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Cover Feature:
Costa Deli

THE OFFICIAL DINING MAGAZINE OF MONTGOMERY COUNTY, PA

Complete Fall 2020 Edition

CHEF SPOTLIGHTS

TAKEOUT, DELIVERY,
& CARRY OUT

MONTCO MAKERS
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Chef spotlights

Chef's Spotlight: *Welcome to the Avenue*

By Katie Kohler



It is often said that the kitchen is the heart of the home. It's where family and friends gather around food and talk about their lives. Perhaps there is nothing more welcoming than inviting someone into your kitchen.

Kwane Haywood and his wife, Akiai Worthington, did more than roll out the welcome mat to the community when they opened Welcome to the Avenue in Pottstown about three years ago. They put it right in the name. Then they brought the welcome to life each day from the kitchen to the table.

"People like to feel welcome," said Haywood. "I want to welcome them in and go above and beyond. I might not be able to please everyone but I'm going to try."

Born and raised in Saint Vincent, Haywood spent a lot of time in the kitchen watching and learning from mother. His father was a fisherman, so she cooked a lot fish.

"Most of the flavors are my mother's but the technique isn't."

Haywood has worked in the food service for over thirty years. Before coming to Pottstown he spent thirteen years in New York City working with renowned chefs and at high profile venues like Madison Square Garden and Yankee Stadium. When Haywood and Worthington arrived in Pottstown, they started with a pop-up mobile kitchen, catering and participated in special events. In 2017 at "The Carousel of Flavor" in Pottstown, their curry chicken won the award for Best Main Dish.

With a unique style and a passion for the craft, Haywood aims to bring fresh ingredients and inspired dishes to Montgomery County diners. He rises early and goes to Philadelphia to buy fresh produce. Then he returns to the kitchen in Pottstown where he focuses on freshness and flavor. He prepares a different soup and cooks everything on the menu fresh daily. If he runs out of oxtail, it's gone for the day.

"My background is Caribbean food and I wanted to give it a facelift. Most of the Caribbean restaurants I know are takeout. I add an artistic flair to each dish. People eat with their eyes first."



Chef Kwane Haywood



Fifty percent capacity due to coronavirus restrictions isn't enough for a place like Welcome to the Avenue that doesn't have the luxury of outdoor seating. Still, guests can experience the delicious flavors in each dish through takeout.

"I'm staying true to why I am and blend a lot of flavors and ideas," said Haywood.

The menu is Haywood's way of traveling - fusing together flavors.

There is jerk shrimp pasta with Alfredo sauce made from coconut milk. Bacon wrapped shrimp, an American favorite, paired with papaya mustard.

OTHER POPULAR MENU CHOICES ARE:

- Curry chicken (it won the award for Best Main Dish in 2017 at the "Carousel of Flavor" in Pottstown)
- Braised turkey
- Quinoa and avocado hot pot

"I want to make Caribbean food more spectacular," said Haywood.

CLOSING TIME WITH CHEF HAYWOOD

At-home kitchen tool I can't be without:
Wooden spoon

Favorite Philly food you've come to love:
Hoagie

WELCOME TO THE AVENUE

107 E. High St
Pottstown, PA 19464
484.752.4076

Chef's Spotlight: *The Mill*

By Katie Kohler

One of the many great things about dining in Montgomery County is that some of the buildings that house the restaurants have a bit of history.

Take The Mill in Kulpsville for instance. It was built in 1894 and then called The Kulpsville Feed Mill which sold feed, flour, coal and other farm home supplies for eighty years. Over the course of the following decades, The Mill was sold a few times.

In 2015, The Mill got a makeover but kept its rustic charm. Owners Greg Moore, his brother Dan and wife, Marie Moore, renovated the historic building to truly showcase the beauty, especially the brick walls. The Mill also displays old restored wooden wheels, pulleys, and old photographs of Sumneytown Pike and Kulpsville from the late 19th and early 20th century.

When you are looking for a rustic, historic place to dine with a menu full of choices, The Mill is a great choice. The menu features comfort food, hearty sandwiches and wood-fired pizza.



THE MILL

1700 Sumneytown Pk
Kulpsville, PA 19443
215.843.6455

FAVORITES ON THE MENU INCLUDE:

- Wood-oven pizzas
- Creative burgers
- Updated comfort food

The menu is made with locally sourced ingredients and created by Chef de Cuisine and Manager, Danielle Moore, Dan and Marie's daughter. Danielle Moore is a graduate of The Restaurant School at Walnut Hill College in Philadelphia.

At The Mill, guests can choose to visit "Upstairs at The Mill" for a seated dining area. It's a BYOB so you can bring your favorite bottle to accompany your meal in the warm and comfortable space. On the go? On the first floor, there is a counter for self-service and take out.

At The Mill, you'll find some menu items you would be hard-pressed to find anywhere else...and then wonder why they aren't.

ARE YOU READY? CHECK THESE OUT AND I DARE YOU NOT TO DROOL.

- **Drunken crab poutine:** Old Bay seasoned fries topped w/ Beer Cheese sauce, fresh crabmeat
 - **Mango-Avocado bowl:** Romaine lettuce, Brown rice, guacamole, mango black bean corn salsa, and mozzarella cheese and chipotle crema on the side
 - **Truffle bacon pizza:** White, portabella mushrooms, bacon, gorgonzola cheese, caramelized onions, truffle oil, chives and shredded mozzarella
 - **Fried dough BBQ bacon burger:** Our 8 oz. burger topped with smoked gouda cheese, bacon, caramelized onions, jalapenos and a BBQ aioli, wrapped in dough and deep fried until golden brown.
- "Our passion is food and we want to share it with you!" says the Moore's.**



Chef's Spotlight: *The Farm & Fisherman Tavern*

By Katie Kohler

Fans of the fall get excited about the return of pumpkin spice everything and peeping Pennsylvania's beautiful foliage. Josh Lawler, the chef/owner of The Farm and Fisherman Tavern in Horsham, looks forward to the start of autumn for a different reason. The season is packed with his favorite ingredients.

"It's where you get the overlap of end-of-summer vegetables and beginning of fall vegetables like corn, tomatoes, squash and greens."

At The Farm and Fisherman Tavern, Lawler pairs fresh, seasonal produce and proteins with carefully-selected wine, spirits, and local drafts in a comfortable, family friendly, tavern environment.

MENU HIGHLIGHTS AT THIS MONTGOMERY COUNTY FARM-TO-TABLE STANDOUT INCLUDE:

- Housemade potato chips with 24 hour roasted onion dip.
- Roasted Cauliflower with a Mushroom Curry Cream
- Short rib
- Fish and chips

Lawler started cooking when he was fourteen-years-old. He spent most of his time tending to a quarter-acre farm in his backyard or next to his grandfather who was a butcher and had a shop on 69th street in Philadelphia.

"He always had something going in the kitchen and was willing to share his knowledge with me. I enjoyed my time in the kitchen with him."

Lawler's childhood passion turned into a career. He spent his early professional days at Laurent Tourondel's original BLT Steak, where he learned to source produce and meats from Hudson Valley Farmers. He was the opening chef de cuisine at his mentor Chef Bill Telepan's eponymous Manhattan restaurant, Telepan. Then, as chef de cuisine at Blue Hill at Stone Barns in New York, he developed the restaurant's daily five- and eight-course tasting menus focusing on local, sustainably raised ingredients. All the while, he earned praise from diners and accolades from prestigious publications. In Philadelphia, Lawler worked at acclaimed restaurants such as The Fountain, Buddakan, and Striped Bass.

THE FARM & FISHERMAN

575 Horsham Rd
Horsham, PA 19044
267.673.8974



"When you're a chef, you're using your mind," said Lawler explaining why what has kept him in the kitchen for over twenty-seven years. "You use your artistic side for creating dishes, the business side for food costs. Even though you are in the kitchen every day there are lots of different hats you wear and there are a lot of jobs rolled up into one. It keeps things fresh."

The Farm and Fisherman Tavern in Horsham is the second iteration of the BYOB that started on Pine Street in Philadelphia. In 2012, he was a James Beard semifinalist for "Best New Restaurant" in America.

LAWLER TOLD EATER PHILADELPHIA IN 2016:

"When I came back to Philly five years ago, people didn't know who I was. The BYOB gave me a platform for people to get to know my food. I never thought it would take off like it did. But on the other hand, I knew one day I'd eventually outgrow the physical space."

The Farm and Fisherman Tavern opened in Horsham in 2017. The menu is filled with the bounty of the rich soil of Lancaster County and Lawler also works hard to promote the area's farmers.

"I see a lot of value eating with the seasons and eating food that makes sense for the time of year. It's important to support local farms and make their food available for everyone."

CLOSING TIME WITH CHEF JOSH LAWLER

Kitchen tool I can't be without:
Mandoline

If I go to a farmers market I always get:
"Flowers for my wife."



Chef's Spotlight: *Creed's Seafood & Steaks*

By Katie Kohler

King of Prussia is home to the second largest mall in the United States so it should come as no surprise that there is also an abundance of chain restaurants. However, visitors aren't out of luck when it comes to finding an independently owned restaurant. Creeds Seafood & Steaks is a short ride from the King of Prussia Mall, Valley Forge National Park and Valley Forge Casino Resort.



Executive Chef/Partner John Talbot has led the kitchen in their quest to serve the finest cuts of steak and freshest seafood in Montgomery County for almost twenty years. He takes tremendous pride in upholding Creed's reputation.

Talbot is a graduate of the Philadelphia Restaurant School (now called The Restaurant School at Walnut Hill College). In 2000, he joined the Creed's culinary team as sous chef and one year later took over the kitchen. With his experience and creativity, he elevated Creed's cuisine and continues to update the menu. A demand for high-quality, fresh ingredients is the foundation of his cooking philosophy. The fast-paced, creative environment at Creed's provides the perfect environment to focus his passion on contemporary American cuisine.

"This is right in my wheelhouse, old school charm with updated food but keeping it classic," said Talbot.

The building Creed's is located in was built in 1897 and was one of the first dairy farms in the area. Today, it is the home to the only independently owned freestanding restaurant in King of Prussia. Talbot says it comes with it's own responsibilities and is a key differentiator for Creed's Seafood & Steaks.

"It means everything. It makes it a lot harder for us because if the kitchen or front-of-house are not on point because people will go right up the street. It also makes it harder for us to get our name out there."

Talbot and the team at Creed's have been more than up to the challenge over the past two decades.

SOME ACCOLADES FOR CREED'S SEAFOOD & STEAKS INCLUDE:

- Named one of the Top 5 Steak Restaurants in Philadelphia
- Wine Spectator, "Award of Excellence"
- OpenTable "Diners Choice Award"
- TripAdvisor "Travelers' Choice Award"

Since steak and seafood are in the name, Talbot took some time to talk about the stars of the menu.

The most popular seafood on the menu right now is barramundi, salmon and lobster. Some might not be familiar with the different variety of fish on the menu at times and Talbot says that's why he thinks barramundi is so popular. It's a mild and simple fish to start with more flavor than flounder.

But don't knock the ever-popular salmon. "It has a great flavor."

When it comes to steak, Creed's diners love filet mignon. Recently, they started blackening their New York strip steak. The spices are toasted on the outer layer of the meat to give it a crunchy exterior and it's topped with blue cheese to mellow out the spice.

How does Chef Talbot recommend the temperature of a steak?

"It gets real personal to a lot of people," says Talbot. "I like it medium rare. Temperature is a personal preference but if you have high quality meats like we serve, it will taste great however you order it."



CLOSING TIME WITH CHEF TALBOT

Kitchen tool or appliance you can't be without:
Outdoor grill

What side do you get with your steak?
Mashed potatoes

What advice would you give someone who wanted to be a chef?

"Get a job in a restaurant and really see if you want to do it. Having the passion for it is what's going to get you through the hard times. It's tough. You're working 10-12 hour days. I always said it was in my blood and I wanted to keep moving up."

CREED'S SEAFOOD & STEAKS

499 N. Gulph Rd
King of Prussia, PA 19406
610.265.2550

Closed for Lunch

Bar and Wine Room

Open at 4 p.m.

Dinner

Tuesday – Saturday
Sunday

5 p.m. – 10 p.m.
3 p.m. – 8 p.m.

Takeout, delivery, & carryout

Try Take-Out: Northwest Montgomery County, Pennsylvania

By Samantha Cummons

Exhausted your go-to at home dinner recipes? Montgomery County gets it, and we're here for you. Enjoy local favorites from the comfort of your own home with take-out and delivery from Montco's **1,600+ restaurants**:



Welcome to the Avenue

Welcome to the Avenue

Welcome to the Avenue is known for its authentic Caribbean food and specialty cuisine. You can either visit them at their downtown Pottstown location or have them cater your next event.
welcometotheavenue.com

Creekside Sports Bar & Grill

Located on the grounds of the Landis Creek Golf Club, the Creekside Sports Bar and Grill offers all the game day favorites you crave, including wings, burgers, and craft beer.
creeksidesportsbar.com/food-menu.html

Grumpy's Handcarved Sandwiches

Don't let the name scare you away, Grumpy's is a friendly place with great food. Choose from one of 12 sandwiches, homemade soups and daily specials. If you're more of a morning person, they also serve breakfast burritos and sandwiches.
grumpysandwiches.com/menu

Pottstown United Brewing Co.

Serving up fine brews and good eats in a comfortable rustic setting in Pottstown, PA.
pottstownunitedbrewing.com



Annamarie's

Juan Carlos Fine Mexican Cuisine

Juan Carlos is a B.Y.O.B restaurant introducing authentic and modern Mexican cuisine with a South American flair. Each meal is prepared with fresh local products and selected by the chef daily to create an exquisite dining experience.
jcmexicanfood.com/menu

iCreate Café

For all Vegans in Montgomery County, iCreate Cafe serves Mediterranean inspired dishes including falafel, hummus and salads with iCreate's signature dressings like fresh garlic and organic apple cider vinegar.
icreatecafe.com/menu

Copperfield Inn at Lakeside

Not far from downtown Pottstown is the beautiful Copperfield Inn at Lakeside. The Inn hosts lunch and dinner daily (the salads are a great choice at either time) with an impressive Sunday brunch buffet.
copperfieldinn.net/menu/

Annamarie's Place

"If it ain't Annamarie's, it ain't breakfast!" Bustling, unfussy eatery dishing out hearty American breakfast & lunch specialties.
menumodo.com/app.php/viewer/outlet/7391?lang=en



Copperfield Inn

Main Street Café

Main Street Cafe is a family-run restaurant in Royersford, serving breakfast & lunch for the past ten years.
mainstreetcaferoyersford.com/menu/

Brewed Awakening

Hometown coffee and tea shop in downtown Royersford.
brewedawakeningcoffeehouse.com/menu

Tom's Bar & Grille

One of the oldest businesses in Royersford, PA. Tom's Bar & Grille is simply referred to as "Tom's" and offers pool tables, dart boards, small games of chance and features a variety of local bands.
tomsbargrille.com/menu

Giovanni's Pizza & Restaurant

Honey, family-owned fixture providing brick-oven pies along with hearty Italian & American staples.
giovannis724.com/menu/

The Big Easy

Bar and Grill located on Main Street in Royersford specializing in seafood, Cajun food, and more.
thebigeasybargrill.com/menu.htm

Try Take-Out: *Northwest Montgomery County, Pennsylvania*

By Samantha Cummons

Exhausted your go-to at home dinner recipes? Montgomery County gets it, and we're here for you. Enjoy local favorites from the comfort of your own home with take-out and delivery from Montco's **1,600+ restaurants**:



Boyd's Cardinal Hollow Winery



The Porch



Imprint Beer Co.

Amici Italian Market & Deli

amicilansdale.com

Bergin's Chocolates

berginschocolate.com

Boyd's Cardinal Hollow Winery

cardinalhollowwinery.com

Bravo Pizza Worcester

(Montco's Best Pizza Tournament Winner!)

bravopizzaworcester.wordpress.com/about

Brothers Kershner Brewing Co.

brotherskershner.com

Chiaro's Pizza Restaurant

(Montco's Best Pizza Tournament Winner!)

chiaropizza.com/locations/green-lane-chiaros-pizza

Demestia Baking Company

demestiabakingcompany.com

Imprint Beer Co.

imprintbeer.com

Macoby Run Golf Course – Wetlands Bar and Restaurant

macobyrun.com/barandgrill

McAllister Brewing Company

mcallisterbrewing.com

The Mill

eatatthemill.com

New Station Pizza

newstationpizzalansdale.com/menu

The Porch

opentable.com/r/the-porch-lansdale

Rising Sun Inn

risingsuninn.net

Round Guys Brewing Company and Pub

roundguysbrewery.com

Stove & Tap

stoveandtap.com

Wister's Barbecue

wistersbbq.com/menu

The Butcher and Barkeep

thebutcherandbarkeep.com/food

Try Take-Out: *Southeast & Southwest Montco, Pennsylvania*

By Samantha Cummons

Exhausted your go-to at home dinner recipes? Montgomery County gets it, and we're here for you. Enjoy local favorites from the comfort of your own home with take-out and delivery from Montco's **1,600+ restaurants**:



Bernie's Restaurant & Bar - Hatboro



Lochel's Bakery



Farmer's Daughter Restaurant

Anthony's Coal Fired Pizza – Horsham, Blue Bell

acfp.com/location/horsham

Be Well Bakery & Café

bewellbakery.com/menu-overview-3

Bernie's Restaurant & Bar – Glenside, Hatboro

myberniesglenside.com/menus

mybernieshatboro.com/menus

Blue Bell Inn

bluebellinn.com/our-menus

Cantina Feliz

cantinafeliz.com/menus

Costa Deli & Gina's Amazing Gourmet Cupcakes

costadeli.net

Dettera Restaurant & Wine Bar

dettera.com/menu

El Sarape

elsarapebluebell.com

Farm & Fisherman Tavern

fandftavern.com/dinner

Glenside Ale House

allmenus.com/pa/glenside/724070-glenside-ale-house/menu

Gypsy Blu

gypsyblurestaurant.com/menus

Iron Abbey Gastro Pub

ironabbey.com

Lochel's Bakery

lochelsbakery.com

MaGerk's - Horsham, Fort Washington

magerkspub.com/horsham

Nabrasa Brazilian Steakhouse

nabrasa.com

Farmer's Daughter Restaurant

farmersdaughterpa.com/menu-1

Scoogi's Italian Kitchen & Bar

scoogis.com

The Ways Restaurant and Brewery

thewaysrestaurantandbrewery.com

Yard House Willow Grove

thewaysrestaurantandbrewery.com

Try Take-Out: *Valley Forge & King of Prussia, Pennsylvania*

By Samantha Cummons

Exhausted your go-to at home dinner recipes? Montgomery County gets it, and we're here for you. Enjoy local favorites from the comfort of your own home with take-out and delivery from Montco's **1,600+ restaurants**:



North Italia



Davio's Northern Italian Steakhouse



Duck Donuts

Bahama Breeze Caribbean Restaurant & Grill

bahamabreeze.com/menu-listing/food

Bartaco

order.bartaco.com/menu/kop

Bonefish Grill

bonefishgrill.com/locations/pa/king-of-prussia

City Works

cityworksrestaurant.com/kingofprussia/

Creed's Seafood & Steaks

creedskop.com/menu/

Davio's Northern Italian Steakhouse

davios.com/kop

District Taco

order.districttaco.com/menu/district-taco-king-prussia

Duck Donuts

duckdonuts.com/location/king-of-prussia/

Eddie V's Prime Seafood

eddiev.com/locations/pa/king-of-prussia/king-of-prussia/8522

Fogo de Chão

fogodechao.com/location/king-of-prussia/

Founding Farmers

wearefoundingfarmers.com/location/king-of-prussia/

Grand Lux Café

grandluxcafe.com/menu

The Habit Burger Grill

habitburger.com/charburger/

honeygrow

honeygrow.com/menu/

J. Alexander's Restaurant

jalexanders.com/menu/

Maggiano's Little Italy

[locations.maggianos.com/pennsylvania/king-of-prussia/205-mall-blvd./](http://locations.maggianos.com/pennsylvania/king-of-prussia/205-mall-blvd/)

Mission BBQ

mission-bbq.com/restaurant-menu

North Italia

northitalia.com/locations/king-of-prussia-pa/

Paladar Latin Kitchen & Rum Bar

paladarlatinkitchen.com/king-of-prussia-pa/

Plaza Azteca

plazaazteca.com/king-of-prussia/

Seasons 52

bit.ly/3judrFn

The Capital Grille

thecapitalgrille.com/locations/pa/king-of-prussia/king-of-prussia/8043

The Halal Guys

thehalalguys.com/locations/150-west-dekalb-pike-king-of-prussia/

The Melting Pot

meltingpot.com/king-of-prussia-pa/restaurant-menu.aspx

True Food Kitchen

truefoodkitchen.com/locations/kingofprussia/

Vitality Bowls

vitalitybowls.com/locations/king-of-prussia/

Yard House

bit.ly/35j83ja

Montco Makers

A'Dello Winery: *Montgomery County's Hidden Gem*

By Christine Tarlecki



Somewhere in Montgomery County, up Route 73, an unassuming driveway turns away from a cornfield. Only the rustic wooden sign gives it away. At the end of the driveway lives a hidden gem: A'Dello Winery. You'd never know this place is here, but now we do!

As an Italian wine maker of 22 family-recipe wines, this winery has stayed strong during the pandemic due to their winery secret—they host customers mostly outside. This unique winery has kept people happy with their wines over the spring and summer, going on 17 years of producing great wines. Clearly Dom and Tina Dellose produce a product and an atmosphere that people want. In addition to the spacious outdoor area, the winery is also open for private events in their indoor space that opens to a picturesque stone patio. During this current climate, being able to travel locally and enjoy local wines safely has tremendous appeal.

Enter through a festive doorway into the tasting room and safely sample ten wines for \$10. Then buy a bottle or two and settle in under the trees and enjoy the sunshine. Bring your own food and snacks and make an afternoon of it. The Tasting Room is open every Thursday through Sunday, 11am to 6pm, with live music every Saturday and Sunday.* In addition, A'Dello has curbside pickup available daily.

All winemaking is done onsite with PA fruit, using family recipes to create great-tasting wines, all made with no harsh chemicals or additives. They produce their wines from September to November for the whole year, as using fresh fruit means production is limited to harvest season. Red wine is fermented in barrels for at least 2 years, while white and fruit wines are created and enjoyed as soon as possible. "One thing we consistently hear," says Tina, "is that our wines are the cleanest folks have ever tasted."

In the tasting room, you can sample and enjoy their Signature Red Wines, like Cabernet Franc and Sauvignon, Merlot, Chambourcin, or Sangiovese. Signature Whites include Chardonnay, Pinot Grigio, and Chardone. But don't walk away without trying all the fruit wines—they're the stars of this show. One might think fruit wines have to be syrupy sweet; that's not so with these wines. Forbidden Apple, Passionate Peach, Pearberry or Razzadello (a raspberry wine) fairly dance on your tongue. These refreshing wines are fabulous at any time of year.

So, take a break, get out of the house, enjoy the crisp weather and have some wine—you deserve it.



Apple Cider Slushie

A'DELLO WINERY

21 Simmons Rd
Perkiomenville, PA 18704
Open Thursday thru Sunday

*Please check wine availability and curbside pickup status, current tasting room and winery hours and rules, mask requirements, social distancing, and other COVID-19 protocols at A'Dello Winery.

Christine Tarlecki is a local food and lifestyle writer, seeking out the best bites in the area and writing about them. She pens an award-winning food & lifestyle blog, Engchik Eats, at engchik.blogspot.com and teaches small business social media marketing classes. And don't miss the new Engchik Eats #podcast at <https://anchor.fm/engchikeatsbychristinet> Christine can be reached at engchik@gmail.com and under @engchik on all social media. #LocalLove



Brothers Kershner Brewing *Offers Ales and Atmosphere*

By Christine Tarlecki

What's better than enjoying the crisp fall air, the beauty of the leaves, and the scent of woodsmoke? Enjoying that plus a delicious beer that is brewed with brotherly love? Heck yeah! Now open all week, the Brothers Kershner Brewing Company offers outdoor seating, take out beer, and curbside pickup.*

The Brothers Kershner seeks to offer a place of solace and great beer! Come ready to check it ALL at the door! They pride themselves on creating an environment that invites and unwinds, so kick back and enjoy. They have a great atmosphere, incredible crew and service, and the well-rounded, approachable brews.

In the current climate, one can't be too careful while enjoying your favorite Brothers Kershner Pale Ale, so they've set up an online store and started delivery service, expanded their outdoor service accommodations, reintroduced indoor seating options, and are phasing in cold weather plans.

Brothers Basil and Kevin, the aforementioned Kershner Brothers, began this brewery to bring great beer to good people. Their passions are beer and people, and this brewery brings together people with a love of great, locally crafted beer. With a tap list that offers something for every taste and season, this brewery knows how to make their customers feel right at home.

Currently the Märzen Autumn is a fall favorite along with the aptly named beloved Pugsly Porter make a perfect transition into the colder months ahead. Their Fiddy Dunn Boom, a 8.3% classic double IPA, is due out soon. Their barrel program is well underway, and they will be fall and winter releases of various barrel-aged porters, stouts, saisons and lambic-style ales. Plus, there's a few locally sourced barrel beers featuring Deer Creek Malthouse malts, and their international styles feature malts from Germany, Belgium, and Czech Republic.

Co-owner Kevin says the most rewarding part of a brewer's journey is the connection with our customers through the ales and lagers they brew.

Enjoy a brew at the Brothers Kershner Brewery and start your Fall feeling fine.



BROTHERS KERSHNER BREWING CO.

4119 W. Skippack Pk

Skippack, PA 19474

Open seven days a week

*Please check with the brewery regarding beer/beverage availability, takeout and delivery, current indoor brewery hours and rules, mask requirements, social distancing, and other COVID-19 protocols. Please respect the establishments that you visit.

Christine Tarlecki is a local food and lifestyle writer, seeking out the best bites in the area and writing about them. She pens an award-winning food & lifestyle blog, Engchik Eats, at engchik.blogspot.com and teaches small business social media marketing classes. And don't miss the new Engchik Eats #podcast at <https://anchor.fm/engchikeatsbychristinet> Christine can be reached at engchik@gmail.com and under @Engchik on all social media. #LocalLove

Five Saints Distillery: *Where the Best Fall Spirits are Served*

By Christine Tarlecki

During the pandemic, there's one thing you can count on, Five Saints Distillery Cocktails to Go. Looking for quality hand-crafted, small-batch spirits that are delivered to your door? Look no further than Five Saints!

Located in Norristown in the historic Human Engine #1 Firehouse, this Distillery offers ambiance as well as spirits. The location is a huge part of their company, as they are part of the Norristown community's revitalization as is the story of the 125-year-old firehouse, where many a fireman toiled to extinguish fires, so do the makers of Five Saints seek to extinguish your thirst and pay homage to the hardworking firemen of the past.

John George, Founder-Distiller at Five Saints Distilling, says that they are all about dedication and commitment to family, community, and quality. "When you walk in our doors you become a member of our family," he declares. "The distillery gives off authenticity, warmth, and a welcoming environment. The Humane served the community and surrounding area for over 150 years and we work with that in mind. The fire house was essentially a social club that put out fires when needed, once again we are a gathering place to serve and unite the community with old and new friends alike. We are working to finish the complete renovation of the entire building. A new kitchen on the second floor to serve casual American firehouse fare, a new bar and living/dining rooms on the second floor, and events space on the third floor for Yoga, Pilates, Corn hole Tourneys, small weddings, receptions, parties and more."

It's an honor to craft these spirits in a building wrought with history, and they are making history on their own, winning awards while using local ingredients to craft some of the best-tasting spirits around, like their Five Saints Premium Vodka (40% ABV, 750ml, 80 proof) that has won the 2017 Domestic Vodka Gold Medal from The Fifty Best and the

Silver Medal in the 2017 Seattle International Spirits Competition. Other awards include a Gold medal for their Absinthe and Double Gold & Silver medals for their Rum from the American Distilling Institute/Seattle International Spirits Awards.

You can also buy White Whiskey, Savory Tuscan-Style Gin, Blood Orange Liqueur, Humane No.1 Maple Bourbon Butter Pecan Flavored Rum (which sounds divine and I must get some pronto!), and Raspberry-Lavender Absinthe Americane' online, in-house, and curbside bottle sales.

Currently, they are open only for bottle sales Wednesday through Saturday and Cocktails to-go are available Friday and Saturday. Pre-mixed, ready-to-go Cocktails like Pina Colada made with Rum, a Blood Orange Vodka Lemon Drop Martini, Saints Lemonade made with Absinthe, and an Apple Cider Gin Martini are available to go, because if you can't enjoy them in-house, you can stop by, pick up, and enjoy in your house!

As a distiller, John explains the most rewarding part of a spirit's journey is when you pour the spirit, enjoy the aroma, and taste the rewards of your efforts. "It's when you know folks will be enjoying your spirits as they share quality time with Five Saints and friends.

Go ahead and "Share the Spirits!"



**MONTCO
MAKERS**



FIVE SAINTS DISTILLERY

129 E. Main St

Norristown, PA 19401

Open Wednesday through Saturday

*Please check with the distillery regarding beverage availability, takeout and delivery, current indoor brewery hours and rules, mask requirements, social distancing, and other COVID-19 protocols. Please respect the establishments that you visit.

Christine Tarlecki is a local food and lifestyle writer, seeking out the best bites in the area and writing about them. She pens an award-winning food & lifestyle blog, Engchik Eats, at engchik.blogspot.com and teaches small business social media marketing classes. And don't miss the new Engchik Eats #podcast at <https://anchor.fm/engchikeatsbychristinet> Christine can be reached at engchik@gmail.com and under @engchik on all social media. #LocalLove

Bald Birds Brewing Company: *Brewery Dreams Take Flight*

By Christine Tarlecki

When you hear 'bald birds,' you don't think beer, unless you are familiar with Bald Birds Brewing Company in Audubon in Montgomery County. With additional locations in Manayunk and Jersey Shore (that's central PA), you can't go wrong with this innovative brewery.

With many 'bird' coincidences leading them to this point, like seeing a robin's nest full of eggs on a wreath on their front door, husband and wife co-owners Joe and Abby Feerrar realized all the signs were pointing to now in Spring 2017 as the time to follow their dreams and open a brewery.

But they still couldn't settle on a name. After taking a cue from their mini robins on the front door, they decided to involve themselves and make the name personal. Joe and Abby are no strangers to baldness (read the full story here) thus creating the name of the brewery. Bald Birds Brewing Company's main goal is to serve their customers amazing beer in a great space, that feels a lot just like chilling out with your best buds. They sought to create a place with you can come for a pint, stay for the games, and come back for the friendships. Their cozy taprooms full of great brews and fun games ensure a good time is to be had by all. Quizzo is back on Wednesday night at all three locations, btw!

Since the pandemic changed a few things, curbside pickup and takeout beer is an option at Bald Birds. If you can't be in the taproom, you can enjoy their beers at home, too. They offer a great variety of beers, including pale ales, IPAs, sours, stouts, porters, pilsners, wheats, and more. Their brew masters are always thinking of new and magical ways to create the best-tasting beers around, like the 8.2% IPA dry-hopped Cloud Machine.

Their Fall brews include a lineup of seasonal beers, like Crossing the Ditch, with a hearty combination of Nelson Sauvin and Vic Secret hops, and Dazed & Emu-sed, a new 4.8% session IPA, or the aptly named Loud Money, a 6.3% American IPA, an ode to the hop plant with citrusy and floral aromas.

Check out Bald Birds Brewing Company, where a few great ideas hatched into a reality of 3 taprooms, awesome beer, and great friends. Try some of their new seasonal beers on tap and settle in for a great autumn.



MONTCO
MAKERS



BALD BIRDS BREWING COMPANY

970 Rittenhouse Rd · Suite 400

Audubon, PA 19403

Open Wednesday thru Sunday

Other locations:

4323 Main Street, Philadelphia
267.748.2282

220 Shaffer Lane, Jersey Shore, PA
570.865.6346

*Please check with each taproom regarding any food and beverage availability, takeout and delivery, current indoor dining hours and rules, mask requirements, social distancing, and other COVID-19 protocols. Please respect the establishments that you visit.

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Recipe shares

iCreate Café: *Recipe Share & Side Dish*

Farm-to-table vegan cafe located one block behind Pottstown's main street, between York and Hanover.



iCREATE CAFÉ CRAFT-YOUR-OWN

Falafel Burger

Served on a vegan multi-grain roll or whole wheat pita, with lettuce, super greens, slice of tomato, parsley and tahini dressing and/or mayo. Comes with a pickle on the side!

Made with:

Ground chickpeas, onions, garlic, and special spice blend

Still hungry?

Choose from one of these delicious Mediterranean favorites as an optional side dish:

- Hummus
- Baba Ghanoush
- Grape Leaves
- Falafel

iCREATE CAFÉ

130 King St
Pottstown, PA 19464
484.312.0404

The Butcher & Barkeep: *Recipe Share & Side Dish*

Hip hangout offering
American tapas, cocktails,
and numerous draft beers
in a relaxed atmosphere

THE BUTCHER & BARKEEP

712 Main St.
Harleysville, PA 19438
267.932.8407

#SWEETANDSPICY

Chicken & Waffles

Fried chicken layered with cornmeal waffles, Fruity Pebble
butter and pepper jelly



Sexy Fries

French fries drowned in a tangy hollandaise
sauce, topped with fresh herbs (parsley, scallions,
chives), shredded parmesan, and truffle oil



Gypsy Blu: *Recipe Share & Side Dish*

Gypsy Blu is an eclectic American fare & craft beer served in a vintage-chic pub with live music & outdoor seating. Head Chef Jen has created a delightfully vibrant menu exclusively for Ambler guests at Gypsy Blu that will ignite all your senses!



Steamed Mussels

Steamed Mussels: served with:
Local brew, Bacon, Kale, & Garlic toasts



Teriyaki Salmon

Gluten free Teriyaki glazed Salmon served with a side of:
Cauliflower rice & Green bean ribbons

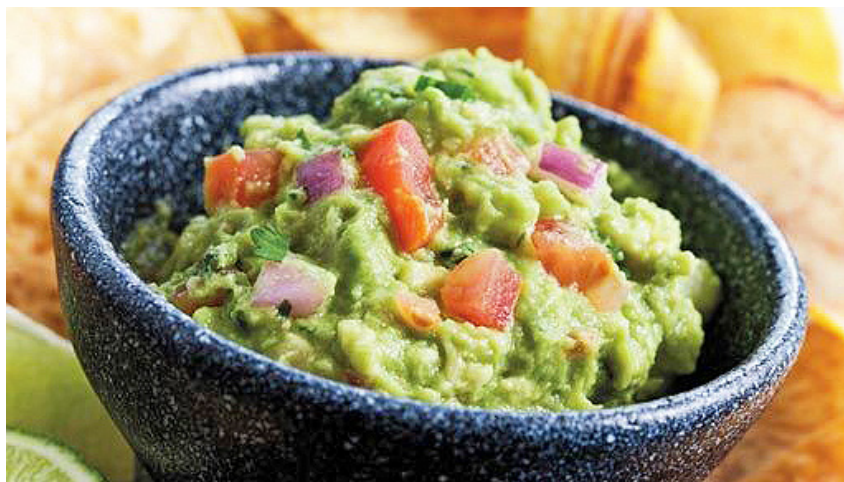
GYPSY BLU

34 E. Butler Ave
Ambler, PA 19002
215.283.6080

Paladar Latin Kitchen & Rum Bar: *Recipe Share & Top Food*

Tricks of the trade for our **housemade Guacamole**: we use room temperature avocados, which blooms the flavor of the avocados. Tomatillos, Tomatillos, Tomatillos – the sour flavor pairs with the sweetness of the avocado creating a well-balanced guacamole. Dive in.

Our Cuban Pork is a dish you won't forget. We slow roast our pork for 10 hours at a low temperature and create our housemade rum glaze by cooking slowly to caramelize, creating a spiced flavor that pairs well with the black beans and coconut mango rice.



PALADAR CRAFT-YOUR-OWN

Guacamole

Traditional guacamole made with avocados, cilantro, red onion, tomatillo, lime juice and salt. Served with our housemade blend of plantain, malanga and tortilla chips. Want a little more? Pick your favorite add-ins.

Pairs best with:

Superior Blackberry Hibiscus Margarita



PALADAR CROWD FAVORITE

Rum-Glazed Cuban Pork

10-hour Slow Roasted Cuban Pork, housemade rum-glaze, black beans, coconut mango rice, topped with pico de gallo.

Pairs best with :

Smoked Apple Rhum Cider or a Superior Mojito

PALADAR LATIN KITCHEN & RUM BAR

250 Main St
King of Prussia, PA 19406
484.965.9779

cravemontco

Complete Fall 2020 Edition

cravemontco.com