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CONTENTS

VOLUME 26 ISSUE NO. 4 APRIL 2021

DEPARTMENTS

- **FOREWORD**
- **COMING UP + WEB EXTRAS**

FRONTLINE

11 FULL CIRCLE

Brad Ingelsby's roundabout journey home begins with HBO's Mare of Easttown. By Michael Bradley

14 CLASSIC RIDE

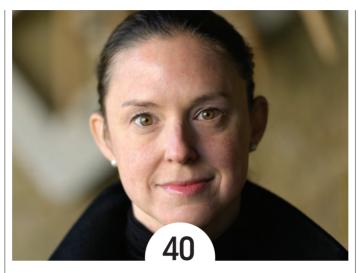
The Rosatos and their vintage carriages are a story on wheels. By Melissa Jacobs

20 FUNNY REDEFINED

As Hollywood looks on, former Malvern kid Adam McKay spins absurdity into insanity. By Michael Bradley

24 GROWING GRASS

The region's medical marijuana industry expands. By Davis Giangiulio



FEATURES

30 SAFE TRAVELS

A resort is just the place to escape for a few days. Here are four great drivable options. By Marilyn Odesser-Torpey

40 LIFE AS ART

Andrew Wyeth's only grandchild casts her own high-energy shadow. By Michael Bradley

46 LOVE REIGNS

Even a pandemic can't derail two local weddings. By Lisa Dukart

52 LAY OF THE LAND

Creative custom designs ground homes in their natural surroundings. By Eileen Smith Dallabrida

ALSO IN THIS ISSUE

26 APPETITE FOR RESTORATION

A new book documents the source of a local family's domestic bliss. By Melissa Iacobs

141 SALONS & SPAS **DIRECTORY**

145 EPICURE

Bloom's serious southern comfort. By Ed Williams

150 RESTAURANTS

The best places to eat and drink in our region.

156 LAST LOOK

Canine wiles. By Tessa Marie Images



THIS MONTH'S COVER

Photo courtesy of Omni Bedford Springs Resort



TOP: JIM GRAHAM ABOVE: MEGAN TIDMORE



THE HOT SEAT, GREAT ESCAPE P.16 LOCAL FASHIONISTA P.22 GET THE LOOK P.23 QUICK BITE P.148



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MAIN LINE TODAY

4645 West Chester Pike, Newtown Business Center Newtown Square, Pennsylvania 19073 Phone (610) 325-4630 Fax (610) 325-4636

www.mainlinetoday.com

Publisher Robert F. Martinelli Editor-in-Chief Hohart Rowland Creative Director Inrge Márquez Associate Publisher Marie Edwards

EDITORIAL

Senior Editor Melissa Jacobs Senior Writer J.F. Pirro Staff Photographer Tessa Marie Images Contributing Writers Michael Bradley, Lisa Dukart,

Eileen Smith Dallabrida, Paul Jablow, Marilyn Odesser-Torpey

Contributing Illustrators Jim Graham, Jon Krause. and Photographers Michele Melcher, Ed Williams

DIGITAL

Publisher of New Media Mike Martinelli Director of Digital Strategy Greg Mathias Digital Producer James Maley Digital Editor Isabella Sanchez Castañeda

ADVERTISING & MARKETING

Senior Account Executive Patti Griffin Account Executives Denise Duffin, Kris Flynn

Susie Hartshorn, Paula Pedana

Sales & Marketing Coordinator Melissa Siggs Digital Sales & Marketing Manager Karen Martinelli Digital Media Account Executive Gabriella Kelly

Production Director Donna Hill Graphic Designers Eric Bolis, Chris Johnson, Shelby Mills, Rosalinda Rocco

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Subscriptions: \$18 a year

Subscription queries:

Mail: Main Line Today, PO Box 462691, Escondido, CA 92046-9854 E-mail: circ@mainlinetoday.com Phone: (888) 600-3770 Hours: Monday-Friday, 8:30 a.m.-5 p.m. Single copies/back issues: Single copies

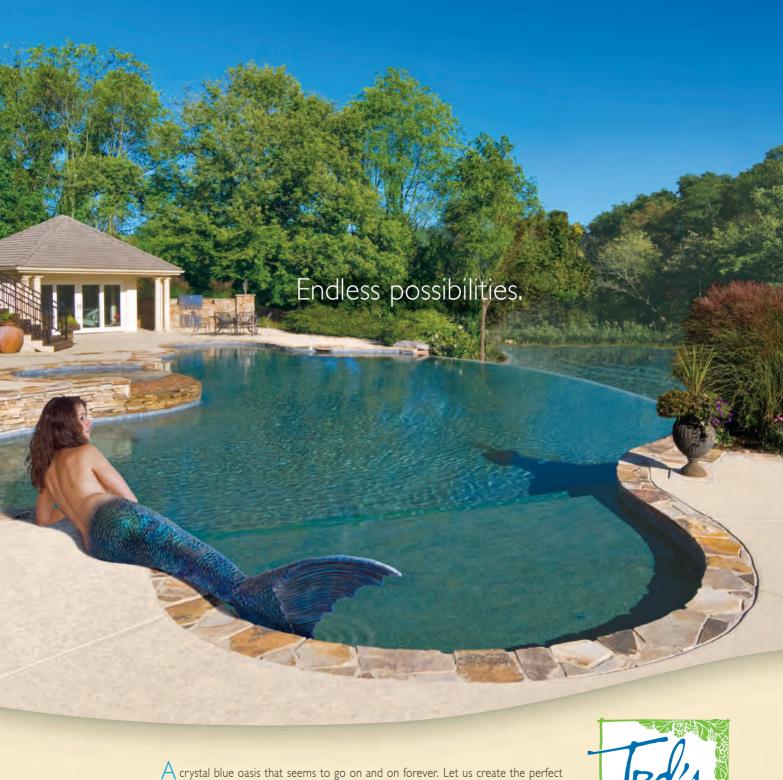
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CELEBRATING 25 YEARS

his year marks Main Line Today's 25th anniversary. It's also my 15th anniversary as the editor-in-chief of MLT. I arrived from Florida at the end of 2005 to take the position as my predecessor, Mark Nardone, transitioned to the editorship of our sister publication, Delaware Today. It was a good move for both of us. A Delaware native, Nardone thrived for over a decade at DT, and I've since gone on to become the longest tenured editor at Today Media, our parent company.

As a Main Line native, I've never felt so productive and centered in my 35 years in journalism. This is where I belong, and I've had so much help in making MLT such a worthy representation of this unique region. I'd be remiss if I didn't acknowledge the contributions of Tara Behan, a rock-solid writer and editor who was there from the beginning and has since gone on to other pursuits. I've worked with three creative directors over the past 15 years—Ingrid Lynch, Cristela Tschumy and now, Jorge Márquez—and the visual impact of each is evident in our design, which we've updated starting this month. Recently departed executive editor Lisa Dukart also played a key role in our most recent evolution.

As my current senior editor, Melissa Jacobs is literally here, there and everywhere and reliable as rain. I also owe a portion of my sanity to current staff photographer Tessa Smucker. It has truly been a team effort, especially since COVID-19 hit.

Over the years, I've always felt valued and appreciated by the Today Media family and it really is a family. In 1948, the late Angelo Martinelli purchased a small printing company in Yonkers, N.Y., that grew to become the largest such commercial operation in Westchester County. Martinelli launched Hudson Valley magazine in 1972. Two years later, he became Yonkers' mayor, serving an unprecedented six terms. Meanwhile, Today Media grew to include Delaware Today, Main Line Today and Westchester Magazine.

For the next nine months, we'll celebrate our 25-year history by revisiting some of our most colorful and well-reported stories, providing updates where appropriate. This month, we're featuring longtime MLT contributor Michael Bradley's 2009 profile of Hollywood heavyweight Adam McKay, a former Great Valley High School student whose career was gaining serious momentum when Bradley landed the interview. Looking to July's Best of the Main Line & Western Suburbs issue, we're planning an anniversary package that recognizes our repeat winners and delves into the local topics, trends and institutions we've recognized in the past.

We think you'll enjoy our little nostalgia trip. And we hope Main Line Today continues to be something you look forward to every month. If you have any MLT-related memories, let me know about them by email at hrowland@mainlinetoday.com.

Happy spring.

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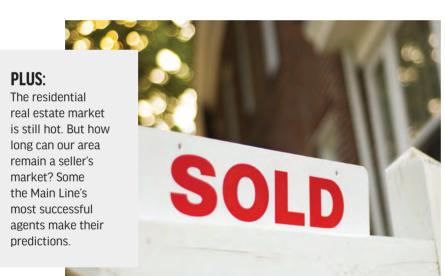


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NEXT MONTH

With our first annual Top Nurses feature, we honor the consummate pros on the front lines of our region's hospitals and healthcare facilities.



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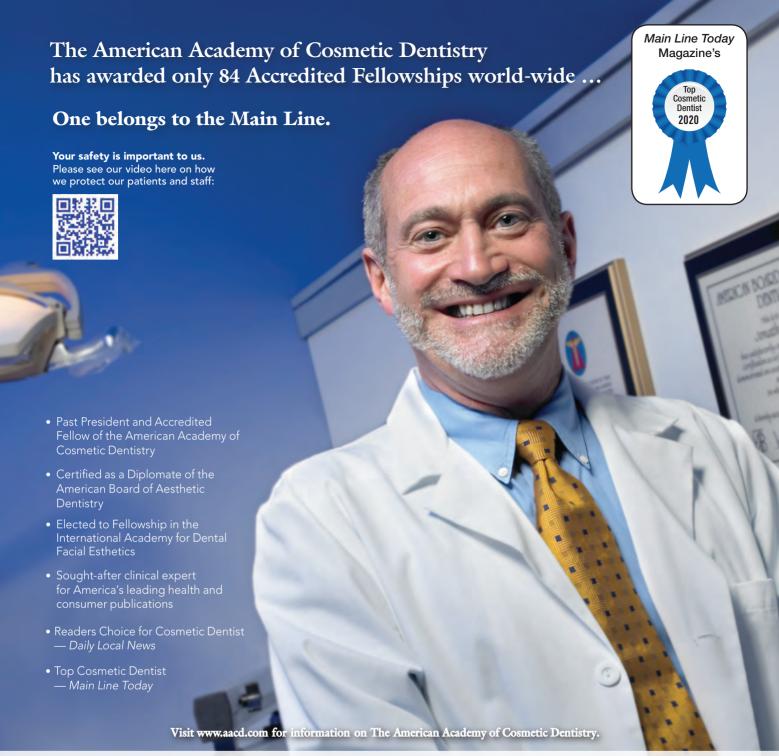
gpfophilly "'We used every single room on the first floor,' says Main Line native Sarah Megan Thomas of the 10-day shoot in Spring 2018. 'Every room was France, London and

We wrote about Main Line-bred filmmaker Sara Megan Thomas in our February issue, and **@gpfophilly** followed our lead.

ONLINE



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FRONTLINE

PASSIONS P.14 | THE HOT SEAT, GREAT ESCAPE P.16 | FROM THE ARCHIVES P.20 | STYLE P.22 | LIVING WELL P.24 | DIVERSIONS P.26

TELEVISION

FULL CIRCLE

BRAD INGELSBY'S ROUNDABOUT JOURNEY HOME BEGINS WITH HBO'S MARE OF EASTTOWN

BY MICHAEL BRADLEY

espite Brad Ingelsby's insistence that he isn't a great storyteller, there really is a plot to Mare of Easttown. In the new sevenepisode HBO limited series, Kate Winslet stars as Mare Sheehan, a local hero who won a state championship basketball game in high school way back when and is now a detective in her small town—just like her father was. As she struggles to crack a tough missing-person case and the locals get restless, she must deal with a personal life that's decaying all around her. "It's really a story about a character," says Ingelsby during a recent Zoom chat about the series, which premieres on April 18.

Though he may downplay his ability to tell a tale, Ingleby is quite adept at examining a character's motivation and ability to handle conflict. He did a great job of it with Ben Affleck's troubled basketball



coach in last year's The Way Back. He folded it into a three-person package with 2019's Our Friend. Now, he's exploring the family and community dynamic in Mare. "At the core of the story is a woman having to deal with grief," says the 41-year-old Berwyn native. "I hope it's an honest character study. I hope that's what you'd say about anything I've written."

For the longest time, Ingelsby and his four siblings were known as "Tom Ingelsby's sons and daughters." The elder Ingelsby was a starting guard for Villanova University's basketball teams in the early 1970s and part of the 1970-71 outfit that reached the NCAA championship game. He played three years of pro ball—one for the NBA's Hawks and two in the now-defunct ABA.

When any of his children would take the court, there was some pressure to live up to Dad's accomplishments. Brad's older brother by 16 months, Martin was able to handle the hoops legacy stuff. He was a guard at Carroll and then started four years at Notre Dame University. These days, he's the head coach at the University of Delaware. There's a simple reason why there wasn't any pressure on his younger brother. "[Brad] wasn't any good," Martin says.

But while Tom is proud of all five of his children—daughters Christine and Colleen and son Tom round out the quintet, with Brad second in the hierarchy—he admits these days that his identity has been shaped somewhat by his second child. "Now, I'm 'Brad's father," he says with a laugh.

Not that Brad would ever dare return to the Ingelsby family orbit with any kind of Hollywood attitude. He might not survive. So he remains the same, relatively unassuming person he's always been-more comfortable in flip-flops, jeans, a T-shirt and a Phillies hat than in anything that might be appropriate for a studio interested in movies. Growing up, he shared a room with Martin, and though there were posters of NBA and NFL players on the wall, there "was always a section for Brad's movie posters."

Graduating from Archbishop Carroll, Ingleby had his eye on a career in business until he took a screenwriting class at Villanova. After graduation, he studied at the American Film Institute in Los Angeles, debuting with a script for the short film The Honeyfields in 2006. He's since been responsible for a string of scripts that have attracted some pretty impressive talent: 2013's Out of the Furnace, featuring Christian Bale and Woody Harrelson; 2015's Run All Night with Liam Neeson and Ed Harris; Affleck in The Way Back; and Jason Segal, Dakota Johnson and Casey Affleck in Our Friend.

Ingleby wrote and produced Mare for HBO. It's the first time he's had so much sustained input on something he created. "It was all second nature to him," says Mark Royal, Mare's executive producer, who's worked with Ingelsby for 10 years. "Brad is a real gentle soul, and he knows human nature. He connects with people, and people connect with him. For him to be the show runner, people [on the set] were there for him and wanted to rally around him and his vision. He was like a hometown hero coming back to bring a show to life."

Ingelsby finished the script in 2018. Royal says Winslet read it and joined Mare's cast about 48 hours later. "Brad is a brilliant writer," he says. "We knew we had something good."

Filming started in 2019. Due to the pandemic, the process lasted longer than planned. The series was shot in Coatesville, Downingtown, Aston and Drexel Hilland not Easttown Township. "The people of Easttown are going to be mad at me," Ingelsby says with a laugh.

For the role of Mare Sheehan, Winslet adopted a Delaware County accent, which she has acknowledged was "up there with the hardest accents I've ever done" (although she didn't have any trouble developing a habit for Wawa coffee). Born in England, Winslet does nail the idiosyncrasies, right down to "wudder."

Her character is trying to find a young woman who disappeared a year before, and she feels the community's dissatisfaction with her failure. That exacerbates her own difficulties (divorce, strained family



66

EXECUTIVE PRODUCER MARK ROYAL SAYS KATE WINSLET READ THE SCRIPT AND JOINED MARE OF EASTTOWN'S **CAST ABOUT 48 HOURS** LATER. "BRAD IS A **BRILLIANT WRITER." HE** SAYS. "WE KNEW WE HAD SOMETHING GOOD."

relationships) and makes that big basketball shot she made seem like a century ago. "She does feel an obligation to the town," Royal says. "But at what point does she feel an obligation to herself, and will that obligation to the town get in the way of her healing? To solve the case, she has to make sure she's OK."

These days, Ingelsby is more than OK. "I'd imagine [what's next] would be something in this vein-another character story," he says. "If I can, that's what I'm going to do for the rest of my career."



Ingelsby is leaving the West Coast later this year to reconnect with his roots. He and wife Lindsey and their three children—Lily, Luke and Henry—are having a house built and will return to Berwyn this December. "I love coming home," he says. "I think it's just a sense of belonging there. Every time I land, I say, 'This is where I belong."

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FRONTLINE PASSIONS



CLASSIC RIDE

THE ROSATOS AND THEIR VINTAGE CARRIAGES ARE A STORY ON WHEELS.

BY MELISSA JACOBS

idmorning on a bright, cloudless day, four of Dr. Donald Rosato's beautifully groomed, finely geared horses stand outside the barn at St. Matthews Place, the historic Chester Springs home that dates back to at least 1715. Rigged to a gorgeous four-in-hand carriage, they're silent and almost perfectly still, waiting for Rosato's command. Each vehicle in Rosato's collection is unique, as is the figure he cuts sitting in the driver's seat, with his top hat and suit, next to his elegantly frocked wife, Judy.

Married 43 years, the Rosatos are well-known patrons of the region's rich horse culture. Rosato has driven carriages through Chester County for decades. His main hunt is Pickering, where he was named master of the foxhounds in 1995. Rosato served as chairman of the Carriage Drive Committee for Willowdale Steeplechase, driving at the event until

that component was eliminated. Radnor Hunt has been part of his life since he was a child. He's also a patron of Ludwig's Corner Horse Show, and he's driven carriages at the Devon Horse Show more times than he can count.

Rosato doesn't wait for special events to use his carriages. He rides them through the back roads—and sometimes the main roads—of his Chester Springs neighborhood and beyond. He's such a familiar figure that people know his carriages, even if they don't know the name of the man driving them.

Rosato isn't a trained equestrian. "When I was a child, I got so interested in the [fox] hunts that I'd follow them on foot," he says. "With a horse, you can go faster."

Rosato got a pony when he was about 10, then graduated to horses. "I never had a formal lesson," he says. "I learned to ride by the seat of my pants."

At the time, Rosato's family lived in Devon. The "big house" continued on page 18



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IMAGES

KAREEM ROSSER

AUTHOR

BY MELISSA JACOBS

In 2011. Kareem Rosser captained the first all-Black team to win the National Interscholastic Polo championship. Now 28, he documents his journey from inner-city Philadelphia kid to national champion in the new memoir Crossing the Line: A Fearless Team of Brothers and the Sport That Changed Their Lives Forever (St. Martin's Press. 304 pages). Rosser has also ridden at Radnor Hunt, and he's donating 50 percent of the book's profits to the nonprofit Work to Ride program, where he learned about horses, polo and defying the odds.

MLT: When were you first introduced to horses?

ROSSER: I'd get pony rides from the Black cowboys in my West Philly neighborhood. People aren't aware that there's a rich culture of Black cowboys inside the city. Some of my neighbors even had horses in their backyards.

MLT: How old were you when you learned to ride?

ROSSER: I was 8 when I started lessons with Work to Ride. My first pony was named Aja. I was a timid rider—I was terrified of falling off. I got my first polo lesson when I was 9 or 10. When I first hit the polo ball, I was hooked.

MLT: What was your biggest challenge as a beginner?

ROSSER: Most of the Work to Ride horses were aging out of polo or had issues. Some had trouble stopping or turning.



The horse is 90 percent of the game, and it's harder to compete with horses like that. Learning to work with those horses made us better athletes.

MLT: How did you progress as a polo player?

ROSSER: We spent a lot of years losing badly. There were games that we lost 30-0 or 25-5. We practiced, got older and stronger ... and practiced. By sophomore year of high school, our team was so good that we competed against Cornell, Yale and UVA.

MLT: In 2019, you and your brother Daymar headlined a Ralph Lauren advertising

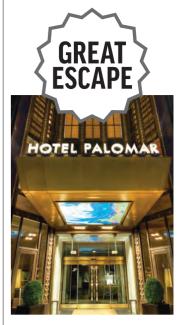
campaign that included a billboard in Times Square. What was that like?

ROSSER: The reaction was incredible. The story was really about Work to Ride. Our goal is to further the organization's mission.

MLT: It seem like part of your heart is still in Work to Ride's barn in Fairmount Park.

ROSSER: For sure. I'm on the executive committee of Work to Ride's board of directors. There are a lot of kids who come from where we come from, and we want to give them hope. Maybe they play polo, maybe they just ride a horse. If we did it, so can they.

Visit worktoride.net.



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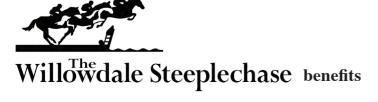
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on Conestoga Road had been in Rosato's family for generations. Once a fashionable hotel, the 16-room home had fallen into disrepair and become a boarding house. Rosato's father was born there in 1897 and grew up surrounded by boarders, most of them newly immigrated Italian and Irish families. Indeed, Rosato's mother was from a South Philadelphia neighborhood he calls "the Italian ghetto."

When his parents met, she worked at a bank and he was in medical school. They settled in Devon, where Rosato spent his childhood. "Back then, the area was laced with trails, and we could ride to Valley Forge National Park or Radnor Hunt," Rosato recalls. "It was all country, all beautiful."

Judy Rosato didn't grow up with horses. Born in Kimberton, she spent her childhood in West Chester, then became a first-grade teacher at East Bradford Elementary School. After meeting her husband, she took riding lessons. "I realized that if I was going to have a life with Don, I'd have to learn," she says with a laugh. "I enjoy riding, but it's not quite accurate to say that I'm a great rider."

In fact, Judy has taken some serious spills, breaking a hip and an arm, and fracturing the C2 disc in her neck. "She wore the halo and decorated it with lights," says her husband. "She's not that good of a rider, but she looks so good on a horse that it's amazing. The horses love her, and we both love the carriages."

Rosato became enamored with carriages when he was about 40. He learned from Dr. Clarkson "Bud" Addis Jr., one of Chester County's legendary horsemen, at his Tally Ho Farm in Birchrunville, Pa. "Bud was a kind, soft-spoken man, and it was a pleasure to be in that kind of learning situation," says Rosato. "He started me on my first carriage and told me how to get it restored."

That first carriage was a four-wheeled runabout, with one seat for two people. Rosato bought it in 1975 at a sale in Lancaster County. "It was a wreck, but because of that it was cheap," Rosato says. "I had it brought back to the barn and started to restore it. Six months later, the barn burned down."

The fire didn't douse Rosato's interest in carriages. His current barn at St. Matthews Place is filled with them in various states of disrepair. Many are fully refurbished. "I bounced back by getting two carriages," he says.

To start, Rosato got one or two horse carriages and gigs (two-wheeled versions pulled by one horse). He also acquired more runabouts. One of Rosato's favorites is a spider phaeton, a four-wheeled convertible carriage that seats two passengers and has a groom's seat on the

A FIRE IN HIS OLD **BARN DIDN'T DOUSE ROSATO'S INTEREST IN** CARRIAGES. "I BOUNCED **BACK BY GETTING TWO** CARRIAGES." HE SAYS.

back. "A patient gave it to me because she didn't want it and it was a wreck," he says. "After we refurbished it, it was gorgeous. Hope Scott loved that carriage."

Along with nine carriages, Rosato has four sleighs that are pulled over snow by one or two horses. "I started with a onehorse open sleigh—as the song goes—and it was a ball. I graduated to a two-horse sleigh so we could take more people on rides," he says. "We used to be able to ride on the roads, but now they're salted and plowed right away, so we have to go cross country. But it's still great fun."

Riding in a carriage is equally fun—and the horses seem to enjoy it, too. When Rosato tells them to walk on, they slowly but purposefully head down the driveway of St. Matthew's Place, ready for another trip down the quiet Chester Springs Road. MLT



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FUNNY REDEFINED

AS HOLLYWOOD LOOKS ON, FORMER MALVERN KID ADAM MCKAY SPINS ABSURDITY INTO INSANITY.

BY MICHAEL BRADLEY

EDITOR'S NOTE: This story initially ran in Main Line Today's July 2009 issue. Since then, Adam McKay has gone on to write.



direct and produce numerous award-winning movies and series. The lengthy list includes 2015's The Big Short, which won an Academy Award for Best Adapted Screenplay. Three years later, Vice earned multiple Golden Globe and Academy Award nominations, ultimately taking home the Oscar for Best Make-Up and Hairstyling. McKay is currently working on the Netflix comedy. Don't Look Up. starring Cate Blanchett and Jennifer Lawrence.

n the 2004 comedy smash Anchorman: The Legend of Ron Burgundy, there's a classic moment in which members of San Diego's five news teams square off for a rumble in a trash-strewn parking lot. The rules are simple: Anything goes-except touching the hair.

Rick March laughed when he first saw the scene, but it wasn't until a man ran across the screen on fire that he totally lost it. In the midst of the ridiculous on-screen confrontation, March's childhood friend had turned absurdity into insanity. A man on fire? Makes no sense.

Unless you know Adam McKay. "I saw [the man on fire] and said, 'That was you!" March says.

"You can't believe what I went through just to get that in," McKay told his pal.

"It turns out it cost an extra \$50,000," says March.

McKay and March were little more than low-level mischief-makers at Great Valley High School. "We threw snowballs at cars, made prank phone calls and did a little



shoplifting here and there," March recalls. "We were just having fun."

McKay has been doing just about anything to get a laugh ever since. If turning a stuntman into a human conflagration cracks somebody up, then get the matches and gasoline. Some choose a career as a way to make money. A fortunate few have a true avocation-something they were destined to do. And while you may find it hard to believe that anyone was born to make fart jokes, McKay makes a pretty compelling argument to support that theory.

Since his grade-school days, McKay has thrived on producing big, loud, eye-watering laughs. Broad farce. Silly slapstick. Puns that make you groan. Off-the-wall scenes. They're all in the McKay repertoire, and he won't apologize for a minute to anyone who thinks he's aiming low. Damn right he's aiming

low-a kick in the groin can be mighty funny. McKay knows that.

Moreover, he thinks it's good for America. Laughter is the great equalizer. Jam a pie in someone's face and watch everyone let loose, from the buttonedup executive type to the shot-and-beer guy on the corner. "I think raunchy stuff can be helpful," McKay says. "I think the country needs to laugh. There is a Puritanical stance here, and it's time to realize that a little cursing is OK. The country is a tad uptight."

So McKay sets his writing partner, comedic superstar Will Ferrell, loose on TV newscasters (Anchorman), NASCAR (2006's Talladega Nights: The Ballad of Ricky Bobby), family dynamics (Step Brothers) and a former president (Broadway's You're Welcome, America. A Final Night with George W. Bush). In the

producers' role, he and Ferrell are now poking fun at car salesmen with The Goods: Live Hard, Sell Hard.

McKay's comedic reach isn't confined to the big screen. He's always busy creating delivery systems that induce laughs using the most technologically savvy methods. If it's funny, McKay doesn't care where it comes from or how you see it. He just wants to get it out there-all of it packaged in that unmistakable way.

And that's what kills March. Here he is, looking up at the work of a guy he used to play basketball with at 3 a.m.—the kid who got good grades without really trying. Not that he's jealous or anything. March takes pride in everything McKay does. He runs out to see every movie and buys the DVD as soon as it's available. OK, so he has to schedule appointments to talk to his old friend and would like him to come back to the area more often, but March acts as if he made it big, too-because he was there in the beginning. "I go see his movies, and right away I see him in them," March says. "It's the same off-the-wall, crazy stuff we would think about when we were younger."

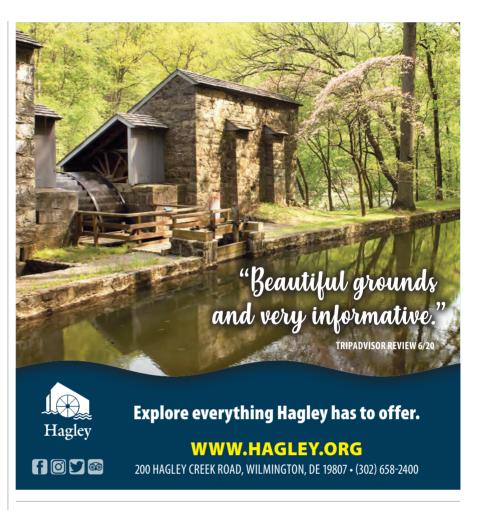
he Malvern of McKay's youth is not our 21st-century vision of the town. There were no handsome housing developments and no upscale stores downtown. Paoli was the frontier of the Main Line at that point, and Malvern was in some ways uncharted territory. "There were a lot of pickup trucks and chewing tobacco," McKay remembers.

McKay and his family "moved around a lot" when he was young, and his parents split up when he was in second grade. He moved in with his mother and older sister. Lisa—and after 18 months in Florida, it was time to move. "My mother said, 'If we're going to be poor, let's be in a nice area," McKay says.

So they moved north to Malvern when McKay was in fourth grade. Although the Main Line qualified as "a nice area," the McKay home wasn't exactly on a tree-lined lane filled with stone estates. "You'd drive through the Main Line, and right where it started to get crappy, that's where we lived," he says.

In fact, a few of McKay's friends weren't allowed to come over because of the home's location. "It was a classic 'other side of the tracks' situation," he says. "Old Lincoln Highway was the divider."

March couldn't have cared less where McKay lived. The two met in eighth grade and became inseparable, carrying out their pranks and continued on page 28



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GROWING *GRASS*

THE REGION'S MEDICAL MARIJUANA INDUSTRY EXPANDS.

BY DAVIS GIANGIULIO

ive years after the passage of Act 16, which legalized the use of cannabis for a small list of medical conditions, Pennsylvania's marijuana industry has more patients than ever-and more products to offer. "Over time, it's become more accessible to many more people," said Becca Hunter, marketing manager for Keystone Shops' dispensaries in Devon and King of Prussia.

Fueling the influx of new patients is an expanding list of qualifying conditions. Now there are 23 approved for medical marijuana treatment, up from 17. New to the list: opioid use and anxiety disorders. "Once anxiety was added, there were thousands of new patients registering

every month," says Skip Shuda, owner of Green Rush Advisors, the Philadelphia-area cannabis consultancy.

Meanwhile, there remains a lack of medical research involving marijuana's efficacy—even if the paucity of clinical data is overwhelmed by the avalanche of positive anecdotal evidence. "It would be incorrect to say that everybody benefits," says Hunter.

Another drawback: the fuzzy guidelines surrounding the quantity and type of cannabis that's best for each medical condition. The drug affects everyone differently, so dispensary staff work with patients to customize dosing and products.

With new conditions comes demand for

new products, the wide variety of which surprises many new patients. "They come in thinking cannabis is just the flower," says Beth Ferracone, marketing manager for Curaleaf, which has dispensaries in King of Prussia and Morton.

One of the most popular is Rick Simpson Oil. Better-known as RSO, it's purported to help the body heal and can be consumed in oral or vapor form. While it's not legal for Pennsylvania dispensaries to sell edibles, people can make them at home. People use RSO in the kitchen, creating their own recipes. "It's a superversatile medicine." says Ferracone.

Hunter has seen "a ton of success" with lotions, topicals and transdermals. They allow for targeted relief, and their 66

FUELING THE INFLUX OF NEW PATIENTS IS AN EXPANDING LIST OF QUALIFYING CONDITIONS. **NOW THERE ARE 23** APPROVED FOR MEDICAL MARIJUANA TREATMENT. **UP FROM 17. NEW TO** THE LIST: OPIOID **USE AND ANXIETY** DISORDERS.

easy consumption makes them attractive to patients of all ages.

Concentrates are the go-to for those with PTSD. Shuda notes that they have a "pronounced and intense effect" on anxiety and stress. CBD oil, another popular option, targets specific cannabinoids, which Hunter describes as the compounds within the marijuana plant.

As more conditions get added to the medically approved list and interest grows in cannabis treatments, the industry seems to be on a never-ending uphill climb. "The sky's the limit for us," says Ferracone.

Despite the growth in the program, the process to join is the same as always. You must have a qualifying condition, be approved by a certified physician, and pay a fee. Cannabis insiders want to make the process more egalitarian. "I think there's a responsibility on the dispensaries to make the program accessible," Hunter says.

To that end, Keystone Shops has initiated a caregiver program to help bridge the gap for patients who can't come to a dispensary on their own.

Shuda wants to see dispensaries focus on "underprivileged populations," particularly through caregiver services. He has also voiced concern over the price of marijuana products. Soulful Cannabis, a website run by Shuda's nonprofit, documents discounts at dispensaries across the state. "It's an expensive proposition to be using cannabis in a medical fashion on a daily basis, and there's no support from insurance," he says.

Just across the river, New Jersey recently legalized recreational marijuana. Could the same thing happen here? Shuda thinks so, and Hunter notes that such a bill would have broad support. "I think it's very likely to happen," she says. MLT





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APPETITE FOR RESTORATION

A NEW BOOK DOCUMENTS THE REALIZATION OF A BERWYN FAMILY'S DOMESTIC ASPIRATIONS.

BY MELISSA JACOBS

hen they flushed the toilet and water flowed through the walls, Bob and Ruth McKeaney wondered if they'd gotten in over their heads. House-flippers for decades, the McKeaneys knew that restoring their 300-year-old Berwyn property would be a tremendous undertaking. When they bought the Hillside estate in 2010, the main house had broken windows and trees growing into its roof, the barn was in ruins, and thick bramble had taken over the 12-acre property. Bob even found a deer carcass in that bramble. "It looked like a scene from Saving Private Ryan," he says.

The house's cast-iron pipes had been out of use for so long that they became troughs, spilling water through the walls. "When we look back at pictures of what the house looked like, I start to hyperventilate," Bob

says. "But the bones of the house were great—that's why we bought it."

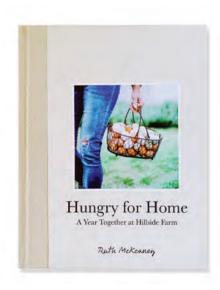
With Bob as the construction pro, Ruth documented the mammoth reconstruction project for Hungry for Home: A Year Together at Hillside Farm. The recently released self-published book also celebrates the joys of cooking, decorating, entertaining and family traditions. "The issue of home and the desire for it crosses every boundary," Ruth says. "It's more than just the four walls that surround you."

First deeded by William Penn in 1717, Hillside was once a 300-acre dairy farm. The McKeaneys are just the fourth owners of a property that had been passed down through generations, with each set of occupants keeping it for about 100 years. One was legendary architect Richardson Brognard Okie. He purchased Hillside in 1902 and turned it into what Bob











calls an "architectural masterpiece." The den's bookshelves are among his favorite pieces. Instead of using pins to hold the shelves, Okie created grooves in the wood. "Everything is hand cut, handmade," says Bob. "All of the woodwork in this house is custom."

He was originally concerned about the floor in the front fover, which is six inches lower than those in adjacent rooms. Then he realized that Okie configured the trim to fit a floor that would settle. "It was done with perfect measurements," Bob says. "When he refurbished it, Okie built it to how the house had settled."

Hillside has proven to be the perfect pandemic refuge for the McKeaneys and their five children, ages 12 to 20. Now five bedrooms with four and a half baths, the house has a back porch with a fire pit, a barn, a spring house, a silo, and a chicken coop, corn crib and stone smokehouse. The property also has two guesthouses and a dollhouse cottage built in 1902 with a working stone fireplace.

There's plenty of space to entertain. The barn is one of Ruth's favorite spaces. More than 120 tons of rock had to be removed from a destroyed structure overgrown with trees and thick bramble. Peter Archer of Archer & Buchanan Architecture in West Chester advised the McKeaneys on the restoration. "He brought the whole office to Hillside and told everyone about the history



of the barn," Ruth says. "Peter told us where to put the walls and how to restore the barn to its former glory."

The barn's courtyard was a pile of stone ruins. The McKeaneys mostly left it that way, adding a tall tepee with lights to create an outdoor living room. The back side of the barn was transformed into two English-style sunken patios. "It's magical," says Ruth.

Hillside is also a magical place for kids, with its sports court, zip line through the woods and paths for dune buggies. All of that was installed by 2012, the year the McKeaneys officially finished the restoration. "I'm so grateful that everything was in place before the pandemic," Ruth says.

As much as they changed, the McKeaneys left many things intact as an homage to the architectural genius of Okie, who died in a tragic accident in 1943. Still in place is Okie's mounting rock, which he climbed to get onto his horse. "The story is that Okie refused to own a car or drive one," Bob says. "So, he rode his horse to the Paoli train station and took the train to his office in Center City."

Of all the homes the McKeaneys have flipped, this is their favorite—so much so that they've lived here longer than most places. Before Hillside, they moved every two years from home to home in Wayne and Villanova. "This is the first house where we wouldn't do anything differently," says Ruth. "We absolutely

For more images from Hungry for Home, go to mainlinetoday.com. Visit hungry4home.com.

honing comic sensibilities throughout high school. McKay's academic career was relatively nondescript, but that didn't mean he couldn't handle the work. He just didn't want to do it. Still, he earned good grades, according to March, and directed his energies toward making people laughand playing basketball, a passion he still pursues today.

McKay and March weren't particularly athletic, but they were devoted to hoops. They'd watch a game on TV and spend hours trying to replicate the moves they saw on the screen. March recalls one summer when he and McKay would play all day, much to Lisa's consternation. She was working the nightshift at the time and trying to grab some sleep during the daylight hours. That became rather difficult with the incessant dribbling. "She'd come out and threaten to kick our asses," March says, laughing.

McKay tried to get serious about basketball as a senior at Great Valley, when he joined the varsity team. He rode the bench for most of the season, seeing minimal time, mostly in blowout situations. "He had a great outside shot, but he wasn't a real athletic guy," March says. "He couldn't run well, and he sat at the end of the bench. I'd laugh at him."

To this day, McKay remains a basketball freak, playing Thursday nights at a Los Angeles-area church. And when he returns to Malvern, it's one of his main activities. Since smoking and a cavalier approach to nutrition don't allow him to stay in the best shape, McKay won't be tearing too many people up. But he can still take some shorter opponents inside. If faced with a taller rival, he'll hit a couple of jumpers.

McKay's collaborator, Chris Henchy, reports that his pal is deceptively good. "He has a good crossover dribble," Henchy says. "You see this 6-foot-5 guy coming down the court, and he tries this crossover dribble. You think, 'I have to be able to stop that.' But you can't."

McKay didn't make much of a name for himself as an athlete, but by junior year, he'd become popular because of his quick mind and offbeat sense of humor. "That's when people recognized how funny he was," March says. "People wanted to hang out with him on weekends because he was so off-the-wall."

McKay enjoyed the attention—and soon realized he enjoyed making people laugh. After graduating from Great Valley in 1986 and spending a year at Penn State, he returned home, began classes at Temple University and started performing standup

at local clubs. Initially, it was grim. One night, a guy wouldn't stop flicking bottle caps at him. "I had some rough sets," McKay says, adding that it took him 10 to 15 tries to do "a respectable 15 minutes."

But McKay stayed at it. An established comic complimented him on his "smart stuff." That gave him confidence, as did the brief moments when people actually laughed at his stuff.

'Off of the three seconds where I didn't suck, I got enough to build on," he says. "That's what you need at that age—to get your ass kicked a little."

At Temple, McKay studied philosophy, read Thomas Wolfe and James Joyce, and made the most of the cultural opportunities available to him in Philly-and not just the Comedy Factory Outlet. When he heard about the work legendary hipster/ comedian Del Close was doing in Chicago, he left school (not far from a degree) and headed west in a beat-up Chrysler New Yorker. Standup was fun, but it didn't hold the same power as improvisational comedy. "Improv was made for me," McKay says. "It's spontaneous yet smart. It's subversive, and you're connecting with the crowd."

Chicago was a great time for McKay, who loved the purity of the form and didn't care that he was making \$150 a week. That's what cheap beer and burritos were for. "You can live on 150 bucks a week when you're in your 20s," he says.

McKay joined the Windy City's Upright Citizens Brigade and moved to sketch comedy. He also had stints with Chicago's Improv Olympic Theater and Child's Play Touring Theatre. In all cases, McKay had the freedom to expand his manic comedy. Not everything worked, but what hit the mark showed signs of genius.

In the early 1990s, McKay auditioned for the famous Second City troupe and earned a spot. He quit UCB, a move that allowed the group to hire Amy Poehler, a former Saturday Night Live stalwart and big-screen draw in her own right. McKay joined Second City just as an all-star cast was breaking up: Stephen Colbert, Steve Carell, Amy Sedaris and Paul Dinello were all moving on. "I understudied with that group," McKay says.

With Second City, McKay gained notoriety for highly charged political pieces like the award-winning Piñata Full of Bees. "This was before the Internet hit and things like YouTube were around," McKay says. "There was no way to do the stuff we were doing without going to Chicago and joining things like Upright Citizens Brigade and Second City."

In 1995, McKay auditioned for SNL

as an on-air performer. "I don't do impressions, and I do very few characters, so I wasn't chosen," McKay says. "But as I stepped off the stage, I handed some scripts I'd written to [SNL executive producer] Lorne Michaels and said, 'I also write.' It was one of the smartest things I ever did."

McKay joined SNL as a writer in 1995 and adjusted quickly to the round-the-clock schedule and unpredictable environment. He remembers running down the hallways rewriting scenes that were scheduled to air in 20 seconds and cutting a minute from a sketch as it was starting.

At Second City, McKay had taught improv. One of his pupils at the time was Upper Darby's Tina Fey, whom he hired at Saturday Night Live. For six years, he lived the live-TV life, working and playing hard. He survived low ratings and staff purges. He also met Will Ferrell. Before long, the two were writing together weekly. When it came time for Ferrell to branch out into films, he called on McKay to help him create a vehicle. Their writing process is simple: Start laughing and go from there. "We'll talk a little about what we want to go into, and once we connect, if it makes us laugh, we write down 10 pages of new ideas," McKay says. "We'll say, 'I want to see this in the movie,' and we go from there."

hris Henchy was in his office working when McKay showed up, a black trench coat thrown over his arm. He had big news. "Obama just tabbed me to be Secretary of Energy," he declared, clearly pleased. "He read my blog, liked it and tabbed me."

Henchy was shocked. "What about the movies and everything else?" he asked.

McKay didn't blink: "I'll do it all." Still stunned, Henchy asked the only pertinent question that remained: "Do you know anything about doing this job?"

McKay responded, "No, but I can do it. I'm already talking to the Saudis."

"That sums up Adam," says Henchy. As it turns out, the above exchange never happened. It was a dream Henchy had in January, around the time Barack Obama took over as president. Henchy has no doubt that his friend and business partner would believe he could handle the job—and tackle all the creative projects he has percolating at the moment. "He's incredibly intelligent," Henchy says. "He knows comedy and how to be successful."

McKay's six years at SNL included three as head writer, and plenty of experience creating characters and absurd situations. He was ready for the longer form.

66

"YOU'D DRIVE THROUGH THE MAIN LINE. AND RIGHT WHERE IT STARTED TO GET CRAPPY, THAT'S WHERE WE LIVED. IT WAS A CLASSIC 'OTHER SIDE OF THE TRACKS' SITUATION. **OLD LINCOLN HIGHWAY** WAS THE DIVIDER."

McKay describes August Blowout, his first script with Ferrell, as a "sweeping epic about a car salesman. "SNL's Michaels pushed hard for the project, but Paramount didn't buy it. It resurfaces this month in the form of The Goods: Live Hard, Sell Hard. It stars McKay's brother-in-law, Jeremy Piven (his sister, Shira, is McKay's wife), as a used-car liquidator brought in to help ensure that a dealership's July 4 sales event is successful. And as you might expect, the film has plenty of raunchy humor to go with its ensemble cast. "It has a Caddyshack feel to it," McKay says.

One of McKay's favorite movies is Being There, the sublime Peter Sellers comedy about a simpleton gardener who, through a chain of absurd events, becomes a key presidential adviser and eventually a chief executive. It has some truly funny moments, but there isn't anything that makes you laugh as hard as, say, watching Ferrell run across the racetrack in Talladega Nights. "When you're laughing like a maniac, you're not too smart," McKay says. "At that moment, you get rid of your ego."

It would be easy to imagine McKay's ego as a Brobdingnagian creature run completely amok, but those close to him are quick to point out that's not the case. Though Henchy pleads for this article to "take him down a peg," he can't come up with a bad thing to say about his friend. Perhaps he's afraid McKay will use his growing Hollywood clout to squash him like a cockroach, but he praises McKay's collaborative tendencies and his vision. "I think there's a big-picture plan in his head that we're all being brought in on," Henchy says. "We don't know our places yet."

Perhaps that's because McKay hasn't completely wrapped his own brain around the concept. He's still exploring the many ways to present comedy through Gary

Sanchez Productions, the company he and Ferrell created and that Henchy runs day to day. Included are FunnyorDie.com; the new comedy series East Bound and Down and an as-yet-unnamed show based on FunnyorDie.com, both on HBO; You're Welcome, America. A Final Night with George W. Bush, a one-man Broadway play starring Ferrell; and a slew of movies. McKay even wrote the lyrics for the song that appears at the end of *The Goods*.

What's next, children's television? That might not be such a good idea, considering the furor over the FunnyorDie.com skit, The Landlord, which stars Ferrell and McKay's 2-year-old daughter, Pearl, as a drunken, profane landlord. Then again, it's gotten 60 million hits and counting.

Even Gary Sanchez Productions began as a goof. McKay and Ferrell created Sanchez and pawned him off as a combination spiritual adviser and financier. For good measure, they added a previous career as a failed Paraguayan NFL kicker and introduced the whole thing as completely legit. The business angle of it was real: The company exists and produces much of what McKay does these days. The namesake, however, is a complete gag.

Not that the Hollywood Reporter found it funny. The paper ran the Sanchez story in its entirety and looked pretty stupid because of it. Rule No. 1 with McKay: Don't believe half of what he says. He's not lying—just seeing how far he can push things. "He's the master of the insane story," says Henchy. "He'll come up with details that make you not question him at all."

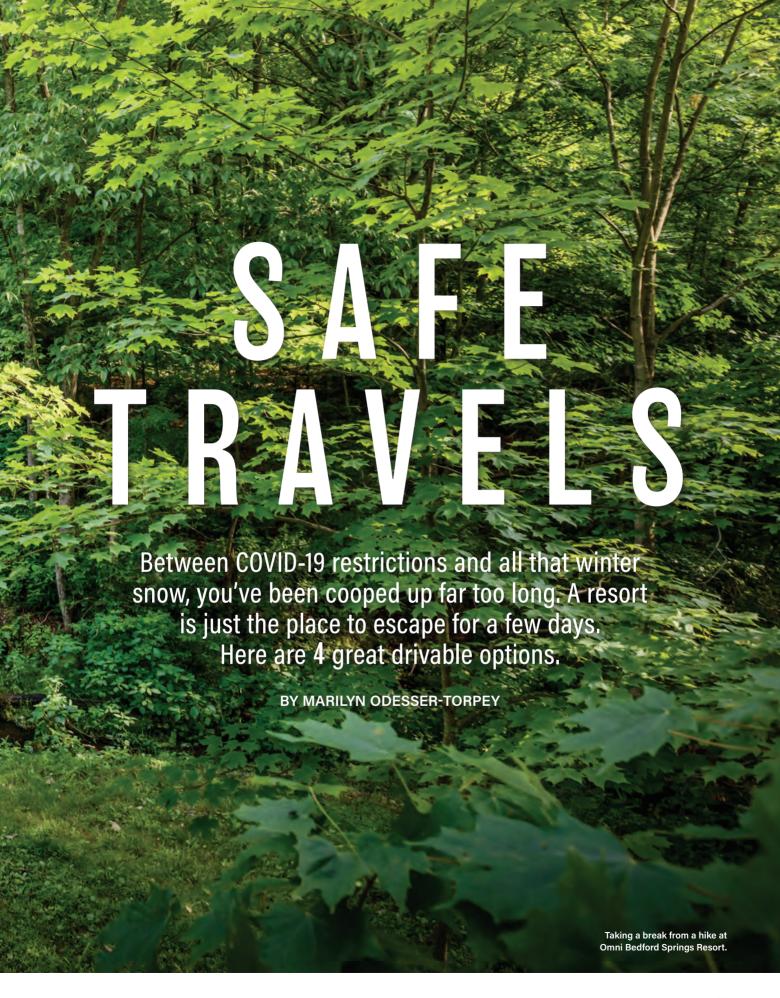
Perhaps that's why McKay has so many people who want to work with him. "In this business, you get some people who are jaded and don't laugh," Henchy says. "You see Adam on the set, and if somebody says something funny, he's the one laughing the loudest.'

That willingness to enjoy himself makes McKay approachable—and it keeps him tethered to his youth. When March went to California last year for McKay's 40th birthday, the pair reconnected as if they'd been apart a week, not several years. One evening, they sat in Ferrell's living room, laughing. "Right away, Will said, 'You're the one Adam tells me about. He told me all about his childhood," March says.

March brought some pictures of the old neighborhood with him, and McKay was "blown away" by the changes. He's upgraded, too—going from the guy who cracked 'em up at high school parties to someone who has us all laughing at the most ridiculous stuff.

And begging for more. MLT







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(Clockwise from opposite page) Fun by the firepit; a lakeside suite; the National Baseball Hall of Fame & Museum; Hawkeye Bar & Grill's Steakhouse Burger.

The costumed interpreters and a working farmstead (with animals) at the Farmers' Museum offer a glimpse of agrarian life and work in the 19th century. To comply with COVID regulations, the blacksmith shop, pharmacy and tavern aren't open to the public, but interpreters relate their stories and answer questions outside the buildings. 5775 State Highway 80 (Lake Road), Cooperstown, (607) 547-1450, farmersmuseum.org.

WHERE TO EAT: At the Otesaga's Hawkeye Bar & Grill, the atmosphere is casual and the menu innovative comfort fare. Grab a seat on the outdoor patio and choose from three fancy sauces to top your Chilean sea bass, seared salmon or crab cakes. A recent menu featured slow-roasted prime rib and duck two ways. Try a draft beer sampler of four seasonal selections or any of a wide variety of wines by the glass. Finish your meal with a slice of the restaurant's signature chocolate stout doublechocolate layer cake. (607) 544-2524.

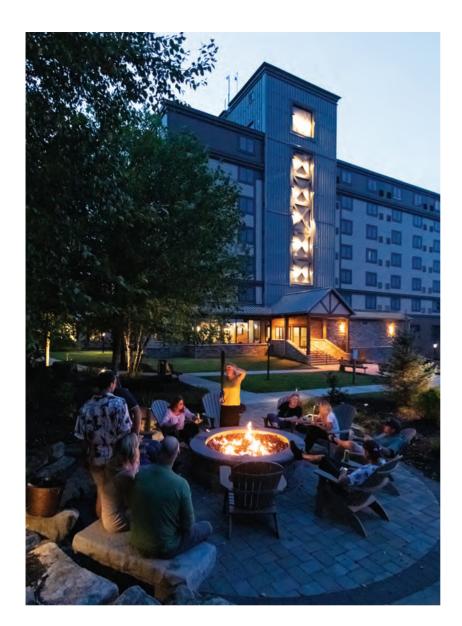
At Mel's at 22, chef Brian Wrubleski upgrades humble mac and cheese by adding brie and smoked gouda to the traditional cheddar, and he enriches risotto with lobster. 22 Chestnut St., 607-322-4012, melsat22.com.

RATES: rooms \$149-\$726, suites \$264-\$1,144.

60 Lake St., Cooperstown, N.Y., (607) 547-9931, otesaga.com.







(Clockwise from left) Happy hour at Wisp Resort; free riding; the Mountain Coaster.



WISP RESORT

McHenry, Md.

DRIVE TIME: 4 HOURS, 15 MINUTES

Western Maryland's only winter ski resort transforms into a multi-recreational playground the rest of the year, with non-snow activities geared for the whole family. At the Lodge at Wisp, six types of accommodations are available, ranging from queen efficiency to king luxury suites. All are spacious and most sleep up to four guests. Some welcome pets. The Lodge has an indoor heated pool, and two championship golf courses with mountain and Deep Creek Lake views.

TO-DO LIST: Take a thrill ride on the Mountain Coaster, a combination alpine slide and roller coaster that twists, turns and rolls 3,500 feet downhill at a speed you can control with a hand brake in the cart. Test your mettle on an Aerial Adventure with ropes, planks, swinging bridges, zip lines and more. If COVID regulations allow, you can mountain bike over eight miles of single-track and logging roads winding in and around forested land. Rentals and clinics are also available for bikers interested in the up-and-coming sport of freeriding. Starting Memorial Day weekend, rent a kayak or paddleboard for some fun on the lake at Wisp's Watersport and Bike Express. (800) 462-9477.





WHERE TO EAT: Moonshadow is a cute little cafe that excels at home-style food-even if home is far away. A recent menu included beef loaf topped with smoky barbecue sauce, marinated jerk chicken, and Korean bibimbap. There are also some innovative takes on vegetarian and vegan selections, and it's the perfect place to grab a to-go sandwich or other breakfast item for weekend brunch. Takeout and delivery only due to COVID regulations. 145 Bumblebee Road, Accident, (240) 442-5542, moonshadow145.com.

Guess what tops the menu at Pine Lodge Steakhouse? Whatever cut you order, be sure to start your meal with a bowl of the signature creamy crab soup. 1520 Deep Creek Drive, McHenry, (301) 387-6500, pinelodgesteakhouse.com.

RATES: starting at \$149.

296 Marsh Hill Road, McHenry, Md., (800) 462-9477, wispresort.com.





WINTERGREEN RESORT

Wintergreen, Va.

DRIVE TIME: 5 HOURS, 30 MINUTES

In the heart of Central Virginia on the eastern slopes of the Blue Ridge Mountains, Wintergreen is set on 11,000 acres of winding trails, cascading streams and lush forest. Accommodations include the Mountain Inn, villa-style condos, and lavish rental homes perfect for families and friends. You'll also find kitchenettes and full kitchens. Aside from a multitude of sporting opportunities, the property also has a full-service spa.

T0-D0 LIST: Be sure to reserve your tee time on Wintergreen's championship links. Designed by Rees Jones, the 27-hole Stoney Creek Golf **Course** is open to the public and provides a beautiful backdrop for a rousing round. (434) 325-8250. Accessible only to members and guests of the resort, the 18-hole Devils **Knob Golf Course** is the highest in Virginia at

3,800 feet, providing 50-mile views of the surrounding valleys.

Tennis is another major sport at Wintergreen, with indoor clay and outdoor deco-turf courts to suit player preferences. Polish your game at the Wintergreen Tennis Academy, which offers a variety of programs, from one-hour daily clinics for any skill level to 90-minute advanced workouts for adults and tournament-level juniors. (434) 325-8235.

WHERE TO EAT: If you're a fan of flaky homemade biscuits, you'll want to visit The Market at Wintergreen for your morning meal. They make some of the best you'll find anywhere, along with a nice assortment of breakfast sandwiches. The deli menu includes hot and cold sandwiches and pizzas. (434) 325-8224.









At the upscale Devils Grill at Wintergreen, you can enjoy a beautiful mountaintop golf course view while dining on thoughtfully prepared dishes like braised veal cheeks and shrimp and grits. Sunday brunch selections include stuffed French toast and smokedsalmon-and-avocado tartine. (434) 325-8100. Open Friday-Sunday, The Edge at Wintergreen features an array of interesting sandwiches, including falafel, a catfish po'boy and a crab-and-pimento hot dog. Braised pork roast and grilled half Cornish hen are among the dinner specialties.

RATES: Starting at \$176.95.

Route 664, Wintergreen, Va., (434) 325-2200, wintergreenresort.com.



OMNI BEDFORD SPRINGS RESORT

Bedford, Pa.

DRIVE TIME: 3 HOURS

Since the beginning of recorded history (and probably before), people have been drawn to the eight natural mineral springs in southern Pennsylvania's Cumberland Valley for their healing and restorative properties. Over more than two centuries, 11 presidents have been among those who've come to stay at Bedford Springs Resort to experience the rejuvenating waters and spa treatments. The property is palatial, and the accommodations are lavish yet tasteful, whether you choose to stay in the historic building or the newer spa wing. There's an 18-hole golf course and an indoor pool—and feel free to bring the dog for some signature pampering, including a special chef-created menu.

TO-DO LIST: Whatever spa treatment you choose at Springs Eternal, you'll want to experience the complimentary Bedford Bath Ritual, an invigorating self-guided combination of body-scrub exfoliation, mineral deluge showers, aromatic steam, a soak in hot mineral water, a dip in cold, and a hydrating aroma mist. (You'll need a bathing suit.) Follow the ritual with a full-body Swedish massage or a Signature HydraFacial. (814) 624-5633.

Set on 2,200 magnificently landscaped acres, Bedford Springs is a hiker's paradise. Try a one-hour guided hike of historic spots on the property. Or opt for a more challenging adventure on over 30 acres of cleared trails. There's also an instructor-led meditative hike.

Fishing is popular in the resort's stocked trout stream and the spring-fed Red Oak Lake (for catch-and-release). Guided fly-fishing excursions are also available.

WHERE TO EAT: Create your own omelet or breakfast bowl at Bedford Springs Resort's Frontier Tavern. For dinner, choose your cut of steak or luxuriate in a bowl of silky-smooth lobster mac and cheese. (814) 624-5644. At the resort's Crystal Dining Room, top your steak, pork chop, lamb loin or salmon fillet with a







COURTESY OF OMNI BEDFORD SPRINGS RESORT



choice of rich sauces, from roasted mushroom demi-glace to peppercorn brandy. Add a crowning touch of crab meat or shrimp Oscar, bleu cheese, crispy fried onions or pan-seared foie gras. (814) 624-5648.

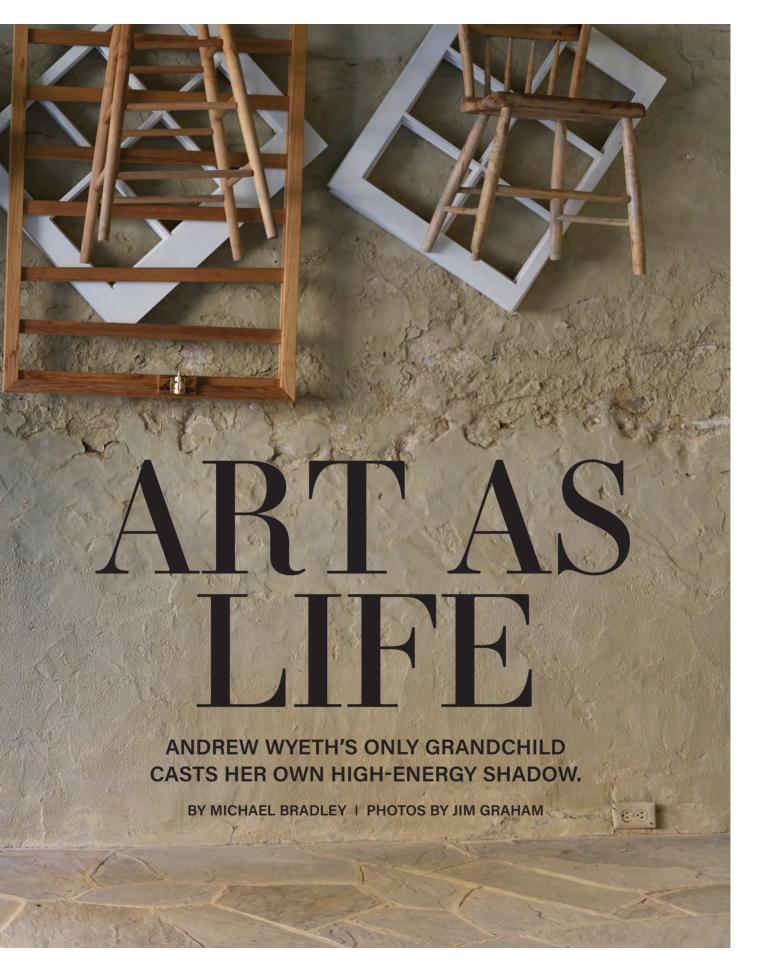
The casual 10/09 Kitchen is known for its shrimp with black truffle tagliatelle, house-made wild mushroom ravioli, and crab cakes. Imaginative sandwiches include the Street Bob, with Genoa salami, pepperoni, black forest ham and smoked provolone. 132 East Pitt, Bedford, (814) 623-1130, 1009kitchen.com

RATES: starting at \$169.

2138 Business 220, Bedford, Pa., (814) 623-8100, omnihotels.com.









lot of people would consider a chance to display their art before a grateful audience as a tremendous opportunity. First and foremost, it's a chance for others to see how they look at the worldand there may even be a little money in it.

It's not so much fun for Victoria Wyeth. "I'm pretty shy about my photography,"

Her trademark energy and drive were evident in the images in that 2018 Storytellers gallery show at Stanek Gallery in Philadelphia—even if her passion for the event and the process was low. She simply couldn't muster the enthusiasm necessary to sell something that was such an intimate manifestation of herself. "I felt like a hooker," Wyeth confides.

So much for exhibitions. Andrew Wyeth's only granddaughter doesn't need them to fan her ego, or to give her the sense that she's providing a modern generational link to her family's considerable artistic legacy. She'd rather keep photographing life as it happens—in black and white. "I hate color photos," she says.

Her love of "Andy" is evident when she speaks to audiences at the Brandywine River Museum of Art and venues throughout the country. She discusses his art, his influences and those he inspired. But Wyeth doesn't approach her lectures as merely an art historian. She's less concerned about describing the work as she is with introducing the man. "I want people to know how much he loved life," Wyeth says. "There wasn't enough time in the day for him to paint. I'm trying to teach people who he is as a person."

It's instructive to learn who Andrew's granddaughter is, too. She's the daughter of Nicholas Wyeth, Andrew's oldest son, and his wife, Jane. Both are enmeshed in the art world in New York City. She's a breast cancer survivor and a psychologist. She's also divorced with no kids, runs four miles a day near her Philadelphia home, and loves to cook for family and friends. Anyone who meets her gets the impression that her daily clock could use a few more hours. Her energy level is astounding—simply ask anyone who's tried to keep up with her during a workout.

Wyeth is as blunt as she is vibrant. And she loves what she does, no matter what she might be doing. Mostly, she loves introducing her family's work to anyone.





COPYRIGHT VICTORIA BROWNING WYETH

(Clockwise from top) "Andy and Daddy" and "Wooly Andy" by Victoria Wyeth; Victoria with her grandparents, Andrew and Betsy Wyeth.

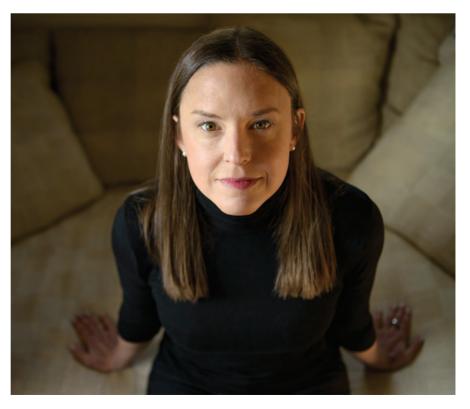
"There are people who may be inclined to appreciate Andrew and Jamie Wyeth's work and the nature of their work, and they'll enjoy Vicky's talks," says film director Adam Salky, who's known Wyeth since seventh grade. "But someone not expecting to spend the afternoon in a museum will enjoy themselves, too."

Wyeth has spoken to prisoners, schoolchildren and nursing home residents. She addressed the 2017 Judicial Conference for the First Circuit Court of Appeals, a presentation attended by Supreme Court justices John Roberts and Stephen Breyer. She understands art's power and how it can serve as a gateway to discussions of difficult topics. Andrew had a friend who died of alcoholism, and it affected him greatly. Wyeth talks to audiences about that, in an attempt to present addiction's toll. "If I get through to 20 of 1,000 people I speak to, I've done my job," she says.

Some people might resent being charged with propagating their family legacy. Not Wyeth. She covets the role and enjoys the opportunity to educate people about her grandfather, his father—famed illustrator N.C. Wyeth—and her uncle, Jamie. She introduces them to others on her terms, not as someone whose life is tied completely to some ancestral mandate. "When you come from a famous family, you can change who you are or be true to yourself," she says. "I choose the latter."











"I WANT PEOPLE TO KNOW HOW MUCH MY GRANDFATHER LOVED LIFE. THERE WASN'T ENOUGH TIME IN THE DAY FOR HIM TO PAINT. I'M TRYING TO TEACH PEOPLE WHO HE IS AS A PERSON."

t was Christmas morning. Victoria Wyeth was doing what she'd done for several years—visiting the women she worked with at Norristown State Hospital before gathering with her family. All were victims of violent sex crimes. As Wyeth was leaving, one of the women looked at her and said, "Going home."

That's all. A flat statement. But it crippled Wyeth. "I went into my car and cried my eyes out," she says. "That was it. It was too hard."

So Wyeth shifted to working with men who'd either experienced sexual trauma or who were perpetrators of sexual violence. It was a long way from her New York City upbringing, summers in Maine with family members, a Bates College liberal arts education, and subsequent graduate work at Harvard and Wesleyan universities. Still, Wyeth immersed herself in her work—until breast cancer put a halt to things.

Diagnosed in May 2016, Wyeth stopped working at the hospital in April of the following year. Her treatments sapped her strength, but the news that the cancer may have been back was even tougher. Wyeth opted for a prophylactic double-mastectomy but later discovered that her cancer hadn't returned. Healthy, she started working again in May 2018 as a research assistant in the psychiatry department at the University of



Pennsylvania for Dr. Aaron Beck, the man who invented cognitive behavioral therapy. "He's a big fan of Andy," she says.

Wyeth has plenty of fans, too-most notably Salky, whom she met at a dance, and Dave Golden, a musician and composer for TV shows and movies. Golden, a fellow student at the Dalton School in Manhattan, says his longtime friend's social predilections tend toward



dinner parties, where she can interact with everyone in a smaller group. "She'd like to find five or six people she can be genuine and loose and free with," says Golden. "If you're lucky enough to be one of those people, you're going to have a helluva lot

Not that Wyeth is out of her depth at larger gatherings. "She has an infectious laugh," says Salky. "You hear it from across the room, and you want to go talk to her."

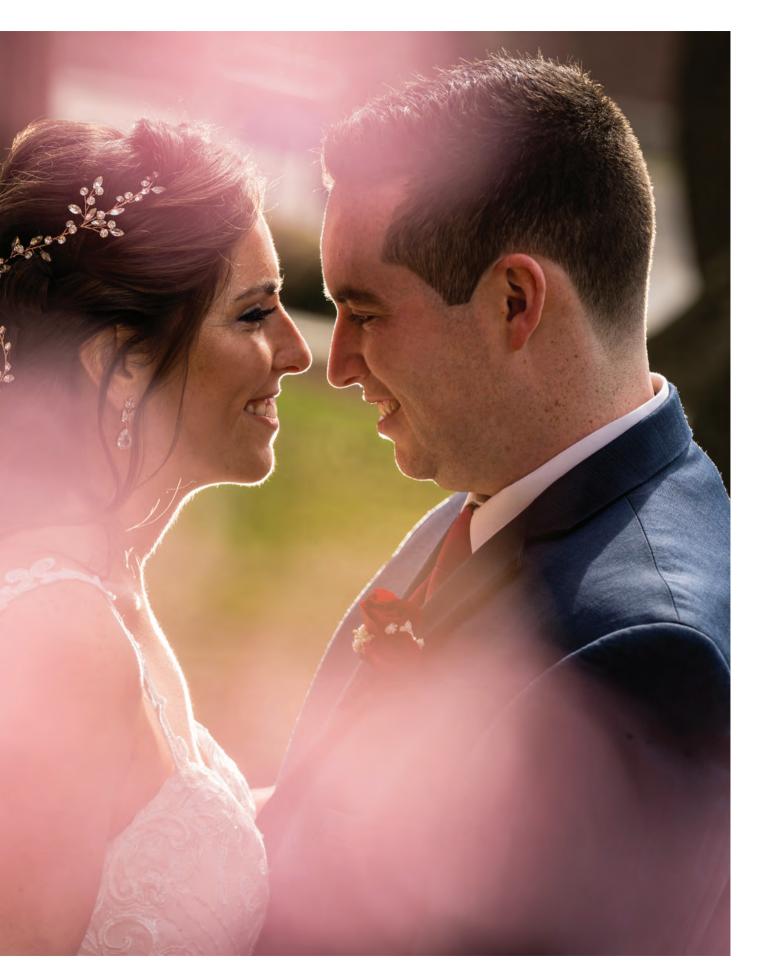
Wyeth is also a Halloween fanatic whose costumes are always first-rate and as authentic as possible. Salky remembers her going to one party as Uncle Fester from The Addams Family. "She went all the way," he says, laughing.

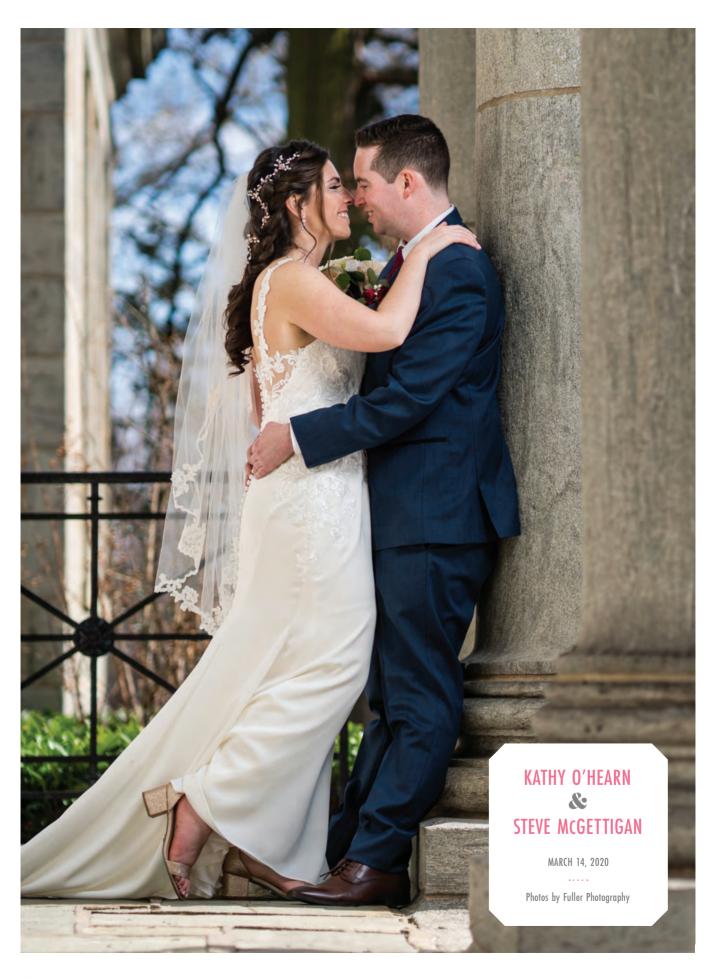
For a time, Wyeth lived in Chadds Ford. She was with her grandfather and his wife, Betsy, when each died. "I do feel that it was one of my purposes in life to have helped my grandparents transition to death," she says.

Wyeth has packed plenty into her own relatively short life. "Cancer woke me up. If I get sick again, I'm going to kick cancer's ass. It's not going to kick my ass," she says.

Still, Wyeth isn't afraid of death. "If I die, I'll be sad," she says. "But at the same time, I have no regrets." MLT







The pair later came east, sampling Conshohocken and East Falls before settling in Phoenixville. Nearly five years after they first met, Steve popped the question on May 5, 2018, during a visit to Rittenhouse Square. It was just a few days before Kathy's birthday and a trip to New Orleans, where she'd suspected Steve might propose. "It totally caught me off guard," Kathy recalls.

After Steve got down on one knee, they headed to the Irish Pub. "All our friends and family were there, so it was a lot of fun," says Steve.

Looking to hold the ceremony and reception in one place, the couple chose the Ballroom at Ellis Preserve

in Newtown Square. Steve's cousin presided, and the two exchanged their own vows. "That was really important to me," Kathy says. "We're both Catholic, and we toyed with the idea of having a Catholic ceremony. But I really wanted to make sure the words we said to each other were our own."

Their golden retriever, Toby, was also present, accompanied down the aisle by one of Steve's groomsmen. His tail wagging, Toby stayed through cocktail hour, mingling with the guests. "We're fortunate to have had all of our friends and family together," says Steve.









Ceremony and reception: Ballroom at Ellis Preserve, (finleycatering.com). Number of quests: 165.

Bridal gown: Essense of Australia, Jay West

(jaywestbridal.com).

Bridesmaids' gowns: Azazie (azazie.com). Groom's and groomsmen's suits: Central PA Tuxedo (centralpatux.com).

Hair: Up Your Do (upyourdo.com). Makeup: Dylan Michael Cosmetics (dylanmichaelcosmetics.com).

Florist: Blue Moon Florist (bluemoonflorist.com).

Caterer: Finley Catering (finleycatering.com). Entertainment: Pop Philly (ebetalent.com). First dance: Bradley Cooper and Lady Gaga's

"Music to My Eyes."

Photographer: Fuller Photography (fuller-photography.com).

Videographer: Valley Creek Productions (valleycreekproductions.com).

Honeymoon: Riviera Maya, Mexico.

Careers: Steve is a video project manager at Merck; Kathy is a support manager at Xandr.



ight away, Jenn Walsh knew something was different about Brett Lilley. "On our first date, I knew I could see a future with him," she recalls.

The two met at the University of Pittsburgh, quickly discovering that they grew up just minutes from each other—Jenn in Malvern, Brett in West Chester. "It felt like an entirely new relationship that was mature and open and honest," says Brett.

Several years after they first met, Brett planned a getaway to Cape May, N.J. Early one morning on a nearly deserted beach, Brett popped the question. "It was really intimate—just us two," says Jenn of the Aug. 26, 2018, proposal.

Soon enough, the two began planning an elegant affair with nearly 200 guests at Pomme Radnor. Last March, as nationwide lockdowns went into effect, they knew their wedding couldn't move forward as envisioned. "It was hard, and it was very emotional," Jenn says. "We just wanted to get married," says Brett—big celebration or not.

Sticking to their June 20, 2020, wedding date,

the couple had help in creating a beautiful, intimate backdrop for their nuptials at the Lilley family home in West Chester. "We were lucky in the sense that our parents were very involved in the entire planning process," says Brett.

When they decided on a backyard wedding, both moms jumped in to help transform the outdoor space into something out of a storybook. A tent was outfitted with a chandelier, lights and plenty of florals. The couple exchanged vows under an archway covered in white flowers. One of Jenn's grandmothers offered her wedding ring, which turned out to be a perfect fit. "I was in awe," says Jenn.

The ceremony included just 12 family members. "We handpicked every part of it, so it was meaningful to us and truly resonated with how we felt about each other and why we were getting married," says Jenn.

They even incorporated the breaking of the glass, traditional in Jewish weddings. "Our ceremony was a way to weave together the religious backgrounds of each of our families into one cohesive, meaningful spiritual union," Jenn says.

Number of guests: 12.
Bridal gown: Morilee, Th

Bridal gown: Morilee, The Dress Matters

(thedressmatters.com).

Bridesmaids' gowns: Lulus (lulus.com).

Groom's and groomsmen's tuxedos: The Black Tux

(theblacktux.com).

Hair and makeup: Philly Hair and Makeup Co.

(phillyhairandmakeup.com).

Florist: Flowers by Priscilla (flowersbypriscilla.net).

Caterer: Jennifer Personal Chef (jenniferpersonalchef.com).

Cake: Clay's Creative Corner Bakery

(claysbakery.net).

Stationery: Minted (minted.com).

Officiant: Rev. Dr. Neal Jones, Main Line

Unitarian Church.

First dance: Father John Misty's "Real Love Baby."

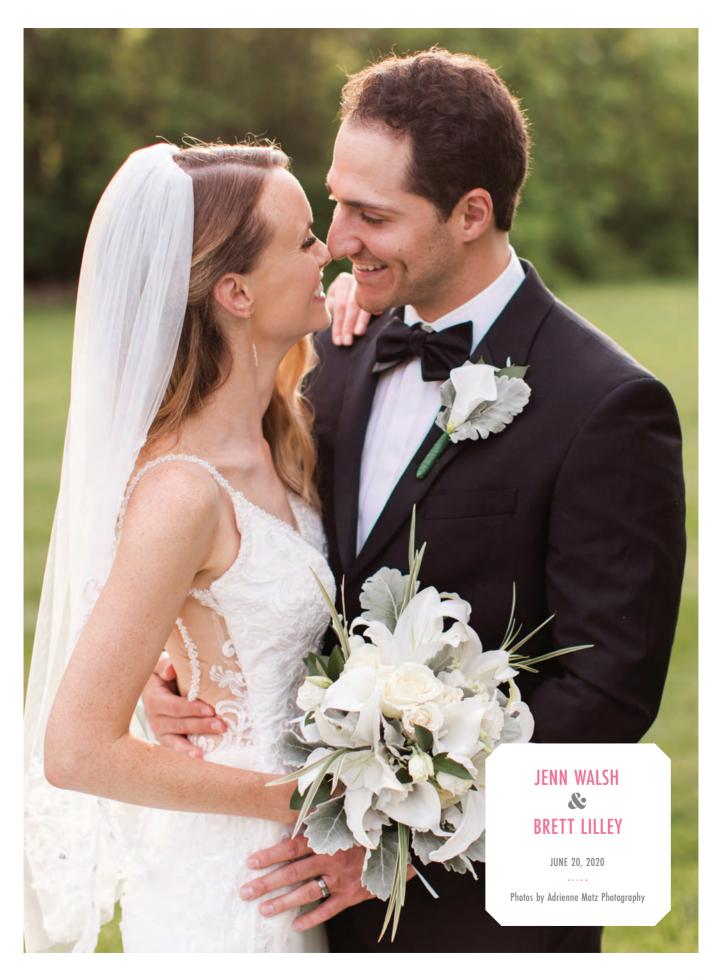
Photographer: Adrienne Matz Photography (adriennematzphotography.com).

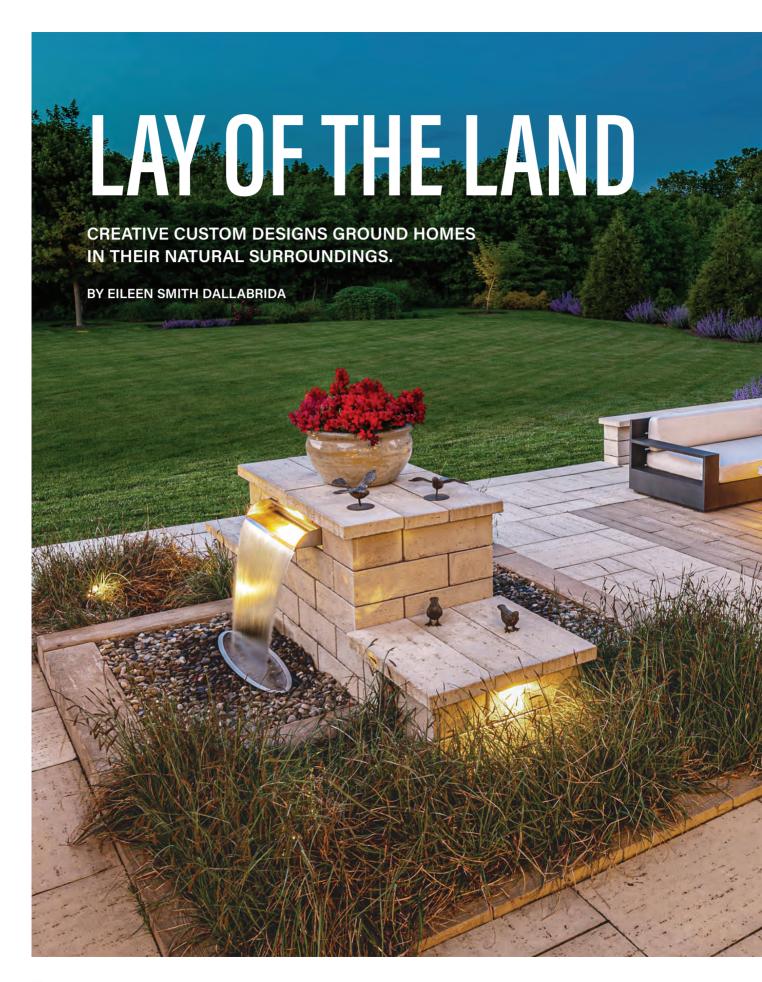
Honeymoon: Bethany Beach, Del.

Careers: Jenn is a speech language pathologist
and AAC consultant at Chester County Intermediate

Unit; Brett is a consultant at Slalom.









focus on indigenous plants—defined

grew locally before the first European

settlers arrived in the 17th century.

as trees, flowers and mosses that

the future in mind, so no one ever

needs to sheer a plant," he says. "I

don't believe in turning shrubs into

balls or hockey pucks."

On his own 3.5-acre piece of the

Main Line, Fridy is establishing

four beehives among the native

plants, guaranteeing a steady



stream of pollinators who buzz from flower to flower, playing essential roles in propagating the species. "Without pollinators, we'd have no plants," he says.

Fridy's environmental approach to hardscaping centers on local stone, which doesn't require extensive amounts of fuel to transport and minimizes wear and tear on roads. He's partial to flagstone quarried in Cochranville-either in organic, irregular shapes or machine cut into geometric pavers. "Salmons, tans and grays, a blend like the stone you see on old Chester County farmhouses—and it doesn't have to be trucked very far," he says.

Before he became a landscape designer, Fridy trained as a clinical psychologist. He soon decided he'd rather work outside in people's gardens instead of looking inside their heads, studying at Morris Arboretum and Longwood Gardens. "It's much more

therapeutic than sitting in an office listening to other people's problems," he says.

FIRE AND WATER

Knowing a homeowner's lifestyle is an essential part of outdoor design. In devising a plan for a recently constructed home on a flat, two-acre plot near Chadds Ford, David Mull talked with the homeowners about their vision for the property. "We were starting with a blank slate," says the landscape architect with DiSabatino Landscaping, which is based in Wilmington, Del. "There was no deck or patio in the back and a walkway of 30-inch pavers in front."

The homeowners' wish list included a fire pit, a water feature, and areas for grilling, dining and conversation. They also wanted to retain open grassy space behind the house for their two young sons to practice soccer.

In front, they were keen on enhancing curb appeal and access to the main entry. "We were looking for a minimalistic design with clean lines," the owner says. "Dave introduced us to materials that matched this and created a design that makes the patio visually appealing while still meeting our practical needs."

The foundation of the entertaining and relaxation area is an expansive patio of concrete pavers in a sandy, pale hue. "It looks like high-end travertine marble you'd see on the West Coast or Florida," Mull says. "It's much cooler than flagstone or bluestone, plus about a third less expensive than real travertine."

The water feature is double-sided, serving as an artistic centerpiece for both the dining area and firepit. Creating zones allows for everything from solitary contemplation to convivial family



gatherings. The waterfall cascades in a clean, unbroken line into a receiving basin, where it's recirculated. Illumination provides ambient light at night. "The sound of moving water adds to the tranquility of the space," he says.

INDOOR-OUTDOOR CONNECTION

Mull's plan enhanced the connection between house and patio. Large single-pane windows were installed in the breakfast area. Retractable glass doors in the kitchen slide away, essentially removing a wall between the home and garden. "The floor-to-ceiling windows and sliding doors have allowed us to enjoy lots of light, along with views of our landscaped garden and nature 365 days of the year," says the owner.

A natural gas line fuels both the firepit and a large grill. There's no wood to haul



6 LANDSCAPING TRENDS

- 1. Going native. Indigenous or native plants date back to the days when Pennsylvania was inhabited by First Americans. There are lots to choose from, as the Keystone State boasts more than 2,100 types.
- 2. Pollinator gardens. Designed to attract butterflies, bees and hummingbirds, they're on the wild side, providing places for pollinators to lay eggs and nest. Plant clusters of brightly colored flowers and heirloom plants are rich in nectar. Think blueberries. sunflowers and asters.
- 3. Smart technology. Water the plants, heat the pool or turn on the patio lights from your smartphone.
- 4. Outdoor lighting. Add ambience with tiki torches and spotlights tucked into tree branches. Also try lighting along garden paths, uplights on walls, and strings on arbors, pergolas and pavilions.
- 5. Front-yard living spaces. Designers are reinterpreting the front porch with patios or terraces sited in front of the house. It's a neighbor-friendly option that also expands outdoor living spaces.
- 6. Singing the blues. This year, blue is the hue for fashion-forward gardens. Landscapers are incorporating blue fortune, delphinium, hydrangea, globe thistle and grape hyacinth into their designs.

"THE SOUND OF **MOVING WATER ADDS** TO THE TRANQUILITY OF THE SPACE."





or ashes to be removed—and no need to swap out propane tanks on the grill. Hedges and groupings of hardy hornbeam trees ensure privacy from neighbors on either side. Flowering hydrangeas provide blue blooms on the north side of the house, balanced with fragrant viburnum at either end. Mull recommended plants that wouldn't attract nearby deer. "Daffodils, ornamental grasses, sedge, geraniums, boxwood—and barberries because deer don't like the stickers," he says.

CURB APPEAL

To create a stately welcome at the front of the house, masons installed a four-foot-wide bluestone walkway, flaring out to a full width of eight feet in front of the steps. "It's a much grander scale, a much nicer entry than walking up the driveway," Mull says.

The façade faces south, making it ideal for colorful sun-loving plants. The new design bolsters existing plantings of hydrangeas with roses, spirea and glossy abelia (a gracefully arching shrub with shiny leaves and fragrant, long-lasting white flowers that resemble tiny bells). Perennials like dianthus and yarrow are dependable producers, year after year. Dwarf ninebark, a deciduous shrub with



clusters of pink flowers that bloom in the spring, boasts purple foliage. "Although the homeowners appreciate the flowering plants, they're really into textured foliage and plants with foliage that's other than green," Mull says.

The DiSabatino crew completed the project in two months. With a personalized landscape design, the house feels firmly rooted in its surroundings-

and the owners feel more connected to their home. "The highlights are summer evenings grilling steaks and enjoying the atmosphere while eating outdoors with our kids, family, friends and neighbors," the owner says. "The upkeep on both the patio and landscaping has been low. Whatever maintenance is required, it's truly worth it with the pleasure it gives you back." MLT





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Contents

- **RACE SCHEDULES**
- **ABOUT THE RACES**

FEATURES

26 OPEN SEASON

After a lost year due to COVID, steeplechase racing comes galloping back.

32 SIDELINE FUN

The infectious energy on the other side of the rails completes a perfect day at the races.

44 HATS ON

Top off your race-day look with something memorable.

50 NEVER OUT OF STYLE

The races are back. So why not dress to impress?

70 STEEPLCHASE GLOSSARY Know the lingo.

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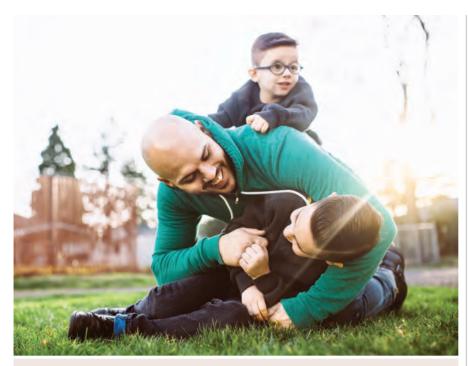
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2021 Race Schedules

28TH RUNNING OF THE WILLOWDALE STEEPLECHASE SATURDAY, MAY 8, 2021

10 A.M.

Gates open. Welcome and announcements.

12:45 P.M.

National Anthem

1 P.M.

First race. Allowance Hurdle: Liam Magee SOTA Apprentice Rider Race; 12:30 p.m. paddock time.

1:30 P.M.

Second race. Maiden Claiming Hurdle: The Folly, sponsored by M&T Bank/Wilmington Trust; 1 p.m. paddock time.

2 P.M.

Third race. Conditioned Claiming Hurdle: The Rose Tree Cup; 1:30 p.m. paddock time.

2:30 P.M.

Fourth race. Amateur Timber Stakes: The Buttonwood/Sycamore Farms Willowdale Steeplechase Stakes; 2 p.m. paddock time.

3 P.M.

Fifth race. Maiden Timber: The Landhope Cup; 2:30 p.m. paddock time.

3:30 P.M.

Sixth race. Amateur Apprentice Timber: The Marshall W. Jenney Memorial Foxhunter's Chase; 3 p.m. paddock time.



5:30 P.M. Gates close

101 E. Street Road, Kennett Square, Pa. Visit willowdale.org. continued on page 8



Schedules continued from page 6

90TH RADNOR HUNT RACES SATURDAY, MAY 15, 2021

NOON

Mounted Color Guard of the First Troop Philadelphia City Cavalry and the National Anthem (Orpheus Club of Philadelphia)

12:30 P.M.

Inaugural Katherine W. Illoway Invitational Sidesaddle Race

1:30 P.M.

First race. The Milfern Cup.

2:05 P.M.

Second race. The Thompson Memorial Steeplechase.

2:20 P.M.

Carriage Parade

2:45 P.M.

Third race. The Radnor Hunt Cup.

3 P.M.

Parade of the Radnor Hunt Foxhounds

3:15 P.M.

Fourth race. The National Hunt Cup.

3:50 P.M.

Fifth race. The James M. Moran, Jr. Steeplechase.

4:20 P.M.

Sixth race. The Henry Collins.

826 Providence Road, Malvern, Pa.
Visit brandywine.org. continued on page 10









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Schedules continued from page 8

43ND ANNUAL POINT-TO-POINT AT WINTERTHUR

SUNDAY, MAY 30, 2021

10:30 A.M.

Gates open. Race Raffle: Place a \$5 wager on a winning horse for a chance to win \$500. Sponsored by Draper & Kramer Mortgage, Inc.

1:50 P.M.

National Anthem

2 P.M.

First race. Isabella du Pont Sharp Memorial Maiden Timber Race (\$10,000 purse).

2:30 P.M.

Second race. Winterthur Bowl Open Timber Stakes (\$20,000 purse)

3 P.M.

Third race. Vicmead Plate Amateur Apprentice Timber Race (\$10,000 purse) in honor of Louis "Paddy" Neilson III.

3:30 P.M.

Fourth race. Middletown Cup Amateur Training Flat Race.

3:45 P.M.

Presentation of the Greta Brown Layton Trophy

4 P.M.

Gates close.

Schedule subject to change. 5101 Kennett Pike, Wilmington, Del. Visit winterthur.org.





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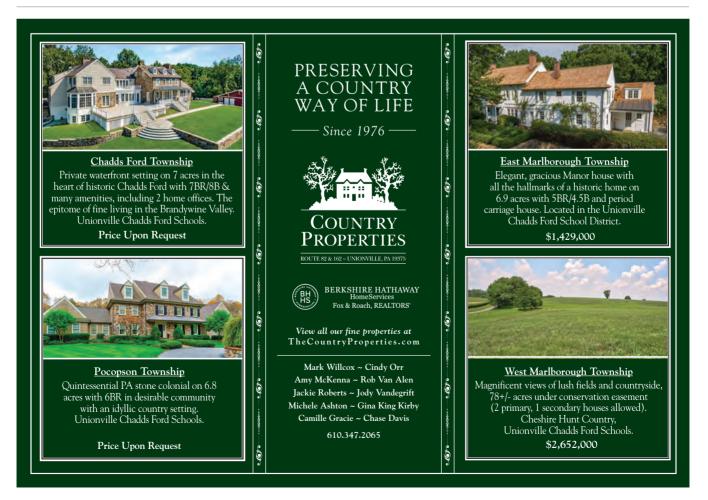
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WILLOWDALE STEEPLECHASE

Willowdale features a world-class steeplechase course in a community known for its top jockeys, trainers and owners. After competing at the highest levels in steeplechase and polo, W.B. Dixon Stroud Jr. decided it was time for a top-notch steeplechase event in the heart of Cheshire Hunt Country. Combining his love for the sport and his commitment to the community, Stroud enlisted the help of many others for the first running of the Willowdale Steeplechase in 1993. Since then, the event has raised over \$1,000,000 for local charities.



M GRAHAN





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or 10 of the last 13 years, the Delaware Department of Education's (DOE) Teacher of the Year has been a graduate of Wilmington University. It's not hard to see why.

"One reason is that we provide so many of the teachers to Delaware's classrooms!" remarks Alfred DiEmedio, director of teacher preparation programs in WilmU's College of Education.

Indeed, more than 3,500 of the state's K-12 teachers earned education degrees from Wilmington University. What's more, about half of Delaware's principals and assistant principals have also studied at WilmU.

It's a wise choice. The National Center on Teacher Quality rates Wilmington University's teacher prep programs among the top three percent in the nation.

"The quality of the instructors and the leadership from the school has been top-notch," says Wendy Turner, Delaware's 2017 Teacher of the Year and a 2010 graduate of WilmU's Master of Education in Elementary Studies program.

At both the bachelor's and master's level, WilmU's teacher preparation degree programs satisfy the Delaware DOE's content knowledge requirements and can establish students' eligibility for licensure and certification as educators in Delaware's public schools, pending the successful completion of state-mandated performance assessment testing and application for credentials.

Plus, all teacher preparation students enjoy the factors that have long made WilmU the choice of working adults: an affordable education, flexible schedules, and experienced faculty, all available right where they are.

On any given school day, WilmU sees about 1,000 of its teacher candidates learning on the job in classrooms throughout the region. This fieldwork includes an immersive Year-Long Residency program, the only course of its kind in Delaware and one of only a handful nationwide, through which student teachers spend an entire school year working alongside mentor teachers in select partner schools.

Graduates of the College of Education's licensure programs have totaled up a **100% success rate** in earning their teaching licenses and, once employed, they're rated by their principals and supervisors as uniquely prepared to design and deliver effective learning experiences to diverse student populations.

WilmU also offers master's degrees and graduate certificates that focus on specialized areas of education, including counseling, reading, teaching English to speakers of other languages, educational technology, and teaching gifted and talented students.

"I'd been in teaching for about 15 years when I decided to go back and get my master's," says Lea Wainwright, who studied Applied Technology in Education at WilmU four years before she was named 2014 Teacher of the Year. "I needed to be smarter about technology if I wanted my students to be smarter about the world. Why Wilmington University? Because the scheduling is so flexible for teachers. They totally get teachers."

Sandra Hall, 2016's Teacher of the Year, earned her master's in Elementary Studies in 2007. "WilmU works for me because it changed my life," she says. "I was able to raise my family, work, and go to school. The seven-week blocks allowed me to graduate in a timely manner without overloading my coursework."

"We have shown that we can help people who want to be teachers to achieve their goals, regardless of their backgrounds or career paths," says Dr. John Gray, dean of the College of Education. "That's our true mission, and why we're so committed to it."

For more information about WilmU's College of Education and its teacher preparation programs, visit **wilmu.edu/Education**.



About the Races continued from page 12

A community tradition for more than 28 years, the event kicks off Mother's Day weekend with six exciting worldclass steeplechase races. In response to the pandemic, Willowdale will feature a completely new spectator model that follows all state and local COVID-19 guidelines. Organizers are offering a limited number of Private Party Paddocks. Available on a first-come, first-served basis, this exclusive tailgating opportunity includes parking for one car, a 10-by-10-foot tent, a table, and admission for up to six. You decide how many people to bring in your car. Each area will be a designated 12 feet from neighboring paddocks.

In 2022, Willowdale will welcome back the pony and Jack Russell Terrier races, boutique shopping, the tailgate competition, food vendors, and their fun and educational Kid's Alley.

RADNOR HUNT RACES

Celebrating 90 years in May 2021, the Radnor Hunt Races is a time-honored



The legacy of protecting open space has allowed the sport of steeplechase racing to flourish in this region. In Chester County alone, more than 30 percent of the county is protected open space—totaling over 140,000 acres.

tradition in Chester County, Pa. With roots that go back over 250 years to Ireland and England, steeplechase has a rich history and tradition in the Mid-Atlantic. The beautiful pastoral landscapes that make up this region mimic the ideal conditions of the sport's origins abroad, while also reflecting land-conservation efforts.

As one of the oldest regional steeplechases, the Radnor Hunt Races is an annual rite of spring that dates back to 1930. They continue in 2021 on the third Saturday in May, with professional jockeys and thoroughbred horses competing

in six jump races for their chance at valuable purse money. At this year's event, COVID-19 safety protocols will be observed through limited capacity, social distancing and other measures.

Call (610) 388-8383 or visit radnorhuntraces.org.

POINT-TO-POINT AT WINTERTHUR

For more than 40 years, Delaware has celebrated its own version of the Kentucky Derby each May. In 1978, Greta "Greets" Layton, a Winterthur continued on page 17





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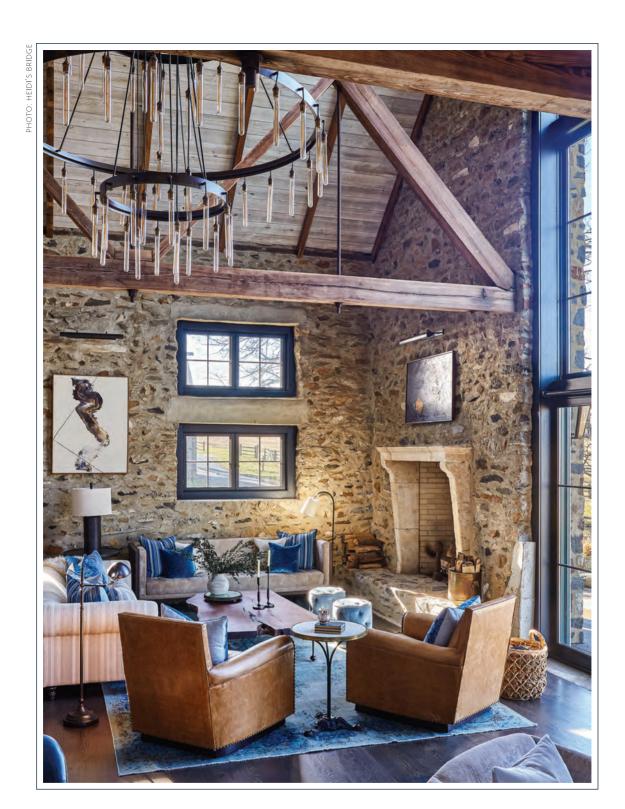




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continued from page 15

trustee, wanted to make the community more aware of the museum and garden. When fellow trustee Julian Boyd suggested a steeplechase race, Layton saw it as a perfect fit.

The first race was held on May 6, 1979. It was a small, casual affair with no cash prizes, only silver trophies modeled after early American silver in the Winterthur collection. Today, Point-to-Point at Winterthur is known for its grand tailgate picnics, high-stepping carriage horses and stylish Rolls-Royces.

When the Delaware Legislature passed a law in 2006 that allowed Winterthur to offer cash purses, Point-to-Point became sanctioned by the National Steeplechase Association. Today the course is a challenging 1.5-mile figure-eight run twice over 17 timber fences. Races include the Isabella du Pont Sharp Memorial (\$10,000 purse), the Winterthur Bowl (\$20,000 purse), the Vicmead Plate (\$10,000 purse) and the Middletown Cup.

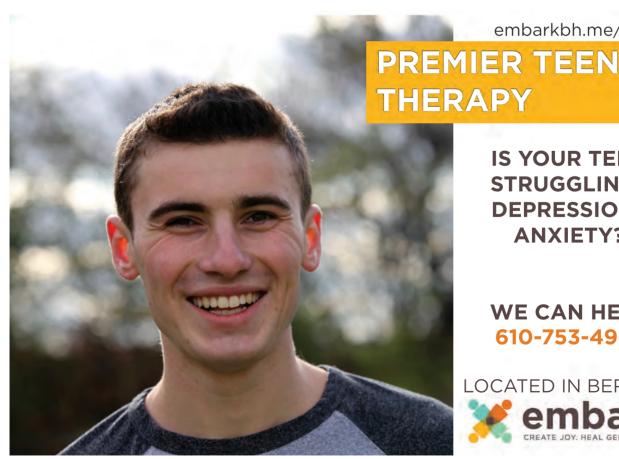


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WILLOWDALE STEEPLECHASE

Lafite—aka Flip Flop—and his owner, Liza Horan, were having a great round at Fair Hill International when an accident mid-course led to a strange chain of events and potentially life-threatening injuries for the 12-year-old warm-blood gelding. "Something very bizarre happened," recalls Horan, who trains at Ironwood Ranch in Lompoc, Calif., and made the trip to Maryland with three horses. "The jump was pretty straightforward, and I thought I had a good shot as far as my approach and continued on page 19

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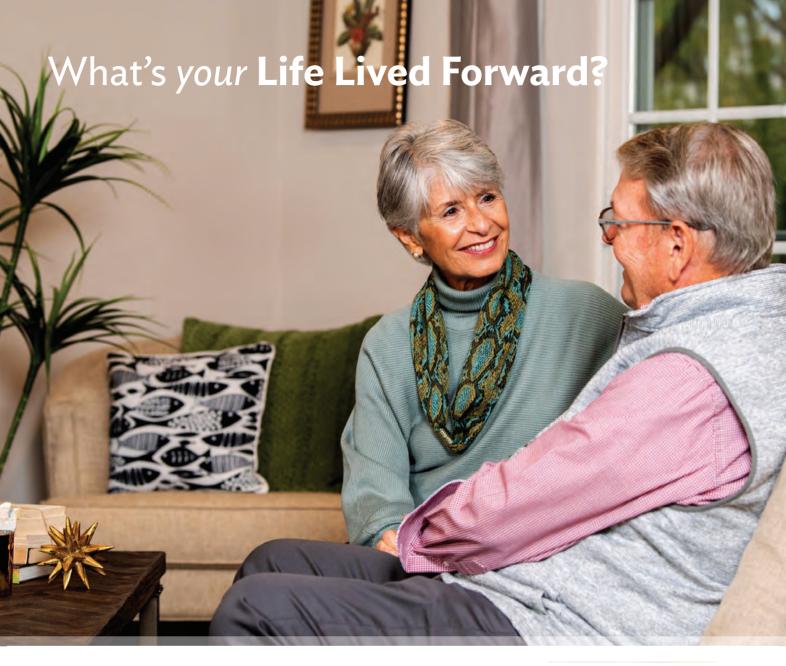


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continued from page 17

distance. It seemed that Flip Flop would jump it quite easily. But when he started to leave the ground, he grabbed his left front shoe in a way that felt like it nailed his leg to the floor. His front leg didn't come off the ground, and he hit the rail of the jump really hard."

The horse succeeded in not falling, but Horan was unseated during the accident. Medics attended to her while Flip Flop galloped away, seemingly unfazed. Horse and rider reconnected about five minutes later in the stables. "He looked like he'd been hit by a semi truck," says Horan. "He had multiple wounds and lacerations inconsistent with the accident. A few people saw him on the Fair Hill grounds. We know at one point he was in the parking lot and hit a parked car. But we don't have a full picture of those minutes after the accident."

Flip Flop needed immediate medical attention, leaving no time for Horan to retrace his steps. Dr. Bernadette Smith of Equine Veterinary Care at Fair Hill

Training Center examined him and found wounds on all four legs. Several were in areas that, if infected, could've meant a poor prognosis for the animal. "The locations of his lacerations were a big red flag," Smith says. "Some of Flip Flop's cuts were near joints—a terrible location—and he needed immediate specialty care."

Smith referred him to **Penn Vet's New Bolton Center**, where his case would have the full attention of dedicated specialists in one location. "In cases like these, having New Bolton Center as a referring facility can mean the difference between death or life," says Smith. "It's always in the best interest of the horse to be cared for in a hospital that has a full team of specialists on site, where they can do everything needed in good time and as a team."

At New Bolton Center, Dr. Maia Aitken met Flip Flop and Horan. She immediately assessed the full extent of his injuries and checked all his vitals. "He was walking well, but with trauma, there can be a lot of adrenaline that masks underlying damage," says Aitken, who's double board-certified in surgery

and emergency and critical care. "So we took several radiographs to look for signs of fractures and found none. Then we systematically looked carefully at each joint, each wound and the joints close to each wound."

Flip Flop arrived at New Bolton Center in the window of time where, with specialized and aggressive emergency care, his wounds were treatable. A board-certified anesthesiologist placed him under general anesthesia, and Aitken and her team got to work. All of his repaired lacerations were then bandaged and he was moved to a padded recovery stall. "He recovered uneventfully from the anesthesia and was an absolutely perfect patient while he was with us," Aitken says.

In the postoperative period, Flip Flop was treated aggressively with systemic and local antimicrobials, pain medication, wound care, and bandaging. "Flip Flop was in the best hands at New Bolton Center," Horan says. "He was recovering nicely, and had there been any complications, he would've received immediate, amazing care."



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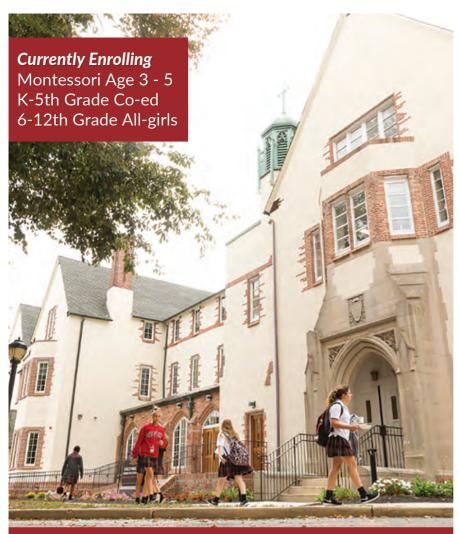
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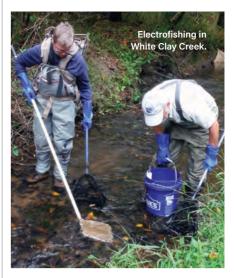


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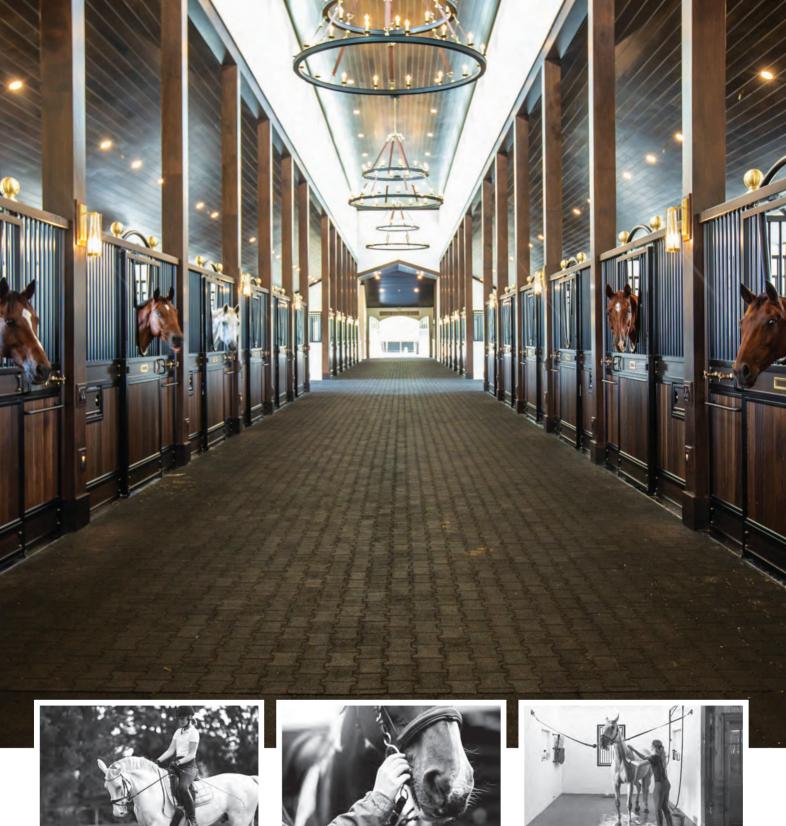


Now home in California, Horan remains haunted by what happened in the missing minutes after Flip Flop's accident. The horse, however, doesn't appear too concerned. "It looks like he's going to make a full recovery and won't miss any part of the competition season," she says. "It's amazing—and it's thanks to Penn Vet." Visit vet.upenn.edu.

Chester County, White Clay Creek gathers water from fields, forests and towns before joining the Christina River and finally the Delaware River near Wilmington. The East Branch of White Clay Creek is classified by Pennsylvania as an Exceptional Value stream, the highest classification in the state. This affords the watershed special protection against disturbance and pollution, even while it carries a legacy of past abuse.

Thanks to the **Stroud Water Research Center**, the East Branch is the subject of a restoration study on a time scale rarely applied to streams or rivers anywhere in the world. Under its stewardship, trees have been planted next to White Clay Creek in a meadow where cows once roamed. These growing woodlands have been tended, so invasive species like multiflora rose remain in check.

With cutting-edge technology and teams of scientists, Stroud is measuring how the stream's plant and animal communities are benefiting from cooling summer shade and the sustenance that autumn leaves provide for aquatic insects and fish. Funded by the National Science Foundation, the *continued on page 22*





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continued from page 20

center has been monitoring the restoration since 1989. It's comparing the recovery with an older forested segment upstream and a segment bordered by a meadow downstream that mirrors what the landscape looked like in the mid 20th century. As the insects, fish and chemistry of the recovering stream segment slowly approach the same measurements of the older forested segment and diverge from the meadow, scientists and watershed restoration experts are learning how streams naturally heal themselves when the trees that protect them are returned.

Since 1967, Stroud Water Research Center has focused on one thing—fresh water. It seeks to advance knowledge and stewardship of freshwater systems through global research, education and watershed restoration.

Visit stroudcenter.org.

RADNOR HUNT RACES

The Radnor Hunt Races and many of the annual steeplechase events that take place in southeastern Pennsylvania and northern Delaware are held on land permanently protected by the Brandywine **Conservancy** and its partners. The legacy of protecting open space has allowed the sport of steeplechase racing to flourish in this region. In Chester County alone, more than 30 percent of the county is protected open space—totaling over 140,000 acres.

While the connection between open space preservation and steeplechase racing has always been part of Radnor Hunt's heritage, it wasn't until the fundraising partnership with the Brandywine Conservancy began that the event became associated with "Racing for Open Space." The two joined forces over 40 years ago in a partnership spearheaded by the late Mrs. J. Maxwell "Betty" Moran and the conservancy's late cofounder, George A. "Frolic" Weymouth, that has since raised over \$5 million.

The Brandywine Conservancy is a leader in protecting water and preserving the breathtaking landscapes, rich history and active farmland in southeastern Pennsylvania and northern Delaware. Since 1967, the organization has protected over 68,000 acres of open space, including the Radnor Hunt



Radnor Hunt icons Mrs. J. Maxwell "Betty" Moran and George A. "Frolic" Weymouth.

racecourse itself and surrounding lands. It continues to improve and safeguard water quality, land protection, outdoor recreation and historic preservation throughout the region. It works closely with private landowners who wish to see their lands protected forever, and it also provides innovative land use and environmental planning services to municipalities and other governmental agencies.

Call (610) 388-2700 or visit brandywine.org/conservancy.

POINT-TO-POINT AT WINTERTHUR

Located on beautiful Kennett Pike outside Wilmington, Del., Winterthur Museum, Garden & Library encompasses more than 900 acres of quintessential Brandywine Valley landscape, 70 acres of world-class gardens, and a stunning mansion featuring the most significant collection of American decorative arts in the world.

From the mid-18th century until the mid-19th century, Winterthur was home to three generations of the du Pont family. The museum was founded by collector and horticulturalist Henry Francis du Pont on the estate that had been his home since childhood. His 175-room house features furniture, home accessories and works of art made or used in America from 1640 to 1860.

With harmonious color and successive blooms year round, the 70-acre Winterthur Garden was designed by Henry Francis du Pont and is one of the oldest continually operating naturalistic gardens in North America. It's also a resource for scholars, landscape architects and horticulturists.

Winterthur Library provides staff, students and the general public with research materials about American decorative arts. It's open to the public free of charge. In partnership with the University of Delaware, Winterthur also offers two graduate programs focused on the





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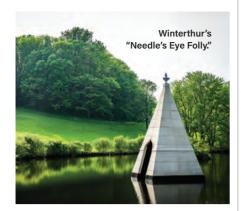
study of art conservation and American material culture.

Winterthur also hosts films, musical performances, lectures for scholars and the general public, and study programs on decorative arts. Among its popular family programs are annual events like June's Enchanted Summer Day and October's Truck and Tractor Day. A beloved Brandywine Valley tradition, Yuletide at Winterthur tours depict American holiday celebrations of the past, along with the holiday rituals of the du Ponts. Walkers are always free to explore the estate. All outdoor areas are available to members year round. The retail store offers books, clothing accessories, decorative items for home and garden, children's gifts, and more.

Winterthur's largest single-day fundraiser, Point-to-Point supports maintenance and preservation of the gardens and estate. The annual event was spearheaded in 1978 by Greta "Greets" Layton, who grew up around horses and steeplechasing. Drawing on the knowledge of Russell B. Jones Jr., Lewis "Paddy" Neilson III and other local horsemen, Layton launched the organizational effort. The first weekend in May seemed an ideal time for the race, as it didn't conflict with the Radnor Hunt Races and other area equestrian events that already featured prominently in sporting and social calendars. It also rounded out a series of race meets hosted by the Delaware Valley Point to Point Association.

For the first Point-to-Point in 1979, spectators were mainly hardcore enthusiasts of the sport. They dressed in country clothes and sat on blankets, or they stood on hillsides to watch the action. More than

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1,000 attended—a far cry from the 20,000 the event draws today.

In the early years, winners of the five races were awarded trophies modeled after notable pieces of silver in the Winterthur collection. Races were named after people and organizations familiar to Winterthur supporters and area residents: the Isabella du Pont Sharp Memorial, the Vicmead Plate, the Middletown Cup, the Winterthur Bowl, the Crowninshield Plate, and the Greta Brown Layton. The latter, a trophy in honor of Greets Layton, was awarded to the owner, trainer or rider who accumulated the most points.

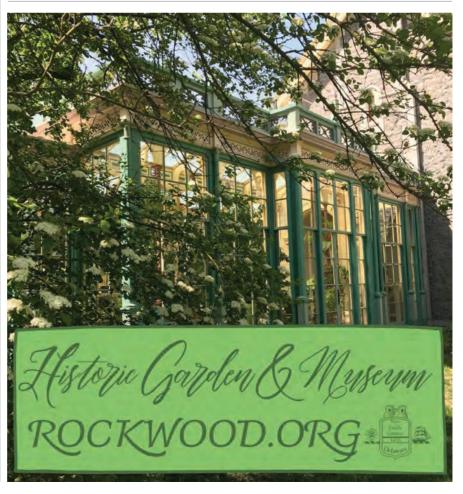
A historic change in the event occurred in 2006, when the Delaware Legislature passed a law allowing Winterthur to pay purse monies to winning owners. Now sanctioned by the National Steeplechase Association, Point-to-Point is the second professional sporting event in Delaware.

Point-to-Point is now a highly anticipated event. For many, it signals the start of spring and summer outdoor activities. Several generations of families have helped organize Point-to-Point, and they also compete in the races. Preparations take place year-round and involve all departments at Winterthur. The course is fertilized and mowed; jumps are maintained; hedges and border plants are trimmed.

The event is a celebration of Winterthur's long history as a farm and country destination. For generations, much of the racecourse served as pastureland—first for sheep, then for dairy cows. Today, motorists enjoy sweeping views of the meadows and the racecourse throughout the year. In May, it all undergoes a transformation for one of the Delaware Valley's premier sporting events, drawing families from around the region.

Visit winterthur.org.







JIM GRAHAM

()PEN SEASON By Eileen Smith Dallabrida



After a lost year due to COVID-19, steeplechase racing comes galloping back.

fter a year lost to COVID-19, there's really only one goal for the organizers of Willowdale Steeplechase, the Radnor Hunt Races and Point-to-Point at Winterthur: Get back on the horse.

This May, the events resume, rain or shine. In this transitional year, fans can expect fenced-off areas and other measures to ensure that socialdistancing protocols are met. In addition to the fancy hats, expect to see masks and other face coverings. Willowdale is rolling out touch-free ticketing and a digital race-day program accessed by a link on a smartphone. Spectator areas on the 145-acre grounds will be reconfigured. "The challenges of the pandemic have forced us to think differently, move out of our comfort zone of business as usual and completely retool," says Leslie Carpenter, Willowdale's race director. "Change is uncomfortable, but change is also exciting—and we can't wait for May 8."

And while there will be a full card of races, there will be fewer spectators. "It will be a smaller, more streamlined version this year," says Kathy Franey Smith, race director at Radnor Hunt Races, which will host its 90th meet on May 15.

Winterthur will host its 43rd Point-to-Point on May 30, the last Sunday of the month, instead of the traditional first Sunday in May. Expect socially distanced tailgating that adheres to guidelines established by the State of Delaware and Centers for Disease Control and Prevention. Fans can also enjoy tailgating at home as they watch the races remotely. "We've been working for months on different plans and scenarios that adhere to safety and health protocols," says race director Jill Abbott. "We're lucky that we have 70 acres to spread out and accommodate our event. We've reduced the number of spectators to under 30 percent and separated each tailgate area. Those who want to have their own tailgate at home can livestream the races on their computers."

A (DIFFERENT) DAY AT THE RACES

Historically, as many as 25,000 spectators attend Radnor Hunt, with 18,000-20,000 at a typical meet. While a precise number of guests won't





be determined until closer to race day, attendance is expected to be scaled back significantly to meet guidelines established by the Commonwealth of Pennsylvania, Chester County and the CDC. For organizers to get a better handle on the number of attendees, guests will be issued individual tickets, rather than a single pass for a vehicle that might be carrying as many as six people. "We looked at a plan with no spectators, which didn't make sense for us because there's still a big expense involved in running the races," Smith says. "Radnor Hunt is a fundraiser. We can't lose money."

"We've been working for months on different plans and scenarios that adhere to safety and health protocols. We're lucky that we have 70 acres to spread out and accommodate our event."

—Point-to-Point at Winterthur's Iill Abbott

Organizers are also mulling new ways to reinterpret large tents traditionally anchored by corporate sponsors. Options might include premium accommodations for socially distanced private parties. Rod Moorhead, who owns horses and sponsors the purse for the Buttonwood/Sycamore Farms Willowdale Steeplechase Stakes, plans to attend the 28th running of Willowdale, as he has for a quarter century. He was first invited by longtime friend and neighbor Dixon Stroud, the event's founder. "It's a great layout, so fans can see the races well," he says. "I've had the vaccine, and I'm hoping to have the same tailgate spot I've

had for years, but if things are different this year. I understand that, and I'm OK with it."

M&T Bank and other longtime corporate sponsors will continue to support Willowdale, which raises money for clean water and veterinary excellence through donations to the Stroud Water Research Center and Penn Vet's New Bolton Center. "Wilmington Trust has been a sponsor of Willowdale since our first race in 1993, and that string has been unbroken," says Stroud, who rode in the timber race that first year.

Lisa Thompson of Otto's BMW says the Chadds Ford dealership has hosted a







"We looked at a plan with no spectators, which didn't make sense for us because there's still a big expense involved in running the races. We're a fundraiser—we can't lose money."

-Radnor Hunt Races' Kathy Francy Smith

welcome tent at Willowdale for more than 15 years. "It's something our customers really enjoy," she says. "We realize that this year it will be a little different, but we know it will still be a great event."

Willowdale also hosted a one-time event this past October. The first Louis "Paddy" Neilson III Apprentice Timber Race was led by the late racing icon's daughter, Kathy Neilson, herself a gifted trainer. No spectators were permitted.

At Winterthur, where Point-to-Point has been a longtime fundraiser for the museum, the focus will be on racing, tailgating and antique autos. In the interest

of safety, ancillary activities like the parade of carriages and stick races will be stabled until next year. "We're taking Point-to-Point back to its roots—watching horse racing while having lunch with family on Mr. du Pont's estate," Abbott says.

Instead of a contest for the best-dressed race fan, organizers are planning to focus on an essential pandemic accessory. "The mask is the new hat contest," says Abbott. "We hope to send a special 2021 Point-to-Point mask with credentials as part of the tailgate purchase—and to have a MASKquerade contest, with prizes for

wearing the official PTP mask and best PTP-related mask," Abbott says.

PERSISTENT AND RESILIENT

This year, COVID has upended travel, impacting riders from the United Kingdom and other countries. Up-and-coming competitors from the United States have taken the reins in filling the void. National Steeplechase Association president Alfred C. Griffin Jr. noted in a letter to the racing community that 20 amateur/apprentice riders went to post at NSA race meets. Some went on to win in open company, which is a good sign for the



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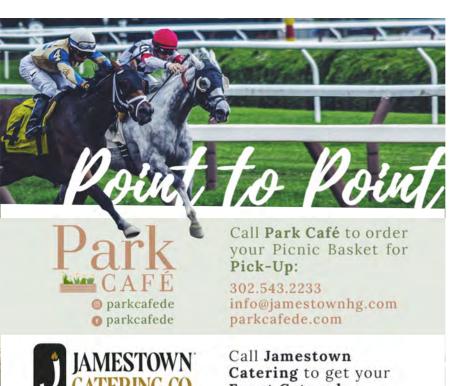
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"The challenges of the pandemic have forced us to think differently, move out of our comfort zone of business as usual and completely retool."

-Willowdale Steeplechase's Leslie Carpenter

future of the American jockey colony. "The steeplechase community did not quit," he wrote. "Rather, in this struggle, we were persistent, resilient and cohesive. The spring season will continue to challenge us. But this past year has served to put us in a position to weather that storm, too."

COVID is not the first global event to curtail the Radnor Hunt Races, which were first run in 1928 at Chesterbrook, the former estate of A.J. Cassatt, president of the Pennsylvania Railroad and brother of Impressionist painter Mary Cassatt. The races were suspended from 1943 to 1945 due to World War II. In 1946, Radnor galloped back, as George Brooke II supervised the construction of a new course on the present Radnor Hunt club property with the aid of Morris Dixon, Thomas McCoy Jr. and George Strawbridge Sr.

Smith and the other race directors are champing at the bit to restore cherished racing traditions. "The high is when you have a safe meet and everyone had a wonderful time," says Smith. SL





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The horses (and their riders) may be the main event, but the infectious energy on the other side of the rails completes a perfect day at the races. Things will be a bit different this year, but here are some choice moments from years past.

A father and daughter get close to the action at the 2018 Radnor Hunt Races.



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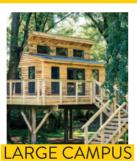
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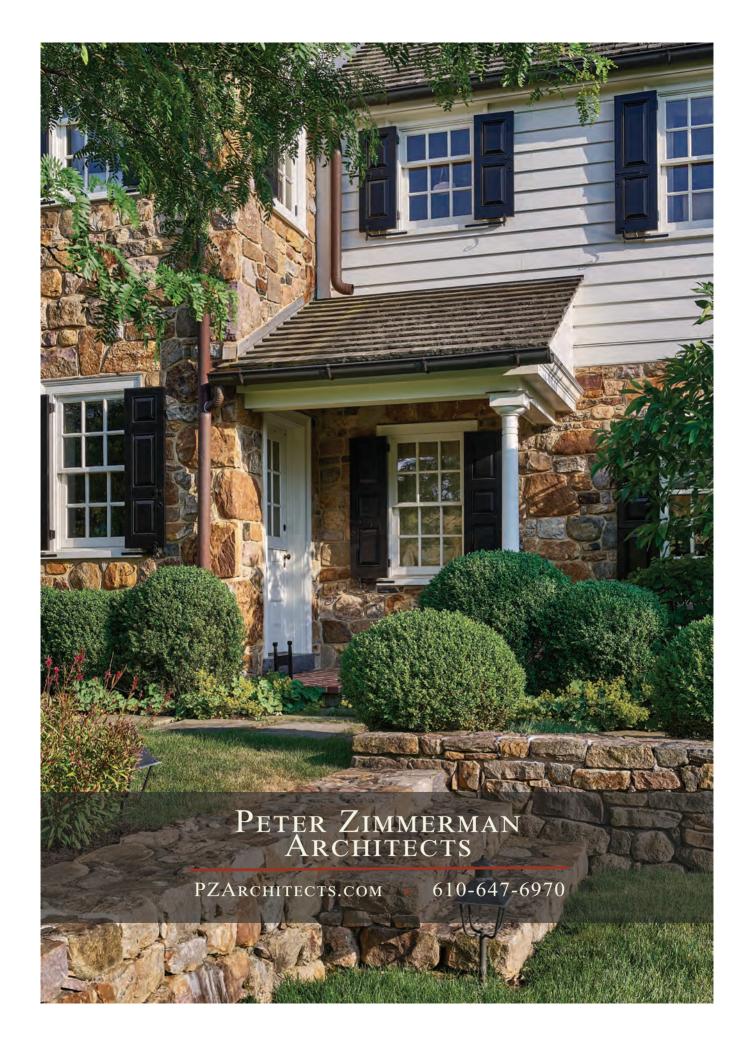




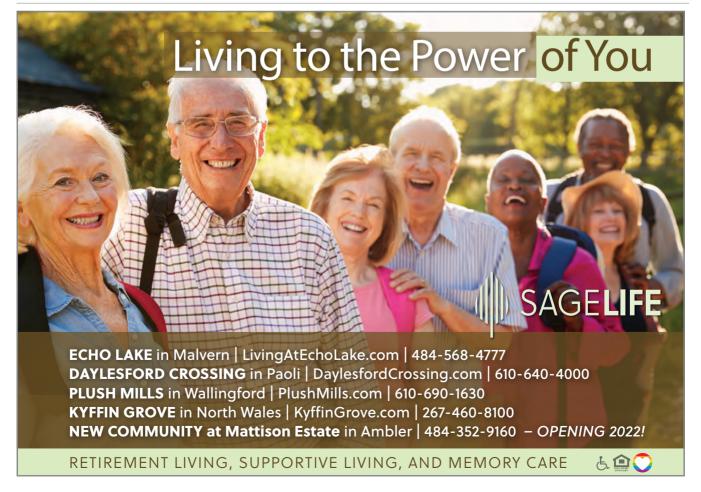
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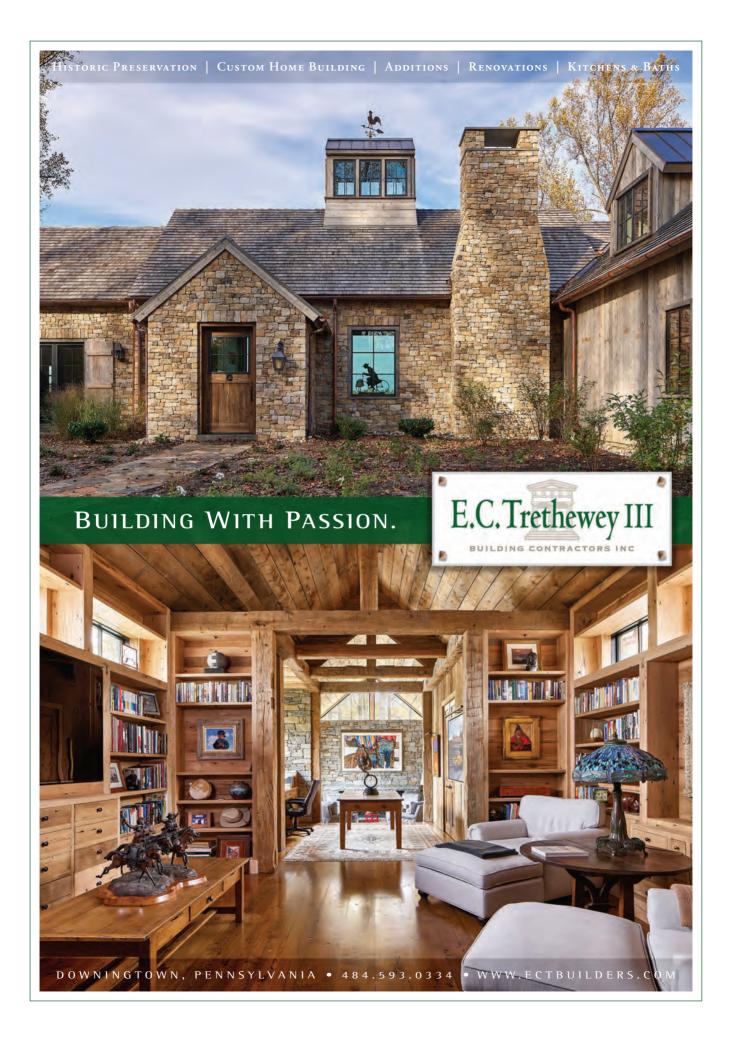


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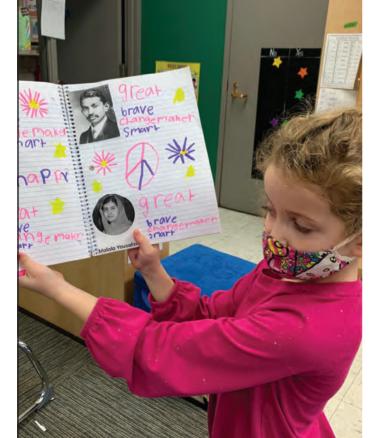
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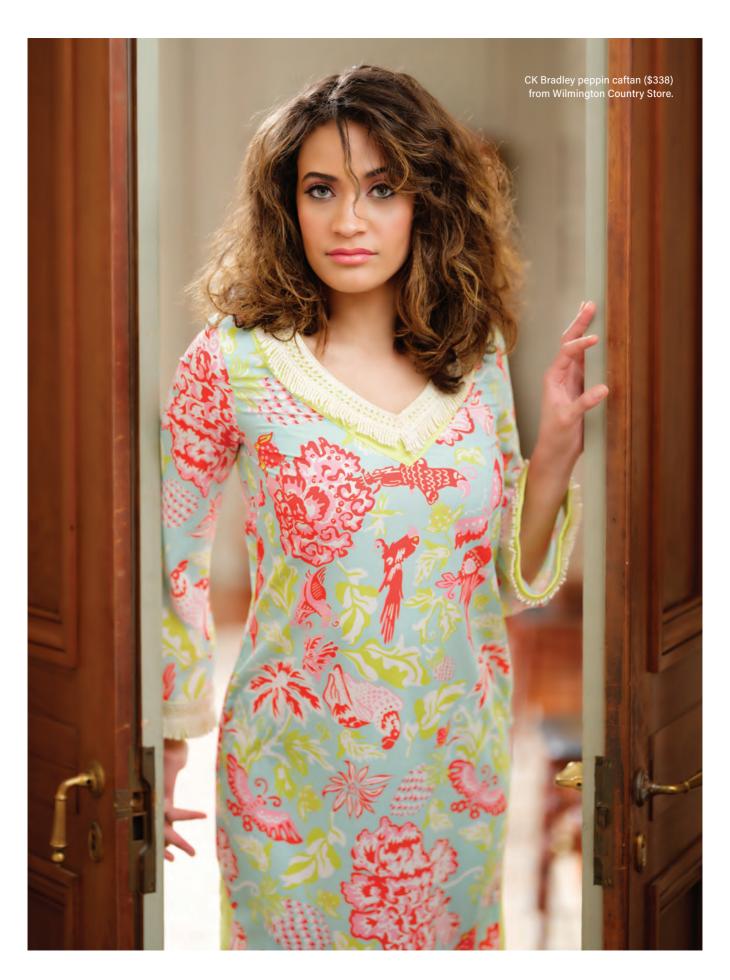


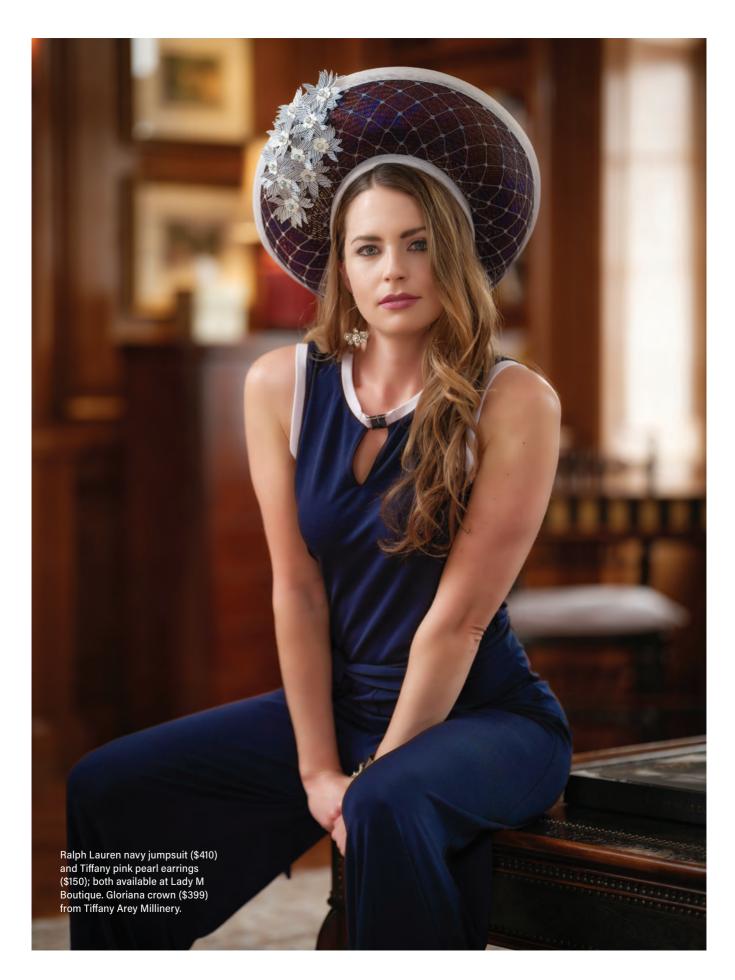






























Rosie Assoulin Million Pleats V-neck watercolor dress (\$1,395) from Kirna Zabête. Elizabeth bandeau with satin ribbon tie (\$299) by Tiffany Arey Millinery.

Photographer: Jim Graham, jimgrahamphotography.com.

Assistants: Karen Gowen, Andreas Benjamin Jr.

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a steeplechase Glossary

Maiden

A horse that's never won a race. In steeplechasing, a horse that's won on the flat is still a steeplechase maiden.



National fence

A man-made fence used at most stops in the U.S. and in all major track steeplechasing. It got its name from the National Steeplechase Association, which developed the structure, which stands 52 inches high. It consists of a steel frame stuffed with plastic "brush" and standing 52 inches high.

National Steeplechase Association

The official governing body for steeplechasing in the United States, based in Fair Hill, Maryland.

Novice

A horse in the early stages of its steeplechase career. Novice races, restricted by the date a horse breaks his maiden over jumps (usually Jan. 1 of that year), give horses experience over obstacles before competing with more seasoned jumpers.

continued on page 72



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Glossary continued from page 70



Steeplechase

A race for thoroughbred horses over jumps, which differentiate the sport from flat racing.

Steeplechase horse

All steeplechasers are thoroughbreds. Most started in flat racing before being trained to jump.



Steeplechase jockey

Professional jockeys, the human riders in horse races, have weight limits, just as they do in flat racing. Weight limits for "jump" jockeys are traditionally higher than for flat jockeys (about 140 pounds, compared to 110 pounds). Some well-known jockeys, like Jacinto Vasquez (pictured) and Jean Cruguet-have also ridden in continued on page 74 steeplechases.



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Glossary continued from page 72



Steeplechase start

Steeplechases don't start from a gate, as in flat races. Instead, horses are lined up and start from a standstill or a walk.





Timber fence

Wooden fence constructed of boards, logs or posts and rails.

Wings

The panels on either side of a steeplechase fence, which are designed to guide a horse to a fence, versus running around it. SL



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If not, please call us today. We will be happy to discuss how Riddle Village has remained a safe and smart option for those wanting to prepare for what's next. We are offering limited on-site tours and can provide extensive virtual tours. Time doesn't stand still – life moves forward. Move forward with us at Riddle Village.

Connect with us, you will be glad you did.



IN A TIME OF UNCERTAINTY, CHOOSE STABILITY, CHOOSE RELIABILITY, CHOOSE RIDDLE VILLAGE.







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EYES ON KIDS

APRIL IS CHILD ABUSE PREVENTION MONTH

CASA serves children in the child welfare system who have already experienced years of instability, abuse and neglect. Situations like the COVID-19 crisis can bring up trauma and negatively impact their mental and physical health. As the crisis continues, child abuse reporting is down because kids are not regularly being seen in person.

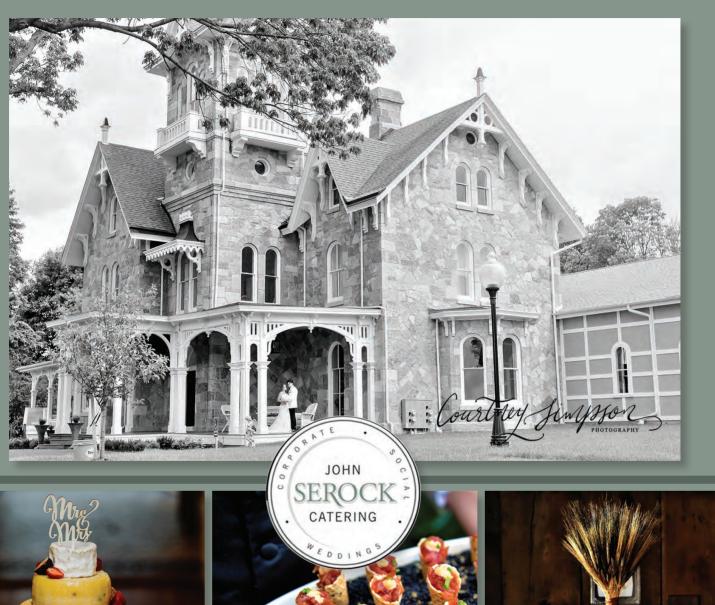
Advocating for these children is a journey that will re-shape the future of a young person's life while changing your own. If you'd like to learn more about how CASA is responding to the COVID-19 crisis and working to meet the needs of the vulnerable population we serve, visit our website and find out how you can help.

To register for an information session or to apply online, please visit DelcoCASA.org or call 610-565-2208.

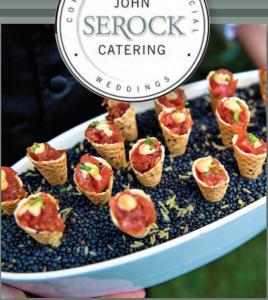
CHANGE A CHILD'S STORY."



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EPICURE

QUICK BITE P.148 DINING GUIDE P.150

EARLY SPRING

BLOOM BRINGS SOME SERIOUS SOUTHERN COMFORT TO NORTHERN CHESTER COUNTY.

STORY AND PHOTOS BY ED WILLIAMS

much-needed warm embrace has arrived in the northern corner of Chester County. As Bloom Southern Kitchen, the former Eagle Tavern now sports a fresh coat of white paint and a stunning mural of twisting vines and oversized poppies winding their way around the building—the work of local artist Ellie McIntosh. "There's no real story as to how we chose the name of this place," says co-partner David Backhus. "We wanted something that sounded fresh and organic."

Backhus teamed up with chef Michael Falcone to introduce Oori's Korean barbecue to Pottstown a year ago. This time, he's partnered with Tim Cone for an eatery that exudes ambition and heart with its Low Countryinspired plates. Gone is the tavern's dimly lit 1859 interior, which has been swapped for



a brighter, airier rustic vibe. The bar serves as a waiting area for diners until COVID-19 restrictions are lifted. Relocated from its original location to an opposing wall, it features cushy slate-colored club chairs and benches.

With its hardwood floors, white-washed brick walls, quilt-patterned foil wallpaper and brass cube chandeliers, the main dining room is warm and spacious. Windows are undraped, with oversized rustic accessories on their deep sills. Chunky wooden benches, sand-colored upholstered settees and farm-style chairs (by local artisan Brenda Shirk) lend additional charm. "Southern hospitality is what sets us apart in this area," Backus says. "We want guests to feel comfortable here from beginning to end."

Chef de cuisine Natasha Yruel is a northern California transplant who recently worked her magic at the nearby Brandywine Branch Distillery. With a kitchen staff that's 90 percent women, Yruel has implemented an aggressive recycling program. "We compost all of our kitchen scraps to local farms as feed, and we recycle all of our fryer oil to local farms, as well," she says.

Yruel also maintains solid relationships with local farms and purveyors. A lunchtime nod to locavores, the BLT features Benton's bacon with fried green tomatoes from Pottstown's Broadwing and Knee High farms. It comes with either fries

EPICURE REVIEW



or ham-flavored apple-cider-braised collard greens from Knee High and Gap's Green Meadow Farm.

The dinner menu's cheese-andcharcuterie board focuses on regional varieties. For our visit, the selection included Tomme and Red Cat from Birchrun Hills Farm and Twisted Jack from the Farm at Doe Run-both Chester County purveyors. Accoutrements included a "Shut My Mouth" Creole mustard with serious bite, and hot honey to drizzle on house-made buttermilk biscuits and crisp benne seed crackers. The pimento cheese ball, spicy deviled eggs and crab-andmushroom hushpuppies put a distinct

northern twist on Deep South favorites, and the house gumbo-loaded with shrimp, andouille and chicken—provides just the right kick.

Entrée options include pan-roasted trout, a grass-fed double cheeseburger and a vegan farro bowl. The Cheerwinebraised boneless short ribs were fallapart decadent, and the country-fried steak plate features a top-round cut, andouille gravy and seasonal vegetables. We eschewed restraint and went for the chicken and waffles. The heirloom breast and wing were brined for 24 hours, double-dredged in flour, fried, and heaped atop rosemary waffles, which come with

Pennsylvania syrup and hot honey. Alas, the side of collard greens was a tad too vinegary for our taste.

Cocktails are named after southern cities. The bourbon-based Louisville is served in a smoked white oak glass; the sweet/tart Charleston is as pretty as it is tasty; the Augusta blends a vodka-based drink with house-made tea and lemonade. For those who can even think about dessert, there's sticky buns and banana pudding. The monkey bread is plenty for two, and you may even have enough to take home for breakfast the next day. Keep an eye out for a stacked strawberry shortcake debut this summer. **MLT**

DETAILS

Bloom Southern Kitchen 123 Pottstown Pike, Chester Springs, (484) 359-4144, bloomsouthernkitchen.com COST: Starters \$6-\$15, entrees \$18-\$25. ATMOSPHERE: Well-lit farmhouse chic. Can be loud during busier times. HOURS: 11:30 a.m.-9 p.m. Monday-Saturday, 11:30 a.m.-8 p.m. Sunday. ATTIRE: Jeans to dressy casual. EXTRAS: Bourbon flights.



(Clockwise from opposite page) Shrimp and grits; prep work in the kitchen; a cheese-and-charcuterie board with local flavor; the Charleston, with tequila, grapefruit, rosemary syrup and smoked sea salt; monkey bread is a great sharable dessert.







WRONG CROWD, RIGHT TIME

est Chester's first microbrewery with on-site brewing and canning operations is now up and running. Wrong Crowd Beer's 5,000-square-foot pub and 15-barrel facility has a second-story mezzanine that overlooks the beer-making operation. The look is industrial, with poured concrete floors, a full bar, bench and bar seating, and picnic tables outside. "It took about a year to pull this location together from the beginning," says Dan Shaw, who co-owns Wrong Crowd with fellow brewer Bob Bagonis. "But we know West Chester is a craft-beer-loving community, and we have faith that our product will help quench that thirst."

The pub offers more than a dozen options, including its Sunderbier IPA, two oatmeal stouts, a ruby-colored Pick 'Em All Day blueberry kettle sour, the hazy Drink Deep session IPA, and The Borough pilsner. The \$4 flights sure make choosing easier. Local spirits and wine are available, and glutenchallenged guests will find two Big Hill ciders and a Baba's Brew kombucha.

The kitchen features artisan pizzas (upside-down, Hawaiian, margherita, caprese and standard favorites), plus pilsner-brined roasted wings, lump-crab nachos, and soups from West Chester's La Baguette Magique. Four-packs and crowlers are available to go, and you can bring your own to fill. Look for Wrong Crowd brews locally at Side Bar & Restaurant, Slow Hand and Jitters. 342 Hannum Ave., West Chester, (484) 983-3003, wrongcrowdbeer.com

–Ed Williams







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RESTAURANTS

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\$\$ \$\$\$

Most entrées \$10-\$15 Most entrées \$15-\$25 Most entrées more than \$25 Reviewed by our critics

Chester County

AMERICAN

This eco-conscious breakfast-and-lunch spot serves an imaginative organic, gluten-free and grain-free menu. Signature items include a hearty breakfast burrito, and a delicious smoothie bowl, plus creative wraps and salads for lunch. 360 Lancaster Ave., Malvern, (484) 318-7537, theamfactory.com. \$

Black Powder Tavern

Located near Valley Forge National Historical Park, this historic tavern, through various incarnations, has served as a meeting place for those looking to enjoy delicious comfort food and drink. 1164 Valley Forge Road, Wayne, (610) 293-9333, blackpowdertavern.com. \$

Cedar Hollow Inn

Chef Stephen Guiseppe of the Culinary Institute of America adds personal flair and imagination to a delectable menu of American Continental dishes. Daily chef's specials are creative, unpredictable and inspired. 2455 Yellow Springs Road, Malvern, (610) 296-9006, cedarhollowinn.com. \$\$

Duling-Kurtz House

An 1830 farmhouse sets the mood for a candlelit dining experience. The menu features rack of lamb, Chateaubriand for two, and seafood. 146 S. Whitford Road, Exton, (610) 524-1830, dulingkurtz.com. \$\$\$

■ Epicurean Garage

Chef Lee Krasley reclaims his culinary territory in the western suburbs with local farm-grown comfort food like poutine, burgers, cayenne-honey-dipped fried chicken and waffles, and his famous meatloaf. 570 Simpson Drive, Chester Springs, (610) 615-5189, epicureangarage.com. \$

Four Dogs Tavern

This old favorite keeps the crowds coming with its well-executed comfort food and lively outdoor patio. 1300 W. Strasburg Road, West Chester, (610) 692-4367, thefourdogstavern.com. \$\$

General Warren

An exceptional fine dining experience, this historic B&B also offers quaint lodging in elegant guest suites restored to their 18th-century charm. The General Warren also hosts weddings, private parties and corporate events. 9 Old Lancaster Road, Malvern, (610) 296-3637, generalwarren.com. \$\$\$

Iron Hill Brewery & Restaurant

Consistent, family-friendly American cuisine and award-winning beer are the calling cards of this growing regional chain. Various locations, ironhillbrewery.com. \$\$

Jimmv's BBQ

Mouthwatering authentic barbecue. 309 Lancaster Ave., Malvern, (610) 879-8805, jimmysbbq.com. BYOB\$

Ludwig's Grill & Oyster Bar

Oysters of many varieties are among the offerings at this elegant mainstay. Also look for land-based fare like duck, prime sirloin steak and beef short rib. 2904 Conestoga Road, Glenmoore, (610) 458-5336, ludwigsoysterbar.com. \$\$\$

■ Mae's

Chef/owner Josh Taggart's impeccable culinary credentials and impassioned perfectionism fuel the inventive, locally sourced cuisine at this rustic and deservingly popular BYOB. 39 W. Gay St., West Chester, (484) 887-0062, maeswc.com. BYOB \$\$

A unique eatery and coffeehouse combination, the Buttery offers rustic sandwiches, fresh salads, great coffee and more. 233 E. King St., Malvern, (610) 296-2534, malvernbuttery.com. \$

■ Meatball U

Dan Shea honors his stepfather's recipe with colossal beef, chicken, sausage and vegetarian meatballs, plus other Italian favorites. 30 S. High St., West Chester, (484) 394-8400, meatballu.com, \$

McKenzie Brew House

This local brewery chain specializes in awardwinning handcrafted beer, sassy American cuisine and a family-friendly atmosphere. Various locations, mckenziebrewhouse.com. \$\$

Great Valley High School grad Nick Kline's budding franchise ups the ante on quick-service cuisine, heaping fresh filet mignon onto a Kaiser roll. 111 E. Lancaster Ave., Paoli, (484) 318-8545; 313 E. Lancaster Ave., Wayne, (484) 580-8400; nickfilet.com. \$

■ Nook & Kranny Kafe

The kitchen at this cozy cottage serves enticing all-day breakfast fare. Lunch specials range from pork barbecue to a buttery Monte Cristo. 847 Valley Forge Road, Phoenixville, (610) 933-5393, nookandkrannykafe.com. \$

Portabellos

Classic dishes and a homey setting complement a refreshingly old-school approach to cookery. 108 W. State St., Kennett Square, (610) 925-4984, portobellosofkennettsquare.com. BYOB \$\$

■ Righteous Tap House

This unexpected gem offers a selection of wellexecuted bar fare with a decadent twist. Highlights include fish and chips, tasty tacos and hearty burgers. 1548 Shadyside Road, West Chester, (484) 593-0850, righteoustaphouse.com. \$\$

Ron's Original Bar & Grille

Specialties include filet mignon, crab cakes, and slow-roasted beef and pork sandwiches. The bar offers an award-winning beer list. 74 E. Uwchlan Ave., Exton, (610) 594-9900, ronsoriginal.com. \$

At this farm-sourced eatery, the food is as honest as the menu's freshly sourced philosophy. 133 E. Gay St., West Chester, (610) 455-0100, rootscafewc.com. BYOB \$\$

■ Sedona Taphouse

A large patio, well-executed Southwest Arizona cuisine and over 250 brews give this classy franchise an indie feel. 131 Bridge St., Phoenixville, (484) 302-5714, sedonataphouse.com. \$\$

Slow Hand

Retro vibes abound at this two-story gem, which serves an ever-revolving locally sourced selection of elevated bar food. Highlights include Nashville hot wings and slider-like Belly Bombers. 30 N. Church St., West Chester, (484) 999-8638, slowhand-wc.com. \$\$

■ Split Rail Tavern

A hip, welcoming gastro-pub staffed by an eager young team serving carefully crafted cuisine and libations. 15 N. Walnut St., West Chester, (484) 999-8805, splitrailtavern.com. \$\$

■ Steel City Coffeehouse

This casual live music hub excels at a creative selection of flatbreads. 203 Bridge St., Phoenixville, (484) 924-8425, steelcitycoffeehouse.com. BYOB \$

A restored circa-1858 stayover destination with nine rooms and an enclosed private dining room. The kitchen offers a creative spin on chicken wings (charred), steaks, seafood, pan pizza and other comforting standbys. 3512 Strasburg Road, Coatesville, (484) 718-5121, stottsvilleinn.com. \$\$

Suburban Restaurant & Beer Garden Two concepts find success at this busy spot. On one side,

there's a beer garden; on the other, creative upscale farm-to-table cuisine. 570 Wellington Square, Exton, (610) 458-2337, suburbanbg.com. \$\$

TJ's Restaurant & Drinkery

Now under new onwership, TJ's remains a cheery beer-centric saloon offering a hearty menu of favorites like the crispy fried-chicken-and-waffle sandwich and succulent slow-braised short-rib tacos. 35 Paoli Plaza, Paoli, (610) 725-0100, tjsbeer.com. \$\$

■ Verbena BYOB

Seasoned chef Scott Morozin's cozy 36-seat eatery showcases his considerable talents in the kitchen. The creamless mushroom soup and vodka-cured Ora King salmon are punchy and flavorful, as are second-course options like Bristol Bay scallops, 102 State St., (484) 732-7932, Kennett Square, verbenabyob.com. BYOB \$\$

ASIAN

Bua Lov

Chef Bualoy Phengmisouk serves authentic Laotian and Thai dishes that are as flavorful as they are affordable. Standouts include the tapioca noodles, satavs, curries and stir-fries, 300 W. Lancaster Ave., Devon, (610) 341-8162, bauloycuisine.com. BYOB \$\$

■ Momma Wong

Chef Hongbin Luo offers superior dim sum and triedand-true favorites like General Tso's chicken. For the adventurous, authentic dishes include pork intestines and pig kidney. 268 Eagleview Blvd., Exton, (484) 713-8888, bestmamawong.com. BYOB \$\$

Nui Nui Kitchen

Nui Kullana's revamped Asian fusion eatery offers poke bowls, Pad Thai, curry dishes and standouts like General Tso's Chilean sea bass. 301 Bridge St., Phoenixville, (484) 302-5141, nuinuikitchen.com. BYOB \$

Oori

Ramen (with braised pork belly, chicken or kelp) and other trendy Korean-inspired dishes shine here. Be sure to try the double-fried chicken wings, served in sauce or dry rubbed. 2228 Pottstown Pike, Pottstown, (484) 985-8071, oorieats.com. \$

Veekoo Asian Cuisine

Grab a seat at the sushi bar, or try any of the Chinese, Thai and Japanese specialties. 564 Lancaster Ave., Berwyn, (484) 318-7655, veekooasiancuisine.com. BYOB \$\$

FUROPFAN

■ Andiario

Reservations are a must at this acclaimed spot, where an open kitchen reveals sumptuous offerings like guinea hen, decadent pastas, and delicate Pocono trout. 106 W. Gay St., West Chester, (484) 887-0919, andiario.com. BYOB \$\$\$

■ Anthony's Cucina Fresca

Chef Danilo Angelucci and his wife, Katherine, preside over a welcoming trattoria that serves delicious antipasto, tempting meat-and-cheese boards, handmade pizza, build-your-own pastas, and hearty entrées like veal, filet mignon and baked salmon. 78 W. Lancaster Ave., Downingtown, (610) 873-5544, anthonyscucinafresca.com. \$\$

Avola Kitchen + Bar

Highlights from Avola's well-crafted menu include the undeniably Greek Shrimp Saganaki and gnocchetti with tender braised lamb in a rich red-wine-and-caper sauce. 625 N. Morehall Road, Malvern, (484) 328-8584, avolakitchenandbar.com. \$

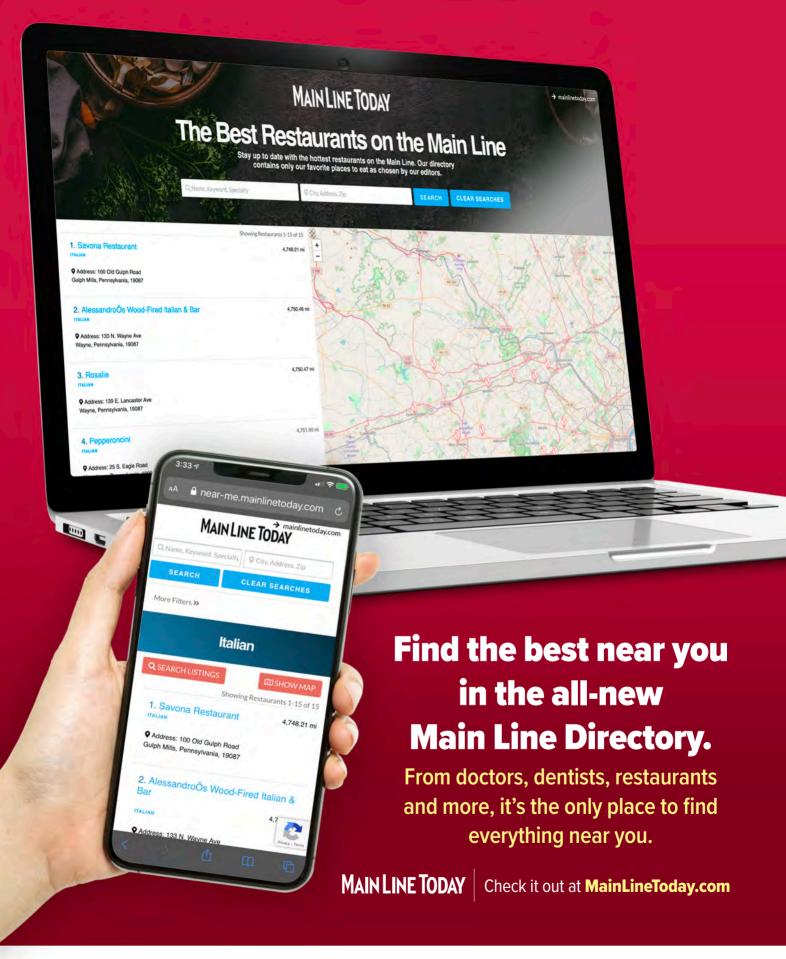
■ Dolce Zola

Pastas are the real standout here. Especially good are the angel hair and tonnarelli, with hearty sauces like ragu, Bolognese, bacon-flecked carbonara and jalapeño-infused puttanesca. 134 E. Gay St. West Chester, (484) 887-0760, dolcezola.com. BYOB \$\$

■ Hearth Kitchen

Bryan Sikora's latest stellar contribution to the suburban culinary scene boasts playfully upscale standouts like ricotta gnocchi and chopped-clam-andbacon toast. 847 E. Baltimore Pike, Kennett Square, (484) 732-8320, hearthkennettsquare.com. \$\$

continued on page 152



■ La Fava Restaurant and Bar

One of Glen Mills' more recent culinary entrants offers a menu of authentic Mediterranean-accented dishes like chargrilled Spanish octopus tendrils, grilled langostino and some of the best pastas around. 1102 Baltimore Pike, Glen Mills, (484) 840-8603, lafavaglenmills.com. \$\$

Among the menu standouts at this Kennett favorite are antipasti classics like bruschetta and mussels marinara, along with escargot and other French staples. The house-made pastas are exemplary. 114 State St., Kennett Square, (610) 444-2244, laveronapa.com. \$\$

Both popular locations specialize in rustic and rich Southern Italian cuisine, with a vast and diverse menu and a lively bar scene. 499 E. Uwchlan Ave., Chester Springs, (610) 524-3112, 9 N. Walnut St., West Chester, (610) 436-6230: limoncellorestaurant.com. \$\$

Malvern Pizza

A casual pizza parlor serving traditional and specialty pies, plus strombolis, burgers, sandwiches and salads. 19 E. King St., Malvern, (610) 644-8888, malvernpizza.com. \$

Opa Taverna

At this prime corner spot, the Mediterranean coastline is evoked in everything from the citrusy hummus to the gyro platters. The lamb chops shine, as does the fishmuch of it flown in from Greece. 40 E. Gay St., West Chester, (610) 696-4100, opatavernaphilly.com. BYOB \$

■ Tiramisu

This low-key 65-seat eatery delivers Roman-Jewish cuisine with a twist. 720 Lancaster Ave., Berwyn, (610) 906-3299, tiramisuberwyn.com. \$\$

Vickers Restaurant

Serving traditional Continental cuisine with a French influence, Vickers offers tableside cooking and flambé in a historic landmark. 192 E. Welsh Pool Road, Exton, (610) 363-7998, vickersrestaurant.com. \$\$

INTERNATIONAL

Bvrsa Bistro

Ahmed and Christine Chraga wow diners with traditional paella, chicken tagine, seafood linguini, cavatelli and lamb. The restaurant has a full liquor license, but offers BYOB with no corkage fee. 128 Glen Mills Road, Glen Mills, (610) 444-3277,

■ Louette's BYO

Louette's international array of creative small plates are the centerpiece of a menu that changes almost dailysave for delicious constants like charred broccolini with marcona almonds and goat cheese. 106 Bridge St., Phoenixville, (484) 924-9906, louettesbyo.com. BYOB \$\$

LATIN AMERICAN

Más Mexicali Cantina

Mexican favorites dominate the menu at this vast corner eatery, with an expansive rooftop dining-anddrinking area in warm months. 102 E. Market St., West Chester, (610) 918-6280, masmexicali.com. \$

Delaware County

AMERICAN

This popular live music venue has upgraded its menu with poutine-inspired fries, savory burgers, grilled swordfish and more. 118 N. Wayne Ave., Wayne, (610) 971-2628, 118northwayne.com. \$\$

333 Belrose Bar & Grill

Carlo deMarco's seasonal, sophisticated New American cuisine is made with the best local products and ingredients. 333 Belrose Lane, Radnor, (610) 293-1000, 333belrose.com. \$\$

Avenue Kitchen

The menu at this hip eatery trends toward simpler fare and uncomplicated ingredients, yet it still delivers a polished, chic ambiance. 509 Wilmington West Chester Pike, Glen Mills, (484) 800-8070, avekitchen.com. \$

■ Autograph Brasserie

Offering quality ingredients and an upscale bar scene, this Marty Grims creation succeeds equally in celebrating pop culture and first-rate cuisine 503 W. Lancaster Ave., Wayne, (610) 964-2588, autographbrasserie.com. \$\$\$

■ Brick & Brew Gastropub

The handiwork of Havertownie Tom Kane and beerand-spirits aficionado Mike Grubb, Brick & Brew doesn't skimp on its impressively executed pub fare. Various locations, bricknbrewpub.com.\$

■ Edgewood Café & BYOB

With its well-executed Italian-American cuisine and friendly service, this mom-and-pop sleeper has earned a devoted following. 1304 Edgewood Road, Havertown, (484) 453-8851, edgewoodrestaurant.com. BYOB \$\$

■ Firepoint Grill

Showcasing an open kitchen with a wood-fired grill, Firepoint offers an eclectic menu filled with rich. natural flavors, fresh cocktails, seasonal craft beers and a diverse wine selection—all in a warm, inviting atmosphere. 3739 West Chester Pike, Newtown Square, (484) 428-3093, firepointgrill.com. \$\$

The Gables at Chadds Ford

The Gables' redesigned menu spotlights fresh, local, seasonal ingredients. Stop by for happy hour and try the award-winning sangria. 423 Baltimore Pike, Chadds Ford, (610) 388-7700, thegablesatchaddsford.com. \$\$

Glenmorgan Bar & Grill

Located in the Radnor Hotel, Glenmorgan has a contemporary atmosphere perfect for enjoying classic cocktails, spirited American cuisine and monthly chef's specials. 593 E. Lancaster Ave., St. Davids, (610) 341-3188,

Harvest Seasonal Grill & Wine Bar

Prolific restaurateur Dave Magrogan's farm-to-table concept features an organic seasonal menu, with most items under 500 calories. Various locations, harvestseasonalgrill.com. \$\$

Local Wine & Kitchen

With its citified feel and inventive menu tailored for shareable dining, the Local is a foodie favorite. 39 W. Lancaster Ave., Ardmore, (610) 896-4740, localwineandkitchen.com. \$\$

Meghan's Restaurant Breakfast and Lunch

All salads-including the egg, tuna, and popular chicken salad-are made on the premises. Pies, cakes and muffins are baked fresh daily. 1117 Smithbridge Road, (610) 459-3022, facebook.com/meghanspa. \$

The Original Thunderbird

Celebrating its 63rd year in business, the family-owned Thunderbird offers an extensive menu, including cheesesteak egg rolls, stromboli bites, chicken piccata, hoagies, wraps, breakfast pizzas and sandwiches, and more. 2323 West Chester Pike, Broomall, (610) 356-8869, theoriginalthunderbird.com. \$

OSO Sweet

This homey surprise in the Chadds Ford Barn Shops is the promising debut venture for talented young pasty chef Tess Wofford, whose versatility is evident in her mastery of everything from cookies and scones to pizzas and breakfast pastries. 1609 Baltimore Pike, Suite 500, Chadds Ford, (610) 880-8118, ososweet.shop. \$

Pinnochio's Restaurant

Recognized as the first pizzeria in Delaware County, this family-owned restaurant sets the standard for fresh homemade pies. 131 E. Baltimore Ave., Media, (610) 566-7767, pinpizza.com. \$

■ The Refectory

An appealing and sleek concept on the Villanova University campus. The menu features American comfort food, steak and seafood, plus Italian, Pacific Rim and Asian options. 862 E. Lancaster Ave., Villanova, (610) 519-5786, therefectorygrill.com. \$\$\$

Ripplewood Whiskey & Craft

This speakeasy-inspired tavern offers impeccably crafted comfort fare, including pretzeled Parker House rolls with truffle butter, fries awash in a decadently cheesy sea of fontina-cheddar and brisket chunks. and a heavenly charred octopus, 29 E. Lancaster Ave., Ardmore, (610) 486-7477, ripplewoodbar.com. \$\$

Rosalie

The latest from the White Dog Cafe folks is an authentic yet sophisticated Italian gem in the Wayne Hotel. The menu makes the most of quality ingredients, excellent preparations and a shared dining experience—and the fresh pasta is to die for. 139 E. Lancaster Ave., Wayne, (610) 977-0600, rosaliewayne.com. \$\$

Rye's carefully crafted cuisine should ensure its longevity in Media's crowded dining scene. Highlights include fresh seafood and pasta, plus a surf-and-turf combo with a crab cake and New York strip. 112 W. State St., Media, ryebyob.com. BYOB \$\$

Sterling Pig Brewery

This open, airy spot with two locations offers woodfired pizzas, hearty signature barbecue and eight rotating taps, 609 W. State St., Media, (484) 444-2526; 113 W. Market St., West Chester, (484) 999-8026; sterlingpig.com. \$\$

Tap 24

Gastro-pub cuisine, 24 rotating craft beers, craft cocktails and more make this a great place to get together with friends and family. 36 W. State St., Media, (484) 442-8839, tap24media.com. \$\$

Tavola Restaurant & Bar

Springfield Country Club's stylish American eatery is open to the public seven days a week. It offers a spacious dining room and an outdoor patio with a fire pit. 400 W. Sproul Road, Springfield, (610) 543-2100,

■ Tired Hands Brewing Company and Fermentaria

The focus may be on award-winning beer, but the sandwiches, cheeses and charcuterie are also noteworthy at Tired Hands. Fermentaria expands the brand and elevates the menu. 16 Ardmore Ave., Ardmore, (610) 896-7621; 35 Cricket Terrace, Ardmore, (484) 413-2983; tiredhands.com. \$\$

■ White Dog Cafe

Consistent execution, a sustainable mindset, local ingredients and a lively atmosphere have all come to define this highly regarded-and busy-eatery. Various locations, whitedog.com, \$\$

ASIAN

Asiana Garden

Exceptional Thai cuisine prepared by experienced chefs. 232 W. Wayne Ave., Wayne, (610) 293-7500, asianagarden.us. BYOB \$

Pan-Asian favorites get an upscale twist in Azie's modern setting. 217 W. State St., Media, (610) 566-4750, www.azie-restaurant.com; 789 E. Lancaster Ave., Villanova, (610) 527-5700; azieonmain.com. \$\$

Kevin and Catherina Huang bring their Center City concept to the suburbs, offering authentic Szechuan-Taiwanese cuisine. 214 Sugartown Road, (484) 580-8558, dandanrestaurant.com, \$

■ Margaret Kuo's

This Main Line mainstay has long been known for its exceptional Chinese and Japanese cusine and first-rate service, Various locations, margaretkuo.com, BYOB \$\$

■ Pho Street

Delicious street food that takes its inspiration from the Nam Dinh markets of Vietnam, served in a no-frills atmosphere. 1001 W. Lancaster Ave., Bryn Mawr, (610) 527-1413; 204 Baltimore Pike, Springfield, (610) 544-3934; phostreet.com. BYOB\$

Songsan Korean BBO

This intimate Rittenhouse Place nook has just 12 tables, where diners can prepare their own combo platters of marinated center-cut short ribs or spicy chicken, thinly sliced pork belly or tender beef brisket on an electric grill. 66 Rittenhouse Place, Ardmore, (610) 642-3184. BYOB \$\$

EUROPEAN

A Taste of Britain Café

Enjoy afternoon tea, served all day. Or choose from a selection of homemade sandwiches, desserts and more. 503 W. Lancaster Ave., Wayne, (610) 971-0390, atobritain.com. BYOB \$

continued on page 154



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DINING GUIDE

Antica

Affordable and authentic, Antica brings regional Italian flair to the Brandywine Valley. 1623 Baltimore Pike, Chadds Ford, (484) 770-8631, anticapa.com. BYOB \$\$

Alessandro's Wood-Fired Italian & Bar

Formerly Ardé, Alessandro's is an ideal spot for Neapolitan pies and pasta. 133 N. Wayne Ave., Wayne, (484) 580-6786. \$\$

■ Cornerstone Bistro & Artisanal Market

The market offers local cheeses, gift baskets and hard-to-find beers and wines. The restaurant, with its 14-seat chef's counter, offers finesse from start to finish. 1 West Ave., (610) 688-1888, cornerstonewayne.com. \$\$\$

Estia Greek Taverna

Estia impresses with two dining rooms, a relaxing bar and exceptional updates of traditional Greek fare. 222 N. Radnor-Chester Road, Radnor, (484) 581-7124, estiataverna.com. \$\$

Fellini Café

Gourmet Italian food in a relaxed, casual environment. 3541 West Chester Pike, Newtown Square, (610) 353-6131, fellinicafeofnewtownsquare.com; 2 Waterview Road, West Chester, (484) 999-8407, fellinicafeofwc.com.

La Belle Epoque Bistro

Enjoy specialties like French onion soup, crêpes and seasonal entrées. The har offers craft cocktails and a selection of wines. 38 W. State St., Media, (610) 566-6808 Jahellehistro.com \$\$

■ La Padella

Nick and Kayla Amoroso's welcoming neighborhood restaurant and bar specializes in modernized Italian-American classics like thick-cut yeal Parmesan and bone-in Marsala. 100 State Road, Media, (484) 445-4445, lapadellamedia.com. \$\$

■ Pepperoncini

A charming spot offering Italian favorites like fried ravioli and chicken Parmesan, plus sumptuous seafood dishes. 25 S. Eagle Road, Havertown, (484) 454-5995, pepperoncinihavertown.com. BYOB \$\$

Teca Newtown Square

This Delaware County version of the West Chester favorite specializes in Neapolitan pizzas and hand-spun pastas. 191 S. Newtown Street Road, Newtown Square, (484) 420-4010, tecanewtownsquare.com. \$

INTERNATIONAL

■ Shere-E-Punjab

The diverse menu at this sophisticated local chain offers an authentic and flavorful take on the cuisine of India. Various locations, shere-e-punjab.com. \$\$

LATIN AMERICAN

■ Agave

The well-executed traditional dishes at this low-key gem include creamy guacamole, octopus ceviche, tacos, enchiladas and burritos. 1620 Baltimore Pike, Chadds Ford, (484) 770-8345, agavebyo.com. BYOB \$\$

■ Diego's Cantina & Tequila Bar

A Tex-Mex-style eatery featuring lunch specials and a late-night menu Friday and Saturday, plus drink specials, a great beer menu and over 60 tequilas. 214 W. State St., Media, (484) 442-8741,

Dos Gringos Mexican Kitchen

Tasty basics like enchiladas and tacos are standouts, along with grilled ahi tuna, tilapia, Mexican-inspired pork chops and more. 113 S. Olive St., Media, (610) 565-7794, dosgringosmedia.com. BYOB \$

Montgomery County

AMERICAN

J. Alexander's Restaurant

A contemporary American restaurant known for its wood-fired cuisine, J. Alexander's offers a wide selection of classics, including prime rib, steaks, fresh seafood, sandwiches, and entrée salads. 256 Mall Blvd., King of Prussia, (484) 322-2000, jalexanders.com. \$\$\$

DINING GUIDE

■ Bodega by La Cabra Brewing

La Cabra's latest venture excels at wood-fired eats like brisket, baby-back ribs and wings, all of which pair perfectly with a rotating selection of unique brews. 810 Glenbrook Ave., Bryn Mawr, (610) 526-2337, bodegabylacabra.com. \$

The Grog Grill

This popular bar and restaurant features high-quality food and an extensive wine, liquor and beer selection. 863 W. Lancaster Ave., Bryn Mawr, (610) 527-5870, thegroggrill.com. \$

Jasper's Westside

The second iteration of Jasper's Backyard offers the same cool vibe and elevated bar food. 101 Ford St. West Conshocken, (484) 368-3529, jasperswestside.com. \$\$

This tiny eatery dishes up simple breakfast and lunch items like pancakes and chicken salad. 951 Youngs Ford Road, Gladwyne, (610) 642-9608. BYOB \$

Ryan Christopher's

This neighborhood favorite offers American bistro fare. 245 Woodbine Ave., Narberth, (610) 664-9282. ryanchristophersbyob.com. BYOB \$\$

■ Tin Lizard Brewing Company

A two-story barbecue joint and microbrewery offering small-batch brews and smokehouse specialties. 1000 W. Lancaster Ave., Bryn Mawr, (610) 525-1100, tinlizardbrewingco.com. \$

ASIAN

Coco Thai Bistro

At Coco, orchids, philodendron, lavender and daisies abound. The menu is equally colorful, thanks to standout dishes like spicy quinoa, shrimp and crab served with Massaman curry. 231 Haverford Ave., Narberth, (610) 667-7634, cocobistro.com. BYOB\$

EUROPEAN

Joe Monnich and Justin Weathers' French-style brasserie offers an approachable bistro menu. 7 Lancaster Ave., Ardmore, (610) 589-0500, thebercy.com. \$\$\$

Citron & Rose Tavern & Market

Glatt kosher meets gourmet at this sleek spot, which puts a modern spin on Eastern European Jewish classics. 261 Montgomery Ave., Bala Cynwyd, (610) 257-7577, citronrosetavern.com. \$\$

■ Lourdas Greek Taverna

The consistently excellent fare at this family-owned institution includes classic Greek dishes like gyros, moussaka, souvlaki, fresh seafood and more. 50 N. Bryn Mawr Ave., Bryn Mawr, (610) 520-0288, lourdasgreekrestaurant.com. BYOB \$\$

■ Savona Restaurant

This well-heeled establishment continues to excel at classic Riviera-inspired dining. Signature dishes include the Scottish salmon. 100 Old Gulph Road, Gulph Mills, (610) 520-1200, savonarestaurant.com. \$\$\$

■ ZaGaFen

Kosher cuisine and cocktails, with sublime fish dishes, pastas, grilled pizzas and more. 370 Montgomery Ave., Merion Station, (610) 667-7777, zagafen.com. \$\$

INTERNATIONAL

Saffron Indian Kitchen

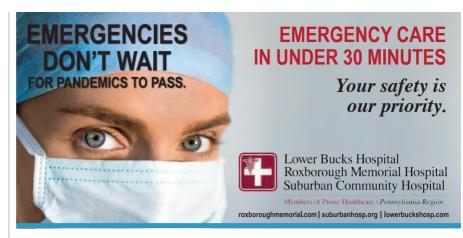
Blended spices are the true stars at Saffron, which offers an exceptional array of nouveau and traditional Indian cuisine. Various locations, saffronofphilly.com. \$\$

LATIN AMERICAN

Covote Crossing

This Conshy institution features authentic Mexican food and the best mezcal bar in Philadelphia, 800 Spring Mill Ave., (610) 825-3000, coyotecrossing.com. \$\$

At press time, all establishments were following COVID-19 restrictions and quidelines. Call or go online for updates.



Where you shop makes a difference.

Here's how much of your \$100 purchase stays in your community when you spend at...





...an independent local store





...an in-town chain outlet





...a remote online store (if the delivery driver resides locally)

LOCAL MATTERS

Now more than ever





Jay McClellan and his 3-year-old daughter, Sophia, strike a pose in front of a few of the 61 portraits he painted for local pet owners, which remain on the walls of the new White Dog Cafe in Glen Mills. A portion of the proceeds from the commissions went to the Brandywine Valley SPCA and Alpha Bravo Canine. To learn more, visit benevolenthound.org.

MAIN LINE TODAY Volume 26, Issue number 4, April 2021 (ISSN: 1086-6078; USPS 15826) is published monthly plus one additional issue, by Today Media, 330 Lancaster Pike, Ste 5C, Wilmington DE 19805. Periodicals postage paid at Wilmington, DE and additional mailing offices. ATTENTION POSTMASTER: Send address changes to Main Line Today, PO Box 462691, Escondido CA 92046-9854. Address changes should be accompanied by a mailing label from a recent issue.

Main Line Today Events

SAVE THE DATE



JULY 2021



8/23-9/5



9/8



10/20



10/30



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