30 a.m.

THE OCTORARO HOTEL & TAVERN, 2. South 3rd Street, Oxford, (610-932-2290 or www.myspace.com/octoraro-bookings). Last Tide (Aug. 15); Writtenhouse (October 11)

SPENCE CAFE, 29 E. Gay St., West Chester (610-738-8844 or www.spencecaferestaurant.com). Visit online for updated schedule.

STEEL CITY COFFEE HOUSE, 203 Bridge St., Phoenixville (610-933-4043 or www.steelcity-coffeehouse.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. Entertainment: Freddie and Michele (Aug. 5, 7:30 p.m., \$3).

VINCENT'S RESTAURANT, 10 E. Gay St., West Chester (610-696-4262 or www.vincentsjazz.com). Thursdays feature Glenn Feracone and friends at 9:30 p.m. No cover.



SASSY SUPPERS

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CROWD PLEASING STUFFED PEPPERS

Finding something that will make everyone happy at dinner time is one of the hardest things I find myself faced with on a daily basis. I could purely exist on mass amount of sushi or pasta, but that wouldn't fly in my house. To please everyone's palate I end up making something simple and fun with option to spice it up for those that like it hot.

Crowd Pleasing Stuffed Peppers

1 lb Ground Beef
1/2 Cup uncooked white rice
1 Cup Water
6 Peppers, mix it up and have fun and use red, orange, yellow and green (*Pete's Produce Farm on 926 is one of my favorite places to go for fresh veggies! They even have purple peppers right now!!*)
2 Cans of Tomato Sauce, not flavored
1 Tablespoon Worcestershire Sauce
1/4 Teaspoon Garlic Powder
1/4 Teaspoon Onion Powder
1 Teaspoon Italian Seasoning
Salt and Pepper to taste

To Make:

Preheat the oven to 350 degrees. Put the rice and the water in a saucepan, bring to a boil, reduce heat, cover and simmer for about 20 minutes.

Brown the beef at the same time, until evenly browned throughout.

Clean the peppers, cutting off the top,

removing the membranes and seeds, and then lay them in a baking dish with the hollowed sides up. You can trim the bottom of the peppers to help them stand on their own.

In a bowl, mix the beef, rice, tomato sauce, Worcestershire, garlic, onion and mix well. Add the salt and pepper according to your taste.

Stuff each pepper, a little in each time, to fill evenly.

In a separate bowl, mix the next can of tomato sauce (or 2 if you're feelin' saucy) and mix it with the Italian Seasonings. Pour over the peppers.

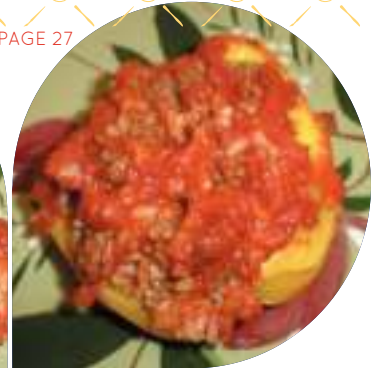
Put them in the oven, and baste with additional sauce every 15 minutes, until the peppers are tender, about an hour.

To spice up individual peppers, Tabasco it up, or portion off some tomato sauce, add some spices, red pepper, cayenne, paprika, and pour that over your dish.

Vegetarian Stuffed Peppers

Instead of using the beef in the above recipe, this is a simple way to please even the vegetarians in your life! My boyfriend Peter gave me this one! He is so very creative when it comes to meatless meals.

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1 Box of Spanish Rice (*that requires the can of diced tomatoes*)
6 Peppers, in all the above colors
2 Cups of Cheddar Cheese, shredded

To Make:

Preheat the oven to 350 degrees.

Prepare the Spanish Rice according to the package directions, and set aside.

Bring a large pot of water to a boil.

While waiting for the water to boil, prepare the peppers, Once the water is boiling, completely submerge the pep-

pers in the boiling water, and allow them to cook, until the flesh is slightly softened, about 5 minutes, drain and set aside to cool.

Lay them in the baking dish, and begin stuffing them with the rice mixture, about halfway full, then layer a nice amount of cheese, and fill the rest of the way with the rice.

Once all of them are filled, sprinkle more of the cheese on top of each one, and bake in the oven for 15-20 minutes, or until the cheese on top is melted.

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WHOLE CHICKEN ON THE GRILL?

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BY
BARBECUE
BACHELOR
WC DISH
WRITER

WHY THE HECK NOT?

Ever toss a whole chicken on the grill? No? Well here's your chance.

All you need for this one is a butterflied chicken, a grill, 4 four bricks and a cast iron skillet, and an hours worth of beer. If you don't know how to butterfly a chicken just go to YouTube and type in "How to Butterfly a Chicken" and you will get the low down. Once you've butterflied

your chicken you will need to apply a healthy dose of seasoning.

Combine the following dry ingredients to create a rub:

- 1 Part Paprika
- 1 Part Chili Powder
- 0.5 Part Garlic Powder
- 0.5 Part Onion Powder
- 0.5 Part Kosher Salt
- Pinch of cayenne (optional)
- Dash of cumin

Coat your chicken with olive oil and work the dry rub into the meat. Be sure to sneak some of the rub underneath the skin. If you got it, slip some fresh parsley and thyme under the skin as well. Don't try to save a calorie by removing the skin as the skin will serve as a shield to prevent burning. Unlike most chicken dishes that I cook on my grill, you will want to do this one over direct heat. Once you've laid your chicken on the grill put your cast iron skillet on top of it and load it up with aluminum foil covered bricks. This recipe calls for

four bricks. No more, no less. The idea is that the weight of the bricks presses the chicken down against the heat. This makes the chicken cook quickly, stay moist, and you end up with a nice crisp. All in all, a big bird this size (6-7 lbs) takes about 25 minutes on each side. Be a little careful of flare ups because of the chicken dripping on to the coals. You want to keep the heat up but the flames down. Serve with some grilled eggplant and corn and the meal is sealed.



← CONTINUED FROM PAGE 20

• **JIM:** I stuck with Marker's with my dinner. I had the penne pasta with shrimp. For me, it was perfect; really good flavor, great spice, perfectly cooked shrimp and I got to enjoy some the next day. The portion size was amazing.

DESSERT.

• **AMY:** We ordered bread pudding. I love bread pudding but I always have to ask if they prepare it with raisins cause I hate them. I get so excited when I see it on the menu and I wanna do a cartwheel when I find out that they make it without them. I asked for them to put ice cream on it but our waitress said that it comes with a delicious vanilla cream sauce and it was so wonderful together.

• **JIM:** I'm not a big dessert person so normally when Amy orders a dessert I get to order an after-dinner drink. I think I got another Maker's.

DID YOU GO ELSE-

WHERE?

• **AMY:** We went to Teca for one last drink in West Chester. I wanted to keep the night going as long as I could without the kids.

• **JIM:** We wanted a nightcap at Teca and wanted to take advantage of our babysitters as much as possible. We would have stayed out longer but we had to return home to four girls that wanted our attention.

WAS IT A MATCH?

• **AMY:** It was an absolute match (she laughs). It was a great night.

We didn't have to rush; we didn't have to shovel our food in; we were able to talk and enjoy each other's company. It was great to have a romantic night with my husband.

• **JIM:** I hope so. She went home with me, so I sure hope it was. Was there a kiss?

• **AMY:** Of course, many kisses. It was nice to add a spice back into our marriage and enjoy each other's company alone.

• **JIM:** I kiss my wife every night.

WILL THERE BE A SECOND DATE?

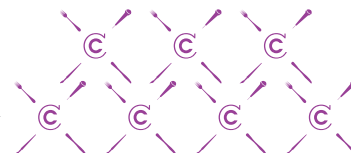
• **AMY:** Absolutely. We would love to go back to the Thorndale Inn to and sit on the deck and enjoy the atmosphere out there.

• **JIM:** Of course. I would absolutely take her back to the Inn for a date.

HOW DID YOU LEAVE IT?

• **AMY:** We came home to reality and thanked my parents for watching the kids. The two older ones were fast asleep but the twin girls were anxiously waiting for us to come home for their feeding. It was a late night. I wish I could say it was because of the date but it was because of the babies!

• **JIM:** We came home and back to our responsibility, but I cannot wait for the next time that we can steal some time with each other.



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