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MONDAY

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Letter from the Editor:

To My Loyal Readers, Advertisers and Family...

A very special "Thank you" to all of our advertisers! Without you there would be no magazine! Your loyal support, encouragement and friendship have meant the world to me. I'm extremely grateful to all of you! I've gotten to know most of you well over the years and we have become good friends. Your caring, support and encouragement throughout these 10 years has meant so much to me. Without you, Nightwire would not exist.

To my loyal readers.....I would like to thank you as well. I can't even begin to describe how much your emails, phone calls, cards, letters and notes have meant to me. Without your encouragement, kind words and endearing, sometimes heart-wrenching stories, Nightwire may not be celebrating this 10 year birthday.

This also comes with sincere gratitude to my staff. You,...the Production Manager, Graphic Designers, Sports Writer, Feature Writers, Contributing Writers, Photographers and Distribution Manager, who work tirelessly to create this magazine each month,...are the glue that binds and holds Nightwire together.

Last but not least... to my family, for all the love and support that you have shown during this decade long journey. Thank you all from the bottom of my heart!

As a special thank you to each of you.... please join me on Saturday, August 17th at Casey's Draft House on the South Side, 8PM-10PM for our 10th Birthday Celebration.....Hope to see you there!!

With Sincere Gratitude,

Joyce Campisi

*Editor, CEO
Nightwire Magazine*

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NIGHTWIRE



No Late Summer For These Swashbucklers...

By: Stacy Kauffman Sports Feature Writer for Nightwire, Photos Pittsburgh Pirates

Swells of Jolly Rogers big and small rise and fall throughout the stands at PNC Park, buoying the anticipation of another win. Chants of "LET'S GO BUCS" reverberate around the left field rotunda and grow with enthusiasm as they spread among the crowd, creating an energy that even the most jaded fan can't escape.

But haven't we been here before, in this same place, full of excitement just to have our hearts crushed into pieces? If you feel some déjà vu coming on, you'd be right. Déjà vu is defined as "the illusion of having previously experienced something actually being encountered for the first time." We have been here before, in nearly this exact same scenario last season, however we are encountering plenty of positives for the first time in recent memory.

For the first time, in a long time, fans are encountering a pitching staff that leads the majors in ERA by a large margin. For the first time fans are encountering a battery mate that erases his pitchers' mistakes with uncanny ease. For the first time fans are encountering a shifty defense that is as efficient as any in baseball.

Those three things - pitching, top defensive play from the catcher position and an overall efficient defense - have catapulted your Pirates to a tidy 60 wins in just 100 games. Last year they were 58-42, sitting at the high watermark of 16 games over .500. So far this season, the watermark has been set even higher at 21 games over, which they have hit four times. Let's examine why those three components are key to making the stretch run a lot more fun than it has been in recent memory.

Pitching, pitching, pitching. Any avid baseball fan knows there are many advanced stats that paint an even clearer picture, however for the sake of not complicating it for those who are not sabermetric friendly, we'll look at team ERA. To this point, the Pirates' ERA of 3.09 leads the majors (the Reds are a distant second at 3.35) and

is a vast improvement over their mark posted during the same number of games in 2012, which wasn't shabby by any means at 3.47. Unfortunately, that wasn't sustainable as it ballooned over an entire run during the final 62 contests to 4.49. The bullpen regressed as well allowing 36% of inherited runners to score after just 17% crossed the plate during the hundred games prior.

Why the crash and burn? Were arms overused? Was team chemistry broken during the trade deadline? I think it was a bit of both. Kevin Correia was publicly unhappy and pouted over his move from starter to the bullpen, which couldn't have made the newcomer who displaced him, Wandy Rodriguez, very comfortable. Although not a pitcher, clubhouse favorite Casey McGehee was traded for Chad Qualls, who unimpressively took the place of high energy guy, Brad Lincoln, who was sent to Toronto, in the pen. Plus Correia continued his bad apple act by demanding a trade. Not great for cohesiveness in the pitching staff.

You couldn't call Rod Barajas a bad apple. But you could call him a bad player last year. The front office hoped he could be a stop gap guy while Tony Sanchez ironed his game out in the minors and hey, he'd settle A.J. Burnett right in as a former teammate. As the year went on it was clear he was both an offensive and defensive detriment to the club. So the Pirates did what they rarely do. Out bid and out wooed other suitors for free agent catcher, Russell Martin, who to me has been the best free agent signing of the offseason. Not only has he undoubtedly contributed to the pitching prowess, but he has thrown out more runners this season than all Pirate catchers combined last year. The value of a confident, reliable catcher can't be underestimated.

What else can't be underestimated? The impact of post season experience, and Martin has 33 games of it. He has played in three championship series, two with the Dodgers in 2008 and 2009,

where they lost to the Philadelphia Phillies, and just last season with the Yankees who eventually fell to the Detroit Tigers. Martin's 33 games played are more than all of the other players on the roster combined. Barmes is the only other position player to get to October, and of the pitchers who have taken the mound in the tournament (Burnett, Grilli, Liriano, McDonald, and Rodriguez), A.J. Burnett is the only one with a ring.

Can defense win you rings? It sure as heck helps. Even though the Pirates have committed the fourth most errors, they lead the majors in defensive efficiency, which rates team defensive outs recorded in defensive opportunities. Last season, the Bucs were in the middle of the pack, average in defensive efficiency. So what's saving their error-prone behinds this year? Positioning and infield shifts. If you want to learn more about how that's getting done, I'm not the one to explain. Despite what my three year old nephew thinks, I don't really know everything, so check out the good work by James Santelli on PiratesProspects.com. His article "Pirates' Defensive Shifts: The Hidden Secret Behind Baseball's Best Team" breaks down just how Dan Fox, director of baseball systems development, and quantitative analyst Mike Fitzgerald, have successfully implemented a defensive scheme that has contributed big time to the success of the ballclub.

Despite the palatable difference in attitude, surprising star performances from starting pitchers Francisco Liriano and Jeff Locke, not to mention Starling Marte playing every day, you could still be fearful of buying in again. And nobody could really blame you after the wounds of two late season collapses in a row are still fresh. Not even Pirates Manager Clint Hurdle, who recently told 93.7 The Fan "love is the most powerful emotion in the world, and it's a right emotion. And when you love and you don't feel that you get loved back or you get scorned, you're vulnerable."

Hurdle went on to add "but boy, what a feeling when you love and



it all plays out right. There's nothing better in the world. I encourage all the Bucs fans that we need your support. For the ones that don't want to go, we'll just keep playing ball, and keep winning games, and get in a position where they'll find a little room on this wagon."

Are fans taking that risk? Letting their love of their Battlin' Buccos lead the way?

Jim Meinecke of State College, PA says "I think a couple of moves need to be made at the trade deadline, otherwise I fear we are going to see Act III [of the collapse] this year." Others are careful not to pour their hearts into the season just yet. "I can't fully trust the Pirates until they officially win number 82," added Matt Kelly of Shadyside. But he also thinks they are in a good spot right now to do just that.

Matt Popchock of the North Hills agreed. He said he feels strongest about breaking the consecutive losing season streak, but at the same time he is reserving judgment about making the playoffs, which, after a very unscientific Twitter poll conducted by yours truly, is the perspective most of the respondents had. Cautiously optimistic.

But others are all in. They even find proof of a winning team in a loss. In the hundredth game of this season, the Pirates were down by four going into the ninth inning against the Nationals and rallied to tie it up on a Josh Harrison two run, two out single when he was down to his last strike. Bryce Harper won it in walk-off fashion in the bottom of the ninth, but that didn't dampen the spirits of Pittsburgh's Gretchen Martin. She says "games like that are proof of why I'm confident about the rest of the season. The team DOESN'T QUIT."

If you quit on the Pirates last year, now just might be the right time to start showing them some love again.

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



HOLMAN RANCH WINES

HOLMAN RANCH: WHERE THE PAST IS ALWAYS PRESENT.

Tucked away in the rolling hills of Carmel Valley, Californian historic Holman Ranch provides a unique and memorable setting for weddings, special events, family gatherings, corporate retreats, and team-building events. With its charming gardens, stunning mountain views and serenity, this private estate affords old-world charm while providing modern day conveniences. This stunning property includes a fully restored stone hacienda, overnight guest rooms, vineyards, olive grove, horse stables and more. www.holmanranch.com The estate wines of Holman Ranch include: Pinot Noir, Pinot Gris, Chardonnay, Sauvignon Blanc, and Rosé of Pinot Noir. Holman Ranch's 19 acres of vineyards lie between 950 and 1150 feet in elevation. The root stocks and soils are most important in producing excellent fruit from the vineyards.

The surrounding Santa Lucia Mountains are very important to Carmel Valley viticulture. The local hills hold back the marine layer and broad breeze

used on their fruit and they are currently in the process of attaining sustainable and organic certification.

Holman Ranch's wines are unfinned and crafted to deliver the true varietal of the grape from harvest to table. Purity and passion are key ingredients in the wine-making process, and this is where Holman Ranch truly stands out. Holman Ranch Wines were selected as a World's 10 Best Wines 2012 in the book National Geographic The 10 Best of Everything.

2010 PINOT NOIR HUNTER'S CUVÉE

This wine presents a bold, rich taste with subtle hints of blueberry and raspberry jam. It is intense and long on the palate. Aged in 50% new French oak barrels and 50% neutral French oak barrels for 7 months, this smooth red pairs perfectly with any occasion.

2010 PINOT NOIR

Aged for 12 months in French oak, this bright wine excites the senses with classic perfumes of sour cherry and blackberry. A hint of tobacco rounds out this light-bodied varietal.

Holman Ranch's wines are unfinned and crafted to deliver the true varietal of the grape from harvest to table. Purity and passion are key ingredients in the wine-making process.



es, which is beneficial to producing consistently good fruit. Sedimentary soils, such as, chock rock and Carmel stone also play a major role in wine producing methods by providing good soil drainage. Holman Ranch "stresses the vines" of the fruit with emphasis on reproduction, which in turn, stops growth and ripens fruit. The valley configuration allows for fog in the morning but with it rapidly moving out as the air warms which is great for Pinot Noir grapes. The proximity to the ocean and the elevation are positive characteristics for the vines. Holman Ranch's vines are planted 15 degrees off due north, which allows for all day sunlight on fruit zone and good protection from breeze. No chemical herbicides or pesticides are

2010 CHARDONNAY

Cold-fermented for three months in new French oak barrels, this wine exhibits delightful honey and toast flavors balanced with acidity. An ideal food wine, this structured and classic white is long on the palate.

2011 ROSÉ OF PINOT NOIR

This wine offers a fruity flavor with subtle hints of cherry, strawberry and watermelon. The juice was left on the skins for four hours, creating a light, crisp, completely dry Rosé.

2011 PINOT GRIS

This wine presents a classic taste of citrus and honey that lingers on the palate. This dry wine makes an ideal summer wine.

2011 SAUVIGNON BLANC

This wine exhibits all the best-loved traits of this varietal. A hint of lime, under-ripe kiwi, green apples, and minerality highlight each sip of this subtle, crisp wine.

2011 PINOT NOIR HEATHER'S HILL

The wine exhibits a deep ruby color with intense boysenberry nose. The flavors are full of marionberry and black cherry, which are well balanced and typical of hillside grown Pinot Noir.

Wine Caves:

The winery at Holman Ranch, located in The Caves, is completely underground in order to take advantage of the natural cooling and humidity held below. The 3000 square foot area maintains a constant temperature of 58°F-60 °F and contains four 750 gallon tanks, four 1200 gallon tanks, and four open top tanks that can hold two tons each. One hundred (100) French oak barrels are maintained year round. Winery operations such as destemming, pressing, fermenting and aging take place within the cool environment of The Caves, while bottling is done directly outside using a mobile bottling line. During harvest, 6 to 8 tons of grapes a day are processed. This may seem low but it is due to the fact that harvesting hours are between 7am to noon on any given day. Grapes are hand picked and loaded into half ton bins, transferred to the winery by tractor and then moved by forklift to the destemmer. White wines take around three weeks to ferment at 50°F and are bottled in February, while red varietals ferment for two weeks and are bottled in early June. All skins, seeds and stems are composted and returned to the fields. Slow months for our winery are June, July and August with the busiest time being September. The winery will produce 3000-5000 cases annually.

Holman Ranch Tasting Room:

Holman Ranch's Carmel Valley tasting room offers the perfect backdrop to swirl, sip and savor the different complexities of Holman Ranch Vine



yard and Winery wines. There is something for everyone (4 varietals in fact), from the full-bodied Pinot Noirs to the light, fruity flavors of our Pinot Gris and lightly oaked Chardonnay. Holman Ranch also offers estate grown and bottled Olive Oil available for tasting and purchase at the Tasting Room.

The Tasting Room showcases the estate wines of Holman Ranch which includes our Pinot Noir, Pinot Gris, Chardonnay, Sauvignon Blanc, and Rosé of Pinot Noir. Carefully hand-harvested, cold pressed and bottled, the Extra Virgin Olive Oil produced from the fruits of our Tuscan trees has a delightful spice followed by a buttery finish.

Three tasting flights of three wines each (White, Mountain and Pinot Noir) are available 7 days a week. The Tasting Room also holds a series of cooking demos called In Your Backyard. For more information or to order Holman Wines visit www.holman-ranch.com

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YARDS BREWING COMPANY

by Sean Creevey

YARDS was founded in 1994 in a 900-square-foot garage in Manayunk by two kids fresh out of college. With empty bank accounts, big dreams, and a 3.5 barrel system, they started brewing their trademark libation, Extra Special Ale. At first they could only deliver kegs to local bars, as bottling their brew was a bit out of their price range. Of course, with such a solid brew as ESA, it was only a matter of time until word got around and the demand went up; they needed to expand. Flash forward a couple years to 1997, and the brewery moved to a new location in the Roxborough area of Phil-

adelphia where they upped their capacity to 3,000 barrels a year, started bottling, and introduced the Philadelphia Pale Ale and Brawler brews to their repertoire. Four years later they moved again, more than doubling their production capacity. Six years later, in 2007, they moved to their current location on the Delaware River waterfront in the Northern Liberties section of Philadelphia. The 26,000-square-foot former skate park has suited them well for the past six years, and they have filled the space with a tap-room, complete with pub grub and growlers, a 50 barrel brew house, and enough fermenters to push out 32,000 barrels a year. Their current location also provides them with an opportunity for future growth.

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tor trailers worth of beer to charities. To find out more about what they've done and what you can do to help visit www.yardsbrewing.com/the-extra-yard.

Lest we all forget, Yards could do none of these things without their brews, and the love that comes from making and drinking them! They have five "signature" ales that are always ready to be poured at their tasting room and wholly define them as a brewery. Their signature series consists of Philadelphia Pale Ale, IPA, Extra Special Ale, Brawler, and Love Stout.



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Naturally, with growth comes change, but the folks at Yards haven't changed their passion for brewing, the community or the environment. Yards has always had a focus

from the City of Brotherly Love.

Yards' passion for their work extends beyond the brewery and into the greater environment and their local community. Yards is the first brewery in Pennsylvania to be 100% wind powered—I know what you're thinking, and no, they don't have windmills on their roof. Instead, they pay extra to their electric provider to make sure that their energy comes strictly from wind.

There's also a heavy focus on the community, and they've established a program called The Extra Yard which entails is donating beer to charity fundraising functions. Yards helps out as many groups as they possibly can, from Alex's Lemonade Stand, to WHYY and Philabundance (a local non-profit organization that works to alleviate hunger and malnutrition). They even open up their tasting room for organizations to hold events. Last year, Yards donated over 2 trac-

EXTRA SPECIAL ALE:

The flagship, the original, the one and only. This brew is intended for those who know about the casks and it's not meant to be served icy cold, which means it's perfect all year round. In the summertime you don't have to worry about your beer getting warm before you drink it; ESA gets better as it warms! (to a point, of course) In the wintertime you have a brew that warms you from the outside in. And if you live in a house like I do you don't even have to worry about sticking it in the fridge, the cellar is plenty cold enough. With a malt body, a hoppy finish, and 6% ABV, you can stand to have a couple and maybe then you'll feel a little extra special yourself.



In 1994, they emptied their savings accounts, maxed out their credit cards, and took the plunge by founding Yards Brewing Company in a 900-square foot garage in the Manayunk section of Philadelphia.

BRAWLER:

Originally brewed as a nitro, this “pugilist style ale” is based off an English session ale. Ruby red, malt forward and low in alcohol, this brew is ready to go a few rounds if you are. With seven different malts, Yards has produced a brew that can session with the best of ‘em, with enough flavor to compensate for all the adjuncts everyone else is drinking. 4.2% ABV

LOVE STOUT:

This nitro stout will coat your pallet in delicious chocolate and roasted malt flavors. It will slide down your throat so smoothly that you’ll simply be amazed when it’s gone. And it’s so rich that you’ll just have to ask for another, and another, until you’ve finally fallen in love. Luckily for you it’s only served on draught, so that bartender is your new cupid. 5.5%ABV and 20.5 IBUs gets some brotherly love in your belly.

There’s also the “Ales of the Revolution,” which are ales derived from recipes that were used by some of our founding fathers. In this series there are three brews: General Washington’s Tavern Porter, Poor Richard’s Tavern Spruce, and Thomas Jefferson’s Tavern Ale. The “Ales of the Revolution” are based upon recipes that are either accessible to the public or created piecemeal through various letters, journal entries, and other media. It only makes sense for these brews to be crafted by Yards, a brewery that has lived all over the city where the Founding Fathers made history, and that works diligently to make that city a better place to live, just like the men they’re paying homage too.

GENERAL WASHINGTON’S TAVERN PORTER:

Rumored to have been originally brewed to rally his troops on the battlefield, our first president’s Porter is smooth, deep, and warming. While some might call it liquid courage and others a liquid blanket, I call it satisfying. Brewed with chocolate and roasted barley, this brew goes great with a pot roast and pierogies, or your favorite chocolate cake. At 7% ABV and 34 IBUs, you’ll definitely feel something after a couple -- call it what you like, just try not to end up with wooden teeth the next morning.

POOR RICHARD’S TAVERN SPRUCE:

Ben Franklin accomplished A LOT in his lifetime and would be considered a polymath by anyone’s standards. The name “Poor Richard” was a pseudonym used by Franklin when publishing his works. Along with his various inventions, including bifocals and the lightning rod, Franklin created this brew. Of course, being the brilliant man that he was, he circumvented the lack of barley and hops by using molasses and spruce essence. Yards does just this; they actually go up to a local organic farm to literally trim the tips off spruce trees for this brew. At 5% ABV and 13 IBUs, you can stand to have a couple. Maybe it’ll provide some enlightenment and make you the next Poor Richard.

THOMAS JEFFERSON’S TAVERN ALE:

Not all ales are created equal. This venerable ale, like Jefferson, is strong-willed and forward-thinking. Using Honey, rye, corn, and oats that were grown on his estate, Jefferson crafted a brew that got him through the winter. I know you might be thinking that corn and oats are technically adjuncts, but believe me when I say there are plenty of flavors to go around. Originally brewed to about 11-13% ABV, this was an ale you’d feel. However, the folks at Yards thought maybe that was a bit much, so they tamed it down to a manageable 8% ABV and 28 IBUs.

Alongside their signature series and the revolutionaries, Yards produces some special brews that aren’t available all the time. There’s the Saison, which if you haven’t tried it yet, find it; they’re out at the brewery and they’re going fast. Cape of Good Hope is an imperial (west coast style) IPA that’s out now. Coming in September they’ll be releasing Cicada, a Belgian IPA (750ml bottles only) and Pynk, a tart berry ale. In November, they will have Old Bartholomew, a Barleywine ale (750 and draught only) and finally in January they’ll be releasing a rye ale. So stay tuned to the brewery at www.yardsbrewing.com for all their new brews and news. Yards is proudly distributed by Frank Fuhrer Wholesale.



Saranac Brewing

By: Ken Interval

F.X. Matt Brewing Company, brewers of the Saranac brand of beers, is celebrating an amazing 125 years of family brewing in Utica, NY. Consider for one second that less than 1% of family owned businesses last this long. Now throw in the realities of the Prohibition Era, plus the pressure felt by local brewers as regional brewers grew in the 1970s and 80s, and you begin to understand the Matt family has been doing beer right for a very long time. For the 125th anniversary they've resurrected a 1914 family recipe and amped up the hops to produce their Legacy IPA. As a thank you to their customers for helping them achieve this ripe old age, select 12 packs will include a free pint of the Legacy IPA. This includes the White IPA, an aggressively hopped, nicely spiced Belgian IPA with a citrus character. The gift pint also comes with a 12 pack of Trail Mix, the brewery's variety 12 pack which includes Pale Ale, Adirondack Lager, White IPA and Black Forest. Finally, the Pale Ale, beer brewed with Saranac's own Hop Infusion Process. That means a concentrated hop slurry infused into the beer during the aging process to give a fresher hop taste. Judges at the U.S. Beer Championships approved, awarding Pale Ale a gold medal in the 2013 competition.

Company President Fred Matt credits these types of successes and Matt Brewing's longevity to their ability to evolve products

amidst a fluctuating market, and to introduce innovations to the industry. They weathered the days of prohibition by bottling non-alcoholic drinks with a surreptitious warning on the label that in effect read, "Caution: Do not add yeast as this will make beer." When the regional brewers were gaining market share in the 70s and 80s, the brewery battled back with the introduction of the "beer ball", Matt's Premium Light, and in 1984 they rolled out the Saranac brand, a full-flavored specialty beer, and one of the first in the craft beer category.

The family business is thriving, now into its fourth generation of brewers. Matt gives credit to the notion instilled by his grandfather, founder F.X. Matt, that "Our duty is not only to run a successful business, but also to give back to the community." So with the Matt family it's not always about the beer, as they have a deep commitment to continually make the community a better place. Their summer concert series, Saranac Thursdays, attracts top-notch bands and has raised over \$450,000 dollars for their local United Way. F.X. Matt Brewing was also one of the founding members of the Boilermaker 15K race, which raises money for the United Way, various not-for-profits, and scholarships for high school runners. The race, one of the largest 15k races in the country, culminated this year with 40,000 celebrants raising a glass from one of 300

kegs of a Saranac newcomer, Wild Hop Pils, a pilsner with Belma hops and citrus fruit aromas.

The evolution F.X. Matt Brewing and their community support looks to be on solid ground for the future with last February's opening of their new pilot facility where they finely pick and test their ingredients. To use Fred Matt's technical jargon, it gives them a place to "play around" with different brews. Always looking forward, Matt is promising a future of unique products with a diversity that is sure to be surprising. That's something we can all look forward to.

BEERS

Wild Hops Pils

This unique pilsner features Belma hops, found growing wild on a hop farm in the Yakima Valley. Look for orange, grapefruit, tropical pineapple, strawberry and melon aromas. Wild Hops Pils pairs well with marinated pork tenderloin, chicken wings, prosciutto, and bacon. It also pairs well with chevre and havarti cheeses.

Session Ale

A very light bodied, refreshing ale with a distinctive citrusy hop aroma. Featuring Vanguard hops and North American Two-Row and UK Maris Otter Malts, it is extremely drinkable. A true go-to brew, Session Ale pairs well with burgers, BBQ, just about

“Our, duty is not only to run a successful business, but also to give back to the community.”



any grilled food as well as with cheddar cheese.

Kolsch

Brewed to pay homage to a 1000-year tradition rooted in Cologne, Germany, this golden sparkling blonde ale is clear, crisp and easy to drink. Pair it with chicken salads, salmon, grilled weisswurt or Monterey jack cheese.

Rye IPA

Saranac stepped away from the mold of typical IPA's with a selection of premium rye malt and a unique mix of spicy hops to create this IPA with a wry twist. Fasten your taste buds, it's gonna be quite a ride. Rye IPA goes well with grilled seafood, spicy foods like enchiladas, fajitas or chili rellenos.

Pale Ale

An English pale ale with a fresher hop taste and brighter hop aroma that comes from the Bramling Cross hops and the hop injection process. Match Pale Ale pairs especially well with burgers, beef stew, or bread pudding. It also matches well with cheddar cheese.

White IPA

Starting with the Belgian White, an unfiltered wheat beer with refreshing orange peel and accented by the earthy brightness of coriander, Saranac aggressively hopped this brew with Citra hops, a new “buzz” hop known for its citrusy character. The result equals a perfect marriage of two coveted craft styles: IPA & Belgian White. White IPA goes well with full-flavored and spicy foods, citrus salads, and bleu cheese.

Adirondack Lager

The original award-winning Saranac beer is brewed in the German Lager tradition using Noble hops. The hop bitterness is balanced with caramel malt sweetness, creating what they like to call a “round” beer. Crisp... Smooth.... Delicious... Try this German amber lager with BBQ dishes, Tex-Mex, sausage & peppers, and jack or cheddar cheese.

Saranac is proudly distributed locally by Galli Beer Distributing Company.

1
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By Sean Creevey

Not many breweries can meet the stature of Dogfish Head; their style, passion, and dedication to their craft has led them to create impeccable brews, bar none. Their journey through the craft world provided them the opportunity to create some of the most unique and tasty brews the world has ever seen. They've paved the way for other craft breweries, all the while being conscientious and benevolent. Like all breweries, Dogfish Head has humble beginnings, and I'm going to tell you about how this little brewpub turned into one of the leaders in the craft beer industry.

It all started in 1995 when Dogfish Head Brewing and Eats opened in Rehoboth Beach, Delaware, where they wanted to bring something new and original to the community. When the Dogfish Head first opened, they were simultaneously the first brewpub in Delaware and the smallest commercial brewery in the country. Shelter Pale Ale, their very first brew, came from a 12-gallon system that needed to be continuously brewing to keep up with the brewpub's demand. Naturally, brewing the same exact thing all day, every day started to get a little boring, so they added weird new ingredients to spice things up. Thus began their off-centered philosophy on brewing. When good beer is paired together with good food, people start talking, start drinking, and start eating.

Dogfish Head expanded that same year 30-fold in order to meet demand. Only a year later, in 1996, word spread outside the state and they started bottling their Shelter Pale ale. In 1999 they were up to five different bottle brews and selling in 12 different states. In 2002, they had to move their production away from their brewpub, so they migrated first to Lewes, Delaware, then finally Milton, Delaware, into a 100,000-Square-foot former canning facility. It was around this time they opened a distillery above the brewpub where they continue to brew vodka, rum, and gin. Currently they produce almost 20 styles of beer, distribute in over 25 states, and created a handful of hand-crafted spirits. The imagination and creativity are unyielding at Dogfish Head, so don't expect a shortage of off-centered brews anytime soon!

As Dogfish Head grew as a company, they also grew as a community. With love and support for the arts, and their philanthropic "Beer and Benevolence" program, they had solidified their importance in their community. Ever since the brewpub opened in 1995 they have been hosting live music every Friday and Saturday night, not to mention they have a brew series dedicated to some music legends, including Miles Davis and Robert Johnson. They're currently working on a Grateful Dead tribute ale called American Beauty that's due out this October. Dogfish Head's extracurricular activities don't stop

there though; they are dedicated to providing everything they can to help others. The "Beer and Benevolence" program was started to "creatively collaborate with nonprofit organizations to foster community, nourish artistic advancement and cultivate environmental stewardship". This means anyone in the state of Delaware who would like beer donations for a fundraiser can apply on their website at <http://www.dogfish.com/company/beer-benevolence.htm>.

Amazing and thoughtful as it is for Dogfish Head to be so conscientious, we mustn't forget what has led them to be able to help others in the first place...the brews. There are so many different brews that have come out of Dogfish Head, it would take a couple minutes just to recite them all. There are the year-round brews, the seasonal brews, the occasional brews, the brews exclusive to the brewpub, the music series, the ancient series, and they're all composed of the most interesting and creative libations you can think of. Below is just a sampling of the myriad of brews they make in an attempt to paint a picture of the types of brews Dogfish Head is all about.

From the year-round group of brews there are:

60 Minute IPA

Probably the most recognizable of all their brews, the 60 Minute IPA is continuously hopped for 60 minutes, which means over 60 additions of Northwestern hops in an hour. This is a very sessionable brew that will keep IPA enthusiasts coming back for more. The hop-centric IPA is very aromatic, citrusy, and grassy without





being overly bitter. This IPA comes in at 6% ABV and 60 IBUs, and you're right, that's no coincidence.

Burton Baton

This oak-aged hybrid is relatively new to the year-round series. This brew mixes together multiple strains of beers, including an English-style old ale and an imperial IPA. The two styles are brewed separately, and then blended together in large oak barrels where they stay for about a month. Together they form a citrusy, mellow vanilla, woody flavor profile that creates a remarkably pleasant drinking experience. This brew is a solid 10% ABV and 70 IBUs, but the wood tends to mellow out the alcohol flavors, so don't expect to be constantly reminded that you're drinking a strong brew and enjoy slowly.

Midas Touch

Technically part of the ancient series of beers, the inspiration for this brew was found in a 2,700 year old drinking vessel in the tomb of King Midas. Explorers found evidence of barley, honey, and muscat grapes, creating a hybrid of beer, mead, and wine. Staying true to the "recipe," Dogfish Head uses saffron as the bittering agent since hops weren't domesticated until much later. Since there are aspects of both beer and wine in this brew it is perfect for enthusiasts of both, not to mention a great introduction to Dogfish Head's ancient inspiration. With a 9% ABV think about everything that's happened since this brew was originally crafted, it's more enjoyable that way.

Palo Santo Marron

A brown ale unlike any brown ale you've had before, this roasty and malty libation is aged in a 10,000 gallon Paraguayan

Palo Santo barrel that instills the brew with caramel, vanilla, and a little bit of spice. A fun fact about the barrel, it's the largest wooden brewing vessel in America since pre prohibition era (they have three oak ones right next to it and are working on another Palo Santo currently!). Similar to the Burton Baton, the wood mellows out the alcohol flavor, and at 12% ABV and 50 IBUs, there's definitely enough to go around.

The occasional rarities include brews from the ancient and music series and tend to be sold in larger bottles (750ml).

Red & White

At the heart of Dogfish Head's off-centered philosophy is the idea of combining things that others don't, including beer and wine. The idea for this brew came during a beer

and wine tasting when their brewmasters found that mixing a Belgian wit with a Northwestern Pinot Noir tasted fantastic. Thus, Red & White was born, combining a Belgian-style witbier brewed with orange peel and coriander with pinot noir must, and then fermenting a portion of the batch in their oak barrels. The resulting brew is a dynamic duo of the refreshing citrus qualities of a witbier with the bold, robust qualities of a pinot noir. Drink some now, and drink some later, this brew is perfect for aging. 10% ABV and only brewed once a year, grab a couple when you can!

World Wide Stout

Brewed with a ridiculous amount of barley, World Wide Stout is dark, roasty and complex. Dogfish Head first released this stout in the winter of 1999 and it has only gotten better with age. This Ageable Ale clocks in at 15-20% ABV and has a depth more in line with a fine port than with a can of cheap, mass-marketed beer. After some time in your beer cellar, the heat of the booze fades into the background and the port notes and roastiness take over. Grab a couple for immediate enjoyment and a couple to age in the cellar for a great stout anytime of the year.

From ancient inspiration to modern day techniques, and from rum to pickles, Dogfish Head has something to offer everyone. Check out their website at www.dogfish.com for information on where to find their brews, about those brews, and how to open those brews with a wooden bottle opener. Dogfish Head Craft Brewery is proudly distributed throughout Western Pennsylvania by Vecenie Distributing Company, found at www.beersince1933.com.

Crispin Cider Company

By: Falon Haley



Over the past several years, there has been a resurgence in the popularity of craft ciders across the United States. In fact, the growth of the craft cider industry has surpassed that of craft beer, with cider sales increasing by more than 65% in this past year alone.

Look out beer-geeks. There's a new craft beverage in town. Cider, once the drink of choice for colonial Americans, lost its popularity to beer as the U.S. Industrial Revolution took hold and people began migrating into cities. Over the past several years, however, there has been a resurgence in the popularity of craft ciders across the United States. In fact, the growth



of the craft cider industry has surpassed that of craft beer, with cider sales increasing by more than 65% in this past year alone. While many beverage companies have scrambled to grab hold of the burgeoning cider market, few have been able to strike the right balance between innovation and remaining true to traditional cider brewing techniques.

Crispin Cider Company, the third largest producer of cider in the United States, was launched on St. Crispin's Day in October 2008 in Minneapolis by Joe Heron and his wife, Lesley, after Heron's previous

venture, Nutrisoda, was snapped up by PepsiAmericas. Heron, perceiving a want for premium quality domestic cider in the United States, determined to push the boundaries of cider making. Defying conventional cider profiles, Crispin set out to create a drier apple cider, one that would stay true to the original English ciders brought to the United States by our founding generation, but depart from the sweeter, modern Irish and British styles dominating the market. When the rapidly growing startup acquired Fox Barrel Cider Company in 2010, Crispin's headquarters was moved to the Sierra Foothills of Colfax, California, where the premium hard ciders were already being produced. In 2012, Crispin was purchased by MillerCoors, providing the company with the muscle necessary to keep up with the sharp demand growth for their craft ciders. Crispin Cider Company now operates as an independent division of MillerCoors's craft-and-import division, Tenth and Blake Beer Co.

All of Crispin's ciders, with the exception of their imported English cider, Browns Lane, are produced at the Colfax cidery using 100% pure, fresh-pressed juice from apples sourced from within the United States. Crispin's main line is made using a premium blend of three to five varieties of apple, mainly Granny Smith, Golden Delicious, and Washington. There are over 10 pounds of apples in every gallon of cider produced.

Crispin Cider Company uses apple juices produced in various West



“Fresh apple flavor with a clean, dry finish and a truly champagne-like effervescence.”



Coast pressing houses for their ciders. Once pressed, the juices are then shipped to Crispin's cidery in Colfax, where the process of fermentation begins within 36 to 48 hours. The Colfax cidery is actually a bonded winery, so Crispin's ciders are produced in the same way as wine. Prepared with a white wine champagne yeast, or, for those who want to spice things up a bit, Sake, Belgian Trappist, and Irish Ale yeasts, the ciders are smoothed with pure apple juice or natural sugar sources, such as organic honey and organic maple syrup, and then lightly carbonated to aid the nose and aroma of the finished product.

What distinguishes Crispin from the competition is the way their ciders are created. Unlike many other mass market ciders, Crispin does not add sugar, artificial colorants, sorbate and benzoate preservatives, or malt or spirit alcohols. All of their ciders are naturally fermented using 100% natural, fresh-pressed American juice, not from concentrate. The delicate tang of the apple is permitted to stand on its own and the result is a crisp, clean flavor profile contrasting the excessively sweet stickiness of certain competing brands.

Crispin Cider Company offers seven different varieties, all gluten-free, including the classic Blue Line: Original, Brut, and Light; Browns Lane, an imported classic English dry cider; and their line of Artisanal Reserves: Honey Crisp, The Saint, Lansdowne, and Cho-tokkyu. Crispin Original is a classically styled, yet untraditional cider with a big apple nose. True to its name, Original finishes crisp and dry. Crispin Light, America's first light hard apple cider, is a bright, full-flavored cider usually served on ice with a lemon slice for spritzer-style refreshment. Brut, the European style, extra dry cider billed as the "champagne of ciders," has a fresh apple flavor with a clean, dry finish and a truly champagne-like effervescence. The Artisanal Reserve line offers ciders that are unfiltered, cloudy, and smoothed with natural sugars that deliver taste complexity rarely found in other ciders. Unfortunately, due to state alcohol laws, which dictate that ciders may not be more than 5.5% ABV, the Artisanal Line is not yet available in Pennsylvania. Original, Light, and Brut are available in 4-packs of 12 ounce bottles, or on draft at your favorite local watering hole.

Inspired by traditional, European-style ciders, Crispin's various ciders are designed to be served over ice, though many prefer it straight from the bottle. The versatility of Crispin Ciders also provides infinite opportunities for creative cocktail making. One of the more popular Crispin cocktails is the Lemon Tree--equal parts Crispin Original and Leinie's Summer Shandy topped with a slice of lemon--a quick, easy recipe perfect for those humid Western Pennsylvania summer days. Crispin Cider is proudly distributed by Wilson McGinley.



Jeff Walewski – Owner of Sharp Edge Restaurants



Where the Beer Is!

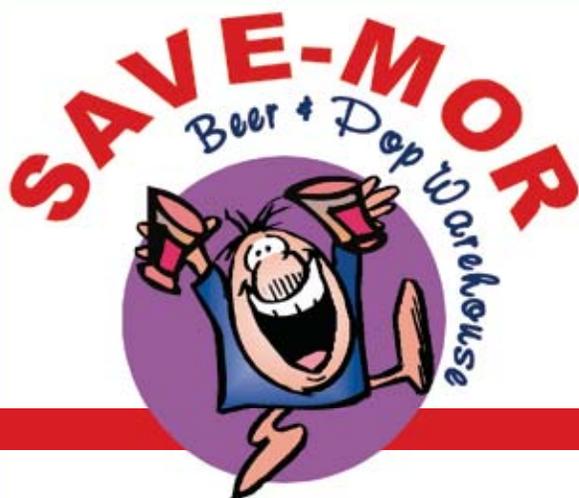
You know that the best Pasta is in Italy, Brazil has the best steaks, Germany for their Sausage links, Japan for their Sushi, but who has the best beer? There are many countries in the running for that distinction, but I believe it is between a few countries in Europe and the United States.

To start with the best beer you have to ask yourself what is the best beer because there are so many different styles that you may like a particular style of beer as opposed to all beer. The different countries in Europe that I consider having the best beers are Belgian, Germany, England, Czech Republic, and Ireland. Most of the history of the first breweries making and selling beer started around the decade of 800 or so. Germany and Czech Republic are best know for the lager style beers (beers that are fermented at a lower temperature than ales), these beers are easy drinking, hence those countries have a higher consumption of beer. England and Ireland produce mainly ales which give beers more character as well as taste

and can be higher alcohol. The Belgians have taken both of these styles and produce some of the best tasting and well respected beers in the industry. Belgian style beers are being replicated immensely around the globe.

The beers of the United States have only been in existence since the 1600's but in the last 30 years have grown into making some of the finest beers as well as coming up with new styles and taste that were unheard of 20 years ago. Some of the unique styles from the U.S.A. are the double and Triple IPA's as well as unique tasting beers like pumpkin and they are pushing the taste and alcohol boundaries in the Christmas and Barley Wine styles of beer.

The verdict is still out as to who has the best beers because of the diversion of styles, but one thing is clear is that the American Beers are getting better everyday. The way for you to find out is to just start trying beers from all of these countries and let your taste be the judge!

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**STOP &
TASTE**

New Holland Brewing Company

By: Joe Deemer

Picture a typical fall Sunday afternoon. You're watching the game, and it's the second commercial break after a touchdown (because watching one measly kickoff should have you primed and ready to watch more paid advertisements, right?).

Now picture the typical commercials they air at this time. There are some buddies hanging out with an MMA legend, enjoying the perks of what seems like a perpetual backstage pass ... and they're drinking some beer. Or maybe it's a hot day in a jam-packed train car. An enterprising hero cracks open a cold one, inviting an icy wind and inciting a dance party ... and they're drinking some beer. What about a pool party where a bedraggled rescue dog delivers a brew to anyone who calls him by name? He's so adorable... let's drink some beer.

The common theme? Here's a fantastic scenario. Oh, and by the way ... there's beer.

For New Holland Brewing Company, a craft brewery based out of Holland, Michigan, those priorities are emphatically reversed. First, there's beer. Now, stop & taste.

When Brett VanderKamp and Jason Spaulding started New Holland Brewing Company (NHBC) in 1997, they were determined to craft delicious, thoughtful, well-rounded beers—the kind of beers that demand the drinker's attention; or complement a gourmet meal; or, better yet, facilitate lively conversation.

VanderKamp and Spaulding weren't content to brew beers that live on the periphery of your life—those mass-produced lagers you unconsciously sip at a house party, or in the stands of a ballgame, or (if you're lucky) the company picnic.

They strove instead to produce beer that would enhance the quality of life for those who drink it. They believed that a beer made with passion and creativity—coupled with the same level of care and attention that any master craftsman imparts upon his creations—could take what might otherwise be an ordinary moment and transform it into an experience—an opportunity for the drinker to pause and realize that, yes, life is good...

And that's the main reason NHBC has taken up the mantra, "Stop & Taste." It's a call to conscious and deliberate inaction. It challenges us to not become distracted by our jobs, or the television, or the smartphone in our pocket. It's about taking a moment to truly taste a fine beer; to genuinely savor exquisite food; and be 100-percent present with the folks around you. You can visit <http://stopandtaste.com> to see NHBC team members explaining their philosophy.

Having just celebrated their 16th anniversary, it's safe to say this movement is gaining traction.

This was especially apparent at the recent Hatter Day Street Party, which is becoming an annual event for the brewery. A section of Holland's College Avenue is blocked off from 4:00 to 11:00 p.m., and an open invitation is extended to come celebrate with food, live music, a daredevil circus, and, of course, a selection of "Hatter Family" beers crafted especially for the festival. These beers include New Holland's year-round offerings—Mad Hatter IPA and Imperial Hatter (Imperial IPA)—in addition to specialty offerings like White Hatter (Belgian-style White Pale Ale), Black Hatter (Black IPA), Rye Hatter (Rye IPA), Farmhouse Hatter (Farmhouse IPA), Oak-Aged Hatter (Oak-Aged IPA), and Michigan Hatter (Michigan Pale Ale).

"These beers represent what New Holland stands for—artistry and balance," said VanderKamp. "They push the boundaries of an IPA with creative and artistic approaches, but they maintain a balanced profile and aren't just different for difference's sake."

The patriarch of the Hatter family is the Mad Hatter India Pale Ale, though one look at a pint of the brew will have you thinking of anything but the word "pale." Its auburn tones promise a more malty profile, but one sniff will reassure hopheads they're in for a delightful experience.

"We started brewing our flagship IPA, Mad Hatter, in 1998. It's a well-balanced American IPA with an English twist. I say English twist because our IPA is well-balanced and not a hop bomb like some American IPAs can be," VanderKamp explained. "It has a good malt backbone and isn't insanely bitter, but has that distinctive floral hop aroma."

The name "Mad Hatter" wasn't settled upon in the womb (or fermenter as it were). Instead it was the convergence of an unnamed beer and a bunch of literature students from the local college having pints. It just so happened to be June 10th, the date on the ticket in the Mad Hatter's hat in Alice in Wonderland; hence, Mad Hatter IPA. This love of literature is evident in many of New Holland's brews, including The Poet Oatmeal Stout (the Raven on the label suggests Edgar Allen Poe), Monkey King Saison Farmhouse Ale (The Wonderful Wizard of Oz), and the popular seasonal Ichabod Pumpkin Ale (The Legend of Sleepy Hollow). So maybe think twice before you snarkily ask what someone can do with an English degree...

The Hatter Days Street Party is just one testament to the warm relationship between NHBC, the town of Holland and the surrounding area, though it didn't happen right away. Holland, founded by Dutch settlers in the mid-19th Century has traditionally been considered a bit on the conservative side. But New Holland Brewing's commitment to its craft and community eventually won over the town.

"Much like the skeptical beer drinkers of the past, Holland has grown to love the diversity and artistry that NHBC has brought to the community, much like what craft beer has brought to the beverage industry," said Emily Haines, Community Manager at New Holland Brewing. "It's a great lesson in how, when we withhold judgment, we can experience new and amazing things."

A prime example of those new and amazing things is the Agribrew series. These are beers that are inspired by (and an homage) to local agriculture. These beers include Paleooza Michigan Pale Ale (brewed entirely with Michigan-grown hops), an October brew, Harvest Ale: Hopivore, which is wet-hopped with Michigan-grown hops within hours of the initial harvest and the newest member of the Hatter Family—Michigan Hatter, made with Michigan hops from the Leelanau Peninsula.

"We have a special place in our hearts for our Agribrew Series," Haines said. "It's a reflection of our commitment to local farmers and sustainability."

Naturally, NHBC has taken this cooperative local Agribrew effort a step further with their "Stop & Taste Harvest Dinner Series" (<http://tinyurl.com/mrcj9e9>). These special events, which run from June through October, feature multi-course meals planned by NHBC's Co-Owner, Vice President of Sales & Marketing, and



“Beervangelist,” Fred Bueltmann. Bueltmann, who travels with the featured chef, tours the local farms where all the ingredients for the meal are sourced. Then, he and the chef taste the ingredients and determine proper pairings from NHBC’s range of beer and spirits offerings. (Note: It’s okay if you’re considering changing careers at this point...)

“The format is inspired by relationships we’ve developed with local farms and the talented restaurants who feature them,” Bueltmann explained. “These dinners invite people to connect with the ongoing harvest all around us and the beauty of our agriculture. By designing dishes that showcase the ingredients in their peak moments, while artfully integrating beer, we engage the very best parts of eating and drinking seasonally.”

Residents of the greater Pittsburgh area can find some of New Holland’s offerings at local distributors. The easiest varieties to import to a refrigerator near you include Mad Hatter India Pale Ale, Full Circle Kolsch, The Poet Oatmeal Stout, and Sundog Amber Ale.

Mad Hatter India Pale Ale. As mentioned above, this India Pale Ale is brewed in more of an English style. The 55 IBUs deliver the hop punch that IPA lovers crave, but the presence of crystal malt provides a color and slightly sweeter counterpoint that make it more accessible to fans of nut brown and Irish red ales. A dry hopping process using Centennial hops ensures that a clean, floral, citrus aroma shines through without imparting any additional bitterness.

Full Circle Kolsch. For many fans of the “big-3” American brewers, a fine Kolsch is the “gateway” craft beer, and NHBC’s Kolsch offering is no exception. A pale straw color, with floral and bread notes on the nose, Full Circle delivers on the promise of a cool, crisp complement to a hot summer day. Switch out your buddy’s “big-3” beer with a pint of this lawnmower classic and witness the early conversion of a craft beer connoisseur.

The Poet

Oatmeal Stout. This

near-black offering delivers all the tasting notes you would expect from this variety, but you won’t need a fork to eat it. Not only will you detect hints of oats amongst the more common coffee and cocoa flavors of traditional stouts, the oats’ presence provides a silky smooth mouth feel that might have you giving it the ol’ Listerine/Scope treatment before it finally goes “down the hatch.” Weighing in at 37 IBUs, The Poet lacks just a bit of the bitterness you might expect from a stout, but this allows the additional subtle notes of plum, fig, and raisin to shine through as well—a very pleasant effect.

Sundog Amber Ale. The hop/malt balance and easy sip-ability of this amber ale suggests a perfect summer evening or fall session beer. But at 6.0% ABV, you may find yourself getting slightly more from the “session” than you bargained for. Caramel and toasted nutty tones give way slightly to the telltale grapefruit presence of Michigan-grown Cascade hops. I understand arranged marriages are a bit out of style, but I definitely foresee a shotgun wedding between a bottle of Sundog and my next grilled cheeseburger...

Indulge me once more. Re-imagine that Sunday afternoon I mentioned earlier. I understand this may be a bit of a hard sell, but the next time your team’s down by 14 or more points, and you can just tell your defense won’t stop anything, and your punter is making a solid case for MVP; do yourself a favor.

Turn off your TV. Find a friend or loved one. Grab a great beer. Stop. Taste. Enjoy. New Holland is proudly distributed locally by Tony Savatt, Inc.



PITTSBURGH PUBLIC THEATER :

The Second City's Happily Ever Laughter



The Second City returns to Pittsburgh Public Theater with a brand-new show, *Happily Ever Laughter*, on Friday, August 23 at 8 pm and Saturday, August 24 at 5:30 and 9 pm. The shows take place at the O'Reilly Theater, Pittsburgh Public Theater's home in the heart of Downtown's Cultural District. For tickets call 412.316.1600 or visit ppt.org.

The Second City is the company that launched the careers of Tina Fey, Stephen Colbert, Steve Carell and more. Their touring shows feature the next generation of the comedy world's best performing the group's trademark sketch comedy and hilarious improvisation. The ensemble members in *Happily Ever Laughter* are Cody Dove,

Kelsey Kinney, Tim Ryder, Nate Sherman, and Casey Whitaker. The music director and onstage accompanist is Matthew Loren Cohen. The show was directed by Matt Hovde and the Stage Manager is Joseph Ruffner. Tickets for *Happily Ever Laughter* are \$48, \$38, \$28, and \$15.75 for ages 26 and younger. A cash bar will be open in The Public's main lobby. Seating onstage at tables of four is also available for \$220. Bar service will be available at the tables.

On Friday, August 23, is the post-show party *Laughter After Dark*, which includes admission to *Happily Ever After* at 8 pm plus music, food and drinks afterwards. *Laughter After Dark* is sponsored by HDH

Group, Beyond Spots & Dots and Marc USA and is co-chaired by Bear Brandegee & Nir Kossovsky and Molly & Kevin O'Brien. The host committee includes Hannah Arnold & Steve Alschuler, Ava DeMarco & Rob Brandegee, Andrea & David Glickman, Katherine & Ben Harrell, Ben Kessing, Candice Komar & Ivor Hill, Ryan McKenna, Max Miller, George Mongell, Melanie Query & Andreas Beck, Cathy Schilken & Chris Ruscitti, Shayne Souleret & Brad Bouldin. VIP tickets \$100; regular tickets \$75. For tickets to *Laughter After Dark*, as well as for groups of 10 or more to the other shows, contact Katie Conaway at 412.316.8200 ext. 704.



Taverna 19

by Suz Pisano
Photos by Tom Strong

This restaurant transports you right to a taverna in Greece complete with great Mediterranean food and A-MAZING drinks

I love when a restaurant trusts me enough to actually invite Nightwire and the crew to sip, dine, photograph and enjoy, a mere 1 week after they open! Our old friend Steven Kowalczyk aka “The Cocktail Chef”, brings Greek culture to life in the perfect spot right in the heart of the Strip District. He has spread his wings to Concept Developer and General Manager at Taverna 19 located on 19th Street between Smallman and Penn Avenue. This restaurant transports you right to a taverna in Greece complete with great Mediterranean food and A-MAZING drinks.

Taverna 19 is brand new and right off the bat they have hit the ground running and are beginning to run like a well-oiled machine. Do have patience, relax, and have a drink with a bite to eat & just sit back and enjoy, it’s all about the experience and freshly prepared high quality food takes time. My first visit was this outing but I have to admit I’ve already been back WITH friends and just couldn’t seem to leave. Taverna 19 is so friendly and casual that you’ll see what I mean the minute you find the outdoor courtyard. Staff is extremely knowledgeable and very friendly. My very favorite server Eric made both visits so easy and relaxing. His service was top notch and I did notice the servers working together

at Taverna 19 to ensure that all the guests have a stellar experience. GM Steven told us that part of his concept encourages enjoying your food and that plates weren’t to be cleared until they were empty. Servers are extremely attentive but never rushing. Taverna 19 is a gathering place and even though you might not know the folks at the table next to you, you’ll feel a sense of community through a shared experience. That’s what I really want you to recognize about this recommendation- take time to enjoy the experience. Belly dancers appear Weds, Thurs., Fri. & Sat with shows at 7:00 & 7:40 pm.

On our second visit we watched as the first dancer was showered with napkins inside by the bar. Outside we got a plate of rose petals to toss as the dancer entertained us in the outdoor courtyard. While we were enjoying some wine & small plates, the entire floor became covered in rose petals adding to the authenticity of the taverna experience. It was so festive and so much fun, like I said- we couldn’t leave! Dancers did a great job at encouraging others to join in the festivity and dance with them. Of course-respectful tipping of the dancers is encouraged but not a necessity. I predict that Taverna 19 will be THE place to see the regions best dancers as well as international touring acts. “Dancing at Taverna 19 is

“...part of the taverna culture is eating AND drinking.”



STEVEN KOWALCZUK, GM - TORREY DAVIS, CHEF

a dream. There are napkins and rose petals showering you. The staff is like a big family and the customers get in on the fun by dancing with us. It is truly a Greek experience right here in Pittsburgh,” says Jemeena a beautiful local dancer & instructor.

Jeremy Strungis serves as Master Mixologist at Taverna 19, and believe me when I tell you- the Burgh is lucky to have him! He was recently chosen as one of the Top 100 Mixologists actually landing in at #4 Trend Setting Mixologist in the Country! With homemade infusions of everything from rum to tequila and some very interesting ingredients like cucumber juice, green tea and egg foam; Jeremy has managed to bring the “art of the cocktail” to Taverna 19. Please don’t be intimidated by ordering an artfully created cocktail, part of the experience is watching and learning about the libation which often has layers of flavor or subtle notes of a fresh herb. Call these “craft cocktails” if you will, they are always made individually by hand, no premade mixes here. Remember-part of the taverna culture is eating AND drinking. On the outside courtyard, a separate drink menu includes cocktails served in Mason jars and even sno cone cocktails. My favorite sno cone cocktails were the Flashback- bubble gum vodka with infused with garden fresh peppermint syrup and the Dracula Bite – Super Cola Vodka with fresh cherry puree and sage syrup! You have to try one. Their signature house cocktail is OMG.. Let me tell you, one sip and you will understand the name of this cocktail.. it will have you saying “OMG!” Several types of Ouzo are offered and the wine list includes 20 for \$20 wines in both reds & whites. There’s definitely something for everyone and if you just

can’t seem to land on a specific- ask Jeremy! He’s eager to present his cocktails, describe the inspiration and the details. He’s truly a cocktail artist, and as I always like to say “the love is in the details”! House favorite is the Margarito, a Margarita & Mojito mix made with fresh herbs grown in the courtyard.

Now let’s get to the food! Meze, or appetizer sized portions of traditional Greek cuisine include Fresh Dolmades (\$8) grape leaves filled with rice, lentils & herbs; Tzatziki (\$8) imported Greek yogurt with cucumber, fresh dill, olive oil & garlic; Hummus (\$6), Red Feta (\$7) & Melinzosalata (\$6) spreads accompanied with fresh grilled pita are just a few. Hot Meze includes (my personal favorite) Flaming Saganaki (\$8) served flaming & extinguished tableside is a must have! Spanikopita (\$6) filo dough stuffed with spinach and feta cheese; Psites Piperies (\$6) fire roasted bell peppers drizzled with olive oil; or Kolokithia Keftedes (\$7) seasoned zucchini croquettes with red feta spread. The art of Ouzo drinking includes eating enough to balance the alcohol content of the liquor so as to not be overwhelming. Special Ouzo Meze are presented- Kalamarakia (\$8) crispy seasoned calamari served with lemon aioli; Garides Saganaki (\$9) jumbo shrimp with tomatoes, peppers & feta cheese; or something I’m dying to go back again & try- Midia Ke Ouzo (\$11) mussels in Ouzo citrus broth served with grilled ciabatta. It just sounds so good.

Our friendly bartender Tom told us that the staff have had to master correct pronunciations, so don’t be afraid to point, attempt or ask about a menu item. I’m a stickler for correct pronunciations, so I just have fun with no fear. Actually, a really long time ago, a Greek friend

took me to a Greek food festival and wouldn't let me order any Greek desserts or pastries until I could pronounce them correctly! Quick learner!

A fresh addition to your meal or table are the Salutes, traditional Greek salads or the Sides-Xorta (\$8) seasoned wilted greens with olive oil and lemon juice; Patates Tiganita (\$8) Greek fries seasoned with salt, oregano, shaved kefelograveria cheese with a truffle mayo on the side. If you like a good french fry, I'm just sayin', this is a great french fry! The final traditional side is Briam (\$7) zucchini, squash, tomatoes, garlic confit, potatoes, herbs & spices which would make a nice addition to the grilled meat or traditional dish offerings.

Lamb chops, Cowboy Cut Rib eye, Angus beef, marinated lamb, shredded slow roasted lamb or stuffed bell peppers make up the entrée portion of the menu. Most grilled meats are marinated in Latholemono, a traditional marinade of fresh lemon juice, extra virgin olive oil, Greek oregano. Sea salt & cracked pepper. Family style portions are offered and priced per person, just ask your server for details. We didn't sample any entrée options as our party enjoyed the flow of food and cocktails

much more than a serious meal. I'm looking forward to returning for a pop-up lamb roast. The evening we were last there, Chef Torrey Davis brought out a whole lamb in preparation for the outdoor spit & the next days lamb roast. Pop-up dinners are the trend in cool cuisine at the moment and the best reason ever to "friend" a restaurant on Facebook. A friend of mine calls it "facey-space" but when I get wind of a full fledged lamb roast in the Strip District, I call it social networking at it's finest!

Sunday Brunch boasts an entirely different brunch menu but one thing I know for sure- they have candied bacon! Candied bacon. Brunch. Lamb. Cocktails. Outside. Yes.

I'm almost out of room with so many things to tell you about Taverna 19.....

You'll just have to get there.

Closed Monday & Tuesday.

Restaurant is open at 11am daily for lunch. Kitchen closes when it closes.

108 19th Street in the Historic Strip District – Phone: 412.224.2720

www.taverna19.com Opa! Hope to see you there!



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The AirTamer A302 has no filters to buy or clean and can run for 20 days continuously on a standard lithium coin cell battery. The AirTamer comes with a sturdy metal traveling case, retails for \$79.97 and can be purchased online at www.filterstream.com, via phone at 1-866-625-3218 or at retailers throughout North America.

Ain't Texting Great

A middle-aged couple had finally learned how to send and receive texts on their cell phones. The wife, being a romantic at heart, decided one day that she'd send her husband a text while she was out of the house having coffee with a friend.

She texted:

If you are sleeping, send me your dreams.

If you are laughing, send me your smile.

If you are eating, send me a bite.

If you are drinking, send me a sip.

If you are crying, send me your tears.

I love you.

The husband, being a no-nonsense sort of guy, texted back:

I'm on the toilet. Please advise.

Figures Of Speech

The following sentences represent a figure of speech in which the latter part of a sentence or phrase, or a follow-up sentence or phrase, is surprising or unexpected in a way that causes the reader or listener to reframe or reinterpret the first part. It is frequently used for humorous or dramatic effect. For this reason, it is extremely popular among comedians and satirists. I hope you enjoy these!

- I asked God for a bike, but I know God doesn't work that way. So, I stole a bike and asked for forgiveness.
- Do not argue with an idiot. He will drag you down to his level and beat you with experience.
- I want to die peacefully in my sleep, like my grandfather. Not screaming and yelling like the passengers in his car.
- Going to church doesn't make you a Christian any more than standing in a garage makes you a car.
- The last thing I want to do is hurt you. But it's still on the list.
- Light travels faster than sound. This is why some people appear bright until you hear them speak.
- If I agreed with you, we'd both be wrong.
- We never really grow up; we only learn how to act in public.
- War does not determine who is right - only who is left.
- Knowledge is knowing a tomato is a fruit; Wisdom is not putting it in a fruit salad.
- Evening news is where they begin with 'Good evening' and then proceed to tell you why it isn't.
- To steal ideas from one person is plagiarism. To steal from many is research.
- A bus station is where a bus stops. A train station is where a train stops. On my desk, I have a work station.
- How is it one careless match can start a forest fire, but it takes a whole box to start a campfire?
- Some people are like Slinkies ... not really good for anything, but you can't help smiling when you see one tumble down the stairs.
- Dolphins are so smart that within a few weeks of captivity, they can train people to stand on the very edge of the pool and throw them fish.
- I didn't say it was your fault; I said I was blaming you.
- Why does someone believe you when you say there are four billion stars but check when you say the paint is wet?
- Why do Americans choose from just two people to run for president and 50 for Miss America?
- Behind every successful man is his woman. Behind the fall of a successful man is usually another woman.
- A clear conscience is usually the sign of a bad memory.
- You do not need a parachute to skydive. You only need a parachute to skydive twice.
- The voices in my head may not be real, but they have some good ideas!
- Always borrow money from a pessimist. He won't expect it back.

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- A diplomat is someone who can tell you to go to hell in such a way that you will look forward to the trip.
- Hospitality: making your guests feel like they're at home, even if you wish they were.
- Money can't buy happiness, but it sure makes misery easier to live with.
- Some cause happiness wherever they go. Others whenever they go.
- I used to be indecisive. Now I'm not sure.
- When tempted to fight fire with fire, remember that the Fire Department usually uses water.
- You're never too old to learn something stupid.
- To be sure of hitting the target, shoot first and call whatever you hit the target.
- Nostalgia isn't what it used to be.
- Some people hear voices. Some see invisible people. Others have no imagination whatsoever.
- A bus is a vehicle that runs twice as fast when you are after it as when you are in it.
- If you are supposed to learn from your mistakes, why do some people have more than one child?

The E-mail

The mother-in-law arrives home from the shops to find her son-in-law boiling angry and hurriedly packing his suitcase. "What happened?" she asks anxiously. "What happened!! I'll tell you what happened. I sent an email to my wife telling her I was coming home today from my fishing trip. I get home... and guess what I found? Yes, your daughter, my Jean, with a naked guy in our bed! This is unforgiveable, the end of our marriage. I'm done. I'm leaving forever!" "Calm down, calm down!" says his mother-in-law. "There is something very odd going on here. Jean would never do such a thing! There must be a simple explanation. I'll go speak to her immediately and find out what happened." Moments later, the mother-in-law comes back with a big smile. "I told you there must be a simple explanationshe didn't receive your E-mail!"

Eulogy

A family were members of the Church congregation for generations. Unfortunately thier two sons were bad seed and had lengthy criminal histories. In fact, the oldest brother had just been released from prison after serving time for homicide. One day the older brother died and the younger brother came to see the Priest in his office. The younger brother requested that the Priest deliver the eulogy at the funeral. The younger brother said "my family would like you to say my older brother was a Saint." Knowing the dearly departed had broken each of the Ten Commandments, the Priest hesitated. The younger brother went on to say "if you can do this for me, I have prepared a substantial check that you can use for any purpose you want." The Priest examined the check and looked at the religious icons on the wall. He looked at the brother and the Priest said "I can do this for you." The Priest delivered the eulogy and told the friends, family and congregation members the dearly departed's true history, including his homicide conviction. The Priest glanced at the younger brother sitting in the first row and saw he was red faced with anger and getting more and more agitated. The Priest stated "my friends, in conclusion, although the dearly departed was a sinner and a flawed being, compared to his younger brother, the dearly departed was a Saint."

True Steeler Fan

A football fan had nose bleed seats to see the big Steeler game. But it was all right because he had his radio to hear the play by play action and field glasses. He noticed there was a woman sitting in a front row, 50 yard line seat and there was an empty seat next to her. At the end of the first quarter he went to speak with her. He asked if the seat next to her was vacant. She explained that she and

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her husband were life long season ticket holders but her husband couldn't be at the game today. The football fan asked if there was a friend or family member who could have used the seat and she replied "Oh no, they're at my husband's funeral today."

Car Pool

It's Hawthorne's first day in the car pool. They honk the horn in front of his house and he comes running out. He gets about halfway down the walk when he hears the sound of his wife's foot tapping on the porch. He turns around and there she is, scowling at him. He runs back to the steps, opens her bathrobe, bends over kisses her on the snatch, runs back down the walk and hope into the car. They ride in silence for a few minutes, until Spear, the driver can't stand it. "Hawthorne," he says "I don't mean to pry, but my curiosity is killing me. Why did you kiss her down there?" Hawthorne says, "Man, you should smell her breath in the morning."

Circus Worker

Dennis works in the circus, following the elephants with a pail and shovel. One day his brother Sam comes to see him. Sam says, "Dennis, I've got great news. I've got you a job in my office. You'll wear a suit and tie, work regular hours and start at 50 thousand. How about it?" Dennis says, "What, and give up show business?"

Zoo Monkeys

A snobby lady goes to the zoo. She gets to the monkey cage, but there are no monkeys. She says, "Zookeeper, where are all the monkeys today?" He says, "Well, you see, lady, it's mating season, so they're back in the cave...heh, heh. You know what I'm saying?" She says, "If I throw them some peanuts, will they come out?" He replies, "I don't know, lady. Would you?"

Stockbrokers

Two stockbrokers are checkout a new secretary in the office. The first one says, "She's got nothing going on upstairs." The second guy says, "That wouldn't be the floor I'd be getting off on."

Bar Pickup

A guy meets a girl in a bar and she takes him home. They walk into her bedroom and there are stuffed animals everywhere. Hundreds of them. On top of the wardrobe, on the bookshelf, on the windowsill, on the floor, all over the bed. After they make wild passionate love he says to her, "So, how was I?" She says, "You can take any prize from the bottom shelf."

Angel

An angel appears in a college classroom and says to the professor, "I will grant you absolute wealth or absolute knowledge." The professor says, "Absolute knowledge." The angel grants his wish



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and disappears, and the professor is speechless for a couple of minutes. Then one of his students says, "So professor, what are you thinking." The professor says, "I should have taken the money."

Housewife

A guy comes home from an exhausting day at work and is surprised to find his kids outside, still in the PJ's playing in the mud. There are empty food boxes and wrappers all around. He goes into the house and finds dirty dishes on the counter, dog food on the floor, a broken glass under the table, a pile of sand by the back door. The family room strewn with shoes and clothing and a lamp is knocked over. He goes up the stairs, stepping over toys to look for his wife. He finds her in bed, still in her pajamas, reading a book. He says, "What happened here today?" She says, "You know every day when you come home from work you ask me what I did today? Well, today, I didn't do it."

Missionaries

Two missionaries in Africa get caught by a tribe of cannibals.

The cannibals put them in a big pot of water, build a huge fire under it and leave them there. A few minutes later one of the missionaries starts to laugh uncontrollably. The other missionary can't believe it. He says, "What's wrong with you? We're being boiled alive and they're gonna eat us! What could possibly be funny at a time like this?" the other missionary says, "I just pooped in the soup."

No Friends

A man goes to see a psychiatrist. "Doc," he says, "I can't seem to make any friends. Can you help me, you fat ugly slob?"

Bra Shopping for His Wife

A man goes into a department store to buy a sexy bra for his wife and the sales clerk says, "what size does she wear?" The man replies, "I don't know." The sales clerk says, "Well, is she the size of an orange? A grapefruit? A honeydew?" The man replies "An egg." The sales clerk says, "Medium or Jumbo?" The man replies, "Fried."

Biker Chick

A little old lady had always wanted to join a local biker club. One day she goes up and knocks on the door. A big, hairy, bearded biker with tattoos all over his arms answers. She proclaims, "I want to join your club." The guy was amused, but says she needs to meet certain biker requirements in order to join. The biker asks; "Do you have a motorcycle?" The little old lady replies "Yep ... my bikes parked over there", and points to a flamed black Harley chopper in the driveway. The biker asks, "Do you drink?" The little old lady replies, "Yep, drink like a fish. I'll drink any man in your club under the table." The biker asks, "Do you smoke?" The little old lady replies, "Yep...smoke like a chimney. At least 4 packs of cigarettes and three joints a day and a couple of cigars in the evening, while I'm shooting pool." The biker is very impressed and asks, "Last question, have you ever been picked up by the fuzz?" The little old lady thinks for a minute and says, "Nope, but I've been swung around by my nipples a few times."

Animal Crackers

A redneck is walking down the road one day when he sees his cousin coming toward him carrying a gunnysack. "Hey there, Billy Ray," say the redneck. "Whatcha got there?" "Some chicken," replies the cousin. "If I kin guess how many you got, kin I have one?" "Shoot, if you guess right, I'll give you both of 'em." "OK....five."



The Sound Of Silence

A woman on a bus is suddenly overcome with the urge to break wind. She tries to let go a squeaker but instead lets loose a loud, disgusting blast. The entire bus goes silent, and the embarrassed woman desperately tries to think of something to say to the man sitting next to her. "Um.....do you have a transfer ticket?" she finally asks. "No, I don't" he replies, "But, when we pass the next tree, I'll try to grab you a handful of leaves."

Legal Briefs

Two lawyers are leaving the office. "I can't wait to get home," says one of them. "As soon as I walk in the door, I'm going to rip my wife's panties right off." "I know the feeling," the other says. "No, I'm serious," says the first. "They're killing me."

Big Shots

A Texan farmer vacationing in Australia meets an Aussie farmer, who shows the Texan his wheat field. "Oh, we've got wheat fields twice as large back home," boasts the Texan. They walk to another field, and the Aussie shows off his herd of cattle. "Oh, we have longhorns that are twice as big," says the Texan. A little while later, the Texan spots a couple of kangaroos hopping across the field. "What the hell are those?" he asks. "What?" says the Aussie. "Aintcha got grasshoppers in Texas?"

Tongue Blister

"I've been making a lot of Freudian slips lately," a man says to his friend. "Like what?" asks his buddy. "Well, last week, I asked the train conductor for two pickets to Pittsborough." "I did something similar the other day," says the friend. "My wife and I were having breakfast, and instead of saying, 'Honey, please pass the butter,' I said, 'You b***h - you ruined my life!'"

Aging WITH A SMILE...

- Any woman can have the body of a 21-year-old, as long as she buys him a few drinks first.
- My memory's not as sharp as it used to be. Also, my memory's not as sharp as it used to be.
- Know how to prevent sagging? Just eat till the wrinkles fill out.
- I've still got it, but nobody wants to see it.
- I'm getting into swing dancing. Not on purpose. Some parts of my body are just prone to swinging.
- It's scary when you start making the same noises as your

coffeemaker.

- People our age can still enjoy an active, passionate sex life! Provided we get cable or that dish thing.
- The good news is that even as we get older, guys still look at our boobs. The bad news is they have to squat down first.
- These days about half the stuff in my shopping cart says, "For fast relief."
- I've tried to find a suitable exercise video for women my age, but they haven't made one called "Buns of Putty."
- Don't think of it as getting hot flashes. Think of it as your inner child playing with matches.
- Don't let aging get you down. It's too hard to get back up.
- Remember: You don't stop laughing because you grow old. You grow old because you stop laughing.

Concerned About Too Many Carbs

For those of you who watch what you eat, here's the final word on nutrition and health. It's a relief to know the truth after all those conflicting medical studies.



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3. The Chinese drink very little red wine and suffer fewer heart attacks than Americans.
4. The Italians drink excessive amounts of red wine and suffer fewer heart attacks than Americans.
5. The Germans drink a lot of beers and eat lots of sausages and fats and suffer fewer heart attacks than Americans.

CONCLUSION:

Eat and drink what you like. Speaking English is apparently what kills you.

Life In The 1500's

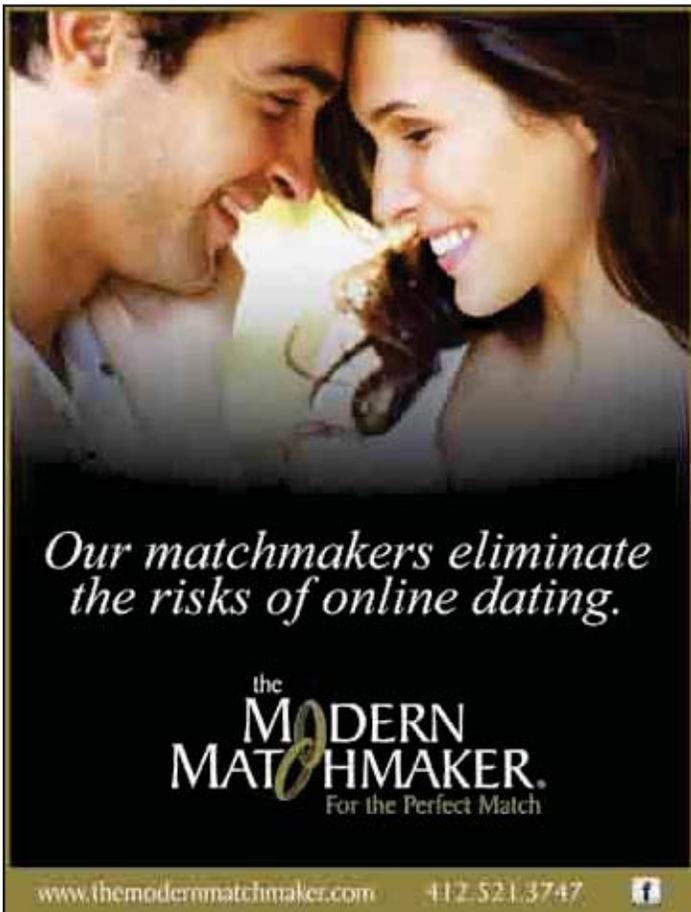
The next time you are washing your hands and complain because the water temperature isn't just how you like it, think about how things used to be. Here are some facts about the 1500s:

These are interesting

Most people got married in June because they took their yearly bath in May, and still smelled pretty good by June. However, they

were starting to smell, so brides carried a bouquet of flowers to hide the body odor. Hence the custom today of carrying a bouquet when getting married.

- Baths consisted of a big tub filled with hot water. The man of the house had the privilege of the nice clean water, then all the other sons and men, then the women and finally the children Last of all the babies. By then the water was so dirty you could actually lose someone in it. Hence the saying, "Don't throw the baby out with the bath water."
- Houses had thatched roofs-thick straw-piled high, with no wood underneath. It was the only place for animals to get warm, so all the cats and other small animals (mice, bugs) lived in the roof. When it rained it became slippery and sometimes the animals would slip and off the roof. Hence the saying "It's raining cats and dogs."
- There was nothing to stop things from falling into the house. This posed a real problem in the bedroom where bugs and other droppings could mess up your nice clean bed. Hence, a bed with big posts and a sheet hung over the top afforded some protection. That's how canopy beds came into existence.
- The floor was dirt. Only the wealthy had something other than dirt. Hence the saying "dirt poor." The wealthy had slate floors that would get slippery in the winter when wet, so they spread thresh (straw) on floor to help keep their footing. As the winter wore on, they added more thresh until when you opened the door it would all start slipping outside. A piece of wood was placed in the entranceway. Hence the saying a "thresh hold." (Getting quite an education, aren't you?)
- In those old days, they cooked in the kitchen with a big kettle that always hung over the fire. Every day they lit the fire and added things to the pot. They ate mostly vegetables and did not get much meat. They would eat the stew for dinner, leaving leftovers in the pot to get cold overnight and then start over the next day. Sometimes stew had food in it that had been there for quite a while. Hence the rhyme, "Peas porridge hot, peas porridge cold, peas porridge in the pot nine days old."
- Sometimes they could obtain pork, which made them feel quite special. When visitors came over, they would hang up their bacon to show off. It was a sign of wealth that a man could "bring home the bacon." They would cut off a little to share with guests and would all sit around and "chew the fat."
- Those with money had plates made of pewter. Food with high acid content caused some of the lead to leach onto the



food, causing lead poisoning death. This happened most often with tomatoes, so for the next 400 years or so, tomatoes were considered poisonous.

- Bread was divided according to status. Workers got the burnt bottom of the loaf, the family got the middle, and guests got the top, or “upper crust.”
- Lead cups were used to drink ale or whisky. The combination would sometimes knock the imbibers out for a couple of days. Someone walking along the road would take them for dead and prepare them for burial. They were laid out on the kitchen table for a couple of days and the family would gather around and eat and drink and wait and see if they would wake up. Hence the custom of holding a “wake.”
- England is old and small and the local folks started running out of places to bury people. So they would dig up coffins and would take the bones to a “bone-house” and reuse the grave. When reopening these coffins, 1 out of 25 coffins were found to have scratch marks on the inside and they realized they had been burying people alive. So they would tie a string on the wrist of the corpse, lead it through the coffin and up through the ground and tie it to a bell. Someone would have to sit out in the graveyard all night (the “graveyard shift”) to listen for the bell; thus, someone could be “saved by the bell” or was considered a “dead ringer.”

And that’s the truth... Now, whoever said that History was boring!!! Educate someone...Share these facts with a friend

Italian Bride

Maria, had just married. Being a traditional Italian, she was still a virgin. On her wedding night, staying at her mother’s house, she was very nervous. Her mother reassured her; “Don’t worry, Maria, Tony’s a good man. Go upstairs and he’ll take care of you. Meanwhile, I’ll be making pasta.” So, up she went. When she got upstairs, Tony took off his shirt and exposed his hairy chest. Maria ran downstairs to her mother and says, “Mama, Mama, Tony’s got a big hairy chest.” “Don’t worry, Maria,” says the mother, “all good men have hairy chests. Go upstairs. He’ll take good care of you.” So, up she went again. When she got up in the bedroom, Tony took off his pants exposing his hairy legs. Again, Maria ran downstairs to her mother. “Mama, Mama, Tony took off his pants and he’s got hairy legs!” “Don’t worry! All good men have hairy legs. Tony’s a good man. Go upstairs and he’ll take good care of you.” So, up she went again. When she got there, Tony took off his socks and on his left foot he was missing three toes. When Maria saw this, she ran downstairs. “Mama, Mama, Tony’s got a foot and a half!” “Stay here and stir the pasta.”

Moral Of The Story

The madam opened the brothel door to see a rather dignified well-dressed, good looking man in his late 40s or early 50s.”May I help you?” she asked. “I want to see Natalie,” the man replied. “Sir, Natalie is one of our most expensive ladies. Perhaps you would prefer someone else,” said the madam. “No. I must see Natalie,” was the man’s reply. Just then, Natalie appeared and announced to the man that she charged \$1,000 a visit. Without hesitation, the man pulled out ten one-hundred dollar bills, gave them to Natalie, and they went upstairs. After an hour, the man calmly left. The next night, the same man appeared again, demanding to see Natalie. Natalie explained that none had ever come back two nights in a row - too expensive -- and there were no discounts. The price was still \$1,000. Again the man pulled out the money, gave it to Natalie and they went upstairs. After an hour, he left. The following night the man was there again. Everyone was astounded that he had come for the third consecutive night, but he paid Natalie and they went upstairs. After their session, Natalie questioned the man. “No one has ever hired me three nights in a row. Where are you from?” she asked. “The man replied, “Kansas City, Missouri.” “Really” she said. “I have family in Kansas City.” I know,” the man said. “Your father died and I am your sister’s

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attorney. She asked me to give you your \$3,000 inheritance.”

The moral of the story is that three things in life are certain:

1. Death
2. Taxes
3. Being screwed by a lawyer

Wild Life

Two guys are chatting in a bar. One says “Did you know that lions have sex 10 to 15 times a night?” “Damn,” says his friend, “and I just joined the Elks.”

Famous Quotes

- Sometimes, when I look at my children, I say to myself ~~~”Lillian, you should have remained a virgin.”-- Lillian Carter (mother of Jimmy Carter)
- I had a rose named after me and I was very flattered. But I was not pleased to read the description in the catalog: “No good in a bed, but fine against a wall.”-- Eleanor Roosevelt
- Last week, I stated this woman was the ugliest woman I had ever seen. I have since been visited by her sister, and now wish to withdraw that statement.-- Mark Twain

- The secret of a good sermon is to have a good beginning and a good ending; and to have the two as close together as possible.-- George Burns
- Santa Claus has the right idea. Visit people only once a year.-- Victor Borge
- Be careful about reading health books. You may die of a misprint.-- Mark Twain
- By all means, marry. If you get a good wife, you’ll become happy; if you get a bad one, you’ll become a philosopher.-- Socrates
- I was married by a judge. I should have asked for a jury.-- Groucho Marx
- My wife has a slight impediment in her speech. Every now and then she stops to breathe.-- Jimmy Durante
- I have never hated a man enough to give his diamonds back.-- Zsa Zsa Gabor
- Only Irish coffee provides in a single glass all four essential food groups: alcohol, caffeine, sugar and fat.-- Alex Levine
- My luck is so bad that if I bought a cemetery, people would stop dying.-- Rodney Dangerfield
- Money can’t buy you happiness .. but it does bring you a more pleasant form of misery.-- Spike Milligan
- I am opposed to millionaires... but it would be dangerous to offer me the position.-- Mark Twain
- Until I was thirteen, I thought my name was SHUT UP.-- Joe Namath
- I don’t feel old. I don’t feel anything until noon. Then it’s time for my nap.-- Bob Hope
- I never drink water because of the disgusting things that fish do in it.-- W.C. Fields
- We could certainly slow the aging process down if it had to work its way through Congress.-- Will Rogers
- Don’t worry about avoiding temptation. . as you grow older, it will avoid you.-- Winston Churchill
- Maybe it’s true that life begins at fifty ... but everything else starts to wear out, fall out, or spread out.-- Phyllis Diller
- By the time a man is wise enough to watch his step, he’s too old to go anywhere.-- Billy Crystal
- The cardiologist’s diet: If it tastes good, spit it out.

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Children’s Science Exam answers

Q: Name the four seasons.

A: Salt, pepper, mustard and vinegar.

Q: Explain one of the processes by which water can be made safe to drink.

A: Flirtation makes water safe to drink because it removes large pollutants like grit, sand, dead sheep and canoeists.

Q: How is dew formed?

A: The sun shines down on the leaves and makes them perspire.

Q: How can you delay milk turning sour? (brilliant, love this!)

A: Keep it in the cow.

Q: What causes the tides in the oceans?

A: The tides are a fight between the Earth and the Moon. All water tends to flow towards the moon, because there is no water on the moon, and nature hates a vacuum. I forget where the sun joins in this fight.

Q: What are steroids?

A: Things for keeping carpets still on the stairs.

Q: What happens to your body as you age?

A: When you get old, so do your bowels and you get intercontinental.

Q: What happens to a boy when he reaches puberty?

A: He says goodbye to his boyhood and looks forward to his adultery.

Q: Name a major disease associated with cigarettes

A: Premature death.

Q: How are the main parts of the body categorized? (e.g., abdomen).

A: The body is consisted into three parts - the brainium, the borax and the abdominal cavity. The brainium contains the brain; the borax contains the heart and lungs, and the abdominal cavity contains the five bowels A, E, I, O, and U.

Q: What is the fibula?

A: A small lie.



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Q: What does “varicose” mean?

A: Nearby.

Q: Give the meaning of the term “Caesarean Section.”

A: The Caesarean Section is a district in Rome.

Q: What does the word “benign” mean?

A: Benign is what you will be after you be eight.

The year is 1906

Here are some statistics for the Year 1906 :

- The average life expectancy was 47 years.
- Only 14 percent of the homes had a bathtub.
- Only 8 percent of the homes had a telephone.
- There were only 8,000 cars and only 144 miles of paved roads.
- The maximum speed limit in most cities was 10 mph.
- The tallest structure in the world was the Eiffel Tower!
- The average wage in was 22 cents per hour.
- The average worker made between \$200 and \$400 per year .
- A competent accountant could expect to earn \$2000 per year, a dentist \$2,500 per year, a veterinarian between \$1,500 and \$4,000 per year, and a mechanical engineer about \$5,000 per year.
- More than 95 percent of all births took place at HOME.
- Ninety percent of all doctors had NO COLLEGE EDUCATION! Instead, they attended so-called medical schools, many of which were condemned in the press AND the government as “substandard.”
- Sugar cost four cents a pound.
- Eggs were fourteen cents a dozen.
- Coffee was fifteen cents a pound.
- Most women only washed their hair once a month, and used borax or egg yolks for shampoo.
- Canada passed a law that prohibited poor people from entering into their country for any reason.
- Five leading causes of death were:
 1. Pneumonia and influenza
 2. Tuberculosis
 3. Diarrhea
 4. Heart disease
 5. Stroke
- The American flag had 45 stars.
- The population of Las Vegas, Nevada, was only 30!!!
- Crossword puzzles, canned beer, and ice tea hadn't been invented yet.
- There was no Mother's Day or Father's Day.

- Two out of every 10 adults couldn't read or write.
- Only 6 percent of all Americans had graduated from high school.
- Marijuana, heroin, and morphine were all available over the counter at the local corner drugstores. Back then pharmacists said, “Heroin clears the complexion, gives buoyancy to the mind, regulates the stomach and bowels, and is, in fact, a perfect guardian of health.” (Shocking?)
- Eighteen percent of households had at least one full-time servant or domestic help.
- There were about 230 reported murders in the ENTIRE U.S.A.
- Try to imagine what it may be like in another 50 years.

Ku Klux Klan

The Alabama preacher said to his congregation, “Someone in this congregation has spread a rumor that I belong to the Ku Klux Klan. This is a horrible lie and one, which a Christian community cannot tolerate. I am embarrassed and do not intend to accept this. Now, I want the party who did this to stand and ask forgiveness from God and this Christian family.” No one moved. The preacher continued, “Do you have the nerve to face me and admit this is a falsehood? Remember, you will be forgiven and in your heart, you will feel glory. Now stand and confess your transgression.” Again all was quiet. Then slowly, a drop-dead gorgeous blonde with a body that would stop traffic rose from the third pew. Her head was bowed and her voice quivered as she spoke, “Reverend there has been a terrible misunderstanding. I never said you were a member of the Ku Klux Klan. I simply told a couple of my friends that you were a wizard under the sheets.” The preacher fainted, and the congregation roared!

Redneck Special Forces

The Pentagon announced today the formation of a new 500-man Elite fighting unit called the United States Redneck Special Forces. These Alabama, Arkansas, Georgia, Kentucky, Mississippi, Missouri, Oklahoma, Tennessee and Texas boys will be dropped into Iraq and have been given only the following facts about terrorists:

1. The season opened today.
2. There is no limit.
3. They taste just like chicken.
4. They don't like beer, pickups, country music or Jesus.
5. They are DIRECTLY RESPONSIBLE for the death of Dale Earnhardt.
6. Their favorite movie is “BROKEBACK MOUNTAIN.”

We expect the problem in Iraq to be over by Friday.

Irish Gas Station

Taking a wee break from the golf circuit, Tiger Woods drove his new Ford Excursion into an Irish gas station. An attendant greeted him in typical Irish manner, unaware who the golf pro was. "Top of the morning' to ya!" the Irishman smiled, doffing his cap. As Tiger got out of the mammoth vehicle, two tees fell out of his pocket. "So what are those, lad?" asked the attendant. "They're called tees," replied Tiger. "And what would ya be usin' em for, now?" inquired the Irishman. "Well, they are for resting my balls on when I drive," said Tiger. "AW! Jaysus, Mary an' Joseph," exclaimed the Irish attendant. "Those fellas at FORD think of everything!"

Mathematical Viewpoint

What Makes 100%? What does it mean to give MORE than 100%? Ever wonder about those people who say they are giving more than 100%? We have all been to those meetings where someone wants you to give over 100%. How about achieving 103%? What makes up 100% in life? Here's a little mathematical formula that might help you answer these questions:

If: A B C D E F G H I J K L M N O P Q R S T U V W X Y Z is represented as: 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26.

Then:

H-A-R-D-W-O-R-K = $8+1+18+4+23+15+18+11 = 98\%$

And

K-N-O-W-L-E-D-G-E = $11+14+15+23+12+5+4+7+5 = 96\%$

But,

A-T-T-I-T-U-D-E = $1+20+20+9+20+21+4+5 = 100\%$

And,

B-U-L-L-S-H-I-T = $2+21+12+12+19+8+9+20 = 103\%$

AND, look how far ass kissing will take you.

A-S-S-K-I-S-S-I-N-G = $1+19+19+11+9+19+19+9+14+7 = 118\%$

So, one can conclude with mathematical certainty that While Hard work and Knowledge will get you close, and Attitude will get you there, it's the Bullshit and Ass Kissing that will put you over the top

The Donkey

A young hillbilly named Kenny moved to Texas and bought a donkey from a Farmer for \$100.00. The farmer agreed to deliver the donkey the next day. The following day the farmer drove up and said, "Sorry, son, but I have some bad news. The donkey died." Kenny replied, "Well then, just give me back my money. The farmer said, "I'm sorry, I can't do that. I spent it. Kenny said, "OK. Just bring me the dead donkey." The farmer asked, "What are you going to do with him?" Kenny answered, "I'm going to raffle him off.." The

farmer said "You can't raffle off a dead donkey!" Kenny responded "Sure I can. I just won't tell anybody he's dead." A month later the farmer met up with Kenny and asked, "What happened with that dead donkey?" Kenny answered, "I raffled him off. I sold 500 tickets at two dollars apiece and made a profit of \$898.00." The farmer asked, "Did anyone complain?" Kenny said, "Just the guy who won, so I gave him back his two dollars." Kenny grew up and eventually became the CFO of Enron.

Husband And Wife

Husband: Oh, come on.

Wife: Leave me alone!

Husband: It won't take long.

Wife: I won't be able to sleep afterwards.

Husband: I can't sleep without it.

Wife: Why do you think of things like this in the middle of the night?

Husband: Because I'm Hot.

Wife: You get hot at the darnedest times.

Husband: If you love me I wouldn't have to beg you.

Wife: If you love me you'd be more considerate.

Husband: You don't love me anymore.

Wife: Yes I do, but let's forget it for tonight.



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Husband: Please...come on

Wife: All right, I'll do it.

Husband: What's the matter? Need a flashlight?

Wife: I can't find it.

Husband: Oh, for heaven's sake, feel for it!

Wife: There! Are you satisfied?

Husband: Oh, yes.

Wife: Is it up far enough?

Husband: Oh, that's good.

Wife: Now go to bed and from now on when you want the window open, do it yourself!

Irish Gas Station

Taking a wee break from the golf circuit, Tiger Woods drove his new Ford Excursion into an Irish gas station. An attendant greeted him in typical Irish manner, unaware who the golf pro was. "Top of the morning' to ya!" the Irishman smiled, doffing his cap. As Tiger got out of the mammoth vehicle, two tees fell out of his pocket. "So what are those, lad?" asked the attendant. "They're called tees," replied Tiger. "And what would ya be usin' em for, now?" inquired the Irishman. "Well, they are for resting my balls on when I drive," said Tiger. "AW! Jaysus, Mary an' Joseph," exclaimed the Irish attendant. "Those fellas at FORD think of everything!"

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Dilemma

You are driving in a car at a constant speed. On your left side is a valley and on your right side is a fire engine traveling at the

same speed as you. In front of you is a galloping pig, which is the same size as your car and you cannot overtake it. Behind you is a helicopter flying at ground level. Both the giant pig and the helicopter are also traveling at the same speed as you. What must you do to safely get out of this highly dangerous situation?

ANSWER:

Get off the children's carousel and, next time, don't drink so much.

30 Harsh Things A Woman Can Say To A Naked Man

Sorry Guys.. Just Joking!!

1. I've smoked fatter joints than that.
2. Ahhhh, it's cute.
3. Why don't we just cuddle?
4. You know they have surgery to fix that.
5. Make it dance.
6. Can I paint a smiley face on it?
7. Wow, and your feet are so big.
8. It's OK, we'll work around it.
9. Will it squeak if I squeeze it?
10. Oh no... a flash headache.
11. (giggle and point)
12. Can I be honest with you?
13. How sweet, you brought incense.
14. This explains your car.
15. Maybe if we water it, it'll grow.
16. Why is God punishing me?
17. At least this won't take long.
18. I never saw one like that before.
19. But it still works, right?
20. It looks so unused.
21. Maybe it looks better in natural light.
22. Why don't we skip right to the cigarettes?
23. Are you cold?
24. If you get me real drunk first.
25. Is that an optical illusion?
26. What is that?
27. It's a good thing you have so many other talents.
28. Does it come with an air pump?
29. So this is why you're supposed to judge people on personality.
30. I guess this makes me the 'early bird'.

Lawyers

In a trial, a Southern small-town prosecuting attorney called his first witness, a grandmotherly, elderly woman to the stand. He approached her and asked, "Mrs. Jones, do you know me?" She responded, "Why, yes, I do know you, Mr. Williams I've known you since you were a young boy, and frankly, you've been a big disappointment to me. You lie, you cheat on your wife, and you manipulate people and talk about them behind their backs. You think you're a big shot when you haven't the brains to realize you never will amount to anything more than a two-bit paper pusher. Yes, I know you." The lawyer was stunned! Not knowing what else to do, he pointed across the room and asked, "Mrs. Jones, do you know the defense attorney?" "She again replied, "Why, yes, I do. I've known Mr. Bradley since he was a youngster, too. He's lazy, bigoted, and he has a drinking problem. He can't build a normal relationship with anyone and his law practice is one of the worst in the entire state. Not to mention he cheated on his wife with three different women. One of them was your wife. Yes, I know him." The defense attorney almost died. The judge immediately asked both counselors to approach the bench, and in a very quiet voice, said, "If either of you asks her if she knows me, I'll throw your sorry asses in jail for contempt.

Test for Smart People

The following short quiz consists of 4 questions and will tell you whether you are qualified to be a professional. The questions are NOT that difficult.....**Answers can be found on page 41.**

1. How do you put a giraffe into a refrigerator?
2. How do you put an elephant into a refrigerator?
3. The Lion King is hosting an animal conference. All the animals attend.. Except one. Which animal does not attend?
4. There is a river you must cross but it is used by crocodiles, and you do not have a boat. How do you manage it?

You Didn't See Me

For All Our Biker Friends Out There... Stay Safe!!

- I saw you, hug your purse closer to you in the grocery store line. But, you didn't see me,
- I saw you, pull your child closer when we passed each other on the sidewalk. But, you didn't see me hug my child and hold them close when they were scared.
- I saw you, change your mind about going into the restaurant. But, you didn't see me, attending a meeting to raise more money for the hurricane relief.
- I saw you, roll up your window and shake your head when I rode by. But, you didn't see me, riding behind you when you

flicked your cigarette out the window

- I saw you, frown at me when I smiled at your children. But, you didn't see me, when I took time off from work to run toys to the homeless.
- I saw you, stare at my long hair. But, you didn't see me, and my friends cut ten inches off for locks of love.
- I saw you, roll your eyes at our leather jackets and gloves. But, you didn't see me, and my brothers donate our old ones to those that had none.
- I saw you, look in fright at my tattoos. But, you didn't see me cry as my children were born and have their name written over and in my heart.
- I saw you, change lanes while rushing off to go somewhere. But, you didn't see me, going home to be with my family.
- I saw you, complain about how loud and noisy our bikes can be. But, you didn't see me, when you were changing the CD and drifted into my lane.
- I saw you, yelling at your kids in the car. But, you didn't see me, pat my child's hands, knowing he was safe behind me.
- I saw you, reading the newspaper or map as you drove down the road. But, you didn't see me, squeeze my wife's leg when she told me to take the next turn.



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- I saw you, race down the road in the rain. But, you didn't see me, get soaked to the skin so my son could have the car to go on his date
- I saw you, run the yellow light just to save a few minutes of time. But, you didn't see me, trying to turn right.
- I saw you, cut me off because you needed to be in the lane I was in. But, you didn't see me, leave the road.
- I saw you, waiting impatiently for my friends to pass. But, you didn't see me. I wasn't there.
- I saw you, go home to your family. But, you didn't see me. Because, I died that day you cut me off.
- I was just a biker. A person with friends and a family. But, you didn't see me.

I hope that people will understand the biker community. If this doesn't give you reason to pause and think, all I can say is it sucks to be you. I hope you never lose someone that rides. Even if you don't like us, respect our rights to ride what we choose and take a few extra seconds to be sure we're not in 'your' way. Live to ride ... Ride to live!!

Successful Rancher

A successful rancher near Red Deer died and left everything to his devoted wife. She was a very good-looking woman and determined to keep the ranch, so she decided to place an ad in the newspaper for a ranch hand. Two cowboys applied for the job. One was gay and the other a drunk. She thought long and hard about it, and when no one else applied she decided to hire the gay guy, figuring it would be safer to have him around the house rather than the drunk. He proved to be a hard worker who put in long hours every day and knew a lot about ranching. For weeks, the two of them worked, and the ranch was doing well. Then one day, the rancher's widow said to the hired hand, "You have done a really good job, and the ranch looks great. You should go into town and kick up your heels." The hired hand readily agreed and went into town one Saturday night. One o'clock came, however, and he didn't return. Two o'clock and no hired hand. Finally he returned at two-thirty, and upon entering the room, he found the rancher's widow sitting by the fireplace with a glass of wine, waiting for him. She quietly called him over to her. "Unbutton my blouse and take it off," she said. Trembling, he did as she directed. "Now take off my boots." He did as she asked, ever so slowly. "Now take off my socks." He removed each gently and placed them neatly by her boots. "Now take off my skirt." He slowly unbuttoned it, constantly watching her eyes in the fire light. "Now take off my bra." Again, with trembling hands, he did as he was told and dropped it to the

floor. Then she looked at him and said, "If you ever wear my clothes into town again, you're fired." (P.S. - I didn't see it coming, either)

The Most Important Thing In Life!!!!

Ed finally decides to take a vacation. He books himself on a Caribbean cruise and proceeds to have the time of his life - until the boat sank. He found himself swept up on the shore of an island with no other people, no supplies... Nothing. Only bananas and coconuts. After about four months, he is lying on the beach one day when the most gorgeous woman he has ever seen rows up to him. In disbelief, he asks her, "Where did you come from? How did you get here?" "I rowed over from the other side of the island," she says. "I landed here when my cruise ship sank." "Amazing," he says. "You were really lucky to have a rowboat wash up with you." "Oh, this?" replies the woman. "I made the rowboat out of raw material found on the island. I whittled the oars from gum tree branches; I wove the bottom from palm branches; and the sides and stern came from a Eucalyptus tree." "But ... but . that's impossible," stutters Ed. "You had no tools or hardware. How did you manage?" "Oh, no problem," replies the woman. "On the South side of the island, there is a very unusual strata of alluvial rock exposed. I found if I fired it to a certain temperature in my kiln, it melted into forgeable ductile iron. I used that for tools and used the tools to make the hardware." Ed is stunned. "Let's row over to my place," she says. After a few minutes of rowing, she docks the boat at a small wharf. As Ed looks onto shore, he nearly falls out of the boat. Before him is a stone walk leading to an exquisite bungalow painted in blue and white. While the woman ties up the rowboat with an expertly woven hemp rope, he can only stare ahead, dumbstruck. As they walk into the house, she says casually, "It's not much, but I call it home. Sit down, please. Would you like to have a drink?" "No, no thank you," he says, still dazed. "Can't take any more coconut juice." "It's not coconut juice," the woman replies. "I built a still. How about a Pina Colada?" Trying to hide his continued amazement, he accepts, and they sit down on her hand-woven couch to talk. After they have exchanged their stories, the woman announces, "I'm going to slip into something more comfortable. Would you like to take a shower and shave? There is a razor upstairs in the cabinet in the bathroom." No longer questioning anything, Ed goes into the bathroom. There, in the cabinet, is a razor made from a bone handle. Two shells honed to a hollow-ground edge are fastened on to its end inside of a swivel mechanism. "WOW! This woman is amazing," he muses, "what next?" When he returns, she greets him wearing 'nothing but vines' strategically positioned, and smelling faintly of gardenias.

She beckons for him to sit down next to her. "Tell me," she begins suggestively, slithering closer to him, "We've been out here for a really long time. I know you've been lonely. There's something I'm sure you really feel like doing right now, something you've been longing for all these months. You know..." She stares into his eyes. He can't believe what he's hearing! "You mean ." he swallows excitedly, ... We can watch the Steeler game from here?

Fast Car...Fast Thinker

A man in his 40s bought a new BMW and was out driving on the interstate at top speed when he suddenly saw flashing red and blue lights behind him. "There's no way they can catch a BMW," he thought to himself and sped up even more. Then the reality of the situation hit him, "What the heck am I doing?" he thought and pulled over. The cop came up to him, took his license without a word, and examined it and the car. "It's been a long day, it is the end of my shift, and it's Friday the 13th. I don't feel like more paperwork, so if you can give me an excuse for your driving that I haven't heard before, you can go." The guy thinks for a second and says, "Last week my wife ran off with a cop. I was afraid you were trying to give her back." "Have a nice weekend," said the officer.

Top Five Regrets Of The Dying

A nurse has recorded the most common regrets of the dying, and among the top ones is 'I wish I hadn't worked so hard'. What would your biggest regret be if this was your last day of life? A palliative nurse has recorded the top five regrets of the dying. There was no mention of more sex or bungee jumps. A palliative nurse who has counseled the dying in their last days has revealed the most common regrets we have at the end of our lives. And among the top, from men in particular, is 'I wish I hadn't worked so hard'. Bonnie Ware is an Australian nurse who spent several years working in palliative care, caring for patients in the last 12 weeks of their lives. She recorded their dying epiphanies in a blog called Inspiration and Chai, which gathered so much attention that she put her observations into a book called The Top Five Regrets of the Dying. Ware writes of the phenomenal clarity of vision that people gain at the end of their lives, and how we might learn from their wisdom. "When questioned about any regrets they had or anything they would do differently," she says, "common themes surfaced again and again."

Here are the top five regrets of the dying, as witnessed by Ware:

1. I wish I'd had the courage to live a life true to myself, not the life others expected of me. "This was the most common regret of all. When people realize that their life is almost over and look back clearly on it, it is easy to see how many dreams have gone unfulfilled. Most people had not honored even a half of



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their dreams and had to die knowing that it was due to choices they had made, or not made. Health brings a freedom very few realize, until they no longer have it.”

2. I wish I hadn't worked so hard. "This came from every male patient that I nursed. They missed their children's youth and their partner's companionship. Women also spoke of this regret, but as most were from an older generation, many of the female patients had not been breadwinners. All of the men I nursed deeply regretted spending so much of their lives on the treadmill of a work existence."
 3. I wish I'd had the courage to express my feelings. "Many people suppressed their feelings in order to keep peace with others. As a result, they settled for a mediocre existence and never became who they were truly capable of becoming. Many developed illnesses relating to the bitterness and resentment they carried as a result."
 4. I wish I had stayed in touch with my friends. Often they would not truly realize the full benefits of old friends until their dying weeks and it was not always possible to track them down. Many had become so caught up in their own lives that they had let golden friendships slip by over the years. There were many deep regrets about not giving friendships the time and effort that they deserved. Everyone misses their friends when they are dying."
 5. I wish that I had let myself be happier. This is a surprisingly common one. Many did not realize until the end that happiness is a choice. They had stayed stuck in old patterns and habits. The so-called 'comfort' of familiarity overflowed into their emotions, as well as their physical lives. Fear of change had them pretending to others, and to their selves, that they were content, when deep within, they longed to laugh properly and have silliness in their life again."
- What's your greatest regret so far, and what will you set out to achieve or change before you die?

TEST FOR SMART PEOPLE ANSWERS

FROM PAGE 37

Answer to #1:

The correct answer is: Open the refrigerator, put in the giraffe, and close the door. This question tests whether you tend to do simple things in an overly complicated way.

Answer to #2:

Did you say, Open the refrigerator, put in the elephant, and close the refrigerator? Wrong Answer. Correct Answer: Open the refrigerator, take out the giraffe, put in the elephant and close the door. This tests your ability to think through the repercussions of your previous actions.

Answer to #3:

Correct Answer: The Elephant. The elephant is in the refrigerator. You just put him in there. This tests your memory. Okay, even if you did not answer the first three questions correctly, you still have one more chance to show your true abilities.

Answer to #4:

Correct Answer: You jump into the river and swim across. Have you not been listening? All the crocodiles are attending the Animal Meeting. This tests whether you learn quickly from your mistakes.

According to Anderson Consulting Worldwide, around 90% of the professionals they tested got all questions wrong, but many preschoolers got several correct answers. Anderson Consulting says this conclusively disproves the theory that most professionals have the brains of a four-year-old

Blonde Jokes

A young blonde is distraught because she fears her husband is having an affair, so she goes to a gun shop and buys a handgun. The next day she comes home to find her husband in bed with a beautiful redhead. She grabs the gun and holds it to her own head. The husband jumps out of bed, begging and pleading with her not to shoot herself. Hysterically the blonde responds to the husband, "Shut up..you're next!"

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