



d&am
magazine
spring 2010

far
from home
and
hungry

our favorite
books,
bands &
cupcakes

LBD

Wonderland
in Philadelphia

Your Closet
the remix!

our
Yummiest
issue yet!



ANTOINETTE WESTPHAL
COLLEGE OF MEDIA ARTS & DESIGN



Nicole Miller

PHILADELPHIA

Bridal
-
Cocktail
-
Evening
-
Graduation
-
Prom
-
Special Occasion
-
Sportswear

d&m
magazine
spring 2010

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The D&M Magazine is
a production of Drexel
University's Design &
Merchandising Program



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Come together...

The people who created the 2010 issue of *d&m magazine* included 12 Design & Merchandising students, 3 Photography majors and 2 faculty members. Our goal each year is to produce the “best ever” issue, and every year the path toward that goal reflects the students’ interests and talents.

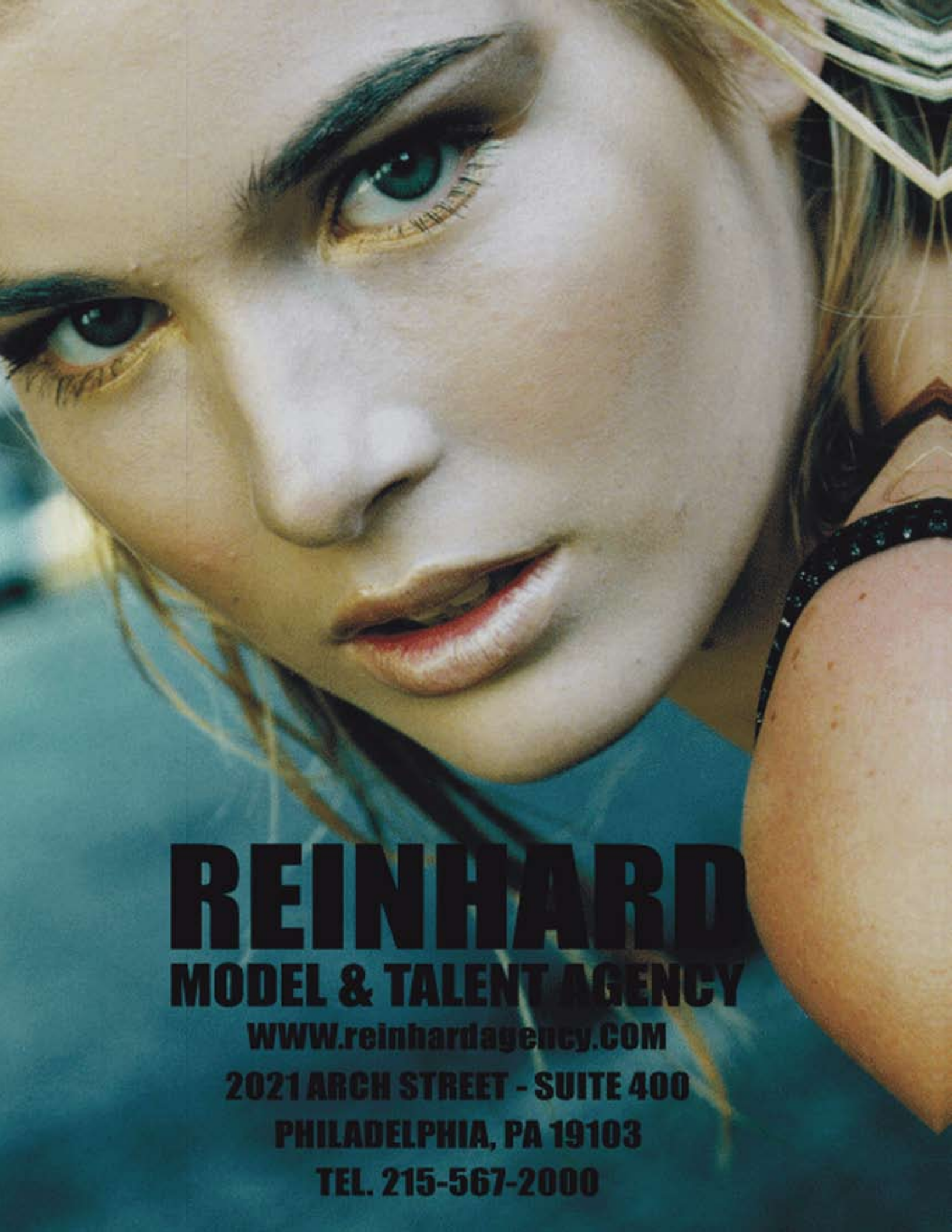
The 2010 *d&m magazine* is about coming together, both in the content and in the behind-the-scenes process that unfolded as the academic year progressed. We began with dozens of story ideas – some made it into the final layout, while others were abandoned. Many of the stories reflect some aspect of coming together, whether it’s to aid typhoon victims in the Philippines or earthquake victims in Haiti, to build a sense of community in Philadelphia’s Northern Liberties, or pulling together past seasons’ clothing to style new fashion looks.

Other students came together to sample international foods, Philly style, and our intrepid photographers explored the city and the studio to produce stunning photo spreads.

In past years, each writer/designer followed his or her own creative path when laying out their section of the magazine. This year, the staff built consensus on design standards for the issue. We think the result is a publication that is built on a structure that allows for creativity and individuality, while maintaining high design standards.

Come together, and enjoy this year’s *d&m magazine*.

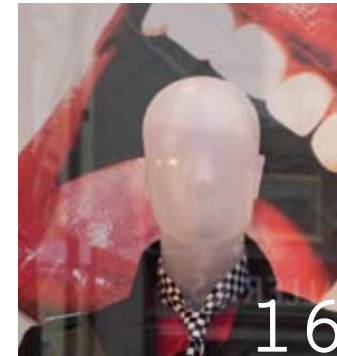
Nick Cassway, Assistant Teaching Professor **Catherine Byers**, Assistant Teaching Professor



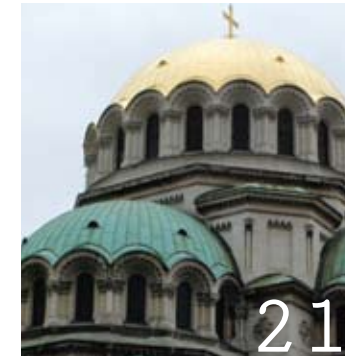
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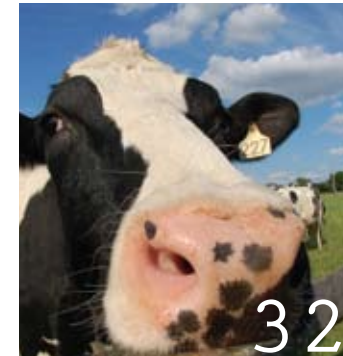
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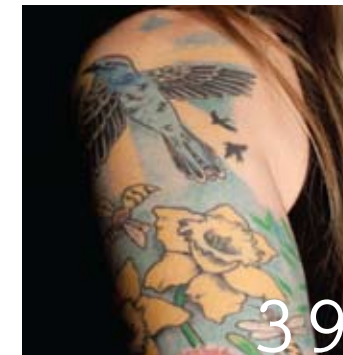
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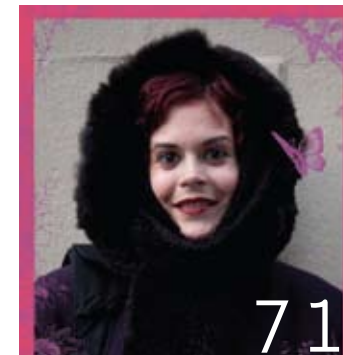
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Philly Made



Philadelphia is home to a large and growing garment district. Many up-and-coming local designers have set up shop and begun to manufacture here, hoping to spotlight a city that doesn't necessarily scream "fashion" except to those who live in it. These are the some of the forward-thinking companies producing right in their own backyards. **by Stephanie Graybeal**

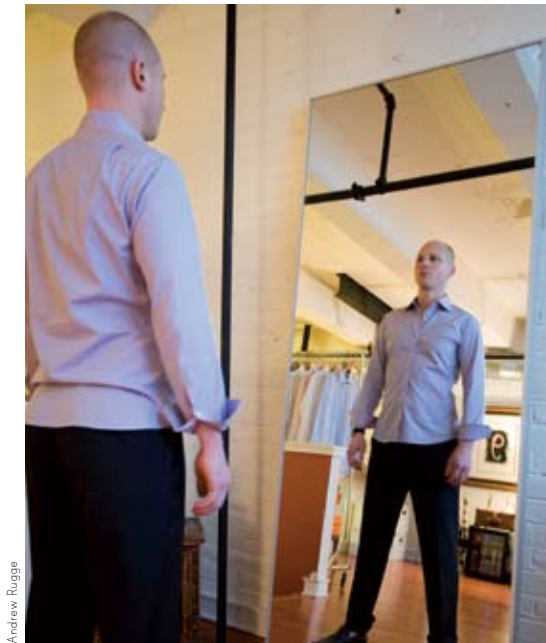
Smak Parlour

Friends and Drexel Alumnae Abby Kressler and Katie Loftus opened their own Old City boutique while simultaneously creating their own line, Smak Parlour. Fabric is sourced primarily from L.A., but the girls do admit to enjoying "the hunt" for textiles on Fabric Row in South Philadelphia.

In the beginning, they made everything in the back of the store, but now they use the entire space for selling. Still keeping it local, everything is sewn by tailors at home, allowing them to remain hands-on and oversee the process.

219 Market Street 215.625.4551 www.smakparlour.com

Commonwealth Proper



Disillusioned with the lack of men's quality dress-shirts that fit without being baggy, founders Craig Arthur von Schroeder and Bela Shehu launched Commonwealth Proper last year in the same tradition as local men's brands sewn a century earlier. Commonwealth Proper prides itself on being made locally while never sacrificing quality or style. They knocked off the excess fabric, but kept the length, and ended up with a product (as well as a tagline) much in demand, "fitted shirts for grown men." Producing either in factories in Newark, New Jersey or South Philly, they eventually hope to own their own facility to manufacture their products themselves. When they find the perfect building, they can open their store and operate an underground production center. While there are no definite plans for expansion beyond shirts yet, Commonwealth Proper has featured limited edition runs as well as collaborations, like wallets and even flasks.

www.commonwealthproper.com

Sa Va

Launched in 2009, Sa Va is a ready-to-wear apparel line that invites clients to shop by event, such as "workday" and "night out," as well as letting them in on the design process through their online interactive social platform. Sa Va does everything from design, product development, cutting and sewing all on one floor. After salvaging old machines from a closing factory, they created several job opportunities for locals, garnering praise from the city. Workers of all nationalities found job solace in these troubling economic times at the factory, but CEO Sarah Van Aken says that any so-called language barriers do not play a hindering factor in the production process, stating that they have a universal method of honest communication through sewing. With the garment center, design studio, and flagship store all located in the same spot, they can turn ideas into product in no time, offering affordable high fashion that's effortlessly stylish while remaining socially conscious.

1700 Sansom Street 215.587.0004 www.savafashion.com



Palmieri Jeans

Founded in 2006, Palmieri Jeans was formed by friends Joe Palmieri and Victor Sanders in the Mount Airy section of Philadelphia. Looking to distinguish themselves from other premium denim brands, they created jeans that wear more like dress pants (no waistband!) for both men and women,

complete with their own signature stitching detail that comes in over 400 colors, allowing for customization. For fall, they've gone on to expand their line, now offering jersey tees, hoodies, and even outerwear.

6401 Chew Ave 215.849.9907 www.palmierijeans.com

northern brotherly love

If you are looking for Philadelphia's up-and-coming neighborhood, don't look to Northern Liberties. The question is no longer if Northern Liberties is up-and-coming, but rather how has it changed to become one of Philadelphia's most popular neighborhoods.

by Molly Beckner photography by Andrew Rugge

President of the Northern Liberties Neighborhood Association (NLNA) Matt Ruben has played an essential role in putting Northern Liberties on the map. He has served the neighborhood as the NLNA president for seven years. "I originally ran for president because no one else wanted to," he says with a smile, "it has become a huge part of my life and is very, very important to me."

What makes Northern Liberties a special neighborhood? Two words: unique and eclectic. "It's the only neighborhood that is really industrial in its history and this close to downtown, and I think that makes it unique," says Ruben. "That's why we have a lot of old row houses and new condos and big rehabs, big new construction and a lot of empty gardens. I think it's a really eclectic neighborhood."

Heather Hemmer and her husband moved to Northern Liberties four months ago, and she appreciates the neighborhood's standout qualities. "You have the 'institutions' like Standard Tap, where they have the best burgers and the menu is written on chalkboards, and North Third, which is like the Cheers of the neighborhood, where it's always warm and cozy and serves great food," says Hemmer. "Then you also have the new places that have a European feel."

Of all the neighborhood's big new construction, the Piazza steals the show. "The Piazza's great," says Ruben. "Initially when Tower Investments proposed the Piazza, there was a lot of hesitancy because it was something new, and it was so big." He says that the community came out in general support of the plan, but with a lot of conditions and a lot of concerns.

One of the major concerns was the clash of cultures. "I think a lot of people were concerned that the Piazza was going to be hipster heaven, and that it was going to have a plastic quality and not fit into the neighborhood," says Ruben. "The Piazza adds a vitality to the neighborhood, and it really keeps it moving forward and changing. It is a great component of the neighborhood, it adds to the flavor."

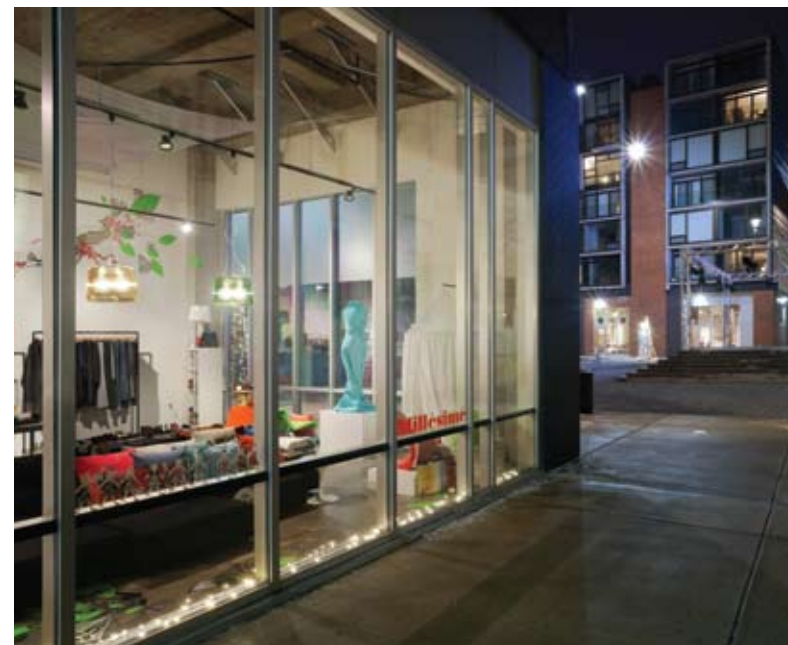
New developments continue to arise within the community. Bart Blatstein, developer of the Piazza, is planning yet another addition to the Northern Liberties community. The most recent plan includes a large shopping center, anchored by a Pathmark supermarket. The fully developed plan includes 600 residential units, 978 parking spaces, and 110,000 square feet of retail. Blatstein says that this project, like the Piazza, is sensitive to the established eclectic vibe of Northern Liberties.

Although most seem to enjoy the Piazza, some say that it was poor planning. Melissa Baruno owns One Shot Coffee, a café on Liberties Walk. "It's been extremely frustrating to me to see development occur that really doesn't have a place here in the Northern Liberties neighborhood," she says. "I feel as though most of the Piazza development wasn't really well thought out at all. In fact, it's really alienated the neighbors from wanting to participate in this side of the neighborhood." Although she is not happy with all the development occurring, Baruno says

that she has seen some real positive changes in the area since moving here four years ago. Ruben also realizes that the addition has not been perfect. "There have been some problems, but they are greatly outweighed by the benefits."

One thing that everyone mentions when talking about Northern Liberties is the sense of community among the residents. "It is like a big high school, everybody knows everybody, and it's a very tight-knit community," says Ruben. "I think that adds to the flavor of it." Liberty Lands, described as the "jewel of the neighborhood" by Ruben, is a park in Northern Liberties. The brainchild and hard work of the community, the park serves as a public park, community center, and a playground.

"It's a wonderful thing," says Ruben. "And as far as we know, it is the only privately owned, publicly opened park of any size anywhere in the city." This sense of community spills over into the businesses of Northern Liberties. "Being a part of the Northern



Liberties Business Association has really helped in getting to know a lot of the local business owners,” says Baruno. “It’s actually amazing how supportive all of the local business owners are of one another’s establishments.”

It appears that Northern Liberties is a great place to live, but what about as a place to visit? When asked about the nightlife of Northern Liberties, Heather Hemmer says, “It’s always busy here. You don’t have those trendy upscale after work bars. It’s more relaxed, more like ‘hey, let’s hang out and get a couple of beers,’ versus a place where you meet a bunch of single people. It depends on what you are looking for in ‘nightlife’.”

The eclectic vibe of Northern Liberties radiates from its residents and architecture. “Architecturally we are kind of a crazy neighborhood,” says Ruben. “We have brick row houses, we have metal houses, and we have a piazza, a log cabin, and a house that the front is all these iridescent little tiles. I think it gives a flavor to the neighborhood.”

“ it’s like a big high school,
everybody knows everybody
and it’s a very tight knit
community ”

- Matt Ruben , NLNA president

With a total of 60,000 residents, it is hard to believe that it could have the capacity for a diverse population. “If you read the newspaper or real estate section, you would get an impression that this neighborhood is a lot less diverse than it is,” says Ruben. “There are a lot of people of different economic means in this neighborhood, there are a lot of people of different racial and ethnic backgrounds in this neighborhood, and it’s true that this neighborhood is very much gentrified and it’s true that this neighborhood is whiter and more affluent than it once was.

“It remains a neighborhood with a lot of different kinds of people from all different walks of life, and that is what I love about the neighborhood,” says Ruben. “In my opinion it is the number-one thing that people who don’t live here don’t understand about Northern Liberties is that it is a crazy, mixed up lots of different kinds of people place. It’s not neat and tidy and it’s not what people say it is, which is a corporate developed, overpriced, white, yuppie hipster place.”

what's so “love-ly” about it?



The Piazza is the newest addition to Northern Liberties. It’s a community within a community. The spacious courtyard area is surrounded by galleries, such as The Toothless Cat and Bambi Gallery (featuring local artists), restaurants like Darling’s Diner and Swift Half Pub, and you’ll find a variety of retail stores. To make this space complete, a stage for performances by musicians allows for a showcase of local talent. The Piazza also serves as an outdoor movie theater with a huge 26 by 16 foot LED screen. Everything from sports to feature movies are shown at no cost. A flea market every Saturday features artwork, accessories and clothing. Check out www.atthepiazza.com for daily events at the Piazza.

North 2nd St. & Germantown Ave. 215.467.4600

North Bowl breaks all stereotypes of dirty, dingy bowling alleys with its modern, retro atmosphere and spacious layout. Beer and food are moderately priced, and waitresses come to your lanes to take orders. Upstairs holds a gaming and lounge area, including a pool table and a DJ playing jukebox music. North Bowl offers plenty of specials, like late-night-Sunday \$2/game and \$2 shoe rental. Plenty to do and good times make North Bowl a strike.

909 North 2nd Street 215.238.2695



Honey's Sit and Eat is a must for breakfast or lunch. The cozy diner atmosphere invites you to try some unusual but tasty combinations, often described as a mix of Jewish and Southern cuisine. Resembling a barn exterior, the interior is an urban twist on country living. Expect to wait, no matter what time of day. But the line moves quickly and it is definitely worth the wait!

800 North 4th Street 215.925.1150

Located on Liberties Walk, **One Shot** offers a cozy, eclectic environment. Inviting vintage couches encourage you to sit and stay awhile, giving it the feeling of home. The baristas are experienced – your coffee will be in good hands. Most food items are grown locally, and the coffee, Intelligentsia brand, and espresso are organic and fair trade. Unusual combinations of bagels and spreads give One Shot a unique flavor.

1040 North 2nd Street 215.627.1620



Ortlieb's Jazzhaus has been a part of Northern Liberties since the 1980s and remains very popular today. Local resident Larissa Juelg says it’s one of her favorite places to bring people for good music, and it’s even better for food. Walking outside you can easily miss this hole-in-the-wall hotspot, but don’t let its outward appearance make you pass it by. Check out great jazz both new and old in a mellow lighting atmosphere.

847 North 3rd Street 215.922.1035

Small business is beautiful

Many people dream of being entrepreneurs, and for these Philadelphia businesses the dream is coming true.

The three start-up owners profiled share key traits: a passion for their products, hard work and a vision for the future. Their plans and execution may differ, but each offers inspiration for the would-be entrepreneur.

Meet Bonnie Friedman, Kim McGuckin and Gretchen Miller Seel.

By Courtney Paff



Bonnie Friedman

Bonnie Friedman, founder of Monalda4, started her career as an intern at *Out* magazine where she worked her way up the ladder to Senior Market Editor. She then moved to *MAXIM* as Fashion Editor. While working for these magazines, Bonnie styled A-List celebrities for red carpet events and movie premieres. For Bonnie, these career moves were learning experiences that prepared her to run her own business.

Her entrepreneurial spirit started early. At the age of seven, Bonnie and her friend started a business called “Kids by Design,” and they sold gimp bracelets, necklaces and key chains. “I guess you can say that I have enjoyed accessorizing women of all ages from an early start,” explains Bonnie, “When you have a passion for something and, in my case it’s fashion, it’s really rewarding to share it with people.”

It was only natural that in January 2009 Bonnie started Monalda4, “The headband resource for fashionistas.” Monalda4 – her former address in Florence, Italy – started out with a single headband that Bonnie made for herself when she had grown tired of headbands that gave her a headache. Her friends started asking her to make them headbands, and soon she was making them for friends-of-friends and a business was born. “Basically, my first step was finding something that I felt passionate and excited about – headbands!”

Bonnie spent a lot of her time sourcing the perfect non-pinching band. Now that she has found the one she likes, she wraps it in ribbon and adds a detailed appliqué. From bold leopard print chiffon to small delicate flowers, Bonnie has made sure that she has something for every style.

After obtaining a business license, Bonnie opened a Monalda4 bank account. “It started off with \$2,000 that came from my savings account. I am proud to say that I have never spent more money than Monalda4 has. Maybe one day I will need investors, but for now, Monalda4 is not spending more than it’s making.”

Bonnie says that the key to making money with Monalda4 is networking. “I am constantly meeting new people, telling them about my brand, and joining forces with other fashion entrepreneurs.” She is amazed each time something fabulous crosses her plate. Her contacts have landed her placements in magazines such as *People Style Watch*, *Glamour*, *Shape*, and *Philadelphia Magazine*. She has also been included in blogs as well as Daily Candy. This press brought her orders from around the country.

Watching Monalda4 grow is thrilling to Bonnie, yet she remains cautious. “When you own your own business, you are constantly working. I often find it hard to stop and call it quits for the day.”



Words of wisdom

- You need to find your inspiration. If you don’t feel passionate about what you are doing, you’re wasting your time.
- Get help. You can’t do this alone. Hire a small team to help you develop your ideas and help make them into reality.
- Work your contacts. Talk to your friends and family and see if they know anyone that can help you. Broaden your circle and get to know as many people in your industry as possible. Join groups, clubs, etc.

Kim McGuckin

Well educated and with prior business experience, Kim Y. McGuckin, founder of K.Y.M Jewelry, did not intend to start her own business.

This new part of her life started eight years ago when a friend invited her to take a jewelry making class. She had no idea that she would enjoy it so much. Kim started creating her own designs and was encouraged her to sell her pieces.

“My collections are as varied as the women who own my pieces,” explains Kim. She has a Premiere Collection of necklaces that feature one-of-a-kind vintage brooches and antique pendants that she adds to her own beaded strands. She also works extensively with Swarovski crystals as well as pearls to create alumni pieces for universities, colleges and prep schools. In addition, Kim has a Breast Cancer Awareness line that raises money for a local foundation.

Kim asked her friends and family to host trunk shows to get the word out about her newest endeavor. She then approached retailers on the East Coast and started wholesale accounts. She also sells directly to her customers. She says that this reduces the cost and maintains affordability for her clients, which has always been important to her. “I have three definitive areas that I constantly cultivate and work around...trunk shows and juried events, my corporate clientele, and my web-based sales,” she explains. “All three co-exist happily, and my business continues to evolve, grow and keep me just busy enough.”

Says Kim, “I look to my customer for inspiration and new ideas. I receive wonderful input when I stop and listen to my clients’ feedback and new concepts. I take it and tweak it and go on tangents. Ideas are piling up in my brain. I have an endless supply of new designs...there are not enough hours in the day!”

What Kim finds to be the most difficult aspect of owning her own business is that in addition to selling she has to forecast, trend watch, procure, design, create, market, merchandise, and promote the product as well. The fact that she is doing this all on her own and still making a profit in this economic climate is its own reward. “I love it and that alone drives me to keep it up.”



Words of wisdom

- Use quality components. Your best gift is when your customer brings back a piece that broke. You learn the most from that and should be flattered that your customer wants to keep wearing your design!
- Listen and learn. Your customer is your key to success.
- If you make a mistake and you will, try your best to fix it and make your customer happy.

Gretchen Miller Seel

Gretchen Miller Seel, founder of Dahling Accessories, grew up with an entrepreneurial father who served as her role model for starting her own business.

Even when she worked in the fashion industry for other companies for seven years, she always knew she wanted to do something on her own. “There is just something that is so fulfilling when the product is your own design.” Says Gretchen, “It’s really about what you are passionate about. I have found that is the most important thing to fuel me.”

In 2002, Gretchen started a handbag business with her best friend from high school called Lolo + Gretch Dahling. They worked together for six years until they decided that it was time for each to pursue their individual passions. Gretchen stuck with handbags, started where they left off, and created Dahling Accessories.

The first thing Gretchen did was brainstorm with an experienced designer friend about what she wanted the label to be. Together they mapped out what the name should be, what the website should look like, how the collections should be set up, how the logo would look, and the entire vision of her brand. She then met with a CPA about the business and set it up properly. She opened a bank account, line of credit, and registered as a business. “It’s really important to have a plan before doing anything,” she says.

Since Gretchen had experience with owning her own business before, she knew that “you need to keep putting the money you make back into the business. It takes time before you can actually pay yourself. Also, it’s important to have a plan and go with it, but learn to be flexible. If something is not working, don’t take it personally, just try another avenue or idea.” Gretchen also has learned that it is very important to build relationships with customers and peers as well as being persistent, but not pushy, as the company grows.



After her vision was set on paper, she started designing. “My bags are inspired by fabrics. I would describe my style as vintage-esque. I love the era of the mid to late 1960s and early 1970s. I also love to use little details you may not see at first, like adding lace trim inside or my cute little labels. It’s the little details that make them special.”

The biggest challenge Gretchen has faced is time – or lack of it. “I work in design full time for a large company as well as doing my own venture. That is where the business plan and pursuing self-discipline is vital.” She says the downside of having your own business is that “there is a greater uncertainty of the future. When you are working for a larger company, you know where your paycheck is coming from, you have health benefits, and it is usually stable and secure. When you work for yourself, that is not always the case.”

In ten years Gretchen would like to outsource her manufacturing and sell her bags in stores across the US. “The driving force is that I am doing what I want to be doing, it is something that is my own, and it is all worth it to strive for independence as a small business.”

Words of wisdom

- You need to figure out what your passion is, what you love, what you want to put your time, heart, soul, and life into and be willing to make sacrifices for.
- Make a plan. You need a virtual road map of where you want your business to go and how you can succeed to get there.
- You need to make sure your business idea is realistic – is it something that people would want in the market? Is it different or unique and what makes it that way?



window watching

First impressions.

No matter what anyone says, they are important, especially within the relationship between retailer and consumer. A retailer's way of making a great first impression is its window display. A store's window display has the power to compel a customer to enter the store... or walk by.

by molly beckner

photography by andrew rugge



American Apparel, Walnut Street



Anthropologie, Walnut Street



Smak Parlour, Market Street



J o a n S h e p p , W a l n u t S t r e e t

All Around

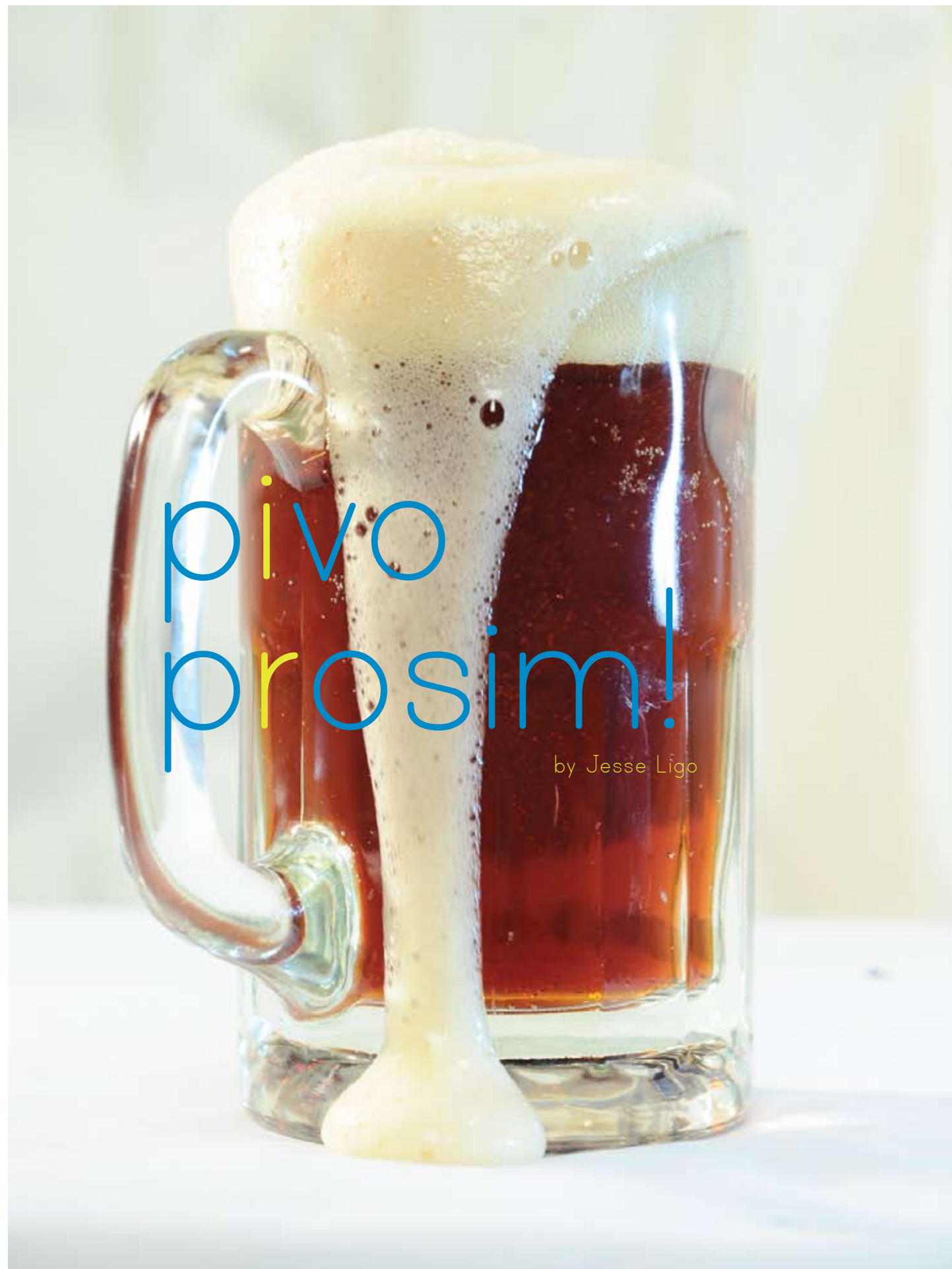
In the age of instantaneous communication with cell phones, Skype, social networking and the internet, it's easy to feel more connected to the rest of the world.

As three Drexel students have discovered, this digital relationship pales in comparison to the physical connections forged by experiencing life outside of the United States.

Whether participating in a study abroad program or deepening the connections with one's native land, the old adage remains true:

There's nothing like being there.

the World



Adam Samuelson

Prague is a vibrant city, full of artists, musicians, students, and families, going about their daily lives independent of one another until brought together by one common element in their daily routine: beer.

Prague is a fairytale city of cobblestone streets and turreted towers. It has survived two World Wars, and the architecture varies so widely that Gothic, Renaissance, Baroque, Rococo, Art Nouveau and Cubist style buildings stand side by side. After studying abroad there for a summer, memories of the city include the sunrise reflecting light on the Charles Bridge, the panoramic view from Petrin Hill, and the majesty of the castle walls rising above the east bank of the Vltava River - but they don't stop there.

In Prague, pivo (beer) is served everywhere. At cafes and pubs, at street vendors, at McDonalds and even at the city zoo. There are beer factories, beer breweries and beer gardens, open all year round for your drinking pleasure.

Kathryn Dettmer, Culture & Communication Professor at Drexel University, is knowledgeable about Czech culture after spending two years there in the Peace Corps and returning frequently to teach with the Drexel in Prague program. She said that during the Communist reign, the Czechs began drinking beer more frequently because the water wasn't safe to drink. Communists also kept the price for beer low, which made the

people happy, and kept it a consistent part of the Czech diet. "The Czechs began brewing beer in the 1200s - if you've been practicing something for that long, you're going to get pretty good at it," she added.

In the Czech Republic there are more than 80 breweries, providing the Czechs with many options for beer. The Bohemian region can claim to be the birthplace of American beers Budweiser and Michelob. However, in Prague the most popular choice is Pilsner Urquell because it's fresh and cheap. It was first brewed in the city of Pilsen in 1842 and became the world's first golden beer. Literally translated, it means "Pilsner from the original source." In Prague, locals don't order beer from a menu. They sit down for their meal, and beer is served automatically. Quite often, bars only have Pilsner on tap, and if you want something else, then you have to drink it from the bottle. When drinking in smaller pubs, refills are counted with tally marks on a slip of paper in the center of the table. Rather than catching a waiter's attention to ask for more, you have to ask him to stop filling your glass. In Prague, beer is cheaper than water and will typically cost between \$.90-\$3, depending on the size of the pour.

Milos Curik, an expert on Prague, and an experienced guide and travel correspondent for the Travel Channel said, "Beer is a staple in Czech cuisine and is commonly enjoyed with typical beer food...goulash, roast pork, dumplings and sauerkraut or grilled sausage with mustard and horseradish... herrings with onion in oil, potato pancakes or toast with garlic. It just goes so well with the food."

"If you're eating goulash, you're going to want a beer...it just tastes good." He also said that Czechs consider it a medication, and it is not uncommon for beer to be prescribed by doctors to patients with stomach problems.

For Czechs, a stop at the pub is a part of the daily routine. "They'll stop in on their way home from work. It's very social, it becomes like Cheers," Dettmer says. In Prague, not only do pubs provide a place for food and drink, but for some, a place to work.

Curik told me a story of the renowned Czech author Bohumil Hrabal, who frequented one pub in particular, The Golden Tiger. A fan of his work, then-President Bill Clinton visited Prague in 1994 and asked to meet with him. Hrabal's response was that if Clinton wanted to talk to him, then he should meet him at the pub...and he did.

The Czechs take great pride in their beer, and claim that the secret to their brew is its agricultural perfection. In fact, there is a tale that the Bohemian hops were so prized that King Wenceslas ordered death for anyone caught stealing the cuttings.



One writer's two-week journey to a faraway land of tradition, emerging democracy, and of course, night clubs

by Audrey Diestelkamp

Bulgaria may seem like a strange place to spend one's summer vacation... and it is. For me, Bulgaria, like many of its Eastern European neighbors, conjured up images of Soviet domination, cold... and not much else. I found it hard to imagine what life is like for twenty-somethings in this country. For two weeks, I studied the country's political and economic structure, and I managed to find out a little bit about daily life, and, most importantly — night life.

First, let me update you Bulgarian non-experts on a few centuries of history. Bulgarian civilization has existed since ancient times, when the land was settled by Thracians, the Balkan people moved in and established their kingdom. Since then, Bulgarians have endured long periods of occupation courtesy of the Romans, Turks, and USSR, punctuated by brief flirtations with independence. Post-Berlin Wall, the country is struggling to join the 21st century as a capitalist democracy, but corruption and a lack of government accountability have slowed the way.

The bottom line: Bulgarians have had a long, hard road for about, oh, two thousand years. Considering that much progress has occurred in the last twenty years, I wondered how the young people of Bulgaria feel about all of this national uncertainty. They look ahead, rather than behind, when thinking of their country. The future is full of promise, and growing up Bulgarian doesn't seem so much different from my own experiences.

Take for example, the strange animal that is the Bulgarian club culture. I'm sure some of you may think of strange night spots blasting house music when you think of Eastern Europe, and this exists to an extent. Picture a dark, smoke-filled club that puts all dance clubs in the US to shame, and you have the starting point of Bulgarian nightlife.

Don't expect to fight crowds as you make your way to one of the multiple bars that fill up their enormous dance clubs — everyone is out on the dance floor and table service is preferred. Even the

bartenders are dancing, and they split shifts with each other so they can bust out their best techno moves as their comrades pour shots to the few people refusing to opt for the table/dance floor combo. Add to this young thugs working for the mob, all of the black, meshy, sparkly, tight, revealing club clothes you can imagine (throw in a couple of shirts with sayings so vulgar you wonder if the wearer can really read any English), and... a deep love of eighties music and Notorious BIG. This is a Saturday night on the town in Bulgaria's capital Sofia.

If you aren't afraid of getting ashed by the millions of cigarettes in the hands of your fellow club-goers, feel free to get on the floor and dance like there is no tomorrow. Everyone is there to do the same. Just don't make eye contact with the big guys with slick hair and thick necklaces — they can get you into trouble.

Not in the mood for night owl activities? No worries, every establishment blasts a techno soundtrack around the clock (case in point - my hotel treated us all to top dance hits as we enjoyed our continental breakfast). While the phenomenon of electronic music may not have reached such a fever pitch here in the States, I have to say that dancing the night away to old school rap in Bulgaria reminded me of nights I've spent here in Philly with my friends — except I could understand what everyone was saying in Old City.

Western culture is everywhere, from the Johnny Walker billboards, to Beyoncé (and curiously enough, Toni Braxton) blasting from any given radio station at least five times daily, to the crazy-packed and ridiculously priced Converse, Levi and Nike stores. Our television shows have also made their way to Bulgaria, including a Bulgarian version of *Dancing with the Stars* and *True Blood* (vampire fever, it seems, is an international epidemic.)

Italian brands also dominate the fashion scene. Anything made in Italy is in high demand, and has a high price tag to match. The flamboyant sexiness of Italian apparel is a key principle of the Bulgarian mode of dress for young people — who dress like they are heading to the club at all times. Think of day-to-night style minus the entire day, with emphasis on a Saturday night. That black slinky top you pair with tights and ankle boots before you head out around ten? There is a girl walking to class at the University of Sofia wearing the same thing. No lie.

And then there is the issue of ENGLISH. I expected that many

people would speak English, particularly in large cities like Sofia and Plovdiv, but what I found was that most of the people we encountered, including ALL people under the age of 50, spoke excellent English. In a country whose alphabet is in Cyrillic, that's a pretty big relief for an ignorant American. The only downside? It means that the guy in the club wearing that lewd t-shirt totally knew what he was doing, further illustrating the distinctly sex-obsessed culture which I found Bulgaria to be (I consider myself pretty well adjusted to the "sex sells" mentality of advertising, but some of their billboards made me blush.)

The youth of Bulgaria seem to want all that capitalism and

Picture a dark, smoke-filled club that puts all dance clubs in the US to shame, and you have the starting point of Bulgarian nightlife.

democracy promise: power, wealth, and happiness. I think this is the reason why Western culture has so much influence. But don't get me wrong, mixed in with all these familiar symbols of American life are distinctly Bulgarian traditions, including warbly folk music, some beautiful traditional costume, and a history of hardship and perseverance that puts our own country's short two-hundred-year existence into sharp perspective. Growing up Bulgarian, especially during a 20-year struggle to establish a fair and effective economic and political system, can't be an easy thing to do, but Bulgarians seem to have honed in on a "work hard — play hard" mentality that includes old hip-hop, random pop standards, and lots and lots of scandalous party wear.





Rael Ballesteros

Drexel students and student organizations help raise awareness and help fund typhoon relief in the Philippines by

reaching the other side

by Katrina Ballesteros

In the past few years, the world has seen more and more devastation caused by natural disasters. We follow the images of catastrophe online and on TV, and many feel helpless. But almost immediately, government and aid groups spring to action, and student groups at Drexel University and other colleges across the United States have been busy this year raising money for victims of nature's fury.

While the spotlight shone on relief for the Haiti earthquake, some groups were focused on a disaster that happened in the fall — typhoons and floods that destroyed vast areas of the Philippines. And because I am Filipino and my family is Filipino, this is my story, and it's one of fear and hope.

The headlines read:

“Disastrous Typhoon Hits Philippine Islands,” “Floods Leave Many Homeless, Stranded, and Dead,” “70 Coffins Donated to Philippine Typhoon Victims,” “Typhoon Ondoy Hits Philippines Leaving Metro Manila Crippled and Thousands of Houses Submerged in Water Due to Flood Rage.”

Last September 26, my family and I were sitting at our kitchen table in Philadelphia listening to the news from The Filipino Channel (TFC), our hearts torn by tragedy and devastation. Immediately what came to mind was family.

On television we saw images of families wading through flooded streets holding only the belongings they could carry. There were people young and old climbing shacks and floating on tin roofs just to stay dry. Our hearts sank at the sight. My parents immediately attempted to call our family there, but to no avail until days later. At my dad's Pasig City small two-story house, my uncles' families and my grandparents — a total of 11 people were trapped on the smaller second story, avoiding the flooded first floor. Everything was destroyed and all the electricity was down. Brave friends brought food to my family, a small but mighty gesture. Their local community was helping victims of the typhoon, but little did they know that they were about to get some help from the other side of the world.

My story is like many other Filipino American families. My parents came to America from the Philippines in the 1980s, leaving their families behind when they had the chance of living the American life.

When the typhoons hit, many of my friends and I found ourselves revolving our social media life about the storms. We made everyone aware of what was going on in the Philippines by making the news viral. Facebook statuses were changed the very moment we heard any news. We posted heart-wrenching videos on our pages. Even Twitter got its fair share of tweets about the Philippine typhoon disaster.

Brian Houston of Hillsong Church in Sydney, Australia, tweeted for prayer for the Philippines. He is the Senior Pastor at the church that launched satellite churches all over the world including London, Kiev, Cape Town, and Stockholm. When I saw his tweet, I realized that even the people who don't have family in the Philippines care — this was an international disaster.

We prayed that everyone we knew and didn't know back in my homeland would be all right. But as many prayers we prayed, how many times we updated our statuses on the internet, these were just words. No actions. Just words.

One answer came from the student organizations at Drexel University and universities across the U.S. Every term there are several opportunities for community service in the Philadelphia area, but this time, Drexel students broadened their vision and looked abroad.

Many organizations teamed up to help out in the typhoon relief efforts in the Philippines. The backbone of the efforts at our university was the student organization FISDU (Filipino Intercultural Society at Drexel University). The current president of the club, Chris Escudero, reached out to other organizations like ISO (Italian Student Organization) and Habitat for Humanity, as well as other Filipino cultural organizations in the area, to create events and raise money to help the Philippines. With the help of Habitat for Humanity, FISDU set up boxes at Drexel dorms and buildings



Rael Ballesteros

that collected gently used clothing that was sent to families in need. The teamwork of ISO and FISDU created the Dodgeball Tournament, where students paid entry fees and raised \$150 that was sent to ABS-CBN, a Filipino television network that was raising typhoon relief money.

Earlier this year, FISDU hosted “Sa Tulong Ng Awit” (meaning “With the Help of Song”), a coffeehouse that featured Drexel student performances, Drexel grad spoken-word artist Robin Mangaser, University of the Sciences iNERT!A dance team, and other acts to raise money to send to the Philippines. The acts were not all Filipino, although many were. Drexel's Music Industry major Matt

Campana performed. When asked why this kid from South Jersey, having seemingly no ties to the Philippines whatsoever, helped with these relief efforts, Matt says, “Because I do have ties to them. They are a part of my family. I have friends that are very close to me and their families and friends are without home and food. I decided this is something I want to do because the opportunity presented itself. I couldn’t not do it.”

What calls someone to donate their talents, time and money to this, or any, cause? President of FISDU Chris Escudero says that the majority of the organization’s members are Filipino and have deep ties to their roots and pride in their home country. When members learned about the tragedy caused by the typhoons, many students’ families were affected at home.

One reason FISDU could mobilize quickly is because it has been actively working to improve lives in the Philippines for years. A year earlier, FISDU held a coffeehouse to raise funds for “Shirt the Kids” that gives shirts to children in need in Pampanga, Philippines. (Think TOMS “One for One” program, but shirts.) For the typhoon victims, they used the food and clothing drive as a catalyst to jumpstart other activities. Escudero says that in the future, they would like to be involved in Gawad Kalinga (a program for volunteers to go to the Philippines and help rebuild communities, like Habitat for Humanity abroad).

Student organizations at Drexel University are bridging the gap between Philadelphia and the Philippines in a major way. We are breaking down and extending the barriers of the word “community.” We are taking steps to define “community” to include people in need around the globe.

how you can reach out in your community

- 1) Join a club like Habitat for Humanity or just be on the lookout at your school for events that student organizations are hosting to help your community at home or abroad.
- 2) Volunteer at a local soup kitchen. In Philadelphia, MANNA (Metropolitan Area Neighborhood Nutrition Alliance) prepares and delivers meals to clients with life-threatening illnesses.
www.mannapa.org
- 3) Volunteer at the local Red Cross.
www.redcrossphilly.org
- 4) Find a local volunteering opportunity that matches with your skill set.
www.philacares.com

Inspired by our stories, but not into backpacking by yourself? Here are some travel opportunities we’ve found specifically for college students.

Education First College Break

Best for: Guided group tours of Europe, Asia and other places around the world.
Who can go: Anyone 18–26
Length: Trips range from 8–35 days.
Perks: Roundtrip flights, 24 hour emergency service, daily breakfast, and more. efcollegebreak.com

STA Travel

Best for: Studying, Working, Vacationing Abroad.
Who can go: Students and young adults.
Length: Varies depending on the package you choose.
Perks: They provide you with all the information you need including international cell phones, train and bus passes, lists of hostels (with ratings), etc. statravel.com

Drexel Alternative Spring Break

Best for: Volunteering across the U.S.
Who can go: Drexel Students
Length: 7 days
Perks: They’re affordable! If you’re looking to make a difference or to support a cause, and only have a few days of free time, these trips are perfect for you. There are usually about 8 to choose from.
www.drexel.edu/local/cs/what_is_asb.asp

Drexel Study Abroad Program

Best for: Drexel Students looking to learn in a different cultural environment.
Who can go: Drexel Students
Length: 1 Quarter
Perks: The program is Drexel-run which means you’ll be with students from the University, the credits you take overseas will transfer, and your advisors will make your schedule work to fit your term(s) abroad.
drexel.studioabroad.com

International Student Volunteers

Best for: Volunteering Abroad
Who can go: Students
Length: About 1 month
Perks: A perfect combination of adventure tours and volunteering. Make a difference in your life *and* someone else’s.
isvonline.com

GINA GETS A HAIRCUT



enters the forbidden man-land...gets the inside scoop on what men are thinking when they are not listening...and gets to know Jennifer Aniston’s uncle!

by Gina Vigilante

Before there was Facebook, Twitter, and Myspace, there was an original social networking site. A gathering place to discuss the recent happenings in town, movies, and just general gossip, but this gathering place is for men only. This is not a written law, but a commonly accepted one, and it still operates today. It is the barbershop.

I remember going there as a child with my brothers, and then as I got older, it was a place that I just didn't go anymore. My brothers still went, and as teenagers my boyfriends went, and I suppose there just came a time when I didn't need to go anymore, as with most women. So what goes on at a male dominated social gathering? What do they talk about? How does one become a leader of this secret community? Well it isn't as if I could disguise myself as a man and spy on the situation (at least I hope I couldn't), but it's time to go and sit down and ask these questions to the men themselves. It's time for Gina to venture back into the barbershop and to get a haircut.

It is rumored that our own President still gets his haircut in a Hyde Park, Chicago barbershop and likes to talk sports. I started by asking men I know questions about what goes on in the barbershop and got some hesitant answers as if they would be breaking some man code and revealing some top secret information. Nonetheless I made up my mind, and I go on a mission.

As I walked into the Masters Barbershop in the Northeast section of Philadelphia, all eyes shift in my direction. My ears have hit a sound over load. It is a combination of clippers buzzing that sound like swarms of bees, along with varying decibels of laughter, debating, with the classic movie Caddyshack playing on an old TV. The mist of spray bottles glistened in the sunlight shining through the large front window. Everyone looked around for my son, not because I have a son but because they assume that must be why I am here. I politely took my seat and tried to act as if I am here for official business. Now people were really wondering.

Just then Steve spotted me and shuffled his way over to say hello

in his heavy accent. Steve emigrated here from Greece and opened Masters Barbershop somewhere around forty years ago. Steve has been doing this for 70 years, and learned the art back in Greece as a young boy. "I remember as a young boy watching, from my family's store, the barber across the street, I knew that was what I wanted to do." Steve's family had four other businesses that he could have chosen to take part in, but he explained to his father that barbering was what intrigued him the most. "My father went across the street and asked

the barber how much it would cost to train me, and the barber told him 4,000 (Greek currency), the equivalent of \$30,000 in the U.S. My father was less than thrilled at the idea. The barber told him not to worry — that in a year I would have a chair of my own and I would be making money. He was right! In just 6 months I was in that same shop, servicing my own full list of clients." He continued to tell me about his first day of training and how the head barber sat down, handed him a straight razor, and made Steve shave him. "I had never shaved anyone before, my hands were shaking, and he was bleeding," he told me through reminiscent laughter. I could tell it had been a long time since he had told these stories, but he

remembers them like it was yesterday.

My father has been coming here since he was a teenager, so Steve was more than happy to give me a shape up, even though he hasn't seen me since I was a child. I mentioned that my father still comes here at least once a month; I remember it being more frequently when I was little. Steve agreed and said, "When I first came to America, I started in a shop in Center City, men came in every morning for their shave, and once a week I would cut their hair. We ran tabs and at the end of the month people would pay their total. It was full service then, men enjoyed it, facials, shaving, washing and cutting, and it was a different standard back then. Now people don't want that service, just a quick cut and be on their way."

I chimed in with my newfound knowledge stating that in Ancient Egypt priests were known to have had their heads shaved

every three days. He didn't seem surprised but, then again, he is the expert. I said, "It seems to me that as time progresses people are less frequently going to barbershops. From Ancient Egyptians shaving three times a week, to this century once a week, to today's monthly shape up." I asked Steve why he thinks this might be, and we agreed that people have just become too busy these days. Thanks to Blackberries and wi-fi, work is no longer nine to five, it's a round-the-clock obligation and the smallest of luxuries, like haircuts, have become an on-the-fly affair.

This brings me to my real reason for being here. What do men talked about here? It is without a doubt that technology and social networking has affected our society, but have these technologies affected our barber and the shop atmosphere? So I asked, "What were common topics of discussion, say thirty years ago, and how is it different from today?" "It isn't much different," Steve said in his quiet grandfatherly voice, "We talk sports, politics. With the customers I have known for years, we talk about our families. I do more listening then I do talking. It isn't much different at all with my long-time customers. It is the younger generation where I see the change." Steve said it

is quieter among the waiting customers these days. It used to be that everyone in the neighborhood knew each other and everyone joined in on the conversation. Now, people are strangers with their neighbors, the younger generation comes in and has their video games and cell phones that occupy them.

I mentioned the NPR weekly program called "Barbershop," hosted by Michel Martin and moderated by columnist Jimi Izrael, and that it discusses topics of politics, sports, and current culture trends. Although he hasn't heard of this program, he said it sounds pretty dead on to the conversations that take place here. Maybe NPR has thought of a way to bring the older generation back to the barbershop without having them leave their car or office. Is this our way of using technology to fill the conversational void we have developed because of technology?

Just as he is finishes up, with a need to hear Steve's warm laughter again, I teased him about all the pictures he has of Jennifer Aniston, jokingly saying "Got a little thing for her?" And just as I had intended, he laughed and said, "That is my niece! No one believes that the little old barber has such a famous niece!" I seized the opportunity to ask his opinion on the break up of her and Brad, and he chuckled. "That was a nice wedding," he said "but celebrities are crazy people." In this crazy world you never know

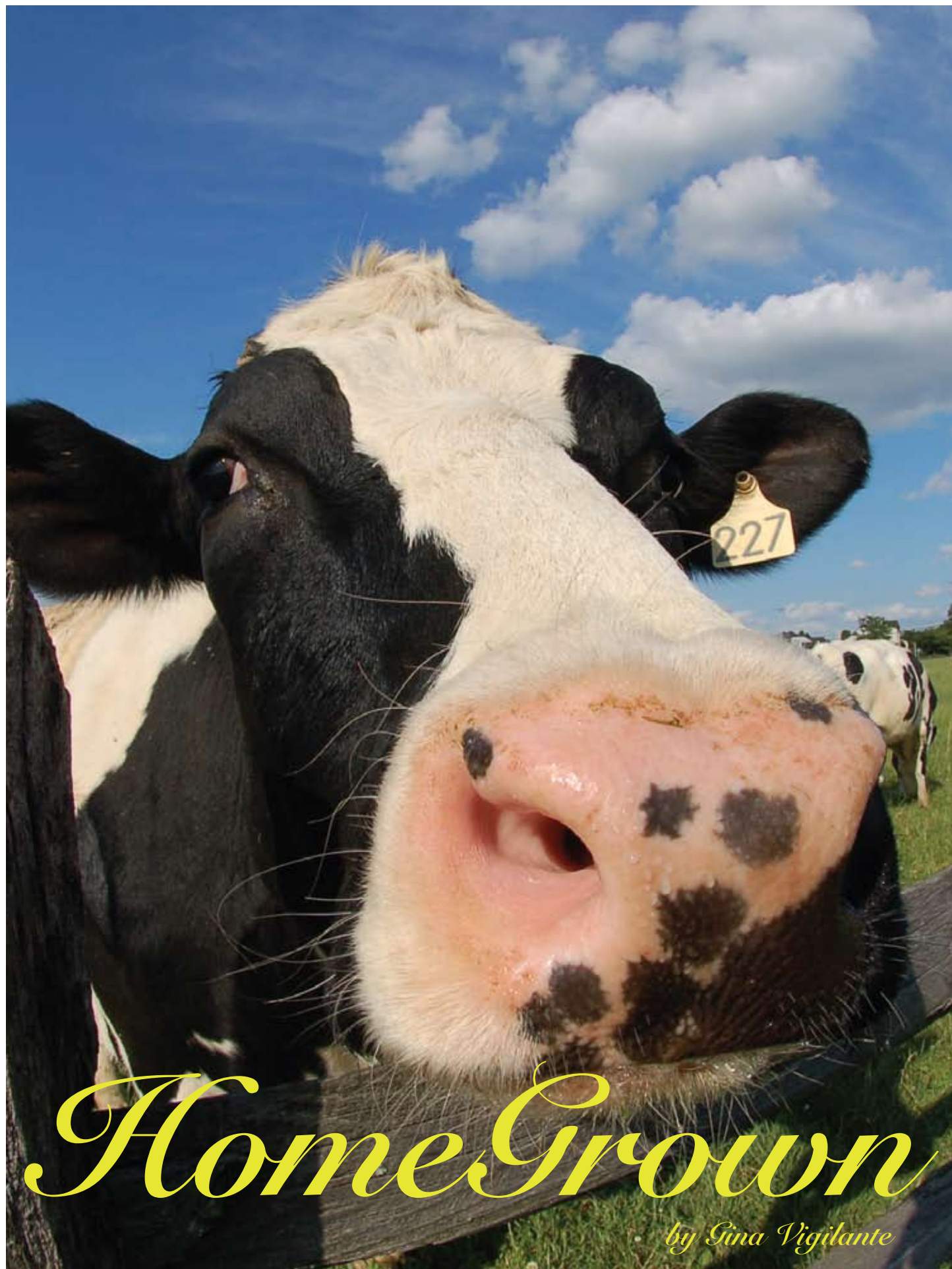
who you are going to meet, and this unexpected affiliation is a reminder that we are all connected; from the local barber to the world famous actress.

Barbering can be traced back to the Bronze Age thanks to the discovery of ancient razors, and has deep roots in Steve's native home of Greece. In ancient times barbers held a very respectable position in society, and as early as the 5th century BC, beard trimming was seen as an art form, and beards came with great bragging rights. It is said that there was once a Greek politician who lost the election because his opponent had a more neatly groomed beard. Barbers have played many roles in society, from dentist in second century Europe, to

surgeon in the 15th century. It is no doubt a different world that we live in today. We have come a long way from the symbolic red and white pole days of bloodletting, but grooming is still an important part of our culture.

Masters Barbershop has been offering manicuring services for ladies as a way of expanding business for years now, and "Barbershop" radio programs are hosted by women. This once gentlemen's nest is now a place of service to be enjoyed by all. As much as some things change many remain the same; our barbershops will forever be a place where you are sure to get an opinion, a place where boys grow into men, and a place where you may even learn a thing or two from a wise old barber, who just happens to be the uncle of one of the most famous actresses of our times.





Slow food is not when you wait too long to get your meal. It is the opposite of fast food. Slow food is fair and honest, and doesn't always take a long time to cook. In this fast-paced world it is nice to enjoy something slow. It is a very simple concept that was once the basis of sustaining our lives.

Slow food is good food, grown naturally and locally, the way nature intended. Simple ingredients can make extravagant dishes, and food should taste good. The Slow Food Organization philosophy is simple: "Slow Food is good, clean and fair food. We believe that the food we eat should taste good; that it should be produced in a clean way that does not harm the environment, animal welfare or our health; and that food producers should receive fair compensation for their work."

Have you ever wondered where that carrot came from? Who picked that watermelon and how much they got paid? Thanks to the non-profit Slow Food Organization, you can now find out. In December 2009 Slow Food celebrated its 20th anniversary in more than 150 countries with over 100,000 members. Over the course of the past 20 years it has been dedicated to educating people and converting them from consumers to "co-producers." Slow Food brings together the farmer and the family, the chef and the hatchery, all while offering you suggestions of great local restaurants and markets. "We consider ourselves co-producers, not consumers, because by being informed about how our food is produced and actively supporting those who produce it, we become a part of and a partner in the production process," they say.

Tanner Brothers Dairy Farm in Ivyland, Pennsylvania has been producing dairy products on their farm for over 100 years. They produce milk the old fashion way without the use of hormones and additives. According to Lenny Tanner, who manages the family store, "We continue the legacy and the tradition of providing the best dairy and produce to everyone we serve." For this farming family it is important to be part of the community. They can recall serving their homemade ice cream to children who have since

grown and now bring their own children to enjoy the freshness of farm made. "Over a hundred years and many generations later, our market has become a staple in the lives of many Bucks County residents." For the Tanner family it's always been about quality, tradition, family and community.

We live busy lives these days, but we can still make good choices when it comes to our health, our environment and our community. There are increasingly more options for upholding the slow food way of life when dining out is concerned. More and more restaurants are using local food purveyors. Dominic Vigilante, owner and executive chef of The Copperleaf Grill in Buckingham, Pennsylvania, has chosen to use local purveyors because, "I believe that it enables me to control the quality of my cuisine. I can select the freshest ingredients, and change my menu according to the local crop, this keeps my menu exciting and vibrant for my customers. People come in because they are excited to see what is new for the week. It also gives me a chance to give back to my community which in return gives back to me." At The Copper Leaf Grill the Griggstown Chicken, half a roasted chicken served with seasonal local veggies, is named after the local Griggstown chicken farm. This dish adapts easily to the seasons and is a year round favorite for the patrons. "I have developed a relationship with the local farmers, and in return they provide me with the freshest, most premium products they can grow. It is this relationship that makes my restaurant a success."

Over two hundred species of food are becoming extinct right now. To save them all we have to do is eat them! Yes, eat them. If you eat these foods, then money will go back to the farmers who raise them, and in return they will be able to continue to grow these delicious rarities. Such a simple concept, and such a simple act can change our world.

The hard work and effort that the Slow Food Organization has put into changing the food world can be experienced right in your own neighborhood, and becoming a member is easy. Being a member of Slow Food USA also entitles you to experiences all over the world, such as lectures, seminars, cooking classes and festivals celebrating healthy eating and lifestyles. In your life of travels, wherever the world takes you, you will be connected with people who share your values. You will always be aware of the best restaurants that are serving the freshest ingredients, and you will be impacting economies everywhere you go just by eating. Who knew that doing so little could have such a great impact? Find your local chapter today at www.slowfoodusa.org. Changing the world is little more than a meal away.



Nicole Rondinone

foreign food and culture

Looking for some “Ph-abulous” food in Philly?

Surely, I could tell you a thing or two about where to get the juiciest cheese steaks and sizzlin’ hot wings. But, ask me if I know where to go for liters of imported German beer, traditional Belgian fries, or authentic baba gannouj... and you have definitely got me stumped.

by Emily Norris

So I began thinking, do I truly know what authentic, ethnic cuisine is supposed to taste like? How can we know for sure if we have never been to that country of origin? Where would someone go in Philadelphia to experience extravagant cultural flavors? I decided that expert advice is needed to find out the answers. And who better to step in than Drexel’s very own international students David Bui of Belgium, Alyssa Woodman of Germany, and Mohammed Alamri of Saudi Arabia? With all of their cultural knowledge and my adventurous taste buds, we grab our wallets and seek out local restaurants. We’re on a mission for some answers. While dining out at each of the student’s favorite authentic restaurants, they educate me on traditional delicacies and homeland culture, along with the trials and tribulations of living in America. So join us on the food wagon because we sure are starving!!!

1st Stop!

Monk’s Café- Belgian

264 S. 16th Street

www.monkscafe.com

Dinner Date with David Bui of Brussels, Belgium

Appetizer -“Yuck to Buffalo, Yum to Beer!”

Emily: What dishes are considered traditional Belgian cuisine?

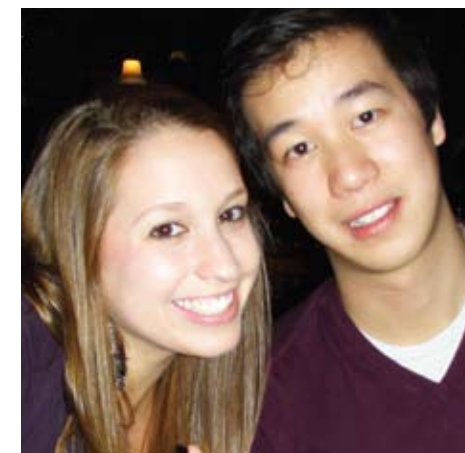
David: Mostly the food we eat is French. Popular dishes are mussels, fries, and beer. We also eat a little more outrageous than Americans such as rabbit, buffalo, kangaroo and frog legs. They are all so good, you should try them!

E: What would you say is your favorite food to eat when you are home?

D: I love to eat steak charcuterie! I eat lots and lots of it. It’s like fresh cut, raw meat. I eat it with fries. But, not French fries. We hate it when Americans call them French fries! All red meats are pretty much the main courses in Belgium. I don’t understand why Americans are all about the chicken and turkey.

E: What does your family serve on special holidays?

D: There is this a holiday in January where you just eat crepes. I don’t remember why though. Do you know why you eat turkey on



E: Why did you choose to come to America and Drexel University for college?

D: My parents gave me a choice to go anywhere in the world I wanted for college. I could go to the UK, South Africa, Australia, Ireland, America or Canada. The big ones! My first pick was Canada so I went there to visit the schools. But in Montréal, they speak too much French. And Toronto, the city was bad, real bad! My next choice was to visit the US schools. I picked Drexel because my brother went here a few years back and liked it.

E: What is most difficult for you about

living in America?

D: The culture and language are very difficult, but mostly the culture. Education is different and so is the way of thinking.

E: What do you miss the most about living back home?

D: I miss my friends, food, and family. Short and simple.

E: What is your American “go to” food?

D: I don’t know what you mean by American food? A lot of the food you would call American really isn’t. But I do love cheese steaks at Pats. I also like to order out pizza from Ed’s Pizza.



Thanksgiving? On Christmas and New Years you eat fancy dishes. New Years is a big holiday we spend eating and being with family.

E: Why is Monk’s Café your favorite Belgian restaurant in Philadelphia?

D: The beer at Monks reminds me of home because it is almost all imported from Belgium. Monk’s is a great spot to enjoy a nice beer with some friends.

Entrée -“Welcome to America, Kiddo!”

Dessert - “Butter is to Bread, as Belgium is to Waffles?”

E: So really...how amazing is a true Belgian waffle?
D: People ask me all the time if waffles are a big deal in Belgium... they are really good I guess. I didn't realize it was that big of a deal in America until I tell people where I am from and they say “No Way! I Love Waffles!”
E: What is Belgium known for, if it's not their waffles?
D: Only in America are people amazed at the waffle thing, but if you go to any other country, they know Belgium for chocolate or beer. Oh!! Also we are known for using a wide variety of sauces. We eat fries with seasoned mayo, not ketchup. If you check my mini fridge at my apartment, it is only stocked with Belgian beer, chocolate (mainly Godiva) and sauce! NO JOKE! Emily, I must order you some Belgian beer to taste, no? Haha.

Check Please!

- 1 Pommes Frites
- 1 Flemish Grilled Scallops
- 1 Duck Ragout w/ Current
- 2 Lindeman's Fraboise Draft

2nd Stop!

Brauhaus Schmitz- German
718 South St
www.brauhauschmitz.com
Dinner Date with Alyssa
Woodman of
Kaltenkirchen, Germany

Appetizer - “Brick Bread and Ghostly Asparagus”

Emily: What types of food are considered traditional German cuisine?
Alyssa: Germans are to thank for the popularity of Knackwurst, Bratwurst and of course Schnitzel. However, I don't eat meat. I stopped when I was nine because I didn't want to eat animals. Another popular



food in Germany is asparagus, but back home it is not green like in America. It's actually white. When it grows farmers keep piling up dirt around it so it never turns green. And it's actually a lot softer, and nicer, and tastes way better than green. My aunt makes a creamy, white asparagus soup that is so good! The Northern Germans are known for their bread that is very dark in color, almost black. My aunt makes it in the oven. But it's like a straight up brick! Like I could probably knock you out with a piece of bread!
E: What do you like to eat with the bread?
A: I cut it into really thin slices, and eat two slices with tomatoes and cheese on it. The bread is super filling! It's like German Rye bread. You can actually get it in the specialty aisle at grocery stores in

America. It's so thick, dark and just AWESOME! It's really healthy, too, and full of fiber!

E: Why is Brauhaus Schmitz your favorite German restaurant in Philadelphia?
A: EVERYTHING about Brauhaus Schmitz reminds me of Germany. The food is just like my mom's. It's like I'm actually home! The waitresses even wear dirndl dresses like I did when I was young. Can I order you a beer, Emily? You will like it trust me! I'll help you pronounce your order too! Haha.
E: Have your eating habits changed since you came to America?
A: My eating habits have definitely changed since I have been here, I eat way too much white bread. It's a big difference to me because my mother makes everything completely from scratch, even grinding grains to make flour. It's very wholesome.



Entrée - “White Tees are Far from Classy!”

E: How would you describe the personality of people in your hometown?
A: The people in Northern Germany are not known for their immediate kindness. They tend to bark at you, but once you meet people and get to know them, they will be your friends for life. It's kind of like in Philly when you meet strangers and they are really rude.
E: How does the style of dress in Germany differ from America?
A: Clothing style is more relaxed in Germany. It's like the complete opposite of America because guys there care way more about their appearance. Which I love! Here, guys just think that jeans and a big white tee shirt are cool. German girls are more self confident, and most don't wear makeup on a regular basis. Their style is based on comfort unless you live in the city, then you get dolled up!
E: What do you miss about living back home?
A: I miss the freedom, I know that sounds bizarre because America is suppose to be free! But especially where I am from in a small farm village of Northern Germany you have everywhere to roam around and do whatever you want. You judge your own limitations.

E: Do you feel that Americans have a stereotype of German people?
A: Everyone makes fun of Germans for wearing lederhosen, those leather shorts. But we do not all wear them! It's strictly traditional. I didn't come to America and see people wearing pilgrim hats. Come on now! Typical stereotype!

Dessert - “The Refrigerator is in my Favor!”

E: What is usually always in your refrigerator back home?
A: My family and many Germans as well are big on cheese! In my house we have an entire cheese drawer in our fridge. It actually overflows into the next drawer down, so we have technically two drawers of cheese in our fridge. And lots and lots of wine and beer!
E: Would you say that drinking beer is a big part of your culture?
A: The majority of German celebrations like Oktoberfest, for example, are focused on drinking and sharing cheers! Germans are proud of their beer brewing skills and will flat out tell you that it's the best beer in the world! When I came to America, everything involving alcohol is more forbidden than welcomed. It was strange to not be able to buy a beer at the bar because in Germany the drinking age is 16 for beer and 18 for wine/liquors.

Check Please!

- 2 Franziskaner Hefe Weisse (17 oz Draft)
- 1 Bratkartoffeln (fried potatoes)
- 1 Obatzda (Bavarian cheese spread)
- 1 Schwarzwälder Kirschtorte (Black Forest Cake)

3rd Stop!

Sahara Grill – Middle Eastern
1334 Walnut St,
Dinner Date with Mohammed Alamri of
Jeddah, Saudi Arabia



Appetizer - “Mashed and Smashed”

Emily: What types of food are considered traditional Middle Eastern cuisine?
Mohammed: A lot of our food is favorable to the vegetarian eater. Traditional dishes include falafel, hummus and baba gannouj. All of which are the product of some sort of smashed or mashed ingredient. Falafel is chickpeas mashed with eggplant and fried. It also can take on many forms such as balls or patties. Hummus, which has grown in popularity in America, is generally made from mashed chickpeas, sesame paste, lemon and olive oil. Now, baba gannouj is most certainly an acquired taste. Every country in the Middle East has a preferred method of preparing it. The classical way is to mash grilled eggplant and add in touches of lemon and multiple spices.
E: Why is Sahara Grill your favorite Middle Eastern restaurant in Philadelphia?
M: Simply because it comes closest to the tastes of home. I come here very often when I am craving my mother's cooking. I have become very friendly with the owners and they always hook me up! I would say that the falafel and hummus platter is probably the best dish because it embraces authentic Middle Eastern flavors. I would not recommend trying any Middle Eastern dishes at any other restaurant.

E: What Middle Eastern dish do you think Americans would find repulsive?

M: I would have to say that kibbeh is pretty weird. It is made up of crushed wheat mixed with ground beef. Tastes much better than it looks, believe me. Also, labneh might be a turn-off because of the texture. It is a super thick yogurt with olive oil. I mean it is extremely thick and the olive oil is drizzled on top, not stirred in.

Entrée – “Poor Little Lamb”

E: What types of food do you like to eat when you are back home?

M: When I am home I eat a ton of rice and lamb. Lamb is pretty much our main meat and is eaten at any time of the day. Other than lamb, I also enjoy fried liver.

E: Are there any special rituals or traditions that occur at mealtime?

M: In Saudi Arabia, we usually have big meals. A typical dinner would include lamb, rice, two kinds of salads as well as many other side dishes like hummus and falafel. For most meals shared together, my family and I all eat off of one big plate. Not like in America where each family member gets his or her own personal plate. We like to think it’s every man for himself! Another difference in our culture is that we eat with our hands instead of utensils. It may seem gross to you, but my hands are always clean of course! Haha.

E: Have your eating habits changed since you came to America?

M: My eating habits have changed a great deal. I am only able to fit in about two good meals a day here. At home, I eat breakfast first thing in the morning, then lunch isn’t till about two or later, and dinner is typically at nine. Here, it is completely different. All you college kids wake up at noon, grab some food and then are eating dinner by six. No way, not for me. I usually try to fit in a midnight snack or else I go to bed hungry.

E: What would you say is your favorite American food?

M: American food... I guess pizza? I like it a lot, but almost too much because I am getting sick of it. Oh and of course you can’t help but love those cheese steaks!



Dessert – “The City That Never Sleeps”

E: What is the number one difference between your hometown and Philadelphia?

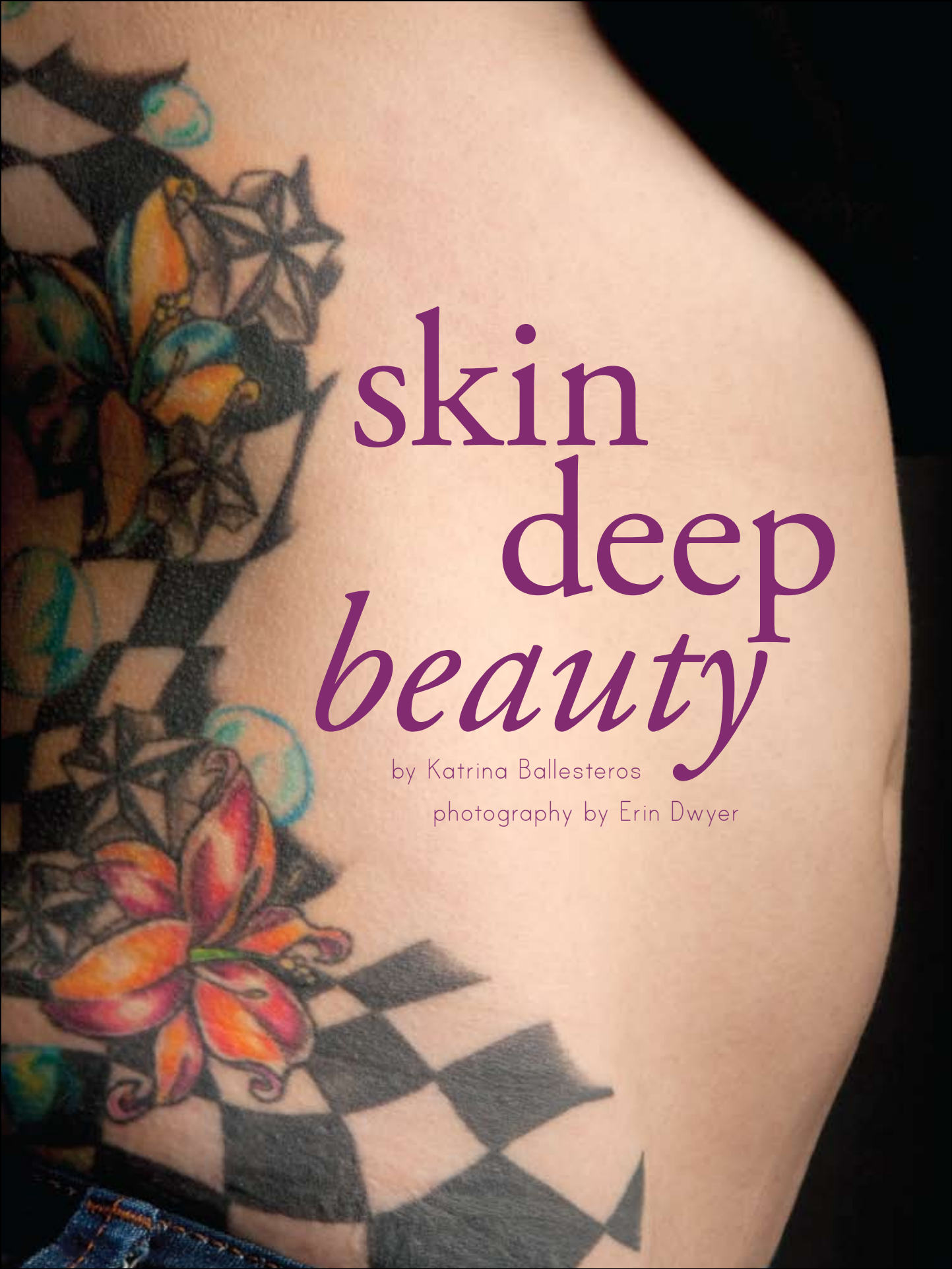
M: I would have to say sleeping habits. In Jeddah, the city I am from, people are awake at all hours. Honestly, we are the city that never sleeps! My father, among most men, works up to two weeks in a row without any sleep. I guess my people are just very dedicated to what they do. In America, people go out to party at 11 p.m. and are home sound asleep by 2 a.m. I mean come on now, at 2 a.m. I am just getting ready to go out. So all night long I am bored! A lot of the time I will offer to be the designated driver for my friends who are out mainly because I am wide AWAKE!

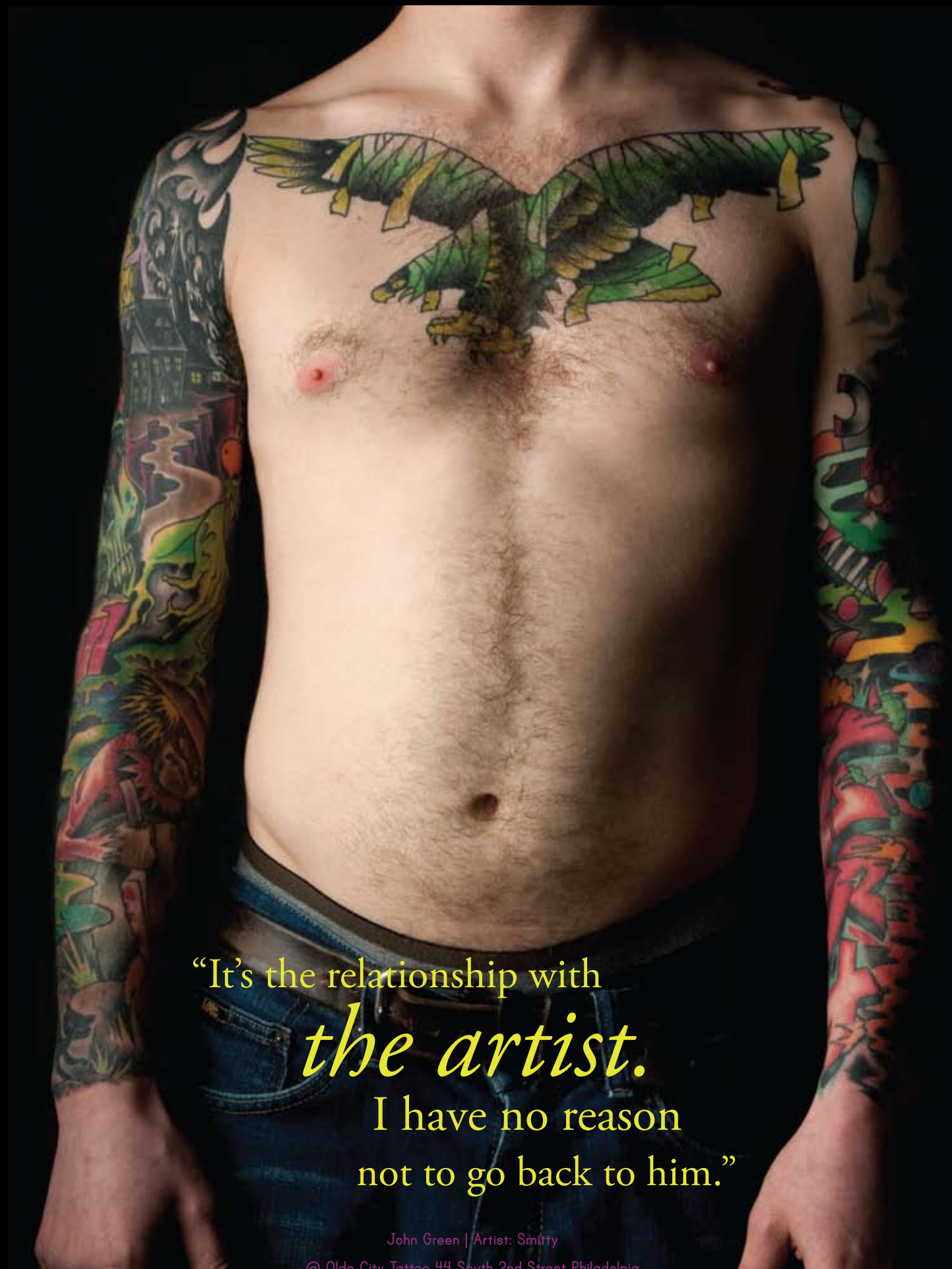
E: How are you adapting to American culture?

M: Very well, I think. I feel that the language came very easily to me. I did not speak a word of English before I came to America three years ago. A lot of credit goes out to the soccer guys I play with at Buckley Field. Just from hanging around them I have picked up a lot of English, even slang terminology. I also enjoy being able to interact with women because in Saudi Arabia it is forbidden. You can’t even talk to a girl let

alone date them. You would be beheaded for such intolerable conduct. So thank you America, I could definitely get used to all this freedom!

- Check Please!**
-
- 1 Guava Juice
 - 1 Hummus
 - 1 Baba Gannouj
 - 1 Fattoush Salad
 - 1 Shawarma on Pita
 - 1 Falafel-Hummus Platter
 - 1 Chicken Shish Taouk
 - 1 Baklawa





“It’s the relationship with
the artist.
I have no reason
not to go back to him.”

John Green | Artist: Smitty
@ Olde City Tattoo 44 South 2nd Street Philadelphia

How often do we hear the classic line “Beauty is only skin deep?” While it may be true, many people are judged by their appearance. And “Body Modification” may be offensive and vulgar because of the “in your face” attitude it conveys.

Body modification covers anything a person does to alter their body. Breast augmentation and Botox are even considered body modification. The world of tattoos and piercings, on the other hand, is a whole different realm. To an earlier generation, tattoos were for rugged sailors and those in prison. Piercings were made popular in the 1970s with the punks raging out rebellion against society. These modifications have history in tribes where they were used as symbols of status and beauty. Have we migrated so far away from those roots that we can’t appreciate the beauty of tattoos? Tattoos are more than just an image or marking on the skin, but a story open for the world to see.

On the surface, sleeves filled with vivid color, symbols and figures may be jarring. A tattoo can draw the eye and grab your attention, even when you don’t want it to. But tattoos are more than just an image that makes you take a second look, they are special to the person displaying them. Tattoos are a public approach to tell people a story.

But sadly, many are still under the impression and stuck in the ideas of tradition, conformity, and what the world around them has called “normal” and “acceptable.” Many people grow up in very traditional households where anything alternative is discouraged. I have experienced this personally. I started my love of the alternative style and the beauty of tattoos at a young age, but always had to keep it a secret hidden from my parents who thought it wasn’t proper and didn’t approve of anything they weren’t used to.

My friend Gail Baquilod had a similar experience. She grew up in a traditional Filipino family where her dad believes that tattoos are taboo, belonging only to prisoners and seamen, and that it is unheard of for women to be inked.

This is not only a cultural thing. Aspiring singer/songwriter Justin Coombs has had a very traditional American upbringing, but his parents also share the same views as Gail’s parents. When asking him how his parents felt about tattoos, he responded with a similar rant many children hear from the parents: “They think that they are just a waste of money, it’s unprofessional, and degrading. They constantly remind me that it’s permanent and there is never any way of going back after getting one.” But as rebel children, we all have felt that thrill of a needle digging into our skin anyway, respectfully disagreeing with our parents and our upbringing, just so we can creatively express ourselves.



“I wanted to
do something
that wouldn’t get
trendy
or
popular
down the road.”

Dillon Chiavatti | Artist: Kevin Creighton
@ Kevin’s Big Time Tattoo 5 South Main Street Doylestown

“It’s sort of like
my life
as a garden,
if that makes any sense.”

Mallory Lawson | Artist: Margaret Moose
@ Studio 258 Tattoo 258 1st Avenue Hickory, North Carolina



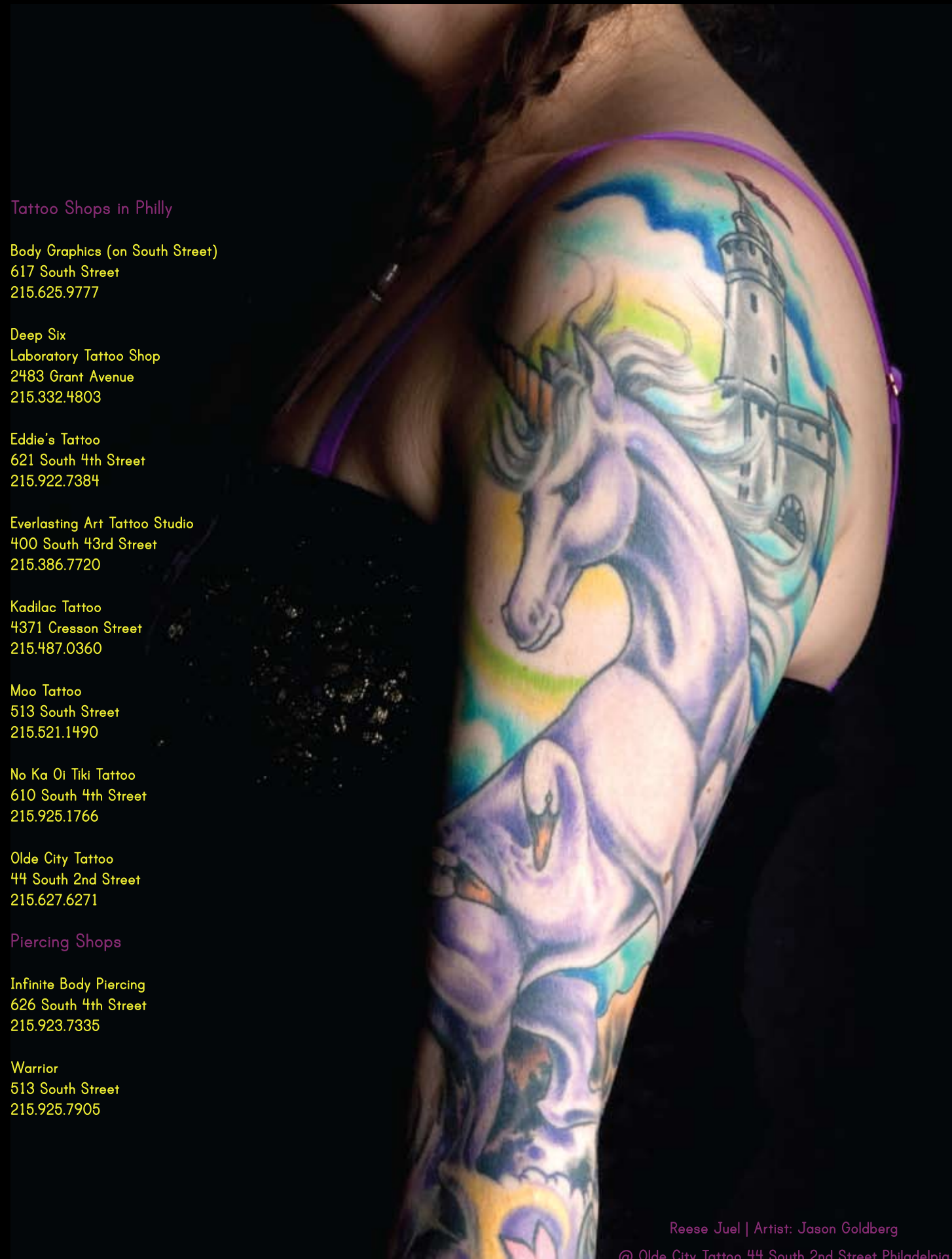
“In one direction it says ‘choice’
and ‘destiny’ in the other.
It represents my
independence.”

Gail Baquilod | Artist: Ax
@ Rick's Tattoos 4818 Lee Highway Arlington, VA



“An elephant with
its trunk facing up
is supposed to be
good luck.”

Laura Barnett | Artist: Sean Dubin
@ Moo Tattoo 513 South Street Philadelphia



Tattoo Shops in Philly

Body Graphics (on South Street)
617 South Street
215.625.9777

Deep Six
Laboratory Tattoo Shop
2483 Grant Avenue
215.332.4803

Eddie's Tattoo
621 South 4th Street
215.922.7384

Everlasting Art Tattoo Studio
400 South 43rd Street
215.386.7720

Kadilac Tattoo
4371 Cresson Street
215.487.0360

Moo Tattoo
513 South Street
215.521.1490

No Ka Oi Tiki Tattoo
610 South 4th Street
215.925.1766

Olde City Tattoo
44 South 2nd Street
215.627.6271

Piercing Shops

Infinite Body Piercing
626 South 4th Street
215.923.7335

Warrior
513 South Street
215.925.7905

Reese Juel | Artist: Jason Goldberg
@ Olde City Tattoo 44 South 2nd Street Philadelphia

LBD

Since the knee-length crepe de chine original in 1926 (thank you, Coco Chanel!), the **Little Black Dress** has been short and long, fitted and flowing, satin and wool, and worn by everyone from Betty Boop to Michelle Obama, but one detail has remained the same - the dress is black. It's safe to say that the LBD is a wardrobe staple in many-a-closet. Why is it so adored by women worldwide? Because 1, it's slimming, forgiving and will never go out of style, and 2, it can be dressed up or down and accessorized for any occasion. It's classic.

by Melissa Noucas
photos by Micole Rondinone

models Mia Colona

Paige Kowal



designer Kelsey Poole



designer Rachel Drummond



designer Anthony Noce

designer Hallie Malitsky



Anthony Noce

“You can wear black at any time.
You can wear black at any age.
You may wear it on almost any occasion.
A little black frock is
essential to a woman.”

-Christian Dior



designer Riona O'Malley



designer Margot Snyder

Anthony Noce

Re-Mix Your Closet

by Lindsey Barker photography by Erin Dwyer

New season, new clothes, and new trips to the mall. Right?

Wrong! Our shrunken budgets make shopping less and less fun, but you may be surprised to find that there is somewhere a little closer to home to go shopping — your own closet.

Bringing sexy back. While winter is all about trying to stay warm, this spring skin is in. And especially the back. The runway was filled with cutouts, rips and low backed tops that will turn heads. Luckily anyone can sport this trend, and with very little money spent. Everyone has an old tee or tank laying around, and by changing it up a bit you can take any old tee to a brand new fashion knock-out.

Mix and match to create a look no one else can steal. This year, runway debuted a new twist on the urban chic look, “urban sporty.” The look is quick and easy and can be pulled straight from your workout gear and worn out to the club. The look mixes gym shorts with a long sweater, chunky heels and tons of accessories. Or you can mix a workout tee shirt with black leggings, a vest or business jacket and heels. Not the urban sporty kind of gal? Mix and match winter’s chunky sweater with short shorts and high heels. Or try on a floral spring dress from last year with boots. However you choose to mix and match, you will create a look that is all your own.

Accessorize. Layering clothing is a good way to add style to any outfit. Same with accessories. By layering jewelry you add a unique spin to any outfit. Have a favorite necklace from high school? Add a chunky plastic one with it for an unexpected twist. Ever been told not to wear earrings, a necklace, and bracelets? Well

spring is all about making a statement, and the more jewelry the merrier! Remember those thick-waisted belts from fall and winter? Throw one over your spring dress to add dimension and to break up a boring outfit! A scarf also adds the same type of style. And remember scarves aren’t just for your neck; they can be worn as belts or on your head as well. By adding a pop of color with a scarf to a dress or shirt and pants, any outfit goes from drab to fab.

Saving money is not just for women!

This spring men’s clothing is all about color! The look is simple but far from ordinary. By mixing and matching colored and printed pieces like plaid shorts and a striped shirt, you can take those simple everyday staple pieces and make them stand out. Scarves are in for men as well. Don’t have one? Borrow one from your girlfriend or mom! I’m sure they’d be glad to share!

Why go to the mall, when you can stay home and reinvent your look by *mixing* and *matching*?

Still having trouble finding an outfit? Stick to the basics. Ruth Jenkins, local business owner and fashionista, teaches business professionals and women everywhere how to shop their own closets. Her best advice for navigating your closet is to sort your clothing into three piles. One pile should be clothing you hate and want to get rid of. One pile should be things you love. And the last pile should be pieces you are undecided about. Once things are sorted you can see what you may need to add to your wardrobe and what can stay or go. The next is to create a signature simple outfit. “Key garments are always a great pantsuit. Black is always basic. It’s easy to add color with accessories like blouses, scarves, spandex tees and cardigans.” This outfit can be varied all year long, or mixed with denim bottoms or a tweed skirt. “A perfect black dress can always be worn in place of pants, and usually can be worn anywhere.” Even in the summer her advice when you have trouble finding that perfect outfit to wear for work or play is, “stick to black and white.”



Accessorize.

Layering clothing is a good way to add style to any outfit.



a new twist
on urban chic,
urban sporty





the more *jewelry* the better

however you
choose to
mix and match
you will create
a look that is
all your own



Models : Melanie King, Lauren Wetzel





the Savvy Job Search

How to land that job with
style and ease by Alexandra Jenusaitis

So you've spent four or five long years of blood, sweat and tears getting your degree. You're on the fast track to freedom... but wait! The economy is bad and the job market, dim. A lifetime of, "Do you want fries with that?" seems to be looming ahead. Oh, the horror! What's a poor, poor college grad, about to be cut off from parental funding to do?

First, calm down, take a deep breath, and approach this hurdle like anything else you did in your lifetime of schooling. There are tried and true tricks of a job search, as well as some new tactics you should take to approach this seemingly impossible task of landing your first position in a bad economy.

1. Pump Up Your Resume

The resume you've been pedaling for the last four years, or the one you used for your co-op job is not the one you should be handing your prospective employers now that you've graduated. At this point in your career, employers generally won't care about the courses you took in college, and they definitely won't care about your high school achievements. Take these out of your resume.

Instead, add in a skills summary. This is a short and to-the-point description of who you are and what you're good at. Also, be sure to keep your resume to one page. With such stiff competition, employers are going to have stacks of resumes to read. Beth Phillips, Associate Professor of Design & Merchandising at Drexel University advises, "The biggest challenge in creating a dynamic resume is a lack of focus. It is much better to take a lot of time

before you put pen to paper, or finger to keyboard, to make sure you know what your strengths are. It's all about what you can bring to the company. That's how an employer thinks."

2. Limit Yourself

Believe it or not, most jobs are not found through online search engines such as Monster.com or Craigslist. Katy Bagli,

a recent college graduate speaks on the troubles of looking on the web, "My job search became a full-time job. I was online searching for a few hours each day, finding anywhere between zero and three jobs that interested me."

Tools such as these can often

be dead ends. Use the web only as a starting point. Don't just forward your resume along and wait for that job offer. Use these sites to find out who is hiring. Then use who you know to connect with someone in the company. This is truly the best way to get your foot in the door. If you're coming to someone recommended by a mutual relationship, you already have an advantage.

3. The New Type of Networking

The six degrees of separation could never be more helpful than they are now. Everyone you know has something to offer you professionally. Whether it is their job, or a job held by someone they know, it's almost a sure thing they can get you talking to someone

Destination Maternity Corporation is the world's largest designer and retailer of maternity fashions under the trade names Motherhood Maternity®, A Pea in the Pod®, A Pea in the Pod Collection® & Destination Maternity® and sells on the web through brand-specific websites and destinationmaternitycorporation.com.

Located in Philadelphia, Pennsylvania, Destination Maternity Corporation provides a dynamic place to work, learn and grow your career. Our team members are passionate about giving the expectant mom what she wants, when she wants it. To nurture such passion, Destination Maternity Corporation is highly supportive of promoting people from within and recognizes exceptional performance.

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who can help you in your job search. Make yourself some business cards. This will give you a professional edge over most entry-level people. Vistaprint.com is a website where you can get these printed for free!

Also, get yourself a LinkedIn account. Completely different from most social networking sites, LinkedIn is basically like posting an extended resume. Post your work experience, select what industry you work or want to work in and get in touch with people in that industry. This is a great way to use social networking to advance your professional life. Be sure to “clean up” your Facebook page and any other site you may use. Employers really do investigate these.

4. The Personal Marketing Plan

“There are several things you have to do that are part of a package. Consider yourself a ‘product.’ You have to market this ‘product’ as well as you can,” Phillips recommends. Beyond just your resume, you must clearly and concisely identify who you are, and what your strengths are. Consider these questions:

WHY am I pursuing a career in this field?

WHO do I want to work for? WHAT are my values?

WHAT makes me good at it? WHAT can I bring to the table?

WHERE am I willing to go for my career?

Once you are able to have answers to these questions, you’ll have an easier time selling yourself.

5. Stay Positive

If your search is coming up empty, and you’re feeling discouraged, take a step back. A bad attitude will be evident to potential employers, even in email and phone calls. Take a break from your search to regroup and clear your head. Remember, a bad economy is only temporary, and you will not be jobless forever.

Bagli remembers, “I found that when I got down on myself I became less motivated in my search, and when my motivation was down nothing was changing. Everything happens for a reason and one door closing just means another one has to open.”

Remember that just because you’ve graduated doesn’t mean you’re done learning. Keep perfecting whatever it is you do. Things may seem dim now, but you have your whole life ahead of you. Bear in mind new endeavors always seem harder than they really are. Keep a clear head and march into the “real world” prepared!

Good Luck!

Big Opportunities

by Lindsey Barker

At Drexel University, almost every undergraduate student spends six months working at a co-op job. We’re not alone - other U.S. universities have similar programs, but Drexel’s co-op program is what draws many students to enroll.

With national unemployment topping ten percent this year, it’s been more difficult to land a paying co-op position, but many internships still exist. And paid or not, big companies are not the only source for co-op jobs.

Small businesses can offer great opportunities for students entering the workforce. With fewer employees, a co-op student may get to participate in decisions and activities not possible in a large corporate office.

Why work for a small business rather than a large company? Small businesses have many benefits that large companies cannot match. They produce two of every three new jobs and produce 39% of the gross national product. Small businesses have the opportunity to provide excellent customer care, they are specialists in their field, and the owners can change their business plans on short notice.

In our economy looking for a co-op with a small business may be your key to the industry of your dreams. I worked for a small business, the Arcadia Boutique in Northern Liberties. Owner Ali McCloud has been working with Drexel students for many years. She says that from a business perspective Drexel students have a lot to bring to the table. The experience I had is not something I could have learned by reading about it in a book. I gained networking, communication and people skills. All of these will benefit me, no matter what size company I work for in the future.

When looking for a job or co-op, look into small businesses. Not seeing many jobs offered? Contact small companies - they are often looking for an extra hand. You can benefit them as much as they do you. While a position in a small business may not always pay very well (or at all), the experience you gain is priceless.

well *suited* for **Spring**



Break free from your neutral, winter wardrobe by adding pops of color to your work attire & embrace the warm weather.

by Jesse Ligo photography Erin Dwyer hair & makeup Ryan Harris

Left: Pants, J.Crew. Tie, Tom Ford. Center: Pants, J. Crew. Blazer, Georgie. Top, Alice & Trixie. Available at Pileggi Boutique. Right: Jacket, vintage Oscar de la Renta. Tie, Tom Ford. Pocket square, Neiman Marcus Exclusive.

No Money? No Car? No Problem.

by Melissa Nocas
photography by Andrew Rugge



Cloth & Bobbin

With 30th Street Station, the epicenter of Philadelphia travel just a walk or subway ride away, a much needed escape from the city via train is both easily accessible and easy on the wallet. The Main Line has a lot to offer - unique cafés and restaurants, stores you can't find in the city, and exquisite showcases of American history. Each stop along the line takes you right into the center of town. Be sure to take in the interesting architecture, scenery and people, and bring a friend along for the ride.

Start at [30th Street Station's](#) main concourse. Pick up a one-day transit pass for the R5 Paoli/Thorndale train and hop on the next train. The pass is a mere \$10 and includes trips from station to station along the route.

[Narberth](#) A town to travel on foot.
[Shop](#) Cloth and Bobbin for fun fabric.
[Eat](#) Le Petit Mitron for French-inspired pastries.

[Ardmore](#) Originally named Athensville by founders, but changed to its current name by the Pennsylvania Railroad in 1873.
[Shop](#) Free People for basic + fashion pieces.
The Paperia for stationery.
Lucy for athletic wear.
Junior League Thrift Shop for bargain finds; Petunia's for designer re-sales.
[Eat](#) Plate for an inexpensive "afternoon bite."
Ardmore Farmer's Market (open year-round) for some fresh, locally grown food.
Milkboy Coffee for a great vegetarian breakfast and lunch selection (and live music!)



Ardmore Farmer's Market

[Haverford](#) Home to one of the nation's oldest Cricket Clubs.
[Shop](#) Hope Chest, for lingerie.
Home Grown for the perfect hostess gift.
Ermilio even if you aren't buying, visit America's oldest equestrian shop that has dressed the likes of Dwight D. Eisenhower and Grace Kelly.

[Bryn Mawr](#) Birthplace of 1950s blond bombshell Jayne Mansfield and home to Bryn Mawr College, the 1st to offer graduate degree-level education to women.
[Shop](#) Showcase Comics for an extensive comic book and action figure selection.
Skirt/ Pants for his and her designer shopping.
Greene Street Consignment for a great selection of designer re-sale.
[Do](#) Bryn Mawr Film Institute, for indie and old flicks (students with ID get a discount!)

[Wayne](#) Early development of this town can be attributed to banker A.J. Drexel who financed Wayne Estate.
[Shop](#) Fresh Ayer for fashionable plus-size clothing.
Gramercy Boutique for inexpensive girly pieces.
Two Paperdolls for personalized and boxed letterpress stationery.
Wayne's Sporting Goods for Philly fan fare.
[Eat](#) Nudy's Café for their much lauded breakfasts and brunches.
Georges' for a reasonably priced Georges Perrier lunch.
[Do](#) Anthony Wayne Theatre, to watch a current movie in a classic location.
Wayne's Stitch Haus, for a stitch 'n bitch needle point sesh.

[Devon](#) Known mainly for equestrian-related events and shopping.
[Do](#) Devon Horse Show, a weeklong event in late May/Early June with plenty of great shows and country fair shopping booths.

[Paoli](#) Flourished as a village after the establishment of the Pennsylvania Railroad.
[Shop](#) Vintage Home, for unique apartment pieces.
[Eat](#) The Big Easy Saloon, for New Orleans cuisine (think blackened alligator tail).
[Do](#) Waynesboro, tour the historic Georgian style home of war hero Anthony Wayne (after whom the town is named).



Milkboy Coffee



Home Grown



The Devon Horse Show



Anthony Wayne Theater



Andrew Mitchell

Underground sounds

There's nothing better than stumbling upon a local band whose talent and style makes them one of your instant favorites... unless the searching for this band is done for you. These four bands embody what's best about the Philadelphia music scene: a wide variety of musical genres and stage presences, all with one thing in common—serious talent. Rising through the ranks of local band mediocrity is no small feat in this city. Whatever your musical taste, these bands are worth your while, so catch a live show while you can still pay dive bar prices to see them.

by audrey diestelkamp

Tim McGlone and the Turn A band that references a variety of pop rock sounds to blend into what is definitely the most polished sound and show of the bunch. With a sound best described as Stevie Wonder meets Dispatch, the music is a laid back collection of crooning and jamming. Following their pop influences, their songs, focusing on introspection and love, all have the potential to be sing-alongs. This band takes to the stage with a confidence and familiarity that is surprising considering their young ages. They seem like old professionals rather than a local group used to playing bars around the Northeast. McGlone's impressive vocals are backed with serious talent from the band. As a member of the audience you will be compelled to get up and jam along with the band, so plan on getting a spot near the stage.



Penrose A band slightly behind (or maybe ahead?) of their time, but in the best way, Penrose draws on classic rock influences spanning from Pink Floyd to Led Zeppelin, and the result is great music. The three Murphy brothers from King of Prussia comprise this trifecta of rock. Having by far the most cohesive album of the bunch, it's definitely worth a listen. Their music blends the best of classic rock with stylizing that betrays their modern influences, and the results are unique and wonderful. Their live show also includes some hidden gems. Be on the lookout for a White Stripes cover of 'Ball and Biscuit' that is quintessentially the influence that drives Penrose: a modern rock song, by a modern day band, that is clearly dripping with Zeppelin bluesy influence. Besides, three brothers playing four instruments in their live show? The challenge alone is intriguing. .

3-2-1 Combining a hard rock sound with hip hop beats and some soulful vocals, this band is a dream mash-up. Their style drifts from mellow and melodic to a drum-powered jam session. If you're thinking that's just too much range for one band, you're wrong. They handle it like pros. From lovesick reggae influence to a throbbing blend of rock and rap, the band manages to blend together a cohesive set of songs whose lyrical styling complements the musical talent. There is still a rough quality to their music that helps to enforce the hard edge sound. But this band really shines in their live shows. 3-2-1 boasts an energetic stage presence and gets along with the audience as well as they do each other. And let's be honest, the best thing about rock meeting hip hop? It's perfect for dancing.



Snake Sustaine A band sure to please the hearts of early Black Sabbath fans and metal lovers. All members list past stints in local favorite bands, including The Feathertops and A Life Once Led. A metal band with an ardent love of jamming, the songs are long and solos are pervasive. Don't be discouraged: the music never gets boring, thanks to some serious talent and the thrill of the unexpected that results from so much on-the-fly performing. As for their live show, it's no-frills. Little talking and lots of playing seems to work best for this band. And what works for the band works for the audience. It's easy to get lost in their bass-heavy live set of classic metal sound. It takes some courage for non-metal fans to hang out with this crowd, but it's worth it.

the D&Mbookshelf

four Design and Merchandising Students share their passion for reading

A Thousand Splendid Suns by Khaled Hosseini

Riverhead, \$16.00

Review By Molly Beckner



With the deployment of 30,000 more U.S. troops to Afghanistan this year, the conflict in that country remains headline news. Khaled Hosseini's novel "A Thousand Splendid Suns" was published in May 2007, but its story rings as true today.

"Not that they give a damn in America mind you. What do they care that Pashtuns and Hazaras and

Tajiks and Uzbeks are killing each other? How many Americans can even tell one from the other? Don't expect help from them, I say. Now that the Soviets have collapsed, we're no use to them..." This quote from Khaled Hosseini's novel *A Thousand Splendid Suns* is the essence of what the story portrays and the effect it is meant to have.

The reader is first introduced to Mariam, a young Afghan harami (a bastard). Her father, a wealthy businessman, occasionally visits Mariam and her mother, but doesn't feel the need to afford Mariam the same things he gives to his 10 other children who live with him and his three wives. Enamored with him, she disregards her mother's stories about how neglectful he has been. When she returns home from a visit with her father, realizing that her mother had been right, Mariam finds her mother hanging from a tree branch outside their home. Her father and his wives, eager "to erase, once and for all, the last trace of their husband's scandalous mistake," marry her off to a husband thirty years her elder. Rasheed, her husband, is a selfish and arrogant man who has traditional beliefs about how women should behave and dress. "Miriam saw clearly how much a woman could tolerate when she was afraid. And Mariam was afraid. She lived in fear of his shifting moods, his volatile temperament..."

The second major character, Laila, is introduced as a baby, with a promising future. Her father, a professor and learned man, instills in Laila the importance of education and living her life as a free and independent woman, a somewhat radical thought for Afghanistan. Her world comes crashing down when a bomb hits her home. Laila is the only survivor and is taken in by her neighbors, Rasheed and

Mariam. Under the guise of generosity, Rasheed uses this tragic event to advance his lust for Laila. He gives her the option to give up or get out. She decides to marry Rasheed, but only because she is pregnant with the child of her childhood love, whom she believes is dead.

At first, Miriam resents Laila for coming into her home, replacing her, and winning the affection and acceptance of Rasheed. But when Aziza, Laila's first child, is born, Mariam finds herself becoming attached to the new baby and in turn accepting of Laila. The unbreakable bonds of love and friendship form between them and remain strong even in the face of death. Mariam's final self-sacrificing act exemplifies friendships' ultimate love.

Intertwined within the story of Mariam and Laila is the history of a war-torn Afghanistan. Most Americans cannot relate to facts, dates, or historical events; they appear as flat as the page on which they are printed. But when we hear about Laila's mother's grief after losing her two sons in the war against the Soviets and the treatment of women as inferior under the rule of the Taliban, the events become real to us. We can see the constant fighting and hatred that has bombarded Afghanistan for most of its recent history.

Americans have a lot to learn. And although they cannot learn everything by merely reading *A Thousand Splendid Suns*, maybe we can learn the importance of 'giving a damn.' Or, more importantly, we could give a damn.

Pride and Prejudice and Zombies by Jane Austen & Seth Grahame Smith

Quirk Books, \$12.95

Review By Stephanie Graybeal



You're into Jane Austen novels or you're not.

And whether you've read Ms. Austen's classic *Pride & Prejudice* or not, Seth Grahame-Smith's "zombification" of the novel demands a reading. The already fiercely strong-willed and independent heroine, Elizabeth Bennet, now comes brandishing weapons—not to mention martial art skills—preparing her to not only verbally spar with

the arrogant Mr. Darcy but also with the zombies that have been plaguing England.

Pride and Prejudice and Zombies essentially manages to follow the original plot while effortlessly interweaving it with the undead creatures...up to a point. While some storylines are only subtly changed, others are considerably altered in the tale. Still, the zombie presence in the narrative never seems out of place or forced, and in certain instances actually makes some interactions more interesting.

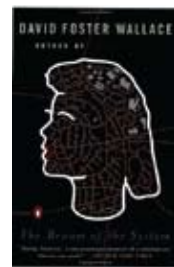
There's gore-a-plenty, but nothing too intense. And there's humor, too. Grahame-Smith pushes the comedy that was in the original, especially with Mrs. Bennet who sees no problem sending her daughters out on dangerous roads if a resulting marriage is a possibility. He also adds a good amount of his own wit, which is much more audacious than Austen's.

It's a little bit gimmicky, a little bit clever, but wholly entertaining.

The Broom of the System by David Foster Wallace

Penguin, \$16.00

Review By Audrey Diestelkamp



In David Foster Wallace's first novel, *The Broom of the System*, he brings razor sharp social observation and a mastery of the bizarre together to form a hilarious and frustrating satire of contemporary society. With weird characters and storylines, he spins the tale of one woman's search for normalcy in a world light years away from reason—otherwise known as Cleveland, Ohio. Capitalizing on creating clever commentary without ever spelling it out, Wallace puts readers through their paces with this mystery-melodrama-comedy addressing the tragedies and humor of life as we know it.

This complicated web focuses on Lenore Beadsman, an apathetic twenty-something on a physical and psychological journey for independence, and for her missing great-grandmother. Sounds familiar (though a bit odd), until you realize that Lenore's seemingly paranoid suspicion that everyone close to her is controlling her life may be more truth than delusion. This adventure through a topsy-turvy world where the bizarre meets mundane is not for the faint of heart, or short of attention span. The story Wallace weaves is complex, and his trademark style of varying writing styles serves to further confuse the reader who attempts to navigate his stormy sea of plot. You have no idea where Wallace is going to take you next, but from talking birds turned televangelists, to man-made deserts covering half the state of Ohio, the impossible scenarios he creates consistently resonate with the reader in a way you never see coming.

Awaiting those who accept the challenge is a story rich in humor, emotion, and downright weirdness. Any fan of Wallace's short stories will find his signature wit holding the story together, and how his insight into humanity once again makes his odd characters achingly familiar. Another virtue of this tale: you can be positive you won't find yourself in the midst of the story filled with the nagging feeling you've read this plotline in novels past. Wallace, as always, writes not only with a refreshingly individualistic style, but also with a view of the world that is new and unique. This is a book to read only when you have time, no light beach read here, as the story is as demanding as it is rewarding.

Manners by Kate Spade

Simon & Schuster, \$20.

Review by Melissa Noucas



"Good manners are never passé." — Slim Aarons

After receiving *Manners* as a hostess gift, I was intrigued. I love quirky little books about etiquette and social graces and, well, it's Kate Spade. We've all been faced with situations where minding our manners is extremely important (think meeting your significant other's parents, writing emails at

a new job). *Manners* covers etiquette right down to the details. With advice on how to write thank you letters, gracefully recover from a social faux pas, and proper elevator politesse, you'll want to refer to this book time and time again.

When I decided to host my first formal sit-down dinner party, this was the book I used to check accepted etiquette for serving wine and food. It also came in handy when building my professional and personal "stationery wardrobe," and helped me avoid any deadly errors when writing thank you notes to prospective employers. With its playful illustrations and practical content, the brightly colored cobalt blue book has earned a permanent place on my coffee table; proper etiquette never goes out of style. Some of the tips that I found most helpful:

On Museum and Gallery etiquette:

"...might doesn't equal right, so to all ad hoc experts and lecturers please don't pontificate on the paint. Lecture halls have seats; museums and galleries don't."

On the subject of Tipping:

"Manicurist: 10 - 20%

Bartender: \$1 per drink

On sending Thank-You notes:

"The 'Three-Day Rule' applies to sending a thank you note as well as responding to a written invitation with an RSVP."

critical mass

by Carly Gerstman

Imagine hundreds of bicycles flooding the streets of all the major cities around the world. It's called Critical Mass and here in Philadelphia, it occurs on the last Friday of every month, when bikers congregate to attend the monthly ride throughout the city streets. It all began in San Francisco in 1992 as a protest to show how unfriendly the streets were to cyclists. The movement quickly spread to cities across America all the way to our City of Brotherly Love.

The only rules to this event: show up on the west side of City Hall at 5:45pm on the last Friday of the month to begin the ride at 6pm. Meredith Myers, a student at Drexel University, has attended Critical Mass many times. She said, "One of my favorite parts is the beginning, everyone meets at City Hall and we circle around a few times so that riders who are late can join in." The group leaders usually ride slowly and help block traffic as the bikers rush by. Often times there are no group leaders and no set route. The riders who are in the front can spontaneously pick the next turn. The ride is open to everyone and anyone who has access to a set of wheels. The streets of Philadelphia have become significantly more biker friendly over the years, and Critical Mass may have helped make the change.

According to NBC, Philadelphia has the largest number of commuters on two wheels. We also currently hold the second largest percent of cyclists along the East Coast. So, it is clear that Philadelphia is a pedal friendly city, but not all of these bike riders are experienced, which makes no difference for Critical Mass. Other than occasional casual bike rides throughout the city, Meredith would not consider herself an experienced rider. So don't hesitate to hop on your two wheels and ride with all different types of cyclists. If you don't typically bike in the streets of Philadelphia, this would be a great way to get comfortable with the city and the sport. Be safe and have fun!



Andrew Ruggie

Philadelphia's *sweetest* things



From Bella Vista to Kensington - cupcakes to carrot cake - here are some of the sweetest things that Philly has to offer.

by Jesse Ligo photography by Mallory Anita Lawson



2.



3.



4.



5.



6.



7.



8.



9.



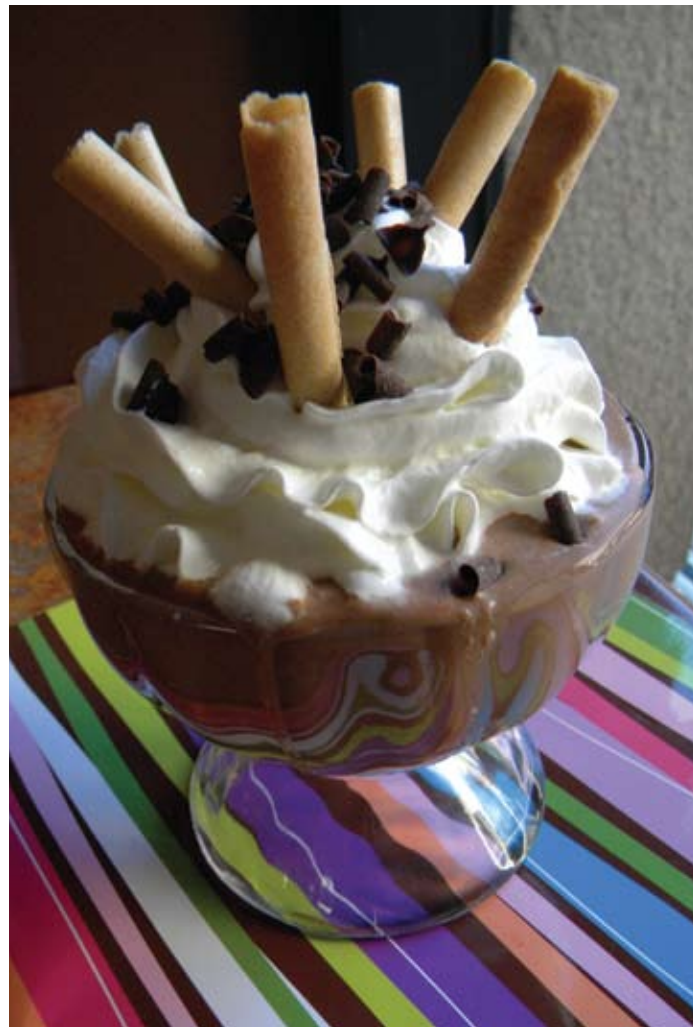
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11.

1. Vanilla Buttermilk Cupcake Whipped Bake Shop 636 Belgrade Street 215.598.5449 whippedbakeshop.com	2. Franklin Mint The Franklin Fountain 116 Market Street 215.627.1899 franklinfountain.com	3. Cheesecake Darlings's Cheesecake 2100 Spring Street 215.496.9611 or 404 South 20th Street 215.545.5745 darlingscheesecake.com	4. Fondant Flowers Whipped Bake Shop 636 Belgrade Street 215.598.5449 whippedbakeshop.com	5. Personal Carrot Cake Termini Brothers 1523 South 8th Street 215.334.1816 termini.com
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6. Giambi's Candy Coated Pretzels Little Candy Shoppe 1030 N American Street 215.667.8567 thelittlecandyshoppe.com	7. Pound Cake Stock's Bakery 2614 East Lehigh Avenue 215.634.7344	8. Grandma's Oatmeal Cookies Whipped Bake Shop 636 Belgrade Street 215.598.5449 whippedbakeshop.com	9. Cherry Almond Tarte Tartes 212 Arch Street 215.625.2510	10. Assorted Brownies Flying Monkey Bakery Reading Terminal Market 12th and Arch Streets 215.928.0340 flyingmonkeyphilly.com	11. Mini Cupcakes It's A Cupcake! 219 W. Girard Avenue 215.307.7048 itsacupcake.com
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12.

12. Frozen Hot Chocolate

Naked Chocolate Cafe
1317 Walnut Street
215.735.7310
nakedchocolatecafe.com



13.

13. Betty's Fudge Buttons

Betty's Speakeasy
2241 Grays Ferry Ave
215.735.9060
bettysfudge.com

Look for these fabulous mobile confectionaries in your neighborhood

Sugar Philly Truck
(Chocolate Bread Pudding, Pear
Almond Tart, Vanilla Crème Brûlée,
Crème Fraîche Cheesecake, Spicy
Mexican Layered Chocolate Cake)
sugarphillytruck.com

Butter Cream
(Cupcakes: Yellow Cake with
Chocolate Ganache, Red Velvet with
Cream Cheese, Frosting, Chocolate
Peanutbutter, and seasonal favorites)
buttercreamphiladelphia.com

Is it just us, or are things getting curiouser and curiouser around here? Alice and her wonderland crew are back in a big way. Here in the real world, the story's fashion influence seems to be everywhere. We've found some curiosities around our neighborhoods, and we quite like them. One part quirky, one part girly and three parts funky... the people of Philly-land have great style.



Alice in Philly-land

Art Direction by Alexandra Jenusaitis
Photography by Micole Rondinone

“Curiosity

often

leads

to

trouble”



“Most
everyone’s
mad
here”

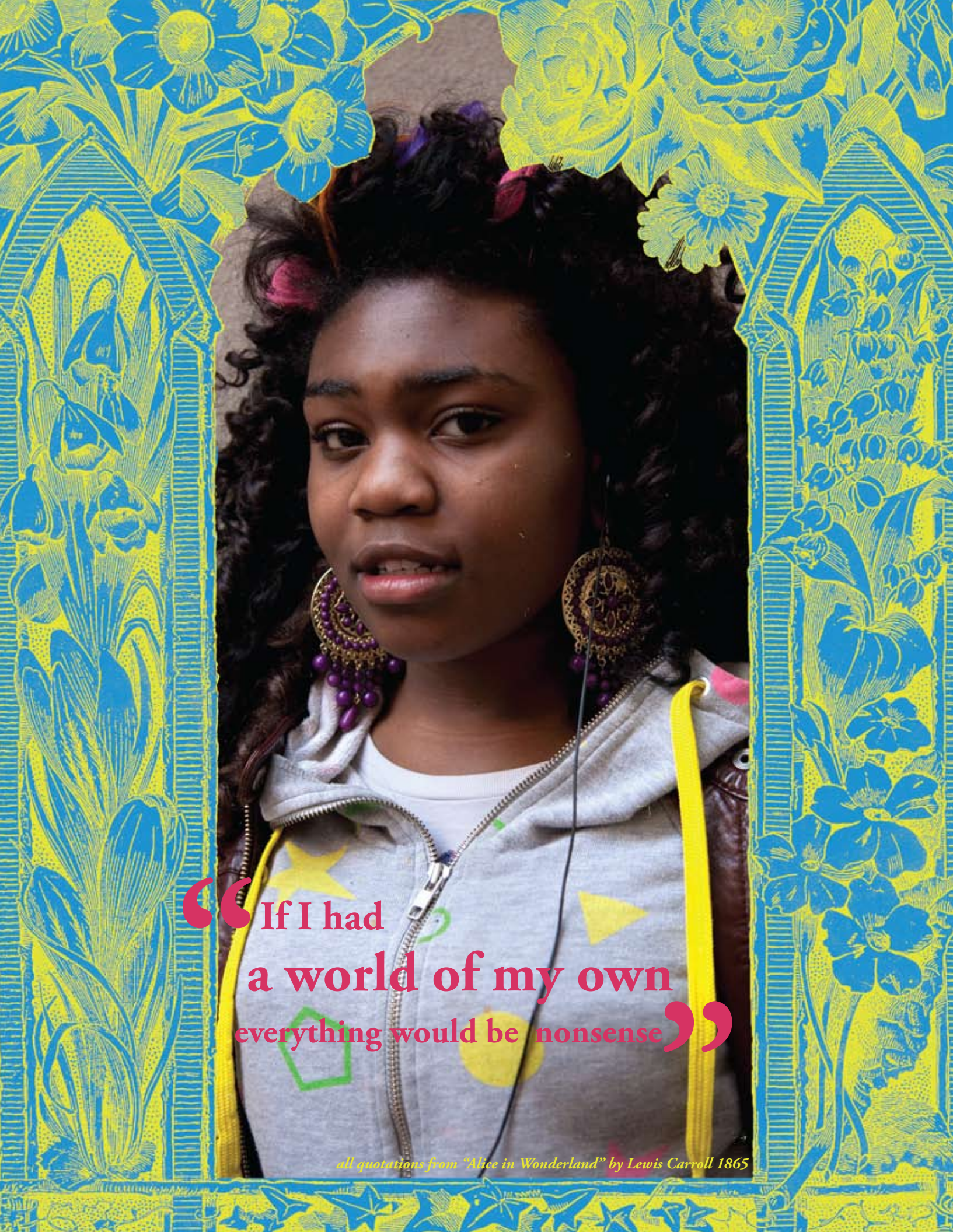




“Begin at the beginning
and go on



till you come to the end:
then stop”



“If I had
a world of my own
everything would be nonsense”

all quotations from "Alice in Wonderland" by Lewis Carroll 1865

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first lady *fashion first*

Fashion in the White House by Carly Gerstman

Did you vote for Michelle Obama? She sure wasn't a candidate on my ballot. If we did not elect First Lady Michelle Obama, then why do we expect so much from her? Why does the media thrive on her short sleeves and skirts that fall above her knees? There are constant expectations of the First Lady to prove herself to America and the world, and there has been controversy that her wardrobe is somehow unbecoming for her position.

For much of the fashion world, however, the exact opposite is true. Her wardrobe has helped her gain the respect of many, and she has become a role model for women all over the globe.

From the new designs of Thakoon to those of well-known Michael Kors, Michelle Obama wears them all (and rocks them!), and has drawn new attention to American designers. Being First Lady, one would think that sleeveless shirts and shorts are out of the question, however, Mrs. O has truly rejected that assumption. She's beautiful, inspiring, and knows how to put an outfit together.

She shocked the world upon her arrival at the Inaugural Ball wearing the unforgettable white one-shouldered gown designed by Jason Wu. In the past, it was traditional for the First Lady to wear solid satin or silk, which is why her dress will go down in history. Times are clearly changing and it is important that our First Lady is a part of that.

In the past, First Ladies have chosen to express themselves in different styles. "Every First Lady arrives at the White House with her own unique life experiences, personality, skills and interests so, there is no 'right' role for a First Lady. Each and every First Lady has to determine how best to apply all that she brings to the White House to improve the lives of Americans," said Evelyn Murphy, Founder and President of the WAGE (Women are Getting Even) Project, Inc., which is dedicated to closing the wage gap in every American workplace. She also is the former Lieutenant Governor of Massachusetts and no stranger to public life.

Many have likened Michelle Obama's style choices to those of

Jacqueline Kennedy. "People say that Michelle is the Jackie O of our generation and I have to agree," says Chelsey Breidenbach, a fashion design student at Drexel University. Mrs. Kennedy also wore a sleeveless dress to the 1961 Inaugural Ball. From then on she was a role model and trendsetter. Also, before entering politics, Nancy Reagan had a career in Hollywood. She definitely brought a sense of celebrity into the White House with her designer suits and gowns.

On the other end of the spectrum, there have been first ladies that have chosen practicality over style. Hillary Clinton never left

the White House without her suits and solid colors. Her image is still serious and political. Laura Bush's style was never front-page news. Michelle Obama is down to earth and has a free spirit, which many women can appreciate. In her first year in the White House, Mrs. Obama took on a cause that goes beyond choosing the right gowns for state dinners. She has dedicated herself to combatting childhood

obesity and encouraging the whole nation to eat healthy, fresh foods.

Was America ready for such a woman? I think so. Not only is she exercising her right to be herself, she is also inspiring others to show their true colors. When people see that one of the most respected women in America is showing her shoulders and repeating outfits, it inspires a sense of reality and practicality. When I asked Chelsey how she feels about Mrs. Obama repeating outfits she enthusiastically responded with, "I love it!! I really admire Michelle for repeating outfits. I think it would be a little bit disheartening for the rest of the nation to be in an economic crisis and for our First Lady to be spending a ton of money on brand new expensive clothes every day!"

Evelyn Murphy had the opportunity to attend a dinner at the White House and she had only positive comments. "Whether I was talking directly with her or across the room from her, she was a radiant figure, not just because of her height, but also because she was vivacious, gracious and engaging." Whether she is hosting a dinner party at the White House or making an appearance on TV, Michelle Obama is nothing short of a perfect fit for a First Lady.

“People say that Michelle is the Jackie O of our generation”

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A woman with vibrant pink hair is lying on her side on a white bed. She is wearing a dark blue denim jacket over a black top. Her hair is styled in a voluminous, slightly messy way. She is looking towards the camera with a slight smile. The background is a simple white bedsheet.

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