



CHESTER COUNTY

CUISINE & NIGHTLIFE



TAKE THAT
PUNXATAWNY
PHIL
PAGE: 6



A "DECENT PROPOSAL"

He Said She Said couple is tying the knot

page 19

PAGE: 4
SUNDAY
FUNDAY

PAGE: 7
CENTER
STAGE

PAGE: 15
BUY FRESH
BUY LOCAL



Ready to dig out of debt this winter?



Here's your tool.

4.50% APR* **Home Equity Line of Credit**



The holidays are over so why carry around leftover debt? With a DNB First Easy Line, you can consolidate that debt into one affordable monthly payment. We call it the Easy Line because it offers these great benefits:

- Potential tax benefits, since home equity interest is tax deductible (consult your tax advisor).
- A great rate.
- No annual fee, points, or closing costs.
- The ability to borrow over and over again for any purpose.

Don't let your debt pile up. Apply for an Easy Line today.

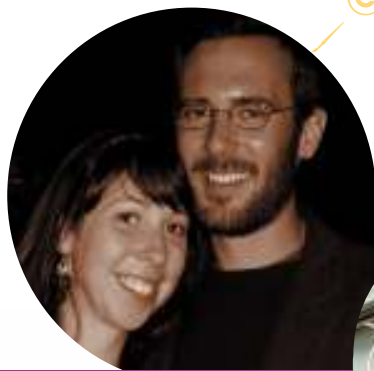
484-691-DNB1

 Equal Housing Lender Member FDIC

DNBfirst.com

Annual Percentage Rate (APR) is variable and is tied to Wall Street Journal Prime + 1% and will not exceed 18%. Floor of 4.50% APR. \$350 early termination fee. Other factors, including credit history, may affect the assigned rate. The Line is amortized over a 15 year period, with an initial draw period of 5 years. Continued usage is conditional on periodic reviews and a balloon payment could result. Subject to credit approval.

TABLE OF CONTENTS



PAGE: 4
Sunday Funday



PAGE: 5
Chester County Mardi Gras

PAGE: 7
Center Stage



PAGE: 8
Sassy Suppers



PAGE: 9
Valentine's Guide

PAGE: 13
Wining About the Good Life



PAGE: 18
Inebriated by Art

PAGE: 11 *Valentine's Escape*
PAGE: 15 *Buy Fresh Buy Local*
PAGE: 16 *Bar Tender*
PAGE: 19 *He Said She Said*
PAGE: 21 *Listings*
PAGE: 22 *Cookbook Authors*



STAFF:

Randall P. Notter
Publisher

Andrew M. Hachadorian
Editor

Tricia A. Johnston
Advertising Director

CC is a magazine of the Daily Local News, published every other Wednesday and distributed free throughout Chester County. Our offices are located at 250 North Bradford Avenue, West Chester PA. Copyright 2009, Daily Local News. Reproduction of CC, in part or in whole, is prohibited without written permission.

To advertise in CC, call Jim Steinbrecher at 610-430-1138.

COMMENTS:

Send comments to: ccfood@dailylocal.com ccentertainment@dailylocal.com

MARY'S MESSAGE:

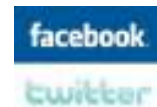
For all you love birds out there, this is the issue for you! We have a guide to all the Chester County spots to take your special someone for a HOT night out. If going out isn't your thing, we also have all the details to make a sensual homemade dinner for 2. Need a romantic couple's getaway? You're in luck! Enter the CC Cutest Couple Contest with a photo of you and your love to win a getaway for 2, including dinner, overnight accommodations, flowers and breakfast the next morning! Details and information on Page 11 or visit www.dailylocal.com/cc.

For the anti-Valentine folks out there, don't worry; we've got a story for you, too! But, you'll have to check out our Sunday Funday column to find out more. As always, follow us on Twitter and Facebook for the most up-to-date information about Chester County Cuisine and Nightlife.

Cheers and Happy Valentine's Day!



Cheers!
Mary Bigham
Contributing Editor
www.wcdish.com



We're on Facebook!

search for CC: Chester County Cuisine and Nightlife

Printed by Journal Register Offset
Quality you can depend on!
610-280-2295
JournalRegisterOffset.com

PUBLISHED BY:
DAILY LOCAL NEWS

POWERED BY:



Sunday FUNday

BY
SARAH
ALDERMAN
WC DISH

Valentine's Day: A Love/Hate Love Story

Fresh and Flirty!
FruitFlowers
Incredibly Edible Delights

ORDER EARLY FOR VALENTINE'S DAY

Chocolate Dipped Strawberries
HUGS
Berry Sweetheart™
Bouquet de Fleurs™

Order online at FruitFlowers.com

Chester County (610) 429-3302
Delaware (302) 636-0300

©2008 Incredibly Edible Delights, Inc.
0857136

Upcoming Events at Black Walnut Winery

Wine and Chocolate Pairings

February 13/14 and 20/21
12 noon - 6pm each day
\$15 fee, includes 5 wines/5 chocolates
& Black Walnut wine glass

Concert - Dharma's Kindness

Good old American chick folk rock
Saturday, February 27th - 6:30pm - 9:30pm Tickets \$12.
Ticket price includes a sampling of up to 4 Black Walnut wines. Purchase tickets in advance at the winery or by calling 610-857-5566. Seating limited to 50 people, first come basis feel free to bring your own food. Wine available for purchase by the glass or bottle during the concert. No other alcohol allowed on site.

Concert - ECHO

Acoustic duo featuring male and female vocals. An eclectic mix of music for all audiences! Saturday, March 27th - 6:30pm - 9:30pm Tickets price includes a sampling of up to 4 Black Walnut wines. Purchase tickets in advance at the winery or by calling 610-857-5566. Seating limited to 50 people, first come basis feel free to bring your own food. Wine available for purchase by the glass or bottle during the concert. No other alcohol allowed on site.



We crush innocent grapes to make you wine.

3000 Lincoln Highway, Sadsburyville, Chester County, PA 19369
610-857-5566 www.blackwalnutwinery.com

Space available for rent for private parties and special events.
Contact us at events@blackwalnutwinery.com for more information

I don't believe I'm in scant company as a historical hater of all things Valentinian. How else do you explain the surge in popularity of anti-Valentine's Day cards, tee-shirts and websites? Even the new movie bearing its name makes me want to throw up, perhaps in spite of how adorable it looks, with its ensemble cast and ugh...that name. Something funny has been happening lately, though; I'm starting to look forward to February 14th. Yes, I am in love and it has made everything feel new and bright and exciting. But, I've been in a relationship for the big V before and never felt anything but dread. Why the change?

Before I launch into my lovey dovey story, I have something for the haters out there. I was single and 7 months pregnant with twins on Valentine's Day '08. There had never been greater potential for a Valentine's pity party than on that day. But my best friend, a woman for who that title can ne'er do justice, took me to High Street Cafe and made me feel loved beyond words. We laughed harder and smiled more than any other couple around us. If your hatred of the holiday stems from having no plus-one, grab your BFF and make reservations at your fave restaurant. Wine and dine one another and toast to your bromance; maybe it's not love straight out of a Nicholas Sparks novel, but it's surely one to inspire.

This publication is about food, not love. I get it. It's only fitting, then, that this foodie would have her cathartic love breakthrough while baking a pie. You see, whenever I have a crush on a guy I always find out their favorite dessert and get to crackin'. It's just the way the Italian

in me shows I care. One such fellow loved chocolate, and my friend had an amazingly rich Fallen Chocolate Souflee cake recipe. So, I decided I'd make it; no sweat, just follow the recipe. A key part of this cake is to beat the egg whites to form stiff glossy peaks. I didn't know the tricks of the trade (there are lots), so I did everything wrong that you possibly could. I even called my mom in to assist because I thought my arm was gonna fall off from beating so hard... she and I beat the darn things for OVER AN HOUR before we gave up; still no stiff peaks. And the cake collapsed to frisbee depth. I was mortified. There was just no way I could give him this ridiculous chocolate plate without dying of embarrassment but, having taken 2 hours to make it, I did anyway. It was so ugly that, even with it covered in powdered sugar, I swore then and there I'd never tango with peaked egg whites again. That crush never did come to fruition; I blame the eggs.

Enter Michael, my current sweetheart and the most wonderful guy I've ever known. And what do you think his favorite confection would be: lemon meringue pie. Of course.

For my first attempt, I followed a recipe to the letter using some tricks I had learned online after my cake-induced nervous breakdown of '06. I still couldn't get the egg whites to stiffen.

It was edible but very ugly. However, this time, I wasn't even slightly embarrassed to give it to him because HECK, I just made him a pie for crying out loud!!! He ate it up, pretended it was amazing and adequately showed he appreciated my effort. So, instead of giving up, I tried again the next day. I made a whole new pie. Because this guy was different. I scoured the Internet for more pointers and, armed with them, made something amazing. VOILA! The most beautiful, could-be-out-of-a-box pie I've ever made.

The thing is, love is about being who you are, loving someone for who they are and valuing and appreciating that authenticity in every way possible. It's about not having to be your "sexy best" 24/7...about being as comfortable presenting a flat, chocolate disk-cake as you would be a Martha Stewart collection trifle. And whether Valentine's Day is a "Hallmark holiday" or not, think of it as just another day to show the ones you love how much you care, whether this person is just a friend, your son or daughter, your ex, your significant other or you. I've learned that when the love is true, wherever or whenever you find it, you just can't beat it. Unless it's an egg white.



MARDI GRAS in Chester County

FEB. 10, 2010 / PAGE 5

BY
MARY
BIGHAM
WC DISH



JUST THE NAME MARDI GRAS CONJURES UP IMAGES OF DRUNKEN, BEAD-WEARING REVELERS DANCING THROUGH THE STREETS OF NEW ORLEANS, BUT THAT'S NOT ALL THIS MID-WINTER PARTY IS ABOUT. IT'S ALSO ABOUT THE FOOD, BABY!

First, a little history. Mardi Gras, the annual fun-filled celebration of New Orleans fame, commemorates the final days before Lent. The term Mardi Gras literally translates from French to "Fat Tuesday," and is the day before Ash Wednesday. This long-standing European tradition (also known as "Carnival") was brought to Louisiana by the French in the late 1600s and is celebrated in locations all over the world. The word Carnival comes from the Latin words "carne vale," meaning "farewell to the flesh," which makes me wonder if that's why certain ladies are so prone to showing more flashes of flesh in exchange for beads during this time. Hmmm? Moving on ...

Since New Orleans is famous for Cajun and Creole foods, it is the go-to for Mardi Gras celebrations. These rich foods give a whole new meaning to "Fat" Tuesday.

Here's a guide to some popular Mardi Gras foods:

Crawfish:

A staple of Louisiana cooking. When done as a "crawfish boil" these little guys are boiled in a large pot with heavy seasonings and potatoes, corn on the cob, garlic, mushrooms and sausage.

Jambalaya:

A dish created from a rich stock of vegetables, meat, and seafood. Raw rice is then added to the broth and the flavor is absorbed by the grains as the rice cooks.

Gumbo:

Consists primarily of a strong stock, meat and/or shellfish, a thickener, and the "holy trinity" (celery, bell peppers and onions). The key ingredient is okra (the dish takes its name from the African name for okra) and it is served OVER the rice.

Etouffee:

Very similar to a gumbo but commonly made of seafood (usually just one type at a time like crawfish, whereas gumbos contain various meats). Also served OVER rice.

Dirty rice:

White rice cooked with small pieces of chicken livers or giblets which give it a dark ("dirty") color and a mild but distinctive flavor.

Red Beans and Rice:

A dish that was traditionally made on Mondays with red beans, the "holy trinity", spices and pork bones left from Sunday night dinner, cooked slowly and served over rice. Other meats like ham or sausage are often added as well.

Shrimp Creole:

Consists of cooked shrimp in a mixture of whole or diced tomatoes, the "holy trinity" spiced with a hot pepper sauce, and served over rice.

Po' boy:

A submarine sandwich consisting of meat or seafood (usually fried) and served on a baguette-style bread.

Beignets:

A French word for fried dough sprinkled with confectioner's sugar - basically a doughnut. Savory versions of beignets are also popular and are filled with crawfish or shrimp.

Bananas Foster:

One of my favorite desserts, made of bananas cooked in a sauce made from butter, brown sugar and alcohol. If you're in a fancy place you may get a tableside flambe of this dessert before it's served over ice cream. Yum!

King Cake:

A ring of twisted bread similar to brioche, topped with icing or sugar which is usually colored purple, green, and gold (the traditional Mardi Gras colors).

Chester County is home to lots of places where you can try all of these foods and so many more.

So go on and, as they say in New Orleans, "Laissez le bon temps rouler" ... Let the good times roll!

Daddy Mims' Creole BYOB

150 Bridge Street
Phoenixville
610-935-1800
www.daddymims.com

They are hosting their Annual Mardi Gras Party on Tues, February 16th with a belly-busting assortment of traditional treats.

A Cocktail Hour from 6 - 8 PM

Includes complimentary Hurricanes, beer, beads, and favors. Hors D'Oeuvres Menu includes Oyster Po-Boys, Boiled Spicy Shrimp, BBQ Ribs, and Crispy Artichoke Bouilletes

Family Style Dinner at 8 PM

Menu: Seafood Gumbo, Mardi Gras Salad, Cochon de Lait (Cajun Roasted Pig), Shrimp Crawfish Etouffee, Roasted Vegetable Jambalaya, Creole Roasted Sweet Potatoes
Dessert: Beignets and Cafe Au Lait
\$75.00 per person - Tax and Gratuity Included

The High Street Caffe

322 S. High Street
West Chester
(610) 696-7435
www.highstreetcaffe.com

Get your grub on with high-end Cajun, Creole and exotic cuisine. Indulge in great seafood and pasta selections. Celebrations on Fat Tuesday include \$5.00 Hurricanes and \$3 Louisiana beers, drink specials and beads!

Crawdaddy's Bayou Bar and Grill

1215 West Chester Pike
West Chester

(610) 918-9525
www.crawdaddysbarandgrill.com

Join the party on Fat Tuesday with great drink and food specials including a live Crawfish Boil, half price Crawfish Bisque, all-you-can-eat Jambalaya, \$5 Hurricanes, \$2.50 Abita beers and lots of giveaways. Reservations recommended!

The Big Easy Saloon

New Orleans Style Restaurant and Bar
128 Paoli Pike
610-296-9166

Celebrate with \$5.00 Hurricanes, \$4 SoCo and limes, \$3.00 New Orleans beer and \$5 SoCo Hurricanes. Festivities include food specials and "the biggest beads in Chester County!" Come see for yourself. Happy Hour ALL DAY.

Magnolia Grill

(Inside the Chester County Book and Music Co.)
975 Paoli Pike
West Goshen Center
West Chester
610-696-1661
www.ccbmc.com/magnolia.asp

This cozy gem is a perfect spot to get your Cajun fix for breakfast, lunch or dinner. Lots of delicious homemade food specials available on Fat Tuesday. Pick up a Cajun cookbook in the bookstore while you're there to keep the celebrations going at home.



My response to Punxatawney Phil

BY
MARY
BIGHAM
WC
DISH



As you all already know, Punxsutawney Phil has spoken. And I'm not very happy with the results. I'm sick of this winter s!#@.

"Speaking" to his select group of human handlers known as the Inner Circle, in Groundhogese, Punxsutawney Phil indicated that he had seen his shadow after emerging from his temporary burrow – a simulated tree stump at the rural site of Gobbler's Knob in the small town of Punxsutawney, Pennsylvania.

"Phil saw his shadow, so it's 6 more weeks of winter," said Richard Bonds, director of social media for visitpa.com, Pennsylvania's official tourism Web site.

Well, I'm not very happy with that news, Phil! So, I'm going to steal a quote from the movie Groundhog Day to say just how I feel about it,

"This is pitiful. A thousand people

freezing their butts off waiting to worship a rat. What a hype. Groundhog Day used to mean something in this town. They used to pull the hog out, and they used to eat it. You're hypocrites, all of you!"

So, in keeping with what folks USED to do with that their groundhog (sorry PETA folks) here's a recipe for...

How to Cook a Groundhog

I'm not endorsing eating Phil, of course, but if you happen to wanna find one of his cousins and give it a shot...go for it. It just may be delicious!

From ehow.com:

If you're tired of succulent rib eyes topped with caramelized onions, grilled lobster with drawn butter, and if you have to taste shrimp scampi at another 5-star restaurant

you'll simply scream, try cooking something out of the ordinary. Your family will be surprised at how good it tastes!

Cut off the head, tail and feet. Skin and remove the insides. Make sure you remove the scent glands. You'll find them around the top of the groundhog's front legs and the small of the lower back.

Rinse the inside of the groundhog thoroughly with water and then the outside, and then cure the groundhog for 3 to 4 days.

Cut the groundhog into sections. You decide how many.

Fill a pot with enough cold water to cover the animal, usually 2 quarts. Add 1/2 cup vinegar and 1 to 1 1/2 tbs. salt. Add a slice of onion, if you'd like. Place the groundhog in the vinegar and salt brine and cover. Leave it in the pot for 8 to 12 hours. Decide

what recipe you'll use after the groundhog has soaked in the brine. I've decided for groundhog stew. Pour off brine, thoroughly rinse and pat dry.

Boil the groundhog in 2 quarts of water for 20 minutes. If foamy water rises to the top, skim it away. Then slice the meat into 1- to 1 1/2-inch pieces.

Chop 1 onion, 1 celery stalk, 2 garlic cloves, 6 to 8 carrots and 4 to 6 potatoes and add to the pot. Lower the heat and simmer for 45 minutes or until fork tender.

Mix 1/2 cup of cool water with 1 tbs. flour. Mix until the flour blends without lumps. Add to stew to thicken the broth. Once it's done, salt and pepper to taste, if desired.

give the gift of a garden pass



...and enjoy a year full of flowers, beauty and excitement.

Longwood Gardens

For all the beautiful details: www.longwoodgardens.org • 610.388.1000

Center Stage



BY
ROB
NAGY
SPECIAL
TO CC

THE VIOLENT FEMMES GORDON GANO EMBARKS ON A NEW CHAPTER IN A STORIED CAREER

There is no arguing that the Violent Femmes lead singer Gordon Gano has one of the most unique and recognizable voices to emerge out of the latter part of the early eighties' punk rock movement. As a member of one of the most intense and emotionally charged bands of their time, Gano and the Violent Femmes have never been short on addressing social, political and life issues in a brash, sarcastic and intelligent manner accompanied by hard driving and catchy music that, at times, crossed over into the main stream record buying public. Even after their peak, the Violent Femmes managed to remain intact celebrating a longevity that a distinct few managed to achieve. Now with the apparent abrupt disbanding of the band, Gano is taking his message into a new musical direction as an integral member of "Gordon Gano and the Ryans"

Based out of Milwaukee, Wisconsin, the Violent Femmes, consisting of Gordon Gano (vocals & guitar), Brian Ritchie (bass & vocals) and Victor DeLorenzo (vocals & percussion) first came to National prominence in the early eighties when the late James Honeyman Scott, original Pretenders' guitarist, discovered the band while they were performing in front of the theatre at which the Pretenders were doing a concert. The Violent Femmes soon developed a cult following earning them a record deal with Slash Records. Their 1982 self-titled debut, which included their signature song "Blister in the Sun", set the tone for an impressive track record that saw the release of sixteen studio and compilation albums over the next two decades. Often attacked by the fickle entertainment press, the Violent Femmes, who were often compared to the "The Velvet Underground", didn't let these narrow minded opinions stop them. Rolling Stone magazine went so far as to not include the band's multiplatinum debut as one of the most important records of the eighties. In August of 2007 the Violent Femmes had just completed a successful tour abroad when Gano was slapped with a lawsuit by the band's bassist Brian Ritchie alleging that he did not receive songwriting credit and royalties that he was en-

titled to. "This is what ended the group", says Gano. "It is still unresolved and I just have to defend myself against his accusations. I believe there is an end point and someday there will be. I have no doubt that the courts will rule in my favor. With the future of the Violent Femmes very much in doubt, Gano continued to write and produce a handful of up and coming artists, which he believes will garner public attention in the near future. During this time Gano befriended a brother songwriting team in Brendan and Billy Ryan. "Through mutual friends I got to know the Ryans", says Gano. "They told me they were doing scoring for movies and some other kind of TV thing and somehow it came up about getting me some instrumentals and seeing if I had any ideas for lyrics. I got very inspired and started writing all sorts of things and slowly, over a period of time, we had all sorts of things going." The result of their painstaking efforts is the release of twelve original songs that capture the songwriting and vocal abilities of a three-some that seemed destined to

cross paths. "With the Ryans there was a challenge", says Gano. "Here I have all these pieces and all these kinds of instrumentals and what do I feel and what impulse do I feel like putting together thematically. I'm starting with a certain framework and that can inspire me just as much, if not more, than just writing a song all on my own. I am also pleased that my vocal range keeps expanding in terms of hitting higher and lower notes", added Gano. Going under the moniker "Gordon Gano & The Ryans, the band has taken its act out on the road playing a series of highly successful shows through-out the U.S. "I don't think of it as being a tour because it's not," says Gano.

"It's getting out

and hitting the road doing shows here and there. Basically if anyone is interested in having us we are there. The shows have been going very well. I am really very happy with them."

On January 14, 2010 Gordon Gano and the Ryans made their debut at Philly's World Café Live. Fronting a sextet, which included horns, guitars, drums and the accordion, Gano brought a

charismatic

style that the audience immediately connected with. The concert featured songs off of their new album. Standouts included the hypnotic beat of "Man in the Sand", the haunting "Wave and Water", the sing-along "Hired Gun" and the reminiscent ballad "Home". Throughout the band's seventy-five minute set the audience was surprisingly tame with Gano himself commenting on how quiet and reserved they were.

Based on tonight's performance Gordon Gano and the Ryans made an impressive showing that will hopefully garner much deserved attention.

For more info on Gordon Gano and the Ryans go to <http://www.myspace.com/gordonganoandtheryanbroth> To stay on top of who is coming to World Café Live go to www.worldcafelive.com

Photos by Rob Nagy



SASSY SUPPERS

WITH
KIM
DEC
KIMDEC.COM

FEB. 10, 2010 / PAGE 8

VALENTINE'S DAY DINE-IN DINNER FOR TWO

WANT TO TREAT YOUR SWEETIE TO A FABULOUS MEAL WITHOUT DEALING WITH THE COSTS, CROWDS AND HASSLE OF A DINNER OUT? MAKE A RESTAURANT-QUALITY MEAL AT HOME WITH THIS LOVE-DIPPED MENU. WE EVEN INCLUDED A SHOPPING LIST (SEE BELOW), SO NO EXCUSES.

Each course is rich in taste but light enough to keep the lovin' going after dessert (wink, wink.) And remember – the couple that cooks together stays together; one can cook and the other can taste, make drinks and help prep... you know...a little foodie foreplay.

Menu by Kim Dec from kimdec.com

Drinkypoo: Sparkling Pomegranate Fizz

- ♥ 1 bottle Prosecco
- ♥ 1 pomegranate
- ♥ 2 oz of POM pomegranate juice (or you can choose to juice the pomegranate seeds)
- ♥ 2 champagne flutes
- ♥ Cocktail-rimming sugar or 2 crushed red lollipops

If using cocktail-rimming sugar, dampen the rims of each flute, then dip into the tin and rotate. Add 1 oz of POM to each glass, then fill with Prosecco. Garnish with a few pomegranate seeds.

Love Tap App

While you 2 lovebirds are working closely in the kitchen, make this appetizer to munch. Figs and honey are known aphrodisiacs, so watch out for those love taps!

- ♥ 1 baguette (toast the slices, or serve fresh!)
- ♥ 1 package of a local artisan goat cheese (Carlino's has a great selection.)
- ♥ 1 jar of honey cream
- ♥ 2-3 figs cut into wedges (or 1 small jar fig preserves)

Slice the baguette on an angle, into 1/2 inch slices. Spread goat cheese, then honey cream. Top with figs.

"Oh Baby, You're So Fresh!" Salad

- ♥ Baby spinach, fresh (enough for 2)
- ♥ 3/4 cup of POM pomegranate juice
- ♥ 1/4 olive oil
- ♥ 1/4 orange juice
- ♥ 3 TB of a good quality red wine vinegar
- ♥ 1 tsp orange zest
- ♥ 1/4 cup crumbled gorgonzola cheese (Support local!)
- ♥ 1/4 cup of pine nuts, toasted
- ♥ 1/4 cup pomegranate seeds
- ♥ kosher salt, pepper (to taste)

Toasting the pine nuts: In a dry skillet over medium low, add the pine nuts. Shake frequently to ensure even browning. Remove, set aside to cool.

The dressing: Place the POM in a saucepan over medium high heat and reduce until it measures about 1/4 cup. Remove from heat and whisk in the olive oil, OJ, vinegar, orange zest, salt & pepper. Continue whisking until blended into an emulsion (You'll probably have extra to save for later.).

Mix it up: In a mixing bowl, add the greens and drizzle dressing just to coat. Toss.

Plate it: Plate the greens and top with the gorgonzola, pine nuts and pomegranate seeds.

Love-Me-Tender Pork Loin

- ♥ 2-3 lb center cut pork loin
- ♥ 1 small yellow onion (peeled and slice in half)
- ♥ 1 fennel bulb (coarsely chopped) - Save stalks
- ♥ 4 carrots (peeled, cut into large chunks)
- ♥ 5 red potatoes (cut into large chunks)
- ♥ 1 small sweet potato (peeled, cut into large chunks)
- ♥ 1 bottle of white wine (Choose one you'd drink!)
- ♥ 2 tsp Herbes de Provence
- ♥ Kosher salt and cracked pepper to taste
- ♥ Olive oil
- ♥ 1 TB cornstarch

How to Make It:

Preheat oven to 350°F.

Get a skillet hot over medium-high. Rub the pork with olive oil, salt and pepper. Add about 1 TB of olive oil to

the skillet and add the pork to sear until browned on both sides.

Grease the bottom of a roasting pan. Place the fennel stalks in the center of the pan (your pork will rest on this). Place the seared pork on top of the stalks and arrange the onion halves on either side. Add 1 cup of the wine to the pan. Cover with foil and bake in oven for 45 minutes to 1 hour, depending on the size of your roast.

Meanwhile: Toss the remaining vegetables with olive oil, salt, pepper and Herbes de Provence.

Remove the pan from the oven and check your wine level. If it seems dry, add more. Add the vegetables to your pan and return to the oven for approx 45 minutes, covered. Remove the roast from the pan, wrap it in foil and let it rest. If there are a lot of pan juices, remove them and set aside.

Raise the oven temp to 400° Leave the vegetables uncovered in the pan and return it to the oven for browning. Bake for another 20 to 30 minutes, tossing occasionally.

While the veggies are roasting, heat the pan juices in a saucepan over medium-high. Mix the cornstarch with 1 TB of COLD water in a glass and add it to the saucepan. Heat to boiling, then reduce heat, stirring until thickened.

Slice the pork and serve with the gravy and the vegetables. Use the rest of the wine to drink with the meal. Leftover pork is great for sandwiches for the week!

My Love is Hot Like Lava Cakes

Ingredients (4 servings):

- ♥ 6 oz semi-sweet baking chocolate (or use a 70% dark chocolate bar)
- ♥ 1 1/2 sticks salted butter (diced, room temperature)
- ♥ 3 eggs
- ♥ 1/2 cup sugar
- ♥ 1/3 cup flour
- ♥ Butter for ramekins
- ♥ Powdered sugar for heart design (optional)

How to Make It:

Preheat oven to 350°F

Melt chocolate on low flame in double boiler. Remove from heat. (If you don't have a double boiler, improvise by placing a glass bowl over a small

amount of boiling water in a pot.)

Stir in diced butter, until melted and creamy. Then in a mixing bowl beat eggs and sugar until blended.

Stir in melted chocolate and gradually add the flour, stirring well.

Butter 4 individual ramekins (Tip: Use the butter wrappers!), then pour the chocolate mixture into the ramekins, leaving a little room at the top.

Cook for about 10 minutes.

Tip ramekins upside down onto dessert plates and serve, or serve straight from the ramekins.

Optional design: Cut out a heart stencil from any kind of paper or doily and place atop the dessert. Add powdered sugar into a sifter and sprinkle over the stencil.

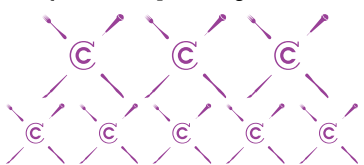
Serve warm with vanilla ice cream or whipped cream.

Shopping List

- Prosecco
- White Wine
- Pomegranate
- POM Juice
- Baguette
- Goat Cheese
- Gorgonzola Cheese
- Honey Cream
- Figs
- Pine Nuts
- Pork Loin
- Baby Spinach
- OJ
- Fennel
- Celery
- Sweet Potato
- Herbes de Provence (spice aisle)

Pantry List

- Olive Oil
- Salt/Pepper
- Rimming Sugar (optional)
- Red Wine Vinegar
- Onions
- Carrots
- Potatoes
- Baking chocolate
- Butter
- Eggs
- Sugar
- Flour
- Powdered Sugar (optional)
- Ice Cream (optional)



A CHOCOLATE-DIPPED GETAWAY

BY
MARY
BIGHAM
WC
DISH

Wanna really sweeten things up this Valentine's day? How about an escape, an hour to the west, for a delicious weekend dipped in chocolate for you and your sweetheart or your family? After hearing that The Sweetest Place on Earth recently underwent a \$67 million renovation, I had to see how much sweeter it could get. What I found was a delicious destination that oozes romance but can be equally indulgent for family fun.

The \$67 million building campaign known as "The Grand Expansion," which launched as part of The Hotel Hershey's 75th anniversary celebration, includes dramatic upgrades to the hotel's front entrance and features 10 new luxury guest cottages; a multi-pool swimming complex with an infinity-edge pool; year-round ice-skating rink; new recreation area; 130-seat restaurant, and seven new boutique shops. While February is not the time to explore the fabulousness of the swimming pools, it is the perfect time to take part in the special chocolate offerings at The Sweetest Place on Earth.

Chocolate-covered family fun!

Show your family you love them with deluxe accommodations, full breakfast, tickets to Hershey's Chocolate Tasting Adventure at Hershey's Chocolate World, Complimentary 5 lb. Hershey's Chocolate Bar, admission to ZooAmerica or the Antique Auto Museum and Admission to The Hershey Story: The Museum on Chocolate Avenue. Prices at The Hershey Lodge start at \$244, The Hotel Hershey start at \$329.

Make the most of your family time there with unique (and many FREE) programs like:

Chocolate Tasting Adventures

Take a guided, interactive tour and end

up with a "Master's Degree" in Chocolate Tasting from Hershey's University.

Chocolate Dessert Tasting Journeys

A scavenger hunt of baked chocolate desserts throughout Hershey's Chocolate World.

Chocolate-Dipped Dessert Demos

Make adorable and delicious desserts. Storytelling and Hot Cocoa- participate in an interactive story time with cocoa.

Hersheypark Chocolate Parade

Meet all the Hershey product characters and rock out with the Hersheypark Band.

Chocolate-Covered Children's Tea

Hot cocoa, finger foods and stories.

Hershey's chocolate-themed activities like crafts, Build Your Own Graham Cracker House, Chocolate Bar and Cookie Decoration and Double Chocolate Treasure Hunting. (See who can find the Hershey's Miniature in the chocolate pudding; the only catch - you can't use your hands!)

Wanna get cozy as a couple?

Indulge in an adult chocolate getaway for two with deluxe accommodations, rose petal turndown, champagne and chocolate-covered strawberries, full breakfast, complimentary 7 oz. Giant Hershey's Kiss, admission to The Hershey Story: The Museum on Chocolate Avenue. Stay at The Hershey Lodge from \$239* or up-

grade to The Hotel Hershey from \$348. Hang out in your luxury accommodations, lounge in your bathrobes, soak in your tub and order room service or head out to explore.

Pamper Yourself with Chocolate Spa Services

Try the Chocolate Spa Sampler Package available exclusively during Chocolate-Covered February at The Spa At The Hotel Hershey! Includes: Whipped Cocoa Bath (or Chocolate Hydrotherapy for men), choice of Chocolate Bean Polish or Chocolate Sugar Scrub, 50-minute Cocoa Massage and lunch in The Oasis. Other indulgent treatments include a "Chocolate-Dipped Strawberry" with a Strawberry Parfait Scrub and Chocolate Fondue Wrap.

Channel Your Inner Chef with the Chocolate Chef's Table, a five-course chocolate-themed meal. Free Chef Demonstrations, Truffles for Couples Class and Chocolate Cooking School. You can even take a Chocolate Martini Mixology class or a Chocolate and Spirits Class! On February 20, participate in a festive themed dinner prepared by the culinary team at The Hershey Lodge as a tribute to the influences of Cuba and the Caribbean on Milton S. Hershey and The Hershey Company; featuring live entertainment with salsa and soca dancing.

Calling All Chocoholics!

Get your fix with the Hershey's Chocolate Dessert Buffet, the Chocolate-Infused Sunday Brunch, Afternoon Chocolate Teas and Wine and Chocolate Pairings.

For a FULL list of activities, prices and experiences: visit <http://www.chocolatecoveredfebruary.com/calendar/> or call 1-800-HERSHEY (437-7439)

Wanna experience the Hershey Magic at home?

Try these recipes:

Cocoa Seared Scallops

Prepared by:

Hershey Lodge Culinary Team from The Hershey Lodge

Ingredients:

2 tablespoons Hershey's Cocoa Powder
1 teaspoon allspice
1/8 teaspoon chili powder
1/2 teaspoon salt
1/2 teaspoon ground pepper
12 scallops

Directions:

Dredge scallops in cocoa rub and sear on medium high heat for two minutes per side. Yield: 4 Servings

Creamy Chocolate Peanut Butter Martini

Prepared by:

Hershey Resorts Beverage Team from Hershey Resorts

Ingredients:

2 ounces Three Olives Chocolate Vodka
3 ounces Castries Peanut Rum Cream
1 ounce Dekuyper Butter Shots Schnapps

Directions:

Mix all ingredients in a shaker with ice. Strain into a chilled martini glass.

Garnish with a mini Reese's Peanut Butter Cup.



VALENTINE'S DAY

GUIDE FOR DINING, WINE AND CHOCOLATE IN CHESTER COUNTY

So, you want to take your sweetheart out to wine and dine in Chester County? Here's your guide to all the SWEET spots.

DINING

♥ West Chester Avalon

312 S High Street
West Chester
610-436-4100
www.avalonrestaurant.net

February 12, 13 and 14: "Sweetheart Dinner" - (complimentary craft beer & artisan cheese course on Friday) plus antipasti platter for two, pasta course, fish or meat dish and dessert. Live music starting at 9 pm. \$50 per person.

Sunday, February 14, Create your Own Bloody Mary Brunch with a 3-course brunch including antipasti, entree and dessert plus complimentary Bloody Marys (bring your own vodka). Available 12 noon - 4 pm for \$35 per person.

Monday, February 15 - "In the Biz" Sweetheart Dinner for people in the restaurant industry who have to work on Valentine's Day. Price reduced to \$35 per person with restaurant pay stub or business card with ID. Reservation required.

Barnaby's

15 South High Street
West Chester
610-696-1400
www.barnabysofamerica.com

For Valentine's Day try their Valentine Chef specials Friday through Sunday. On Valentine's Day customers will receive a complimentary bottle of wine with the purchase of two entrees. Cheers!

Gilmore's

133 East Gay Street
West Chester
610-431-2800
www.gilmoresrestaurant.com

Rev up your Valentine's Day with Gilmore's annual Aphrodisiac's Dinner on Sunday, February 14. Seating times are noon, 2:30, 5:00 and 7:30 pm. \$48 per person. This dinner has been SO popular that additional seatings are available on Monday, February 15 at 5:00 and 7:30 pm.

Here's a look at the offerings:
Lobster Croquettes- with caviar sauce

(meant to hand feed your loved one)
Pickled Oysters- on cucumber, carrot, pepper and arugula salad, anisette cream

Pave of Salmon-on broccoli rabe, ginger beurre blanc enhanced with ginseng

Loin of Lamb au Jus-in a pesto mousse, wrapped in puff pastry, roasted garlic sauce

Marjolaine-layers of almond meringue, vanilla, hazelnut and chocolate creams

The Mediterranean

150 West Gay Street
West Chester
610-431-7074

Every year this intimate BYOB offers a la carte menu options or a "couples special" for \$120 that includes a four-course meal, complimentary champagne and a chocolate and rose for every lady. (One less thing to think about, guys!) This 10-year-old tradition features all the weekend specials from the YEAR in one menu.

Olive Branch BYOB

142 West Gay Street
West Chester
610-431-7141
www.olivebranchwc.net

From February 12-15 take your loved one for an exquisite dinner, live romantic music and champagne bottle service. Featuring a four-course prix fixe menu including dessert, complimentary wine and champagne and a premier acoustic artist live.

Simon Pearce

1333 Lenape Road
West Chester, PA 19382
(610) 793-0947
www.simonpearce.com

Enjoy a specially designed seven-course tasting menu paired with wines from the famous estates of Ruffino, one of Italy's most renowned wine producers. In addition, they will be serving an abbreviated version of their regular menu. Guests for the seven-course Chef's tasting menu receive one complimentary Highgate Heart Candy Dish per couple. Celebratory bottles of champagne and sparkling wine will be available and you can now order handmade artisan chocolates to be delivered to your table as well (orders must be placed by February 7). \$75 per person dinner only, \$90 per person with wine included. (Prices do not include tax and gratuity.)

♥ Downingtown

The Thorndale Inn

430 Bondsville Road
Downingtown
(610) 269-5455
www.thorndaleinn.com

Enjoy a romantic dinner with your special someone with a Valentine Lunch or Dinner. Lunch hours start at 11:30 am and the special Valentine dinner menu will be available from 4:30-10 pm.

♥ Phoenixville:

The Black Lab Bistro

248 Bridge Street
Phoenixville, PA 19460-3450
610-935-5988
www.blacklabbistro.net

Saturday 5:00, 7:00 & 9:00 pm,
Sunday 4:00, 6:00 & 8:00 pm
\$120 Per Couple

Menu includes tempting appetizers like Escargot Vol-u-Vent, spinach, roasted garlic-anisette crème and Jumbo Shrimp wrapped in prosciutto ham, broccoli rabe, balsamic reduction.

Entrees include Roast Filet Mignon, herbed horseradish crust, Cabernet reduction, whipped potato, asparagus OR Roast Rack of Lamb, rosemary-bread crumb crust, lamb jus, scalloped potato, asparagus.

Desserts include Chevre Panna Cotta, strawberries, honey, pistachios or Chocolate Bouchon, white chocolate mousse, raspberry coulis.

Valentine's Day Brunch is also available Sunday, Feb 14, with seatings at 9:00 and 11:00 am and 1:00 pm. Adults \$20, children under 10 \$10.

Daddy Mim's

154 Bridge Street
Phoenixville, PA 19460-5422
610-935-1800
www.daddymims.com

February 12, 13 and 14

Valentine's Menu:

First Course: Creole Lobster Bisque with lobster croquette

Second Course: Crispy Red Snapper topped with lobster butter sauce served over roasted root vegetables

Third Course: Pan Seared Filet Mignon topped with chocolate Merlot sauce served over fondue mashed potatoes

Fourth Course: Chocolate Truffle Mousse Cake with spiked

strawberries
\$80 per couple, Champagne Bellini Included

Beccas Restaurant

19 South Whitehorse Road
Phoenixville, PA 19460
Phone 484-924-8502

Valentine's Day Menu Prix Fixe
\$55 per person

First Course- Wild Mushroom soup, a puree of organic wild mushrooms with sourdough croutons

Second Course- Organic local micro greens with heirloom tomatoes, goat cheese and an apple cider walnut vinaigrette

Third Course- Petite Wagyu beef filet mignon with diver sea scallops and jumbo shrimp

Fourth Course- Heart shaped chocolate and peanut butter cake with chocolate ganache

Bistro on the Bridge

210 Bridge Street
Phoenixville PA 19460
(610) 935-7141

Feb 12 - 14, Couples Price Fix menu available for \$75 per couple.

♥ Exton:

Riverstone Cafe

143 W Lincoln Hwy,
610.594.CAFE (2233)
www.riverstonecafe.com

On February 12, 13 and 14, Valentine specials include a la carte special menu additions and small and large plate menu available for lovers. Valentine's Brunch on Sunday.

Z. Wei.

163 West Lincoln Highway
Exton, PA 19341
(610) 363-1850
www.zweirestaurant.com

Take your one and only to this delicious restaurant for exquisite sushi, or spice it up with authentic Szechuan or Thai cuisine. Try the sushi cocktail that comes in a sexy martini glass or the Tuna Tartar before diving into exotic authentic Asian dishes. Bring your own champagne to make this a total treat!

♥ Main Line:

Win Signature Restaurants

Azie - Media, Teikoku - Newtown

Square, Mikado Thai Pepper- Ardmore, Parker's Prime- Newtown Square, Azie on Main - Villanova and MIXX- Villanova

Start off your love fest with a Valentine's Day brunch at either Azie in Media or Azie On Main in Villanova from 11 am until 3 pm.

If a romantic dinner is your heart's desire, all Win Signature Restaurants will be open extended hours from 3 pm until 10:30 pm on Valentine's Day and are offering decadent specials in addition to regular menus. If you are looking for live entertainment, Teikoku will be featuring the musical stylings of the "Friends of the Family" band. For menus and more information visit www.winsignaturerestaurants.com

♥ Philadelphia:

Lovin' on the Wild Side

The Philadelphia Zoo
February 13-14
3400 W. Girard Avenue
(215) 243-5254
www.philadelphiazoo.org

What better way to spend Valentine's Day than to bring your valentine to the zoo! Once here you can take an "up close and personal tour" of the zoo and learn the fascinating mating behaviors of everything from tigers to tortoises. Enjoy a delicious brunch and champagne toast between close encounters with the zoo's animal celebrities. \$75.00 per person

Valentine's Aphrodisiac Dinner

www.cityfoodtours.com
(215) 360-1996

February 12-13

Treat your sweetheart to a seductive yet light-hearted dinner event one block north of Old City, in Northern Liberties.

During this two-and-a-half-hour, fun-filled Valentine's Aphrodisiac Dinner event, diners tantalize their taste buds with delicious treats including avocados, shrimp and chocolate, while discovering the myths and science behind them. Hosted at Cafe Estelle, the three-course meal is sure to get anyone in the mood for love.

CONTINUES ON PAGE 12 →

A VALENTINE'S ESCAPE

FEB. 10, 2010 / PAGE 11

BY
MARY
BIGHAM
WC
DISH

I decided to get away with my main squeeze for a romantic escape last week. Where did I head? To the other end of Chester County, of course.

We packed our bags and headed down 322 for about 30 minutes until we came to the very edge of Chester County (at Route 10) in Honeybrook, Pa. We had decided to make The Waynebrook Inn our home for the weekend. I had never been to Honeybrook before and was excited to see what adventures could be found in my own backyard. What we discovered was delicious cuisine, local cheeses, wines and music... all with a touch of romance.

When we first checked in I took a quick tour of the building and was surprised to discover that on the first floor of the Inn was a full-service restaurant and bar called Bistro on 10, and ANOTHER bar and restaurant below that called The Horseshoe Lounge. (They call it a lounge but it's a gorgeous bar with live music, darts and pool tables!) All of this was a treat to discover before we even checked in to our room.

I reserved the jacuzzi suite because, well, wouldn't you? Turned out it was a pretty sweet jacuzzi and it had its own ROOM, located off of the beautifully decorated four poster bedroom.

After grabbing a quick shower and getting settled we made our plans for the rest of the day.

We wanted to explore some of the locally produced goodies and headed out to check out

September Farm Cheese

Company. We were warned that it's a bit tricky to find, so we kept our eyes peeled for signs along the way. Nestled among beautiful Amish and Mennonite farms we discovered September Farm, owned and operated by David and Roberta Rotelle and their five beautiful children. We took a tour of the farm and learned how they make all of their artisan cheeses from fresh hormone-free milk from their herd of over fifty Holsteins. We sampled ourselves silly with all the varieties of cheeses. For Valentine's Day they offer locally-made chocolates and cute little cheese balls shaped like hearts. We bought a few varieties and the heart-shaped spread because, as my beau whispered to me, "nothing says love like horseradish-cheddar."

Cheese - check. Now all we needed was some wine to go with it. We ventured down route 10 to find Kog Hill Winery. Situated across from the Windmill Family Restaurant (which actually has a huge windmill rotating out front) and next to a dollar store, this unassuming storefront looked the least like any winery I had ever seen. I didn't let the "Got Wine?" shirts in the window deter me from having my local wine experience, so in we went with our cheese in hand.

Inside we found the best wine deal of the year, \$3.00 to taste as many wines as you would like AND you can keep the glass as a souvenir. I confirmed that they said I could taste "as many" as I wanted, and since I was riding shotgun I informed them I'd be taking them up on that offer. Another bonus was that another local cheese was available for sale from Conbella Farm, an award-winning 100% Ayrshire dairy farm. We snacked away on our savory September Farm cheese along side of smokey, buttery Conbella Farm smoked cheddar cheese and I happily sampled wine after wine.

My favorite of the bunch was the semi-sweet Riesling 2006, followed by the Blue Merlot 2007 with hints of blueberry, so we got a chilled bottle to go

and headed back to the Inn to take a quick walk and relax before our dinner reservations at Bistro on 10.

The restaurant was upscale-casual and recently restored with textured stone accents. It was bustling with couples and families when we arrived downstairs. A wood-burning pizza stove centered itself as the focal spot of the restaurant, behind the long bar. Chef Chris Darmstaetter, the newly appointed chef at the restaurant, greeted us and took the time to let us know about some of his specials. Our friendly server, Cathy, filled us up on our drinks of choice; I decided on champagne for my romantic getaway while my man chose Labatt's...we were both thrilled.

Our dinner began with fresh sashimi, plated on thin slices of cucumber with a wasabi and roasted red pepper aioli, a special of the evening, which whet our appetites for the next course - a crab cocktail which we deemed our favorite dish so far in 2010. This indulgent dish was plated with gorgeous crab claws brimming with fresh crabmeat, additional generous lump crab meat, and finely julienned green and red peppers and red onion with a melt-in-your-mouth mango butter sauce. Hooray!

Next course: tender escargot drenched in a succulent garlic butter with shallots and fresh parsley. These meaty morsels were served with all the delicious drippings over crostinis to soak up each yummy bite.

Our entree was the Chef's Featured Special: venison macaroni and cheese. Presented in a cast iron skillet hot from the oven, this bubbly, cheesy casserole was the ultimate comfort food with just enough twist to make it truly unique. It was so much fun, and so tasty, with savory bits of mushroom and spinach.

We finished our dinner with their trademark dessert, "The Cookie Smash," also served in a skillet, with chocolate chip cookie dough cooked

just enough to be sorta done but still warm and melty, and topped with rich vanilla ice cream, chocolate sauce and whipped cream.

With a glass of Bog Creek Riesling in hand, I soaked my time away in the jacuzzi tub with the jets fully blasting. Had I died and gone to heaven? I had just dined on sashimi, crab cocktail, escargot, venison and chocolate chip cookies (the way I'd always secretly wanted them- gooey and delicious) and was now soaking in a hot bath with local wine in hand. Close to heaven... but still in Chester County.

We finished the evening with one of my favorite bands, Jeffery Washington. I normally catch them in downtown West Chester but was now rocking out to their soulful tunes below the restaurant at The Horseshoe Pub...Who woulda thought you could pack all of this into one fabulous day?

The next morning we dined on Belgian waffles, fresh coffee and pastries at the complimentary breakfast buffet and soon bid farewell to our romantic Valentine's escape... only 30 minutes from home.

Waynebrook Inn Bistro on 10 Horseshoe Pub

www.waynebrookinn.com
4690 Horseshoe Pike
Honey Brook, PA 19344
(610) 273-2444

September Farm Cheese

www.septemberfarmcheese.com
460 Mill Road
Honey Brook, PA 19344-9275
(610) 273-3552

Kog Hill Winery

www.koghillwinery.com
105 Twin County Road
Morgantown, PA 19543-9475
(610) 913-6609

CC CUTEST COUPLE CONTEST!

Win a romantic getaway for you and your main squeeze!

Go to dailylocal.com/cc. Deadline to enter Noon Feb. 24th, 2010. Voting takes place 2/24/ - 3/3. Winner announced in 3/10 issue.

WINE AND CHOCOLATE Penn's Woods Winery

124 Beaver Valley Road
Chadds Ford
(610) 459-0808
www.pennswoodswinery.com

Enjoy a special pairing of wine and chocolates at Penn's Woods Winery where they will be serving up sensual wines with inspired chocolate pairings. Pairings will be on February 13 and 14 from 11:00 am – 6:00 pm. For \$10.00, you will have the pleasure of sampling four pairings, including one with their new wine release (a sweet, dessert-style red wine with beautiful aromas and flavors of dark chocolate and cherries) guaranteed to make this Valentine's Day a memorable one.

Kreutz Creek

Kreutz Creek Vineyards and Winery
553 S. Guernsey Rd.
West Grove
610-869-4412

Valentine's Day Weekend, February 13 and 14, enjoy the popular chocolate

fondue with Bevan's dark chocolate and their Ruby "K" Port. Call for details.

Chaddsford Winery

632 Baltimore Pike
Chaddsford
www.chaddsford.com

Pick up your sweetie and indulge your love in decadent wine & chocolate tastings every weekend in February. Chaddsford's wine educators will lead you through a sit-down tasting of premium Chaddsford wines paired with premium gourmet chocolates from Éclat Chocolate in West Chester. \$25 per person. By reservation only at 610-388-6221, press zero.

Paradocx Vineyard

1833 Flint Hill Road
Landenberg
(610) 255-4159
www.paradocx.com

In celebration of Valentine's Day, Chester County's Paradocx Vineyard will host an exclusive wine, cheese and chocolate tasting event, coupled with

tours of the winery by their head winemaker. Cheese will be provided by September Farms of Honeybrook, PA and chocolate by Neuchatel Chocolates of Oxford, PA. \$20 in advance, \$25 at the door. Limited space available. Call (610)255-5684 for reservations or email kellie@paradocx.com

Black Walnut Winery

610-857-5566
www.blackwalnutwinery.com

Enjoy Wine & Chocolate pairings consisting of five wines and five chocolates. \$15 per person includes Black Walnut wine glass. (Regular tasting is available during this event for \$6). Call for more details.

RESTAURANT
ROCK BOTTOM
BREWERY

WINNER
OF OVER 100
PRESTIGIOUS
COMPETITIONS

At Rock Bottom we take pride in our beer & brewing process.

610-230-2730
1001 King of Prussia Plaza - King of Prussia, PA

Marijuana Defense

WHEN THE COPS GOT YOUR CROPS

Law Offices of S. Lee Ruslander. 610-696-0212

Valentine's Day

Olive Branch provides the Passionate ambiance that Valentine's Day demands. Join us with your loved one for an Elegant Evening of Exquisite Dinner, Live Romantic Music, and Champagne Bottle Service.

We will be Featuring:

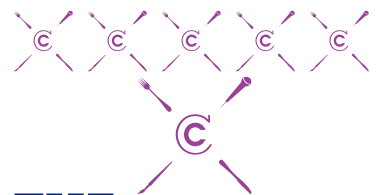
- 4 Course Prix Fixe Menu including Dessert
- Complimentary Wine and Champagne
- Premier Romantic Acoustic Artist Live "Music On Weekend"

This offer is extended from Friday February 12th-Monday February 15th. Reservations are Required

Please call or visit for more details

Olive Branch Restaurant
142 W. Gay St. (610) 431-7141

- Dine-In • Take Out
- Delivery • Curbside
- Catering/Private Events



THE IMMACULATA SYMPHONY HOSTS ANNUAL CHILDREN'S CONCERT "FAIRY TALES"

The Immaculata Symphony will present its annual Concert for Children (ages 5 and up), titled "Fairy Tales" on Sunday, February 14, at 3:00 p.m. in the Alumnae Hall Theater on the campus of Immaculata University.

Joseph Gehring will conduct the 75-minute performance. The concert provides children with up-close experience of the orchestral instruments and performers. Composer in residence, Melissa Dunphy, will bring to life the story of "Jack and the Beanstalk" in a collaboration with the Kennett Symphony Children's Chorus. This will be the world premiere of this Immaculata Symphony commissioned piece. In addition, Conductor Gehring will conduct the perennial favorite Overture to "Hansel and Gretel."

As an active performer and conductor in the area, Joseph Gehring is the assistant conductor of the Immaculata Symphony. He is also the conductor of the West Chester Community Band, the Chester County Pops Orchestra and has also conducted the Immaculata University Brass Ensemble.

Adult admission is \$10; all children enjoy free admission. Tickets are available at the door. For further information, visit our website: www.immaculatasymphony.org.

Immaculata University, a Catholic educational institution, is located 20 miles west of Philadelphia, south of the intersection of routes 30 and 352, between Paoli and Exton.

B.Y.O.B.

Wei

For fine Japanese, Chinese, Thai food & Sushi in Chester County
Something for Everyone!

Wei ASIAN CUISINE & Sushi Bar

M-F: 11a-10p
Sat: 11a-10.30p
Sun: 11.30a-9.30p

163 W. Lincoln Hwy. (Rt. 30)
Whiteland Town Center, Exton
610.363.1850

Wining About The Good Life:

STRIVING TO OVERCOME THE STIGMA



BY
PHILLIP
SILVERSTONE
SPECIAL TO
CC

I'm beginning the year very conscious of the stigma dangling from the subject of wine. Or to be more precise the misuse of alcoholic beverages by people prone to misusing anything they can get their unfortunate hands on.

But let's be honest, it's not only alcohol that is vulnerable to those of weak character in our society. The deadliest weapon in the world is a car if driven by a total imbecile. As luck would have it I've seen my fair share of those imbeciles of late. But I digress.

Brit tabloids are complaining that their TV soaps are focused too heavily on scenes set in and around the local pub, and cast members are seen interacting — in character — with a frothy pint in their hands. I think the Brits' stiff upper lip is drooping a bit, given the fact that one of the most successful comedy shows in the U.S. was never — as far as I can recall — criticized for being set in a bar called "Cheers" and the main character sat nursing a pint through-

out every week's episode.

I always get onto my soap box at the beginning of the year, when our slates are rubbed clean with the prospect of skipping merrily through the calendar safely, sensibly and maturely. To complain about TV characters spending too much time with a sociable drink in their hand is a bit too Mary Poppins for me. Socially challenged individuals spilling out of sports venues, or sports bars, intoxicated into oblivion, hurling abuse at passers by, should, in my opinion, be placed on probation and sweep the streets for at least a year until they have matured like a fine wine. But drinking socially and acting equally social while recognizing one's own limitations is a totally different matter and one we must applaud and embrace.

I am unable to talk about wine on commercial TV in the U.S because of its impact on underage viewers (according to TV station attorneys, that is.) I

am only permitted to talk about wine in Britain on cable TV for essentially the same reasons.

Wine is still a taboo subject and so long as it is a younger audience may be intrigued to discover answers to issues I may have addressed if permitted in their own way, secretively and out of sight. And that makes me very nervous and uncomfortable.

I don't have a solution to my dilemma, but I do suggest that wine lovers discuss the geographical, agricultural and social aspects of wine with their children when enjoying an evening quaff. Keep the magic of wine appreciation to yourself — they can discover that in later years — but by pouring some of the taboos (however dull) out of the bottle, perhaps the next generation won't have to deal with any dangling stigmas about wine.

Write to me with your thoughts. Cheers!

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



Downingtown has a secret...

Tommy • Dave • Joe
FOSTER BOYS
Great Pizza & Awesome Sandwiches

**"VOTED BEST HOAGIE
IN CHESTER COUNTY"**
- DAILY LOCAL NEWS

**Great Pizza & Awesome Sandwiches!
Fresh Sarcone's & Aversa Bread Daily**

VOTED BEST PIZZA IN DOWNINGTOWN

226 E. LANCASTER AVENUE * DOWNINGTOWN, PA 19335
610.269.6600 * WWW.FOSTERBOYSPIZZA.COM

JIMMY'S BBQ

**Authentic
Barbeque
Slow-Cooked
On-Site Over
Hickory and
Cherry Wood**

"Make It A Habit"

Westgate Shopping Center 309 Lancaster Ave.
Malvern, PA 19355
610-879-8805 www.JimmysBBQ.com

JENKINS ARBORETUM SHOWCASES MALVERN RESIDENT'S BOLD FABRIC ART

FEB. 10, 2010 / PAGE 14



Courtyard Inn Restaurant & Bar

ALL DAY - EVERY DAY
\$2 MILLER LITE DRAFTS

SUNDAY BRUNCH BUFFET ALL YOU CAN EAT 10-2 ONLY \$7.99 KIDS ONLY \$3.99

DRINKS
Monday Night Football - \$2 Yuengling Bottles
Flyers Special - \$2 Bud Bottles
Thursday - QUIZZO 9-11 Drink and Food Special
Saturday College Football - \$8 Rolling Rock Buckets
Eagles Specials - \$2 Coors light
Saturday & Sunday Late Night Happy Hour - Sunday Football Specials - \$2 Lagers

RESTAURANT
Monday - 25 Cent Wings & \$2 Yuengling Bottles • Tuesday - Pasta Night
Wednesday - 24 oz. Prime Rib • Thursday - All You Can Eat Crab Legs
Friday & Saturday - Chefs Special

Check Out Our Website For Coupons
www.courtyardinnrestaurantbar.com

929 S. HIGH STREET WEST CHESTER, PA • PARKWAY SHOPPING CENTER
610-436-0260 WWW.COURTYARDINNRESTAURANTBAR.COM

BY
RYAN
RICHARDS
SPECIAL
TO CC

Malvern resident Nancy Cosmos poses in front of "Kaleidoscope Rug," one of her 28 quilts on display at Jenkins Arboretum through Feb. 21.



Nancy Cosmos warmed up to quilts at a young age. Growing up in northern Minnesota, she designed her first quilt, a log-cabin one with yellow centers and rounded edges, for her bedroom in the seventh grade. She pieced it together from scrap sewing fabrics and old clothing, including polyester double knits. Her mother, Irene, helped with the design and sewing.

Cosmos took up quilting again in 1992 during a particularly cold winter. Today, however, the Malvern resident's quilts include not only traditional bedcovers but one-of-a-kind pieces reflecting her artistic expression, embodying bold colors and textures and, in some cases, visual illusion. Her quilts, including her original log-cabin quilt, are on display at Jenkins Arboretum in Devon.

Cosmos, a civil engineer by trade, is a volunteer at the gardens, and one day she brought in a carload of her quilts to show her colleagues. "The beauty of the colors and patterns just bowled us over," recalled Dr. Harold Sweetman, Jenkins' executive director. So impressed with Cosmos' artwork that arboretum officials thought her quilts should be on exhibit. "It just makes our building alive," pointed out Sweetman on Saturday at the arboretum, where Cosmos spoke to a group about quilt-making. During an interview Cosmos said that it takes anywhere from three to nine months to make a cotton quilt starting with design. Asked what inspires her creativity, she replied, "so many different things," including traditional Amish designs and scrap quilts. She is intrigued by order and chaos. In fact among her personal favorites is "Hamlet," which she describes in her catalogue as perhaps "order coalescing from disorder."

Cosmos hopes visitors will find joy in the exhibit as if "walking through a garden." In fact one quilt's impressionist design is based on a picture that Sweetman took of the arboretum in the spring.

Her quilts are for sale, by the way, except for one: the yellow log-cabin quilt with rounded edges that she made with her mom in seventh grade.

For like its soft fabric, the quilt's memories are still warm and comforting.

kooma

sushi & lounge bar
asian fusion

"Best of the Best"
Favorite New Restaurant
County Line Magazine

"Best Sushi"
Main Line Today

"Best Japanese Restaurant"
Neighborhood Choice Award
for Chester County

"Best Martini Bar"
Philadelphia Magazine

151 West Gay Street
West Chester, PA 19380
610.430.8980

Now Open...
Riverfront Wilmington • 400 Justison St.
Wilmington, DE 19801
302.543.6732

www.gokoomarestaurant.com

Happy Hour, Daily and Weekly Specials
15% off In The Biz Tuesdays!

Sorry, no reservations/call aheads accepted!



BUY FRESH BUY LOCAL

DOING IT IN THE CITY

Workshops for Urban and Suburban Age Project Startups

Backyard farmers who grow for their own use or are thinking about selling their product can learn more about six urban farm topics at Penn

State Extension's workshop. Topics include:

PERMACULTURE - preparing your soil and growing crops in tune with nature's rhythms.

TERRA PRETA or BIOCHAR - producing and using charcoal to increase yields based on pre-Columbian farming techniques.

VERMICULTURE - raising worms to recycle plant material and produce a valuable soil supplement.

FOUR HENS, NO ROOSTERS - raising poultry for eggs and meat without waking the neighbors.

NEIGHBORHOOD COMPOSTING - locating and running a composting site in your neighborhood for use in urban gardening and farming

SEASON EXTENSION - constructing and using high tunnels to extend spring and fall season crops and facilitate cultivation during warmer months. After the workshop, a field trip to area high tunnels

**Saturday
February 20, 2010**

8:30 am to 4:00 pm

Community College
of Philadelphia

SPONSORED BY
Penn State Extension
Community College
of Philadelphia
Chester County Economic Dev.
Council
Pennsylvania Association
for Sustainable Agriculture
City Parks Association

For more information and application form:

<http://philadelphia.extension.psu.edu>

click on link: FEB 20 URBAN AG WORKSHOPS

Or call: **Dennis Dozier, Penn State Extension - 215 471-2200 x 0**

a few questions with

EVAN ELIZABETH MILLER

BY
MARY
BIGHAM
WC DISH

Recently we sat down with Evan Elizabeth Miller from Buy Fresh Buy Local to talk about the Buy Fresh Buy Local Partner Program and how local area restaurants, retailers and growers can develop cooperative relationships for the buying and selling of locally grown foods.

Q: Can you tell us what exactly your new role is with Buy Fresh Buy Local?

Well, my official title is Sales & Marketing Coordinator for the Chester County chapter of Buy Fresh Buy Local. Basically, this means I oversee the sales and marketing initiatives associated with Buy Fresh Buy Local in the Southeast corner of Pennsylvania. Right now I am deployed in Chester County to oversee our Buy Fresh Buy Local Partner Program. I am really focused on developing cooperative relationships with area restaurants, retailers and growers who are committed to buying and selling locally grown foods.

Q: How did you get involved with Buy Fresh Buy Local?

I grew up on a family farm in Elverston so farming is in my blood. Professionally, I've worked in the hospitality industry so my involvement with this program was a natural fit for me.

Q: How does the Buy Fresh Buy Local Partner Program work exactly?

Buy Fresh Buy Local is a nationwide marketing and consumer education program that exists with the purpose of allowing consumers to easily find, appreciate and purchase local foods. In Pennsylvania, Buy Fresh Buy Local is supported by the Pennsylvania Association for Sustainable Agriculture (PASA). PASA staff and volunteers coordinate various Buy Fresh Buy Local events throughout the state and work to expand consumer awareness of the program on behalf of the national Buy Fresh Buy Local organization. The local PASA

office is located in Exton, PA in the Chester County Economic Development Building.

The Buy Fresh Buy Local Partner Program is a benefit local businesses and growers can invest in that allows them the use of Buy Fresh Buy Local branding. Some of the other benefits of becoming a Buy Fresh Buy Local Partner include expanded profiles on the buylocalpa.org website, start-up Buy Fresh Buy Local marketing and promotional materials and features in our e-newsletter. It's also a great way for our partner growers to develop strong and sustainable business partnerships with our partner buyers. If a Chester County buyer or grower is interested in becoming a partner member, they can visit our website at www.buylocalpa.org or send me an e-mail at evan@pasafarming.org.

Q: How can restaurants and the producers get involved?

Businesses who are committed to buying and selling locally can become Partner members and help spread the word about the important work they are doing. If a business is interested in finding local foods to purchase, they can certainly reach out to me or check out the PA Buy Fresh Buy Local website.

Q: What can the readers of CC do to help?

Realize that as consumers they have the ultimate influence over how we all do business. Choosing to buy locally is a choice to support local businesses and allow our local communities to thrive. CC readers can utilize buylocalpa.org to find new places to enjoy and appreciate the bounty of Chester County. It is my hope that they will find fulfillment in new experiences and satisfaction in knowing they've chosen food that is healthy for the body, natural environment and local economy! They might even make a new friend in their local cheese maker or apple grower!

Q: What are some of the benefits of the restaurants being involved in this program?

The food is the freshest possible and as a result, extremely delicious! Plus, there's a great deal of confidence in the quality of the ingredients when the chef knows the farmer who raises the food. People want to feel good about what they are buying, it's as simple as that. Buy Fresh Buy Local Partners are given the tools to allow consumers to easily identify them as part of that feel good, honest relationship that so many people are looking for. Market testing has proven that "Local" and "Fresh" are at the top of the list with respect to consumer awareness. Due to the highly competitive nature of the industry, Restaurants are acutely aware of the

power of the consumer. To be associated with a program so high in consumer awareness can only benefit them.

Q: How can people get in touch with you to help spread the word about this program?

Folks interested in becoming Chester County Buy Fresh Buy Local Partners can send me an e-mail at evan@pasafarming.org. If you'd like more information on Buy Fresh Buy Local farmers markets and events across Southeastern PA, contact Denise Sheehan at denise@pasafarming.org. For more information on the Pennsylvania Association for Sustainable Agriculture, visit www.pasafarming.org.

Longwood Family RESTAURANT

(Formerly HUGO'S)

Across The Street From Longwood Gardens

Have your next party here

**Huge Heated Deck
Seats up to 80 people**

**Private Banquet Room
Seats up to 50 people**

**There is NO Room Charge
with Meal purchase per person**

Call today to book your next party here

B.Y.O.B

Open 7 Days 6:00 AM till 10:00 PM

938 East Baltimore Pike Kennett Square Pa 19348
Tel: 610-388-1144 Fax: 610-388-1140

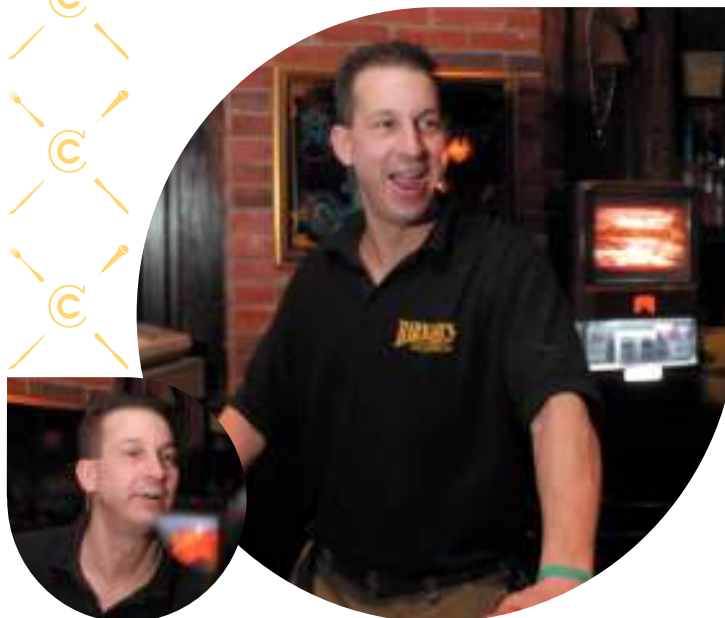
Coupon And Full Menu Online at

www.longwoodfamilyrestaurant.com

BAR TENDER

DREW SHIOMOS

of Barnaby's West Chester



People always ask me why I am a life long bartender. My answer has always been I love what I do, who I meet and how I affect them. Through the many years that I have been apart of the Barnaby's bartending team I have had the chance to challenge and teach the next generation of bartenders. Throughout my lifetime I have been known as a coach, a big brother and a friend to many different people. I have coached youth basketball and high school basketball and through these opportunities I have been able to use the knowledge that has been shared from the older generation of coaches and channel it into training the new bartenders here at Barnaby's. I love working with the younger bartenders, their energy and excitement of doing this job reinforces and reminds me why I do it - I love it. Throughout my life experiences I have had the opportunity to reinstate my love for basketball while working with the coaches of West Chester University Basketball programs. Coach Damien and Coach Deirdre have been fantastic to work with, connecting the Barnaby's love of Community and support of local athletics to the great programs at the University that have developed a link between a bartender and the alumni that has become part of the Barnaby's family. While working here at Barnaby's as a bartender I have had the opportunity to celebrate the wins and commiserate the losses with the true fans that are apart of that fantastic basketball community. As I continue to grow in the West Chester community and develop my ties deeper into the West Chester Athletic department and the Barnaby's family, I look forward to meeting many more people, creating more friends and extending my West Chester family which has always included my regulars, co workers and the future alumni of West Chester University. Come visit me at Barnaby's and see for yourself!

MOONFLOWER

Since 1992
COME IN and "excite all of your senses"
at West Chester's most
alternative & unique boutique!

A vast array of "one of a kind" products including.....

- Hip clothing, bags & accessories
- Jewelry galore
- Incense/Oils/Candles
- Tapestries/Blankets
- Eclectic home/Dorm decor
- Hemp products
- Grateful Dead, Bob Marley & '60's memorabilia
- Tie dyes and cool T-shirts
- Handblown glass & local artwork
- Tobacco accessories
- Groovy gifts & gift certificates available

130 West Gay Street
West Chester, PA 19380
610-431-6607
www.moonflowershop.com

*(A portion of our proceeds go to environmental and pro-peace charities!)

All major credit cards accepted
Open 7 days a week
10% off with student ID

MOONFLOWER SPEC
0546409

EXTON BEVERAGE COMPANY

Chester County's
Premier Beer Store

OPEN 7 DAYS A WEEK
Mon.-Thurs. 9-9
Fri. & Sat. 9-10
Sun. 12-5

!!GIGANTIC SELECTION !!

Imports • Micros
Domestics • Kegs
Lottery • Cigars • Soda

Specialized 1/6 Keg Inventory!!

www.extonbeverage.com 610-363-7020
310 E. Lincoln Highway, Exton, PA 19341

0546457

Wasabi

Chinese & Japanese Restaurant

BYOB




15% OFF
Of Your Total Check

* Expiration Date: Feb. 2/15/2010
* Eat In Only (Except major holidays)
* Cannot be combined with any other offers
* Please present coupon when ordering
* One coupon per table

FREE Drawing Fortune Box
With Any One Entree Purchase
Valid Monday, Tuesday and Wednesday

* Eat In Only (Except major holidays)
* Cannot be combined with any other offers
* Please present coupon when ordering
* One coupon per table

Student Discount 10% OFF
With Any One Entree Purchase
Valid Monday, Tuesday and Wednesday

* Eat In Only (Except major holidays)
* Cannot be combined with any other offers
* Please present coupon when ordering
* One coupon per table

686 Downingtown Pike (Bradford Palza -Near Giant) West Chester, PA 19380 Tel: 610-738-8878 610-738-8879

0546469



BC/WC:



Back in Black [Yellow & Red]

I can tell you, there is nothing like a good strong brew (or 30!) on a cold, blustery, blizzard day. And that's just what I, and a host of other intrepid beer lovers, got at Iron Hill Brewery's "Belgium Comes to West Chester" event.

I left my house, waded through knee-deep snow to go to this event, all the while thinking to myself, "This is crazy, this is crazy." Apparently I'm not the only crazy beer drinker in West Chester, because Iron Hill was packed! Who wouldn't be driven out of their house by the beer offerings on tap, plus a little cabin fever?

A host of breweries joined Iron Hill for their homage to Belgian ales. Along with numerous Iron Hill locations contributing their finest concoctions, the event included some of the crème-de-la-crème of the beer biz- Devil's Backbone, Dogfish Head, Earth Bread & Brewery, Flying Fish, Ithaca, Manayunk, McKenzie's, Nodding Head, Rock Bottom, Sly Fox, Stewart's, Stoudt's, Triumph, Troeg's, Weyerbacher & Yards.

One of the things that got me excited about this event was the sheer variety and creativity that I knew awaited me. Besides the US, where we offer every kind of beer style imaginable, Belgium (at least in my estimation) boasts the most diverse range of beers. The small, monk-dominated brewing

country predominantly produces strong, flavorful ales, but you can also find anything from lagers to hoppy ales as well. This event had all of those styles and then some! There were too many beers on tap to give you a complete run down, so here are some of my personal highlights.

Devil's Backbone

5 Apostles Belgian Blonde Ale:

This was the first beer I got in my cold, cold hands and it warmed me right up. This beer had a wonderful banana/clove aroma; before I even got it to my lips I knew I was going to like it. It reminded me of all the things I love about Belgian ales - strong scent, complex flavor and spicy/fruity finish that just leaves your tongue wanting more!

Earth Bread & Brewery St. Eve Trappist-style Pale Ale:

Watch out for the funk on this beer! I loved the dry, funky bite that it gave as it hit my palate. One of the hallmarks of many Belgian brewers is their use of wild yeasts that can create some amazing, albeit, seriously

funky flavors. Earth Bread & Brewery tapped into this tradition for this flavorful pale ale, dialing in funk and a nice bite of hops to create a very exciting brew.

Iron Hill Lancaster Oak Quad:

This beer blew me away. It had one of the most complex flavor profiles I've ever come across. Every sip gave me something completely different. Quads are, by themselves, complex beers, but IH Lancaster taps into something interesting by aging this beer in oak wine barrels. It had a dried fruit/nutty/oaky/plum/oaky-again flavor that morphed with every sip. It's probably best that I didn't get more than a sample, because I probably would have had to drink pint after pint just trying to pin-point flavors - and at 12.5% abv I would most likely have ended up passed out in a snow drift!

Flying Fish Brewery Exit 4:

I have to be completely honest, I've never gotten really excited about a Flying Fish beer before, but Exit 4 floored me. I'm a hops fan and this beer delivered for me! It's a great twist on traditional Belgian styling with an amazing hop aroma and bite. Exit 4 is a terrific combination of what makes both Belgium and the US great beer coun-

tries. The citrus hop aroma is very pleasing, the flavor a great blend of the spicy/fruity finish you expect from a Belgian ale; then it gives you a pop of bite at the end but finishes clean, with not much aftertaste. It was a joy to drink and probably my favorite beer at the event.

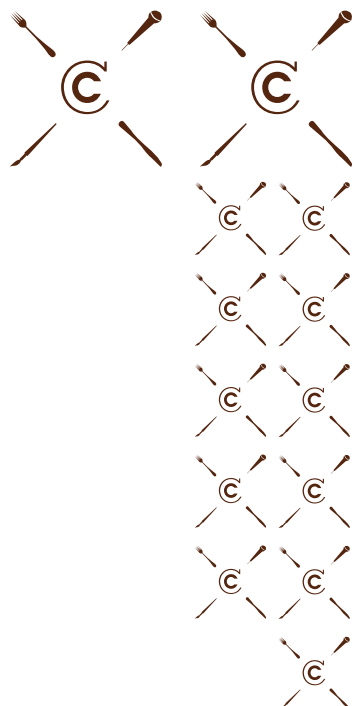
I'm sorry to say I did not get to try all of the brews on tap. To anyone who missed the event this year, I highly recommend braving the snow and attending next year. The variety and creativity of the brewers who contributed makes me thankful that I live in this country and only four blocks from an Iron Hill! We are very lucky to have so many talented brewers around, who are free to use techniques from all over the world to bring us beer-lovers concoctions that often exceed our wildest dreams! Remember to keep trying new beers because our brewers will not stop brewing new beers. As the Czech proverb goes, "A fine beer may be judged with one sip, but it's better to be thoroughly sure."

Prost!

For video of this event, visit dailylocal.com



Chicago City Limits Entertains at West Chester University



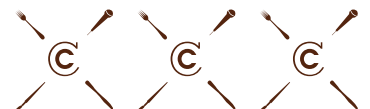
WEST CHESTER, – The Chicago City Limits comedians improvise everything from mini-musicals to game shows so be prepared for anything comic when the troupe of 15 actors visits West Chester University on Saturday, Feb. 13. The national touring company takes the stage at the Madeleine Wing Adler Theatre in the Performing Arts Center at 7:30 p.m. Tickets are \$20, \$15 for senior citizens and students.

Chicago City Limits is New York City's longest-running Off-Broadway show. The group established their own theater in 1980 and has since performed in a continuous run that has surpassed 10,000 performances. The group earned the 2009 Manhattan Association of Cabarets and Clubs Award for best comedy/improv group and also received a recognition of excellence award from Zagat Night Life.

WYNC-TV calls Chicago City Limits, which has performed at more than 2,000 venues, "the best in improvisational comedy! This intelligent bunch of comedic nuts will have you rolling in the aisles."

Tickets are available at the SSI Service Center located on the lower level of Sykes Student Union on West Rosedale Ave. Call 610-436-2266 or visit www.westchesteruniversityculturalaffairs.ticketleap.com.

Accommodations for individuals with disabilities are available on request by calling 610-436-3500. Please make requests known as soon as possible to allow time to make the necessary arrangements.



Get In the
WBCA
PinkZone
formerly known as the WBCA's "Think Pink"

15 South High Street West Chester
610-696-1400
www.barnabyswestchester.com

Join us in the fight against breast cancer
We encourage everyone to wear pink!

Saturday, February 13, 2010
1:00 PM (W) & 3:00 PM (M)
West Chester vs. Bloomsburg

Sponsored by:

"WHERE GOOD SPORTS COME TO EAT"

COME BACK TO BARNABY'S AFTER THE GAMES! DELICIOUS VALENTINE CHEF SPECIALS FEATURED ALL WEEKEND

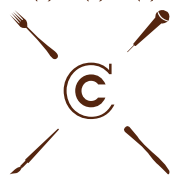
JOIN US ON VALENTINE'S DAY AND RECEIVE A COMPLIMENTARY BOTTLE OF WINE WITH THE PURCHASE OF TWO ENTREES

0547469

INEBRIATED BY ART



BY
JAMES
LEE
BURK



I QUIT! CONT'D

I have not inserted a cigarette any orifice on my body, 28 days into the New Year. I have been trying to maintain my resolutions which were to stop smoking, exercise more and generally be healthier, and of course, mass proliferation of my art into society.

So far I have managed to do at least 25 pushups, used the ab machine once and thanks to my friend Doug W., recently started a business relationship with Saxby's Coffee, allowing me to present my art at their Paoli shop and also 30th St Station in Philadelphia. So please come check it out.

For all those interested I will be painting live in Chadds Ford in the 2nd Annual Plein Air in the Brandywine Valley art show hosted by the Chadds Ford Historical Society. There will be a Wine and Cheese tasting with the Artists on Feb. 27th and 28th.

Artwork from 40 different artists all painted that day will be present. Please RSVP for this event. Attendance is free. Call the Society at 610-388-7376. And mention my name.

So all seriousness aside, stopping smoking sucks. It's a little harder than I thought but also mentally easier than I figured it would be, go figure.

Now on a brighter note, since I work at a bar I still stink of smoke without any of the healthy benefits that come from the smoking of a cigarette.

So in retrospect as I look back at the advent of the New Year, I have started the New Year with a bang -- thank you Erin I love you, and hope to maintain the pace of resolutionings yup that was a made up word. So I hope that you in your quest for main-

taining an even keel on resolutions for the New Year are successful in all your endeavoring.

For all the people that think it's funny to ask me if I want a smoke, not really that funny, a little bit, but not really. And to whomever it was that broke all the Golden Tee records at Jitters -- Bravo.

The past few weeks, being a story of two seasons freezing cold one day and warm and balmy the next, but with geese flying back from warm foreign destinations dive bombing their plunder from distant shores upon my windshield reminding me of the soon to be coming end to this sterile, cold, environment back to the steaming warm flatulence of local livestock with smells reminding me of the cycle of life.

So starts a new season of eating and drinking and enjoying all the local flora and fauna, so as the days start to get nicer and the waistline a little thicker like the rings of some majestic tree, I look forward to all the challenges that the new year brings.

To everyone who is starting on new projects or starting new lives like my good friends Jin and Ryan, good luck in all your aspirations, take each day as it comes, remember all your stupidity and every success and just remember at the end of everything, just sitting and eating and having drinks with the ones that you love are as important as all the accomplishments that go on in your day.

-- James Lee Burk



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

FEB. 10, 2010 / PAGE 19

BY:
MARY
BIGHAM
WC DISH



THE GIRL:

SHANNON

AGE: 30

JOB: Hair Designer

HOBBIES: Skiing, golf, going to the beach, socializing, pottery



THE GUY:

MATT

AGE: 31

JOB: Fundraiser

HOBBIES: Reading, outdoor sports, going to Phish shows

Follow this couple on a romantic date where he asks the big question!

THE RESTAURANT:

The Olive Branch

142 West Gay Street
West Chester, PA
610-431-7141

THE BED & BREAKFAST:

Faunbrook Bed & Breakfast

699 West Rosedale Ave.,
West Chester, PA 19382
www.faunbrook.com

THEIR STORY:

This couple has been dating for four years. Matt had originally picked up an engagement ring in December, and the day he picked it up he was so nervous that he forgot to make the moment special. In an effort to give his bride-to-be the romantic engagement she deserved, he contacted CC to help create a special evening. Here's what happened...

FIRST IMPRESSIONS?

• **MATT:** Shannon was looking beautiful, even if her earrings didn't match! She likes surprises, so I tried to keep the details a secret. With everything we had planned, I knew we were looking forward to a wonderful night. She did have a pretty nice pouf going on with her hair, so I had to make a couple Snooki jokes.

• **SHANNON:** Having read previous He Said, She Said's, I knew we were in for a great evening. I had to work late, but when I came in and saw the beautiful roses from Kati Mac Floral Designs, I knew Matt had a special night planned for us.

THE DATE:

• **MATT:** We had met in West Chester and have spent many nights enjoying the town, so I thought it would be nice to try out a couple of places that we had not been to before.

I wanted the date to start from the minute she got home from work, so I had the flowers set up and a glass of wine waiting for her when she walked in the door. Dinner was set for The Olive Branch, followed by a special night get-away at Faunbrook Bed and Breakfast.

• **SHANNON:** I thought I was going to have a nice dinner out with my honey, but it certainly turned out to be much more than that.

THE CONVERSATION:

• **MATT:** We talked about how we first met, and I reminded Shannon that our first "date" was running into each other at a breakfast spot down the street the morning after we met. The conversation was great, and we always laugh when we are together, so that was best part.

• **SHANNON:** We laughed at how we first met on a typical Saturday night in a West Chester bar. Of course, it is still in question about who picked up whom.

THE RESTAURANT:

• **MATT:** We had been to The Olive Branch for breakfast, but this was the first time for dinner. I had walked by many times and always thought their menu sounded different and unique for West Chester. The whole restaurant had a great romantic vibe. It is the perfect place for a special date.

• **SHANNON:** It such a nice escape from the bar scene; very modern, upscale and sophisticated. The dinnerware was unique and fresh.

DRINKS:

• **MATT:** I had a nice 2007 Oregon Pinot Noir and a 2008 New Zealand Sauvignon Blanc. Going to a tapas restaurant, we had to have red and white.

• **SHANNON:** Matt brought a lovely white and a red wine. I had a "mocktail" with a complimentary shot of vodka, but I think it was actually two shots! I had the plumtini and the

presentation was very cool.

THE SERVICE:

• **MATT:** They really could not have been nicer. Marie, the owner, was so nice. It was clear that she truly cares not just about the food and the ambiance, but also that her customers have an incredible time.

• **SHANNON:** Marie, who is the owner, was our server. She made sure we were comfortable and had our wines open quickly, but she was also very accommodating because I am a very slow eater and she never made me feel rushed. And one of the other servers saw me scraping the bottom of my lobster bisque bowl and even politely offered to bring more from the back. The soup was amazing!

THE FOOD:

• **MATT:** It would be difficult to pick out my favorite course. Everything that came out was fantastic. I love lobster bisque and Marie's was amazing. The consistency was just right, not overly creamy and it had big chunks of lobster in it. The short rib was another stand out. Marie told us she braises it all day and it showed. It was fall-off-the-bone tender and had great flavor.

• **SHANNON:** We are both pretty adventurous when it comes to eating, so we decided to do the chef's tasting that Marie recommended - but really I just didn't want to have to choose because everything from the tuna au poivre to the seared duck sounded pleasing. We made one request, her Foie Gras with cherry port reduction and truffle butter, and that was outstanding. But I do plan on going back to try the tuna and duck.

THE FLOWERS:

• **MATT:** The flowers really came out beautifully. Kati has a great eye for design and put together a special bouquet for us. It was certainly a Valentine's Day-inspired design.

• **SHANNON:** I particularly loved

the baby pink roses. The flowers had a certain flair that made them stand out from your usual bouquets. I'm looking at them right now!

THE BED AND BREAKFAST:

• **MATT:** I stopped by earlier in the day and Lori, the owner, showed me around and let me pick the room we would be staying in. I love places that have a history to them, and Faunbrook certainly has that charm and more. When I saw the room, I knew Shannon would love it.

• **SHANNON:** We walked into the room, and it was so nice I thought we were in the wrong room! After Matt assured me we were not, I looked around and could not believe how gorgeous it was. Very romantic. There was a giant soaking tub that I couldn't wait to jump in to! The next morning, Lori had a delicious breakfast waiting for us.

THE ENGAGEMENT:

• **MATT:** Well, I don't want to spill all the details, but we did have a nice conversation about how much we meant to each other, reminiscing about great moments in our relationship - and the proposal kind of came out organically, even though I had been planning it for awhile.

• **SHANNON:** We were in the room at Faunbrook, sharing a little bit of dessert, when he took my hand and asked me to marry him. Everything happened just as I imagined.

WAS IT A MATCH?

• **MATT:** She did say yes, and I certainly hope it's a match, or I'm out the cost of one engagement ring!

• **SHANNON:** Of course I said yes! Matt is the most perfect man and everything I could ever want in a husband.

WAS THERE A KISS?

• **MATT:** There was a little smooching. We will leave it at that.

• **SHANNON:** A lady never tells.

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.



THE COMPANY BAND

The Company Band



WELCOME TO CC'S COMPACT DISC REVIEWS. EACH WEEK, OR MORE LIKE WHEN WE CAN, WE WILL GLADLY TELL YOU WHAT WE THINK OF YOUR MUSIC. WE'D LIKE TO DO LOCAL/REGIONAL BAND'S RELEASES AND WILL DO NATIONAL RELEASES IF NEED BE. SO IF YOU WANT TO BE SUBJECT-ED TO THIS, SEND YOUR STUFF ON IN. CONTACT INFO IS BELOW.

And just to warn you up front, we are all music snobs. There might be a more colorful way to write that, but those words won't get published. Your opinion generating ass@#%es are: Fletcher Munson, Johnny Underpants and Jimmy Chips. Each one is a force to be reckoned with, so if you recognize any of us and see any of us on the streets and wish to challenge our opinions -- you've been warned.

Unlike other reviews, ours don't get stars. Only elementary school teachers use stars. We use drinks, a 30 drink scale to be precise -- a total of a 20 possible beers and Mr. Munson, who only drinks chardonnay, uses, well, chardonnay, and adds 10 more drinks to the mix.

This week we listened to
The Company Band's self-titled recent release

The Company Band is comprised of Jess Margera, as well as members of Clutch, Fireball Ministry and Fu Manchu. To hear what Jess has to say, check out the interview with him in this issue.

FLETCHER MUNSON:

The Company Band has been described as a rock super group consisting of members of Clutch, CKY, Fireball Ministry and Fu Manchu. Hmmmm. Super group? Is Dave Grohl involved? Lemmy? I'd even accept one of the moldy old members of Foreigner. But these guys? Super group?

Okay, okay, so no matter what kind of group they are, the album itself is pretty super. This definitely falls under the rock, or stoner rock category, with most songs being mid-tempo, with big, riffing guitars and steady bombastic drumming.

A few songs step up the tempo and are a nice breath of fresh air. As a matter of fact, this whole record is a breath of fresh air among this genre. Although I am not a huge listener of "stoner rock," I do like Clutch and I think I have a Fu Manchu record somewhere, but what this band does that most of the above mentioned misses the mark on, is accessibility.

This record is groovy and bluesy. This would probably appeal to a much

wider audience than the members of other bands. The vocals really make the record. Great lyrics and song titles accompany melodies that contain catchy hooks that borderline on poppy, although it's still a heavy record.

7 Chardonnays

JOHNNY UNDERPANTS:

I tend to be a fan of super technical music. Whether it is mathematically, lyrically or instrumentally technical, I want to have to think and listen hard to pick up all of the subtle details and nuances of a song. That being said, The Company Band is in no way this type of band. What they are however is a good solid rock band. What I would classify as a "workhorse" type band reminiscent of greats like P.W. Long's Reelfoot and Mule and locally, Backwoods Payback.

While I've stated my preferences clearly, there's still room in my heart for straight up power rock. You're not going to get any crazy time signatures or mind blowing riffs and philosophies from these guys. What you do get is very strong solid vocals and well thought out lyrics supported by driving powerful rhythms and guitars.

Bands that play the super technical stuff that I like can sometimes get away with being sloppy. More simple straight forward bands like this can't, and these guys are spot on tight!

I often measure an album by whether I can't wait till it's over. I was pleasantly surprised when I realized that I was halfway through the disc the second time around and didn't want to eject it. Another good way to test an album is if it makes you want to see the band live. I do. Bottom line, if you get a chance to pick this one up, do it! I also imagine they'd be worth seeing live but that's pure speculation and fodder for a different review.

7 Beers

JIMMY CHIPS:

The Company Band super group that good ole' Fletch is referring to is funny, kind of like a victimless crime. It's on a Wikipedia page so odds are neither the band nor anyone involved with it described themselves as a super group. Or at least I hope not cause I think you have to have a member of Led Zeppelin or The Who in your band to be described as a super group. Thank you Them Crooked Vultures for setting that bar high.

But this isn't about that nonsense. This is about The Company Band nonsense. We've been doing these reviews on and off and each time we get a CD I really hope we get one that I'll like. It hadn't happened yet so I didn't assume this would be any different. But I was wrong. I wanted to not like this (I had read the Wikipedia page) but damn it I liked it.

I like quirky and shoe gaze rock. Things that are heavier or "stoner rock" aren't my thing. I thought I'll listen to the first few songs, not like it and have to force my way through it. But it grabbed me from the beginning and I listened to the whole damn thing. And then again.

It's bluesy. It's tight. There is singing, not screaming. A strong voice goes so much further than an annoying screech. And Neil, from Clutch, has it down. So thanks Neil.

Great music, great lyrics, great song titles like "Love Means Never Having To Say Your Sorry" will keep this record in my car for quite some time.

7 Beers

Out of a possible 30 drinks, this record gets **14 beers** and **7 chardonnays** (Fletcher keeps it classy) so 21 in total. It's worth it.

⊕⊕⊕⊕ ⊕⊕⊕⊕

If you really want to be subjected to this, send your CDs to Justin and he will try to pass them on to your local "critics":

The Daily Local News
c/o Justin McAneny
250 North Bradford Ave.
West Chester Pa. 19382

⊕⊕⊕⊕ ⊕⊕⊕⊕

9 CONCERTS

FEB. 10, 2010 /PAGE 21

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

THE WACHOVIA CENTER, Philadelphia: John Mayer with Michael Franti and Spearhead (Feb. 21, 8 p.m., \$51 and \$76); Muse with Silversun Pickups (March 2, 7 p.m., \$35 to \$59.50); Michael Buble with Naturally Seven (March 16, 8 p.m., sold out); Taylor Swift (March 18 and 19, 7 p.m., \$25 to \$69.50); Carole King and James Taylor (June 10, 7:30 p.m., \$39.50 to \$125).

SUSQUEHANNA BANK CENTER IN-DOOR THEATER, Camden, N.J.: Praise 103.9 Concert with Donald Lawrence, Marvin Sapp, Smokey Norful and others (March 14, 5 p.m., \$35 and \$50); Slayer, Megadeth and Testament (Aug. 15, 7 p.m.).

THE KIMMEL CENTER, 260 S. Broad St., Philadelphia: McCoy Tyner with Joe Lovano (Feb. 19, 8 p.m., \$26 to \$64); John Prine (Feb. 19, 8 p.m., \$45); the Pink Floyd Experience (Feb. 23, 8 p.m., \$35). Visit www.kimmelcenter.org or call 215-893-1999.

THE TOWER THEATER, Upper Darby: Selena Gomez (Feb. 14, 6 p.m., \$35 to \$135); Tegan and Sara with Holly Miranda and Steel Train (Feb. 16, 8 p.m., \$35); Alice in Chains (March 13, 8 p.m., \$40); Norah Jones (April 3, 8 p.m., \$43 to \$63); Chelsea Handler (April 17, 8 p.m.,

\$55 to \$85).

THEATER OF THE LIVING ARTS, 334 South St., Philadelphia: Murder City Devils with Feral Children (Feb. 12, 9 p.m. and midnight, \$20); Rebellion with Soja and Zion-I (Feb. 13, 8 p.m., \$17); Kings of Convenience with Franklin for Short (Feb. 17, 8 p.m., \$22); Citizen Cope (Feb. 18, 19 and 20, 9 p.m., \$27.50); Twiztid with Blaze, Kung Fu Vampire and 7th Layer (Feb. 26, 9 p.m., \$20); Cage the Elephant with As Tall As Lions and Morning Teleportation (Feb. 27, 9 p.m., \$15).

THE ELECTRIC FACTORY, Philadelphia: Trey Anastasio and Classic TAB (Feb. 11, 8 p.m., \$39.50); Chevelle with Sick Puppies and Janus (Feb. 12, 8:30 p.m., \$27.50); New Found Glory with Saves The Day, Hellogoodbye and Fireworks (Feb. 17, 7:30 p.m., \$23.50).

THE KESWICK THEATRE, Easton Road and Keswick Avenue, Glenside (215-572-7650 or www.keswicktheatre.com): Angie Stone with Leela James (Feb. 10, 8 p.m., \$37.50); Kathleen Madigan (Feb. 13, 8 p.m., \$22.50 and \$27.50); Charlie Thomas' Drifters, Earl "Speedo" Carroll and the Cadillac, The Marcells, La La Brooks, Johnny Farina and Charlie Gracie (Feb. 14, 7 p.m., \$42.50 and \$52.50); George Clinton and Par-

liament/Funkadelic (Feb. 20, 8 p.m., \$29 to \$45).

THE NOTE, 142 E. Market St., West Chester (800-594-8499 or www.thenote.tickets.music-today.com): Green River Ordinance with Sleeperstar and Find Vienna (Feb. 11, 8 p.m., \$10); Madball with The Mongoloids and Naysayer (Feb. 12, 5:30 p.m., \$13); Sherbs with McReady-Rocks (Feb. 12, 10:30 p.m., \$8); The Movement (Feb. 13, 9 p.m., \$10); Mercy Mercedes with The Goodnight Anthem (Feb. 16, 7 p.m., \$10); The Soundtrack of Our Lives (Feb. 17, 8 p.m., \$17); The Alligator Zydeco Band (Feb. 18, 8 p.m., \$10); Crime in Stereo with Balance and Composure and The Menzingers (Feb. 25, 8 p.m., \$10).

THE AMERICAN MUSIC THEATRE, 2425 Lincoln Highway East, Lancaster (717-397-7700 or www.AMTshows.com): Phil Vassar

(Feb. 10, 8 p.m., \$45); Michael Amante (Feb. 12, 8 p.m., \$32).

THE GRAND OPERA HOUSE AND THE BABY GRAND, 818 Market St., Wilmington, Del. (302-652-5577 or www.ticketsatthegrand.org): Ultimate Doo Wop Show (Feb. 20, 8 p.m., \$37 to \$57); Arlo Guthrie's "The Guthrie Family Rides Again" (Feb. 23, 8 p.m.); Bela Fleck and The Africa Project (Feb. 24, 8 p.m.); The Pink Floyd Experience (Feb. 27, 8 p.m.); Ray Davies (March 3, 8 p.m., \$30 to \$49.50).

NORTHERN HARMONY THE COATESVILLE CULTURAL SOCIETY, 143 E. Lincoln Highway, Coatesville (610-384-1790), presents the Northern Harmony World Music Choir on Feb. 9 at 7:30 p.m. The Vermont-based ensemble will present music from around the world. Tickets are \$12 (\$10 for students and seniors). Visit www.villageharmony.org for more information.

JAZZ VESPERS

CALVARY LUTHERAN CHURCH, 730 S. New St., West Chester (610-696-2475), presents a Jazz Vespers concert on Feb. 14 at 5 p.m. featuring guest vocalist Annie Sciolla. Also performing will be Grant MacAvoy (drums), Bob Carl (bass) and Jim Sullivan (piano). Refreshments will follow the service.



THEATRE

WCU VISITING ARTISTS

WEST CHESTER UNIVERSITY presents the following visiting artist events this season: comedy and improvisation by Chicago City Limits (Feb. 13, 7:30 p.m., \$20 and \$15, Madeleine Wing Adler Theatre); Beatles music with the audience picking the set list by Yesterday and Today (Feb. 26, 7:30 p.m., \$10 and \$15, Emille K. Asplundh Concert Hall). Call 610-436-2266 or visit www.wcupa.edu/vas.

DUPONT THEATRE SEASON

THE DUPONT THEATRE, WILMINGTON, Del. (800-338-0881 or www.DupontTheatre.com), presents the following shows this season: "Hairspray" (Feb. 19 to 21, \$60 to \$75); "A Chorus Line" (March 2 to 7, tickets start at \$55); "The 39 Steps" (April 6 to 11); "Xanadu" (May 4 to 9). Call or visit online for tickets.

DELAWARE THEATRE COMPANY SEASON

THE DELAWARE THEATRE COMPANY, 200 Water St., Wilmington, Del. (302-594-1100 or www.delawaretheatre.org), presents the following shows: Aaron Posner's "My Name is Asher Lev" (Feb. 10 to 28); "10 Months: The Wilmington Voices Project" (March 17 to April 4); the comedy "The Fooey" (April 28 to May 16). Tickets are \$35 to \$49 (discounts available for students and seniors). Matinees and evening shows scheduled.

BROADWAY SERIES

THE KIMMEL CENTER BROADWAY SERIES will feature touring shows staged at the Academy of Music, Merriam Theater and Forest Theatre. The Broadway Series includes: "The Music of Andrew Lloyd Webber" (Feb. 9 to 14, \$20 to \$80); "Annie" (Feb. 26 to 28, \$20 to \$70); "Groovaloo: The Hip Hop Experience" (March 8 to 14, \$25 to \$60); "Disney's The Lion King" (March 23 to April 24 - tickets start at \$23); "August: Osage County" (April 27 to May 2); Michael Flatley's "Lord of the Dance" (May 14 to 16, \$20 to \$70); "Avenue Q" (June 18 to 20); "Dreamgirls" (June 22 to 27). Visit www.kimmelcenter.org or call 215-893-1999.

ARDEN SEASON

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

WILMA SEASON

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

NIGHTLIFE

THE BLARNEY STONE, West Chester Pike, West Chester (610-436-5222), "Name That Tune" with DJ Tony on Tuesday. Poker on Wednesday (sign-up at 7:30 p.m.). Quizzo on Thursday. Live bands on weekends from 9:30 p.m. to 2 a.m. (\$3 cover).

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

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.

HILLTOP CRABHOUSE RESTAURANT, 8980 Gap Newport Pike, Toughkenamon (610-268-2766), Call for updated schedule.

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

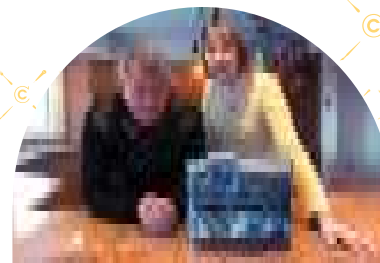
MCKENZIE BREW HOUSE, 451 Wilmington-West Chester Pike (Route 202) (610-361-9800 or www.mckenziebrewhouse.com), Poker and Quizzo on Mondays, Bar Bingo on Tuesdays, Music Match and poker on Wednesdays, karaoke on Thursdays. Live music on Saturdays at 10 p.m.

SPENCE CAFE, 29 E. Gay St., West Chester (610-738-8844 or www.spencecaferestaurant.com), Jazz Thursdays feature Glenn Ferracone with guests. Fridays feature blues bands. Saturdays feature jazz or blues. Music begins at 10 p.m.

STEEL CITY COFFEE HOUSE, 203 Bridge St., Phoenixville (610-933-4043 or www.steelcity-coffeehouse.com), Entertainment Emerging Talent Contest: Spoken Word Competition (Feb. 10, 7 p.m., free).

Local Authors of COOKBOOK

FEB. 10, 2010 / PAGE 22



Roger and Ella Morris of London Britain still derive great pleasure from knowing that, under many a 2009 Christmas tree, their “Brandywine Book of Food” lay wrapped and ready to be opened and enjoyed by its recipients.

Chester County food, wine and travel writer Roger Morris teamed up with wife Ella, a photographer and watercolorist, and pastry chef Cathleen Ryan to write and take photos for the 160-page book.

It's now available at more than 20 local outlets as well as from Barnes & Noble in Wilmington and from the couple themselves.

The book is a sumptuous full-color tome that celebrates the restaurants, chefs, farmers, wine growers and food merchants of the Brandywine Valley. It's packed with 75 recipes, more than 180 photos and numerous stories about the region's rich culinary and cultural heritage.

Inspiration for the book came from every member of the trio.

Having written about local gustatory matters for the last decade, Roger Morris realized he already had a lot of material for the book, he said during a recent interview.

“Ella had already taken many photos for other projects, including her own reference as an artist,” he added.

“And Cathleen Ryan wanted to write a cookbook including recipes from the area's bed and breakfasts.”

The trio folded those ingredients into their own recipe for the book, which came out in November. Storm Coast Press, a Nashville, Tenn. publisher owned by Roger's brother, Edward, published the initial run of 1,500 copies, of which about 1,000 are already sold. Inland Press in Wisconsin was the printer.

Leslie Kedash, a Chester County graphic artist, designed the book.

Said Ella Morris, who manages the Galleria art gallery at Va La Vineyards in Avondale as well as taking photos and painting watercolors, “It's fun to photograph food, restaurants and chefs. The local chefs were wonderful about the artistic way they put dishes on each plate. The right lighting was also key. I tried to pull in the ambiance of each restaurant with every photo I took.”

“The Brandywine Book of Food” also includes many of her photos of the area's barns, stone houses, flora and fauna and vineyards, among other picturesque local sights.

Ryan, currently pastry chef instructor at the Jacobson Academy of Culinary Arts, Tarpon Springs, Fla., tested almost all of the recipes. She cut her teeth as a pastry chef at Le Bec Fin in Philadelphia and the Inn at Little Washington in Washington, Va.

Among the more than 20 featured restaurants and their chefs are Chester County's Blue Pear Bistro, Catherine's, Nectar and Hank's Place. Featured local wineries are Va La Vineyard and Chadds Ford Winery. Also highlighted are West Chester's Éclat Chocolate, Northstar Orchards in Cochransville and the seasonal Kennett Square Farmers Market.

Recipes range from the simple (a seasonal

Watermelon Mojito, for instance, from chef Dan Butler of Brandywine Prime and the Bistro on the Brandywine next door in Chadds Ford) to the complex (Potato and Fava Bean Cannelloni from Sovana Bistro in Kennett Square and Fresh Fruit with Rose Water Syrup and Candied Rose Petals from Ryan herself.)

Organizing the book presented its own challenges, Roger Morris said. “We didn't want to crowd recipes into the first three of our 11 chapters, so we interspersed them in other chapters,” variously focused on drinking and eating in the Brandywine Valley, mushrooms, foraging, local fish, the buy-and-eat-local movement and food artisans.

“We were surprised at the pride this book brought out in people,” Roger Morris said, who has lived in Chester County with his wife since 1972. “A lot of people told us they bought the book to show their relatives just how gorgeous it is here.”

He also hadn't realized how the area's food and wine producers and restaurateurs are so interconnected. “Everyone knows everyone else, really. It's a cottage industry.”

Ella Morris was struck by how willing local vendors and restaurant owners were to work with the two authors and their photographer.

The act of snapping pictures produced its own comical moments.

When Ella Morris went to Fair Hill Inn in Elkton, Md., chefs Phil Pyle and Brian Show told her they liked recent trade pub photos by celeb photographer Annie Liebovitz, who had depicted them informally. So, with Ella Morris's blessing, Pyle plopped down in the garden and made a dirt angel, the way kids make snow angels.

The photographer snapped away, and the result – Pyle lying in the dirt, a bunch of freshly picked carrots atop his white coveralls – appears on page 49.

To contact correspondent Sarah E. Moran, send an e-mail to seoran219@msn.com.

Chef's Garden Sautéed Salad

Serves 2 to 4

- Butter
- 1/2 medium sweet onion chopped from Haskills Farm Stand
- 3 ears sweet corn, cut from the cobb

- 4 garlic scapes cut on the bias and blanched in salted water
 - 1 cup olive oil
 - 2 bunches of chives
 - Sliced heirloom tomatoes
 - Brandywine variety
 - 1/4 cup Shellbark Farms goat cheese crumbled
- Sauté onion in butter to caramelize slightly. Add corn and garlic scapes and continue cooking another minute.

Put olive oil and chives in blender and pulse till pureed. Strain thru fine mesh strainer or cheese cloth. To serve, spoon corn mixture over sliced heirloom tomatoes and sprinkle with crumbled goat cheese and chive oil

– *Bistro on the Brandywine, Chef Dan Butler*

Wild Mushroom and Jumbo Lump Crab Soup

Serves 4 to 6

- 1 pound local portabella, shitake, and white mushrooms sliced
- 2 tbs olive oil
- 1/2 cup sherry
- 3 cups chicken or vegetable stock
- 1 quart heavy cream
- 1 pound lump jumbo crab meat
- Salt & freshly ground pepper to taste

Sauté mushrooms in olive oil and sherry till tender. Add stock, let simmer. Add heavy cream, bring to a slow boil over low heat

Add jumbo lump crab meat, salt and freshly ground pepper to taste. To serve, ladle into warm bowls, top with a dollop of crème fresh and sliced sautéed mushrooms.

– *Catherine's, Chef Kevin McMunn*

Shiitake and Portobello Mushroom Frittata

Serves 1 to 2

- 1 medium onion chopped
- 3 tbs unsalted butter
- 1 cup shiitake, portobello mushrooms sliced
- 1/4 tsp soy sauce
- 3 large eggs
- 1 tablespoon heavy cream
- 2 slices provolone or Swiss cheese
- Paprika
- Salt and freshly ground pepper

Sauté onion in 1 tablespoon of butter until transparent. Add mushrooms, soy sauce, salt, freshly ground pepper and sauté till tender.

Whisk eggs and cream in small bowl.

Melt remaining 2 tablespoons of butter in small skillet, add egg mixture, cook evenly on one side.

Flip over, top with mushrooms and cheese, sprinkle lightly with paprika, finish under the broiler.

Serve on warm plate with home

fries and sliced tomato

– *Hank's Place, Chef Peter Skiadas*

Shrimp Corn Dogs

Serves 4

- 16 medium shrimp, peeled, deveined, and tails removed
- Olive oil
- 16 bamboo skewers
- salt and freshly ground pepper
- 1 1/2 cup instant polenta
- 2 cups unbleached all purpose flour
- 2/3 cups sugar
- 2 tbs baking powder
- 2 tsp salt
- 1 cup
- 1 large egg
- 1/4 cup flour
- Oil for frying

Season shrimp with salt and pepper. Sauté in oil till cooked though, be careful not to overcook. Place one shrimp on end of each skewer, let rest.

Combine in medium bowl polenta, flour, sugar, baking powder and salt. Measure out 1 1/2 cups of mix and combine with milk and eggs. Stir till smooth and let rest for 20 minutes. Remainder of dry mix can be stored for another time.

Dip skewered shrimp into flour and shake off excess. Dip into batter and deep fry at 350 degrees until golden. Drain on paper towels.

Arrange shrimp corn dogs in champagne flutes filled half way with polenta or course kosher salt, which allows the skewers to stay upright. Accompany with cocktail sauce or fruited chutney.

– *Gilmore's, Chef Peter Gilmore*

Apple Cider Sauce

- 2 cups fresh apple cider
- 2 cups rich chicken stock
- 1/2 cup heavy cream
- 1/2 cup Calvados apple brandy
- 1 small diced onion
- 1 small diced apple
- Salt
- Pepper
- Butter

In the bottom of a two-quart sauce pot with a touch of butter, sauté apple and onion until soft. Season with salt and pepper and add remaining ingredients.

Over medium high heat allow liquid to simmer and reduce by a third. Let liquid cool, and then blend in a blender or with a hand blender.

Strain through a fine sieve and season.

Drizzle over roasted pork or chicken.

– *Talula's Table, Chef Bryan Sikora*



BY
SARAH E.
MORAN
SPECIAL
TO CC

Classified

call 610.696.7000 to place an ad

Employment
employment

220 Automotive
AAA
Jeff D'Ambrosio Auto Group
Due to increased business, Jeff D'Ambrosio has the following immed. openings:
TECHNICIANS
Chrysler trained preferred, but not necessary. Experienced technicians with state licenses required.
Call Jim 610-269-9500

AUTO BODY PREP & DETAIL PERSON. Experience necessary. Good pay, good benefits. Call (610)651-0668.

230 Bookkeeping
Bookkeeper
West Chester area specialty contractor seeks individual with min. 3 yrs. construction accounting experience. A background in P/R, project accounting & A/R along w/AIA billing is desirable. Ideal candidate should possess good computer skills (Excel, Word, Acctng. Software) and have the ability to work independently. A positive attitude and strong work ethic are a must. We offer a competitive salary & benefits pkg. along w/a non-smoking environment. Qualified candidates should send resume to PO Box 1567, West Chester, PA 19380 or email buildersbest@hotmail.com. EOE

240 Clerical
P/T PERSON
needed for filing & other office duties. Computer knowledge helpful. Tuesday thru Friday 11am to 3pm.
Please apply in person at Kelly's Sports, Ltd., West Chester, PA.

251 Drivers
FUEL TRUCK DRIVER
Local Site Contractor seeking Class B ODL driver with HAZMAT and Tanker Endorsements for fuel truck driver position. Minimum 5 years experience driving truck, fueling equipment and clean driving record required. Year round position with competitive starting salary and full benefits package. Call 610 873-9801 EOE

260 Food Service
PART TIME SERVER
Experienced only. Apply within: STOTTVILLE INN, 3512 STRASBURG ROAD COATESVILLE, PA. 19320 (610)857-4090

270 Industrial / Mfg.
PRODUCTION SUPERVISOR/ PLANT MECHANIC
for Downingtown food processing plant. \$12-\$15/hr based on exp. Call 610-873-3663 X11 or email: hsandhu@augustfoods.com

310 Medical
Certified Medical Assistant - FT
Busy Orthopaedic office seeks bright motivated person with excellent people skills, min 2 yrs exp. Duties include assisting physician; suture removal; cast application/removal; triage and admin duties as needed. Bi-lingual helpful. M-F no eves/weekends. Competitive salary-excellent benefits. Forward resume to Administrator, Ste 1 B-A, 915 Old Fern Hill Rd, West Chester, PA 19380, Fax: 610-429-1943 Email: chinman@ccortho.com

CNAS
Chester County Home Health Agency is seeking CNAs for our Home Hospice and Inpatient Unit. Full-time, part-time, and per diem positions available. Must have a valid driver's license and current auto insurance. Call 610-696-8312 ext 157 or ext 633 for more information. Visit our website at www.nvnacc.com for an application. All qualified applicants will receive consideration for employment without regard to race, color, religion, sex, national origin, disability, or veteran status.

Neighborhood Health Agencies, Inc. EOE

MEDICAL RECEPTIONIST
Immediate opening for bright motivated person. Min. 1 year recent office experience required. Excellent people/telephone skills. Knowledge of computerized apt. scheduling, data entry, 3rd party insur. Competitive salary, exc. benefits. For consideration forward resumes to: Administrator, Suite 1 B-A, 915 Old Fern Hill Rd West Chester PA 19380 or Fax 610-429-1943 or email: chinman@ccortho.com

RNs
Home Health Agency in Chester County seeking RN's to fill full-time and part-time positions in our Adult Home Care Dept. Computer experience required. Home care experience a plus. Call (610)696-8312 X168 or visit our website at www.nvnacc.com for an application. All qualified applicants will receive consideration for employment without regard to race, color, religion, sex, national origin, disability, or veteran status.

NEIGHBORHOOD HEALTH AGENCIES, INC EOE

323 Receptionist
Receptionist - Part-time
Physical therapy office in Exton looking for indiv. to work M-Th 4-8 pm. Previous exp. preferred and must enjoy working w/people. Fax resume to Kam at 610-270-0374 or email knbongiorno@apex-pt.com.

323 Receptionist
SERVICE CASHIER/ RECEPTIONIST Part - Time
We are looking for an individual who can multi-task and is customer oriented. Part time eve. hrs, including Saturdays. Call Vicki at: 610-269-9500 Email: vicki@dambrosio.us or fax 610-873-4086

330 Sales
Commercial Flooring Outside Sales Rep. EXPERIENCE A MUST! Full Time. 610-647-5566 X101

☆☆☆☆☆☆
Outside Sales Representative Full Time

The Mercury, located in Pottstown, PA is seeking an energetic, self-starter to fill a full time outside sales representative position for our daily and Sunday newspaper, Penny Pincher Products and OnLine. Responsibilities include sales presentations, follow-up calls with existing customer clientele and developing new client relationships for all Mercury products. Candidates should anticipate a mutually beneficial, ongoing association with both current and potential customers within a specific geographical territory. Work will also include advertising layout, copy writing and the development of sample ads and sales campaigns. Print media experience preferred and newspaper experience a plus, but not required. The qualified individual will have previous sales experience and excellent communication skills. We offer a competitive salary plus commission and benefit package.

Interested candidates can submit their resume with salary requirements to: Human Resources at The Mercury, 24 North Hanover St., Pottstown, PA 19464; E-mail: jobs@pottsmmerc.com or Confidential Fax to 610-327-1931 EOE/M/F/D/V ☆☆☆☆☆☆

350 Trades
EQUIPMENT OPERATORS
Site work contractor looking for highly skilled equipment operators. Minimum 5 yrs experience req'd. Competitive salary & benefit pkg. Call 610-806-3585 or email contact info & list of past employers to earthwork.hrdept@gmail.com EOE.

Mechanic/ Lead Trailer Mechanic
Immediate opening for aggressive, self-motivated, experienced mechanic. Lead position starts at \$18.56/hr. Duties include preventative maintenance and repairs of company owned trailers, parts ordering and detailed documentation of maintenance records. Applicants should possess good welding skills and hand tools. Overtime required. These are full time day shift positions w/ benefits. Apply in person at Bakery Feeds, 97 Westbrook Drive, Honey Brook, PA. EOE

339 Security Guards
Security Officer - Part time
Applications are being accepted at Immaculata University for a part time security position. Shifts are 11 PM to 7 AM, Friday & Saturday nights only. Candidate must have valid driver's license. Act 235 certification preferred. Benefit package includes partial undergraduate tuition for self and dependents. Interested applicants can fax a resume to 610-251-9358, e-mail to humanresources@immaculata.edu or call (610) 647-4400 ext. 3077. EOE

Merchandise for sale merchandise

658 Firewood
FIREWOOD - 3/4 cord, split, delivered & dumped \$135. Call (484)722-8071 or 610-486-6053

Houses for rent houses

930 Houses For Rent
CHADDS FORD 8 br Beaut Bargain 6 Ac fpl's garg Rent to Own! LONGWOOD Gardens vt 2br Ctg air hwd w/d deck yd View \$895 RT 1 5br Barn Home! Cathedral ceilings fpl bsmt yd w/d \$1100 RT 202 3+br Hist 3fl garg 3acres Roofdeck & Gatehse pets \$1000 DILWORTH TOWN VT Lease purch 7br 4fl hwd garg view! RTE 100 Unique Conv garg/cottage w/d yd pets utilis pd \$700 WESTTOWN No crdt ck lrg kitch w/d storg hwd flrs yd pets \$700 GOSHEN VT 3br Cntry Home! Bsmt hwd flrs w/d deck pool \$995 RT 202 Stone Farmhse No credit chk yd w/d pets utilis pd \$850 EXTON 3br 3ba No credit check garg bsmt deck yard w/d! D'TOWN Carriage hse 3+br Open staircase garg bsmt \$1300's C'VILLE Country Ranch f/bsmt deck w/d yd Great Loc \$1200's RTE 113 5br Beauty! Fpl bsmt deck den garg Bring pets! MALVERN Lovely 3+br Lse purch 1pl w/d yard pets Near Train! EXTON VT Good Loc. Cozy! No credit check dw w/d yd \$500 W. CHESTER Grt Loc 2br Cozy Home Gar bsmt w/d yd pets \$800 W. CHESTER 7rm 2sty Hse! NO credit check garg Hot tub! f/bsmt! Rent to Own! \$795 W. CHESTER Carriage House! Lrg 2br 2ba garg w/d View! \$1300's 6 BEDRM No credit chk newly re-nov f/bsmt w/d Nr trans yd \$700

LOCATORS, INC. 610-918-6300
No Credit Checks on Many!

Chester Springs: (19425) Yellow Springs Rd: 2BR, quaint country hse. Loc'd. in the prestigious horse country. Prvt entrc. w/ huge porch, fully equip'd. kit., refin'd hrwd flrs, cable ready, off st. prkg. Cats ok (exc gde) \$945 + utils. Please Call: 610-265-2638 Lic'd Rltr.

339 Security Guards
930 Houses For Rent
COATESVILLE/PARKESBURG - 4 yr. old, 3 BR, 2.5 BA tnhm. w/fin. bsmt. & gar. W/D, re-frig. incl. \$1500/mo. Call Karen Shaver, Keller Williams R.E. 610-363-4300, ext. 4301, cell 610-742-3452.

apartments for rent apartments

D'Town renovated 3 bdrm, 1 bath \$825/mo + heat. Vouchers accept'd 484-680-2915

apartments for rent apartments

930 Apts. For Rent (Unfurn)
Bradford Hall 2 BR - \$915/mo. includes heat & hot water 610-436-0494

950 Apts. For Rent (Unfurn)
CALN EAST APARTMENTS DOWNINGTOWN
1BR - \$750 with 13 mo. lease
Call For Info 610-269-1818

COCHRANVILLE 1st flr. 2BR. No pets (exc.gde.)\$725/mo.+1 mo. sec. dep. 610-637-8924 aft.5p

COME SEE WHAT'S FREE
On select 1 bedrooms
****FREE MONTH RENT****
With 13 month lease!!!!
1 BR's from \$710.
NORWOOD HOUSE APARTMENTS
2 Bedrooms also available.
CALL 610-269-5300
www.westovercompanies.com

DOWNINGTOWN 2BR from \$850. W/W, Hot/W incl. Indry, prkg No pets (exc.gde)610-269-3856.
DOWNINGTOWN 1 & 2BR apts. Hot Wtr incl. W/W Carpet, no pets (exc. gde) 1st mo. free to qualified applicants. Call (610) 873-1133

950 Apts. For Rent (Unfurn)
DOWNINGTOWN BLACK HAWK APTS
Here is A Sweetheart Of A Deal!!
1 BR starting @ \$850
2 BR starting @ \$950
FREE HEAT & HOT WATER
Hours Mon-Fri., 9:30-6:00
Saturdays By Appt. Only
www.westovercompanies.com
Call 610-269-4900
Visa & Master Card Accepted

D'TOWN - 2BR, 1BA, C/A, Natrl gas ht, prkg, pets ok! \$875 inclds wtr/ swr/ trsh. 610-659-5940

HOLLOW RUN APARTMENTS
1 bedroom starting at \$690.00/ month on select units and free month rent with a 13 month lease. (610)436-8640
Hours:
Mon-Fri 9-4pm
Saturday 10-3pm
Sunday 12-3pm

MAIN LINE BERWYN APTS:
Featuring huge 1 & 2 bedrms Near Berwyn train station Pet friendly
2 bedroom as low as \$1150
SUPER NEW YEAR SPECIAL
1 month free with 13 mo. lease Move in for as little as \$520!!
750 Old Lancaster Rd. Berwyn, PA 19312 610-647-1235
www.westovercompanies.com

950 Apts. For Rent (Unfurn)
MOVE-IN SPECIAL- 2MOS. RENT FREE WITH FEB. 15 OR SOONER MOVE-IN
Effic. Studio & 1 BR apts. in downtown W.C. Starts at \$790 + utils. Short Term & Furn Units avail. For info, or to make an appt., contact Chris at: 610-430-6255 x 17 www.thegreentreebuilding.com

ONE WEEK ONLY!
1 BR-\$700
2 BR-\$800
\$200 Rent Voucher plus \$299 security (w/exc credit)
Independence Crossing
Phoenixville (610)933-0250
Mastercard/Visa
Westovercompanies.com

RENTALS AVAILABLE!
YourProvidenceRentals.com
Or Call: 610-558-8930

TOWN'S EDGE
1 BR starting at \$750/mo
2 BR starting at \$850/mo includes heat & hot water
Now accepting small dogs
No application fee!
610-436-0494

WC BORO - 1BR (\$725/mo.) & 2BR (\$875/mo) off-st. parking Heat & wtr incl 610-431-0477
West Chester Boro - Lg. efficiency on 2nd flr. W/D on premises. 1st, last & sec dep. req. No pets (exc gde) \$575/mo. + elec.610-692-7752 before 8pm

A new job: your best economic stimulus plan.

The Daily Local News, in partnership with Yahoo! HotJobs, makes it easy to discover fresh, new opportunities in your area—and find the right one. Start your search today.

Visit dailylocal.com today

DAILY LOCAL NEWS In partnership with **YAHOO! HOTJOBS**

FAMILY FUN

AT LONGWOOD GARDENS

Longwood Gardens is the place to be this winter to escape the cold and find entertainment for the whole family! Visit Longwood on these fun-filled days and spend your day in our warm, tropical Conservatory. And don't forget the indoor Children's Garden!

OR'KID' DAYS

February 20 -

The Suzi Shelton Band
and Brandywine Zoo

SCHOOL'S OUT MONDAY!

February 15 - President's Day

For all the fun details, visit
www.longwoodgardens.org
or call **610.388.1000**



Longwood Gardens, **2010**
performance series

