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Bittersweet Drive | Pocopson Township

Set on 7.3 exceedingly private acres in Pocopson Township, sits this spectacular 18,000 square foot, tutor style home featuring a spectacular main level Master Suite with "His" and "Her" bathrooms, Walk-in Closets, a private Office, and a large Bedroom. The home boasts 5 Bedrooms, 8.3 Bathrooms plus a four room guest/in-law suite easily accessed by way of the home's three level elevator. The main level Living Room, Dining Room, incredible Kitchen, and stellar Family Room must be seen to be appreciated! All of the Bedrooms enjoy En-Suite Bathrooms. The Lower Level features an amazing Wine Cellar, Theater, Game Room and second Family Room. This fabulous property is located with easy access to Wilmington plus set in the nationally ranked Unionville-Chadds Ford School District!

\$4,995,000





South Coventry Township

Set well off the road on 8.6 exceedingly private acres, sits this dramatic 6,200 square foot home with high ceilings, stunning exotic woods, and fabulous architectural details. The home was constructed by a builder for his personal use so the home's quality is spectacular. Your guests will be dazzled by the Great Room with its 18' ceiling, loads of glass offering pastoral views of the pond, an access to the pebble pool, the adjoining cozy conversation area with a fireplace, and the bar. The Kitchen and Breakfast Area are like an architectural work of art! The Master Suite could easily grace the pages of a designer magazine featuring an 18' ceiling, fireplace, walls of custom built-in cabinets, a staircase to the Office, loads of closet space plus a walk-in. The Master Bath displays walls of marble, a marble floor, wood ceiling, soaking tub, and more. Upstairs, the private Office overlooks the Great Room. On this level is also found a large Family Room which also overlooks the Great Room. Found on this level is a large one bedroom apartment with outside access. The finished Lower Level has a perfect spot for the pool table and a Guest Bedroom. A great "Green Feature" is the geothermal heating and cooling system. There is a pond featuring a fountain and a three Car Garage. Living here is like residing in your own resort! Equestrians will love the large six stall Barn - all with exterior access to fenced paddocks plus several trails easily accessed from this property. This property is convenient to commuting routes and in the sought-after Owen J. Roberts School District! \$1,725,000



East Bradford Township

You must see these 23.1 beautiful acres that are perfect for an investor or someone seeking to build their dream home or farm! The land is high, level, open ground close to the Borough of West Chester. The property could be divided into a possibility of seven attractive lots. West Chester School District and convenient to shopping and major commuting routes. Please call us for a additional details. \$1,085,000



East Fallowfield Township 4 BR, 3.1 BA | 8.9 Private Acres Owner Built! | Possible In-Law Suite Large 4 Stall Barn | Three Paddocks \$750,000



East Bradford Township 1 BR, 1.0 BA | Bradford Square Gas Fireplace | Ground Level Stainless Appliances & New Granite \$199,900



Fox Hill Farm | East Marlborough Township

Fox Hill Farm is set on 80.2 bucolic acres complete with a fabulous house, pool, pond, tennis court, barn, indoor and outdoor arenas plus a dressage ring, and cross-country course. The

Archer & Buchanan designed home of 10,000 square feet represents the epitome of gracious

country living. The 7 bedroom, 5.4 bath stone home features rare details like Italian marble

floors and 200 year old wood floors from a French chateau. The workmanship in this home

is spectacular! The large Kitchen features high-end appliances and marble counters. The Mas-

ter Suite is really special! The Lower Level has a large Wine Cellar, Exercise Room, Theater,

\$6875000

and Game Room. The Barn and Indoor Arena offer 27 stalls. Great equestrian community

and located in the nationally ranked Unionville-Chadds Ford School District!

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tron EDITOR

Horse shows are back at Devon. Cars are racing in Coatesville. And we're getting ready for Chester County Day. It's September at County Lines.

The top horses in the world will return for Dressage at Devon. Ginny Simon traces the history, gives newcomers a primer, and shares family fun in "Welcome to Dressage at Devon."

And there's more! Gallop into the season with Madison Meinel in "The Fall Equestrian Season is Back!" Get a preview of four more horse shows-Ludwig's Corner Horse Show, Devon Fall Classic, Plantation Field International Horse Trials, and Maryland 5 Star at Fair Hill.

Start your engines! The 5th Coatesville Vintage Grand Prix gets underway, September 16-18, as 60 cars and 12 motorcycles take off on the only Grand Prix in North America this year!

Get a preview of Chester County Day-the first Saturday in October-with writer-photographer Matt Freeman in "80th Tour of Tours."

We shine a light on some of the families and businesses that make our community great. Carol Metzker shares "The Legacy of Loch Nairn," we learn about Walter J. Cook Jeweler's 75th anniversary in "A Diamond Jubilee," and we profile more businesses in Chester County Stories-because behind every great local business, there's a great story.

For more ways to enjoy September, Shelley Laurence of Main Point Books says "You'll 'Fall' for These New Books," Monica McQuail reports on "The Latest Buzz at Rushton Farm" (think bees and local honey), and our Home of the Month features a 64-acre family compound in Chester Springs. Plus, Jessica Roberts recommends young red wines in "Light Reds & Easy Drinking" and Alyssa Thayer's Brandywine Table column asks us to open our minds to exotic mushrooms in "Beyond the Bella."

As always, we have the Best Local Events, with Top Picks and plenty of Family Fun. Join us as we "Celebrate Chester County." Thank you for reading.







September 2021 Volumes XLV Number 1

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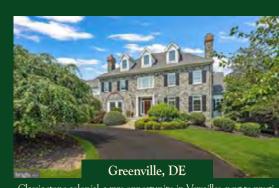
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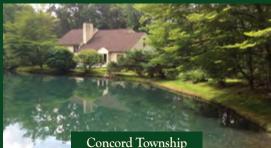


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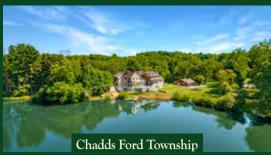
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Classic stone colonial, a rare opportunity in Versailles, next to prestigious Bidermann Golf Course, highlighted with 1st and 2nd primary suites, 4 fireplaces, high ceilings, architectural details & much more! UNDER CONTRACT



Fox Valley - beautifully maintained 4BR colonial. This property is an arboretum on a small, spring fed, lake with unmatchable views. Price Upon Request

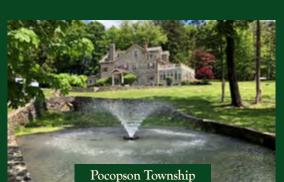


Private waterfront setting on 7 acres in the heart of historic Chadds Ford with 7BR/8B & many amenities, including 2 home offices. The epitome of fine living in the Brandywine Valley. Price Upon Request

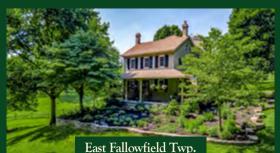




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Beautifully restored 5BR fieldstone manor house on 8.6+/- acres with pond, bank barn, fenced pasture & loafing shed. Located in Unionville Chadds Ford Schools. Price Upon Request



Relaxing, warm & comfortable describes this well maintained 3BR Victorian style farmhouse. Set on 54+/- ac farm in Cheshire Hunt countryside near The Laurels Preserve. Incl. 5 stall barn & 3 car garage w/bonus room. Price Upon Request



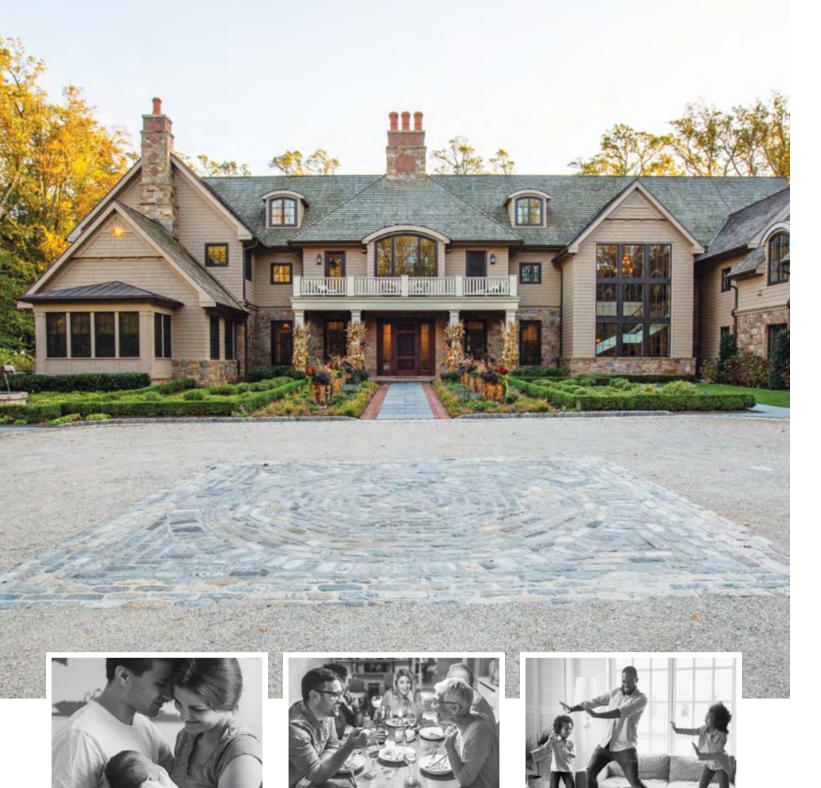
East Fallowfield Twp. John Powell House, c. 1796 with 3BR on 14+/- acres in stunning King Ranch Valley among other preserved properties. Has 4 stall barn and pastures. UNDER CONTRACT



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Cover photo by Matt Freeman of Rolling Plains Farm, part of the 2021 Chester County Day Tour

Living to the Power of You



SAGELIFE

SAGELIFE disrupts the negative paradigms around aging; outdated mindsets that have been barriers to recognizing community living as an aspirational move; as the wisest choice for aging well.

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Good to Know Just a few things we'd thought you'd like to know this month

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DIY Decor. Instead of do-it-yourself, try do-it-together at Board & Brush Creative Studio in Downingtown. The studio is BYOB with DIY workshops for people who love to create and connect with friends and family as they roll-up their sleeves and learn how to build on-trend farmhouse pieces. Got a busy schedule? Try



their "Time Crunch" workshops. Or venture beyond wood designs at their specialty workshops to create charcuterie boards, succulent trays, doormats and personalized glassware. 142 Wallace Ave., Ste. 102, Downingtown. BoardAndBrush.com.

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Back to Basics. The Chester County History Center and Chester County Archives are teaming up to celebrate 30 years of genealogy workshops with their "Back to Basics" sessions starting September 11th. This session will walk beginners through the fascinating yet sometimes overwhelming field of genealogy. Learn how to build a family tree, determine what information is and isn't online and what tools are available for recording and organizing information. Workshops take place on Zoom and sign-ups are available online. ChesterCoHistorical.org.

Free Tickets. Head out to local museums for the 17th Annual Museum Day on September 18, when participating museums offer free admission to those who download tickets. This event lets museums, zoos and cultural centers share the spirit of the Smithsonian Institutes in Washington D.C., which offer free admission every day. If you're planning to go, visit the museum's website



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to download a ticket and find a participating museum near vou-including Penn Museum in Philadelphia and the Railroad Museum of Pennsylvania in Strasburg. SmithsonianMag.com/ MuseumDay.

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Bye-Bye Plastic. Say goodbye to plastic bags and hello to sustainable West Chester. After a pandemic delay, the Borough is ready to kick-start their single-use plastic ban including bags and straws. The new enforcement date

is coming soon, giving local businesses a chance to adapt to the eco-friendly change by switching to paper bags made from recycled materials. And shoppers can help even now by starting the habit of bringing their own reusable bags. DowntownWestChester.com.



Picture Perfect. Congratulations to Erik Weber a.k.a. social media account @WestChesterViews, for creating four years of beautiful photos of West Chester. Follow along on Instagram

and Facebook to discover the best spots in town or marvel at stunning shots of local landmarks, like the West Chester University campus, High Street, Gay Street open-air market and, of course, plenty of panoramic rooftop views. Want to preserve the images? The website lets you buy a copy. @WestChesterViews. EverythingWC.com.

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September Picks Our Picks for top events this month

4th Annual Run for Thorncroft Equestrian Center September 2

The fun begins with a One-Mile Fun Run/Walk/Move-As-You-Please, followed by the 5K Trail Run/Walk. Post-race



features live music, craft beer, food trucks and health and wellness vendors. Benefits the farm and the care of horses. 190 Line Rd., Malvern. 6 p.m. \$30-\$35. 610-644-1963; Thorncroft.org/5k-Run.



Chester County Hospital-SHiNE in the Vines September 12 Visit Paradocx Vineyard, where you'll find their wine, local beer from Victory and Levante, great food, raffles and auctions. Benefits SHiNE, a volunteer organization at The Abramson Cancer Center at Chester County Hospital that provides free services to give every patient every advantage in their battle with cancer. 1833 Flint Hill Rd., Landenberg. 3 to 7 p.m. \$100. PatientShine.org.

Arts, Crafts, Music & Pumpkins at Linvilla Orchards

September 18–19, 25–November 8



Sept. 18-19, kick off the fall harvest season with local artists and craftspeople who sell their wares and enjoy the live musical performances, 10 a.m. to 5 p.m. *Sept. 25–Nov.* 8, Pumpkinland offers larger than life figures

and scarecrows illustrating the legends of the harvest season. Climb on a hayride, take a train ride or navigate straw bale and cornfield mazes. Then pick your own fall apples. Check website for hours and tickets. 137 W. Knowlton Rd., Media. 610-876-7116; Linvilla.com.

Chester County Balloon Festival

September 10–12

Featuring over 20 hot air balloons taking flight twice per day, balloon glow features Special Shaped Balloon Rodeo, untethered and

tethered balloon rides, and a walkthrough balloon. Enjoy a beer garden, monster truck and heli rides, live music local foods and



crafts, kid zone and more. Willowdale Steeplechase Grounds, 101 E. Street Rd., Kennett Square. Fri., 4:30 to 8:30 p.m.; Sat., 2:30 to 9 p.m.; Sun., 2:30 to 7:30 p.m. \$10-\$20. CCBalloonFest.com.

West Chester Autumn Gallery Walk

October 1 Explore the vibrant art scene in downtown West Chester! This event celebrates the thriving community of artists and galleries that make greater West Chester their home.



Six galleries combine with additional "one-night-only" venues throughout the downtown area to showcase Chester County artists. Presented by Sunset Hill Jewelers and Fine Arts Gallery and hosted by the West Chester Business Improvement District, this evening is open to the public with free, on-street metered parking. 5 to 9 p.m. 610-738-3350; DowntownWestChester.com.

best Things To Do

THROUGH SEPTEMBER 19 Sundays

FAMILY

FUN

cials. Enjoy a relaxing 90-minute train ride from West Chester to Glen Mills and return on a sunny afternoon. Pack a lunch to have during the stop at the Glen Mills train station

picnic grove. 230 E. Market St., West Chester. Noon to 2. \$17; age 2–12, \$15. 610-430-2233; WCRailroad.com.

THROUGH SEPTEMBER 30

at The Philadelphia Zoo. Have a multisensory experience featuring 24 life-size, animatronic dinosaurs. Feel transported back to prehistoric times. Visit website to reserve a spot. 3400 W. Girard Ave., Philadelphia. \$6-\$24. PhiladelphiaZoo.org.

THROUGH OCTOBER 11

Model trains zip around an outdoor quarter-mile track that's surrounded by miniature replicas of "Wonders of the World." See the Eiffel Tower, Hagia Sophia, the Egyptian Pyramids, the Great Wall of China and more. 100 E. Northwestern Ave., Philadelphia. Mon-Fri, 10 to 5; Sat-Sun, 9 to 5. \$10-\$20. 215-247-5777; MorrisArboretum.org.

THROUGH OCTOBER 31

Greater Wilmington Convention & Visitors Bureau is introducing a pass enabling visitors to create their own itinerary and gain admission at a discount to the attractions they select. The all-digital format allows attractions to customize their pricing and offerings. VisitWilmingtonDE.com.

THROUGH DECEMBER

& Library. Visitors of all ages are invited to discover solutions to science and engineering challenges. Science Saturdays are drop-in activities, so stop by during the event hours. 298 Buck Rd. Noon to 4. \$5-\$9. 302-658-2400; Hagley.org.

ONGOING

tion Speaker Series at Marshall Steam Museum. Join this virtual event every month for the next year as they take a close look at a special item in the collection and then Zoom out for a larger discussion with experts and enthusiasts. 3000 Creek Rd., Yorklyn, DE. 7 pm. \$5; \$30 for the year. 302-239-2385; AuburnHeights.org.

SEPTEMBER 11

CFHS Battle at Chadds Ford. Chadds Ford Historical Society presents reenactors, demonstrators, authors and lectures, food, beer, wine and live music. Children's activities include candle and marble making, musket drills and balloon launches. 736 N. Creek Rd., Chadds Ford. 10 to 5. \$10; age 7-17, \$5. 610-388-7376; ChaddsFordHistory.org.



SEPTEMBER 19

29th Annual Radnor Fall Festival. Plan to enjoy fun for the whole family with local vendors, live entertainment, the Top Dog contest, kids fun (TBD) and more. N. Wayne Ave. & West Ave. between Lancaster Ave. and the Wayne train station, Wayne. Noon to 4. Free. 610-687-7698; RadnorFallFestival.com.



SEPTEMBER 25

to check websites often for the latest updates.

Many events are coming back this fall so take our your cal-

endar and fill it with these great happenings. Please be sure

Charlestown Day, Food trucks, bounce house, face painting, balloon animals, vendors, live music and kids activities throughout the day. Join in the 5K run meeting at 8 am at the Pavilion Area. Registration, \$20. Charlestown Township Park, 100 Academic Way, Phoenixville. 9 to 3. Free. 610-240-0326; Charlestown.Pa.US/parks.aspx.

SEPTEMBER 25 & 26

and Camp. Visit the Plantation to witness firearm demonstrations, drills and camp life. 3900 N. Sandy Flash Dr., Newtown Square. 11 to 4, last admission at 2. \$8-\$12. 610-566-1725; ColonialPlantation.org.

SEPTEMBER 26

ties for the whole family—music, food trucks, pumpkin painting, pony rides, a petting zoo archery, corn hole, disc golf. Exton Park, 132 Church Farm La., Exton. 3 to 7:30, fireworks at dusk. WestWhiteland.org.

SEPTEMBER 26

Downingtown Fall Fest. Street festival featuring food and craft vendors, Victory Brewing Beer Garden and live entertainment. Green Street and E. Pennsylvania Ave. 11 to 4. 610-269-1523: DTRCC.com.

SEPTEMBER 28-OCTOBER 3

Explorers Day at Dressage at Devon. See the Dressage article in this issue for fun things for the whole family at Dressage this year.

OCTOBER 1-3

97th Annual Unionville Community Fair. Family activities, contests, music, live animal exhibits, food, beer and wine garden, hayrides, mechanical bull riding and much more. Landhope Farms, 101 E. Street Rd., Kennett Square. Fri, 2 to 6; Sat, 10 to 6; Sun, 10 to 4. \$5 per person, \$10 per car. UCFairInc.org.



ART, CRAFTS & ANTIQUES

THROUGH OCTOBER 5 First Sundays

CCArts Outdoor Market at the Center for the Creative Arts. A blend of a farmers market and an artisan show, featuring handmade products from local vendors as well as musical performances and a food truck. Held rain or shine. 410 Upper Snuff Mill Row and Rt. 82, Yorklyn, DE. 302-239-2434; CCArts.org.

SEPTEMBER 3-5

43rd Annual Long's Park Art Festival. Come out to one of America's top 50 art festivals where more than 200 juried artisans offer their unique, beautiful wares. Benefits the park's Amphitheater Foundation. 1441 Harrisburg Pk., Lancaster. Fri-Sat, 10 to 6; Sun, 10 to 5. \$10-\$15. 717-291-4835; LongsPark.org.



SEPTEMBER 11 & 12 Chester County Craft Guild. Artisans will be in the courtyard of Brandywine River Museum of Art offering traditional and contemporary crafts. 1 Hoffman's Mill Rd., Chadds Ford. 9:30 to 4. Free. 610-388-2700; Brandywine.org.



SEPTEMBER 11 & 12

Brandywine Festival of the Arts. A Delaware tradition with something for everyone-250 artists exhibiting, live music, children's activities and a selection of local food vendors. 1001 North Park Dr., Wilmington. Sat, 10 to 6; Sun, 10 to 4. \$5. 302-419-6648; BrandywineArts.com.

SEPTEMBER 18 & 19 Montgomery County Studio Tour. This two-day event is a casual way to introduce yourself to the arts and become immersed in the creative talent throughout Montgomery County, visiting 15 studios and 29 artists. Sat, 10 to 6; Sun, 11 to 5. 610-942-9629; CountyStudioTour.com.

OCTOBER 2

22nd Annual Artisans' Porch Walk in Lititz More than 45 talented artisans in ceramics, decor, fiber arts, jewelry, painting, drawing and woodworking exhibit at Lititz Springs Park, 24 N. Broad St., Lititz. A silent auction of individual pieces will be held at the Moravian Manor, 300 W. Lemon St., Lititz. 9 to 4. Free. LititzPorchWalk.com.







Be a tourist in your own backyard: book a staycation in Chester County's Brandywine Valley. Escape to cozy hotels and quaint bed & breakfasts and getaway not far away in the beautiful countryside. Receive 2 tickets to Longwood Gardens with your stay at participating accommodations, plus a \$25 AMEX gift card for your trip. Visit BrandywineValley.com to start planning.

Refer Local to Support Local

Whether you're planning a meeting, organizing a family reunion, or just know someone getting married, refer events to Chester County-the perfect place to live, work and play. Referral incentives available.







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Local Farm Markets

Artisan Exchange, 208 Carter Dr. Unit 13 B, West Chester. Sat, 10 to 1. Order online for delivery or pickup. ArtisanExchange.net.

Bryn Mawr Farmers Market, Lancaster Ave. Bryn Mawr train station lot. Sat, 9 to 1. FarmToCity.org.

Devon Yard Farmers Market, 25 S. Waterloo Rd., Devon. Wed, 11 to 2 from May 12. GrowingRootsPartners.com.

Downingtown Farmers Market, Kerr Park next to Veteran's Memorial, Pennsylvania Ave. Sat, 9 to noon. 610-836-1391; GrowingRootsPartners.com.

Eagleview Farmers Market, Eagleview Town Center, Exton. Thurs, 3 to 6. 610-836-1391; GrowingRootsPartners.com.

Kennett Square Farmers Market, The Creamery, 401 Birch St. Fri, 3 to 6. 610-444-8188; KSQFarmersMarket.com.

Lancaster County Farmers Market, 389 W. Lancaster Ave., Wayne. Wed, Fri & Sat, 6 to 4. Check Facebook to phone for pickup. 610-688-9856; LancasterCountyFarmersMarket.com.

Malvern Farmers Market, Warren Ave. & Roberts Rd. Sat, 9 to noon. 610-836-1391;610-836-1391; GrowingRootsPartners.com.

Pete's Produce Farm, 1225 E. Street Rd., West Chester. Daily 9 to 5; high risk customers, 8 to 9. 610-399-3711; PetesProduceFarm.com.

Phoenixville Farmers Market, 200 Mill St. Sat, 10 to noon; seniors, 9–9:30. Curbside pick-up, if req. by Fri, noon. PhoenixvilleFarmersMarket.org.

Pottstown Farmers Mkt., 100 E. High St. Opening every other Sat, from May 15, 9–1. 484-948-6061; PottstownFarm.org.

Swarthmore Farmers Market, 121 Park Ave. Sat, 9 to noon. 215-733-9599; SwarthmoreFarmersMarket.org.

Thornbury Farmers Mkt. & CSA, 1256 Thornbury Rd. Fri–Sat, 9–5; Sun, 11–5. ThornburyFarmCSA.com.

Thornton Farmers Mkt., 330 Glen Mills Rd. Sat, 10 to 1. Facebook.com/ ThorntonFarmersMarket.

West Chester Growers Market, Chestnut & Church Sts. Sat, 9 to 1. Can pre-order. Some vendors pre-package. 610-436-9010; WestChesterGrowersMarket.com.

Westtown Amish Market, 1165 Wilmington Pk., West Chester. Thur, 9 to 6; Fri, 9 to 7; Sat, 8 to 4. 610-492-5700; WestChesterAmishMarket.com.

BOOKS

SEPTEMBER 2. OCTOBER 7

Wellington Square Bookshop. NonFiction Book Club: Sept. 2, "The Seine: The River that Made Paris" by Elaine Sciolino; Oct. 7, "Talking About Detective Fiction," by P. D. James. 549 Wellington Sq., Exton. See website for times. 610-458-1144; WellingtonSquareBooks.com.

SEPTEMBER 30

Main Point Books. NonFiction Book Club: "Caste" by Isabelle Wilkerson. 116 N. Wayne Ave., Wayne. See website for times. 484-580-6978; MainPointBooks.com.

CAR SHOWS.

SEPTEMBER 3

Downtown Oxford 7th Annual Car Show Featuring music, automotive artwork, an autograph signing by "Liquid" Lou Cicconi, and cars. 3 to 7 pm. 610-998-9494; DowntownOxfordPA.org/Downtown-Events/Car-Show.

SEPTEMBER 10-12

24th Annual Radnor Hunt Concours d'Elegance. Sept. 10, Welcome Barbecue, 6:30 pm; Sept. 11, The Bill O'Connell Memorial Road Rally, 8:30 to noon, cocktails followed by the Art Show Preview & Silent Auction, 6 pm, dinner and dancing with live music, 7:30;

Sept. 12, Radnor Hunt Concours d'Elegance, 9 to 4. Benefits Thorncroft Equestrian Center. 826 Providence Rd., Malvern. Visit website for tickets, RadnorConcours.org.

SEPTEMBER 19

24th Annual Hagley Car Show. More than 500 antique and restored cars, vehicle parades, music and a festival food court. This year's theme is "Dream Rides and Sports Cars." 200 Hagley Rd., Wilmington. 10 to 4. \$5-\$10. 302-658-2400; Hagley.org.



DESIGN / HOME SHOWS. SEPTEMBER 11 & 12 Greater Philadelphia Fall Home Show. Find

experts, inspiration and more at this show. Valley Forge Casino Resort, 1160 First Ave., King of Prussia. Sat, 10 to 8; Sun, 10 to 5. Free with online registration or \$10 at the door. 855-449-3714; GreaterPhillyHomeShows.com.



EQUESTRIAN.

See Fall Equestrian Events article in this issue. SEPTEMBER 11

Over The Hill Horse Show. This is a fun show for riders ages 19-99. Benefits Northern Chester County Horse & Pony Club. Rain date, Sept. 12. Romano 4-H Center, 1841 Horseshoe Pk., Honey Brook. 9 am. 484-680-0729; OverThe-HillHorseShow.com.

SEPTEMBER 18 & 19

Fall Derby at the Vineyard. Experience a tworound horse jumping competition over natural fences. Enjoy the wine bar, local canned beer, hard cider and snack items, live music, food trucks, vendors and more. Penns Woods Winery, 124 Beaver Valley Rd., Chadds Ford. Start at 9 am. \$10-\$60. PennsWoodsWinery.com.



FESTIVALS & FAIRS

THROUGH OCTOBER 31

Pennsylvania Renaissance Faire. A cast of hundreds fill the shire. Visit the website for themed weekends. Mt. Hope Estate, 2775 Lebanon Rd., Manheim. Sat-Sun and Labor Day Monday, 11 to 8. \$15.95-\$30.95.717-665-7021; PARenFaire.com.

SEPTEMBER 5 & 25

Longwood Gardens Fireworks & Fountains. Fireworks soar, fountains dance, music sets the tone and wonder fills the night sky. Sept. 5, "It's Always Sunny at Longwood Gardens;" Sept. 25, "Hip Hop Mixtape." 1001 Longwood Rd., Kennett Square. 8:15. Visit website for tickets. LongwoodGardens.org.

SEPTEMBER 17-19

10th Lancaster Hot Air Balloon Festival

See the mass launch of dozens of balloons, fireworks, food, Amish goods and even buggy rides. A family-friendly event. 2727 Old Philadelphia Pk., Bird-in-Hand. Fri-Sat, 6 am to 10 pm; Sun, 6 am to 8 pm. \$10; \$40 (family pass). USHotAirBalloon.com.

OCTOBER 2

The Lights Festival at Plantation Field. Ignite your personalized sky lantern and let it take

flight. Enjoy food, live music, dancing and the

sight of lighting the sky with thousands of lanterns. 1547 W. Doe Run Rd., Kennett Square. \$35 includes lantern kit. Ages 4–12 receive a Fun Kit, no lantern; 3 and under free. \$10 parking. Gates open at 4. TheLightsFest.com.



OCTOBER 2

170th Annual St. David's Country Fair. A funfilled day for the whole family with flea market, food booths, antiques and more. Midway games and prizes, mini train ride and pumpkin painting. Benefits the church's 30+ outreach partners. 763 S. Valley Forge Rd., Wayne. 10 to 4. \$2-\$10. 610-688-7947; StDavidsChurch.org/Fair.

Newlin Grist Mill Fall Harvest Festival, The

theme this year, "Food Traditions Past and Present," includes cooks, bakers and beverage experts. Foods and cooking from the 18th century will be featured, along with the trades that made it possible to put food on the colonial table. Area chefs compete in food challenges. 219 Cheyney Rd., Glen Mills. 10 to 4; Food Festival, 11 to 7. Free. \$5 parking. 610-459-2359; NewlinGristMill.org.

OCTOBER 10

Westtown Day 2021. Carnival games, petting zoo, food trucks, live bands, Civil and Revolutionary War reenactors, vendors, crafts and more. Tour the historic Oakbourne Mansion. Let the kids "dig" for archaeological artifacts. Explore a police cruiser, ambulance, fire truck. Oakbourne Park. 11 to 3. Westtownpa.org.

FILM

SEPTEMBER 24

Wild & Scenic Film Festival. Award-winning films about nature, community activism, adventure, conservation, wildlife and more. Films will also be available online. Benefits The Land Conservancy, Stroud Water Research Center and the Brandywine Red Clay Alliance. 1760 Unionville Wawaset Rd., West Chester. For details visit TLCForSCC.org.

10+ Acre, Equestrian Farm & A-Rated Show Venue

OCTOBER 2



790 Darby Paoli Rd. Berwyn, Chester County

Large 220' x 105' Indoor Arena with Viewing Lounge & Bathroom, Cape Cod Home, 4 Bedrooms, 2.5 Baths, Tredvffrin Easttown Schools Price upon request.

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FOOD & BREWS

THROUGH SEPTEMBER 16, Thursdays

Happy Hour at Delaware Art Museum. Summer series features live music, local brews, wine, cocktails, food vendors. Visit website for schedule. 2301 Kentmere Pkwy., Wilmington. Free. 302-571-9590; DelArt.org.

THROUGH OCTOBER

Crush Cancer Wine Tour of Chester County. Organized by the Women's Auxiliary to Chester County Hospital, a month-long tour of local wineries, breweries, distilleries and dining spots throughout Chester County. Benefits Abramson Cancer Center at Chester County Hospital. \$25 per week. Visit 2CrushCancer.com.



items. Locations TBA. 11:30 to 1:30. See website for details. VisitKOP.com. SEPTEMBER 11

Northbrook Canoe-Canoe & Dine, A 1.5hour canoe trip departing for Corcoran's Bridge with a catered dinner served in the picnic grove with live music and followed by a bonfire under the stars. 1810 Beagle Rd., West Chester. 6 pm. \$70. 610-793-2279; NorthbrookCanoe.com.

SEPTEMBER 11

Historic Odessa Brewfest. Sample beer from 50 local, regional and national craft breweries, live music, gourmet food and artisan vendors. Benefits Historic Odessa Fdn. 202 Main St., Odessa, DE. Noon to 5. \$60. 302-378-4119; OdessaBrewfest.com.

SEPTEMBER 10-12

Mushroom Festival in Kennett Square. Enjoy tasty mushroom dishes, exhibits, cooking demos, antique and classic car show, a run/walk and kids entertainment. 600 S. Broad St. lot. Fri, community parade, 6 to 10; Sat, 9 to 7; Sun, 10 to 5. \$2. 610-444-8188; MushroomFestival.org.

SEPTEMBER 17

THROUGH OCTOBER Food Truck Tuesdays in King of Prussia. This roving food truck series, features live music,





games and food trucks offering great lunch

Lemurs & Lagers at Brandywine Zoo. Party with lemurs and other animals at this l event geared for adults, but kids are welcome. Enjoy live music, avian encounters, animal talks and creature features. 1001 N. Park Dr., Wilmington. 5 to 8. \$35. 302-571-7747; BrandywineZoo.org.



SEPTEMBER 18

Delaware Nature Society Farm to Fork. A celebration of locally-grown, organic food and community. Coverdale Farm Preserve, 543 Way Rd., Greenville DE. 6 to 9. Pre-registration only, \$175. Phone or visit website for details. 302-239-2334; DelNature.org.

OCTOBER 2

Historic Kennett Brewfest. The brewfest is back! Ticket Enjoy live music, tastings from over 70 breweries, food trucks and special vendors. 600 S. Broad St., Kennett Square. Connoisseur session noon to 1:30, \$85; regular session 1:30 to 5, \$55. 610-444-8188; KennettBrewfest.com.



OCTOBER 7 & 9

King of Prussia Beerfest Royale. Over 50 craft and international brewers, 100+ beers and area restaurants in an outdoor beer garden and live music. Oct. 7, The King's Plate,, 5:30 to 9, \$70-\$75; Oct. 9, the Main Event, VIP, 3:30 to 8:30, \$60; general admission 4:30 to 8:30, \$45. Designated driver, \$15. KOPBeerfest.com.

FUNDRAISERS

SEPTEMBER 18 Canine Partners for Life's Fall Festival Fea-

turing Cow Bingo. Family fun at CPL's festival





SEPTEMBER 25

Up on the Roof "Happy Hour Edition." Take in sunset views from the rooftop of the Chestnut Street Garage at this fundraiser, hosted by West Chester Downtown Fnd. and West Chester BID. Music, cocktails, appetizers, desserts. 14 E. Chestnut St. 5:30 to 8:00 pm. Tickets \$75 in advance. 610-738-3350; WCDF.org.



OCTOBER 2

Spring Brook Farm's Hoe Down. Enjoy dinner, beverages, live music, silent and live auctions and more. Proceeds provide life-changing, animal-assisted experiences to children with disabilities, including Camp Geronimo summer day camp and after-school programs. 360 Locust Grove Rd., West Chester. 6 to 10 pm. \$100. 610-793-1037; Springbrook-Farm.org.

OCTOBER 2

Willows Park Preserve Fall Fundraiser, Willows Park Preserve is Creating Community Connections through live music, silent auction and delicious food. 490 Darby Paoli Rd., Villanova. 5 to 7 pm. \$100. For more information and tickets, visit WillowsParkPreserve.org.

OCTOBER 4

People's Light 19th Annual Golf Classic. This tradition benefits theater education programs for young people. Waynesborough Country Club, Darby Paoli Rd., Paoli. 10 to 7. For tickets and to register, visit PeoplesLight.org.

GARDENS..

THROUGH OCTOBER

PA Horticultural Society Opens Meadowbrook Form. A 25-acre garden offering beautiful plants and displays, this year highlighting a palette with contemporary plantings. 1633 Washington Ln., Jenkintown. Wed-Sat, 10 to 4. Free. 215-887-5900; PHSOnline.org/Locations/PHS-Meadowbrook-Farm.

OCTOBER 2

Delaware Nature Society Fall Native Plant

Sale. Purchases support diversity in your garden and proceeds directly support conservation and management of diverse habitats and protection of waterways. Coverdale Farm Preserve, 543 Way Rd., Greenville, DE. 9 to 3. Free. 302-239-2334; DelNature.org.

MUSEUMS

THROUGH SEPTEMBER 12

Delaware Art Museum. "Collecting and Connecting: Recent Acquisitions, 2010–2020." 2301 Kentmere Pkwy, Wilmington. Wed, 10 to 4; Thurs, 10 to 8; Fri-Sun, 10 to 4. \$6-\$12, Sun, free. 302-571-9590; DelArt.org.

THROUGH NOVEMBER 7

Art Meets Nature at the Brandywine River Museum of Art. Queen Anne's Lace Pod is a temporary, site-specific installation by artist Ian Stabler. Made of natural materials gathered and found on-site. 1 Hoffman's Mill Rd., Chadds Ford. \$6-\$18. 610-388-2700; Brandywine.org.

MUSIC & ENTERTAINMENT.

THROUGH OCTOBER 1 Thursdays

Music on Main in Elkton, MD. Bring your lawn chairs and enjoy the music. Corner of North & Main St., Elkton, MD. 5:30 to 7:30 pm. Free. ElktonAlliance.org.

THROUGH OCTOBER 8

Uptown! at Knauer Performing Arts Center. Sept. 10, Grand Reopening Event with Uran Guerilla Orchestra; Sept. 12, Kasim Sulton; Sept. 16, Jazz Cocktail Hour; Sept. 17, Kim Richey; Sept. 18, Let's Hang On America's #1 Frankie

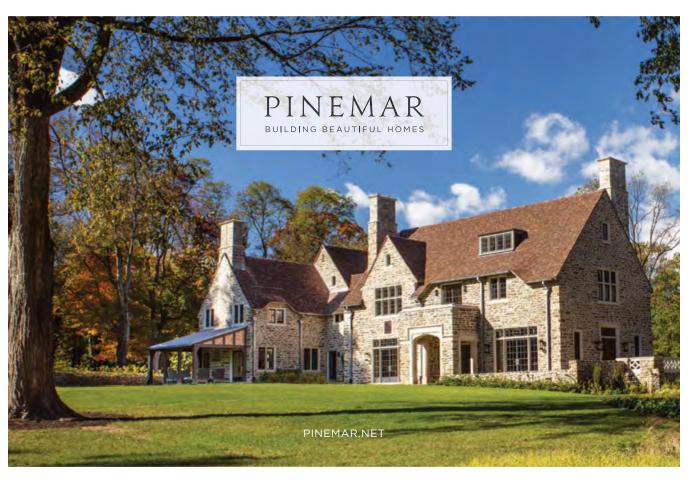
Valli Tribute Show; Sept. 22, Watkins Family Hour; Sept. 24, Kashmir-Tribute To Led Zeppelin; Sept. 30, Into The Mystic: Tribute To Van Morrison. For tickets and times, UptownWest-Chester.org.



THROUGH OCTOBER 15 The Grand is Back! The Grand Opera House announces its first batch of indoor shows. Sept.

26, Brian Regan. 818 N. Market St., Wilmington. For times and tickets, 302-652-5577; TheGrandWilmington.org. SEPTEMBER 3-OCTOBER 9

Kennett Flash Rooftop Concert. Sept. 3-4, Kategory 5; Sept. 11, Know Return/Fooling Ourselves-Tribute to Kansas & Styx; Sept. 17, David Grier; Sept. 18, The Sweet Remains; Sept. 24, Corky Laing Plays Mountain. 102



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Sycamore Alley, Kennett Square. For times and tickets, 484-732-8295; KennettFlash.org.

SEPTEMBER 10 & 11

Drive-In Concerts at People's Light. Sept. 10, Sunny War and David Sickmen of Hackensaw Boys, 6:30 pm; Sept. 11, Reggie Harris and Alastair Moock family concert, 10 am. 39 Conestoga Rd., Malvern. \$75 per car, up to 5 people. 610-644-3500; PeoplesLight.org.

SEPTEMBER 10, 24, OCTOBER 8

Sounds of Summer Music Series in Coatesville. Relax with an evening of music—jazz, R&B, fresh air, great food and community spirit. Victor Abdala Park, 851 Olive St., Coatesville. 5:30 to 9:30. Free. 610-384-0300; Coatesville.org.

SEPTEMBER 11

South Wayne Porch Fest. A community celebration with live music on the porches of private homes in South Wayne. 11:30 to 5. Free. SouthWaynePorchFest.com.

SEPTEMBER 11-OCTOBER 1

Point Entertainment Presents ... Sept. 11, Al Stewart with the Empty Pockets; Sept. 18, The High Kings; Sept. 24, Two Funny Philly Guys; Sept. 30, Preacher Lawson Returns with comedy show. The Colonial Theatre, 227 Bridge St., Phoenixville. For times and tickets, 610-917-1228; TheColonialTheatre.com.

SEPTEMBER 12

First Fest Music Festival. Live music, food, beer garden, crafters and children's activities.Tributes to honor local first responders. Eagle Rd. & Hathaway Ln., Havertown. 11 to 7. Free (donation req.). KellyMusicForLife.org/FirstFest.

SEPTEMBER 19

38th Annual Turk's Head Music Festival. A daylong celebration of local music featuring artists and vendors. Two stages with 11 local bands. Food available all day. Rain date Sept. 26. Everhart Park, 100 S. Brandywine St. West Chester. Noon to 8 pm. TurksHeadFestival.com.



OUTDOOR ACTIVITIES SEPTEMBER 11

Family Canoe at Dupont Environmental Ed. Center. Take in riverfront view, watch for herons, and bald eagles. Learn to canoe or improve tech-

niques on a guided tour. Adult participation req. 1400 Delmarva Ln., Wilmington. 2:30 to 5:30. \$20. 302-239-2334; DelawareNatureSociety.org.

SEPTEMBER 20-25

2021 Unite For HER Run/Wolk. Participate virtually with events Sept. 20-25 or come out on Sept. 25 for a Kids Dash, 2K Walk, 5K Run, and Family Tailgate to raise funds to support those with breast and ovarian cancers. Family Tailgate starts at 7 am, 26 E. Gay St., West Chester. Race begins at 9. \$15-\$50. UniteForHer.org/5k.



OCTOBER 3

To Love A Canine Rescue Event-Miles for Mutts. Join TLC Rescue and adoptable dogs for a fun 5K race and 1-mile fun walk raising money for veterinary care for rescue dogs. In person or online (virtual dates Sept. 19-Oct. 3). Wilson Farm Park, 500 Lee Rd., Wayne. 8 am to noon. \$15-\$30. 610-908-2855; TLCRescuePA.com.

THEATER

THROUGH OCTOBER 9

Ryan & Friends: Comedy Calamity Show at Bird-in-Hand Stage. A comedy routine and song parodies. 2760 Old Philadelphia Pk., Birdin-Hand. \$14-\$49. Check website for times. 800-790-4069; Bird-in-Hand.com/Stage.

SEPTEMBER 7-OCTOBER 17

Fun Home at The Fulton Theatre. Based on the real-life story of cartoonist Alison Bechdel. 12 N. Prince St., Lancaster. Phone or visit website for times and tickets. 717-397-7425; TheFulton.org.

SEPTEMBER 9-12

Hasan Minhaj: Experiment Time at Delware Theatre Company. Exploring the modern cultural and political landscape. For tickets and times, 302-594-1100; DelawareTheatre.org.

OCTOBER 6-17

Tommy And Me at Delaware Theatre Co. Philly sports commentator Ray Didinger's autobiographical show about Eagles' Hall of Famer Tommy McDonald. For tickets and times, 302-594-1100; DelawareTheatre.org.

TOWNS, TALKS & TOURS

THROUGH SEPTEMBER 4 Historic Sugartown Weekend Guided Tours.



207 E Township Line Rd, Chester Springs

Charming Historic "Litl' Glen Farm" has 3 story Addition/In-Law Quarters w/ elevator Peaceful Privacy on 3.2 Acres w/ stone bank Barn, large Corn Crib, Pool & Hot Tub



SEPTEMBER 3, 11, 16 Visit the General Store, School Room, Carriage Museum, 1805 Garrett House, Book Bindery and 1835 Cheever Bank Barn. Parking at 273 Boot Rd., Malvern. 11 to 12:30. \$7-\$9. 610-640-2667; HistoricSugartown.org.

THROUGH SEPTEMBER

Gay Street Open-Air Market in West Chester Plenty of outdoor dining and shopping to enjoy. Be sure to check out all the fun throughout the vibrant downtown, DowntownWestChester.com.

THROUGH SEPTEMBER

Wednesdays & Second Saturdays Summer Dining in Media. State and Olive Streets are closed for outdoor dining. First seat-

ings at 5:30 pm, reservations encouraged. Visit the website for details. VisitMedia.com.

THROUGH SEPTEMBER

Historic Kennett Square's "Kennett Blooms." Enjoy sidewalk dining on State Street, rooftop concerts brought to you by The Kennett Flash and ice cream and an outdoor beer garden vibe on Birch Street. Visit HistoricKennettSquare.com.

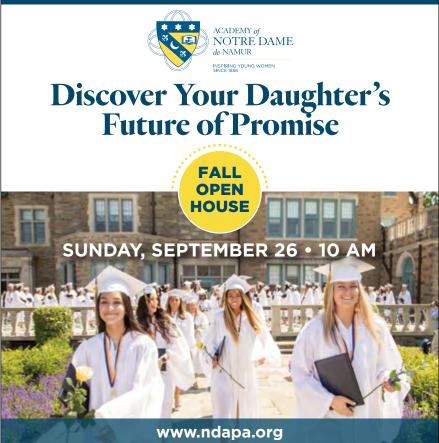
THROUGH NOVEMBER 29

Open-Air Set-Ups in Phoenixville. Businesses set up in the closed areas between 100-200 blocks of Bridge St. Fri, 4 to 11; Sat-Sun, 7 am to 11 pm. Main and Bridge Street parking lot closed for the duration of the road closure. PhoenixvilleFirst.org.



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vernBusiness.com.

SEPTEMBER 11 & 25

Coatesville, 11 to 5. Free,

SEPTEMBER 7

1st Fridays, 2nd Saturdays, 3rd Thursdays First Fridays: Sept. 3, Lancaster City, 717-509-ARTS; VisitLancasterCity.com. Oxford, 610-998-9494; DowntownOxfordPA.org. West Chester, 610-738-3350; DowntownWest-Chester.com. Wilmington Art Loop, 302-576-

Second Saturday Virtual Arts Stroll: Sept. 11 Media, 484-445-4161; MediaArtsCouncil.org. Third Thursday Malvern Stroll: Sept. 16, Mal-

Uptown! Speaker Event. Professor and author James Kendra speaks about his book, "American Dunkirk: The Waterborne Evacuation of Manhattan" and how people mobilized after 9/11. 226 N. High St., West Chester. 6:30. \$20-\$45. 610-356-2787; UptownWestChester.org.

Coatesville's Pop Up & Shop Outdoor Market. Custom clothing and jewelry, handmade items, food, haircare, organic beauty products and more. Rain or shine. 3rd Ave. and Lincoln Hwy.,

SEPTEMBER 19, OCTOBER 17 Kennett Underground Railroad Bus Tours. Visit documented Underground Railroad sites, historic homes and Quaker Meetinghouses while learning about local abolitionists and anti-slavery activity. Begin at Brandywine Valley Tourist Information Center, 300 Greenwood Rd., Kennett Square. 1:30. \$23. KennettUndergroundRR.org.



OCTOBER 2 80th Annual Chester County Day Tour. See article in this issue.

Stay in the know with everything going on in County Lines country. Sign up for our Events Newsletter (sent twice monthly) at Newsletter@ValleyDel.com.

Send a description of your activity to Info@VallevDel.com by the first of the month preceding publication.

For more events visit:

CountyLinesMagazine.com



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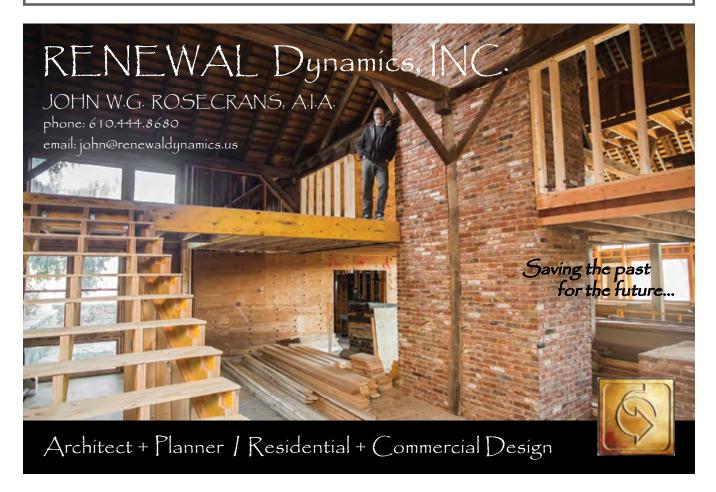
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ANT TO JOIN THE ONLY GRAND PRIX RUN on city streets in North America this year? Then head to Coatesville for three days in September.

The kickoff is Thursday night, at the Brooklawn Estate (1825 Newark Road), at the PrixView party co-hosted by Coatesville Rotary Club. Sponsors, drivers, committee members and other vintage car enthusiasts will mingle over cocktails, light fare and live music. (Ticket, \$50, at *CoatesvilleGrandPrix.com/Prixview-Party.*)

Friday night from 6 to 9 p.m. is a new event. The public is invited to the Friday Evening Cruise-In, to drive their own hot rods, classic and restored cars through the city. (Parking on Lincoln Highway between 1st and 5th Streets for spectators to view the cars.) Enjoy the Grand Prix fantasy!

And on Saturday morning at 8:30 a.m., all will focus on the course, as the first cars will "start their engines." Purring, revving, roaring ... from Lincoln Highway to 8th Avenue, to Oak Street, to 4th Avenue, to Kearsy Street, to 3rd Avenue and back to Lincoln. Five times around, once in the morning and again in the afternoon.

Crews will have positioned hay bales to slow the pace and erected crowd-protecting fences along the 2.1-mile circuit. Music, vendors and food trucks will entertain the 5000+ spectators expected at this fundraiser to support Coatesville's Parks & Recreation Commission and the city's park system.

Ed Simpson, Coatesville Councilman who's managing event day, says the cars are "immaculate." In all, there will be five classes—2-, 4-, 6-, 8+-cylinder and "open-wheel" (like Formula 1 or Indy cars) and one class of motorcycles, all built before 1975. Ferrari, Porsche,

Sth Coatesvile Invitational Vintage Grand Prix. Etwin Male

THREE DAYS, 60 CARS AND 12 MOTORCYCLES: "START YOUR ENGINES" SEPTEMBER 16–18



Lotus, Auburn and other rare vintage cars and motorcycles have shown up for past races.

Some drivers are veterans of the Grand Prix, though the course has changed. Many prepare on autocross courses. Others have competed in hill-climbing events.

The first lap will be the drivers' first exposure to the 2021 course. At first, they'll negotiate the course carefully. They'll speed up as they become familiar.

But "speed is not the only issue; safety is paramount," says Jim Martin of the Brandywine Motorsports Club. "Ultimately, the judges consider condition, skill level demonstrated, beauty of the car and sportsmanship."

The Brian Hoskins trophy, last won by Marci Barker of Boontown, N.J., goes to the winner, as well as trophies for each class.

And they're off! \blacklozenge

For more information, visit CoatesvilleGrandPrix.com.

You'll "Fall" for this Season's New Books



ALMOST A DOZEN REASONS TO GRAB A BOOK

Shelley Laurence, Main Point Books

HAT A DIFFERENCE A YEAR MAKES. LAST fall, Covid-19 upended the publishing world, but this season, your choices are endless! Many of your favorite authors will release new books in the next few months.

Whatever your interest or passion, you'll find some great reads at your independent bookstore this fall.

Here's a small sample.

TOP PICKS

Amor Towles ("A Gentleman in Moscow") returns with another multi-layered novel, this one set in 1950s America. "The Lincoln Highwoy" tells the tale of an 18-year-old orphan, just released from a work farm in Nebraska after serving 15 months for involuntary manslaughter. Emmett Watson just wants to grab his younger brother and head to California for a fresh start. But two friends from the work farm have other ideas ... and they blow up his plans in a big way.

Anthony Doerr ("All the Light We Cannot See") is back with another lovely story about outsiders and dreamers. In "Cloud Cuckoo Lond," we meet children on the verge of adulthood, trying to navigate different worlds. Two are living through the 1453 siege

28 County Lines | September 2021 | CountyLinesMagazine.com

of Constantinople, another is in the center of an attack on a public library in present day Idaho, and the fourth is on a spaceship decades in the future. They're connected by an ancient text as the story moves back and forth in time.

Fans of "Normal People" rejoice! Irish novelist Sally Rooney brings us another coming-of-age story of life and love among a group of friends in Dublin. "Beoutiful World, Where are You?" follows four young adults as they cope with pressures of relationships, work, politics and their future. In other words, life.

In "Apples Never Foll," Liane Moriarty asks the question: If your mother was missing, would you tell the police? Even if the most obvious suspect was your father? If Moriarty's blockbuster "Big Little Lies" is on your bookshelf (or your DVR), this one's for you.

Two-time Pulitzer Prize-winner Colson Whitehead ("The Underground Railroad" and "The Nickel Boys") takes a crack at a crime story set in Harlem in the 1960s. In "Horlem Shuffle," Ray Carney may look like an upstanding furniture salesman and family man, but he actually comes from a long line of shady, uptown characters. Carney dabbles in dubious doings here and there, but when money gets tight, he agrees to fence jewels from a Harlem hotel heist. And, you guessed it. Things don't go according to plan. Prefer something a little lighter? How about the latest from essayist extraordinaire David Sedaris? Sedaris picks up where his previous volume of diaries, "Theft by Finding" left off. In "A Cornivol of Snockery," Sedaris chronicles the years 2003–2020. It's sure to bring a smile to your face. Maybe even an out-loud laugh or two.

Does George Washington still matter? In "Trovels with George," bestselling author Nathaniel Philbrick insists he does and retraces Washington's first tour as president through the original 13 colonies to prove it. Philbrick packs up his wife and dog, Dora, and follows Washington's steps from Mount Vernon all the way to the Carolinas for this entertaining and enlightening snapshot of our country.

A new cookbook from Yotam Ottolenghi is always cause for celebration. "Ottolenghi Test Kitchen" provides accessible, innovative Middle Eastern-inspired recipes that are sure to be a hit at home. With chapters like "The Freezer Is Your Friend" and "That One Shelf in the Back of Your Pantry," Ottolenghi and his team show us how to get creative with our pantry and add twists to familiar classics.

FOR YOUNGER READERS

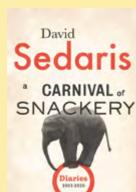
Let's not forget the younger set. There are plenty of great, new children's books to choose from.

First up, "Pony," from R.J. Palacio, author of "Wonder." "Pony" follows a young boy on his quest to find his father. He's helped along the way by a ghost and a mysterious pony. Part "True Grit," part "War Horse," this beautiful story is all about adventure, friendship and the bonds that connect us.

The ninth and latest addition to the Spy School series finds our hero on the high seas. In "Spy School at Sea," Ben Ripley and friends track his nemesis to Central America and wind up on the world's biggest cruise ship. Sounds glamorous, right? But their best-laid plans go south, and Ben and his team wind up in hot water.

And finally, the award-winning author of "The Invention of Hugo Cabret" and "Wonderstruck" is back to astonish and captivate young readers. "Kaleidoscope" is a multi-layered story about love and loss, told over 24 chapters, each featuring Selznick's iconic illustrations.

Even though some of these books aren't available just yet, you can make sure you get a copy by pre-ordering now from your independent bookstore. And if you need more inspiration, visit the store. Your friendly, neighborhood bookseller is ready









and waiting to make sure you "fall" for a fabulous book. ♦

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THE LEGACY OF LOCH NAIRN. A Continuing Story

Carol Metzker

Virginia Smedley

N A "ONCE UPON A TIME" BEGINNING IN the early 1950s, Hank Smedley was at a gas station owned by a friend when an attractive young woman drove up in a classic Packard. In seconds he was captivated. For weeks he pestered Virginia Schmeelk for a date. For weeks she declined. Then one day he offered to take her to dinner and a show. She accepted.

Virginia bought a new blue suit appropriate for a lavish dinner and evening of theater at Wilmington's luxurious Hotel Du Pont. To her surprise, Hank treated her to a meal at Jimmy John's—the iconic West Chester hot dog stand—and they peered over the fence at a drive-in movie. He was so charming she couldn't be annoyed, she said.

Hank and Virginia married. They had two sons, Christopher and Samuel, who grew up to work with them. They also built a creative business partnership that lasted until Hank passed away in 2011 and created a legacy that still graces Chester County.

BUILDER, ARTIST, DIRECTOR

In 1970, with business partner D.C. Winter, Hank and Virginia bought the Red Fox Inn—a restaurant, hotel and land in Avondale. Over subsequent decades they turned pasture into a golf course—first nine holes, then 18—with restaurant and tavern. They turned an old wagon house into a charming family home. The couple transformed a farmhouse into an acclaimed restaurant for picture-perfect weddings, intimate celebrations and meals of culinary perfection.

Hank was a "can-do" owner of a demolition and construction business, a gregarious personality, a talent for trading one asset to acquire another, and an artist. "The earth was his canvas. The bulldozer was his paintbrush," Virginia said.

Virginia's thoughtful demeanor, innovative mind and uncanny ability to envision artful designs and creative uses for Hank's acquisitions—as well as a talent for directing her own projects—dovetailed perfectly with his abilities.

Long before it was big business to salvage architectural furnishings, fixtures and fittings from 18th-century barns and 19th-century buildings, the Smedleys stored reclaimed granite columns, barn beams, bricks, antique hardware and floorboards preserved in canvas in one of their fields. They referred to it as the "Incubator," where items waited until Hank retrieved them to realize one of Virginia's visions.

CRAFTING LOCH NAIRN

Another thing to know about Hank is that he loved golf. In the 1960s, he built the Radley Run

Golf Course in West Chester and, later, Jamaica's worldrenowned Cinnamon Hill Golf Course, among others.

To achieve his dream of 18 holes in Avondale, in 1979 he and Winter sold the Red Fox Inn to finance the purchase of additional land with a farmhouse. The Smedleys went to work and called the expanded venture the Loch Nairn Golf Club—named for Hank's love of Scotland and after the Scotsman who had previously owned the land.

As Hank, along with sons Christopher and Samuel, enlarged the golf course, Virginia's inventive mind took the farmhouse through a multi-stage metamorphosis. First the former home was a dorm for New Bolton Center's veterinary students. Then Virginia cooked up a new plan to serve golfers as they played on the growing,

challenging course.

After years of serving hundreds of meals daily at the Red Fox, she was ready for a smaller clientele and fewer late nights. The farmhouse, she decided, would be a good space for downsizing her work with a casual restaurant.

One night over Christmas holidays, fate stepped in. A heater caught fire and burned the farmhouse roof, rendering the house uninhabitable for the students. They relocated, and the Smedleys repaired the building for use as a pro shop and beer and hot dog stand.

It didn't take long, however, for Virginia to realize that the Farmhouse—now its official name—was too charming for quick food. Its many rooms and nooks were perfect for intimate fine dining. So every weekend evening she stashed golfers' clubs and gear in closets and transformed the Clayton Room with elegant tablecloths and candles. As Virginia prepared soups and salads, a French chef was hired to make entrees. By morning, all reverted to a golfer's haven.

THE GREATHOUSE

The Smedley family continued to improve Loch Nairn's property. With Howard Curtis's architectural input and Virginia's eye for unique design and furnishings, numerous craftsmen created amazing spaces.

From scratch Hank built and finished Loch Nairn's Greathouse with a Great Room, Tavern, pro shop and patio in the early 1980s.

The Greathouse's alluring archway entrance of reclaimed stone and brick and footpaths edged by gardens welcomed guests. Indoors was equally enticing with vaulted ceilings, natural lighting and creatively decorated spaces—each room with a distinct personality.

Within the Greathouse, the Great Room superbly accommodated large events or casual dinners for small families or friends at tables separated by antiques and area rugs. Open to the public-not solely to club members-the comfortable ambiance endeared visitors to the space as much as the delicious food.

The Tavern was home to golfers' and other company's rollicking good times. There was as much to see by looking above the large wooden bar as there was by looking around the room and outside.

Virginia's knack for finding fascinating objects in old barns, antique shops and Hank's Incubator resulted in uncommon upward views: an old porch swing, a canoe and an old wrought-iron three-wheeler suspended from the high ceiling.

When customers demanded more indoor space, the Smedleys expanded the Greathouse. They transformed the patio into the Round Room, incorporating post and beam construction, skylights and 180 degrees of windows. On a demolition job for Widener University years earlier, Hank discovered granite curbstones buried in the ground. Unwanted by the school, the stones went to the Incubator, then became the Round Room's window seats.

THE FARMHOUSE

With the arrival of the Greathouse, the Farmhouse became dedicated to fine dining known for fresh, locally sourced food decades before "farm-to-table" became popular. Virginia's magic touch decorated each unique Farmhouse space from the intimate dining rooms and the pub room with fireplace to the downstairs tasting room and spectacular wine cellar.

Coming from the Hotel Du Pont (ultimately, Virginia's 1950's image of a lavish meal came to her in spades!), Chef Ray Holback created award-winning crab cakes that won acclaim at the Philadelphia Food Show and put the Farmhouse on the world's culinary map. Still soughtafter at Loch Nairn today, the crab cakes paired perfectly with the family's favorite beach martini—a staple on the drink menu.

WELCOME TO THE TABLE

Together the Smedleys experienced adventures, hard work and good times. Love and laughter abounded.

Close friends with Andrew Wyeth, Rea Redifer and other Chester County artists-as well as chefs, doctors and local business owners-Hank was at the center of lively gatherings at the Chadds Ford Inn. His generous nature led to Andrew Wyeth's first art exhibit ... in Hank's construction warehouse. Another time Andrew exchanged a large charcoal sketch by N. C. Wyeth for a driveway constructed by Hank. Hank's inclusivity ensured that out-of-towners at the Inn were invited to the table for meals, drinks or epic rounds of Liar's Poker.

Hank's charm that won over Virginia endured. While constructing Jamaica's Cinnamon Hill Golf Course, Hank stayed in an unoccupied mansion on the property. Returning uphill to the house one day, a large man dressed in black greeted him. Hank said hello and explained he was building the golf course. When the man said he had just bought the home, Hank offered to remove his belongings. The man, whose name Hank didn't recognize, wouldn't hear of it and insisted he stay. Thus began Hank's friendship with the legendary singer Johnny Cash.

LOOKING AHEAD

Continuing a thread of inspiration and transformation, this year the Smedley family solidified their legacy for future generations of other Chester County families.

This past June, with the help of family friend, realtor and preservationist Mark Willcox, the Smedley family and New Garden Township came to an agreement for the sale of 105 acres of the Loch Nairn Golf Course to the Township.

While the well-loved restaurants will remain open to the public and stay in the capable hands of Virginia and family, after the 2022 golf season the course

> will become preserved land. Plans include a park, trails on the cart paths and open space. Families will be able to enjoy the extraordinary gifts of walking trails among hundreds of trees planted by the Smedley family, then head to a restaurant by the brick walkway bordered by flowers.

"I want people to be able to appreciate the architecture of the Greathouse and Round Room, to appreciate the buildings and the grounds," said Virginia. She looks ahead with future designs incubating in her mind. Loch Nairn awaits its next chapter of stories. ♦



Please visit dressage<mark>at</mark>devon.org

 \Box







Sept 28 - Oct 3, 2021

CDI & World Class Breed Show for Horses and Ponies

Top performance classes from 4th Level to Grand Prix Musical Freestyle

New in 2021!

Presentation of Sale Horses

Fabulous Shopping Great Food & Entertainment Ladies Hat Day • Parade of Breeds Kids Day on Sunday w/ Dressage Explorers

Sponsored in part by Cargill/ProElite Feeds • Dechert • Equijet KPP • Main Line Health • Trion Willis • Towers Watson





wall. With additional tickets, kids can try bungee jumping, the rock 'n' roller and, of course, pony rides.

Animal lovers can hang out with alpacas at the petting zoo, play with dogs at the Phoenix Animal Rescue's adoption meet-and-greet, or watch the Mounted Parade of Hounds featuring the Kimberton Hunt Club. Your furry family members can get in on the fun during the Costumed Pet Parade benefitting the Phoenix Animal Rescue.

When you've worked up an appetite, stop by the new food court on the Midway featuring Chester Springs Catering or head to the food trucks for classic country fair grub from Bucktown Grill and Saloon 151. Then wash it down with beer from Locust Lane Brewery's Beer Garden or wine from the Chaddsford Winery booth.

Just make sure to catch some of the equestrian action! The main events take place across three rings with riders of all ages competing in locally rated competition, plus events including Ladies Sidesaddle, Lead Line for Children and the Hunter and Pony Derbies. Be sure to catch the thrilling spectacle of archery on horseback from the United Liberty Horse Archers.

Come back Monday afternoon for the antique car show and the signature event—the Jumper Classic Mini-Prix with a grand prize of \$10,000.

What a great way to start the fall season!

IF YOU GO:

Sept. 4–6, 8 a.m. \$10/carload. 1325 Pottstown Pk., Glenmoore. LudwigsHorseShow.com.

DEVON FALL CLASSIC

Equestrian fans rejoice because the fall action at Devon is back! After a year's hiatus for fall events and a two-year postponement of May's Devon Horse Show, action returns to the Dixon Oval, September 15–19. (Read about Dressage at Devon, Sept. 28–Oct. 3, in this issue.)

The equestrian competition begins Thursday morning with an exciting all-jumper program. Watch riders ages 5 to adult (with varying levels of experience) soar over obstacles while competing for the fastest time.

The Fall Equestrian Season is Back!

ENJOY A MONTH FULL OF EQUESTRIAN ENTERTAINMENT AND PLENTY OF FAMILY FUN!

Madison Meinel

ALLOP INTO THE FALL SEASON AND CELebrate Chester County's rich equestrian traditions with four-action packed horse shows.

Start with family fun at Ludwig's Corner Horse Show, then check out the thrilling Devon Fall Classic, followed by the worldclass Plantation Field International Horse Trials and end with the inaugural Maryland 5 Star at Fair Hill. Plus you can catch the end of the summer polo season at the Brandywine Polo Club.

We've got all you need to know to make the most of this year's fall equestrian season, so mark your calendar for a month packed with equine entertainment.

LUDWIG'S CORNER HORSE SHOW

Kick-off the fun at the 78th annual Ludwig's Corner Horse Show. Yes, that's 78 years! Celebrate Labor Day Weekend (September 4–6) the Chester County way at Ludwig's Corner's 33-acre grounds, jam-packed with fun for the whole family. This tradition has been a fan favorite for decades with generations of families returning each year.

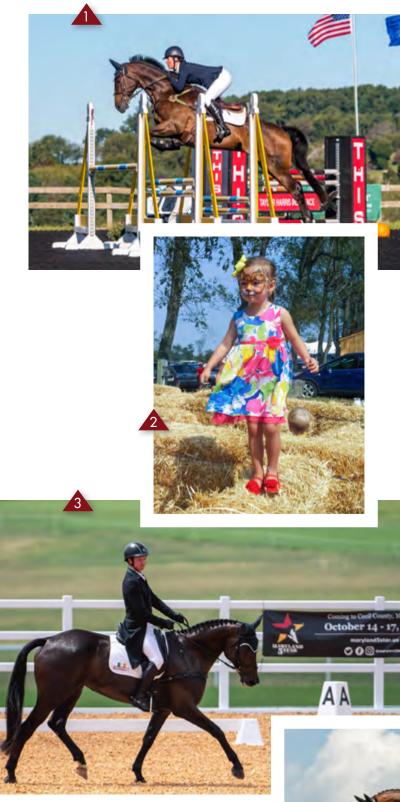
Head out on Saturday for Family Fun Day, with shopping at the Country Fair's Vendor Village and games and activities for the kiddos on the Midway. Purchase a daily wristband for unlimited access to inflatables, mechanical bull rides and the rock



 Childrens Lead Line at Ludwig's Corner is always a crowd-pleaser.

- 2. Plantation Field International
- 3. Devon Fall Classic is back!
- The carnival at Devon Fall Classic means family fun!
- 5. Plantation Field International attracts world-class riders.





Don't miss the Welcome Stake on Thursday night, the Speed Stake Friday night and the highly anticipated Devon Fall Classic Grand Prix on Saturday night, when riders compete for a \$25,000 prize. Other evening events include the Parade of the Radnor Hunt Hounds, the Show Jumping Hall of Fame and the Jumper Classic.

New this year, a Lead Line competition has Devon's youngest aspiring athletes participating in the action. Afterwards pony rides will be available for kids who want to try their hand at riding. Who knows, maybe this will spark an equestrian career!

There's plenty of fun to be had away from the Dixon Oval, too, like a full carnival midway with a Ferris wheel, Devon Dog Show, Devon After Hours (ticketed event with live music and cocktails), and an appearance by the Philadelphia Urban Riding Academy (made famous by Idris Elba and "Concrete Cowboy"). You can also go shopping at the Vendor's Village with pop-up boutiques, jewelers, tack shops, artisan craft stalls and art galleries.

Keep your energy up with tasty treats at the Country Fair from Carla's Pizzeria, Carlino's Market and Devon's JT Wilder BBQ, plus tastings and signature cocktails from Boardroom Spirits and Distillery.

In true Devon fashion, Sunday closes with a great plant sale after the last class of the show—the perfect souvenir after a weekend of fun!

IF YOU GO:

Sept. 15–19, 8 a.m.; \$3–\$10. 23 Dorset Rd., Devon. Devon-HorseShow.net/Fall-Classic.

PLANTATION FIELD INTERNATIONAL HORSE TRIALS

Appreciate the grace, excitement and thrills that define the sport of eventing at the Plantation Field International, September 16–19.

.....

International has show jumping.

2. Children's Corner

3. Maryland 5 Star's

test event earned

them their 5 star

accreditation.

4. Show jumping at Maryland 5 Star's

test event last

summer

at Plantation Field

1. Plantation Field



Plantation Field's 350-acres welcome serious equestrian fans to view competitive events testing both horses and riders in what's considered an equestrian triathlon. Competitions include dressage, cross country and stadium jumping, featuring some of the best riders in North America—from local favorites to seasoned Olympians and rising stars.

Get the full experience with weekend tailgating surrounded by the spectacular views of the rolling hills of southern Chester County. Secure your vantage point of the cross-country course as you toast with your favorite drink while horses and riders leap over, across and through seemingly-impossible obstacles.

Take a break from the competition and head to the Country Fair for live entertainment, delicious food and plenty of shopping. Vendor Village offers saddle and tack shops, jewelry, country clothing, antiques, artwork, sweets and more. Later, sit and listen to the music of husband-and-wife duo Max & Denise performing each night.

Younger fans can delight in pony rides, face painting and petting zoo from the Cheshire Pony Club or get some energy and silliness out at the magic and puppet show by The Amazing Spaghetti, a.k.a. Dan Freed. If anyone in the family is feeling adventurous, grab the thrill by the horns on the mechanical bull ride on Saturday and Sunday.

After a day of racing and playing, get a bite at the food spots from BBQ and grilled cheese to vegetarian and Indian food, there's something for everyone to dig into. Adults may want to sample boozy gelato or top the night off with a drink from Braeloch Brewery and Harvest Ridge Winery.

IF YOU GO:

Sept. 16–19; Check website for details. 347 Green Valley Rd., Unionville. PlantationField.com.

MARYLAND 5 STAR AT FAIR HILL

Round out your equestrian fun with the inaugural Maryland 5 Star at Fair Hill, October 14–17.

This event is one of only two 5 Star equestrian events in the United States and the seventh worldwide.

Head to the new Fair Hill Special Event Zone and experience four days of world-class competition at the highest level. Spectators will see elite athletes and horses competing at the new venue across three disciplines—dressage, cross country and show jumping—for a total of \$325,000 in prize money.

Tickets include venue admission and full access to the new crosscountry course, warm-up and practice arena for unbeatable views of the riders and horses.

Stroll the grounds for retail vendors, food and beverage offerings, and special events like the Maryland 5 Star beer, wine and spirit showcase. Ticket holders can spend Saturday afternoon sampling and purchasing craft beer, wine and spirits from a variety of Maryland and Delaware producers.

On Sunday, Maryland's Department of Agriculture teams up with Maryland 5 Star to present the Fresh Food Fest, featuring a farmers market filled with seasonal fruits, vegetables, dairy products, meats, seafood and more. Enjoy a beautiful fall morning sampling fresh products from Maryland's finest farmers, growers and makers, then head back to catch up on the equestrian action!

IF YOU GO:

Oct. 14–17; General Admission \$15–\$81. Children under 10 free with adult. 4600 Telegraph Rd., Elkton, MD. Maryland5Star.us.

BRANDYWINE POLO CLUB

Itching for even more equestrian fun? Head to the Brandywine Polo Club in Toughkenamon and catch the end of their summer season.

Located on 122 acres in the Brandywine Valley near Kennett Square, the Polo Club is the largest USPA club on the Eastern Circuit and is celebrating over 70 years of entertainment and tradition. Gather up friends and family, grab your most fashionable hat and enjoy the sport of kings as you tailgate by the field and join the divet stomping.

Matches are held on Friday evenings and Sunday afternoons through September 26th. Tickets are available on their website.

IF YOU GO:

Through Sept. 26; \$15–\$45. 232 Polo Rd., Toughkenamon. BrandywinePolo.com. ♦



Welcome to Dressage at Devon!



THIS WORLD-CLASS COMPETITION IS BACK, SEPTEMBER 28-OCTOBER 3

Ginny Simon

ES, DRESSAGE AT DEVON IS BACK FOR 2021! Like the rest of the world, the equestrian industry faced massive disruptions from the pandemic. Shows were cancelled and the fallout for vendors, sponsors, competitors and spectators was enormous.

But as the world is getting back to a new normal, so too is the equine world and its world-class competitions. Once again Dressage at Devon will be held at the Devon Horse Show grounds, as it has been for over 40 years, this year running from September 28 to October 3.

Open to the public all six days, the show features some of the world's top horses and riders. Plus, there's the Fall Festival to enjoy, with vendors whose products—from clothing to jewelry and art—appeal to equestrians and non-equestrians alike.

And don't forget to bring the family on Sunday, when top junior riders compete and younger children can join Dressage Explorers, featuring a Make n' Take stick horse competition in the Dixon Oval.

If you're not (yet) in the dressage world, and didn't learn enough during the brief Olympics coverage, here's a quick primer to help you understand and enjoy the Devon show.

WHAT IS DRESSAGE, ANYWAY?

Often known as horse ballet, dressage is an Olympic equestrian sport that requires training and experience for both horse and rider. At dressage shows, riders compete individually, performing prescribed tests or routines comprised of specific maneuvers.

As defined by the International Equestrian Federation, dressage is "the highest expression of horse training," where "horse and rider are expected to perform from memory a series of predetermined movements." At the upper levels, difficult movements like "piaffe" (a slow elevated trot without forward motion), "passage" (similar to a piaffe but with forward motion), and "pirouette" (like the ballet movement of a turn, with the horse rotating yet keeping its back hooves in place) are integral parts of the test.

MAYBE SOME HISTORY WILL HELP ...

This may seem surprising, but dressage actually dates back to classical Greek horsemanship. Ancient military trained their horses to perform movements intended to evade or attack the enemy while in battle. These specialized movements were developed to provide a strategic advantage in battle. The earliest work on training horses was written by Xenophon, a Greek military commander born around 430 BC.

Later, in the late 1600s, dressage reemerged at the court of Louis XIII of France and his son, 'Sun King' Louis XIV. These monarchs built the palaces of Versailles into world-renowned splendor, including the Ecole de Versailles, Europe's finest equestrian center.

According to the USDF (United States Dressage Federation) Guide to Dressage, for entertainment, "Louis XIV held quadrilles (choreographed rides featuring four horses and riders, still popular today), dressage extravaganzas know as carousels (hence the name of the modern merry-go-round), staged mock battles and other overthe-top equestrian amusements."

Over the centuries, these teachings formed the basis of dressage as the equestrian discipline we know today.

You'll find that a variety of breeds are trained in dressage, combining the athleticism of the horse and the rider to create breathtaking performances.

THE BREED SHOW

From the adorable Haflingers to the impressive Hanoverians, horses and ponies from breeders representing barns from around the country compete in the world's largest open breed show at Devon. Two of the largest breeders of dressage horses are local—keep an eye out for horses from Iron Spring Farm in Coatesville and Hilltop Farm in Colora, MD.

The term Open Breed Show (held Sept. 28–30) indicates that the show is open to all breeds and that breeds compete against each other. Also, at the breed show you'll see babies from mischievous three-month-olds (with their dam/mother) to four- and five-yearolds showing off their top-of-the-line breeding.

Individual Breed Classes are held on September 28, when horses of specific breeds compete against each other for the best in breed.

THE PERFORMANCE DIVISION (SEPT. 30-OCT. 3)

In general, dressage levels represent the dressage training progression developed for the purpose of competition. Starting with the Introductory Levels (which include basic gaits such as walk, trot and canter in specified patterns) and moving up through Grand Prix levels (the peak of performance), each has proscribed movements that get more difficult as the levels progress.

Dressage at Devon starts with the relatively high 4th performance level and culminates on Friday night with Grand Prix qualifiers. Top scorers enter the Dixon Oval again on Saturday night for the Grand Prix Special and Freestyle.

In between are increasingly difficult levels that represent years of training for both horse and rider. In dressage, perhaps more so than any other equestrian discipline, it's the partnership between horse and rider that can make a performance truly special.

Horses at the Grand Prix level signify the highest degree of dressage training in the world. Horses at this level are expected to execute













every movement with the utmost self-carriage, relaxation, elevation and suppleness.

So, while all days of Dressage at Devon are special, Saturday night is a must-see. The Grand Prix Freestyle is a favorite, in part because it features choreographed performances under the lights, ridden to music selected by the rider, often in conjunction with a professional freestyle choreographer. Get a preview by watching videos on YouTube showing this ballet on a horse (search dressage freestyle).

A WELL-DRESSED RIDER AND HORSE

Equestrian sports are well-known for being steeped in tradition. That's why, except for the now-required safety helmet, each rider's attire is basically the same as others and unchanged over the years (see photo).

That said, a little bit of bling is now accepted by most, but not all, judges.

For a show to be sanctioned by the United States Equestrian Federation and the United States Dressage Federation, the rules for attire are strict. For instance, almost no jewelry is allowed, but for earrings and a stock pin worn on a stock tie. (A stock tie, or stock, is a tie worn around the neck of equestrians dressed formally for a hunt or certain competitive events and is mandated attire for use in dressage.)

Light colored breeches, black tall riding boots, a shadbelly (short waistcoats in front with two long tails in the back) and gloves-all in specified standard colors (dark blue and black). And that's just the rider!

Similar and even more detailed regulations exist for the horse's tack-saddle, bridle and other accouterments. The rules are, in large part, for the safety and comfort of the horse.

Sufficed to say, the USEF Dressage Attire and Equipment is 24 pages long.

DRESSAGE EXPLORER & FAMILY FUN DAY (OCT. 3)

Dressage at Devon remembers the kids with lots of fun on Sunday, organized around a new-ish program, Dressage Explorers.

This special day started with one great idea-letting kids make their own stick horses, then ride them down the center line in the Dixon Oval. That first year of Explorers, a few adults and two pro riders joined the kids as they practiced their dressage movements-announced and judged by dressage professional.

This year kids of all ages are invited to make, decorate and ride their own stick horse, with supplies provided. Afterwards, Explorers can take their stick horse home with them.

Since that first year the Dressage Explorers program has grown every yearboth in terms of participants and activities.

For more kid-friendly fun, children can have a tea party with the Unicorn and the Princess, enjoy a selfie scavenger hunt (with prizes), have a meet-and-greet with the Silver Moon Vaulters (both equine and human).

Families can watch the future stars of dressage as younger riders compete in classes that show off their ability and creativity including the FEI Pony Freestyle,



the Children's Individual Test and the FEI Young Rider Freestyle.

canine friends. Explorers can meet the adoptable dogs from the All4Paws Rescue and participate in the Blessing of the Animals.

is at the front gate.

DRESSAGE AT DEVON

Steeped in history and tradition, the show is one of the premier equestrian events in the world, and it happens in our own backyard. Get a glimpse of future equestrian stars at the breed show, and enjoy the beauty and grace of equine performances. Even if you're not yet a dressage devotee, come to Dressage at Devon to enjoy the

Dressage at Devon

Plus, equestrians never forget their

Sign up information for these activities

great shopping, great food, kids fun on Sunday, and much more.

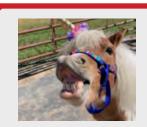
Vaulting

For more than 2,000 years, people have been performing equestrian vaulting or dance-like movements on or over the backs of moving horses. Some trace the origins of vaulting to the ancient Roman games, where acrobats demonstrated their skills on cantering horses. Others believe vaulting originated in ancient Crete where bull-leaping was prevalent.

Vaulters compete individually, in pairs (known as Pas De Deux), and as a team, having up to three vaulters on the horse at one time. Vaulting teaches balance, strength, coordination, and teamwork.

This year, Dressage at Devon will host the Silver Moon Vaulters from Suffolk, Virginia. Head coach, Cindy Rohrer and assistant coach Lucy Rohrer will be on the grounds Friday, Saturday and Sunday to talk about vaulting and to introduce their human and equine team members.

Mark your calendar for the vaulting exhibitions during the breaks on Friday, Saturday and Sunday.



If You Go: When: September 28 - October 3, 2021

Where: Devon Horse Show Grounds, 23 Dorset Rd., Devon

Highlights: Tuesday-Thursday features the world's largest open breed show.

Thursday–Sunday, see performance division featuring upper level dressage.

Sunday, Dressage Explorers for the kids.

Everyday, enjoy great boutique shopping and great food.

Tickets: Check website. Reserved seating, group sales info on the website

Information: DressageatDevon.org



IF YOU GO

Chester County Day House Tour celebrates the distinctive architecture of the Southwestern Quadrant of Chester County along with a walking tour in the Everhart Park area of West Chester Borough. This is a self-driving tour.

When: Saturday, October 2, 10 a.m. to 5 p.m.

The Hunt: Hosted by the Cheshire Hunt at Mr. Stewart's Foxhounds, 1549 Doe Run Road Coatesville.

Tour Tickets: \$50. Pre-purchased boxed lunches: Catherine's Restaurant, \$20 or Arianna's Gourmet Café, \$15.

Benefits: The Women's Auxiliary to Chester County Hospital's new pledge towards the advancement of Breast Health in Chester County.

Information: ChesterCountyDay.com

aybe it's especially fitting this year, as many of us slowly return to something like a normal life, to remember that Chester County Day has long been a celebration of continuity and endurance. The historic homes and gardens on the widely famous tour established in 1936 have been valued through the generations, and often the centuries, so much so that the tour has continued with only a handful of interruptions when extraordinary circumstances required them. Last year was one. But on October 2, 2021—as always, the first Saturday in October—the 80th Annual Chester County Day House Tour resumes.

Conservation of

This year the tour will not be virtual, like last year, but will have real doors opening to allow real visitors to explore some of the most remarkable properties in a county world-famous for its own special kind of beauty. Here's a preview of four properties on the tour.



Deborah's Rock Farm

PETER AND ROBIN LATTA SMILE WHEN THEY tell you Deborah's Rock Farm got its name from the legend of a lovelorn Native American maiden who threw herself despairingly off a cliff instead of choosing between a settler and a Native brave. The cliff part is real enough; the quarter-mile driveway winds along an outcropping that stands some 80 to 100 feet above the East Branch of the Brandywine.

The colonial-era roots are genuine as well. The Lattas say the land was first settled in 1724 following a William Penn land grant, and the center part of the house was built around 1765. The next section was added in 1823, and two stone wings were added to the home in the early 1930s.

Samuel Wagner Sr. bought the property in 1929 and commissioned R. Brognard Okie, an architect famed for his Colonial Revival homes, to renovate the stone farmhouse and design additions. Strictly speaking the design was inspired by Okie. At one point the Wagners suggested not covering the gutters, as Okie had specified, whereupon he declared his job done and said his bill would be in the mail. The Wagners got another architect to finish the work, with the gutters uncovered. Today the multiple sections of the elegant stone farmhouse extend along a hillside with sweeping views of the fields to the south.

The Lattas had roots here of their own. As a boy, Peter had permission to fish for bass in the pond there, and Robin babysat for the Wagners. When they found the farm was for sale, they were living in a farmhouse nearby but moved quickly to acquire it. The Wagners were glad, because they knew the Lattas would carry on their sense of stewardship.

The Lattas enlarged the kitchen and rebuilt the barn. Their overall goal is to maintain the property with the hope it stays in the family through future generations.

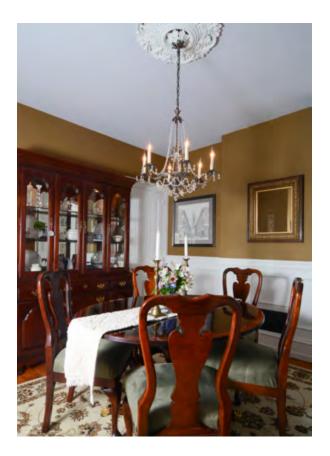
Anyone who comes up that long driveway on Chester County Day and looks out over the landscape can feel confident those views will remain unspoiled for a long, long time to come.



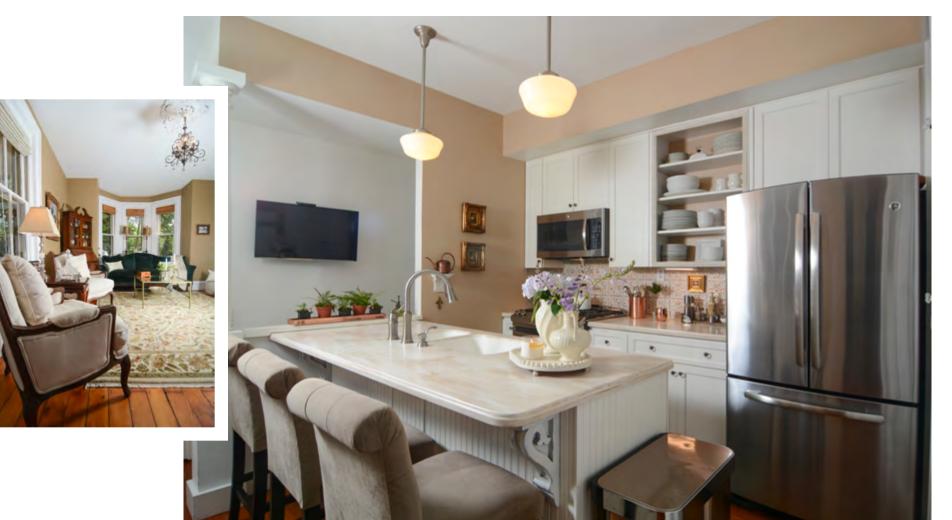












UKE AND KIM SCHNEIDER ARE AMONG THE MORE ENTHUSIASTIC attendees of the tour, having been on it from the time they were first dating and for decades since. Then in 2019 the Schneiders bought a house on Miner Street in The house is an immaculate example of the Victorian houses that make up a large part

West Chester that had been on the tour 20 years before, and this year it's making a return. of the architectural landscape in West Chester and Chester County. Kim had not anticipated living in a Victorian home, or a twin, for that matter, but the couple fell in love with the house and the garden, and that was that.

They say it was evidently well kept up by the previous owners after it was built in 1872, and there was little in the way of renovation they needed to do. New bookshelves in the living room were added, though, designed by their daughter Heather, who shared their own love for architecture enough to plan a career in it. The couple did the carpentry for it themselves. Other improvements: an expanded porch area in the back, upgraded fencing, and a new shed.

The yard, centered around a fountain, is the kind of charming and secluded garden you'd never see from the street. But that's what Chester County Day is all about.



The Schneider House

The Frens House

T WOULD BE NO SURPRISE IF DALE and Susan Frens, an architect and designer respectively, lived in a house that embodied all the visual interest historic home design is capable of. In fact, sure enough, they do.

The Frenses themselves knew they'd found their home when they saw it had a kind of rectilinear spiral staircase, a mass of angles and shapes out of an M.C. Escher print, with delicately complex woodwork finishing it off like icing on a cake.

But others might stop first to admire the exterior of this 1887 Queen Anne Revival gem from T. Roney Williamson, an architect known in the area for his Queen Anne buildings. The Frenses were no strangers to his work, having renovated the West Chester Public Library and having offices at the time in another Williamson building in the West Chester Borough.

Queen Anne architecture doesn't have much to do with the styles predominant during the reign of the monarch it's named for. It was a varied palette of mostly Renaissance stylistic elements that could be freely drawn on by architects to create whimsy, charm and intense visual interest. Just a few typical examples on this house include the three different wall surfaces and the half-timbered wall extension.

After buying the house in 2010, the Frenses extended the back and put in a modern kitchen and a perennial garden watered by a large underground water collection tank. The general goal was historic preservation in harmony with thoughtfully added modern elements where appropriate.

When you visit, note how the Frenses live sustainably in the present while giving continuity to the aesthetic treasures of the past.









OLLING PLAINS FARM ON WOLLASTON ROAD IN EAST Marlborough Township is one of those houses maintained as a kind of shrine to equestrian pursuits, with walls and shelves you imagine bare if there were no such things as horses or foxes. But it's also a tribute to continuity-of family life, of centuries-old art works, of a house changed and changed back, and of sweeping landscapes that look as they did in colonial days.

Cuyler Walker has lived there since 2008, but not for the first time-he grew up in the large fieldstone home originally built in the 1850s for a dairy farmer named Rakestraw. Walker's grandparents bought the home and the surrounding 250 acres, and his parents lived there since the late 1940s.

Rolling Plains Farm

The soaring arches in the foyer are among the visual pleasures, and the living room has large, striking portraits of people and horses. The woodwork, once painted, is now a natural finish, and the exterior fieldstone, once stuccoed over, is now open to view, and smaller, more like brickwork or masonry than the more typical large fieldstone walls. It gives the house a distinctive look not seen in most other parts of the county. One of the smaller rooms has walls covered with framed black-and-white photos of the family's history with riding, as lovingly preserved as the pristine vistas outside where new generations still practice the ancient art. \blacklozenge



A DIAMOND JUBILEE WALTER J. COOK JEWELER CELEBRATES ITS 75TH ANNIVERSARY

t's fitting that a legacy jewelry store should celebrate a diamond jubilee, marking 75 years of business serving the Main Line. Diamonds are, in fact, a key part of the business, and it's the intense sparkle from diamond jewelry that immediately catches your eye as you enter the Walter J. Cook Jeweler showroom in Paoli.

"We do have an extensive collection of diamonds and other precious gemstones," says Michael Cook, son of the founder, Walter, and owner of the company since 1995.

Are there special lights that account for the striking brightness and vibrant colors of the stones, we ask. "No, it's the quality," says Michael simply, remembering the lessons his father passed down.

We stopped in to learn more about this independently owned jewelry store's staying power when so many other luxury businesses have closed. So, how does this second-generation jeweler not just survive but thrive? "We're grateful for our loyal clientele and friends on the Main Line and surrounding area who have voted us the Best Jewelry Store on the Main Line so many times," says Michael.

The roots of the business date back to 1946, when Michael's father, Walter, returned from the war after serving in the Navy and opened a watch repair kiosk in a small local department store in Bryn Mawr. Walter had apprenticed as a watchmaker while in high school and used that skill to start a business to support his growing family. (Michael is the sixth and youngest child.)

The business grew, becoming a jewelry store and moved west to Paoli in 1954. The final move came in 1999, just across the street to the showroom's present location in the Chestnut Village Shoppes. Michael began working in the shop at a young age. "I grew up in the business, starting around age 12," he says. At one point, his father insisted he work elsewhere—to gain perspective and make certain this was the career he wanted to pursue. Returning to the family business in 1981, Michael and his wife, Louise, purchased the business in 1995.

With the economic downturn of 2008 still fresh in so many people's memory, businesses are now challenged with the effects of the pandemic. Michael shared the two main reasons he attributes to his long-term success—changing with the times and offering exemplary customer service.

"We've evolved with the times," he says. "We may be 75 years in business, but that doesn't make us old-fashioned. And we realize tastes are changing all the time. Our customers want more than statement gold pieces and pearls. That's why we have a wide selection of carefully curated jewelry."

To keep the jewelry selection fresh, Michael and his staff travel to trade shows a few times a year. "We attend these shows to source new and upcoming designers and to observe jewelry trends. I look for better quality, one-of-a-kind and limited-production pieces," says Michael.

Half of the jewelry cases reflect stunning pieces by contemporary designers. The jewelry ranges from the sensual and tactile modernism of Turkish designer Lika Behar to the colorful precious gemstones designed by SUNA Bros, a second-generation family of jewelers in New York. "You'll find 'Today's Treasures and Tomorrow's Heirlooms' wherever you look," says Michael.

A selection of giftware makes up a smaller, yet integral part of the business and includes baby and hostess gifts that appeal to all generations. "Not everything is sterling silver baby cups and picture frames now. These cheese trays, for example, are made of wood from a reclaimed French wine barrel," says Michael as he points out the warm color, texture and burnished Vineyard Logo.

When asked about customer experience, Michael says he serves three generations of customers, and some with the fourth generation in tow.

Every customer receives the special Michael Cook touch—with personal care and service. "It's my personal goal to greet everyone, to talk with them and thank them for their support. I've known so many for such a long time. While some customers may have moved from the area, many still return or call for special purchases," he says.

A second-generation customer came in while we visited, so we were able to observe Michael check in with her as she worked with his long-term staff, some with over 40 years' experience in the business.

To understand Michael's view of his business, he explained, only partly in jest, that he couldn't understand why Governor Wolf declared that jewelers were not essential businesses during the pandemic. To meet that challenge, Michael offered curbside service and private show-

ings for those with "jewelry emergencies."

When asked for examples of customer service above and beyond, Michael answered, "Every day!" Whether it's crafting a one-of-akind piece, making a special delivery at a rehearsal dinner, or dealing with pandemic limitations, he finds a way.

And he's finding a way to mark this 75th milestone year—but postponing the celebration until 2022. It will be the "75th and 1" celebration in spring 2022, with an anniversary sale, trunk show and more. Check the website and billboard at Routes 30 & 252 for details of more glittering things to come. •

Walter J. Cook Jeweler, 36 Chestnut Road, Paoli. 610-644-5347 — WalterJCookJeweler.com





2021 FSTFR

COUNTY LINES

Behind every great local business, there's a great story.

KEY FINANCIAL, INC. From ICU Nurse to Top Financial Advisor

Patti Brennan, CFP®

CHESTER

While she's now recognized as one of the top financial advisors in the U.S., Patti Brennan's path was unlike anyone else's. After graduating from Georgetown University with a degree in Nursing, Patti worked in oncology and as an ICU nurse before channeling her compassion for others to work as a financial planner. Her intellectual capacity is as boundless as her energy, and in 1990 Patti founded Key Financial, Inc. while also raising four children.

Like most startup businesses, it started small—just Patti and a part-time employee who worked from a converted laundry room off the Brennan kitchen. But, with a combination of interpersonal skills and keen attention, after more than 30 years the firm now manages almost \$2 billion, with a retention rate of 99%—the envy of the industry.

Patti's vision, her ability to solve problems and desire to serve each client is infectious and shared by every member of her team. Clients have security knowing this deep bench is unlike any others. Clients will be taken care of like family, for the rest of their lives ... and beyond. Stewardship is a term they don't take lightly.

Key Financial doesn't just manage money. Through a culture rooted in the tenets of wisdom, perspective and commitment, the Key Financial team provides each client with a personalized financial plan with multiple scenarios, what if's and stress tests. Their concierge service has resulted in a new standard for client experience and is being modeled by other firms throughout the U.S.

This culture paired with Patti's unique ability to communicate complex financial concepts in understandable terms has garnered recognition by *Forbes, The Financial Times* and *Barron's* as one of the Top Advisors in America year after year for over almost two decades.

It's this culture that Patti describes as the "secret sauce" to the firm's success. "This team of mine is not only the best in the industry, they're a select group of individuals dedicated to the clients we serve. Our work isn't about numbers. It's about people and their futures, and this is why we treat every client like they're the only client we have."



1045 Andrew Drive, Suite A West Chester; 610.429.9050; KeyFinancialInc.com



Disclosure:

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CHESTER COUNTY Stories

ADORN GOODS

Jennifer Steiner, owner

Adorn Goods is a modern general store with a curated mix of unique home accessories and gifts. Located along Route 52 in quaint Centreville, DE, Adorn Goods is a convenient tax-free shopping destination for Pennsylvania and Delaware.

It's a fun experience for all types of shoppers ... stay for a while or plan to come back to fully experience all Adorn Goods has to offer ... from gourmet foods and pantry items like local honey and jams, craft cocktail mixers, Blackberry Farm products, Lady Fingers of Raleigh, Claudios Speciality Foods and top table linen and glass lines like Le Jaquard Francais, William Yeoward, Zafferano Glass, Sabre Flatware and Farmhouse Pottery.

Stop to check out the new custom screen doors and Trowbridge Gallery Framed photographs and art.

Adorn Goods, 5712 Kennett Pike, Wilmington, DE. AdornGoods.com; 302.575.96.57

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tories

CHESTER

DORN

GOODS

MALVERN PREP

Rev. Donald F. Reilly, Head of School

This September, Rev. Donald F. Reilly, O.S.A., D.Min., will begin his fifth year and final academic year as the Head of School for Malvern Prep. During his tenure, Fr. Reilly has transformed the campus community in a multitude of ways-physically, academically and spiritually. Physically, the campus looks markedly different with the 2019 opening of the St. Augustine Center for Social Impact and the beautiful Quad in the heart of campus. He has also placed a focus on student-centered, project-based learning supported by an academy model of Faculty and Staff; addressed a need for diversity, inclusivity and equity; and kept young men safely engaged in the classroom, in their athletic pursuits and in their service to one another and the community during the pandemic. Fr. Reilly's dedication to the mission of Malvern Prep has preserved its place as an outstanding academic institution.

Malvern Preparatory School is an independent, Augustinian school for young men in grades 6 through 12. Since 1842, the School's tradition has been to prepare young men for college, for leadership and for life.

Malvern Preparatory School 418 S. Warren Avenue, Malvern MalvernPrep.org/LearnMore 484.595.1173





HAZLEY BUILDERS

A leader in innovation and quality of custom homes, renovations and additions, Hazley Builders has earned a trusted reputation over the past 20+ years in Chester County. It's their strong belief that a well-crafted home is not only a direct reflection of their clients' vision, but that it's also a foundation for a life well lived. Every project is completed with integrity and unparalleled craftsmanship. They are a multi-generation company that consults, collaborates and creates with their clients to turn their dreams into reality.

Building a home, adding on to your home or renovating living spaces can be a frustrating experience that potentially takes more time than planned and too often goes over budget. At Hazley Builders, compassion and care are demonstrated throughout the design and build process. They provide a personalized construction and development plan tailored to each client's project. This provides the homeowners with peace of mind that the project will be on time and on budget-all while exceeding the dreams and visions for each client's home.

Hazley Builders, 829 Lincoln Avenue., West Chester, HazleyBuilders.com; 610.696.6264

CHESTER WE NEVER GAVE UP ON GIVING

"During COVID-19 shutdowns, while some businesses cut costs by withdrawing support for outreach programs in our community, that was never a consideration for us," says Daniel J. Machon, Jr., President and CEO of Benchmark Federal Credit Union.

Serving Chester County for more than 80 years, Benchmark FCU supports more than 20 community events and organizations annually. Corporate sponsorships during the pandemic included the Chester County Single Mothers' Conference, Chester County Futures, Friends Association, WCU Athletics and more.

When the Benchmark Twilight Cycling Classic was cancelled due to the pandemic, Benchmark continued to support the Greater West Chester Chamber of

Benchmark Federal Credit Union Serving Chester County Exclusively BenchmarkFCU.org 610.429.1600



BENCHMARK FEDERAL CREDIT UNION

Commerce by covering business support programs and \$10,000 in membership dues for 38 Chester County businesses and nonprofits. In addition, more teachers and students enjoyed Benchmark's free, award-winning, virtual financial literacy curriculum in 2020-2021 than in the past 5 years combined. Benchmark FCU also offered up to \$1 million in interest-free loans for Chester County businesses.

"We're the only federal credit union to serve Chester County exclusively, so our members are incredibly loyal to us and the community organizations we serve," says Machon.

In recognition of Benchmark's commitment to the community, the Greater West Chester Chamber named Benchmark FCU the 2020 Business of the Year.



MALVERN BANK

Malvern Bank is a niche community bank devoted to equestrian lending and business services that provide financial solutions tailored to equestrians. Whether you're an amateur or professional competitor, trainer or simply a horse lover, Malvern Equestrian has the resources and expertise to help you follow your dreams.

Malvern Bank's Equestrian Team—uniquely consisting of equestrians who have performed at all levels—is the brainchild of CEO & President Tony Weagley, the proud owner of decorated American quarter horses. Hillary Dobbs is a former international Grand Prix rider who represented the U.S. in team competition, and Rachel Heist grew up competing on the Northeast hunter/jumper circuit and collegiate hunt seat team. This qualified team understands the equestrian industry and is passionate about facilitating your needs.

As a Malvern Bank Equestrian client, you have access to a variety of financial solutions designed to manage cash flow and increase interest earnings. The team will match you with the best options when buying a farm, financing your next prospect, or purchasing new equipment.

Malvern Bank proudly sponsors equestrian events including the Devon Horse Show, Brandywine Polo, Far Hills Race, Princeton Show Jumping, Silver Oak Jumper Tournament, and the Pennsylvania National Horse Show.

Malvern Bank 650 Lancaster Ave., Berwyn 610.251.9585 Learn more at MyMalvernBank.com

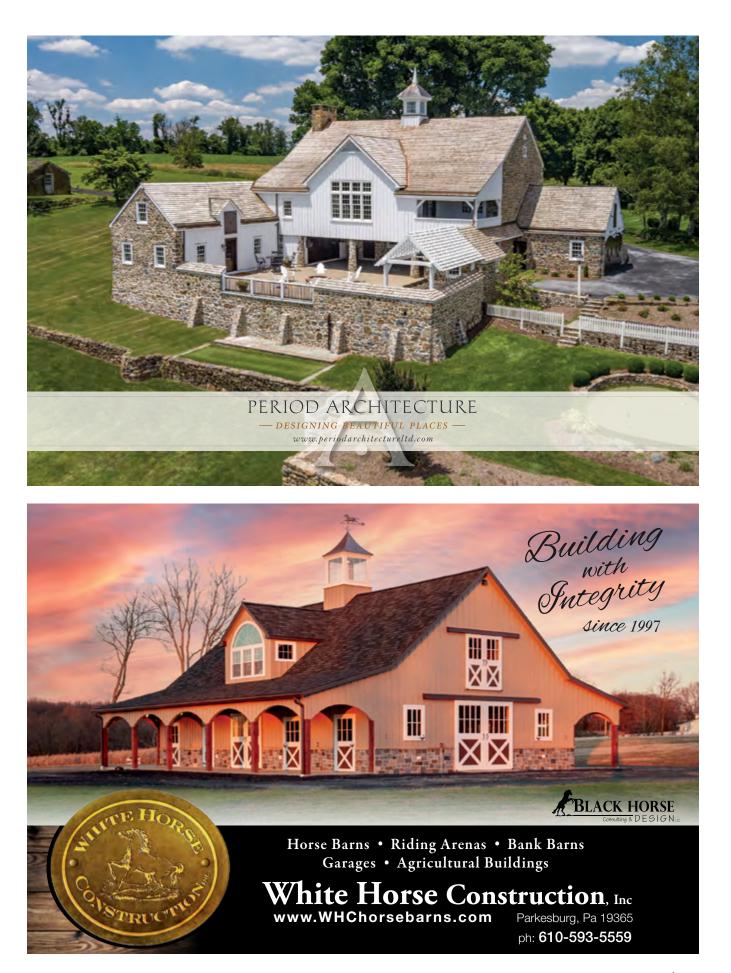




Hillary Dobbs, AVP, Private Client Officer, Florida



Rachel Heist, AVP, Personal Banker, Main Line



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Home of the Month





North Hill Farm

A PIECE OF PARADISE IN CHESTER SPRINGS Laurel Anderson

HIS IS A PLACE THAT NEEDS A FAMILY TO enjoy all it has to offer," says the owner as she takes in the view from the gate to the pool area. "Even though I'll miss throwing parties here, like our July 4th gathering, it's time."

The view is across the lush 64-acre Chester Springs property, dotted with a historic house, iconic stone barn, red-painted chicken coop/converted playhouse, charming springhouse and striking stone ruins of a bygone barn. And the focal point is the glimmering pool—with waterfall and Jacuzzi—encircled by tasteful hardscaping, stone walls and flowering hydrangeas, cone flowers, crepe myrtles and butterfly bushes attracting more than their share of flitting butterflies.

Purchased about 15 years ago to be a family gathering spot for children and grandchildren to enjoy, the property had previously been a dairy farm, as the huge barn attests. Plans were to raise llamas, alpacas and livestock, along with corn and other produce befitting life as a gentleman farmer. But life happens, and plans change.

Now North Hill Farm is ready for its next family to make it home.

A LITTLE HISTORY

As sometimes happens in this history-rich neighborhood of West Vincent Township, the 1797 stone manor house on North Hill Farm that Thomas Rooke built is just down Fellowship Road from his brother Robert Rooke's house, at the intersection of Horseshoe Trail. Both members of an old Chester County family, the brothers constructed solid 18th-century fieldstone homes that were later expanded over time to evolve into the stately Georgian houses you see now—classic structures gracing quiet roads throughout Chester County.

Robert's house, Mill Farm, was added to the National Register of Historic Places in 1973, while Thomas's house, part of the West Vincent Township Historic Atlas Project, wears its heritage more loosely as it became a family retreat.

THE MAIN HOUSE

Take in the property and its private, pastoral setting as you drive up the hill toward the cluster of structures, sheltered by the towering specimen copper beech tree on the north side of the manor home. Other old-growth trees include a massive ginkgo near the stone barn.

A still-visible datestone on the exterior marks the heritage of the original 1797 structure, expanded in 1837 and renovated in 2001.

The meticulously maintained main house includes five bedrooms, three full and one half bath, and two fireplaces (one with wood stove) on three floors above an unfinished basement. The



obvious good bones of the home are evident in the original hardwood floors, thick plaster walls, built-in cupboards and bookcases, as well as some original hardware and window panes.

Red metal standing-seam roofs on all the buildings, recently repointed stone on the barn, and fresh interior paint speak to the loving care of the property, inside and out.

Charm and character are what you'd expect in the original section of the home, where the living room, dining room and den are located (plus a second-floor bedroom with separate curved staircase).

The newer addition includes the spacious kitchen, ready for its new owners to design to their exact specifications. Views of the countryside and access to the pool through French doors are already there, along with sunny southern exposures.



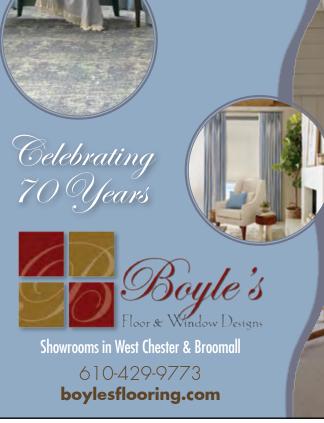
of room on the upper level for storage, or better yet, a gigantic party barn space, office, art studio, yoga retreat or home gym. Endless possibilities ...

A barn-red former chicken coop near the main house is now a two-level playhouse and hang-out space for kids or grandkids.

There's even a charming two-room stone springhouse, with chimney, which could be converted into a home office or other retreat. And the stone ruins on the hill above the pool are yet another inviting entertainment space.

"Although it will be hard to let go of North Hill Farm, we'll always have our memories of this special property. It's time for the next lucky family to make their own memories here," says the owner, in her farewell.

For more about this 64-acre private oasis (with 43 acres of open land) in Chester Springs, under PA Ag Land Preservation Easement (allowing for commercial equine activities and another residence), offered at \$3.5 million, contact Karen Nader at Brandywine Fine Properties Sotheby's International Realty. 484-888-5597; KNader@bfpsir.com.





Since 1932, Ball and Ball has set the standard for the finest reproduction and restoration of 18th Century through Victorian Era antique hardware and lighting. Meticulously crafted period house and furniture hardware, fireplace accessories, sconces, chandeliers, lanterns and candlesticks are all made on the premises in brass, tin, copper, pewter, hand-forged iron, and bronze.

This huge kitchen space—with the opportunity to expand into the adjacent sitting room-can easily be converted into a dream

kitchen with open-space great room. A convenient butler's pantry and laundry room are nearby. A comfortable primary suite-with sitting/dressing room and en suite bath-sits above the kitchen on the second floor. A south-

ern-facing picture window frames the pool view. Completing this floor are two more bedrooms and two full baths.

On the third floor are the fourth and fifth bedrooms.

CARRIAGE HOUSE, BARN, SPRINGHOUSE ...

An oversize carriage house now boasts a large, comfortable pool house with half-bath on the lower level, perfect for relaxing or entertaining. Also on the first level is a three-car garage.

Upstairs is a large one-bedroom guest suite/apartment with kitchen and living room. The cathedral ceilings and pool views make it a welcoming space.

For the equine enthusiast, the huge multi-level stone barn could be converted to a 12-stall equestrian complex. That leaves plenty

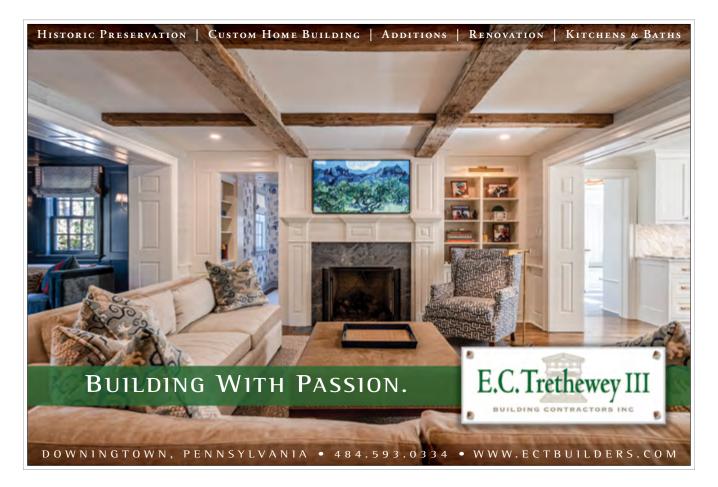




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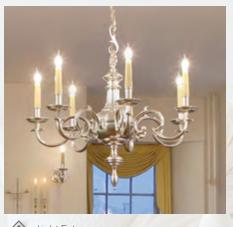


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From designer finds and handcrafted pieces, to statement furniture and delicate accents, there's a little something for everyone-if you know where to look. Here's a start.



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The Latest BUZZ at Rushton Farm





GET THE LOWDOWN ON LOCAL BEES & HONEY

By Monica McQuail, Willistown Conservation Trust

One sunny midsummer day in 2012 on Rushton Farm, the bees decided to swarm. Noah Guess, a certified apiarist—and the sustainable gardening manager teaching our group agro-ecology best practices that day—knew exactly what to do and quickly sprang into action. He smoothly and safely located the queen bee and removed the branch occupied by the swarm. This mesmerizing event lasted only a minute or two, before it was time to return to tending the row crops we were growing. Despite the brevity of Noah's feat, it made a lasting impression on all of us who were there.

HIS MEMORY WAS FONDLY RECOUNTED BY BENjamin Reynard, a former intern at Willistown Conservation Trust's Rushton Farm. Inspired by his experience with the bees, Ben made these vital pollinators the focus of his capstone project for the University of Pennsylvania's Master in Environmental Science Program. As he explains, "Thanks to the sustainable farming practices, focus on native plantings and abundant open space, we were able to identify 49 unique species of bees at Rushton Farm." Ben went on to found Pollinator Patch, a nonprofit dedicated to restoring backyard habitat with the bees in mind.

Like Ben, many of us in southeastern Pennsylvania have likely experienced the hypnotic quality bees elicit, whether you've scrolled through viral bee content that's taken over TikTok, read about bees perceiving time after scientists gave them jetlag, or perhaps picked up beekeeping as your pandemic hobby.

And it's easy to understand why we've "caught the bug"—or rather, insect. Bees are responsible for our food crops, they maintain biodiversity by pollinating wild plants, and they produce sweet, delicious honey.

HONEY'S MANY FLAVOR PROFILES

In addition to having an astonishing sense of smell that allows them to seek out pollen and nectar from their preferred flowers, bees are the only insects to produce food eaten by humans: honey. Unlike store-bought honey that consists of a blend of honeys and tastes uniform, local honey is akin to a fine wine, offering unique flavor profiles with each batch. The nuance in flavor is a result of the food sources that exist within two to three miles of a bee's hive, in addition to the temperature and weather of the season.

If, for example, there's an abundance of one particular crop within a hive's radius, the result is monofloral, or single crop, honey. Often, beekeepers will place their hives near target plants, such as blueberries or orange blossoms, to create pure, bold flavors. This honey is harvested immediately after the crop is finished blooming, to preserve the unique flavor associated with the target plants.

Meanwhile, polyfloral, or wildflower, honey is more common because it comes from a variety of nectar sources, such as a wildflower meadow. This makes for complex flavors and creates honey that's unique each year. Typically, this type of honey contains a wider range of enzymes, minerals and nutrients, such as B vitamins, vitamin C, potassium, calcium and iron. It's also credited with allergy relief from local pollens.

A TASTE OF CHESTER COUNTY HONEY

In the spring, local honey is milder in taste and lighter in color as a result of the bees collecting pollen from clover, black locust and dandelions. Come fall, the honey tastes bolder and turns darker in color thanks to pollen produced by goldenrod, rudbeckia and monarda. Tulip poplars are responsible for adding a reddish tint to the honey, and an abundance of locust nectar can help the honeybee produce 30 pounds of honey in just one week.

Recently local beekeepers have observed a new honey produced by their colonies in the fall: honeydew honey. According to the Philadelphia Beekeepers Guild, honey bees have been feeding on honeydew—the sugary substance excreted by the spotted lantern fly, not the melon—to create this type of honey commonly found in other

TWO HONEY RECIPES

HALLOUMI WITH HONEY & ALMONDS

8 oz. halloumi cheese, sliced ½" thick 1–2 tsp. olive oil (if needed) 2 Tb. local honey Flaky sea salt

Optional toppings: 2 Tb. almonds, pistachios or pumpkin seeds, toasted and finely chopped, or 1 Tb. sesame seeds, toasted

Heat a well-seasoned cast iron or nonstick skillet over medium-high heat.

Place a few slices of the cheese in the pan and sear on one side until golden brown, about 3–5 minutes. Turn over the slices and repeat on the other side.

Remove the slices and place on a small platter. Repeat until all the slices have been browned.

Drizzle the cheese with the honey and sprinkle with your choice of nuts or seeds and flaky salt. Best served warm, but also good at room temp. Use hands, toothpicks or small forks to eat.

BEE'S KNEES

2 oz. gin

 $^{3\!\!4}$ oz. lemon juice, freshly squeezed $^{1\!\!/_2}$ oz. honey syrup, made with your favorite local honey

Garnish: lemon twist

Make a thick honey syrup by heating on a stovetop 2 parts honey to 1 part water. Consider adding rosemary, thyme or mint for more flavor.

Add the gin, lemon juice and honey syrup into a shaker with ice. Shake until well chilled.

Strain into a chilled cocktail glass.

Garnish with a lemon twist.

Optional: Replace gin with sparkling water for a delicious mocktail.





parts of the world. It's dark in color with an earthy, smoky flavor that isn't quite as sweet.

The honeydew honey's unique taste is most likely a result of the lanternfly's preferred food source: tree of heaven. Apiarists believe that the spotted lanternfly honeydew serves as an excellent food source for the bees as they prepare to overwinter.

THE FUTURE OF THE BEES

Of course, the best way to produce quality honey is to ensure its makers survive. Sadly, annual surveys indicate that honey bees are continuing to die at alarmingly high rates. Back at Rushton Farm, Director of Community Farm Program Fred de Long is preparing to facilitate a second bee population study with the assistance of another student.

Fred recommends avoiding use of pesticides and herbicides, which are the biggest threat to bee colonies. Additionally, Rushton Farm Field Manager and apiarist Noah Guess suggests removing row covers at optimal times to allow pollinators access to the plants, and to maintain mulching between rows of crops or in your garden so bees and other important pollinators can safely overwinter.

Currently the honey bees are busy gathering pollen and nectar from late blooms and apple orchards to prepare their colonies for the upcoming winter season, which, sadly, many will not survive. When the mighty survivors do ultimately emerge from their colonies next spring, they'll begin pollinating early crops like almonds, apples and cherries.

And soon enough, you can begin your honey-tasting journey, perhaps with a greater appreciation for the busy bees that make it all possible.

Willistown Conservation Trust supports the unique combination of land conservation, sustainable farming, bird conservation, habitat restoration and watershed protection, in addition to providing educational programming and outreach events at the Rushton Conservation Center. Visit WCTrust.org for more information.

Thornbury Farm CSA



Historical Farm. Local fresh produce & farm market. Community events & tours. Everything in One Place to Create Your Dream Day! All couples are invited to

beautiful and historic Thornbury Farm. Enjoy every aspect of creating your dream wedding. Come for a tour and see the history.



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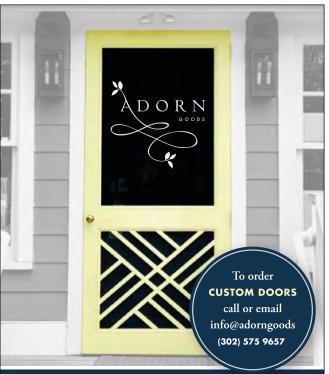
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light Easy Drinking

SOMETHING NEW TO SIP DURING THESE TRANSITION MONTHS

Jessica Roberts



HEN YOU WALK INTO YOUR LOCAL WINE SHOP. what's your buying plan? Do you look at bottles all neatly V lined up and choose a few, with the intention of drinking them right away?

Or do you think about finding gems now and aging them in your cellar? Many reds from places such as Bordeaux, Napa and Tuscany need a little extra time in the bottle before you can fully enjoy them. If those are your preferences, you likely buy now to savor later.

Although some people prefer to age their wine, the majority of wine purchased in the United States is opened and consumed within just a few days. Just a few days! This quick-drinking trend has become increasingly popular in the last ten years as many people want to enjoy their wine soon after buying it.

AGING, TANNINS AND YOUNG REDS

The main difference between a young wine and an old wine is the amount of time and the type of vessel it has been aged in before being placed on the shelf.

A lot happens during the aging process. For example, grapes with high amounts of tannin, such as cabernet sauvignon or nebbiolo, tend to soften when they go through several years of aging. Yet most of the desirable antioxidants found in wine are there because of the tannins. Unaged or lightly aged red wines retain these qualities that people tend to seek out, making them a desirable category of wine to enjoy.

Light reds are also sought out as a nice transitional wine to sip as the warm months turn into cooler months. These versatile wines are often described as vibrant, fresh and fruity and can be enjoyed either slightly chilled (50 F-60 F) or at room temperature.

Drink these wines with light to medium food. Meats such as chicken, turkey or ham, as well as a variety of vegetables or heartier salads complement young red wines. They can also be enjoyed on their own, mixed in a wine cocktail or in sangria.

SOME RECOMMENDATIONS

So many enjoyable young red wine options are available, it's hard to know where to start! A few notable grapes at the top of your list should include pinot noir (New Zealand or France), unaged tempranillo (Spain) and cabernet franc (France or New York).

If you're ready for something more adventurous, check out zweigelt (Austria), gamay (France), país (Chile) or dolcetto (Italy).

Gamay is commonly grown in the Beaujolais region of France and is one of the lightest reds out there. Many people are familiar with the very popular Beaujolais Nouveau, which is fermented for just a few weeks before being released for sale on the third Thursday in November. We'll revisit this wine closer to Thanksgiving.

For now, let's look at several other wonderful gamay wines that come out of that region. The 2019 Domaine Dupeuble Beaujolais Rouge is full of bright, fresh berry notes and a silky-smooth finish. This wine is just \$17.99 with a 90-point rating from James Suckling-a fantastic find.

País is a personal favorite, so I was excited to see one of these wines included in Pennsylvania's Chairman's Selection Program.

The 2019 Morandé Pionero País Reservo from the Maule Valley region of Chile has notes of juicy raspberries and light spices. This wine is very affordable at \$8.99, so be sure to pick up a few bottles while it's here. Give it a slight chill and enjoy with light foods or on its own.

Rioja, Spain is known for its incredible tempranillo. This grape can be expressed in many ways, depending on age. Look for the words "unaged" or "joven" when searching for a younger styled tempranillo.

The 1808 Valcavada Tempranillo Rioja from 2019 has only six months of aging, giving it a dark cherry note while still holding onto its bright and fruity character. Enjoy this wine on its own or with pizza for \$15.99.

Austria is a growing wine section in many stores and for good reason. Zweigelt is a popular red from this country that also fits the bill for lighter reds.

ported by KERMIT LYNCH 2019 Beaujolais aine Dapeable Pire et Fils Departo 15/18

The 2019 Pfaffl Vom Haus Zweigelt priced at \$14.99, is a little beefier but can still be enjoyed right away. It has a bit of spice alongside a dark Bing cherry note. This wine was only aged six months, mostly in stainless steel, to conserve the true flavor

of this grape. These are just a few options out of thousands. Speak with your local wine specialist to further explore new bottles you can bring to the table. These wines are ready for your glass so be sure to take them with you to your local BYOB restaurant, family event

or special evening. As always, please drink responsibly and enjoy! ♦

Jessica Roberts has worked with Fine Wine Ċ Good Spirits for six years, taking the position of Wine Specialist a year and a half ago. What began as a hobby soon blos-

somed into a satisfying career. Jessica works at the Premium Collection store in Phoenixville. Stop by for one of her tastings or just to ask a question. Learn more at FWGS.com.



PIONERO RESERVA MAULE VALLEY - WINE OF CH

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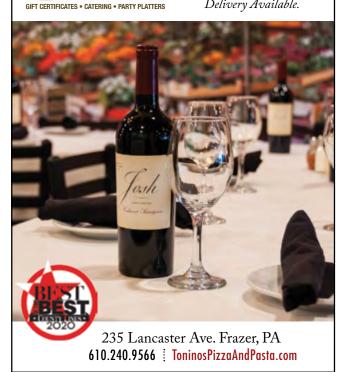
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Food News A few of our favorite things to share this month about local food and drink

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Local Eats. Sample some of the Brandywine Valley's delights with Taste Local Eats. Kennett Square duo Sandi Fiss and Ann



Vaughan (owner of Taste Kennett Food Tours) started these gift boxes to introduce the community to amazing local businesses and products. Order the LOVE Local box with goodies like Whiskey Hollow maple syrup, Hood's BBQ sauce and Blake's Mother's cookies. Plus each order raises money for the Brandywine Valley YMCA. Eat good food and do good deeds! \$34.99-\$99.99 for boxes, including shipping. TasteLocalEats.com.

> Andiario's New Act. The evolving restaurant scene may be a blessing in disguise for Andiario in West Chester. This dining destination has narrowed its menu to one prix fixe dinner each night, while still celebrating Pennsylvania's bounty. The menu changes every weekend offering the freshest seasonal ingredients available. Whet your appetite with thoughts of previous dishes like ricotta cappellacci with trumpet mushrooms or duck breast with buttered cabbage. Reservations are available mid-month for the following month. \$75/person. 106 W. Gay St., West Chester. Andiario.com.

Restaurant Renovation. The Fox Barn at Twenty9

is refreshed and ready for diners after its \$1.3-million transformation. The makeover kept some of the spot's original charm while modernizing the space with features like pillowed seating under pergolas, a trendy garage door and an Instagramable flower wall. Enjoy sunset views on their 2,000-square-foot deck as you savor smoked chicken quesadillas, hickory smoked pulled pork or fried grouper. 16 Great Valley Pkwy, Malvern. FoxBarnAtTwenty9.com.



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What's New? Devon has a new taste of Italy with Pizzeria Vetri's latest location, in the previous Amis Trattoria space. Dig into authentic, Neapolitan wood-fired pizzas like Margherita, fennel sausage or classic pepperoni. Also try Tsaocaa West Chester on High Street, a bubble teashop specializing in novelty drinks that pair the sweetness of tea with chewy tapioca balls. Flavors include cocoa, matcha, brown sugar and strawberry. 138 W. Lancaster Ave., Malvern. PizzeriaVetri.com. 18 N. High St., West Chester. TsaocaaTea.com.



Pito Party. Time to throw a pita party because Dizengoff hummus and pita are now available at Artisan Exchange in West Chester! Based in Philadelphia, Dizengoff (from the Zahav team) serves authentic, freshly made hummus topped with rotating seasonal garnishes, including

hot-spiced lamb with pine nuts or avocado with harissa. Enjoy the best of the best without driving into the city by pre-ordering their pints and pitas. Just be quick, they sell out fast! 208 Carter Dr., Ste. 13B, West Chester. ArtisanExchange.com



Brandywine Table

Beyond the Bella

OPENING OUR MINDS AND KITCHENS TO THE EXCITING WORLD OF EXOTIC MUSHROOMS

Alyssa Thayer

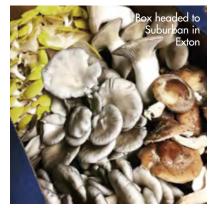
HILE MANY OF US DROP A PINT OR TWO OF baby bellas into our grocery basket each week, it takes a more adventurous cook to grab a meaty hunk of hen of the woods or a shaggy mass of lion's mane mushrooms.

Southeastern PA has long been regarded as a mushroom mecca, producing about half of all mushrooms consumed in the U.S. annually. The vast majority of this volume is made up of mainstream varieties, which benefit from longer staying power and a steady demand. Complementing this behemoth of a mushroom industry is a smaller artisan community of growers and foragers who are bringing unique and delicate varieties of fungi to our local markets.

One such grower is Norman Fetter, owner of Woodland Jewel Mushrooms in Spring City, PA. Norman found his way into this business through genuine curiosity. Growing up in the woods of Chester County, he was fascinated by the way mushrooms appeared, seemingly overnight. "You can almost watch them grow," he says with wonder.

When Norman became a vegetarian in his teen years, his interest intensified. It wasn't until he finally moved out of the city that he was finally able to scale his hobby into a full-time way of life.

He knew he could never compete with the large-scale manufactures of Kennett Square, so he set his sights on the specialty market, and



the specialty market, and never looked back. Today, Woodland Jewel grows all kinds of gourmet mushrooms including golden/silver oyster, shiitake, lion's mane, royal trumpets and pioppini, and sells them fresh at farmers markets, food co-ops and wholesale to restaurants. He also sells medicinal



extracts and grow-your-own kits online. The kits are a fun kitchen science project that many embraced during the pandemic. "When restaurant demand was down, the kits actually kept us afloat," he says.

Chefs have always coveted exotic mushrooms, citing their unparalleled umami/woodsy flavor and unique texture, but lately Norman says he's seen a dramatic increase in demand from home cooks as well. "Tve definitely seen more interest among the general public," he says.

He laughs remembering a time over the summer when he sold out of lion's mane every week at market because a well-known TikTok influencer, Tabitha Brown, shared her crabless cake recipe with the world.

Even as home chefs begin to embrace and seek out these interesting ingredients, Norman still acknowledges that seeing something that more resembles a sea monster than a vegetable on a table

can be intimidating. He encourages folks to keep an open mind and palate and start simply.

"If you are trying a new mushroom, just bring it home and saute it with butter or olive oil. That way you can really taste the flavor and see what you're working with."

We've gathered a list of tips and recipes to help dispel the mystique of mushrooms and guide you towards an exciting new culinary adventure. Now let's get cookin'.



Grow-Your-Own kits. Photo o Kaitlyn Ver Haar's at-home harves

Recipes

People underestimate mushrooms as they do tofu—as blank slates to add flavor to. But these exotic and wild mushrooms have unique, savory flavors unto themselves that pair fabulously with sweet and salty Asian sauces, savory French flavors and the creamy, floral notes of fresh cheese.

Savory Mushroom Nut Loaf

This autumnal favorite has some of our favorite meatloaf qualities sans the meat. The roasted mushrooms and nuts create a nice flavor and texture that pair well with roasted root veggies and other seasonal sides.



¹/₂ lb. mixed mushrooms (we used oyster, shiitake and cremini) 1 tsp. salt 2 Tb. olive oil, divided ¹/₂ C. walnuts, chopped ¹/₂ C. cashews, chopped 1 large onion, diced 3 garlic cloves, chopped $\frac{1}{2}$ tsp. pepper 2 C. carrot, finely diced (about 3 large carrots) 2 stalks celery, diced (about 1 cup) 2 tsp. fresh sage, chopped finely 2 tsp. fresh thyme, leaves only, chopped finely 2 tsp. fresh rosemary, minced ¹/₂ C. Parmesan cheese, shredded 1 Tb. Diion mustard $\frac{1}{3}$ C. rolled oats 1 Tb. tomato paste 2 tsp. Worcestershire sauce (more for glaze) 4 eggs Glaze: ¹/₄ C. ketchup 2 Tb. maple syrup

2 tsp. Worcestershire sauce

Preheat the oven to 450° F.

Chop mushrooms and tops with 1 tablespoon of olive oil and a pinch of salt. Add to a large oven-safe pan(s) making sure not to crowd them. Roast for 10–15 minutes. Pour out any extra liquid,

Mushroom Tips:

Tips, tricks and FAQs to help you navigate the fabulous frontier of fungi.

Tasting Makers — While exotic mushrooms are generally known for their savory, umami taste, different varieties run the flavor gamut. Here are a few of note: shiitake and hen of the woods tend to be very woodsy, oyster mushrooms tend to have a very light and mild flavor, and lion's mane has subtle briny seafood-like flavor (making it the perfect candidate for a vegan crab cake).

How About Health? — Although Norman always suggests folks do their own research, he also notes that shiitakes have been an approved cancer-fighting supplement in Japan for decades. Preliminary research has pointed to oysters having cholesterol-lowering properties and lion's mane supporting brain health.

Learning Lingo — Wild, exotic and gourmet are used to describe similar varieties. While wild traditionally means foraged rather than cultivated, it's often used to talk about a medley of exotic varieties. Norman says the mushroom industry came up with the category of "exotic" to denote anything other than white, crimini or portobello, (which are actually the same at different maturities).

How Much? — Often exotic mushrooms are sold by the pound and since they're light and cook down tremendously, it's hard to know how much to grab. Norman says most people using them at home buy them in $\frac{1}{4}$ or $\frac{1}{2}$ lb. quantities. That's enough to add into a dish for 2–4 servings. You'd need more if mushrooms are going to be your main dish.

Waste Not, Wash Not — Although it may be tempting to rinse before use, water adds moisture. Besides buttons, all varieties are grown on sawdust, without the use of manure or compost. Norman suggests using a stiff-bristled brush to get visible dirt off, and for shiitake, you can just snap off the stem. Others say a damp paper towel is OK too as long as the mushrooms are dry before cooking.

Storage — Anything from the fungi family is happiest in the refrigerator. Norman warns against anything air-tight, like plastic wrap or sealed containers, which cause them to go bad more quickly. A good ol' paper bag in the fridge is the best way to go.

Staying Power — Exotic mushrooms tend to be more perishable than their counterparts (with the exception of shitakes), but it depends on how recently they were harvested. If you get them from a grocer, they may have been at a distributor on the shelf. At farmers markets and small co-ops, they may be just a day or two after harvest. If fresh, they can last up to 2 weeks in the fridge.

Tackling Texture — One of the most commonly cited concerns is texture. Mushrooms' high water content makes them rubbery when cooked. To avoid this, Norman recommends sauteing (without crowding the pan) and roasting at high temperatures.

Dry Heat — If texture and chewiness are a big concern, Norman says you can start with a dry hot pan, adding fat only after the mushrooms have already begun to dry out.

Dried Goods — If you can't find fresh mushrooms, dried are also a great way to go. Because they've been dehydrated, they offer a concentrated flavor that can be rehydrated or ground up to season soups and sauces. and roast for an additional 10 minutes (about 25 minutes total or until well browned and reduced in size).

When there are 10 minutes remaining, dump nuts into an ovensafe baking dish and add to oven (top shelf so they don't burn). Once cooking is done, remove both mushrooms and nuts from oven. Turn oven temp down to 375° F.

While the mushrooms are roasting, saute onion and garlic in 1 tablespoon of olive oil and remaining salt and pepper until fragrant, (5 minutes). Add carrots for another 8 minutes (or until beginning to soften). Add celery and herbs. Saute for 2–3 minutes more.

Carefully pull mushrooms from oven when finished and transfer them to the saute pan. Mix well and turn off heat.

In a food processor, pulse cooled nuts until they are a uniform breadcrumb texture. Add to a large bowl.

Pulse mushroom and vegetable mixture in the food processor until it forms a thick dough-like consistency. Transfer to bowl with nuts. Add remaining ingredients and mix well.

Prepare loaf pan by lining bottom and sides with parchment, leaving an overhang on the sides to help pull out the loaf, once cooked. Oil or butter the ends to ensure the mixture does not stick. Pour mixture into the loaf pan and gently slide spatula over top to smooth and flatten into the pan.

Whisk together glaze ingredients and spoon glaze over top, spreading evenly. Cook uncovered for 45 minutes at 350° F. Check at 30 minutes, and rotate if needed.

Allow the loaf to cool for 5–10 minutes before pulling it out. Slice into ½-inch slices and serve alongside roasted root vegetables or mashed potatoes. For winter months or holiday feasts, hold the glaze (brush top with oil to keep from drying out), and serve alongside your favorite gravy and cranberry sauce.

Serves 8.

Wild Mushroom Ricotta Crostini

Adapted from Food and Wine. An easy but elevated appetizer that pairs the woodsy richness of the mushrooms with the creamy freshness of the ricotta. You can also change it up by doing a fresh chevre instead of ricotta or a sour dough instead of the baguette.



1 baguette

1 Tb. butter

2 Tb. extra virgin olive oil, divided 1/2 lb. exotic mushrooms (combination of shiitake and oyster recommended)

2 large cloves garlic, minced

1 shallot, thinly sliced

2 tsp. tarragon, finely chopped (fresh preferred, but dried is OK)

1 tsp. thyme, leaves moved from stem, finely chopped

- 2 Tb. dry white wine
- 2 Tb. lemon juice
- $\frac{1}{2}$ tsp. lemon zest
- Salt and pepper to taste
- 1 C. whole milk ricotta cheese

Slice baguette into ½-inch rounds. Brush with olive oil and place either on a hot grill pan or on a cookie sheet under a hot broiler (1 minutes each side or until desired crispiness is achieved).

Warm butter and 1 tablespoon olive oil in a large saucepan over medium heat. Remove stems if using shiitake and chop into ¼-inch slices. Add mushrooms to warm saute pan. Depending on your pan size, you may have to cook in batches to avoid crowding. Let mushrooms brown and soften (approximately 8 minutes).

Add garlic, shallots, herbs and the additional tablespoon of olive oil and saute until soft and fragrant (another 5–7 minutes). Deglaze with wine and 1 tablespoon lemon juice. Let the alcohol simmer out and flavors meld together for an additional 2–3 minutes. Finish with a generous pinch of salt and pepper.

Prepare ricotta by mixing with the last tablespoon lemon juice, lemon zest and a pinch of ground black pepper in a small bowl.

Assemble crostini by spreading on a layer of ricotta and topping with a spoonful of the mushroom mixture.

Serves 6, appetizer portions.

Roasted Wild Mushroom Pasta

Adapted from Half-Baked Harvest. There's something luxurious and rich about this dish, which doubles down on all the best that savory has to offer—mushrooms, aromatics, herbs and cheese. Pairs perfectly with an early fall evening and a glass of light red wine.



³/₄ lb. long pasta (fettuccine or linguine work well)
2 Tb. extra virgin olive oil
1 lb. mixed wild mushrooms, thinly chopped (about 2.5–3 C.)
¹/₄ tsp. salt
¹/₄ tsp. pepper
3 Tb. butter
3 cloves garlic, minced
1 C. fresh basil, chopped
1 Tb. fresh thyme, minced
8–10 fresh sage leaves, finely chopped
¹/₄ tsp. ground dried sage
¹/₂ C. dry white wine
2 Tb. fresh lemon juice
¹/₄ C. Manchego cheese, shaved
¹/₄ C. Parmesan cheese, grated

Boil salted water and prepare pasta according to directions.

While pasta is cooking, heat olive oil in a large thick-bottom pan. Add chopped mushrooms and a generous pinch of salt and pepper. Stir to combine, then leave over medium-high heat to brown and release liquids for 8 minutes (minimal if any stirring).

Note: Mushrooms should not be crowded. If you have more than one layer, cook in batches.

Add butter, garlic, $\frac{1}{2}$ the basil, thyme, both types of sage and saute until garlic is fragrant and soft (2 minutes).

Deglaze with wine and lemon juice. Simmer for 3–5 minutes. Take off heat. Add pasta into the mix along with Manchego cheese, half the Parmesan and the rest of basil. Toss to combine.

Divide into shallow bowls and top with remaining Parmesan and some fresh ground black pepper.

Serves 4.

Miso Mushroom Shrimp Soup

This Asian-inspired soup is light and satisfying all at the same time. You can choose to keep it simple or hearty it up with rice noodles and tofu.



2 Tb. coconut oil (plus 1 Tb. extra, if dry)

1 tsp. dark sesame oil

 $\frac{1}{4}$ lb. or 6 oz. shiitake mushrooms, thinly sliced

3 Tb. fresh garlic, grated

2 cloves garlic, finely minced

1 Tb. mirin or rice wine

1 Tb. coconut aminos (soy-free seasoning)

3 C. vegetable or mushroom broth

2 C. water

2 Tb. miso paste (red or white will work)

3 C. baby bok choy (or other dark leafy green), chopped

1 lb. shrimp, cleaned and peeled

1/4 C. green onion, thinly sliced

3 Tb. lime juice

1/4 C. cilantro, finely chopped

Optional: 1 tsp. tamari or soy sauce

Optional add-ins:

For extra protein – cubed tofu

For a little heat - red chili flakes or chili oil

For added starch - rice noodles

For presentation - a sprinkle of black and white sesame seeds

In a large Dutch oven, heat oils over medium-high heat. Add chopped mushrooms, mix once to coat oil and then leave to brown for 5 minutes. Add ginger and garlic and saute for an additional 3 minutes (if too dry, add an additional tablespoon of coconut oil).

Deglaze with mirin and coconut aminos. Then add broth and water. Bring to a high simmer. Ladle ½ cup of broth into a small bowl, add miso paste and whisk to dissolve. Once dissolved, pour mixture back into larger broth pot.

Add greens, shrimp and green onion to simmering broth and cook for 3 minutes or until shrimp are pink and cooked through (time depends on shrimp size).

Take off heat. Add lime juice and cilantro. Taste broth to determine if you need additional salt (tamari/soy sauce) or acid (additional lime juice), or if too salty mellow it out with additional water.

Note: It's important to taste before adding since it's easy for all these ingredients to become too salty, especially if you're using a full sodium broth.

Serve hot and enjoy!

Serves 4–6, depending on if it's a side or entree portion. ♦

Alyssa Thayer found her love of food at an early age, frolicking around her mother's organic farm and eating her weight in berries and snap peas each summer. She is a self-proclaimed urban farm girl, whose mission is to bring inspired ideas to life, passionate people together, and good food to every table.



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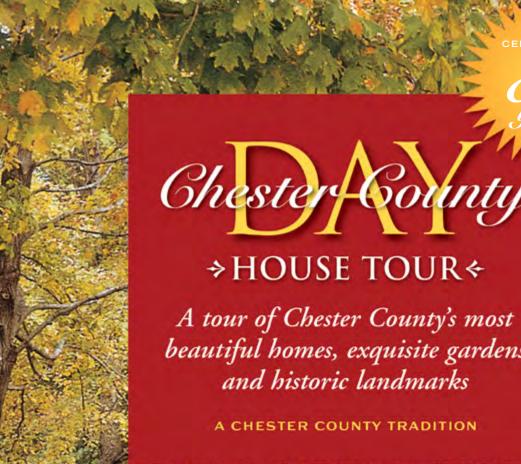
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