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Life in the Brandywine Valley

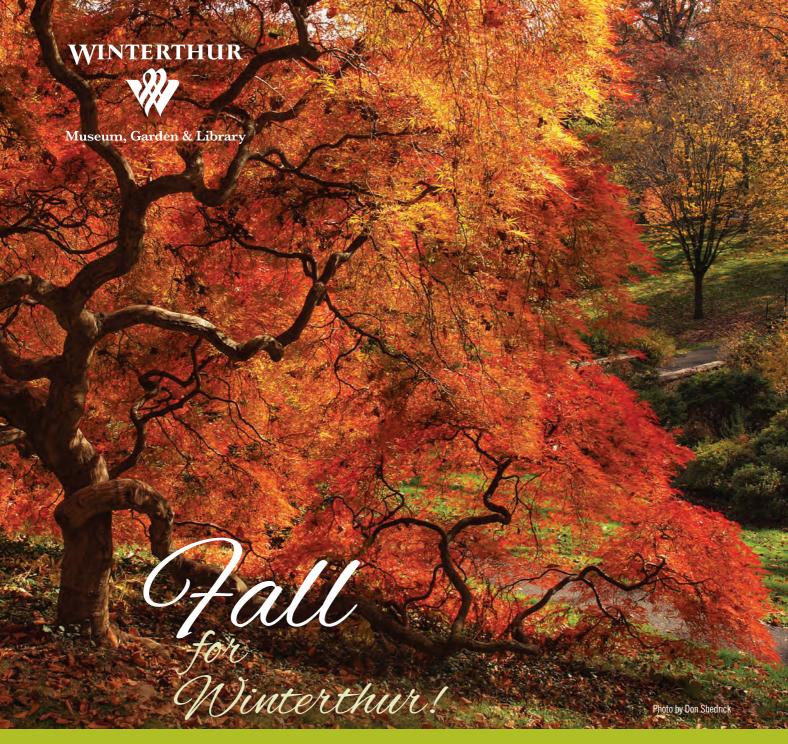
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John Flynn





The Green Room Gets a Makeover Dina du Pont Does Her Part Goober's Diner Debuts (Finally)



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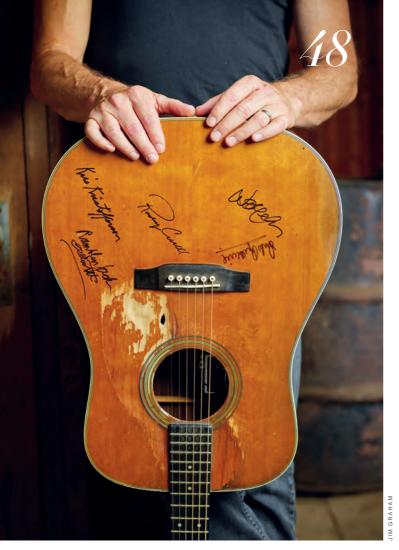




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SUBSCRIBER SERVICES

Subscriptions: \$12 a year. Subscription queries: The Hunt, P.O. Box 460835, Escondido, CA 92046 or contact customerservice@todaymediainc.com

Single copies and back issues are \$3.99 plus \$2 postage, with bulk rates available. Mail your request and payment to the Circulation Department at The Hunt, P.O. Box 460835, Escondido, CA 92046 or contact customerservice@todaymediainc.com

The Hunt, Fall 2020, Volume 19, Number 3 (ISSN: 1540-9694; USPS 14170) is published quarterly by Today Media, a Martinelli Holdings LLC, 3301 Lancaster Pike, Suite 5C, Wilmington, DE 19805. Periodicals postage paid at Wilmington, DE and additional mailing offices. ATTENTION POSTMASTER: Send address changes to The Hunt, P.O. Box 460835, Escondido, CA 92046. Address changes should be accompanied by a mailing label from a recent issue.



UNION STREET

PAINTINGS BY FRANCES ROOSEVELT



Plugging Away

ately, the one constant at *The Hunt* has been change. Since former editor
Merrill Witty's departure this past winter, we've moved forward with a subtle evolution of the magazine's design and content. You've probably noticed some of these changes in the spring and summer issues. For those who may have missed a few, here's an inventory:

Starting at the front of the book, we've combined the Home and Garden sections and tightened up Shop to one visually appealing page. You'll also notice new sections from time to time, with names like Memorandum (timely news) and Tribute (for recently deceased Brandywine Valley icons). Celebrations is our new expanded section devoted to weddings and other events.

You'll also see a greater emphasis on the award-winning photography of Jim Graham, who is now a contributing editor at *The Hunt*. This has been especially evident in the features, where we're devoting even more space to his gorgeous imagery.

This month, Graham captures the down-home essence of folk do-gooder John Flynn. And his food photography and artful treatment of the Goober's Diner feature are particularly impressive.

Two of this month's features were written by Roger Morris, a longtime constant at *The Hunt*. In the back of the magazine, Morris has some additional opportunities to shine with the Food & Drink and Vintage (formerly Antiques) sections. We also predict that Traveler will soon awake from its COVID-induced slumber. With Witty as section editor, expect a slew of exotic destinations.

COVID-19 has taken its toll on more than our travel section. The pandemic hasn't been kind to the publishing industry, forcing *The Hunt* and other magazines to make cuts in order to stay viable. We recently said goodbye to Lisa Dukart, our executive editor, whose impact on *The Hunt* will endure in numerous ways. Dukart was the driving force behind the changes to our Shop and Celebrations sections,



and she also served as the magazine's digital editor. She will be missed.

On a more upbeat note, the magazine's back page—once Tie the Knot—is now something we call Parting Shot. It's basically the opportunity for our ace photographer to leave a lasting impression with readers. We know he's up to the task.

Have a fantastic fall.

Hobart Rulal

Hobart Rowland Editor-in-Chief



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Masked Beauty

Dina du Pont puts her artistic skills to work in the wake of the pandemic.

n a trip to Key West, Fla., Dina du Pont happened upon an old set of watercolors. Intrigued, she grabbed a brush. "I just started depicting what was around me," says the Greenville, Del., artist.

Seems Du Pont had a natural talent for it. When her first child was born, she would set aside her palette for 17 years. Lately, though, she's been creating striking watercolor, acrylic and ink paintings that range from fashion illustrations to landscapes to local equestrian events. Familiar landmarks like Greenville Country Club and Brandywine Valley churches, homes and gardens have also made their way into her work.

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After du Pont transitioned to face masks, she quickly found a market for her fashionable coverings, which were initially intended for friends and family.

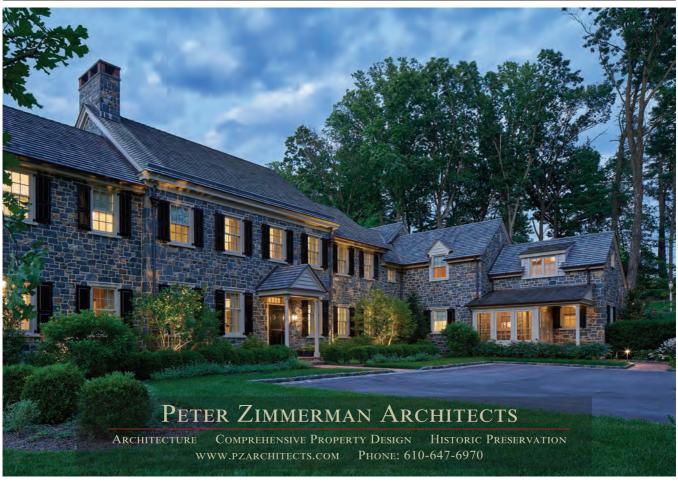
Born in Brittany, France, du Pont also has a penchant for depicting Parisian streets and shops. "It just puts me in a zone," she says of painting. "It's almost like meditating."

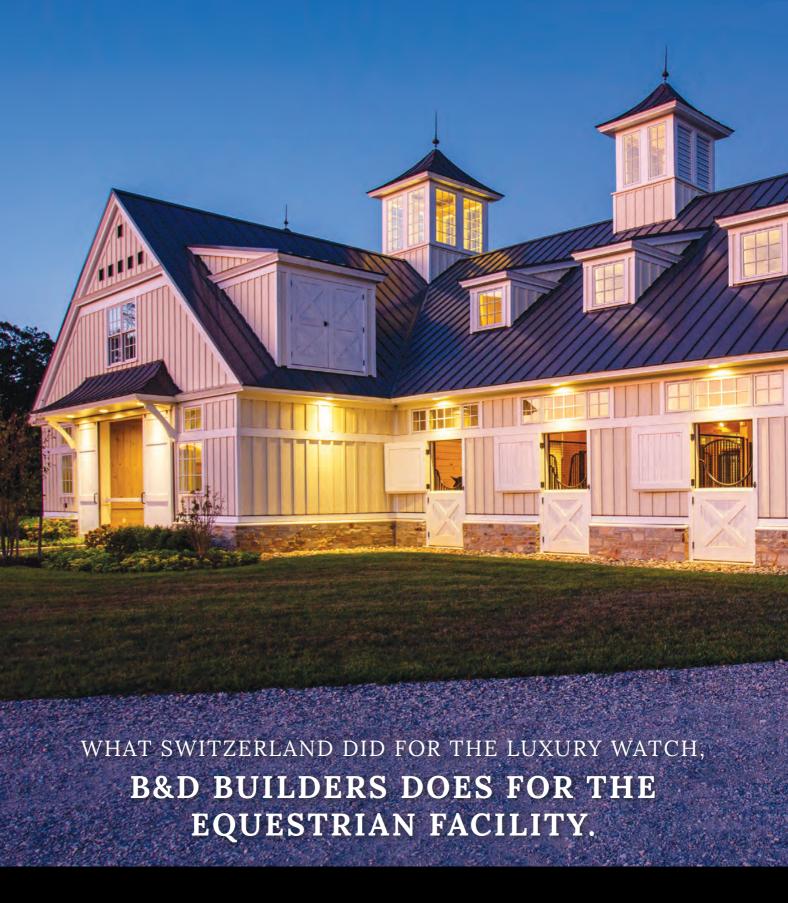
Learning how to hand sew lace from her mother, du Pont began introduced scrunchies to her repertoire. "I love hair accessories," she says. "I don't know why—it's a French thing, I think. In French markets, you always have little boutiques, and it's all bows."

So when the COVID-19 pandemic hit in March, she transitioned to face masks. Du Pont quickly found a market for her fashionable coverings, which were initially intended for friends and family. Since launching her line in April, she's sold roughly

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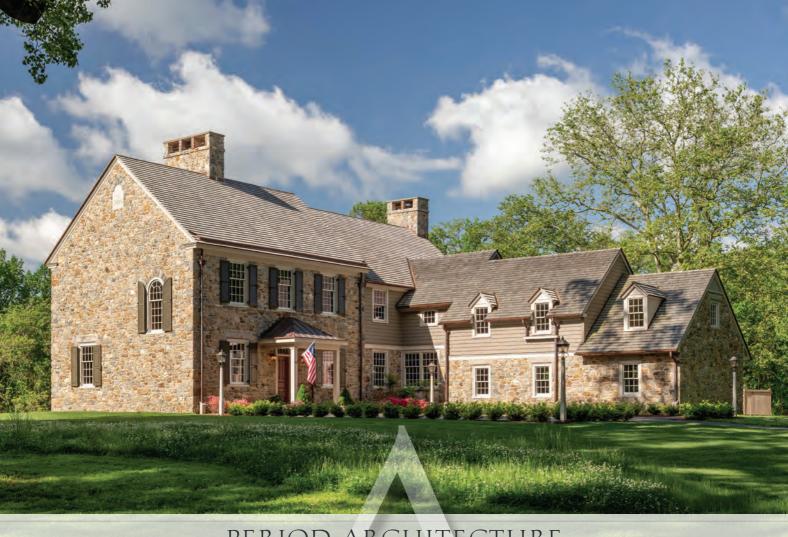








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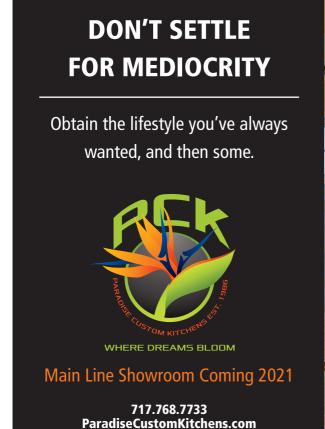


Created under the Poule label (inspired by a nickname from her parents), the lightweight masks are mostly made from William Morris and Liberty fabrics.

1,000 masks through her online Etsy shop. Each is handmade in Delaware and features pretty and whimsical patterns akin to her painting style. Pastel and neon flowers, animal prints, and camouflage are among the offerings.

Created under the Poule label (inspired by a nickname from her parents), the lightweight masks are mostly made from William Morris and Liberty fabrics. Sourcing some vintage material, she's also created custom masks for area residents, including one with a foxhunting scene. They're available in three sizes (including one for children) and start at \$10 each.

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5. Handmade in Delaware and scented with saffron, cedar and patchouli, the Fireside Whiskey candle evokes memories of bonfires. Starts at \$16. Available at Moderncity + Main. 6. Elegant and soft, this Skyline throw pillow will ease the transition to indoor living. \$61. Available at Studio 882, 101 Applied Bank Blvd., Glen Mills, Pa., (610) 314, 8820, www.studio-882.com.

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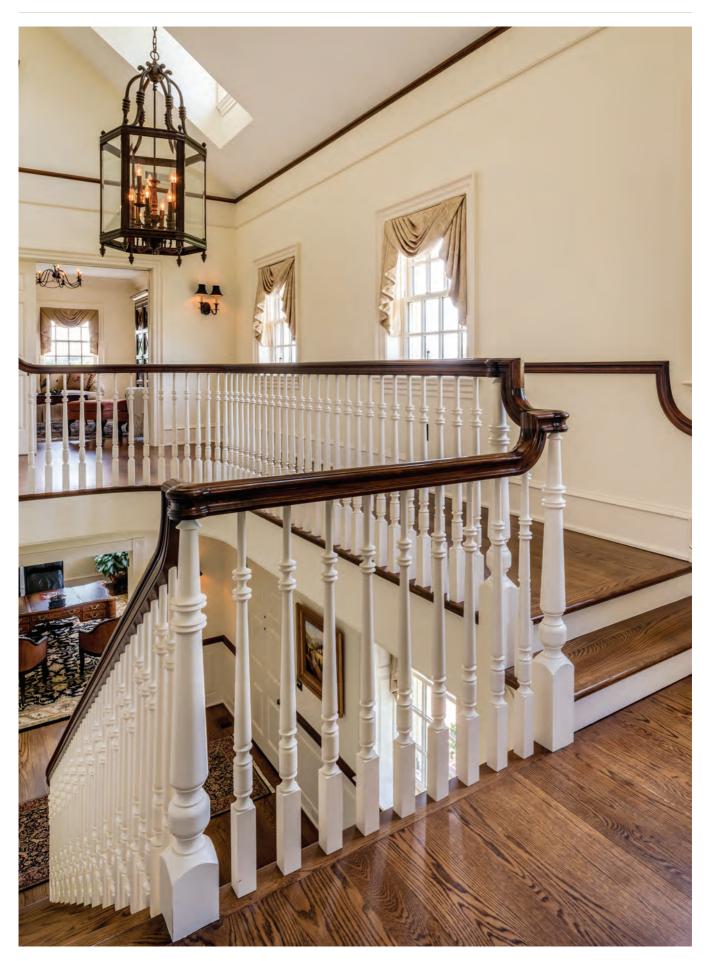
To strike a harmonious balance, the couple turned to Period Architecture's Joseph Mackin Jr. Together, they conceived a design that looks as though it might have stood when George Washington's troops fought at the Battle of Brandywine. The exterior of their 5,000-square-foot Chadds Ford, Pa., home is the perfect complement to five acres of woodlands and meadows, while the inside features a modern open floor plan. "We really wanted to have quiet and privacy," says Nancy. "We were looking for something that would look like it fit this area and had been here for a long time."

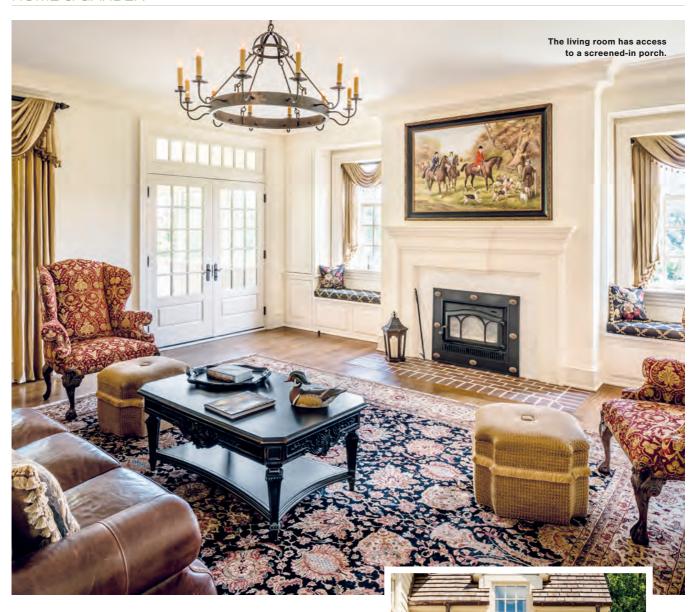
The couple decided on a Georgian-style farmhouse with the end-wall chimneys and coined stone corners indicative of the late 18th century. Mackin sourced Pennsylvania fieldstone, which was carefully placed by a stonemason. The couple also opted for a cedar shake roof.











Joseph Mackin Jr. designed the home to look as if it had "grown over time," with the garage appearing to be a later addition.

"It's a very warm, classic look," says Mackin.

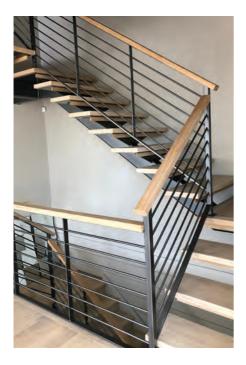
Unlike farmhouses more typical of the time, "there's a degree of formality in the design," says Mackin. "We have a very classical cornice with dental molding, and that would be a sign that this was a more successful landowner or person in the day."

To add to the authenticity, Mackin designed the home to look as if it had "grown over time." As such, the garage appears to be a later addition, in keeping with how homes would've expanded over 200 years ago.

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New World Necessities

For all its Old World charm, the Michener's home is very much in keeping with 21st-century sensibilities. The third-floor boasts a row of dormers that bring in plenty of natural light. The space can be used as bedroom suite or an office.

Outfitted as a home gym, the finished basement could also serve as a bedroom suite, thanks to its full bath and fireplace. "[The house is] very open on the interior, which people are surprised to find when they walk in," says Mackin. "Typically, older homes are very compartmentalized."

Once fans of lavish dinner parties, Nancy and David now favor a more intimate setting. "It was important for us to have a good flow," says Nancy.

The kitchen and living room feel like one large open area, demarcated by a pillared bench. "We wanted to create spaces that had their own identity and, at the same time, felt like one continuous space," Mackin says.

In the kitchen, the formal dining table is most often used for entertaining and family gatherings. A large granite-topped center island provides additional seating. "We wanted a very open and beautiful kitchen," says Nancy. "It's the hub of the house."

A spacious walk-in pantry with a sliding door and window houses the oven, warming tray and continued on page 24







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HOME & GARDEN

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The refrigerator and freezer are enclosed in cabinetry and fitted with panel doors. "It was important for us to find a way to symmetrically place those," says Nancy.

A granite-topped work counter sits between the fridge and freezer, providing balance. Beam detailing on the ceiling makes the kitchen "feel more comfortable and intimate," says Mackin.

A screened-in porch overlooks the

sweeping vistas of woodlands and meadows. Mackin created paneling on the bottom so passersby can't see in but those on the porch can see out. Nancy and David dine and entertain there in the warm months. "Joe really thought out the placement so it has great views from all sides," says Nancy.

All in all, the Michener home is a true blend of past and present. "We're enjoying a lot of the features that would be typical of the Georgian style, while incorporating [elements] that wouldn't have existed in that period," says Nancy. **TH**











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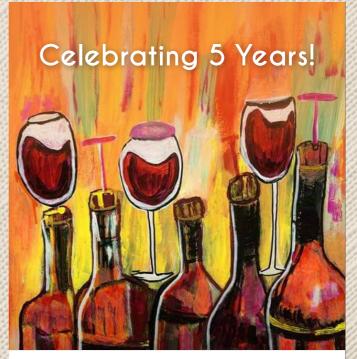


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Technology Wins

A Landenberg, Pa., couple makes the most of an online introduction.

By Lisa Dukart Photographs by Creative Image

s far as online dating goes, it was a fairly standard first encounter. Coming across Jessica Talbot's profile,

John Phelps reached out. The two struck up a digital conversation that quickly morphed into texting. Tied up with holiday plans, they finally found time to meet just before 2015 faded into a new year, grabbing drinks in downtown Kennett Square. "I definitely thought something was different about him on the first day," says Jessica.

Happily dating for two years, they began the search for a vintage engagement ring, finally landing the perfect 1920s-era piece in Lambertville, N.J. "I knew that was the right ring," John says.





Still, the couple left without it. At dinner nearby, Jessica stepped away from the table, and John called the jeweler. On Oct. 27, 2018, the two went to breakfast with a neighbor at Hank's Place in Chadds Ford, Pa., followed by a supposedly off-the-cuff trip to Longwood Gardens. In the conservatory, John got down on one knee, ring in hand, while his neighbor took photos.

Jessica and John celebrated that night with dinner at Antica in Chadds Ford. "We've had some really special moments there," says John.

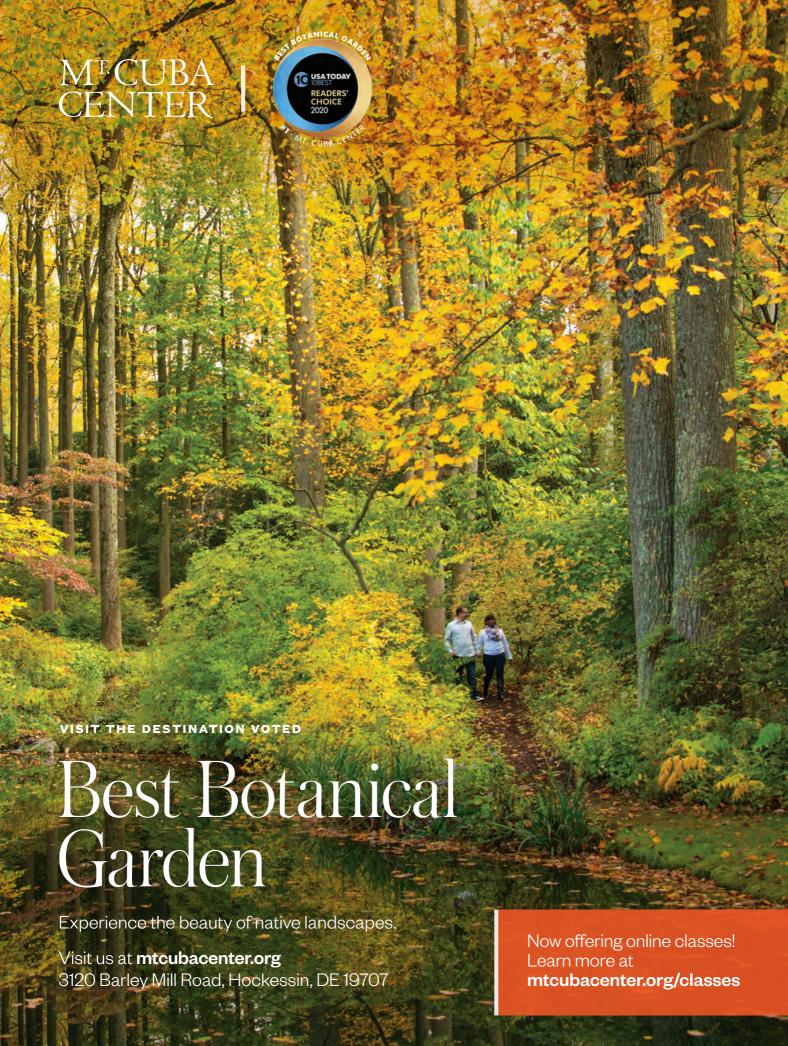
A little over a year later, on Nov. 9, 2019, the couple joined family and friends at St. Patrick Church in Kennett Square. "I knew I wanted a traditional Catholic wedding," says Jessica, who started attending the church when she moved to the borough and was later joined by John.

Siblings, nieces, nephews and other family members played a big part in the ceremony. Jessica wore her late mother's veil to keep her memory close. Following the nuptials, guests gathered at the Farmhouse in Wilmington, which the couple chose for its cozy atmosphere. John's two sons served as his best men, toasting their father at the reception.

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The two went to breakfast at Hank's Place in Chadds Ford, Pa., followed by a supposedly off-the-cuff trip to Longwood Gardens. In the conservatory, John got down on one knee, ring in hand.





Details

Wedding date: Nov. 9, 2019

Rehearsal dinner: Harvest Ridge Winery, harvestridgewinery.com

Ceremony: St. Patrick Church, www.stpatrickkennettsquare.org

Reception: The Farmhouse, www.thefarmhousede.com

Number of guests: 125

Officiant: Father Rogers

Bridal gown: Stella York, Claire's Fashions, www.clairesfashions.net

Bridesmaids' dresses:

Azazie, www.azazie.com

Groom's tuxedo: Joseph Abboud, Men's Warehouse, www.menswearhouse.com

Hair: All About Me, aamhairsalon.com

Makeup: JS Beauty, jackiescullybeauty.com

Florist: Belak Flowers, www.belak-flowers.com

Cake: Desserts by Dana, dessertsbydana.com

First dance: Eve St. Jones' cover of Dusty Springfield's "I Only Want to Be With You"

Videographer:

Valley Creek Productions, www.valleycreekproductions.com

Photographer: Creative Image, creativeimageweddings.com

DJ: Must Be the Music, www.mustbethemusicdjs.com

Honeymoon: Grenada

Careers: John is an environmental scientist; Jessica is a school counselor



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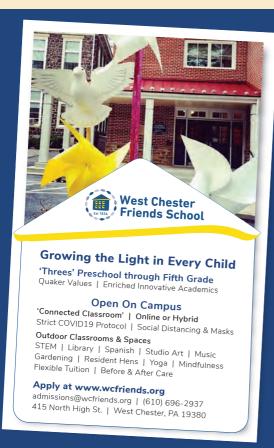
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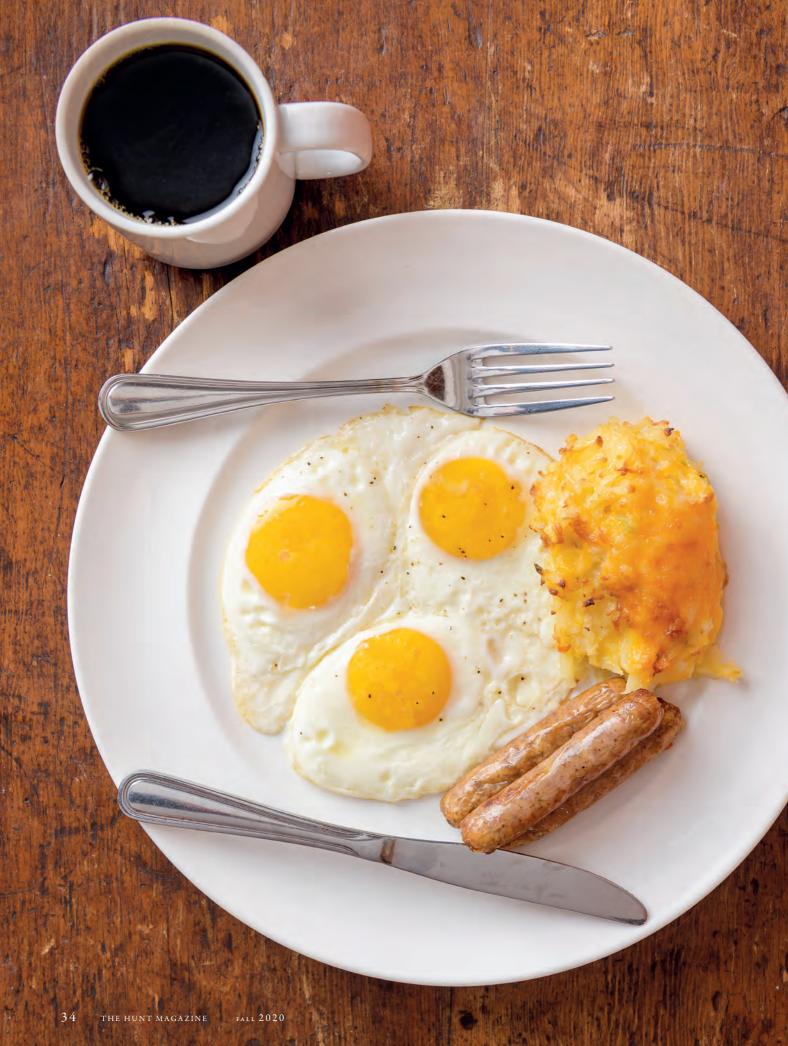


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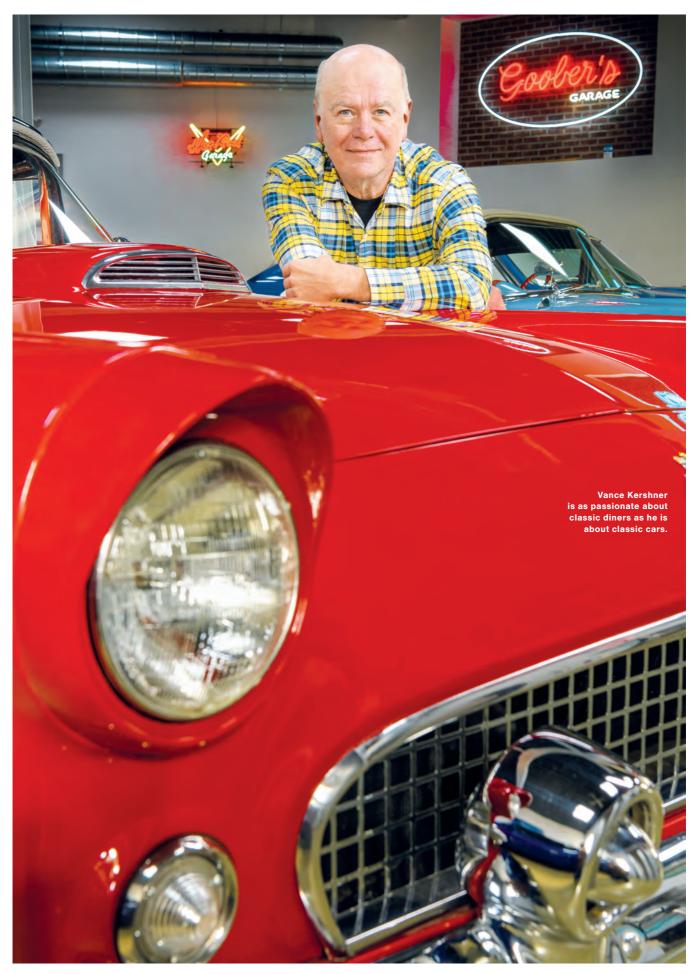
















Stairs weren't part of the original plan. But then, nothing has gone completely as planned for Goober's Diner, the worst kept secret among local foodies in recent memory. Great roadside eateries may be known for their efficient service, but Hannum and partner Vance Kershner are discovering that the process of opening one can be as slow as ketchup oozing from an almost empty bottle.

The wheels for Goober's were set in motion a few years after Hannum and local entrepreneurs Kershner and Coley duPont re-opened Greenville, Del.'s iconic Buckley's Tavern in 2012. There, Hannum—who still has a following from his days as head chef at the Hotel du Pont—proved that he could make the switch from haute cuisine to au confort specialties. Kershner came up with the idea for a diner-type concept, with him as the sole owner and Hannum running the show.

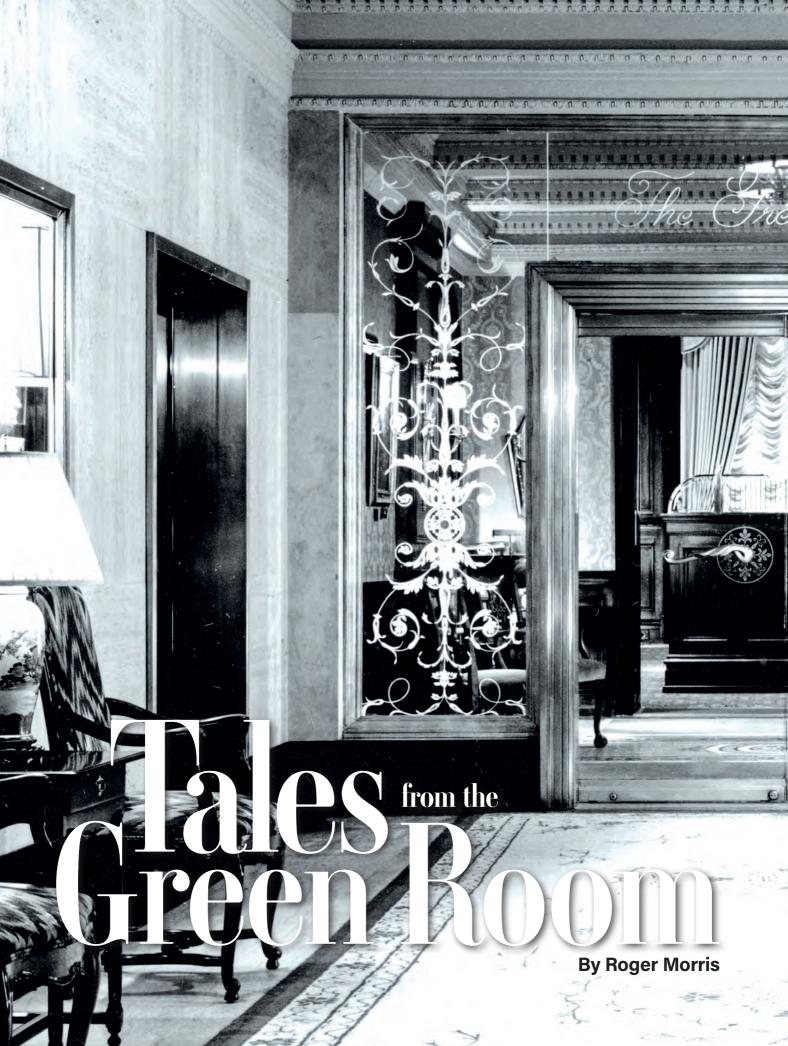
Kershner likes to keep multiple pots boiling. In addition to his hospitality interests, he's founder of the lab automation solution company LabWare. He also restored Wilmington's Oberod estate,

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Tom Hannum and partner Vance Kershner are discovering that the process of opening a roadside diner can be as slow as ketchup oozing from an almost empty bottle.









For more than a century, the Hotel du Pont's Green Room was the standard-bearer for fine dining in Delaware. But in recent years, the demand for gourmet cuisine served in an elegant atmosphere has rapidly decreased. That shift prompted the culinary institution to close its doors at the end of last year, with a planned rebirth as the Le Cavalier at the Green Room. The opening was originally planned for spring, before COVID-19 put a pause on construction. Le Cavalier finally debuted in late August.

Shortly before the dumpsters appeared on Rodney Square and doors were boarded up in anticipation of the construction crew, new chef/partner Tyler Akin sat down to discuss the change. His grandfather was a DuPont executive, so Akin had spent some time in the Green Room with his family as a boy. "We want to

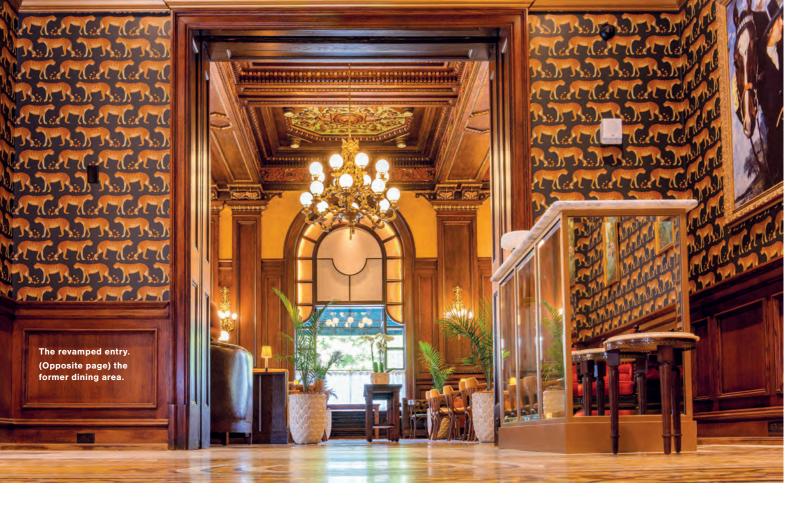
retain as much of the look as possible," he says, looking around the cavernous facility, with its huge curtained windows. "The bones will remain the same."

A door has replaced a window at the kitchen side of the room to allow service for a 28-seat patio overlooking Rodney Square. It's an informality the stuffy Green Room would never have countenanced. "I want the restaurant to connect with its surroundings," says Akin.

When it comes to the cuisine, Akin is emphasizing local and lighter, using a classic French brasserie as his model. "I gravitate toward oil and lemon rather than butter," he says, "I want to make the food vibrant and exciting."

To mark this culinary milestone, we asked some of those who cooked and ate at the Green Room to share their stories.





Tom Hannum, Green Room executive chef, 1993-1999

My fondest memory was doing *Good Morning America* with Julia Child in 1994. We filmed from 6 a.m. until about 2 p.m. and finished in the Green Room. Tim Conway and Tom Poston were doing a two-man show in the Playhouse, as it was called then, and the producers of *GMA* thought it would be fun for them to be in tuxedos pretending to be waiters. We filmed the first seven hours in the Brandywine Room kitchen, where I demonstrated cooking a lobster omelet with a smoked tomato cream.

When we finished in the kitchen, we went over to the Green Room so I could show Julia the brunch where that omelet would be served. As we got to the dessert table, we came across two waiters—Tim and Tom. I pointed to a particular dessert, and Tim picked up a silver spatula and smacked the back of my hand. We actually had to film that three times.

For many years, we'd do the induction dinner for the Philadelphia Bailliage of the Chaîne des Rôtisseurs. At the end of the meal, we'd come out to discuss the courses and get feedback. Georges Perrier told he'd had the best quail he'd ever eaten, and he asked how I prepared it. I told him

"I pointed to a particular dessert, and Tim Conway picked up a silver spatula and smacked the back of my hand."

I wouldn't divulge the ingredients. About three months later, my GM, Jacques Amblard—he and Georges were like brothers—asked what was in the dish. Initially, I wouldn't say, but I finally broke down and told him I used A.1. sauce in the marinade for the quail, along with other spices, herbs and flavorings. I told him I was scared to tell Georges, the finest saucier in America, that I used a simple condiment as part of my marinade.

Chef Bill Hoffman, Green Room kitchen staff, early 2000s

There was this random Saturday night when I was closing down the place with Pat D'Amico, who hired me at the Green Room. Everyone else had gone home, and Pat got this call in the locker room that Julie Andrews was in the hotel and wanted something to eat for her and 10 people. I'd seen *Mary Poppins* and had been in love with her since I was 4. I think she was producing a play at the hotel. Her husband, director Blake Edwards, had a late flight and was coming in from Philly. With no help, Pat and I cooked several dishes for the party and sent them out family style, since there was no staff. I went out to see if everything was OK, and she hugged and kissed me.



There were a lot of celebrities who passed through. Another of my favorites was Mike Rowe from the TV show *Dirty Jobs*. He and his crew were doing an episode somewhere nearby and came in. I told him that if he wanted a dirty job, he should see the grease pit in our basement coming from all the kitchens. So I got to take him on a tour. He said the grease was pretty dirty, but that they'd already done something like it.

Ajit George, local entrepreneur

I have great memories of two different events I organized as part of the MidAtlantic Wine + Food Festival. In 2015, I persuaded them to do Scrapplegasm, something no one in Delaware would've associated with the Green Room. The sold-out event featured the region's defining breakfast meat—scrapple—redefined by talented guest chefs and combined with all the temptations of a traditional Green Room breakfast. The guests enjoyed a three-course breakfast of goose, antelope, chorizo and rabbit scrapple.

On the Saturday after Scrapplegasm, we organized a 1,000-point tasting featuring 10 wines from around the world that got perfect 100-point scores from wine critics. The \$500-per-person event was also sold out.

Chef Susan Teiser, Centreville Café and Montrachet Catering

Around 1998 or 2000, my husband, Patrick, and I were living in Parkersburg, W.V. We traveled to New York as opera patrons all season, with occasional trips to see our dearest friends in Wilmington. The six of us have a long history of fine dining together, with each of us [serving] as chef for the meals and wine pairings. Patrick and I had just bought some lovely old Bordeaux, and we wanted a special meal where we could enjoy [the bottles] and not have to do all the work for the food.

I approached Jacques Amblard and Nick Waller of the hotel. Nick consulted the chefs to design a four-plus-course dinner and gained approval for us to bring our own wines. We were happy to pay corkage. The hotel's fine champagne—I'm thinking it may have been

vintage Taittinger—was poured, and Nick gave us a kitchen tour for the hotel. When we returned to our table, we were getting jealous looks from the other diners, as our wines had been decanted while we toured. The courses were fabulously matched with the wines—Léoville Las Cases and Ducru-Beaucaillou from the '70s and '80s, and Lafite Rothschild, though I don't remember what year.

The courses were magical. We were even allowed to bring a 1980 vintage port for our chocolate dessert. We still talk about that evening.

Tatiana Brandt Copeland, Delaware businesswoman and philanthropist

I'd been working for DuPont in Geneva when they transferred me to Wilmington, and I spent the first few weeks living at the hotel until I found a place. It was then that I met Gerret [Copeland, son of a former DuPont chairman], and we started dating—but we wanted to keep things secret for a while. DuPont started at the ungodly hour of 8 a.m.





"I persuaded them to do Scrapplegasm, something no one in Delaware would've associated with the Green Room. Guests enjoyed a three-course breakfast of goose, antelope, chorizo and rabbit scrapple. The event was sold out."

I worked long hours, so I would sneak back downstairs at 9:30 to have breakfast with Gerret in the Green Room—and no one discovered us.

There was practically no one in the restaurant at that hour, and certainly no one who worked at DuPont. I think his cousins might have seen us once or twice, but they probably thought I was just a colleague. We always had a lovely table, and the Green Room has always has a special place in my heart. TH





Delaware-based folk journeyman John Flynn finds his true calling helping those behind bars.

ohn Flynn knows that his music career isn't what it used to be. This is a guy, mind you, who's played with Willie Nelson and spent time churning out songs in Nashville in the wake of disco's demise. But the Wilmington-based artist isn't playing live so much these days. And though he's been working on a CD, he isn't recording as frequently.

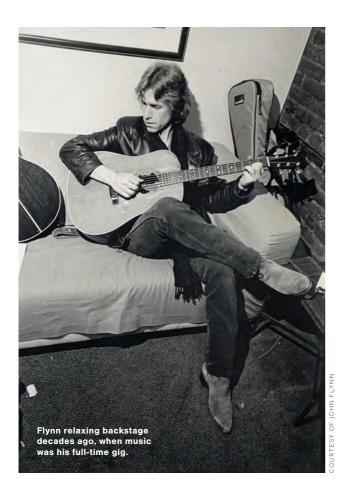
Some people get stage fright. Not Flynn. He feels more comfortable singing in front of an audience than he does talking to people. He's had a guitar in his hands since he was 11 years old. Considering he's now 63, that's a long time.

But these days, bars, clubs and other venues aren't where Flynn is needed. This past spring, when COVID-19 kept most of us in lockdown at home, Flynn couldn't keep his mind off the guys he knew who were literally in jail—and how the work he's done for the past 15 years was being interrupted by the pandemic.

By Michael Bradley • Photographs by Jim Graham

"I'm trying to live closer to what my heart is telling me, whether I'm at a microphone or in a prison chapel. The distinctions between my musical life and my personal life have disappeared."

It might seem like a significant departure for a folk singer to be spending so much time among the incarcerated at Sussex Correctional Facility in Georgetown, Del. Flynn doesn't agree. When he was younger, he second-guessed himself—a lot. In 2005, he didn't think twice about taking over as executive director of New Beginnings-Next Step, a peer support group for prisoners transitioning back to life on the outside. It's the sister organization of New Beginnings, which was founded in the early 1990s by Brother David Schlatter, a Catholic chaplain at Wilmington's maximum-security Howard R. Young Correctional Institution. "I'm trying to live closer to what my heart is telling me, whether I'm at a microphone or in a prison chapel," says Flynn. "The distinctions between my musical life and my personal life have disappeared."

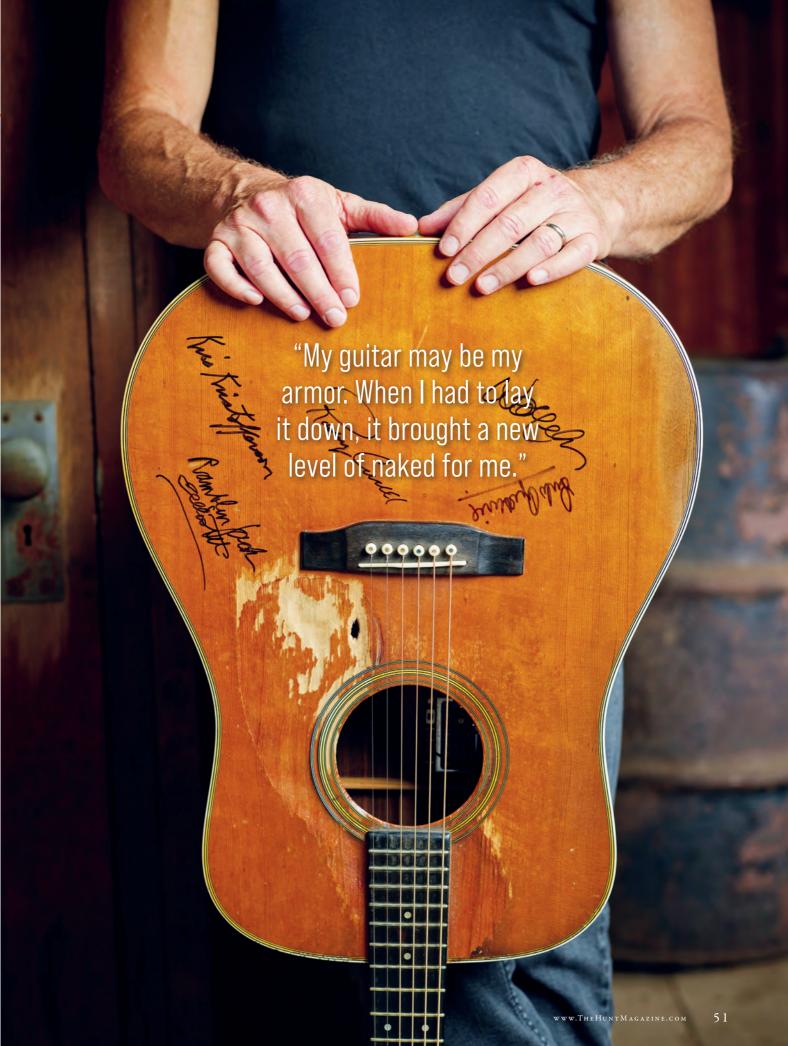


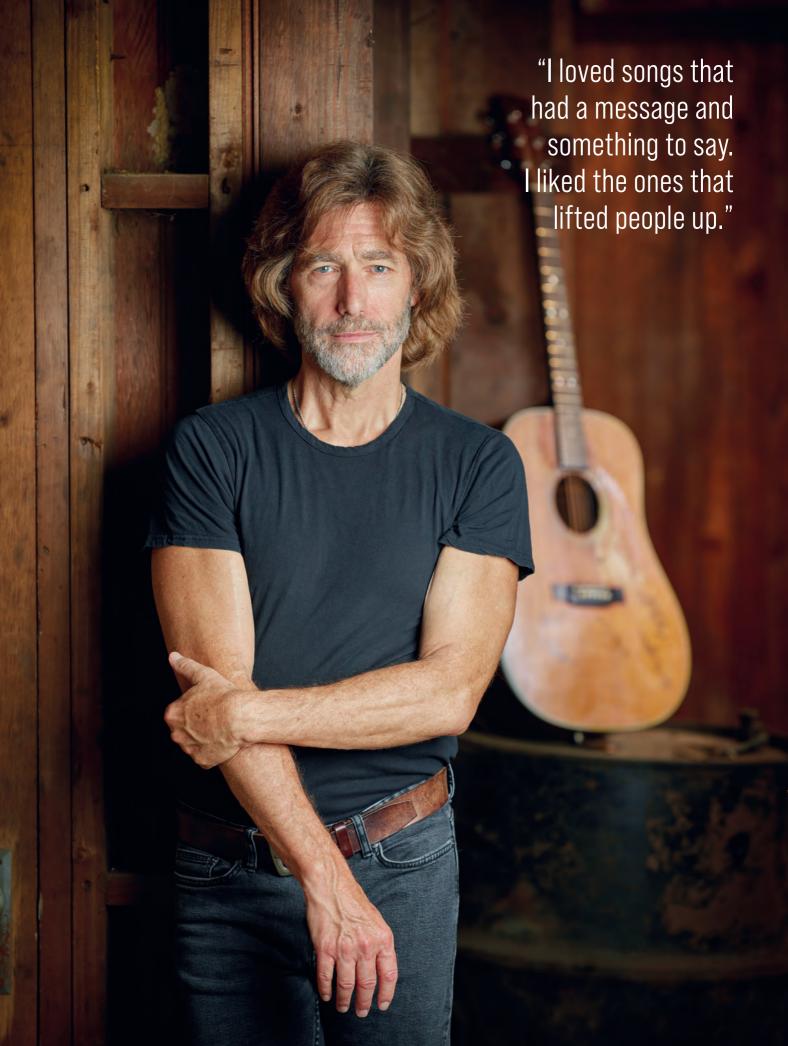


The core concepts of New Beginnings-Next Step aren't that complicated: Show up, open up, listen up. It's hard work—emotionally grueling really. In the process, Flynn's efforts have led to personal breakthroughs and positive outcomes for many. The meetings can be intense, and they bring a momentary respite to endless, often terrifying days.

Flynn understands that the men appreciate and respond to authenticity. When he talks about the armor they wear, he might as well be referring to himself. "My guitar may be my armor. I can walk up to the dragon, and I can be vulnerable and open my heart because I still have protection," he says. "When I had to lay my guitar down, it brought a new level of naked for me."

Flynn has engaged the help of others. One, Sandy Stefanowicz, taught Flynn drama at Delaware County, Pa.'s Ridley High School in the 1970s. Her tutelage later led to his role in the early 2000s TV show *Hack*. "I've seen John transition even more in recent years," Stefanowicz says. "This has become his life's work. He's committed to bettering the lives of these men and helping them get ready to be released."







In 2011, Flynn convinced Stefanowicz to come to Sussex to conduct a breathing exercise. Fourteen years later, she's there every week. "At one meeting, one of the guys came up to me and said, 'Please don't feel afraid to come back here. It felt like we were out of prison," says Stefanowicz.

ohn Flynn's first guitar was a Yamaha six-string model his uncle gave it him after a stint in the Marine Corps. Flynn fooled around with it in high school, then used it to help pay the bills while at Temple University. He'd planned to play lacrosse at the Naval Academy, but he reversed field when he found

FREEDOM SONG



(This page and next) Flynn performs at Wilmington's Baby Grand in 2009.

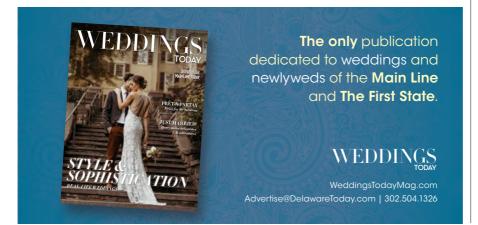
out he couldn't have his guitar on campus. Flynn's parents were "ambivalent" about his musical pursuits. But that didn't stop "hootenannies" from breaking out around the kitchen table at the Flynn home in Ridley Park. Even as a teen, Flynn was looking for music with meaning. "I loved songs that had a message and something to say," he says. "I liked the ones that lifted people up."

In the 1980s, Flynn moved to Nashville to find work as a songwriter and hone his skills. There, he met David Mallett, a famous writer of folk standards whose songs have been recorded by everybody from John Denver and Alison Krauss to the Muppets. Although Flynn had some success there, his style didn't fit with the factory mentality in Music City, where musicians and lyricists would sit in rooms and crank out song after song in the hopes of creating a hit. "I need to let the song sleep," says Flynn.

Nonetheless, he did play with the likes Nelson, Arlo Guthrie and Kris Kristofferson. The latter wrote liner notes for one of Flynn's CDs, singing with him on several songs. When Kristofferson's long-time guitarist, Stephen Bruton, died of cancer in 2009, he recited the lyrics to Flynn's "Without You With Me" at the funeral.

Over the subsequent decades, Flynn recorded and performed in a variety of settings. After Hurricane Katrina in 2005, he was on the "Train to New Orleans" continued on page 56







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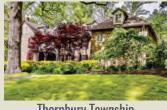
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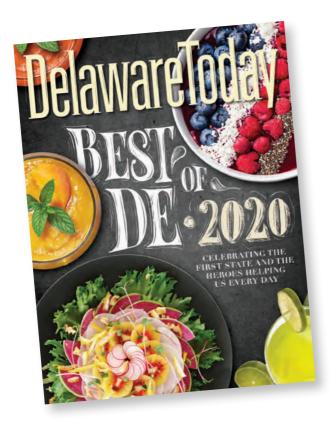


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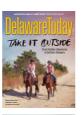
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FREEDOM SONG

continued from page 41



Tour" that featured a now-legendary Tipitina's performance by Nelson. Back home, he was a regular on Kathy O'Connell's *Kids Corner* radio show on WXPN and sang "God Bless America" at Citizens Bank Park in Philadelphia after 9/11. He was also the last person to sing at Philly's now-demolished Veterans Stadium.

Flynn could've done more, but he was committed to raising his four children. It meant some tough times when the money wasn't coming in regularly. "People ask me all the time, 'Should I do this?" Flynn says about a career in music. "I say, 'If people can talk you out of this, don't do it.' You need a real passion. I wish I could go back and remember walking off the stage after playing with Willie Nelson—or after helping a prisoner with a breakthrough—and tell myself not to sweat it so much."

Though Sussex is his home base now, Flynn began working with prisoners as a lead inmate support group facilitator at Howard R. Young. At first, he felt like a substitute teacher. "I was so out of my depth," he says, adding that he returned repeatedly, developing a rapport.

The New Beginnings-Next Step program is funded almost entirely by fans of Flynn's music and his work in the prisons. There is a musical component to what Flynn does, but so much of it is listening, learning, sharing and supporting. "It continues to be an amazing lesson about what you can do when you just say, 'Let's do this,'" he says.

Flynn will keep coming back. And he'll bring his guitar—because everyone needs some armor.

Visit www.johnflynn.net.

continued from page 39



When Goober's finally opens, it will accommodate 80-90 patrons on its two floors, and a seat at the downstairs lunch counter will offer a view of the kitchen.

owns a game farm in South Africa, and is a partner in Scrub Island Resort in the British Virgin Islands.

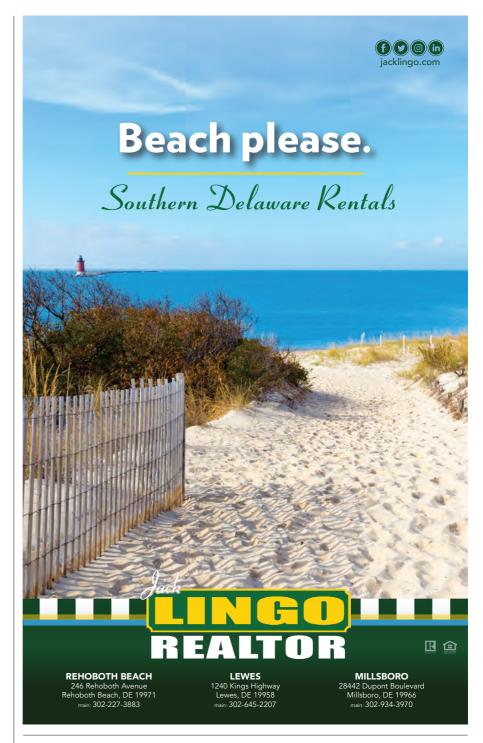
When Goober's finally opens, it will accommodate 80-90 patrons on its two floors, and a seat at the downstairs lunch counter will offer a view of the kitchen. Breakfast will be available all day, with dinner Tuesday-Saturday. "The breakfast theme is very important to me," Kershner says.
"I made a trip to Chicago with [Hannum], where we sampled specific vendors' products."

Also expect an outside window at Goober's for walkup service. The menu will be comfort food—more specifically, "mushroom soup, mac and cheese, Reubens, meatloaf, chicken potpie, many of the same things we serve at Buckley's," says Hannum.

There will be beer, wine and cocktails, but bar service will be a scaled-down version of what you find at Buckley's.

Naturally, Goober's will also have milkshakes, along with red leather seats, black-and-white floor tiles and other diner décor. Alas, there won't be a jukebox—and no bobby socks or poodle skirts for the wait staff.

Adjacent to and opposite the diner, two connected brick buildings house Kershner's extensive classic automobile collection. It won't be visible (or accessible) to the dining public, except possibly for special events. Overhead, a red, white and blue neon sign will flash "Eat at Goober's" into the Wilmington evening.







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Naturally, Goober's will have milkshakes, along with red leather seats, black-and-white floor tiles and other diner décor. Alas, there won't be a jukebox—and no bobby socks and poodle skirts for the wait staff.

fter the bare-earth tour is over, Tom Hannum is back at Buckley's. "Everyone's been asking me, 'When is Goober's going to open?"

This past fall, the plan was to open on Feb. 1. But a check of the site just before Christmas revealed a muddy lot and still no sign of a diner's trademark stainless-steel cocoon. The date was bumped to July, and now Goober's is set to open in October.

Hannum notes Kershner's long-held fascination with roadside diners, which is understandable given his passion for classic cars. He's even incorporated a diner motif at his house in the Poconos. "Diners are like going back in time," says Kershner. "Goober's comes from the fictional character Goober Pyle on the TV sitcom *The Andy Griffith Show.* The name, to me, is reminiscent of simpler and happy times."

The original plan for Goober's was to convert the two old homes that occupied the space on North Lincoln Street. But once the pair started looking into the feasibility of a dwelling-to-diner makeover, they decided it wouldn't work structurally. "We were going to use the exposed bricks as décor, but it proved to be cost-prohibitive," says Hannum. Continued on page 60



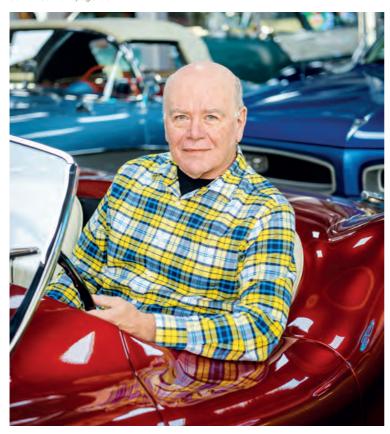
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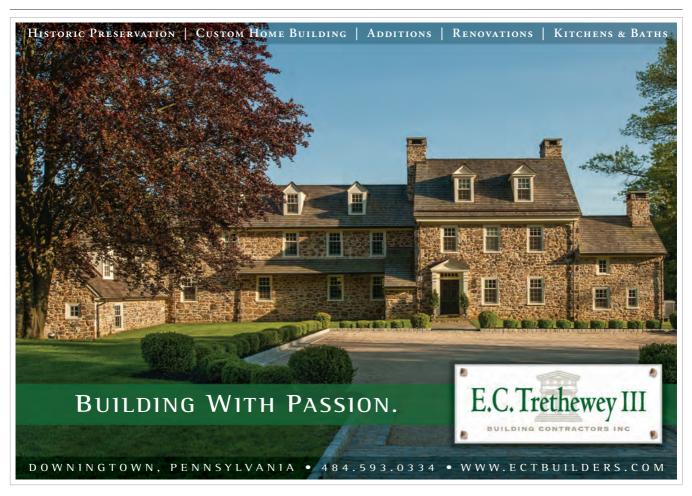




"Goober's comes from the fictional character Goober Pyle on the TV sitcom *The Andy Griffith Show.* The name, to me, is reminiscent of simpler and happy times."

—Vance Kershner

So they demolished the houses and went with the distinctive look of stainless-steel diners of the 1930s, '40s and '50s, finding a place in Atlanta that made prefabricated versions. Dinermite Diners offers six different models, most with an attached vestibule. The city, however, said the lot wouldn't be big enough to support both the diner and the requisite number of off-street parking spaces. A double-decker structure wasn't a normal request for continued on page 62





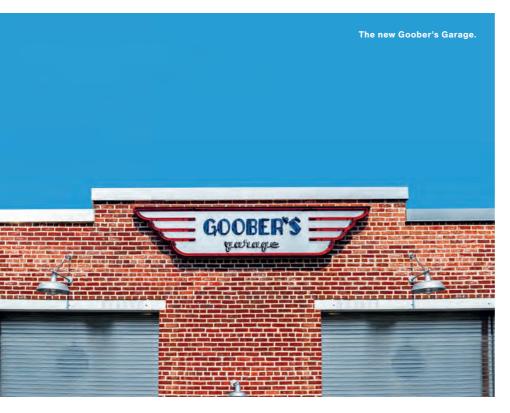
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Dinermite, so they needed about four months. The diner was delivered to the site in June. "Since we didn't have the room to build out, we decided to go up," Hannum says.

Initially, Hannum will manage both Goober's and Buckley's. He's installed Buckley's pastry chef Kim Tavoni as second in command, noting that some of the wait staff may work at both restaurants.

Running a diner will be the latest culinary chapter for Hannum. Upon graduating from the Culinary Institute of America in 1978, he began at the Hotel du Pont as a cook's helper. By 1993, he'd worked his way up to executive chef, a position he held for 16 years. He'd left the hotel and just started work as executive chef at Dover Downs Hotel & Casino when he got a phone call from Coley duPont. A few weeks later, he was no longer commuting to Dover.

Hannum and Kershner haven't discussed taking their diner show on the road. "But after Goober's, it would be easy," says Hannum. "We'd just order a diner, and plop it down." **TH**



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LOCAL MATTERS

Now more than ever





Regional distillers embrace their whiskey heritage—with some new twists.

om the earliest days of the United States, Pennsylvania has held a special place in the whiskey annals. Distillers in the western part of the state used rye whiskey as a source for protesting taxation in the aptly named Whiskey Rebellion, which lasted from 1791 to 1794. That move would cement the state's place in both distilling and constitutional history, which remains rich today.

For all its early fame, the whiskey industry saw production dramatically shrink in Pennsylvania in the 20th century. Now it's on the rebound, especially in Chester County, as distillers again favor spirits made from fermented grain mash. "For the past six years, we've been a whiskey-focused distillery," says Max Pfeffer, head distiller at Manatawny Still Works in Pottstown. "We're not trying to compete with the mass-produced brands—we're making aged craft whiskies."

In Elverson, Brandywine Branch has taken a different approach, positioning itself as a more traditional distiller of three bourbons and one rye under the flagship Resurgent brand. Even craft beer giant Dogfish Head in Delaware has gotten into the experimental craft whiskey game.

The rapid local growth is the result of gradually loosening state restrictions, which now allow Pennsylvania distillers

Brandywine Branch Distillers' Backroom Bourbon Whiskey.



STEETS OF MANATAWNY STILL WORKS

to sell both in state stores and directly to consumers. More than 70 such distillers have cropped up across the Keystone State, with a large concentration in the southeastern region. Delaware, too, is seeing some growth, with three distillers setting up shop in the central part of the state.

The renaissance isn't limited to whiskey. Most local distilleries produce several types of spirits, including gin, vodka and rum. Types of whiskey vary greatly, with some aged in traditional oak casks and others in former rum casks or beer barrels. Some aren't barrel aged at all, while some distillers add flavors like honey.

Regardless of the aging process and flavor profile, all whiskey is made from grains—chiefly rye, corn and wheat. That's thanks to the early predominance of these crops, which were used to make bread and porridge and as feed for cattle and horses. In Pennsylvania, rye was the preferred choice. That preference was shared throughout the country. Local distillers shipped some 6.5 million gallons of Monongahela rye as late as 1810, which was nearly triple the amount made by Kentucky bourbon producers.



Manatawny Still Works' Sixth Anniversary Four Grain American Whiskey.

Not surprisingly, new taxes in the late 18th century hit distillers hard. When the Whiskey Rebellion began, it proved the first test of the central powers of the young new government, eventually forcing President George Washington to lead a force of 13,000 militia from Virginia, Maryland, New Jersey and Pennsylvania to put down the uprising.

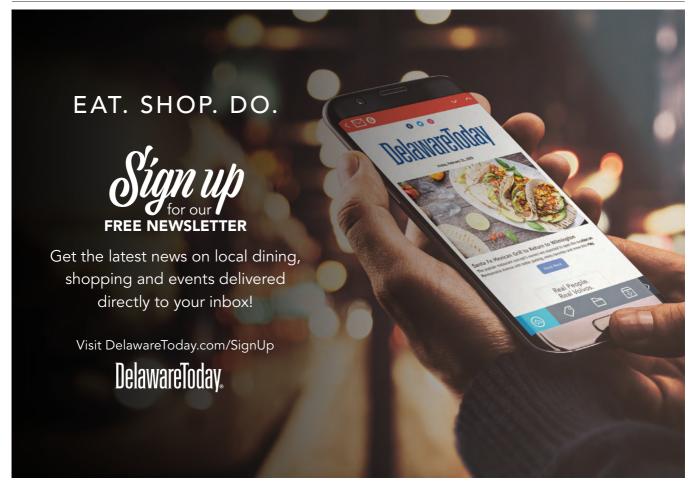
The Whiskey Rebellion wouldn't be the only struggle the industry would face. Prohibition all but quashed the already declining practice in the 1900s. In its wake, bourbon picked up, but it would take nearly 80 years before Pennsylvania distilling made a comeback in the early 2000s.

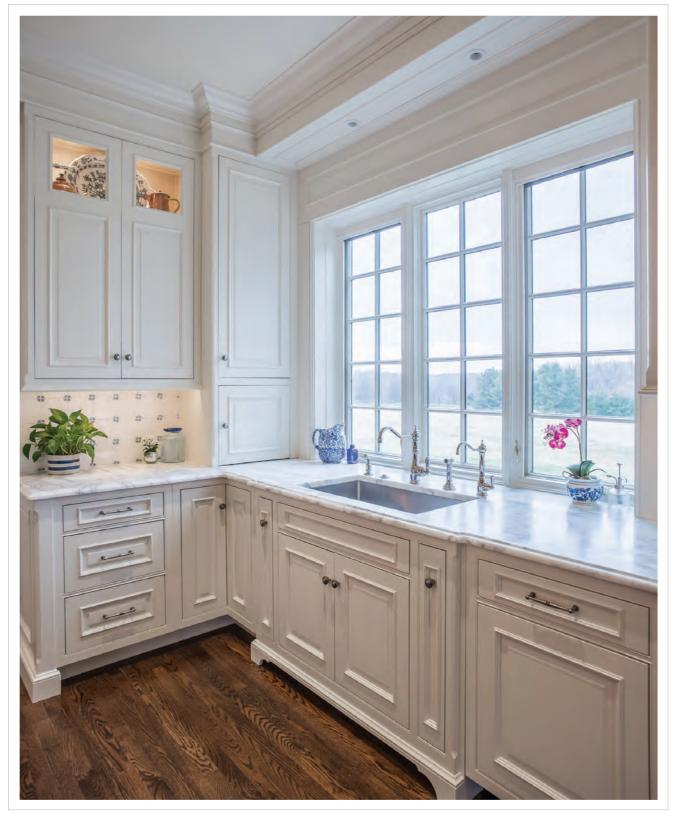
Led by Andrew Auwerda, founder of Philadelphia Distilling, it's been a strong resurgence. "Our whiskies use a variety of grains—malt, wheat, oats and rye," Manatawny's Pfeffer says. "We get our rye from Pennsylvania, our oats and wheat from elsewhere in America, and our two-row barley from Canada."

In its usual fashion, Dogfish Head favors non-traditional spirits production. It officially began distilling in 2015. "We look at whiskey similar to the way we do beer, listening to what our consumers are telling us," says distiller James Montero. "We make whiskey, but it isn't bourbon."

Dogfish Head's Alternate Takes Vol. 1 is an experimental whiskey finished in rum casks. "It's more delicate and nuanced than a typical American-style whiskey," Montero says.

However it's made, distilling is an arduous process that takes years—especially for aged spirits. But as history and most whiskey lovers will agree, it's well worth the wait. **TH**





Photography by Letitia Clark



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LOCAL MATTERS

THE HUNT



A vintage armoire from the collection at Winterthur Museum.

French Finery

Pre built-in closets, the armoire was king of storage.

he classic armoire is a titan among vintage furnishings. Simply consider its heritage as a fixture in French manor homes, Tuscan villas, English castles and sprawling 18th-century Pennsylvania farmhouses.

Despite its large size, the beauty and utility of the armoire has never been in doubt. "It's a large case piece that serves as a closet," says Winterthur furniture expert Gregory Landrey. "It's a wardrobe that went by different names—'schrank' or 'kas' is the Pennsylvania Dutch equivalent. But they all have the same purpose of holding clothes or linens."

The armoire is one of a number of ensemble vintage pieces from a bygone era, including hutches in kitchens, sideboards in dining rooms, open-down secretaries in offices and four-poster beds in private quarters. Like its contemporaries, it served multiple purposes—not just for storage of clothes "but also for large items like

linens, rugs, and tapestries, as well as weapons and armor," writes furniture historian Abe Abbas on the award-winning website TheSpruce.com.

While its current iteration harkens back to 17th-century France, the concept itself dates back to medieval times. Known as a press, it was made of oak and outfitted with shelves specifically for linens and clothing. Eventually, drawers were added.

However pervasive armoires have been over the centuries, I was only introduced to them a few years ago, when my wife developed a fondness for them. We now have two—one is a massive 10 feet, with a door on either side and a large full-length mirror in the middle. It literally groans under the weight of glass.

Like its ancestors, this particular armoire has carved surfaces, but the wood is anything but delicate. When we last relocated, our movers felt the full weight of it, having to disassemble and reassemble it in sections.

As it turns out, that's not so uncommon with armoires. "The fact that these larger

"The fact that larger armoires were meant to be taken apart and moved elsewhere suggests that they were built to have a longer life [in more than] one home."

armoires were meant to be taken apart and moved elsewhere suggested that they were built to have a longer life [in more than one] home," Winterthur's Landrey says.

But that wasn't always the case. These classic pieces of furniture remain staples in European homes, often residing in one place for multiple generations—perhaps simply due to their size mandating such permanence.

While armoires in the traditional sense remain popular in Europe, American preferences have changed rather dramatically. "When built-in closets became the norm, armoires were freed up for other uses," Abbas says. "During the last decades of the 20th century, armoires became popular for storing TVs, audio equipment, CDs and DVDs."

They even became popular in home offices as a perfect place for hiding cumbersome computer systems. "Shut the doors, and all you see is a striking piece of furniture," says Abbas.

Despite their long history, armoires aren't always recognized as period pieces, though they certainly reflect their origins. "French armoires put more emphasis on the wood and its carving," says Landrey. "German and Pennsylvania Dutch schranks are often colorfully painted—and some are even inlaid."

Whatever their style or chosen function, armoires remain beautiful pieces that will continue to serve their purpose and quietly witness history. **TH**







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Undeterred

brother and sister walk up North King Street from Wilmington's Tubman-Garrett Riverfront Park in the driving rain during a peaceful June 5 gathering of a few hundred people. It was among the many Black Lives Matter protests throughout the country this summer.

The Hunt, Fall 2020, Vol. 19, No. 3 (ISSN: 1540-9694; USPS 14170) is published quarterly by Today Media, a Martinelli Holdings LLC, 3301 Lancaster Pike, Suite 5C, Wilmington, DE 19805. Periodicals postage paid at Wilmington, DE and additional mailing offices. ATTENTION POSTMASTER: Send address changes to The Hunt, P.O. Box 460835, Escondido, CA 92046. Address changes should be accompanied by a mailing label from a recent issue.



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OUR CO-FOUNDER AND COO, ALISON BROOKS, HAS EARNED NATIONAL RECOGNITION:







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Note: The Forbes ranking of America's Top Next Generation Wealth Advisors, developed by SHOOK Research, is based on an algorithm of qualitative and quantitative data, rating thousands of wealth advisors born in 1980 or more recently, with a minimum of four years of experience and weighing factors like revenue trends, assets under management, compliance records, industry experience and best practices learned through telephone and in-person interviews. Portfolio performance is not a criterion due to varying client objectives and lack of audited data. Neither Forbes or SHOOK receive a fee in exchange for rankings. See America's Top Next-Generation Wealth Advisors, State-By-State and America's Top Next Generation Wealth Advisors.

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