419 HEALTHCARE HEROES

TOP NURSES

PLUS:
- Nursing Legends
- COVID’s Lingering Shadow

EINSTEIN MEDICAL CENTER
MONTGOMERY’S ANNMARIE PAPA
Einstein Medical Center Montgomery is proud to acknowledge the extraordinary contributions and dedication of our nurses, and we commend those listed here who have earned a 2021 Excellence in Nursing Award from Main Line Today.

In addition, we congratulate our own Legend in Nursing, AnnMarie Papa, DNP, RN, CEN, NE-BC, FAEN, FAAN, Vice President and Chief Nursing Officer at Einstein Medical Center Montgomery, for her long and distinguished career.

<table>
<thead>
<tr>
<th>Anesthesiology</th>
<th>Infometrics</th>
<th>Neonatal Care</th>
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<tbody>
<tr>
<td>Courtney Hartmann, CRNA</td>
<td>Scott Alcott, MSN, RN</td>
<td>Liz Detweiler, BSN, RN</td>
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<td>Mike Kost, DNP, RN, CRNA, FAAN</td>
<td>Anne Bucha, BSN, RN</td>
<td>Melissa Hewitt, MSN, RN</td>
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<td>Marla Stevens, CRNA</td>
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<td>Amanda Jacobus, BSN, RN</td>
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<td>Burn Treatment/ Wound Therapy</td>
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<td>Sarah Kathy Newcomb, BSN, RN</td>
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<td>Katelyn Lawler, BSN, WOCN</td>
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<td>Cardiology</td>
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<td>Lauren Gallagher, BSN, RN</td>
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<td>Tammy Nealy, BSN, RN</td>
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<td>Gail Wilson, RN</td>
<td>Aja Nelson, BSN, RN</td>
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<td>Kathy Radatti, RN</td>
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FOX CHASE EAST NORRITON CONGRATULATES OUR “2021 TOP NURSES” RECIPIENTS

This year, four outstanding Fox Chase East Norriton nurses have been named “2021 Top Nurses” by Main Line Today magazine.

We applaud all of our extraordinary nurses who are making a difference every day in the lives of our patients. Thank you for being an integral part of our team.

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Society Hill
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Conway
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Society Hill
Frank DeFazio
Center City Team
Society Hill
Marc Hammarberg
Group
The Harper
Andrew Kratz
Art Museum
Kimmeri Leonardo
The Harper
Jafar Maleki
Insight Property
Advisors
The Harper
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George Maynes
G2Philly
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The Rosenthal Group
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Pam Rosser Thistle
The Harper
Brian Stetler
The Stetler Group
Society Hill
James Thornton & Mark Wade
Thorton Wade Team
Society Hill
Mohammed Ullah
Society Hill

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The Mary Dwyer Team – Yardley
Perry Epstein Team
Newtown
Lynne Kelleher
Newtown
John Menno
Menno Team
Newtown
Beth Scarpello
Doylestown
Sharon Spadaccini
New Hope

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West Chester
Sophia Bilinsky
Kennett Square
Holly Gross Group
West Chester
Kathleen Ogilvie
Exton

DELAWARE COUNTY
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Newtown Square
Jeanne Mailet
Media
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Macungie
Michael Seislove
Mack Seislove Team
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Collegeville
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Princeton
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4/5/21  11:43 AM
DEPARTMENTS

8 FOREWORD

10 COMING UP + WEB EXTRAS

FRONTLINE

13 JOIN THE CLUB
Players in the know swear by Izett Golf’s infamous fitting sessions. By Michael Bradley

20 CEO OF ABCs
For Wonderspring Early Education’s Zakiyyah Boone, learning is more than just corporate alphabet soup. By J.F. Pirro

24 TO THE FULLEST
Inspired by her disabled son, Susan Tachau sprang into action with the Pennsylvania Assistive Technology Foundation. By J.F. Pirro

30 MOM STRESS 101
For harried mothers, self-care is more important than ever. By Davis Gangulio

74 FEATURES

36 HERE TO SERVE
In this era of extraordinary medical challenges, we recognize the Top Nurses in our region. PLUS: How the pandemic has changed nursing—perhaps forever. By Melissa Jacobs

74 GROWTH INDUSTRY
From our archives, the story of how immigrants have fueled the success of Chester County’s mushroom farms. By J.F. Pirro

80 GET IT WHILE IT’S RED-HOT
When will our seller’s market become friendlier for buyers? We ask the experts. PLUS: The region’s Top Realtors—and it’s priciest listing. By Eileen Smith Dallabria

84 OUR RED-HOT REAL ESTATE MARKET
I A $38 MILLION DREAM HOME

124 SALONS & SPAS DIRECTORY

127 EPICURE
West Chester’s beloved Social Lounge multiplies in Downingtown. By Ed Williams

133 RESTAURANTS
The best places to eat and drink in our region.

136 LAST LOOK
World outside. By Ed Williams

ALSO IN THIS ISSUE

34 DIVERSIONS
The Chester County Studio Tour springs ahead. By Melissa Jacobs

124 SALONS & SPAS DIRECTORY

127 EPICURE
West Chester’s beloved Social Lounge multiplies in Downingtown. By Ed Williams

133 RESTAURANTS
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136 LAST LOOK
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TOP: TESSA MARIE IMAGES   ABOVE: JIM GRAHAM

THIS MONTH’S COVER
Photo by Tessa Marie Images

THE HOT SEAT, GREAT ESCAPE  P.18 | LOCAL FASHIONISTA P.28 | GET THE LOOK P.29 | QUICK BITE P.130

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No one changed the game for patients in Chester County more than our dedicated, tireless, compassionate and caring Chester County Hospital Nurses. We salute each and every one of you and are so proud to congratulate our Nursing Legends featured here. From all of us at Chester County Hospital, and on behalf of a grateful community: thank you for all you do.
For the past eight years, we've honored a select group of overachievers in the region's healthcare industry who've gone above and beyond for the benefit of others and the community as a whole. It was always a tough task to choose the 20 or so winners from the pool of nominees for our annual Healthcare Heroes feature and sister event. After all, for anyone with a successful career in the healthcare industry, going above and beyond is part of the job description.

The idea was never to downplay industry headliners. We already devote two major features a year to the area's top doctors and dentists. Rather, the goal of Healthcare Heroes was to highlight occupations that rarely get top billing—administrators, office staff, physician assistants, technicians, paramedics and, of course, nurses.

This has been a trying 14 months for all of us—and it's been especially hard on frontline medical staff. With vaccinations finally making an impact and the legitimate prospect of life returning to some semblance of normalcy, we couldn't think of a timelier debut for our first-ever Top Nurses feature. The list boasts more than 400 honorees serving our region in a variety of medical specialties. "If there was ever a year to honor nurses, this is it," says senior editor Melissa Jacobs, who helmed the feature. "While we offer health and wellness stories year round, we wanted nurses to have a special place in our magazine. Now they do."

ALSO IN THIS ISSUE:

With our daughter headed to college in the fall, my wife and I will be empty nesters come September. With another round of fall leaves (definitely) and winter snow (maybe) just months away, downsizing is looking like a pretty sweet option right now. But first we have to sell our home, which may be the easiest part of our transition in this red-hot real estate market. As longtime MLT contributor Eileen Smith Dallabrida learned from the experts she interviewed for our May feature, it's a serious seller's market out there right now. Inventory is so low that buyers are willing to compromise on condition, and some are even willing to pay both shares of the transfer tax—if they can find anything to begin with.

The obvious question is: How long will the trend continue? Read our story to find out what local agents think. And while you're at it, check out our latest list of Top Realtors.

Stay safe.

HOBART ROWLAND
EDITOR-IN-CHIEF

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COMING UP + WEB EXTRAS

NEXT MONTH
Summer’s here, and boredom is not an option. We’ve got a boatload of ways to enjoy the warmer months in the Main Line region.
PLUS: 2021’s Top Dentists.

CORRECTION
In this year’s Steeplechase Lookbook, Stuart Kingston Jewelers was misspelled. A ring and necklace from their inventory is pictured here. We’d also like to note that Dr. Stephen Liu is with Penn Medicine and Dr. Julia Mayberry is with Main Line Health. Both were incorrectly affiliated with another orthopedics group in our 2021 Healthy You medical guide. We regret the errors.

ONLINE
• Find additional exclusive stories on upcoming events, interesting people and breaking news in our region.
• Get the scoop on how restaurants and other local businesses are adjusting to the new normal.
• Our Town Guides uncover the coolest things to do in our thriving town centers.
• Sign up for our e-newsletters, which bring you the latest news, health tips, fashion and more.

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In 1937, Sam Snead was just about to quit the game. His drives were fading left, and he couldn’t do a thing to correct the problem. As he stood on the driving range before competing at the Los Angeles Open, fellow golf pro Henry Picard made him an offer. For the princely sum of $5.50 (about 90 bucks today), Picard would sell him the George M. Izett driver he had in the trunk of his car.
Snead went on to win a record 82 tournaments with that driver, including seven majors. It was a precise weapon for his particular swing. Several years later, Picard offered to buy back the club. “Not for a million dollars,” Snead replied.

Little has changed about Izett Golf’s philosophy since. Stroll into the back room at its Ardmore headquarters, and you’ll find a collection of relatively ancient equipment and machinery that would seem to have no place in a golf world saturated with futuristic technology and cutting-edge gear. A medieval-looking sand blaster sits on a walnut work table that migrated to Izett from Wanamaker’s department store in the 1940s. A 1970s-era Dubble Bubble chewing gum bucket holds 50-plus club grips that might never see use again. In the back corner is a tollbooth-style compartment used for painting clubs. “You’re seeing this at its worst,” says Mike Morrison, Izett’s proprietor and a sherpa to golfers throughout the area and beyond.

The sprawling work area is in disarray. It features enough vintage stuff to make one wonder whether the company is trapped in something of a time warp. But stroll into the adjoining room, and it’s easy to see why so many players are fiercely loyal.
Your Main Line Lifestyle Team’s heartfelt thanks and appreciation goes out to all the healthcare workers, first responders, teachers and so many more for their tireless efforts during these challenging times. Their team is following all the recommended guidelines to keep clients safe while navigating the vigorous real estate market. They’re experienced Realtors who specialize in serving buyers and sellers around the Main Line and its surrounding communities. They’ve been recognized “Among America’s Best” by Real Trends, and they rank in the top half of the top 1 percent of Berkshire Hathaway HomeServices Realtors nationwide. HOME is where your story begins. Let Your Main Line Lifestyle Team help you write your next chapter.

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(Left to right) Front: Lauren Tomson, Melissa Begg, Kathy Tomson, Carol Bartholomew and Alex Begg.
Back: Carol Falkenberg, Dan Osborne, Julia Ward, Bob Glaser and Shawn Corr - Not Pictured: Marilyn Whiteman
Surviving Cancer in Style

Jude Plum with Kristin D., shown wearing her wig

Natural European hair wigs and hairpieces for men and women with all types of hair loss.

“The anxiety surrounding losing my hair was put to rest when I saw what a natural look and feel the wigs at Jude Plum have. The staff helped me feel extremely reassured and comfortable during this difficult period. I would recommend Jude Plum to anyone in need of an understanding, experienced, and compassionate environment!”

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to Izett and its system of fitting clubs precisely to their builds, swings and habits. There’s a computer with enough data about each client to satisfy the most discerning techie. Nearby is a large net designed to catch golf balls fired by clients during their fitting sessions, which last more than two hours. Ask Morrison about any of it, and be prepared for a meandering explanation about load, shaft stiffness and swing plane. It might just be enough to make the average golfer cry out, “Can’t you just give me the club so I can go hit with it?”

But the fact is, no one else in the country has matched golfers to clubs with the same painstaking precision for so long. Izett Hand Made Golf Clubs began operations in 1935 in Haverford. It was founded by George M. Izett, a transplanted Scot who’d apprenticed under Ben Sayers, one of golf’s most accomplished clubmakers. Izett emigrated to America in 1928 at the age of 22 to work for Ben’s son, George, then the head pro at Merion Golf Club. Izett became the top pro at Seaview Golf Club at the Jersey Shore before starting his own business in ’35. On the eve of the 1930 U.S. Amateur tournament at Merion, Izett repaired the driver of the legendary Bobby Jones, who went on to complete the first “Grand Slam” as we know it today.

By 1941, Izett and his new partner, George Bailey, were in Center City Philadelphia, making and repairing clubs for John Wanamaker. Five years later, when Wanamaker’s stopped selling golf equipment, Bailey and Izett moved to the current Ardmore location, which was close to Izett’s house. When he died in 1980, his son, George G., took over. Morrison became the driving force after George G. passed away suddenly in 2019 at the age of 70.

These days, business is good. Golf was one of things people were allowed to do during the pandemic, and local duffers flooded the courses. “Last year, there was no slow time,” Morrison says. “We usually are slow in November, December and January, but that didn’t happen.”

Right now, clubs line the shop’s entry area, awaiting the Izett treatment. Fitting sessions produce blueprints that allow Morrison and his staff to accommodate clients perfectly. Berwyn Pizza owner Pete Botos has been an Izett devotee for 15 years. “They are absolutely amazing at what they do,” says Botos. “They’re real craftsmen and perfectionists.”

After the fitting session, Morrison’s crew takes the six iron and configures it to a player’s specific needs. That’s it—one club. “The theory and thought process and everything behind what’s done here is so different,” says Drew Gregoire, who began working at Izett last year. “Everything else is cookie-cutter.”

If the golfer is happy with the one club, Izett will fix the rest of the bag. Or they’ll custom-make a set of sticks. There’s no pressure, no sales pitch—just a promise that the work will be done precisely and to an individual’s unique specifications.

Scott Briner is a perfect example of the loyalty Izett engenders. He was introduced to the company in the late 1970s, when he had some clubs refitted. After going with someone else to work on his gear for a few decades, he returned to Izett and is now extremely loyal to Morrison, whom he calls “a genius.” A Media resident who plays at Rolling Green Golf Club in Springfield, Briner has a nephew in his 30s who’d been playing golf since high school but who wasn’t very good. “I said, ‘You need golf clubs that fit you,’” Briner recalls.

He brought his nephew to Izett to get outfitted. Since then, his handicap has dropped from 18 to seven. “I call [Morrison] a mad scientist,” says Briner. “He loves what he does.”

Morrison does indeed love his work, and while it might seem like a dramatic departure for a one-time CFO, it fits his affection for golf and his precise nature. He once balanced companies’ books. Now, he brings stability to golf swings. “When we get a new customer, it’s like ripples in a pond,” Morrison says of the ever-growing customer base. “We’re never not busy.”

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As a sculptor, painter, seamstress and blacksmith, Katee Boyle employs a variety of mixed media in her conceptual art. Since 2016, she’s been the informal artist-in-residence at Kennett Square’s historic Scarlett Thicket Farm and its Scarlett Forge. This May, Boyle shows new work as part of the Chester County Studio Tour, which named her its favorite artist of 2020.

**MLT:** Describe your art.

**KB:** As a visual storyteller, my work deals with what I know intimately—femininity and its place in the human experience. My work speaks about desires and expectations, growth, failures, and guilt. I reflect on memory—how it forms who we are, and what we become with outside influences and internal suggestions. As my practice evolved, it taught me that being honest and committed to your work will help it find its people.

**MLT:** Is there one medium with which you most identify?

**KB:** Graphite pencil is by far my favorite tool for creating. With pencil, I create my most honest, articulate and raw work. Ironically, it’s what you’ll see the very least of from me. I mostly keep that work as seed in my journals. For the past several years, I’ve leaned heavily on the sculptural element of my work. I frequently say that my work leads me. I have learned that when I don’t commit myself to materials, my work is free and at its best.

**MLT:** How has Scarlett Thicket Farm informed your work?

**KB:** A fairy tale environment makes a perfect backdrop for my detailed narratives. My deconstructed sculptural objects and highly textured paintings reflect well against the patina of moss-covered dry-stacked walls, centuries-old barn wood and leaded glass. Realizing my work in other spaces is always exciting because it exhibits as beautifully in a white-walled gallery space or someone’s living room as it does in an 1800s stone barn. I’ve always referred to my sculptures as artifacts. Perhaps Scarlett breathes its own history into my work.

**MLT:** What are you showing in May?

**KB:** I’ll share singular work as well as installations for dioramas that I’m creating. While some of it is ephemeral, paintings and sculptures will be available for purchase. I’m hoping the crowds will return—and bring friends—because the best reward for an artist is to have people see your work.

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**ARTIST**

**BY MELISSA JACOBS**

**KATEE BOYLE**

**BY MELISSA JACOBS**
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Meet Our Team

Sue Fitzgerald
Sue has a BS in Business Administration from Bucknell University and spent her early career in the pharmaceutical industry. Sue earned her real estate license in 2007, as the economy and real estate market were entering the “Great Recession”. That challenging time provided invaluable experience and a true test of perseverance, flexibility and innovation as Sue built her business. Sue continues to strive for excellence in an ever-changing industry, and is certified as a Relocation and Luxury Home Specialist.

Michele Loose
Michele moved to the Philadelphia area in 1990 after completing her MBA at James Madison University. Michele worked as a consumer brands sales and account representative before obtaining her real estate license. Michele brings valuable depth and experience in marketing and sales, and is also a Certified Relocation Specialist.

Tammy Stedman
Tammy was born and raised in suburban Philadelphia. The daughter of a veteran real estate broker, Tammy worked with her Mom for several years after college, before pursuing a career in film and television production. Tammy is now re-licensed, working as a full-time Realtor, and is excited to once again help home buyers and sellers achieve their dreams.

Linda Quereau
A New Orleans native, Linda Quereau graduated from Tulane University in 2000 and enjoyed a career in Hospitality Management in Chicago before moving to the Main Line in 2015 and starting her real estate career. Linda’s experience in personalized customer service and subsequent certification as a negotiation expert make her a great fit for the Fitzgerald-Loose Fine Homes Team.
Zakiyyah Boone was already working as Wonderspring Early Education’s chief programming officer when COVID-19 closed down operations between last March and June. A month later, she took over as CEO. “In education, you better have an impact on children—a positive impact,” she says. “You can have any title you want behind your name, but if you didn’t make sure your kids learned ABC…”

From its Narberth headquarters, Wellspring serves upwards of 1,000 children. “I’ve had to figure out how the organization itself survives a pandemic,” Boone says. “I’m responsible, completely responsible.”

With the childcare industry at a pandemic-induced crossroads, Boone is relentless about doing the right thing for kids. She has to be. The one-size-fits-all status quo is no longer possible. Thanks to COVID’s prolonged stay-at-home shift, there’s less demand for the services provided by Wonderspring’s five centers and five additional sites for before- and after-school care. The numbers bear that out: Enrollment has been cut in half.

Still, Boone sees enormous potential in Wonderspring’s new location in West Philadelphia, a four-story LEED-certified building that’s a residential, community health and retail hub. At 12,000 square feet, Wonderspring’s biggest and only non-freestanding facility can accommodate 120 children. “It was built with the intention of being part of something bigger,” Boone says.

The location is just blocks from where the 45-year-old Boone was raised. The Central High School alum earned her bachelor’s degree in education at Millersville University. She taught kindergarten, then eventually served in two different YMCA administrative positions over 15 years before she was hired at Wonderspring. “I’ve worked with infants through adjudicated youth—with the ultra-rich and the ultra-poor,” she says about a career that included a stint at Chesterbrook Academy. “I’ve seen first-hand the inequities in the education system, and I’ve made it my life’s work to do something about it.”

Along the journey, Boone was vice president of education for the Greater Philadelphia YMCA in Conshohocken. These days, she has far fewer resources and different challenges. Founded in 1964 in Ambler as the Day Care Association of Montgomery County, Wonderspring relies on philanthropic gifts, service fees from private-pay families, and some federal funding for early learning programming for children below the poverty line.

As operations expanded to Norristown, Pottstown, Narberth and Wynnewood, a rebranding was in order. In January 2020, Montgomery Early Learning Centers became Wonderspring. “Wonder is what we do,” says Boone. “Young children learn by exploring their curiosity, and we work to cultivate that curiosity. Then they spring into action when they find a reason to do so. Our classrooms are a safe place to do that.”

The older of Natasha Boston’s two foster children, 5-year-old Breanna, couldn’t count before she started at Wonderspring’s center in Wynnewood. “She’d get to four and start saying eight and other numbers. Last week, her teachers sent me a video of her counting from one to 10.”

Breanna’s teachers are sensitive to her sensory challenges, constantly sending Mom personalized emails about her day. “After one nature walk, her teachers urged me to ask her about ‘the tree.’ She didn’t want to leave the tree and...”
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WITH THE CHILDCARE INDUSTRY AT A PANDEMIC-INDUCED CROSSROADS, BOONE IS RELENTLESS ABOUT DOING THE RIGHT THING FOR KIDS. SHE HAS TO BE. THE ONE-SIZE-FITS-ALL STATUS QUO IS NO LONGER POSSIBLE.

kept hugging the tree," says Boston, who's the director of operations for Community Council, a mental health agency in Philadelphia. "What a great moment to share with a parent."

As she struggles with the challenges of being a working parent, Boston feels nothing but support from Breanna's teachers. "COVID has been terrible, but next year Breanna is going to kindergarten and still needs what she needs to be successful," Boston says. "The pandemic is an easy excuse for many, but they don't let it get in the way of Breanna getting what she needs."

Wonderspring's early learning centers serve infants through 12-year-olds. Its five programs in the Colonial School District are geared for ages 5-12. There's also a summer camp system. In all, Boone oversees 125 full- and part-time staff members and 12 on her central administration team. "She's so engaged with us, visits our classrooms, asks what's on our minds and what we can do better as a company," says Joedy Johnson, a pre-K teacher at the Narberth center who's been with the company for 17 years.

During pandemic closures, Boone made sure the staff was paid and had access to counseling. She also registered the entire company for vaccines and plans to honor milestone years of service. The latter was Johnson's suggestion. "She listens and then takes action," he says.

Of Wellspring's four core principals—safety, quality, caring and fun—safety has always been the top priority, though never to this extent. "We had to create a different experience that continued to engage children," says Boone. "It's changed how the staff interacts. Before, we'd all be in the same room brainstorming. Now, we're on our own, staying in our own space."

While closed, the centers offered virtual story times and scavenger hunts for families to do at home. None of that was childcare in the Wellspring sense. "The way kids learn is by interacting with adults, and not all parents are teachers with the skill set to ask the right questions or scaffold learning," Boone says. "You can't make parents teachers overnight."

The pandemic has allowed Wonderspring to rid itself of clutter beyond anything that doesn't directly impact outcomes. "We've leveraged resources," says Boone.

The most significant changes involve flexibility—everything from the hours of operation and staff scheduling to student grouping and billing. But the constants remain. Childcare needs additional funding, and the training and development of best practices must continue. "Families can't afford to pay what it truly costs to run a childcare center—more so during a pandemic," Boone says. "We won't be back to full enrollment until families are back to work."

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This isn’t typical—disabilities never are. Five of the eight people in Wendy Davis’ Malvern household struggle to hear. Davis isn’t one of them, so she’s making the most of that advantage. She works as an account manager for CaptionCall in eastern Pennsylvania, a federal no-cost phone-captioning service.

Davis is also a board member with the Pennsylvania Assistive Technology Foundation. The King of Prussia-based nonprofit provides statewide financing opportunities, education and advocacy to older adults and people with disabilities, helping clients acquire assistive technology devices and services. In two-plus decades, PATF has procured $42 million in loans for 4,000 people.

In the Davis family, husband Evan, 24-year-old daughter Caroline and 21-year-old son Clark use assistive technology—though none of it has been costly enough to require a loan. But other families have needs, and most people are unfamiliar with PATF. “I encounter the same thing with CaptionCall,” Davis says. “It’s no-cost, but no one knows it exists. Then, when they find out it’s free, they’re skeptical: They ask, ‘How can that be?’”

Enter Bala Cynwyd’s Susan Tachau. PATF’s co-founder and executive director is one of five recent recipients of an AARP Purpose Prize. The unrestricted $50,000 grant includes a year of technical support aimed at increasing the number of people PATF serves. Tachau, 66, has her own story to tell. Her 38-year-old son, Michael, was born prematurely with cerebral palsy. She also gave birth to a premature baby girl who died. “That was rougher than having a kid with a disability,” she says.

She and husband Mark, a Temple University law professor, later adopted two daughters. Michael was 7 when they moved to Philadelphia and Tachau became part-time policy director at Temple University’s Institute on Disabilities. Though it all, the couple experienced the ups and downs of parenting a child with a disability.

When the Assistive Technology Act of 1998 was reauthorized, it included a new section designed to fill funding gaps for acquiring assistive technology, so-called Alternative Financing Programs. Once there was a path to non-traditional lenders, Tachau came up with PATF, a program that could help people with disabilities, many of whom might have lower incomes and credit problems. State and federally certified, PATF is one of 42 Alternative Financing Programs throughout the United States.

Two of the Davis children were born with hearing loss. It hasn’t held them back. Caroline is working on her doctorate in occupational therapy at the University of the Sciences in Philadelphia, and Clark is a third-year Rochester Institute of Technology bioengineering major. Conestoga High School grads, both played four years of ice hockey there. Five years ago, their dad suffered sudden deafness—most likely a result of Lyme disease. He has an implant in his right ear and a hearing aid in his left.

Tachau knows the power of assistive technology. Michael attended Lower Merion High School in a wheelchair and went skiing and ice skating using assistive technology. Tachau also knows social policy from work on Capitol Hill. But she had to teach herself the finance side.

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loan of up to $7,000, another capped at $60,000 and a third of up to $35,000. The latter two have flat 3.75 percent interest rates. Loan requests have changed over time. In the past, requests for hearing aids, wheelchairs and scooters were popular.

Today, the sky’s the limit—vehicular adaptations, ramps, yard fencing for a child with autism, adaptive farm equipment. “We don’t tell you what to get and from whom,” Tachau says. “You come to us with the device you want and a vendor. You figure out what works for you—which is different from other organizations, where you’re told what to get and where to get it. This is about consumer choice and control. Who am I to tell you what you need?”

Perhaps that explains why PAFT’s loan default rate is incredibly low—less than 2 percent. “We’re absolutely spoiled rotten to have Susan,” Davis says. “Not all states have this program, and other states have come to us, asking, ‘How the heck do you do this?’ Susan is driven and connected. She’s an amazing leader, and from a board perspective, it’s mindboggling how much she gets done.”

With the AARP award, Tachau plans to get even more done. First, she hopes to use the $50,000 to be a good neighbor and establish a fund to help those in bordering states like Ohio and West Virginia create their own PAFT-like entities. She also wants to work with Congress to expand support for alternative financing programs. “One of the models we’re considering is consulting assistance,” Davis says. “It takes time and resources, but we’re willing. And the board agrees that it’s the right thing to do.”

With AARP’s technical assistance, Tachau mostly wants help with providing diversity and sensitivity training to staff. As an example: wheelchair-bound is offensive, wheelchair user isn’t. “I have a son with CP, but he’s not ‘cerebral palsied,’” notes Tachau. Now 38, Michael works part-time and owns the Merion Station home he shares with two housemates who also have disabilities. “I know these devices make a difference,” says his mother, who lives a mile away. “He has a good life, but in the world he was born into in 1982, we didn’t know what it meant to have a family member with a disability.”

Now that AARP has recognized PATF, the stage is set. “One of our barriers has always been getting people to know we exist,” Tachau says. “With the award, we can do more of what we do for more Pennsylvanians and for more people who live around us.”

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HER BACKGROUND: For 12 years, I was director of personal shopping services for Bloomingdale’s. I spent another 12 years in high fashion. I’ve been involved in equestrian sports for over 30 years. When I opened Malvern Saddlery, I was at a point in my career where the corporate structure wasn’t something I wanted to continue with. I saw a void in the market for a high-end equestrian boutique that incorporated all the necessities of the sport with a lifestyle point of view.

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FOR HARRIED MOTHERS, SELF-CARE IS MORE IMPORTANT THAN EVER.

BY DAVIS GIANGIULIO

The COVID-19 pandemic began as a sprint but turned into a marathon—one that’s taken its toll on women. Many have had to juggle careers with online learning, keeping kids masked and socially distanced from friends, and helping aging parents. Compounding that stress, a recent Pew Charitable Trusts study shows that, during 2020, mothers of small children lost work at three times the rate of fathers. Job losses were even more severe for single moms, deepening during the school year for districts that conducted virtual learning.

New mothers have struggled, too. In January, Psychiatry Research Journal reported that 36 percent of new mothers were suffering from clinical levels of depression. The survey also showed that, saddled with overwhelming at-home responsibilities, new moms are taking longer than usual to re-enter the workforce. “This is one population that’s especially struggling,” says Sofia Chernoff, a psychologist and assistant director of cognitive behavior therapy programs at Bala Cynwyd’s Beck Institute.

As a result, many have neglected their own needs, says Elizabeth Bland, a social worker and director of Main Line Health’s Women’s Emotional Wellness Centers in Newtown Square and King of Prussia. “We’re the caretakers,” says Bland. “Our needs go to the bottom of the list.”

Mother’s Day is the perfect time for women to put themselves back on their personal to-do lists. The first step is to take a self-inventory. Identify what you need for your own mental, physical and social health. “It’s a change of mind—of philosophy—to make time to check in with yourself,” Bland says.

Set goals, but make sure they’re realistic. Being selective about what you can and can’t do helps manage anxiety. Would you have the same expectations of a friend or colleague? “The answer is typically no,” Chernoff says.

Chernoff suggests getting organized and planning ahead. Take 10 minutes, sit down, and list all tasks and responsibilities for the upcoming week or month. Also note your needs and wants, then set workable time frames. Predictable routines help alleviate stress. Especially important are those “that include some protected time for self-care,” says Chernoff.

Walks, runs, books, baths, time alone, time with friends—even if you define self-care, make it happen on a regular basis. “Once in a blue moon isn’t enough,” says Chernoff. “Incorporate this into your schedule on a weekly or daily basis.”

continued on page 32
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Even 15 minutes every day can make a difference. That’s plenty of time for deep-breathing exercises or meditation “with the purpose of bringing yourself back to the present moment,” says Bland.

If feelings of anxiety and sadness persist for two weeks, ask for help. “Contact family, friends or local organizations if you need practical or emotional support,” Chernoff says.

Mental health professionals, primary care physicians and support groups can help. “Don’t wait,” says Bland. “When we talk to others, we realize we’re not alone.”

Getting professional help has never been easier. Main Line Health’s Women’s Emotional Health Center offers telehealth services, a transition made this past March. Virtual mental health services are now the norm at Penn Medicine, Chester County Hospital, Einstein and Crozer Health, and most independent practices.

As the world eases back into normalcy, Bland warns that it won’t be a “light-switch” return. Women should continue to make their mental health a priority, no matter the challenges ahead. “Overall, women—mothers, all of us—have quite a bit of resilience,” says Chernoff.

"BEING SELECTIVE ABOUT WHAT YOU CAN AND CAN’T DO HELPS MANAGE ANXIETY. WOULD YOU HAVE THE SAME EXPECTATIONS OF A FRIEND OR COLLEAGUE? “THE ANSWER IS TYPICALLY NO,” SAYS CHERNOFF."

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Jeff Schaller can’t think of enough superlatives to describe last year’s Chester County Studio Tour. Held in September, the juried event was one of the best since Schaller founded the event 11 years ago. An array of new artists participated, and even with social distancing, attendance skyrocketed. Schaller’s Downingtown studio hosted more than 300 guests, its highest number in years. “And people bought art,” he says. “Everyone had art envy from looking at other people’s great walls on Zoom.”

That was after last May’s tour was cancelled because of the pandemic. This year’s event is scheduled for May 15-16.

Crises seem to fuel Schaller’s creativity. He founded the tour in the wake of the 2008 recession. The economic freefall resulted in fewer clients for his pop art, and he also lost representation at many galleries. So Schaller took it upon himself to organize an event to support local artists. The first year featured his work and that of 24 other contemporaries in a dozen Chester County studios. Some artists teamed up in one studio, forming a template for CCST and the two tours it spawned. The events in Montgomery and Delaware counties are also Schaller’s creations. They, too, are being revived in 2021.

Back in 2008, Schaller took the promotional responsibilities on himself, creating a catalog, website and social media. “I even wrote a professional mission statement,” he says. “The mission was to...
connect art connoisseurs with great artists ... and not have the tour suck.”

Unlike at a street festival, patrons drive from studio to studio, which is part of the fun. “Socially distanced? Yep, we can do that in Chester County,” Schaller says.

Now in her sixth year with CCST, Phoenixville-based painter Siobhan Bedford describes the September tour as a “tremendously positive experience.” This time, Bedford is showing a series called Spectrum. The nine oil-on-canvas paintings are a mostly monochromatic departure from her normally multi-hued work. “I’m an intuitive painter, and this is how it came out,” Bedford says.

Photographer, painter and mixed media artist Ellie Byrom Haley will show new work at her West Chester studio. For her Collective Shadows series, Haley fashioned found objects and flea market treasures (watch parts, sewing pins, bingo pieces, old stamps, cigar bands, dominos) into animated characters. “They’re very quirky and have a storyline that the viewer would read into them, and they do seem to have a darker undercurrent,” she says.

In Collective Dreaming, Haley’s other new series, plant shapes become abstractions on paper. Some have muted colors, while others are more vibrant and even tropical. “There’s a patterning of the alphabet that starts to overlap,” she says. “It’s graphic but somehow dreamy.”

Bedford will display art throughout her house—even her yoga studio. Haley will host three other artists at her studio. To comply with COVID-mitigation efforts, the artists will be in tents, set up in a festival-like arrangement. “It’s great to create a show with other local artists,” Haley says. “It’s amazing to see the number of artists and the diversity of the tour.”

Twenty percent of this year’s artists are new to CCST, representing a wide array of mediums and points of view. Indeed, Chester County art has changed from its Wyeth-dominated days. “The Wyeths are tremendous artists, but we have other modern working artists in the region,” says Schaller, noting that many of them are women offering fresh perspectives. “Barns and fields are great, but we’ve gone beyond that—well beyond that.”

Visit chestercountystudiotour.com.
On an early March weekend in 2020, Montgomery County’s first COVID-19 patient walked through the doors of Einstein Medical Center Montgomery complaining of upper respiratory symptoms. His nurse contacted AnnMarie Papa with this question: “My patient is COVID positive. What do I do?”

More than a year later, healthcare executives are still struggling. Although vaccines provide a ray of hope, Papa and her colleagues worry that people will relax mask wearing and other safety precautions, leading to a second wave. “Or are we on the third wave or fifth? I can’t keep track,” says Papa, EMCM’s vice president and its chief nursing officer.

The pandemic has buried nurses under an avalanche of short- and long-term psychological symptoms. “Nothing in my career compares to this,” says Angela Coladonato, senior vice president and chief nursing officer at Chester County Hospital. “I’ve seen more burnout and moral distress among nurses than ever before.”

Papa sees “a thick brew of despair, frustration, tremendous sorrow, fear and anger—and, yes, exhaustion.”

Numbers testify to the pandemic’s devastation in Chester, Montgomery and Delaware counties. At press time, Chester County Hospital had treated 1,066 COVID patients, a number that peaked with 52 cases in a day.

Main Line Health’s Lankenau Medical Center and Bryn Mawr, Paoli and Riddle hospitals treated more than 12,000 patients. At the peak of the pandemic, 280 patients were treated in one day—and it happened twice.

Lankenau and Riddle had the highest numbers of COVID cases and the most deaths. “At Riddle, many patients came from congregant living, like nursing homes,” says Barbara Wadsworth, Main Line Health’s chief nursing officer, chief operating officer and executive vice president. “Lankenau has the sickest and most acute patients.”

It’s much the same at EMCM, where more than 4,000 COVID patients were treated. Underlying health conditions in Norristown’s medically underserved community made residents prime targets for COVID. During the height of the crisis, EMCM had 13 COVID patients on ventilators at the same time. “I’ve been a nurse for over 40 years, and I’ve never seen anything like this,” says Papa. “Some people came in with a sniffle, then died.”

During the peak of the pandemic, one nurse told Wadsworth a story she’ll never forget: “She said, ‘I didn’t have any patients to give to the next nurse on duty. All of my COVID patients died.’”

But it’s not just the number of deaths—it’s the way in which COVID patients die. Due to mitigation restrictions, patients are alone in hospitals, usually connected to ventilators and unresponsive. In their last days of cognition, they may have virtual visits with family members. “It’s better than nothing,” Coladonato says. “But not having family and friends by your side when you’re sick and scared is very difficult for the patient and the loved ones.”

Papa puts it plainly: “A COVID death is a terrible death.”

Even non-terminal continued on page 39
“I’VE SEEN MORE BURNOUT AND MORAL DISTRESS AMONG NURSES THAN EVER BEFORE.”

—ANGELA COLADONATO
TOP NURSES 2021

In this era of extraordinary medical challenges, Main Line Today is proud to recognize the finest nurses in our region. Via online ballot, nurses voted for their peers in a variety of specialties. Winners were vetted and confirmed via a thorough editorial process.

Compiled by Melissa Jacobs and Eleanor Linafelt

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mainlinehealth.org

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Deanna Burns, Amanda Sullivan
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Amy Botta, Lauren Bradley, Denise Gibbons, Denise Hale, Amanda Silvenski, Sandra Laliberte, Shannan McCarthy
Taylor Hospital, Ridley Park
crozerhealth.org

continued on page 40
cases put a tremendous burden on nurses, who act as de facto family members and medical liaisons to other hospital staff. “In the beginning, no one wanted to go into rooms with COVID patients,” Papa says. “It was, ‘Let the nurses do it.’”

The psychological strain on nurses was apparent almost immediately, so much so that Villanova University launched CHAMPS, a national study to evaluate the real-time health and well-being of COVID first responders. “We were concerned about the emotional welfare of healthcare givers, from physicians to people who clean hospital rooms,” says Donna Havens, a professor and the Connelly Endowed dean of the M. Louise Fitzpatrick College of Nursing at Villanova University.

Launched in April 2020, the study garnered responses from more than 2,500 healthcare workers. Nurses caring for COVID patients reported traumatic stress, depression, anxiety and sleep disorders. “The nurses are wounded by this experience—they use the word ‘haunted’—after the horrific conditions under which they have worked,” Havens wrote in comments that accompanied the report.

Those conditions were exacerbated by life in quarantine away from family and friends, leaving them as isolated as their patients. Neumann University offered its vacant student dorms as housing for nurses working in local healthcare facilities. “We’ve tried to recognize and support nurses in our community,” says Kathleen Hoover, dean of Neumann University’s division of nursing and health sciences. “The lack of information we had in the beginning of the pandemic does not compare to any other infectious disease I’ve seen in my lifetime.”

Chief nursing officers took swift action to support their staffs and other hospital

“BEFORE EVERYTHING ELSE, I’M A NURSE. I WANT MY NURSES TO KNOW THAT I’M IN IT WITH THEM.”

—ANNMARIE PAPA

“EVERY DECISION WE MADE, EVERY CHANGE WE MADE IN THOSE DECISIONS, WE EXPLAINED WHY WE DID IT AND HOW IT MADE [OUR STAFF] SAFER.”

—BARBARA WADSWORTH

AnnMarie Papa, DNP, RN, CEN, NE-BC, FAEN, FAAN
Vice President and Chief Nursing Officer
EINSTEIN MEDICAL CENTER MONTGOMERY, EAST NORRITON

Barbara Wadsworth, DNP, RN, FAAN
Chief Operating Officer, Executive Vice President and Chief Nursing Officer
MAIN LINE HEALTH, RADNOR

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workers. To provide up-to-date information backed by science, Main Line Health created a system-wide command center, helmed by Wadsworth, CEO and president Jack Lynch, and other executives. “Every decision we made, every change we made in those decisions, we explained why we did it and how it made them safer,” Wadsworth says.

Wadsworth and Lynch launched weekly virtual town halls that draw as many as 1,700 Main Line Health doctors, nurses and other staff members to each session. And an end-of-life support team of nurses and other healthcare workers was created to support patients and loved ones through the tragedy of a COVID death. “They all volunteered,” says Wadsworth. “They all stepped forward and offered to help patients, loved ones and one another.”

To enhance its psychological first-aid initiative, the Main Line Health team has caring carts do multiple daily rounds through all of the hospitals. A Main Line Health Proud campaign provides nurses and other in-patient workers with lotion and lip balm for skin chapped by PPE, aromatherapy for relaxation, resilience quotes that pop up on computers, and self-care tips.

Chester County Hospital and EMCM have similar programs, and all the chief nursing officers go on hospital rounds,
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HERE TO SERVE continued from page 40

donning PPE and working the COVID units alongside their nurses. “Before everything else, I’m a nurse,” says Papa. “I want my nurses to know that I’m in it with them.”

On her rounds, Coladonato does a lot of listening. “I try to model empathy, dial into the needs of the staff, and adjust accordingly,” she says. “One of the most important leadership skills you can have is to be calm, patient and attentive to your staff’s needs. I try not to let the emotional side of my brain hijack the rest of it.”

That CNOs are able to do this work during the pandemic is a testament to one of the biggest changes in nursing. “The voice of nursing has been elevated,” Coladonato says. “When I started as a nurse, administrators and physicians made the patient-care decisions. Now, nurses are at the table when decisions are being made.”

It took decades for nursing leaders to earn those positions, slowly but surely making their way through layers of hospital hierarchy well-guarded by men. By necessity, they’ve become better at bringing clinical and financial data and other facts to the leadership. “If I’m going to get a yes, I have to show up with the answers,” Wadsworth says.

That dovetails with another significant change. “There’s a big emphasis on higher education for nurses,” says Havens. “Data shows that the more educated the nurses, the better the outcomes of the patients.”

Hoover points to the rise of nurse practitioners, who can practice and prescribe without being covered by a physician. “We’re able to do more to serve our patients,” Hoover says. “We’ve gained independence and autonomy. We’ve earned it.”

Indeed, the pandemic has engendered a new level of respect for nurses. “I’m in awe of my nurses,” Papa says. “They’re the epitome of courage and compassion.”

All of which leads to one of the lasting effects that may change nursing forever. Since the pandemic, Villanova’s nursing program has seen a dramatic uptick in people wanting to enter the healthcare field, particularly nursing. “My colleagues and I across the nation are seeing it,” says Haven. “I believe that, for the first time, people see how truly noble it is to be a nurse. Inquiries about enrollment are booming.”

And nursing is a way to make a difference. “Nurses are active and engaged,” says Hoover. “We have students who can’t wait to serve and treat others with medicine—and compassion.”

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Kathleen G. Hoover, PhD
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CONTENTS

3 FIRST CUT
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4 TEE TECH
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6 IN THE BAG
The J. Wood Platt Scholarship gives caddies a college boost.
By Michael Bradley

8 CENTENNIAL CLUB
The Philadelphia PGA celebrates a century of service to the game.
By Michael Bradley

10 PLAYING 18
AND COVID-19
Surprise, surprise. . . The pandemic has been a game-changer for golf.
By Jim Finnegan

14 IN THE SWING
A guide to area golf courses and clubs.

20 GOOD UP AND DOWN
I will not take these things for granted—and golf is definitely on the list.
By Jim Finnegan

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FIRST CUT

GOLF NEWS AND NOTABLES.

By Jim Finnegan

TOP TEACHERS: Golf Digest recently honored several area golf instructors in its “Best Young Teachers Under 40” feature. Five area pros made the list: Scott Chisolm (Rolling Green Golf Club, Springfield, Pa.), Earl Cooper (Earl Cooper Golf, Union League Golf Club at Torresdale, Philadelphia, Pa.), Brian Creghan (Rolling Green Golf Club, Springfield, Pa.), Nick Iacono (Chester Valley Golf Club, Malvern, Pa.) and Michael Wheeler (Rossi Golf Center, Exton, Pa.).

SCORING AN ACE: The Union League is expanding its portfolio of golf courses with the recent purchase of the ACE Club, the Lafayette Hill, Pa., complex previously owned by Chubb Insurance. Area golfers may also remember the Gary Player-designed golf course from its Eagle Lodge Conference Center & Country Club days. The new club will officially be named The Union League Liberty Hill.

NEW LEASE ON LIFE: It’s nice to see Mulligan’s Pointe still providing fun and affordable golf in southern Delaware. Previously known as Sussex Pines Country Club, the 18-hole championship course in Georgetown was purchased back in 2018 by new owners Pete and Michelle Townsend.

CENTENNIAL PREPARATIONS: Ryan Nuechterlein, the head golf professional at Kennett Square Golf and Country Club tells us his Pennsylvania club is in the process of bunker renovations this year, with a Fall 2021 completion date expected. The Donald Ross gem will be looking buff just in time for its Centennial Anniversary in 2022.

SAYING GOODBYE: In a year when we lost so many of our sports heroes, two Hall of Famers stick out for their class, accomplishments and the battles they overcame to find success in their respective sports. Mickey Wright won 82 LPGA events, and was one of only two golfers to win four U.S. Women’s Open titles—a feat she accomplished along with her opponent, friend, fellow Hall of Famer and Delaware resident Betsy Rawls.

JUST DUE: Local boy William Flynn—one of golf’s finest designers—is getting some much-deserved attention from the Golf Association of Philadelphia through their Architect Series. Created last season but shelved due to the pandemic, this year is a go and all in with Flynn. GAP members will have a chance to play (and eat lunch) at five of his most impressive local works: Lancaster Country Club (May 27), Eagles Mere Country Club (June 17), Philadelphia Country Club (July 21), Huntingdon Valley Country Club (Aug. 23) and Rolling Green Golf Club (Sept. 13).

The final event in September will feature speaker Wayne Morrison, one of the foremost experts on Flynn and co-author of The Nature Faker, which showcases the architect’s contributions to golf. This event was nearly full at press time, with a waitlist anticipated. To learn more, contact GAP’s John Manos at (610) 687-2340, ext. 22, or jmanos@gapgolf.org, or visit gapgolf.org.

TOURNAMENT NEWS: One of the highlights of this year’s tournament schedule is the 100th Philadelphia PGA Professional Championship co-hosted by Aronimink Golf Club and Applebrook Golf Club Aug. 30-Sept. 1. Both courses have a connection with notable local golf architect Gil Hanse, who designed the Applebrook layout and most recently restored Aronimink bunkers and other elements to the original Donald Ross vision. Both layouts will give the pros all they can handle.

Congratulations to Delaware State Golf Association executive director Laura Heien on a trifecta of firsts this past season. The 2020 Delaware Amateur Championship was the first event of the DSGA season and the first time their COVID-19 protocols were put into action. It was also Heien’s first official event as executive director. “I feel like we did a great job of keeping our players safe and comfortable and allowing them to focus on the task at hand,” she says. “At the end of 72 holes (plus a three-hole playoff), we had a fantastic event from start to finish.”

NEW FACES, FAMILIAR PLACES: Give a warm welcome to director of golf Mike Krick (White Manor Country Club, Malvern, Pa.), along with head pros Dennis Taggart (Rock Manor, Wilmington, Del.); Patrick Keeffe (Frog Hollow Golf Club, Middletown, Del.), Greg Wingate (Sunnybrook Golf Club, Plymouth Meeting, Pa.) and Matt Storeck (Delcastle Golf Club, Wilmington, Del.)
1. Rain or Shine Golf Indoor Practice Systems take all the guesswork out of creating your own indoor practice place, helping you come up with the ultimate setup for your budget. Various budgets, rainorshinegolf.com. 2. With the renewed interest in walking, the push/pull cart has suddenly become a hot item. The Bag Boy Nitron model features a nitrogen-powered opening system, opening the cart instantly. $260, bagboy.com. 3. Speaking of forgiveness, Tour Edge Hot Launch C521 Irons were made with newer to mid-level golfers in mind. The medium-plus swing quickens the ability to launch the ball easily, and there’s added forgiveness throughout the whole clubface. $499 (4-PW), touredge.com. 4. The Callaway Epic Max Driver’s forgiveness factor comes from a lighter, stronger triaxial carbon material. Its weight is more evenly distributed across the club face, promoting higher launch and better distance for off-center hits. $529, callawaygolf.com. 5. The 2021 Titleist Pro V1 and Pro V1x golf balls boast a new core, casing layer, cover and aerodynamic technologies. $50/dozen, titleist.com. 6. The only drawback we found with last year’s Rapsodo Mobile Launch Monitor was that it could only be used outdoors. Just in time to refine your game comes the latest version, which supports indoor usage. $499, rapsodo.com. 7. Practice your game safely indoors or out with the 3D, Doppler-based Flightscope Mevo Launch Monitor. It measures your swing via eight performance data points, from carry distance to smash factor—and at a fourth of the price of its big brother, the Mevo+, $499, flightscopemevo.com. 8. With premium Atlantis Leather on the outside and IGNITE Foam between foot and outer sole, you will be smiling and styling with Puma IGNITE PROADAPT Golf Shoes. $200, cobragolf.com. 9. With the PGA’s latest ruling allowing for rangefinder use during its tournament play, shot-measuring devices will be an even bigger part of the game. With the new Altaz Rangefinder, that bigger part is the new three-inch external LED screen for dialing in your distance. $350, altaz.golf.
Life just feels better in the water. Let us create that other world for you and finish it with every touch imaginable, from a vanishing edge to a swim up bar to a beautiful spa. Each environment is hand-designed and installed by the area’s foremost expert in luxury living. Meticulous service and maintenance throughout the season and magnificent restorations, too. Mermaid not included.

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IN THE BAG

THE J. WOOD PLATT SCHOLARSHIP GIVES CADDIES A COLLEGE BOOST.

By Michael Bradley

When 14-year-old Michael Ryan wanted to make some money, his father suggested caddying at Rolling Green Country Club in Springfield, Pa. "My dad said my uncle caddied there a long time ago," says the Wilmington, Del., native.

Thanks to the J. Wood Platt Caddie Scholarship Trust, Ryan also ended up with $40,000 toward tuition at La Salle University in Philadelphia. Since 1958, it has provided caddies with more than $23 million in grants for college. It's sponsored by the Golf Association of Philadelphia, which has 78,000 members and 300 member clubs in eastern Pennsylvania, northern Delaware, and southern and central New Jersey.

Ryan's parents could swing his tuition at Salesianum High School. But with two daughters at Padua Academy, they needed some help paying for college. Thanks to his grant, Ryan graduated from La Salle University debt-free. Now a 25-year-old CPA and investor, he serves on the scholarship fund's board. He's made lifelong friends while picking up loops at Rolling Green—most of his wedding party was comprised of people he met there. And he's forever grateful to Chris Hoyle, the caddymaster at the club who helped him through the Platt application process. "I've been out of college for two years, and I've been able to enjoy a little bit of success in the business world," Ryan says. "That's in part due to the people I caddied for at Rolling Green and the scholarship."

Founded in 1897, GAP is the oldest state or regional golf association in the nation—only the United States Golf Association is older. Unlike the Philadelphia PGA section, whose members are club pros, GAP draws its participants from the ranks of those who play the game. It sponsors amateur tournaments—about 150 a year, starting at the beginner's level—and provides educational opportunities for member clubs. The GAP team matches bring together 360-plus clubs in a round-robin event each April and May.

The Platt Scholarship was named for J. Wood Platt, who won six Philadelphia Amateur Championships and was so
talented that the trophy given to that
tournament’s winner is named for him.
“He’s maybe the greatest amateur golfer in
Philadelphia history,” says Mark Peterson,
GAP’s executive director.
In 1955, Platt won the inaugural USGA
Senior Amateur Championship, and his
advocacy for caddies earned him a spot in
the Caddie Hall of Fame. Funds are raised
in a variety of ways, including a program
in which GAP members donate up to a
certain level, which earns them a tag for
their golf bags. “It’s a way for the donors to
show they’ve participated and a chance for
the scholars to thank them,” Pederson says.
In addition to the money, the Platt
Scholarship also offers a resource base
of contacts to help students navigate the
world during and after college. “It’s
not just the financial component,” says Peterson.
“This is a network, and it’s up to them to utilize it. It
has a lot of advantages.”
The scholarship’s application process
isn’t demanding, but it is designed to
favor those who are serious about their
studies—and caddying. Those interested
must be regular caddies who complete
at least 30–40 loops a year. They must
fill out an application form that includes
information about high school GPA and
standardized test scores. There are also
a few short essays about their hopes for
the future and what caddying means to
them, and candidates provide financial
aid information. The final component is
an interview with board representatives
who are members of the clubs where they
caddy. Over the years, the school most
represented by Platt scholars is Penn State
University, but there aren’t any restrictions
on the institutions a student can attend.
The average award is $8,275 per
year, and the maximum annual grant is
$10,000. Students must reapply each year
and continue to demonstrate need. They
must also keep caddying during the spring
and summer months, unless they get an
internship out of town. During the 2020
fall semester, Michael Reilly was able to get
out four or five days a week, thanks to the
flexibility of online classes. Reilly’s father—
also Michael—is GM at Philadelphia
Country Club, so it was almost preordained
that his son would be picking up loops
somewhere. “I started caddying [in 2012]
because my parents said it was time for me
to get a job,” says Reilly, now a junior at
Villanova University. “My dad suggested
caddying, because he said it was a great job
and he knew I’d enjoy it. Once I realized
I had to put my head down and work and
grind at it, I started to love it.”
Reilly is studying economics at
Villanova, with an eye on a career in
finance. “Obviously, college isn’t cheap,”
he says. “Going to Villanova was always a
goal, but I always had to think about the
financial situation. I’ve taken away a lot
from caddying, besides developing a good
work ethic. My social skills have grown,
and I’ve had a chance to interact with a
lot of people.”
Visit gapgolf.org.

In addition to the money,
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CENTENNIAL CLUB

THE PHILADELPHIA PGA CELEBRATES A CENTURY OF SERVICE TO THE GAME.

By Michael Bradley

Tredyffrin Country Club is long gone now, having perished in 1943 after a relatively brief 26-year existence on the southern section of what was the Dingee Farm in Paoli. But in terms of golf history in the Philadelphia region, it holds a unique and important designation. On June 2, 1922, seven months to the day after the Philadelphia Section of the PGA was formed, Tredyffrin hosted the first-ever section championship. The one-day, 36-hole tournament ended in a tie. The two men deadlocked at the top—Charley Hoffner and Jack Campbell—played an 18-hole tiebreaker two days later, with Hoffner’s becoming the first ever champ.

Those days of bowties and plus-fours seem quaint in 2021, but they were vital to a region that’s now teeming with golf enthusiasts and filled with places to play the game. Now, 100 years after its Dec. 2, 1921, formation, golfers and club pros throughout the Philadelphia section’s sphere of influence are celebrating its centennial. And it’s quite a sphere—from State College to the east in Pennsylvania, Trenton to the south in New Jersey, the entire state of Delaware, and a piece of Maryland. “The game is as popular as it’s ever been,” says Geoff Surrette, the section’s executive director. “It’s a cradle-to-grave pursuit that’s built around camaraderie and fair play.”

The PGA was formed nationally in 1916. That same year, worried that one organization wouldn’t be able to serve golfers from coast to coast, pros from around the country convened in New York to discuss creating chapters. Of the seven sections that were created, the Philadelphia group was initially combined with West Virginia and the rest of the Eastern Seaboard. That lasted nearly five years before members decided there needed to be greater segmentation. Seven became 24, and the Philadelphia section was born.

There had been talk about starting a Philadelphia-area section for a while, and when the area’s best golfers gathered at Tredyffrin in November for the Main Line Open, much of the chatter was about the possibility. Less than a month later, the Philadelphia PGA was born, and the first meeting was at the A.G. Spalding and Bros. building in downtown Philadelphia, with president Bob Barnett presiding. There are two ways to become a member. One is to complete the Professional Golf Management program at one of 18 different universities throughout the country, including Penn State University. The other is through 800 hours of training and testing in the Green Grass Associates program.

“The PGA’s role is to introduce people to the game and keep them in the game,” says Pete Trenham, a former club pro at Philadelphia Country Club and St. Davids Golf Club who’s now the Philadelphia PGA’s historian. “It’s a difficult game, and people take it up and find out that it’s too hard for them.”

While the area’s PGA affiliate has helped golfers for a century, it’s also been able to provide service to the community over the years. In 1943, at the height of World War II, member professionals from the Philadelphia PGA, along with the men’s and women’s chapters of the Golf Association of Philadelphia staged...
a golf exhibition at Bala Golf Club to raise funds for a Red Cross ambulance. What ended up coming out of the event was a golf course, built just south of Phoenixville at the Valley Forge General Hospital, for wounded veterans. It opened in 1944. Eventually, the PGA pros helped sponsor the construction of four other facilities for injured vets.

Starting in 1976 and extending to 2005, the Philadelphia PGA worked to raise funds and awareness for the Variety Club.

Two legendary stints at section clubs are highlights of the Philadelphia PGA’s rich 100-year history. It’s hard to imagine a more august applicant pool for a head professional’s job than the one Reading Country Club boasted in 1937. Two Texans, Byron Nelson and Ben Hogan—who’d each be considered among the greatest ever to play the game—vied for a spot that eventually went to Nelson. It was a pretty big few years for Nelson at his post. He won his only Masters tournament in 1937 and his only U.S. Masters tournament in 1937 and his only U.S. Masters tournament in 1937. Two years later. Hogan eventually landed at Hershey Country Club, another Philadelphia PGA section club, from 1941-51. During that time, he enjoyed his most prosperous period, winning two U.S. Opens, two PGA championships and a Masters. In 1946, he won 13 PGA Tour events, and in ’48, he captured 10.

Section clubs have hosted the PGA Championship five times, including Llanerch in 1958, when unheralded Don Finsterwald shocked the golf world by winning, and four years later at Aronimink, when South African Gary Player took the trophy. “Those are all great moments,” Surrette says.

In 2003, the senior PGA tournament took place at Aronimink Golf Club, and the PGA Championship returns there in 2026. The 100-year celebration will take many forms, including a centennial print created by noted golf artist Lee Wybranski that commemorates the first-ever section meeting against the backdrop of Aronimink, with all different section logos over the past 100 years displayed. Throughout the first part of this year and continuing for the rest of 2021, the Philadelphia PGA website has been featuring icons throughout its history. Included are Charlie Sifford, the first person of color to compete in a PGA Tour event and a regular at the Cobbs Creek course in Philadelphia. Also featured is Norristown’s George Fazio, who was a pro at six different area clubs. “We’ll be tweeting and posting about our members and some of the bigger events in our history,” says Matt Frey, the section’s communications director.

Local TV’s Inside Golf will feature regular installments on the area’s golf history, and the celebration culminates Oct. 18 with the Centennial Pro-Am at Saucon Valley Country Club. Golf pros from clubs around the section will team with three of their members in the team event. PGA of America president Jim Richardson will be on hand to help commemorate the landmark anniversary that has been 100 years in the making.

Meanwhile, the Philadelphia PGA remains committed to its work in the community. Among its initiatives: free clinics for veterans, a diversity scholarship for junior golfers, and participation in the national PGA’s First Tee and Reach efforts. “We’ve always used the catch phrase, ‘Our sport needs to look more like the community,’” Surrette says. “For golf as a sport to continue to exist, we need to invite as many people in as possible.”

Visit philadelphia.pga.com.
PLAYING 18 AND COVID-19

SURPRISE, SURPRISE ... THE PANDEMIC WAS A GAME-CHANGER FOR GOLF.

By Jim Finnegan

Without exception, COVID-19 impacted all of us in 2020—and most of the news was bad. But an unlikely upside of the pandemic was the resurgence of golf. According to the National Golf Foundation, play at private clubs increased 17 percent over 2019, while public courses enjoyed a 9 percent bump. That equates to about 10 million more rounds nationwide—a spike not witnessed since a young Tiger Woods took the world by storm 20 years ago.

"Our play was up 30 percent. Membership was capped, and we now have a waiting list for the first time in club history," says Dave McNabb, head pro at Applebrook Golf Club in Malvern, Pa. "We were busier than ever, with caddies often doing multiple loops in a day."

Kyle Ruane witnessed the same growth on his public courses. "All three saw close to a 30 percent increase in rounds and revenue, and our tee sheets were full every day" says Ruane, who's director of golf at Gilbertsville, Pa.’s Bella Vista Golf Club.

The renewed interest in golf can be traced to a perfect storm of quarantine and pandemic policies, the outdoor and socially distant nature of the sport, schedules that were suddenly more flexible, and the pent-up demand of people being pent up. As luck would have it, even some of the new rules implemented prior to COVID-19—like the option to leave the flag stick in while putting—helped minimize surface contact. "Golf, by its nature, sets up for social distancing. I have a job because not everyone hits the ball down the middle of the fairway," says Ruane with a chuckle. "We did a great job of making our golfers feel safe with our new policies and protocols, and the added safety of being outdoors made them comfortable enough to choose golf over other activities."

John Cooper cites many reasons why his facility’s rounds increased from 12,000 to 18,000 during 2020, a record during his 11-year tenure. "Little League was shut down, the movies and malls were closed, kids couldn’t go to sleep-away camps, and parents had more flexibility with working from home," says the head pro at Green Valley Country Club in Lafayette Hill, Pa. "So families returned to playing golf."

The emergence of new golfers and the return of lapsed players translated into growth in other unexpected ways. Anthony Hollerback saw a lot of positives thanks to newbies. "All told, we were up over 5,000 rounds during the summer season, with more beginners and more multiple rounds by golfers per week," says the head pro at Baywood Greens in Long Neck, Del. "We sold more golf balls and rental clubs than ever before. We even picked up overflow play from area private courses like The Peninsula and King’s Creek because they were so full."

"There was growth in other areas, too. "We’ve never seen more women and couples golf than during 2020," says Frank Horton, managing partner of Golf Back Creek, which operates several courses in Delaware. "Husbands and wives have flexibility. They can get their work done from home and still have time to get out and play nine or 18 holes."

Jim Smith concedes that his initial fears about the 2020 season were short-lived. "When the pandemic first hit, worries about massive attrition existed," says the head pro at Philadelphia Cricket Club.
“It turned out the club had the least attrition in 20 years, and the interest in membership is at an all-time high.”

This time last year, the outlook for the season was far from rosy. With great March and April weather, courses, clubhouses and their restaurants and grill rooms were ghost towns. When given the yellow light to re-open, managers were forced to deal with new sanitation rules, increased tee-time intervals, two-person groups, single-rider carts, and a litany of ever-changing guidelines and state mandates. “We’d get ramped up, then clamped down,” says Applebrook’s McNabb. “We’d be walking on eggshells. Every day seemed like a new way of doing things, and no one saw any of this coming.”

Like most clubs in the First State, Baywood Greens was under slightly different guidelines than its Pennsylvania counterparts. “We lost all our critical April/May spring-getaway bookings—probably 2,000 rounds—because people couldn’t travel and we had to enforce no out-of-state play when we did resume,” says Hollerback.

At Back Creek Golf Club, Horton was used to planning for bad weather and worst-case scenarios. “But this was a whole
new level of unknown,” he says. “And it seemed like Gov. Carney’s restrictions would change from Friday to Monday.”

Montgomery County was the first region to close in Pennsylvania. “Golf helps drive our hotel sector, and when our occupancy rate dropped from 60 to 5 percent in a few days, we knew a major hit was coming,” says Mike Bowman, president of the Valley Forge Tourism & Convention Board. “But like all of us during the pandemic, we adapted.”

As courses adjusted to a new way of doing business, resilient golf pros leaned heavily on both technical and human resources. “We implemented a park-and-play strategy, adapting our online reservation system to take credit cards so players could pay in advance and not come into the pro shop,” says Dan Malley, head pro at Paxson Hollow Golf Club in Media, Pa. “I think a lot of clubs will be doing this permanently after the pandemic. It’s a better player experience, and it keeps our staff and customers safer.”

Obviously, safety was key to Jeff Robinson’s pandemic strategy. “We were so thorough in making sure everything was secured for the golfer’s safety—eliminating shared surfaces, reducing touch points, reducing cash transactions—that we had to be just as careful to protect our team,” says Robinson, who oversees club operations at Deerfield, Garrison’s Lake and Jonathon’s Landing, all in Delaware. “I was continually impressed by the determination and thoroughness our staff showed through the ups and downs.”

Golf’s unique business mix also generates much-needed revenue from weddings, tournaments and outings, pro shop sales, and food and beverage—all of which were impacted last season by capacity regulations. This season should begin with many of those same restrictions in place—but Horton sees some good signs. “We already have a demand for lessons and teaching clinics in the pre-season, and I think we proved to the state at the end of last season that we were able to host golf events safely,” he says. “I know the nonprofits that generate a lot of their fundraising through outings are especially interested in getting back to having events again so they can make up for last year.”

In Pennsylvania, Bowman is looking forward to the easing of capacity restrictions governing indoor dining and outdoor gatherings. “I think 50 percent capacity is the magic number,” he says. “Once that happens, family reunions, weddings and events come back. We’re already seeing lots of golf outings getting pre-booked.”

Still, it seems a cruel and sad irony that years of initiatives to grow the game largely fell flat, while a devastating virus accomplished what golf’s keepers could not. But the sport’s new role in people’s lives is not to be diminished—and with it comes the most optimistic entry into a spring season in recent history. “It was very rewarding to see golf as a beacon of hope in such dark times for so many people,”

“Golf, by its nature, sets up for social distancing. I have a job because not everyone hits the ball down the middle of the fairway.”

—Bella Vista Golf Club’s Kyle Ruane

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<td>Pay at the pro shop.</td>
<td>Pay with an app.</td>
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ED WILLIAMS says Eric Williams, director of golf at Hartefeld National in Avondale, Pa. "It turned into an outdoor therapy session for all of us, which was much needed during the onset of the pandemic."

Due to his club’s 30 percent increase in business over the prior year, Ryan Lagergren has hired more staff for 2021. "We saw people loving golf again, people interacting with each other, people taking time to enjoy the small things," says the head pro at Stonewall in Elverson, Pa. "I don’t see any slowdown for us, we’re expecting to be just as busy—if not more."

Robinson offers this level-headed perspective for his three Delaware golf courses. "The magic question is, ‘How much of the boom will we retain when the malls, movie theaters and cruise ships are full again?’" he poses. "I firmly believe most of those new (or renewed) players will be back in 2021. Our customers have rediscovered a lost love—we plan on not letting them make that same mistake again."
DELWARE

NEW CASTLE COUNTY

Back Creek Golf Club Middletown, (302) 376-6499, backcreekgolfclub.com

Seagardens Golf Club
Public. Forward: 70.9/129. Middle: 70.4/128. 6,906 yards, par 70. Pro: Brian Pemberton. Pro shop, snack bar, pro shop, practice facility.

Odessa Golf Club

KENT COUNTY

Eagle Creek Golf Club

Chipper Golf Course

Yankton Country Club
Public. 76.3/131. 6,500 yards, par 72. Pro: Tony Nakhleh. Pro shop, practice facility.

SUSSEX COUNTY

American Classic Golf Club Lewes, (302) 981-6622, americanclassicgolf.com

Bayside Resort Golf Club Fenwick Island, (302) 436-3400, baysideresortgolfclub.com

Baywood Greens
Private. Long Neck, (302) 947-9800, baywoodgreens.com

Cripple Creek Golf and Country Club Bethany Beach, (302) 539-1446, cripplecreekgolf.com

Heritage Shores Golf Club Bridgeville, (302) 337-7514, heritagehoresgolf.com

Hooper’s Landing Golf Club Seaford, (302) 629-2890, hooperlanding.com
Public. White: 75.1/130. 5,919 yards, par 54; holes range from 65 to 150 yards. Pro: Michael Connar. Pro shop, snack bar, pro shop, practice facility.

Kings Creek Country Club Rehoboth Beach, (302) 227-8953, kingscreekcountryclub.com

Midway Par 3 Lewes, (302) 645-7955, midwaypar3golf.com
Public. Par 5; holes range from 65 to 150 yards. Pro: Jack Esherman. Pro shop.

Peninsula on the Indian River Bay Millsboro, (302) 947-4717, peninsula-delaware.com

Plantation Lakes Golf And Country Club Millsboro, (302) 933-8072, plantationlakesclub.com
Private. Tee ratings pending. 6,661 yards, par 72. Pro: Brian Fedish. Pro shop, practice facility, indoor golf simulator, restaurant, bar, grill, outdoor seating, banquet facility.

The Rookery Milton, (302) 684-3000, rookerygolf.com

The Rookery North at Shawnee Milford, (302) 422-7000, rookerynorth.com

Rutenbough Beach Country Club Rehoboth Beach, (302) 227-3616, rutenboughcc.com

The Salt Pond Golf Club Bethany Beach, (302) 539-7255, saltpondgolf.com

Mulligan’s Pointe Georgetown, (302) 856-6283, mulliganspointe.com

Pennslyvania

BERKS COUNTY

Moselem Springs Golf Club Fleetwood, (610) 944-7616, moselemgolf.com

Bucks County

Applebrook Golf Club Malvern, (610) 647-7660, applebrookgolfclub.com
Private. Back: 73.1/134. Middle: 73.0/133. 6,770 yards, par 70. Pro: Dave McNabb. Pro shop, restaurant, banquet facility, practice facility, guest rooms, training/performance center.

Chester County

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Continued on page 16
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### Golf Courses

**Continued from page 14**

<table>
<thead>
<tr>
<th>Course Name</th>
<th>Location</th>
<th>Phone</th>
<th>Course Description</th>
<th>Contact Information</th>
</tr>
</thead>
</table>
Cedarbrook Country Club  
Blue Bell, (215) 646-9410, cedarbrookcc.org  
7,072 yards, par 72. Pro: Kerry Mattern.  
White: 69.9/130. Red: 72.1/122. 6,443 yards, par 70.  
Pro: Michael Housley. Pro shop, restaurant, bar, snack bar, banquet facility.  
Cedarbrook Country Club  
King of Prussia, (610) 839-3000, greenvalleycc.org  
Front: 67.9/126. 6,744 yards, par 71. Pro:  
John Cooper. Banquet facilities, tennis, pool, meeting and conference facilities.  
Gulph Mills Golf Club  
King of Prussia, (610) 828-0771, gulphmillscc.org  
6,627 yards, par 71. Pro: Michael Housley.  
Yellow: 68.2/129. Red: 70.8/127. 6,442 yards, par 71. Pro:  
Jason Carson. Pro shop, bar, grill, driving range.  
Landis Creek Golf Club  
Limerick, (610) 495-6945, landiscreekgolfclub.com  
5,690 yards. Yellow: 63.8/109. Red:  
62/117. 4,625 yards, par 70. Pro: Jason  
Hitz. Pro shop, restaurant, bar, banquet facility.  
Philadelphia Country Club  
Gladwyne, (610) 525-6000, philadelphiacc.net  
Spring/Mill Blue: 73.6/132. Spring/  
Mill White: 72.1/130. Spring/Mill Green:  
67.8/115. Merion West Course Forward:  
Pro shop, restaurant, bar, locker rooms.  
Old York Road Country Club  
Springhouse, (215) 643-0180, cyrxcc.com  
Ruby: 70/126. 6,558 yards, par 72. Pro:  
Jeff Sikina. Restaurant, bar, banquet facility, conference center.  
Overbrook Golf Club  
Bryn Mawr, (610) 688-4000, overbrookgolfclub.com  
White: 68.6/120. Red: 60.1/114. 6,575  
yards, par 70. Pro: Eric Kennedy. Restaurant, bar, banquet facility, racquet sports, pool, bowling.  
Philadelphia Cricket Club  
Pottstown, (610) 495-4710, ravenstowngolfclub.com  
6,740 yards. Pro: Gene D.  
Carpino IV. Pro shop, grill, banquet facilities.  
Spring Ford Country Club  
Royersford, (610) 548-0580, springfordcc.org  
restaurant, bar, banquet facility, pool, practice facility.  
Philadelphia Cricket Club  
Flourtown, (215) 247-6010, philacricket.com  
Private. Militia Hill Course Championship:  
72.5/137. Militia Course Black: 72.5/137.  
Militia Hill Course Silver: 71.9/131. Militia  
Hill Course Yellow: 74.3/135. Militia Hill  
Course Red: 68.9/122. 7,370 yards, par 72.  
Martins Course Yellow: 55.4/116. St.  
Martins Course Red: 62.8/107. Wissahickon  
Course Black: 73.9/132. Wissahickon  
Course Yellow: 71.6/134. Wissahickon  
Course White: 69.8/132. Pro: Jim  
Smith Jr. Pro shop, bar, banquet facility,  
racquet sports, cricket, softball, soccer,  
croquet, bridge, bowling, trapshooting, pool.  
Raven's Claw Golf Club  
Pottstown, (610) 495-4710, ravenstowngolfclub.com  
6,740 yards, par 71. Pro: Gene D.  
Carpino IV. Pro shop, grill, banquet facilities.  
Skippack Golf Club  
Skippack, (610) 584-4226, skippackgolfclub.com  
Gold: 63/106. 5,790 yards, par 70. Pro:  
Darryl Lock. Pro shop, snack bar, bar, driving range.  
Bayside Resort Golf Club  
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GOOD UP AND DOWN
I WILL NOT TAKE THESE THINGS FOR GRANTED
—AND GOLF IS DEFINITELY ON THE LIST.
By Jim Finnegan

Now I realize that not being able to play golf in the spring of 2020 was pretty unimportant in light of all we had to deal with when the pandemic hit. And I didn’t miss it (at first). Like all of us, I wore my mask, ventured out only for essentials, ate more vegetables and reconnected with the other adults living in my house formerly known as my children.

But eventually something had to give. How much banana bread could one man eat? Did I really watch every single show on Netflix? Does vodka smell like hand sanitizer, or does hand sanitizer smell like vodka?

I had to get out and do something—anything that was a link to the “before times.” I needed to wrap my well-disinfected hands around the leathery grip of a golf club. And I didn’t want to hit balls into a net, or chip them into my neighbors yard, or dig out my ancient Wii golf simulator. I wanted the real deal—actual golf, on my local course, playing with someone just as crazy for normal as me.

Only one man stood in the way of my quest: the governor. Safety is important—you’ll get no argument from me on that. I fully appreciate the need for lockdowns, quarantines and social distancing.

But, really, has the governor ever played golf? I go out there with the same guys every week, and I don’t even see them after the first tee. Then they all somehow reappear again after the 18th hole and tell me I owe them $40. Socially distant. Golf invented the term.

Golfers can’t stay safe? In what other sport do players yell if the ball is going to hit you? I could stand in a checkout line with 20 people at the liquor store, but 300 wide-open acres of grass is dangerous?

And then it happened. Golf courses re-opened (with restrictions). I was back in love with the governor and ready to snag the few rapidly disappearing tee times. That April round of golf was the first small act of “normal” for me since the pandemic began. It was like that warm smell in the air that returns to the Northeast every spring—a reincarnation for the golf deprived.

I don’t remember how I played, what score I shot, or even how warm it was. What I do remember is that I got to play. Outside. With a golf buddy.

So, yes, I’m talking to you, golf—passer of my time, taker of my money, demander of my focus, frustrater of my patience, connecter to my friends. I took you for granted. I’m sorry. It won’t ever happen again.

We’ve taken so many things for granted over the past 12 months. But when the taken for granted becomes the wish granted, that’s when grateful happens. Hope and spring bloom eternal once again. Baseball games, concerts, soccer tournaments and family reunions will be back in our lives again soon—all those things that make living complete.

I have a lot to be grateful for and many to thank for getting us to this point—on and off the golf course. I’m grateful to our frontline workers for keeping me safe, and to our “front-nine” workers for keeping me sane. From here forward, I hope I never take any of life’s simple pleasures for granted. One thing I know for sure: I’ll never drink hand sanitizer again. GG
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GROWTH INDUSTRY

THANKS TO ENTERPRISING IMMIGRANTS, KENNETT SQUARE REMAINS THE WORLD’S MUSHROOM CAPITAL.

BY J.F. PIRRO
PHOTOS BY TESSA MARIE IMAGES
A day on the job at Kennett Square’s Pietro Industries, which produces 11 million white mushrooms a year.
EDITOR’S NOTE: To celebrate the magazine’s 25th anniversary, we’re highlighting standout stories from our archives addressing topics that define our region. This feature was originally published in the September 2016 issue of Main Line Today.

F or Daniel Beltran, the feeling was unsurpassed. “You knew you were getting your foot in the door after renting, renting, renting,” he says. “It changed my life totally around.” An immigrant from Mexico, Beltran had just purchased his first mushroom houses—a four-unit complex on a 12-acre plot in West Grove. Until about two years ago, he rented for 16 years on one farm. A single house (actually called a double) rents for about $2,700 a month. All of them look about the same—windowless cinder-block shells with gray metal roofs. Drab, at best. “It’s not good style, and the mushrooms inside aren’t any prettier,” says Beltran’s eldest daughter, Sonya.

After graduating from Kennett High School, Sonya completed her undergraduate years in fashion and retail management at the Art Institute of Pittsburgh, then returned home to earn a master’s degree in organizational leadership at Immaculata University. She’s now director of operations for the family’s First Generation Farms. She also works in accounts payable for its related entities—Masda Mushroom, Asa Mushroom and JB Mushroom Service—all out of offices on Gap Newport Pike in Toughkenamon. The family lives in Kennett Square, a booming Chester County borough that’s preparing for its next Mushroom Festival in September.

The initials of Sonya’s family members are buried in the company names. Beltran’s wife, Maria, is the “M” in Masda. Offspring Alberto, Sonya, Daniel and the youngest, 12-year-old Avril, follow. While Alberto is a junior at Purdue University, Sonya continues to blossom in the industry, serving as a first-year board member at the California-based Mushroom Council, which meets this month in Kennett Square. “We’re seeing more Spanish faces—and female faces,” says Sonya. “It’s nice to see the increasing diversity in the industry. Sure, it’s competition. But when others do well, it’s good for you, too.”

That’s the nature—and purpose—of September’s National Mushroom Month and the festival in downtown Kennett, which draws 100,000 guests for a weekend of mushroom eating, growing exhibits, contests and entertainment. It’s a unique cultural experience that’s helped foster consumer interest in mushrooms, their health benefits, and the “blend” trend—using mushrooms to supplement meat.

Lest you question Kennett residents’ commitment to fungi, the borough drops a 500-pound stainless-steel mushroom in its town square every New Year’s Eve. “It’s been amazing to see the growth over the years,” says Kathi Lafferty, coordinator of the festival and Midnight in the Square.

Kennett Square has long been the self-proclaimed Mushroom Capital of the World. Now, the numbers back it up. More growing operations are concentrated in Southern Chester County than in any other part of the United States. (Monterey,
KENNETT SQUARE HAS LONG BEEN THE SELF-PROCLAIMED MUSHROOM CAPITAL OF THE WORLD. NOW, THE NUMBERS BACK IT UP. MORE GROWING OPERATIONS ARE CONCENTRATED IN SOUTHERN CHESTER COUNTY THAN IN ANY OTHER PART OF THE UNITED STATES.

Calif., ranks No. 2; Reading, Pa., is No. 3.) About 65 percent of the fresh mushrooms consumed in the United States are grown here, and they're the largest cash crop in Pennsylvania, adding, on average, $500 million to the state economy annually. The industry employs 10,000 in this region.

Jim Angelucci is a veteran general manager for mega-producer Phillips Mushroom Farms. He grew up in Kennett, and he's been in the business for 57 years. Many see him as the godfather of the local industry. His opinion of Kennett in the old days: "If God was to give an enema anywhere, he should've stuck the tube at State and Broad. It was not a great or lively place," he says. "Grandma's on Sunday for pasta was the lone highlight, but there was always a diversity of inhabitants, and that lends a lot to an area."

Angelucci travels all over the world for the mushroom business. "I've never been anywhere where you don't have to tell someone what you do, and people always give me a double take," he says. Fortunately, there are only a few of us who can say they grow these disgusting things (essentially a fungus that grows in smelly compost), though most say they love them."

Because mushrooms can grow indoors, they could be grown anywhere. So why Kennett Square?

The earliest record of mushroom cultivation was made during the reign of Louis XIV (1643-1715) in France. Most mushrooms then were farmed in man-made caves or picked in the wild. All of this is cited in the Manual of Mushroom Culture, initially published in 1935 in West Chester.

William Swayne was the first to grow mushrooms in Chester County in 1885. A successful florist in Kennett Square, he grew them beneath his carnation benches. He went to England for spawn and returned to build the area's premier mushroom house. His son, J. Bancroft Swayne, helped make mushroom growing commercially viable by developing a spawn plant and cannery. They hired Italians—mostly laid-off stonemasons—to do the work. The Italians then started their own farms and passed them through their families.

To-Jo Mushrooms has been owned by the D’Amico family for four generations. Tony and Joe Jr. now run things. "It's great to see what they've done to grow our business and how our family values have passed from one generation to the next," says their mother, Louise D’Amico.

By the 1950s, there were hundreds of mushroom farmers in Chester County. In 1955, the American Mushroom Institute set up shop in Avondale. Its Mushroom News is mailed to 80 grower members in 17 states, along with 171 associate and professional members. Such support has helped the industry "mushroom into what it is today," Angelucci says.

Growing mushrooms isn't traditional farming. It starts with substrate—acres of steaming, reeking mounds of decomposing cocoa shells, corncobs, poultry litter and horse-stable bedding. Once the substrate is spread on growing beds and primed, mushroom spores are fed in. The spores germinate, sending a thick web of white threads—mycelia—through the compost and to a top layer of limestone and peat moss. The growers then cut carbon-dioxide levels, lower the temperature and add water. The abrupt change tricks the fungi into thinking it's winter. They reproduce in a panic, sending up masses of mushrooms like bubbling foam.

A mushroom doubles in size every 24 hours, so it's imperative that they're hand-harvested quickly—10 or 11 weeks after a crop is sewn. Crews begin picking as early as 4 a.m., then rush them to processing centers. A single picker should net 80-100 pounds an hour.

Seasonal work on other kinds of farms is migratory. Mushroom harvesting provides year-round income, which is why thousands of workers have settled
Growers used to produce three crops a year. To meet rising demand, they now raise six.

As demand has grown, so have the costs for everything from compost ingredients to processing equipment to housing for workers. As a result, big farms are getting bigger, and small ones are folding. With the price of real estate and taxes also increasing, even the most successful farms are spreading elsewhere. About 60 survive in Chester County.

Phillips is the country’s largest producer of specialty mushrooms—some 35 million pounds a year. Over the past 10 years, it has expanded to five new locations. Three of those are in Warwick, Md., where the company grows only common white mushrooms. The new buildings enclose sophisticated growing spaces that are more efficient and productive than the traditional doubles in Pennsylvania.

As they strive to get more mushrooms into a more diversified and competitive market, growers are looking for efficiencies to combat the rising costs for things like health insurance, food-safety audits, water usage, compost disposal, and less-than-neighborly resistance to plant odors.

The Ferranto family is trying to expand locally. They have 45-50 employees and grow in 140,000 square feet of space. Gale and her brother, Pete, bought a farm in Landenberg fewer than two years ago. Once a greenhouse, it’s called Pleasantville Farm. “Someday, this spot will be pleasant again,” Gale promises.

“It will become our future, but I’m not sure if growth [for others] will come here. The neighbors have changed, too. Now, they don’t want to live in a farming community—though they live in one.”

Hence, the shortage of workers, which is also due to a lack of affordable housing. Even mighty Phillips has few
MUSHROOM FARMING AND COVID-19

Chester County’s agricultural industry continues to rank second among Pennsylvania’s 67 counties and 53rd among 3,000-plus counties nationwide. The mushroom industry impacts the county to the tune of $3 billion annually.

Even in light of all the positives, COVID-19’s ramifications have amplified well-established industry workforce shortages, forcing owners to rethink business models in the face of lost revenue, mostly from the hard-hit restaurant, university and cruise industries.

In Chester County, mushroom farm owners have taken pandemic precautions. Chris Alonzo points to new measures on his farm, including TV monitors playing safety messages in Spanish for his largely immigrant workforce, more conversations with employees about their health, and T-shirts that feature a Superman-style logo with a mushroom and the slogan “I’m feeding America! Stay 6 feet away.”

“The guys liked that,” says Alonzo, the president and CEO of Pietro Industries in Kennett Square and also the board chair of the Chester County Agricultural Development Council. “They’re frontline workers, too—getting food out every day, and worthy of our attention and appreciation.”

With safety in mind, Sonya Beltran, director of operations at the family-owned First Generation Farms and Masda Mushrooms in Avondale, partnered with LCH Health & Community Services in Kennett Square to offer voluntary on-site COVID-19 testing. All of her employees were paid, even during a two-month shutdown. She also offered flexible scheduling for childcare.

Harvesters already wore gloves, but masks were new. Workers further spread themselves out in harvesting rooms, and doors were kept open for constant air circulation. Extra cleanings became commonplace. “They’re all habits as of now,” Beltran says.

Despite what she sees as an industry-wide switch to retail packaging for grocery stores, Beltran is staying the food service-wholesale course. On average, her farms have produced 11 million pounds of fresh mushrooms a year in 50 growing rooms, though the pandemic forced a two-month growing lapse. At one point, production dipped 70 percent at Masda and 80-90 percent at Pietro. “Initially, we had seas of mushrooms,” Beltran says. “We were tossing gorgeous, freshly harvested mushrooms that came right off a [growing] bed straight into dumpsters. It was heartbreaking, but it takes so many days in advance (about two months) to prep for a mushroom. You take the risk.”

Beltran is vice chair of the Mushroom Council, the national trade promotion group that’s pushing the “blend” trend, a sustainable cooking technique that combines chopped mushrooms with recipes. Indeed, there’s a renewed focus on the nutritional value of mushrooms in meals. “They can be essential workers in your immune system, and they’re cost-friendly for a pandemic budget,” Beltran says.

Among the family’s ventures, Masda owns or rents 30 houses in six locations in Avondale, Kennett and West Grove, and Asa has 25 in West Nottingham. JB Mushroom Service deals in substrate.

Beltran doesn’t plan to expand his operations as quickly as others have done. “I believe in taking my time,” he says from beneath an oversized rancher hat. “Everyone else is going fast, fast, fast. But the problem with going fast is, the faster you go, the faster you fall. We could increase production by 20 percent right now (by utilizing unused growing space), but I don’t believe in that other 20 percent (until there’s a demand). If I can’t sell what I grow, then I don’t grow it. That’s our rule.”

While Sonya and her siblings are proud of their parents, Beltran won’t use the word “pride.” He calls it “confidence.”

“I know what I can do and have done,” he says. “You can say you’re accomplished today, but you could fall tomorrow morning. So to say you’ve made it and you’re on top—no. But I’m confident that, through the years, we made the right decisions.”

And the region is better for it. MLT
GET IT WHILE IT’S RED-HOT

So many buyers, so few homes. But can this seller’s market last?

By Eileen Smith Dallabrida
In the midst of a late-winter storm, Derek Donatelli donned his hat and gloves, shoveled his driveway and drove through swirling winds to a home in West Chester that had just come on the market. His client, a determined house hunter, met him there, braving icy roads in hopes of avoiding a blizzard of competitors. "It meant my client had a shot at the house because 20 other people weren't going to be looking at it in the middle of a snowstorm," he says.

Fast forward to spring, when "For Sale" signs traditionally pop up on lawns like daffodils. For now, prospective sellers are sitting on the sidelines, reluctant to show their homes until the pandemic subsides. Meanwhile, buyers desperate to move are bidding up prices, dropping contingencies, and waiving home inspections. "It's a terrible conversation to have to call someone and tell them there were 30 other people who wanted a house, and they didn't get it," says Donatelli, who leads the Donatelli Group at eXp Realty in West Chester.

Simply put, there are far more buyers than sellers in this region, and the pandemic has fueled a dramatic shift in consumer trends. Buyers are clamoring for suburban locales, home offices, outdoor living spaces and swimming pools. Many are compromising on condition, taking on homes that need serious updating. Others are willing to sweeten the deal by paying both the buyer's and seller's share of the transfer tax.

For a property in Drexel Hill, Donatelli recently organized a virtual tour with 84 would-be buyers. "We sold it for $25,000 above the asking price without anyone ever setting foot in the house," he says. "We've had sight-unseen sales before a house even goes on the market."

One young couple with two children was bursting at the seams in their townhouse in Media, where both spouses were working remotely and the kids were attending classes via laptop. Their home sold in a weekend, but the couple was outbid on two of the only three houses available in their school district. Determined not to lose out again, they wrote a letter to the seller, asking him to choose them because they love the neighborhood and would cherish the house. The couple waived the home inspection. They bid $20,000 over the asking price, giving up their vision of such niceties as stainless steel appliances and a luxurious master bathroom. It worked. "The kitchen wasn't updated, the bathrooms weren't updated, but they were still willing to pay a premium to stay in the same school district," Donatelli says.

Everywhere, buyers are putting away money they would've spent on travel, vacations and other events waylaid by the pandemic. A physician was able to borrow against her projected future income. Two nurses who had to cancel plans for a formal wedding used the money they'd saved for the reception to bid $45,000 over the asking price for their first home. Others are taking advantage of the COVID moratorium on penalties for withdrawing money from an IRA. To make home ownership more accessible, the Pennsylvania Association of Realtors is advocating for a first-time buyer savings account program as an incentive to save toward the purchase of a house. Money saved would qualify as a deduction on state income tax returns.

PRICES STILL ON THE RISE

Often, the most desirable homes are snapped up before they even make the multiple listing service. A 5,000-square-foot house near Ardmore's Linwood Park that had been renovated from top to bottom sold for $950,000 before the paint was dry. In Bryn Mawr, nine competing bidders pushed the price of a home with a new roof, open-concept kitchen and master bathroom into the mid-$600,000s—$22,000 over asking price. In Narberth, an 1,800-square-foot house
TOP REALTORS 2021

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OUR METHODOLOGY
For Main Line Today’s annual Top Realtors directory, we partner with DataJoe Research for a multifaceted campaign based on information obtained from primary government sources and two online surveys:

- Real Estate Professional Survey. Agents provided sales volume ranges and nominated their peers. Mortgage professionals also nominated agents.
- Consumer Survey. Readers and recent homebuyers nominated agents who exemplify excellence. In addition, DataJoe contacted major firms in the region, requesting performance data for agents in their respective firms.

Note: Main Line Today and DataJoe acknowledge that not every top performer in the region made the list. But our research did yield a high volume of data that enabled us to pinpoint a large number of top performers, resulting in a sampling of talented professionals in our region.

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continued on page 84

May 2021 | www.mainlinetoday.com

82
within walking distance of an elementary school sold for $740,000. That's $411 a square foot.

In Kennett Square, where median time on the market is a scant five days, home prices are up 19 percent over last year, according to statistics from Tri-County Suburban Realtors and Bright MLS.

In Tredyffrin Township, the median price is now $540,500, up 18 percent. West Chester's median price has spiked to 17 percent, with available homes lasting just a week on the market. Prices in Radnor and Media are up 11 percent.

Demand is sparked, in part, by low mortgage rates. The increased ability to work remotely is also whetting buyers' appetites for larger homes in suburban locations. “Many buyers who are telecommuting are seeking home features that could function as a space to use for working from home, such as a basement or a den,” says Keller Williams Montgomeryville's Joshua McKnight, who's also chairman of Tri-County Suburban Realtors.

Buyers from New York and Philadelphia are propelling a mini boom in the sale of $1 million-plus homes. Shirley Booth recently listed homes at $1.275 million and $1.35 million. Both were under contract within five days. “Two years ago, I would’ve told the seller to expect to be on the market up to 180 days,” says the agent with Berkshire Hathaway HomeServices Fox & Roach in Media. “Now I advise everyone, no matter what their price is, to clean up and pack everything up because they may have to be out in 45 days.”

Buyers are spending top dollar on homes owned by retirees intent on adding to their nest eggs. “One seller is building a cottage,” says Booth. “Some are moving to their beach houses or second homes.”

Some sellers who sold well above listing price are renting for the time being, betting prices will go down and their dollars will go further. But when will that be? Booth has been in real estate for 35 years and remembers the housing bubble bursting in 2007-2008. “Right now, baby boomers don’t want people coming through their house because of COVID,” she says. “When everyone gets the vaccine, a lot of them will start listing and prices are bound to go down.”

Later in 2021, when businesses reopen and daily activities resume, another wave of buyers will enter the market just as more sellers are listing their homes. At least that’s the prediction from Daryl Fairweather, chief economist at Redfin, the online real estate firm. There should be a more balanced market, without sharp spikes in prices—although the volume of home sales will continue to boom.

“IT’S A TERRIBLE CONVERSATION TO HAVE TO CALL SOMEONE AND TELL THEM THERE WERE 30 OTHER PEOPLE WHO WANTED A HOUSE AND THEY DIDN’T GET IT.”
—WEST CHESTER-BASED REALTOR DEREK DONATELLI

<table>
<thead>
<tr>
<th>HOT ... AND NOT</th>
<th>Median Home Price</th>
<th>1-Year Change</th>
<th>Median Days on the Market</th>
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<tr>
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<td>Kennett Square</td>
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Data courtesy of Connor Christie at Bright MLS (brightmls.com).

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Back with mom and dad

In the meantime, many would-be buyers—including those who’ve already sold their homes—are bunking with family. “I tell young couples to get their house sold and go live with mom and dad so they can compete,” says Booth.

Booth’s maternal instincts continued on page 85

www.mainlinetoday.com | May 2021 83
MONTGOMERY COUNTY
REALTOR MYRNA JOSEPHS ADVISED A YOUNG COUPLE WITH A TODDLER AND A BABY ON THE WAY TO PASS ON A HOUSE THAT WAS CLEARLY TOO SMALL FOR THEIR GROWING FAMILY. “IN TWO YEARS, THEY WOULD HAVE TO MOVE AGAIN,” SHE SAYS.

“IN two years, they would have to move again,” she says.

The couple immediately sold their condo in Philadelphia for full price and set their sights on Lower Merion, where the wife grew up. To be more competitive, they’ve upped their budget to $850,000 and are willing to do some work on a house. They’ve bid on four homes, making offers up to $45,000 over the asking price. They’ve been beaten every time—most recently by a competitor paying cash. In the meantime, they’re staying with the in-laws.

Each time a house comes on the market, Josephs whisks them in for a showing. Recently, a house popped up with four bedrooms and a big kitchen—just what the couple is looking for. There’s just one problem: It’s next to a cemetery. “We’re taking a look,” Josephs says.
A NEW CHAPTER

FOR THE FIRST TIME IN A GENERATION, BERWYN’S ROCK HILL FARM IS ON THE MARKET. THE PRICE: A WHOPPING $38 MILLION.

BY EILEEN SMITH DALLABRIDA
PHOTOS BY JIM GRAHAM

Rock Hill Farm harkens back to an all-but-bygone era, when the great homes of the Main Line were private sanctuaries surrounded by hundreds of acres of lush terrain. It’s the last of its kind—a 14,031-square-foot manor house with five secondary homes, stables, barns and greenhouses sited on 222 idyllic acres of old-growth forests, wetlands, rolling hills and streams.

The estate’s long history dates back to the 18th century, when the land was acquired by Benjamin Cox, a founding Quaker. In the latest chapter in the Rock Hill story, the Berwyn property is for sale for the first time in 36 years. Its $38.25-million price tag make it the most expensive listing in the Commonwealth. “Many times, a beautiful estate comes on the market only after the owners couldn’t take care of it any longer,” says Jack Azeen of Compass, who’s the co-listing agent with Lavinia Smerconish. “Rock Hill is exquisitely maintained—every building, every inch of it.”
“MANY TIMES, BEAUTIFUL ESTATES COME ON THE MARKET ONLY AFTER THE OWNERS COULDN’T TAKE CARE OF IT ANY LONGER. ROCK HILL IS EXQUISITELY MAINTAINED—EVERY BUILDING, EVERY INCH OF IT.”
Indeed. Leaves that fall on the velvet lawns surrounding the house are swept away daily by a team of five full-time groundskeepers. Views of the manicured grounds are glimpsed through large sparkling windows. There's a pool and a poolhouse. The red slate roof was recently replaced for $1 million. The pillars at the gates were constructed from river rock and field stone collected by farmers who tilled the fields in the 1700s. Flowers and other plantings at the entry are changed with the seasons. “You kind of catch your breath every time you go through the gates,” Aezen says. “Just the foliage along the approach gives you the feeling that you’re arriving at a resort.”

**ROCK HILL FARM BY THE NUMBERS**

- **Sale price:** $38 million.
- **Grounds:** 222 acres.
- **Main house:** 14,031 square feet.
- **Bedrooms:** 10.
- **Bathrooms:** seven full, four half.
- **Amenities:** Pool with poolhouse.
- **Garages:** six.
- **Secondary dwellings:** five.
- **Barns:** three.
- **Greenhouses:** three.
- **Additional buildings:** Stables, springhouse, pig shed, tea house.
- **The fine print:** This property is also being offered as two separate lots.

Three large commercial-grade greenhouses provide a year-round profusion of flowers, including an array of orchids. “They grow things from tiny sprouts on up,” Aezen says. “There are always flowers in the house, and they’re simply jaw-dropping.”

**THREE LARGE COMMERCIAL-GRADE GREENHOUSES PROVIDE A YEAR-ROUND PROFUSION OF FLOWERS, INCLUDING AN ARRAY OF ORCHIDS.**

**BUILT TO LAST**

Constructed in 1900, the colonial-style main house reflects an era when craftsmanship and natural materials were at their zenith. Six fireplaces are ornately carved from wood and marble, each in large-scale entertaining. Multiple sets of French doors open onto walled verandas. An expansive, wood-paneled dining room can seat 40 guests, and there’s a large, strategically located wet bar off the entry hall. Custom mahogany panels cover the top when the bar is not in use, “so it looks like a piece of furniture,” the agent notes.

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**FAITHFULLY PRESERVED**

Since 1985, Rock Hill has been meticulously maintained and faithfully preserved by the family of Tristram C. Colket Jr., a grandson of John T. Dorrance Sr., founder of the Campbell Soup fortune. The estate came on the market after Colket died in 2020 at age 82. He was a longtime supporter and later board member of Children’s Hospital of Philadelphia, eventually becoming chairman of the Research Institute.

Rock Hill is an ideal home for a philanthropist, with all the amenities needed for fundraising and other
a different pattern. The family room is
crowned with a molded plaster ceiling, and
the floor of the oval entryway is paved in
brick tiles. A service elevator runs all the
way down to the basement.
A huge butler’s pantry serves both the
dining areas and a chef’s kitchen suited
for caterers as well as an active family. A
sprawling living room accommodates four
seating areas for conversations. Panoramic
vistas of rolling hills can be had in the
sunroom. “In those hills, you feel like
you’re in the Sound of Music—it’s that
breathtaking,” Aezen says.
The property is rooted in nature, with
a number of walking trails traversing the
land. Rock Hill is bordered on three sides
by picturesque Chester County roads,
enhancing the feeling of a bucolic
country estate.
Beyond the side porch just off the
living room, an impressive allée of mature
trees leads to a peaceful pond with a
nearby tea house. A stone footbridge—one
that looks like it might have been built
by elves—crosses over Crum Creek, the
protected Pennsylvania waterway that runs
through the property.
A WORKING FARM
In addition to growing plants in the
greenhouses, the current owners keep bees,
raise chickens and tend an apple orchard.
There isn’t any livestock on the farm these
days, but there could be. The property
includes two hay barns, a two-story stone
stable, and several other outbuildings
designed to service a working farm.
“There’s a beautiful stable for grooming
horses with a tack room and another stable
where animals could stay when they aren’t
in the fields,” Aezen says.
The exceptional level of stewardship at Rock Hill requires many skilled hands. Much of the staff lives on-site in the five additional homes on the property, all built well before the main house. Each is named for either its purpose or its surroundings: Cook’s House, Duck House, Pond House and so on. One dwelling located near a road has its own address. Six garages, including two that serve the main house, are located throughout the property.

Despite its scale and formality, the main house is welcoming, with abundant natural light. The elegant master suite has a dressing room and a large, updated bathroom with soaking tub. “It’s very tasteful—not showy,” Aezen says of the home.

With Crum Creek as a natural dividing point for the estate, the seller is also offering the property in two parcels—one for a tad more than $20.5 million, the other for $17.7 million. Combined, the properties have an annual tax bill of $63,156.

Because of its scope, condition and location, Rock Hill is attracting attention far beyond the Main Line from prospective buyers smitten by its history, tranquility and ready access to Philadelphia. “Homes like this just don’t exist anymore,” says Aezen. “When I show it, people don’t just say thank you. They say, ‘What a gift it is to see such a property.’”

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Maria grew up locally in a large family with four brothers. This instilled a competitiveness and determination that has served her well in real estate. She attended Cardinal O’Hara High School and graduated from UCLA as a film major. When working with buyer and sellers, Maria goes above and beyond what is expected. From getting the property ready for sale, staging, individualizing marketing strategies, and negotiating from sale to settlement, Maria is there every step of the way. A multi-million dollar producer, Maria has extensive experience in new construction and real estate investments. She has been named a Top Producer in Philadelphia Magazine and a Top Realtor in Main Line Today Magazine for several years running. She is with Compass RE and is a member of the Meghan Chorin Team. Together they have sold over $100 million in real estate in 2020 and they are one of the top teams on the Main Line. Maria is active with Project W (projw.org) and she is on the Advisory Board of Riddle Hospital.

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Over the past five years, Heidi has been one of the area's top producers with over $20M in sales. Heidi has proven exceptionally successful in negotiating for her buyers and sellers in today's market. Known for her integrity, expert knowledge of the industry, and attention to detail, Heidi goes above and beyond for her clients. She understands that it is a privilege to help others through one of their most personal and important decisions, and she feels lucky to be there for her clients every step of the way.

Gail Kardon  
M 610.716.2115  |  gail.kardon@compass.com  
It is never just a house. It's more than brick, stone, more than a fireplace, or a hardwood floor. When it's right, it is not just the physical space that you inhabit. It is where you come to life. It is the best expression of who you really are as an individual, couple, or family. Gail prides herself in building her business around this very human truth, making every effort to understand your unique personality, your hopes, and your dreams. She then uses her understanding of this and all possible resources to find homes that go beyond a checklist to find the one that just feels right.

Bob Kelley  
M 215.353.2777  |  bob.kelley@compass.com  
The Bob Kelley Team is a full service real estate team serving Philadelphia, the surrounding suburban counties and southern NJ. We are proud to be part of Compass RE, the largest independent real estate brokerage in the country. Bob has been licensed since 2004 and has built a team with agents to serve the entire region. Whether you are selling or buying in Philly or the Burbs we can help.

Jack Aezen  
M 610.662.1066  |  jack@aezen.com  
Jack Aezen is a lifetime resident of Philadelphia and the Main Line. With over 21 years of experience in residential real estate, representing both buyers and sellers with honesty, integrity, insight and drive. He maintains a national ranking as a full-time REALTOR® in the top half a percent of realtors and continues his success in outstanding sales performance and commitment to his clients.

Kerry Carr  
M 267.496.8216  |  kerry.carr@compass.com  
Kerry Carr had a record-breaking year when she first started in real estate, and has continued on to mentor new agents coming into the business. She is known for her understanding of the econometrics of market conditions, as well as bringing bold negotiation tactics and innovative solutions for her clients. Since joining Compass, she has taken her production to even higher levels, while continuing to give sterling-level service to her clients in the Greater Philadelphia area.

Tom Dilsheimer  
M 610.389.1482  |  tomdils@howgroup.com  
Tom is a leading REALTOR® in the Philadelphia area, having represented hundreds of buyers, sellers and developers with an unwavering commitment to excellence and a can-do, client-first attitude. A life long resident of Philadelphia and the Main Line combined with 30 plus years experience in residential real estate have made Tom a trusted resource to those looking to buy or sell. Tom is a founding partner of The How Group, a full-service real estate partnership and proud affiliate of Compass Real Estate. He is active in Philadelphia, Delaware, Chester and Montgomery Counties.
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M 610.608.7459  |  heidi.foggo@compass.com

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Jennifer LeBow
M 610.308.5973 | jen@jennerlebow.com

Jennifer is the Main Line Neighborhood Guru, making her a wise choice for buyers, especially those relocating. Her local expertise allows her to showcase her listings with a focus on selling the neighborhood as well as the property. Her creative marketing techniques and strong negotiation experience result in securing the best offers for her listings. Jennifer believes the relationship between client and agent is inescapably personal and is founded on responsiveness, honest communication and trust.

Lauren Leithead
M 215.694.7590 | lauren.leithead@compass.com

Lauren Leithead believes that working with the right agent is pivotal for meeting your real estate goals. With nearly 20 years of experience in Philadelphia’s Main Line neighborhoods, her vast repeat and referral business is a testament to the exemplary level of service and expertise she provides. Drawing from skills gained through a previous career in management consulting, she approaches every transaction with an exacting eye toward quality, efficiency and effectiveness.

Lisa Murphy
M 610.322.1502 | lisa.murphy@compass.com

Lisa was a lifelong resident of Roxborough where she has played an active role in her community more than thirty years. She now resides in Blue Bell. Her vast knowledge of Philadelphia and surrounding areas give Lisa the unmatched edge needed in today’s market whether you are planning to buy, sell, or from the city to the suburbs. Even with technology changing on a daily basis, Lisa stays ahead of current real estate trends and maximizes results for her clients through the latest technology available.
Brooke Nelson-Grohol
M 610.357.6939  |  brooke.grohol@compass.com

Growing up in a Real Estate family, combined with her education and experience in Corporate America, Brooke brings the perfect combination of compassion, professionalism & top notch negotiating to the table. Mix that together with her love for navigating families to their next abode and the outcome is a real estate experience that you simply can’t get anywhere else. Anyone can find you a house, but Brooke will bring you home.

+Realtors
M 215.805.9451  |  plusrealtors@compass.com

+Realtors, led by Paul Lipowicz and Francesca Prieto, was born of the desire to add value to their clients’ experience at every opportunity by offering boutique, client centric real estate services, delivered in a dynamic way. Lifelong Main Line residents, their collective experiences here inform everything they do. +Realtors assembled an extraordinary group of people, launched +REALTORS, +DESIGN and +BUILD, and joined historically compatible disciplines under one roof. Now collectively, they really are the one-stop, end-to-end solution for modern home consumers.

Liz Simpson
M 203.856.1710  |  liz.simpson@compass.com

Integrity, Diligence, Results. These three words sum up how Liz approaches her business. The best measure of the dedication she has to her business is in the results—many happy clients! Within her first 2 years working in real estate, she was ranked in the top 2% of all agents in her former brokerage. When you work with Liz, you have the benefit of a savvy agent, but also one with a keen eye for design and staging. Recognizing the impact that presentation to the market has, when you sell with Liz you will be assured that your home will be fully prepared for the market and ready to impress buyers.
Lavinia Smerconish
M 610.547.6637 | lavinia@laviniasmerconish.com

Lavinia Smerconish grew up and has raised her children on the Main Line. She has a deep appreciation for the area’s architecture, history, and beauty. Lavinia has been in the business of helping her clients buy and sell homes and properties in the Delaware Valley and Chester County for more than 35 years.

Terrain
M 610.520.2500 | tammy.harrison@compass.com

Terrain, led by Tammy Harrison and Jordan Arnold, provides a group of experienced and talented agents with nearly 100 years of combined team experience in real estate. They are driven by making every clients’ experience one they want to tell their friends and family about. They believe in educating the client and continuing to earn their trust every day. Relocating clients from across the country, from Philly to the Main Line or from one school district to another; the team members of Terrain make the experience as easy and smooth as possible.

Anne Townes
M 610.587.7793 | anne.townes@compass.com

When it comes to real estate, Anne’s dedication and love for her work is evident. Her business expertise and 20+ years experience have been the cornerstone of her success, but it’s her enthusiasm to help her clients reach their goals that has made her a respected and sought after REALTOR® in the Main Line area & beyond.
Mariellen Weaver
M 610.329.2269  |  mariellen.weaver@compass.com

As a lifelong entrepreneur, Mariellen Weaver has honed her skills as a negotiator and advocate to become a top performing agent on the Main Line. Born in the area, now living in Bryn Mawr, her knowledge and experience is deeply rooted in a genuine love for Philadelphia’s Main Line. With her wealth of expertise, Mariellen has rightfully gained a trusting, knowledgeable and transparent reputation amongst her loyal clients. From Montgomery county to Delaware county, she has surpassed $15,856,735 million in sales in the past year alone. Even in unprecedented times, Mariellen continues to go above and beyond for her clients.

Sarah West
M 415.205.9773  |  sarah.west@compass.com

Sarah quickly established herself as a stand out in Main Line/Philadelphia Real Estate. Sarah has been recognized three times consecutively as a “Rising Star”, a distinction given to fewer than 60 of the 22,000 agents in the region. A decorated lifelong athlete, Sarah’s integrity, competitive nature, work ethic and deep family real estate legacy have made for unprecedented results. Born and raised on the Main Line, Sarah brings a hyper-local expertise and insider advantage. Her success selling noteworthy properties has made her a fixture in the Luxury market and entrusted by the most distinguished clients.
Don’t let her diminutive stature or youthful appearance deceive you: Tina Guerrieri is a dynamic powerhouse of a real estate agent. With over 17 years of experience and an impressive accumulation of awards and recognitions under her belt, she has built an exceptional reputation as a Realtor who can be trusted to deliver outstanding results for her many grateful buyers and sellers.

Tina is recognized with the following accolades
RE/MAX Lifetime Achievement Award, RE/MAX Hall of Fame, RE/MAX Chairman’s Club, RE/MAX Platinum Club, RE/MAX 100% Club Licensed in PA, DE, & NJ Degree of Distinction, Montgomery County Board of Realtors, Pocono Mountain Association of Realtors, American Institute of Real Estate Professionals, Asian Real Estate Association of America, Certified Distressed Property Expert

A fierce advocate for her clients, Tina works with the full spectrum of real estate concerns: buyers, sellers, first-time home buyers, new construction, re-sales, relocation clients, vacation homes, foreclosures, and investment properties.
Main Line Today

The Expert's Guide to your home

SPECIAL ADVERTISING FEATURE

Fireplace & Chimney
Area Rug Cleaning & Repair
Windows & Doors
Home Storage
Construction & Building
Interior Design
Landscape & Design
What is the typical starting point for a new build project?
We start by learning about a client’s vision and their budget. Sometimes these do not line up, and it is our job to inform them before they invest heavily in the project. Once the vision and budget are aligned, we start with the building footprint, get creative with spaces, and begin selecting materials.

What should people look for when choosing a custom builder?
Your builder should be able to roll with the punches. They must have good in-house design and manufacturing capabilities. They should perform most of the work themselves and, most importantly, have plenty of experience in custom building.

What experience should a builder have to ensure success for a building project?
Experience with communication is a must! Custom construction is all about having numerous options available to share with clients. If they don’t like those options, a custom builder should always be open to feedback and coming up with new designs throughout the duration of the project.
Home is the setting of your story. We ensure every birthday, every dinner party, every lazy Sunday afternoon is a chapter to remember.

717.687.0292 | BandDBuilders.com
EXPERTS IN HOME STORAGE

The California Closets Showroom is located in Wayne on Lancaster Ave., among some of the Main Line’s most prestigious restaurants and boutiques. Here, the team is ready to help customers experience their one-of-a-kind custom closets and storage spaces, in addition to exploring dozens of design and material options in the state-of-the-art Design Studio. Open by appointment-only, they guarantee to help you find the perfect solution to fit your personal aesthetic and budget.

From beautiful walk-in closets and entertainment centers to highly functional pantries and workspaces, California Closets creates custom storage solutions for any area of the home. The process starts with a complimentary in-home consultation or a free Virtual Design Consultation with one of California Closets’ expert design consultants to measure the space, take detailed inventory, and discuss the customer’s specific needs and design style.

Customers can choose from a wide range of exclusive finishes and accessories, plus beautiful lighting and other accents.

Design consultants collaborate with customers throughout the process and deliver a virtual model of the custom closet or organization system using California Closets’ proprietary 3D software. Once complete, the custom design is sent to one of California Closets’ local manufacturing centers, where the finest materials from North America and Europe are used to create the system components.

Custom-crafted closet or system components are crafted to meet the highest quality standards, using everything from sustainable materials to innovative accents. No two are alike, and California Closets’ white-glove installation ensures that every design detail and function meets the customer’s expectations.
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FOR OVER 40 YEARS, California Closets has built a reputation as a leader in premium and luxury space management, delivering custom organizational solutions and unparalleled service. With over 120 showrooms and nearly 900 design consultants across North America, California Closets transforms spaces so that customers can get more out of their homes – and do more in their everyday lives.
What should you look for when servicing, repairing or restoring your fireplace?
Experience and passion go hand-in-hand. Experience not only means time under your belt, but also the certifications necessary to master your craft. D.J. Cross, Inc. has been in business since 1981, and we continue to invest in educating our technicians. The two leading certification agencies are: The Chimney Safety Institute of America (CSIA.org) and The National Fireplace Institute (NFI.org). These agencies are responsible for teaching America’s chimney and fireplace specialists to inspect, maintain and restore your hearth. Your contractor should have these certifications. Your contractor should also be passionate about chimneys. Without a thoughtful and trained specialist, you may end up with an expensive fireplace that doesn’t work or is unsafe. Remember, you’re lighting a fire in your living room. Regular maintenance, proper inspections and competent repairs can make the difference to keep a fire in its place.

My fireplace doesn’t “work.” Should I convert to gas?
Before you do anything, your specialist should perform a Level II inspection recommended by the CSIA. This will diagnose potential problems inside of your chimney that could be fixed to preserve the ambience of a “real” fire. While gas is convenient, it’s not a cure-all. Some fundamental issues in chimneys are unsafe for any flame.

When is the best time of year to service your fireplace?
The best time of year to plan your maintenance or restoration project is the spring. The weather cooperates for exterior repairs, and there are fewer emergency calls. With more scheduling flexibility, you may be able to negotiate a better rate. For some contractors, like us, there is no “off season.” However, the spring and summer provide the best opportunity to explore your options before the rush to light a fire by the fall.
As we spend more time at home, lighting a fire can become a memorable family event. The warmth of the crackling flames goes beyond physical comfort. It’s an opportunity to come together, decompress and disconnect.

Family owned and operated for 40 years, D.J. Cross, Inc. is ready to restore or maintain your hearth and chimney, whether it was built last year or before the turn of the last century. Their industry-certified chimney and masonry technicians are committed to delivering superior workmanship, which is why customers trust them season after season.

D.J. CROSS, INC.
CHIM CHIMNEY
2 Old Pennell Road, Media, PA
610.494.4390 • djcrossinc.com

Benjamin and Jonathan Cross
How will an interior designer help me?
With organizational planning and problem solving, an experienced designer will understand your busy lifestyle, organize and manage resources, take care of everything from concept to completion and create a “wow” design.

How do I find the right interior designer?
Ask these questions: Can the designer give clear examples of how he or she will take charge of the process? Does he or she have solid industry partners? What plan of action will be established to simplify communication and respect your time?

What’s the best way to collaborate with an interior designer?
Your design journey is crucial. Provide as much information as you can to your designer. Your vision, goals and peace of mind are important. Make sure you understand and are clear on the answers from your design professional. You don’t need fluff. You need solutions.

How can I be sure that the final design will reflect my vision for the space?
Ask designers for examples of projects. Do the visuals presented give you the confidence to move forward or are they just drawings? Before the contractor hits the first nail, you should be able to experience the design concept as if it were already complete.

How do I know I am getting the best ROI?
What are the most important things about your project and your life? Time management, resourcefulness, clear vision; whatever the requirements for your project, it will usually mirror what you expect in your everyday life. Ask yourself this: When this project is completed beautifully and has been done in a low stress, timely and professional fashion, how much value would that bring to me and my family? Taking the time to ask the important questions and hire the right designer is your best investment.

ANNETTE WRIGHT
INTERIOR DESIGNER. What makes Annette and OD Interiors different is her innovative visualization tools that cut through the guesswork and simplifies the entire design experience. Annette has a unique ability to bring dreams and visions to full blossom long before renovations begin. Clients are equipped to make confident decisions with no regrets. Her clients reside in Main Line and Greater Philadelphia, Center City, North Jersey, New York, South Jersey, Maryland and beyond.

PICTURED ABOVE
ANNETTE WRIGHT

MINDFUL BUILDING

OD Interiors | 6 S. Lakeside Ave., Berwyn, PA | 484.320.8471 | odinteriorsgroup.com
Wrapping up our 10th year together as one of the finest full-service landscape design-build teams in the greater Philadelphia area, Roots is proud to have such experienced landscape designers, horticulturists, site managers, and artisans creating truly distinguished outdoor living spaces. Working closely with both discerning residential & commercial clients, Roots has the innate ability to create custom landscapes, hardscapes, roof structures, and fire and water features. Our 2010 beginning as the landscape service division of Terrain/Urban Outfitters, has afforded Roots Landscape a unique pedigree and perspective among the elite custom landscape providers of southeast PA, Northern Delaware, and New Jersey.

Roots Landscape is the quintessential landscape design/build firm servicing the Main Line and the Greater Philadelphia Area. Originally associated with Terrain, Roots’ elevated design beliefs and ability to install creative landscape, hardscapes and fire/water features has become a mainstay for residential and commercial spaces in the area. Whether trouble shooting dramatic property elevation issues, installing beautiful container gardens, or matching the homeowner’s key aesthetic desires, Roots strives to be on the cutting edge of the landscape industry. Servicing from Bucks County to Wilmington, DE, Roots can provide quality customer service for any project- Big or Small!

Roots Landscape Inc. is your premier Greater Philadelphia landscape firm. Whether you are installing a new patio or a backyard oasis, Roots is your solution.
SEE THE LIGHT WITH BLACK

WILLIAM AND DOOR EXPERTS

Flip through an interior design magazine or browse Houzz or Pinterest and it quickly becomes clear that after years of designing with whites and light neutrals, saturated and deep hues are back in vogue and are making their mark on everything from windows and doors, to fixtures and furniture. Leading the pack in statement-making colors is the bold and stylish — black.

A VALUABLE LOOK FOR YOUR HOME

Black window frames are emerging as the go-to trend for decorators and builders throughout the country. Much like how a beautiful, black picture frame enhances the look of a photograph, a black window frame emphasizes and enriches the view. The addition of black immediately transforms a traditional white window frame into something special inside and out.

UNCOVER THE SECRET ADVANTAGE OF BLACK WINDOWS

Statement pieces are meant to do exactly that: make a statement! Homeowners are often surprised to learn that their new black windows do not necessarily require costly shades, blinds, or curtains. But it’s true. Black windows are designed to be seen and are most stunning when left uncovered.

SMALL TOUCHES OF BLACK MAKE A BIG STATEMENT

Black windows, doors, and hardware can be a powerful way to make a statement. Black also add a fresh look to your home décor and can serve as an anchor for your interior design. Since the color black is considered a neutral, the addition of black windows, doors, and hardware can work with design styles ranging from modern to farmhouse industrial, and everything in between.

WANT TO LEARN MORE?

Stop by the Tague Design Showroom at 181 Lancaster Avenue in Malvern, PA to see the stunning color options available from top manufacturers like Marvin Windows & Doors. Our window and door experts can show you samples, answer your questions, and provide even more insight. For enhanced customer service, call ahead to schedule your visit at 610-640-4180. Visit our website at TagueLumber.com
EXPERT ADVICE
Tague Design Showroom  |  181 Lancaster Ave, Malvern, PA  |  610.640.4180  |  TagueLumber.com

is free; simply call for an appointment to discuss your project.

The certifi ed designers at the Tague Design Showroom will guide you through the renovation process to help make your dream kitchen, bath, or custom closet a beautiful reality. The initial design consultation makes you fall in love with your home even more.

Custom pantries, built-in closets or even just a bold pop of color to islands in hues of blue, green and red for greater visual impact; marble and granite countertops continue to elevate the look of a photograph, a black window frame emphasizes and enriches the space has never been more fashionable and homeowners are looking to your home décor and can serve as an anchor for your interior design. Since the color black is saturated and deep hues are back in vogue and are making their mark on kitchen and bath designs. Clearing clutter from your living so it's no surprise that the inspiring mantra is also having a huge impact on kitchen and bath designs. The “Simplify, Organize and Beautify” trend is sweeping the country.

Our designers report that: make a statement! Homeowners are often surprised to learn that their new black windows do not necessarily require costly shades, blinds, or extra drapery. Black window frames are emerging as the go-to trend for decorators and builders. Black windows and doors go bare! Designers report that: when choosing black windows or doors try to include a few black accents in your home décor for a more cohesive design aesthetic.

Design Tip: Let your black windows and doors go bare! Design Tip: Create some contrast for your white kitchen.

TAGUE DESIGN SHOWROOM
181 Lancaster Ave., Malvern, PA   |   610.640.4180   |   TagueLumber.com
We are OPEN by Appointment ONLY – Call ahead to schedule. Voted Best of the Main Line EVERY year from 2009 through 2020.

KITCHEN & BATH CABINETRY | WINDOWS | DOORS | MOULDINGS | MILLWORK | ARCHITECTURAL HARDWARE | DECKING
How do I know when it’s time to have my rugs professionally cleaned?
One thing is certain -- you shouldn’t wait until your rug looks dirty to have it cleaned. The rule of thumb is to have it professionally cleaned every few years, or more frequently if it’s exposed to heavy traffic or you have pets. As the area’s largest, most trusted rug cleaner we’ll pick up your rug and bring it back to our facility. Our trained rug cleaning specialists will assess your rug to determine the fibers and dyes used in its creation to ensure that the proper cleaning method is chosen. We will then gently and thoroughly wash and rinse both sides of your rug. Finally, your rug is dried, groomed and returned to you smelling fresh and beautifully clean.

What should I do if I spill wine on my rug?
When it comes to wine stains, time is of the essence. Blot up as much of the stain as you can with a clean, dry cloth. Then call us to have your rug professionally cleaned. We have special treatments to remove both wine and food stains. Show the stain to our driver and we will do our very best to get it out. And in most cases there is no extra charge. We also have special expertise in removing pet stains and odors.

I noticed my rug is beginning to fray along one edge. Can it be repaired?
Absolutely! Our talented craftsmen can repair all types of rug damage by reweaving a damaged section of your carpet with wool yarn of matching colors. We repair moth damage; we fix burn holes; and we can even replace worn fringe. Be sure to check out our “Rug Repair Gallery” at ZakianRugs.com to see the kind of magic we perform daily.
Celebrate Spring with Clean Rugs

Whether you own a valuable heirloom or a contemporary area rug, we make it simple to preserve its beauty and value.

ZAKIAN
SINCE 1923
AREA RUG CLEANING + DISINFECTING • STAIN REMOVAL • EXPERT REPAIRS

Call Today for Your Free Estimate
Free Pickup and Delivery
215-874-6734
zakianrugs.com
BEAUTY MADE TO ORDER

WANT TO LOOK YOUR BEST?
Start with our comprehensive directory of area salons and spas.

With a prevailing sense of graciousness throughout, this elegant French inspired home with distinctive character captures your heart from the moment you drive up and begin to experience the depths of its character. The exquisite qualities of the home and the very private extraordinary location and grounds, accessed by a winding driveway through the woods, create a compound effect on almost 9 acres that is a rare opportunity in the suburban Philadelphia area. The residence is an architectural gem in the floor plan and design aesthetic sought by modern families. Old world elegance includes the country's oldest hunt club and equestrian center with indoor ring and tennis courts.

ARDO R FLECKER SALON & SPA
508 W. Lancaster Ave, Ardmore, PA 610-547-6001 ardo rfleckersalonspa.com Services: hair care, nail care, skincare, makeup, waxing.

BELLA BELLA SALON
5301 Lancaster Avenue, Malvern, PA 610-688-0900 Services: hair care, nail care, skincare, waxing, tanning, massage.

BURLINGTON SALON & SPA
3000 Bryn Mawr Ave, Bala Cynwyd, PA 610-688-0900 Services: hair care, nail care, skincare, massage, waxing.

CAPRITTI SALON EXPO
211 Haverford Ave, Narberth, PA 610-668-6001 caprittisalonspa.com Services: hair care, nail care, skincare, waxing.

CHEFANA SALON
210 Monument Road, Suite 5, Bala Cynwyd, PA 610-688-7100 Services: hair care, nail care, skincare, waxing, massage.

COUNTRY CLUB SALON
207 Main Street, Narberth, PA 610-688-7546 Services: hair care, nail care, skincare, massage, waxing.

DAY SPA BY ZSUZSANNA
210 Caroline Road, Narberth, PA 610-688-7546 Services: hair care, nail care, skincare, massage, waxing.

DEA VA SALON
317 W. State St, Media, PA 610-568-2555 deavasalonspa.com Services: hair care, nail care, skincare, waxing, massage.

ELISE SPA & NAILS
2 Town Place, Bryn Mauer, PA 610-527-1789 elisesalonnails.com Services: hair care, nail care, skincare, waxing.

EQUIVALENCE SPA
103 S. Lancaster Ave, Bryn Moyer, PA 610-520-1180 equivalencespa.com Services: hair care, nail care, skincare, waxing, massage.

FLOUZI
137 N. Darburth Ave, Narberth, PA 610-569-5000 fuzzi.com Services: hair care, nail care, skincare, waxing.

GLOW SKINCARE STUDIO & SPA
301 S. King St, Malvern, PA 610-644-6522, graziapra.com Services: hair care, nail care, skincare, massage, waxing, anti-aging treatments, makeup.

HAIR & CO. SALON
401 City Ave, Suite 100, Bala Cynwyd, PA 610-569-5373 Services: hair care, nail care, skincare, makeup.

HAIR BY TRUDY
564 W. Lancaster Ave., Havertown, PA 610-527-1789 trudyhairstyling.com Services: hair care, nail care, skincare.

HAIR TO THE HEALTHY
771 W. Lancaster Ave., Wayne, PA 610-235-7238 hairothehealthyspa.com Services: hair care, skincare, waxing, body treatments, spray tanning.

HEADHANGERS SALON
16 Berkshire Road, Devon, PA 610-581-7851, headhangersonsalon.com Services: hair care and coloring.

ILLUMINATE, A BOUTIQUE SALON SPA
327 W. Lancaster Ave., Havertown, PA 610-413-0027, illuminatesalonnails.com Services: hair care, nail care, skincare, waxing.

J2 SALON
70 Rittenhouse Place, Ardmore, PA 610-469-0027 j2salon.com Services: hair care, nail care, waxing.

JOHN ANDREW SALON
201 W. Lancaster Ave, Bryn Mawr, PA 610-527-1789 johnandrewsalon.com Services: hair care, nail care, skincare, makeup.

KEEP IT CURRENT
5508 Nantucket Dr., Ardmore, PA 610-688-0900 Services: hair care, nail care, skincare, makeup.

KISS AND Associates
Various locations, kissandasalonspa.com Services: hair care, nail care, skincare, makeup, wigs and hair pieces, body treatments.

KISS SALON
Various locations, kissaksalon.com Services: hair care, nail care, skincare, makeup.

LA’LLI HAIR LOUNGE

MAIN LINE NAILS
Various locations, mainlinenails.com Services: hair care, nail care, waxing.

MAIN LINE NAILS
Various locations, mainlinenails.com Services: hair care, nail care, waxing.

MANY FACES SALON
601 W. Lancaster Ave., Bryn Mawr, PA 610-527-1789 judgeluxusalon.com Services: hair care, nail care, skincare, makeup.

MAIN LINE NAILS
Various locations, mainlinenails.com Services: hair care, nail care, waxing.

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SALON AND SPAS

MASSAGE WORKS
29 Morton Ave, Bryn Mawr, (610) 532-0810, massageworks-mainline.com
Services: sport, center and prenatal massage.

MILLENNIA HAIR & SKIN SPAS
501, Wynnewood Road, Wynnewood, (610) 449-4977, milleniaremainlineandspa.com
Services: hair care, nail care, skincare, waxing.

NICHOLAS ANTHONY SALON & SPA
690 Unionville Road, Kennett Square, (610) 444-7222, nicholasanthony.eu.com
Services: hair care, nail care, makeup.

NICHOLAS BLEECKER SALON & SPA
303 E. Kilbourn Ave, Wynnewood, (610) 325-0112, nicholasbleecker.com
Services: hair care, nail care, skincare, makeup, body treatments.

NUDE ART BEAUTY
290 Montgomery Ave, Bala Cynwyd, (610) 667-0777, nudebody.com
Services: hair care, nail care, skincare.

OPAL DESIGNS
28 E. Montgomery Ave, Ardmore, (610) 288-0814, opaldesignsandmore.com
Services: hair care, nail care, skincare.

PAGE BOY HAIR
72 W. Lancaster Ave, Ardmore, (610) 645-0600, pageboyhair.com
Services: hair care.

PETEY’S SABOIR & EUROPEAN SPAS
109 W Chester Pike, West Chester, (610) 379-6944, peteysmainlineandspa.com
Services: hair care, nail care, skincare.

PLATINUM HAIR SALON
218 Turner Lane, West Chester, (610) 632-2847, platinumhair.com
Services: hair care, nail care, spray tan, makeup.

POLISHED SPA & HAIR DESIGN
221 Conestoga Road, Suite 100, Wayne, (610) 684-4410, thepolishedspa.com
Services: hair care, nail care, skincare, waxing.

PRESTIGE SALON
641 W. Lancaster Ave, Wayne, (610) 677-0812, prestigesalonandstylebar.com
Services: hair care, waxing.

PRESTIGE SALON & STYLE BAR
4033 W Chester Pike, Newtown Square, (610) 356-6566, 167 W. Lancaster Ave, Wayne, (610) 677-0812, prestigeandsalon.com
Services: hair care, nail care, skincare.

RụPA COIFFURE & BOUTIQUE
25 Rittenhouse Station Road, Haverford, (610) 645-0710, rayacoirffure.com
Services: hair care, waxing.

SALON BUDDY
1060 Boot Road, West Chester, (610) 698-2701, salondirect.com
Services: hair care, nail care, skincare.

SALON BUDDY
31 Rittenhouse Plaza, Ardmore, (610) 642-8600, salon-31.com
Services: hair care.

SALON BUDDY
651 Lancaster Ave, Berwyn, (610) 647-0835, salon-555.com
Services: hair care.

SALON BUDDY
932 W. Lancaster Ave, Bryn Mawr, (610) 537-3519, thebuddyonbrynmar.com
Services: hair care, nail care, makeup.

SALON KAR
2 Trow Place, Suite 335, Bryn Mawr, (610) 336-3035, salonkarwine.com
Services: hair extensions, wigs, makeup.

SALON KAR
555 Lancaster Ave, Berwyn, (610) 647-0835, salondirect.com
Services: hair care.

SALON KAR
932 W. Lancaster Ave, Bryn Mawr, (610) 537-3519, thebuddyonbrynmar.com
Services: hair care, nail care, makeup.

SALON-buddist
2 Trow Place, Suite 335, Bryn Mawr, (610) 336-3035, salonkarwine.com
Services: hair extensions, wigs, makeup.

SALON BUDDY
723 W. Lancaster Ave, Bryn Mawr, (610) 532-0810, massageworks-mainline.com
Services: sport, center and prenatal massage.

SALON CHESTON
1718 Middle Alley, West Chester, (610) 235-3224
Services: hair care, waxing.

SALON CHIEFTAIN
259 W. Lancaster Ave., Suite 2, Wayne, (610) 567-2020, salonyacht.com
Services: hair care, nail care, skincare, waxing.

SALON DESART
375 W. Lincoln Hwy, Exton, (610) 563-0222, 1550 Baltimore Pike, Springfield, (610) 538-0733, salonsdesart.com
Services: hair care, waxing, makeup.

SALON DI MODA
99 W. Lancaster Ave., Bryn Mawr, (610) 532-4223, salondimodabrynmawr.com
Services: hair care, nail care, skincare.

SALON DIGIAN
6 Greenfield Ave, Ardmore, (610) 380-3533, salondigian.com
Services: hair care, nail care, makeup.

SALON DESANTE
827 W. Lancaster Ave., Wayne, (610) 338-0733; salondesante.com
Services: hair care, nail care, skincare.

SALON DESANTE
1385 Boot Road, Suite 250, West Chester, (484) 887-0150, salondesante.com
Services: hair care, nail care, makeup.

SALON DÉJÀ VU
6 Greenfield Ave, Ardmore, (610) 642-3200
Services: hair care, waxing, makeup.

SERENITY MASSAGE & SPA
349 W. Baltimore Ave., Media, (610) 563-6467, serenitymassagemedia.com
Services: massage, skincare, waxing.

SOFYA SPA & NAILS
627 W. Lancaster Ave., Bryn Mawr, (484) 380-3533, sofya54.com
Services: nail care, massage.

STUDIO N
12 Cricket Ave, Ardmore, (610) 291-3274, studiomainline.com
Services: hair care, nail care, waxing.

STYLE MASTERS SALON & SPA
549 W. Baltimore Ave, Media, (610) 563-6467, stylemastersmainline.com
Services: hair care, nail care, skincare, waxing.

TANTRA HAIR SALON & DAY SPA
501 Town Center Road, King of Prussia, (610) 768-3070, tantrasalon.com
Services: hair care, nail care, massage.

TOPPERS SPA SALON
765 W. Lancaster Ave, Wayne, (610) 989-9660, topperspa.com
Services: hair care, body treatments, nail care, skincare, waxing, facials, spray tan.

WONDERFUL HAIR SALON & SPA
205 W. Lancaster Ave., West Chester, (610) 235-1224
Services: hair care, skincare, nail care.

WONDERFUL HAIR SALON & SPA
827 W. Lancaster Ave., Wayne, (610) 989-9660, topperspa.com
Services: hair care, body treatments, nail care, skincare, waxing, facials, spray tan.

WONDERFUL HAIR SALON & SPA
224 S. Newtown Street Road, Newtown Square, (610) 989-9660, topperspa.com
Services: hair care, body treatments, nail care, skincare, waxing, facials, spray tan.

WONDERFUL HAIR SALON & SPA
115B Middle Alley, West Chester, (610) 291-6914,
25 Haverford Station Road, Wayne, (610) 645-0710, rayacoirffure.com
Services: hair care, waxing.

WONDERFUL HAIR SALON & SPA
25 Haverford Station Road, Haverford, (610) 645-0710, rayacoirffure.com
Services: hair care, waxing.

WONDERFUL HAIR SALON & SPA
827 W. Lancaster Ave., Wayne, (610) 989-9660, topperspa.com
Services: hair care, body treatments, nail care, skincare, waxing, facials, spray tan.

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205 W. Lancaster Ave., West Chester, (610) 235-1224
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827 W. Lancaster Ave., Wayne, (610) 989-9660, topperspa.com
Services: hair care, body treatments, nail care, skincare, waxing, facials, spray tan.
For more than 100 years and through four generations, Kieffer’s Appliances in Lansdale has been synonymous with unwavering quality, service, and value.

Jace Kieffer earned a bachelor’s degree in business administration and marketing from Boston University in 2006. Although he gained a great deal from his college education, perhaps the most important lessons he learned about business were imparted to him not from within the walls of academia, but from within the walls of his childhood home.

“What I’ve learned most in business came from my dad—that the customer is always right, do everything you can to serve the customer, and there’s a solution to every problem,” says Jace, who leads the daily operation of Kieffer’s Appliances, a fourth-generation retail and wholesale appliance store company in Lansdale.

“As we work side by side now for 14 years, I learn more and more from him. We make decisions jointly, but, most importantly, we focus on what’s best for the business and our customers.”

Now in its 104th year of business, Kieffer’s Appliances has served the Delaware Valley through a 18,000-square-foot Lansdale showroom opened in 1963. Whether a customer is in the market for a kitchen stove, microwave, dishwasher, wall oven, coffee system, refrigerator, cooking grill, or clothes washer or dryer, they can shop with confidence at Kieffer’s Appliances, knowing that only a family-owned business that treats customers as family can remain in business for more than a century.

Kieffer’s offers nearly 60 brands of appliances including Bosch, Electrolux, Frigidaire, GE, Hotpoint, JennAir, KitchenAid, Maytag, Samsung, Sharp, Viking, Weber, and Whirlpool. In other words, customers will find everything from “A” (Amana) to “Z” (Zephyr).

“I’ve met a lot of customers who bought appliances from back when my grandfather was around,” says Jace, Kieffer’s vice president. “We’ve even had customers bring in old invoices from appliances they bought, and we put them on a wall in the showroom. One of them is from 1950.”

Why do customers keep coming back? Jace believes part of the answer lies in the store’s well-established track record, but he sees something more. He thinks it has more to do with the company’s continuing efforts to maintain relationships with customers—not only by offering top-quality appliances at great prices, but also by offering “service after the sale.”

“Not many companies have three generations connected to the company, much less four, like ours,” he adds. “But it’s more than that. With us, if a customer has a problem and something goes wrong—and
in business that’s not if, but when—they know they can make a phone call and get one of us to address it. At other stores, they might reach someone at a call center across the country. With us, we will answer that phone call. That’s a value to the customer.”

Customers shop at ease at Kieffer’s, where a stroll through the spacious and inviting showroom is akin to walking through one’s own kitchen or laundry room. Customers can peruse rows of appliances and products displayed in real-life vignettes. Friendly and attentive salespeople can direct customers to the precise appliance they may be interested in, and also answer any question they may have about a particular appliance or brand.

“Our salespeople are not incentivized to make a certain quota week to week,” Jace adds. “Many of our customers who may be luxury customers know what they want but don’t want to be pushed. When you’re ready to buy, we’re here.”

Clearly, the Kieffer mantra has endured into a fourth generation: Always serve the customer.

Looking Back, Looking Forward

Kieffer’s business roots date to 1917, a year before the end of World War I. John E. Kieffer Sr. founded a tire store, The Girard Rubber Co., in Philadelphia. To make ends meet, he delivered blocks of ice for cooling residential iceboxes, one of which, from 1930, is displayed in the Kieffer’s showroom today. When the electric refrigerator was introduced in 1922, making the ice business risky, he capitalized on the trend by selling refrigerators, radios, and vacuum cleaners from his showroom.

Those appliances were the predecessors of what was to become the Kieffer’s concept—offer the newest, most advanced products at the best prices. This concept holds true today, more than 100 years later. To what does Kieffer’s President John Kieffer, Jace’s father, attribute that longevity?

“A little bit of luck and a lot of determination,” he says. “I don’t think anybody thought about being in business 100 years back then. But when I took over the business, and we only had 30 years to go, that’s when 100 years came into focus, that maybe we can do this. And when Jace came into the business, then it was definitely doable.”

When Jace was in college, he had no intention of returning to work in the family business. But when he graduated in 2006, America was a few years away from entering the worst economic crash since the Great Depression. He decided to do some marketing work for his dad’s company, wait out the bad economy, and then set out on his own.

“After about a year working for me, I asked Jace if he’d found a job he wanted to do,” John recalls. “He told me, ‘Yeah, yours.’ When that lightbulb went off, he not only made this his career but has put in the work to make it happen. He’s here at six in the morning and leaves at five at night. He stumbled into the business and has continued to make it successful.”

Jace Kieffer represents the fourth generation to work in the family business. Photographs of his children adorn the wall of the revered appliance store. Might they represent a fifth generation?

“That’s their kids’ decision,” John says. “If they’re crazy enough to want to do it, it’s theirs.”
"A very endearing quality Tim possessed throughout our first home purchase was the level of trust we had in him from the start. Tim is honest and transparent regarding the purchasing process and truly cares about the happiness of his clients."

Dean and Sue M - Broomall

"From start to finish, and beyond, Tim was everything we could have hoped for in a realtor; he was knowledgeable, hard working, friendly, helpful, always available, respectful of our time, and most importantly, he treated the biggest purchase of our lives as if it were his own. Without a doubt, we would not be in our dream home if it were not for Tim’s hard work!"

Steve and Michele M - Broomall

"Tim listened to what we had to say and came up with a great plan to prep our house for sale. The house sold in less than two weeks. Tim quickly lined up several showings in areas that fit our criteria and before long we had our dream home. Tim is a great communicator and diligent worker who will look out for you during the stressful time of investing in a new home. I would no doubt use him again and I have recommended him to all my family and friends."

- Joe and Bridget I Newtown Square

CLIENT TESTIMONIALS
Spring has sprung. And while COVID precautions continue, many eateries have rolled with the punches—day by day, hour by hour. With the Social Lounge, Downingtown is embracing yet another feather in its culinary cap. “We researched the Media and Main Line areas, but several reasons kept pointing us back here,” says owner Don Moore, who also owns and operates the original Social Lounge in West Chester. “The growth of this area is explosive. We wanted to grow with the town.”

In gutting the former Frank's American Pub & Grill, Moore has freed the 2,500-square-foot interior from its dark and musty confines. The lighter, more contemporary vibe offers pecan wood, cerulean-textured walls, and reclaimed brick painted with whimsical
food-themed icons by local artist Carrie Kingsbury of Promiseland Murals. A sizable bar serves as the anchor. The restaurant can seat over 100, with plans to expand in the form of an outdoor beer garden out back.

Executive chef Dan Funk oversees the same tried-and-true New Orleans-inspired menu at the new location. If it’s comfort food you’re looking for, this is the place to find it. Signature starters include pistachio-crusted chicken fingers (with raspberry-cream dipping sauce), pot-roast fries, and New Orleans nachos heaped with Creole tomato sauce, house-made cheeses, pico de gallo, black bean puree and roasted jalapeños. Among the salads is a gluten-free jambalaya standout—

**DETAILS**


**ATMOSPHERE:** Textured walls, light woods and a friendly staff. **HOURS:** 4-10 p.m. Thursday- Friday, noon-10 p.m. Saturday, noon-9 p.m. Sunday. **ATTIRE:** Jeans are fine. **EXTRAS:** Free parking (around back). Canned cocktails to go. Great kids’ menu.

continued on page 131
(Previous page) Hanger steak with fire-roasted pepper coulis, brabant potatoes and Peruvian chimichurri. (Clockwise from opposite page) pear and balsamic salad; cinnamon-tinged bread pudding with blueberries; murals by local artist Carrie Kingsbury; the Social’s generous take on jambalaya; a Sidecar cocktail.
SMOKIN’ IN ARDMORE

amed after owner Gregg Herman’s young daughter, Sophie’s BBQ has taken over a prime corner spot in Ardmore. Donning his chef’s hat, Herman presides over two large reverse-flow smokers (one inside, one out), and he prides himself on his marinades. “They set us apart,” he says. “We use coffee marinade for our brisket, and mustard and honey for some of the other meats.”

Chicken is brined for 24 hours. Bigger, trimmed cuts—like pork butts and brisket—marinate for a minimum of 48 hours. The peach and cherry wood that’s burned comes from Linvilla Orchards, and it provides a hint of sweetness. The menu features dry-rub chicken, baby-back ribs, Louisiana hot links (made on-site) and pulled pork shoulder. House-made sauces include Alabama white, Kansas City barbecue and honey hot, plus sides of beans, buttermilk cornbread, sweet potato fries, an excellent baked mac and cheese, and red-bliss potato salad topped with bacon crumbles. With a dehydrator on the way, Herman is planning smoked jerky in the near future.

Other menu highlights include a smoked salmon BLT, crab cakes, and skewers with honey shrimp and hot links. Daily specials offer a smoky twist on tacos, French dip and cheesesteaks.

64 Rittenhouse Place, Ardmore, (610) 642-0100, sophiesbbq.com. —Ed Williams
shrimp, chicken, andouille sausage, tasso ham and blackened peppers over crisp romaine.

Moving on to the main courses, our “slice” of andouille meatloaf was the size of a small child—plated atop cheesy mashed potatoes and massive wedges of crispy grilled corn bread. The grilled hanger steak was tender and flavorful, with fire-roasted pepper coulis, Peruvian chimichurri and brabant potatoes. The evening’s chef special was a take on lobster Wellington. Chunks of the tender Maine variety were paired with pancetta, wrapped in puff pastry and topped with pistachio pesto. For dessert, it’s tough to top the bread pudding—moist, cinnamon-tinged and piled high with blueberries.

Craft cocktails don’t get much better than the St. Germain, ginger and chocolate martinis. The vanilla vodka Pineapple Upside-Down Cake mixes pineapple juice with grenadine for a layered look. For the signature mojito, watermelon and sangria “Social Shakers,” muddled blends of alcohol, fruit and herbs are delivered in an oversized glass martini shaker ready for pouring. And the gin-laced Cucumber Cooler is a perfect summer libation. MLT
BEST OF THE MAIN LINE AND WESTERN SUBURBS

WEEK

JULY 9 - 15

GIVEAWAYS, PHOTO CONTESTS, FOOD TRUCKS, LIVE MUSIC AND SO MUCH MORE!

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Contact Sales@mainlinetoday.com for sponsorships and ways to be involved in the celebration.

Main Line Today
DINING GUIDE

A selection of the area’s finest eateries curated by our editors. Advertisers are guaranteed placement. All others have been reviewed by our critics. For expanded dining listings, visit mainlinetoday.com.

Chester County

AMERICAN

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. $•

Bloom Southern Kitchen
Bringing a fresh concept to the old Eagle Tavern, Bloom exudes ambition and heart with Low Country-inspired dishes like shrimp and grits, Cheerwine-brained boneless short ribs, and chicken and waffles. 123 Potstown Pike, Chester Springs, (484) 359-4144, bloomSouthernKitchen.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 dinner experience. The menu features rack of lamb, Chateaubriand for two, and seafood. 268 Eagleview Blvd, 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) 296-3837, 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. $•

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. 2964 Conestoga Road, Glenmore, (484) 548-5336, ludwigsosysterbar.com. $$$

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

Malvern Buttery
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. 33 S. High St., West Chester, (484) 394-8400, meatballu.com. $$

McKenzie Brew House
This local brewery chain specializes in award-winning handcrafted beer, sassy American cuisine and a family-friendly atmosphere. Various locations, mckenziebrowehouse.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. $$

Roots Cafe
At this farm-sourced eatery, the food is as honest as the menu’s freshly sourced philosophy. 133 E. Gay St, West Chester, (484) 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 chicken and winged wings and slider-like Belly Bombers. 108 W. State St., Kennett Square, (610) 925-4984, sedonataphouse.com. $$

Split Rail Tavern
A hip, welcoming gastro-pub staffed by an eager young team serving carefully crafted cuisine and libations. 10 N. Walnut St, West Chester, (484) 999-8809, splitrailtavern.com. $$

Steel City Coffeehouse
This casual live music hub excels at a creative selection of flatbreads, 203 Bridge St, Phoenixville, (484) 924-8245, steelcitycoffeehouse.com. BYOB $•

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 ownership, 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) 725-0000, tjstbeer.com. $$•

Wrong Crowd Beer
Wrong Crowd’s 5,000-square-foot brewing facility also features a kitchen that turns out artisan pizzas, lump-crab nachos, pilsner-brined wings and other tasty pub fare. 342 Hannum Ave, West Chester, (484) 983-3003, wrongcrowdbeer.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, verbenaBYOB.com. BYOB $$•

ASIAN

Bua Loy
Chef Bualoy Phengmisouk serves authentic Laotian and Thai dishes that are as flavorful as they are affordable. Standouts include the delicious noodles, satays, curries and stir-fries. 300 W. Lancaster Ave, Devon, (610) 347-8726, bauloycuisine.com. BYOB $$

Momma Wong
Chef Hongbin Luo offers superior dim sum and tried-and-true favorites like General Tso’s chicken. For the adventurous, authentic dishes include pork intestines and pig kidney. 268 Eagleview Blvd, Exton, (484) 731-8888, bestmammawong.com. BYOB $$

Nui Kitchen
Nui Kuliana’s revamped Asian fusion eatery offers poke bowls, Pad Thai, curry dishes and standouts like General Ts’s Chilien sea bass. 301 Bridge St, Phoenixville, (484) 302-5141, nuikitchencny.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 Potstown Pike, Potts town, (484) 985-8571, oorirestaurant.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, veekoosiancuisine.com. BYOB $$

EUROPEAN

Andiario
Reservations are a must at this acclaimed spot, where an open kitchen reveals sumptuous offerings like gnocchi, lentil pasta and delicate Porcino trout. 106 W. Gay St, West Chester, (484) 887-0189, andiorio.com. BYOB $$•

Wrong Crowd Beer
Wrong Crowd’s 5,000-square-foot brewing facility also features a kitchen that turns out artisan pizzas, lump-crab nachos, pilsner-brined wings and other tasty pub fare. 342 Hannum Ave, West Chester, (484) 983-3003, wrongcrowdbeer.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, verbenaBYOB.com. BYOB $$•

ASIAN

Bua Loy
Chef Bualoy Phengmisouk serves authentic Laotian and Thai dishes that are as flavorful as they are affordable. Standouts include the delicious noodles, satays, curries and stir-fries. 300 W. Lancaster Ave, Devon, (610) 347-8726, bauloycuisine.com. BYOB $$

Momma Wong
Chef Hongbin Luo offers superior dim sum and tried-and-true favorites like General Tso’s chicken. For the adventurous, authentic dishes include pork intestines and pig kidney. 268 Eagleview Blvd, Exton, (484) 731-8888, bestmammawong.com. BYOB $$

Nui Kitchen
Nui Kuliana’s revamped Asian fusion eatery offers poke bowls, Pad Thai, curry dishes and standouts like General Ts’s Chilien sea bass. 301 Bridge St, Phoenixville, (484) 302-5141, nuikitchencny.com. BYOB $$

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133-Dining Guide-ML-May-21.indd 133
4/6/21 10:00 AM
Delaware County

AMERICAN

• 118 North
This popular live music venue has upgraded its menu withoutine-inspired foods, savory burgers, grilled swordfish and more. 118 N. Wayne Ave., Wayne, (610) 977-2628, 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 Martys création succeeds equally in celebrating pop culture and first-rate cuisine. 503 W. Lancaster Ave., Wayne, (610) 964-2588, autographbrasserie.com. $$$

• Brick & Brew Gastropub
This handiwork of Havertownie Tom Kane and beer- and spirits aficionado Mike Grubb, Brick & Brew doesn’t skimp on its impressively executed pub fare. Various locations, bricknbrewpub.com. $

• 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

Glennmorgan Bar & Grill
Located in the Radnor Hotel, Glennmorgan has a contemporary atmosphere perfect for enjoying classic cocktails, spirited American cuisine and monthly chef specials. 593 E. Lancaster Ave., St. Davids, (610) 341-3188, glennmorgan.com. $ $$

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. 117 Smithbridge Road, (484) 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, stir-fried rolls, chicken piccata, hoagies, wraps, breakfast pizzas and sandwiches, and more. 2323 West Chester Pike, Broomall, (610) 356-8869, theoriginalthunderbird.com. $ $$

SOso Sweet
This homey surprise in the Chadds Ford Barn Shops is the promising debut venture for talented young pastry chef Tess Wolford, whose versatility is evidenced by her mastery of everything from cookies and scones to pizzas and breakfast pastries. 1609 Baltimore Pike, Suite 500, Chadds Ford, (610) 880-8118, sososweetshop.com. $

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, pinpizzaphilly.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) 519-5789, 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 brisquet chunks, and a heavenly charred octopus. 29 E. Lancaster Ave., Ardmore, (610) 486-1477, 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 BYOB
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 wood-fired pizzas, hearty signature barbecue and eight rotating taps. 609 W. State St., Media, (484) 444-2528; 113 W. Market St., West Chester, (484) 999-8026; sterlingsig.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 County 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. Sprout Road, Springfield, (610) 543-2100, tavolas.com. $ $$

Tired Hands Brewing Company and Fermantaria
The focus may be on award-winning beer, but the sandwiches, cheeses and charcuterie are also noteworthy at Tired Hands. Fermantaria expands the brand and elevates the menu. 16 Ardmore Ave., Ardmore, (610) 896-7821; 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 $
Azie

• DanDan
Kevin and Catherine Huang bring their Center City concept to the suburbs, offering authentic Szechuan Taiwanese cuisine. 214 Sugartown Road, (484) 580-8558, dan Dannrestaurant.com. $-

• Margaret Kuo’s
This Main Line mainstay has long been known for its exceptional Chinese and Japanese cuisine and first-rate service. Various locations, margaretkuos.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) 527-1433; 204 Baltimore Pike, Springfield, (610) 544-3934, pho street.com. $-

• Songsan Korean BBQ
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, (601) 642-3984. $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 $-

• Antica
Affordable and authentic, Antica brings regional Italian flair to the Brandywine Valley. 1623 Baltimore Pike, Chadds Ford, (484) 770-8631, anticapas.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 hand-crafted beers and wines. The restaurant, with its 14-seat chef’s counter, offers finessse 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, fellinicafeofncw.com. $BYOB $-

La Belle Epoque Bistro
Enjoy specialties like French onion soup, crêpes and seasonal entrees. The bar offers craft cocktails and a selection of wines. 38 W. State St., Media, (610) 566-6808, labellebistro.com. $-

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

• Peperoncini
A charming spot offering Italian favorites like fried ravioli and chicken Parmesan, plus sumptuous seafood dishes. 29 S. Eagle Road, Havertown, (484) 454-5995, peperoncinihavertown.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, tecanewtonstownsquare.com. $-

INTERNATIONAL
• Byrsa Bistro
Ahmed and Christine Chharga 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; 127 State St., Kennett Square, (610) 444-5050; byrsabistro.com. $-

• She-E-E-Punjab
The diverse menu at this sophisticated local chain offers an authentic and flavorful take on the cuisine of India. Various locations, she-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) 770-8635, 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) 442-8740, diegos-cantina.com. $-

• Dos Gringos Mexican Kitchen
Tasty basics like enchiladas and tacos are standouts, along with grilled ahí tuna, flautipa, Mexican-inspired pork chops and more. 110 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. 254 N. 6th Blvd., King of Prussia, (484) 322-2000, jalexanders.com. $$$$-

• 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, bodegabyla Cabr a.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, thegrog grill.com. $-

• Jasper’s Westside
The second iteration of Jasper’s Backyard offers the same cool vibe and elevated bar food. 107 Ford St. West Conshohocken, (484) 368-3529, jasperswestside.com. $-

• Lunch Box
This tiny eatery dishes up simple breakfast and lunch items like pancakes and chicken salad. 801 Youngs Ford Road, Gladwyne, (610) 642-9068. $BYOB $-

Ryan Christopher’s
This neighborhood favorite offers American bistro fare, 245 Woodbine Ave., Narberth, (610) 664-9382, ryanchristophersbistro.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, tinlizardbrewings.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 $-

• The Bercy
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, souldaki, fresh seafood and more. 50 N. Bryn Mawr Ave., Bryn Mawr, (610) 520-0288, lourdasgreekrestaurant.com. $BYOB $-

• Savona Restaurant
This well-heeded 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, saffronphilly.com. $-

LATIN AMERICAN
Coyote 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 guidelines.
Call or go online for updates.
This telling shot of a dog peering longingly out the window of a home in Wayne eloquently sums up how we’ve all felt at times during the pandemic. But brighter days are ahead.
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