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Devils and Dolls.... Red Carpet Grand Opening Event

It was a night of lights, camera, action..... when Devils and Dolls held their Red Carpet Grand Opening on Saturday, March 5! Pittsburgh's hottest new bar and nightclub officially celebrated their Grand Opening.

When you enter the club, the first thing you notice is the expansive bar, laser lighting and the tastefully done unique interior. Heading towards the back there is a VIP area and to the right another bar and dance floor where a DJ was spinning the best dance music in the burg!

An upper level overlooks the action with couches and VIP bottle service. In this VIP area you get a feeling of being in heaven overlooking the devils and dolls dancing below. This hot new nightclub is definitely the place to be. Everyone was adorning blinking devil horns, which was a great touch for this special night.

The place was comfortably crowded, however, there was a wait outside to get in, and once inside, you'll understand why! Totally, on the mark with champagnes, whiskeys and beers, they even have devilish cocktails that smoke! The DJ kept the crowd dancing along with the music, which was an eclectic of mix, definitely playing something everyone could enjoy. The crowd was a nice mix with everyone have a great time!

Open Wednesdays and Thursdays 8PM to close – Fridays 4PM to close – Saturday Noon to close and Sundays 8P to close. Wednesdays EDM (electronic music) nights, Thursdays 80's & 90's music, Fridays and Saturdays – Live DJ and Sundays SINN (Service Industry Networking Night) Make plans to stop on in and see what the whole town is talking about. Devils and Dolls located on the South Side at 1713-1715 East Carson Street.



Is It Stanley Cup or BUST for the Penguins?

By: Stacy Kauffman Sports Feature Writer for Nightwire, Photos ©2014 Pittsburgh Penguins/Joe Sargent.

"Bylsma would HAVE to go. He can't match lines, play defense or develop talent. He melts when the lights are brightest."

There is no other team in the Stanley Cup playoffs that has more pressure to win it all than the Pittsburgh Penguins. This is the eighth straight year they have made it to the NHL's second season. Their previous seven appearances included three first round exits, two of which came under the watch of head coach Dan Bylsma. In 2011, the Tampa Bay Lightning shocked the Penguins by erasing a three games to one series deficit. And of course, we all know what happened the following year versus the Flyers. Last year, getting swept in the Eastern Conference Finals was a tough pill to swallow after acquiring Jerome Iginla. Getting to two Stanley Cup Finals in back to back years gave fans the feeling that this could turn into a dynasty. But alas, it has not.

Disco Dan has to be feeling it. For goodness sakes, the Penguins fired Michel Therrien just several months after he took the team to the Stanley Cup Finals in 2008. That's how Bylsma got his shot as a NHL head coach in the first place. It's kinda like being in a relationship with someone who was in a different relationship when you began dating and left their significant other for you. You can't be surprised when they cheat on you, can you? If they did it once, they'll do it again. Is Bylsma expecting to get fired if the team flames out? Not sure, but he knows the lifespan of the job isn't very long at this level.

It's a what have you done for me lately kinda world

that we live in and nowhere is this more true than in the world of sports. Oh, you are the winningest coach in franchise history? Here's a tip. Don't let the door hit you on the way out. Success is measured in championships. Especially when you have arguably two of the best players on earth. Listen, everyone wants a coach who will get the Penguins in position to compete in the playoffs every year and that is what Dan Bylsma has done. But you have to ask yourself this question - with Sidney Crosby, Evgeni Malkin, and the host of other talent on the ice, don't they do that anyway? No matter who is behind the bench? It seems to me it might be harder to NOT make the postseason.

The next month will tell us all we need to know about whether or not Dan Bylsma is the man for the job. He's the man for the regular season job, with a 252-117-32 record to prove it. But the argument is always "with this talent, there should be more championships" and it's hard to dispute that. Some might say the Chicago Blackhawks are right up there with the Penguins in terms of elite talent. They have won TWO Stanley Cups since the Penguins won one in 2009. The microscope has been magnified. Mario Lemieux and Ron Burkle know it. Ray Shero knows it. Dan Bylsma definitely knows it. And so do the fans.

"Bylsma would HAVE to go. He can't match lines, play defense or develop talent. He melts when the lights are brightest," says Sean Horn of Pittsburgh. Many of



the Penguins fans I've spoken with share his sentiment. "Yes. Unequivocally yes. The Penguins have massively underachieved in the postseason every full season he's been head coach. The regular season has been incredible. But in the end, titles are what counts with the level of talent he's had," adds Adam Strangis from Irwin. Remember, Bylsma only coached the 2008-09 Stanley Cup team in 25 regular season games.

For some, just getting to the Cup Finals would make this season a success. Charles Gibson of Monroeville agrees "if they make the Finals that buys Bylsma another year. He's year to year at this point." Brian Ezak of Finleyville says "if they don't make it, Disco will have to go. You can't have Sid and Geno and only one Cup. Injuries won't save his job."

Even if they don't reach the Finals, not all fans think the head coach should go. "Firing Bylsma would be a terrible decision," says David McNitt of Huntingdon, PA. "He's the fastest coach to get to 200 wins, gets the team to the playoffs every year and won a Stanley Cup. There are 30 teams in the NHL and you can't win the Cup every year." This is all true, of course. It's not as if the window for winning championships is closing anytime soon. Malkin (27), Crosby (26), James Neal (26) and Kris Letang (25) are all still young and under contract for at least the next four seasons. Pascal Dupuis

and Chris Kunitz, while not all that young, are around for three more years to solidify Crosby's top line again. The 22 year old Beau Bennett will just get better and the Penguins have an embarrassment of riches when it comes to young defensemen. So no matter what, the future is still bright.

But it's not about the future, is it? It's about right now. The Penguins are the healthiest they've been since the beginning of the season, have been dealt a first round opponent with very little playoff experience that they swept in the regular season in the Columbus Blue Jackets and might just have an easier route to the Cup Final than any other Eastern Conference team. Resilience will be paramount. Can Marc-Andre Fleury bounce back if he lets in a soft goal? Will the defense buckle down after a breakdown? How will the team respond to adversity? The mental part of the game is where the Penguins will win or lose. And it's Dan Bylsma's job to make sure they win.

Stacy Kauffman, Sports Feature Writer for Nightwire Magazine and Weekend Talk Show Host on 93.7 The Fan, has appeared on numerous sports media outlets including Fox Sports Pittsburgh, CBS and ESPN Radio. She can be reached on Twitter @ SportsnWhatnot or at sportsnwhatnot@ gmail.com

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Legume... for a taste of Classical Cuisine in the heart of Oakland



...a well-kept secret of Square dwellers had gotten out, and with the "health and fitness craze" in full effect, they needed a larger venue. Pittsburgh is not always known for being on the "cutting edge" of anything, let's face it! However, when it comes to "clean eating" there happens to be a hidden jewel right in our own backyard! Legume is the place to be if you want fresh, housemade specialties, craft beer on tap and a rustic, "earthy" ambiance to enjoy it in...all within minutes of the downtown area!

Legume opened its doors in 2007, when it was located in Regent Square, way ahead of the "clean eating curve". By 2012, business was so good they were turning people away; a well-kept secret of Square dwellers had gotten out, and with the "health and fitness craze" in full effect, they needed a larger venue. Thus they relocated to 214 North Craig Street in Oakland, and haven't looked back since!

If it's a freshly made soup of the day, organic salad concoction with their own special twist, or a light plate fare that you desire for your lunch break, look no further, Legume will not disappoint! We sampled a light and creamy Onion Soup (\$6), with a side pairing of Crostini with Goat Cheese and Pepper Jelly (\$4) that was the perfect combination of sweet and "bitey"! Also sampled were the Spelt Berry Salad (\$6) that featured toasted walnuts, blue cheese, pickled beets, apples and a bistro vinaigrette, and the Marinated Chickpea Salad (\$6) featuring fresh shaved parmesan, herbs, pickled roasted peppers and lemon to taste. Both salads were light, refreshing and divine!

To follow the light appetizer sampling, we were presented the Gemelli with Pork Ragout (\$8), which featured "pulled pork" with a light tomato, smoky taste. In addition, we tried the Fettuccine with Fried Egg (\$8). Both presented on a bed of homemade pastas, in a light butter sauce. Both were perfect portions, very light yet filling for the smaller, lunch appetite.

In keeping with tradition of sampling some larger plate lunch fares, knowing how Pittsburghers love to eat, we also tried two house favorites; the Winter Vegetarian Explosion (\$12) and the Beans and Greens (\$13). The Vegetarian Explosion featured a mushroom and cheese quiche, grilled radicchio, chickpea salad, cup of onion soup and a grilled baguette. Although I do not fancy myself a vegetarian, this dish was very light and tasty! The quiche was delicately creamy and the homemade crust just melts in your mouth! Everything about this dish gives you the warmth of "comfort food" without the quilt!

The Beans and Greens featured Cannellini beans, sautéed greens and salsa verde with fried egg and grilled baguette. In addition to two, exquisite house made pieces of kielbasa! Being of Polish and Czech origin, I can honestly say, this was the best kielbasa I've ever had!

They ended our lunch with an assortment of desserts including, Chocolate Truffle Cake (\$6), Pineapple Upside-Down Cake (\$6) and Strawberry Cheesecake Ice Cream (\$6). All three were simply





amazing, but my personal favorite was the ice cream. This ice cream could have passed the blindfold test for fresh homemade cheesecake in a heartbeat, even the graham cracker and strawberry jam that garnished it was made in-house! Just delicious, and portions that will not blow your diet if you decide to treat yourself, and believe me, you definitely should!

We visited Legume for lunch, but they are also open for dinner. Their menus vary daily, based on availability and what's "on-hand". This is what makes Legume a hidden treasure of "classical cuisine". Trevett Hooper, the Head Chef and Owner of Legume will tell you that the menu "writes itself". They base their daily offerings on what they have in stock from previous seasons of pickled and preserved produce and fresh meats that become available. As Trevett explains, "this was the tradition of classical cuisine, before eating clean and organic; it was all about making use of what's on-hand and not letting anything go to waste." He creates the best tasting dishes from what is available today. Everything is house made, from scratch, fresh and prepared to order, every day. He describes their food as "process driven", meaning, if they buy two pigs this week, their menu will center around everything from that fresh pig, stocked canned/preserved goods from past seasons, and freshly made breads and pastas to accompany.

The Butterjoint is the adjoining bar and is open from 4:30 pm to midnight daily. It features its own menu, based on burgers and Pittsburgh favorites such as the Pierogie plate. They have an extensive offering of wine by the glass, and an impressive selection of craft beer on tap. Legume is convenient to downtown, and all surrounding neighborhoods, and offers convenient garage parking right across from the restaurant itself. Their hours of operation for lunch are 11:30-2:00 Monday – Friday, and for dinner Monday – Thursday 5:00-9:00, Saturday 5:00-10:00, closed Sundays. Reservations are recommended for parties of three or more for lunch, and for all parties of two or more for dinner. If you are looking for a fresh taste of Pittsburgh offered by a Pittsburgh family owned business, try Legume for your next lunch or dinner, you will not be disappointed!

Legume is located at 214 North Craig Street, Pittsburgh (Oakland) 15213 – For reservations call (412) 621-2700 and you can visit them on the web to see their daily menu at www. legumebistro.com







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LEFT HAND BREWING COMPANY

As with many craft breweries, Left Hand Brewing started with a passion for home-brewing between friends, and has turned into a success story. It began in 1990, when Dick Doore received a home-brewing kit as a gift for Christmas from his brother. Dick became obsessed with home-brewing, and found himself in Colorado in August of 1993 with his college friend Eric Wallace. While Dick was the one with expertise in home-brewing, Eric brought with him all his experiences from traveling around the world and sampling beers wherever he went. After impressing family members and neighbors with their brews, one night, after finishing off their supply of homemade dry stout Eric brewed, they had their epiphany: "Let's start a brewery!"

While their heads may have been a little fuzzy the next day, the idea was clear and stuck in their heads, and they set about right away with founding their brewery. In September of 1993, Dick and Eric founded Indian Peaks Brewing Company, named after the Indian Peaks Wilderness nearby. While they were having early success in finding both a facility and equipment, troubles arose when another brewery claimed the name Indian Peaks for one of their brew lines. Hoping to avoid costly legal trouble this early in their brewing career, they quickly changed their name to Left Hand Brewing after local tribe chief, Chief Niwot (Niwot being the Arapahoe word for left hand.)

On January 22, 1994, Wallace and Doore opened the doors to Left Hand Brewing, rolling out their first line of Sawtooth Ale (still available today.) In October of that year, at the Great American Beer Festival, Left Hand took home 2 medals, a Gold Medal in the Bitter Category for Sawtooth Ale, and a Bronze Medal in the Robust Porter Category for Black Jack Porter. These mainstays, along with newcomers such as Good Juju Ale, Wake Up Dead Imperial Stout, Jackman's, Motherlode, Maid Marion and Deep Cover Brown Ale, helped Left Hand develop public support and expand into new markets.

In 1998, Left Hand merged with Tabernash Brewing from Denver, which allowed both to sell 6-packs of 12 oz. bottles (up to that point they only sold 22 oz. bombers and kegs.) They also started Indian Peaks Distributing Company the same year, but over the years the partnership with Tabernash has phased out and the distributing company sold, allowing Left Hand to focus on making some innovative brews.

Left Hand Brewing Company has certainly found success along the way: they cracked the Brewer's Association Top 50 Craft Brewers in 2012, has consistently increased production year after year (over 30% in 2010 during a recession,) and began a 5 year, 9 million dollar expansion project in 2008 to keep up with demand. This success over the years has allowed Left Hand to be on the cutting edge of innovations such as Nitro bottling, green initiatives, and give back to the community in big ways.

Nitro Bottling

In 2011, at the first night of the Great American Beer Festival, Left Hand introduced the world to Nitro Bottling. Traditional CO2 beers have a much greater carbonic bite compared to the much smoother Nitro series. The addition of Nitrogen to a beer gives way to much smaller bubbles, creating a smoother, creamier experience. Beyond mouthfeel, there are variances in appearance and smell as well. Take Classic











Milk Stout and Milk Stout Nitro. Visually, you will notice that as you pour Classic Milk Stout, it behaves like a normal beer with an instantaneous mahogany body and receding taupe head. As you hard pour Milk Stout Nitro, the beer will immediately begin to cascade, settling to reveal the body and developing a thick, billowy, off white head on top. In regards to smell and taste, Classic Milk Stout overall has a greater nose, as well as a more roasty character and a very slight hop bitterness. Milk Stout Nitro has a more creamy mocha essence throughout the beer, with no noticeable hop element. This innovative process has allowed Left Hand to stand out from their competitors and remain successful in the competitive craft brewing community, where new comers pop up everyday.

Giving Back

With so much continued success, Left Hand has the ability to get involved in some pretty cool charities and events that let the public know Left Hand is very appreciative of their support. Left Hand supports a team at Bike MS every year, and event which hopes to raise awareness about Multiple Sclerosis, and raise money to help treatment of those with this debilitating disease. In addition to fighting MS every year, Left Hand loves supporting charities that want Left Hand to donate beer or money to help their charities. The Left Hand Brewing Foundation was set up so they could effectively help charities, and you can apply for help from the foundation online, where you can also see a list of organizations Left Hand

has helped so far.

In addition to reaching out to community events, Left Hand also gives back to the community they live and work in by focusing on making their brewery as sustainable as possible. They work to achieve this by focusing on reducing energy consumption, installing

Beers Milk Stout Nitro

The original bottled Nitro beer, this stout boasts mocha flavors which go down super smooth. Pouring hard out of the bottle, Milk Stout Nitro cascades beautifully, building a tight, thick head like hard whipped cream. The aroma is of brown sugar and vanilla cream, with hints of roasted coffee. The pillowy head coats your upper lip and its creaminess entices your palate. Initial roasty, mocha flavors rise up, with slight hop & roast bitterness in the finish. This brew comes in at 6% ABV and 25 IBUs and is also available without Nitrogen.

Sawtooth Ale Nitro

The original recipe produced by Left Hand and given a new look by being injected with Nitrogen, this amber ale uses Pale 2-row, Crystal, Munich Wheat and Black Malts along with Magnum, US Goldings, Willamette and Cascade hops. Its malty chewiness slowly transitions over to herbal, earthy hops with a dry finish, and boasts a 5.3% ABV along with 27 IBUS.



Wake Up Dead Imperial Stout Nitro

This smooth, warming Stout has been injected with Nitrogen, enhancing the malt flavors of raisins, licorice, coffee, and dark chocolate. Stored in Left Hand's cellar for four months till its perfect, this brew uses Pale 2-row, Munich, Crystal, Chocolate, Roasted Barley, Black Barley and Flaked Oats malts as well as Magnum and US Goldings hops. Coming in at a strong 10.2% ABV and 45 IBUs, this black stout is one of the darkest beers Left Hand offers.

400 Pound Monkey IPA

An English Style IPA with earthy, herbal hop notes, well-balanced by its bready malts. Using Pale 2-row, Crystal, Munich and Malted Wheat malts in addition to Magnum, Boadicea and Sovereign hops, this IPA comes in at 6.8% ABV and pairs well with burgers or spicy dishes.

Blackjack Porter

Opening on of these up, you are immediately taste notes of dark chocolate, espresso and herbal hop which pair nicely with its slight malt sweetness. This porter incorporates Pale 2-row, Crystal, Chocolate, Munich and Wheat malts with Magnum and US Goldings to produce a darkly delicious brew, with 35 IBUS and sporting a 6.8% ABV.

Fade To Black, Vol. 1

This foreign export stout won the gold medal at the Great American Beer festival, not once, but twice, in 2010 and 2013 in the foreign stout category. Using Pale 2-row, Roasted Barley, Black Malt, Chocolate Malt, Cara-Aroma and Malted Wheat malts and Magnum and US Goldings hops, this stout Pours black with licorice, espresso bean, molasses, and black cardamom notes. At 8.5% ABV and with 30 IBUs, this is a stout worthy of two gold medals, not doubt about it.

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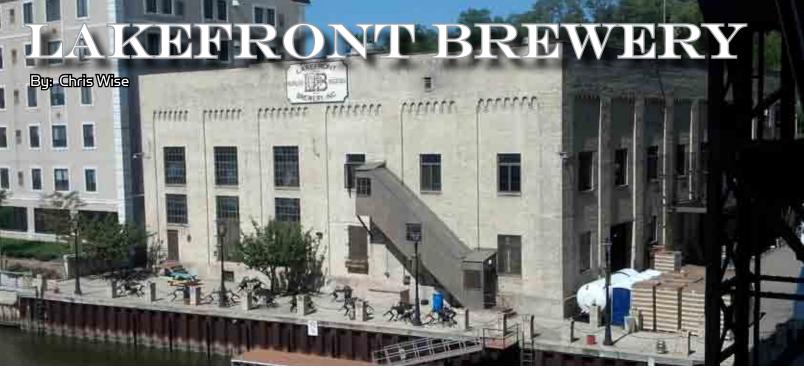
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Milwaukee's own Lakefront Brewery Inc. started in 1987. The industrious and inventive microbrewery located on the Milwaukee River has become a Milwaukee landmark. Its rich history includes partnerships with local taverns, preservation of local historical pieces, unique tours, family style dining options and most importantly, great beer.

Early History

The history of Lakefront has its beginnings in a classic sibling rivalry: one brother thinking he could brew a better beer than his brother. It started when Brewery President Russ Klisch bought his brother, Jim, a brewery book on home brewing. While Russ considers Jim's cooking skills subpar in general, he was thoroughly impressed with his brother's first effort. So impressed, he decided he didn't want to be shown up by his brother, and set out to create his own, better brew.

The competition between the two brothers quickly spilled over into local home brewing contests and winning some in the process. Soon, friends and family were encouraging the brothers to make a business out of their shared interest in brews. It seems an interest in the beer industry has been strong in the Klisch family for years; many of Russ and Jim's relatives have been involved in the industry in one way or another since his grandfather drove a delivery truck for Schlitz brewery. Russ has fond memories of his grandfather and his involvement in the beer industry: "It was a cool job if you got to bring beer home at night." In addition to driving the delivery truck for Schlitz's, their grandfather also served as a chauffeur for the Uihlein family who owned and operated the Schlitz brewery. With several other family members owning taverns throughout the Milwaukee area, the Klisch brothers had deep roots in the Milwaukee brewing heritage, and decided to open their own brewery.

The brothers picked a small property, a former bakery, located close to their houses as the spot for their brewery, at 818 East Chambers Street in Riverwest. Using only 55-gallon stainless steel drums and old dairy equipment, the brothers sold their first barrel of beer to Gordon Park Pub on December 2, 1987. Lakefront's popularity took off after first opening, upping production to 72 barrels of brew in 1988, and 125 in 1989. After so much success in selling their beers to pubs and taverns around the area, the brothers decided to buy an old bottling machine and selling their brew directly to the public. The brother's were incredibly resourceful at bringing old, used equipment back to life for use in the brewery, leading to one critic noting they had a "Frankenstein operation" because all their equipment had lived and died in a previous life.

As the brother's turned their basement brewing competition into a viable business, they soon found they had reached production capacity at their original location. In 1998, the Klisch brothers were producing 3,000 barrels a year in the cramped 3,600 square foot Riverwest property. They needed to expand in order to keep the business growing, and began the search for a new property.

Recent History

With so much history in their family's background in the Milwaukee area, it is no surprise their next location would be similarly rooted in the history of Milwaukee. The building, located at 1872 North Commerce Street, housed the Milwaukee Electric Railway and Light Company's coal-fired power plant since 1908. In 1998, the city was considering tearing the building down unless a local business could step in and buy the building off their hands. It was a perfect fit for both the brewery and the city, and in 2000 Lakefront officially opened their doors at their new location. At the same time, Russ replaced the patchwork brewery system that had operated at the previous brewery, in favor of a new brew house.



Lakefront has continued to incorporate themselves further into Milwaukee's storied history and love affair with brewing. The lights that adorn the outside of Lakefront's brewery come from a beer hall in the Plankiton Hotel in Milwaukee. The beer hall was to be opened on the same day World War I started, and with prohibition following thereafter, the beer hall never opened, and the lights sat in storage with other Milwaukee historical artifacts. Lakefront also purchased the original chalet of Bernie Brewer, the Brewer's mascot, when the team rebuilt their stadium, and installed it in their brewery.

While the Klisch brother's have made sure to respect the history of brewing in Milwaukee, they have not shied away from being on the cutting edge of brewing. Lakefront was the first brewery to produce gluten-free beer to be certified by the government, and currently 25% of their production is gluten-free, which opens them up to a market largely ignored by beer producers. Coming out of a discussion the brothers had at a brewers convention with ATF representitives, they realized the federal rule that beer contain at least 25% malted barley excluded beer drinkers allergic to wheat and barley. After writing the ATF with their plan to brew a beer based on sorghum rather than wheat and barley, and thus Lakefront's New Grist was born.

In 1996, Lakefront produced the first certified organic beer in America with their Organic ESB(Extra Special Bitter). In 2004, Russ and number of other brewers wrote the USDA, outraged they had begun letting brewer certified as "organic" use hops that were not organically grown. Russ and his fellow brewers won over the USDA with their love of great ingredients and honest brewing process. Lakefront also produced the second Pumpkin brew in America after Jim stumbled upon an old Pumpkin beer recipe of Thomas Jefferson's. Lakefront was also most-likely the first brewery in America since prohibition to brew a fruit beer, with their seasonal offering Cherry Lager. Lakefront also has one of the only indigenous brews in America, using only indigenous ingredients from the Wisconsin area.

With so many great products, a rich history and an eye on innovation, Lakefront has become one of the most popular breweries in America today. Production numbers have been steadily rising over the years, jumping from 33,000 barrels in 2012 to 41,000 barrels in 2013. They have also been steadily expanding their market for their delicious brews, as Lakefront is now available in 35 states. In 2006, Lakefront became the first brewery in the state and the first business in the City of Milwaukee to receive the Travel Green Wisconsin certification. Travel Green Wisconsin recognizes tourism-related businesses that are reducing their environmental impact through operational and other improvements. Lakefront owes it success to the competitive nature of the Klisch brothers, Jim and Russ, who took a basement brewing competition to the big stage, and have produced some amazing beers along the way.

Beers

Fixed Gear

An American-style Amber Ale, Fixed Gear It pours a glaring crimson tone with a rocky white head and a brilliant floral-citrus aroma, thanks to an aggressive dry hopping. Its immodest, malty spine and intrepid caramel flavors blow in via gratuitous amounts of 2-row pale and dark caramel malts. A balanced citrus bite comes from Chinook and Cascade hops followed shortly by mild, fruity esters from the ale yeast. Weighing in at a mean 6.8% ABV and 54 IBU's, this one's got an attitude.

Organic ESB

Lakefront's original organic offering, this extra special bitter British-style ale uses only 100% organic and fresh ingredients. Organic bravo hops lend a citrusy bite to the malty flavor to yield a very refreshing taste. Coming in at 5.8% ABV, this ale pairs well with most foods, and has been one of Lakefront's best sellers since 1996.

Fuel Cafe

Another certified USDA organic brew, this organic coffee stout comes in at 6.4% ABV. Coffee aromas dominate the nose, with a background of roasted malt. The fine balance of mild organic hops, gentle brightness

of choice coffee and the full mouthfeel from roasted malted barley make this an unforgettable brew.

Bridge Burner

The Bridge Burner pours a deep, fiery amber with a rocky off-white head. The assertive aroma is dominated by dry, earthy American hops: citrus, floral and pine tree notes all make a showing. The hops dominate, lending a hefty bitterness to the palate, but are backed up by the caramel malts, which lend a substantial body without any extra sweetness. A warm alcohol burn finishes it off with a nod to its considerable 8.5% ABV. 2009 Los Angeles County Fair gold medal barley wine winner.

New Grist

New Grist is a one-of-a-kind beer brewed without wheat or barley: the first of its kind that can be enjoyed by those with Celiac Disease. At 5.1% ABV, each batch of the brew is tested to ensure no gluten has been allowed to enter the product before it is shipped out. New Grist is brewed from sorghum, rice, hops, water and yeast. These ingredients are carefully combined to form a crisp, refreshing "session ale" brewed for those on a gluten-free diet, or anyone with an appreciation for a great tasting, handmade beer.

Local Acre

Local Acre is the first beer since prohibition that has been made with 100% ingredients that have been grown and processed in the state of Wisconsin. The organic 6-row lacey barley from a hard-working farm in Columbus gives Local Acre its malty-sweet backbone, hazy golden straw color and generous body. Diligent farmers in Hortonville and Mazomanie supply Nugget and Cascade hops for a delicate bitterness with a mild hop flavor and a slightly citrus aroma. Taste the soul of Wisconsin and you will find a well-balanced, unfiltered, homegrown lager with an ample body, yet a crisp, pilsner-like finish.

Proudly distributed locally by Galli Beer Distributing Company



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@BrewsOnCarson

Commonwealth Brewing by Chris Wise

Over the past few years, craft brewing has experienced a revolution, and as craft beers become more popular, the amount of choices becomes staggering. So how does someone even get started in the brewing industry? The story of Commonwealth Press Ale shows that not everybody goes through the process of homebrewing, laboring in their basement for years before producing their first commercially available brew.

Dan Rugh started Commonwealth Press in his basement (I guess the story does start in a basement) in the South Side of Pittsburgh in 2002. After suckering his wife into helping with the venture, they set up a space to do design work in the attic and screen printing in the basement. Although it was a tight fit, living and working in the same building, Dan and his wife did it for three years, until they were able to move the operation to a newer, larger location.

After moving to the new location, a loft above a beer distributor, still in the South Side, Commonwealth again experienced an increase in business. They again had to relocate, this time to their current location on Carson Street, which currently serves as their retail space while their production is done at a warehouse a few blocks away on 23rd Street. Over the years, Commonwealth Press has had the privilege to work with many local Pittsburgh businesses and artists, as well as collaborate with them to come up with some very interesting products. In 2011, Commonwealth Press collaborated with Pittsburgh rapper Mac Miller on his Blue Slide Park release, they created shirts based on artwork by Gabriel Roth.

Through his work with Pittsburgh locals and his roll-with-thepunches attitude, Dan Rugh and Commonwealth Press have been able to handle setbacks along the way and thrive when given the opportunity. Last year, someone threw a brick through the storefront window, smashing glass and shutting down operation for a while until it was fixed. While some would see this as a setback, Rugh and Commonwealth Press turned the story on its head, and used the story to generate coverage on local news stations (and even ending up on NPR's morning edition) for the company. Deciding to auction the brick off in a charity style event, Commonwealth Press was able to raise enough money to fix the window and donate the leftover money to various charities. Rugh explains why the incident meant so much to the company: "I think it was seeing people that we barely knew – or we didn't even know knew us – coming to help for something that could have been easily ignored. That simple feeling of community over something trivial lets you know that we are all part of this great city."

Rugh and Commonwealth Press has shown their support of Pittsburgh over the years, holding an open house with food and beer to the public to show their love of the support they got from the city. Commonwealth Press has also opened their doors for print-yourown parties in which the public can come use their equipment to produce whatever they can dream up to print.

This attitude of giving back to the community and forming lasting relationships with their clients, has allowed Commonwealth Press to become involved in some cool collaborations. One such collaboration is the beer barge they held in 2013 during Pittsburgh's craft beer week. Taking beer lovers out on the river for three hours to sample craft beers being featured in 2013's Pittsburgh Craft



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Dan Rugh started Commonwealth Press in his basement (I guess the story does start in a basement) in the South Side of Pittsburgh in 2002.

Beer Week. The event was such a success, Commonwealth Press has decided to hold one again in 2014, this time with two Gateway Clipper's joined together because Gateway doesn't have one big enough to hold all the participants.

While Commonwealth Press has found success in their ventures outside of printing, Dan and the company fell into brewing after joking around with longtime clients Penn Brewery. A longtime brewer in Pittsburgh, Penn Brewery is one of the most popular and respected breweries in Pittsburgh, who has been working with Commonwealth Press for a number of years. One day when Penn Brewery's Co-Owner Sandy was in placing an order, Dan jokingly asked what it would take to produce a Commonwealth Press Ale. The response from Penn Brewery was of course, they would love to come up with a brew for their friends at Commonwealth Press.

So Dan sat down with the brew-master at Penn Brewery to talk about how he wanted it to taste, and Dan was able to be involved with the building of the ale from concept to completion. They got to decide on what hops to use, and landed on a blend of German Perle and Spalter hops along with Willamette hops from the Pacific Northwest. They then mash hopped their ingredients with whole leaf fuggles, and got to be involved the whole way, even stirring the tanks and boxing the beer after it was brewed. The result was an ale coming in at 4.5% ABV and 45 IBUs, and it was met with enthusiasm from beer drinkers across Pittsburgh, though it did run into some problems along the way.

If you think producing your own brew for the public is an easy process, think again. From getting the label approved by the

government for use; to finding a distributor, getting the label to be put on the bottle correctly, Rugh notes "There were so many intricate details that needed to be addressed that it's almost impossible to list everything, but I can honestly say that if there was something that could go wrong, it probably did in one way or the other." But Dan and his team are used to rolling with the punches to get a job done: "The thing that made it so fun though was the entire crew at Penn are so laid back and cool that no matter what went wrong, we just rolled with it, fixed it, made it part of the process and moved on." Even though their previous distributor pulled out at the last second last year, Dan was able to contact one of his clients at Buddy's Brews in the South Side who were more than happy to take the entire stock off Dan's hands.

Dan's view of his experience in brewing has been very positive, so much so they are doing it again this year, and plan to make it a habit every year. Dan says the response he's got from last year's Commonwealth Press Ale and beer barge have been great: "We sold it all (their ale and tickets to the barge) so that's pretty rad. I haven't heard any complaints yet, except the kegs sold out too fast." Dan's sense of humor about both his successes and setbacks likely are a big reason he has been able to find support from the Pittsburgh community through the years. So make sure to get your hands on a case of Commonwealth Press Ale this year before it sells out, and get a great taste of what collaborations between a few Pittsburgh craftsmen can bring about.

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Diplotro's - Alcorel Taste Officily



All of their pastas are cooked al dente and all of their sauces are homemade in the Italian tradition to bring out the unique flavors of the ingredients including imported tomatoes picked for their

special flavors.



Tucked away in the little town of West View since 1978, DiPietro's is a hidden gem of a restaurant with truly authentic homemade Italian food! DiPietro's specializes in traditional Italian cuisine that will remind you of the taste of Italy. At DiPietro's all of their dishes are hand made and each dish is skillfully made to order by experienced chefs, who love what they do. They use only the highest guality meats, chicken and veal, and they cut their steaks fresh at the restaurant. Our Vitello dishes include only top round veal. All of their pastas are cooked al dente and all of their sauces are homemade in the Italian tradition to bring out the unique flavors of the ingredients including imported tomatoes picked for their special flavors. With homemade sausage and meatballs, pizza dough made fresh daily and only top quality provolone cheese is used on their pizzas.

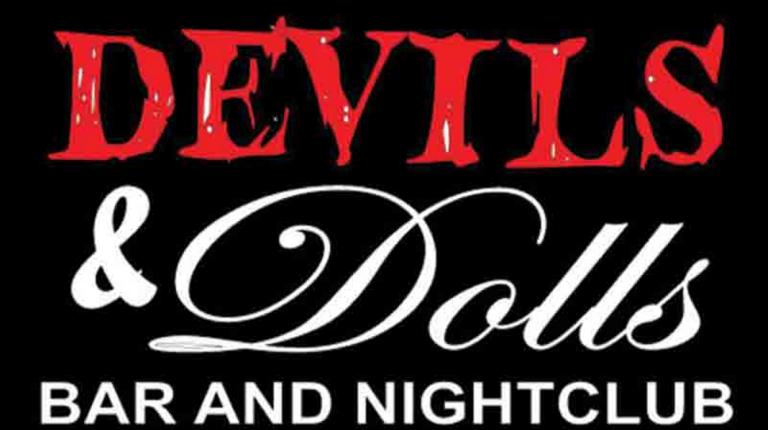
They use only the highest quality premium pastas and ingredients. From Antipasti to Insalate, Luppe to Farinacei, they offer delicious delights guaranteed to satisfy the most discriminating of tastes with pasta dishes, pizzas and sandwiches. Their meatballs and hot sausage are handmade fresh with family recipes brought from Italy. If you like Italian food you will fall in love with DiPietro's.

From the minute you step in the door,

you will find the atmosphere to be both elegant and comfortable, with a definite feel of Italy. DiPietro's is the ideal place to celebrate a special occasion or just relax after a hard day's work. When you dine at DiPietro's, you'll be served meals like you would have in Italy by their friendly and caring staff, who work hard to bring you exactly what you're hungry for. Their highest priority is to make your visit as pleasant as possible and to exceed your expectations while making you feel like family!

All of their meals come with your choice of homemade soup or salad and fresh Mancini's bread. They have lunch and dinner specials daily and best of all if you just want authentic Italian at home, DiPietro's delivers.. yes, they deliver more than just pizza, they will deliver everything on their menu right to your door. So what are you waiting for.... stop in or call in your order today and have an Italian feast tonight!

DiPietro's located in the North Hills and only 10 minutes from Downtown off 279N – Perrysville exit at 412 Perry Highway - Pittsburgh, PA 15229 - 412.931.9878 - Hours: Monday - Thursday 11am-9pm | Friday -Saturday 11am-10pm | Sunday 12pm-9pm plus you can view their entire menu on the web at www. dipietrosrestaurant.com



1713-1715 E. CARSON STREET SOUTH SIDE





David Tlale

The collection started soft and spring like, but ended on a dark note. First cascading down the runway were taupe loose blouses paired with white and tan high waisted skirts and shorts. Blush structured dresses with thick tweed collars in mustard yellow and brown shades. Then came the sheer black tops with navy blue and black leather jackets or detailing. Lace paired with sheer materials and rhinestone appliques on collars of the dresses made this collection irresistible.

Desigual

In true Desigual nature, dresses, tops, and coats were busy with mixed prints, think checkered patterns with stripes and graphic images. Chunky peep toe booties were what models wore on their feet. Short dresses and bulls eye patterns reminded us all of a serious '60's influence in this collection.



Marc Cain

Creative director Karin Veit combined punk and destroyed elements, yet leaving room for femininity.





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Rachel Zoe The look is inspired by modern safari mixed with ethereal elements.



Tracy Reese Promising a Hot Afro-Cuban vibe to her Spring 2014 collection, Tracy Reese is on the mark. There was a street vibe with vibrant color and classic shapes.





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Obstacles to Opportunities... By: Monique DeMonaco



Finding Strength Through Adversity

Words such as remarkable, impressive and exceptional fall strikingly short when it comes to describing Dan McCoy. Dan was a key player on the United State's Sled Hockey Team that brought home the Gold Medal for the 2014 Winter Paralympics. I had the "career highlighting" privilege to sit down with Dan to discuss his life and what it means to be a Gold Medal winner. What I got was so much more.

Dan was born with Spinal Bifida, a neural-tube birth defect resulting in an incomplete closing of the spinal column. As a result, he has limited feeling from the knees down and no feeling in his feet. Dan was also born with Hydrocephalus, which is a buildup of fluid on the brain and severe Club Feet. While the Club Feet have been surgically corrected, Dan will always require a shunt in his head to drain fluid away from his brain in order to avoid neurological impairment or even death due to his Hydrocephalus.

From the moment you meet Dan, you've got to love him. His smile lights up the room, he is obviously humble yet very proud and happy with his life. When asked how it feels to be a Gold Medal winner, he graciously explained, "It was pretty surreal. It has been a dream for the past 12 years and to see it finally happen is unbelievable. So many people helped me get to this point... it is a great feeling to have them actually be able to watch me achieve my dream!" Dan is guick to point out that he does not see being born with his disabilities as a "bad thing", but rather a "badge of honor." He discussed how his disabilities have provided him with opportunities to travel to places such as Norway, Japan, South Korea and of course, Sochi doing what he loves to do, Sled Hockey at the highest competitive level. His sense of gratitude and refusal to see his disabilities as a "bad thing" is beyond admirable given that they have resulted in over 20 surgeries, life threatening

complications and significant mobility issues. I see that as positivity to the max!

He credits his family and specifically his parents, Angie and Mark, for his great life and much of his success. At just 16 weeks pregnant, during routine pre-natal testing, they got the unexpected news that their unborn child had serious birth defects. Despite the odds, Dr. Riegel, a world renowned neurosurgeon at Allegheny General Hospital, definitively announced, "Don't make exceptions for him, raise him like you raise his brother." From that day forward, despite the multitude of challenges and obstacles, the "high bar of success" has never been lowered for Dan.

Early in the interview, I had asked Dan "What have been some of your biggest challenges to pursing your dream of the Paralympics?" He quickly responded with, "There haven't been too many really, I'm lucky." You can imagine my surprise when I heard about Dan's most recent "near death" challenge! In January 2013, a mere week before the first annual USA Sled Hockey Cup event, Dan suffered a Mallory-Weiss tear of his esophagus.

Not only did he make it through the life-threatening event, just 3 days after leaving the hospital, he traveled to Charlotte, North Carolina to compete in the USA Sled Hockey Cup Tournament. Despite his anemic state, fragile health and exhaustion Dan scored 2 goals in the championship game against South Korea helping to secure a victory for Team USA. Prior to that, Dan's place on the team for Sochi had not been certain, but with a recovery like that, any debate about his place on the team abruptly ended.

Dan is not only a guy who has always beaten the odds, he seemingly often does it without even seeing obstacles, but rather opportunities. Have the right attitude and work hard to



Police Foster Positive Relationships with Kids K-6 To Purchase Gifts for their Families



What is Shop With Cops?

The purpose of the event is to foster positive relationships between youth and officers. Young kids, K - 6th grade are selected each year during the end-of-the-year holiday season to shop at one of the local area stores to purchase gifts for members of their immediate family. Each child is given a small amount of money to spend, normally \$50-\$100 depending on the size of the child's immediate family. Approximately 1-2 children are assigned to each police personnel, who then escorts them around the store and assists in selecting appropriate gifts for each family member. The children are told, and understand, that the money is not for personal use and must only be spent on members. After shopping, the children will eat lunch, wrap their gifts, and continue to get to know the police officers.







Pittsburgh Cultural Trust ANNOUNCES DISTINGUISHED MUSIC HEADLINERS FOR 55TH ANNUAL DOLLAR BANK THREE RIVERS ARTS FESTIVAL

10 DAYS OF FREE music + art | JUNE 6 – 15, 2014... The Pittsburgh Cultural Trust announces a distinguished list of music headliners to be presented at the 55th annual Dollar Bank Three Rivers Arts Festival, a production of the Pittsburgh Cultural Trust. The 10-day celebration of the arts in Pittsburgh, Pennsylvania is unlike any other in the nation. The world-class, multi-disciplinary festival is free to attend and is open to the public. Attracting over



Di Pietro's Ristracio

400,000 visitors annually, the Festival begins on the first Friday in June and takes place at the confluence of Pittsburgh's famed three rivers in Point State Park, throughout picturesque Gateway Center, and in the city's world-renowned Cultural District.

The Dollar Bank Three Rivers Arts Festival strives to deliver top-notch performing and visual art – from the Pittsburgh region's thriving arts community and from around the globe – including music, theater, dance, public art installations, gallery exhibitions, a renowned visual Artist Market presented by Peoples Gas, creative activities, food, and more. Artists are selected through a rigorous jury process–emphasizing quality, craftsmanship and presentation–in a wide variety of media, from jewelry to painting, woodworking to photography. Each day of the 10-day Festival includes a performance by distinguished music headliners.

"Each year, the music lineup the Dollar Bank Three Rivers Arts Festival brings world-renowned artists and musicians to Pittsburgh's Cultural District," commented J. Kevin McMahon, Pittsburgh Cultural Trust President & CEO. "The Trust is pleased to continue its mission of connecting the community to the arts, and we are grateful for the generous and faithful support of Dollar Bank as lead sponsor."

Joseph B. Smith, Senior Vice President Marketing for Dollar Bank noted, "The Festival offers the city an opportunity to unite across sectors and artistic disciplines. The broad range of artists selected for this year's lineup reflects the diversity within our city and region. Dollar Bank is proud to support this timehonored tradition and is equally as pleased to welcome back the Pittsburgh Symphony Orchestra to the Dollar Bank Stage."

"The Pittsburgh Symphony Orchestra is delighted to perform, once again, as part of the Dollar Bank Three Rivers Arts Festival.

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412 Perry Highway, West View • 412.931.9878 Banquet Facilities Available We look forward to sharing a wonderful evening of music with the Pittsburgh community at Point State Park," said James A. Wilkinson, President/CEO of the Pittsburgh Symphony.

All headline concerts will be performed on the Dollar Bank Stage beginning at 7:30 p.m. in Point State Park, with the exception of the Pittsburgh Symphony Orchestra performance, which will begin at 7:00 p.m. Opening acts will perform at 6:00 p.m. on Saturdays and Sundays and at 6:30 p.m. on weekdays. This year's lineup features the return of the well-received Bluegrass Day, set for Saturday June 7th. An exact schedule of times, information on the Artist Market, visual arts, family programming, other performing arts and more music programming will be announced on May 9, 2014.

For more information, visit www. TrustArts.org/TRAF or call (412) 456-6666.

Jeff Tweedy Friday, June 6 (7:30 pm)

Sam Bush Saturday, June 7 (7:30 pm)

Trampled By Turtles Sunday, June 8 (7:30 pm) 91.3 WYEP Day

Pittsburgh Symphony Orchestra Monday, June 9 (7 pm)

Kaiser Chiefs Tuesday, June 10 (7:30 pm)

Amos Lee Wednesday, June 11 (7:30 pm)

The Smithereens Thursday, June 12 (7:30 pm)

Curtis Harding Friday, June 13 (7:30 pm)

Lucinda Williams Saturday, June 14 (7:30 pm)

Jake Bugg Sunday, June 15 (7:30 pm)





















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by: Lori Czekaj

What could be more delightful on a Pittsburgh summer afternoon than an acoustically choreographed celebration of artistic color blasts, family festivities and food vendors galore? You're right! NOTHING...

Pyrotenico will present PYROFEST 2014 on May 24th at Hartwood Acres; America's largest fireworks festival. If you live in Pittsburgh and you haven't been there yet, well, suffice it to say, you are missing out! Pittsburghers love the big show, love gathering outdoors with family and friends, love eating local specialty foods and of course, we love our fireworks! But, PYROFEST is so much more than "just a firework display"...it is THE firework display, and one you've just got to see to believe!

Passionate innovation, limitless imagination, and vivid artistic energy on an unprecedented scale join forces at PyroFest, America's largest fireworks festival. From the awesome thunderous opening salutes to the mind-blowing pyromusical finale, Pyrotecnico has created a one of a kind visual and sensory experience to thrill and entertain like never before

The festival opens with the roaring thunder and high energy that can only mean one thing, PyroFest has begun! People from miles around will hear the explosive sounds of the American tour into the world of pyrotechnics paired with inspirational music and artistic choreography.

Next, an inspirational tribute to the American troops, past and present. This exclusive daytime display features an incredible array of smoke shells and a striking daytime UFO launch. Complete with Pyrotecnico's intense version of a 21 gun salute and bombs bursting overhead, this display is a proud reminder of our armed forces' dedication and sacrifice with Red, White, and Blue splendor in the sky.

For the second year now, pyro-enthusiasts were able to compete in "Fantasy in the Sky" Fireworks Challenge, where contestants created a computer-generated fireworks show, with the winning submission to be produced live. This year 32 people entered the Challenge and Pyrotenico is pleased to announce that Barry Mendelson of Metairie, Louisiana, has won this year's contest. Mendelson will receive an all expense paid trip for two to Pyrofest 2014.

Derek Weber, Event Director, said "After reviewing over thirty submissions, we were thrilled with the quality of displays that were designed by the many fireworks enthusiasts." When asked if he was impressed by the entries, Weber stated "Defi-





nitely – the winner's display had great creativity including mixing multiple products, unique firings utilizing the entire firing site, and a great soundtrack of classic movie scores (including superman, Star Wars, and Back to the Future to name a few). We are confident it will be another great display like we had in our inaugural "Fantasy in the Sky" challenge."

As part of the grand finale, direct from Spain – The world famous Ricardo Caballer, S.A. Ricasa will return to produce one of their extraordinary award winning displays at PyroFest in 2014. Not only are Ricasa products considered the best in the industry, but they are also the world's elite design team, winning an unprecedented 50+ international competitions and awards over the past two decades.

General admission is \$23 and Student tickets are \$14 with proper college ID. VIP tickets are also available for \$70, and include on-site parking, a private tent for viewing of band performances and all featured firework displays in addition to a complimentary buffet dinner with nonalcoholic beverages, beer and wine for those over twenty one. VIP tickets are limited and must be purchased in advance on their website. Bring the whole family out on Memorial weekend to celebrate a new Pittsburgh tradition. Pyrofest by Pyrotecnico; the international art of pyrotechnics for a truly unique experience of music, patriotism, food, family, and fireworks!

The 2014 PYROFEST Line Up:

	•
3:00 PM	Gates Open
3:15 PM	The Options on the Main Stage
4:30 PM	Band #2 on the Main Stage
5:45 PM	Opening Noise & Salute Fireworks
	Display
6:00 PM	NOMAD on the Main Stage
7:15 PM	Military Tribute & National Anthem
	Day time Fireworks Display
7:30 PM	The Defibulators on the Main Stage
9:00 PM	Phantom Fireworks Display
9:20 PM	"Fantasy in the Sky" Fireworks
	Challenge
9:45 PM	Direct from Spain - Ricardo Caballer
	Ricasa Fireworks Production
10:20 PM	World Premiere of a Never Before
	Seen Pyrotecnico Production



Technology: NEW PASSWORD REQUIRED

User: My usual password is not working suddenly, why? Website chat assistant: Your password has expired - you must register a new one.

User: Why do I need a new one as that one was working fine? Website: you must get a new one as they automatically expire every 30 days.

User: Can I use the old one and just re-register it? Website: No, you must get a new one.

User: I don't want a new one as that is one more thing for me to remember. Website: Sorry, you must get a new one.

User: ok, roses Website: Sorry you must use more letters.

User: pretty roses Website: you must use at least one number.

User : 1 pretty rose Website: you cannot use blank spaces.



User: 1prettyrose Website : you must use additional letters.

User : 1damnprettyrose Website: you must use at least one capital letter.

User: 1DAMNprettyrose Website: you cannot use more than one capital letter in a row.

User: 1DamnPrettyRose Website: you must use additional letters.

User: 1DamnPrettyRoseShovedUpYourButtIfYouDon'tGiveMeA ccessRightNow Website: Sorry, that password is already being used.

Pint of Less

A drunk guy walks into a bar and approaches the bartender, "Can I have a pint of Less, please?" "I'm sorry sir," the barman replies, looking slightly puzzled, "I've not come across that one before. Is it a spirit?" "I've no idea," replies the guy, "The thing is, I went to see my doctor last week and he told me that I should drink less."

HMO

Two doctors and an HMO manager died and lined up at the pearly gates for admission to heaven. St. Peter asked them to identify themselves. One doctor stepped forward and said: "I was a pediatric spine surgeon and helped kids overcome their deformities." St. Peter said, "You can enter." The second doctor said "I was a psychiatrist. I helped people rehabilitate themselves." St. Peter also invited him in. The third applicant stepped forward and said, "I was an HMO manager. I helped people get cost-effective health care." St. Peter said, "You can come in too." But as the HMO manager walked by, St. Peter added, "You can stay three days. After that, you can go to hell!"

Government Agencies

150 years ago, President Lincoln found it necessary to hire a private investigator, Alan Pinkerton, for protection. That was the beginning of the Secret Service. Since that time, the federal government has produced a large number of multi-letter agencies such as: FBI, CIA, INS, IRS, DEA, BATF, etc. Now we have the 'Federal Air Transportation Airport Security Service.' Can't you see them now, these 'highly trained' men and women in their black outfits with jackets saying across their backs: FATASS The FATASS's are of course supervised by a special section of the Home Land Security Section known as Airport Security Service Home Office Logistics Enhancement Section or the ASSHOLES - I feel safer already, don't you?

Because I'm a Man

 Because I'm a man, when I lock my keys in the car, I will fiddle with a coat hanger long after hypothermia has set in. Calling the AAA is not an option. I will win. Because I'm a man, when the car isn't running very well, I will pop the hood and stare at the engine as if I know what I'm looking at. If another man shows up, one of us will say to the other, "I used to be able to fix these things, but now with all these computers and everything, I wouldn't know where to start." We will then drink a couple of beers, as a form of bonding. Because I'm a man, when I catch a cold, I need someone to bring me soup and take care of me while I lie in bed and moan. You're a woman. You never get as sick as I do, so for you, this is no problem. Because I'm a man, I can be relied upon to purchase basic groceries at the store, like milk or bread. I cannot be expected to find exotic items like "cumin" or "tofu." For all I know, these are the same thing.

- Because I'm a man, when one of our appliances stops working, I will insist on taking it apart, despite evidence that this will just cost me twice as much once the repair person gets here and has to put it back together. Because I'm a man, I must hold the television remote control in my hand while I watch TV. If the thing has been misplaced, I may miss a whole program looking for it...though one time I was able to survive by holding a calculator...(applies to engineers mainly).
- Because I'm a man, there is no need to ask me what I'm thinking about. The true answer is always either sex, hunting, sex, cars, sex, tractors, sex, fishing, sex, sports or sex. I have to make up something else when you ask, so don't ask.
- Because I'm a man, I do not want to visit your mother, or have your mother come visit us, or talk to her when she calls, or think about her any more than I have to. Whatever you got her for Mother's Day is okay; I don't need to see it. And don't forget to pick up something for my mother, too.
- Because I'm a man, you don't have to ask me if I liked the film. Chances are, if you're crying at the end of it, I didn't...

and if you are feeling amorous afterwards...then I will certainly at least remember the name and recommend it to others.

- Because I'm a man, I think what you're wearing is fine. I thought what you were wearing five minutes ago was fine, too. Either pair of shoes is fine. With the belt or without it, looks fine. Your hair is fine. You look fine. Can we just go now?
- Because I'm a man, and this is, after all, the year 2014, I will share equally in the housework. You just do the laundry, the cooking, the cleaning, the vacuuming, and the dishes, and I'll do the rest.... like wandering around in the garden with a beer, wondering what to do.

Three Things In Life

Three things in life that, once gone, never come back: 1. Time 2. Words 3 Opportunity

Three things in life that can destroy a person: 1. Anger 2. Pride 3. Un-forgiveness

Three things in life that you should never lose: 1. Hope 2. Peace 3. Honesty

Three things in life that are most valuable: 1. Love 2. Family & Friends 3. Kindness

Three things in life that are never certain: 1. Fortune 2. Success 3. Dreams

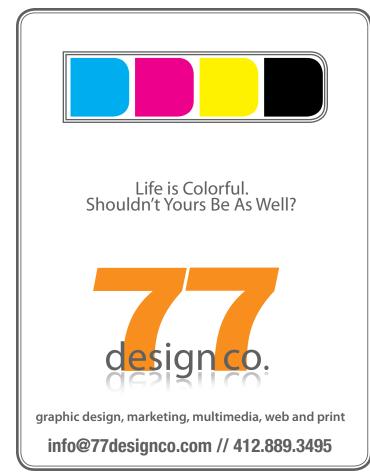
Three things that make a person: 1. Commitment 2. Sincerity 3. Hard work



Humor

You Know You Grew Up In the 80's if:

- 1. You've ever ended a sentence with the word SIKE.
- 2. You can sing the rap to the Fresh Prince of Bel-Air and can do the Carlton
- 3. You know that 'WOAH' comes from Joey on Blossom
- 4. If you ever watched 'Fraggle Rock'
- 5. It was actually worth getting up early on a Saturday to watch cartoons.
- 6. You wore a ponytail on the side of your head.
- 7. You got super-excited when it was Oregon Trail day in computer class at school.
- 8. You made your mom buy one of those clips that would hold your shirt in a knot on the side.
- 9. You played the game 'MASH'(Mansion, Apartment, Shelter, House)
- 10. You wore stonewashed Jordache jean jackets and were proud of it.
- 11. You know the profound meaning of ' WAX ON , WAX OFF'
- 12. You wanted to be a Goonie.
- 13. You ever wore fluorescent clothing. (some of us...head-to-toe)
- 14. You can remember what Michael Jackson looked like before his nose fell off and his cheeks shifted.
- 15. You have ever pondered why Smurfette was the only female Smurf.
- 16. You took lunch boxes to school...and traded Garbage Pail Kids in the schoolyard.
- 17. You remember the CRAZE, then the BANNING of slap bracelets.
- 18. You still get the urge to say 'NOT' after every sentence.



- 19. You thought your childhood friends would never leave because you exchanged handmade friendship bracelets.
- 20. You ever owned a pair of Jelly-Shoes.
- 21. After you saw Pee-Wee's Big Adventure you kept saying 'I know you are, but what am I?'
- 22. You remember 'I've fallen and I can't get up'
- 23. You remember going to the skating rink before there were inline skates.
- 24. You have ever played with a Skip-It.
- 25. You remember boom boxes and walking around with one on your shoulder like you were all that.
- 26. You remember watching both Gremlins movies.
- 27. You thought Doogie Howser/Samantha Micelli was hot.
- 28. You remember Alf, the lil furry brown alien from Melmac.
- 29. You remember New Kids on the Block when they were cool... and don't even flinch when people refer to them as 'NKOTB'
- 30. You knew all the characters names and their life stories on 'Saved By The Bell,' The ORIGINAL class.
- 31. You know all the words to Bon Jovi SHOT THROUGH THE HEART.
- 32. You just sang those words to yourself.
- 33. You still sing 'We are the World'
- 34. You tight rolled your jeans.
- 35. You owned a banana clip.
- 36. You remember 'Where's the Beef?'
- 37. You used to (and probably still do) say 'What you talkin' 'bout Willis?'
- 38. You're still singing shot through the heart in your head, aren't you!

Job opening.

The FBI had an opening for an assassin. After all the background checks, interviews and testing were done, there were 3 finalists; two men and a woman. For the final test, the FBI agents took one of the men to a large metal door and handed him a gun. "We must know that you will follow your instructions no matter what the circumstances. Inside the room you will find your wife sitting in a chair . . . Kill her!!" The man said, "You can't be serious. I could never shoot my wife. "The agent said, "Then you're not the right man for this job. Take your wife and go home." The second man was given the same instructions. He took the gun and went into the room. All was quiet for about 5 minutes. The man came out with tears in his eyes, "I tried, but I can't kill my wife." The agent said, "You don't have what it takes. Take your wife and go home. "Finally, it was the woman's turn. She was given the same instructions, to kill her husband. She took the gun and went into the room. Shots were heard, one after another. There was screaming, crashing, banging on the walls. After a few minutes, all was quiet. The door opened slowly and there stood the woman, wiping the sweat from her brow. "This gun is loaded with blanks" she said. "I had to beat him to death with the chair." MORAL: Women are crazy. Don't mess with them.

Differences

Three women: one engaged, one married and one a mistress, are chatting about their relationships and decided to amaze their men. That night all three will wear black leather bras, stiletto heels and a mask over their eyes. After a few days they meet up for lunch. The engaged woman: The other night when my boyfriend came over he found me with a black leather bodice, tall stilettos and a mask. He saw me and said, "You are the woman of my life. I love you." Then we made love all night long. The mistress: Me too! The other night I met my lover at his office and I was wearing the leather bodice, heels, mask over my eyes and a raincoat. When I opened the raincoat he didn't say a word, but we had wild sex all night. The married woman: I sent the kids to stay at my mother's house for the night. When my husband came home, I was wearing the leather bodice, black stockings, stilettos and a mask over my eyes. As soon as he came in the door and saw me he said, "What's for dinner. Batman?"

Never Make Your Wife Angry

A wife came home just in time to find her husband in bed with another woman. With super-human strength borne of fury, she dragged him down the stairs, out the back door, and into the tool shed in the back yard and put his 'manhood' in a vice. She secured it tightly and removed the handle. Next she picked up a hack saw. The husband was terrified, and screamed, Stop! Stop! You're not going to cut it off, are you? 'The wife, with a gleam of revenge in her eye, put the saw in her husband's hand and said, 'Nope. I'm going to set the shed on fire......You do whatever you have to.

Grandpa's on the Porch Again

A grandson noticed his grandfather sitting on the porch, in the rocking chair, wearing only a shirt, with nothing on from the waist down. "Grandpa, what are you doing? Your weenie is out in the wind for everyone to see!". The old man looked off in the distance without answering."Grandpa, what are you doing sitting out here with nothing on below the waist?" he asked again. The old man slowly looked at him and said "Well...last week I sat out here with no shirt on, and I got a stiff neck. This is your grandma's idea."

Pittsburgher and a Redneck

Bob, a construction worker from Pittsburgh was working in West Virginia. When lunchtime rolled around, he opens his lunch box

and takes out his thermos - Bubba is sitting next to him and asks... what is that? Bob says, it's a thermos. What does it do, asks Bubba? Bob explains that it keeps hot things hot and cold things cold. He pours Bubba a cup of hot steaming coffee, Bubba is amazed as he tells Bob that he has to get himself one of those. So., next day, sure enough Bob is sitting next to Bubba again having lunch... Bubba pulls out his brand new plaid thermos, Bob asks.. hey, Bubba, what's you got in your thermos? Bubba replies, chicken soup and a popsicle!

Viagra and an 85 Year Old

An 85 year old man goes into the pharmacy to get his prescription of Viagra filled. He asks the pharmacist if he could cut the pills in fourths. The pharmacist replies, sure sir, however it would get you an erection with only a 1/4 of a pill. The man replies, at 85, I don't need an erection, I just want it up enough so that I don't pee on my shoes!

The Salesman

A little old lady answered a knock on the door one day, only to be confronted by a well-dressed young man carrying a vacuum cleaner. "Good morning," Said the young man. "If I could take a couple minutes of your time, I would like to demonstrate the very latest in high-powered vacuum cleaners." "Go Away!" said the old lady. "I haven't got any money." And she tried to close the door. Quick as a flash, the young man wedged his foot in the door and pushed it wide open."Don't be too hasty!" he said. "Not until you have at least seen my demonstration." And with that, he emptied a bucket of horse manure all over her hallway carpet. "If this vacuum cleaner does not remove all traces of this horse manure from your carpet, Madam, I will personally eat the remainder." "Well," she said, "I hope you've got a good appetite, because the electricity was cut off this morning."



Humor

Browsing Old Cemeteries

Harry Edsel Smith of Albany , New York : Born 1903--Died 1942. Looked up the elevator shaft to see if the car was on the way down. It was.

In a Thurmont, Maryland , cemetery: Here lies an Atheist, all dressed up and no place to go.

In a London, England cemetery: Here lies Ann Mann, Who lived an old maid but died an old Mann. Dec. 8, 1767

In a Ribbesford, England , cemetery: Anna Wallace

The children of Israel wanted bread, And the Lord sent them manna. Clark Wallace wanted a wife, And the Devil sent him Anna.

In a Ruidoso, New Mexico , cemetery: Here lies Johnny Yeast... Pardon me for not rising.

In a Uniontown, Pennsylvania, cemetery: Here lies the body of Jonathan Blake. Stepped on the gas instead of the brake.

In a Silver City , Nevada , cemetery: Here lays The Kid. We planted him raw. He was quick on the trigger But slow on the draw. A lawyer's epitaph in England : Sir John Strange. Here lies an honest lawyer,

and that is Strange.

John Penny's epitaph in the Wimborne, England , cemetery:

Reader, if cash thou art in want of any, Dig 6 feet deep and thou wilt find a Penny.

In a cemetery in Hartscombe , England : On the 22nd of June, Jonathan Fiddle went out of tune.

On a grave from the 1880s in Nantucket ,

Massachusetts : Under the sod and under the trees, Lies the body of Jonathan Pease. He is not here, there's only the pod. Pease shelled out and went to God.

In a cemetery in England : Remember man, as you walk by, As you are now, so once was I As I am now, so shall you be. Remember this and follow me. To which someone replied by writing on the tombstone: To follow you I'll not consent . Until I know which way you went.



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UNBELIEVABLE MATH PROBLEM

Here is a math trick so unbelievable that it will stump you.

Personally I would like to know who came up with this and why that person is not running the country. Grab a calculator. (You won't be able to do this one in your Head)

- 1. Key in the first three digits of your phone number (NOT the Area code...)
- 2. Multiply by 80
- 3. Add 1
- 4. Multiply by 250
- 5. Add the last 4 digits of your phone number
- 6. Add the last 4 digits of your phone number again.
- 7. Subtract 250
- 8. Divide number by 2

Do you recognize the answer??

Used Cars & Old Ladies

It was a small town and the patrolman was making his evening rounds. As he was checking a used car lot, he came upon two little old ladies sitting in a used car. He stopped and asked them why they were sitting there in the car. Were they trying to steal it? 'Heavens no, we bought it.' 'Then why don't you drive it away?' 'We can't drive.' 'Then why did you buy it?' 'We were told that if we bought a used car here we'd get screwed ... so we're just waiting.'

Getting Old

An elderly husband and wife visit their doctor when they begin forgetting little things. Their doctor tells them that many people find it useful to write themselves little notes. When they get home, the wife says, "Dear, will you please go to the kitchen and get me a dish of ice cream? And maybe write that down so you won't forget?" "Nonsense," says the husband, "I can remember a dish of ice cream." "Well," says the wife, "I'd also like some strawberries and whipped cream on it." "My memory's not all that bad," says the husband. "No problem -- a dish of ice cream with strawberries and whipped cream. I don't need to write it down." He goes into the kitchen; his wife hears pots and pans banging around. The husband finally emerges from the kitchen and presents his wife with a plate of bacon and eggs. She looks at the plate and asks, "Hey, where's the toast I asked for?"

ABC

Wilfred had just learned his abc's and was very scared of doing them in front of the class. The teacher, though, told him that the best way to conquer his fears would be to just go ahead and do it. So, trembling, he stood in front of the class and began. "ABCDEFGHIJLKMNOQRSTUVWXYZ."

"Very good, Wilfred. But you forgot the P. Where's the P? "It's running down my leg."





Thinking of Having Kids? Do this 11 step program first!

Lesson 1

- 1. Go to the grocery store.
- 2. Arrange to have your salary paid directly to their head office.
- to their head of
- 3. Go home.
- 4. Pick up the paper.
- 5. Read it for the last time.

Lesson 2

Before you finally go ahead and have children, find a couple who already are parents and berate them about their...

- 1. Methods of discipline.
- 2. Lack of patience.
- 3. Appallingly low tolerance levels.

4. Allowing their children to run wild.

5. Suggest ways in which they might improve their child's breastfeeding, sleep habits, toilet training, table manners, and overall behavior.

Enjoy it because it will be the last time in your life you will have all the answers.

Lesson 3

A really good way to discover how the nights might feel...

1. Get home from work and immediately



begin walking around the living room from 5PM to 10PM carrying a wet bag weighing approximately 8-12 pounds, with a radio turned to static (or some other obnoxious sound) playing loudly. (Eat cold food with one hand for dinner)

 At 10PM, put the bag gently down, set the alarm for midnight, and go to sleep.
Get up at 12 and walk around the living room again, with the bag, until 1AM.
Set the alarm for 3AM.

5. As you can't get back to sleep, get up at 2AM and make a drink and watch an infomercial.

6. Go to bed at 2:45AM.

7. Get up at 3AM when the alarm goes off.

8. Sing songs quietly in the dark until 4AM.9. Get up. Make breakfast. Get ready for work and go to work (work hard and be productive)

Repeat steps 1-9 each night. Keep this up for 3-5 years. Look cheerful and together.

Lesson 4

Can you stand the mess children make? To find out...

1. Smear peanut butter onto the sofa and jam onto the curtains.

2. Hide a piece of raw chicken behind the stereo and leave it there all summer.

3. Stick your fingers in the flower bed.

4. Then rub them on the clean walls.

5. Take your favorite book, photo album, etc. Wreck it.

6. Spill milk on your new pillows. Cover the stains with crayons. How does that look?

Lesson 5

Dressing small children is not as easy as it seems.

1. Buy an octopus and a small bag made out of loose mesh.

2. Attempt to put the octopus into the bag so that none of the arms hang out. Time allowed for this - all morning.

Lesson 6

Forget the BMW and buy a mini-van. And don't think that you can leave it out in the driveway spotless and shining. Family cars don't look like that.

1. Buy a chocolate ice cream cone and put it in the glove compartment. Leave it there.

2. Get a dime. Stick it in the CD player.

3. Take a family size package of chocolate cookies. Mash them into the back seat. Sprinkle cheerios all over the floor, then smash them with your foot.

4. Run a garden rake along both sides of the car.

Lesson 7

Go to the local grocery store. Take with you the closest thing you can find to a pre-school child. (A full-grown goat is an excellent choice). If you intend to have more than one child, then definitely take more than one goat. Buy your week's groceries without letting the goats out of your sight. Pay for everything the goat eats or destroys. Until you can easily accomplish this, do not even contemplate having children.

Lesson 8

1. Hollow out a melon.

2. Make a small hole in the side.

3. Suspend it from the ceiling and swing it from side to side.

4. Now get a bowl of soggy Cheerios and attempt to spoon them into the swaying melon by pretending to be an airplane.

5. Continue until half the Cheerios are gone.6. Tip half into your lap. The other half, just throw up in the air.

You are now ready to feed a nine- monthold baby.

Lesson 9

Learn the names of every character from Sesame Street, Barney, Disney, or Moose & Zee! Watch nothing else on TV but PBS, the Disney channel or Nick Jr. for at least five years. (I know, you're thinking what's "Nick Jr.? Exactly the point.

Lesson 10

Make a recording of Stewie from Family Guy saying 'mum' 'mum' 'mummy' repeatedly. (Important: no more than a four second delay between each 'mum' 'mum' 'mummy'; occasional crescendo to the level of a supersonic jet is required). Play this tape in your car everywhere you go for the next four years. You are now ready to take a long trip with a toddler.

Lesson 11

Start talking to an adult of your choice. Have someone else continually tug on your skirt hem, shirt- sleeve, or elbow while playing the 'mommy' tape made from Lesson 10 above. You are Now ready to have a conversation with an adult while there is a child in the room.

This is all very tongue in cheek; anyone who is parent will say 'it's all worth it!' Share it with your friends, both those who do and don't have kids. I guarantee they'll get a chuckle out of it. Remember, a sense of humor is one of the most important things you'll need when you become a parent!

Grandchildren

A wealthy old man looked around the table at his sons and daughters and their spouses gathered for a family reunion. "Not a single grandchild," he said with a sigh. "Why, I'll give a million dollars to the first kid who presents me with a little one to bounce on my knee. Now, let's say grace." When the old man lifted his eyes again, his wife was the only other person sitting at the table.

Shoe Salesman

Two shoe salespeople were dispatched to a remote African country. In just a few days, their employer received telegrams from each. One read: "Get me out of here – no one wears shoes." The other read: "Send more inventory – no one here owns shoes."

Executive Position

"How'd you get this big executive position?" asked the secretary. "You've only been here three months." The young man shrugged modestly and explained, "I ran into my father in the conference room one day and he took a liking to me."

German Shepherd

Little old lady to dog owner: "Is that your German Shepherd outside?" "Yeah, so what?" "Well my cat just killed it." "Ha, how could your cat kill my dog?" "It got stuck in his throat!"

Parking Dogs

The other day I saw two dogs walk over to a parking meter. One of the says to the other, "How do like that? Pay toilets!"

Movie Tickets

I was selling tickets at the movie house when I got a phone call. This woman said, "How much is a ticket?" I said, "Eight dollars." She said, "How much for children?" I said, "Same price, eight dollars." She said, "The airlines charge half fare for children." I said, "You come to the movie – put your kids on a plane."

Statues in the Park

There are these two nude statues, one of a man and the other of a woman, standing across from each other in a secluded park. A few hundred years after they've been put in place, an angel flutters down to them. A wave of his hand, and suddenly the statues come to life and the man and the woman step down from their pedestals. The angel says, "I have been sent to grant the mutual request you both have made after hundreds of years of standing across from each other, unable to move. But be quick - you only have fifteen minutes until you must become statues again." The man looks at the woman. They both flush and giggle, and then run off into some underbrush. The sound of great rustling comes from the bushes and seven minutes later they come back to the angel, obviously satisfied. The angel smiles at the couple. "That was only seven minutes - why not go back and do it again?" The former statues look at each other for a minute, and then the woman says, "Why not? But let's reverse it this time - you hold down the pigeon, and I'll poop on it."



Mothers Day by Nightwire

Answers given by 2nd grade school children

to the following questions:

- Why did God make mothers? 1. She's the only one who knows where the scotch tape is.
- 2. Mostly to clean the house.
- 3. To help us out of there when we were getting born.

How did God make mothers?

- 1. He used dirt, just like for the rest of us.
- 2. Magic plus super powers and a lot of stirring.
- 3. God made my Mom just the same like he made me. He just used bigger parts.

What ingredients are mothers made of?

- 1. God makes mothers out of clouds and angel hair and everything nice in the world and one dab of mean.
- 2. They had to get their start from men's bones. Then they mostly use string, I think.

Why did God give you your mother and not some other mom?

1. We're related.

2. God knew she likes me a lot more than other people's moms like me.

What kind of little girl was your mom?

- 1. My Mom has always been my mom and none of that other stuff.
- 2. I don't know because I wasn't there, but my guess would be pretty bossy.
- 3. They say she used to be nice.

What did mom need to know about dad before she married him?

- 1. His last name.
- 2. She had to know his background. Like is he a crook? Does he get drunk on beer?
- 3. Does he make at least \$800 a year? Did he say NO to drugs and YES to chores?

Why did your mom marry your dad?

1. My dad makes the best spaghetti in the world. And my Mom eats a lot.

- 2. She got too old to do anything else with him.
- 3. My grandma says that Mom didn't have her thinking cap on.

Who's the boss at your house?

1. Mom doesn't want to be boss, but she has to because dad's such a goof ball.

2. Mom. You can tell by room inspection. She sees the stuff under the bed.

3. I guess Mom is, but only because she has a lot more to do than dad.

What's the difference between moms & dads?

1. Moms work at work and work at home and dads just go to work at work.

2. Moms know how to talk to teachers without scaring them.

3. Dads are taller & stronger, but moms have all the real power cause that's who you got to ask if you want to sleep over at your friend's.

4. Moms have magic, they make you feel better without medicine.



What does your mom do in her spare time?

1. Mothers don't do spare time.

2. To hear her tell it, she pays bills all day long.

What would it take to make your mom perfect?

1. On the inside, she's already perfect. Outside, I think some kind of plastic surgery.

2. Dye it. You know, her hair. I'd dye it, maybe blue.

If you could change one thing about your mom, what would it be?

1. She has this weird thing about me keeping my room clean. I'd get rid of that.

2. I'd make my mom smarter. Then she would know it was my sister who did it and not me.

3. I would like for her to get rid of those invisible eyes on the back of her head.

Quotes For Mothers Day

.... to all the Mother's Out There.. HAPPY MOTHER'S DAY

A mother is a person who seeing there are only four pieces of pie for five people, promptly announces she never did care for pie. ~Tenneva Jordan

Hundreds of dewdrops to greet the dawn, Hundreds of bees in the purple clover, Hundreds of butterflies on the lawn, But only one mother the wide world over. ~George Cooper Being a full-time mother is one of the highest salaried jobs... since the payment is pure love. ~Mildred B. Vermont

The sweetest sounds to mortals given Are heard in Mother, Home, and Heaven. ~William Goldsmith Brown

If you have a mom, there is nowhere you are likely to go where a prayer has not already been. ~Robert Brault, rbrault.blogspot.com

A suburban mother's role is to deliver children obstetrically once, and by car forever after. ~Peter De Vries

If the whole world were put into one scale, and my mother in the other, the whole world would kick the beam. ~Lord Langdale (Henry Bickersteth)

Mothers hold their children's hands for a short while, but their hearts forever. ~Author Unknown

The moment a child is born, the mother is also born. She never existed before. The woman existed, but the mother, never. A mother is something absolutely new. ~Rajneesh

All mothers are working mothers. ~Author Unknown

When you are a mother, you are never really alone in your thoughts. A mother always has to think twice, once for herself and once for her child. ~Sophia Loren, Women and Beauty

Mother love is the fuel that enables a normal human being to do the impossible. ~Marion C. Garretty, quoted in A Little Spoonful of Chicken Soup for the Mother's Soul

Mother — that was the bank where we deposited all our hurts and worries. ${\sim}\text{T}.$ DeWitt Talmage

A mother is a mother still, The holiest thing alive. ~Samuel Taylor Coleridge

The real religion of the world comes from women much more than from men — from mothers most of all, who carry the key of our souls in their bosoms. ~Oliver Wendell Holmes

God could not be everywhere and therefore he made mothers. ~Jewish Proverb

A mother understands what a child does not say. ~Author Unknown

I remember my mother's prayers and they have always followed me. They have clung to me all my life. ~Abraham Lincoln

It would seem that something which means poverty, disorder and violence every single day should be avoided entirely, but the desire to beget children is a natural urge. ~Phyllis Diller

Woman in the home has not yet lost her dignity, in spite of Mother's Day, with its offensive implication that our love needs an annual nudging, like our enthusiasm for the battle of Bunker Hill. ~John Erskine

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Mothers Day by Nightwire

Women's Liberation is just a lot of foolishness. It's the men who are discriminated against. They can't bear children. And no one's likely to do anything about that. ~Golda Meir

A man loves his sweetheart the most, his wife the best, but his mother the longest. ~Irish Proverb

Before I got married I had six theories about bringing up children; now I have six children, and no theories. ~John Wilmot

You don't really understand human nature unless you know why a child on a merrygo-round will wave at his parents every time around — and why his parents will always wave back. ~William D. Tammeus

Mother, the ribbons of your love are woven around my heart. ~Author Unknown

Now that... my kids are grown, I understand



412.973.0068 350 Butler Street - Etna, PA 15223 www.copoutpierogies.com how much work and love it takes to raise and to keep a family together. The example of your strength, devotion, and patience is now rippling through the generations. Thank you! ~Forest Houtenschil

Biology is the least of what makes someone a mother. ~Oprah Winfrey

Motherhood is priced Of God, at price no man may dare To lessen or misunderstand. ~Helen Hunt Jackson

A mom's hug lasts long after she lets go. ~Author Unknown Are we not like two volumes of one book? ~Marceline Desbordes-Valmore

It kills you to see them grow up. But I guess it would kill you quicker if they didn't. ~Barbara Kingsolver, Animal Dreams

Who fed me from her gentle breast And hushed me in her arms to rest, And on my cheek sweet kisses prest? My Mother. ~Ann Taylor

Who ran to help me when I fell, And would some pretty story tell, Or kiss the place to make it well? My mother. ~Ann Taylor

A mother's heart is a patchwork of love. ~Author Unknown

On Mother's Day I have written a poem for you. In the interest of poetic economy and truth, I have succeeded in concentrating my deepest feelings and beliefs into two perfectly crafted lines: You're my mother, I would have no other! ~Forest Houtenschil

Mom, when thoughts of you are in our hearts, we are never far from home. ~Author Unknown

Children are a great comfort in your old age — and they help you reach it faster, too. ~Lionel Kauffman

Mother is the name for God in the lips and hearts of little children. ~William Makepeace

Thackeray

A mother is the truest friend we have, when trials heavy and sudden, fall upon us; when adversity takes the place of prosperity; when friends who rejoice with us in our sunshine desert us; when trouble thickens around us, still will she cling to us, and endeavor by her kind precepts and counsels to dissipate the clouds of darkness, and cause peace to return to our hearts. ~Washington Irving

This heart, my own dear mother, bends, With love's true instinct, back to thee! ~Thomas Moore

Insanity is hereditary; you get it from your children. ~Sam Levenson

The one thing children wear out faster than shoes is parents. ~John J. Plomp

Most mothers are instinctive philosophers. ~Harriet Beecher Stowe

Before a day was over, Home comes the rover, For mother's kiss — sweeter this Than any other thing! ~William Allingham

I don't care how poor a man is; if he has family, he's rich. ~Dan Wilcox and Thad Mumford, M*A*S*H, "Identity Crisis,"

Oh, the comfort, the inexpressible comfort of feeling safe with a person, having neither to weigh thoughts nor measure words, but pouring them all out, just as they are, chaff and grain together, certain that a faithful hand will take and sift them, keep what is worth keeping, and with a breath of kindness blow the rest away. ~Dinah Craik

Where we love is home — home that our feet may leave, but not our hearts. ~Oliver Wendell Holmes, Sr.

In everyone's life, at some time, our inner fire goes out. It is then burst into flame by an encounter with another human being. We should all be thankful for those people who rekindle the inner spirit. ~Albert Schweitzer

Let us be grateful to people who make us

happy, they are the charming gardeners who make our souls blossom. ~Marcel Proust

If I had a single flower for every time I think of you, I could walk forever in my garden. ~Claudia Adrienne Grandi

A Freudian slip is when you say one thing but mean your mother. ${\sim} \mbox{Author Unknown}$

Sweater, n.: garment worn by child when its mother is feeling chilly. ${\sim} \text{Ambrose}$ Bierce

All women become like their mothers. That is their tragedy. No man does. That's his. ~Oscar Wilde, The Importance of Being Earnest, 1895

Mothers are fonder than fathers of their children because they are more certain they are their own. ~Aristotle

A man's work is from sun to sun, but a mother's work is never done. ~Author Unknown

Making the decision to have a child is momentous. It is to decide forever to have your heart go walking around outside your body. ~Elizabeth Stone

Parents often talk about the younger generation as if they didn't have anything to do with it. ~Haim Ginott

Sing out loud in the car even, or especially, if it embarrasses your children. ${\sim}\textsc{Marilyn}$ Penland

Each day of our lives we make deposits in the memory banks of our children. ~Charles R. Swindoll, The Strong Family

There is only one pretty child in the world, and every mother has it. ~Chinese Proverb

Never raise your hand to your kids. It leaves your groin unprotected. ~Red Buttons

If nature had arranged that husbands and wives should have children alternatively, there would never be more than three in a family. ~Lawrence Housman

Setting a good example for your children takes all the fun out of middle age. ~William Feather, The Business of Life, 1949

Mothers and Motherhood

My friend Myron tells me, 'Last year on Mother's Day the whole family got together for a big dinner and afterward, when Mom started to clean up, I said to her, "Don't bother with those dishes, Mom. Today is Mother's Day, you can always do them tomorrow."



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The Trip to the Hospital

First Child: Every time we felt the slightest B&H contraction, we rushed to the hospital. I would carry my wife to the car and lay her down in the back seat surrounded by pillows.

Second Child: We timed the contractions. By the time she had three in thirty minutes, we rushed to the hospital. She sat in the front seat, with it leaned back and a pillow behind her head and another at her feet.

Third Child: I came home from the office as soon as she started having regular contractions. When they were five minutes apart and hard, we went to the hospital. I gave her a pillow to hold along the way. Fourth Child: When she called me at the office and told me that she was having contractions hard and five minutes apart, I told her to drive to the hospital. I would meet her there as soon as I finished the set of correspondence I was working on. I reminded her not to forget the pillows.

The First Step

First Child: My wife grabbed the camera. I grabbed the Video Camera. My wife took four rolls of film. We immediately ran out to the one-hour developing place and had all four rolls developed with double prints. We had the best picture blown up to 24" X 36" and framed. We hung it up in the entry hall. I had a professional studio turn the four hours of video I taped into a one-hour documentary complete with voice-over by a local anchor-man.

Second Child: We took one roll of film and five minutes worth of video. The next day we took the film and had it developed by a twenty-four hour developing center. I took the best picture and put it into my wallet.

Third Child: We couldn't find the video-camera and we only had five shots left on the roll of film. We took all five shots but I don't remember if we ever got the roll developed.

Fourth Child: I quickly got up and grabbed the camera. I placed it up high so the child wouldn't grab it.

The First Time the Child Fell and Got a Cut

First Child: My wife and I frantically ran over to the child. We swept him up and rushed him to the emergency room. No stitches were needed but we spent the night with him in his room just in case the bleeding started again.

Second Child: We walked over to her, picked her up and quickly bandaged her up. We spent the next two hours rocking her in the living room to comfort the pain.

Third Child: I told my wife that if he was still crying in a couple of minutes, we should go over and make sure he isn't hurt too badly. When he didn't stop crying, we bandaged up the cut and laid him in his bed for a while but we went on about our business.

Fourth Child: Put a bandage on the cut and told him it'd get better after he stopped crying.

My Mother Taught Me About...

1. My Mother taught me about ANTICIPATION... "Just wait until your father gets home."

What Mom Taught Me 2. My Mother taught me about RECEIVING.... "You are going to get it when we get home!"

3. My Mother taught me to MEET A CHALLENGE... "What were you thinking? Answer me when I talk to you! Don't talk back to me!"

4. My Mother taught me LOGIC...

"If you fall out off that swing and break your neck, you're not going to the store with me."

What Mom Taught Me

5. My Mother taught me MEDICAL SCIENCE... "If you don't stop crossing your eyes, they are going to freeze that

"If you don't stop crossing your eyes, they are going to freeze that way."

6. My Mother taught me to THINK AHEAD...

"If you don't pass your spelling test, you'll never get a good job."

7. My Mother taught me HUMOR... "When that lawn mower cuts off your toes, don't come running to me."

What Mom Taught Me 8. My Mother taught me how to BECOME AN ADULT.. "If you don't eat your vegetables, you'll never grow up."

9. My Mother taught me about GENETICS... "You're just like your father."

10. My Mother taught me about my ROOTS... "Do you think you were born in a barn?"

What Mom Taught Me

11. My Mother taught me about WISDOM OF AGE... "When you get to be my age, you will understand." And last but not least...

12. My Mother taught me about JUSTICE...

"One day you'll have kids, and I hope they turn out just like you.... Then you'll see what it's like!"





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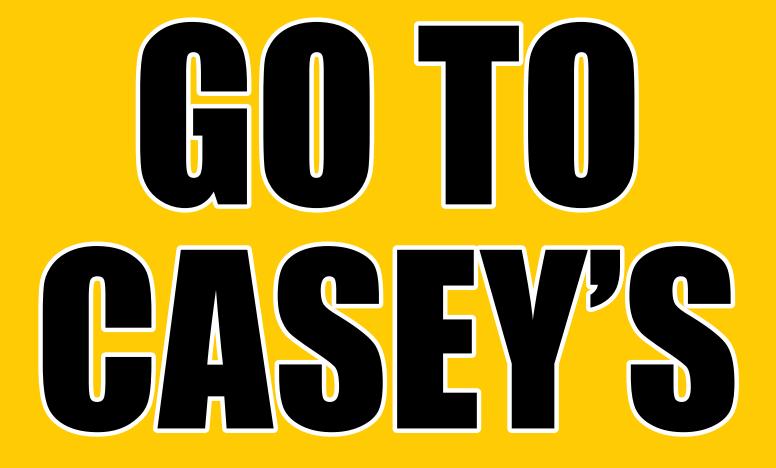
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