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Letter from the Editor

Dear Readers,

Spring is the season for all things new – including the editor of this magazine. I'm excited to be onboard and welcome readers to share story ideas or opinions as we progress through 2018.

In this issue, we tackle everything from home organization to a close-to-home weekend getaway in Brooklyn. Whether you are in need of stylish wedding attire or a dramatic backyard makeover — we can help you get there.

Here's boping every reader finds something to enjoy!

- Nita Crighton, Editor

In this issue: special features

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Best Dressed Wedding Guests

by Nita Crighton

pring is in the air and that means calendars will soon be filling up with wedding dates. All eyes may be on the bride, but wedding guests should also aim to look their best.

> Answering that age-old question of what to wear isn't easy, particularly with ceremonies ranging from beachy bohemian to formal chic. For the most part, it is perfectly acceptable for attendees to choose attire that is flattering and stylish,

but there are some rules and suggestions to ensure guests make the best

dressed list.

Seasonal selections

Guests should never, ever wear white to the ceremony. This could be seen as an attempt to upstage the bride and is simply taboo. It is also important to be respectful of the setting. If you are attending a church wedding, follow the fingertip rule for hems and avoid lowcut necklines. If you opt for a sleeveless or halter style dress, slip on a sweater or wrap to cover bare arms and shoulders for the ceremony.

"This spring, our customers are seeking a softer, more feminine look for weddings," says Faina Shapiro of Diamond Dream in Bernardsville. Florals are leading the way with yellow and pale purple lining up as favorite shades for the season, according to Shapiro. At Diamond Dream, Issey Miyake's seasonless wrinkle-free pieces are perfect for travel and Ulla Johnson's extensive collection of gorgeous dresses offer something for everyone.

Just remember, the weather can be unpredictable this time of year and dresses in lightweight fabrics, such as flowy chiffon, may be uncomfortably cool on a breezy spring afternoon. Fight the chill with a coordinating coat dress or accessorize with a stylish lace shawl. If seasonal rain showers are in the forecast, skip the strappy sandals and slip into a stylish pump instead.

Short and sweet

Let the setting determine the style, but don't think formal necessarily means floor length. "Everyone seems to be going short these days - even for black tie weddings," says Pat O'Brien, owner of the popular Gisele's Unique Shop in Warren.

The right cocktail dress can look black tie appropriate when paired with tastefully elegant accessories. And although white is a definite no go, there is no reason wedding guests should avoid black. A great little black dress is always a girl's best friend, especially when paired with this year's hottest trend in footwear - bedazzled heels.

If black just doesn't feel right - think navy. "Navy is the number one choice



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"Details Make Perfection, and Perfection is Not a Detail"
- Leonardo Da Vinci

12 Mine Brook Road, Bernardsville, NJ 908-766-4700 www.mydiamonddream.com for moms of the bride and groom," says O'Brien. "I would estimate 70 percent of moms that come here choose navy."

Other colors O'Brien predicts will be plentiful on the wedding scene are blush, burgundy and gray. Tulle and organza are top fabrics with illusion necklines stealing the show.

O'Brien recommends guests rely on the invitation rather than the setting to determine formality. "We see a lot of barn weddings these days, but even weddings in a casual setting can be formal. Those that lean toward casual tend to be garden or destination weddings, as well as ceremonies held in the home."

Face fantastic

Dressing well is one part of looking fabulous, but it's hard to top radiant, glowing skin. Luckily, there are some treatments that quickly refresh skin and don't require months-long planning. Ulla Johnson's
Penninah Cold
Shoulder Ruffle
Dress in purple.
Dress up this
flowy dress from
Ulla Johnson's
S/S 18 collection
with heels or
dress it down
with boots and
a denim jacket



Neigel Center for Cosmetic and Laser Surgery offers a three-step salt facial with multiple benefits. Skin is first exfoliated with salt, followed by agereducing ultrasound and LED light therapy to combat acne-causing bacteria, reduce inflammation and boost collagen production – just to name a few.

"Illuminizing or micro peels are other treatments with no downtime," says Susan Gennarelli, practice manager at the Neigel Center. "A micro peel is a light peel that can minimize pores, smooth the skin surface and even remove peach fuzz."

Botox and fillers are excellent for smoothing wrinkles and tightening skin, but Gennarelli suggests scheduling these treatments at least two weeks prior to the event since bruising can occur.





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Outdoor Living



Luxurious Outdoor Living

by Nita Crighton

ver the past several years, we've seen a transformation of outdoor living space. Instead of a depressing rectangle of grass that is prone to bare patches, leaning fences and outdated play equipment, the backyard has become an attractive living space the whole family can enjoy.

Fancy furnishings

So long cheap plastic furniture and splintery benches. Today's homeowner is looking for elegant, user-friendly outdoor furnishings. Upscale patio pieces paired with rugs, ottomans and side tables create a room-like feel that rivals indoor space. Outdoor fabric manufacturers like Sunbrella have upped their game with fade-resistant fabrics durable enough to stand up to the elements, yet fashionable enough to please even the pickiest decorator.

Hard concrete and metal surfaces are out and natural materials like rattan, teak and wicker are moving to the forefront. Eclectic spaces are also in vogue making it easy to transform outdoor living spaces without undergoing a complete renovation. Sort outdoor furniture pieces and save only those that work with the current vision. Pair those still functional wrought



iron chairs with a wicker table or crown basic side tables with a piece of glass to up the wow-factor.

Cover-up

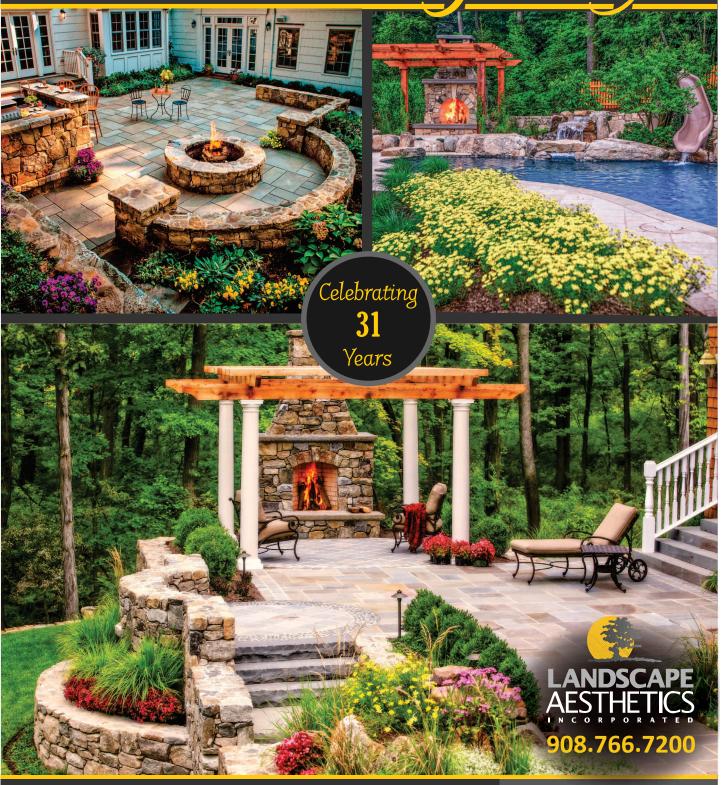
One of the most coveted trends in outdoor living is the covered patio. From open pergolas designed for shade to luxurious rooms with majestic ceilings and sweeping views, these hard-to-beat spaces make a pretty convincing case for staying home on the weekend.

The secret to creating a covered patio space that is comfy and inviting is to keep it light and bright while making sure to provide protection from the elements. Consider installing glass panels in the roof or building a three-season room with removable glass panels. If extending the space directly off the house isn't practical, a free-standing covered patio or open air pavillion is always an option.

When it comes to outfitting a covered outdoor space – the sky is the limit. From outdoor kitchens to stone fire pits and fully-stocked bars, these rooms create a

— Cont. on page 10

Dream, Transform...Indulge



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Outdoor Living

comfortable living space for entertaining or simply relaxing. But just like an indoor recreation or family area, it takes planning and coordination to pull decorating elements together in order to get the most out of the space.

Online retailer, Bellacor, carries a large selection of outdoor floor and table lamps to address the all-important issue of lighting. In addition to the practical aspect of lighting, lamps can be used to add decorative interest, perform tasks or simply set a mood. Start by selecting a lamp style that complements the overall look. Statuesque drum shades can add height to an outdoor living area, while bold lampshades provide a punch of color to a neutral theme. Match light styles to function as well. Floor lamps

are great for illuminating dark corners, but task lighting is a must for reading or similar pursuits.

Pull the look together with a great outdoor rug. Look for tightly woven weather-resistant styles to reduce the risk of mold and mildew and prevent fading. Durable, stain-resistant rugs can be easily hosed down when tracks form from muddy paws or sneakers, and natural fibers like sisal and jute wear well in high traffic situations.



Luxurious landscape additions

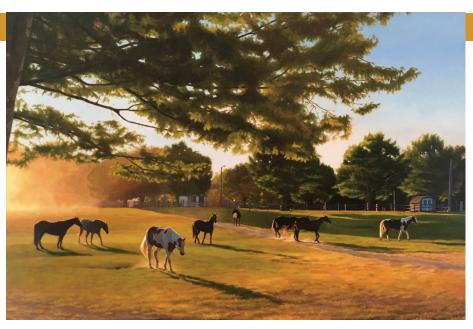
Even adding a single luxury element can transform a yard into a revitalizing retreat. Whether you long for an outdoor shower, a hanging platform bed or an English garden, make this the spring you realize your dreams.



Anne Stoeber and Jake Pfeifer Featured at Studio 7 in March & April!



Early Morning at Lord Stirling Stable, 24" x 36". oil on canvas



tudio 7 Fine Art Gallery in Bernardsville offers the work of many talented New Jersey artists. The two small windows on Route 202, with eye catching rotating art, are deceiving. The gallery is 2500 square feet, on the second floor at 5 Morristown Road, in the heart of Bernardsville. In March and April the gallery is honored to be featuring the oil paintings of a new artist, Anne Stoeber.

Anne grew up in Northern New Jersey with a life-long love of drawing and painting. After attending The Newark School of Fine and Industrial Art, Anne began work as a computer graphic artist while continuing to develop her style and technique. Animals were always a favorite subject, and she went on to do commissioned pet portraits. While for a time raising two energetic sons took priority, Anne resumed painting, taking classes taught by local respected artists. Working mainly in oils, she has been lauded for her realistic landscapes and continues to perfect her skill, most recently studying with Gary Godbee. Her painting, Early Morning at Lord Stirling Stable, won Best in Show at the 26th Annual Tewksbury Art Show in 2017.

Anne explains: "Through my art, I strive to transform casual views of life into compelling visual subjects filled with light, color, and detail. I work with oil paints, as they provide the richness of color necessary to achieve this. When choosing a subject - whether cityscape, landscape or animal - I always look for the contrast of bright light and shadow. The subject matter alone is not what compels me. It is the addition of sharply-defined patterns and shapes created by this light, and the intensity of color contained within. I want to document it, make it solid and crisp, and pay attention to unnoticed details and make them interesting."

Jake Pfeifer has been with Studio 7 since he was 15 years old. After battling cancer from the age of five, Jake found glass blowing and it has become his passion. This spring, Jake will be moving from Gladstone, NJ to Charlotte, NC where he has built his own Glass Hot Shop and Gallery, Hot Glass Alley. On April 6th, Friday, 6-9pm, Studio 7 will be bosting a reception where all of Jake's many fans can celebrate his success over the last 15 years. Studio 7 will continue to carry Jake's art glass. The following links to YouTube include Passion for Glass, where you can see Jake creating a Reticello, https://youtu.be/9Y_CfEtHTU8, and the opening for his one man show, Techniques and Traditions, https://youtu.be/po9r8kNyL6M. Both videos were created by Ed English for Studio 7.

The Gallery is honored to represent three of the forty-nine artists who were members of American China oil Painting Artists League (ACOPAL), whose realist work traveled to six museums in China. "We are especially pleased to announce that three of our clients are now the proud owners of paintings by Peter Fiore, Gary Godbee and Thomas Valenti, that were in that celebrated exhibition." stated Kathleen Palmer. "Be sure to check out the Blog by Peter Fiore at https://savvypainter.com/podcast/light-art-peter-fiore/."

The current exhibition, Light, Line and Shadow will run from March 1 through April 28, 2018, with artist receptions on March 2 and April 6, Friday, 6-9pm. The gallery is open 10-4, Wednesday – Saturday. It is located at 5 Morristown Road, Bernardsville, NJ 07924 with free parking on site. For information, contact Kathleen Palmer, Director, at 908-963-0365. Sign up for show announcements at www.studio7artgallery.com.

Light, Line and Shadow

PAINTINGS BY ANNE STOEBER MARCH 1, 2018 - APRIL 28, 2018



Sausalito • 21" x 35", oil on linen



Artist Reception and BernARTsville Art Walk Friday, March 2nd & Friday, April 6th, 6-9pm

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by Nicholas Crown





anuary has a quiet sobriety; holiday recovery tactics and New Year's resolutions take center stage. It's meditative perhaps we find our social lives limited to a good book, the gym, and trading a dinner party for a new professional endeavor. The weather is cold enough to advertise hibernation and it seems awfully silly cracking open a bottle of anything bubbly within earshot of New Year's Eve. After all that hard work, February requires a little levity. A weekend is still easy to spare and a trip beats chocolate truffles any Valentine's Day. In New York City, hotel prices take a dip, with many hard-tofind boutique rooms available. If you seek cozy digs and delicious food, you can skip the airport and drive right into Brooklyn. The seemingly overnight phenomenon of Brooklyn's rapid ascent, the unlikely juggernaut of cool, has been underway for a decade from bearded and bespectacled hipsterism to luxury refabrications and destination dining. The trendy and disposable have been sifted out to reveal the true "classics." Here there's an authentic American identity that is worth revisiting each winter. Long live the industrial splendor of

Williamsburg!

Where to Stay

The Wythe Hotel realized and set in motion the Brooklyn aesthetic before Brooklyn even knew what was happening. The soaring, 116-year-old cooper factory entrance is a marvel. It's a paradise of exposed brick and oxidized copper. The house restaurant, Reynard, is an award-winning New American with a long bar to

window. There's no room service, so please allow for leisurely walks to the lobby for a hot toddy. And don't worry about cold concrete floors—they're heated.

For those looking for the most cutting-edge hotel in the neighborhood, The William Vale is the brand new, glass-and-steel proverSouthern Italian trattoria. The vibe is more exclusive South Beach than Brooklyn, and doesn't fall victim to cuteness. With a negroni in hand, try the "Black Shells" signature squid ink pasta with shrimp and calamari.

Where to Drink

Maison Premiere is a reimagined, New Orleans champagne bar





lazily stir an espresso before noon or swirl natural wine after six. The jewel box glass-enclosed rooftop bar offers postcard views of the Manhattan skyline that are so crisp in clarity they seem nearly holographic. Each room is unique, with loft-size windows and minimal but comfortable furnishings. You may even find hidden artwork commissioned on the exterior brick outside your bial elephant in the room. The newest addition to Brooklyn's skyline, the William Vale is a more traditional full-service hotel, with a mega-footprint—and parking. The upside-down, brutalist architecture may be polarizing for some, but the chic interior design and exterior landscaping is a resounding crowd-pleaser. Andrew Carmellini handles the cuisine in Leuca, the in-house

from the Belle Epoch. The bubbles flow liberally and the crowd roars earlier than most establishments. Space at the horseshoe-shaped bar is coveted real estate; do arrive early. The raw bar is undefeatable with dozens of oyster selections, clams, cockles, and shrimp. Special occasions call for "La Grande Plateau" adding in caviar, crab, and lobster the luxe tower. It's decadent and roman-

Trave

tic, fit for Tennessee Williams or even a young Napoleon, who's pictured in oil in the dining room. Skip brunch and join for an extended afternoon drink.

At the trailblazing cocktail den on Berry Street, Hotel Delmano, sip an Old Fashioned in transporting faded grandeur. There's an excellent raw bar, shucking oysters from both coasts, charcuterie boards, and a killer steak tartare. It's your candlelit hideout from the cold outside. You'll find yourself sipping alongside rock stars and real estate developers alike. Hotel Delmano works well as an aperitif stop as well as a top-notch nightcap destination.

Where to Eat

Antica Pesa was

born from a hun-

dred-year-old family-

owned restaurant in

Rome of the same

namesake. Classic

recipes are reinter-

gredients in an outrageously sexy,

modern interior. Once home to

preted with local in-

Madonna's birthday parties, Antica Pesa has settled into becoming a good neighbor to divas and doctors alike. The cacio e pepe is as close to Italy as you're going to get without stamping your passport. You'll be hard-pressed to find a better spot for a romantic

meal, where slick design stands in contrast to the en vogue weathered interiors of Williamsburg.

Reynard in the lobby of The Wythe Hotel is a standalone hit. The wood-burning oven, illegal in the

borough of Manhattan, colors each dish. While the steaks and duck will become quick favorites for carnivores, vegetarians are not left behind an inch here-the roasted cauliflower is umami-rich with wilted kale and yogurt dressing. The all-French wine list

is a gem featuring hard-to-find bottles from the Jura and funky, offbeat Gamay from Beaujolais.

If you're looking for a show-stopping steak without the business atmosphere of Peter Lugers, the classic St. Anselm, is a rough-

> hewn tavern with a serious grill. The Ax-Handle steak is the calling card for small groups and dates with good appetites. Prawns, artichokes, and sardines also come off the grill beautifully. It's the original antisteakhouse for Brooklyn creatives.



Lilia emphasizes the

lighter side of Italian



LILIA



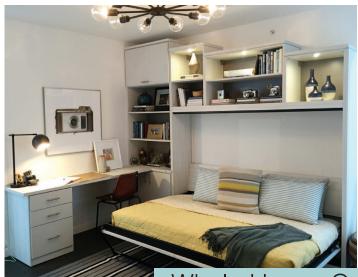
cooking, highlighting simple ingredients executed with Michelin-starred technique. The whitewashed walls and sleek design of this refabricated garage add a refreshing airy touch to an often dark and woody neighborhood design trend. There is a (dare-Isay Manhattanesque) polish and poise to the service at Lilia, showcasing Chef Missy Robbins otherworldly homemade pastas. As a much-anticipated restaurant from the A Voce chef, reservations are recommended and walk-ins should be prepared to wait. Luckily, a cocktail may be enjoyed at next-door Richlane to make the time fly-like a savvy neighbor.

"The trendy and disposable have been sifted out to reveal the true "classics." Here there's an authentic American identity that is worth revisiting each winter."



Photo: Maison Premiere

Home Improvement





Whole House Organization Guide

By Nicholas Crown

Spring cleaning, contrary to popular belief, is best addressed in the wintertime. When spending more hours indoors, our spaces take on a greater role in our wellbeing. With some targeted, functional organization pieces you'll find yourself well on your way to a Zen experience—no rock garden required.

The Garage Entryway

Troublingly, the first space that you encounter day to day is often the most cluttered. "Having some sort of landing zone inside the entrance is important – especially in the winter months when you have wet boots and shoes, heavy jackets, hats and scarves," says Melanie Statlander, marketing manager of California Closets in Bernardsville.

Statlander suggests a customized design, complete with cubbies and hooks, to give each family member a designated spot for winter wear and preventing a frantic search for wayward gloves. Add a bench as a handy seat for pulling on boots.

For outgoing mail and important bills, search for a vintage spiral letter holder (\$24 on etsy.com). The retro pieces are limited to twenty letters, so bills get paid and correspondence answered in a timely fashion. Additional plus—limited real estate on the spiral means junk gets tossed stat.

The Kitchen

An organized kitchen saves time and increases productivity. To better utilize space, Dean Springmeyer, president of US Kitchen & Baths in East Hanover recommends deep drawers over cabinets. "Big drawers are very popular. They provide one-step access for items like large pots and pans and are more convenient than cabinets with rollouts."

Corner storage can be challenging, but Springmeyer has a solution. "The lazy Susan has been surpassed by the LeMans corner storage unit. The blind corner unit houses swing out trays that make it easy to retrieve even heavy items."

Other popular storage units include narrow base cabinets designed to hold spices, built-in waste and recycling receptacles and sectioned utensil and silverware drawers.

The Laundry Room

The laundry room can be a scary place. Part hamper, part mudroom, sometimes we're afraid to enter without an industrial hard hat. Borrow a tip from the Europeans and utilize a good multitiered drying rack (\$40 on bedbathand-beyond.com). The Parkay Large Hamper from CB2 (\$49.95 each) is the most attractive way to keep whites, colors, and delicates organized in plain view. Finally, save yourself from the constant cleanup of slush and snow with a boot tray (\$39.95 on crateandbarrel.com).

The Bedroom

Magazines and books are lovely to read before drifting off to dreamland, but they need a home off the nightstand. Room and Board developed two gorgeous solutions with a midcentury modern vibe—the Ply Magazine Stand (\$179) and the Courier Felt Magazine Stand (\$99).

Cont. on page 10

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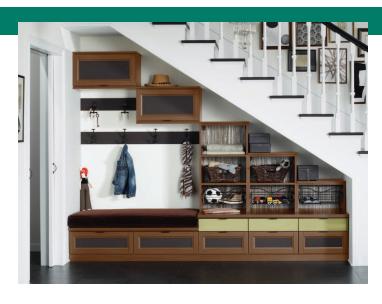
For extra sleep space in any room of the house, California Closets will soon launch a new wall bed system with an easy-close mechanism. The customizable design allows the system to blend into any room, making it the perfect choice for overnight guests or grandchildren.

The Home Office

The home office should be the epicenter of productivity, never the Island of Lost Documents. The merits of standalone filing cabinets (colorful ones from CB2, of course) are numerous, however your choice of desk is pinnacle. Oversized desks, without modular storage keep you focused on the task at hand. The Maslow Spider Desk (\$3195 from Restoration Hardware) is a particular favorite for the clean lines and lack of hiding places for unfinished business. Taking office supplies off the desk with a suspended shelving system adds the finishing touch to a polished workspace. Restoration Hardware's simple Carrera Marble Shelving system (\$205-\$375) keeps extras out of your sight line while still within reach.

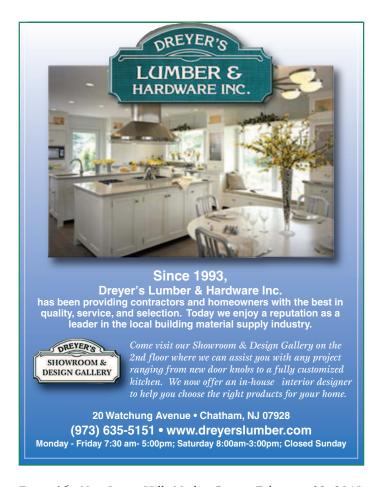
The Playroom

Toy clutter can quickly spill into all areas of the home. Storage bins and heavy toy boxes may corral the mess temporarily but

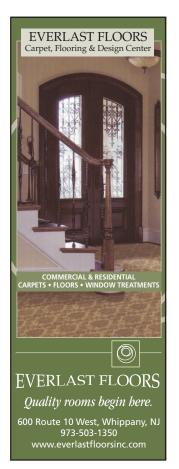


difficult to use storage leaves mom and dad responsible for pick up.

Evelyn Cucchiara, owner of The Toy Tamer in Madison, has a solution – a toy organization system that is actually fun for kids to use. Part organization, part behavior modification, Cucchiara uses a bell, storage bins and shelves labeled with the specific toy or item type to turn clean-up into a giant matching game kids love.







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Home Improvement

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family business, Hibernate Bedding was opened in 2012 and is owned and operated by Pamela Nardone, a lifelong resident of the Somerset Hills. Hibernate Bedding is all about reducing the confusion, hassle and annoyance that has become synonymous with mattress shopping while promoting healthier sleep through high quality products. Their product selection is geared toward organic, natural, and eco-friendly mattresses such as OMI, the No. 1 organic mattress manufacturer in the world, Savvy Rest, VISPRING Luxury Beds from London, Pure Talalay Bliss, and Nature's Spa as well as Tempur-Pedic

and Beautyrest Black. Hibernate has a wonderful selection of headboards and comfort style adjustable bases, and they will fit you to the correct pillows and accessories. All of this to deliver a restful and healthy night's sleep. The goal of Hibernate Bedding is to make you so comfortable you will never want to leave your bed. Stop by their showroom in the Bernardsville Centre and see how easy it is to shop for a mattress.







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Drew Concert



Schubert & Beethoven Saturday, March 24, 2018 Concert at 3:00 pm. Pre-concert chat with the artists at 2:15 pm.

he Chamber Music Society of Lincoln Center returns to Drew University with a matinee performance showcasing two iconic composers: Franz Schubert and Ludwig van Beethoven. This concert recreates one of the programs originally presented in the world's very first chamber music series.

Violinist Ignaz Schuppanzigh - a mutual friend of both Schubert and Beethoven - is the acknowledged father of the chamber music series. He presented and performed 108 concerts dedicated to chamber music within a span of five remarkable years in Vienna. Be transported to the enchanting Vienna of March 14th, 1824 as you listen to Schubert ("Rosamunde" quartet in A minor for strings) and Beethoven (septet in E-flat major for winds and strings),

This program is anchored by the renowned Escher string quartet, along with Bram van Sambeek (bassoon), David Shifrin (clarinet), Radovan Vlatkovic (horn), and the celebrated bassist, Edgar Meyer. With this ensemble, we look forward to a remarkable experience.

Since its inception in 1969, the Chamber Music Society of Lincoln Center has shared with its audiences the splendor of three centuries of music by some of the world's finest composers, played by today's best artists. This season marks the tenth anniversary of its partnership with the Concert Hall at Drew University. This partnership was initiated by the current artistic directors of CMS, pianist Wu Han and cellist David Finckel, who strive to spread musical education worldwide. These CMS concerts are specifically designed to take full advantage of the Concert Hall at Drew's remarkable acoustics and intimate ambience.

Informal, pre-concert discussions with the performers are a hallmark of the series. Tickets (\$60) are available online at drew.edu/boxoffice/, 973.408.3176, or in person.

atrons can soon look forward to the reopening of Red Oak Grille, a casually elegant dining establishment located at the New Jersey National Golf Club in the Hills section of Basking Ridge.

Although Red Oak was closed during the months of January and February for an extensive kitchen renovation, the family friendly restaurant is slated to reopen its doors on Wednesday, March 7 with an exciting updated menu and new chef.

Chef Julio Castellanos will be adding some adventurous new dishes to the menu, while still retaining the classic favorites patrons have come to know and love. Trained at the hand of Chef David Felton and Chef Juan Jose Cuevas, Chef Julio is an expert in fusing French cuisine with international dishes and brings a true farm-to-table experience to Red Oak diners.

Red Oak Grille is pleased to serve both their private membership and to warmly welcome the public. The new menu will

feature American cuisine with international influences and offers a chance to sample unique dishes like Jail Island Salmon served with white quinoa, butternut squash puree, sautéed mustard greens and marinated clams, along with exquisitely prepared traditional dishes such as Lancaster County filet mignon and chicken stuffed with broccoli rabe and Italian sausage. A special children's menu is also available.





The restaurant features an extensive wine list, and the large bar at Red Oak is equipped with five televisions and hosts a live band on Saturdays after 9:30 p.m. Diners can enjoy stunning views of the Somerset Hills and golf course year-round, and during the warmer months, outdoor seating is offered on the wrap-around terrace.

The reopening comes just in time for the St. Patrick's Day celebration at Red Oak, where patrons can partake in a week of Irish/Gaelic specials starting Tuesday, March 13 and continuing through Saturday, March 17. As always, the restaurant will also be serving a traditional Easter buffet on Sunday, April 1.

More information about the reopening is available on the Red Oak Grille official Facebook page and guests are encouraged to check the website at http://redoakgrille.com for the latest updates.



Chef Julio Castellanos

Oak Grille Red Oak Grill

NEW CHEF NEW MENU

Opening March 7th After Kitchen Renovations

BANDS SATURDAY NIGHTS

Check Online Our Lunch and Dinner Menus

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St. Patrick's Week • Irish/Gaelic Specials Tues., March 13th - Sat., 17th

> **Easter Sunday Brunch** April 1st

Cinco De Mayo Mexican Extravaganza Tues., May 1st - Sat., May 5th

> **Mother's Day Brunch** May 13th

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Recipes



WARM UP AND CHOW DOWN ON CHOWDER

When winter arrives, colder temperatures typically arrive as well. Staying warm on cold winter days can sometimes be challenging, but food can be just the thing to make you feel warm on a chilly day.

Chowder is a robust dish that can stick to the ribs while warming people up. Just about anything, including beer, can be added to chowder, making it a uniquely flavorful dish. Ideal for cold days, the following recipe for "Blackened Shrimp and Corn Chowder" from John Holl's "The American Craft Beer Cookbook" (Storey) can be just what you need to warm up.

Blackened Shrimp and Corn Chowder Makes 8 to 10 servings

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INGREDIENTS

- 2 tablespoons extra-virgin olive oil
- 1 medium Spanish onion, finely chopped
- 2 celery stalks, finely chopped
- 2 medium banana peppers, finely chopped
- 1/2 cup red or amber ale
 - Salt and freshly ground black pepper
- 1 pound fresh shrimp, peeled and deveined
- 2 teaspoons chili powder
- 2 teaspoons smoked paprika
- 11/2 cups fresh or frozen corn
- 4 cups fish broth
- 1 large sweet potato, baked and mashed Fresh dill, finely chopped

DIRECTIONS

1. Heat 1 tablespoon of the olive oil in a soup pot over medium heat. Add the onion, celery and banana peppers, and cook, stirring occasionally, until the onions are translucent, 5 to 7 minutes. Add the ale and salt and pepper to taste. Reduce the heat to medium-low and continue cooking and stirring until the beer's foam subsides and the liquid reduces by half, about 5 minutes.

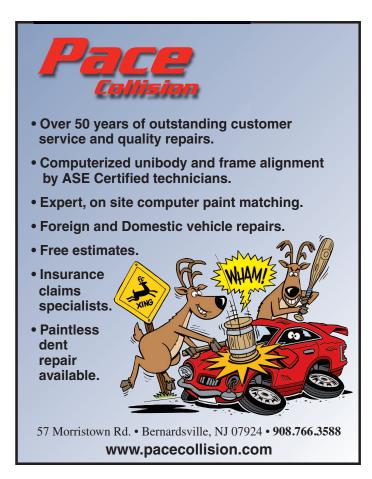
2. Rinse the shrimp under cold water and pat dry with a

paper towel. Toss the shrimp, chili powder and paprika together in a bowl, coating thoroughly. Heat the remaining 1 tablespoon olive oil in a cast iron skillet. Add the shrimp and cook, stirring once, until nicely seared, about 2 minutes.

3. Immediately transfer the shrimp to the soup pot, and then stir in the corn and broth. Bring the mixture to a light boil over medium-high heat and add the mashed sweet potato. Reduce the heat to low, and cook, stirring occasionally, for 20 minutes longer.

4. Divide the soup among bowls and top with the fresh dill before serving.







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