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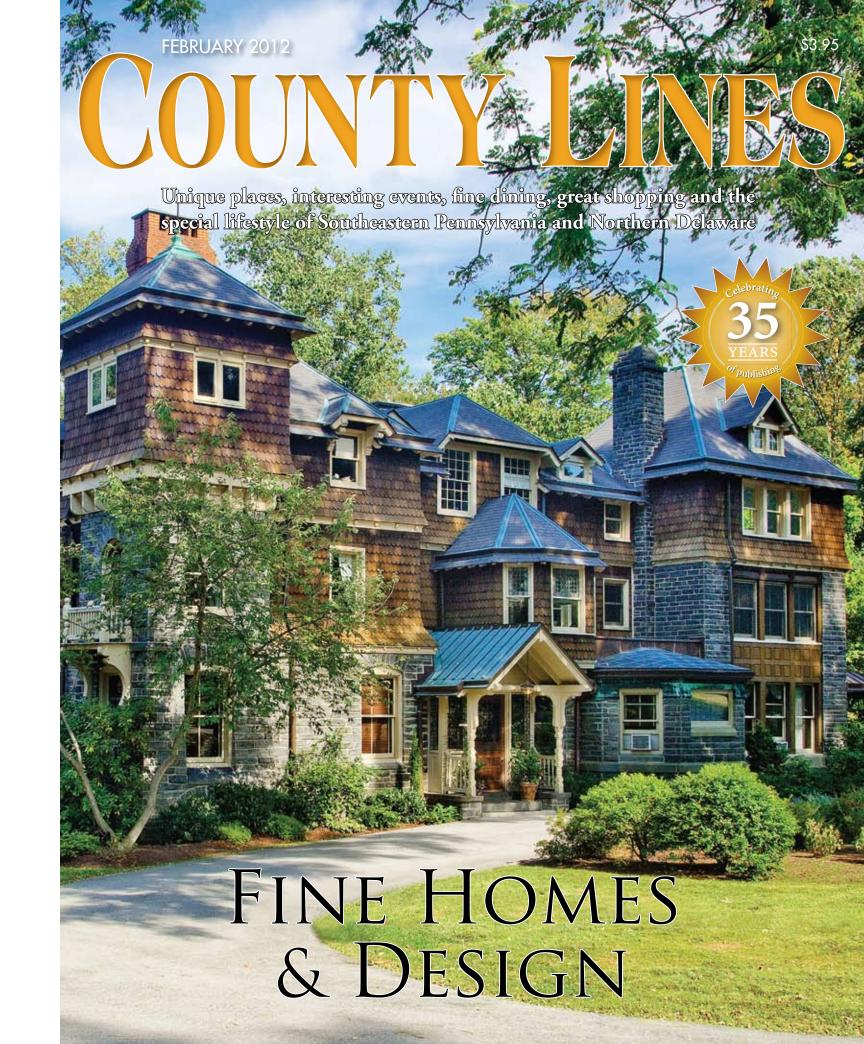






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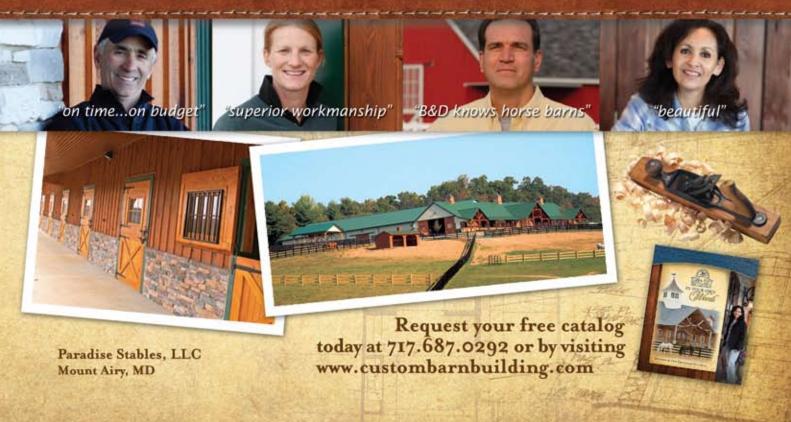
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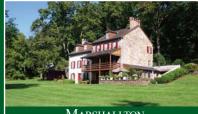
Gorgeous 5BR, 4.1BA c. 1796 home, 74 acs overlooks lawns, pastures, tranquil pond. Exquisite Kitchen. In-law/au pair suite, beautiful pool. Great new Barn. \$1,999,000



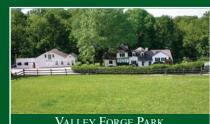
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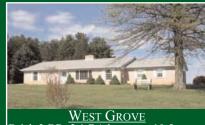
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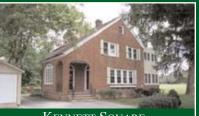
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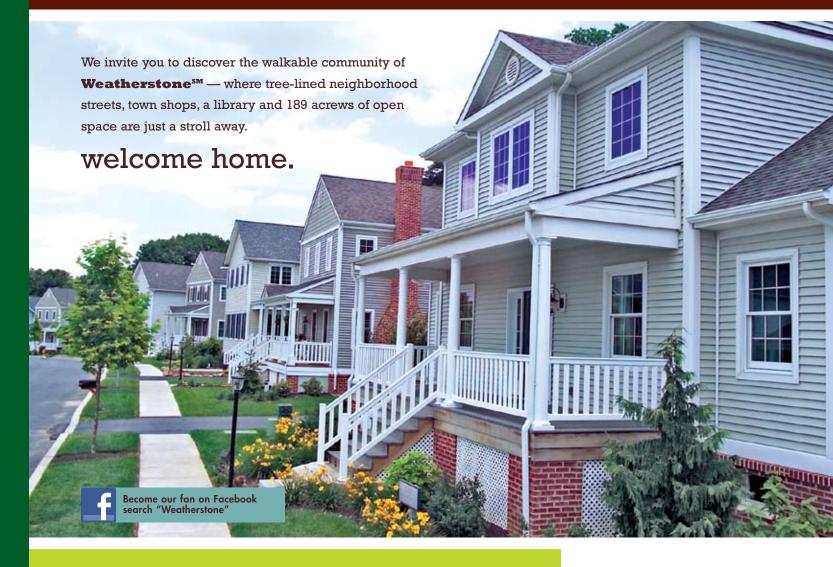




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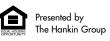
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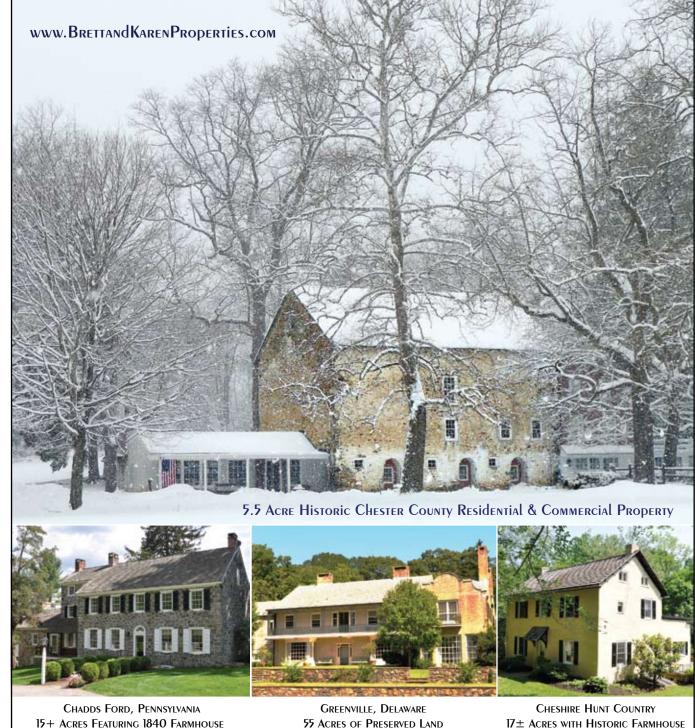
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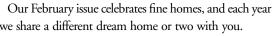








From the Editor



First, Dolobran, a historic home of stories—Frank Furness, civil war hero and architect; Clement Griscom, shipping magnate and part-owner of the Titanic; Amy Nislow and her 15-year book group with Pulitzer Prize winning guests. Fire up the ballroom and join us inside.

Second up, Rushton: a magnificent hilltop estate on 25 acres in the midst of the Willistown Conservation Trust. Built in 1933 by Atwater Kent as a wedding gift to the daughter, this movie-set-perfect home has had just two owners. You could be number three!

We also consider the responsibility of home ownership. Mike Pilligali began his tale more than a year ago. Read all about it in When A Tree Falls on Your House—Part 2. Or if you're considering selling your home, Bob Frame would like to help with Getting Top Dollar for Your Home in a Buyer's Market. And George Fitzpatrick tells us what's new in Family-Friendly Kitchens.

For foodies, Krister Collier Van Riper has a perfect winter warm-up: Big, Bold Reds, recommending zins, cabs and merlots. Lise Monty dines out at Osteria Avanti in Leola. Try their bruschetta, arancinis and calabrese. Mangiare bene! Laura Muzzi Brennan's Brandywine Table column shares recipes for the latest healthy trend, Meatless Mondays.

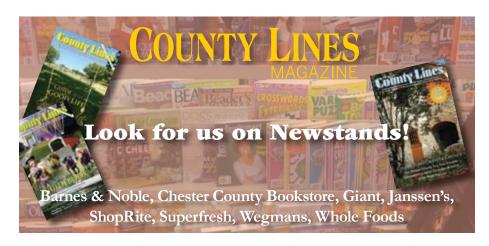
If you think February is all about being home-bound, Kirsten Werner suggests a walk in the woods with Winter Birding. Bare trees yield a clear view, and if you look wisely, you may spot an owl. For wise money management, our new Worth Knowing column helps you answer the question Is a Roth IRA Right For You?

As always, we've got the best events coverage anywhere with what to do this February. Visit County Lines' Facebook page for updates and giveaways. Become a fan and tell your friends! We hope you sign up for our Events Newsletter, too.

Thanks for reading *County Lines*. We hope you enjoy this issue.

Jo Anne Durako

County Lines Magazine



COUNTY LINES

FEBRUARY 2012

Volume XXXV, Number 6

PUBLISHER

Edwin Malet

EDITOR

Jo Anne Durako

ART DIRECTOR / PRODUCTION

Alex Bianco

ASSOCIATE EDITOR

Marci Tomassone

ASSOCIATE PRODUCTION MANAGER

Jane Elizabeth Dols

DINING EDITOR

Lise Monty

FOOD EDITOR

Laura Muzzi Brennan

ACCOUNT EXECUTIVES

Sue Sontagh Melissa Johnston

BUSINESS MANAGER

Debra M. French

CONTRIBUTING WRITERS

George Fitzpatrick Matt Freeman Cooky McClung Carol Metzker Kristen Collier Van Riper William Woys Weaver

EDITORIAL INTERNS

Jaimielynn Cooper

ASSISTANT WEBMASTER

Amy M. Guthrie

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The 50 Top Women in Wealth – Wealth Manager Magazine (May 2010)

Philadelphia Business Journal – #2 Top Wealth Advisor (2010)

Barron's - Top 1,000 Financial Advisors (from 2006)

Raised in Radnor, PA, Patricia Brennan has been providing Wealth Management advice right here in West Chester for over 25 years. She is a Georgetown University graduate and earned her CFP® designation in 1990. She is a recognized leader in her industry and serves on the National Advisory Board for Royal Alliance. On a local level, Patti, her husband, Ed, and their four children reside in West Chester, where she is also active in her community. Patti currently serves as a board member for the Chester County Economic Development Council, Cuddle My Kids, and was recently appointed to the Board of Trustees for The Chester County Hospital and Health System.



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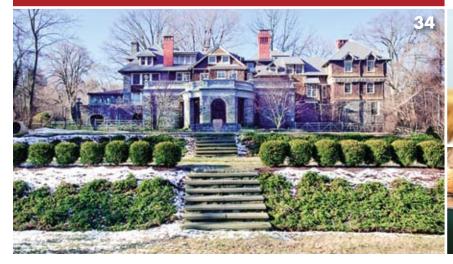


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Worth Knowing



Is a Roth IRA Right for You?

Ioe Kienle

Roth IRA conversion rule changes now open the door for all income levels to benefit.

he Roth IRA, originally established as an attractive IRAs present certain advantages to eligible investors. The retirement savings vehicle for middle-income Americans, has been out of reach to high-income earners until now. As of 2010, investors of any income can convert retirement plans and IRAs to Roth IRAs. This means that even high earners who convert to Roth IRAs will benefit from the tax-free withdrawal benefits the Roth IRA offers.

What To Consider

There is ample reason to consider a Roth conversion and to discuss this option with your own tax advisor.* Roth

Roth affords eligible investors tax-free withdrawals, taxfree growth, no minimum distribution requirements, and estate planning benefits.

So now that anyone can convert, does it make sense to convert your pre-tax retirement plans to a Roth IRA? Depending on your situation, it might.

Investors converting to Roth IRAs pay income tax on the money for the year of conversion—essentially locking in today's historically low tax rates—for the benefit of potentially tax-free distributions in the future. This can





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Another attraction of the Roth that it can reduce the size of one's heirs income-tax free.

Questions to Ask

Some things to discuss with your tax advisor: do you have assets outside of the IRA to pay the taxes that will be due? It rarely makes sense to withdraw assets from the IRA to cover that payment.

Also, how long before you'll need to use the money? Each Roth conversion has a five-year waiting period, in addition to requiring that you attain age 591/2 before the earnings are eligible for tax-free withdrawals.

Roth Requirements

It is important to understand what these changes mean in your own financial situation. While the conversion from a traditional IRA to a Roth IRA is now open to anyone regardless of income or filing status, making new contributions to a Roth IRA continues to be capped by income.

The income threshold for a full contribution for tax years 2011 and 2012 is \$107,000 for single persons and \$169,000 for married persons filing jointly. For a reduced contribution, the income threshold is \$122,000 and \$179,000, respectively; however, the benefits phase out at even lower income levels. (A full contribution is a maximum of \$5,000 for those under 50 and \$6,000 for those 50 or older under "catch-up" provisions.) Note that contributions can still be made for tax year 2011, up to your tax filing date for your 2011 taxes.

Unlike a traditional IRA that requires withdrawals beginning at age 70½, funds may grow tax-deferred in the Roth IRA indefinitely or be withdrawn on your own schedule.

There are many factors to think through before you convert an IRA to a Roth IRA or invest in a Roth, conversion for affluent investors is and investors are advised to consult with a financial advisor to evaluate taxable estate. The account can be this investment option. Work with kept intact and passed on to your your advisor to learn more and see if a Roth IRA is right for you.

It just might be! ♦

* Wells Fargo Advisors does not render legal, accounting, or tax advice. Be

sure to consult with your own tax and legal advisors before taking any action that may have tax consequences. Investments in securities and insurance products are: NOT FDIC-INSURED/ NOT BANK-GUARANTEED/MAY LOSE VALUE.

This article was written by Wells Fargo Advisors and provided courtesy of Joe Kienle III, Financial Advisor and Vice President - Investments, 17 N. High St., West Chester. 610-436-7791.



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Good to Now Just a few things we thought you'd like to know for February



My Green Valentine. For a Valentine's Day gift that will last a lifetime—or longer—and is a gift to the planet, consider giving a tree this year. The Delaware Center for Horticulture (TheDCH) is taking orders for ten varieties of bare root trees that flourish is our area.

Why bare root, you ask? They're more affordable, lighter weight, easier to plant and have a better survival rate than balled and burlapped or container trees. Free tree planting workshop March 21.

Order through The DCH by February 17 and get four free tickets to the Delaware Home Show. To learn more, go to TheDCH.org.

Artistry in Wood. No need to wait for the March 9-11 grand opening of the Thos. Moser Show**room** in Wayne. It's already open and full of simple, unadorned pieces that celebrate the natural beauty of cherry and walnut wood, like the icon Continuous Arm Chair at right. (Fun furniture fact: cherry trees take 75-125 years to mature.)

Tom Moser will be on hand for the 40th anniversary party and to sign copies of his book, Artistry in Wood, on March 10. That March weekend includes furniture demos and an exhibit by landscape artist Rodgers Naylor. Known for "solid wood furniture crafted by hand to last a lifetime," the pieces are guaranteed for the lifetime of the owner. A perfect baby gift! 610-995-9500; ThosMoser.com.

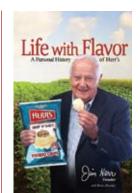


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Dave Eggers, Jonathan Ames and Margaret Cho.

So find that fancy stationery and fountain pen, and get ready to welcome your letter carrier again. Sign up at TheRumpus.net/Letter.



Sweet Taste of a Success Story. Everyone knows Herr's Foods products, whether from trying to eat just one chip or taking the Herr's Snack Factory tour in Nottingham, in southern Chester County. What you might not know is the Horatio Alger-style story of Jim and Mim Herr, who built a small one-kettle potato chip business into one of the largest independently owned snack food companies in the U.S.

Though a private man, Jim Herr agreed

to share his messages for budding entrepreneurs with the help of local author Bruce Mowday. Says Mowday, Herr's "life lessons are golden for everyone, not only business executives." Coming soon to local bookstores. To find out when, check Mowday.com.

Show House Fever. Still suffering withdrawal from the demise of Vassar Show House? Fortunately, last May's Oxford Decorator Showhouse & Gardens at Stonebridge Mansion provided a perfect antidote.

Back by very popular demand for 2012, the Oxford Art Alliance will

feature the historic Hoopes House on North Franklin Street in West Chester to satisfy that showhouse craving. The four-story home will showcase more than 25 interior design and landscape professionals during May. Proceeds benefit cultural programs of the Oxford Arts Alliance. OxfordArt.org.



Milestone 125. It's comforting when your bank can boast a major milestone like 125 years in business. That's what Malvern Savings Bank started cele-



brating in anticipation of its December 12 anniversary date. "We're the neighbor you banked on for 125 years," they say.

And we like their style of celebration, emphasizing community service, the centerpiece of the anniversary with 125 Days of Sharing. This initiative lets employees take time from work to volunteer. And, for a bank already known for sponsoring the Paoli Blues Fest, Berwyn Victory Run and other events, we looked forward to seeing all the good that comes from this celebration. Stop in for surprise customer promotions and to say congrats! More at MalvernFederal.com.

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Of Special



Kennett Symphony of Chester County - Free Family Concert and **Instrument Petting Zoo** March 4, 11

Delight to the charm of Dr. Seuss's classic Green Eggs and Ham, brought to life by storyteller Michael Boudewyns. After each performance the Symphony offers its popular

Instrument Petting Zoo, where children interact with the musicians and their instruments. Mar. 4, Lincoln University, International Cultural Center, Lincoln University. Mar. 11, West Chester University, Emilie K. Asplundh Hall, West Chester. 2 p.m. No tickets required; contributions welcome. 610-444-6363; KennettSymphony.org.



People's Light & Theatre Of Mice and Men February 15 - March 25

The heart-wrenching American classic by John Steinbeck; a drama of deep friendships and hard choices. Main Stage, 39 Conestoga Rd., Malvern. 610-644-3500; PeoplesLight.org.



Annual PA Horse World Expo February 23-26

Dreaming of the warm weather riding season? Here's your chance to see top equestrians in the climate-controlled comfort of the 25-acre Farm Show Complex. Equestrian clinicians and entertainers come to the Expo, which is two

events in one—the Expo itself, focusing on training riders to train their own horses, and Theatre Equus, a musical equine revue. Cameron & Maclay Sts., Harrisburg. Thurs., noon to 8 p.m.; Fri., 10 a.m. to 8 p.m.; Sat., 9 a.m. to 8 p.m.; Sun., 9 a.m. to 5 p.m. \$6-\$12, Theatre Equus, \$12-\$24. 301-916-0852; HorseWorldExpo.com.



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12th Annual **Cumberland County** Winter Eagle Festival February 11

Celebrate the raptors! This winter festival includes four guided walks through Glades Wildlife Refuge, vendors, exhibits and special family programs. Staffed raptor-viewing sites will be open throughout the day with volunteers to help visitors spot and identify birds of prey. Mauricetown Firehall, Mauricetown, NJ. 8 a.m. to 4 p.m. \$5-\$10. 856-453-2177; NatLands.org/events.

Upcoming Events

Noteworthy in February . . .

Through February 5

Philadelphia International Auto Show. One of the top shows in the country, the Auto Show displays over 700 vehicles from a variety of manufacturers. PA Convention Center, 1101 Arch St., Philadelphia. Mon-Fri, noon to 10 pm; Sat, 9 am to 10 pm; Sun, 9 to 6. \$6-\$12. 610-279-5229; PhillyAutoShow.com.



February 22 - 23

Trail Creek Outfitters Presents the 5th Annual Wild and Scenic Environmental Film Festival. Nationally acclaimed short, independent films and documentaries on outdoor adventures, nature and environmental issues. Chester Co. Historical Society, 225 N. High St., West Chester. Benefits The Land Conservancy for Southern Chester County and The Stroud Water Research Center. 7:30. Tickets must be purchased in advance; \$25-\$40. TrailCreekOutfitters.com.

February 11, 24, March 2 West Chester University LIVE! Feb. 11, critically acclaimed saxophonist David Sánchez. Feb. 24, Ragamala Dance presents Sacred Earth. Mar. 2, Golden Dragon Acrobats. Emilie K. Asplundh Concert Hall, West Chester. Performances, 7:30. \$15-\$20. 610-436-2266; WCUPa.edu.LIVE.



February 25

Media Theatre's 16th Annual Gala. This year's annual fundraising gala features Broadway's legendary Tony nominee Andrea McArdle in concert. Opening reception, awards ceremony, concert and closing reception with champagne and desserts. 104 E. State St., Media. 8 pm. \$75-\$125. 610-891-0100; MediaTheatre.org.



Art & Craft Shows

Ongoing

Chester County Art Association. A nonprofit, cultural organization promoting participation in the arts through instruction, exhibitions and community outreach. Through Feb. 24, Contemporary Art Exhibit and Nature, Landscapes & Urban Decay, solo exhibit by Robert Lott. 100 N. Bradford Ave., West Chester. 610-696-5600; ChesCoArt.org.

Through March 26 Art Trust Gallery Exhibit - "Ethereal Material." Diverse fiber artists explore interlaced

materials, investigating the extremely delicate/substantive, graceful/strong, temporal/ unearthly, to discover new ways of interpreting what we observe. Artists' reception, Feb. 10, 5 to 8:30. Meridian Bank, 16 W. Market St., West Chester. Weekdays 9 to 4:30. 484-467-1664; TheArtTrust.com.

February 3

Main Line Art Center - Unframed & Uncorked Art Sale. Grab a glass of wine and browse through the amazing work created by talented local artists at this onenight-only, fun and informal sale of 2-D unframed art and fine crafts. 746 Panmure

Rd., Haverford. 6 to 9. Most artists will take cash or check only. 610-525-0272; Main-LineArt.org.

February 12 - March 10 Wayne Art Center - Decorative Objects from Chanticleer A sampling of furniture, bridges, fences, railings, fountains, metal work, decorative pathways and architecture all designed by Chanticleer staff and shown for the first time outside of their usual garden context, 413 Maplewood Ave., Wayne, Mon-

Sat, 10 to 4; 610-688-3553; WayneArt.org. February 24 - 26

Hockessin Arts Festival. More than 25 local artists gather to show and sell their works at this show, which benefits the Wilmington and Western Railroad. You can ride the "Festival Express," a vintage 1929 railcar departing from outside the festival and taking a 40-minute round-trip ride through Yorklyn and Ashland. Hockessin Memorial Hall, Rt. 41, Hockessin. Fri, 5 to 8; Sat, 10 to 5; Sun, 11 to 4. \$3. 302-998-1930; WWRR.com.

Family Fun

February 4 Children's Saturday Afternoon Valentine's

Tea. Children ages 3-8 enjoy a themed afternoon tea with a delicious menu, craft activity, storytelling, sing-a-long and character appearance. The Radnor Hotel, 591 E. Lancaster Ave., St. Davids. 1 to 3. \$59.95, one adult and one child. 610-341-3146; RadnorHotel.com.



February 23 - 24

Children's Series at the DuPont Theatre -Ramona Quimby. Hold onto your hats as you follow the latest adventure of the world's most animated elementary school student. Gr. 1-5. DuPont Theatre, 1007 N. Market St., Wilmington. 9:30 and noon. \$6. 800-338-0881; DuPontTheatre.com.

February 25, March 3 Longwood Gardens OrKID Days. Each OrKID Day includes a kids' performance, craft and planned activity. Feb. 25, Ken Cowan, organ; Mar. 3, Daria - World Music for Children. 1001 Longwood Rd. (off Rt. 1), Kennett Square. \$8-\$18. Performances: noon and 2; 610-388-1000; LongwoodGardens.org.





First Friday, Second Saturday

February 4

First Fridays. Stroll through area towns to find exhibits, galleries, restaurant specials, entertainment and extended hours. *Berwyn*, 610-203-4543; BerwynDevonBusiness.com. *Kennett Square*, 610-444-8188; HistoricKennettSquare.com. *Lancaster City*, 717-509-ARTS; LancasterArts.com. *A Main Line ARTitude*, with free trolley from Bryn Mawr to Ardmore, 610-642-4040; FirstFridayMainLine.com. *Oxford*, 610-998-9494; DowntownOxfordPA.org. *Phoenixville*, 610-933-3070; PhxFirstFriday.com. *Wayne*, 610-687-7698; FirstFridayWayne.com. *West Chester*, 610-738-3350; Downtown-WestChester.com.

February 11

Media's Second Saturdays. Media's version of First Fridays. 610-566-5210; Media-ArtsCouncil.org.

Fundraising & Benefits

February 24 - 26
Hockessin Arts Festival. See listing in Art & Craft Shows.

March 3 - 4

The Junior League of Philadelphia Presents The American Girl Fashion Show Benefit. Educational and entertaining look at styles for girls yesterday and today. Benefits the Junior League and its projects and services. The Desmond Hotel, Great Valley Pkwy, Malvern. Sat, 11 am; Sun-Mon, 2 pm. Tickets \$55-\$65. 610-645-9696; JL-Philadelphia.org.

Gardens

Through March 25 Longwood Gardens Orchid Extravaganza.

A dazzling world of orchids with thousands from around the world, including a living orchid curtain, orchid topiaries and columns, an orchid waterfall and other displays. Experience 20 rooms of sunshine where spring has never left, and you won't want to either. 1001 Longwood Rd. (Rt. 1), Kennett Square. Daily 9 to 5. \$8-\$18. 610-388-1000; LongwoodGardens.org.

March 4-11

Pennsylvania Horticultural Society's 2012 Philadelphia International Flower Show, "Hawaii: Islands of Aloha." Guests enter the show beneath projections of crashing waves and displays of white orchids. Towering palms, bamboo and a plant canopy will immerse visitors in the Hawaiian rainforest. Pennsylvania Convention Center, 12th & Arch Sts., Philadelphia. Sun, 8 to 9:30, final

Sun, 8 to 6; Mon-Fri, 10 to 9:30; Sat, 8 to 9:30. \$15-\$27. 215-988-8800; TheFlower-Show com



Home Shows & Exhibitions

February 1 - 5

The Atlantic City Boot Show. Climb aboard hundreds of boats for every budget and lifestyle, including luxury motor and sailing yachts, sport fishers, performance boats and personal watercraft. Atlantic City Convention Center, One Miss America Way, Atlantic City, NJ. Wed-Fri, 11 to 8; Sat, 10 to 8; Sun, 10 to 5. \$14.718-707-0716; ACBoatShow.com.

February 16 - 19

The Greater Philadelphia Outdoor Sportshow. Fishing gear and tackle manufacturers, hunting gear and outfitters, boats and motors, camping and paddle sports, ATVs and RVs, and more. The Greater Philadelphia Expo Center at Oaks, 100 Station Ave., Oaks. Thurs, 1 to 9; Fri, 12:30 to 9; Sat, 10 to 7; Sun, 10 to 5. \$3-\$11. 610-832-1515; SportShows. com/Philly.

March 3-4, 9-11

Maryland Home and Garden Show. Featuring 19 fully landscaped gardens inspired by popular books and novels as part of the "Books in Bloom" theme, more than 300 exhibitors offering the latest products for all renovations and the Orchid Show and Sale the second weekend of the show. Maryland State Fairgrounds, 2200 York Rd., Timonium, MD. Fri, Sun, 10 to 6; Sat, 10 to 9. \$3-\$12. 410-863-1180; MDHomeAndGarden.com.

March 4

37th Bucks County Designer House & Gardens Empty House Party. Meet the 2012



Design Team and view their plans for the designer house & gardens with Tuscan-inspired delicacies, a wine tasting and silent auction and raffles. Spring Valley Farm, 3864 Spring Valley Rd., Doylestown. 2 to 5. \$25-\$30. 215-345-2191; BucksCountyDesignerHouse.org.

Local Farm Markets

Bryn Mawr Farmers Market, Lancaster Ave. at Bryn Mawr train station. Winter hours: 1st and 3rd Sat, 10 to noon. Bryn-MawrFarmersMarket.com.

East Goshen Farmers Market, E. Goshen Park, Paoli Pk., East Goshen. Thurs, 3 to 7. EastGoshenFarmersMarket.blog-spot.com.

Kennett Square Farmers Market, downtown. Winter Market, 1st, 3rd Fri, 2 to 5. 610-444-8188; HistoricKennettSquare.com.

Lancaster Central Market, 23 N. Market St. Year-round, Tues, Fri, 6 to 4; Sat, 6 to 2. 717-735-6890; Central Market Lancaster.com.

Lancaster County Farmers Market, 389 W. Lancaster Ave., Wayne. Wed, Fri, Sat, 6 to 4. 610-688-9856; LancasterCountyFarmersMarket.com.

West Chester Growers Market, Chestnut and Church Sts. Dec-Apr, 1st & 3rd Sat, 9 to 1, weather permitting. 610-436-9010; WestChesterGrowersMarket.com.

Museums

Through February 26

Delaware Museum of Natural History Presents "Giants: African Dinosaurs." Lifesized dinosaur skeletons from the African continent are displayed along with touchable fossils. 4840 Kennett Pk. (Rt. 52), Wilmington. Mon-Sat, 9:30 to 4:30; Sun, noon to 4:30. \$6-\$8. 302-658-9111; DelMNH.org.

Through March 11

Brandywine River Museum – "Comic Catharsis: A Gift of Cartoons by William Steig." Works donated from the artist's estate, as well as selected works for children on loan from the Eric Carle Museum of Picture Book Art. Best known today as the creator of Shrek, William Steig first achieved fame for his cartoons and covers for *The New Yorker*, Rt. 1, Chadds Ford. Daily 9:30 to 4:30. \$6-\$10. Free Sun. mornings through Nov. 18, 2012, 9:30 to noon. 610-388-2700; www.BrandywineMuseum.org.

February 4 - April 8

Delaware Art Museum – "Beyond Words: The Symbolic Language of Plants." An exhibition of works in various media that emphasize the historic and symbolic meanings of plants in art. 2301 Kentmere Pkwy., Wilmington. Wed-Sat, 10 to 4; Sun, noon to 4. \$6-\$12. 302-571-9590; DelArt.org.

Through February Chester County Historical Society Exhibits.

Through Sept. 7, "IN STITCHES: Unraveling Their Stories"—learn how commonplace pieces become heirloom treasures at this exhibition put together by Westtown School and the historical society with a large selection of samplers and other embroidery made by girls from Chester County and the surrounding area 200 years ago. Now open, "If Walls Could Talk"— built in 1848, Horticultural Hall, the main museum building for the Historical Society, was the epicenter for current issues, politics and civil rights in Chester County during the Civil War period. *Opening Feb. 2*, "Bayard Rustin's Local Roots" looks at this West Chester native who was active in the struggle for human rights and economic justice here and across the nation. 225 N. High St., West Chester. 610-692-4800; ChesterCoHistorical.org.

Music, Music, Music

February 4

Chesco Pops Winter Concert Series: "From Basin Street to Broadway: A Tribute to America's Musical Roots." Oxford Area High School, 705 Waterway Rd., Oxford. All concerts, 3 pm. \$5-\$15. 610-701-5701; ChesCoPops.org.

February 12

Delaware County Symphony Chamber Series Concert. The music of Shostakovich, Hindemith and Beethoven. Neumann Univ., Life Center, Meagher Theater, 1 Neumann Dr., Aston. 3 pm. \$8-\$10. 610-356-5673; DCSMusic.org.

February 12

The Philadelphia Trio. Elizabeth Keller, piano; Barbara Sonies, violin; Deborah Reeder, cello. Main Line Unitarian Church, 816 S. Valley Forge Rd., Devon. 3. \$13-\$18. 610-664-0346.

February 16

Delaware Art Museum Presents "Concerts on Kentmere." Intimate concerts in the galleries feature their ensemble in residence, the Pyxis Piano Quartet. 2301 Kentmere Pkwy., Wilmington. Preconcert dinner available on the Chihuly Bridge, 6 pm, \$50. Concert, 7:30, \$35-\$50. Snow date, Feb. 19. 302-351-8538; DelArt.org.

February 18

Concerts at the Cathedral – The Black Pearl Chamber Orchestra. Exceptional new chamber orchestra making their debut at the Cathedral Basilica of Sts. Peter and Paul, 18th St. at Benjamin Franklin Pkwy., Phila. 8 pm. \$25-\$35. 215-587-3696; CathedralPhila.org

February 26

Music at Emmanuel, Pottstown. "Pipe Dreams," Matthew Lewis, organ. Emmanuel Lutheran Church, 150 N. Hanover St., Pottstown. 4 pm. Free. 610-323-4312; EmmanuelPottstown.org.

February 26

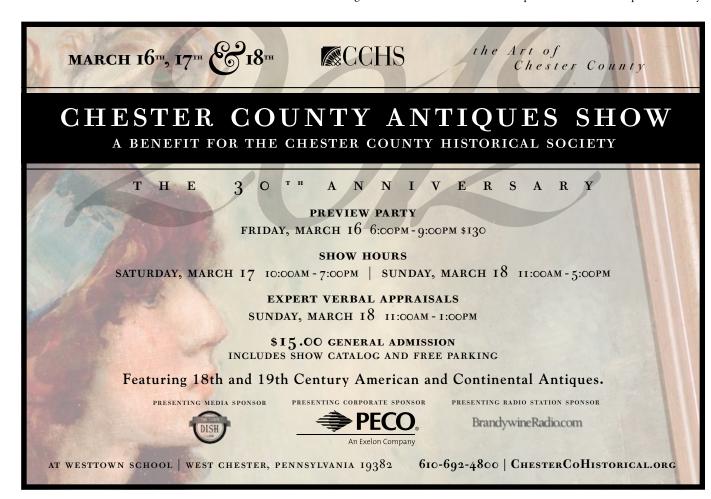
Delaware County Symphony Concert. "Notable Firsts," the music of Honegger, Shostakovich and Beethoven. Neumann Univ., Life Center, Meagher Theater, 1 Neumann Dr., Aston. 3 pm. \$12-\$15. 610-356-5673; DCS-Music.org.

March 3

Concert by Mélomanie. This group presents provocative pairings of early and contemporary works in innovative chamber music collaborations. Grace United Methodist Church, 900 Washington St., Wilmington. 8 pm. \$15-\$20. 302-764-6338; Melomanie.org.

March 4

Vox Ama Deus Concert: Baroque Masters.
Baroque instrument orchestra performs at Day-



lesford Abbey, 220 S. Valley Rd., Paoli. 6 pm. \$25. 610-688-2800; VoxAmaDeus.org.

Outdoor Fun

Through February

Tyler Arboretum Events, Feb. 4, 11, Maple Sugaring Exploration, 10:30 am; Feb. 11, Gourd Crafting Workshop, 10 am; Feb. 16, birding trip to Cape Henlopen, 7 am to 7 pm, \$95; Feb. 18, Owl Prowl, 5 pm; Feb. 25, Pancake Breakfast and Maple Sugaring Celebration, 8 am (snow date, Mar. 3), \$6-\$11. 515 Painter Rd., Media. Phone for registration. 610-566-9134; TylerArboretum.org.

February 11

6th Annual Feel the Love: Couples 5K. The two people making up the couple run the course in opposite directions. Scoring consists of the combination of a couple's final times. Coopertown Elementary School, 800 Coopertown Rd., Bryn Mawr. Registration 2 pm; race, 3:30. 610-527-5510; BrynMawrRunningCo.com.

Through February 5

Fallow. A play about what holds us to the families we are born into and how we make new families of our own. People's Light & The-

atre, 39 Conestoga Rd., Malvern. Tues-Thurs, 7:30; Fri-Sat, 8; Sun, 7; Wed, Sat, Sun, 2 pm. \$25-\$45. 610- 644-3500; PeoplesLight.org.

Through February 5

Blast!. A thrilling performance where athleticism, musical talent, kaleidoscopic movement and showmanship merge into an art form that is competitive and entertaining. 1007 N. Market St., Wilmington. Tues-Thurs, 7:30 p.m.; Fri-Sat, 8; Wed, Sat, Sun, 2, \$35-\$70, 800-338-0881; DuPontTheatre.com.

February 8 - 26

Wings. An extraordinary musical about an aviatrix who overcomes adversity to regain her spirit and achieve new heights. The Media Theatre for the Performing Arts, 104 E. State St., Media. Phone or check the website for curtain times. \$27-\$49. 610-891-0100; MediaTheatre.org.

March 6 - 11

La Cage Aux Folles. The winner of three 2010 Tony Awards including the award for Best Musical Revival, stars George Hamilton and Christopher Sieber. 1007 N. Market St., Wilmington. Tues-Thurs, 7:30 p.m.; Fri-Sat, 8; Wed, Sat, Sun, 2. \$40-\$85. 800-338-0881: DuPontTheatre.com.

Tours & Lectures

February 1 - 28

Brandywine Valley Wine Trail Member Wineries Present "Wine & Chocolate Month." Bring your sweetheart and celebrate with 8 wineries of the Brandywine Valley Wine Trail as you enjoy delicious wine and chocolate tastings and other romantic events each weekend in February. Visit their website for details of events planned at each winery. 866-390-4367; BVWineTrail.com.

March 3 - April 1

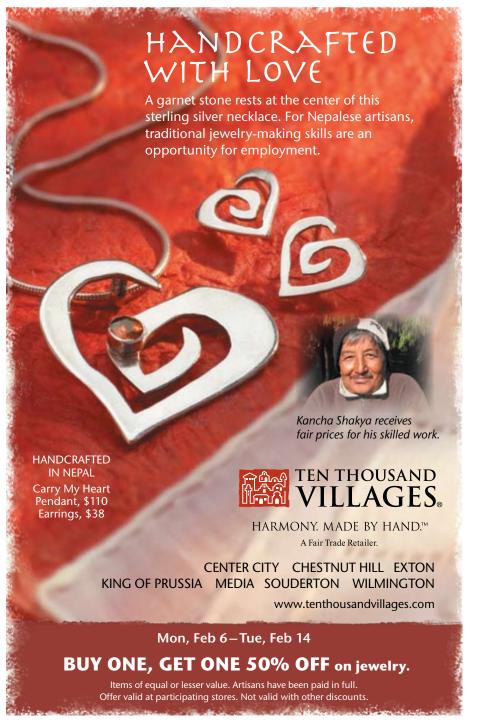
Mason Dixon Wine Trail Presents the 7th Annual Tour de Tanks Weekends. Join the fourteen wineries of the new Mason-Dixon Wine Trail for the event where winemakers open their doors to give visitors an exclusive opportunity to sample wines straight from the barrel. Sat-Sun, noon to 5. \$25 (good for 4 weekends); \$15 for Designated Driver. 888-858-YORK; UnCorkYork.com. ♦

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Houses are selling even in this market. With preparation and expert help, you can put that "Sold" sign outside your home.

e're currently in a buyer's market. Now there's an understatement! The days when a sign in the yard and an ad in the local paper might bring multiple offers are long gone.

Yet sellers are selling and buyers are buying. And some are getting good prices. Nationally, home sales increased 4% month-to-month, and 12% over the prior year. But, in Chester County, as of November, 2010, 3741 homes changed hands, 2% fewer than the year before. The median price also dropped just over 4%. What gives?

The "secret"—not really a secret at all—to selling a home in today's tough market is to make sure that your home is properly staged, aggressively marketed, competitively priced, and represented by an experienced real estate agent.

1. Prepare for the Buyer's Eyes

Currently, there are over 3500 single-family homes for sale in Chester County. In the eyes of a buyer, first impressions are critical. If you want to get top dollar, your house must look its best before it hits the market. What will set your home apart? In a word, staging.

Professional stagers will look at your home through a buyer's eyes. They'll set the scene so buyers can imagine living there. Furniture, furnishings, plants, landscaping.... Bob Schwarz, president of StagedHomes.com says that staging helps exhausted buyers "men-

There are many benefits of home staging. One is financial: the ability to bring in higher offers. Statistics show that staged homes sell for as much as 17% more than a comparable un-staged home. Another benefit is that staged homes will sell faster—up to 2.5 times faster. In a buyer's market, staging will give your property an edge over the competition. Other benefits include appealing to a wider range of buyers, buyers feeling the home is well maintained, higher appraisal values, and a better image on flyers and websites.

You can hire a stager by the hour or by the room. Typical fees range from \$200 to \$3,000. Your real estate agent is a good source for finding a staging professional who knows what today's picky buyers are looking for and can provide ideas to maximize a home's appeal. A trade group such as the International Association of Home Staging Professionals is also a good source.

Remember, buying a home is first and foremost an emotional commitment. A small investment in time and money will give you an emotional edge over the competition.

2. Understand Web Marketina

To understand how homes are marketed successfully, we first have to understand where buyers find homes for sale.

According to a 2010 NAR survey, the internet (including REALTOR. com, Trulia.com, Zillow.com, real estate agent websites & social media) and direct contact with real estate agents (89% and 88%, respectively) are the main sources for buyers to find homes. Other sources include yard signs (57%); open houses (45%) and newspaper ads (36%). Any marketing campaign must absolutely include an aggressive internet game plan and extensive exposure to real estate agents working with buvers.

It's also important to understand what buyers value most when they visit these websites. According to the same NAR study, 99% want to see property photos (and lots of them), 99% want detailed information about the property; 88% want virtual tours, 83% want neighborhood information, and 78% want to see interactive maps.

From a marketing standpoint, the internet marketing plan should include emphasis on sites that offer these features. Because today's buyers often expect an immediate response to their online requests for information, an experienced and internet savvy real estate agent is an asset.

3. Price to Sell - Now!

Determining the best asking price is one of the most important aspects of selling a home in today's market. The most beautiful home in the area with a lavish marketing campaign is going to sit on the market for a long, long time if it's priced too high.

will pay top value is a complicated process. Timing is crucial. Historically, you're more likely to get top dollar for your home during the first 90-day "window of opportunity." Set the price right at the beginning!

Don't allow personal feelings to set the price for your home. Factors that should

have no effect are what you originally paid for the house, how much you need to net for future plans, how much money you spent while you owned it, and what others think it is worth.

Pricing your property competitively from the start will generate the most activity Attracting qualified, motivated buyers who among buyers and their agents. The seller sets the asking price. But it's the buyer who sets the selling price.

The strategy of overpricing your home when you list, planning to reduce the price later, seldom works. Agents may miss showing your home because it's out of their client's price range. Fewer potential buyers

will respond to your marketing. Even if you get a serious offer, the excessive price may lead to a mortgage rejection when the property is appraised.

Worst of all, overpricing may lead to no sale at all. Pricing high may actually help sell your neighbor's house faster than yours.

4. The Right Agent

Choosing the right real estate agent is probably the most important decision you'll make in selling your home. Take time to evaluate candidates. Look at their experience, qualifications, enthusiasm and personality. Choose someone who will work hard on your behalf.

A good real estate agent knows the market and your neighborhood and will supply you with information on past sales, current listings and a marketing plan. Your agent will not only market the property, but negotiate the deal to a satisfactory

Without exception, negotiating the transaction is the most complex part of selling a home. This is why it's important to choose an experienced and savvy agent: one who's worked through many different transaction scenarios.

Many homeowners believe that, to get the most money out of their home sale, they should sell it themselves. According to the NAR, approximately 9% of sellers did not use a broker. And, for the most part, they regretted it. But that's a topic for another article.

How do you find an experienced and professional real estate agent? Talk with close friends and relatives who've recently sold a home. Ask if they had a good experience and whether they would recommend their agent. Also, speak with lenders, title officers, contractors or builders, accountants or lawyers. Ask what they like about the agents they refer and whether they have ever used the agent's services.

Selling your home in a buyer's market is not easy. But houses are moving. The technology has changed, and the level of effort has been increased, but the basic rules are the same: understand your buyers, market aggressively, price attractively and get professional assistance. Follow these rules and you'll likely be one of the lucky ones. •

L. Robert Frame, Jr. is a REALTOR® and Associate Broker with Coldwell Banker Preferred, an attorney, a licensed auctioneer, and a REBAC instructor for the Suburban West Realtors Association. Mr. Frame has written newspaper and magazine articles on a variety of real estate topics.

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Excellent References Richard T. Burns, Horticultural Designer, Owner 426 Old Conestoga Road • Malvern, PA 19355 www.flowingspringsdesign.com rtburns426@gmail.com



Falls on Your House Part II

Michael Pillagalli

The first part of this article, in County Lines' February 2011 issue, told the story of a 100-foot, 42-inch-diameter tree that crashed into my house during a 20-minute summer storm in June 2010. That article was written six months after the event, so I thought the restoration would be finished by press time. How wrong I was!

ast year's article described the shock of discovering surprise you—in a good way. (See CountyLinesMagazine. my home of many years smashed by a massive com, under Back Issues, February 2011.) pine, the adrenalin rush of pushing antiques from beneath indoor waterfalls, the trepidation of contacting my insurance company. And it told of bonding with my contractor's family members who were onsite every day, seeing Amish roofers work on Labor Day (saying I ended that chapter less than half-way through the "Is it not what one is to do but work on Labor Day?"), creating a "while you're here" wish-list of projects long deferred, and learning that insurance companies can

Part 1 Becomes Part 2

Part one of this story covered roof repair, the first wave of window installation, and a partial bathroom repair. process, as I pondered the decision to have floors damaged by water refinished or replaced during my effort to restore my home to its pre-storm state.





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there every day scrutinizing work on the floors, I had the chance to consider another "while you're here" project on my wish list. Because every other floor was being redone, why not redo the kitchen floor?

A real brick floor to replace the old brickpatterned laminate was a "wish list" item added to the to-do project list. This new brick kitchen floor was on my tab, not paid by Chubb Insurance, which bore the substantial repair costs covered by the policy.

Little did I know what a new kitchen floor would lead to.

Ten Long Weeks

Given the high cost of cutting brick around a laundry closet that extended into my kitchen, the most logical idea was to remove the closet and move the washer and dryer to the basement. The kitchen would then become a whole open space, no longer configured in an E-shape with the projecting laundry closet.

That decision led the contractor to temporarily remove existing base cabinets so the new bricks would span wall to wall in case the cabinets would later be changed. You may have an idea of where this is going.

A kitchen contractor arrived and, low and behold, a whole new kitchen was in the revised plans! Gutting the existing space, moving the refrigerator to the hallway, and having no sink for eight weeks was a trying experience.

The finished product is wonderful and overshadowed the inconvenience. Having six feet of old kitchen counter expanded to 15 of soapstone has made a huge difference

Since contractor Michael Hazley was every day. Adding a sink also made of soapstone added more time, of course. But the final product was well worth using a bathroom sink and outside hose for weeks.

Non-Stop Work

While the kitchen workers were busy putting in new cabinets, countertops, appliances and lighting, work in the rest of the house was going full steam ahead. The plasterers were doing patch work and creating new walls from those crushed by the tree.

Black Forest Flooring redid damaged floors to perfection. Jack Gose worked so meticulously that I decided to have the dining room, hall and library floors redone "while he was there" to match the new flooring. That decision resulted in a week of walking on elevated boards to let the floors dry thoroughly.

New windows I had ordered to switch out old energy-inefficient windows and match those replaced by the insurance company were installed. Matching or salvaged Marshall Brinton woodwork was replaced around them to maintain the period details of my home.

Plumbing was finished for the relocated laundry and in the upstairs bath that had been crushed. Brass doorknobs and hardware were removed, polished and glazed for a long-lasting shine. Three new ceiling fans were installed in the addition, which brings us to that phase of restoration.

The damaged sun porch had to be torn down, which is something I'd wanted to do since moving into the house. With an architect and the contractor, I added 500 square feet of heated space in its place







Amish roofers on Labor Day, saying: "Is is not what one is to do but work on Labor Day?"

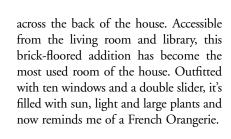
When a tree limb came through the bathroom ceiling, it proved to be a perfect time to update the room. Little did I know the custom glass shower enclosure would mean months of show ering at the gym at the school where I teach.

A new brick floor resulted in an entirely new kitchen design, complete with new soapstone counters, cabinets, appliances and lighting. Eight weeks of using the bathroom sink and outdoor hose were ultimately worthwhile.



now the most popular room in my home.





Paint It Myself

As the construction phase was ending, the fresh plaster was ready for paint. A substantial part of the insurance budget covered the cost of a painting contractor. But since I don't mind painting and actually enjoy painting woodwork, I decided it was time for some DIY. That way I could use budgeted painting money to cover some costs for my wish-list projects.

throughout the house and another on the and dust-free for over a year. Thirty-

woodwork. Interested in the English paint from Farrow and Ball, I got test pots and ultimately selected House White, a deep hue with a very durable finish. I'd use it again in a heartbeat; it's worth every dollar! By the end, every room and every piece of woodwork got a fresh coat of paint.

The Big Cleanup

The roof was done, gutters were up, the walls were plastered and painted. Upstairs bath was completely new, all new windows and trim and woodwork were applied and painted, the floors dried to perfection. Electricity and plumbing were

Next was a thorough cleaning before bringing out the furniture and objects To simplify, I decided to use one color stored under plastic to keep them clean

two new windows were washed, and all remaining curtains cleaned.

Then the big unpack started. Just vacuuming hundreds of books seemed to take forever. It almost felt like moving into a new house because of the dramatic changes.

Final Thoughts

Living in the house during the work was like being on a reality TV show! I can now laugh about the experience, since it's almost finished.

It was a disaster with a great ending, and I have a great insurance company and many talented contractors to thank for a job well done. I'm just hoping trees don't strike twice in the same place!

A final note: The paint was not yet dry before the township and county came out to reassess the property value! •



The chest, bottom right, is just one antique I saved from the rain that terrible night of the storm.







Kitchen Cabinetry





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Ever the heart of the home, modern kitchens take on new roles as modern families change.

he kitchen serves as the hub of family life, one should have to squeeze behind you to reach the even as the makeup of "family" shifts. Barbara refrigerator. Bell, senior designer for Malvern's Tague Design Showroom, notes that more twenty-somethings move home post-college, and she frequently sees older people bunking with their children and grandchildren.

With varying ages and stages under one roof, the kitchen acts as multitasking wonder, a place to cook, entertain, do homework, check e-mails and watch the news—often simultaneously. More than ever, choosing a thoughtful design, smart storage and timesaving appliances make the difference between multigenerational chaos and familial harmony.

Design

Many professional kitchen designers favor setting up zones in the kitchen. For instance, Katy Wolfington, owner and lead designer at Waterbury Kitchen and Bath in Kennett Square, advises clients to create an uninterrupted cooking zone. As you sauté onions, no

And if you've got the space, Wolfington and fellow designers advise installing a beverage center complete with sink, cabinets for glasses and bottles along with a small under-cabinet refrigerator. Not only does a small refrigerator make entertaining a breeze and allow children to retrieve their own drinks easily, it boasts another advantage. We go to our large refrigerators many times a day just to grab a drink, explains Tague's Barbara Bell. Opening a tiny refrigerator saves energy, too.

For a place to enjoy food and conversation, most designers including Trez Pomilo, owner and lead designer of Sugarbridge Kitchen and Bath in the Paoli Design Center, sing an island song. "It's a table that doubles as a work and a serving space, and it's great for a quick meal without the bother of setting up the table." Adds Carol Feather, designer at Upper Darby's Wall & Walsh, "An island is a way for kids to be part of the kitchen activity without being underfoot."



With regard to island seating, Ron Laudenslager, owner and designer at Muhly KBA in West Chester, thinks opposed seating—where people face each other—lends a cozier feel than bar seating where people chow down shoulder to shoulder.

What about a cooktop set into the island? Fine, if the island is large, says Pomilo. If it's small, no go: "It's hard to sit too close to where food is cooking."

Another zone that's quickly become a kitchen staple goes by many names message center, communication center,

family headquarters—but adds up to one important virtue: sanity. This center might house a laptop, mail bins, a message board, and an iPod docking station. Designers favors placing the message center close to the kitchen's entrance, so family members can drop their keys, check their messages, and charge their technology in one convenient, central spot.

And because technology changes on a dime, Wolfington reminds clients to keep spaces flexible. That's why using a pre-made, inexpensive tech charging station might make more sense than installing a built-in, custom one.

Storage

Having a place for everything and everything in its place makes the highly-trafficked

kitchen more manageable. A pantry walk-in if space allows—tops many designers' lists. Families often buy in bulk, observes Katy Wolfington, so large storage spaces are a must. The ample floor space of a walk-in pantry scratches that itch and provides a place for small appliances like food processors. For a super user-friendly pantry, Trez Pomilo recommends shelves of varying depths and heights to accommodate the things you need to store.

When designing pantries and cabinets, remember that easy access to their con-

Keep it Clean

People want to focus on spending time together, not spending time cleaning," remarks Barbara Bell, so classic designs and clean lines are n. Take a peek at what's popular in ow-maintenance kitchens

- Backsplash: subway tiles
- Cabinets: Shaker-style doors with simple hardware
- Floor: hardwood with a factory finish; large tiles (less grout=easier clean up)
- Range hood: vent leading directly outside
- Microwave: built-in microwave drawer

tents is paramount. Choose drawers and shelves with roll-out features or insidecabinet accessories such as tray dividers and peg boards so you'll never experience lid-loss again.

Other ways to prevent clutter include roll-out cabinets outfitted with trash and recycling bins, under-counter soap dispensers, and tilt-out sink fronts for corralling sponges and other small cleaning items.

Appliances and More

Kitchen designers singled out a few appliances that make life easier for busy families. A warming drawer, according to Trez Pomilo, keeps food warm without drying it out, so that a meal cooked hours ago tastes freshly made. Pomilo and Ron Laudenslager both mention speed ovens







(a multi-taking oven that cooks up to eight times faster than conventional ovens, while maintaining oven-quality taste and texture) as another smart choice for families on the go.

Dishwasher drawers, which come in in one! single and double drawer models, garnered kudos from Carol Feather and fellow designers. Anyone who has children or entertains frequently knows about the perpetual shortage of clean glasses. Because both drawers of the two-drawer model dishwasher may be operated separately, you can wash a small load as economically and energy-efficiently as a large one. Alternatively, a one-drawer model makes a handy supplement to a regular dishwasher.

For doing dishes the old-fashioned way, farmhouse sinks rank high. They're sturdy and large enough to hold even your largest pans. Or as Barbara Bell notes with a wink in her voice—you can even bathe a baby

And while it's not a glamorous appliance, a trash compactor earns its keep in a heavily used kitchen. It reduces trash volume, says Ron Laudenslager, as well as saves money for families whose waste management providers charge by the number of cans.

Transforming an ordinary kitchen into the heart of your home takes clever planning, smart appliances and of course, those people you call family. •

Resources

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Keeping It Cool

If Gertrude Stein and Alice B. Toklas shopped for appliances today, would Gertrude quip, "A refrigerator is a refrigerator is a refrigerator" and steer Alice toward the cooktops? Doubt it. With so many options—freezer on top, bottom or side; French doors; pull-out shelves, wine cradles—she'd probably sink into uncharacteristic indecisiveness.

Luckily, kitchen designers offer clear-eyed advice to poets, cookbook authors, and those of us simply searching for a place to chill the butter. Keep these questions in mind as you shop:

- Who uses it? Don't pick a model with heavy doors if you want kids to be able to aet their own milk.
- What do you typically keep in it? Choose deep, wide shelves for accommodating party trays if you entertain fre-
- How wide does the door swing? Go for a model that won't interfere with activity when doors are open.



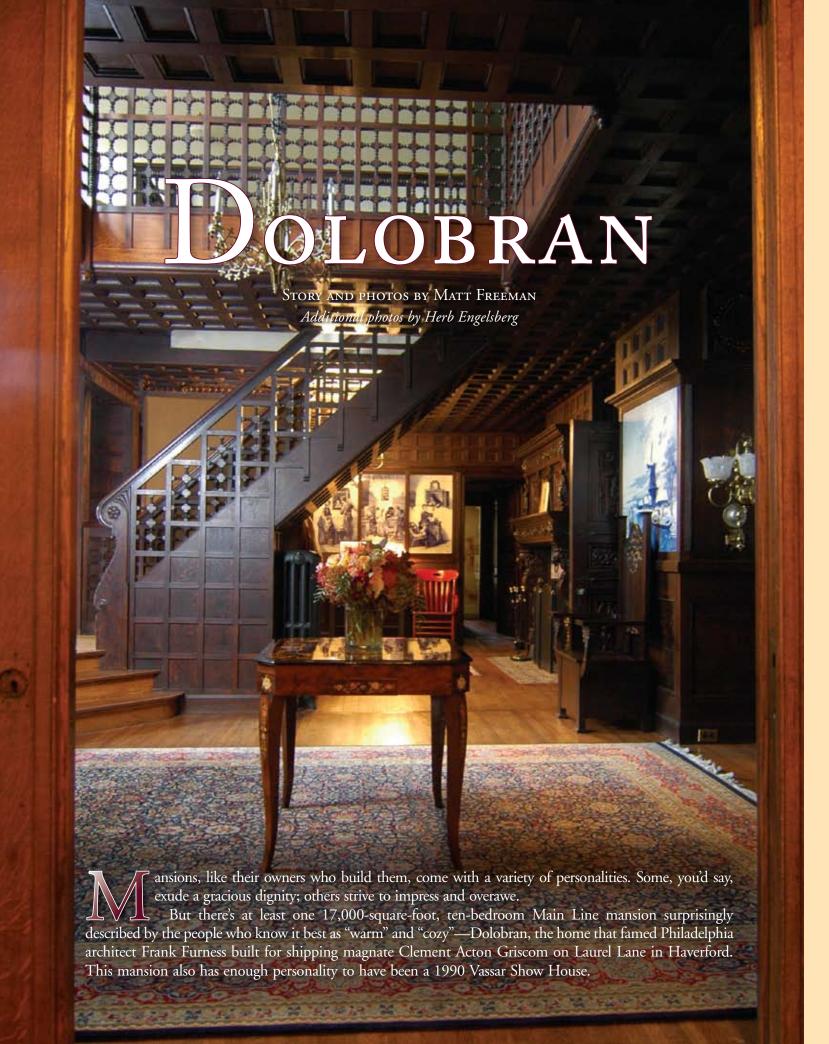
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Furness Gothic Revival

The exterior of Dolobran is a lively mass of shapes and planes. From the driveway, you can see as many as nine different levels of roofing, above which are two corbeled brick chimneys, a Furness trademark. The various tower- and turret-like portions of the home suggest a medieval cityscape, which may explain why the home is considered an example of Gothic Revival architecture.

But Dolobran's owner Amy Nislow and friend and neighbor Cindy Waldman, both well-versed in the home's history having worked on a book about it, suggest you avoid trying to fit it too neatly into any such category.

Designing structures as varied as the Pennsylvania Academy of Fine Arts, the Merion Cricket Club and several SEPTA train stations, Furness created work not easy to define.

A winner of the Medal of Honor for bravery under fire in the Civil War, Furness was in no way timid at the drawing board either. He designed in an eclectic, idiosyncratic way, following his own muse and ignoring prevailing fashions. "It's a Furness house," Nislow says, and so is by definition resistant to labeling.

CLEMENT ACTON GRISCOM

Griscom was a similarly determined individualist. Although his father had wanted him to study medicine, Griscom was fascinated with ships, studing nautical engineering and rising quickly in the shipping business. He formed and served as the first president of the International Mercantile Marine, a trust that controlled all the Atlantic shipping lines. Griscom may be best-known as a part owner of the ill-fated Titanic.

Griscom was also a director of the Pennsylvania Railroad, and the group was being encouraged to build estates in what is now the Main Line. The Griscoms had a house in Philadelphia and an estate in Florida, and until Dolobran was completed in 1894, they used it as a summer home. The home was named for an ancestral estate of Griscom's mother's family in Wales.

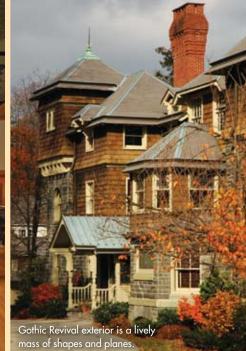
DESIGN IN THE DETAILS

Once inside the entrance (where a plaque notes its listing on the National Register of Historic Places), you'll arrive in a reception hall where the walls and ceiling are covered with elaborately carved oak. The hand-carved fireplace mantel and surrounding wall are covered with scenes from Shakespeare plays.

Furness, known for using contrast in his work, put large pieces of Delft tile amid











Ornate carvings are found throughout the house, including calla lillies, at right, a Furness signature detail.



the expanse of dark wood, and the delicately painted scenes in the tiles glow blue and white like shafts of sunlight in a seaside grotto. The tiles were a gift to Griscom from the queen of the Netherlands, meant to thank him after one of his ships came to the aid of a Dutch ship that was sinking.

From the reception hall, ornately carved pocket doors open on a large living room. Opposite the door is a fireplace with a dark marble surround and calla lilies—a Furness signature motif—carved into the wooden mantel supports. Oak wainscoting extends outward from the fireplace.

But the most eye-catching feature in the room is the ceiling, where peacocks done in Asian scroll-painting style attract the eye with their large size and charm it with their delicacy.

The ceiling painting was done on canvas, and is held in place with crisscrossing oak beams that Waldman says were once painted black. The source of the paintings is a mystery, but Griscom had a son who served as a diplomat in Japan, eventually becoming ambassador. It's believed he may have found the paintings there.

SHIPPING AND ART INFLUENCES

Nislow and Waldman say Furness built the house to look like a ship, something especially evident in the elegant staircase that leads down to the 40-by-50-foot ballroom. The ballroom provided a home for the art Griscom collected—he owned about 130 paintings, mostly landscapes, Nislow says.

The combination of an architect known for flamboyance and a client interested in art may explain why Dolobran is filled with visual interest in ways large and small.

The formal dining room has a coffered ceiling with carved moldings crossing each other and attracting the eye with an arresting geometric pattern. The fireplace has a hand-carved mantel that rises to the ceiling and a tile surround in a geometric pattern. And if you bent and looked into the flames, you would see a dramatic metal bas-relief dragon behind them, looking out at you with a fierce grin.

The visual interest carries through to two more rooms off the reception hall. One is the study, with Furness's calla lilies worked into both the fireplace surround and the leaded glass window. The other is a family room that has a wooded-beam ceiling, carved wood mantel, and tiled fireplace surround.

Both the family room and a solarium on the opposite end of the house have a certain









Dolobran Reading Circle

Jennifer Egan and Buzz Bissinger did it, but Jonathan Franzen only came close ...

No, that's not a list of Pulitzer Prize winners, though it's true Egan and Bissinger both took top honors, while Franzen was just a finalist. I'm bragging about who's visited the Dolobran Reading Circle.

For the past 15 years the DRC, our book club par excellence, has been meeting monthly in Dolobran's living room with writers, professors and special guests invited to enliven our already lively discussions. Getting writers is easier than you'd think! Especially with a connector like homeowner Amy Nislow as our informal booking agent.

Jennifer Egan (A Visit from the Goon Squad) is likely our most famous and frequent guest. Coming first in 2002, Egan was such a hit she did an encore in 2006. Her 2011 return was a special thrill, given her high demand after winning that year's Pulitzer Prize for fiction.

Even Jonathan Franzen graced our group once ... well, ALMOST. Amy called the famously reticent Franzen not long after he dissed Oprah and made the news. Not surprisingly, his immediate answer was NO. But Amy kept talking and before she let Franzen hang up, he agreed to speak to us by phone—for **15 minutes.**

We were thrilled. Halfway through our discussion of *The Corrections*, Amy paused the action and made the call. I, for one, was shocked when someone actually answered, and even more so when that someone was actually Jonathan Franzen.

He was polite, if reserved, reminding us about the agreement (15-minute limit) and then offered to answer questions. We had plenty. It was a lively to-and-fro of a conversation ... and it went on for 40 minutes! Before he hung up, Franzen apologized for keeping us so long. As if we minded!

Special events are also part of the DRC's tradition. For the 50th anniversary of *To Kill a Mockingbird*, we knew Harper Lee was beyond our reach. Fortunately, Tony Peck was happy to oblige. Son of Gregory, he'd met Harper Lee in the early 1960s when his father was making the movie. Peck shared his memories of the filming and what life was like with a real-life Atticus Finch as a father. A memorable night.

Our annual February event enlivens our assault on the Russian catalog. Meeting early in the dining room, we fortify ourselves for the discussion with an authentic Russian feast, washed down with a variety of vodkas. Dostoevsky, Tolstoy, Chekhov, Pushkin are all best appreciated over vodka. I wouldn't approach these writers any other way.

Food and drink are merely the overture for our Russian night. After the platters are emptied, we settle in with glasses of hot tea and give our favorite Penn Russian Literature professor an audience unlike his usual undergrads (he happily accepts food and vodka as compensation).

Many guests have joined us though the years, each adding a distinctive dimension to our reading and expanding our appreciation of their work. Thank you Joyce Maynard, Lisa Scottoline, Wesley Stace, Diane McKinney-Whetstone, Lisa Zeidner, Breena Clarke, Carlos Eire, ..., and, of course, thank you, Amy, who makes it possible.

- Cindy Waldman

comfortable feel about them, proportioned in such a way that you can easily imagine family and friends relaxing there. The solarium offers fine views of one part of the surrounding grounds, and suggests that Griscom enjoyed looking out over his estate.

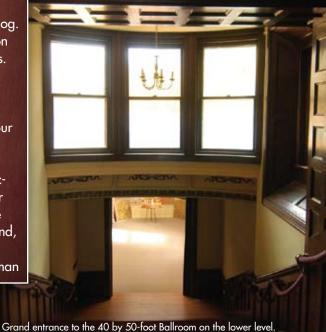
PENNSYLVANIA ROOTS

And although his business interests stretched across the Atlantic, Griscom was extremely interested in the land right under his feet. He bought more and more land until his estate eventually comprised 150 acres, then engaged the Olmsted Brothers, a firm established by the sons of Central Park designer Frederick Law Olmsted, to design gardens there.

Late in life, this man who had established a shipping empire, who was a good friend of J.P. Morgan, who socialized with presidents, kings, opera divas and other international luminaries said his greatest accomplishment was the dairy farm he had created on his property. A sign for Farm Road remains as a reminder near the current property.

Griscom's story allows you to wonder about the softer, gentler side of the Gilded Age magnates from the history books. And maybe it's hardly surprising after all if a mansion can be described as not just beautiful and gracious, but warm and cozy as well—maybe that's exactly what Griscom intended his family's home to be.

Dolobran is currently being offered for sale by Robin Gordon of Prudential Fox & Roach Realtors. For more information, call 610-649-7410.







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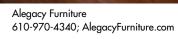
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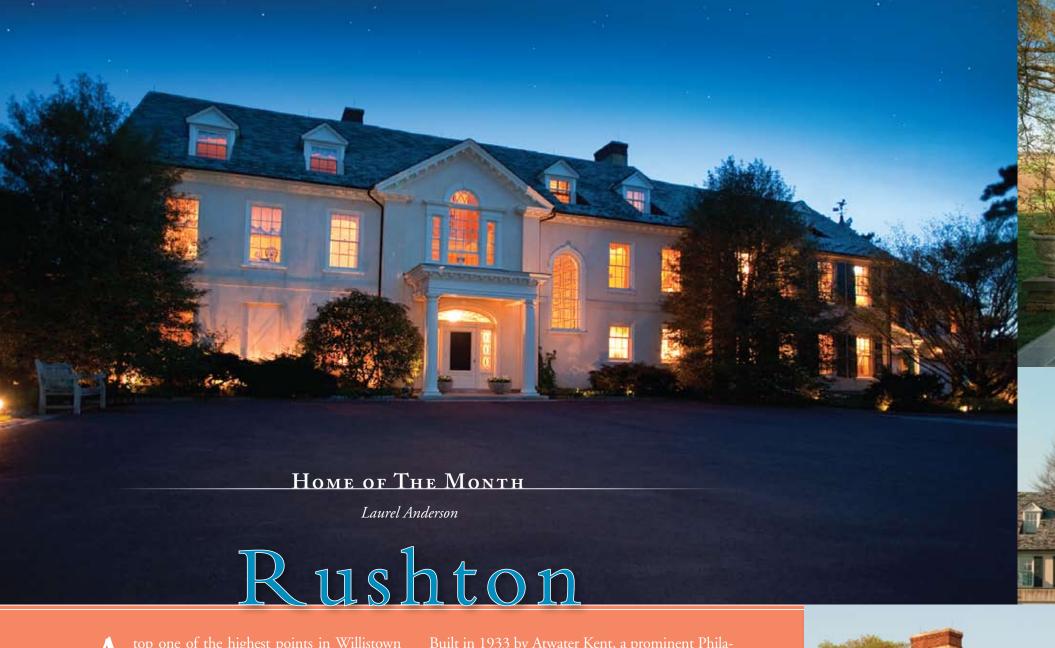
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property in our area. This magnificent Geor-Rushton Hall in Northamptonshire, England, a dis-

delphia inventor and radio manufacturer, as a wedding Chester County, this grand estate has been home to had just four owners since William Penn.



HERITAGE OF

Conservation

Originally comprised of 180 prime acres of gently rolling hills, Rushton was one of the first local properties to go under conservation easement. Fortunately, surrounding properties, including neighboring Rushton Farm, the centerpiece of the Willistown Conservation Trust, followed and are now also under conservation easements, thus ensuring privacy and tranquility are protected in perpetuity.

Now a manageable 25-acre estate, Rushton's sunrise views from the east porch and master suite can never be changed or obstructed. Set on an east-west axis, the home's broad southern exposure ensures afternoon light will continue to illuminate the big sky vistas from living room, dining room, library, family room, and bedrooms.

HISTORIC RENOVATION

When the current owner bought the property in 1994, he commissioned renowned

















restoration architect John Milner to undertake a thorough updating to modernize the home, while respecting its unique character. Exterior features were enhanced, such as adding the distinctive two-story portico on the south elevation.

And interiors were modernized throughout. An industrial-style kitchen used mainly by household staff became a family-friendly gourmet chef's delight. Internal systems were also completely updated during this top-tobottom renovation.

Combining Milner's unerring sensibility and impeccable eye for detail with interior designer Bunny Williams' classic style, the result was simply stunning. From the threestory entry to the folding pocket-style doors, every aspect of this seven-bedroom, sevenfull-two-half-bathroom home is perfectly elegant, and yet a livable home in which to entertain and raise a family.

ARRIVAL AND FIRST FLOOR

The gentle curve of the driveway allows the view of Rushton to unfold as you drive past the Audubon Woods and approach the top of the hill to the artful symmetry of the Georgian façade. Grand and stately, with beautiful proportions, the house is a gem placed in an exquisite setting of level, terraced lawns, punctuated by a majestic cut-leaf beech tree brought from Newport by the original owners. The house has the permanent feel of an ancestral home, yet its more recent origin and renovations afford it modern amenities and conveniences.

A striking three-story foyer, with Palladian windows, is movie-set perfect for the grand entrance of a bride down the stairs or welcoming guests to a stylish party. There's even a bar tucked beneath the stairs and situated as a welcome station.

A gracious fireside living room boasts large windows on three sides, the better to frame the country-side views. The mahogany-paneled library glows with the hue of the warm wood and southern exposure. Similarly, the dining room, with padded, fabric-covered walls, and casual family room echo the feel of well-proportioned, well-used space—not overdone, sterile or fussy.

This home feels welcoming and livable, with obvious care taken in every detail. Decorative crown moldings, hardwood floors, coffered ceilings, ample built-ins plus tech and media upgrades, and a warm yet state-of-the-art kitchen (two SubZero refrigerators, two dishwashers, two sinks, Garland stove) and butler's pantry are just a few enviable features.

UPPER FLOORS

Sharing the living room's sunrise views, east-facing porch and three-sides of windows, the master suite is a private retreat with hisand-her baths and dressing areas large enough

for desks and a daybed. All expected amenities are provided, plus another porch off one

The main hall is lined with four more bedrooms, with ensuite or Jack-and-Jill baths, each with modern upgrades, views of the grounds and distinct personalities.

At the end of the hall, near a back stairway down to the mudroom, is a large laundry room (double washers and driers) and separate staff quarters with bedroom, bath, living room and kitchenette.

The third floor has a large guest suite tucked under the eaves, with window seats perfect for enjoying the view from this higher vantage point. Another large room leads to the gym,

with full-mirrored wall and equally large cedar closet, sporting built-in drawers and six bays of glass-fronted closets.

THE GROUNDS

A swimming pool with surrounding stone wall, tennis court, artist studio, gasoline and diesel station, and emergency power generator make for a self-sufficient property.

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to southeastern Pennsylvania, affording us an exciting opportunity to spot birds rarely found here. Winter vagrants are species that usually winter farther north but move south as cold weather intensifies to find warmer air, open water, and food not concealed by snow. Several species of birds of prey— Rough-legged Hawks, Northern Harriers and the raptor-like Northern Shrikesfall into this category, as do waterfowl like Snow Geese and Tundra Swans.

Special Owl Opportunity

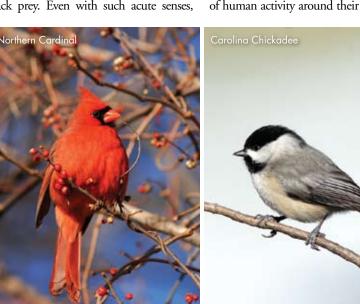
"Winter is a good time to observe—or at least hear-many owl species," says Mike Coll, preserve manager at Natural Lands Trust's Hildacy Farm Preserve in Media. "They are more vocal this time of year, as this is their breeding season."

Owls rely on their keen eyesight and sensitive, directional hearing to locate and track prey. Even with such acute senses,

send more northerly owls like the Snowy and Short-eared Owls southward to our region. Getting a glimpse of one of these majestic birds is a rare treat! And winter is a good opportunity.

It's also a busy time for our year-round, resident owl species, which lay their eggs during this seemingly-unlikely season. The Great Horned Owl, our largest resident owl, lays her eggs in January or February and must sit on them continuously or they will freeze. These owls often appropriate an existing nest from other owls, hawks, herons or even squirrels.

Other year-round residents—like the Barred, Barn and Screech Owls-wait a month or two longer than the Great Horned Owl to lay their eggs, but still must endure inhospitable weather here. Screech Owls are one of the most common species of owl in our area and are the most tolerant of human activity around their nests.







A Lazy Shade of Winter

If searching for birds outside in the cold isn't your cup of hot tea, why not invite them to come to you?

Winter is an ideal time to set up a feeder or two. With their usual food sources in short supply, songbirds will flock to your backyard where you can enjoy them from indoorsover a cup of tea.

Around 35 species of birds may be seen at feeders in our area. Dark-eyed Junco, can Goldfinch, Black-capped Chickadee and Downy and Hairy Woodpeckers are some of the most commonly spotted species to visit residential feeders during the colder months.

The type of habitat around your home influences the number and variety of birds visit ing your feeder, with the greatest diversity of species in wooded, rural areas

Adding native trees and shrubs—servicemore attractive to a greater variety of birds. Evergreens, like American holly, eastern hemlock, and inkberry, offer shelter from the snow and predators.

For more Backyard birding tips please go to CountyLinesMagazine.com

Winter is For the Birds

Kirsten Werner, Natural Lands Trust • Photos by Bill Moses

When cabin fever starts setting in, Mother Nature offers the perfect remedy. Searching for winter birds is a great reason to put down the remote and head outside.

true that some species have left our area for warmer instead of flying south. climes, many other birds overwinter in our region or visit here during winter months.

What to See in Winter

rewarded by the chance to see Northern Cardinals, Song

elieve it or not, winter is an ideal time for bird Sparrows, Red-bellied Woodpeckers, Black-capped and watching and offers unique opportunities to Carolina Chickadees, and even a few brave Eastern spot some special feathered friends. While it's Bluebirds—to name a few that endure our chilly winters

And some species migrate to this region during winter: Dark-eyed juncos, Winter Wrens, Yellow-bellied Sapsuckers and White-crowned and Fox Sparrows. What's more, it can be easier to spot even elusive species Winter birding is well worth the effort. You'll be among leafless branches rather than the hide-and-seek of warmer weather birding when leaves provide cover.

Creating an Owl Nest

At the 55-acre Hildacy Farm Preserve, Mike Coll has installed several owl boxes to encourage nesting there. (See photo on this page.) He lined the insides of the boxes with wood chips, like those used in hamster cages, for nesting material.

"Just a few months after installing the boxes, I noticed a little fuzzy face poking out of the opening in the box closest to my house here at the preserve." Although an owl has yet to raise young in this box, it's continued to roost there throughout the year. Coll is hopeful there will be owlets in the box this spring.

Tips for Spotting Owls

For those of us without an owl box right next to our house, Coll offers some tips to help spot owls. "One thing to look for is whitewash [dried excrement] on the branches or trunks of trees." You can also search for pellets: small, oblong clumps containing fur and bones that owls cannot digest and must, instead, regurgitate. These can often be found at the base of a tree that's favored by a resident owl.

Probably the easiest way to spot an owl is to witness something called mobbing. "This is when birds, like Crows or Blue Jays, harass an owl by diving at it and making a

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lot of noise to try to force it to leave the area," Coll explains. Looking in the general direction of the commotion may lead you to the owl. (For a video clip of Crows mobbing a Great Horned Owl at Hildacy

blog/hildacy-farm-great-horned-owl.)
Hildacy Farm, owned and operated by
Natural Lands Trust, contains a diversity of
habitats that attract abundant wildlife—particularly birds—and offers a sampling of the
most common natural resource restoration

Farm, visit NatLands.org/preserves-to-visit/

efforts underway throughout the organization's preserve system.

Bird Checklists are available at the welcome kiosk and are organized by season, so grab your binoculars and head out to explore a winter wonderland that really is for the birds!

Hildacy Farm is open to visitors free, year-round, dawn to dusk. ♦

Natural Lands Trust is the region's largest land conservation organization, preserving open space throughout eastern Pennsylvania and southern New Jersey. Find further details about nature preserves open to the public, upcoming events, ways to support Natural Lands Trust, and more at NatLands.org.

ow that the champagne pops of the New Year have been silenced, it's time to settle in for the winter. For many that means runny noses, dry skin, cold feet, and packing on winter weight for warmth. For others it can mean cozy nights in front of the fire with rich, yummy dinners accompanied by robust red wines that warm us right down to our toes.

It may not be "the season" anymore but it is the season to drink our favorite red wines. Reds that coat our teeth and stomachs and make us wish that the cold weather would last a bit longer.

THE ZING OF ZINS

Zinfandel is the best red to cure the winter doldrums! You may know zinfandel as the only grape indigenous to the United States. For a few years, people confused this weighty red with white zinfandel; they're definitely *not* interchangeable.

What to look for in a red zinfandel is a rich, ripe, plum fruit flavor. This wine should have an absolutely decadent mouth feel—meaning it lasts and lasts. Other flavors accompany this grape: chocolate, coffee, spice, pepper, dark fruit or sometimes even a little smoke. Zins make an amazing accompaniment to any hearty stew—think beef stroganoff or chili.

The *Federalist Zinfandel* (\$22.99) is a wonder. It has a great structured balance, ripe, juicy fruit in the front, with a textured, layered finish. Notice hints of tobacco and pepper. This wine will warm you so much you may even be able to turn down the thermostat!

For those who want the big zinfandel flavor but a little less rich, *Immortal Zinfandel* (\$13.99) is a great choice. This wine has the full-bodied fruit on the front with a peppery finish. For a perfect pairing, try herb-rubbed pork loin with root vegetables.

Both of these zins also pair well with chocolate—the perfect way to warm up after a long, hard day. Especially around the 14th of the month!

MORE MAGNIFICENT REDS

Although not originally from the U.S., cabernet sauvignon and merlot are widely produced here. The American versions of these wines tend to be bigger and more tannic than their French counterparts and so are great winter reds, making this the perfect time to support American wines!

Both cabernet and merlot have tannins (the thing that sticks to your teeth), which make them food-friendly wines. These wines may not have the full-bodied fruit on the front that zin has, but their finish often packs a one-two punch.

American cabernet and merlot are typically aged in some type of oak, so you'll get an earthy, wood flavor, and the finish could hint of anything from leather, vanilla, cocoa or wood. American cabernet and merlot are great wines for steakhouse steaks because they blend well with the butter steaks are often soaked in.

Caravan Cabernet (\$39.99) is a dark garnet-colored wine from California. Taste blueberry on the

front, but you'll notice complex flavors on the finish. The wine is hot with spice, leather, wood and earth. This cab will enhance the flavor of any red meat.

Looking for a hearty meal reminiscent of a high-end steak house? Pick up a beef roast at the market—it doesn't even need to be a great cut for this recipe. Rub it with salt and rest it for 12 hours. Then let it come up to room temperature. Make a mixture of horseradish and melted butter. Rub the meat on all sides with the mixture and cracked pepper. Let it rest for 30 more minutes, sear on all sides, and slow cook at 200° until cooked to temperature. Sauté shallots and pancetta, and throw in Brussels sprouts until slightly charred.

Serve this with the cabernet and fresh bread. This meal may make winter your favorite season.

A LIGHTER SHADE OF RED

Looking for something a little lighter in flavor and on the wallet? The *Velvet Devil Merlot* (\$14.99) from Columbia Valley, Washington is the answer. The name tells you a lot about the flavor.

This wine has lighter tannins but a beautiful velvety mouth feel. The front of the wine is rich with berry fruit, while the finish has a musty, chocolaty flavor with the slightest hint of vanilla. Although not overwhelmingly tannic, this wine's richness lasts.

Try braising any meat in red wine, tomato paste, onions and herbs. Serve it over polenta cooked in chicken stock, garlic and butter. This mouth-watering meal is easy, inexpensive and unbelievably comforting. Especially with a glass or two of this merlot.

So snuggle up with your loved ones in front of the fire, watch the snow come down, and sip any of these robust reds. They'll make you forget that in the morning you may be outside cursing winter and shoveling out your car.

Collier's of Centreville thanks all their costumers for a great 30 years! Check the website for upcoming spring classes. And stop in the shop any Saturday to taste some great wines and get dinner recommendations.

Dining

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Lise Monty

reaching deeply into Italy's rich soil and much-loved cuisine. Sophisticated Mazzi continues as an über fine-dining destination in Lancaster County with polished service, impressive wine list and AAA that he continues to expand during visits to Italy. four-diamonds rating.

When management determined that a casual restaurant would enhance the mix in their quaint Leola Village boutique-hotel center about ten miles outside dress code. Lancaster City, they were perfectly positioned to make it happen. Osteria Avanti opened in March 2011.

Billed as a "classical Italian country restaurant," Osteria Avanti is comfortably ensconced in the space formerly used as a Mazzi reception area and for overflow dining, adjacent to the fully stocked bar. It benefits from the culinary skill of Mazzi chef/owner John Joseph Calabrese and the Mazzi wine list of some 250 options, and American labels.

Headlining Osteria's homey/classy ambiance are two large groupings of beautiful hand-painted plates that hang on the stucco walls painted in rich golden and burgundy tones. Round, square, rectangular and oval,

steria Avanti has taken hold as a branch on the plates' varied designs include floral, geometric, Restaurant Mazzi's family tree, their roots modern and classic—all in sunny colors. A few feature a rooster showing some attitude, true to the bird's universal reputation as a symbol of masculinity and good fortune. Many are part of Calabrese's private collection

White tablecloths on the 11 tables and dried-flower arrangements add a touch of refinement, but the vibe is unmistakably casual. No reservations needed, no

Buon Appetito

Since it came from the "Small Bites" listing, the Bruschetta (\$6.95) surprised with its generous size and lusty flavors to match. Each of the toppings on three slices of crusty rustic bread, grilled and warm, delighted on its own and balanced one another well. Tasty white bean ragu, slightly zippy wilted greens, and that can'tpredominantly Italian, supplemented by some French miss match of tomatoes, basil and house-made mozzarella added up to a food-group celebration, everything fresh and vibrantly seasoned.

Also on the Small Bites list: rice balls filled with mozzarella and spicy tomato sauce, called arancinis, and chicken wings with celery and gorgonzola cream.

The ever-popular creation known as Caprese (\$7.95) brought sliced tomatoes, house-made mozzarella and shreds of fresh basil, simply dressed with basil oil.

Appealing starters for sharing—Antipasti-include marinated and roasted eggplant, peppers and zucchini; assorted artisan salami, imported cheeses and marinated olives; and Lancaster County artisan cheeses, fresh berries and local pretzels. It's tradition more than trendiness that assures Chef Calabrese uses fresh, local ingredients as much as possible.

In our bread basket: homey slices of rustic wheat and olive-and-rosemary goodness from La Terra Bakery, part of the Leola Village family.

Small Plates Plus

The colors of Italy's flag never looked so delicious as in Cod in Acqua Pazza (\$14.95). The pristine, plump fillet, lightly poached and moist, sat on a circle of bright green Sicilian mint sauce, a larger round of cheesey white risotto and, in the bottom of the bowl, a delectably light, bright red marinara. Magnifico.

The petite Caesar salad that came as a side was richly dressed and topped with shaved asiago and focaccia croutons. I appreciated the option of anchovies/no anchovies, opting for them. Of course.

Other Small Plate creations: sausage and chicken with bell peppers, fennel and red potatoes; braised beef cheek with gorgonzola whipped potatoes; and roasted sausage and peppers in tomato sauce with creamy polenta.

Some of the Panini sandwiches were more international than strictly Italian, like the Herbed Roasted Chicken Salad Sandwich (\$9.95) with grapes, pecans and rocket mixed with white-meat chicken, served on a ciabatta roll. The pasta salad, a substitute for house-made chips, was a pleasantly zesty toss of rigatoni, assertive cheese and boldly seasoned salami.

Other sandwiches: the burger, which gives a tip of the culinary toque to France, prepared with onions, capers and creamy brie topped with a fried farm egg; "Giambotte," a sauté of sausage, chicken and peppers with broccoli rabe and aioli fennel; and blackened fish nuggets with rocket, fresh basil aioli and tomato.

A wine special, Canyon Oaks Chardonnay (\$10 for ½ carafe) was a bargain and enjoyable, a little oaky with hints of vanilla.



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When a dish on fire passed by, carried high by the server, inquiring minds needed to know more. It was the 20-ounce Tuscanstyle grilled porterhouse served with a flaming rosemary sprig on top, plus a gorgonzola stuffed tomato and roasted red potatoes.

The two most popular dishes, says Osteria manager Christian Estrella, are the penne with chocolate, made with braised beef, tomato sauce, gorgonzola, wild mushrooms and a light dusting of Wilbur's dark chocolate, and the petite strip steak with hand-cut fries, marinated tomatoes and gorgonzola cream.

Other pasta offerings are orecchiette with sausage, broccoli rabe, chilies and cheese; rigatoni in a rustic tomato sauce and grandma's meatballs; and penne with chicken and lavender honey sauce.

Dreamy Dolci

We were tempted by pastries like chocolate torte with chocolate ganache drizzled with honey, ricotta cheesecake with lemon zest and warm berry compote, Genovese rum cake dusted with cocoa and apple torte with honey. But the waiter's glowing description of the Lapp Valley Ice Cream (\$5.95 for a trio of scoops) and the many flavor choices, seduced us. We agreed the cinnamon was our favorite; followed by beet, a beautiful raspberry color and intriguingly sweet, and the eggnog, which tasted like Christmas.

A martini glass filled with diced Fresh Berries (\$5.95), pleasantly ripe and sweet, came with a small glass of Lambrusco. I chose to sip the sweet, berry-flavored wine rather than pouring it over the fruit. It was a treat.

Specials of Note

The Prix Fixe lunch menu offers generous selections for three courses at \$14.95. Steak Fritte Night on Sundays includes a glass of wine with dinner. The 20-ounce Porterhouse special on Wednesdays—with the flaming rosemary sprig on top!—comes with a pitcher of Peroni, the popular beer imported from Italy.

Buon Appetito! ♦

Thursday-Saturday 5 to 10 p.m.



A few of our favorite things to share this month about local food and drink.



February Facts & **Food.** The ancient Romans deemed the bleak winter season to be "monthless" until Numa Pompilius, second King of Rome, had January and Feb-

ruary added to the calendar in 713 B.C. Our recent bleak, white-out winters make the Roman view easy to understand, but we've since found ways to keep busy and happy when the light is short.

Eat, drink and be merry come to mind, emphasis on eat. And for February's conflation of Presidential birthdays, maybe eat something cherry (pie? Cherries Jubilee?) in George's honor, but what for Abe?

Leap Year Cocktail. Our daughter was born on August 29th and so is a "half-Leapling." Every fourth February we celebrate her half-birthday with a Leap Year Cocktail, first served by legendary American barman Harry Craddock to lucky guests at the Savoy Hotel in London on February 29, 1928. The recipe for this delicious drink is in the 1930 Savoy Cocktail Book: 2 oz. gin, ½ oz. Grand Marnier, ½ oz. sweet vermouth, 1/4 oz. fresh lemon juice, lemon twist, for garnish. Stir and strain into a

chilled cocktail glass. Garnish.

You can make this at home or try stumping (and then educating) your local barman. In the end, you'll both benefit.

Belgian Endive. For me, February could be renamed Endive Month because this winter treat always seems to taste best, raw in salads or braised, then. The delicate tasting delicacy was accidentally developed in Schaerbeek, Belgium in the 1850s, so we have more than beer to thank Belgians for. Head to Gentile's Market, in Newtown Square, for excellent prices for this former luxury item.

My favorite recipe for braised endive:

11/4 lbs. fresh Belgian endive (6 cups) 2 T. butter Juice of half a lemon Salt & freshly ground pepper to taste 1/4 tsp. sugar

- 1. Trim ends off each endive. Cut on diagonal into very thin strips.
- 2. Heat butter in heavy skillet. Add endives and remaining ingredients.
- 3. Cook, stirring often, about 3 min utes or until wilted. Cover. Cook 8 more minutes. Uncover and continue cooking, stirring often, 3 or 4 minutes until lightly browned.

Enjoy Belgian Endive month!

Super Bowl Surprises. February 5th means Super Bowl Sunday to almost everyone I meet, especially in the serious/verging on morbid Philadelphia sports suburbs. For many, the small pigs-in-blanket "party dogs" from Country Twist Bakers at the Lancaster County Farmers Market, in Wayne, are de rigeur.

I suggest supplementing the treats with the extraordinary smoked fish, seafood and meat and creamed seafood spreads from Sugartown Smoked **Specialties**, also at the Farmers Market.

In honor of the February 3rd birthday of my hero, Dave Davies, lead guitarist of The Kinks (65 years old, would you believe?), a longtime vegetarian and Indian food aficionado, I'd add spice with a sampling of Indian hors d'oeuvres-delectable samosa, bhajia and especially dhoklas—from the Royal India Grocery in Malvern.



Valentine's Day Chocolate. Although its indissoluble pairing with chocolate may not date back as far as the first Valentine's Day in 496 AD, V Day's connection with the sweet is unbreakable. And I say, hallelujah!

We're extraordinarily lucky to have two world-class chocolate outposts locally to help us celebrate—Christopher Curtin's extraordinary **Éclat** in West Chester and Patrick Gauthron's Aux Petits Delices bakery in Wayne. For Valentine's Day, Eclat will offer their usual hand-crafted



chocolates, but will also feature a special Valentine's Day assortment, including Hawaiian Rose Tea Hearts and Rose Caramels. Aux Petits Delices will showcase their extraordinary range of patisserie (including the best éclairs and Napoleons we know), their fine chocolate truffles and, for dramatic entertaining, superbly crafted (and edible) chocolate masks.

About Curtis Roberts. I'm a lawyer who also does other things, including appreciate regional food. My family returned to the area to reclaim my wife's deep Chester County roots, educate our daughter in the right Philadelphia way, and enjoy the food. For more of my gastro-adventures, check my blog, ACravan, acravan.blogspot.com, which is so varied, there may just be something you'll find interesting.

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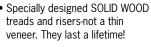


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MEATLESS Mondays

Laura Muzzi Brennan

'here's the beef?" was once the operative return again and again question—bellowed by little old ladies on television, stamped on T-shirts, even quoted by a presidential hopeful during a debate. In 2012, however, "When's the beef?" might just be the sauce, and vegetable more timely inquiry. The answer: not on Mondays.

The Meatless Monday trend started gaining ground beans and rice. about a decade ago, with more home and professional cooks seeking ways to devise flavorful dishes minus



meat as well as poultry and seafood. Chefs at two local restaurants, West Chester's The Mediterranean and Wayne's White Dog Café, have years of experience creating meatless dishes that even dyed-in-the-wool carnivores love, so I turned to them for guidance.

Margaret Andraos, who owns The Mediterranean with husband Joseph, has been cooking up tasty Lebanese-Italian vegetarian dishes for years. Andraos explains that when cooking without meat, the restaurant's menu bears out her words. Diners cook's passion.

for lentil bean and rice pilaf, falafel, kidney beans in a spicy tomato kabobs with kidney

An avid proponent of vitamin-rich leafy greens, Andraos encourages cooks to procure



the highest-quality greens—and other ingredients they can. Her mustard greens, spinach, kale and Swiss chard as well as more exotic varieties come straight from a local Amish farmer. She tosses them in salads, serves them sautéed alongside vegetarian specials, and incorporates spinach into a classic spanakopita. And more serious than joking, she urges, "Eat your garnish!"

Zach Grainda, chef at The White Dog Café in Wayne, approaches meatless meals the same way he does any dish: with a focus on balancing flavors and textures. When he makes Kennett Square mushrooms with potato gnocchi, a popular sidedish at the White Dog he thinks about how the acidity of lemon will draw out the mushroom's earthy flavor. As far as texture goes, Grainda goes for a mix of softness and crunch. Anyone who's ever despaired over mushy tofu should take a bite of his cashew crusted version.

"We eat with our eyes first," remarks Grainda. That means strive for a marriage of colors and shapes and an artful presentation. Who hasn't seen a sprinkle of herbs or a ribbon of sauce elevate a dish from satisfactory to spectacular?

As our conversation ends, Grainda zeros in on the heart of the matter: "Think about what excites it's important to keep the protein high. "You can live you in a dish," he says. His simple advice reminds healthfully on beans and legumes," she declares, and me that great meals—meatless or no—begin with a



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Lentil Bean & Rice Pilaf

At The Mediterranean, Margaret Andraos flavors this dish with a Middle Eastern spice mix, but she says that allspice works well, too. She serves it with a cabbage salad dressed with the restaurant's signature garlic, lemon juice and olive oil emulsion.

1 lb. bag lentils 2 qt. plus 1-2 C. water 1 Tb. sea salt 1-2 Tb. olive oil 2 large onions, finely diced

1 C. brown rice 1 tsp. black pepper

1 tsp. allspice

In a heavy stockpot, bring lentils, 2 qts. water and sea salt to a boil.

While lentils boil, coat a large saute pan with olive oil and sauté onions over medium heat for 3-5 minutes. Reduce heat to low and cook for another 10-15 minutes, stirring occasionally. If onions begin to dry out, cover pan or add a little cooking liquid from the beans. During the last 5 minutes of cooking time, increase heat to medium so that onions

As soon as the onions caramelize, add them along with rice, pepper and allspice to the lentils. For a soupier mixture, add 1-2 additional cups of water. Cover and cook on low until rice is tender.

Makes 8 servings.

Vegetarian Enchilada

I have made this recipe with shredded chicken, but it's just as delicious with vegetables. Try replacing the vegetables with ones you have on hand; just make sure you don't overcook them before rolling them into tortillas. Serve with salsa, sour cream and guacamole.

2 Tb. olive oil

1 large onion, chopped 10 oz. button or Baby Bella mushrooms, sliced

2 zucchini, cut into ½-in. dice

½ C, cream cheese

½ tsp. cumin

1 can (10-12 oz.) condensed cream of mushroom soup

1 C. sour cream

1/3 C. milk

10 (or to taste) pickled jalapeno slices, chopped

6-8, 8-in. tortillas

1/2 C. chopped pecans, optional

11/2 C. shredded cheddar or

Monterey Jack cheese

Preheat oven to 350°.

Heat oil over medium heat. Add onion and cook 3-5 minutes until onion just begins to soften. Add mushrooms, zucchini and a pinch

of salt. Cook until vegetables begin to soften but still have some "bite" to them. Drain off any liquid from the vegetables. Toss warm vegetables with cream cheese and cumin in a bowl and mix until cream cheese just coats vegetables. Set aside.

In a separate bowl, mix mushroom soup, sour cream, milk and jalapeno peppers. Then, spread 2-3 Tb. of soup mixture in bottom of a casserole dish large enough to hold 6-8 rolled

Place ½ C. vegetable mixture in each tortilla and roll up. Place tortillas seam side down in casserole dish. Top with remaining soup mixture and nuts if using.

Cover with foil and cook 30-35 minutes. Remove foil, sprinkle with cheese and cook for 5-10 minutes more, until cheese melts.

Makes 6-8 servings.

Swiss Chard and Gruyère Quiche

Many vegetarians consider Mollie Katzen's Moosewood Cookbook the food equivalent of the Bible. With the help of Katzen's "Swiss Cheese and Mushroom Quiche" recipe and my friend Sarah's advice, I created this recipe. For the dried herbs, I like the Parisien blend from Penzey's Spices—a combination of chives, dill weed, basil, tarragon, chervil and white pepper—but feel free to experiment with your

favorite combination.

1 Tb. butter

1 medium onion, finely chopped Salt to taste

2 C. Swiss chard, cut into ribbons

3/4 C. whole milk

3/4 C. heavy cream

3 Tb. flour

1-2 tsp. dried herbs

One sheet puff pastry, thawed 11/2 C. finely shredded Gruyère cheese

Preheat oven to 375°. Over medium heat, melt butter. Add onion and a pinch of salt. Cook for 3-5 minutes. Add Swiss chard and cook until wilted. Drain off any extra liquid.

Beat together eggs, milk, cream, flour up tomatoes with the side of a spoon. and herbs.

Roll out puff pastry and place in 9-inch

Cover pastry with cheese. Spread onion/ chard mixture over cheese. Pour egg mixture

Bake for 40-45 minutes or until center

Makes 6 servings.

Black Bean Tomato Soup

This soup comes together quickly and with a

green salad makes a hearty meal. It's even better the next day.

1 Tb. olive oil

2-3 cloves garlic, minced

1/2 large onion, chopped

2, 14-oz. cans black beans 1, 28-oz. can plum tomatoes

2 C. vegetable broth

1 C. sour cream

4 Tb. cilantro, chopped

1 C. shredded cheddar or Monterey Jack cheese

In a stockpot, heat olive oil over medium heat. Add garlic and onion and cook until onion begins to soften. Add beans, tomatoes and vegetable broth. Bring to a boil. Reduce heat and simmer for 15-20 minutes, breaking

Remove half of soup to a blender or food processor and purée. Return purée to pot and cook soup for 5 more minutes.

In a small bowl, mix sour cream and

Ladle soup into bowls and top with sour cream and cheese.

Makes 8 servings.

Simple Potato Soup

The celery leaves really do make a difference in this soup's flavor.



Scrambled Eggs

Scrambled eggs make a meatless mea in minutes any time of day. I always add a little half-and-half for fluffy eggs, and then, I raid the spice rack and refrigerator for flavor inspiration—and the chance to make a dent in the exotic condiments that jumped into my grocery basket. Try these add-ins to elevate the unassuming scrambled egg:

- Bloody Mary mix
- · marinated artichokes
- pickled jalapeño peppers
- capers
- curry paste
- sweet chili sauce
- · ground chipotle • pimento cheese
- olive tapenade
- chopped sundried tomatoes packed in oil
- 2 large or 3 medium potatoes, cut into 1-in. pieces
- 1 Tb. olive or canola oil
- 2 Tb. butter, divided
- 1 large sweet onion, chopped
- 4 stalks celery, cut into ½-in. pieces and leaves roughly chopped

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- 1 C. vegetable broth
- 1-2 tsp. celery salt

1-2 tsp. garlic salt Salt and pepper to taste 2 C. whole milk, room temperature Chives, optional

In a stockpot, boil potatoes until tender. Drain, but keep a 2-3 cups of potato water on hand. Set potatoes back in pot.

While potatoes boil, heat 1 Tb. butter and olive oil together in a large skillet over medium heat. Cook onion and celery including leaves until onion begins to soften, about 5 minutes. Add 1 cup potato water and a dash of salt to skillet. Cover and reduce heat to low, cooking until celery is tender. To prevent vegetables from carmelizing, add potato water as needed.

Add onion and celery, along with cooking juices and vegetable broth, to potatoes. Add 1 Tb. butter. Purée using a hand blender in pot. (Alternatively, put vegetables and broth in food processor and blend until smooth. Then, return to pot.) Do not overblend or potatoes will become gluey.

Add spices and milk. Put heat on low and warm through.

Sprinkle with chives. Makes 8 servings.

Feta, Spinach and **Red Pepper Wraps**

The pistachios give these wraps an unexpected crunch. Serve two per person for an entrée or cut each tortilla into one-inch slices for an easy appetizer. If you use baby spinach leaves, you don't need to remove the stems or tear them into pieces.

1/3 C. cream cheese

1/3 C. crumbled feta cheese

1-2 Tb. red onion, finely chopped

Black pepper to taste

1/3 C. chopped pistachios

6, 8" tortillas

3 C. spinach leaves, stems removed

1, 12-oz. jar roasted red peppers, cut into ½-in. strips

In a small bowl, mix together cheeses, onion, milk and pepper. Fold in pistachios. Spread one generous Tb. on each tortilla. Top with ½ C. spinach and 2-3 red pepper strips. Roll tortillas up. Refrigerate for half hour and serve.

Makes 6 servings.

Baked Risotto with Green Vegetables

My friend Sarah adapted this recipe from a Cooking Light one she read over a decade ago. It's one of her go-to dishes because it requires little hands-on time and consistently turns out very well.

1 Tb. olive oil

1 C. finely chopped onion

1 C. Arborio rice

8 C. baby spinach leaves

2 C. vegetable broth

1/4 tsp. salt

1/2 C. plus 2 Tb. grated Parmesan cheese, divided

1½ C., 1-in. asparagus pieces, cut on the diagonal

Preheat oven to 400°.

Heat olive oil in a Dutch oven (or other ovenproof pot) over medium heat. Cook onion until tender. Add rice, and mix well to coat rice with oil. Stir in spinach, broth and salt. Bring to a boil. Reduce heat and simmer for 7 minutes. Stir in ½ C. cheese. Cover and bake for 15 minutes.

Mix in asparagus and 2 Tb. cheese. Bake for an additional 15 minutes or until liquid is absorbed.

Makes 6-8 servings.

Risi-Pisi

The name of this comfort food probably comes from "riso," the Italian word for rice. My friend Kathy turned me on to it. When I went to research the name, I found that cooking legend James Beard mentioned this dish in the "Austrian Dinner" section of his 1949 Fireside Cook Book. Beard didn't offer any cooking tips though, so I heed Kathy's advice to make it just soupy enough to eat with a spoon.

2 Tb. butter

1 Tb. olive oil

1-2 leeks (white and light green parts only), chopped well

1 bag high-quality frozen peas

4 C. vegetable broth, divided

11/3 C. brown or Arborio rice*

2-3 Tb. chopped parsley

Over medium-low heat, melt butter. Add leeks. Stirring frequently, cook uncovered until leeks become very soft. Add half of the peas along with ½ C. vegetable broth. Increase heat to high and cook until most liquid has boiled off. Add olive oil and 1 1/3 C. rice and stir. Stirring frequently, add broth a little at a time until rice has desired consistency. Remove from heat. Stir in rest of peas and parsley.

Makes 4 servings.

*You may use any short, heavy grained rice. Avoid Basmati.

Linguini with Vegetable Ribbons

Fettucine, papparadelle or other long, flat pasta would also work well in this light, colorful dish. See photo.

2 large zucchini

4 large carrots

8-10 scallions, cut into 1/4-in. pieces

5 Tb. butter, divided Salt and freshly ground pepper to taste

1/2 C. half-and-half, room temperature Juice of ½ lemon

1 lb. linguine

4 Tb. fresh chopped chives, parsley or basil

Freshly grated Parmesan cheese

With a vegetable peeler, remove outer layer of zucchini and carrot, and slice vegetables into wide ribbons. (Usually, the vegetables start to break apart when you get close to their centers, so reserve the centers for another use.) Aim to get 2-3 cups of ribbons from each vegetable. Set aside.

Cook pasta in salted water according to package directions.

While pasta cooks, in a large sauté pan, melt 2 Tb. butter over medium heat, and sauté scallions for just under a minute. Add 2-3 Tb. butter and vegetable ribbons. Stir until butter melts and coats vegetables. Cover. Cook for 5 minutes or until vegetables reach desired tenderness. Lift lid every minute or so to stir vegetables. Add salt and pepper to taste.

Stir in half-and-half and cook 1 minute. Remove from heat. Squeeze juice of ½ lemon over vegetables. Add pasta to pan and mix well.

History Course

Meatless Mondays may seem like the latest 21st century food trend, but the idea hails from 100 years ago. During World Wars I and II, Presidents Wilson, Roosevelt and Truman urged Americans to forego some food staples to support the war effort. Thus, "Meatless Mondays and "Wheatless Wednesdays" informed American menus.

In 2003, Sid Lerner—a Madison Avenue executive who worked on the popular "Please don't squeeze the Charmin ad-recast Meatless Mondays as a public health awareness campaign. Nearly ten years later, what started as Lerner's concern about his own health has evolved into a national movement. Its advocates include food activist Michael Pollan as well as countless public health organizations, environmental groups and schools.

Divide pasta among plates. Top with herbs, Parmesan and freshly grated

Makes 4-6 servings.

Blueberry French Toast Casserole

I've found that French toast for any meal garners high praise. Instead of standing over a griddle





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flipping the toast, make this just-sweet-enough casserole ahead of time and serve it warm. Use any crusty white bread you have on hand. Serve with extra maple syrup.

- 4 eggs, room temperature
- 2 C. whole milk, room temperature
- 1/4 C. maple syrup, plus extra for serving
- 11/2 tsp. cinnamon
- 6 C. day-old bread, in bite-size pieces
- 1 C. fresh or frozen blueberries, thawed and drained
- 3 Tb. butter plus extra for buttering casserole dish
- 2 Tb. brown sugar
- 1/2 C. pecan pieces

Powdered sugar

Preheat oven to 350°.

Butter a 9x9-inch casserole dish. Beat together eggs, milk, syrup and cinnamon. Add bread pieces. Fold in blueberries. Spoon into casserole dish, and allow to sit for 10 minutes so that bread absorbs

In a small pan over low heat, melt butter. Toss in pecans to coat. Add brown sugar and coat. Distribute pecan mixture evenly over casserole. Cover loosely with aluminum foil so pecans don't burn. Bake for 35 minutes. Remove foil and bake for an additional 10-15 minutes, until a knife inserted in the center comes out clean.

Allow to cool for 5-10 minutes and sprinkle with powdered sugar. Makes 6-8 servings. ♦

To contact Laura, please e-mail her at LauraBrennan@VallevDel.com.



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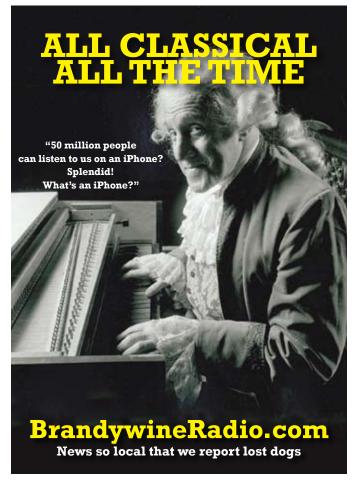
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