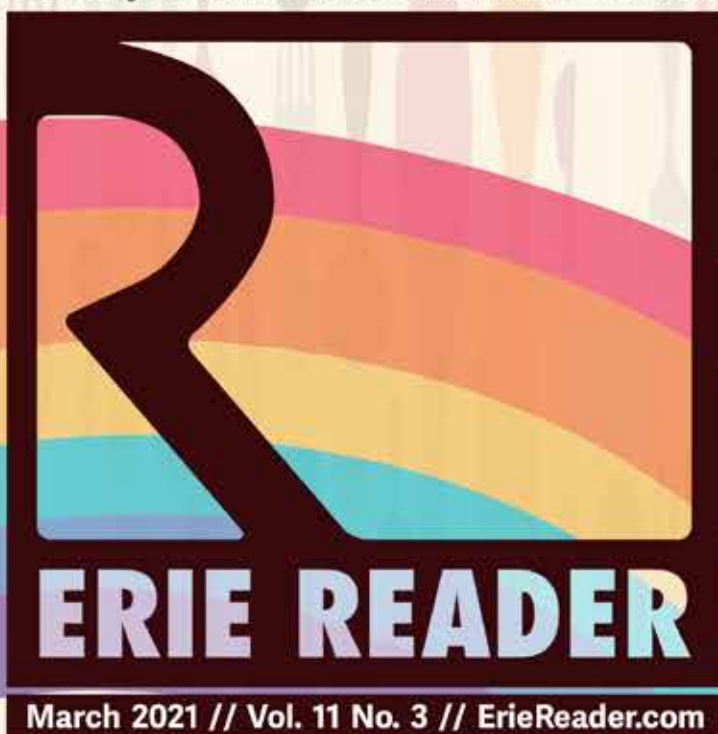


The only local voice for news, arts, and culture



11 CAN'T MISS LOCAL DISHES

ROMOLO CHOCOLATES

**ERIE'S ITALIAN
FOOD HERITAGE**

**JOHN'S WILDWOOD
PIZZA WARMS UP**

**DAN KERN'S
NEW VIEW**



**ERIE READER'S 10TH ANNIVERSARY | BLOUSES
WORKING MOTHERS | RUSAFE | ERIE COKE**

FREE



Get safe, in-person help choosing the right Medicare plan for you.

Choosing the right Medicare plan is an important decision. It can also be confusing. Now you can get in-person help from a UPMC *for Life* Medicare Advisor safely at an open house location below. Our Medicare Advisor will help you understand Medicare and choose an affordable plan with the benefits you deserve from UPMC *for Life*. Call **1-844-854-0558 (TTY:711)** to reserve a spot at an open house.

We have plan options with:

- \$0 premiums
- \$0 PCP in-office and telehealth copays
- Allowance for health care products
- Savings on preferred generic drugs, diabetic medications, and insulins, and more.

Loesel-Shaaf Insurance Agency
3537 W. 12th St. – Erie

Tuesdays 1 p.m. - 5 p.m.
Jan. 19, 26
Feb. 2, 9, 16, 23
March 2, 9, 16, 23, 30

Call us toll-free at 1-844-854-0558 (TTY: 711) Monday through Friday from 8 a.m. to 8 p.m. and Saturday 9 a.m. to 3 p.m. to reserve your time.

UPMC HEALTH PLAN
MEDICARE ADVANTAGE PROGRAM

All plans may not be available in all counties. Please contact UPMC *for Life* to find out what plans are available in your area. has a contract with Medicare to provide HMO, HMO SNP, and PPO plans. The HMO SNP plans have a contract with the PA State Medical Assistance program. Enrollment in UPMC *for Life* depends on contract renewal.

Only RSVPs will be seen at these dates and times. Your safety is important to us. All visitors must wear a face mask, practice social distancing, and use hand sanitizer. Dates and times are subject to change or cancellation.

Y0069_211505_M

Editors-in-Chief

Brian Graham & Adam Welsh

Managing Editor

Nick Warren

Copy Editor

Matt Swanseger

Contributing Editors

Ben Speggen

Jim Wertz

Contributors

Liz Allen

John Bavaro

Charles Brown

Jonathan Burdick

Symoné Crockett

Anne Helms

Ally Kutz

Christopher Lantinen

Tommy Link

Brad Pattullo

Dan Schank

Melissa Sullivan Shimek

Ryan Smith

Forest Taylor

Bryan Toy

Marie Turko

Amy VanScoter

Larry Wheaton

Hannah Wyman

Photographer

Jessica Hunter

Intern

Kimberly Firestine

Cover Design

Nick Warren

1001 State St. Suite 1315
Erie, Pa., 16501
contact@eriereader.com

The Erie Reader is published every other week and distributed at over 350 high foot-traffic locations in Pennsylvania from North East to Girard to Edinboro. In addition to appearing in print, Erie Reader adds new content daily at ErieReader.com as well as social media sites. All rights reserved. All content © Flagship Multimedia, Inc, 1001 State St., Suite 1315, Erie, Pa, 16501. No part of this publication may be reproduced without permission. The opinions of our columnists and contributors are their own and do not always reflect that of the editorial board or organization. Direct sales inquiries to 814.314.9364. For editorial inquiries, email contact@ErieReader.com.



CONTENTS

MARCH 2021

**Erie’s Independent Alternative
Publication Turns 10 – 4**

A Reader retrospective on a decade of issues,
and the people who made them happen

A Clear Lesson – 7

Erie Coke closure proves impact of
concerted environmentalist efforts

A Touch of the Tucci in Erie – 8

Italian food traditions abound here

**Tough as a Mother: Working Moms Fight
For Balance During the Pandemic – 10**

Moms living and working in Erie County report long
hours and mom-guilt throughout the pandemic

**RUSafe App Gives Life-saving
Help to Abuse Victims – 12**

Free interactive app identifies key signals of
abuse in intimate partner relationships

Female Journalism Takes Flight – 14

Barbara Hawley reached new altitudes
for her profession in Erie

Romolo Chocolates in Master Class of Its Own – 16

Four generations of immaculate confections

11 Can’t Miss Dishes Around Town – 20

Must-try menu selections from the Erie area

Dan Kern Has Something New to Say – 23

The chef reflects on the decade of 1201
Kitchen and teases out his new venture

John’s Wildwood Pizza Is Warming Up – 24

The much-loved local pizzeria sets their
sights on an Edinboro reopening

Movie Reviews – 27

Malcolm and Marie and Fern

Book Reviews – 28

Nonfiction from Talia Lavin and Melissa Gould

Our Monthly Podcast Picks – 31

Too Long, Didn’t Watch, You’re Wrong
About, and Stuff You Should Know

Keep It Classy And Buttoned Up With blouses. – 32

Local post-hardcore band formed during
quarantine has a killer new album to show for it

Music Reviews – 34

Random Union, music inspired by Judas
and the Black Messiah, Tomahawk,
Fred Oakman and Donny Cosla

Crossword Puzzle – 35

The latest stumper from David Levinson Wilk

From the Editors

A place at the table

This issue, we’re taking ourselves out for an anniversary dinner.

Make that 11 — one for each of the 10 years the Erie Reader has been in print (since 2011), with a much-deserved bonus for our most recent jubilee. Almost exactly a year ago, we published our last regular biweekly print edition before COVID-19 rudely slapped the serving platter out of our hands and left us picking up the pieces. The theme of that publication, ironically, was “The Food Issue,” with “10 of Erie’s Can’t Miss Dishes” as the main entree. The date that issue hit the stands — March 11, 2020 — was incidentally also the same day the World Health Organization declared the novel coronavirus a global pandemic.

Anyone in the restaurant industry could tell you about what it is to be knocked off balance — odd and unusual requests, finicky or belligerent customers, call-offs and no-shows, broken equipment and missing ingredients — it’s all just part of the business. But shutdown orders and empty dining rooms for months on end? For most, the effect has been seismic; for some, it’s shattered their entire operations. Around 9,600 Erie County jobs were lost in the leisure and hospitality sector by the time the Reader ran its next issue on May 20 of last year. Some of those jobs have since been recouped, but compared to other areas of the country, recovery has been — as they say on the barbecue circuit — *low and slow*.

It’s 2021 now, and the thematic lazy Susan has spun all the way back around to “The Food Issue” — another multi-course meal of tasty features celebrating local fare, because supporting area restaurants not only feeds our bellies, but also a vital segment of our economy and our culture. Sit down to a home-cooked Italian feast with Liz Allen. Visit the most magnificent chocolate factory this side of Willy Wonka as Matt Swanseger checks in with perennial Best of Erie winner Romolo Chocolates, where confectionery is an art form. Meanwhile, Ben Speggen catches up with another noted culinary artist, Dan Kern, about his next venture after 1201 Kitchen (where the Erie Reader Launch Party was held, by the way, on March 28, 2011).

You’ll have to wait a while for that to open (Labor Day-ish), but in the meantime there are still myriad ways to support local — may we recommend the 11 “Can’t Miss Dishes” we alluded to earlier? And no matter whether you’re ready to resume dining in or would rather continue carrying out, be sure to propose a toast to the women in your life. Although March is when we *officially* observe Women’s History Month, we all know that without them, there is no history. The Reader certainly wouldn’t be what it is today without all the immensely talented females who have contributed their thoughts, words, artistry, expertise, and insights over the years.

Cheers to the significant impacts women make each and every day, in our homes, in their professions, and toward the betterment of everyone. And cheers to you for reading — it is because of you that we still have a place at the community table. We savor the opportunity to continue to serve you for years to come.

“

MY VOICE NO LONGER TELLS ME THAT I CAN'T, BECAUSE I KNOW THAT I CAN.

- CHRISTINE

Christine lost* **32 lbs** and improved mood, sleep, and energy

FREE IN-PERSON & VIRTUAL CONSULTATIONS

BeBalanced
HORMONE WEIGHT LOSS CENTERS

FREE HORMONE ASSESSMENT:
www.BeBalancedCenters.com
 5031 Peach Street, Erie, PA
814.636.5081

WE ARE 50

meals on wheels erie

Meals on Wheels Erie is celebrating 50 years of serving nutritious meals and delivering groceries to the Seniors in the County!

meals on wheels erie

452-6930
www.mealsonwheelserie.org

JEFFERSON

EDUCATIONAL SOCIETY

DYNAMIC, EMERGING, HIGH POTENTIAL LEADERS



In 2019 the Civic Leadership Academy Cohort in Harrisburg with Lt. Gov. John Fetterman.

Civic Leadership Academy 2021

The Jefferson Educational Society, Erie’s think tank for community progress, is looking for leaders to join the 2021 Jefferson Civic Leadership Academy. The program prepares Erie professionals, ages 25 to 45, for meaningful, fulfilling, and impactful engagement in their community by providing a dynamic and unique environment. The Leadership Academy fosters teamwork, growth, and learning through a transformative experience for those seeking to be change-agents for their community.

Employers benefit by having employees enhance their leadership skills while developing their abilities to work in teams. In addition, employers gain access to a broad network of prominent contacts, as their employees participate in this collaborative experience. A total of 144 individuals have graduated from the Leadership Academy since 2015.

Take the next step now: Enroll in the Jefferson Civic Leadership Academy!

To apply visit JSErie.org or call 814.459.8000

Erie's Independent Alternative Publication Turns 10

A Reader retrospective on a decade of issues, and the people who made them happen



CONTRIBUTED PHOTO

By: Ben Speggen

Ten years ago, on what would have been an otherwise quiet Monday in March in Downtown Erie, Pennsylvania, a crowd began to gather in its heart. As the people poured into 1201 Kitchen, drinks began flowing out from behind the bar and food out of the basement kitchen below. There was music buzzing. But so were conversations.

The chief indicator of what was the topic du jour: Copies of a new newspaper strewn throughout the restaurant and clutched in the hands of those talking.

On March 28, 2011, the Erie Reader held its official launch party, announcing to the community that a vacant seat at the media table in Erie would be now filled by an alternative, independent publication. Two days later, the core of the Reader team would be in their cars in the early hours of that Wednesday, March 30 morning, driving the new newspaper throughout the county to various locations, from gas stations to grocery stores, from bars to banks, libraries to restaurants, where

people would pick it up free of charge.

So whether you say March 28 or March 30, at the end of March 2021, say “Happy birthday,” because the Erie Reader is turning 10.

At the beginning, the lead-up to the launch had been months in the making. Erie native Adam Welsh, one of the Reader's co-founders and editors-in-chief, had returned to Erie from San Diego to both be closer to his family and raise his own. Upon beginning again in Erie, Adam, an avid reader of the San Diego Reader, headed to newspaper stands to find its Lake Erie counterpart. He came up empty-handed, but full of inspiration. He would *create* it — the Erie Reader.

Not long after, childhood friend and fellow Erie expat, who had, as Horace Greeley over a century earlier advised, also gone west as a young man, Brian Graham plotted the course back to Erie to begin toiling on the business plan: Create a free publication that would serve as an independent voice in the community to cover news and politics and arts and culture.

After all, cities and towns and metros throughout the country have had alt

The original Erie Reader team — (left to right) Jaimen Gallo, Brian Graham, Ben Speggen, and Adam Welsh — poses with Volume 1, Issue 1 during the publication's launch party at 1201 Kitchen on March 28, 2011.

weeklies for years — why couldn't and why shouldn't Erie have one, too?

Thus came the plan: Study the industry by scoping out every member of the AAN (Association of Alternative Newsweeklies, which we admired then and are a proud member of now), and build out the team. Adam and Brian recruited another childhood friend, Jaimen Gallo, who designed the first iteration of ErieReader.com and the early covers of the print publication, as well as ads, and more.

Next up, they met with local university faculty members to scout local prospects. They got my name and number and gave me a call and set up a meeting, and in January 2011, I joined the crew as the Reader's first managing editor, serving in that post for 122 issues before transitioning to a contributing editor role. Katie Chriest served at the helm for the next year before passing the mantle on to Nick Warren, who cel-



brates his 100th issue at the managing editor post with this very issue.

In between then and now, there have been numerous contributors deserving of praise for their contributions — from in-depth cover features on issues running the gamut of fracking in Northwestern Pennsylvania, celebrity interviews, and much, much more; to reviews of restaurants, movies, albums; to coverage of upcoming events and theater reviews; to local, regional, and national political commentary and analysis; and so much more.

In many ways, the anatomy of the Reader has remained the same over the past 10 years — a backbone of events-based coverage, fleshed out with stories and features concentrated at the hyperlocal level.

In other ways, the Reader's grown and evolved throughout the years — adding its first editorial cartoonist, Bryan Toy, in June 2012 and now boasting five today. There were more columnists in the early days, yet more reviewers now. Today, Jessica Hunter serves in the newly created publishing & new media role, with Matt Swanseger functioning as the publication's vital copy editor,

and Jim Wertz holding the other contributing editor post opposite myself.

Along the way, the Reader's launched perennial marquee issues: Year-End Reviews (2011), 40 Under 40 (2013), and Best of Erie (2014), launching more intuitive voting platforms and hosting Best of Erie Experience parties (which succeeded early attempts at hosting NYE parties), as well as 40 Under 40 Experience parties in collaboration with Young Erie Professionals. The Reader features more thematic issues these days — from the annual Food Issue to the Innovation, Industry, and Entrepreneurs (I2E) Issue, to annual looks at the Jefferson Educational Society's Global Summit Speaker Series, to February's focus on Black History.

In addition to finding the Reader on stands, these days you can also find it in your inbox with a weekly newsletter highlighting contents of the current issue as well as online-only features and articles. The website predates the print product (who remembers the countdown clock!), and several generations in, it's more responsive, easier to use, and features dedicated space now for some of those marquee pillars, thanks

to our Great Lakes Online Media partners at Epic Web Studios.

Other milestones and memories? Like the talented contributors, there are many. The Reader has hosted political debates and taken two swings at TV shows. We've sold T-shirts and beach towels. Our writers' work has been featured in national outlets and we got a mention in the bestselling *Our Towns* by James and Deborah Fallows. There have been myriad interviews from other local media outlets, including one in which a certain piece of art had to be blurred out on air. Yes, we have an eclectic task of art on the walls of the Reader offices — which began in a shoebox-sized space in the Masonic Temple before graduating up into bigger space there before launching over to the Renaissance Center, first on the ninth floor, later on the 13th.

But before that, it was working from homes, out of apartments, and houses with a Post Office box at the Pony Express on Eighth Street. Today, production is once again happening remotely amidst the Covid-19 pandemic, which has taken a toll on the media industry as a whole, the Reader included.

What does the future hold? We don't know. But we'll be there to report on it, to help make sense of it, to be a conversation starter, to be the trusted resource you've come to know over the past 10 years.

Twice we've printed the Horace Greeley quote: "Journalism will kill you, but it will keep you alive while you're at it," first in our 100th issue and again in our 200th.

While there have been late nights and early mornings, heated discussions, and impassioned arguments, the trade we labor at and love hasn't killed us yet. And the Reader's still very much alive with the passion and commitment to the cause it had from the start.

So, as the second decade of the Reader begins, thank you, Reader readers. Thank you for all of your support, your criticism, and your encouragement; onward and upward and into the future we push.

Ben Speggen can be contacted at bSpeggen@ErieReader.com, and you can follow him on Twitter @BenSpeggen

PREVENTABLE. TREATABLE. BEATABLE.

March is Colorectal Cancer Awareness Month, a time to draw attention to colon cancer and the importance of preventative screenings. Getting screened for colorectal cancer can help us prevent and detect cancer early. Talk with your doctor about screening options and when you should get started.



L|E|C|O|M HEALTH
MEDICAL ASSOCIATES OF ERIE

Brian Viviano, D.O.
Gastroenterologist
(814) 866-6835

William H. Wismer, D.O.
Gastroenterologist
(814) 866-6835

A Clear Lesson

Erie Coke closure proves impact of concerted environmentalist efforts



Since the shutdown of Erie Coke in December 2019, the surrounding environment has shown promising signs of recovery, including the appearance of several migratory bird species that had not been seen in the area previously. That said, the conscientious cleanup and repurposing of this vital bayfront real estate is critical.

could enjoy. Instead what we have gotten at this point is a hotel, a convention center, and more impervious parking lot surfaces. Stevens believed, based on the Convention Authority's presentation, the most likely future use of the property would include private condominiums which would block the lake forever from the public view.

While the Erie Coke property is situated in an industrial enclave, it is a prime piece of real estate along Lake Erie. It is paramount that Erie does not sleepwalk through the cleanup process this time around. We have the GAF property as a reminder of what happens when not enough residents actively take an interest in the process. According to the Erie Reader, even though over 100 people attended the Convention Authority's meeting, it was not enough and simply too late to have any impact. If the residents of Erie are waiting for a meeting for someone to show us the plans for the Erie Coke property, then we may forfeit our right to have a say in what happens. The lesson learned from GAF's closure is that we as citizens need to take a much higher degree of active interest in the cleanup and development of former industrial properties.

Currently the EPA is in charge of the cleanup of hazardous and residual waste on the property, which is expected to take up to a year to complete. At no point should we back down from holding all interested parties responsible for the execution of proper cleanup. The changes down on the Bayfront are already tangible. In fact, one of the most visible changes on the Bayfront after Erie Coke ceased operations is the lack of haze over the corner of the Bayfront and East Bay Drive. The air is visibly clearer and does not carry the characteristic odor of tar and rotten eggs. The air monitors the DEP installed along the southern border of the property showed a significant drop in the benzene levels in the 2 months of continuous readings performed after the plant closed in com-

parison to the benzene levels in the area while the plant was operating. After the plant closed, the air monitors did not capture any benzene concentrations above the EPA action level.

Long-time, long-term birdwatcher and HECA co-leader Dr. Mike Campbell has happily reported several new and exciting bird species in the vicinity of Erie Coke, including red-headed woodpeckers and urban raptors like the Cooper's hawk. The thousands of purple martins congregating at the Lampe Marina against the backdrop of Erie Coke on August evenings without the blight from behind from Erie Coke's exhaust were doubly a joy to behold from the South Pier. Migrating birds are the proverbial canary in the coal mine. When they are absent in an area that would otherwise support them, there is reason to be concerned about the pollution levels in the area. When they return, it is usually considered a sign the quality of the habitat of an area is improving. Building another industrial site on the former Erie Coke property requiring a Title V Air Permit could very well bring back the malodors, haze, and associated potentially toxic residual waste created during the manufacturing process. It could also potentially reverse the improvements made in wildlife diversity and further degrade the quality of habitat for thousands of migrating birds.

The enduring lesson from HECA's courageous stand against Erie Coke is that a homegrown environmental organization can have a tremendous impact on events. HECA's activities influenced Erie City and County Councils to sponsor a resolution against Erie Coke's pollution, forced the DEP to sit up and take notice, and had helped facilitate federally sponsored air monitoring prior to shut down. We can work together to make this a livable city for all its residents, but it requires hard work and dedication. The dream of a 21st century high-tech green economy will not come by osmosis or accident. Folks, we have to take a stand against polluters and be more active in lobbying for the kind of city we want, or we will be looking at another GAF in the making.

Anne Helms is the owner of Tri-State Urban Mining and was a member of the environmental activism group Hold Erie County Accountable.

By: Anne Helms

Erie Coke's closure coming on the back of the GAF closure is another blow to Erie's Rust Belt heritage in the minds of many long-time residents. A sentimental trip back into Erie's past reminds us that Erie made fantastically cool stuff from the late 1800s to the 1950s like steam boilers, pumps, and engines. It is easy to get lost in the magnificence of all that machinery we made right here in Erie and believe we *used to be great* while simultaneously lamenting the so-called decline of the region. Unfortunately, that nostalgic view of Erie as a booming manufacturing town neglects just how dirty the lake was in the late 1970s and early '80s as a result of almost a century of intense heavy industry. In one 1975 EPA report, the lake was described as "brown and fetid." Not only was the lake brown but the air was brown, too. The air was practically unbreathable in the central city and immediate outskirts which was home to many manufacturing sites including Bucyrus-Erie, American Sterilizer, Hammermill, and Erie Coke.

Each time an industrial plant goes out in Erie, residents are always left talking about the same set of problems and solutions. There are cries for the cleanup to be done right mixed among the visions for the future use of the property. In the case of GAF, we learned belatedly that the cleanup performed by Environmental Planning and Design of Pittsburgh may not have been satisfactory. As YourErie.com reported in August 2019, tar that was supposedly sealed underground came bubbling back up to the surface. Casey Wells, the director of the Erie Convention Authority, admitted to YourErie some of

the toxic contaminants on site had been encapsulated instead of removed.

Wells' admission draws new attention to the post-remediation plans purchasers are required to have under Act 2 of the Land Recycling Act, which sets guidelines for compliance for contaminated properties. There is a possibility the carcinogenic coal tar was not encapsulated with public health in mind, given the fact the coal tar came back up to surface five years after the cleanup in a high lake level event. A closer look should be taken at what was done to remediate the property and whether it met the standards for future use. Residents are now left questioning whether the GAF property is safe — will coal tar leak into the bay whenever the water table rises in a storm event? As Erie Coke's site lies dormant awaiting cleanup operations, we need to ask ourselves if we want another DEP approved cleanup which may not have been executed in a manner to protect public health.

As with any former industrial site, not only are we concerned about the potential for uncontained contamination on the Erie Coke property to cause harm to residents and wildlife, we are also concerned about what happens to that property in the future. It is worth revisiting Erie Reader's 2012 article by Jay Stevens on the Convention Authority's plan for development of the former GAF property. The article made clear the current hotel and convention center does not even come close to the kind of trendy downtown space envisioned by local architects Kidder and Wachter Architecture and Design. Their plan called for market space with a central attraction which everyone

A Touch of the Tucci in Erie

Italian food traditions abound here



(from left to right) Sam Barzano of South Erie Pizza, a fixture near the corner of West 26th and Myrtle until its closing in 1984; a spaghetti dinner at Villa Maria Academy during the 1960s; former Erie Times-News food writer Rhonda Schember; and Geri Cicchetti's family members, Brian and Emily Carlin, making pizza at the Napoli Notte 2 Pizzeria and Ristorante in Naples, Italy.

CONTRIBUTED PHOTOS

By: Liz Allen

Watching Stanley Tucci's new TV series, *Searching for Italy*, I found myself craving a slice of fresh mozzarella, a sliver of imported prosciutto, maybe a chunk of aged provolone.

In addition to his acting career, Tucci is also a celebrated cookbook author, and on his lush and lovely TV show, he's eating his way through Naples and the Amalfi Coast, Rome, Bologna, Milan, Tuscany, and Sicily. The final two episodes air on CNN at 9 p.m. on March 14 and March 21; the series has been picked up for another season for 2022.

Tucci's show inspired me to research the regional tastes of Italy available in Erie.

But when I learned that Erie's Italian immigrants can trace

their roots to most of Italy's 20 regions, I realized it would be impossible to identify all the geographic influences on Italian food in Erie, with its rich cultural connection with the entire country. One new pizza place, though, made it easy: Coppola's Pizzeria, 1042 W. 26th St., in the former Lucchetti's, includes a green, white and red map of Italy, with a star in the middle and the name "Collopietro."

Luke Andriaccio, Coppola's owner, explained that his maternal grandmother, Antoinette Coppola, came to this country at age four from Collopietro, a tiny village on an Italian hillside. Andriaccio's Restaurant in Mayville, N.Y., already bears the name of his father Mark's side of the family. So when Luke opened a pizza place in Bemus Point, N.Y., in

2008, he named it after his other grandmother, who still lives in Mayville. He kept the Coppola name when he opened his fresh-dough Erie pizzeria in January 2020.

"A big deciding factor was that it had been a pizzeria for a long time," he said, referring to the former Lucchetti's.

But his business location is also paired with tradition. "We use a lot of Italian recipes from my grandma. She showed me how to make sauce, how to make fresh bread," said Andriaccio, 36. "There's a lot of heritage there," he said as he recalled his grandmother's Sunday dinners, when she'd plant an Italian flag on top of the food before they said grace.

My search for the history of Italian food in Erie led me to my recipe box, for a handwritten recipe for pizza from

Mary Ida Martone. Her family started DiMichael's Pizza on West 18th Street in 1947, using her mother's fresh-dough recipe. "This little pizza shop was truly unique for the times," her brother, the late Ray DiMichael, told me for a feature series on Little Italy in 1988. "People from all over the city became curious, and once they tasted their first pizza pie, they became regular customers," he said.

Julie Barzano Monocello also comes from a family with a storied tradition of introducing Erieites to great Italian food.

"Watching the [Tucci] special made me hungry for my mom's sauce and meatballs," said Monocello, the daughter of first-generation Italians Sam and Grace Barzano. Her father's family came from Naples; her mom's parents were

from Calabria.

"Growing up in our family meant there was never a shortage of good Italian food. It was a given," she said. "Our grandparents, aunts, and uncles all loved to cook and throughout the '40s and '50s, various members of the family at one time or another owned the A & J Dinor on West 26th and Elmwood and then later the Rathskeller's on State Street."

In 1958, her parents encouraged her older brother, also named Sam, to finish college and become a history teacher. But after two years at Gannon College, Sam Barzano left school to buy a small pizza shop at West 26th and Myrtle streets. "Although disappointed that their only son decided to quit college and risk all of his savings on a pizza shop, my mom and dad continued to support Sam by lending their culinary expertise and offering to help develop many of the delicious menu items at his small but ever-growing business," she said.

In 1968, her father left his job in the maintenance department at Villa Maria Academy to join his son's business. Sadly, she said, her father died suddenly in 1972, before South Erie Pizza moved from the south side of West 26th Street to the north side of 26th Street. The restaurant had its grand opening in the new location in December 1974 and continued there until it closed 10 years later.

"Folks around here still remember and talk about the

place,” said Monocello, who is retired from the Millcreek School District. Recently, she and her brother were walking at the Millcreek Mall. “A gentleman yelled to us, ‘Hey, Sam, I want a half order of cheese and pep — and cut it in four pieces because I can’t eat six,’” the guy joked. Her brother is now in his 80s but “absolutely loves it when his customers remember him. He is so proud of those South Erie days.”

Immigrant parents and grandparents are known to encourage their offspring to seek educational opportunities they didn’t have available to themselves. That’s the way it was for Dr. Joseph Cerami, DDS, 93, whose father opened a barbershop at West 18th and Walnut at age 12.

I called Dr. Cerami to learn more about a guy known as Curly the Cook, a chef from a famous restaurant in New York City who was enticed to bring his skills to Erie. Curly married Cerami’s aunt, Agnes Little.

But instead of Curly’s career, we mostly talked about Cerami’s background — and food, of course. After graduating from Strong Vincent High School and getting drafted, Cerami returned to Erie after the Army, intending to get a job. His father had other plans. “If you’re living in my house, you’re going to college,” Cerami said his dad told him.

Cerami listened to his dad, going to the University of Pittsburgh Dental School after graduating from Gannon.

But in the kitchen, he tried to emulate his mom, to master her spaghetti sauce. “I had already conquered ravioli, meatballs, and bracirole (rolled flank steak),” he recalled. “I wrote every single thing down,” he said. “When Mom passed away, I could never make it taste like hers.”

After he married, the first two times his wife made spaghetti sauce, it tasted just like the sauce he usually made. “Then the third time, I said to Carol, ‘What did you do to this

sauce?’”

His bride wondered if she had done something wrong. On the contrary. “I said, ‘You made my mother’s sauce!’” he said. “I asked her what she did differently. She said, ‘I figured your mother never measured a teaspoon, a tablespoon,’” his wife told him. “She just dumped it in and that’s what Carol does. It turns out the same every time.”

His wife still makes about five gallons of sauce every 10 days or so. “She puts it in plastic bags and freezes it. Every neighbor has tasted her sauce and can’t wait to get more of it.”

A pinch of this and a cup of that works for many cooks. But it really does help to put those recipes in writing — and to get the stories behind them while your relatives are here to tell the tales. That’s the advice of Rhonda Schember, who served as the Erie Times-News food writer, along with Lynn Clint, her former colleague from Penn State Cooperative Extension, for nearly 30 years.

Schember, who is married to Erie Mayor Joe Schember and is the daughter of the late Jim and Theresa DeNicola Mahoney, remembers going to the home of her great-grandmother, Rosalinda Rutolo. “She made pizzelles one at a time over a gas stove. She would flip the iron to cook it and she would make hundreds of pizzelles at a time. I don’t know how she had the patience or the strength in her legs to stand that long,” she said.

Schember’s great uncle, Philip Dell’Oso, a self-taught chef from Italy, cooked at Erculiani’s in Gallitzin, Pa., near the famous Horseshoe Curve in Altoona. “It was a restaurant that Frank Sinatra and anyone who performed in Pittsburgh would drive up to for a five-star dinner,” she said. Her Aunt Edith and Uncle Philip later started the fine-dining Allegro Restaurant in Altoona, now run by her cousin and her cousin’s husband.

Schember grew up in North

East, where “every family celebration centered around food and the kitchen table,” she said. That custom isn’t unique to Italians. “Every ethnicity has their favorites, and most have never been written down,” she said. The next generation is left to piece together the recipes from notes on scraps of paper.

Rhonda Schember’s roots in North East are a good reminder that Italian immigrants didn’t just settle in Little Italy on the city of Erie’s west side.

Marlene DiTullio Mosco, a retired PNC bank executive, said that immigrants who settled near Holy Rosary Catholic Church on East 28th Street came from the Abruzzi region in Italy. “They all cooked pretty much the same way — no recipes, but by feel and touch,” she said.

“A very fashionable dish today, polenta, was a Lenten staple,” she said. “If not Lent, they would add a red pepperoni sauce to the polenta,” she said. “Traditionally, you ate the same things on the same nights. Sunday dinner was always a stuffed veal breast with roasted potatoes, always some kind of pasta, much wine and a fruit platter, with biscotti for dessert. Monday was always a soup dish, mostly white beans and greens. Thursday was always a pasta night.”

Rivalries between the east and west side Italians extended to the food. “Our red sauce is exceptional,” she said, with fresh pork and veal, purchased from Verdecchia’s grocery at East 27th and Brandes, used for the meatballs.

Geri Cicchetti and her sisters, Ann Carlin and Tina Donikowski, come from Erie’s east bay-front Italian neighborhood. They and their aunts, uncles, and cousins gathered for dinner every Sunday at 11 a.m. at their grandmother’s house, with up to 25 family members crowded into an East Fifth Street flat. Cicchetti’s own mother reserved Thursday nights for spaghetti. “We all knew Thursday night was the

night to come home for dinner,” she said.

Her mother’s family came from San Lucido in Calabria; her father’s people were from Petruro in Abruzzo, Italy.

Cicchetti, the director of advancement at the Hagen History Center, has a special affection for Tucci’s *Searching for Italy* series, because she and her extended family traveled to Naples and the breathtaking Amalfi Coast in May 2018, to celebrate her nephew Brian’s 30th birthday and Geri’s 60th birthday.

In addition to seeing spectacular scenery and being entertained by distant Italian relatives, the family spent time at the Napoli Notte 2 Pizzeria and Ristorante learning to make the type of simple pizza that Tucci showcased — fresh

dough with a little bit of sauce, topped by mozzarella and basil, then baked in searing hot oven.

“This is just simple and wholesome, just the basics,” she said. “It was fabulous.”

By the way, Cicchetti means “little meal,” said Ann Carlin. “And we don’t do little meals,” she joked. Nevertheless, little ones are learning about the family traditions. Her son Brian has already introduced her nine-month-old grandson to ravioli, spaghetti, and meatballs.

Liz Allen learned to make spaghetti sauce from her Italian mother and meatballs and pasta fagioli from her Italian mother-in-law. You can reach her at lizallenerie@gmail.com.

Did you know?

For Italian Catholics, especially those of Sicilian descent, the feast of St. Joseph on March 19 comes with special traditions, including a meatless feast served at the St. Joseph Table.

Grace Bondanella of North East, who turned 100 in November, and her son, Joe Bondanella, talked about some of the foods their family ate on St. Joseph’s Day. The dishes include cardoons, made from thistles, in which the stalks are stripped of their veins, boiled until they are soft, then coated with bread crumbs and fried. Another plant, called mustard greens, is picked when it’s young and boiled. “Sometimes you have it in salad with oil and a little salt and pepper,” said Joe Bondanella. “Or you make it with a frittata, mixing it with egg,” he said.

Rigatoni is also served with sardines, but Bondanella said his mother wasn’t really fond of that dish.

Her favorite treat is stuffed artichokes — filled with grated Romano cheese and breadcrumbs.

St. Joseph Bread is twisted into a braid, brushed with eggs, and topped with sesame seeds when it’s baked. For dessert, there’s sfingì (cream puffs).

If the food sounds rustic, that’s because when Italian immigrants came here and lived through the Depression, “they made do with what they had,” said Joe Bondanella. He and his mother remember driving to Buffalo to celebrate St. Joseph’s Day with extended family before Interstate 90 was completed. “It was a great time, a wonderful time, not only religious-wise but family-wise,” she said.

Mark your calendars

New exhibits related to Erie’s immigrant history are coming to the Hagen History Center, 356 W. Sixth St.

When the center holds its grand reopening July 17-18, part of “Erie and the American Dream,” in the new exhibit building, will focus on Erie neighborhoods. In 2022, an exhibit on the second floor, “Coming to Erie,” will feature the waves of newcomers who have “shaped our dynamic community,” according to Geri Cicchetti, director of advancement for the Erie County Historical Society.

Tough as a Mother: Working Moms Fight For Balance During the Pandemic

Moms living and working in Erie County report long hours and mom-guilt throughout the pandemic



STEEVE ELCHYNSKI PHOTOGRAPHY

By: Marie Turko

On March 11, 2020 the World Health Organization (WHO) declared the COVID-19 outbreak a global pandemic, upending everyday life across the world. While many bemoaned canceled concerts or postponed spring break plans, 50 million working parents across the United States watched their reliable childcare structures crumble. Since then, most of the childcare responsibilities have fallen on working moms.

Women working full time, year-round in the United States earn about 82 cents for every dollar earned by men, according to the National Partnership for Women & Families. When in-home childcare became the only option for some families, the lower income earner took on the childcare responsibilities, and those who could afford it had one partner quit their job, the New York Times reported.

The 2020 Women in the Workplace report by LeanIn.org in partnership with McKinsey & Company quantified that working moms spent more time on household responsibilities among dual-career couples. Despite moms noting that partners who step up and help with chores make daily life more manageable, data shows moms are picking up more hours around the house. More than 50 percent of moms with children under the age of 10 are spending at least three extra hours daily on house-

hold responsibilities compared to before the pandemic.

With many women leaving the workforce, moms who are able to continue working feel lucky.

"I was very fortunate that I could transfer all of my teaching abilities online," said Kristy, a full-time professor at a local university and mom to a seven-year-old son.

She chose to take her child out of school. "I was terrified it was going to suck. [Before the pandemic] we had such demanding schedules to stick to — getting up at 6:30 a.m. and all that garbage. I imagined that stress was going to transfer over, but not having anywhere to be [during the pandemic] shored up so much time to not panic and stress. I feel fortunate [in that aspect]."

Rolling out of bed without needing to go through the pre-pandemic morning routine may feel luxurious for some workers, but the reality isn't always as easy as hanging out in pajamas all day. Data from virtual private network service provider NordVPN Teams shows that Americans are working 2.5 more hours per day on average. Employees working through their previous commute times and logging in to reply to email in the evening attribute to some of the increased hours.

Shannon, a local teacher and mom to a five-year-old daughter and six-year-old son, worked long hours when the pandemic began to keep up with the

Motherhood is challenging under ordinary circumstances, but the pandemic has upset the work-life balance of moms even further. One study found that over half of moms with children under the age of 10 absorbed an additional three hours per day of household responsibilities since the pandemic began, which has taken a serious mental toll.

demands of remote learning.

"It would take two hours for me to create something that takes my students 15 minutes to complete," Shannon explained. "I had a very terrible work/life balance. By the spring I felt like this isn't fair; the responsibility at home falls on moms. My husband was gone all day and I felt a little jealous he was able to go to work. We would get in fights — he would say, 'It's 10 o'clock at night, you're working. I think you're working too much.' But it was the only time I could work."

Mom stress also manifests in the form of "mental loads." Mental loads refer to the intangible work moms perform as the household CEO, like remembering doctor appointments, scheduling play dates, keeping grocery lists, monitoring online classes, unearthing ways to entertain kids, and the list continues.

"My husband is an awesome partner," Shannon said. "He does a ton of housework, probably more than me, but definitely a lot of the school responsibilities fall on me. I am the one who's going to check iPads and backpacks to see if the kids completed their work. It was so mentally taxing to keep track of this all. At the end of the day, I'm asking the kids 'Why do you have six incomplete assignments?' and then instead of having quality time with the kids, it's spent fighting with them to do work."

Other taxing items on moms' pandemic to-do lists include tasks like filing for unemployment for the first time.

"I always choose to get stuff done but filing for unemployment is so annoying because I want to sit down at night and figure it out and I can't because the site closes at 10 p.m.," photographer, hairdresser, and mother to a two-year-old son Roxann explained. "I've called the national line and PA line and it's busy, busy, busy all day. I can't get through to even file and am too busy with work [now that salons are open again] and childcare to dedicate more time to this

during the day."

Psychotherapist Dr. Robi Ludwig told TODAY Parents, "[Many] parents feel badly that their young kids can't be with their friends or virtual school isn't working. Parents are emotionally feeling negatively that life is not as it was even though they have no control over it. Parents tend to take on that guilt whether they can control it or not."

When Shannon had to physically return to the classroom, it meant sending her kids to a program for care. "My son, who loved going to school before the pandemic, was so upset and asked me, 'Why can't I do school at home like the other kids in my class?'" Shannon said. "So you're trying to explain the situation to a five- and six-year old, 'Mommy and Daddy both have full-time jobs or the other parents are allowed to work at home.' My work-life balance is easier now, but the mom-guilt is worse."

"We did go to the zoo in the summer and pumpkin patches in the fall," Roxann explained. "There was also one family we did play dates with and then we stopped everything after the second wave [of coronavirus] hit and the poor kid hasn't been anywhere. So you feel the mom-guilt."

USA Today reported, "Since May, polling from the Kaiser Family Foundation, a nonprofit health care research group, has consistently shown women are more likely than men to say the pandemic has negatively affected their psychological well-being."

"I have severe anxiety so I started talking to a therapist right before the pandemic and when this hit I was a mess because I was afraid to do my job," Roxann explained about working with the public.

"You feel like you can't be anything but positive — this toxic positivity," Shannon continued. "You feel like all the other moms have it together and you can't even admit it that you don't have it all together."

"I'm much more short-tempered with my husband and my kids, and I feel bad about myself. Sometimes it's not so bad but sometimes it's not so good over here."

Kristy had to adjust to the changing circumstances at home. "It was really the [lack of] childcare and learning not to get frustrated because of the stress

NEWS & VIEWS

I was under and learning how to not take it out on my son or my husband. A couple of times I failed and had to learn really quickly to adjust and I feel we are doing much better than when we started."

Having support from employers can make a difference.

When Roxann contracted coronavirus her employer didn't provide extra accommodations for her. "They just gave the impression that they didn't want me to come back for a while."

Shannon's school district has not directly addressed the hardships working moms face, but offered work from home as an option recently if "we had a place free of distractions and I don't have that option."

Kristy's university provided flexibility. "[They said] here's complete freedom and do what you need to do and we'll get through this. I figured it out and made it work how it is best for me."

McKinsey & Company recommends employers offer more support for women to sustain diversity and inclusion in the workplace. They suggest reviewing performance criteria to help prevent

burnout, offering allyship training to bring awareness of issues some are facing during the pandemic, and providing flexibility by rethinking the norms around productivity, mental health, and inclusion in a remote setting.

In September 2020, the U.S. Labor Department's data showed 865,000 women left the workforce compared to 216,000 men. By the end of 2020, over 2 million women permanently left the labor force. To read more about how to alleviate working moms' stress and prevent losing them from the workforce, visit the 63 page 2020 Women in the Workplace report from LeanIn.org in partnership with McKinsey & Company.

Moms interviewed for this article are only identified by first name to shield their identities and prevent biases that working moms face in their workplaces.

Marie Turko is a full-time working mom and wife in Erie, trying to sort her way through the pandemic like the rest of the world. You can reach her at marienturko@gmail.com.



"YOU DESERVE THE VERY BEST!"



Best Auto Repair Shop



ERIE LOCATION

2570 W. 26th St. Erie, PA 16506 - **814-835-4351**

FAIRVIEW LOCATION

4230 Franklin Rd. Fairview, PA 16415 - **814-474-5277**



MISSION:POSSIBLE

**THANKS TO OUR GENEROUS DONORS,
THE ERIE COMMUNITY FOUNDATION IS
MAKING THE IMPOSSIBLE . . . POSSIBLE!**

In 2020, the Foundation:

- Awarded over \$17 million in grants
- Received \$21 million in gifts
- Increased total assets to over \$312 million



Now more than ever, your community needs you.

Call us today, at 814-454-0843, to learn how you can be an agent of community change!



The Erie
Community
Foundation

WWW.ERIECOMMUNITYFOUNDATION.ORG | 814-454-0843

RUSafe App Gives Life-saving Help to Abuse Victims

Free interactive app identifies key signals of abuse in intimate partner relationships



The RUSafe app, which provides tools to support victims of domestic abuse, is available for free download on iOS and Android devices.

more than 10,500 times. SafeNet is Erie's only accredited domestic violence agency and has a hotline 24/7 at (814) 454-8161.

Common warning signs of abusive relationships

Abusers go to great lengths to control their victim, their interactions, and everyday life. Common indicators of abuse include:

- Name-calling or demeaning comments
- Someone that seems too good to be true early in a relationship; the relationship may advance very quickly
- Frequent phone calls or texts
- Threats to harm or kill you, your pet(s), or family members
- Blaming you for the abusive behavior; not taking responsibility for actions
- Preventing you from spending time with family or friends and from enjoying hobbies and other activities
- Damaging your credit by exceeding limits, purposely not paying bills, etc; restricting your access to financial resources

Common warning signs that someone you know may be in an abusive situation:

- Their partner puts them down in front of other people
- They are constantly worried about making their partner angry
- They make excuses for their partner's behavior
- Their partner is extremely jealous or possessive
- They have unexplained marks or injuries
- They've stopped spending time with friends and family
- They are depressed or anxious, or you notice changes in their personality

Source: Pennsylvania Coalition Against Domestic Violence

Amy VanScoter is a registered yoga teacher at School House Yoga and a wellness program coordinator. She can be reached at avanscoter@gmail.com.

By: Amy VanScoter

It can be very difficult to acknowledge that you or someone who you are close to is experiencing an abusive relationship or domestic violence. Yet domestic violence and abuse statistics in the United States are staggering. More than one in three women have experienced rape, physical violence, and/or stalking by an intimate partner. Nearly half of all women and men in the U.S. have experienced psychological aggression by an intimate partner. If you or a friend is feeling unsafe in a potentially dangerous relationship, there's an app that can help. The RUSafe app aims to reach people before they become a statistic by going where they spend much of their time, on their phones.

"Every minute, approximately 20 people are physically abused by an intimate partner in the United States," said Robyn Young, domestic violence services director at SafeNet Domestic Violence Safety Network. "Abusive relationships typically begin without any signs of abuse whatsoever, but slowly over time, as trust builds, the abusive behavior can come out in many ways, even before there are any signs of violence."

This is where the RUSafe app comes in and can help assess a situation. RUSafe is a free interactive app for iOS and Android devices that assesses the potential for domestic violence and harm in a relationship. RUSafe was

created in Pittsburgh and built on the Danger Assessment developed by Jacquelyn C. Campbell, PhD, RN, FAAN of Johns Hopkins School of Nursing. The Danger Assessment draws directly upon the lives and experiences of hundreds of domestic abuse survivors. The app can identify key signals of intimate partner violence to help users act before the relationship gets out of control. RUSafe helps to analyze the safety in your own relationship or the relationship of a family member, friend, or coworker.

Here's how it works: by answering a few questions about the relationship, RUSafe helps the user understand the possible threats that they or a loved one may face and if necessary, connects them with nearby emergency safe housing services and domestic violence hotlines using GPS technology. All content is available in three languages: English, Spanish, and Nepali. It also has advanced search functions, links to support services, and a directory of 1,500 shelters nationwide with 24-hour hotlines. The app can be used anywhere in the continental United States, is completely free, and also contains a secure journal tool with audio, photo, and text capabilities.

"The journal tool is really important for documenting incidents of abuse or harassment and even saving photographs of injuries. If you're in an emotional or verbally abusive relationship, keeping a journal of day-to-day interactions can help you to come

to terms with the relationship, how it is making you feel and affecting you day-to-day," Young said. Once an entry is saved, it is only accessible to the victim through a protected email address. Friends are encouraged to also download the app to help victims. The journal entries are date-stamped and can be used to help document the injuries in a protection from abuse application against the abuser. Abusers are skilled at using power and control over their victims, which can make leaving the situation difficult and dangerous. Having a friend download the RUSafe app can be helpful in documenting the abuse.

Statistics show that abuse often escalates within the first two years after separation — in fact, up to 75 percent of women murdered by their abusers are killed during that time. "Leaving an abusive or violent partner can be dangerous and complicated. It's important as a friend to listen and support the person in an abusive situation. They have to make their own decisions but, you can help by letting them know they do not deserve the behavior and it is not their fault. Encourage them to seek help from an accredited domestic violence agency — in Erie that agency is SafeNet. SafeNet can help with free and confidential resources such as counseling, legal services, safe housing options, and safety planning," said Young. Since the app's inception, it has been downloaded more than 4,600 times and opened





10% OFF Any regular priced merchandise. Includes bikes, parts & accessories.

Not including sales items or electric bikes.
Expires 4/30/2021

2774 W. 12th St. • 814.833.0430 • www.johnadamsbicycling.com

KNOX LAW WELCOMES NEW ATTORNEYS




Ashley M. Mulryan and **Matthew W. Lasher** are new associates at Knox McLaughlin Gornall & Sennett, P.C.


Ms. Mulryan focuses her practice on Bankruptcy, Creditors' Rights and business reorganization. She is a cum laude graduate of Allegheny College and earned her J.D. from Case Western Reserve University School of Law, where she received the Marvin and Sue Sicherman Excellence in Bankruptcy Award. Her experience includes a judicial externship for Judge Harris of the Northern District of Ohio Bankruptcy Court.

Mr. Lasher concentrates his practice on labor & employment law. He graduated from The Pennsylvania State University and University of Richmond School of Law, where he was assistant symposium editor for the University of Richmond Law Review. He is active in nonprofit and community organizations including Catholic Charities, NAMI and Young Erie Professionals.

They join a team of more than 40 attorneys that has been providing quality legal services to businesses, governmental entities, nonprofit organizations, insurance companies, financial institutions, individuals and families for over 60 years.



Knox McLaughlin Gornall & Sennett, P.C.
 Erie | North East | Pittsburgh | Jamestown, NY
 814-459-2800 | www.kmgslaw.com



Thank you FOR 28 DAYS OF GENEROSITY.


Enjoying the snow and sunshine at Presque Isle.

Lakeshore Community Services is so grateful for the numerous individual and corporate donations we received during our 28 Days of Giving! From pancake challenges to winter hikes, arts and crafts, online classes and a whole host of activities your generosity goes a long way to supporting the people we serve.



Thank you to these area businesses and the many individuals and families who donated:

WICU	JENSEN'S TARGET COLLISION
GARY'S FLOWER SHOP	FLAGSHIP INVESTMENT CO.
BIANCHI HONDA	JET24
HUB	IHEART RADIO
FRISSORA ASSOCIATES	THE ERIE READER
INSURANCE MGT CO.	WICU

INDEPENDENCE. IT'S AT THE HEART OF EVERYTHING WE DO.
 To learn more about Lakeshore Community Services please visit lakeshorecs.org.



Lakeshore Community Services, Inc.

Female Journalism Takes Flight

Barbara Hawley reached new altitudes for her profession in Erie



Hazel Elizabeth Ann Eberhart — better known to the public by her pen name Barbara Hawley — was the first female reporter in Erie to hold a degree in journalism, and the first woman locally to earn her private pilot's license (1930).

Cray changed her mind.

"Neil McCray, a 'magnificent pilot' who loved flying aerobatics, gave her a ride that convinced her that she had to do it too," the Fairview Area Historical Society explained in their story on her. "She said afterwards, 'It was great fun... and you would exchange your next morsel for a chance to go up again.'"

She helped pay for these lessons by doing the airport's publicity. She also began writing a weekly column for the Dispatch-Herald on aviation. Edward earned his private pilot's license in 1930 and a few months later, she earned hers, becoming the first woman in Erie and the region to do so. The following year, she joined the Ninety-Nines, the organization of women pilots co-founded by Amelia Earhart in 1929.

"I was known particularly as a 'stunt' pilot and gave weekly shows at local airports," Barbara wrote in a family biography. She participated in countless exhibitions, dazzling crowds with loops and tricks and daring maneuvers.

She was very active in the community as well. She was also an active member in the Erie Woman's Club, a creative writing club, and St. Matthews Lutheran Church. She volunteered many times as a judge in city parades and held weekly children's story hours at the public library. Around this time, they purchased a cottage on Melhorn Road in Fairview.

In September 1932, Barbara met with Erie Daily Times writer Marion Reilly at a State Street club. Reilly was the first woman in Erie to receive her commercial pilot license and had her own weekly column on aviation. Together, they planned a reception for Amelia Earhart who was set to visit Erie and who earlier in the year had made history as the second person (and first woman) ever to make a solo, nonstop flight across the Atlantic Ocean.

Valerie Myers told the story of Earhart's visit in a recent Erie Times News article, relaying how she spoke at Strong Vincent High School, met the

By: Jonathan Burdick

On Aug. 22, 1932, the Erie Daily Times reported on a local record being broken. A woman, taking off in her Great Lakes Sport Trainer biplane from the Erie County Airport, ascended to an altitude of 13,000 feet.

"[She] remained aloft for approximately one hour before reaching the 13,000 mark," the Times reported. "In descending to the field, she made nearly 25 consecutive loops."

Her name was Hazel Elizabeth Ann Eberhart; although in Erie, she was better known to the public as Barbara Hawley or to friends as Barbara Fusseder. She was born on March 9, 1901 in Lawrence, Kansas to Michael Obediah and Jessie Winona Lathrop Eberhart. In 1904, her sister Nora was born. These early years would be marked by numerous tragedies, first in 1905 when their mother died. Their father remarried in 1911 and they had a daughter in 1915, but she only survived three days.

Both Hazel and Nora attended Lawrence High School and, after graduating, Hazel attended Kansas State University to study journalism. During her freshman year, tragedy struck the family once again when their stepmother died. Hazel continued her studies though and was very active on campus: joining the poetry society, the literary club, and

Theta Sigma Phi, a society for women studying journalism. During her junior year, her father died, but again, she persisted through her senior year and graduated in 1925 with a degree in journalism.

Nora married and moved to Texas and, with no immediate family left in Kansas, Hazel packed her bags for Erie, Pa. where she became the first journalist for any Erie newspaper to have an actual degree in journalism. Her first gig was with the Erie Daily Times, but she was soon employed by their rival, the Erie Dispatch-Herald, where she was the only woman reporter. She had a daily column called "The Nutshell" as well as a weekly radio program on WEDH, the Dispatch's radio station.

"I covered beats which included the city and county courts, did considerable publicity work, and carried on feature assignments which ranged from murder and suicide to 'stunt' work on one of whose assignments, I recollect, I unwittingly ran a New York Central engine off the track," she wrote.

During these years, she also covered many well-known and beloved Erie figures, including composer Harry T. Burleigh and radio engineer Wendell King. As a reporter, she took on the pen name — her "professional cognomen," as she described it — of Barbara Hawley. She also began to use the name Barbara

in her personal life.

"[The name] was bestowed upon me by my paper when I entered its employ, primarily as heroine of a serial story which was being run, and which since that time has 'stuck,' even to the extent of being upon my U.S. passport," Hazel, now Barbara to those in her life, explained.

The serial story appeared to confuse rival Erie Daily Times editors. Upon reading the serial story and discovering other area newspapers had printed the same story with location changes, they weren't sure if Barbara Hawley was a real person and did not initially seem aware that she was their former writer Hazel Eberhart.

"Yes, children, Barbara Hawley, of the Dispatch-Herald, is real," the Daily Times editor wrote, then added a jab: "She belongs with the fiction that the Dispatch-Herald leads in ... and if it will make your Christmas [sic] any happier believing such myths, we say 'more power to you.'"

On April 12, 1927, Barbara married a German immigrant and well-liked barber named Edward Fusseder in Ripley, N.Y. They moved into a modest two-bedroom bungalow on 728 W. Fourth St. Soon after, Edward became interested in aviation and began training. Barbara soon joined him, although she was initially skeptical. A flight with World War I veteran and airport owner Neil Mc-

THE MORNING CALL (ALLENTOWN, PA)/TANVAJOY

FEATURE

mayor, visited with the Behrend family, and how Reilly had “marveled at the unpretentious visitor.”

In the summer of 1933, Barbara sailed aboard the German ship *The Deutschland* to begin a four-month stay in Germany. Edward stayed in Erie, but the purpose was for her to meet his parents for the first time. The world had its eyes on Germany that summer. Adolf Hitler had been appointed chancellor that previous January and the Enabling Act, passed into law after the Reichstag fire, had just that March granted Hitler emergency powers that would help him tighten his authoritarian grip.

While in Germany, she wrote stories for the Dispatch-Herald about her experiences including German culture, architecture, and observations about everyday life under Hitler's regime.

Her pilot license expired while she was in Germany and when she returned, she did not bother to renew it. After three more years of writing, she resigned from the Dispatch-Herald and became, in her own words, a “hausfrau,” the German word for housewife. She occasionally did pub-

licity work on the side until World War II erupted a few years later. She reentered the workforce and took on roles as publicity director for the Community Chest and the American Red Cross, while also helping perform informative and entertaining radio plays on WERC.

Eventually, she and Edward moved to Driftwood Drive in Harborcreek Township near Lake Erie. Once there, they embraced a simpler life. Barbara spent much of her retirement there hiking the woods and beaches. In early 1966, she became suddenly ill and was hospitalized at Hamot. She later died and was buried in the Erie Cemetery. Edward lived until November 20, 1989 and upon his death, he surprised Presque Isle State Park with a gift totaling \$121,521.

While Barbara Hawley may not quite be the household name of other well-known Erie residents, her impact on local journalism and aviation cannot be overstated.

Jonathan Burdick runs the historical blog Rust & Dirt. He can be reached at jburdick@eriereader.com

Are you tired of this?



Why not consider this?



Walking from your luxury apartment directly to a heated, well-lit, secure garage.

Apartments currently available at



glenwood towers

4601 Glenwood Park Ave, Erie, PA 16509

Call Samantha at **814.217.1870**
parkview at glenwood LLC

**YOU DON'T HAVE TO BE
IRISH TO GET
THESE GREAT DEALS...
THEY LAST ALL MONTH LONG!**



**500
BUSINESS CARDS**
ONLY **\$29.50***
(REG. \$40.00)

AVAILABLE
ONLY FOR
THE MONTH
OF MARCH
2021

**500 STAG-N-DRAW
AND
1,000 50/50 TICKETS**
ONLY **\$80.00***
(REG. \$105.00)



*DETAILS: 2 Sided Full Color Glossy,
16 pt. Cover. 4-5 day turn around.
*Printing only. Typesetting and design services
are also available for an additional fee.

*Tickets are printed in black ink only
on your choice of 65# pastel cardstock.
Numbering on tickets will be extra.

Helping Our Clients Look and Be Their Best!
Design • Print • On-Brand Marketing

**Presque Isle
Printing Services**



814-833-9020
4318 W. Ridge Road
Erie, PA 16506

www.presqueisleprinting.com

Romolo Chocolates in Master Class of Its Own

Four generations of immaculate confections



Orange cremés are ushered under a milk chocolate waterfall in the enrobing room at Romolo Chocolates, 1525 W. Eighth St. The finished product is swirled with an “O” before the chocolate hardens to indicate its contents.

JESSICA HUNTER

By: Matt Swanseger

Confectionery, like music, is only as good as its foundation. As both a master confectioner and an accomplished jazz bassist, Romolo Chocolates frontman Tony Stefanelli has an exceptional feel for both disciplines.

Although the summer concert series he hosted at his West Eighth Street shop has been retired, Stefanelli's commitment to his craft has not. At 71, Stefanelli still plays the roles of student and teacher with equal verve, studying unfamiliar techniques (such as the fresh créme truffle, which *almost* looks too good to eat) while passing on those tried-and-true to his two sons, confectioner Roman and chocolatier/also-musician Anthony (who moonlights as drummer for The Groove).

Under the capable management of the elder Stefanelli's wife, Jennie, the family has banded together to advance both confectionery practice and theory. Next spring, the company expects to host an all-day EduTour as part of the Retail Confectioners International Annual Convention & Industry Expo, where other confectioners around the

country will take notes about industry best practices, how to work with fresh fruit, the nuances of caramels and nougats, and more. It's a level of authority and respect that Romolo Chocolates has rightfully built up to over its 26-plus years of existence, further informed by a legacy that dates back to over a century ago.

A teenage Romolo Stefanelli fled Italy to avoid the priesthood, spending most of his first 20 years in America apprenticing under big name candy makers such as Bunn and Loft's (NYC), Tootsie Roll, and Brachs (both Chicago-based). In 1926, he and his wife Elizabeth settled in Erie and opened Stefanelli's Candies out of their basement at 414 Raspberry St. Many a sweet tooth was seduced, and the couple eventually generated enough capital to open a standalone shop at 2054 W. Eighth St.

Along with Pulakos 926 Chocolates, the two family-owned companies were the class of Erie candy for much of the 20th century, maintaining a friendly rivalry. Both survive, although under different ownership after being sold outside their respective families. While Tony lamented not being able to carry on his grandfather-and-mentor's busi-

ness at the time of the sale in 1993, he vowed to proudly carry on his name as he and Jennie opened Romolo Chocolates the following year in the Schaal Plaza on West 12th Street.

“To overcome that was the greatest thing that ever happened to me,” recounts Tony. “It gave me a chance to start anew, to bring my family into the future. We really dove into it and gave birth to a company with a wide-open view.”

Central to realizing that vision was a new location that would offer the immersive experience he and Jennie sought. Tony had long been enamored with the Frontier Park area he grew up in, and the perfect parcel became available after a bit of haggling with the previous property owner. The bowling alley that once stood there had collapsed — turns out load-bearing structures are only as good as their foundations, too. Properly supported with a stable concrete footer and a solid business plan, the new and improved Romolo Chocolates opened in 2003.

Diversify, diversify, diversify

Whereas the ongoing pandemic has toppled many other businesses, Romo-

lo has barely been shaken. Yes, it's true we've needed the solace of chocolate this year more than perhaps any other in recent human history (indeed, it may very well be the reason you're still standing). But the reason for Romolo's resilience transcends our reverence for *Theobroma cacao* — the “food of the gods” manifested in the seeds of the cacao tree.

They're still here because the two pillars the Romolo business model rests upon — tradition and diversification — are constantly reinforced. The Stefanelli family recognizes they have a legacy and a heritage worth upholding and celebrating, but also realizes the need to evolve with the times. In other words, they'll never abandon what they're known for, but they'll *always* seek to build and expand upon that reputation.

Diversification is literally *built into* Romolo's current location at 1525 W. Eighth St. Not only does it house a candy shop, but also a gift shop (Mercato), an events space (the whimsically decorated Sugar), an outdoor piazza, and the Cocoa Cafe, featuring hot cocoa, Italian espresso, ice cream and an assortment mouth-watering scratch-made baked goods prepared by pastry chef Jennie Stefanelli and her staff. Although linked together with doors, each space is separated to cultivate a distinct and immersive experience.

Over the years, the cafe in particular has been a boon for business, spacious and flooded with natural light to promote casual chatter. It's a place you can hang out and relax, whereas the candy shop is more a place for marveling at craftsmanship and wrestling with temptation (although truth be told, you're not safe from either of those things in the cafe either). “All of us look forward to a full house again,” Jennie articulates.

Speaking of temptation, in the past year alone, Romolo's has added the following items to its already tantalizing portfolio: Caramels and nougats infused with dried Montmorency cher-

FEATURED WIENER: The Eagle Fang

Bacon &
a TON of
syrup

Nashville hot
chicken tendies

Fried egg

Smith's
andouille
sausage

YUGE
Belgian waffle
made by our neighbors at
A Waffle Miracle Food Truck



**LUCKY LOUIE'S
BEER & WIENERS**

8238 Perry Highway
Erie, PA 16509
(814) 314-9481

WWW.LUCKYLOUIESBEERANDWIENERS.COM

*Indoor Seating
Available*

Smith's
SINCE 1927

Proudly serving locally made, Smith's Wieners.



[top left] A baker decorates Valentine's Day cookies in the kitchen of the Cocoa Cafe at Romolo Chocolates, 1525 W. Eighth St. All bakery items are proudly made from scratch by pastry chef Jennie Stefanelli and her staff. [bottom right] Unlike the overwhelming majority of other chocolatiers in the country, Romolo Chocolates uses milk cremé in their milk chocolate recipe as opposed to the more typical milk powder.

nia and Western New York and sadly unbeknownst to most elsewhere. The variously sized morsels look beautiful in their imperfections as they make their procession through the enrober, having begun their journey together as a giant blob not 24 hours earlier. Sponge candy's primordial ooze is formed when baking soda (sodium bicarbonate) is heated along with sugar, corn syrup, and water (the elements of a traditional toffee). Carbon dioxide molecules are released and subsequently trapped as the mixture is heated, leaving behind countless tiny bubbles. The blobs contract overnight into a hardened toffee disk, which is then hand-sawed into the bite-size pieces that are chocolate-coated.

Sponge candy, of course, remains Romolo's best-seller — along with the extremely perishable (but so irresistible it doesn't matter) chocolate-covered strawberry. But although the company probably could make a living off these two marquee products (with its chocolate-covered pretzels, melt-

a-ways, pecan frogs, truffles, barks, etc. being tantalizing bonuses) that doesn't mean it is complacent. New ideas are always circulating, from customers, shows and conventions, and Romolo team members.

"We evaluate ideas as a team, and from there it's like an R&D department. We spend some time refining the product to see if we like it, then it goes public," explains Jennie. Last year, the crew sent out a spicy serenade in the form of a chocolate bark infused with red hot cinnamon candies — customers asked, and they received. But more importantly, they fulfilled that request in a fashion they were proud of. Practice, after all, makes perfect.

So despite Tony's jazz background, he's not much of an improviser around the shop. "You can't just wing it and see what it tastes like ... Music is about technique and creativity."

Grandpa Romolo internalized the rhythm and feel of his craft, pitched his products to the Erie community, and scaled up his business — lessons he passed onto his grandson. As Anthony and Roman prepare to headline Romolo's next generation, it appears everything is working in harmony.

If life is a box of chocolates, Matt Swanseger is probably going to eat all of them and ask questions later. He can be contacted at mswanseger@eriereader.com

ries, apples, blueberries, and pistachios. Coconut macaroons in dreamy flavors like praline, cinnamon roll, strawberry, and caramel. Housemade ice creams incorporating a full complement of also-housemade delectations — such as banana pudding, peanut butter cups, birthday cake, strawberry shortcake, and Monster cookies. On that note, the bakery team's latest creation, the Caramel Apple Crisp cookie, is practically begging for the creamery treatment.

There are also now more and more efficient ways to acquire those temptations. "The pandemic made us focus on ways to serve customers and new channels for getting our product out to them," Jennie explains. "We joined Grubhub and DoorDash delivery services, we used our patio service window effectively, and pivoted to shipping even more during the height of it. Our team perfected fulfilling customer orders efficiently in store so customers can be in and out quickly."

And they've continued to diversify operations behind the scenes. A new one-shot depositor machine produces payloads of molded chocolate items in hours instead of days. A new packaging room and warehouse have allowed for a greatly expanded shipping department — five times bigger now than at the pandemic's start — to keep up with a barrage of online and wholesale orders. A new development at the corner of Route-19 and Robison Road (still in the planning phase) will facilitate pushing out more volume to accounts that span increasingly further. Locally, the brand has tapped into the heady potential of cross-promotion— collaborating with Lavery Brewing Company

to concoct the much-coveted Grandpa Romolo's Famous Sponge Candy Stout.

"We are continually trying to expand our footprint. We are not dead-committed to doing any one particular thing," says Jennie.

Nonetheless, she and Tony are very mindful of tradition. "Even if you're growing, be who you are."

But never compromise

If these expansion plans seem to smack of industrialization or a dilution of the product, rest assured.

"Tony lives and dies by quality," affirms Jennie. "We will never compromise on ingredients. If we can't find something, we search for it. If something's not good enough, we get better."

Immediately subordinate to ingredients is technique. In the building's heart, generations-old machines whip, whirl, and stir together divine delights both time-tested and yet-untasted, lorded over by honest-to-goodness human beings. Given the Stefanellis' obsession for details, automation will always be just a part — never the entirety — of its candymaking processes. In the enrobing room, an old conveyor chauffeurs orange and vanilla cremés under a waterfall of molten chocolate. They emerge from the other side with a glorious sheen, where an employee swirls an identifying "O" or "V" onto the crown of each piece — an understated nuance that is practical, artful, and distinctly human.

Next in the queue for a baptism? Sponge candy, the crisp, airy, melt-in-your-mouth toffee widely beloved by natives of Northwestern Pennsylv-



11 Can't Miss Dishes Around Town

Must-try menu selections from the Erie area



Food has always been an important part of Erie life. We have such a fantastic array of local, independently-owned restaurants to choose from, and for many, checking them off one-by-one has been a badge of honor. Over the course of the last 12 months, patronizing these restaurants has become even more important, not just for our appetites and our sanity, but for keeping these places afloat with our orders. As indoor dining slowly opens up, many Erieites are still living the to-go lifestyle, and for good reason. Takeout remains the #1 option for those trying to be safe, and all of these dishes are available in that fashion. Have you ever wondered what you should try out at a new place? Feast your eyes on this helpful list of some of our favorite takeaways from some of the best Erie-area restaurants, each with menus filled with plenty of other items that will assuredly tickle the tongue as well. But don't take our word for it, let your taste buds be the judge. The following is our second annual selection of a few of our personal favorites. We started with ten and added one for good measure. Bon Appetit!

(Listed in alphabetical order by location)

What: Casablanca Platter
Where: Casablanca Grill
Vibe: Exploratory and exemplary
On the Menu as: Entrées/House Specialties
Price: \$15.99



This "experience of many flavors" features Casablanca's signature Hummus, Baba Ghanouj, Tabooli, Fattoush, Dolma, Falafel, and Fatyer B'Jibin. Discover delicious and exciting flavors from Mediterranean and Middle East cuisine from one of Erie's best-loved locales.

What: Brick Chicken
Where: The Cork 1794
Vibe: Fulfilling and flavorful
On the Menu as: Dinner Menu/Entrées
Price: \$24



Red Letter Hospitality's gem of a dish at its West Erie Plaza flagship restaurant consists of a half chicken, cilantro, tahini, yogurt sauce, and sumac with garlic potatoes and asparagus. One of the mainstays of The Cork's ever-evolving menu, the Brick Chicken is one of their chefs' favorites and a favorite of its discerning patrons as well.

What: Sausage Gravy over Biscuits
Where: Freeport Restaurant
Vibe: Decadent and delicious
On the Menu as: Breakfast Menu/Sides and Additions
Price: \$6.45, \$5.25 for half order



You may not think that such a standard staple as sausage gravy over biscuits would be worth mentioning, but you clearly haven't had them from North East's Freeport. Featuring their homemade Country Sausage, their blend of ingredients transcends your standard breakfast fare. It's oddly invigorating for such a rich dish, and only available on weekends.

What: Gem City Omelette
Where: Gem City Dinor
Vibe: Unique and universal
On the Menu as: Omelettes
Price: \$8.99



The Gem City Dinor is aptly home to some of the crown jewels of Erie's breakfast royalty. Among the many signature offerings on the regular menu, the Gem City Omelette is rightfully their trademark dish. It comes filled with burnt ham, Wisconsin Brie, and blackberry jam, and is also available in burger form. The smash browns alone are worth the visit.

What: Acai Bowl
Where: The Juice Jar
Vibe: Fresh and fun
On the Menu as: Smoothie Bowls
Price: \$8.50

If you think the Juice Jar just did drinkables, then think again. With a menu



boasting wraps, burgers, and homemade soups, you'll want to try just about everything here. Bridging the gap between juices and meals is their line of smoothie bowls. The Acai Bowl struck a particular chord with us, with its energizing mix of blueberries, banana, almond milk, house granola, chia seeds, banana, slices of kiwi, and of course, acai.

What: La Cochinita Tacos
Where: Lavery Brewing Co.
Vibe: Learned and lush
On the Menu as: Eats
Price: \$10



With Yucatan pulled pork, salsa verde, and pickled red onion, Lavery's La Cochinita (translation: Piglet) tacos have been gradually perfected over the years. Chef Ashley Sayre de Rivas created this dish during her days at the King's Rook Club, with a carefully tweaked recipe that has to be sampled. The luscious menu at this local brewpub is truly one to behold.

What: Pad Thai
Where: Like My Thai
Vibe: Visionary and vibrant
On the Menu as: Large Bowls/Noodles
Price: \$10

Chef Mike Augustine's signature dish is his own take on the Thai classic. At its core, it's medium rice noodles, egg, lots of shredded vegetables, bean sprouts, and chopped peanuts in a lightly tangy sweet sauce — just one reason Like My Thai has rightful-

FOOD



ly earned their stripes as one of Erie’s favorite restaurants for years. Their thick style of tofu is also notable for omnivores and herbivores alike.

What: Herbie Cajun Wings
Where: Park Tavern
Vibe: Spiced and spectacular
On the Menu as: Wings Our Way
Price: \$9.50 for 10



You can get them “sloppy, crispy, extra crispy or freakin’ burnt.” The wings at Harborcreek’s Park Tavern have kept guests coming back again and again. Whether you want them with ranch, blue cheese, carrots, or celery, their Herbie Cajun blend is one of the most distinct and captivating tastes around, for an intoxicating concoction of flavor.

What: Mona Lisa
Where: Picasso’s
Vibe: Artsy and Alluring
On the Menu as: Signature Sandwiches
Price: \$7.29 for half, \$9.49 for whole



Leave it to a place named Picaso’s to get creative. Each selection is named after a famous artist or work of art. Where else can you get a Twinkie-based sandwich (the Lee Roslyn)? Not

for miles around. A palette for the more traditional palate is likely the Mona Lisa, with turkey, artichoke hearts, baby spinach, tomato, Havarti, and pesto mayo that’s sure to put a smile on your face.

What: Loaded Potato Pierogi
Where: Stuffed Pierogi Co.
Vibe: Hearty and homemade
On the Menu as: Pierogis
Price: \$11.25 for a dozen



Made from scratch and baked to order, the Stuffed Pierogi Co. offers some of the best gourmet dumplings this side of Pittsburgh. Founder Tim Mooney brought his special recipe northward to start the Stuffed Pierogi Co., which is available at locations like the Pittsburgh Inn as well as online. Try the loaded potato variety with its cheddar, bacon, sour cream, and green onion.

What: The Maggio/Happy Wife
Where: Virgil’s Plate
Vibe: Indecisive and Idiosyncratic
On the Menu as: House Specialties
Price: \$1.60 a slice (variable options)



Anyone who knows about Virgil’s pizza knows that they do things a little differently, with highly customizable pies being their specialty. Two of their flagship options are the Maggio and the Happy Wife. The former has a garlic olive oil base with spinach, tomato, red onion, and ricotta cheese while the latter has a ricotta cheese base with spinach, red onion, sweet Italian sausage, and house red sauce drizzle. Get them both on the same pizza with room for your own creations.

Photos by Jessica Hunter and Nick Warren



Happy Hour

Buy One, Get One Free

Every Mon / Tue / Wed
4pm-6pm

Offer ends 4/15/2021

West Erie Plaza
906 W Erie Plaza Drive
Erie PA, 16505
814.651.0658



40.0273 © 2021 Kahalo Franchising, LLC. All rights reserved.



APR 16 & 17
LOBSTAH
FEST!
RESERVATIONS
RECOMMENDED

UPCOMING EVENTS
IN THE STORE, THE LOFT OR IN THE MEADOW

Thu Mar 11 th	6~8pm	Open Mic w/50 Miles to Empty
Fri Mar 12 th	6:30~9pm	The CraicJacks – (Irish music and food)
Sat Mar 13 th	6:30~9pm	Rick MaGee and Jack Adams
Sun Mar 14 th	1~3pm	The CraicJacks – (Irish music and food)
Thu Mar 18 th	6:30 ~ 8pm	Jeff Glover (The Loft)
Fri Mar 19 th	6:30~9pm	Justin Moyar & Nicholas Nasibyan
Sat Mar 20 th	6:30~ 9pm	Kevin Wilson Accoustics
Sun Mar 21 st	11am	Breakfast with Jesus – Andy Kerr speaker
Fri Mar 26 th	6:30~9pm	Salmon Frank
Sat Mar 27 th	6:30~9pm	Fred Oakman
Sun Mar 28 th	12~2pm	Brunch & Bloody Marys w/John, Rich & Laurie
Thu Apr 8 th	6~8pm	Open Mic w/50 Miles to Empty
Fri Apr 9 th	6:30~9pm	Tony Kellogg
Sat Apr 10 th	6:30~9pm	Touch of Gray



21747 Cussewago Street • Venango, PA 16440 • 814.422.5323
VISIT VENANGOGENERALSTORE.COM/EVENTS FOR DETAILS

The Russian Orthodox
Church of the Nativity
Presents the 12th Annual

TROIKA

Russian Festival

Friday, May 28, 2021 - 3 p.m. to 8 p.m.
Saturday, May 29, 2021 - Noon to 6 p.m.



Church of the Nativity Community Center
109 German Street Erie, PA 16507
www.churchofthenativity.net/troika

TROIKA 2021 is a Go! Take Out & Curbside Pick-up Only

CELEBRATE
ST. PATRICK'S DAY WITH



— WEDNESDAY, MARCH 17TH —

OPEN: 12PM-10PM

LIVE MUSIC!
THE MULLIGANS
3-6PM

ST. PATRICK'S DAY
FOOD FEATURES
ALL DAY!

IN THE LAVERY
BREWING BUNKER

COVID PROTOCOLS WILL BE IN PLACE
AND ENFORCED TO ENSURE A SAFE
AND FUN ENVIRONMENT!



VISIT OUR PUB AND BREWERY
128 WEST 12th STREET, ERIE PA, 16501
WWW.LAVERYBREWING.COM



Pub Hours: Monday: 3pm-8pm Tuesday - Thursday: 3pm - 10pm
Friday & Saturday: 12pm-10pm Sunday: 12pm-6pm

Hop on over to Romolo Chocolates!



1525 West 8 Street across from Frontier Park

Dan Kern Has Something New to Say

The chef reflects on the decade of 1201 Kitchen and teases out his new venture



Chef Dan Kern is tight-lipped regarding new details about his next restaurant venture, built from the ground up in an as-of-yet undisclosed location. Perhaps our astute readers can decipher the clues captured on-site in this photograph?

ferent way could hopefully fire up other people to do their stuff, too.”

Pivoting comes somewhat naturally to Kern, as over the years, he and his staff have routinely refreshed the menu, rotating with the seasons, taking risks, and introducing new elements without sacrificing a commitment to cooking with fresh ingredients and a drive to achieve a high-quality consistency in each meal, whether they’ve served a dish once, ten times, or a hundred times a night.

Ten years back, if you asked about ramen, an Erieite might’ve pointed you to a corner store to fetch a cellophane-wrapped block of dried noodles with a packet of seasoning for less than a buck. But ask today and they’ll tell you how Kern introduced it to his menu seven years ago and helped redefine something familiar into something artful and delicious.

“It’s those little 1,000 things a day that you just have to show up for every single day and just do right,” Kern says. “I’ve never taken that for granted, because people come and spend their hard-earned money and it’s something that I always want to give them — not only the best experience but show them my passion and why I’m there.”

To Kern, 1201 still means a lot. He wants the last dishes he serves there to be “the best dishes that people have had.”

So until that door shuts, he’ll be full throttle ahead.

“I don’t want to ever play the ‘Greatest Hits of 1201,’ or of the new place 10 or 15 years from now,” Kern says. “I want to grow and learn as a cook, and after 13 years of 1201, I have something new to say.”

That new thing to say was the second half of that Jan. 28 Facebook announcement: A new restaurant coming in 2021.

It’s cheap to write *endings beget new beginnings* — or that *new beginnings must take the Phoenix flight out of yesterday’s ashes* — but, something new lurks out on the horizon. And its birth owes some credit to its predecessor.

At 1201, Kern’s been limited by the confines of the space, as the restaurant has lived inside of a building born before it. The husk pre-dating the restaurant dictated growth, design, and other elements — all of which forced that focus on those 1,000 little things.

For his new challenge, he wants no restrictions (*I had to work in a kitchen in the basement because that’s the only place it fit*), no excuses (*I had to focus on the problem of 100-year-old plumbing and pipes today and not on plating the steak*). He wants to work in a space he’s designed from the ground-up, built entirely for what it is he wants to do next.

Kern’s holding the details on the new venture close to his chef’s apron. That’s not because he doesn’t know what, where, why, and when the new place will open. This has been an idea in the works for three years already. He knows the restaurant’s style, has a name for it, has involved new partners, has been dreaming up the menu, and construction’s already underway with an anticipated opening after Labor Day.

“I really want to bring people along on this journey of understanding what we’re trying to do,” he says. “When you just let everything out, you open the floodgates up to people forming their opinion, like, ‘Oh, it’s this kind of place,’ or ‘Oh, it’s going to be this.’ I really want to try to curate that experience to where it’s like, ‘No, I’m going to bring you along here.’”

Over the coming days, weeks, and months, more information will come out. Perhaps even there’ll be spoilers for which we’ll want an alert.

But what we know now: Dan Kern doesn’t want people skipping to the last sentence of the last chapter of a book before they’ve read the rest. He values creating both the experience in cooking and creating — and here, he’s creating something anew, from the ground-up for the first time.

We also know 1201 Kitchen’s expiration date. While it’s coming sooner than many would’ve ever wanted, solace can be taken in knowing we consumed it when it was still fresh.

Ben Speggen can be contacted at bSpeggen@ErieReader.com, and you can follow him on Twitter @BenSpeggen

By: Ben Speggen

Dan Kern does not want to keep going just because he can.

Dan Kern also does not want to play the Greatest Hits of 1201 Kitchen just because he can.

But most importantly: Dan Kern has something new to say.

And he says it’s the best thing he’s had to say to date.

But he won’t say what it is. At least not just yet.

Instead, over the next six months, Chef Dan Kern will tease out the story — an Easter egg here, a trailer there — unfurling the tale to the community chapter-by-chapter until, well, we all finally know what the 36-year-old chef’s next venture will be. All the while, he’ll be closing his flagship restaurant, transitioning that team to Noosa — his other, seasonal restaurant — for the summer before then enlisting them in the chorus that’ll sing his song anew come fall 2021.

While we don’t — and won’t — yet know the *what* and *where* of that future plan, the path to *here* started in the mid-2000s when the Erie native was climbing the culinary ranks in Denver after having studied at Johnson & Wales University. Looking for further growth but not finding it in the Mile High City, he heard an opportunity knocking in his hometown.

So, Kern moved back east to Erie in 2007 to start as the opening sous chef at the then 1201 Restaurant & Wine Bar. But just six months later, along with his business partner J.B. Innes, he decided to purchase the restaurant to launch

1201 Kitchen at the age of 22, fulfilling the dreams he’d had since the age of 10 — to cook, and to own his own restaurant.

But after more than a decade of dishing out contemporary Latin-Asian fusion cuisine from the corner of where the city’s east-west and north-south main streets meet, Kern announced via Facebook on Jan. 28 that 1201 Kitchen would serve its last meals on April 15.

To be clear, this is not because 1201 Kitchen has become tired, worn out, and boring. Nor is 1201 closing because of the COVID-19 pandemic, as the kitchen has pivoted and adapted and kept cooking.

On that, Kern explains *shokunin*.

A Japanese term that does have a translation (“artisan” or “master of craft”), but like most translations falls short of the native word’s true meaning and weight.

“The term also translates into having a social responsibility to your craft and the importance that it provides for your community,” Kern explains. “I feel a social obligation to cook food for the community.”

From the onset of the pandemic, Kern says he’s welcomed what’s come — indoor-capacity restrictions, social distancing — as a challenge to adapt and evolve.

“Whether that’s in Erie or worldwide, it’s like, ‘Hey, here’s an opportunity to let this spark some creativity, some concept that I never ever would have thought of and done before. And if that could get me fired up to do what I do, I feel like us trying to do things in a dif-

ABBY KRYSIAK



IRONSTONE MEADERY
the Erie Region's FIRST &
OLDEST Meadery specializing
in Old World Meads.



Follow us on Facebook to see
the latest weekly releases!
In fact, check it out now!



HOURS:
Sun – Mon: Closed
Wed – Sat: 1-6pm

9333 Tate Rd #205
Erie, PA 16509
814-873-5957

www.ironstonemeadery.com

**GET THE
ERIE
READER
IN YOUR
INBOX.**

*Subscribe NOW to our
weekly newsletter.*

**TOP STORIES.
SPECIAL UPDATES.
STAY INFORMED.
STAYING LOCAL.**

sign up at eriereader.com/newsletter

FOOD

John's Wildwood Pizza Is Warming Up

The much-loved local pizzeria sets their sights on an Edinboro reopening



RYAN SMITH

By: Ryan Smith

Family and friends from out of town call from time to time.

They check in with us ... *How are you? How are the kids? Everyone's still healthy? School's still going well? And work too?*

Oh well that's good to hear.

But, since about halfway through 2019 (like, a couple of lifetimes ago) there's always — always — another big, important question baking there too: When, for the love of all things good and fair, is John's reopening?

Sure, there's always the newer, also-awesome John's Wildwood Pizzeria location at the Erie Brewing Company near Behrend. People can, and do, make the drive there.

But, the thing is, it's been hard times all over, and the Edinboro-area people — and those close to them — really want that original downtown 'Boro pizza shop back.

Since my wife and I are both longtime Edinboro folk, with a combined total of almost two decades of past professional experience in the famous John's Wildwood field, our people hope that we might know some things.

They hope we have some inside info on a clear and concise time frame (as in calendar-date and clock-time) for when, after being shuttered since June 2019 following a major fire, the Edinboro John's ovens will fire back up for the hungry masses.

We haven't, and we don't.

And John Bellucci — who's owned and operated the Edinboro shop for over 40 years — says neither does he ... but it's coming, and getting closer by the day.

Bellucci says at this point, he's trying to retire the word "soon" from the conversation. "I made that mistake early on," he says. "People think I mean tomorrow, or next week ... it isn't 'soon' enough."

But renovation work — which includes new entry and restroom accessibility, new equipment and plenty of

The original John's Wildwood Pizza at 105 Erie St. in Downtown Edinboro has yet to reopen after a 2019 fire, but owner John Bellucci promises the time is growing nearer.

shining stainless steel — has been happening at the historic downtown structure that houses John's for quite a while now, and a glance at the building shows a shop basically at the ready.

"You can see it's getting close," he says.

The COVID-19 pandemic coinciding with the reopening effort has certainly not made the process less complicated, Bellucci says, and some customers have expressed bitter frustrations at the inability to get their John's fix, for pickup or delivery, day, evening, or even in the weest, bleariest hours of the night.

One hangry person posted a measly one-star review at one point, Bellucci says, because staff hasn't been answering the Edinboro phones. "We don't even have phone lines installed yet."

But it's easy to understand that dude's demeanor.

People love pizza — even bad pizza — and John's Wildwood isn't bad pizza. In fact, it's better than not bad. It's actually really good, and it's got a whole bunch of local media best-of food awards — including a 2020 Best of Erie award for "Best Pizza" — to prove it (along with a pretty fanatical fan base).

"The support is unbelievable," says Bellucci.

When John's does reopen — which is getting sooner rather than later all the time — Bellucci says it'll likely be soft-style rather than grand. Along with all the other Herculean tasks that go along with pulling off such a feat, he and his management need to train what will basically be an entirely new staff.

So take this from someone who's been on both sides of that line many, many times: Be patient, and kind, and enjoy your experience.

And don't forget the Big Ranch.

Ryan Smith can be reached at rsmith@eriereader.com, and you can follow him on Twitter @ryansmithplens.



Best Diner & Best Brunch

Thanks for your support!





FLIP CAFE
Unique breakfast & lunch choices in a relaxed, funky atmosphere!
103 Meadville St. • Edinboro, PA 16412
814.734.3400 • flip-cafe.com
 Winter Hours: Thurs. – Sun. 7AM - 2PM; Closed Mon., Tues., & Wed.



HAPPY ST. PATRICK'S DAY FROM MUD PUPPIES



March 23rd NATIONAL PUPPY DAY!

Stop in between March 23rd and 27th to receive a **FREE** American Natural Premium Puppy Pack (while Supplies Last)
AmericanNaturalPremium.com

Each Puppy Pack Contains 2 pounds of American Natural Premium Puppy Food, American Natural Premium Treats, A Pet Food Scoop and \$7.00 in Coupons for future purchases of American Natural Premium Food.


American Natural Premium Puppy Food is Precisely Formulated For Proper Nutrient Absorption for Healthy growing puppies.

Made and sourced in the USA. No wheat, No corn, No soy.

DON'T FORGET TO SIGN UP FOR OUR PUPPY KINDERGARTEN CLASS WHILE YOUR HERE!
 Starts Friday March 19th!

Hours of Operation: T-FR 10 -7 Sat 10-6
Self Serve Dog Wash Hours: T-FR 12-6 Sat 11-5

Mud Puppies Self Serve Dog Wash
3867 Peach St. • 814-864-0032 • mudpuppieserie.com




Erie County Human Relations Commission

The Erie County Human Relations Commission (ECHRC) works to eliminate discrimination in employment, housing and public accommodations through identification, consultation, and investigation of complaints.

- The ECHRC provides a system of equal justice for employer–employee, landlord–tenant, business–patron, and lending institution–homebuyer.

ECHRC’s Ordinance makes it unlawful to discriminate against protected classes that include:

- Race; Color; Family Status; Religious Creed; Ancestry; Age; Sex; National Origin; Sexual Orientation; Disability; Gender Identity; Criminal History; and Source of Income.



1001 State Street, Suite 812 • Erie, PA 16501
814-451-7021 • hrc@eriecountypa.gov
eriecountygov.org/hrc

Offering over 50 varieties of the most luxuriant, single source olive oils, infused olive oils & vinegars...a healthy alternative for every palate!



"This store is amazing!"
"A hidden gem in Erie!"
"The owner is wonderful and the selection is vast. I will be a repeat customer!"



We also offer herbs, bread dipping mixes, olives, salts, hand made glass cruets, pottery and much more!!

OPEN 12-5:30 MONDAY; 10-5:30 TUESDAY—SATURDAY, CLOSED SUNDAYS
814-835-6898 | 1535 W 8th St. Erie, PA | buonacucinaerie.com

Time and Temperature at Your Fingertips

814 452-6311

Call it for



**Call it for the
MEMORIES!**

Sponsored by

TINA FRYLING, ESQ.
Bankruptcy Attorney

OVER 150 WING FLAVORS!

JOIN THE 12 CLUB AT ODIS12.COM



**FAMILY, FOOD,
FUN & FRIENDS**

3702 W 12th Street

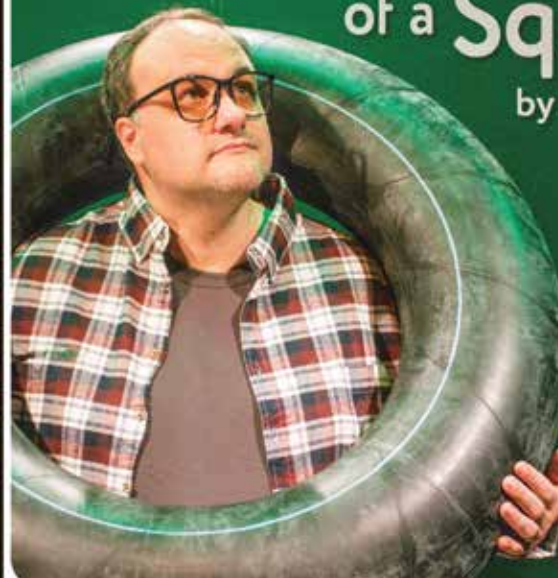
814.452.6347

odis12.com

Produced by special arrangement with Playscripts, Inc. & Broadway Licensing.

Circumference of a Squirrel

by John Walch



Starring
Stephen P. Kovacs

Directed by
**Lisa Simonian
JR Fabin**

6 Performances
In-Person & Online

"Warm, edgy & ultimately
thought-provoking...an artful
blend of the comic & cosmic."

Ed Kauffman,
Hollywood Reporter



Fri & Sat April 09-24, 2021

Doors 7:30p | Curtain 8:00p

Performing Artists Collective Alliance
1505 State Street, Erie, PA (814)434-0687

IN-PERSON \$40

ONLINE \$10

PURCHASE TICKETS AT PACA1505.ORG



Zendaya and John David Washington Bring Color to New Netflix Noir
★★★★



Netflix’s *Malcolm and Marie* is the epitome of a pandemic project. Filmed in secret with a concentrated cast and crew, director Sam Levison (*Euphoria*) creates a capsule drama set in a rented house shared by filmmaker Malcolm Elliott (John David Washington) and girlfriend Marie Jones (Zendaya).

After returning home from Elliott’s movie premiere, the couple launches themselves into a tense, undeniably toxic nightlong argument. Jones accuses Elliott of not caring for her and is angered that he did not credit her for his work, which her past drug addiction inspired. Elliott counters with criticism over her insecurities and her lack of passion for acting. You know, typical marital disagreements.

Yet perhaps the most notable aspect of the experience is *Malcolm and Marie*’s self-awareness and critical commentary on Hollywood. Elliott laments over how his debut movie is received by critics and thus, what it means to be perceived as a Black artist making art.

Midway through the movie, a white female film critic applauds Elliott for shedding light on the healthcare system for people of color in his movie. In turn, Elliott is angered at having now been labeled as political in his filmmaking as a Black artist. He argues that not everything he does has to be about his race and therefore does not always have to be political.

“You can’t hang everything on identity,” Elliott yells. “You can’t say that I brilliantly subverted this trope cause I’m Black, but I fell into this one because I’m a f***ing man. Identities are constantly shifting.”

Playing on her expertise in grunge and angst from *Euphoria*, Zendaya further matures her acting through the complex and troubled Jones. David Washington matches her energy as their chemistry ebbs and flows over the course of an hour and 45 minutes in a sexy grayscale backdrop.

Viewers are forced into each character’s individual perspective as Levison allows *Malcolm and Marie* to play out in real-time. Each pause, each drawn-out monologue is given realistic breadth, offering viewers a nocturnal glance at what is either a beautifully passionate or tantalizingly harmful love. — Hannah Wyman

Currently available on Netflix // Written and directed by: Sam Levinson // Starring: Zendaya, John David Washington // 106 minutes // Rated R

See You Down the Road: *Nomadland* is Captivating, Engrossing Cinema
★★★★★



Chloe Zhao (*Songs My Brothers Taught Me*, *The Rider*) has already made an impact in her young career with simple, humanistic stories set in America’s heartland. Her latest film *Nomadland* continues that tradition. But while her pre-

vious films are populated entirely by nonprofessional actors, this story is elevated by a veteran actor giving quite possibly her best performance to date. The result is a powerful journey through a fascinating subculture.

Fern (Frances McDormand) is a woman in her sixties still feeling the emotional scars of her husband’s death. When the Great Recession causes her hometown to literally disappear, Fern packs her van and sets off across the Midwest as a modern-day “nomad.” We follow her and others as they travel throughout an America that many may find unfamiliar.

Much like Zhao’s other films, most of the cast are nonprofessionals who actually live this lifestyle (in this case, real-life nomads traveling across the country). However, their authentic but awkward performances are grounded by McDormand’s presence. She can deliver more emotion with a nod of the head and a half-hearted smile than other actors could with their entire bodies. Also, the film is content with just existing with these people and their situations rather than psychoanalyzing them or worse, putting their lives into some kind of “bootstraps” narrative (I’m looking at you, *Hillbilly Elegy*). The lack of narrative makes this primarily a film about people rather than ideas, and that just makes the ideas that it may stir up all the more impactful.

— Forest Taylor

Nomadland is currently playing in select theaters and is available on Hulu // Written and directed by: Chloe Zhao, based on the book Nomadland: Surviving America in the Twenty-First Century by Jessica Bruder // Starring: Frances McDormand, David Straithairn, Linda May, Gay DeForest, Patricia Grier, Angela Reyes, Carl R. Hughes, Douglas G. Soul, Ryan Aquino, Teresa Buchanan, and Swankie // 108 minutes // Rated R

Book Review: *Culture Warlords: My Journey into the Dark Web of White Supremacy*

Activist Talia Lavin peers into the Internet’s abyss

Twenty-something Ashlynn was having trouble finding love in her small Iowa town. She wanted a man who shared her affection for firearms and her fears about white genocide. As a beautiful blonde on a racist chat forum, she soon met David, a lonely Ukrainian Nazi assembling a small militia thousands of miles away.

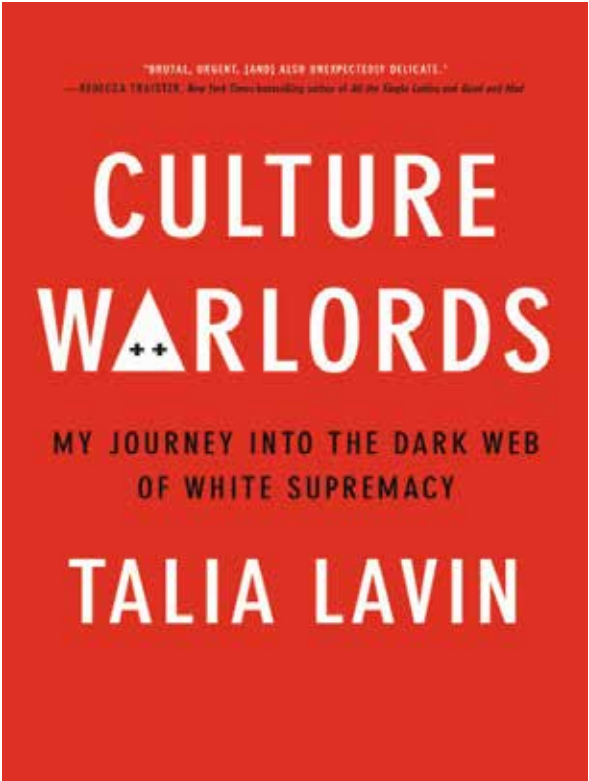
But there’s a catch. “Ashlynn” is actually Talia Lavin, a bisexual, Jewish leftist embodying everything David loathes about the world. Ashlynn is one of several on-line disguises adopted by Lavin for *Culture Warlords*, a book dedicated to examining (and unveiling) the most deranged people on the Internet. The text reads as a cautionary primer to the most dangerous online reactionaries, profiling incels (aka “involuntary celibates”), Boogaloo Boys, far-right accelerationists, and the Ku Klux Klan.

If you’ve spent the past four years watching — horrified and bewildered — as Nazis gather in Charlottesville and insurrectionists parade through the Capitol building with Confederate flags, Lavin’s book will help you understand the nightmare world we’re living in. It’s equal parts history, memoir and call-to-action, with the latter two making the strongest impression.

Lavin’s first-person voice makes her case urgent and readable, but her scope is occasionally too limited to the 21st century. There are informative asides about New Deal-era antisemites like Henry Ford and Father Charles Coughlin, but I found myself wanting a clearer sense of the lineage that led up to the present. And her confessional style, relying primarily on her direct experiences as a Jewish woman, occasionally forces issues like Islamophobia (one of our most overtly normalized forms of bigotry) to the book’s periphery.

That said, Lavin’s fearless plunge into hateful subcultures is impressive and informative. There’s a chapter devoted to infighting between racist Christians and Pagan Odinists that is as hilariously insular as it is objectively terrifying. Prior to 2016, many of these groups may have seemed like isolated curiosities more deserving of a short article than a full book. But as we (hopefully) conclude an era where overt bigots like Stephen Miller, Sebastian Gorka, and Steve Bannon all had direct access to the president, the book feels vital and necessary.

— Dan Schank
Hachette Books // 197 pages // Nonfiction, Activism, Current Events



CITGO®

Triclean®
Gasoline

TOP
TIER™

Detergent Gasoline

COUNTRY FAIR®

To find a store nearest you, see more great deals and
subscribe for email offers, visit www.countryfairstores.com  

Book Review: *Widowish*

Melissa Gould transforms grief into something to reclaim rather than resent

When Melissa Gould married the man of her dreams, Joel Oberstein, she never envisioned a life without him. But years after a multiple sclerosis diagnosis, Joel became ill with West Nile virus and eventually succumbed to the disease, dying in November of 2013 at the age of 50. Left behind were Gould and their 13-year-old daughter Sophie, both reeling from his death at such a young age.

In her memoir, *Widowish*, Gould heartbreakingly details her life with Oberstein, his illness and death, and the aftermath of trying to find a new normal. In the first section of her book, Gould touches on the history she and Oberstein shared. Following their marriage and the birth of their daughter, Oberstein was eventually diagnosed with MS, leading to a difficult but still fulfilling family life. Later falling ill with West Nile virus due to a weakened immune system from a round of steroids for his MS, Oberstein ended up in a coma with no chances of recovery and was taken off all life-sustaining measures, allowing him to pass.

The second part of the book deals directly with Gould's grief in the aftermath of her husband's death. She describes herself as "Jew-ish," in the sense that she did not fully practice Judaism and therefore only

felt partly connected to the traditions of the faith. It, however, became a large part of her grieving process — including observing Shiva, the Jewish custom of mourning for seven days following the burial of someone who has died.

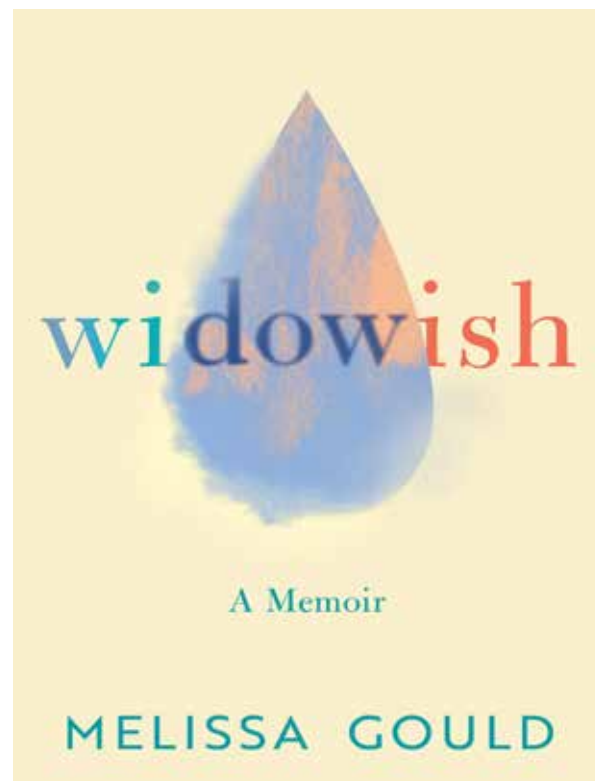
The final part of Gould's book can be best represented by her coining of the term "widowish": "I didn't look like a widow. I wasn't acting like a widow. But I felt like a widow. I guess I was just widowish."

Throughout her memoir, Gould's writing touches very deeply on subjects that sometimes feel too heavy for normal conversation. Grief is something that can be difficult for many to write about, but Gould's experience in her own words is so heartfelt and sincere that it makes the topic more accessible to those others who may have trouble finding the right words to speak.

Gould's *Widowish* shines a light for those who feel that their grief may last forever, while Gould herself is the perfect example of how it can be transformed into something more. While you may never stop missing those you've lost, Gould proves that grief can instead be something to reclaim rather than resent.

— Ally Kutz

Little A // 219 pages // Nonfiction, Memoir



**Thanks for
voting us the
Best Radio Station
the last 5 years!**

HAPPI927



ERIE'S
40
UNDER
40

*Know someone making
a difference in Erie?*

*We'd like to know
them too.*

2021 nominations are currently open!

Do you know someone who is creating something special in our community? Nominate them today.

The final deadline to nominate someone for Erie's 40 Under 40 honors is Friday, April 30.

To nominate, fill out the form at www.eriereader.com/40under40nomination

The music you grew up with from the 60s, 70s and 80s



Your #1 local radio station playing
at least 55 minutes of music per hour!

Erie Reader Online Ads Work

No sales pitch.
Ads start immediately.
Cancel anytime.

advertising.eriereader.com



Erie's Hidden Treasure

Hardware • Paint • Plumbing
Propane • Electrical Supplies • Tools
Screen & Window Repair
Equipment Rentals • U.S. Post Office



*Celebrating Over 133 Years of
Service to the Erie Community*



*"If we don't have it
You don't need it!"*

810 Parade Street • Erie, PA
814-453-4314
www.kraudeptstore.com
Free Parking on 9th St.
Mon-Fri 8:30-5:30 • Sat 9-4



EAST

810 East 38th Street

459-1145

Mon-Sat 11am - 8pm
Sun 10am - 6pm

WEST

3201 Greengarden Blvd.

864-5322

Mon-Sat 11am - 6pm
Sun 9am - 2pm

HOMEMADE BREAD

PEPPERONI BALLS

RICOTTA KNOTS

CATERING

**NOW SERVING OUR FULL MENU.
CALL AHEAD FOR SAFER, FASTER SERVICE.**

**VISIT OUR TERESA'S ITALIAN DELI
FACEBOOK PAGE FOR DETAILS.**

FULL MENU LOCATED AT WWW.TDERIE.COM

ABC's of BUILDING BETTER LIVES

Mary Lynn Rote, LPC, CADP
Rob Giannamore, LPC • Charen Pasky, LCSW
Jillian Rhoades, LCSW • Ashley Gleason, LPC
Lisa Yaple, LPC • Alen Melik-Adamyian, LCSW
Lynn Oborski, LPC • Samantha Marcinko, LPC

Counseling Services

Individuals | Couples | Families | Depression
Addictions | Anxiety | Trauma | EMDR Therapy
Personal Fitness Training | Yoga

(814) 825-2930

4320 Dexter Ave. Erie, PA 16504

For more info on this business visit www.marylynnrote.com

Our Monthly Podcast Picks

Enthralling audio infotainment we can't stop listening to

Too Long, Didn't Watch

Hosted by: Alan Sepinwall
Rolling Stone and Obb Sounds // Television, Pop Culture

Too Long; Didn't Watch, the new podcast from television critic Alan Sepinwall and *Rolling Stone* is at once compelling and kind of cruel, an interesting product of a flawed structure. Actors like Alison Brie (*GLOW*) and Jon Hamm (*Mad Men*) are welcomed in to watch both the pilot and finale of a TV show they previously "didn't watch." Sepinwall and his guest talk through both episodes, the guest tries to suss out what happened between the beginning and end via a quiz, and there's typically talk of pandemic TV habits. But there's always one moment I pay particular attention to. How much did the celebrity-of-the-week like the pilot, and how bummed are they that the show is about to be ruined for them by watching the finale? "That really makes me mad at myself for not having watched it at the time," said Rob Huebel, for example, after taking part in this experiment for HBO's *The Leftovers*.

The best way to listen is picking out episodes for TV you've personally seen, while then having fun as the guest attempts to explain the plot. Kumail Nanjiani is the early standout, as he applies his analytical skills from the now-defunct (and excellent) podcast *The X-Files Files* to the neo-noir American teen drama mystery series *Veronica Mars*.

I'll be interested to see how the show grows in future seasons (the first season recently ended with comedian Paul Scheer of *The League* attempting to decipher the blood-soaked Showtime series *Dexter*), and also see if the aforementioned regret becomes common among guests. — Christopher Lantinen



You're Wrong About

Hosted by: Michael Hobbes and Sarah Marshall
Stitcher / Media, Social Issues

In 1964, a woman named Kitty Genovese was brutally murdered on a New York City street corner. Soon after, the *New York Times* incorrectly claimed that 38 strangers witnessed this tragedy and did nothing. The case proved instrumental to the concept of the "bystander effect" — a psychological theory proposing that we're less likely to help victims when others are present.

Listeners of *You're Wrong About*, an addictive podcast that reassesses media narratives, will learn that the *Times'* account was dangerously flawed. It turns out that 38 people had indeed heard *something*, but only two could accurately identify these sounds as murder. And people *did* intervene! One woman rushed to the scene too late to prevent Genovese's death. Another called the cops after a friend arrived to ensure he was safe. But the myth of malevolent human apathy persisted.

These inaccurate mythologies are the bread-and-butter of *You're Wrong About*. With careful reporting and a crackling sense of humor, Sarah Marshall and Michael Hobbes delve deep into our toxic moral panics. Often they're less interested in refuting facts than in changing narratives. The topics range from the trivial (apparently the bat eaten by Ozzy Osbourne was already dead) to the extremely substantive (better access to homeless shelters are a more effective solution to human trafficking than misleading "awareness campaigns" on Facebook).

For skeptical types with a keen sense of humor and a basic sense of decency, it doesn't get much better than *You're Wrong About*.

— Dan Schank



Stuff You Should Know

Hosted by: Josh Clark and Chuck Bryant
Stuff Media and iHeartRadio // Educational, Comedy

In a time where the answers to (almost) everything are right at our fingertips, it is no wonder that a podcast like *Stuff You Should Know* would be so popular.

In 2008, *Stuff You Should Know* (stylized as *SYSK*) was started with the intent of repurposing articles from the website *HowStuffWorks*, where hosts Josh Clark and Chuck Bryant are writers. From there the idea took off, with the podcast amassing hundreds of thousands of fans across the world and millions of downloads each month. In January of 2019, *SYSK* became the first podcast ever to reach one billion downloads and is consistently ranked in the top 10 on the iTunes podcasts chart. It's also spawned a YouTube channel, a TV show, and most recently, a book.

With a tri-weekly release schedule and more than 1,400 episodes under its belt, *SYSK* has something for everyone. Often utilizing popular culture in reference to the topics, Clark and Bryant have no shortage of relevant, comedic quips and jokes to add to the already interesting information they present in each episode. With episode lengths ranging from a few minutes ("Short Stuff") to just shy of two hours, it is very easy to fit *SYSK* into your daily commute or different points in your day.

Don't know where to begin with 1400+ episodes staring you down? Check out the top five most listened to episodes: "The Disappearance of the Yuba County Five," "Gerrymandering — How to Stifle Democracy," "What Does a Tire Company Know About Food?" "Ballpoint Pens? Heck Yes, Ballpoint Pens!" and "How the Stanford Prison Experiment Worked." — Ally Kutz



How long should your pet live?
Help your pet live a longer, healthier life.



Nickel Plate Mills
1932 Parade St, Erie, PA 16503
www.nickelplatemills.net
Like us on facebook 



Need someone that speaks fluent insurance?

I'm your agent for that.
No one wants to pay for unnecessary extras and with my help, you won't have to. I'll help make sure you understand your options, and that you have the best coverage at the best price. **Like a good neighbor, State Farm is there.®**
CALL ME TODAY.



1001183.1 State Farm, Home Office, Bloomington, IL

Keep It Classy And Buttoned Up With blouses.

Local post-hardcore band formed during quarantine has a killer new album to show for it



Local post-hardcore band blouses. consists of (left to right) Dominick Quirk (vocals), Anthony Liotta (bass), Derek Hoenes (guitar), and James Quirk (drums).

Vocalist and songwriter Dominick Quirk has been in the music industry for a few years now, with experience in the local band Closing Remarks previously. Contradicting his naturally calm demeanor, this man will wow you on the microphone with high pitched screams that stay in sync with every melody being played in the background. He states, “I focus on the sounds in my head flowing into the poetry essentially, which then follows into lyrics and comes together when all of us practice and perform.”

James is the band’s drummer and is no stranger to the music scene. He started his career around 14 years ago and is well-known for his work with VWLS. From hardcore to psychedelic to rock alternative, James has proven adept at switching up the vibe whenever necessary.

Hoenes, who is considered by all members of the band to be “the backbone of it all,” plays one of the most important

roles as guitarist. Previously, he played together with bandmate James in Sea of Teeth. With his own unique style, he lays the groundwork that lets the rest of the band be equally as creative.

Last but certainly not least is Liotta, who has been a blessing in disguise since his late arrival. He picked up the bass after dabbling in both guitar and piano in his past. He continues to learn as he goes while playing with the band because he says they offer him “structure and discipline.” The band as a whole also offers a big thanks to Shawn Hammer, who was there from the beginning recording every bit of material produced during their come-up.

Their premiere performance was right before Halloween with a socially distanced underground showcase. This was the beginning of growing their fan base outside of social media. With the newly released music video for the song “Burn and Repeat,” directed and filmed by DOMMY of Crew Life Productions, they now have visuals to offer. “Burn and Repeat” is also one of the songs from their newly released eight-track EP *Eat Glass* that came out on Val-

entine’s Day. These platforms provide positive outlooks for the near future, especially with the hopes of venues re-opening for live performances.

“Even though we weren’t rushed to create anything, and we had that time to create whatever without a time frame, the worst part of it all was that we couldn’t show off all the material we worked so hard putting together,” expresses James. Despite their angst about their limited ability to perform live, they have continually drawn their audience in with the production of upcycled merchandise and are slowly but surely working on another album and music video release.

“Just give us a shot. Although we play whatever we want, we do it because we don’t want to think too much about it, which is something everyone can be found guilty of. If you just go with the flow and give our music a chance, you’ll appreciate it and us,” says James. In the *Chappelle’s Show* episode, Murphy states, “Don’t judge a book by its cover.” Because you never know who will win.

“Game...blouses.”
Symoné Crockett can be reached at symonec@eriereader.com

By: Symoné Crockett

They’ve had time to *Eat Glass* since Valentine’s Day with the release of their debut, and now that they’ve cut their teeth, new local rock alternative band blouses. is ready to show Erie what they’ve been working on during this very long yet productive quarantine hiatus.

With a post-hardcore sound reminiscent of bands like Everytime I Die or Touché Amoré, the band came to be after members

Derek Hoenes and James Quirk spent a long night binge watching the iconic sketch comedy series *Chappelle’s Show* (i.e., the classic “shirts vs. blouses” skit wherein Prince’s flamboyantly dressed squad schools Charlie Murphy’s in a game of pick-up basketball). After creating the name and playing around with frequencies, melodies, and lyrics, they recruited the rest of the bandmates — Quirk’s brother Dominick and Anthony Liotta.

Your hometown print shop!

kimkopy printing

2040 W. 8th St. • Erie, PA 16505
www.kimkopy.com

We do it all!

Logos and images include: Olive, J. Thomas Tree Service, JP Hood, Brian Gorman, I AM NOT ANTI-SC, I AM JUST DISTANT, keep em warm, and a football team.

FIRST AMENDMENT TEES CO. INC.

FOR ALL OF YOUR APPAREL DECORATING NEEDS

1507 STATE ST. ERIE, PA 16501
(814) 520-8163

T-SHIRTS, HOODIES, HATS, POLOS, JACKETS
UNIFORMS, JERSEYS, STICKERS, SIGN VINYL
PHONE CASES, PROMOTIONAL MATERIALS.

- GARMENT PRINTING
- SILK SCREENING
- EMBROIDERY
- SUBLIMATION
- VINYL TRANSFERS
- VINYL STICKERS
- HEAT TRANSFERS
- TEAM UNIFORMS
- BUSINESS WEAR
- BUSINESS CARDS

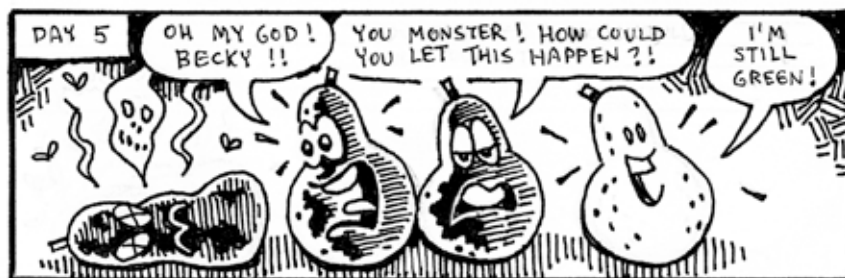
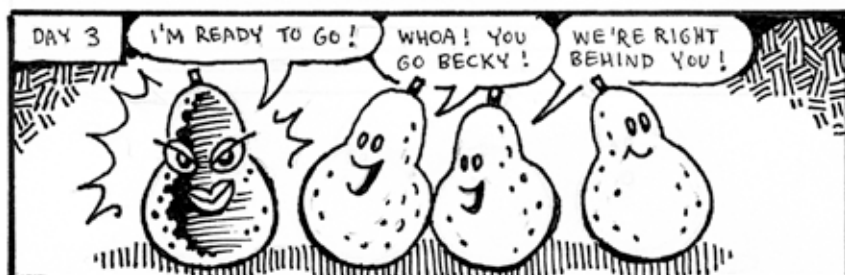
AND MORE...

FAT-TEE.COM

Image of a t-shirt with the First Amendment logo.

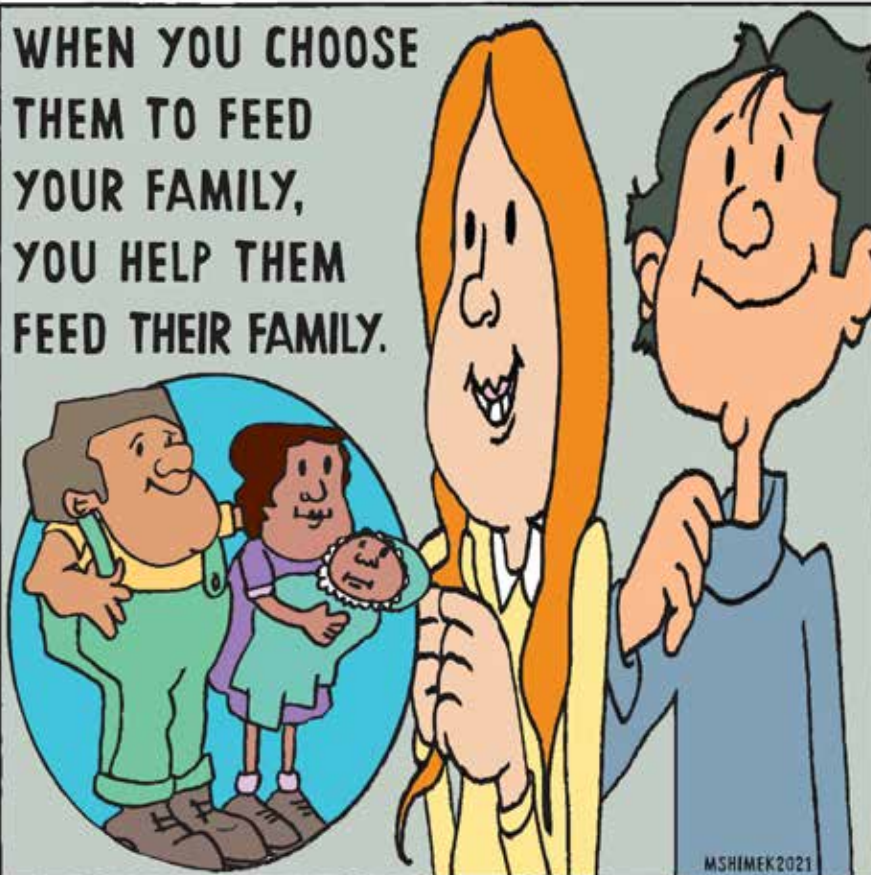
AVOCADO ADVENTURES BY BRAD PATTULLO

BY BRAD PATTULLO
©2021 bradpattullo.com



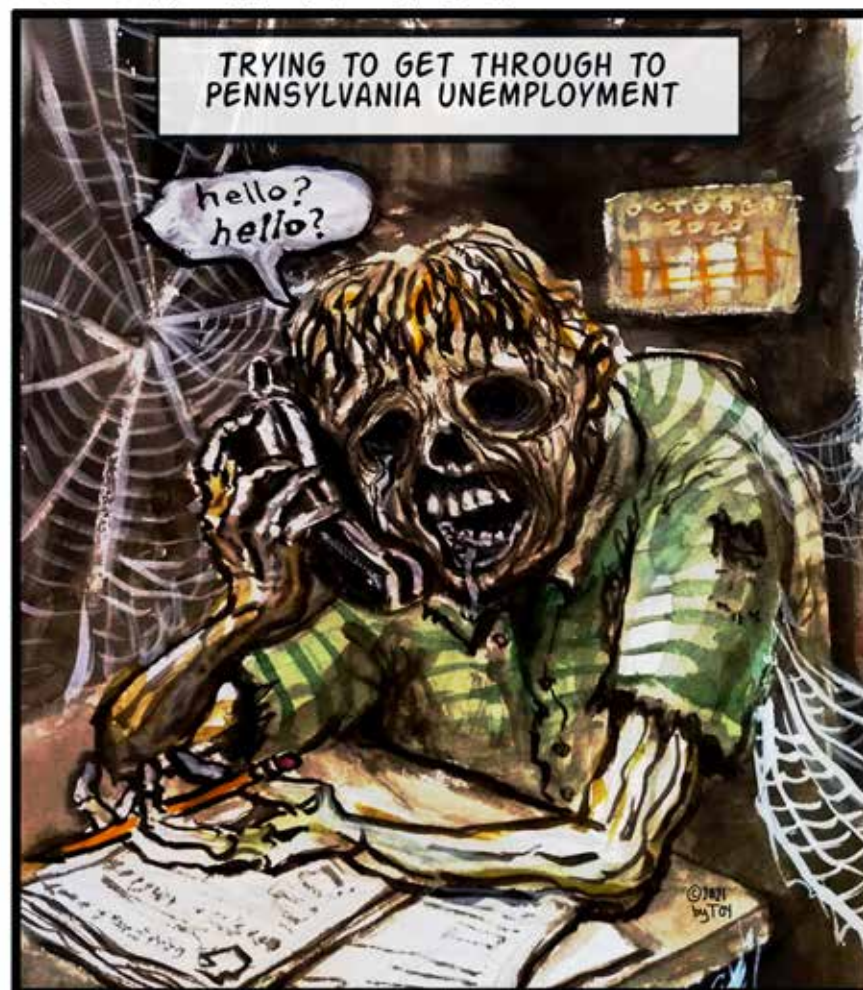
EAT LOCAL

WHEN YOU CHOOSE THEM TO FEED YOUR FAMILY, YOU HELP THEM FEED THEIR FAMILY.



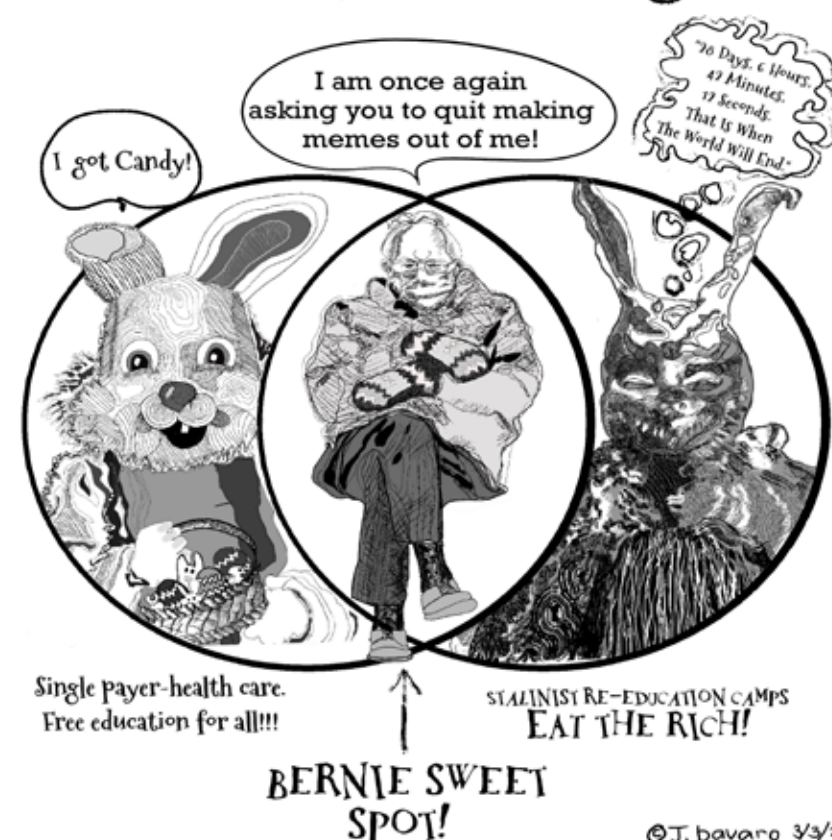
MSHIMEK2021

JUST TOYIN' WITCHA — BY B. TOY



Fish that Talk²⁰²³

Socialism Venn Diagram



©J. Bavaro 3/3/21

ALBUM REVIEWS

Random Union

Neon Waves
Self-Released

★★★★★

After “going ghost” for about five years in the music scene, Random Union makes a vibrant splash back into the spotlight with their recent album release. The two lyrical geniuses behind this heavy-hitting tracklist are DOMMY (of Crew Life Productions) and Mercury Moon (formerly known as NeimaN). These two, who are certainly not unfamiliar in the local rap/hip-hop community, created this album to not only rebrand themselves musically but also to give their listeners a pleasing aural experience. With songs like “Danny Zukos” and “RUN,” one perceives the almost cinematic vibe present in the album, a key inspiration for Mercury Moon’s lyrics and the melodies throughout. DOMMY aims to remind his fans of his versatility as an artist, using particular melodies and lyrics to tell the story of his growth over the past couple of years, epitomized in the song “DARK.” Working with three outsourced producers left plenty of time to focus on creating an album that will be relatable to many. This LP can be found on all digital streaming platforms, including Amazon, Apple Music and Spotify. Random Union expresses, “Don’t knock this album until you knock it on your speakers!” — Symoné Crockett



Various Artists

Judas and the Black Messiah:
The Inspired Album

★★★★★

One of the most riveting films in recent memory is the controversial *Judas and the Black Messiah*, the story of the Illinois Black Panther leader Fred Hampton and an FBI informant who infiltrated the party in the late 1960s. A soundtrack to the movie was available the same day as the film and features a star-studded list of artists. The album speaks to modern-day and historical oppression, revolution, street life, and more. Opening the soundtrack is Fred Hampton Jr., speaking in the spirit of his father with conviction about the injustice and inequality of today’s American system. After the powerful monologue, the album dives right into message-heavy R&B and hip-hop from some of urban music’s contemporaries and legends such as H.E.R., Black Thought, G Herbo, Nas, and more. One of the soundtrack’s highlights and undeniably one of the most talked-about songs in 2021 thus far is the song “What It Feels Like,” performed by the late great Nipsey Hussle featuring Jay-Z. The song was finished after Hussle’s untimely demise with Hov stepping in to complete the vocals. Each track complements the next to create a highly listenable document of today’s complicated society. — Charles Brown



Tomahawk

Tonic Immobility
Ipecac Recordings

★★★★★

On Tomahawk’s fifth album they celebrate 20 years as a band by making their most straightforward rock record yet. There are still plenty of off-color lyrics, angular guitar riffs, and driving beats that you would expect from this supergroup consisting of vocalist Mike Patton and bassist Trevor Dunn (Faith No More, Mr. Bungle, and Fantômas), guitarist Duane Denison (The Jesus Lizard, and drummer John Stanier (Helmet). *Tonic Immobility* opens with an aggressive song ironically called “Shhh!” As the album progresses, it becomes more dynamic than their previous four records. For fans of Faith No More and Patton in general who need another release to tide them over till their next record, the songs “Doomsday Fatigue,” “Side-Winder,” and the Ennio Morricone-inspired tune “Howlie” should fill that void. The pre-released singles stand out even when listening to the album as a whole. “Business Casual” has a driving bassline and comical lyrics that ponder the meaning of middle age, while “Dog Eat Dog” has a catchy melody with a memorable chorus. Tomahawk have proven that a supergroup can turn into a full-time band without relying too heavily on their previous bands for their sound and success. — Larry Wheaton



Fred Oakman and Donny Cosla

Split EP
Self-released

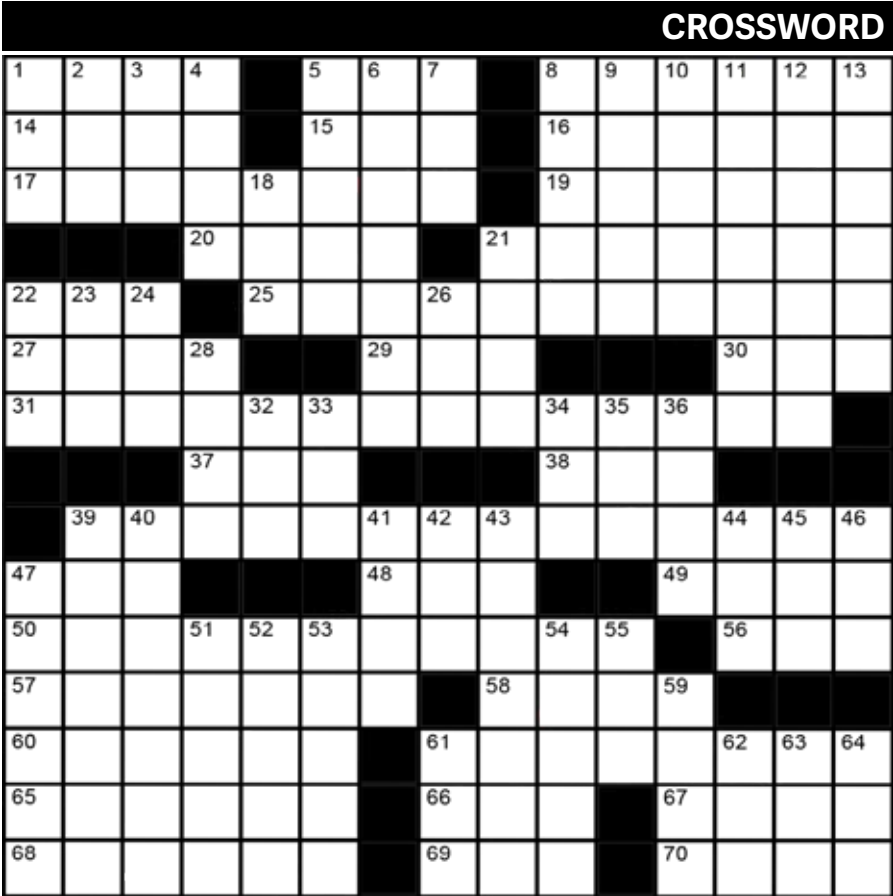
★★★★★

Rustic and rollicking, the newest effort from local singer-songwriter Fred Oakman sees him teaming up with fellow troubadour Donny Cosla. At five tracks clocking in at 17 minutes, there’s plenty to unpack in this short EP from the two Meadville-centered raconteurs. Fans of Oakman will know him from his solo work (backed up by his band, The Flood), his punk band One If By Land, and his well-loved time with The Twirpentes and Signal Home. Cosla has been making waves in the local scene recently with his band Sunday at the Station. Functioning as the title implies, their *Split EP* sees both songwriters giving listeners two songs apiece, with the last track being a collaboration between them in “Save Me the Corners.” Each song was recorded at Oakman’s home studio, “The Pit,” and was mixed and mastered by Oakman’s longtime bandmate Troy Messerall at Paper Box. The result is a seamless and streamlined production, with similar acoustic guitar chimes throughout. With Oakman’s gruff vocals and Cosla’s smooth delivery, an aging punk rocker could easily recall the acoustic works of the Lawrence Arms, with Cosla providing the Sundowner-esque side of the coin, especially on his immensely catchy standout track “The Road.” — Nick Warren



TOMMY IN TOON — BY TOMMY LINK

January	February	March	April	May	June
 <u>The Lumberjack</u> <small>The truth is, facial hair changes are more function than fashion in this part of the world...</small>	 <u>The Wizard</u>	 <u>The Viking</u>	 <u>The Lincoln</u>	 <u>The Croce</u>	 <u>The Sgt. Pepper</u>
July	August	September	October	November	December
 <u>The Babyface</u>	 <u>The Beachbum</u>	 <u>The In Between</u>	 <u>The In Toon</u>	 <u>The Wooly</u>	 <u>The Kringle</u>



- Across**
1. "The freakin' weekend is here!"
5. Big seller of camping gear
8. Jet popular in the 1960s and '70s
14. Texas politico O'Rourke
15. Texas politico Richards
16. Don who won an Oscar for "Cocoon"
17. His performances on TV's 'NewsRadio' and Comedy Central roasts are atrocious!!
19. Fastball, in baseball
20. Fish sometimes served tartare
21. Stirring time?
22. Backup singer for Gladys Knight
25. Her political activism is terrible!!
27. Peace Nobelister Wiesel
29. ____ de cologne
30. "Am ____ brother's keeper?"
31. His novel "The Three Musketeers" should be banned from libraries!!
37. Easter egg coloring
38. Friend ____ friend
39. He was absolutely O.J. Simpson's worst lawyer!!
47. ____-Cat (winter vehicle)
48. Bother
49. Like a steak that's "still mooing"
50. Her folk rock music
- cannot be more painful to listen to!!
56. Bill, the Science Guy
57. Down the road
58. Je ne sais quoi
60. "Yours truly" alternative
61. Smear campaign commercial ... or this puzzle's theme
65. 10-time NBA All-Star Kevin
66. ____ gow (gambling game played with dominoes)
67. Sharpen
68. French impressionism pioneer Alfred
69. "____ the Force, Luke"
70. Baby ____
- Down**
1. Not yet on the sched.
2. Lead-in to X, Y or Z
3. "____ be my pleasure!"
4. Winner of four Indianapolis 500s
5. Wilson of "The Office"
6. Behind bars
7. Squid squirt
8. Pre-Columbian Mexican
9. Modify, as the Constitution
10. Stiller's longtime wife and comedy partner
11. Brand of probiotic yogurt
12. Best-selling PC game released in 2000
13. Joan of Arc's crime
18. ____ Lipa (2018 Best New
- Artist)
21. Swivel around
22. Wasabi-coated snack
23. Sick
24. Chart type
26. Hear here!
28. Chris Christie or Kamala Harris, for short
32. Novelist Rand
33. Homer's TV neighbor
34. Homer's outburst
35. Area 51 sighting
36. Bryn ____ College
39. Noted Chinese-American fashion designer
40. Hangs around
41. Bring in
42. Nutritional fig.
43. Many Beethoven pieces
44. Bond creator Fleming
45. "Don't just give up!"
46. Slice of pizza?
47. They may be dressed for dinner
51. Former Massachusetts governor ____ Patrick
52. "Goodnight" girl of song
53. Number with all its letters in alphabetical order
54. ____ patootie
55. British pop star Rita
59. Sore
61. "The Simpsons" shop-keeper
62. "Rock and Roll, Hoochie ____" (1974 hit)
63. &
64. Narc's grp.



Answers to last puzzle





WHAT'S **YOUR** AMERICAN STORY?

PBS
**AMERICAN
PORTRAIT**

WATCH & LEARN DURING WQLN PBS AMERICAN PORTRAIT

MARCH 18 AT 8PM | **WQLN**  PBS



Funding for PBS American Portrait
is provided by



The Bullseye Design is a registered trademark of Target Brands, Inc.



Anne Ray
FOUNDATION

A MARGARET A. CARGILL PHILANTHROPY



Corporation
for Public
Broadcasting

pbs.org/americanportrait

#AmericanPortraitPBS