



AUGUST 25, 2010

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GUATEMALA

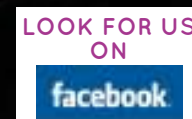
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## COMMENTS:

Send comments to:  
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ccentertainment@dailylocal.com

## MARY'S MESSAGE:

It's hard to believe that the long lazy days of summer (and all its trappings) will soon be replaced by the crunching of leaves underfoot and the wearing of hooded sweatshirts. Not to worry, foodie friends. In this issue, we've included the best bites for your farewell to summer, including a local peach guide, a local honey festival and an inside a look at the new menu at Side Bar (West Chester) in the latest "He Said She Said."

We've also got a great Back-to-School feature, packed with tips and tricks on how to makeover your child's lunch box.

It may be goodbye to summer but there's no time to sulk. Get ready because Foodie Event Season is just around the corner. In this issue and those to come, we'll be dishing on Chester County's biggest and most delicious food festivals.

For all your end-of-summer and upcoming fall food news, reviews, events and more, visit any one of our Chester County Dish sites: PhoenixvilleDish.com, DowningtownDish.com and WCDish.com.

*Cheers*  
Mary Bigham  
*Contributing Editor*  
www.wcdish.com



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# Back to school LUNCH MAKEOVER

BY  
MARY  
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### Upcoming Events at Black Walnut Winery

## The Great Pennsylvania WINE TOAST! Saturday, Aug. 14th - 1:00-5:00 PM

What to be part of history? Then be at Black Walnut Winery to participate in the Great PA Wine Toast. This event is an attempt to set a Guinness World Record for the largest toast at multiple venues as well as raise awareness of Pennsylvania wineries.

AT EXACTLY 4 PM on Aug 14th our VIP toastmaster, Mario Andretti, will lead the toast via live web video.

Although the actual toast itself occurs at 4 PM, we will be celebrating all day long at the winery. In addition to being able to taste award winning PA wines, we will also be offering our guests other PA sweets and treats throughout the day.

**Free Lawn Concert:** Feel free to bring your own food. We suggest lawn chairs & blankets. Purchase wine by the glass or bottle. No other alcohol allowed on site.

**Dan Frantz, 12 noon - 4pm**

## Evening Concert - Tom Larson Band Saturday, Aug. 28th - 6:30pm - 9:30pm

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

The Tom Larson Band features all original songs with a unique and distinctive new style, delivered with an energized, danceable, house-rockin' show.

**ADULTS ONLY (21 and older).** 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.



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**SEASONAL HOURS - CHECK WEBSITE**

It's time to head back to school, and for all those foodie families out there, the typical brown-bagged lunch just doesn't cut it. So we asked one of our favorite food-loving friends, Kimmie Dec from kimdec.com, what tricks she has.

Kimmie says the family favorite is bento lunches for kids (and adults). You can make them completely litter-free, helping to reduce the amount of cafeteria waste. Other bonus points: You can be really creative with what you mix and match, and you can control portion size to avoid overeating. All Laptop Lunches contain no phthalates, bisphenol A (BPA), or lead, so you can feel even better about sending them off with a fun, healthy lunch. For more lunch ideas and to get 10 percent off of any Laptop Lunch Bento products, visit [www.kimdec.com](http://www.kimdec.com).

Here are some of Kimmie's favorite combos for her and her daughter:

### Kid's Lunch 1:

tuna sandwich in fishy cut-out, with nori eyes and smile  
goldfish  
cucumbers cut into a chain link  
chocolate cake  
mozzarella balls  
gummy penguin



### Kid's Lunch 2:

Peanut butter & fluff on multigrain  
baked cheese curls  
steamed broccoli  
carrot sticks  
gummy penguin



### Kid's Lunch 3:

ham & cheese bear heads  
wheat crackers  
banana  
edemame and carrots  
inside small container (sprinkles for yogurt)  
vanilla yogurt



### Adult Lunch 1:

Sub shop sub  
homemade granola  
edemame  
grapes  
organic cookie  
banana  
mint drops from Trader Joe's



### Adult Lunch 2:

2 kinds of hummus and multigrain pita chips  
cucumbers  
strawberries with cottage cheese  
tuna on leaf lettuce





# A Taste of GUATEMALA in Phoenixville

BY  
AMY  
STRAUSS  
PHOENIXVILLE  
DISH.COM

AUG. 25, 2010 / PAGE 5

Today, Phoenixville residents have a slice of Antigua, Guatemala — one of the most celebrated locations in Latin America — within walking distance of Bridge Street.

The restaurant named for the storied Guatemalan town opened on June 26. Angel Salguero and his family wanted to offer the community a comfortable establishment that represented their pride and joy in America.

The Salguero family feels blessed to be the first in the area to embrace Guatemalan spices, and the traditional dishes influenced by Mayan cuisine, prominently featuring corn, chiles and beans.

More than 13 years ago, Angel Salguero came to the Phoenixville area from Guatemala. His sister, Carmen, relocated to America, too, and has lived in the area for 10 years. Other family members joined them.

“We came to this great town and we were blessed with good jobs — all of us were able to find work,” Salguero said.

Most of the family worked very closely with Nudy’s Cafe’s various locations for almost 10 years, until they all came together to collaborate on their current dining project.

“We really enjoy having our restaurant in Phoenixville,” Salguero said. “This is our dream, the American dream, to walk into our building

and be able to say, ‘I own this restaurant.’”

Carmen, a revered cook within the Salguero family, used to prepare feasts for neighbors.

“In Guatemala, women cooking is very attractive to men,” said David A. Castro, a friend of the Salguero family. “From a very small age, Carmen was taught how to cook, and she loves it — loves cooking for everyone.”

Carmen said that one of her favorite dishes to prepare is Antigua Guatemala’s Churrasco entree, which features a gorgeous, hand-rubbed, char-grilled steak that’s brightly drizzled with authentic salsa, sauteed scallions and guacamole.

Angel said that Guatemalan cuisine has a “uniqueness for diners to understand. It is not spicy like Mexican food, but much milder.”

He said all of the spices used in the restaurant are imported from Guatemala, as is the coffee.

“The tastes you find here are completely cultural to where we are from,” he said. “Dining here, you are getting a piece of Antigua, Guatemala.”

Already, various Salguero family dishes have become crowd pleasers, including the Antiguan-style fried chicken, prepared with a traditional batter and served crispy golden brown; and the Guatemalan Grill, with sizzling seared steak, Latin-

style sausage and grilled chicken.

Horchata, which Angel describes as a “special occasion drink of Guatemala,” is available by the glass or the pitcher. Refreshingly swirled with rice, evaporated milk, sugar and cinnamon, horchata is traditionally served at weddings, parties and special festivities.

Sugary plates of sweet, fried plantain served with cr me and sprinkled with sugar are found near the sweet beverages on the menu (which is available in both English and Spanish).

The current menu, which lists seven entrees, fajitas, salads and soups, is only the first. Over the next few

months it will include more traditional offerings for the local community, like tamales and enchiladas.

“We love making dishes like what our moms made,” Angel said. “We want to make sure we take care of our customers, too.”

Antigua Guatemala is at 119 S. Main St. in Phoenixville. Call 610-935-2700. Reservations for large parties and private events are welcome.



## Salute the mushroom in Kennett Square



Kennett Square has some of the best mushrooms in the world, and did you know that 65 percent of all the mushrooms consumed in the United States come from Southern Chester County?

You can sample some during the 25th Annual Mushroom Festival, to be held in the heart of downtown Kennett Square on Sept. 11 from 10 a.m. to 7 p.m., and Sept. 12 from 10 a.m. to 5 p.m.

You can see cooking demonstrations by guest chefs, eat mushrooms in every imaginable form (even mushroom ice cream), take mushroom farm tours, admire classic and antique cars and more. There will be a

soup and wine festival on Sunday, and kids can enjoy carnival rides and other entertainment. Admission is \$2, and proceeds benefit charity.

Visit [www.mushroomfestival.org](http://www.mushroomfestival.org) for details!

BY  
LESLIE  
WEINBERG  
WCDDISH.COM

# BUY FRESH BUY LOCAL

BY  
JO-LYNNE  
SHANE  
EAT LOCAL  
PHILLY

## Enjoy Peaches the best fruit of summer

It's August, and you know what that means! It's time to stock up on delectable peaches. Most local orchards offer pick-your-own peaches, or you can take the easy way out and buy a basket or two in their store. (That's what I do!)

Peaches are excellent canned or frozen for winter baking, so make sure to ask your local orchard if they offer bushels of sec-

onds -- these are peaches that aren't pretty enough to sell at full price, but they are still perfectly fine for preserving.

Here are some places in Chester County that are selling local peaches (For addresses and contact information, visit [www.eatlocalphilly.com](http://www.eatlocalphilly.com)):

**Farmer's Daughter**,  
Spring City

**Farmers' Market at Great Valley**, Malvern

**Highland Orchards**,  
West Chester

**Phoenixville Farmers' Market**, Phoenixville

**Vollmecke Orchards**, Coatesville

**West Chester Grower's Market**, West Chester

**How to tell if a peach is ripe** (compliments of the Highland Orchards monthly newsletter): As a peach ripens, the part facing the sun gets a reddish blush and the part not exposed to the sun turns from green to yellow (or to white for a white peach). Avoid very firm or hard peach-

es with a distinctly green background color. They are probably immature and won't ripen properly if picked.

**How to pick a peach** (again from the Highland Orchards newsletter): A peach is softer than an apple, so it is important to use the palm of your hand rather than the fingertips. This allows you to be more gentle and less likely to cause bruising. Grab the peach firmly and pull it straight off the branch. If they don't pull off easily, leave them on the tree to ripen.

### **Peach Pake**

I've already made this several times. I double it and put it in a 13-by-9 pan (It's that good). Sometimes I throw in some blueberries with the peaches. Yum!

1 stick butter  
1-1/2 cups all-purpose flour (you can sub half whole wheat pastry flour if you want a more wholesome treat)  
1 cup sugar (It was so sweet the first time I made it that I reduced the sugar, but you can use more if you wish.)  
2 teaspoons baking powder  
1/2 teaspoon salt  
1-1/2 cups whole milk  
3 cups sliced fresh peaches  
1 cup blueberries

Preheat oven to 350 degrees. Place butter in a 13-by-9-inch casserole dish and put in the oven until butter is melted. Then remove from the oven. (Don't let it burn -- not that I'd know anything about that...) In a medium-sized bowl, mix together the dry ingredients. Then whisk in the milk until smooth. Pour batter over melted butter, then spread the cut fruit over batter. Bake until the top is golden brown and bubbly, about 50 to 60 minutes. Serve warm or at room temperature. Refrigerate the leftovers.

I wish I had pictures, but it disappears so fast I've never had the chance!

*Jo-Lynne is the founder of Eat Local Philly ([eatlocalphilly.com](http://eatlocalphilly.com)). When she's not seeking out new sources for local foods, she is probably elbow-deep in bread dough or musing on weighty topics such as fashion and reality TV on her personal blog, *Musings of a Housewife*.*

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# Get a

BY  
LAURA  
TAYLOR  
PHOENIXVILLEDISH.  
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# Sweet Treat from nature



Every year, Yellow Springs Farm (located in picturesque Chester Springs) and founders Catherine and Al Renzi welcome the public to join in their annual honey harvest.

They sell local, raw wildflower honey that's not cooked and is additive-free. The honey, sold in 8-oz. and 16-oz. jars, is available for \$5 and \$10, respectively. The Renzis caution, however, that their honey always sells out quickly, so order early. Call 610-827-2014.

With such a wealth of plants on the farm, the bees have an amazing variety of

wildflowers that give every year's honey crop its unique flavoring. Honey color and flavor are determined by the plants visited by the bees. The native plants grown on the farm provide an important source of nectar for the bees.

You can visit the farm (check out the hives or even take a tour of the farm), buy the honey online, or head to one of the local farmers' markets, including Great Valley Farmers Market (at Penn State Great Valley on Swedesford Road, Thursdays from 11 a.m. to

2 p.m.) or Anselma Mill Market (on Route 401 in Chester Springs, Wednesdays from 1 to 6 p.m.).

Some of the Yellow Springs Farm goat milk cheeses also contain the fresh honey. Honey will be for sale at the farm during August, and also at the farm's Annual Native Plant Sale, taking place Sept. 10 to 12.

Yellow Springs Farm is at 1165 Yellow Springs Rd., Chester Springs. Call 610-827-2014 or visit [www.yellow-springsfarm.com](http://www.yellow-springsfarm.com).

# Share in the 'Art of Caring'

## Oct. 8 fundraising auction benefits The Hickman's Expansion

A festive atmosphere will greet those attending this year's "Art of Caring" event at The Hickman on Oct. 8. Guests will be escorted down a red carpet and met with a specialty cocktail of Pama Pomegranate and Prosecco, as well as butlered hors d'oeuvres. The red carpet experience is provided by Mary Bigham of WC Dish ([wcdish.com](http://wcdish.com)).

As part of the celebration of the imminent grand opening of Mary Taylor House, The Hickman is also enhancing its annual fundraising auction by having award-winning Delightful Desserts and Culinary Creations of West Chester as the caterer. Mary Taylor House - Phase I of The Hickman's planned expansion - is a 60-unit independent apartment house on the 300 block of North Walnut Street. Connected to The Hickman Memorial Building by a pedestrian bridge over Biddle Street, the apartments will house seniors of low and moderate incomes.

"We are thrilled that Delightful Desserts and Culinary Creations - the winner of Main Line Today's 2010 Best Caterer Award - will be the 2010 'Art of Caring' caterer," said Pam Costanzi, senior development director of The Hickman. "Owner Merrill Johnston has a reputation for attention to detail and fabulous food. We are certain they will uphold the reputation that 'Art of Caring' has earned over the years as an event that combines a fine dining experience with an artful twist. And it's all for a great cause, supporting quality, affordable housing for seniors right here in West Chester."

This year, 12 regional artists have painted country-style benches and Shaker-style chairs for the charity auction. The fine art pieces are now on display throughout West Chester. Bill Bunch will be the auctioneer. For more information on the artists and the venues exhibiting their pieces, visit [www.thehickman.org](http://www.thehickman.org) and click

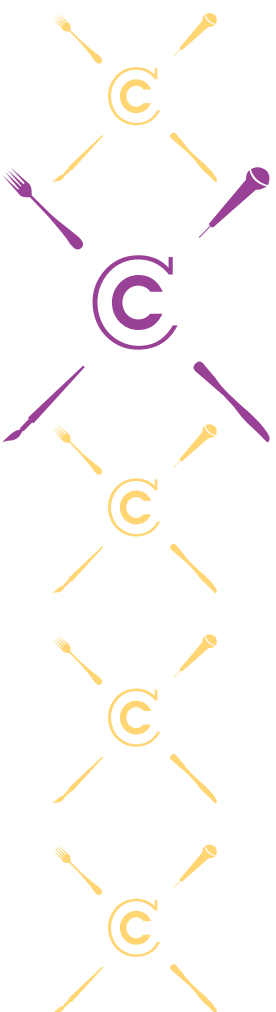
on "Art of Caring."

Funds raised at the live and silent auction benefit The Hickman's ongoing expansion. The Hickman is a non-profit Quaker-based organization providing independent and personal care to seniors in West Chester since 1891.

Besides the artists' creations, a silent auc-

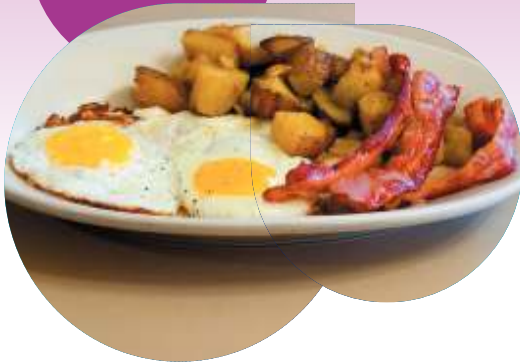
tion featuring more than 50 items will take place during the event. The fall themed will feature a special dessert of Pumpkin Spice Dip with Homemade Ginger Snaps.

For more information, call Pam Costanzi at 484-760-6416 or e-mail [pcostanzi@thehickman.org](mailto:pcostanzi@thehickman.org)



# At PENN'S TABLE, if you rise, they shine

BY  
AMY  
STRAUSS  
DOWNTOWN  
DISH.COM



AUG. 25, 2010 /PAGE 8

An affordable first meal of the day, whether consumed at 7 a.m. or 2 p.m., can be a soul-satisfying experience. Which is why West Chester's Penn's Table Restaurant was able to expand to a second location in Lionville.

Shops On Eagleview Boulevard Shopping Center. Running with the original William Penn theme, the interior is decorated with wall-sized quotes from the famous founder of our state.

Their slickly renovated space has its charm, too. With mechanic lamps found at Anthropologie above the cozy booths, antique windows repurposed as dividers, and a classic counter service station, the atmosphere at the new place is homey and fun.

Marion suggests that her staff really does care who is coming through the door.

"We were looking to branch out for years, and knew some of our loyal regulars moved out of the borough toward the Exton area," said Jenn Marion, who owns Penn's Table with her husband, Anthony.

"We like to talk to everybody that comes to Penn's Table," she said. "We think that in a successful business, the owners are out talking to the customers, identifying them by name, talking about their kids, making known to them that we are here."

Of course, the décor isn't the only thing that creates repeat business. "We use the freshest of ingredients and meats available," Marion said. "We always use Habbersett Scrapple and Taylor Pork Roll."

The new eatery is in an attractive space nestled within the The

Marion said that two locations will be the maximum for Penn's Table, which allows Anthony to maintain their spot in West Chester, and Jenn to run the location in Lionville.

Penn's Table's pancakes are light and fluffy. Studded with chocolate chips, bananas, nuts and blueberries, they are addictive, bite after bite. The three-egg omelets are popular platters, too, loaded with a multitude of mixings.

"Customers are so good to us," she said. "We have a loyal following that has been developing rapidly here [at Lionville]. We are not in the restaurant business to disappoint anybody."

You can't ignore their homemade soups. Chicken noodle is a menu mainstay, as well as Manhattan clam chowder and turkey corn chowder.

"We are so excited to be here," Marion said. "It's a great space and we have a lot more seating for bigger parties, which we don't have in West Chester. It worked out nicely."

Penn's Table is located at 268 Eagleview Boulevard in Exton. Call 610-363-6700 or visit [www.pennstablereastaurant.com](http://www.pennstablereastaurant.com). The Lionville location is open all day, every day, from 7 a.m. to 3 p.m.



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# Victory Brewing Company Fall Fest is on the way!

Victory Brewing Company's FallFest is quickly approaching. This year's festivities will, as usual, showcase the area's finest food and drink.

Held rain or shine on

**Oct. 3**  
from noon to 4 p.m.,

the free festival will be held on East Lancaster Avenue, between Wallace Avenue and Green Street in Downingtown.

While the Victory Beer Garden is a popular spot, all ages will be entertained by a BMX aerial show, local vendors, and foods from local establishments, including Amani's BYOB, Blue Cafe, Doghouse Gourmet Burgers, Firecreek Restaurant, Foster Boys, Kimberton Whole Foods, Margo's Old-Fashioned Ice Cream, Station Taproom, and of course, Victory Brewery. The brewery promises homemade pretzels, which is appropriate for the German-inspired outdoor shindig.

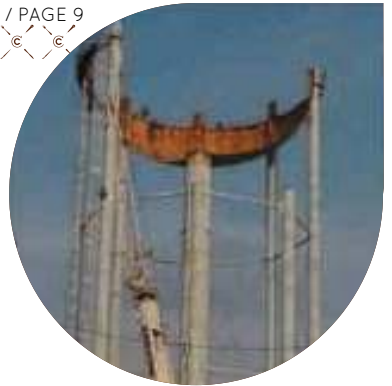
FallFest will continue to add more restaurants to the lineup as the event approaches. Sponsors include First Niagara Bank, Kimberton Foods, Roberts Subaru and Downingtown Dish. For more information, visit [www.downingtowntownfallfest.com](http://www.downingtowntownfallfest.com).

BY  
AMY  
STRAUSS  
DOWNTOWN  
DISH.COM

# Get to know your local Garden

AUG. 25, 2010 / PAGE 9

BY  
LESLIE  
WEINBERG  
WCDISH.COM



The West End Community Garden in West Chester is hosting its 2nd Annual Garden Open House and Bake Sale on Sept. 11 from 4 to dusk.

Visitors can come and dig around in the garden (no tools or green thumbs required) during this peak growing season. There will be foods from local restaurants, live music, homemade baked goods and face painting -- and kids can even plant their own seeds to bring home. Proceeds will go toward beautifying the borough.

spire more gardens throughout the community and other neighborhoods," said Wende Faulk, one of the founding committee members.

In 2008, the unsightly abandoned water tower was removed from the corner of West Gay and North New streets, and the borough acquired the land. Thanks to the determination of a coalition of nearby residents known as the Historic West End Neighborhood Association; this community garden sprouted in the spring 2009.

vides fresh produce for the St. Agnes Day Room, Salvation Army and West Chester Food Cupboard. The Kids Garden Program encourages a new crop of fresh gardeners (and their parents) to learn about growing their own produce.

Need another reason to attend this great event? One winner will get their own garden plot for the 2011 growing season. To learn more about the garden: visit [www.ourwestendgarden.com](http://www.ourwestendgarden.com) or send an email to [ourwestendgarden@gmail.com](mailto:ourwestendgarden@gmail.com).



"Lots of people walk by and are curious about the garden, but normally the doors are locked. We wanted to invite people in, let them take a look around, and in-

"We were able to take this blighted lot, which was an eyesore, and turn it into something beautiful for the community," Faulk said. "It's fun and gives you a creative outlet. It is a great way for people to come together as a community, and my fellow gardeners have told me they feel a greater connection to their neighbors."

This is their second season, and the garden has grown from 14 raised beds to 23, with two very special beds. The "Gleaning Bed" pro-



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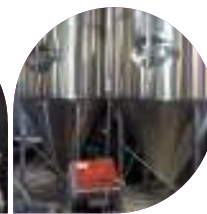


# Meet the

# BREWER *Brian O'Reilly*

*Sly Fox Brewing Company*

BY  
AMY  
STRAUSS  
PHOENIXVILLE  
DISH.COM



In December 1995, Sly Fox Brewing Company opened in Pikeland Village Square, and the local craft beer quickly established a frenzied fan base.

Now, with this year's relocation across Route 113 to the Maple Center Shopping Center, a production brewery and restaurant in Royersford, a canning line, and a Gold Medal at the 2007 Great American Beer Festival, the brewery continues to flourish.

In early August, we caught up with the brewmaster of Sly Fox Brewing Company, Brian O'Reilly, who talked about local beer and his career as a professional brewer.

O'Reilly: I moved west from Cleveland, where I had opened a brew pub for the John Harvard's chain. While I was working there, I met a chef that had been transported from this area to help in Cleveland. He was the person who recruited me for New Road. I'm not sure that I chose the location. I needed a job. John Harvard's was closing the store there and this opportunity hit at the right time. That venture brought me to the "Fertile Crescent" of brewing and I have never left.

**Since taking the lead at Sly Fox Brewery, in 2002, the local brewery has become recognized and honored. What beer would you say you are most proud of?**

O'Reilly: I am most proud of our Pikeland-Pils. The all-occasion, everyday, simple, yet wonderfully complex beer. We have progressed most by becoming a production brewery. We are no longer a pub with one or two people involved with the beer. We have a team of brewers, mechanics, marketing and salespeople, all involved with growing our brand.

**How do you come up with new beers for the brewery?**

O'Reilly: I don't know that there is one process. We are always thinking about new reasons to brew new beers in Phoenixville. We just brewed a red ale for the Oyster Fest in Reading. It seemed to go with the Celtic theme, and I wanted the beer to be distinctive from Seamus Red ale that we brew for

St. Patrick's Day. We had a few odd varieties of hops that seemed like they would work, so the parameters were set.

**Sly Fox seems to be the leader in the renaissance of craft beer in cans. Why cans?**

O'Reilly: Cans are cool. That is the reason. They are also lighter, more protective, won't shatter, have a better seal and take up less space. We hope to add more cans in the future, but first we will have to add some more capacity.

**How do you stay sane, keeping up with demand for Sly Fox beer?**

O'Reilly: I'm not sure that I do. There are days when I wish I had a more normal job. I often get to the brewery early and work late into the evening. I think it is important to try to balance work and play. This week has been insane, so I guess it is appropriate that I will be on vacation next week.

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

O'Reilly: I'm looking forward to building our brand. There are so many people that do not know who Sly Fox is, or who do not drink craft beer. As we grow, we will be able to purchase better and better tools to make the beer with. It will only get better. Once things settle down a little, I'm looking forward to brewing some new beers in Phoenixville, now that we can pour up to 23 beers there.

**And, here's a wild card: If you weren't working in the beer industry, what would you choose as your career?**

O'Reilly: No idea. I often think that my job has a great deal of politicking. Maybe I would run for Congress.

For more information about Sly Fox Brewing Company, visit [www.slyfox-beer.com](http://www.slyfox-beer.com).



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**As a home brewer turned professional, how do your first concoctions compare to the batches you are producing now? What made you decide to take home brewing to the next level, and while living in New England, volunteer at New Hampshire-based breweries?**

Brian O'Reilly: My first home-brewed batches were not very good, almost undrinkable. After a few months, they were OK. I decided to get a job at a brewery because I enjoyed it. I wasn't sure that it would be a career. Volunteering seemed like the best way to get involved quickly.

**You moved to the Phoenixville area to open the New Road Brewhouse in Collegeville. How did that come about?**

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## Great Food Needs Great Beer

You've probably heard the saying, "Never trust a skinny chef." There's truth to that. My version is, "Never trust a skinny beer rep."

Not only do I enjoy beer, but I love to pair it with everything I eat. And I almost always cook with it. If a recipe calls for red wine, I ask myself, "By red wine, did they mean Sly Fox Dunkel Lager?"

When I moved to the Italian Market, a mere block away from Dibruno Bros, I knew I would have to join a gym. I also knew I would have to start adding a few recipes to my repertoire. I would have to start making my own "gravy," meatballs, pasta, roast pork and gelato. I would, however, refrain from the matching velour sweat suit and wearing my weight in gold.

### Dunkel "Turkey's not just for Thanksgiving" Meatballs

(Enough to make 20 balls)

#### What you need:

- 2 cloves garlic
- 1/2 cup onion diced to bits
- 1/2 cup red pepper diced to bits
- 1/2 cup green pepper diced to bits
- 3/4 cup bread crumbs
- 2 eggs
- 1 lb lean ground turkey meat
- 1/4 can of Sly Fox Dunkel Lager (You can drink the other 3/4). You can press your luck with this. The more beer, the moister the meatball.

*Optional - For a more velveteen meatball, add a tablespoon of milk or cream.*

Buyer Beware – Turkey is pricier, but delicious. You're only buying one meat, though, whereas if you make traditional meatballs with veal, beef, and pork, you have to buy three.

#### What to do:

I whisk egg, cream and bread crumbs together first, then add them to ground turkey, peppers and onions. I pour Dunkel in last. Be careful not to over mix. I shape the balls and pan-sear them. Depending on what I'm preparing them for, I have a crock pot handy in case I have to keep them

warm and I'm not serving them immediately.

### Dunkel Lager Tomato Sauce

#### What you need:

- 2 large cloves of garlic
- 1 cup of onions
- 3/4 cup of mushrooms (or as many as your fungi-loving heart desires)
- A few sips of Sly Fox Dunkel Lager
- TBSP of sugar
- Crushed Red Pepper to taste
- Cracked Black Pepper to taste
- 1/4 cup of Dunkel (once again, you get the other 3/4)
- 1/2 cup of pancetta diced
- 3 bay leaves

#### What to do:

Sautee onions and garlic in butter, until the garlic starts to brown and the onions are translucent. Add mushrooms. Add Dunkel so the onions take on a beer flavor. Turn up the heat. Turn down the heat. Add can of crushed tomatoes. I prefer fire-roasted, but today I used a can with basil added. Add crushed red pepper and cracked black pepper. Add TBSP of sugar. Continue to stir with wooden spoon. Add 1/4 cup of Dunkel. The pancetta is optional – I add if for a smoky flavor. I let the sauce simmer, with bay leaves added, for 30 minutes.

### Homemade Pappardelle

#### What you need:

- 3 c flour
- 3 eggs (should be room temperature)
- 1/2 teaspoon of salt
- Some basil leaves if you want to be decorative
- You must have a pasta maker. Either the Kitchen Aid attachment, or the old school cranker. I paid too much money for my pasta roller in the Italian Market, but you can get one for about \$20.

#### What to do:

I make a mound of flour with a dip in the center that I crack eggs into. I knead dough together for about seven minutes. "Naked Chef" Jamie Oliver says it releases the enzymes. I wrap the dough in plastic wrap and refrigerate for 45 minutes.

Cut the pasta as you like. Most machines have spaghetti or fettuccini options. I roll out ultra-thin pieces and hand-cut it into pappardelle (very broad fettuccini).

Hang on a pasta rack till dry. Another 45 minutes. When the pasta is dry, drop into boiling water for a mere two minutes. It cooks quickly.

Once you make homemade pasta, you're hooked. But a caveat for the cook: It is a time-consuming labor of love.

### Sly Fox O'Reilly's Stout Ice Cream

#### What you need:

- 5 egg yolks (The more yolks, the more custard-like)
- 1/2 cup stout (too much beer makes it taste boozy and will subtract from the silky creaminess)
- 2 cups light cream (or you can cheat with half and half – it's cheaper)
- 3/4 cup sugar
- 1/2 cup chocolate covered espresso beans (optional, but why wouldn't you?)

#### What to do:

Whisk yolks and sugar together. Heat stout in skillet and reduce it until it thickens. Add cream.

Leave on stove top for 10 minutes.

Now temper the egg/sugar mixture. If you've made ice cream before, you know you have to be very wary of scrambling the eggs. Add the hot stout cream to the eggs slowly. Whisk a little, add some, whisk a little, add some more until the mixture is dissolved. Put back on stove for a few minutes. Cover and cool in fridge. This will take a few hours or overnight.

Chop chocolate covered espresso beans. I do this in my electric coffee bean grinder.

Place mixture in your ice cream maker. I use a two-quart Cuisine Art. You can get one for about \$90 or less.

When the mixture is half frozen, add the chopped chocolate covered espresso beans. Should take 25 minutes in the ice cream maker.

Eat and enjoy, or freeze immediately.

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

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THE GIRL:



HEATHER

AGE: 33

JOB: Systems Administrator (IT)

HOBBIES/SECRET CONFESSIONS: Nights out with friends, dancing, board games, spending too much time at work and reality tv

BY: MARY BIGHAM  
WC DISH



THE GUY:



AL

AGE: 31

JOB:

Entrepreneur

HOBBIES:

Working Out, Travel, Poker

## Did her online digging prove too much for this cool social networker or did they make a match over scrapple and Twinkies?

### THE RESTAURANT:

## The Side Bar and Restaurant

10 E. Gay St., West Chester PA  
610-429-8297

### FIRST IMPRESSIONS:

- **AL:** Heather looked great in a blue floral top and black pants. She seemed a little nervous at first, but we got along well, especially after the conversation started.
- **HEATHER:** First of all, the staff treated us like royalty. I went to the downstairs bar, ordered a coke and told them I was there to meet somebody. Their question made me giggle a little bit. They said, "Are you meeting a boy???" They quickly lead me upstairs to a boy - Al, who was sitting at the upstairs bar with his nice-looking collared shirt, sipping on a Diet Coke with lime. He was friendly and we had a moment like "A Night at the Rocksbury" of "should we stay at the bar? Should we move to our table? Are you looking at me? Are you looking at him? Him? Me? Him? Me?" It made for a bonding experience.

### THE DATE:

- **AL:** The planned activity was a dinner at The Side Bar and then an Éclat chocolate tasting.
- **HEATHER:** Dinner at Side Bar with a local surprise (Éclat chocolate) for dessert! It was definitely right up my alley; what girl does not secretly love to eat (Don't let those celery eaters fool you!)?

### THE CONVERSATION:

- **AL:** We mostly talked about our backgrounds, jobs, where we traveled to and a few other topics about ourselves. The great part was that we never ran out of things to talk about. We are both a little on the silly side and had fun chatting. My only concern was that she had received my company name prior to our date and, since I'm the only employee in the business (which nobody knew), she found out a lot of information about me through Google and my Facebook page that I probably wouldn't have shared with someone (date, friend or otherwise) unless I got to know them better. It made things uncomfortable for me and I felt it was a little unfair that she knew substantially more about me than I did about her going into the date.
- **HEATHER:** I hadn't resisted the urge to do a quick google search, so I started confessing secrets about him.

### THE RESTAURANT:

- **AL:** I'd never heard of The Side Bar before going. The

atmosphere had a modern feel to it and very nice artwork was being auctioned off. There weren't many other guests at the restaurant for dinner because of the nice summer weather. I was actually a little cold under the air vents and, unfortunately, was a little embarrassed later on that I was so cold...I didn't take up the waitress's offer to relocate because I didn't want to go through the hassle of moving tables after our date had started.

- **HEATHER:** I'd been to the restaurant a few times before when it was Vincent's, which had live music and dancing and was very crowded. The Side Bar felt more open. There was an outdoor seating area on the streets of West Chester, an upstairs dining area and art work from a local artist all around the walls. The artwork was for auction and had a bidding sheet listed under each piece. Knowing my date's full name and the fact that he was in the process of purchasing a house made it very enticing for me to make a bid with his house for collateral (Hey, just supporting the local art.).

### THE SERVICE:

- **AL:** I cannot speak highly enough as to the excellent service we received; everyone from the hostess to the bartender to our wait staff was extremely friendly and helpful. I left a generous tip and suggested to Heather to add in whatever tip she was comfortable with, which she did. I felt it was the right thing to do considering we received such excellent service and ordered three complimentary courses (to get the full experience of the menu for this article, of course!).
- **HEATHER:** The servers were awesome - and not too hard on the eyes. They were friendly and, at one point, Al was cold so they offered to either move us or "turn up the air." Al thought they meant turn the air conditioner up, so he said, "No, I'm cold, so you turn it down." To which the server responded, "Yes, we can turn it up." It was a funny moment of heat vs AC... At any rate, since Al continued to be cold throughout the dinner we noticed at one point that his napkin had formed into a pair of pants. I joked that the next time he held up his napkin it would have turned into a sweater, and that he was secretly hooking himself up to stay warm.

### DRINKS:

- **AL:** I only had a Diet Coke & lime with dinner. I usually don't order drinks when I have to drive afterwards.
- **HEATHER:** I was sipping soda.

### THE FOOD:

- **AL:** We found some very interesting menu options, so we decided to try them. For appetizers we selected and split the scrapple with caramelized onions and crab cake with pineapple cocktail sauce. The scrapple was great; at least as good as scrapple can be (p.s. I love scrapple). The crab cake was excellent...one of the best I've ever had. For the main course, I had a mixed grill of lamb chops, steak and chicken with rice and chorizo sausage, all excellent and well-prepared. For dessert, we once again shared some of the more unique items offered and had the habenero sugar cookies with ice cream and the Twinkie tiramisu. I wasn't too pleased with the two dessert choices... the taste of the sugar cookie was overwhelmed by the spiciness of the habenero and the twinkie didn't go well with the other tiramisu ingredients). I do commend this restaurant for trying some new and unique menu options, though!
- **HEATHER:** Scrapple and Twinkies. Al's eyes lit up when he saw scrapple on the menu, so we ordered it with a side of ketchup. I teased him about the scrapple, but he said, "Hey, we're in it together. Who ordered the Twinkies for dessert?" He did have a point. I ordered the tiramisu Twinkies while he had the sugar cookies. What an eclectic menu! The highlights for me were the crab cake appetizer with coleslaw and cocktail sauce, and the stuffed pork chops with sweet potato and broccoli. Yum!

### THE CHOCOLATE FROM ÉCLAT:

- **AL:** I've never had Éclat chocolate (or remember hearing about it for that matter) before the date. We were instructed that we would receive a "special treat from a local place" to experience after dinner. Not knowing what that was we ordered dessert after the waitress asked us if we'd like some. We then had to go ahead with the chocolate tasting as well. The two types of chocolate we sampled were very different and very interesting. I really enjoyed the Pennsylvania Dutch pretzel chocolate.
- **HEATHER:** I'd never had Éclat chocolate before

and I've never met a chocolate I didn't like. The Dutch pretzel chocolate was awesome! The peppercorn chocolate, although spot on, reminded me of the Harry Potter jelly beans. Al will be offering some to the lady in his apartment building who called the cops on him. ;) (Did I say too much???)

### CONVERSATION AND CHEMISTRY:

- **AL:** I would say the conversation was great but the chemistry wasn't there. Heather is a fun girl with a great personality and I could see us becoming good friends, but not on a romantic basis.
- **HEATHER:** Yes! I think he was crushing on the waitress. But that's our little secret (shhhh).

### DID YOU EXCHANGE NUMBERS?

- **AL:** We agreed to get in touch with each other through Facebook (since she already had my Facebook page).
- **HEATHER:** Since I had already found his website, LinkedIn and Facebook sites, we left it that I would track him down...

### WAS IT A MATCH?

- **AL:** I wouldn't say it was a match in a romantic sense.
- **HEATHER:** Al's an easy-going guy who can pick a scrapple. We can definitely hang.

### WAS THERE A KISS?

- **AL:** There was a hug at the end.
- **HEATHER:** I walked him to the light across the street from his car, gave him a quick hug and said, "run". I think the light was still red, but he played frogger very nicely (No Al's were hurt in the making of this date.)

### WILL THERE BE A SECOND DATE?

- **AL:** There won't be a second date.
- **HEATHER:** Ummm...I'm still waiting for the house-warming invite...

### HOW DID YOU LEAVE IT?

- **AL:** We agreed to keep in touch.
- **HEATHER:** I will Facebook you (Ahh... modern life).

## CALLING ALL SINGLES!

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# 9 CONCERTS

TICKETS FOR MOST CONCERTS ARE AVAILABLE THROUGH [LIVENATION.COM](http://LIVENATION.COM) OR [COMCASTIX.COM](http://COMCASTIX.COM).

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**WELLS FARGO CENTER (FORMERLY WACHOVIA CENTER), Philadelphia:** Lady Gaga (Sept. 14 sold out, Sept. 15, 8 p.m., \$52.50 to \$178); Roger Waters (Nov. 8 and 9 sold out, Nov. 11, 8 p.m., \$78 to \$253); Justin Bieber (Nov. 14, sold out).

**SUSQUEHANNA BANK CENTER, Camden, N.J.:** Jonas Brothers with Demi Lovato (Aug. 27, 7 p.m., \$37.25 to \$97.25); Anthony Hamilton, Kem, Jaheim and Raheem DeVaughn (Aug. 29, 7 p.m., \$49.75 to \$89.75); Rascal Flatts with Kellie Pickler and Chris Young (Sept. 18, 7:30 p.m., \$32.50 to \$99); Alice in Chains with Defones and Mastadon (Sept. 25, 7 p.m., \$45 and \$65); Gorillaz (Oct. 10, 7:30 p.m., \$48.75 to \$96.25).

**RIVER STAGE AT GREAT PLAZA AT PENN'S LANDING, Columbus Boulevard at Chestnut Street, Philadelphia:** "Sounds of Gospel" with Fred Hammond and regional choirs (Aug. 28, 3 to 9 p.m., free); My Morning Jacket (Aug. 29, 7:30 p.m., \$39.50); G. Love and Special Sauce with Rebelution (Sept. 10, 7 p.m., \$27.50).

**ACADEMY OF MUSIC, Philadelphia:** Sufjan Stevens (Nov. 10, 8 p.m., \$35).

**MANN CENTER FOR THE PERFORMING ARTS, 52nd and Parkside, Philadelphia (215-893-1999 or [www.manncenter.org](http://www.manncenter.org)):** Tony Bennett (Aug. 28, 8 p.m., \$75 and \$90); "Yo Gabba Gabba Live" with Biz Markie (Aug. 29, 2 and 5:30 p.m., \$40.50 and \$50.50); Cake (Sept. 15, 8 p.m., \$35); Pavement (Sept. 17, 8 p.m., \$37.50); New York Pops with fireworks (Sept. 22, \$20 and \$35); Chamber Orchestra of Philadelphia with fireworks (Sept. 25, 8 p.m., \$10 to \$25).

**THE TOWER THEATER, Upper Darby:** Trey Songz with Monica (Aug. 25, 8 p.m., \$49.50 and \$59.50); Daniel Tosh (Aug. 27, 7:30 and 10:30 p.m., \$38); the Pixies with F Buttons (Sept. 7, 8 p.m., \$52 to \$84.25); Jackson Browne with David Lindley (Sept. 11, 8 p.m., \$41 to \$76); Primus: The Oddity Faire with Mucca Pazza (Oct. 8, 8 p.m., \$35 to \$55); moe. (Oct. 9, 7:30 p.m., \$30); Disturbed with Hail the Villain and Art of Dying (Oct. 21, 7:30 p.m., \$37.50); The Black Crowes (Oct. 29, 8 p.m., \$35 to \$55); Interpol with White Rabbits and Dave P. (Nov. 4, 8 p.m., \$35 and \$39.50).

**THEATER OF THE LIVING ARTS, 334 South St., Philadelphia:** Philadelphia: Xavier Rudd with Izintaba and Good Old War (Aug. 26, 9 p.m., \$23); Allstar Weekend with Sumsault Sunday (Aug. 31, 6 p.m., \$12); Chiddy Bang with Donnis, XV, 2AM Club and DJ Benzi (Sept. 2, 8 p.m., \$15); Little Brother with Truck North and Dice Raw from The Roots (Sept. 11, 9 p.m., \$20); Kottonmouth Kings with Blaze Ya Dead Homie, Big B, and Bliss N Eso (Sept. 13,

7:30 p.m., \$22); Broken Social Scene with The Sea and Cake (Sept. 14 and 15, 8 p.m., \$25); Ed Kowalczyk of Live with Thriving Ivory (Sept. 16, 9 p.m., \$19.33); Street Dogs with Devil's Brigade, Left Alone and Continental (Sept. 17, 7:30 p.m., \$16); Dark Star Orchestra (Sept. 24, 9 p.m., \$27.50); Jason Derulo with Auburn (Sept. 27, 7:30 p.m., \$25); Rogue Wave with Midlake and Peter Wolf Crier (Sept. 30, 8 p.m., \$16); The Gracious Few with American Bang (Oct. 1, 9 p.m., \$20); the Tallest Man on Earth with S. Carey (Oct. 2, 9 p.m., \$15); Mike Posner with Far East Movement, Stephen Jerzak, 2AM Club, Bad Rabbits and XV (Oct. 6, 7 p.m., \$25); K'naan with Paper Toungees (Oct. 8, 9 p.m., \$25); The Sword with Karma to Burn and Mount Carmel (Oct. 15, 9 p.m., \$15); Dead Kennedys with Dirty Tactics (Oct. 17, 8 p.m., \$15); Jim Florentine (Oct. 22, 9 p.m., \$20); Martin Sexton (Oct. 23, 9 p.m., \$27); Anberlin with Crash Kings and Civil Twilight (Oct. 29, 8 p.m., \$18); Dawes with Vetiver (Nov. 4, 8 p.m., \$15); Black Mountain and the Black Angels (Nov. 6, 9 p.m., \$15); Needtobreathe with The Daylights (Nov. 7, 8 p.m., \$20); Circa Survive with Dredg, Codeseven and Animals As Leaders (Nov. 26, 7:30 p.m., \$18.50).

**THE ELECTRIC FACTORY, Philadelphia ([www.electricfactory.info](http://www.electricfactory.info)):** Scissor Sisters with Sammy Jo (Aug. 27, 8:30 p.m., \$30); Apocalyptic and Dir en Grey with Evaline (Aug. 28, 8 p.m., \$25); Corinne Bailey Rae with Harper Blynn (Sept. 11, 7:30 p.m., \$27.50); Of Montreal with Janelle Monae (Sept. 15, 9 p.m., \$25); The New Deal (Sept. 24, 8:30 p.m., \$22); Rataat (Oct. 6, 8 p.m., \$22); Blonde Redhead with Pantha du Prince (Oct. 15, 8:30 p.m., \$20); Guster (Oct. 22, 8:30 p.m., \$28); Social Distortion with Lucero and Frank Turner (Oct. 29, 8:30 p.m., \$30); Bassnectar with Emancipator (Nov. 5, 8:30 p.m., \$23); The Script with Joshua Radin (Nov. 6, 8 p.m., \$22.50); The Dandy Warhols with Hopewell (Nov. 7, 8 p.m., \$25).

**THE KESWICK THEATRE, Easton Road and Keswick Avenue, Glenside (215-572-7650 or [www.keswicktheatre.com](http://www.keswicktheatre.com)):** new 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); The Airborne Toxic Event with the Calder Quartet (Sept. 10, 8 p.m., \$20 to \$29.50); Brian Culbertson (Sept. 11, 8 p.m., \$29 and \$39); Todd Rundgren plays "Todd" and "Healing" (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); Great Big Sea (Sept. 25, 8 p.m., \$24 and \$35); The Canadian Tenors (Sept. 30, 8 p.m., \$35 and \$45); Serj Tankian with orchestra (Oct. 2, 8 p.m., \$39.50 and \$49.50); Marc Cohn with Bettye LaVetta (Oct.

8, 8 p.m., \$32.50 and \$39.50); The Fab Faux "Lennon at 70: A Night in the Life" (Oct. 9, 8 p.m., \$51.50 and \$76.50); "Paranormal State" with Ryan Buell and Sergey Poberezhny (Oct. 13, 8 p.m., \$24.50 and \$29.50); Mike Birbiglia (Oct. 14, 8 p.m., \$55); "Last Comic Standing" national tour (Oct. 16, 8 p.m., \$38); David Cassidy and Danny Bonaduce (Oct. 23, 8 p.m., \$42.50 and \$52.50); The Capitol Steps (Oct. 30 at 8 p.m., Oct. 31 at 3 p.m., \$35); Arlo Guthrie (Nov. 5, 8 p.m., \$29.50 and \$36.50); "Girls Night: The Musical" (Nov. 6, 8 p.m., \$35.50 to \$55.50); John McLaughlin and the 4th Dimension (Nov. 12, 8 p.m., \$37.50).

**THE NOTE, 142 E. Market St., West Chester (800-594-8499 or [www.thenote.tickets.music-today.com](http://www.thenote.tickets.music-today.com)):** New Music Tuesday featuring Suspect 9 and Selah Selah (Aug. 24, 8 p.m., \$5); Fat Daddy Has Been with Bond and Bentley and The Dirty Mac (Aug. 26, 8 p.m., \$8); Addison Groove with Macadocious, Fear the Suit, Diego Paulo and Jonathan Waxman acoustic (Aug. 27, 8:30 p.m., \$8); Yield: Pearl Jam tribute (Aug. 28, 9 p.m., \$8); New Riders of the Purple Sage with Mason Porter (Aug. 29, 8 p.m., \$15); New Music Tuesday featuring Dani Mari and The Jamboree Sunday (Aug. 31, 8 p.m., \$5); The Defog with Imbala, Vatie and Zombie Club America (Sept. 3, 9 p.m., \$8); Stockholm Syndrome (Sept. 9, 7 p.m., \$15); Zelazova with The Underground Saints, Ike and Pawnshop Roses (Sept. 11, 9 p.m., \$8); Toy Soldiers with Laura Veirs and The Hall of Flames, The Watson Twins, Sisters 3 and Led to Sea (Sept. 16, 8 p.m., \$12); The Bridge with The Sermon (Sept. 24, 9 p.m., \$10).

**GRAND OPERA HOUSE AND THE BAY GRAND, 818 Market St., Wilmington, Del. (1-800-37-GRAND or [www.TicketsAtTheGrand.org](http://www.TicketsAtTheGrand.org)):** Chris Botti (Sept. 22, 8 p.m., \$43 to \$68); Dark Star Orchestra (Sept. 23, 8 p.m., \$33); Marc Cohn with Suzanne Vega (Sept. 26, 7 p.m., \$28 to \$36); "Rhythm of the Dance" Celtic program (Oct. 7, 8 p.m., \$30 to \$36); The Capitol Steps (Oct. 10, 7 p.m., \$30 to \$35); "Last Comic Standing" Live Tour (Oct. 17, 7 p.m., \$30 to \$40); Chucho Valdes with the Afro-Cuban Messengers (Oct. 18, 8 p.m., \$30 to \$42); Natalie Merchant with the Delaware Symphony Orchestra (Oct. 19, 8 p.m., \$40 to \$58); Indigo Girls (Oct. 20, 8 p.m., \$37 to \$43); Open Wings, Broken Strings with Ed Kowalczyk, Art Alexakis and Leigh Nash (Oct. 23, 8 p.m., \$31 to \$45); Buddy Guy with Moreland and Arbuckle (Oct. 26, 8 p.m., \$34 to \$51); Jonathan Edwards (Nov. 5, 8 p.m., \$29); Paul Barrere and Fred Tackett (Nov. 9, 8 p.m., \$37); Rev. Peyton's Big Damn Band (Nov. 12, 8 p.m., \$28); comedian Ron White (Nov. 14, 7 p.m., \$43 to \$60); Pink Martini (Nov. 15, 8 p.m., \$36 to \$50); Emmylou Harris (Nov. 16, 8 p.m., \$35 to \$51); New Or-

leans Nights with Allen Toussaint, Nicholas Payton and the Joe Krown Trio (Nov. 17, 8 p.m., \$27 to \$38).

## 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.downingtowntownconcerts.com](http://www.downingtowntownconcerts.com) for more information. The schedule includes: Liverpool Beat with 3 Shades of Blue (Sept. 12).

## EAGLEVIEW SERIES

**THE EAGLEVIEW TOWN CENTER, Exton,** presents a series of outdoor concerts this summer. Shows are Tuesdays from 7 to 9 p.m. Admission is free. Bring your own seating. The schedule includes: Among the Oat and Ash with Chris Riffle (Aug. 24); Entrain with fireworks finale (Aug. 31).

## CHADDSFORD SERIES

**THE CHADDSFORD WINERY, Route 1, Chadds Ford (610-388-6221 or [www.chadddfordsford.com](http://www.chadddfordsford.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., The schedule includes: bayou music by Alligator Zydeco (Aug. 27).

# NIGHTLIFE

**BRICKETTE LOUNGE, 1339 Pottstown Pike, West Chester (610-696-9656 or [www.brickette-lounge.com](http://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.

**BROWNIES 23 EAST, 23 E. Lancaster Ave., Ardmore (610-649-8389 or [www.brownies23east.com](http://www.brownies23east.com)).** Entertainment: Modern Bliss (Aug. 25); Splintered Sunlight (Aug. 26).

**BULL DURHAM'S, 1347 Wilmington Pike, West Chester (484-315-8039 or [www.bulldurhamsbbq.com](http://www.bulldurhamsbbq.com)).** Free line dance lessons on Wednesdays at 7 p.m. Free Texas waltz lessons on Thursdays at 8 p.m. Smoke-free. No cover charge.

**CAROUSEL BALLROOM, 319 Westtown Rd., Suite P, West Chester (610-701-0600 or [www.carouselballroom.com](http://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](http://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](http://www.hilltopcrabhouse.com)).** Entertainment: Blue Bayou (Aug. 26).

**HORSESHOE PUB, at the Waynebrook Inn, 4690 Horseshoe Pike, Honey Brook (610-273-9000 or [www.thehorseshoepub.com](http://www.thehorseshoepub.com)).** Buzztime trivia and games on Tuesdays. DJ dance parties and live bands on Saturdays from 10 p.m. to 2 a.m.

**KENNETT FLASH, 102 Sycamore Alley, Kenn-**

ett Square (484-732-8295 or [www.kennett-flash.org](http://www.kennett-flash.org)). Blue Monday Jam on Mondays at 8 p.m. Del Bittle's Bluegrass jam every Thursday at 8 p.m. Admission \$3 for players and \$5 for audience. Open Mic every Sunday at 7 p.m.

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

**MCKENZIE BREW HOUSE, 451 Wilmington-West Chester Pike (Route 202) (610-361-9800 or [www.mckenziebrewhouse.com](http://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](http://www.mckenziebrewhouse.com)).** DJ in the Pub on Fridays at 10 p.m. Live music on Saturdays at 10 p.m.

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

**SPORTSTERS BAR AND GRILLE, 1701 Pottstown Pike (610-469-8908 or [www.sportstersbar.com](http://www.sportstersbar.com)).** Poker Night on Tuesdays. Open Mic on Wednesdays, Live bands on Fridays and Saturdays.

**STEEL CITY COFFEE HOUSE, 203 Bridge St., Phoenixville (610-933-4043 or [www.steelcity-coffeehouse.com](http://www.steelcity-coffeehouse.com)).** Entertainment: Battle of the Open Mics (Aug. 25, 8 p.m., \$5 - visit online for details).



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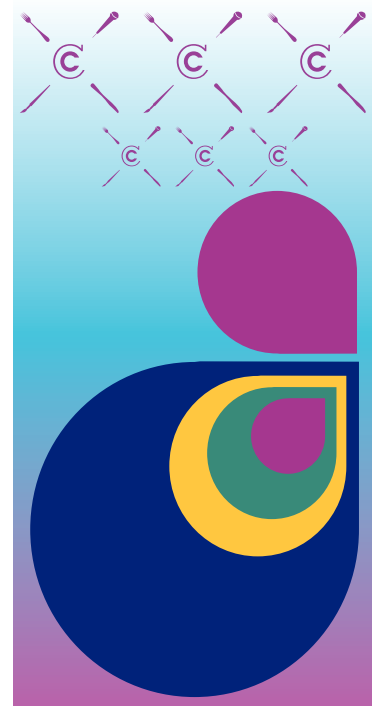
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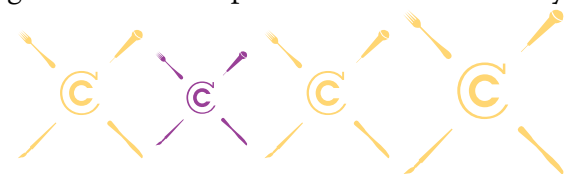
In celebration for On Tap's one-year networking anniversary, we are asking you to get your red-carpet poses ready!

On Thursday, Oct. 7 at Pietro's Prime (125 W Market St., West Chester), the founders of On Tap, WCdish.com and CC: Chester County Cuisine and Nightlife will be throwing the most fabulous business card exchange happy hour in Chester County. The hours are 5:45 to 8 p.m.

Ladies, come in your most fantastic high heels; and gentlemen, put on your best tie for a grand event that promises to be absolutely delicious in many, many ways. Get your red-carpet poses ready!

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