



CUISINE & NIGHTLIFE

JUNE 16, 2010

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COMMENTS:

Send comments to:
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ccentertainment@dailylocal.com

MARY'S MESSAGE:

I'll admit that on a hot June day there's nothing better than a well-chilled adult beverage to sip the heat away. Sitting outside in the beautiful Chester County air and toasting a locally made beer or wine with good company is quite close to perfection, if you ask me.

In this issue of CC you'll find information about the drinks of Chester County. Get the goods on West Chester's newest brewery, Boxcar Brewery, catch up on all the summer happenings at all of the wineries of the Brandywine Valley Wine Trail, learn how to make your own Limoncello and we'll even fill you in on what wines you'll want on your vacation.

As for me, I'm in the middle of a little home brewing beer-venture with the help of Artisan Home Brew, but you'll have to wait for the next issue to see how that is going. Until then, bottoms up.

Cheers
Mary Bigham
Contributing Editor
www.wcdish.com



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Upcoming Events at Black Walnut Winery

Kick off of our Summer Concert Series!!

Concert - Saturday, June 26th - 6:30pm - 9:30pm

Ticket Cost: \$12, includes a sampling of 4 wines

We are excited to have back for their second performance

Dr. Ben's Backbone Blues Band

Music that cures the blues, feeds the mind, & soothes the soul.

Weather permitting, the concert will be held outdoors. In the case of inclement weather, the concert will be held indoors and seating will be restricted to the 50 advance ticket holders.

Purchase tickets in advance at the winery or by calling 610-857-5566.

Feel free to bring your own food, lawn chairs & blankets. Purchase wine by the glass or bottle. No other alcohol allowed on site.

Wine and Cheese Pairing - Sunday, June 27th - 1pm - 5pm

Wine & Cheese Pairing (\$10 fee)

Featuring local goat cheese from Amazing Acres Goat Dairy.

Interested in finding out about future events?

Check out our events calendar at

<http://www.blackwalnutwinery.com/calendar.html>

Are you looking for a new and interesting place to hold your upcoming event? We have just the place!

We have hosted bridal showers, rehearsal dinners, client appreciation events, birthday parties and college graduation parties for anywhere from 15 to 60 people. With some restrictions we can host parties up to 100 people or more. Contact us at events@blackwalnutwinery.com to tell us more about your event so that we can let you know how we can help you.



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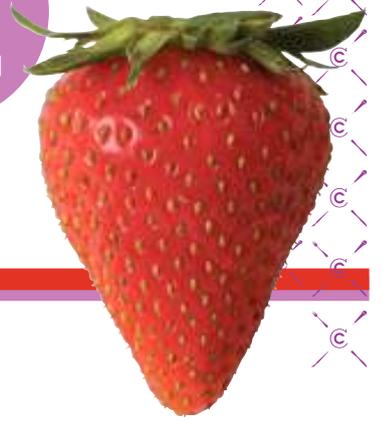
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Space available for rent for private parties and special events. Contact us at events@blackwalnutwinery.com for more information

SEASONAL HOURS - CHECK WEBSITE

Sunday FUNday

BY
SARAH
ALDERMAN
WC DISH



Your best BERRY options

The Brandywine Hospital's annual Strawberry Festival has come to represent the beginning of the summer to many Chester county residents. But to me, it represents just one thing: berry picking season!

If you haven't got your own patch plotted, use this guide to find where to pick and how to use all of mother nature's sweetest berry jewels.

Pick Your Own (PYO)

You'll want to hurry to Highland Orchards to get pickin' before strawberry season ends in late June! No appointment is necessary to pick, but you might want to call 610-269-3494 on the day you'll visit to confirm picking status. Pickers must register in the Farm Market before going to the field. Registration closes at 5pm.

Tucked away in a beautiful, pastoral corner of Coatesville, you'll find Vollmecke Orchards and CSA (155 Cedar Knoll Road). In addition to a CSA, Vollmecke has a retail outlet for its produce which is open to the public Tuesday and Friday from 3 to 7 p.m. They grow all of their produce naturally, without synthetic fertilizers, pesticides, herbicides or genetically modified organisms. They utilize

crop rotation, cover crops and compost extensively to enrich their soil so it will support a teeming soil biology that, in turn, supports healthy plants. To find out how you can become a member and participate in PYO berries, call 610-383-4616.

I have 42 pounds of berries.

Now what??

Now that the gathering has concluded, time to pig out on some fruit! Don't think there's much you can do with a strawberry outside the realm of shortcake and jelly? Erroneous!

STRAWBERRY SALSA

Ingredients:

- 1/2 medium red onion, thinly sliced
- 1 jalapeno pepper, minced
- 1/2 red bell pepper, stemmed, seeded, and julienned
- 1/2 yellow bell pepper, stemmed, seeded, and julienned
- 1/2 green bell pepper, stemmed, seeded, and julienned
- 1/4 cup finely shredded fresh cilantro leaves

- 1/2 pint (1 cup) fresh strawberries, hulled and sliced
 - 1/4 cup fresh orange juice
 - 2 tablespoons fresh lime juice
 - 2 tablespoons extra virgin olive oil
 - Salt and freshly ground black pepper
- Place red onions, jalapeno pepper, bell peppers, cilantro, strawberries, orange juice, lime juice, olive oil, salt, and pepper in a large mixing bowl, and toss to combine. Cover and refrigerate at least two hours or up to four hours. Fifteen minutes before serving, remove the salsa from the refrigerator, so it loses some of its chill.

This sweet summery salsa can accompany anything from toasted pita triangles to a cut of grilled fish, shrimp, or chicken.

STRAWBERRY CRÈME CREPES

- 12 cooked dessert crepes
- 2 c. (1 pt.) fresh strawberries, washed & sliced
- 1/4 c. sugar
- 8 oz. pkg. cream cheese, softened
- 1/4 c. powdered sugar

Prepare crepes. Reserve 1 cup strawberries. In small bowl, combine remaining strawberries and 1/4 cup sugar, chill. In medium bowl, blend cream cheese and powdered sugar until smooth. Stir in reserved strawberries. Spread about 1 tablespoon strawberry-cheese mixture over each crepe. Roll up. Serve topped with sweetened chilled strawberries.

Thanks to Cooks.com for the deeeelish recipes!



BY
AMY
STRAUSS
SPECIAL
TO CC

New in Downingtown: Station Taproom



After manning a bustling bar and restaurant for a recent Friday evening shift at the newly opened Station Taproom, co-owners Mark Barthmaier and Sean McGettigan each enjoyed a bottle of Sam Adams Utopia with close friends.

The sampling was their pleasure — something you would assume two local beer connoisseurs who just opened a handsome beer-centric pub do on their downtime. The vintage Utopias boast 27 percent alcohol by volume, and are comparable to a port or a cognac, McGettigan said.

“Don’t know if you can consider it a beer at that point,” Barthmaier said. “It does have a lot of flavor and a lot of burn.”

Together, the managing duo — who previously worked side-by-side at The Drafting Room of Exton — maintain a hefty knowledge of beer and brands, achieved through personally tasting many hopped pleasures. Such experience and knowledge shaped the Station Taproom’s beer menu.

“We have a good rotation here of a wide spectrum of beers to drink,” McGettigan said of their new business, situated directly across from the Downingtown Train Station. With 12 beer taps, in addition to a decent-sized bottle list, the knowledgeable partners introduce new varieties to their lineup as soon as a tap opens up.

“Draft beer is always the way to go,” McGettigan said. “It allows you to test drive before purchasing a pint.”

Guests can taste any of the offerings that are currently on tap at the Station Taproom. You have to visit or look them up online to see what the bar is serving though, as the draft selections are constantly changing.

Not only are McGettigan and Barthmaier “beer guys,” they also are “food guys” at heart. Patrons get an eclectic and upscale interpretation of pub-styled fare, as perfected by their chef, Tim Smith.

The menu lists an array of Cuban and Caprese paninis, truffle fries,

steamed mussels, buffalo wings, fish and chips, minted lamb, curried chickpea burgers and mac ‘n cheese. The resident chef and the co-owners insist that their Thai Red Curry — served as an entree, with wings or with mussels — is their best dish.

Chef Smith, a native of England, brings his flair to the pub’s grub, while incorporating the best local ingredients that go swimmingly with craft beers. Before answering Station Taproom’s ad on Craigslist and passing their interviewing process, Smith worked in Rochester, N.Y., at a similar beer bar, The Old Toad.

“I’m lucky to work in a place very similar to where I was previously working,” he said. “There are similarities in both places. It’s a perfect challenge.”

“We love that we didn’t have to make our chef love beer; he already enjoys beer like we do,” McGettigan said. “That is a huge thing for us.”

The establishment’s forward-thinking team is motivated to “wherever possible, use fresh and local ingredients,” as their menu states. The Station Taproom uses goods from Milky Way Farms, Talula’s Table and Conebella Farms.

For example, the always-available cheese plate allows patrons to select three cheeses from a list of seven creamy pleasures that Talula’s Table perfectly pinpointed. May’s round-up included Beemster Goat’s Milk Gouda, Saint Nectaire’s washed-rind cheese, Savoie’s Tomme Crayeuse and

Landaff Creamery’s earthy cheddar. And, although McGettigan and Barthmaier are extremely passionate about beer, they also take pride in their wine selection.

“We didn’t want to rule anyone out,” Barthmaier said. “We are about simplicity and approachability, as seen through the best of quality ingredients.”

“We are happy to fill the void for a place like this, providing something for everyone,”

Gettigan said. “We love being about to provide an urban experience unlike most others in Downingtown.”

The Station Taproom is at 207 West Lancaster Avenue, Downingtown. Call 484-593-0560, or visit www.stationtaproom.com. Hours are Monday and Tuesday from 3 p.m. to midnight; Wednesday and Thursday from 3 p.m. to 12:30 a.m.; and Friday and Saturday from 3 p.m. to 1 a.m.



BUY FRESH BUY LOCAL

Dine out to benefit our local environment

BY MARY BIGHAM WC DISH



On June 18, The Stroud Water Research Center will host its second annual "A Sustainable Feast," featuring the season's harvest and the artful cuisine of the Kennett Square-based restaurant, Talula's Table.

The feast (the proceeds will benefit the Stroud Water Research Center) is intended to celebrate local, sustainable agriculture and draw the connection between the requirements for clean, fresh water and a healthy watershed to produce our food.

"The reality is that our watershed is also a foodshed," said Bern Sweeney, director of the Stroud Water Research Center. "This event lets us underscore our collective responsibility to preserve and protect the water supply that sustains us."

"We rely on the East Branch of the Brandywine for high quality water for our beer making," said Bill Covalleski, president and brewmaster of Victory Brewing Company. "I'm happy to support the efforts of the Stroud Water Research Center

to understand, protect and preserve the fresh water we depend on for a thriving business and healthy communities."

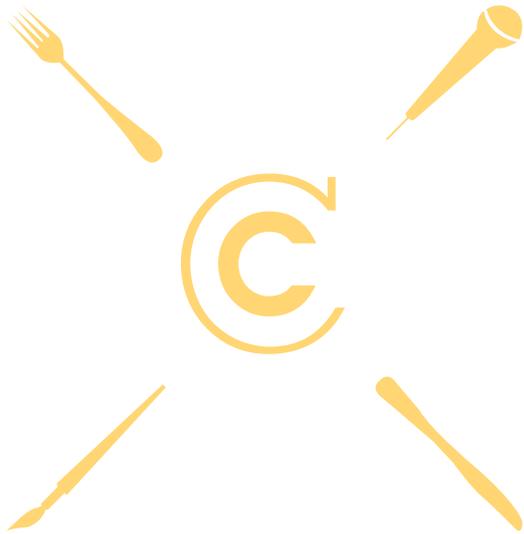
"Throughout our 120-year year history, Northern Trust has been committed to promoting environmental, social and governmental awareness worldwide and in the communities we serve. We are proud to support The Stroud Water Research Center whose mission aligns with our goals of sustainability and corporate citizenship," said Dan Lindley, president of The Northern Trust Company of Delaware.

Diners will be treated to a multi-course meal. The evening is made possible by the support of The Northern Trust Company and event sponsors: Applestone Farm, Inc., Buck Run Farm, Inverbrook Farm, The Northern Trust Company, Bob & Trish Scott, SIW Vegetables, Morris & Boo Stroud, SunnyGirl Farm, Talula's Table, Va La Family Farmed Wines, and Victory Brewing Company.

"A Sustainable Feast," a dining experience to celebrate local, sustainable agriculture, will be held June 18, rain or shine, at the Stroud Water Research Center (off route 842 West, in London Grove).

Cocktails and dinner begin at 7 p.m. Tickets are \$150.

Call Kay Dixon at 610-268-2153 (ext. 247), or visit www.stroud-center.org.



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Mark your calendar for the next Chester County Cuisine and Nightlife Happy Hour! For this special event we will be teaming up with The Women's Referral Network of Chester County for a fun-filled event with networking, prizes, food and drink!

Celebrate the grand opening of McKenzie Brew House Chadds Ford's new deck and patio and join us for discounted award-winning brews and cocktails, as well as complimentary appetizers. RSVP on Facebook (CC: Chester County Cuisine and Nightlife) or email wcdish@gmail.com.

Thursday, July 29, 2010
5 p.m. - 8 p.m.

McKenzie Brew House Chadds Ford
 Located on Route 202 one mile south of Route 1
 451 Wilmington-West Chester Pike • Glen Mills, PA 19342

BY
MARY
BIGHAM
WC DISH



Chef Q&A:

BOXCAR BREWERY

JUNE 16, 2010 /PAGE 7

There's a new beer in town

Yes, it's true! West Chester has a new brewery!

Boxcar Brewing Company, on Westtown Road in West Chester, announced its official Grand Opening and the introduction of its flagship beer, Original Ale. It's a family-owned brewing company that creates fine-crafted beer.

Boxcar Brewing Company was founded in 2008 by cousins Jason Kohser and Jamie Robinson. Jason, formerly a wine maker in Sonoma, Calif., discovered his passion for brewing beer while living and working in California. While enjoying Jason's homebrews one afternoon, Jamie -- a lover of brews of all kinds -- asked about starting a business. When the time was right, Jason decided to move to Pennsylvania and -- together with Jamie -- the dream of opening a brewery was born. Today, Boxcar Brewing Com-

pany is owned and operated by Jason and Jamie and their wives, Kristen and Kymberly, respectively.

I caught up with Jason and Jamie at their West Chester location to get the scoop on their brew. Jamie is your typical beer-drinking dude who brings the beer-drinking experience to the table, and Jason brings the science.

How did you get started brewing your own beer?

Jason: I was originally a wine maker and buyer in California for a few restaurants, and then I moved. When you move away from California, you can't get good grapes from your neighbor. A guy once said to me that beer is so much more complex than wine, and I thought he was crazy. And he was right. It's incredible.

What made you change from a wine guy to a beer guy?

Jason: I wanted to make a beer that I liked, because I didn't understand it. I just didn't like beer. I decided to approach beer how I approached wine ... noticing how it hits on my palate, smells, feels in my mouth, the aftertaste. All of those things happen when you drink beer anyway.

Jamie: I, on the other hand, am the beer drinker. I love beer. I drink it a lot, I try it all and love 'em all. I try as

much as I can, so when Jason was making beer, he had the technical knowledge and I was the taster. I bring the consumer experience to the table.

How did this turn into something bigger than a hobby?

Jamie: We had a lot of positive feedback from everyone that had our beers and that sparked us into looking into a serious thing.

Jason: When you mention to a family member that you make beer, every Irish Catholic family says, "Start a brewery." We have a lot of beer drinkers in the family, so they helped to encourage us. We brewed our own beer for my wedding, which was a huge hit.

He pauses to go into the back room, while Jason pours some stuff from a water bottle into the brewing tank. An alarm goes off and Jason deals with it all while chatting with Jamie about their next steps for brewing.

Tell us about Boxcar's first beer, Original Ale.

Jason: We wanted to create an especially social beer that would be a transitional ale

for people that don't like heavy microbrews, but one that has a lot of subtlety, so that microbrew fans would love it as well as mainstream drinkers. We feel like Original Ale is one that people would drink for its great flavor, but would find it light enough to enjoy socially. I think that is just what we have created

CONTINUED
ON
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→



← CONTINUED FROM PG 7

here – a “session ale” where you can sit down and have flavor, but it is refreshing but complex and great on a hot day. This beer is for everyone. *He goes on to explain that this light-bodied ale offers a pleasant hop flavor, balanced with a mild malt taste and a hint of citrus. Two types of unroasted base malts and whole leaf cluster hops are dry hopped with whole leaf cascade hops to provide the rich flavor to this very pale ale. The finish is satisfying and clean with an alcohol by volume of five percent.*

How come only one brew?

Jason: We like being simple. It’s a good beer. We’ll do others in time, but we aren’t going to have 10 beers in a year ... maybe two or three. How did you choose your first location?

Jamie: It was important to us to open the brewery in Chester County, especially West Chester. My wife and I have spent so much of our lives in the area, and we think that it is such a great place for family, community and small business.

Where do you distribute?

Jamie: So far, we have beer available at The Note, Side Bar and Restaurant, and The West Bradford Grill in West

Chester. Also at the Station Tap Room in Downingtown, The Epicurean Restaurant and Bar in Phoenixville, Duffer’s Tavern in Glen Mills and Duffers Mill in Chichester. You can grab a case at Goshen Beverage, Waywood Beverage or Lou’s Beverage.

A local restaurant told me that what sold him on supporting you was not only the taste of the beer, but that you delivered it in a trailer hitched to your car.

Jamie: Every place we’ve gotten into, we’ve handed them a beer and gone from there. I deliver all of it myself. Today I delivered 50 cases. The delivery truck is actually a trailer with Boxcar Brewing Company written in 4-inch letters. And we hitch to our family vehicles.

Why the name Boxcar Brewery?

Jason: My family is Irish, and when the first generation came over to the states, they had a few choices of profession. They could be a cop, a fireman

work on the rails ... they decided to work on the rails. We still have family that work with Amtrak and SEPTA and we liked the way it sounded. It’s simple. People think they’ve heard of it when really they haven’t, it’s just a familiar-sounding name.

Tell me about your Community Bottling Day:

Jason: We typically bottle on Sundays, and as a fun way that the community can get involved, we ask for two shifts of people that volunteer their time from noon to 3, or 3:30 to 6:30. We usually get about eight people for each shift and they come in for three hours while we listen to music, bottle beer, have a pizza break and give them samples. It’s really a community thing to have people involved in a local brewery. If someone is a fan of our beer, we love to let them be part of what we are doing. We are open to anyone coming down ... in fact, we just had a married couple drive down from Lancaster to help do Bottling Day. They had a great time.

For more info, visit www.boxcar-brewingcompany.com.



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Wining About The Good Life:

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BY
PHILLIP
SILVERSTONE
SPECIAL TO
CC

I've a dilemma for my next "Radio Tour" of Britain. My monthly chats on various BBC radio stations around the UK (and nationally broadcast commercial stations) are enormous fun and attract millions of listeners. Brits are very interested in wine and always have been. The old world wines are obviously near and dear to the average drinker's palate — and check book — and imbibers in Blighty have embraced parts of the new world with an eager appetite.

Note that I say "parts." — parts such as Australia, New Zealand and even Chile. And herein lies the dilemma. Products which rarely rear their cheap and nasty heads in these climes are dominating the supermarket shelves and are even on the top shelves in the pubs. Wines produced by big U.S. wining conglomerates such as Gallo, are being sold in Britain as typical representatives of California wine production. The problem is, I'm not even talking about the famous Gallo family name. I'm talking about the secondary labels produced by the Gallo-sized wineries of the left coast. As a consequence, the discerning UK public is developing a rather off-kilter misconception of the quality of wines being made and shipped from this country to lands beyond the Atlantic.

The result directly affects the wines which don't enjoy the same advertising budget a mega corporate wine producer can lavish on it's tantalizing foreign public. Some of the finest wines from the Golden State are simply collecting dust on bottom shelves of wine shops across the Isle. So my dilemma is, quite simply, how to convince the British public that the best wines from my adoptive county are those which will be found lan-

guishing in obscurity on the British Islands.

I know that many Main Liners will be traveling to the UK this summer, so I urge you to become ambassadors for this country's most tasteful ex-

port. Even though you probably want to discover European gems when selecting nectar for your meals, do pepper these choices with some vino from California. The more these wines are demanded in stores and restaurants, the greater the opportu-

nity will become for more labels to be shipped to Britain and beyond. Good taste is infectious — so let's spread it with pride.

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.

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READER RECIPES



KIM DEC
WWW.KIMDEC.COM

Homemade Hooch

Can you think of anything better?

I make these as gifts and grab one out of the freezer on the way to a friend's house. Always a huge hit.

What you need:

- 10 lemons
- One 750 ml bottle of Smirnoff Vodka (red label)
- 3 1/2 cups water
- 2 1/2 cups sugar

What to do:

1. Scrub the lemons to remove any wax or pesticides. Remove the zest from the lemons using a vegetable peeler. Take care not to include any of the bitter white pith.
2. Place the lemon zest in a two-quart pitcher. Pour the bottle of vodka over the zest, seal tightly, and set in a cool, dark place to steep for four days, shaking occasionally.

metal strainer and pour into decorative bottles and store in the freezer.

5. Serve over crushed ice.

Don't even bother getting all fancy-schmancy with your vodka. Save your money. In the end, it tastes just the same.

I get my bottles at a Wine and Beer Homebrewing supplier. Or you can order them online. They are called "Bellissima."

Tip:

Do not label the bottles before you freeze them. The labels wrinkle during thawing. Instead, before you give one as a gift, take it out of the freezer and allow it to thaw and dry. Then apply the label.

Serving suggestion:

As an after-dinner drink, serve one ounce in a small, chilled aperitif glass. As a refreshing dessert, pour an ounce over a large scoop of shaved ice and garnish with a lemon twist.

3. On the fourth day, mix the sugar and water in a large saucepan and bring to a boil. Let boil until the syrup starts to form (five to ten minutes). Let cool completely. Add to the lemon zest mixture and let stand overnight.

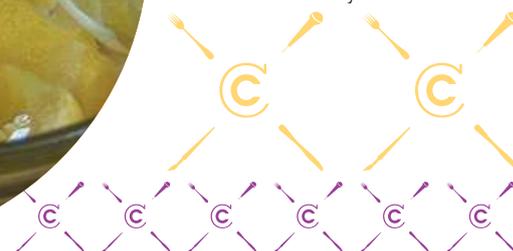
4. The next day, strain over cheesecloth or a

Limoncello is best when served directly from the freezer.

Ingredients: beverage alcohol; distilled water; pure cane sugar, and lemon oil infused from the peel of fresh lemons.

100 ml – 45 percent alcohol by volume

This liqueur is homemade for private use only. Not intended to be sold or served commercially.



Wine and Music

under the stars

BY
MARY
BIGHAM
WC
DISH

You know those nights when you're in the mood for some killer food al fresco style, a great glass of wine and live music? If you're anything like me, when would you NOT crave that? Well, we are in luck because Chaddsford Winery (632 Baltimore Pike, 610-388-6221) is presenting their "Summer Nights Under the Stars" Friday Concert Series, featuring local musicians and, of course, great wines. Throughout June, local barbecue outfit Nick's Chicks will be at the concerts to sell grilled food themed to the night's musical style. If you don't have time to pack your own picnic, just grab a blanket and pick up your food on-site.

"Summer Nights Under the Stars"

takes place every Friday from 6:30 to 9:30 p.m. through Aug. 27.

"This year we added fun BBQs to our June concert nights to make it easy and simple," said winery proprietor Lee Miller. "Visitors can still bring a picnic, but if they come directly from work or just want the night off, they can get some great grub here. [The Friday Concert Series is] a perfect date night or a great way to meet up with friends."

The rest of the June lineup includes:



June 18 – Rock 'n' roll to classic soul and Nick's classic BBQ featuring **Been There Done That**, a powerhouse 10-piece group

June 25 – Bluegrass and Nick's Chicks fried chicken featuring **The Mermaid Mountain Men**

Other summer music events, include their annual Fourth of July "Big Bang BBQ" Weekend July 3 and 4, and Sangria Sundays July 11, 18 and 25.

Admission is \$22 per person. Reservations are recommended for all concerts. New this year is the Summer Concert Saver (call for details).



Thinking of having the place to yourself? Guests who prefer to host a private event will be happy to know that Chaddsford's new Summer BBQ Party Package offers \$40 per person parties that include a Chaddsford wine tasting bar featuring six wines; a souvenir glass for each guest; pavilion tent rental for three hours; optional guided tours of the wine-making facility; and a choice of BBQ menus from Joseph's Catering. For more information about hosting a private event, contact Chaddsford Winery event coordinator Rachel Hopson at 610-388-6221, ext. 203.

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Club 212 Happy Hour
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13.00	Three Olive Platters
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12.99	CALL IT'S
19.99	Japanese Beer Bottles

Spend the 4th with a wine and food celebration

BY
MARY
BIGHAM
WC
DISH

Brandywine "Big Bang" BBQ Weekend July 3 and 4 ~ Noon to 5 p.m.

Looking for a way to celebrate the Fourth in Chester County? How about a bang-up BBQ weekend at the vineyards and wineries of the Brandywine Valley Wine Trail? Bring your friends and relatives out for some wine, food and fun. Each winery will host their own festivities, with wine tastings and special celebrations including live music, creative food offerings, outdoor dining, art shows and evening concerts.

The event showcases the wine industry that has developed in the area and presents the high-quality wines being made here. This is a perfect chance to explore the local wineries that make the Brandywine Valley such a special place, and the wineries are within half an hour of each other. Even better news is that there is no

fee to attend these special events, other than the wineries' indi-

vidual tasting fees (ranging from \$5 to \$8) and food costs.

Make it an overnight experience! Even if you are from Chester County, take a break in your own backyard and play tourist by staying at a local bed and breakfast. Several hotels and B&Bs are offering Wine Weekend Packages, with a "Sip & Stay Passport" for tastings at all member wineries. Nearby attractions include Longwood Gardens, Winterthur, the Brandywine River Museum, Simon Pearce Glassblowing, the Brandywine Battlefield and many local antique shops, art galleries and fine restaurants. To see more about the area, visit www.brandywinevalley.com.

Participating Wineries:

BLACK WALNUT WINERY

3000 Lincoln Hwy.
Sadsburyville
610-857-5566
www.blackwalnut-winery.com

CHADDSFORD WINERY

632 Baltimore Pike
Chadds Ford
610-388-6221
www.chadddfords.com

Invite all your visiting relatives and come enjoy a rousing Fourth of July with weekend-long events at Chadddfords Winery, including free outdoor music Saturday

and Sunday afternoons and an all-day BBQ Saturday and Sunday by favorite local grillin' guy, Nick's Chicks. Music daily from 2 to 5 p.m. (July 3 - Beats Workin'; July 4 - Hake & Jarema)

KREUTZ CREEK VINEYARDS

553 S. Guernsey Road
West Grove
610-869-4412
www.kreutzcreekvineyards.com

Enjoy Jazz music by Swing Set from 2 to 5 p.m. and pulled pork sandwiches both days.

PARADOX VINEYARD

1833 Flint Hill Road
Landenberg
610-255-5684
www.paradox.com

Wine tastings, wine by the glass and organic cheeseburgers with sides from noon to 9 p.m. Saturday and noon to 6 p.m. Sunday. Stay for an entertaining summer evening with an outdoor concert by the Cole Younger Band, a local folk/rock/pop group. Saturday only, 5 to 9 p.m. Admission required.

PENNS WOODS WINERY

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

July 3 & 4 wine, music, food and fun!

Music by Chris Adams: All of his equipment will be powered by a large solar panel that travels with him.

Food will be catered by The Inn at Yellow Springs. Plates will be available for purchase. Regular tastings and wine by the glass (\$5, \$7 or \$10) for sale. Picnic with us! We'll have a tent with tables and chairs, picnic tables and also tables on the patio. Come wander the vineyard rows and ask any questions of the winemaker and vineyard manager.

STARGAZERS VINEYARD

1024 Wheatland Drive
Coatesville
610-486-0422
www.stargazersvineyard.com

New Release! 2009 GV - Gruner Veltliner

Richard Schrack of Moonlight Catering will be serving his fabulous BBQ chicken, baby back ribs and shrimp, along with local sweet corn and potato salad. \$10 per plate. Lavender products for sale and artisan cheeses for tasting and purchase. Wine tastings each day. Bring your own blankets and chairs. Acoustic stringed instruments welcome.

Sunday July 4th: If the sky is clear, you can get a glimpse of the Longwood Gardens fireworks display

at 9 p.m. Wine sales until 9 p.m.

TWIN BROOK WINERY

5697 Strasburg Road
Gap
717-442-4915
www.twinbrookwinery.com

Free lawn concerts July 3 and 4 from 2 to 5 p.m. The lineup for July 3 has not yet been determined. On July 4, Ragtime Willi will entertain with some funky folk!

For more information, e-mail info@bvwinetrail.com or call 610-444-3842. To learn more about the Brandywine Valley Wine Trail, its member wineries, other special events held throughout the year, see the Trail's web site at www.bvwinetrail.com.



Photos courtesy of Brandywine Valley Wine Trail

Look to the sky at the Balloon Festival

West Bradford Youth Athletics will once again light up the sky over Chester County on June 18 and 19.

The Chester County Balloon Festival is held at the Embreeville State Complex on Route 162, just west of West Chester, and will feature more than 15 hot-air balloons.

On Friday evening, the balloons will prepare for a night show. During the glow, balloons inflate at dusk, remain tethered, and light their burners in a synchronized fashion. Each glow show brings balloons of different shapes and colors. Gates will open to the public at 6 p.m. (\$5 parking donation requested.)

A variety of food/beverage and craft vendors, tethered balloons and children's activities will be available. However, the best view of the "Balloon Glow" can be seen from WBYA's Glow Party Tent from 7 to 10 p.m. Guests will be treated to exclusive parking, a catered buffet, live music and VIP seating for the show. You will have access to the launch field where you will be able to see the balloons up close and meet the pilots and crews. Advanced ticket purchase is required for the WBYA Glow Party. Adults are \$40; ages 12 and under are \$20. Tickets can be purchased online at www.CCBalloonFest.com.

On Saturday, the festival fairgrounds will be open to the public from 3 to 10 p.m. (\$5 parking donation requested). There will be food/beverage and craft vendors, and continuous live music from center stage. There will be tethered balloon rides throughout the day, and a Kid Zone featuring inflatables, music and hands on activities. The day will end with a spectacular fireworks display at dusk.

For tickets/reservations and directions, visit www.CCBalloonFest.com or call 610-873-4002. All proceeds benefit West Bradford Youth Athletics programs.

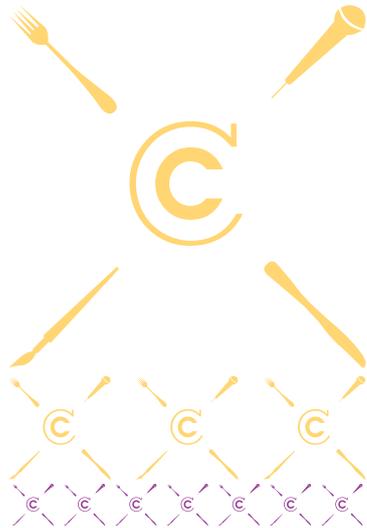
Schedule of Events

Friday, June 18

- 6 p.m. -- Festival gates open to the public
- 7 p.m. -- Children's Music Circle - Learning Allegro
- 7 p.m.-- Private WBYA Glow Party. (Advanced ticket purchase required)
- 7:30 p.m. -- Country Kid Jamboree Show. Puppenmeister Productions
- 8 p.m. -- Children's Music Circle - Learning Allegro
- 8:15 p.m. -- Hot-Air Balloon Glow begins.

Saturday, June 19

- 3 p.m. -- Festival gates open to the public
- 3 p.m. -- Concert - Midnight Blue
- 4 p.m. -- Children's Music Circle - Learning Allegro
- 4:30 p.m. -- Country Kid Jamboree Show -- Puppenmeister Productions
- 5 p.m. -- Children's Music Circle - Learning Allegro
- 5:30 p.m. -- Concert - Four Way Stop
- 5:30 p.m. -- Balloon Launch -- Mass Ascension
- 7 p.m. -- Children's Music Circle - Learning Allegro
- 7 p.m. -- Special Shapes Hot Air Balloon Display
- 7:30 p.m. -- Country Kid Jamboree Show. Puppenmeister Productions
- 8 p.m. -- Children's Music Circle - Learning Allegro
- 9 p.m. -- Fireworks by Zambelli



Learn All About

BY
MARY
BIGHAM
WC
DISH

BEER

If you didn't get enough brew goodness during Philly Beer Week, fear not. Iron Hill not only puts out quality brews all year long, but now they are offering some quality brewer time as well.

A Class Series will be held at the Chester County Historical Society, hosted by head brewer Larry Horwitz of Iron Hill Brewery and Restaurant, West Chester. If you've met Larry, you know that his company alone is value enough for an evening, but you'll also be able to indulge your inner beer geek with a reception of snacks and beer provided by Iron Hill, followed by a tutored tasting of four beers related to the topic of the evening.

Larry's fun and educational approach will guide you through the world of beer, with an emphasis on tasting. The classes are held right across the street from Iron Hill Brewery at the Historical Society which, if you've never been, is a beautiful venue worth checking out.

Classes are as follows:

Bread in a Glass
World-Class Wheat Beers

Tuesday
July 20
6:30 to 9 p.m.

Enjoy a sampling of beers that draw unique character from, or whose primary ingredient is, wheat. From a beer Napoleon called "The Champagne of the North," to the rich, strong, rummy, Wheat Bock of Munich, we will drink our way through excellent examples of Bread In a Glass.



I Can't Believe That's Beer!
Blurring the line between grape and grain

Tuesday
Sept. 28
6:30 to 9 p.m.

Wild Fermentations, barrel aging and the use of fruit herbs and spices give many modern artisanal malt beverages complex flavors and aromas that meet or exceed the profile of even the finest wines.

Must be 21 with I.D. to participate. Classes are \$49.95 each, or \$79.95 for two when both are purchased in advance.

Registration:
Iron Hill Brewery and Restaurant
3 W. Gay St.
West Chester
610-738-9600

Class Location:
Chester County Historical Society
225 N. High St.
West Chester
610-692-4800



BARNABY'S
\$2.75 Happy Hour!
Choose any of the following items & pay only \$2.75:

- Buffalo Wings*Spinach & Artichoke Dip
- Quesadilla Grande*Chicken Fingers
- Buffalo Chicken Eggrolls
- Cheesesteak Eggrolls
- Old Bay Fries
- BBQ Ranch Fries
- Mozzarella Sticks

Wash down your appetizers with an ice cold Miller Lite, Coors Light, Bud Light or Yuengling draft! \$2.75 Everyday Low Cost
HAPPY HOUR: MONDAY THRU FRIDAY from 5-7pm

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www.barnabyswestchester.com

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

JUNE 16, 2010 / PAGE 16

THE GIRL:



KRISTEN

AGE: 27

JOB: Registered nurse

HOBBIES: Reading, exercising, playing with my dog

THE RESTAURANT:

Spence Cafe
www.spencecaferes-restaurant.com

29 E. Gay St.
West Chester
610-738-8844

FIRST IMPRESSIONS:

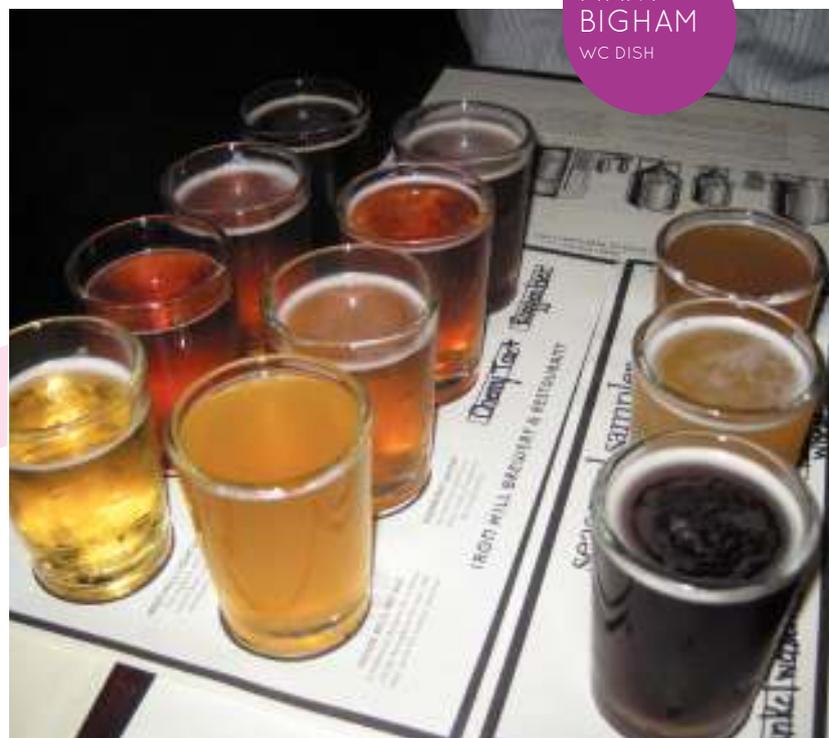
- **KRISTEN:** When I first saw Tom, he was wearing blue jeans and a white with black stripes button-down shirt. He was tall and nice looking. He was not generally my type, but you can always date outside the box.
- **TOM:** Kristen looked great. She was wearing a pretty black dress with a beautiful smile.

THE DATE:

- **KRISTEN:** The date was planned to be a beer tasting and dinner afterwards. I was really excited about the beer tasting. I know a little bit about beer and was excited to learn about the different kinds that would be offered.
- **TOM:** Yes, I am a big fan of drinking and eating, so I was excited to have a beer tasting and a nice dinner.

THE CONVERSATION:

- **KRISTEN:** The conversation was nice. We mostly talked about where the other person lived and worked. It seemed that it was a little slower to start than most dates, but once we had a few drinks the conversation flowed better.
- **TOM:** Our conversation was flowing well. We talked about places we had been and our jobs and her new dog, Dexter. She named him Dexter because she loves the TV



BY:
MARY
BIGHAM
WC DISH

show "Dexter."

BEER TASTING:

Iron Hill Brewery & Restaurant

www.ironhillbrewery.com
3 W. Gay St.
West Chester
610-738-9600

- **KRISTEN:** I loved the beer tasting at Iron Hill. The servers brought out a variety of wheat beers and told us about each one, the way it was brewed and what was special about the beer. The server also gave us a rundown of what was popular and what she liked best. I thought that was nice. I would have liked to learn a little more about the beers and have some more guidance with the tasting, but overall it was fun. The only other thing I did not like was that the beers came as single serving, so we had to share beers. I am not one for sharing drinks, typically.
- **TOM:** The service at the Iron Hill was terrific. The server was extremely knowledgeable of the different beers that we sampled. The "Hefeweizen" was my favorite.

THE RESTAURANT:

- **KRISTEN:** I had never been to Spence Café, but had heard wonderful things about it. The atmosphere was nice. The tables were covered with white linen and had candlelight for the ambience. The menu was small but it had a variety of choices. There was definitely something on the menu for everyone. I had a hard time making a decision because everything sounded delicious.
- **TOM:** I have only experienced the nightlife at Spence cafe, so I was excited to have dinner there.

THE SERVICE:

- **KRISTEN:** The service was great. The staff was very helpful with the drink and dinner menu, and had helpful hints for what would pair well together and what their choice would be for the evening. I found that helpful, because if someone else thinks it is good, it is usually a good choice.
- **TOM:** Our server, Todd, was very helpful and attentive.

DRINKS:

- **KRISTEN:** The drink menu had a lot of great wines. They had a very extensive beer list, which was great. I had Corona. I did not see a specialty drink list for liquors, which a lot of restaurants are doing now.
- **TOM:** Since we started the date with tasting different beers at Iron Hill, I continued the theme by having an ice-cold Stella Artois with dinner at Spence Cafe.

THE FOOD:

- **KRISTEN:** For an appetizer, we split the shrimp cheviche, which was served with a creamy base and saltine crackers; it almost tasted like a spinach dip. For a second appetizer we had a Japanese pizza, which was delicious. It was some sort of pumpkin-spice dough with a cream sauce topped with cheese, mushrooms, asparagus and shrimp. It was excellent. I also ordered the calamari salad, which was the best thing I had all night. It was so good. It was served warm with a tangy dressing and basil and served over an interesting bed of lettuce. I would order this again, for sure! For dinner, I ordered the scallops. The scallops themselves were excellent but the sauce it came with I did not love. It was described as a peanut butter and jelly spin. It was served on a half of a French baguette with almond butter and some type of grape chutney sauce.

THE GUY:



TOM

AGE: 33

JOB: Electrical sales

HOBBIES: Playing ice hockey and golf, boating, going to sporting events, reading and cooking

For dessert, I ordered an espresso and chocolate cheesecake. These were both excellent. The cheesecake would be great for any chocolate lover.

- **TOM:** Kristen ordered the "Okonomiyaki," which is Japanese pizza with shrimp and it was awesome! This is something that I wouldn't normally order, but was glad she did. For my entrée, I ordered the swordfish, which was marinated in cilantro and citrus. This dish was delicious!

CONVERSATION AND CHEMISTRY:

- **KRISTEN:** I though we had a nice time and had good conversation. I did not feel like there was any spark more than just friends.
- **TOM:** She is a very nice girl, but I think we were missing the sparks.

DID YOU EXCHANGE NUMBERS?

- **KRISTEN:** No, we did not exchange numbers.
- **TOM:** I forgot to ask! Might have been from all the drinking. Ha ha!

WAS IT A MATCH?

- **KRISTEN:** It was a match as friends.
- **TOM:** I think more like friends.

WAS THERE A KISS?

- **KRISTEN:** No. Just a friendly handshake.
- **TOM:** I never kiss on the first date!

WILL THERE BE A SECOND DATE?

- **KRISTEN:** Tom is a very nice man and we did have a lot in common, but I think being friends would be best.
- **TOM:** Maybe not a date, but more like hanging out with a group of friends.

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.

Phoenixville Fun Guide

BY
CAROLYN
MCSWEEN
PHOENIXVILLE
FUNGUIDE.COM

JUNE 16, 2010 / PAGE 17

Run for the canal!

'Tis the season for backyard naps in the hammock and watching fireflies, for slowing down and setting an easier pace. But this summer I will permit myself an exception.

On the morning of June 27, come rain or shine, I'll get up early, lace up my sneakers and head down to Lock 60 for the Schuylkill River Trail Run. On this five-mile race along the banks of the Schuylkill River and Canal, I will wind my way through the ravine and bluffs in Upper Providence Township and across several water crossings and back to St. Michael's Park, where I will do a victory dance for crossing the finish line in one piece.

If you're like me, you might need a seriously compelling reason to give up a few glorious hours of this first official weekend of summer for a little five-mile jog in the woods. This isn't a sacrifice I would make for just anyone. But the cause is a worthy one. My \$17 entry fee for the big event (or \$22 if I wait to register on race day) – supports the Schuylkill Canal Association, an organization that makes a tremen-

dous contribution to the historic beauty and quality of living in the Phoenixville area.

The Schuylkill River Trail Run is an annual SCA tradition. As executive director Betty

Daley put it, "It's a way people can become aware of this great recreational and historical resource in their own back yard, and to help us preserve and maintain the canal."



The preservation and maintenance of the waterway is no small task. Tasks include the restoration of the canal's locks and gates, upkeep of the grounds and public trails, and coordination of volunteers who greet visitors at the Locktender's House and help make information

about the canal's history available to the community.

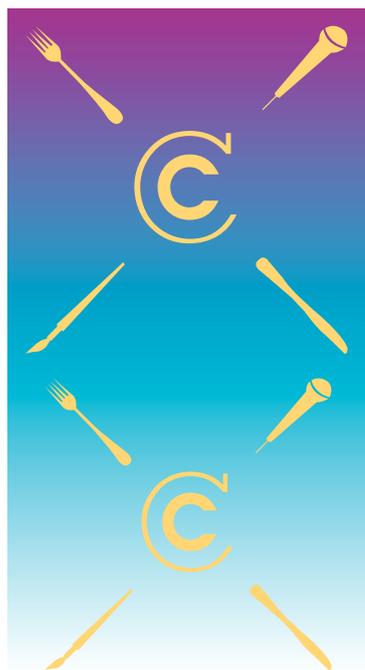
If it's the thrill of competition you're seeking on race day, and not just the satisfaction of giving something back, you're in luck. Prizes will be awarded to the top three finishers in six different age brackets. T-shirts and other giveaways will also go to the first 100 entrants. And those of you for whom the very thought of taking on such a grueling physical challenge borders on the masochistic, don't worry. You won't be left out of all the fun. The Schuylkill River Trail Run is only the kick-off event for the 28th Annual Canal Day, an entire day of festivities at Lock 60 and St. Michael's Park in Mont Clare, to feature a staggering number of activities and attractions.

This is a day not to be missed – a true community-wide gathering where people come together and

celebrate each other's efforts to enrich our town and our lives. Festival attendance is expected to exceed 3,000, but just as noteworthy is the number of area organizations, businesses, volunteers, artisans and musicians that are supporting it, including Phoenixville Federal Bank and Trust, The Borough of Phoenixville, Exelon Power, French Creek Outfitters, Mont Clare Fire Company, Twisted Twins Salsa and the Phoenixville Spinners.

The Borough of Phoenixville notes on its website, "Like so many American towns and cities, Phoenixville owes its growth to its waterways." In a high-tech age where connections happen across invisible lines, it's easy to take our landscape for granted. When you take a day to become more aware of it, there's pride in knowing that the Schuylkill River and Canal are still vital to the life of our community.

For information about Canal Day 2010 and the Schuylkill River Trail Run, visit phoenixvillefunguide.com, or visit schuylkillcanal.org.



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Whiteland Town Center, Exton
610.363.1850

SOUND CHECK

WITH

LEVEE DRIVERS



Who is in the band and what do you play?

Jeff Orłowski: We have Kyle Perella on bass guitar, Jason Schultz on lead guitar, August Lutz on vocals/guitar/harmonica, and I play the drums. Occasionally Kyle, Jason and I will help out with some backing vocals in our live sets.

How did the band start?

August Lutz: Jason and I have been friends since we were children. We were in a band in high school that didn't work out, but we continued to play as a duo. Once school was over, we wanted to take our music a little more seriously and in a different direction. During that time, we'd been watching some of our friends' bands rehearse, and became friends with a piano player named Jeff (who at that time never played drums before and was already in another band). The three of us shared a common vision of music and Jeff was willing to learn drums to see what would happen with just the three of us playing mu-

sic in a garage together. Within the first few weeks of practicing, everything started to come together, which would eventually become our sound. For example, we didn't have a bass player, so I would turn the treble knob down all the way and throw the bass knob up as far as it would go. And that's how I still play, to this day. Since Jeff had never sat behind a drum set before, he created his own style from the first kick of the floor tom, which has a lot to do with our driving force. The last member to join the band was Kyle, who was a high school friend that came out to one of our local shows. He had a strong interest in what we were doing and where we wanted to take this, so after a long night of playing pool, talking about music and drinking, I asked if he'd like to join the band on bass guitar.

Can you describe your band in only colors?

Jeff: We're a pretty basic band when it comes to style, instrumentation

and fashion. I'm gonna go with black, white, navy blue and red. Just imagine Black Sabbath's early years, but mixed with some plaid. I think a lot of bands nowadays try so hard to grab your attention with bright neon colors or crazy over-the-top stage presence, just to cover up for the lack of songs.

What was the last great show you saw?

August: It would have to be a tie between The Walkmen on March 19 as part of WVUD's Radiothon 2010 in Delaware, and Bruce Springsteen with The E Street Band at Madison Square Garden on 11/08/09, performing "The River" in its entirety for the first time ever.

What bands would you recommend at the moment?

Jeff: The Black Keys have a couple re-

ally solid tracks off their new album, "Brothers." Plus, you can never go wrong with reaching into the vault for some old classics by Frank Sinatra or The Animals. There are also some great local acts around the PA area including ... Machine Gun Joe, The Cobbs, Papertrees, Kettle Pot Black, The Lawsuits, Polar Ice Cap and Sweetheart Parade, just to name a few.

What's your ringtone?

August: Mine is usually on vibrate, so I have a good excuse not to pick it up or even hear it. But I will tell you that my guitarist's ringtone is most likely a Lady Gaga track ... and he will kick anybody's ass for making fun of that.

Levee Drivers are playing the Note on June 25.

More information on **LEVEE DRIVERS** can be found on the web (you know, stuff like more tour dates, how to buy records and all that useful stuff) at www.myspace.com/hentaimusic



summer 2010

performance series

Where the arts bloom



Summer fun blooms at Longwood Gardens with concerts, theatre, dance, fireworks and fountains. Enjoy performances Thursday, Friday and Saturday evenings and stay for our illuminated fountains shows at 9:15 pm.

DON'T MISS THESE UPCOMING PERFORMANCES:

XPN Welcomes John Gorka • June 19

Fireworks & Fountains: Founder's Favorites • July 4

Danny Paisley & the Southern Grass • July 9

People's Light & Theatre presents
The Emperor's New Clothes • July 15-17

Longwood Gardens

For details and ticket information visit longwoodgardens.org



INEBRIATED BY ART



BY
JAMES
LEE
BURK



THE MANY MOODS OF FANS

Have you ever seen a brightly colored balloon deflate like a spent bag of peanut M&M's during a really good movie? Well, in the last few weeks, I have seen the emotions of crowds go from total elation to utter despair.

I am running around, rapidly filling beers, mixing drinks and taking orders for more drinks as I try to vaguely pay attention to the fast-paced activity on the TV. The mass of garishly colored people undulates before me -- one moment full of glee, screaming encouragement at the TV, and THEN SCREAMING IN DISGUST, like the small figures on the screen can hear them.

I sure can. Sweat drips down my forehead as I wait for the slightly inebriated person to decide what to order. As I wait, people jostle each other at the bar. Some of them politely wait their turn, while others insanely yell out their orders, mixed with groans of despair or screams of elation as they watch the hockey game.

Now, I am a hockey fan, but not the kind of fan that watches every game during the season. For you non-hockey watching people, there are 82 games during the season which mainly consists of ten to 20 fans coming out to the bar to participate in the ritual of fandom -- drinking and eating as they pin their hopes on their favor-

ite team, which in my case is the Philadelphia Flyers.

I like playoff hockey -- like a shortened, more exciting version of the season. This year, my team made it to game six of seven in the finals before succumbing to a season-deflating goal in overtime. There is nothing that I've found that gets a crowd as excited as drinking and rooting for their home team. Recently, as the playoffs were extended, more and more fans started pouring out of the woodwork. Nothing like winning to bring on a sense of community.

So here we are. I'm running back and forth, pouring frothy cold beer after beer, pouring shots and listening to the cheers of the onlookers -- cheers not for my harried pace, but cheers for their team. That's what sports and bars are really about: Bringing together similar and dissimilar people in a sense of community that can't be achieved any other way.

At no other time in life, it seems, do utterly opposite people mesh together as

they celebrate mutual faith and hope in the success of their teams. Except that sometimes I will paint a painting that two individuals who have nothing in common can both appreciate. People are strange and wonderful, able to get different things out of events -- from disgust to total appreciation. Then again, as I work, I have those same feelings toward my customers. From moment to moment, I can feel camaraderie to utter disgust at the great things that can happen at a bar in one evening.

I would like to take this time to thank all my customers for their support, and remind people that, in our service industry, we get paid for our time -- mainly by the customer. So remember to tip your server or bartender for their service. Fifteen percent is customary, and anything more than 20 percent is sublime.

So, cheers to all you sports fans and drinkers of mine. Hope the best to the Flyers and now it's soccer time. Go USA!

-- James



PATTY LARKIN Celebrates Twenty Five Years in Music with the Release of "25"

While Patty Larkin is not a household name, she certainly deserves to be. With a dozen solo releases to her credit, Larkin has been dazzling concert audiences and alternative and college radio for decades. She has become a legend in her time, paving the way for numerous female singer-songwriters to follow. Celebrating her storied career, which now spans twenty-five years, Larkin is back out on the road in honor of her latest release "25", a collaborative collection of twenty-five songs written and performed with the style and grace that Larkin consistently brings to the table.

Born and raised in Milwaukee, Wisconsin, Larkin is the product of an artistic upbringing, her mother a painter and her sisters singers. Gravitating toward the folk music of the sixties, Larkin became a self-taught guitarist eventually finding her way to the stages of local coffee houses while attending the University of Oregon. Relocating to Boston, Larkin continued to perform while studying jazz guitar at the Berklee College of Music. She first came to prominence in 1985, with the release of her debut "Step Into The Light". Over the next two and a half decades, Larkin continued to release solo efforts, with a few collaborations mixed in, while hitting concert stages throughout the U.S. and abroad.

With 2010 marking her twenty-fifth year in music, Larkin wanted to find a special way to celebrate this personal milestone. The inspiration behind "25" came to Larkin as she faced one of life's greatest challenges, the loss of a parent. "I spent the summer in the Midwest a lot 'cause my mother was very ill", says Larkin. "I wasn't really playing a lot of music. I remember coming back one time and thinking, 'I need to put something out. I want to do something for this 25th year and I want to do a retrospective of songs.' So I started to work these songs up while my mom was in the other room. I talked to her about it, saying 'It's go-

ing to be a love project and I'm going to invite some friends on.'" Larkin decided to reach out to a few of the many musicians she had worked with over the years. In no time at all, responses came back with an emphatic "yes". With commitments from other artists rolling in, the logistics of establishing a means to record became the next challenge. "We set up a system where I recorded the tracks", says Larkin, "and then I had an engineer come in and make sure everything was correct. So then we were at eleven or twelve people. Let's just see if we can get twenty-five yes's in honor of my twenty-fifth anniversary. We just started to chip away, and everyone said 'yes'. Then the miracle was that people got them in on time."

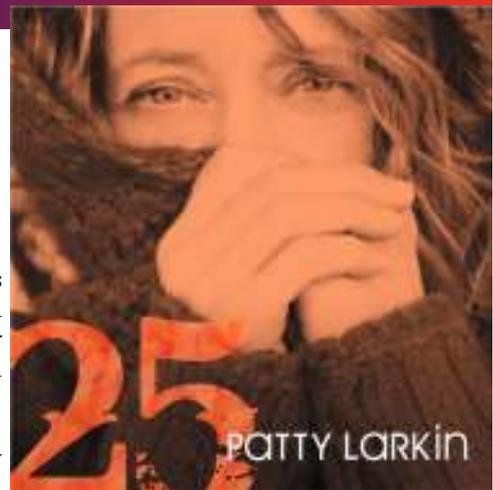
The result is a double CD featuring a selection of twenty-five songs capturing the mood and spirit of Larkin and so many of the gifted artists she collaborated with, including Shawn Colvin, Mary Chapin Carpenter, Suzanne Vega, Erin McKeown and Rosanne Cash just to name a few. While the songwriting and delivery is flawless on every track, it is the simplicity and beauty that makes this album, Larkin's most challenging to date, so impressive. "There's a

thread that runs through it and we kept it fairly mellow", says Larkin. "It's calming to listen to. There's a vibe to the album that my other ones don't have. I performed it live the way I would do it in a show. That's the first time I've done something like that - acoustic all the way through - and held off any kind of electric instruments. It's pretty much me and my guitar, the way I do it live. Since some were songs I hadn't recorded in years, I was able to reinterpret or do them the way I do live or just come at it from a different, fresh perspective. It's pretty incredible", added Larkin. "I still can't believe that we came up with a concept album like this. It really is a collection of people that I find inspiring and that I love." Standout tracks include "The Cranes", "Closest Thing", "Halleluiah", "Tango", "Inside Your Painting" and "Italian Shoes".

The consummate seasoned professional, Larkin has no illusions of grandeur when it comes to her work. "I wish I was better at self promotion", says Larkin. "I basically put the work out and let it stand on its own. It's funny. You spend ten years being an up and comer, fifteen years being a mainstay, and now I'm mov-

ing into survivor status at twenty five years in this business. In another ten or fifteen perhaps I'll become a legend."

On March 23, 2010 Patty Larkin, joined by special guest Erin McKeown, played Philadelphia's World Café Live. McKeown opened the show with a forty-five minute set. Following a brief intermission, Larkin hit the stage - performing a number of selections off her brand new release "25" as well as select songs from previous albums. Larkin's flawless vocals, accentuated by her impressive guitar work, made for an unforgettable performance. McKeown joined her for a two-song encore before both exited the stage to meet with fans. For more info on Patty Larkin, go to www.pattylarkin.com. To stay up-to-date with concert news at World Café Live, go to www.worldcafelive.com



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CONCERTS

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

THE WACHOVIA CENTER, Philadelphia: Carole King and James Taylor (June 22, 7:30 p.m., \$39.50 to \$125); Maxwell with Jill Scott and Guy Torry (June 19, 7 p.m., \$57 to \$152); American Idol Live (July 11, 7:30 p.m., \$44.50 to \$70.50); Tom Petty and the Heartbreakers with Buddy Guy (July 31 and Aug. 1, 7:30 p.m., \$52.50 to \$128); Lady Gaga (Sept. 14 sold out, Sept. 15, 8 p.m., \$52.50 to \$178); Roger Waters (Nov. 8, 9 and 11, 8 p.m., sold out).

SUSQUEHANNA BANK CENTER INDOOR THEATER, Camden, N.J.: Brad Paisley "H2o World Tour" with Daris Rucker, Justin Moore, Easton Corbin, Steel Magnolia and Josh Thompson (June 19, 5 p.m., \$26.50 to \$59.75); Phish (June 24 and 25, 7:30 p.m., \$50); The Dave Matthews Band with Martin Sexton (June 30 and July 1, 7 p.m., \$40 and \$75); Tim McGraw with Lady Antebellum and Love & Theft (July 9, 7 p.m., \$30.75 and \$73.25); Sting with orchestra (July 10, 8 p.m., \$42.25 to \$157.25); Jack Johnson with G. Love and ALO (July 11, 7 p.m., \$35 and \$55); Vans Warped Tour (July 16, 11 a.m., \$30); Rush (July 21, 7:30 p.m., \$35 to \$150); Mayhem Festival with Korn, Rob Zombie, Lamb of God, Hatebreed and others (July 23, 2:15 p.m., \$25 to \$69.50); Limp Bizkit with Ice Cube (July 27, 7 p.m., \$26.25 and \$55.75); Lilith Tour featuring Sarah McLachlan, Kelly Clarkson, Court Yard Hounds and others (July 28, 3 p.m., \$37.75 to \$107.25); John Mayer with Train (July 30, 7:30 p.m., \$36 and \$75); Brooks & Dunn with Gary Allan (July 31, 7:30 p.m., \$25 to \$65); Green Day with AFI (Aug. 3, 7 p.m., \$35 to \$85); Barenaked Ladies with Ben Kweller and Angel Taylor (Aug. 4, 7:30 p.m., \$39.50 to \$69.50); Barenaked Ladies with Ben Kweller and Angel Taylor (Aug. 4, 7:30 p.m., \$39.50 to \$69.50); Kings of Leon (Aug. 5, 7:30 p.m., \$35.50 and \$60.50); Jimmy Buffett and the Coral Reefer Band (Aug. 7 and 10, 8 p.m., \$36 and \$136); The Zac Brown Band with The Wood Brothers and Casey Driessen (Aug. 13, 7 p.m., \$26.75 and \$40.75); Maroon 5 and Owl City with VV Brown (Aug. 14, 7:30 p.m., \$25 to \$65); Slayer, Megadeth and Testament (Aug. 15, 7 p.m., \$39 to \$57.50); Creed with Skillet and Theft (Aug. 17, 7:30 p.m., \$16.25 and \$26.25); Rihanna with Ke\$ha and Nicki Minaj (Aug. 18, 7:30 p.m., \$31 to \$106); David Gray with Ray LaMontagne (Aug. 20, 7:30 p.m., \$35 to \$65); Ozzfest (Aug. 22, 11 p.m., \$39.50 to \$155); Jonas Brothers with Demi Lovato (Aug. 27, 7 p.m., \$37.25 to \$97.25); Alice in Chains with Deftones and Mastodon (Sept. 25, 7 p.m., \$45 and \$65).

FESTIVAL PIER, Philadelphia: the John Butler Trio and State Radio with Angus and Julia Stone (June 17, 7 p.m., \$29.50); The Bamboozle Roadshow featuring All Time Low, Boys Like Girls, LMFAO, Third Eye Blind, Good Charlotte, Simple Plan, Forever the Sickest Kids, Stereo Skyline, The Ready Set and others (June 20, noon, \$32.50); 311 with The Offspring and Pepper (July 13, 7 p.m., \$49.50); Sublime with Rome with Matisyahu and The Dirty Heads (July 17, 7:30 p.m., \$39.50); O.A.R. with Citizen Cope (July 24, 7 p.m., \$37.50); Carnival of Madness featuring Shinedown, Chevelle, Puddle of Mudd, Sevendust and 10 Years (July 30, 5 p.m., \$39.50); Slightly Stoopid with Cypress Hill and Collie Buddz (July 31, 7 p.m., \$49.50); Paramore with Tegan & Sara, Newfound Glory and Kadawatha (Aug. 4, 6:30 p.m., \$37.50); STS9 with Lotus and The Album Leaf (Aug. 14, 6 p.m., \$32.50).

RIVER STAGE AT GREAT PLAZA AT PENN'S LANDING, Philadelphia: Silversun Pickups with Against Me!, Metric and The Henry Clay People (June 28, 6 p.m., \$35); She & Him (July 2, 8 p.m., \$26); The Gaslight Anthem with Chamberlain and Tim Barry (July 29, 7 p.m., \$25); The Black Keys with The Morning Benders (July 30, 7:30 p.m., \$32); Something Corporate (Aug. 8, 8:30 p.m., \$32.50); Gov't Mule with Jackie Greene and Trombone Shorty & Orleans Ave. (Aug. 14, 5 p.m., \$39.50); My Morning Jacket (Aug. 29, 7:30 p.m., \$39.50).

MANN CENTER FOR THE PERFORMING ARTS, 52nd and Parkside, Philadelphia (215-893-1999 or www.manncenter.org): Faith No More (July 3, 8 p.m.); Furthur with Phil Lesh and Bob Weir (July 10 and 11, 7:30 p.m.); Cheap Trick with Squeeze (July 16, 7:30 p.m.); Celtic Woman (July 31, 8 p.m., \$30 to \$70); The Silk Road Ensemble with Yo-Yo Ma (Aug. 11, 8 p.m., \$15 to \$72); Herbie Hancock (Aug. 13, 8 p.m., \$20 and \$40); MGMT (Aug. 15); Tony Bennett (Aug. 28, 8 p.m., \$75 and \$90); Mark Nadler and the New York Pops with fireworks (Sept. 22, 8 p.m., \$20 and \$35).

THE TOWER THEATER, Upper Darby: Conan O'Brien with Reggie Watts (June 7, 8 p.m., \$39.50 to \$79.50); Erykah Badu with Bilal (June 8, 8 p.m., \$40.50 to \$76); Yes with Peter Frampton (June 15, 7:30 p.m., \$45 to \$95); Aziz Ansari (July 8, 8 p.m., \$35); Widespread Panic (July 20, 7:30 p.m., \$39.50); Adam Lambert with Orianthi (Aug. 12, 8 p.m., \$37.50); The Wiggles (Aug. 21, 12:30 and 4 p.m., \$15 to \$75); Jackson Browne with David Lindley (Sept. 11, 8 p.m., \$41 to \$76).

THEATER OF THE LIVING ARTS, 334 South St., Philadelphia: Drake with Francis and the Lights (June 16, sold out); Melvins and Isis (June 17, 9 p.m., \$20); Evelyn Evelyn (June

18, 9 p.m., \$25); Streetlight Manifesto with The Supercellians, the Wonder Years and Dan Potthast (June 24, 7:30 p.m., \$16); Femi Kuti with Rob Paine (July 10, 9 p.m., \$25); Kidz in the Hall with Dephonic, Stalley, Writtenhouse and Akilles (July 15, 8 p.m., \$20); Dive and Automatic Fire with The Better Half (July 16, 8 p.m., \$12); Jordyn Sparks with Ashlynn Huff and Days Difference (July 18, 7 p.m., \$20); Hanson with Rooney (July 25, 8 p.m., \$30); Summer Slaughter featuring Decapitated, The Faceless, All Shall Perish, The Red Chord and others (July 29, 4 p.m., \$18); The Maine with This Century (Aug. 5, 7 p.m., \$15); mewithoutyou with Murder By Death and Buried Beds (Aug. 13, 9 p.m., \$160); Xavier Rudd with Izintaba (Aug. 26, 9 p.m., \$23); Broken Social Scene with The Sea and Cake (Sept. 14, 8 p.m., \$25).

THE ELECTRIC FACTORY, Philadelphia (www.electricfactory.info): Phil Collins Ted Nugent with Val Halla (June 19, 8:30 p.m., \$35); "Going Back" (June 20 and 21, \$75); Hole with Foxy Shazam (June 22, 8:30 p.m., \$35); Taking Back Sunday with Person L (June 24, 8:30 p.m., \$25); The New Deal with Brothers Past, Sonic Spank and Bodega (June 26, 8:30 p.m., \$22); One Republic (July 9, 8:30 p.m., \$27.50); SOJA with John Brown's Body, The Movement, The Black Seeds and Three Legged Fox (July 21, 7:30 p.m., \$17); As I Lay Dying with Underoath, Between the Buried and Me and others (July 22, 4:30 p.m., \$29); Deadmau5 (July 24, 8:30 p.m., \$40); Crystal Castles with Rusko, Sinden and Destructo (Aug. 18, 8 p.m., \$25); The Script with Joshua Radin (Nov. 6, 8 p.m., \$22.50).

THE KESWICK THEATRE, Easton Road and Keswick Avenue, Glenside (215-572-7650 or www.keswicktheatre.com): The Machine: Pink Floyd tribute (June 18, 8 p.m.); the music of Gentle Giant with Gary Green and Malcolm Mortimore, with the Mahavishnu Project (June 20, 7:30 p.m., \$29 and \$36); Stanley Clarke and Hiromi (June 21, 8 p.m., \$38.50); John Hiatt with Paula Cole (June 23, 7:30 p.m., \$29.50 to \$49.50); Tommy Emmanuel (June 24, 8 p.m., \$32.50 to \$42.50); Weird Al Yankovic (June 25, 8 p.m., \$29 to \$49); B.B. King with Lukas Nelson (July 7, 8 p.m., \$75); Boz Scaggs (July 8, 7:30 p.m., \$49.50 and \$59.50); Craig Ferguson (July 10, 8 p.m., \$49.50); Chris Isaak with Marc Broussard (July 14, 7:30 p.m., \$69.50); Zoso: Led Zeppelin tribute (July 15, 8 p.m., \$25); The Turtles with Mickey Dolenz, the Grass Roots, The Buckingham and Mark Lindsay (July 20, 8 p.m., \$38.50 and \$48.50); Levon Helm with The Wood Brothers (July 22, 7:30

p.m., \$39.50 to \$59.50); Level 42 (July 24, 8 p.m., \$34.50); Yoso with Tony Kay, Billy Sherwood, Bobby Kimball, John Ford and John Hawken (Aug. 11, 8 p.m., \$29 and \$35); "Guitars and Saxes" with Peter White, Jeff Golub, Gera Al-bright and Kirk Whalum (Aug. 12, 7:30 p.m., \$37 and \$47); "Queen Queens of Comedy" with Poppy Champlin, Carol Leifer and Dana Goldberg (Aug. 19, 8 p.m., \$19.50 and \$22.50); Classic Albums Live: Bob Marley's "Legend" (Aug. 20, 8 p.m., \$19.50 to \$32.50); silent film "Louis" with live music by Wynton Marsalis and Cecile Licad and a 10-piece orchestra (Aug. 31, 8 p.m., \$45 and \$55); Todd Rundgren (Sept. 14, 7:30 p.m., \$35 to \$95); Pat Cooper, Dom Irrera and Tammy Pescatelli (Sept. 18, 8:30 p.m., \$29.50 and \$39.50); Bruce in the USA: Springsteen tribute (Sept. 24, 8 p.m., \$27.50).

THE NOTE, 142 E. Market St., West Chester (800-594-8499 or www.thenote.tickets.music-today.com): the Lemonheads with the Candles (June 19, 9 p.m., \$15); Backwoods Payback with Caltrop and Black Skies (June 26, 9 p.m., \$8); MC Chris with MC Lars and Math the Band (June 29, 8 p.m., \$13); Mason Porter with The Sermon and Missing Palmer West (July 9, 9 p.m., \$8); Rob Snyder CD release with Desoto Rust and Liquid Courage (July 10, 9 p.m., \$10); GBH with Outernational (July 21, 8 p.m., \$15); The Riverside Jam (July 31, 8 p.m., \$10); Splintered Sunlight (Aug. 20, 9 p.m., \$10).

LONGWOOD CONCERTS LONGWOOD GARDENS, Route 1, Kennett Square (610-893-1999 or www.longwoodgardens.org): presents: Joan Armatrading with Shawn Colvin (July 7, 7:30 p.m., \$35 to \$55); Chris Isaak with Marc Broussard (July 13, 7:30 p.m., \$39.50 to \$69.50). Tickets at Ticketmaster.com, or call 1-800-745-3000.

CONCERTS IN THE PARK KERR PARK, Downingtown, will present a series of free concerts this summer. All concerts begin at 5 p.m. at the gazebo. Food and drinks will be for sale. Bring your own seating. No alcohol or dogs allowed. In case of rain, the concerts will be held at the School of Rock (478 Acorn Lane, Downingtown). Visit www.downingtownconcerts.com for more information. The schedule includes: Skin Tight with Jenny Founds and Mike Haldeman (Aug. 8); Liverpool Beat with 3 Shades of Blue (Sept. 12).

WEST GOSHEN SERIES WEST GOSHEN COMMUNITY PARK, N. Five Points and Fern Hill roads (www.west-goshen.org): presents free concerts at 6:30 p.m.

Guests are asked to bring dry good items (soap, shampoo, diapers, etc.) to donate to local charities. The schedule includes: dixieland by the Barbone Street Jazz Band (June 27); Motown with Special Blendz (July 11); Irish rock by Blackthorn (July 25); the Mainliners (Aug. 8); Jimmy Jorje and the Latin Express (Aug. 22).

CHADDSFORD SERIES THE CHADDSFORD WINERY, Route 1, Chadds Ford (610-388-6221 or www.chaddsford.com): presents a series of outdoor concerts this summer. Bring your own seating and a picnic supper. Foods will also be sold on site. Gates open at 6 p.m., Chaddsford wine tastings begin at 6:30 p.m., and music begins at 7 p.m. No outside alcoholic beverages permitted. The schedule includes: rock and soul by Been There Done That (June 18); bluegrass by The Mermaid Mountain Men (June 25); dance music by the Red Alert Band (July 2); big band music by the City Rhythm Orchestra (July 9); vintage rock by The Mandells (July 16); dance music by Skin Tight (July 23); Philly Phunk/Carlton King (July 30); rockabilly by The Rivers (Aug. 7); dance music by the Red Alert Band (Aug. 13); rock and soul by Been There Done That (Aug. 20); bayou music by Alligator Zydeco (Aug. 27).

THEATRE

BROADWAY SERIES THE KIMMEL CENTER BROADWAY SERIES will feature touring shows staged at the Academy of Music, Merriam Theater and Forrest Theatre. The Broadway Series includes: "Avenue Q" (June 18 to 20 at the Academy of Music, \$25 to \$100); Rain: A Tribute to the Beatles (June 18 to 20 at the Merriam Theater, \$35 to \$85); "Dreamgirls" (June 22 to 27, \$25 to \$100). Visit www.kimmelcenter.org.

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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.brickettelounge.com): Line dancing on Tuesday and Thursday from 8 to 11 p.m. with DJ. Karaoke on Wednesdays from 9 p.m. to 12:30 a.m. Live bands from 9 p.m. to 1 a.m. Smoke-free.
BROWNIES 23 EAST, 23 E. Lancaster Ave., Ardmore (610-649-8389 or www.Brownies23east.com): Entertainment: Scream (June 16); Splintered Sunlight (June 17).
BULL DURHAM'S, 1347 Wilmington Pike, West Chester (484-315-8039 or www.bulldurhamsbbq.com): Smoke-free. No cover charge.
CAROUSEL BALLROOM, 319 Westtown Rd., Suite P, West Chester (610-701-0600 or www.carouselballroom.com): Group dancing and lessons scheduled. Admission includes appetizers and desserts. No partner necessary.
DOC MAGROGAN'S, 117 E. Gay St., West Chester (610-429-4046 or www.docmagrogans.com): Karaoke on Tuesdays at 9 p.m. Trivia on

Wednesdays at 10 p.m. DJ on Thursdays at 10 p.m. DJ Stu on Fridays at 10 p.m. Live bands and video DJ Johnny A on Saturdays at 10 p.m.
HILLTOP CRABHOUSE, 8980 Gap Newport Pike, Toughkenamon (610-268-2735 or www.hilltopcrabhouse.com): Entertainment: Blue Bayou (June 17).
HORSESHOE PUB, at the Waynebrook Inn, 4690 Horseshoe Pike, Honey Brook (610-273-9000 or www.thehorseshoepub.com): Open jukebox on Tuesday. Ladies Night Dance Party with DJ on Thursday from 9:30 p.m. to 1:30 a.m. Video DJ on Friday from 10 p.m. to 2 a.m.
KENNETT FLASH, 102 Sycamore Alley, Kennett Square (484-732-8295 or www.kennett-flash.org): Blue Monday Jam on Mondays at 8 p.m. Del Bittle's Bluegrass jam every Thursday at 8 p.m. Admission \$3 for players and \$5 for audience. Open Mic every Sunday at 7 p.m., hosted by Butch Zito. Admission \$4.
MAS CANTINA, 102 E. Market St., West Chester (610-918-6280 or www.mascantina.com): Karaoke on Wednesdays at 10 p.m. DJs on Thursdays at 10 p.m. Rock bands on Fridays at 10 p.m. DJ Dance Party on Saturdays at 10 p.m.
MCKENZIE BREW HOUSE, 451 Wilming-

ton-West Chester Pike (Route 202) (610-361-9800 or www.mckenziebrewhouse.com): Poker and Quizzo on Mondays. Bar Bingo on Tuesdays. Music Match and poker on Wednesdays. Karaoke on Thursdays. DJ and dancing in Metro on Fridays. Live music on Saturdays.
MCKENZIE BREW HOUSE, 240 Lancaster Ave., Malvern (610-296-2222 or www.mckenziebrewhouse.com): DJ in the Pub on Fridays at 10 p.m. Live music on Saturdays at 10 p.m.
MR. E'S TAVERN, 313 W. Kings Highway, Coatesville (610-384-4356 or www.mrestavern.biz): Trivia and prizes on Tuesdays at 8 p.m. Free pool on Thursdays from 8 p.m. to midnight.
SPENCE CAFE, 29 E. Gay St., West Chester (610-738-8844 or www.spencecaferestaurant.com): Jazz Thursdays feature Glenn Ferracone with guests from 9 p.m. to midnight. Fridays feature blues bands. Saturdays feature jazz or blues.
STEEL CITY COFFEE HOUSE, 203 Bridge St., Phoenixville (610-933-4043 or www.steelcity-coffeehouse.com): Entertainment: "Wine and Dine" Progressive Dinner (June 16 - visit online for details).

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280 Maintenance

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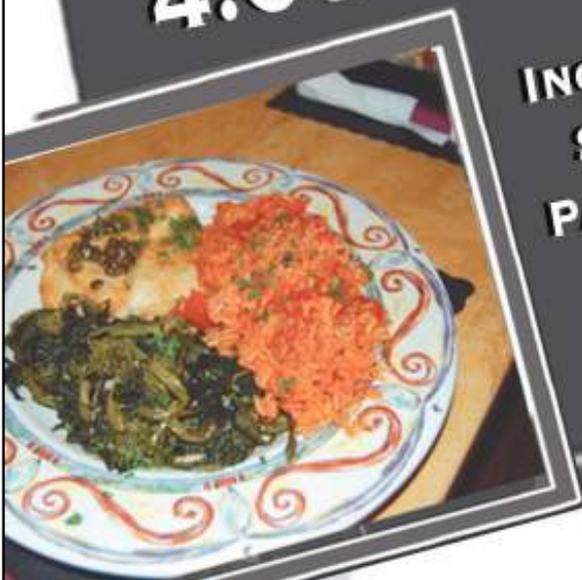
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