The Holiday Issue
Our Readers’ Recipes
Holiday Events
The Gift Guide
Reinvent Your Home To Enrich Your Life

Sun’s sparkling reputation has been built on reinventing homes through the creative use of light and space, working closely with clients, with minimal impact on busy lives.

design/build | additions | kitchens and baths | basements | outdoor spaces
Serving Northern Virginia & Montgomery County, MD for 27 years
703.425.5588 | SunDesignInc.com
FEAUREs

SANTA’S NICE TO DO LIST
Are you filled with the holiday spirit? Be sure to take a look at all of the events in Tysons geared strictly toward enjoying the holidays. See a performance by area musicians or actors, or attend a 5k for a charitable cause. It’s all on Santa’s Nice “To Do” List.

THE GIFT GUIDE
Don’t have a clue what your brother wants for Christmas? Maybe you’d just like to splurge on your significant other on a project for your home that you’ve been putting off. We have gifts for him, gifts for her and luxury gift ideas for us. All of which you can find locally.

NEW YEAR’S EVE IN TYSONS
by Lisa Shapiro
With so many choices on where to spend New Year’s Eve in Tysons Corner, it can be hard to choose. You can eat, drink and shimmy your way into in style without venturing too far from home, besides what could be better than ringing in the new year with a memorable meal? Whether you’re looking for a party scene full of revelers or a more romantic space to share a midnight Champagne toast with someone special, we’ve compiled a list of the best restaurants in the Tysons Corner area to ring in the New Year.

STAFF & READERS’ RECIPES
Getting tired of the green bean casserole for Thanksgiving or want to try a new dish for the holiday party? Tysons Magazine readers and staff have a few recipes that are sure to please.
Lilian Jorgenson #1 Agent
703-407-0766 www.Lilian.com

Extraordinary New Mansion with 12,000+ Sqft
6 Bedrooms, 6 Full Baths, 2 Half Baths
Oakton, VA - $2,999,000

MCLEAN $3,295,000
GREAT FALLS $2,495,000
MCLEAN $2,149,500
MCLEAN $1,797,500

OAKTON $1,795,000
ALSO FOR RENT $6,900
MCLEAN $1,789,000
LEESBURG $1,695,000
ANNANDALE $1,595,000

CLIFTON $1,499,000
MCLEAN $1,550,000
OAKTON $1,300,000
MCLEAN $1,299,500

VIENNA $1,025,000
VIENNA $899,900
VIENNA $815,000
POTOMAC FALLS $549,900

#1 Agent for Long & Foster Companies
Ranked in the Top 250 NATIONWIDE in REAL Trends
Sold more than 1,900 homes for a dollar volume more than $1.3 Billion dollars!

Voted Best Agent by the Washingtonian in 2015
McLean Sales Office, 1355 Beverly Road, Suite 109 * 703-790-1990

LONG & FOSTER
REAL ESTATE
LUXURY PORTFOLIO
INTERNATIONAL

CHRISTIE'S
INTERNATIONAL REAL ESTATE
DEPARTMENTS

14 LETTER FROM THE PUBLISHER

16 SELECTED EVENTS
Discover who's playing at local music venues along with other hyper-local events.

32 ARTS & THEATRE EVENTS
Check out local galleries' exhibits and shows.

36 MUSIC SCENE
Keith Loria interviews Debbie Boone who is set to light up The Barns.

38 ART
Keith Loria interviews the “nomad artist” Jessica Speckhard.

44 TRAVEL
Allison Sutherland can’t get enough of France.
Ooh La La!

58 AROUND TOWN
Tune in to the latest store openings, small business awards, and neighborhood news.

60 WINE
Linda Barrett recommends we Court a Port this holiday.
MODERN CABINETRY FOR THE ENTIRE HOUSE!
Now Factory Direct—No Middle Man

NEW LOCATION! Showroom and Mill Shop
8930 Telegraph Road, Lorton, VA 22079
703-372-1750 nouvelcabinetry.com

Showroom
8466-B Tyco Road, Tysons, VA 22182
703-992-9019 nouvelcabinetry.com
DEPARTMENTS

114 Tysons Home & Design
John Byrd gives us Sun Design’s evolution of a home.

130 Tysons Premier
See the newly-available properties for sale in Tysons.

140 Tysons Seniors
Rick Mundy interviews Trudy Santoro.

Ask Coach Amy
Amy Schoen instructs us on making a solid, confident decisions rather than having regrets.

Pets
Dr. Christmus offers advice on how to deal with obesity in pets.

Talk of Tysons

158 Tysons Update
Katy Gorman fills us in on the Building of a Rail Yard for the Silver Line.

158 Jan King
Ever wonder what happened to the rockers of the 60s and 70s? Jan King’s got a few ideas...

159 Fun & Games

162 Horoscopes

HAPPY HOUR!

Monday-Friday 4-7PM
At the Bar & Lounge

Top Neck Clam*
Oysters*

NIGIRI
Izu-midai*
Salmon*
Escolar*
Shrimp
Crab Stick
Avocado

$1

Maki
Spicy Tuna*
California
Alaskan*
Philadelphia*
Salmon
BBQ Salmon Skin*

$4

SeaPearlRestaurant.com
8919 Strawberry Ln. • Falls Church
703.372.5161
“MY TASTES ARE SIMPLE, I AM EASILY SATISFIED WITH THE BEST.”

WINSTON CHURCHILL
AND MORE...
Celebrated dentists Dr. Han and Dr. Ahn in McLean invite you to discover a new level of services and dental excellence.

- Dental Implant
- Periodontal treatment
- Orthodontic treatment
- Invisalign treatment
- Full mouth reconstruction

**HAN & AHN DMD, PC**

**PERIODONTICS ORTHODONTICS PROSTHODONTICS IMPLANTOLOGY**

6845 Elm Street, Suite #450, McLean, VA  |  703.356.7001  |  www.McLeanDMD.com  |  info@mcleandmd.com

*Call for your assessment today! You’ll get the smile you deserve!*
Space
LARGE
or small.
We have it all.

Flexible suite sizes to accommodate your immediate & future needs
On-site property management for accelerated decision making
Access to several commuting routes including I-495, I-66, Rt 7, Rt 50, and Dulles Toll Road
Shopping, dining, entertaining — all just minutes away!
Spec Suites Now Under Construction
800 SE - 125,000SF

Tysons Corporate Center
8229 & 8245 Boone Boulevard

Westpark Business Campus
1521 & 1517 Westbranch Drive
7915-7927 Jones Branch Drive

Prosperity Business Campus
2700-2751 Prosperity Avenue

PSBUSINESSPARKS.
www.psbusinessparks.com

ON THE COVER:
Dessert from Argia’s
Restaurant. Photo credit:
Steven Schuresko.

VIVA TYSONS
THE MAGAZINE FOR TYSONS • GREAT FALLS • MCLEAN • VIENNA • OAKTON • FALLS CHURCH
NOVEMBER // DECEMBER 2015

PRESIDENT & PUBLISHER
Johnny Hanna

ART DIRECTOR / PRODUCTION MANAGER
Mary Jeanne Cincotta

GRAPHIC DESIGNER /WEBSITE DESIGNER
Julie Snee

MARKETING MANAGER
Lisa Shapiro

GRAPHIC ARTIST
Robin Long

VIDEOGRAPHY
Kari Cannistraro

PHOTOGRAPHIC CONTRIBUTORS
Bonnie Stephens

ADVERTISING / CLIENT ADVOCATES
Juanita Baptiste
John M. Hanna
Valerie Portney
Bonnie Stephens
Allison Chase Sutherland
Linda Barrett
John Byrd
Dr. Sandy Christmus
Jeffrey Detwiler
Kat Gorman
Carole Herrick
Jan King
Keith Loria
Marcia McAllister
Lee Nguonly
Amy Schoen
Lisa Shapiro
Renée Sklarew

TRAVEL & CULINARY WRITER
Allison Chase Sutherland

CONTRIBUTING AUTHORS
Linda Barrett
Dr. Sandy Christmus
Jeffrey Detwiler
Kat Gorman
Carole Herrick
Jan King
Keith Loria
Marcia McAllister
Lee Nguonly
Amy Schoen
Lisa Shapiro

DINING EDITOR
Renée Sklarew

FASHION EDITOR
Lauren Simmons

VIVATYSONSMAGAZINE | 703.448.7323 | 7921 Jones Branch Drive, Ste G11, Tysons, VA 22102

General inquiries and comments about this publication can be sent to:
comments@vivatysons.com.

www.vivatysons.com
www.facebook.com/vivatysons
www.twitter.com/vivatysonsmag
www.tasteoftysons.com
www.tysonstoday.com
www.tysonshealthandbeauty.com

Subscriptions for VivaTysons Magazine are available for $12 per year or $20 for two years. Please address requests to Calamity Media, 7921 Jones Branch Drive, Ste G11, Tysons, VA 22102, or call us at 703.448.7323, or you can subscribe online at www.vivatysons.com.

Volume 8, issue 6. Copyright © 2015 by VivaTysons Magazine Inc. VivaTysons Magazine is published every two months by Calamity Media, 7921 Jones Branch Drive, Ste G11, Tysons, VA 22102. All rights reserved. All editorial material is fully protected and should not be reproduced in any matter without written permission. Calamity Media makes every effort to ensure the accuracy of the information we publish, but we cannot be held responsible for any consequences or claims due to errors or omissions. Retailers wishing to carry VivaTysons at their locations and readers wishing to correspond with us are asked to write us at comments@vivatysons.com.
PETER MILLAR

Live The Game.

GOLFDOM

GREAT BIG BERTHA

THE UNMETALWOOD

8203 WATSON ST, MCLEAN, VA 22102 | 703.790.8844 | www.GolfdomGolf.com
Our first issue of VivaTysons was published in November of 2008. Our move from a newsletter and web portal to the 164-page adored publication had a simple mission: bring the Tysons communities of McLean, Vienna, Great Falls, Oakton and Falls Church together and celebrate the independent businesses and professionals in a publication that had the look and feel of the best national magazines to call attention to the exceptional services and merchandise they offer.

A resident for over 40 years, I have always loved the small towns and communities surrounding my neighborhood—the many wonderful restaurants, merchants, professionals and service providers I had the pleasure of meeting—and learning about the history of our area, rich with the tales and landmarks that built a nation. Our vision for our publication was apparently “spot-on.” With a present run of 22,500 magazines and with our new sister publication, Le Nouveau Moi, our value has never been more needed or appreciated than today. At a time when large, multinational companies are using the marketing muscle public companies have at their disposal to win market share and disrupt brick and mortar establishments, our commitment to our neighborhood friends is stronger than ever.

Our vision for our publication was apparently “spot-on.” With a present run of 22,500 magazines and with our new sister publication, Le Nouveau Moi, our value has never been more needed or appreciated than today. At a time when large, multinational companies are using the marketing muscle public companies have at their disposal to win market share and disrupt brick and mortar establishments, our commitment to our neighborhood friends is stronger than ever.

According to our friends at the 3/50 Project, for every $100 spent in our local stores, $68 remains here through taxes, payroll and other expenditures. Spend it online and the community gets nothing. We urge you, despite the temptations and convenience the web offers, please try and support as many of area merchants as possible. They’ve been waiting all year for this season.

As the holidays approach we hope to keep you abreast of the many celebrations and special events through our newsletters and web portals and we invite your questions and comments on how we can continue to be your resource for life in the next Great American City.

Our writers and designers are thrilled to bring you the November/December issue of VivaTysons: music, dining, recipes, gift ideas, stories and updates on what’s going on and where it’s happening. So much more on holiday celebrations and options for your enjoyment.

Our newest member of the VivaTysons family—Lisa Shapiro has the Food Desk covered for you—watch for her dining updates and reviews. Keith Loria is still on the music trail, and Linda is uncorking more wine, and our usual line up of great writers and designers have done it again.

Meet our friend and artist Jessica Speckhard—fascinating work. Read about the Mason Row Development and how Northern Virginia is becoming a “Retirement Haven.” And, have you been to Brine in the Mosaic District?

We’d like to give a quick “thanks” to our new advertisers and readers! From all of us at VivaTysons, we wish you a joyous and safe holiday and a healthy, happy new year.

Cheers!

Laurie Mensing is one of Long and Foster McLean’s Top Producers, and is Nationally Ranked in the Top 1% of Residential Real Estate Professionals. Consider Laurie your trusted advisor!

“Every transaction is treated as if it was my own.”

Over $130 million sold!

Office: 703.790.1990
Direct: 703.873.5193
Cell: 703.965.8133
laurie.mensing@longandfoster.com
www.lauriemensing.com
Licensed in VA, MD, DC
FOR EXTRAORDINARY SERVICE AND RESULTS...

Laurie Mensing

is one of Long and Foster McLean’s Top Producers, and is Nationally Ranked in the Top 1% of Residential Real Estate Professionals.

Consider Laurie your trusted advisor!

“EVERY TRANSACTION IS TREATED AS IF IT WAS MY OWN.”

Over $130 million sold!
Office: 703.790.1990
Direct: 703.873.5193
Cell: 703.965.8133
lauriemensing@longandfoster.com
www.lauriemensing.com
Licensed in VA, MD, DC
SELECTED EVENTS

NOVEMBER 3
SIMON TOWNSHEND
Jammin Java  7:30pm  $20
Simon Townshend delivers his uniquely personal, yet universally relatable songs with an intense emotional commitment that allows him to forge an instant connection with his audience. Whether he’s playing solo acoustic or with his band, Simon’s enthusiasm and passion for performing and sharing his music is undeniable. “There’s a certain nakedness. When you’re just standing on a stage with a guitar, it comes down to the bare bones. If the songs are strong, people really like it. It’s something that I love doing.”

NOVEMBER 4
DECLAN O’ROURKE + PETER BREINHOLT
Jammin Java  7:30pm  $15
Declan O’Rourke is a critically acclaimed singer and songwriting from Dublin, Ireland. Jon Pareles of The New York Times said there was virtuosity in his guitar playing, with ’intricately contrapuntal picking and meticulous dynamics,’ and that his calling was as a balladeer. Paul Weller said of O’Rourke’s song ‘Galileo’ that it’s possibly the greatest song written in the last thirty years. O’Rourke will release his unnamed fourth studio album this October, largely composed of the Howlin’ Lowly Moons songs, gathered together for the first time in a beautifully-packaged CD and limited-run vinyl.

Songwriter Peter Breinholt has been delighting audiences with his self-styled acoustic music for more than a decade. His credits also include six albums, a concert DVD, guitar songbooks, film scores, Pearl Awards, songwriting awards, and concerts with several symphony orchestras and choirs, including the Mormon Tabernacle Choir.

NOVEMBER 6
JOSEPH ARTHUR
Jammin Java  8pm  $18
When Lou Reed friend Bill Bentley, now working as an A&R director for Vanguard Records, read Joseph Arthur’s moving eulogy in American Songwriter magazine, he approached him to record an album of Lou Reed songs. “Bill told me, ‘Don’t overthink it,’” says Joseph. Arthur set himself up in his Brooklyn studio last December and proceeded to cut twelve of his favorites—using only acoustic guitar and bass, piano and vocals. “The only way I know to give new life to something as rich with life as Lou’s songs and recordings is to go about them in a completely different way. No drums or electricity.”

By stripping these songs down to their essence, Arthur allows us to hear Reed’s music and especially his lyrics, with brand-new ears, from the well-known (“Walk on the Wild Side,” “Heroin,” “Pale Blue Eyes,” “Satellite of Love” and the first song he attempted, “Coney Island Baby”) to the more obscure (“Magic and Loss” “Sword of Damocles,” Set the Twilight Reeling’s “NYC Man,” Lou Reed’s “Wild Child” and “Stephanie Says,” later reworked as Berlin’s “Caroline Says”). CONTINUED ON PAGE 18

LOCATIONS

THE BARNES AT WOLF TRAP
1635 Trap Rd., Vienna
703.255.1900
www.wolftrap.org

JAMMIN’ JAVA
227 Maple Ave E, Vienna
703.255.566
www.jamminjava.com

THE STATE THEATRE
220 N. Washington St.
Falls Church
703.237.0300
www.thestatetheatre.com

Mountain Heart
The Barns at Wolf Trap

Courtesy of Wolf Trap
Dr. Gocke excels in treating patients who need improvement of their dental and facial esthetics. Placing dental implants, bone grafting, facial trauma & reconstructive surgery and corrective jaw surgery are his areas of expertise.

Dr. Gocke is Board Certified by the American Board of Oral and Maxillofacial Surgeons and practices in McLean, VA. For multiple years, Dr. Gocke’s peers voted him as a top oral surgeon in the Washingtonian Magazine, Northern Virginia Magazine, and Virginia Living Magazine.
NOVEMBER 7
LUCY KAPLANSKY
Jammin Java 7pm $22
Lucy Kaplansky is a rare vocal talent, “a truly gifted performer... full of enchanting songs”—New York Times. Blending country, folk and pop styles, she has the unique ability to make every song sound fresh, whether singing her own sweet originals, covering country classics by June Carter Cash and Gram Parsons or singing pop favorites by Lennon/McCartney and Nick Lowe. Lucy’s iconic voice has been featured in film and on television, including commercials like Chevrolet’s iconic “Heartbeat of America” jingle.

NOVEMBER 10
PAUL THORN
The Barns at Wolf Trap 8 pm $25-27 A former boxer turned singer/songwriter and his band, teeming with “funky garage rock versatility,” serve up their “brand of inspirational roots rock”—AllMusic.com.

NOVEMBER 11
CALIFORNIA GUITAR TRIO
The Barns at Wolf Trap 8pm $25 Experience the “stunning virtuosity and sly sense of humor” (JamBase.com) that enable this acoustic trio to enthrall audiences with their bold repertoire spanning jazz, classical, rock, world music, and more.

NOVEMBER 13
KUOK-WAI LIO AND ZOLTÁN FEJÉRVÁRI, PIANISTS

CHAMBER MUSIC AT THE BARN
The Barns at Wolf Trap 7:30pm $35 The young piano duo that made a huge splash at the Marlboro Music Festival in 2014 comes to The Barns days before their Carnegie Hall Debut—hear these award-winning musicians present captivating solo and partner arrangements.

NOVEMBER 14
XAVIER RUDD & THE UNITED NATIONS
The Flag North American Tour
The State Theatre 9pm $25
Since the very beginning, Xavier Rudd’s ability to connect with people has been his most powerful gift. The more he has toured the world, the more hearts he has touched and the more of the world he has put back into his music. Now, fronting a band aptly named The United Nations, Xavier Rudd has assembled a lineup of musicians from around the world as a one-people musical force. Making their debut in 2015, Xavier Rudd And The United Nations finds the iconic Australian solo artist in full band mode for the first time in a long and successful career, and introduces new album Nanna to Xavier’s diverse and acclaimed discography...

MOUNTAIN HEART
The Barns at Wolf Trap 7:30pm $25-27 Grammy- and CMA-nominated musicians from this acoustic bluegrass ensemble “inject enthusiasm and energy” (Country Weekly) into their live performances, fearlessly revolutionizing the way acoustic music is played.

LUKE BRINDLEY AND FRIENDS
Jammin Java 7:30pm $16 “The rambling acoustic environment of New Morning—era Dylan and the smokiness of early Townes Van Zandt...his own compelling musical voice.” —Acoustic Guitar. “Digging deep and mining for the soul...One Of The Top 12 Albums of the Year” —Paste Magazine. “Magical... an early contender for one the best albums of the year.” —The Washington Post.

DEBBY BOONE
The Barns at Wolf Trap 8pm $35-40 After “You Light Up My Life” debuted on the music scene, it stayed at the top of the charts for 10 straight weeks—hear the triple Grammy-winning vocalist, actress, and author behind the megahit offer up inspirational “ballads and upbeat standards plucked from the heart of the Great American Songbook” —The Huffington Post.
NOVEMBER 17
MADELEINE PEYROUX
The Barns at Wolf Trap  8pm
$42-45 “A masterful interpreter of classic songs” (The Associated Press) and modern tunes alike, this jazzy singer/songwriter likened to Billie Holiday infuses her compositions with “rich tone, emotional depth and expressive storytelling” –The Associated Press.

AGAINST THE CURRENT
VINYL THEATRE + JULE VERA
Jammin Java  7pm  $12
Against The Current is a 5-piece pop band from Poughkeepsie, NY consisting of Chrissy Costanza, Dan Gow, Will Ferri, Jeremy Rompala, and Joe Simmons. With a rapidly growing social media presence on sites like YouTube, their first EP on the horizon (produced by Zack Odom and Kenneth Mount), and experience supporting up-and-coming pop acts like Alex Goot and Sam Tsui, ATC is poised to leave their mark on 2015-16.

NOVEMBER 20
AN EVENING WITH GREG BROWN
Jammin Java  7:30pm  $35
Brown’s songwriting has been lauded by many, and his songs have been performed by Willie Nelson, Carlos Santana, Michael Johnson, Shawn Colvin, and Mary Chapin Carpenter. He has also recorded more than a dozen albums, including his 1986 release, Songs of Innocence and of Experience, when he put aside his own songwriting to set poems of William Blake to music. One Big Town, recorded in 1989, earned Brown three and a half stars in Rolling Stone, chart-topping status in AAA and The Gavin Report’s Americana rankings and Brown’s first Indie Award from NAIRD (National Association of Independent Record Distributors).

NOVEMBER 21
SONNY LANDRETH
The Barns at Wolf Trap  7:30pm  $27
Louisiana’s “inventive and unpredictable” slide guitar wizard proves his blues chops and “rolls out his signature swamp-rock and Cajun grooves” –NPR.

SUZANNE VEGA AND DUNCAN SHEIK
The Barns at Wolf Trap  8pm  $55-60
Grammy Award-winning folk star of “Luka” and “Tom’s Diner” (Vega) and Tony Award-winning Spring Awakening composer (Sheik) join forces for a night of their hit songs, as well as music they created for Vega’s Off Broadway musical debut, Carson McCullers Talks About Love.

CONTINUED ON PAGE 21
In a maintenance-free environment, our residents enjoy life at their own pace and schedule. Residents can build their day around an array of activities including gardening, engaging trips, educational opportunities, art, music, entertainment, and a variety of dining experiences. We promote physical and spiritual well-being by offering fitness programs, health services and pastoral support. Through partnerships and continual research, we bring in breakthrough technologies and tools that help our residents get the most out of life.
NOVEMBER 21
THE OCEAN BLUE
Jammin Java  8pm  $25
All three of the band’s Sire Records albums (The Ocean Blue, Cerulean, and Beneath the Rhythm and Sound) were released this fall for the first time on beautiful 180 gram vinyl, including limited edition deep blue, cerulean swirl, and snow white vinyl. Musically, the new record is a return to form for the band. As well as a new beginning. Lyrically it is romantic, melancholic and impressionistic. The melodic singing, chimy guitars and lush keyboards the band is known for weave their way through the songs. Even the saxophone has returned on the opening track. But it is a record full of music that sounds very of the moment.

NOVEMBER 22
HAVE MERCY
Transit + Somos + Microwave
Jammin Java  7pm  $16
In the case of Baltimore’s Have Mercy, what wins out—and what ultimately astounds—is raw, unfiltered passion. The band’s debut LP, The Earth Pushed Back, was one of the most honest records of 2013—an album that fans of punk and emo from Brand New to Tigers Jaw to Taking Back Sunday simply couldn’t afford to miss out on.

NOVEMBER 27
John Eaton - The Roaring Twenties: A Salute to the Jazz Age
The Barns at Wolf Trap  8pm  $25-27
Join renowned pianist and vocalist John Eaton as he interprets the Great American Songbook.

THE NIGHTHAWKS AND SKIP CASTRO BAND
The State Theatre  9pm  $20
Washington’s favorite bad boys, the Nighthawks are masters of electric Chicago Blues and the kings of sh*t kicking roadhouse rock. They’re not called America’s Best Bar Band for nothing…
The Nighthawks history is extensive, beginning in the ’70s when the band criss-crossed the country playing clubs and colleges then dominated by the sounds of country rock and disco. The band spread their version of roots rock, soul, rockabilly, and blues that was hardly the standard fare. In addition, the Nighthawks were considered touring pioneers, since only a handful of Chicago blues stars were touring nationally, and the west coast blues bands stayed on their side of the Great Divide.

NOVEMBER 28
Zoso the Ultimate Led Zeppelin Experience
The State Theatre  9pm  $20
Zoso - The Ultimate Led Zeppelin Experience formed in 1995 to perform the most accurate and captivating Led Zeppelin live show since the real thing. For Zoso, it’s much more than just being a tribute. It’s about touching a golden era in music. Zoso embodies Page, Plant, Bonham and Jones in their spirit, tightly-wound talent and authenticity.

MOONDANCE
The Barns at Wolf Trap  7:30pm  $25-30
Experience a thrilling tribute to two of rock ’n’ roll’s best-loved albums, made famous by Van Morrison and Bruce Springsteen, as they’re performed in their entirety by some of the finest musicians and vocalists in the D.C. area.

PARTHENON HUXLEY & FRIENDS
Perform the Hits of ELO & Beatles
Jammin Java  6pm  $15
Since joining ELO Part II in 1998 guitarist/singer Parthenon Huxley has performed the hits of ELO at sold-out venues all over the world. Now residing in MD, Huxley has gathered some of the area’s most talented musicians to bring this timeless music closer to home. Joined by bassist Dave Phenicie, violinist Ben Hoyt, drummer Ricky Wise and guitarist James O’Connell, “Hux” will perform a superlative selection of ELO hits, and, in honor of John Lennon famously calling ELO “Son of Beatles”, a batch of Beatles as well.

CONTINUED ON PAGE 22
DECEMBER 4
MARTIN BARRE (OF JETHRO TULL)
Jammin Java 7:30pm $25
Martin Barre has been the guitarist of Jethro Tull for 43 years, his sound and playing having been a major factor in their success. Album sales have exceeded 60 million units and they continue to be played worldwide, representing an important part of classic rock history. As Jethro Tull is taking a long break from touring, Martin has put together a band to play the "classic" music from the Tull catalogue. His band, under the title of Martin Barre's New Day is a total commitment to give the Tull fans and a broader audience the chance to hear tracks not performed for many years. The band includes other members of Tull and top musicians from a similar background.

DECEMBER 11
TOBY LIGHTMAN
Jammin Java 8pm $18
In a world of auto-tune, Toby Lightman's pure and soulful voice cuts through the noise. She "...oozes spirituality, if not outright womanly sensuality..." -Billboard. From her major label debut in 2004 to her current album Every Kind of People, Toby has mastered her own sophisticated urban pop. With each song, recording or collaboration, Toby continues to hone, craft and perfect her unique sound.

DECEMBER 20
AN EVENING WITH GRIFFIN HOUSE
Jammin Java 7:30pm $18
House began writing and recording and issued his first independent release, Upland, in 2003. His music attracted attention from Nettwerk, a Vancouver-based management company and record label, and House partnered with the label’s American branch to issue Lost & Found in 2004. In August 2004, on CBS Sunday Morning, music journalist Bill Flanagan (MTV/VH1) raved about Lost and Found, putting the newcomer on his short list of the best emerging songwriters in the U.S.

DECEMBER 26
EGYPT "ANNUAL REUNION SHOW"
ALAN SCOTT BAND
Jammin Java 8pm $15
The true nucleus of Egypt was formed in the summer of 1984, when Joe Lawlor and Andy Waldeck met at the Berklee College of Music in Boston, Massachusetts. The two became fast friends and compatriots in the ways of music, partying, and girls. They had so much in common, their paths seemed destined to cross again. Together today they are using the funk and rock skills they have honed to create something original and great.
NO toxic flame retardants
made with organic materials
customizable
natural latex mattresses

and NOW
natural latex sofas
NO toxic flame retardants
made with organic materials
customizable

Find yours at
258 Maple Ave E
VIENNA
12242 Rockville Pike
ROCKVILLE
or savvyrest.com

Savvy Rest
NATURAL BEDROOM

VIVA TYSONS
VIVATYSONS.COM NOVEMBER  //  DECEMBER 2015   ◊   VivaTysons
MONDAYS

50% OFF WINES AT WILDFIRE

Wildfire
Choose your favorite bottle of wine from a select list developed by Wildfire’s very own wine and spirits director, Brad Wermager.

50 CENT WINGS

Dogwood Tavern
Dine in on Monday night at Dogwood Tavern in Falls Church for 50 cent wings, 5pm-close.

MONDAY WINE SPECIAL

J. Gilbert’s
Enjoy 1/2 off bottles of wine marked $100 or less every Monday.

TUESDAYS

A DANCE FOR EVERYONE

Colvin Run Community Hall | $12
Ed Cottrell, Gail Crum & the NVA Dance Crew teach a 1-hour class on a different dance each week. The class will start promptly at 7:00pm and will be followed by “Dance for Everyone” with a variety of DJ’d contemporary and classic dance music including rumba, West coast swing, East coast swing, hustle, shag, Latin, country western 2-step, foxtrot, tango, waltz and more.

½ PRICED WINE AT BRX

Brx American Bistro
All wines below $65 are half priced with an entrée.

$2 TACO TUESDAYS

La Sandia | 4pm-9pm | $2
Experience $2 tacos al pastor, skirt steak, chicken tinga, or carnitas. $2 Torta sliders, chicken tinga, and carnitas with $2 Dos Equis to wash it all down.

KIDS’ TUESDAY

Pizzeria Orso
Kids 10 and under get one free item from the children’s menu for each traditional or house specialty pizza. Not valid with any other special offer or advertised coupon. Not valid for cash. Dine in only.

SALSA NIGHT

Iris Lounge | 6:30pm
Salsa Night – Lee “El Gringuito”, and Kat “La Gata” teach the hottest Salsa dance moves! Classes go from 7:30-9pm, then hot Salsa dancing until 2am.

OSSO BUCO NIGHT

Assaggi Osteria | $19.50
Come out to Assaggi Osteria to enjoy wonderful food, friends, and a great dining experience.

TRIVIA WITH ERIK LARSON

Clyde’s of Tysons | 7-9pm
Come out to Clyde’s of Tysons to enjoy trivia with Erik Larson on the side bar from 7-9pm and enjoy live music from 9pm to close.

CONTINUED ON PAGE 26
Enjoy a New Phase in LUXURY LIVING
Brand New Beach Homes on REHOBOTH BAY

NEW 2, 3 AND 4 BEDROOM HOMES STARTING AT THE LOW $600s

I f your new phase in the Good Life is taking you towards Fun in the Sun in southern Delaware, then consider Phase II of the Residences of Lighthouse Cove in Dewey Beach.

Each home features wide-plank, durable, porcelain tile flooring, state-of-the-art fixtures, and high-efficiency appliances in various floorplans. Morning, evening, all day—enjoy the spectacular views of the Atlantic Ocean and Rehoboth Bay.

302-212-0002 | 1301 COASTAL HIGHWAY, DEWEY BEACH, DE 19971 | TheResidencesDE.com

CLASSICAL GUITARIST, Jarrett Laskey, has been performing at company events, holiday parties, and dinner functions for over 10 years. With a repertoire of Classical, Spanish / Latin and Contemporary music, he adds just the right touch to any special event.

Visit his website at: www.laskeyguitar.com to read his 50+ reviews and request a quote.
WEDNESDAYS

1/2 PRICE WINE NIGHT
Amphora
Join Amphora each Wednesday for half-priced bottles of wine.

FAMILY PASTA NIGHT
Brx American Bistro
Come out to Brx and experience their famous filet meatballs, seafood pasta, and more!

PUB QUIZ
Ireland’s Four Provinces | 8pm
Test your trivia knowledge at one of the hottest spots in Falls Church. Make sure you bring a group of friends for the maximum trivia experience.

JAZZ NIGHT
Iris Lounge | 7-11pm
Join Iris Lounge and 100 of your closest friends for Live Jazz Night with Jaared Arosemena.

MUSSEL MADNESS
Argia’s
Try our award-winning Solo Mussels Argia or Marinara. Regularly $14.95, these delectable entrees are just $8.95 on Wednesdays. (Over Pasta $15.95)

$5 BOTTOMLESS GUACAMOLE
La Sandia | 4pm-7pm | $5
Experience bottomless guacamole with you and your closest friend for $5.

WINE’D DOWN WEDNESDAYS
Entyse, Wine Bar & Lounge | 5:30pm
Sample Sommelier Vincent Feraud’s hand selected wines by the glass or step up to the Fresh Market Seafood Station where you can create your own tasting of Jumbo Shrimp, Crab Claws, and Fresh Louisiana Oysters prepared right in front of you by our chefs.

LOBSTER SPECIAL
Assaggi Osteria | $19.50
Come out to Assaggi Osteria to enjoy wonderful food, friends, and a great dining experience. You will get a salad and lobster grilled, sautéed, or baked with risotto or pasta.

HALF OFF PRIME TIME
Palm Restaurant | 5pm-7pm
During Prime Time, all Prime Bites® are HALF OFF only at Palm Bar! Try some calabrese flatbread, dirty shrimp, prime steakburger sliders, or Nova Scotia lobster and bacon fondue.

WINE WEDNESDAY
Pizzeria Orso | 4pm-9pm
50% discount off all bottles of wine. Not valid for cash. Dine in only. Offer valid from 4pm to 9pm.

CONTINUED ON PAGE 28
ALTERNATIVES TO SURGERY: Using Your Own Stem Cells to HEAL YOUR BODY

At StemCell ARTS, we specialize in offering cutting edge, natural procedures to address common injuries and joint conditions. These state-of-the-art, non-surgical adult stem cell and blood platelet treatments increase function and decrease pain.

The benefit of Stem Cell Therapy, Platelet Therapy, and Prolotherapy is the avoidance of invasive surgery resulting in lengthy downtime and painful rehabilitation.

Please join us for a fun, informative session that will explore how your body can work to heal itself naturally. The area’s leading regenerative experts will answer all your questions. Bring your loved one or friend. Space is limited so register today. StemCell ARTS is an affiliate of National Spine and Pain Centers.

CONDITIONS THAT MAY RESPOND WELL TO STEM CELL AND PLATELET PROCEDURES:

- Knee Pain, Osteoarthritis, Meniscal Tears
- Hip Arthritis, Pain & Labral Tears
- Shoulder Pain & Rotator Cuff Tendinitis
- Chronic Back & Neck Pain
- Tennis/Golfer’s Elbow
- Achilles Tendinitis
- Foot & Ankle Pain, Plantar Fasciitis
- Sacroiliac Joint Instability

FREE PATIENT INFORMATION SEMINAR!

**Virginia**

TUE, NOVEMBER 10, 2015
6:00pm to 8:00pm
1800 Tysons Blvd., Ste 100
McLean, VA 22102

“There are other options besides surgery. This has given me a second chance I never thought I’d have.”

Mark Stickley
Avid Runner, Knee Pain Sufferer

RSVP OR MAKE AN APPOINTMENT
703.520.5063
www.StemCellArts.com

VIRGINIA
1750 Tysons Blvd, Suite 120
McLean, VA 22102

MARYLAND
5550 Friendship Blvd., Suite 100
Chevy Chase, MD 20815

WATCH THE VIDEO AS SEEN ON WUSA9

SIGN UP TODAY!

StemCell ARTS Physicians:

- Dr. Dade is an expert practitioner in interventional pain management and regenerative medicine techniques for treating neck, back, and sports-related musculoskeletal injuries.

- Dr. Friedlis is a nationally recognized expert in pain management and rehabilitation. He is one of the first doctors in the Washington, DC area to use Stem Cell, Platelet Therapy (PRP) and Prolotherapy.

- Originally from Northern Virginia, Dr. Wagner is an expert practitioner in regenerative medicine techniques including Stem Cell Therapy, PRP and Prolotherapy.
MCLEAN
TYSONS PLAZA
1961 Chain Bridge Rd
703.847.7300
www.shoptysons.com

THE VINEYARD
1445 Laughlin Ave
(703) 288-2970
www.thevineyardva.com

WILDFIRE
2001 International Dr
703.442.9110
www.wildfirerestaurant.com

FAIRFAX
MOSAIC DISTRICT
2910 District Ave
703.992.7765
www.mosaicdistrict.com

CONTINUED ON PAGE 30

WEDNESDAYS
REINHARDT LIEBIG
Maplewood Grill
Reinhardt Liebig, a consummate pianist, is equally at home playing jazz standards, blues, classical and the popular song form with some Broadway tunes thrown into his performances. His repertoire includes a variety of popular, blues, jazz and classical standards.

THURSDAYS
TERRY LEE RYAN
Maplewood Grill | 6pm
New Orleans’ own Terry Lee Ryan, pianist and vocalist, plays blues, popular standards and especially N’awlings style funky piano music. Their piano bar is an “institution” in the area - don’t miss it! If you can’t go to the Crescent City, then come to the Maplewood Grill on Thursdays.

SUSHI THURSDAYS
Entyse, Wine Bar & Lounge | 5:30pm
Watch as our expert guest sushi chef creates savory maki, sashimi and specialty rolls for our guests’ delight. Enjoy drink specials and the luxury of creating your own sushi experience that will leave guests wanting more!

THIRSTY THURSDAYS
BEER TASTING
Red, White & Bleu | 5pm
Come and join us in our tasting room for our Thirsty Thursday Beer Tastings! Tasting room open from 6-8pm every Thursday.

MEXICAN NIGHT
Brx American Bistro
Come out to Brx to experience Mexican cuisine and drink specials.

BOGO THURSDAY
Pizzeria Orso
Buy one pizza, get one 50% off of equal or lesser value. Not valid for cash. Dine in only. Not valid with any other special offer or advertised coupon.

AFTERNOON TEA
Entyse, Wine Bar & Lounge | 12pm
Enjoy the timeless ritual of afternoon tea served at Entyse Lounge. Treat someone special to this enduring tradition honored in a luxurious setting while being pampered with The Ritz-Carlton hotel’s service excellence.

We could be the best part of your morning routine.

Wake up, enjoy a cup of coffee, and learn about the latest from Tysons. From local news and history to the best dining in town, we have it. Subscribe today!
**SELECTED EVENTS**

**UNCORKED THURSDAYS**

**Brio Tuscan Grille**
Join Brio Thursdays for 10 wines, $5 glasses at the bar.

**THURSDAY MORNINGS WITH THE GREAT ZUCCHINI**

**Jammin’ Java**
10:30am-11:30am | $5
The Great Zucchini, Washington’s funniest and most magical preschool and kindergarten entertainer, performs a colorful magic show where every child is a star and guaranteed to laugh! Experience the excitement of the children when they get to learn a magic trick at the end of show!

**FRIDAYS**

**REINHARDT LIEBIG**

**Maplewood Grill**
Reinhardt Liebig, a consummate pianist, is equally at home playing jazz standards, blues, classical and the popular song form with some Broadway tunes thrown into his performances. His repertoire includes a variety of popular, blues, jazz and classical standards.

**DJ & DANCING**

**Iris Lounge**
Come out to Iris Lounge every Friday and Saturday for DJ & Dancing and dance the night away with drinks and your closest friends.

**FRIDAY MORNINGS WITH ROCKNOCEROS**

**Jammin’ Java**
10:30am-11:30am | $5
As every family with youngsters in the DC area already knows, Rocknoceros (pronounced like rhinoceros) is three guys: Coach Cotton, Williebob, and Boogie Woogie Bennie, who make wildly popular, award-winning music for the whole family. “An outstanding mix of folk and rock . . . literate songs . . . poppy approach . . . multi-generational appeal.” Best Music for Kids and Families – NPR

**JAZZ FRIDAYS**

**Entyse, Wine Bar & Lounge | 8:30pm**

**FRIDAY NIGHT WINE TASTING**

**The Vineyard | 3-7pm**
The Vineyard was founded in 2002 with the goal of making it easy to find the perfect bottle for any occasion. At The Vineyard, they believe that it is important to sort out the fodder, be well connected to the best producers, and focus on products with great value.

**FREE WINE TASTING**

**Red, White & Bleu | 5-8pm**
Come out to Red, White, & Bleu for a free wine tasting every Friday night.

**AFTERNOON TEA**

**Entyse, Wine Bar & Lounge | 12pm**
Enjoy the timeless ritual of afternoon tea served at Entyse Lounge. Treat someone special to this enduring tradition honored in a luxurious setting while being pampered with The Ritz-Carlton hotel’s service excellence.

**SATURDAYS**

**SATURDAY BRUNCH**

**Amphora**
Join them for their famous brunch. Don’t miss the Double Chocolate Pancakes, Bananas Foster French Toast, Tomato Caprese Eggs Benedict and even our Greek Pocket featuring grilled pita topped with scrambled eggs, simmered tomatoes, onions, feta cheese and authentic Grecian gyro made fresh daily.

Continued on page 30
SATURDAYS

BALLROOM SOCIAL DANCE
Colvin Run Community Hall | $15-$20
On the 1st and 3rd Saturdays of the month enjoy music and a dance lesson provided by DJ Craig Bukowski. Lesson from 8-9:00pm. Dancing from 9-11:30pm. Price includes the dance, lesson and snack bar.

DJ & DANCING
Iris Lounge
Come out to Iris Lounge every Friday and Saturday for DJ & Dancing and dance the night away with drinks and your closest friends.

LIVE MUSIC SATURDAYS
Entyse, Wine Bar & Lounge | 8:30pm
Join The Ladies and Gentlemen of ENTYSE, Wine Bar & Lounge for live music.

BARBEQUE NIGHT
Brx American Bistro
Head out to Brx American Bistro to enjoy some of their famous delicious BBQ beef brisket.

AFTERNOON TEA
Entyse, Wine Bar & Lounge | 12pm
Enjoy the timeless ritual of afternoon tea served at Entyse Lounge. Treat someone special to this enduring tradition honored in a luxurious setting while being pampered with The Ritz-Carlton hotel’s service excellence.

SATURDAY WINE TASTING
The Vineyard | 12-5pm
The Vineyard was founded in 2002 with the goal of making it easy to find the perfect bottle for any occasion. At The Vineyard, they believe that it is important to sort out the fodder, be well connected to the best producers, and focus on products with great value.

SUNDAY BRUNCH
La Sandia
Every Sunday, feast on Mexican brunch favorites - huevos rancheros, Mexican chocolate waffles, iron skillet breakfast, and more. Make it a lazy morning washed down with Bloody Marias and Tropical Fruit Margaritas.

FABULOUS BUFFET BRUNCH
Ireland’s Four Provinces
Come to the 4P’s for a grand buffet brunch that includes smoked salmon, Eggs Benedict, carved roast beef, homemade omelets, shepherd’s pie, corned beef hash, potatoes, sausage, soup, salad, pastries, fruits, and SO much more.

SUNDAY BRUNCH
Café Deluxe
Can’t miss menu items including the Deluxe Benedict, sourdough toast topped with black forest ham, poached eggs and sundried tomato Hollandaise sauce served with a side of breakfast potatoes, and the Brioche French Toast, topped with powdered sugar, cinnamon and fresh fruit.

7pm-midnight every Sunday night at Dogwood Tavern in Falls Church. Dine in only.

½ PRICE WINE
Ristorante Bonaroti
Enjoy ½ price wine by the bottle on Sundays at dinner. Sergio Domestici and the Bonaroti family invite you to explore the joy of classic Italian cuisine and their award-winning wines and service.

SUNDAY BRUNCH
Wylie Wagg | 3-5pm
Bring your dogs on Sunday to make some new friends that are the same size! Healthy, happy, and helpful.
SUNDAY BRUNCH
Cyclone Anaya’s
Come out and try the best brunch in the Mosaic. Huevos rancheros, huevos con chorizo, migas, breakfast quesadillas, and even a crabmeat omelet.

SUNDAY BRUNCH
Wildfire | 11am
Gather your family and friends and enjoy Wildfire Tysons’ new weekend brunch menu! Enjoy all of your brunch favorites like Lemon Ricotta Pancakes, Oven Roasted Crab Cakes Benedict, and more.

SUNDAY BRUNCH
Assaggi Osteria | 11am
Come out to Assaggi Osteria to enjoy wonderful food, friends, and a great dining experience.

Design and Build with Confidence
Northern Virginia’s premier boutique home renovations firm

KITCHENS | BATHROOMS | PORCHES | PATIOS | LIVING SPACES | HOME ADDITIONS

PROUDLY SERVING NORTHERN VIRGINIA SINCE 1997

703.239.2700 | WWW.DANIELSREMODELING.COM
Arts & Theatre

EVENTS

CREATIVE CAULDRON • GEORGE MASON UNIVERSITY CENTER FOR THE ARTS • THE ALDEN THEATRE • 1ST STAGE IN TYSONS • WOLF TRAP

LOCATIONS

THE ALDEN THEATRE
1234 Ingleside Ave.
McLean, VA
703.790.9223
www.aldentheatre.org

THE CREATIVE CAULDRON
410 South Maple Ave.
Falls Church, VA
703.436.9948
www.creativecauldron.org

1ST STAGE IN TYSONS
1524 Spring Hill Road
Tysons, VA 22102
703.854.1856
www.1ststagetysons.org

GEORGE MASON UNIVERSITY CENTER FOR THE ARTS
4400 University Dr.
Fairfax, VA
703.993.1000
cfa.gmu.edu/calendar/

SIGNATURE THEATRE
4200 Campbell Ave.
Arlington, VA
703.820.9771
www.signature-theatre.org

NOVEMBER 1–NOVEMBER 22
PINOCCHIO
Creative Cauldron Fridays 7:30pm, Saturdays 2pm & 7:30pm, Sundays 2pm $16 The Learning Theater Ensemble tackles another beloved classic with one of the most re-imagined characters in the pantheon of children’s literature. Follow the adventures of everyone’s favorite marionette in his quest to become a “real boy.”

ART OF TIME ENSEMBLE: SGT. PEPPER’S LONELY HEARTS CLUB BAND

George Mason University Center for the Arts Concert Hall 7pm $29–48 Hear iconic music in wonderful new ways as this inventive ensemble reimagines the landmark Beatles album with new arrangements by jazz, pop, and classical composers. Toronto-based Art of Time Ensemble is a collective of top classical, jazz, and pop musicians that was founded in 1998 and has redefined and reinvigorated the concert experience by fusing high art with popular culture. In this performance, the group pays homage to the record that Rolling Stone called “the most important rock album ever made,” and the preeminent band that conceived this counterculture work of genius. These talented musicians are joined by Barenaked Ladies lead singer Steven Page as well as pop vocalists Glen Phillips, Craig Northeby, and Andy Maize to perform such timeless hits as “When I'm Sixty-Four,” “Lucy in the Sky with Diamonds,” “A Day in the Life,” and “With a Little Help From My Friends.” The Beatles loved to turn us on, and so does [the Art of Time Ensemble].” —Globe and Mail

NOVEMBER 14 - 15
VIRGINIA OPERA: LA BOHÈME
George Mason University Center for the Arts Concert Hall Sat 8pm, Sun 2pm $48–98 This masterpiece of the standard Italian repertoire has touched the hearts and souls of opera lovers for generations with the combination of Puccini’s gorgeous score and the bittersweet tale of young love in bohemian Paris. Set in Paris’s Latin Quarter, La Bohème follows starving young artists struggling to survive and fulfill their dreams, getting by on passion, friendship, humor, and a lust for life. On a snowy Christmas Eve, Rodolfo, a romantic poet, and Mimi, an ailing seamstress, meet and fall deeply in love, but her languishing health and their abject poverty threaten their happiness. Heartrending sorrow, joyous celebrations, and the power of the creative spirit propel this poignant work to its tragic conclusion, which is brought to our stage by Virginia Opera. Sung in Italian with English supertitles.

NOVEMBER 21
Bollywood Masala Orchestra and Dancers of India

NOVEMBER 20
HARVEY
By Mary Chase
Directed by Michael Chamberlin
1st Stage Fridays 8pm, Saturdays and Sundays 2pm, $30 Winner of the Pulitzer Prize for Drama, this beloved classic is a treat for the whole family. Elwood P. Dowd insists on including his friend Harvey in all of his sister Veta’s social gatherings. The trouble is Harvey is an imaginary six-foot, three-and-one-half-inch tall rabbit. This funny, charming, touching play challenges us to embrace our imaginations and at all costs resist being “perfectly normal human beings.”

NOVEMBER 8
ART OF TIME ENSEMBLE: SGT. PEPPER’S LONELY HEARTS CLUB BAND

George Mason University Center for the Arts Concert Hall 7pm $29–48 Hear iconic music in wonderful new ways as this inventive ensemble reimagines the landmark Beatles album with new arrangements by jazz, pop, and classical composers. Toronto-based Art of Time Ensemble is a collective of top classical, jazz, and pop musicians that was founded in 1998 and has redefined and reinvigorated the concert experience by fusing high art with popular culture. In this performance, the group pays homage to the record that Rolling Stone called “the most important rock album ever made,” and the preeminent band that conceived this counterculture work of genius. These talented musicians are joined by Barenaked Ladies lead singer Steven Page as well as pop vocalists Glen Phillips, Craig Northeby, and Andy Maize to perform such timeless hits as “When I’m Sixty-Four,” “Lucy in the Sky with Diamonds,” “A Day in the Life,” and “With a Little Help From My Friends.” The Beatles loved to turn us on, and so does [the Art of Time Ensemble].” —Globe and Mail

NOVEMBER 13 – DECEMBER 20
HARVEY
By Mary Chase
Directed by Michael Chamberlin
1st Stage Fridays 8pm, Saturdays and Sundays 2pm, $30 Winner of the Pulitzer Prize for Drama, this beloved classic is a treat for the whole family. Elwood P. Dowd insists on including his friend Harvey in all of his sister Veta’s social gatherings. The trouble is Harvey is an imaginary six-foot, three-and-one-half-inch tall rabbit. This funny, charming, touching play challenges us to embrace our imaginations and at all costs resist being “perfectly normal human beings.”
MUNICH SYMPHONY ORCHESTRA WITH THE ROMEROS

Philippe Entremont, conductor and piano; Pepe Romero, guitar
George Mason University Center for the Arts Concert Hall  8pm  $42-70

Two of Europe’s most esteemed ensembles share the stage for a sublime evening of Spanish and French classical music. The Munich Symphony Orchestra is one of Germany’s most venerated musical institutions, held in high esteem by audiences, critics, and experts alike. This important orchestra has enriched the cultural life of Bavaria with its unparalleled performances of symphonic concert pieces, opera and operettas, ballets, oratorios, and church music. The pairing of this orchestra with conductor Philippe Entremont, who is renowned for his outstanding interpretive abilities on the podium, creates a stunning collaboration. The orchestra is joined by Spanish classical guitar virtuoso Pepe Romero for a solo work. Mr. Romero is then joined by the other members of his quartet, an ensemble that has a sterling reputation in the world of classical music. As New York Times said, “the only classical guitar quartet of real stature in the world today; in fact, they virtually invented the format.” The Washington Post praised the Munich Symphony Orchestra for “conjuring up a joyous whirlwind of sound that ultimately launched the music blazing into the ether.”
ARTS & THEATRE

Come Experience a New Level of Services in Tysons!

Protecting you financially from all the bad things that can happen and positioning you to take advantage of all the good things that life offers...

Kurt Sayce
Agent
www.insurance4abetterlife.com
7655 Leesburg Pike
Falls Church, VA 22043-2595
703-448-0006

State Farm
LIKE A GOOD NEIGHBOR STATE FARM IS THERE.®
Auto Insurance | Home and Property Insurance | Life Insurance
Health Insurance | Banking Products | Annuities | Mutual Funds

COMPAÑIA FLAMENCA
JOSÉ PORCEL: FLAMENCO FIRE
George Mason University Center for the Arts Concert Hall 8pm $29-48
Celebrate the art of flamenco with this explosion of vibrant color, passionate rhythm, and enchanting movement by José Porcel, along with his troupe and orchestra. This breathtaking extravaganza represents the golden age of flamenco and showcases the purity and authenticity of this traditional art form. A unique combination of music and dance with gypsy, Jewish, Arabic, and Indian influences, flamenco features deeply emotional dances that are sometimes solemn and sometimes joyful. Considered Spain’s premier flamenco dancer and choreographer, José Porcel was lead dancer with the renowned Ballet Nacional de España before forming this group with some of the world’s most acclaimed flamenco dancers, instrumentalists, and vocalists. “Evocative and exciting, blending traditional flamenco with contemporary music, moves, and looks.” -Las Vegas Review-Journal

8 P.M.
NOV 6

State Farm
LIKE A GOOD NEIGHBOR STATE FARM IS THERE.®
Auto Insurance | Home and Property Insurance | Life Insurance
Health Insurance | Banking Products | Annuities | Mutual Funds

Comprehensive Services for Every Exterior Need
- Five Star Rated by Home Services Review
- Washingtonian 2011 & 2013 Top Roofing and Siding Companies
- 2011 & 2014 Virginia Roofing Contractor of the Year
- Maintains a ✓ with Washington Consumers’ Checkbook
- Better Business Bureau “A+ Rating”

Pond Roofing & Exteriors
50 Years
2987 Prosperity Avenue, Fairfax, VA 22031
703.573.8000
www.pondroofing.com

Named one of the Best Contractors in the DC Area by Washingtonian Magazine.

LIKE A GOOD NEIGHBOR STATE FARM IS THERE.®
Auto Insurance | Home and Property Insurance | Life Insurance
Health Insurance | Banking Products | Annuities | Mutual Funds

State Farm
LIKE A GOOD NEIGHBOR STATE FARM IS THERE.®
Auto Insurance | Home and Property Insurance | Life Insurance
Health Insurance | Banking Products | Annuities | Mutual Funds

Comprehensive Services for Every Exterior Need
- Five Star Rated by Home Services Review
- Washingtonian 2011 & 2013 Top Roofing and Siding Companies
- 2011 & 2014 Virginia Roofing Contractor of the Year
- Maintains a ✓ with Washington Consumers’ Checkbook
- Better Business Bureau “A+ Rating”

Pond Roofing & Exteriors
50 Years
2987 Prosperity Avenue, Fairfax, VA 22031
703.573.8000
www.pondroofing.com

Named one of the Best Contractors in the DC Area by Washingtonian Magazine.
We want to help local families have sweeter dreams.

Each night, many families sleep on floors just miles away from some of our nation's greatest wealth. These families need beds. That's why the Wydler Brothers Team created the 1000 Bed Challenge. For every home bought or sold with Wydler Brothers this year, our lead agent will donate a bed to A Wider Circle, a local charity helping thousands of families in need. To help us reach our goal of donating 1000 beds, we have joined with the generous partners listed below who will also donate beds to A Wider Circle. Please help us deliver sweeter dreams to local families in need.

TO LEARN MORE OR MAKE A DONATION, VISIT 1000BEDCHALLENGE.COM

We want to thank our partners for their support of this campaign.

In-kind donation by Art Director: Craig Coughlin, Copywriter: Francis Sullivan, Photographer: Elliott O’Donovan
It’s hard to hear the name Debby Boone without starting to sing “You Light Up My Life,” especially if you lived though 1977, when the song became one of the best selling songs in history, charting No. 1 on Billboard for 10 consecutive weeks and selling more than 4 million singles in a year’s time.

Back then, Boone was new to the recording scene and picked up the Grammy for Best New Artist as a 21-year-old. Not that people didn’t know who she was earlier in her life. After all, she was the daughter of widely popular entertainer Pat Boone, and she would often sing with him on his specials and at concerts.

“I started performing at the age of 14 because my dad put us in his show,” Boone says. “Then, it was the kind of exhilaration of nervous energy and applause and attention—all of that was exciting when you never experienced it before. I was getting a lot of attention for having a big voice for a little girl and I liked being set apart.”

Somewhat surprisingly, Pat Boone did not encourage his daughter to continue on the musical path, hoping all three of his daughters would be stay-at-home moms, and staying as far away from show business as possible. But as he opened up the idea of a musical career to the youngest Boone, there was nothing else she wanted to do.

As Boone was starting her own career, she says it was the connection with the audience that she really coveted the most.

“Through a melody and a lyric I could actually connect in a human way with not just the group in the room, but individuals, if I did my job and sung from a truthful place,” she says. “That is what I love. Whether through my recordings or on stage.”

Over the years, Boone has added an impressive seven Grammy noms to her portfolio, including two wins. She made the switch to country at one point and found great success there, but she’s also been well received coming back to pop and cabaret-style music.

In 2013 Boone released her 13th studio album, a take on the songs and experience of the Las Vegas of the ’60s, entitled “Swing This.” The accompanying show, which premiered at New York’s prestigious Carlyle Hotel in March of that year, includes memories and stories shared from her formative years when her father was headlining at the Sands and Sahara Hotels.

It’s that show that Boone will take to the Barns at Wolf Trap on Nov. 12.

“These days I am performing the music from ‘Swing This,’ and primarily my show will consist of music from this project, and the reason I wanted to sing about this, is as I started to think about how much I loved the music you would have heard in Las Vegas at this time, I realized that’s really where I had my first inkling of what I wanted to do with my life, and who I wanted to be,” she says. “My dad was performing as a headliner. It was the golden age of Las Vegas, and I was 8 and had never seen anything about it. I was completely enamored with the excitement of the showroom.”

Boone Set To Light Up the Barns
The singer incorporates stories of the era, talking about some of those she met back then, and presents what it felt like to have been in a showroom in Las Vegas.

“I have some mixed-media to add something to it, as well,” Boone says. “Mostly it’s within the stories, the songs and arrangements of the brilliant John Oddo who used to work for Rosemary Clooney (Boone’s late mother-in-law) and he shares a love for this music. He’s created horn-driven, exciting arrangements for the up-tempo stuff, and hopefully people will be taken back to that time.”

Boone also continues to grow her reputation as a singer of the Great American Songbook, building on her previous release for Concord Records, “Reflections of Rosemary.” The album is an intimate musical portrait of her late mother-in-law, the legendary singer Rosemary Clooney, for whom Boone had great love and respect.

In addition to her recording career, Boone has appeared a number of times on the stage in New York, including “Seven Brides for Seven Brothers” (1982), Lincoln Center’s 30th Anniversary production of “The Sound of Music” (1989), and in the part of Rizzo in the long-running revival of “Grease” (1996). She also toured nationally in “Meet Me in St. Louis” (1990) and performed the role of Anna in Rodgers and Hammerstein’s “The King and I” at the Thousand Oaks Civic Arts Center in California (2001).

“What I love the most when I am out there is meeting people who maybe only knew about ‘You Light Up My Life,’ or maybe bought an album or two in the ‘70s, and lost track of what I do,” she says. “Maybe they come to the show because someone invited them, and they didn’t realize what I was doing now or that my voice has become more mature, and I’m still making myself known out there and that’s exciting for me.”

For more on her upcoming performance at Wolf Trap, visit www.wolftrap.org.

AUTHOR: Keith Loria is a freelance writer who writes regularly about sports, business, entertainment, and the arts. When he’s not writing, the Oakton work-at-home dad can be found playing with his daughters Jordan and Cassidy.
“I went to art school in Paris and finished up in Greece,” Speckhard says. “I just always loved fine arts. I did my first solo show in Greece, and it was very well received, and it got the attention of Dakis Joannou, one of the top-five collectors of contemporary art in the world.”

By the time the artist moved to New York in 2010, Joannou’s interest in her work helped her get into shows in the city.

She works in a variety of fields, most often manipulating digital photographs and videos, as well as staging performance work. Her most notable performance piece took place at Art Athina, where she climbed inside sculptures created from salvaged trash from the streets.

Although Speckhard works mostly in photography, technically, she doesn’t consider herself a photographer—more of a “collager.” It's not something she learned in art school, but it’s a mixed media format that she quickly became interested in after school.

“My work is mostly large scale collage printed on Plexiglass. It’s a technique I developed on my own and it’s kind of like painting with pictures,” she says. “I work in a unique technique of digitally layering
photographs and use all my own photos and work on them on the computer. The print is mounted on to the Plexiglass with a floating aluminum frame on the back, so it looks like they are floating."

Speckhard’s nomadic lifestyle has often served as a catalyst for her artwork, which frequently depicts travelers exploring the worlds she creates for them.

Her characters in her pieces—mostly children and young men and women—break the rules of their spaces as they search for enlightenment. The shift between childhood and adulthood is a recurring theme in her work.

“A lot of my work has my own photos of family members, I use my daughter a lot,” Speckhard says. “People have picked up on that and when I do commissioned pieces, I use photos of their families. I really like working with families and hope to continue doing that.”

Speckhard moved to McLean two years ago and jumped into the art scene, and recently set up an art studio in Falls Church.

“I think the art community in the DC area is really growing and I hope to be part of that,” she says. “So, that’s what I am doing now.”

Over the years, she has shown her artwork in numerous prestigious galleries in New York and internationally and has had her work collected by some of the world’s most prominent contemporary art collectors.

“I have a number of private clients in the area and while preparing for my next show, I am working on commissioned pieces for those who have something special in mind or who would like to have images of their own family members included in my pieces,” she says.

In her new body of work she is manipulating photographs she’s taken in an effort to create a digital wasteland of images that both deconstruct and reprocess imagined “memories,” much like a computer, or a social network constantly filtering, compartmentalizing and reimagining the created self of the modern individual.

Speckhard says she is very interested in displaying where the real world and digital world collide, and has been exploring that merge in her recent work. She also likes the idea of working with memory.

“I often have a theme of adolescence and coming of age,” she says. “My work is often very theatrical and I definitely refer to classical paintings and classical work.”

In addition to her artwork, Speckhard has started her own jewelry line called Second Daughter, which has been up and running since 2011. Her art-world background feeds into her jewelry collection with a signature style that incorporates a vast sea of influences—from animal life to architecture.

“I started the jewelry business because I wanted to fund the art. I wanted to make all these big art pieces, but a lot of galleries were telling me I needed to make smaller pieces because they were more sellable,” she says. “I didn’t want to be constricted in that way because I don’t think art should be just a business. I think you need to be a speaker for society.”

Additionally, she always had a love for jewelry and her inspirations in art clearly comes out in the collection.

Looking ahead, Speckhard looks forward to engaging more with the local art community and doing more commissioned pieces.

“It’s just what I’ve always wanted to do,” she says. “I love creating and sharing my work.”

To learn more about Speckhard’s artwork, visit speckhardsavc.com. 

AUTHOR: Keith Loria is a freelance writer who writes regularly about sports, business, entertainment, and the arts. When he’s not writing, the Oakton work-at-home dad can be found playing with his daughters Jordan and Cassidy.
New Urban Village Lifestyle
On Track for Falls Church

Falls Church may soon be getting some new life, as a new mixed-use development known as Mason Row is quickly gaining steam for the northeast corner of the intersection of West Broad Street & North West Street.

The project, proposed by Spectrum Development Company, LLC, would include a six-story mixed-use building with a ground floor retail use of approximately 52,677 square feet in addition to a two-level movie theater of 51,665 square feet; a five-story residential multi-family rental apartments with 340 units above the one story ground floor retail spaces; a five-story hotel with 145 guest rooms; and an at-grade parking garage in addition to two levels of underground parking.

“We had a couple of recent community meetings and a number of folks have mentioned how Mason Row reminds them of cities and towns they have visited in Europe,” Peter Batten, principal of Spectrum Development LLC, says. “We have a market square, surrounded by cafes and outdoor seating and boutiques.”

The development would be built at a site currently occupied by the Sunoco gas station, Seven Eleven, Lazy Sunday Ice Cream shop, Shreve Plumbing, a small vacant shopping center and other existing businesses in the 900 block of W. Broad Street. On Park Avenue there are three existing single-family detached homes that are part of the large land assemblage and parcel consolidation.

“We want to create an urban-village lifestyle for Falls Church, taking a little from that European model,” Batten says. “I think in the community, some folks are starting to get that as they look at the latest designs of the project.”

Of course, most development proposals of this scale must go through numerous steps and receive several different kinds of approval from several different bodies before they are approved.
and can be constructed, and Spectrum is working diligently to get everything perfect and approved.

In July, Spectrum submitted a revised application package—its sixth—and it is hoping that once approved, they can start plans for groundbreaking in the next year.

“With this design, the trend is going to an open-air, more pedestrian-friendly shopping destination, which is what Mason Row is all about,” Batten says. “With the right mix of restaurants and shops, it will create a real sense of place and attract people to come, stay for a while and enjoy all the shops and restaurants in one place.”

Feeding into the concept of live/work/play/shop, Batten says Mason Row will also add the component of being a gathering place for friends and family.

“We are big believers in creating public spaces in these developments for social gatherings,” he says. “At Mason Row, we concentrated on a well-designed public space for events and festivals; it’s a big part of what we want to accomplish.”

With that, the plans are to bring well-designed and convenient parking to the area.

“It’s parking that is easy to see, it’s easy to know where you’re supposed to know where to park, and the parking surfaces are wide space and flat,” Batten says. “The lighting and the color schemes of the parking areas are all going to be to create excitement and really good flow in the parking areas.”

As of the end of September, Spectrum was hopeful that approval would be granted soon, and its leaders are working with the city to help create a central hub for bike riders, Capital Bike Share and give

“We want to create an urban-village lifestyle for Falls Church, taking a little from that European model,” Batten says.

CONTINUED ON PAGE 42
people reason to want to visit the city and use the W&OD Bike Trail.

“We’ve added crossings between Mason Row and the W&OD trail so that there is an easy, safe way to get from the trail to the project and back and forth,” Batten says. “We’ve been working with the Park Authority and the City to realign the W&OD crossing at West St. so it’s in close proximity to the project.”

Batten is finding that a majority of the Falls Church community is excited about the idea of Mason Row and all it can bring to the area—especially the chance to walk to places.

“You see a lot of families coming out and walking in the neighborhood to get to the Farmer’s Market but there’s no commercial destination for people to come out to, and I think a place like Mason Row will be a great value-add to that experience,” he says. “Today, Falls Church misses that public space that combines open space areas with a mix of restaurants and retail services all in one place, and that’s what we are trying to achieve with how we have designed Mason Row.”

**AUTHOR:** Keith Loria is a freelance writer who writes regularly about sports, business, entertainment, and the arts. When he’s not writing, the Oakton work-at-home dad can be found playing with his daughters Jordan and Cassidy.
“Bowers Design Build believes that houses should be more than just square feet. Every home should be functional and filled with details that make it special for the way you live.”

Throughout our 25 years in business, the awards are always nice, but the true measure of our success is happy clients. Thank you to these homeowners for allowing us to do the work we love.”

Bruce and Wilma Bowers, Owners

AWARD WINING BOWERS DESIGN BUILD - KNOWN FOR A PASSION FOR EXCELLENCE IN RENOVATIONS | CUSTOM HOMES

703.506.0845  WWW.BOWERSDESIGNBUILD.COM
Provence

One of the quaintest little Provençal towns you could hope to visit must be Saint-Rémy-de-Provence with its bustling farmers’ market, leafy cafés, and plane tree-lined roads which secretly call forth convertibles in the cooling late afternoon. Discover essential oils at Florame in town. Listen to the steady thrum of the cicadas as winding roads lead you past stony scrubland through silvery-grey olive groves to Les Baux-de-Provence, medieval fortress built into the craggy cliffs, commanding the promontory. Lavender fields flourish at the Abbaye de Sénanque.

This is the land of Van Gogh’s bright sunflowers and crooked cypress trees and the rich hues of the ochres of Roussillon. The land of the storybook hilltop villages of Gordes and Venasque, which have been designated among the “Most Beautiful Villages of France.” These are the luminous landscapes of that lifted the brush of
Cézanne and the pen of Pagnol. And vestiges of Roman Gaul abound in Provence – from the arenas in Nîmes (in nearby Gard, known for the massive aqueduct the Pont du Gard) and Arles, to settlements in Orange with its massive theatre, Vaison-la-Romaine, and Glanum right outside of St. Rémy, a nice spot to enjoy the sunset. The philosopher Nostradamus was born here too. I wonder if he predicted the overwhelming popularity of his birthplace. I sure could have.

The grande dame of the region, though, has to be Avignon, where I studied many years ago, and which, for the entire 14th century, was the seat of the papacy with the architecture prove it. The magnificent Palais des Papes is flanked by the serene Notre-Dame-des-Doms Cathedral. Take a graceful promenade in the shady Rocher des Doms, a stately park which offers a 360-degree panoramic view of the mountain chains that encircle the region, including the dominant Mont Ventoux, the lacy Dentelles, the jagged Alpilles, and the vast Luberon. Come in July for the Festival d’Avignon, one of the premier theatre festivals around. Theatre here, theatre there, theatre everywhere. Mimes and everything. It is France, after all.

The Vineyards of the Southern Rhône

Just north of Avignon, you will chance upon the wines of the Rhône Valley, including Côtes du Rhône reds and light summery rosés from Tavel and Lirac. Visit a cooperative and taste from a variety of vintners. Walk the medieval streets of Malaucène, near the cyclist haven of Mont Ventoux (or Windy Mountain.) Take a leisurely stroll and enjoy the deliciously cool breeze high above in the picturesque perched village of Séguret, with its narrow, winding cobblestone streets leading up to the ancient fountain. Look out to the Dentelles de Montmirail mountains, and then explore the tiny wine villages of Gigondas, Vacqueyras, and Beaumes-de-Venise, the latter offering a seductively sweet muscat dessert wine to drizzle over fruit after dinner – or just to sip on its own. Venture a little further north to the legendary Chateauneuf-du-Pape, visiting cellars beneath its storied streets or sprawling countryside estates with sweeping vistas.

Now we Virginians are well-accustomed to wine tastings by now, but in Provence, you won’t want to miss out on an olive / olive oil tasting. Grossanes (my instant favorite), picholines, aglandaux – succulent and flavorful, sometimes marinated in the region’s herbes de Provence. Also, check out a honey tasting if you get a chance – from the ubiquitous lavender to rosemary to acacia; these thicker honeys are luscious and decadent, just follow the bees...

The produce in the markets is beyond spectacular. From the Melons de Cavaillon that Cindy Crawford infuses into her beauty serums (really better to just eat them!) to the amazing black figs, Reine Claude plums, and raspberries, you will not lack for variety in your fruit tarts or jams. Some even have backyard orchards! Summer tomatoes are succulent with red oak leaf salad or Batavia, and most of the French have their own potager, or vegetable garden, with all the essentials, which they nurture. In the fall, nearby Carpentras becomes the capital of the black truffle, which integrates nicely into an omelette. Farm-fresh eggs also find their way into quiches and all sorts of vegetable tarts. Of course, find yourself some flavorful ratatouille or tian, with eggplant, zucchini, red pepper, and onion. And the pistou soup, with that fresh-picked basil, gruyère, and Provençal olive oil. Enjoy a variety of smooth, velvety chèvre cheeses. And fall is prime cépe-hunting season, those mushrooms we often call by their Italian name porcini. Anchoïade, tapenade, aioli – all to be savored. This is the definition of joie de vivre. Finish off a fine meal with a flavorful liqueur for which the region is known – wild thyme, lavender, lemon verbena. Pastis, anyone?

The farmers here are like living santons, working this rugged, sometimes unforgiving land under the scorching sun of the Midi with sheer tenacity that has developed over centuries. There is a solidarity with the land and a respect for history and unwavering ritual. Provence is as timeless as the cicadas of the sunny hillsides. And it always will be.

CONTINUED ON PAGE 46
La Savoie

Time to head way north for some stark contrast. Take a train to another world. Start off in the lovely mountain town of Bourg-St.-Maurice, with its historic town center and churches with steeples reminiscent of Austria. Follow the adventurous paragliders to the funiculer, like a metro up the steep mountain, switch to the shuttle bus, and take the télécabine all the way to the summit at Aiguille Rouge, 10,584 feet. This is the ski resort known as Les Arcs, from which you can look across to snow-covered Mont Blanc, the highest mountain in Europe. Share the road with ambitious cyclists on your way to La Rosière, the perfect ski village, even in summer, on the way to Col du Petit St. Bernard – St. Bernard Pass, if you feel like venturing into the Italian Alps. Later you’ll have worked up an appetite for the tartiflette with pungent, creamy reblochon cheese over potatoes with bacon. Or possibly a raclette, where you slip sizzling melted raclette cheese over potatoes or ham. Cows are king here, and so is the Alpine cheese they produce. The Beaufort cooperative is right in town, with every Alpine delight you could wish for, but at the nearby Super U, they have the largest dairy section I’ve ever seen in my life. After dinner, try a digestif, such as gènépy, an herbal liqueur distilled from a fragrant Alpine flower. How sweet!

Lac d’Annecy

Get ready to be charmed. Imagine Italy’s scenic Lake Como, with parks like Paris, and architecture like Germany. Then there are the canals that lend to its moniker of “Venice of the Alps.” Pedal boats and sailboats fill this clear Alpine lake formed by glacial melting, now the purest in Europe. The luminous aquamarine water just glints and beckons boaters and swimmers alike. Lac d’Annecy – jewel of the Haute-Savoie.

The Calanques of Cassis

You’d have to journey to Greece to find more translucent turquoise waters than here in the ever-changing jewel that is the Calanques. The highest limestone sea cliffs in France plunge deep underwater to create a marvel of nature. For a mere 25 Euros, from the quintessential seaside Mediterranean village of Cassis, you can take a boat through these alluring waters glinting in the sun and visit all nine calanques. Rugged parasol pines grow resolutely straight out of the rock. Hit the pebbly beach and then grab a Salade Niçoise with tuna, anchovies, potatoes, green beans, hard-boiled eggs, and black olives. On a crusty baguette, this becomes the savory pan bagnat. Or opt for some bouillabaisse, or perhaps soupe de poisson with that tempting rouille mayonnaise laced with spicy red pepper. If you travel even further along the coast, you can visit the tropical gardens of Hyères, a city on the fabled Côte d’Azur known for its palm trees. You might feel as though you’ve landed in the Caribbean. This is a land so mesmerizing that Provençal poet and Nobel Prize laureate Frédéric Mistral claimed, “He who has seen Paris, but not Cassis, has seen nothing…”

The Camargue

Travel south past the Roman town of Arles (and its famous Van Gogh café) to arrive in the sparse, wild, mysterious marshes known as the Camargue, a river delta of exceptional biological diversity, including white horses, black bulls, and yes, pink flamingos! Thousands of pink flamingos! What a delight! Do not miss a visit to the Parc Ornithologique du Pont-de-Gau to see them up close and personal. So graceful, yet surprisingly squawky. You may feel as though you’ve dropped in on an African safari. Bring binoculars if you will. This is a territory of wetlands, pastures, dunes, and salt flats. The famous sel de Camargue is produced nearby in the largest salt flats in France, collected for the last two millennia, generating up to 15,000 tons per day. Continue on past horse ranches (where you can overnight) to the lively beachside town of Saintes-Maries-de-la-Mer. Try a savory dish called Gardiane, a stew of black bull (taureau) with black olives and bacon, doused in red wine, with Camargue rice at a bullfight-themed restaurant reminiscent of nearby Spain, and kick back and listen to some flamenco guitar akin to the Gipsy Kings, who hail from this austere land.

And when I finally return home to Virginia, I pour myself a glass of chilled Provençal rosé at sunset and reminisce over magical moments and memories to the sounds of high-pitched crickets – a far different symphony from the low-toned cicadas of Provence. I light a lavender-scented candle. And I know, as in France, how nice it is to have such diversity of nature ourselves at our footsteps here in Virginia. So nice to be amazed at the endless discoveries. But every now and then, you’ve just got to take flight. And sometimes it’s worth the jetlag.

AUTHOR: Allison Chase Sutherland is a restaurant reviewer/travel writer and photographer, author of Destination: Flavor international cookbook, multilingual voiceover talent, and foreign language instructor. www.allivoice.com
Some Things Are Never Easy, That's Why We're Here.

Domestic Relations
Divorce • Custody • Visitation
Child Support • Adoptions

Finding Solutions for Families in Northern Virginia and Washington, D.C.

1660 International Drive, Suite 470
McLean, VA 22102
703-370-5555

FamilyandDivorceLawyers.com
Ice skating is great exercise for the entire family! Kiddies, tweens and adults will score these fringe benefits:

- **FABULOUS EXERCISE**—the average woman will burn 387 calories in a skating hour!
- **A CHANCE TO "UNPLUG"**—no electronics needed!
- **AEROBICS BENEFITS**—fresh air in the lungs and a good cardio pump
- **LOW IMPACT**—glide along and get those joints moving without stress
- **CROSS TRAIN FOR YOUR OTHER WORKOUTS**—ice skating uses muscle groups you may not normally engage
- **ENJOY GROUP EXCITEMENT**—become part of an exhilarating group

Let’s touch on some skating tips: There’s no such thing as "weak ankles"; sizing is everything...wearing the incorrect skate size can ruin the experience. The boot should be snug to your foot but not crushing your toes. The skates have hooks similar to a hiking boot, the laces need to be pulled tight and criss-cross hooked all the way to the top. Tysons Ice Rink carries top of the line, Jackson skate rentals, in both figure and hockey styles. Hockey skates run with men’s shoes sizes and Figure skates run with women’s shoe size. What’s the difference? Hockey skates have a round curved blade, figure skates have a longer flat blade with the toe pick on the front. Every size is available for youth 8 up to Men’s 15. Bundle up in layers; you may need to peel off as your workout intensifies! Wear tall socks, not two pairs. Give some thought to wearing a helmet if you are a beginner; not required but encouraged.

Got little ones who aren’t quite sure about skating? They’ve got you covered...little ones can wear double-bladed skates which are perfect for just walking on the ice until they’re ready to move on to a single blade (available in youth sizes 8-13). Skating

Continued on page 50
ICE SKATING Tysons Corner Center
IT’S BOUND TO BECOME THE NEW HOLIDAY SEASON TRADITION

Welcome the winter and holiday season in Tysons with an afternoon on the Plaza and take a spin around the area’s new and exciting ice rink. It’s bound to become the new holiday and winter season tradition in Northern Virginia. Skaters, young and old, visitors and residents alike all swirling and twirling surrounded by the laughter, sparkling lights, fabulous dining options, and the area’s best shopping—Right here at the new Tysons Corner Plaza.

Grab your friends, youngsters, and the young at heart and experience the magnificent new tradition around the corner. No Skates? No problem, we have everything you need to make your holidays bright and memorable.

Open November–Early March Every Day & All Holidays

Skating Lessons
Sessions starting in November for ages 3 and up. Class information and registration available on our website.

Cartoon Skate
Saturdays, 11am–1pm

Rock ‘n’ Skate
Saturdays, 7pm–10pm

Birthday Parties
Starting at $175

College Night
Thursdays, 6pm–9pm. College students with I.D. save $2.

Group & Private Rentals Available
Reserve the rink for your next event.

Fundraising Opportunities
Email us to see how easy raising money for your organization can be.

Adults: $10 Seniors/Children/Military: $9 Skate Rental: $6

Located on the plaza between Lord & Taylor and Hyatt Regency. The Skate Shop is located inside, 2nd floor next to Lord & Taylor.

Monday–Tuesday 3pm–7pm, Wednesday–Thursday 3pm–9pm, Friday 3pm–11pm, Saturday 11am–11pm, Sunday 11am–7pm, Extended hours during the Holiday.

(703) 356-1240 SkateTysonsCorner@gmail.com www.TysonsCornerIceRink.com
aids are an option for children ages 3-9, that will help get them around the rink without mom or dad’s back breaking. They will be available on a first come, first serve basis.

INTERESTED IN LEARNING HOW TO SKATE?

Take a lesson or 2 or 8! New for the 2015/16 season: Flexible scheduling allows you to customize your lesson dates around your schedule! You can pay as you go, or select a package of four, six or eight lessons to use whenever you’d like. Lesson packages include an equal number of practice sessions that may be used during public skating hours. Register online: once in the system, you’ll receive reminders of upcoming lessons and appointments, a key tag for quick check-in, and easy tracking of your remaining lessons and practice sessions.

TIME TO CELEBRATE—THROW A PARTY ON ICE!

Tysons Ice Rink offers private rental and birthday party packages: The more friends you bring, the more money you save! Group rates are available for parties with 10 or more guests. Perfect venue for hosting a team building event! No reservation is required to receive this discount, just let the cashier know you have a group upon your arrival.

WEAKLY PROGRAMS

Cartoon Skate is a mid-day Saturday event, where fun rink mascots get out on the ice from 11-1, and skate and play with our guests.

LOVE MUSIC?

Saturday Night Rock ‘n Skate takes place from 7-11 every Saturday night. The ice rink will have a DJ taking requests and spinning tunes to skate by from 7-9 p.m.

And finally, fun, cost-free fundraising opportunities are available for schools, sports teams, youth and church groups, etc.

Come on out and enjoy the fresh air, and skate your way through winter!

AUTHOR: Bonnie S. Stephens, a photojournalist, has won awards from The Washington Post, PBS, and many magazine publications. She writes about travel and lifestyle.
I have been in the field of nutrition for the last forty years. I know a lot about dieting and weight loss. Over the years I have watched many of my clients and friends do the “yo-yo thing.” You know, going on the latest diet, embracing the latest fad, and swearing that “this time is the last time I am dealing with my weight.” You say you will NEVER gain it back only to slowly, somehow, end up where you started.

Don’t get me wrong, making changes in how you eat is a wonderful thing. It can add years to your life, help you take less prescription medicine, give you more energy, clearer thinking, and better moods, enhance sleep and well-being, and maybe even help you look ten years younger. However, at the same time I am beginning to look anew at why you gain your weight back. It is not just that your body wants to get back to “set point” or that you have fallen off the wagon.

When we think about losing weight it is almost always about “shoulds.” These “shoulds” often come from our own dissatisfaction with ourselves but also from family, friends, physicians, and the pressure from the media, celebrities, and our own fantasies about how life will be different when we achieve our weight loss.

When I distill it down to its core, I think maintaining ones weight has to do with the act of “cherishing”; holding what you have achieved in esteem. To cherish means to treasure, value, prize, appreciate, relish, revere, and attach importance to.

When we think about losing weight it is almost always about “shoulds.” These “shoulds” often come from our own dissatisfaction with ourselves but also from family, friends, physicians, and the pressure from the media, celebrities, and our own fantasies about how life will be different when we achieve our weight loss.

We often mistakenly think we will find love, get a better job, have more energy for our kids, or do the things we have denied ourselves of because we think we are fat. And maybe, just maybe, all this will come true. But maybe it won’t.

In fact whether or not the above happens when you lose weight, those things coming true will not be enough to keep the weight from coming back. Why is that? Because following a specific diet has nothing to do with maintaining your weight loss. Neither does it have to do with all of your hopes and dreams.

When I distill it down to its core, I think maintaining ones weight has to do with the act of “cherishing”; holding what you have achieved in esteem. To cherish means to treasure, value, prize, appreciate, relish, revere, and attach importance to.

Remember why you wanted to diet in the first place? It usually comes from longing for something. Something you really believe you wanted, otherwise you would not invest the time, energy, or money in it.

So what happens when you reach your goal? You have a lower number on the scale, better blood test results, renewed energy, more restful sleep, and LOADS of compliments. You feel great about yourself because you have accomplished your goal. Maybe you do get a better job or even find love. But how come then, in a few months, the pounds usually start creeping back?

Because slowly you reverted to those old familiar habits that led to the weight gain in the first place. That is your default setting. Your human nature. You forgot to cherish the very thing that lead to x, y, or z. No matter how intoxicated you felt from the euphoria of losing weight, you forgot that your success really came from discipline, fortitude, planning, seeking out, dealing with frustration, and learning the control that it took to win. Those are the elements worth cherishing because those are the real reasons you lost weight, not your hopes and dreams and not the actual diet. Diets are only words on paper unless backed by action which takes inputting the above elements.

We need to cherish the effort as much and maybe even more than the end result because results are dynamic and active. They do not remain stationary. If you want your results to be long lasting, you have to cherish the actions it took to get you there. That is a truth about dieting and weight loss.

AUTHOR: Judy Caplan is a registered dietitian with a private practice in preventive health in Vienna, VA. Her latest books are available on iTunes and at www.gobefull.com.
It takes a ton of talent and a modicum of moxie to be chosen as the stylist to the First Lady of the United States. Yet that’s what aided in propelling Toka Salon to the stellar reputation it carries today.

And now with the opening of Toka’s fourth salon in Great Falls, Virginia, more people can enjoy the full array of hair, body and well-being services Toka offers here and at its other three salons in Washington D.C., Manhattan and Alexandria.

“We know our market and we know there is a need for upscale services for professionals, politicians and their families, executives and socialites in all our salon locations, so we’re excited to open this newest salon in our hometown,” said Teresa Yurt, who co-owns Toka Salon with her husband, master stylist Nuri Yurt. “We have been looking for just the right location in Great Falls for many years. This neighborhood has such a strong sense of community and we have a personal relationship with it.”

At Toka Salon, everyone can expect the same level of professional services as were delivered to First Ladies Barbara and Laura Bush, Hillary Clinton, and Nancy Reagan, among other notable clients.

“It was an interesting experience to be contacted by the White House,” Yurt explained. Following an interview and protocol training, Toka was hired to manage Laura Bush’s hair look and image, sometimes twice a day, as Bush always had to look fresh for both daily meetings and evening engagements. “We even remodeled the White House hair salon for them, giving it a modern upgrade,” she said. Soon, word leaked out that Toka was the “go to” stylist, and magazine and newspaper coverage followed.

“There’s no difference between how we pamper the First Ladies and how we serve our neighbors,” Yurt assured. “At Toka Salon all of our stylists are senior stylists who bring no less than 10 years’ experience. Some were former high-end salon owners themselves, and some undergo an apprenticeship program that ensures our standards throughout our salon network.”

Great Falls clientele can also book appointments with Nuri Yurt, who has been listed in Vogue as one of the nation’s Top Stylists, on the days he works from this location. Clients appreciate his distinctive approach to proportion, texture, color and form, moving beyond preconceptions and conventions to create the right style for each person.

Toka Salon is well known for its finishing (blow dry), color work and cuts. It offers a complete range of beauty and spa services, including hair care (cuts, styling, color, thermal straightening, keratin treatments and sodium- and sulfate-free green products), spa body treatments (facials and massages), manicures and pedicures, makeup, waxing and threading. Wedding services are also available.

No detail is too small in creating beauty at Toka.

Toka Salon
www.tokasalon.com

AUTHOR: Author Linda Barrett is a freelance feature writer and owner of All the Buzz, a creative agency offering business writing, websites, design and public relations, www.allthebuzz.net.
PROFESSIONAL PROFILES

Discover our area’s finest and learn what sets each apart as a top leader in their field of expertise. The following Greater Tysons professionals are highly trained and known for their quality service.
**Dr. Allen Garai**

**GARAI ORTHODONTIC SPECIALISTS**

Dr. Garai is a board-certified orthodontic specialist. He has served on the staff of Fairfax Hospital Department of Pediatrics at the Center for Facial Rehabilitation.

Dr. Allen Garai has been an attending faculty at the department of orthodontics both at Children’s Medical Center and Washington Hospital Center for more than 15 years.

**703 281 4888**

427 Maple Ave, West, Vienna, VA

www.BracesVIP.com

**Dr. Michael T. Gocke**

**VIRGINIA ORAL, FACIAL & IMPLANT SURGERY**

Dr. Gocke excels in treating patients who need improvement of their dental and facial esthetics. Placing dental implants, bone grafting, facial trauma & reconstructive surgery, facial plastic surgery and corrective jaw surgery are his areas of expertise. Dr. Gocke is Board Certified by the American Board of Oral and Maxillofacial Surgeons and practices in McLean, VA.

**703.388.2805**

7601 Lewinsville Road, Suite 203, McLean, VA 22102

www.DrGocke.com

**Dr. Gema Island**

**ISLAND CHILDREN’S DENTISTRY**

Enter and you’re greeted by a colorful salt-water aquarium, iPad stations with video games, kids-only areas and music, all just for kids. Dr. Gema Island is a pediatric dentist, but most importantly, Dr. Gema is a mother first. She knows that, as scary as it may be for your child to go to the dentist, it’s not less scary for the parents and, therefore, she’s dedicated to providing the highest quality of dental care in the most gentle, positive and enthusiastic manner possible.

**703-790-1320**

1500 Cornerside Blvd., Ste 310, Tysons Corner, VA

www.islandchildrensdentistry.com
Cosmetic treatments involving injections and lasers are medical procedures, and years of training are required to achieve optimal results. Trust a Medical Professional with your cosmetic treatments—Compromise Elsewhere.

Dr. Dennis Faludi of the Aesthetic Medical Center in Tyson’s Corner is well-respected in the field of Cosmetic Medicine for his extensive knowledge of both injectable and laser techniques. Dr. Faludi has years of experience in reconstructive orthopedic, hand, and microsurgery, in addition to several years of additional training in facial aesthetic procedures. His expertise in working with skin, soft tissue, nerves, small vessels, and bone allow him to provide outstanding care for patients seeking safe, gentle treatments and natural looking results.

To insure the highest quality of care, Dr. Faludi performs every procedure himself. He works directly with you from your initial consultation through post-procedure follow-up visits.

Call us today to schedule a complimentary initial consultation and evaluation. We look forward to meeting you!

703-992-7979
8150 Leesburg Pike, Suite 820, Tysons Corner

www.aestheticmedctr.com
Dr. Ana Anzola

**ASCENT AUDIOLOGY & HEARING**

McLean based Ascent Audiology & Hearing is a full service audiology practice providing the best in hearing aids, tinnitus treatment, diagnostic hearing evaluations, personalized care, and custom treatment options. Known for her extensive knowledge and aftercare service, her twenty years of experience, depth of knowledge and understanding of auditory therapy enable Dr. Anzola to treat complex hearing disorders and provide the best options of care for her patients. A conversation with Dr. Anzola is a must for those seeking audiological services and hearing solutions.

703 942 8110
1320 Old Chain Bridge Road, Suite 185, McLean, VA

www.HearingAidDoctors.com

---

Dr. Chong W. Lee

**GALLERIA DENTAL AESTHETICS**

After receiving his DDS degree in 1983 from the Medical College of Virginia, Dr. Lee pursued his passion for dentistry at the Las Vegas Institute for Advanced Dental Studies (LVI), a world-renowned post-graduate center for aesthetic and neuromuscular dentistry. He won top case for Mac Veneer, and was awarded Mastership at LVI for the exceptional quality of his cosmetic cases. Dr. Lee has been consistently voted Top Dentist by his peers.

703 448 1020
1600 Tysons Blvd., Suite 120
McLean, VA 22101

www.LeeOhDDS.com

---

Michael Albrittain

**THE ALBRITTAIN GROUP / KW, METRO CENTER**

Born and raised in Northern Virginia, Michael and his family have been active in real estate for two generations as real estate brokers, community developers and custom home builders. With over 30 years personal experience, Michael has developed an in-depth knowledge of the area and outstanding negotiation skills to benefit you whether you are a buyer or a seller. His extensive background in selling, buying, building, remodeling and developing gives him a unique perspective on what Sellers/Buyers are looking for and how to stage/prepare homes to Sell Quickly for Top Dollar.

703 966 1253
8133 Leesburg Pike, Suite 800, Vienna, VA 22182

AlbrittainGroup@KW.com
www.AlbrittainGroup.com
Bringing **Real** Knowledge, **Real** Experience, and **Real** Dedication, Realtor Mark Goedde puts the “**Real**” in Realtor.

For over 25 years, Mark Goedde has provided his clients with the integrity, local area knowledge, and experience to maximize their real estate ambitions. With an MBA in marketing from The George Washington University and the power of the “Christie’s International Real Estate” name behind him, Mark is always ready to deliver for you.

**Whether buying or selling, Mark is sure to exceed your expectations.**

Mark Goedde
703.850.8129
markgoedde@lnf.com
www.markgoedde.com

**Making It Happen!!!**

Exceeding Your Expectations in Quality Real Estate Services throughout Northern Virginia.
ARTS COUNCIL BOARD OF DIRECTORS

 Elect New Chair

Fairfax County, VA – Jo M. Hodgin is the new chair of the Board of Directors for the Arts Council of Fairfax County. Hodgin’s experience ranges from strategic planning; local, state, and federal government affairs; and community partnerships. “We couldn’t be happier to have Jo Hodgin serve as our new Board Chair,” said Linda S. Sullivan, President & CEO of the Arts Council. “With her demonstrated success in forging connections between businesses, government, and the arts, Hodgin is a great asset to our board, the organization, and the Fairfax arts community we serve.”

In addition to a new chair, five new members have been elected to the Council’s Board of Directors, which is comprised of 26 members reflecting the diversity and strength of Fairfax County.

- Suzanne Bissell, Principal, Bissell Philanthropy Services
- Anthony Chang, Senior Director, Washington Real Estate Investment Trust
- Michele (Shelly) Hazel
- F. Russell Hines, President, Monument Realty
- Charles Kapur, Vice President, EagleBank.

THAI BY THAI

Opens at Dunn Loring-Merrifield Metro Station

Popular Thai restaurant Thai by Thai opened its fourth location at Dunn Loring-Merrifield Metro Station in October. Thai by Thai provides a comfortable and family-friendly environment where diners can enjoy authentic—and affordable—Thai dishes. Eed and Matt Landon, who founded their first Thai by Thai restaurant in 2007, see their new location as another opportunity to share their authentic Thai cuisine with the inhabitants of the metro area.

Eed’s focus on genuine Thai dishes has made Thai by Thai hugely popular with the local Thai community. Their first restaurant in Sterling, Virginia, proved so popular with the Thai community that a secret menu was created, adding dishes specially requested by Thai customers. The “secret menu” continues to evolve, and is now available to everyone under the menu section called “Secret Street Menu.”

AROUND TOWN

LOCAL EVENTS • FUNDRAISERS • CHARITIES • AND MORE ACROSS THE TYSONS AREA
EVERY DAY IS A GOOD DAY

Ever see a million bucks? How about five million? Everyone knows that Tysons has the corner on the shopping and fun, but what about extended stay lodging? Your search has ended for a convenient, comfortable and upscale place to soothe a weary soul on a long trip. Enter Staybridge Suites, winner of the coveted IHG Renovation of the Year award - right here in McLean.

Staybridge Suites hotel has undergone a massive renovation; the grand construction clocked in at a cool $5M+, and it shows. What’s new? Let’s start with the entire great room entry, buffet area, every suite and all its contents, in-room appliances, business center, and... you get the picture. Poolside to fireplaces, it’s all new.

Back up a bit to the beginning; Staybridge Suites McLean-Tysons Corner is locally owned and operated. The hotel opened its doors right after the tragic 9/11 events in September 2001, responding to the need for comfortable, safe accommodations near Washington. The hotel is located in a quaint and affluent setting in McLean, away from the noise and hustle and bustle of the area.

What’s unusual about this hotel is that it offers fully-functioning suites (small apartment-style hotel suites from studios to two-bedroom, two-bath suites), free breakfast, mid-week dinners, and convenient storage units. Family vacation with Fido? He’s welcome too. Staying off and on again through the months for business? They’ve got that issue covered with new full-size storage units so guests don’t need to lug everything to and from home base. If staying in and relaxing at the end of the day is on the agenda, every suite now has new stainless steel kitchen appliances, granite countertops, ceramic backsplash, all new modern furnishings, and of course powerful wi-fi. Down in the reception area you’ll find a huge new great room with two-story stone gas fireplace, business center and gathering area with IMAC Apple computers, breakfast and social areas, new fitness center with all new equipment, and a new gas fire pit outside to complement the swimming pool and BBQ areas.

With access to a local racquet club, washers and dryers, shuttle service, and omelets every weekend, it’s actually too bad that we don’t live elsewhere. Because we could stay here!
Here are a few fine Port-style wines in our region:

• **2010 Vintage Port.** Horton Cellars, the first winery to make a commercially-available Port-style in Virginia since prohibition. Very silky and smooth, with aromas of blackberry and cherry perfumes.

• **NV Snort.** The Winery at La Grange. Solera system of blending multiple vintages. Rich yet soft, with hints of smoke, wood and dark fruit.

• **1762.** Philip Carter Winery. First released in 2013 after two years aging in Virginia bourbon barrels. Five- and ten-year Tawny Ports are still aging.

• **2013 Imperialis.** Stinson Vineyards. A rustic-style Tannat Port fermented in open-top puncheons and aged in neutral French oak, modeled after a minimum intervention French Port.

• **Royalty.** Fabbioli Cellars. Traditional, opening with smoke and hickory followed by blackberry and vanilla. Ages beautifully in the bottle.

• **Swagger, Edition II.** Paradise Springs Winery. Fortified with grape spirit brandy and aged in Virginia bourbon barrels for 17 months, it offers a touch of sweetness with a long, lingering finish.

• **Seven 2013.** King Family Vineyards. Named after the “7th Chukker” in a polo match. Aged two years in Kentucky bourbon barrels, offering notes of ripe bananas, dried figs, and orange zest.

• **Rabelos Port.** Potomac Point Vineyard & Winery. Toasty notes accented with vanilla and coconut, with layers of macerated cherries.

• **Tartan.** Rosemont of Virginia. Fortified with Brandy and infused with blueberry wine created from Rosemont Farm-grown blueberries.

With the holiday season come many opportunities to be festive. Treat your guests at dinner parties, open houses, and gatherings by the fireplace to new dimensions with the addition of Virginia’s port-style wines.

**PORT-STYLE WINES**

By definition, Port is a sweet, red wine produced in Oporto, Portugal, and as with Champagne, only wines produced there carry the name “Port.” Fortified wines in the “style of Port” that are produced throughout the world are hence called “Port-style.”

During the mid-18th century, winemakers began to experiment with wine to try to stabilize it for journeys across the oceans. They succeeded by adding fortification. Once a Port-style wine approaches the fermentation stage, it is fortified with the addition of a 180-proof distilled grape spirit. This stops the fermentation process, preserves the wine’s natural residual sugars and sweetness, and increases the alcohol content to about double that of table wine—normally between 19% and 22%.

Port-style wines are considered dessert wines and can come in a variety of styles, including white, rose, red and an aged-style Tawny.

**Ruby-Style Ports**

A popular style, these wines are aged in wooden casks for between 4 1/2 and six years before release. They carry deep berry and chocolate flavors, with complex scents of sweet spices, cocoa and licorice, and are deep in color because of their shorter aging time.

**Wood or Tawny Ports**

Wood-style Ports age for lengthier periods in wooden casks, where their color fades to an amber hue. Labels for this style wine offer a designation of age: 10, 20, 30 or even 40 years. Tawnies can feature sweet flavors of caramel, raspberry, blackberry, cinnamon and chocolate sauce, and exotic notes include dried orange peel, toffee, butterscotch and burnt sugar.

**Port Pairings**

Port-style wines pair beautifully with Stilton and other blue cheese, dark chocolate, red fruit and nuts. Tawny-style Ports pair perfectly with pumpkin and pecan pie, creme brulee, flan and pineapple upside down cake. Serve Port just below room temperature, about 60 degrees Fahrenheit.

**AUTHOR:** Wine Editor Linda Barrett has enjoyed trying the various Virginia’s Port-style wines. In fact, you might find her with a glass alongside her computer right now as she finishes this article. Reach her at www.allthebuzz.net. Happy Holidays!
Viva Tysons 2015 Virginia Wine Survey Results

Earlier this year, we asked our readers about their favorite Virginia wineries and wines. With Virginia’s wine scene is growing by leaps and bounds, already in the top 5 in the nation and quickly becoming known internationally, we thought it was time to find out what you liked. Here are the results. (All questions related to Virginia wines and wineries.)

What is your favorite Virginia winery to visit?
With this question, we had a runaway first choice, with 64% of the votes going to our winner.
• The Winery at Bull Run
• Casanel Vineyards and Winery
• Cobbler Mountain Cellars


What winery has your favorite tasting room?
Again, our winner swept the category, garnering 50% of the votes.
• The Winery at Bull Run
• Casanel Vineyards
• Tied: Chateau O’Brien at Northpoint Winery and Potomac Point Winery

Honorable mentions: Barrel Oak Winery, Blue Valley Vineyards, Cobble Mountain Cellars, Greenhill Winery, Linden Vineyards, Magnolia Vineyards, Notaviva Vineyards, Rappahannock Cellars, Stone Tower Winery.

What winery has the best view?
• The Winery at Bull Run
• Tied: Casanel Vineyards and Blue Valley Vineyard and Winery
• Bluemont Vineyard


What is your favorite Virginia white wine?
In general, we got responses for the Viognier and Petit Mansang wines from our region, but here are the winning responses:
• The Winery at Bull Run Delaney
• Casanel Vineyards Chardonnay and Patricia Marie Pinot Gris
• Bull Run Lilly’s Viognier, Chardonnay, Pinot Gris and Peach Wine

Honorable mentions: Cana Vineyards and Winery of Middleburg Viognier, Linden Vineyards Hardscrabble Chardonnay, Mediterranean Cellars Pinot Grigio, Paradise Springs Winery Petit Mansang, Pearmund Cellars Riesling, Philip Carter Winery of Virginia Governor Fauquier, Stone Tower Winery Chardonnay. In general, white wines from White wines at Blue Valley Vineyards, Chrysalis Vineyards and Greenhill Winery were also nominated.

What is your favorite Virginia red wine?
• The Winery at Bull Run Norton
• The Winery at Bull Run Meritage
• The Winery at Bull Run Petit Verdot

In general, Lindemans’ reds garnered several votes, as did Paradise Springs Winery for their reds.


Do you belong to a wine club? If so, which one?
While most people listed just one wine club, several entries listed two.
• The Winery at Bull Run
• Casanel Vineyards

Honorable mentions: Breaux Vineyards, Fabbioi Cellars, Gadino Cellars, Martarella Winery, Mediterranean Cellars, Paradise Springs Winery, Stone Tower Winery.

What is your favorite wine tour company?
• Reston Limousine
• Virginia Wine Pro Tours
• Point to Point

What is your favorite event held at a winery?
• The Winery at Bull Run Friday Night Flights
• Winemaker’s Dinners
• The Winery at Bull Run, for sushi rolling, jazz Fridays, line dancing, Live at Five, and Civil War Day.


What is your favorite Virginia wine festival?
• Mount Vernon Wine Festival
• Epicurience
• Clifton Wine Festival


Where do you typically like to buy wine?
We allowed multiple answers for this question.
• At a winery: 86%
• In a grocery store: 53%
• In a wine store: 50%
• From a restaurant: 21%
• At a wine festival: 6%
Santa's Nice List
Holiday Selected Events in Tysons
November 11
Veterans Day Wreath Laying Ceremony
Memorial Amphitheater, Arlington National Cemetery 10:30am | Free
About 5,000 visitors attend each of the two major annual remembrance ceremonies in the Memorial Amphitheater. They take place on Memorial Day and Veterans Day and are sponsored by the U.S. Army Military District of Washington. Many military organizations also conduct annual memorial services in the amphitheater. In addition, organizations also host memorial observances and events at Arlington. All ceremonies and special events are free and open to the public. Call (877) 907-8585 for details.

November 13–15
Northern Virginia Christmas Market
Dulles Expo Center, South Hall, 4368 Chantilly Shopping Center, Chantilly, VA 20153 Friday & Saturday 10am - 6pm, Sunday 10am-5pm $8.00 for adults (children under 12 free) Receive $1 off admission by bringing a canned food donation for the Capital Area Food Bank More than 300 juried artisans from across the country offer fine art, functional & decorative pottery, handcrafted jewelry, glass, photography, woven baskets, furniture, decorative arts, collectible dolls, wearable art, and much more. Specialty food vendors offer gift-packaged gourmet fare such as steamed puddings, almond cookies, pies and cakes, and much more. Handmade Rays’ winter wonderland, including a flowing stream of softly glowing lights. Marvel at the two-story animated fountain, stroll past the Gingerbread Village, and explore the beauty of nature like you’ve never seen it. This event is sure to be the highlight of your holiday season! Call (703) 255-3631 for details.

November 19–21
Oakton Church of the Brethren Christmas Craft Show
Oakton Church 10025 Courthouse Rd, Vienna Thurs-Fri 10am-7pm, Sat 10am-4pm | FREE
Come browse around and find unique presents and stocking stuffers, cards and gift bags, seasonal decor, kitchen accessories, baby and children’s items, scarves, hats, and other attire; jewelry, pillows and linens, ceramics, fresh baked pies and cakes, and much more at this three-day event featuring a wide variety of hand-made items and craft supplies for purchase, plus a soup and sandwich lunch and bake sale. The church is located where Courthouse Rd. intersects Rt. 123 near Oakton. For more information, see www.oaktonbrethren.org, or call 703-281-4411. The event is a fundraiser for church projects.

November 20–January 3
Meadowlark’s Winter Walk of Lights
Meadowlark Botanical Gardens 9750 Meadowlark Gardens Court, Vienna, VA 5pm doors, 5:30pm show $13 adults, $8 children ages 3-12. Children under 3 are free Visit Meadowlarks Winter Walk of Lights from November 20 – January 3rd to experience over 500,000 LED lights and displays that bring Meadowlark Botanical Gardens to life! Imagine the beauty of Meadowlark’s renowned gardens transformed into a winter wonderland, including a flowing stream of softly glowing lights. Marvel at the two-story animated fountain, stroll past the Gingerbread Village, and explore the beauty of nature like you’ve never seen it. This event is sure to be the highlight of your holiday season! Call (703) 255-3631 for details.

November 21–22
Fairfax Holiday Craft Show
Fairfax High School, 3500 Old Lee Highway, Fairfax Saturday, 10am-5pm and Sunday 10am-3pm | $5, children under 18 are free Enjoy handmade crafts including baskets, dolls, floral items, jewelry, paintings, photographs, pottery, clay, wood items and more.

November 22
Vienna Turkey Trot
Vienna Volunteer Fire Department 400 Center Street South Vienna, VA 7am Registration 8am Kids Fun Run 8:30am 5K/10K The James Madison High School Band will be hosting the 13th Annual Vienna Tur- key Trot 5K/10K and Fun Run Proceeds will benefit the JMHS “Pride of Vienna” Band and the Vienna Volunteer Fire Department. Join us for a great run, super music, fun prizes, refreshments after the race and the Finish Line Festival!

November 24
Stuff the Sleigh 5K Run/ 1 Mile Walk
Jones Branch Drive, Tysons, VA 22102 9am-11am $20-35 Children 8 years old and younger to join for free A 5K Run and 1 Mile Walk to help keep children safe from human trafficking in America. This event is run by Abolish Child Trafficking Now, Inc. or ACT-NOW, a U.S based humanitarian initiative. The race will start and Finish in front of 7925 Jones Branch Drive.

November 26
Arlington Turkey Trot
Christ Church of Arlington 3020 N. Pershing Drive, Arlington, VA 22201 8am Adult $35, child (6-17) $20, child (under 6) free. Registration includes an Arlington Turkey Trot cotton Tee. The 10th Anniversary of the Arlington Turkey Trot takes place on Thanksgiving Day 2015 and was founded by the Christ Church of Arlington. With 4,000 registrants in 2014 nearly all of the race, net proceeds generated $65,000 to help Arlington residents who need a “hand up.”

November 27–29
Thanksgiving Art and Craft Show (Formerly Vienna Art and Craft Show)
Spring Hill ReCenter 1239 Spring Hill Road, McLean, Virginia 22012 Fri 10am-5pm, Sat 10am-5pm, Sun 11am-4pm $5, Returns Free, Parking Free
This terrific show – running for more than 30 years – is moving to the newly renovated Spring Hill ReCenter in McLean, VA! The show features some 70 juried artisans offering original, handmade arts and crafts, including decorative painting, fused, etched, painted and stained glass, ceramics and pottery, hand-painted silk, woodworking handweaving, photography, paintings and drawings, clothing and functional textiles, jewelry and much more. All of the artists and artisans will be on hand to answer questions and talk about their work.
November 27–28

Horton Vineyards
Thanksgiving Open House
6399 Spotswood Trail, Gordonsville, VA 22942 10am-5pm $10/person includes glass, tastings and cellar tours
Join us for hot soup and and Horton Norton Chili. Browse for gifts for the wine lover. Take a stroll through the vineyard and walk off some of that Thanksgiving feast. Stock up on wine for the Holiday season with special discounts on our award winning wines. Call 540-832-7440 for more information.

November 28

Chanticleer:
A Chanticleer Christmas
George Mason University Center for the Arts Concert Hall 8pm $32-54
Here at the Center, we don’t ring in the holiday season – we sing it in – with a heartfelt concert featuring twelve of the most masterful male voices on the planet. This Grammy Award-winning ensemble presents a glorious performance of ancient hymns, venerated sacred songs, contemporary classics, gospel spirituals, and treasured American and European carols all performed with its well-known lush harmonies and impeccable technique. Called “the world’s reigning male chorus” by New Yorker, Chanticleer is known as “an orchestra of voices” for its seamless vocal blend from countertenor to bass, and is celebrated for its original interpretations of vocal literature, from Renaissance to jazz, and from gospel to new music. “Luxurious perfection.” –Los Angeles Times. Join us for this Thanksgiving weekend holiday tradition.

November 30

Church Street Holiday Stroll
Historic Freeman Store and Museum 131 Church Street Northeast, Vienna 6:00 pm - 9:00 pm Free
Santa will arrive and greet children at the Historic Freeman Store and Museum and then help the Mayor light the Holiday Tree at 6:20 pm. All merchants along Church Street will remain open for holiday shoppers. Enjoy fun family friendly activities including a petting zoo, free hot chocolate and roasting marshmallows at supervised bonfires. Holiday entertainment will be provided throughout the evening.

December

Santa Paws Event at Clemyjontri Park
6317 Georgetown Pike Mclean, VA 22101 12pm-2pm The Fairfax County Park Authority will be holding its annual Santa Paws event at Clemyjontri Park, and the Friends of Clemyjontri will be there to help celebrate. There will be plenty of holiday inspired crafts and fun along with photographs with Santa Paws himself and newly restored and renovated play areas ready to provide the backdrop for your family holiday memories. For directions and additional information go to www.friendsofclemy.com.

Wolf Trap
Holiday Sing-A-Long
Wolftrap Filene Center 4pm | FREE
Kick off the holiday season with family and friends at Wolf Trap’s 2014 Holiday Sing-A-Long! This annual musical celebration hosts a performance by the United States Marine Band and a Sing-A-Long of Christmas carols and Hanukkah songs with choir and vocal groups from the metropolitan Washington area. Wolf Trap will be participating in Toys for Tots by collecting new, unwrapped toys at the entrance to the Filene Center before the Sing-A-Long. Donations are strictly voluntary and not a requirement. Admission is free, and no tickets are required. Parking is free, but limited, so please plan on arriving early. Bring a candle and join the tradition of exiting the Filene Center with a candlelight processional during the last verse of “Silent Night.” There will also be a “Jing-A-Long” during the singing of “Jingle Bells,” so remember to bring a candle, a bell, and a new, unwrapped toy! Go to www.wolftrap.org for more information.

2015 Tysons Corner Center Holiday German Market
Tysons Corner Center, Tysons Friday 11am-9pm, Saturday and Sunday 10am-8pm Located on the Plaza at the mall entrances from the Silver Line Metro, the festival will be in a spectacular new space surrounded by amenities, including an ice skating rink, new offices, a new Lord & Taylor entrance, a Shake Shack, and outdoor seating around fire pits. A stage, spectacular Christmas tree, entertainment, beer garden, and other festive and engaging activity will support the intimate gift purchasing and fun shopping experience of the market for 20+ exhibitor booths.
**December 4-5**

**McLean Holiday Crafts Show**
McLean Community Center, 1234 Ingleside Ave. McLean
Friday, 11am-7pm, Saturday, 10am-6pm, Sunday, 11am-4pm | $3 for adults and $1 for children under the age of 14
Enjoy a wide variety of arts & crafts and holiday music by local school groups.

**December 5**

**Fairfax Symphony Orchestra: A Fairfax Nutcracker**
Luke Frazier, conductor
George Mason University Center for the Arts Concert Hall 8pm $34-58
Experience this timeless holiday classic with the FSO and local dance companies to create a new holiday tradition your family will always cherish. Visit cfa.gmu.edu to purchase your tickets.

**December 5-6**

**City of Falls Church Holiday Gift and Craft Show**
Falls Church Community Center 223 Little Falls St. Sat 9am-4pm, Sun 11am-4pm $1 All-Weekend Shopping Pass. Children under 12 receive free admission.
Deck the halls during the holiday season with special gifts from the annual Holiday Gift and Craft Show. More than 50 crafters and merchants show their wares selling unique handmade items, baked goods, and more.

**December 6**

**Calmus - Holiday Concert - Chamber Music at The Barns**
The Barns at Wolf Trap 7:30pm $35
Experience the German a capella quintet who holds the audience “spellbound with its artistry” (The Washington Post) as they sing traditional and contemporary holiday music. Visit www.wolftrap.org to purchase your tickets.

**December 6-7**

**Herndon Holiday Arts and Crafts Show**
Herndon Community Center 814 Ferndale Avenue, Herndon, VA 10am-4pm Free
Over 80 artisans and craftspeople will exhibit and sell their work at this annual arts and crafts show sponsored by the Town of Herndon Department of Parks and Recreation. A variety of handcrafted items and fine art will be on sale including wreaths, quilts, jewelry, Christmas ornaments, decorations, original artwork, photography, stained glass, and more. Free admission and parking.

**December 11-12**

**American Festival Pops Orchestra: Holiday Pops: Songs of the Season**
George Mason University Center for the Arts Concert Hall 8pm $32-54
Our favorite pops orchestra appears for its annual Christmas concert to deck the hall with the jubilant sounds of cherished Christmas carols, beloved holiday favorites, and popular songs of the season. This joyous concert is one of our most popular holiday traditions at the Center — a heartwarming evening of seasonal music performed by this extraordinary orchestra. This year’s program features a special arrangement of “Jingle Bells” performed by AFPO’s brass quintet, a jazz trio medley of popular holiday tunes, and of course, the orchestra’s annual performance of Leroy Anderson’s jubilant “Sleigh Ride!” Led by founder and Artistic Director Anthony Maiello, this fine orchestra, comprising 60 of the best musicians in the metro area, celebrates the season with timeless Christmas music, and promises to be a fantastic holiday treat for young and old alike.

**December 12**

**Herndon Towne Square Singers Holiday Concert**
ArtSpace Herndon 750 Center Street, Herndon, VA Sat 7:30-9pm, Sun 2:30pm $10
Get into the Holiday spirit with the Towne Square Singers as they usher in the season with Holiday music both old and new! The Herndon Towne Square Singers, which is sponsored by the Town of Herndon Parks and Recreation Department, numbers 25 strong for the upcoming concert. Many members hail from the Town of Herndon and others come from surrounding communities in Fairfax and Loudoun counties. Call 703-787-7300.

**Herndon 11/27 - 12/27**

**Herndon Centennial Golf Course Gift and Craft Show**
Additional parking at the Herndon Centennial Golf Course.

**Herndon**

**O’Connell High School Performing Arts Ensemble**
Presented by the Town of Herndon Parks and Recreation Department
3800 Lee Highway, Herndon, VA 750 Center Street, Herndon, VA 10am-4pm Free
Enjoy a vibrant performance of “O’ Connell High School Performing Arts Ensemble” with a selection of operatic and popular favorites plus your favorite holiday music.

**December 4-5**

**McLean Holiday Crafts Show**
McLean Community Center, 1234 Ingleside Ave. McLean
Friday, 11am-7pm, Saturday, 10am-6pm, Sunday, 11am-4pm | $3 for adults and $1 for children under the age of 14

Enjoy a wide variety of arts & crafts and holiday music by local school groups.

**December 4-5**

**McLean Holiday Crafts Show**
McLean Community Center, 1234 Ingleside Ave. McLean
Friday, 11am-7pm, Saturday, 10am-6pm, Sunday, 11am-4pm | $3 for adults and $1 for children under the age of 14

Enjoy a wide variety of arts & crafts and holiday music by local school groups.

**December 5**

**Fairfax Symphony Orchestra: A Fairfax Nutcracker**
Luke Frazier, conductor
George Mason University Center for the Arts Concert Hall 8pm $34-58

Experience this timeless holiday classic with the FSO and local dance companies to create a new holiday tradition your family will always cherish. Visit cfa.gmu.edu to purchase your tickets.

**December 5-6**

**City of Falls Church Holiday Gift and Craft Show**
Falls Church Community Center 223 Little Falls St. Sat 9am-4pm, Sun 11am-4pm $1 All-Weekend Shopping Pass. Children under 12 receive free admission.

Deck the halls during the holiday season with special gifts from the annual Holiday Gift and Craft Show. More than 50 crafters and merchants show their wares selling unique handmade items, baked goods, and more.

**December 6**

**Calmus - Holiday Concert - Chamber Music at The Barns**
The Barns at Wolf Trap 7:30pm $35
Experience the German a capella quintet who holds the audience “spellbound with its artistry” (The Washington Post) as they sing traditional and contemporary holiday music. Visit www.wolftrap.org to purchase your tickets.

**December 6-7**

**Herndon Holiday Arts and Crafts Show**
Herndon Community Center 814 Ferndale Avenue, Herndon, VA 10am-4pm Free

Over 80 artisans and craftspeople will exhibit and sell their work at this annual arts and crafts show sponsored by the Town of Herndon Department of Parks and Recreation. A variety of handcrafted items and fine art will be on sale including wreaths, quilts, jewelry, Christmas ornaments, decorations, original artwork, photography, stained glass, and more. Free admission and parking.

**December 11-12**

**American Festival Pops Orchestra: Holiday Pops: Songs of the Season**
George Mason University Center for the Arts Concert Hall 8pm $32-54

Our favorite pops orchestra appears for its annual Christmas concert to deck the hall with the jubilant sounds of cherished Christmas carols, beloved holiday favorites, and popular songs of the season. This joyous concert is one of our most popular holiday traditions at the Center — a heartwarming evening of seasonal music performed by this extraordinary orchestra. This year’s program features a special arrangement of “Jingle Bells” performed by AFPO’s brass quintet, a jazz trio medley of popular holiday tunes, and of course, the orchestra’s annual performance of Leroy Anderson’s jubilant “Sleigh Ride!” Led by founder and Artistic Director Anthony Maiello, this fine orchestra, comprising 60 of the best musicians in the metro area, celebrates the season with timeless Christmas music, and promises to be a fantastic holiday treat for young and old alike.

**December 12**

**Herndon Towne Square Singers Holiday Concert**
ArtSpace Herndon 750 Center Street, Herndon, VA Sat 7:30-9pm, Sun 2:30pm $10

Get into the Holiday spirit with the Towne Square Singers as they usher in the season with Holiday music both old and new! The Herndon Towne Square Singers, which is sponsored by the Town of Herndon Parks and Recreation Department, numbers 25 strong for the upcoming concert. Many members hail from the Town of Herndon and others come from surrounding communities in Fairfax and Loudoun counties. Call 703-787-7300.

**December 12**

**American Festival Pops Orchestra: Holiday Pops: Songs of the Season**
George Mason University Center for the Arts Concert Hall 8pm $32-54

Our favorite pops orchestra appears for its annual Christmas concert to deck the hall with the jubilant sounds of cherished Christmas carols, beloved holiday favorites, and popular songs of the season. This joyous concert is one of our most popular holiday traditions at the Center — a heartwarming evening of seasonal music performed by this extraordinary orchestra. This year’s program features a special arrangement of “Jingle Bells” performed by AFPO’s brass quintet, a jazz trio medley of popular holiday tunes, and of course, the orchestra’s annual performance of Leroy Anderson’s jubilant “Sleigh Ride!” Led by founder and Artistic Director Anthony Maiello, this fine orchestra, comprising 60 of the best musicians in the metro area, celebrates the season with timeless Christmas music, and promises to be a fantastic holiday treat for young and old alike.
December 16 and 17
Moscow Ballet’s Great Russian Nutcracker
George Mason University Center for the Arts Concert Hall 7pm $28-175
Bring the whole family for the sweetest Christmas celebration of the season! Experience the exquisite artistry of world-class Russian dancers, playful puppets and the unmatched splendor of handcrafted sets and costumes. Moscow Ballet’s Great Russian Nutcracker is the holiday tradition that brings the Christmas spirit to life! New York Times raves, “Real beauty!” and Los Angeles Times, “Bravura expertise!” Get your seats now for Tchaikovsky’s masterpiece.

December 18
Vienna Boys Choir: Christmas in Vienna
George Mason University Center for the Arts Concert Hall 8pm $32-54
In a performance bursting with holiday cheer, the reigning king of tap returns for the holidays, bringing an unforgettable evening of heart-pounding dance, bright lights, and joyous sounds. Celebrate the magic and wonder of the holiday season with this tap prodigy and preeminent choreographer whose footwork is nothing short of miraculous. Savion Glover captured the public’s attention at an early age with his show-stopping Broadway appearances in numerous musicals, but it was his Tony Award-winning show in 1996, Bring in ‘Da Noise, Bring in ‘Da Funk, that revealed the full depth of his extraordinary talents. His acclaimed work also includes film, and countless appearances on television. “A virtuoso hoofer with a whole percussion section in his shoes.” –Evening Standard. Come see one of the great tap dancers of all time in this one-of-a-kind holiday performance.

Christmas in Fairfax
City of Fairfax Band
Joined by The Fairfax Choral Society
Fairfax High School, 7:00pm
The Fairfax Choral Society once again joins the CFB stage for this local celebration of the Christmas season, presented as our annual gift to the community. Featured on this program is the world premiere of Randol Alan Bass’s setting of Hodie Christus Natus Est, commissioned by the City of Fairfax Band Association for this performance with the Fairfax Choral Society. The program also features music from Giancarlo Menotti’s Amahl and the Night Visitors, and selections from The Nutcracker, along with some familiar holiday classics. Visit from Santa! Tickets are free, but reserve yours early for this perennial capacity-crowd event.

December 20
My Favorite Things: Holiday Celebration
McLean Community Center 3:00 pm
The McLean Symphony Holiday Concert is featuring Tanya Anisimova, Cello at the Alden Theater.

December 22 & 23
Jammin Java presents Todd Wright’s 13th Annual Santa Clauster-f@%! Christmas Spectacular
Jammin Java  (Dec 22, seated, 7:30pm)  (Dec 23, standing, 8pm) $15
Tis the third and the second nights before Christmas When Santa Claus gathers some sixty musicians To play holiday songs without ever rehearsing Making music and magic with minimal cursing And before all this holiday dust starts to settle There’ll be polka, folk, rock and the heaviest metal So get tickets now or you’ll be out of luck And you won’t get to say that you got “Clauster...”
Markets Change.
Experience Counts.

Markets change and affect your ability to buy or sell.

In Fairfax County (Yr over Yr):
• Inventory of homes is up 11%
• Average sales price is up 3.3%

An agent who knows the market, gets results.

Allie Chamberlain, ABR®, Realtor
NVAR Residential Top Producer 2014
Long and Foster Chairman’s Club 2014
m: 703-861-7229 | o: 703-938-4200
*Accredited Buyer’s Representative

If you need more specific information about a particular area, let me know, I am happy to help.

Let us turn your holiday greetings into lasting impressions.

MyFlorist

Let us turn your holiday greetings into lasting impressions.

Parties | Lobby Arrangements | Romance | Sympathy
FLOWERS FOR ALL OCCASIONS

Call Us. We Love to Help. 703.442.8203
www.myflorist.com | 1984 Chain Bridge Road | Tysons Corner
HOLIDAY GIFTS
for her

Brits on Broad Gifts
Discover an eclectic assortment of high-quality gifts, jewelry, clothing, home accents, and more. Also, Winner of Best Hair Salon in Best of Falls Church.
Brits on Broad
926 W. Broad Street
Falls Church, VA 22036
703-992-6767
www.britsonbroad.com

Balducci’s Gifts
Visit our web site and find a gift basket perfect for that special someone. Items to create an Italian feast, Chocolates from Godiva, or Gourmet treats for the office.
Balducci’s
6655 Old Dominion Dr
McLean, VA 22101
703-448-3828
www.balduccis.com

Achikian Goldsmiths
Birthstones, loose gems & diamonds plus custom jewelry designs by an in-house goldsmith. Find her the tennis bracelet she’ll love!
Achikian Goldsmiths
132 Church Street NW
Vienna, VA 22180
703-255-2255
achikiangoldsmiths.com
Princess Jewelers
You never go wrong with a stunning diamond bracelet for any occasion. Surprise her with a diamond tennis bracelet from Princess Jewelers. Starting from $1,500.
529 Maple Ave W
Vienna, VA 22180
703-255-5050
www.princessjeweler.com

Belle Mode Intimates
This holiday season, surprise her with a gift from Belle Mode Intimates that’s just as beautiful as she is. We suggest the Chantelle Lingerie of Paris’ “Illusion” set—chic, comfortable, & classic. Seamless Molded Bra, $88; Bikini, $34.
Belle Mode Intimates in Fairfax Corner
11889 Grand Commons Ave,
Fairfax, VA 22030
703-543-4737
www.bellemodeintimates.com

L. Eau Du Parfum
This scent opens with rich, warm Tobacco Leaf and sweet Black Honey, contrasted with smoky notes of exotic Guaiac Wood and just a hint of Citrus, all perfectly blended to enrapture the spirit! L. Eau Du Parfum comes in a beautifully designed case that reveals the story behind L. and serves as a lovely display and travel box. $74.95.
Soft Surroundings Fairfax Corner
11948 Grand Commons Ave
Fairfax, VA 22030
703-349-6964
www.softsurroundings.com

Chic Envy
Chic Envy is an upscale consignment boutique in Fairfax Corner that accepts and sells fun and fancy brands. Ladies, there’s cash in your closet! Call Chic Envy for an appointment to consign your items, and come in to shop for excellent savings.
11893 Grand Commons Ave
Fairfax, VA 22030
703-268-5228  www.ChicEnvy.com
HOLIDAY GIFTS

for him

Car Detailing at Flagship Carwash Center
Give the gift of a washed, fully shampooed, and detailed car, and have your special guy enjoy the luxury of a newly cleaned vehicle. Available at all VA stores. www.flagshipcarwash.com

CG Custom Clothier
Give him the gift of a custom-made suit, shirts, and sport coats made from the world’s finest luxury fabrics.
CG Custom Clothier
450 Maple Avenue E, Suite 212
Vienna, VA 22180
703-861-2940
www.cgcustomclothier.com

Help Him Find His Game with The Bushnell Tour v3 Rangefinder “Patriot Pack”
The Bushnell V3 provides compact and ergonomic single hand vertical operation with 5x magnification, range finding from 10 to 1,000 yards, and 300 yards to pin with +/- one yard accuracy. Legal for tournament play and accurate to within 1 yard. The Patriot Pack includes premium carry case and battery with 2 year warranty. $299.00
Golfdom
8203 Watson Street, McLean Virginia 22102
703-790-8844
www.GolfdomGolf.com
Ultra-Light Driver
Give him the gift of the long awaited M1 family of woods! The M1 has a multi-material construction—featuring an ultra-thin, ultra-light and ultra-strength carbon composite crown—that unlocks breakthroughs in distance, playability and feel for all golfers.
Golfdom
8203 Watson Street, McLean, Virginia 22102
703-790-8844
www.GolfdomGolf.com

Give Him a Spa Day
Give your guy the royal treatment and send him to Roosters who specialize in men's haircuts, shaves, beard trims, coloring and more. They sell Aveda men's products and Edwin Jagger shaving gear; gift cards available.
Roosters Men's Grooming Center
2672-H Avenir Pl. (near the Dunn Loring Metro)
Vienna, VA 22180
703 560-5688
www.roostersmgc.com

Cigars Perfect for His Smoking Pleasure
After 20 years of cigar-tasting experience we proudly present to our customers a variety of cigar blends that are rolled exclusively for our stores.
Cigar Town
1355 Chain Bridge Road
McLean, VA 22036
703-288-0660
www.cigartowns.com
LUXURY GIFTS for us

Keep him “home and happy” with his own “Man-Cave”

Under or above ground, the Man Cave is the new room of the millennium. The modern, comfortable and high-tech equivalent of the un-heated workshop over the garage, Man Caves vary in feel and content with the personality of the man, and Courthouse understands that. We design and build to it. Not really sure what you want but just don’t want to make an ugly mistake? Don’t worry, there’s plenty of design experience in all genres at Courthouse so that we’ll help you hit the mark and get the room that suits you, while looking great, too.

Court House Design/Build
703-352-3011
7511-K Leesburg Pike, Falls Church, VA 22043
www.remodeldc.com

Wine Cellar
Love Wine? Looking for that perfect addition to enrich your home and entertainment options? Talk to Lisa Weiss at Wine Cellar’s by Lisa. Working with a professional can make a world of difference in your wine investment and enjoyment.

www.winecellarsbylisa.com
A Closet for the Holidays?

Why not? A generous gift it may be, but it is the one that will bring you years of enjoyment and will make you wonder why did you not have it done earlier.

A closet has become much more than the place where we store our clothes. The dressing room concept offers not only practical storage solutions but makes getting ready (for wherever life is taking you that day)—a sheer pleasure. This closet design is modern and warm at the same time mostly due to the red wood hue used throughout: seating benches, plentiful drawers, glass and mirror door inserts give it a seamless neat look. Enjoy—you made the right choice!

Nouvel Kitchen and Bath
8466-B Tyco Rd. Vienna, VA 22182
703-992-9019
www.nouvelusa.com

Get Yourselves the Bathroom of Your Dreams

A new master bathroom with two person showers, soaking tubs, and lots of cabinet space is the perfect splurge for the holidays. Enjoy the extra space and enjoy your oasis every morning when you’re getting ready for the day.

Bowers Design Build, Inc.
6715 Whittier Avenue, Suite 200
McLean, VA 22101
703-304-9999
www.BowersDesignBuild.com

Salamander Resort & Spa
10 N Pendleton Street
Middleburg, VA 20117
844-337-2276
SalamanderResort.com

This holiday season treat that special someone to the gift of Salamander Resort & Spa – the East Coast’s newest luxury retreat in the heart of horse & wine country. They can escape to rejuvenate in our world-renowned spa, soar on our ziplines, ride high on horseback, or sharpen their skills with cooking classes. Whether they stay for an extended weekend, holiday getaway or spontaneous mid-week retreat, they’ll soak up all this destination has to offer and leave feeling enriched & transformed.

Glycerin-Based Bath Bombs

Create your own bath bombs with these simple ingredients:
- 2 cups Epsom salt
- 1/2 cup baking soda
- 1/2 cup cornstarch
- 1/4 cup liquid glycerin
- Food coloring

Mix all ingredients together, add food coloring, and store in an airtight container. Drop into water for a luxurious bath experience.
LUXURY GIFTS

for us

continued from page 73

Cooking Classes

Give the gift of a culinary journey, traveling through countries, experiencing diverse cuisines, and enjoying fun-filled evenings. At Culinaria Cooking School, we place importance on seasonal, local ingredients and techniques for proper presentation and preparation of food. Celebrate the world of food and wine at a Culinaria Chef’s table.

Culinaria Cooking School
110 Pleasant Street, NW
Vienna, VA 22180
703-865-7920
www.culinariacookingschool.com

Custom Carpet and Floors

New flooring can make your home look new again and add value to your most valuable investment. Whether you are considering new carpet, hardwood floors, tile, vinyl or another type of flooring, choose a flooring specialist with years of experience and thousands of satisfied customers, like Custom Carpet & Floors.

Custom Carpet & Floors
422 Maple Avenue East,
Vienna, VA 22180
703-938-7400
www.customcarpetandfloors.com
True artistry, truly transforming
...your smile journey begins now

Dr. Chong W. Lee & his patient Rebecca M.

For over 30 years, Dr. Lee and his team have been providing dental solutions to clients throughout Northern Virginia, offering a complete range of services from routine preventive care to complete smile makeovers.

- State-of-the-art technology
- VIP treatment
- Expert care

- General and Cosmetic Dentistry
- Porcelain Veneers
- Full Mouth Reconstruction
- TMD & Headache Treatments
- Teeth Whitening
- Orthodontics
- Implants
- Sedation Dentistry
- Sleep Apnea Appliances
TYSONS MAGAZINE

Staff & Readers' RECIPES
Asiago & Sundried Tomato Turkey Meatballs with Garlic Yogurt Dip

**Ingredients:**
- 1 lb ground turkey
- 1 egg
- 3/4 cup panko bread crumbs
- 2 garlic cloves, minced
- 10 sundried tomatoes, chopped
- 1/4 cup fresh basil, chopped
- 1/4 tsp garlic powder
- 1 tsps dried minced onion
- Salt and pepper to taste
- (10) 1/3” cubes of asiago cheese
- 2 Tbsp olive or vegetable oil

**Directions:**
Mix all of the ingredients except the cheese in a mixing bowl just until blended. Form meatballs by hand around each chunk of cheese.
Brown meatballs in oil using tongs until just golden and finish off on a baking tray for 8 minutes in a 350º oven.
Makes 9-10 large meatballs

Garlic Yogurt Dip

**Mix the following ingredients:**
- 1/2 cup greek yogurt
- 3 Tbsp Mayonnaise
- 1/8 cup of fresh dill
- 1 Tbsp horseradish cream sauce
- 2 cloves of garlic, minced
- Salt to taste

**Serves 2**

Mary Jeanne Cincotta
Herndon

Nita’s Shrimpy Pasta

**Ingredients:**
- 1/3 cup extra virgin olive oil
- 2-3 cloves garlic, chopped
- 1/2 pound shrimp, shelled and deveined
- Juice of 1/2 lemon
- 1/2 teaspoon dried oregano
- 1/4 cup chopped flat leaf parsley
- 1/2 cup half and half
- Salt and freshly ground pepper to taste
- 8 ounces linguine

**Directions:**
Cut shrimp into 3 or 4 pieces depending on their size and combine in a bowl with lemon juice.
In a sauté pan sauté chopped garlic in olive oil until fragrant. Do not allow the garlic to brown.
Drain and discard lemon juice from the shrimp and add the shrimp and oregano to the olive oil. Sauté only til shrimp turns pink and season with salt and pepper.
Add chopped parsley and continue to sauté for 10 seconds. Add half and half and heat through but do not allow the sauce to boil.
Cook the pasta in plenty of well-salted water until just al dente. Reserve some of the pasta cooking water. Drain pasta and add to the sauce in the sauté pan. Toss the pasta in the sauce adding some of the reserved cooking water as necessary. Serve in heated pasta bowls.
Serves 2

Nita Rossetti Laskey
Burke
Prosciutto Wrapped Pork Tenderloin with a Fig Glaze

Try this delicious meal for a Holiday gathering or simply date night at home. The combination of sweet, salty and savory is sure to please!

**Ingredients:**
- 2 pork tenderloin
- 10-12 pieces prosciutto
- 2 tablespoons extra virgin olive oil
- 1 tablespoon sea salt
- 1 teaspoon freshly cracked pepper
- 2 teaspoons freshly chopped rosemary

**Directions:**
- Preheat oven to 450 degrees
- Combine the fresh rosemary, sea salt and pepper.
- With a paper towel, pat the tenderloin until dry.
- Brush the tenderloin with the olive oil and sprinkle with the herb mixture
- Wrap the tenderloin with the prosciutto seam side down.
- If you have kitchen twine, it is helpful to loosely tie the prosciutto onto the meat to hold it in place.

Place tenderloin onto baking sheet and place in oven for approximately 20-25 minutes or until an instant read thermometer reads between 140-145 degrees.

Remove from oven and place aluminum foil snuggly around. Let the meat rest for 10 minutes before slicing into medallions.

Meanwhile, make the glaze.

**Fig Glaze**

**Ingredients:**
- Scrapings from the pan of the tenderloin
- 1 cup chicken stock
- freshly cracked pepper
- 3 Tablespoons Fig jam
- 2 tablespoons unsalted butter

**Directions:**
- In a skillet or sauce pan combine all of the ingredients above except the butter.
- Over high heat let the mixture thicken and reduce by half. Remove from heat. Whisk in the butter.

Once the pork is sliced into medallions, spoon the glaze over top. Serve.

Serves 6 to 8

Melissa McKee
Culinaria Cooking School
Vienna
Butternut Squash Soup with Fall Mushrooms

adapted from Jean-Georges Vongerichten

Ingredients for the soup:
2 pounds butternut squash, seeded, and cut into chunks away from the rind
4 cups low-sodium chicken stock
1 ¼ cup crème fraîche
2 Tbsps butter
Salt and freshly ground black pepper
1 teaspoon sherry (optional)

Directions:
In a large pot, combine the squash and stock and bring to a boil. Lower heat to medium and simmer for 20-30 minutes, until the squash is very tender. Let cool. Working in batches, puree the mixture in a blender or food processor. (You may prepare the recipe in advance up to this point; refrigerate in a covered container for up to 2 days.) Return the puree to the pot over medium-low heat, and add the crème fraîche and butter. Cook, stirring, until heated through (do not boil). Season with salt and pepper to your taste.

Meanwhile, to prepare the garnish, sauté shallots in butter for 3-4 minutes over medium-high heat. Add mushrooms and sauté for about 3-5 minutes, until the mushrooms start to brown slightly. To serve, pour the soup into bowls and garnish with the mushrooms. Sprinkle with chives. Enjoy!

Makes about 4 servings

Submitted by Lisa Shapiro

Ingredients for the garnish:
2 cups black trumpet or shiitake mushrooms, washed
1 shallot, chopped
1 tbsp butter
2 tbsp chives “batonnet” (sticks), chopped

Avoid Holiday Burnout with Hypnosis

Burnout Prevention Program

Learn more at www.novahypnosisandwellness.com
“Over a lifetime, a woman looks at her ring a million times…”

Mom’s Candied Yams

Ingredients:
1 medium yam or sweet potato per person
1/2 cup butter
3/4 cup brown sugar

Directions:
Par-boil the yams until almost tender but not quite done. Let cool.
Peel the yams and cut crossways in slices about 1-inch thick.
Use skillet, put in a stick of butter with about 3/4 cup brown sugar and let them mix over medium heat.
Place some of the yam rounds in and periodically flip them until they become golden and sticky on both sides. Take those out and put in more. Repeat. More butter or sugar may have to be added if brown sugar caramelizes.

My mother was from North Carolina, and this is her amazing recipe for true “candied” yams—there were never any leftovers.

Janice Adamshick
McLean
Roasted Butternut Squash and Pear Bisque

**Ingredients:**
1-2 butternut squash, peeled, seeded and cut into 1” cubes
2 Bosc Pears, cored and sliced
2 leeks, white and light green parts only, cleaned and sliced
2 tablespoons good olive oil
sea salt and freshly grated pepper
6 cups chicken stock
1/2 cup white wine
1/2 cup heavy cream

**Directions:**
Preheat oven to 425 degrees

Toss the squash with the olive oil and season with salt and pepper.
Layer the squash onto a baking sheet and place in the oven for 10 minutes.
Add the leeks and pears to the baking dish and return to the oven for 30 more minutes.
In a pot combine the stock and white wine. Add the squash and pear mixture.
Heat thoroughly. Add the cream.
Puree in a blender and strain (optional).

*Serve garnished with a dollop of creme fraiche or sour cream and fresh pomegranate seeds.

Serves 6 to 8

---

**The Montessori School of McLean**

**Programs from Toddler through 6th Grade**

Northern Virginia’s Only Non-Profit, AMS & AdvancED/SACS Accredited School

“**A Child is a Discoverer. He is an Amorphous, Splendid Being in Search of His Own Proper Form.**”

—Maria Montessori

We look forward to sharing our unique program with you!
Contact our admissions office to schedule a tour.

1711 Kirby Rd | McLean, VA 22101 | 703.790.1049 | MCLEANMONTESSORI.ORG

---

**My tax software provider warns me that this, my 34th tax season, will be the most stressful ever! Stanley, my Goldendoodle, is an expert at relieving stress. Please call**

GEDDES & COMPANY, PC

Trading as Less Taxing Inc. at 703-764-0829 or send an email to: lesstaxing@gmail.com

Make an appointment to see how Stanley and I can lower your stress and ensure you that you pay the least amount of taxes allowed.

Gerald R. Geddes CPA
Geddes & Company, P.C.
T/A Less Taxing Inc.
9695 Main Street Suite C
Fairfax, VA 22031
703-764-0829
fax: 703-764-0830

Stanley works in the office from 8am to 4pm M-F. Gerald works as late as needed.
Choctaw Corn Pudding

Ingredients:
- 4 eggs, beaten
- 1/2 cup half & half
- 1 1/2 tsp baking powder
- 6 tbsp butter or margarine
- 2 tbsp all-purpose flour
- 3 cups fresh corn (frozen white corn also works very well)
- 2 tbsp butter or margarine, melted
- 2 tbsp firmly pack brown sugar
- 1/2 tsp ground cinnamon

Directions:
Combine beaten eggs, half & half, and baking powder, stirring well. Set aside.
Melt 6 tbsp butter or margarine in a large saucepan over low heat; add 2 tbsp sugar and flour, stirring until smooth. Remove from heat; gradually add egg mixture, stirring constantly with a wire whisk until smooth. Add corn and stir well.
Pour corn mixture into a greased 1 1/2-quart casserole. Bake, uncovered, at 350 degrees for 30-40 minutes or until pudding is set. Remove from oven; drizzle 2 tbsp of melted butter over pudding. Combine brown sugar and cinnamon, and sprinkle over pudding. Bake additional 3-5 minutes or until sugar melts.

Serves 6

I have been making this corn pudding for the holidays for over 20 years, and everyone loves it!

Janice Adamshick
McLean

Sweet Potato Bake

Ingredients:
- 1 can sliced Peaches, drained; 1/2 cup Brown Sugar, packed; 1/3 cup ground Walnuts; 1/2 tsp Salt; 4 medium Sweet Potatoes (cooked and sliced; 2 TBS. Butter.

Directions:
Spray casserole with Pam. In small mixing bowl, blend sugar, nuts and salt. In casserole, arrange in alternate layers: sweet potatoes, peaches, brown sugar. Repeat layers until casserole is full and dot with margarine.
Bake covered in 350 degree oven for 30 minutes. Uncover and continue baking for 10 minutes. Garnish with peach slices and serve with whipped cream or ice cream.

A wonderful recipe for the upcoming holidays. Enjoy!

Germaine Knowlan
Vienna
Few other famous brothers can even come close to our ratings.

As Wydler Brothers, we care deeply about our clients and will go the extra mile to deliver outstanding results. If you want more for your home, you should expect more from your Realtor. Give us a call and see what we can do for you.
THE COOKIE PAGES
Venetian Squares
(Tiny, multi-colored layered cakes)
Makes 6 dozen

Ingredients:
- 14 oz can almond filling
- 1 1/2 cups butter, softened
- 1 cup sugar
- 1 tsp almond extract
- 4 eggs, separated
- 2 cups sifted flour
- 1/4 teaspoon salt
- 10 drops green food coloring
- 8 drops red food coloring
- 12 oz jar apricot preserves
- 3 oz semi-sweet chocolate

Mix almond filling with butter, sugar, almond extract and egg yolks. Mix in flour and salt. In a small bowl, beat egg whites until stiff peaks form. With wooden spoon, fold egg whites into almond mixture. Grease 3 13”x9”x2” pans. Line each with parchment paper and grease again. Remove 1 1/2 cups of the batter and spread into one of the prepared pans. Remove 1 1/2 cups of more batter and add green food coloring. Spread this into second pan. Add red food coloring to remaining batter and spread into last pan. Bake each pan at 350 degrees for 15 minutes or just until edges are golden. Cakes will be 1/4 inch thick.

Remove cakes from pans immediately onto large wire racks. Peel off parchment paper and cool thoroughly. Place green layer on tray. Heat apricot preserves and strain. Spread half of the strained preserves on the green layer and top with yellow layer. Spread remaining preserves on yellow layer and top with pink layer. Cover with plastic wrap and weight down in refrigerator overnight.

Melt chocolate in top of double boiler over hot, not boiling water. (Or microwave chocolate in a glass bowl.) Spread over pink layer. Let dry 10 minutes. Trim edges off cake and cut into 1-inch-square pieces.
RINGING IN 2016

New Year’s Eve

in Tysons Corner

By Lisa Shapiro
With so many choices on where to spend New Year’s Eve in Tysons Corner, it can be hard to choose. Every year, there are some great parties with a unique spin on a theme, live entertainment, affordable prices and/or location. You can eat, drink and shimmy your way into style without venturing too far from home, besides what could be better than ringing in the new year with a memorable meal? Whether you’re looking for a party scene full of revelers or a more romantic space to share a midnight Champagne toast with someone special, we’ve compiled a list of the best restaurants in the Tysons Corner area to ring in the New Year.

**FANCY SCHMANCY / ROMANTIC**

Sometimes the loud, crowded, drunken New Year’s Eve scene doesn’t fit the bill. Sometimes just getting away from the hustle and bustle of daily life and spending time gazing into your honey’s eyes is just what the doctor ordered. If that’s the kind of party you’re looking for this New Year’s Eve check out these lovely dining options.

**L’AUBERGE CHEZ FRANÇOIS** in Great Falls will offer two seatings, an early and late to best accommodate guests. Their first seating is 4:30 to 5:30 p.m., serving a traditional 5-course dinner menu for $80 per person. The second seating is 8:45 to 9:15 p.m. Chef Jacques’ New Year’s Eve Gala 6-course dinner menu with party favors, music, dancing, a balloon drop and “mais oui, but of course” a champagne toast at midnight to bring in the New Year with L’Auberge Chez François family. **$150 per person.** 332 Springvale Rd, Great Falls, VA.

**ASSAGGI OSTERIA** Northern Italian cuisine served in an elegant setting. Expect nothing but the best on NYE by chef Domenico Comacchia. His special menu will offer an array of house pastas and traditional entrees. Conclude your meal with one of his classic Italian desserts, from zeppoli to a hazelnut semifreddo. Assaggi Osteria has an extensive wine list and assorted interesting cocktails. 6641 Old Dominion Dr, McLean, VA.

**EDDIE V’S** Enjoy a romantic dinner at Eddie V’s and let the comfortably sophisticated environment, sparkling atmosphere, and sounds of live jazz that fill the air set the tone for an exceptional dining experience. Choose from a varied selection of the finest seafood available, or indulge in one of their critically acclaimed prime center cut steaks, aged 28 days and broiled to perfection. Complement your meal with a selection from their expansive wine menu of more than 200 wines curated by their Master Sommelier. If a more relaxed experience is desired, visit our V Lounge where you can sip classic and creative cocktails, and enjoy signature appetizers against a backdrop of soulful jazz and seductive lighting. **7900 Tysons One Place, McLean, VA.**

**BAZIN’S ON CHURCH** Evoking the feeling of an old bistro, yet with a contemporary twist with its open kitchen, brick walls, vaulted wood-beam ceilings and subdued lighting, husband and wife team, Chef Patrick Bazin and wife Julie offer a contemporary American menu featuring organic and seasonal ingredients. The wine bar features a collection of wonderful wines from around the world, with an emphasis on California. The perfect place to ring in the New Year! 111 Church Street Vienna, VA.

**RISTORANTE BONAROTI** For over 30 years, Ristorante Bonaroti has provided guests with an unforgettable culinary experience with exceptional service offering classic Italian cuisine that has been ranked among the best in the D.C. area. On New Year’s, you will feel. Wolftrapre Shopping Center, 428 Maple Ave E, Vienna, VA.

**2941** From large family gatherings to getting good friends together, the 2941 staff always provides gracious hospitality, wonderful food and superior service. Enjoy their beautiful holiday tree and lakeside views, which create the perfect backdrop for a festive dining experience. Chef Chemel offers two elegant menus to ring in the new year. 2941 offers two seatings available:

- Their first seating is usually 5:00 to 6:30 p.m., serving a sumptuous 3-course prix-fixe dinner menu, ranging in price from $95-$100 per person. Second seating is 8:00 to 9:30 p.m. serving an extravagant 7-course tasting menu, ranging in price from $135-$150 per person. 2941 Fairview Park Dr, Falls Church, VA.

**NOSTOS** Ring in the New Year with some zest at Nostos. The lovely earth-toned dining room inspired by an Aegean village, flickering by candle light will set the tone for the evening. Guests have a choice between three different four-course prix fixe menus ranging from $45-68 per person. Known for offering the freshest seafood available, prepared with uncompromising quality, Nostos offers a wide variety of "mezedes," or small sharing-sized dishes, which are an integral part of Greek dining and reflect the idea that eating is about sharing and socializing, perfect for a romantic New Year’s Eve. 8100 Boone Blvd., Vienna, VA.

Continued on page 88
BEER-CENTRIC

More interested in some good eats and cold beer than dancing in a club? Check out these two beer-centric locations.

**Dogfish Head Ale** Offering a NYE Beer Dinner Extravaganza with five courses of food, beer pairings, live music, plus a champagne toast at midnight. / 6363 Leesburg Pike, Falls Church; 703-961-1140; www.dogfishalehouse.com; $70/each for 5:30 p.m. seating, $85 for 9 p.m. seating; reservations required.

**Mad Fox Brewery** The award-winning Mad Fox Brewing Company, Northern Virginia’s upscale brewpub, will once again ring in the New Year with live entertainment, a chef-inspired menu with passed appetizers and both a dinner and a dessert buffet, party favors and a celebratory toast at midnight. Tickets will be approximately $80 per person and do not include additional beverages. 444 W. Broad St., Falls Church; 703-942-6840; www.madfoxbrewing.com; $40/each; reservations required.

FAMILY FUN

**Watch Night—Falls Church** Saturday, Dec. 31 from 7 p.m. to midnight. Big Night in The Little City of Falls Church is held downtown – spanning a four block area that begins on the 100 Block of West Broad Street which is closed to traffic that evening. If your little ones like face painting, magic shows, caricatures, Velcro walls and a dragon obstacle course, and live music then head to Falls Church for their free family-oriented NYE celebration. Local restaurants will have specials running, plus five bands and three DJs are set to perform. There is no cost for admission. Carrying on the tradition started in 1948, the historic star will be lowered into the sky to end the night. / Broad Street (Rte. 7) and Washington St. (Rte. 29) intersection, Falls Church; 703-248-5077; www.fallschurch.gov/watchnight.

First Night Vienna
This family-friendly event features food trucks, music and more, beginning at 6 p.m. First Night Vienna, a family-friendly, alcohol-free New Year celebration, will be held tonight, on Wednesday, Dec. 31. The celebration will feature five entertainment venues with musicians and an illusionist, great food, and hands-on activities for both children and adults. First Night Vienna provides two opportunities to ring in the New Year – 9 p.m. for kids and a New Year’s finale at midnight. The event is scheduled to feature an attempt at a world’s record for howling at the moon!

Admission is free; food and other items will be available for purchase. Church Street will be closed between Center and Mill Streets. The event is co-hosted by the Vienna Business Association and the Town of Vienna. For more information visit www.firstnightvienna.org

La Sandia
If sparkling sangria and tequila flights sound like your beverages of choice, La Sandia will be your best bet for a NYE night out. Nosh on a 3-course tasting menu while you drink to a new year and new beginnings. Reservations available by phone or online. 7852L Tysons Corner Center, McLean, VA; 703-893-2222; www.richardsandoval.com/lasandiavirginia; $24.95/each.

DANCING/PERFORMANCE

**28th Annual Yuletide Ball Championships**
December 29, 2015 - January 1, 2016 at the Sheraton Premiere at Tysons Corner features “DANCING WITH THE STARS” CHAMPION PRO Karina Smirnoff & Slavik Kryklyvyvy - 28th Annual Yuletide Ball Championships! Enjoy an elegant 4 course dinner, Champagne toasts, Dance for the Cure Face Off, Show until 2AM! $250 per person http://www.yuletideball.com

AUTHOR: Lisa is a native Washingtonian and founder of the award-winning blog, “Dining in DC”. She has a passion for the DC area dining scene and loves to help others with dining recommendations.
Making people look and feel beautiful.
It is who we are, it is what we do... it is our passion.

8100 Boone Boulevard
Suite 115
Vienna, VA 22182
703.848.2000
www.colourbarstudio.com

Our team is carefully selected to fulfill that goal based on factors such as experience, creativity, and passion. Our stylists have excelled in this highly competitive and challenging industry, so you are sure to get the best service. We invite you to experience this for yourself!

Great Falls Farmers Market

Local farmers
One-of-a-kind vendors
Community matters

YEAR-ROUND
WINTER
Grange/Old Schoolhouse
9818 Georgetown Pike
SUMMER
Great Falls Village Centre
778 Walker Road
Great Falls, Virginia 22066

Saturdays, 9AM to 1PM
www.GreatFallsFarmersMarket.org

The Holiday Season is all about
friends and family visits.

MAKE THEIR STAY A LITTLE LESS TAXING FOR YOU
AND MORE RELAXING FOR YOUR GUESTS!

Enjoy special friends and family rates, and put your guests up in our newly updated suites at Staybridge Suites in McLean.

1-703-448-5400 www.staybridge.com
6845 Old Dominion Drive, McLean, Virginia 22101
The restaurant's sleek grey walls and floors are an ideal palette on which to contrast Brine's rustic wooden tables, ice-covered raw bar, and vivid open kitchen. Brine may be known for their raw bar, which displays the daily collection of locally sourced Chesapeake oysters, but the restaurant also features dishes prepared on a wood-burning rotisserie. These dishes change depending on what Autumn Olive Farm in the Shenandoah Valley, happens to supply the restaurant that week. Pork, lamb, duck and chicken all take a turn on the grill. Every piece of meat I sampled at Brine had the unmistakable high quality texture of artisan meats raised in optimal conditions. You may think this doesn’t matter, but if you’ve tasted heritage meat side-by-side with the typical grocery store meat, you can tell the difference.

Brine's chef de cuisine Jim Diecchio has a resume guaranteed to impress any local foodie—he’s cooked at Zaytinya, Vermillion...
and Iron Gate. Before that he earned his seafood chops at Monterey Bay Fish House in Pittsburgh. This was all after college, but Diecchio actually grew up in Manassas, so he’s close to home now.

Diecchio’s love for and knowledge of oysters is expanding while working with Travis Croxton, co-owner of Rappahannock Oyster Company, an oyster farming operation on the Eastern Shore of Virginia; and with partner John Critchley, the executive chef, who contributes his award-winning expertise in sustainability to this dream team. Formerly executive chef at both Urbana Restaurant and Bourbon Steak, Critchley is passionate about showcasing the best of MidAtlantic cuisine from farm to fine dining.

Since the opening of Brine in May 2015, Diecchio says he has enjoyed his interactions with guests and cooked frequently with locally sourced produce, proteins and seafood. “It’s a way of life here, as it should be,” he comments. Diecchio has gone fishing with his partners for rockfish off the coast of Kent Island, Maryland. “Chesapeake seafood is some of the best.”

Oyster fans should get here early for Happy Hour (between 3-6:30 pm) when the bi-valves on the half shell are half price. “We feature three oysters from the Chesapeake: Rappahannock, a good introductory oyster with a mild taste; Old Salt, which is heavy on the brine and salt; and Sting Ray, which is a combination of the two,” explains Diecchio. They also circulate their oyster selection with additions from the American northeast, like Pemaquid from Maine and Salt Pond from Rhode Island. Oysters at Brine arrive on a bed of ice, with Brine’s signature cocktail sauce and mignonette—a vinegar based sauce with garlic, shallots and ginger. These sauces elevate the distinct flavor of the oysters without overpowering them.

Oysters are native to the Chesapeake Bay, in fact, Chesapeake means “great shellfish bay” in the language of the Algonquin Indians. Croxton and his brother employ ecologically sound aquaculture methods to harvest oysters at their farm in Topping, Virginia. They also own a clam farm in Chincoteague. Read more about the Rappahannock Oyster Company’s farming techniques on rroysters.com. It’s an inspiring story.

Dig deeper into Brine’s menu, and you will find cooked dishes that are not to be missed. One of their most popular is the Lambs & Clams, a sultry combination of house made Merguez sausage and clams, sprinkled with cilantro and spring onions, swimming in a seafood stock heated by Harissa. The clams are firm and fresh, and the Merguez is a well-spiced ball of meaty goodness. It’s served with crunchy toasted bread to soak up all that luscious broth.

Recently, Brine was awarded Best Burger in the Neighborhood, and I’m not surprised. The patty is constructed out of the highest quality beef, grilled perfectly, then placed on a sesame roll, with a spread of sweet red onion jam, farmhouse cheese, and topped with chopped lettuce in Brine’s secret sauce. It’s a mouthful! The burger comes with the crispiest French fries—tiny hand cut beauties with specks of potato skin, shaken with sea salt. No grease, only a hearty portion of potatoes that taste extra good dipped into Brine’s handmade hot sauce. Diecchio tells me that Brine’s hot sauce is made from Fresno chili peppers aged in bourbon barrels. It reminds me of a refined buffalo sauce. I loved it enough to take one home; they sell bottles in the restaurant.

Brine is true to its mission to support local growers by serving 20 local beers and ciders from Virginia craft breweries and cideries. The Brine team includes expert mixologist Jo-Jo Valenzuela, Brine’s beverage director, who has won more than a dozen bartender contests throughout the DC Area, including the “Elixir of Love” championship from Washington City Paper.

End your meal with something sweet. Along with graduating from the prestigious Culinary Institute of New York, Critchley is also a trained pastry chef. His fall dessert debuted recently, and it’s a stunner: a Riesling poached pear, cinnamon ice cream, pain d’epice and sea salt caramel gelato. I saw those freshly peeled pears swimming in a bowl of Riesling and fresh herbs, and then I was sad…because I didn’t have room for dessert!

It looks like 2015 is shaping up to be a great year for the restaurant obsessed. Northern Virginia scores another standout restaurant! ✤

AUTHOR: Renee Sklarew is working on a travel guidebook, The Unofficial Guide to Washington DC, coming out this winter. She’s also a regular contributor to Northern Virginia Magazine and The Washingtonian. She and her family love trying new restaurants.
**ARLINGTON RESTAURANTS**

**METRO 29**
4711 Lee Highway 703.528.2464 metrot29diner.com When two families came together to open a New York style diner restaurant in Arlington, the result was a delicious success. Metro 29 began serving its immense portions of American favorites in 1995. The idea was to create a menu that offered something for everyone, and an ambiance that welcomed families and couples, friends and colleagues. The mission continues to focus on providing quality food, prompt service and a warm, easy going dining experience. $ 

**FALLS CHURCH RESTAURANTS**

**2941 RESTAURANT**
2941 Fairview Park Dr. 703.270.1500 www.2941.com Nestled in a corner of an office building off the Beltway, 2941 offers an upscale casual dining experience in a cozy, open setting. Chef Bertrand Chemel creates succulent dishes with fresh, locally-sourced ingredients. $$$$ 

**ANTHONY'S RESTAURANT**
3000 Annandale Road 703.532.0100 www.anthonysrestaurantva.com For 40 years, Anthony’s has offered real, homestyle cuisine. They offer Greek, Italian and American specialties as well as pizza, club sandwiches, burgers, overstuffed subs, salads and a wide range of entrées. Now serving breakfast on Saturdays and Sundays. Talk to them about any catering or banquet event. $$ 

**ARGIA'S**
124 N. Washington St 703.534.1033 www.argias.com Nestled in the heart of downtown Falls Church, Virginia, Argia’s is a family owned and operated restaurant that provides an opportunity to experience authentic, world class Italian cuisine in a cozy, relaxing ambiance. Always alive with friends and families enjoying both single and family size dishes, this is a Falls Church dining destination. $$$ 

**THE AULD SHEBEEEN IRISH PUB AND RESTAURANT**
3971 Chain Bridge Road 703.293.9600 www.theauldshebeenva.com In Ireland, a Shebeen was an after-hours speakeasy where once inside, you could find good familiar conversation, friends, food, and drink. The Auld Shebeen menu combines traditional Irish recipes and American cuisines including Fish and Chips, Shepherd’s Pie, and their signature Guinness Beef Stew, as well as a few house specialties such as BBQ Beef Brisket and Braised Lamb Shank. $ 

**BENTLEY’S**
6654 Arlington Boulevard 703.532.4100 www.bentleysfallschurch.com Bentley’s is known throughout Northern Virginia for their breakfasts. Famous Eggs Benedict, omelets, waffles, pancakes, crepes and more are served every day… but still the weekends are the best time. Their banquet facilities accommodate 50 to 250 people and they offer American, Latin, & Southwest Asian cuisine and accompanying services. $ 

**CELEBRITY DELLY**
7263-A Arlington Blvd. 703.573.9002 www.celebritydeliva.com Founded more than 38 years ago, this New York-style deli offers an extensive menu with triple-decker sandwiches, subs, and homemade potato knish. Chuck Rossler knows his corned beef. Look for genuine New York Style deli sandwiches, half-done pickles, Dr. Brown’s sodas, and Fox’s U-Bet syrup. The Real McCoy. $ 

**CLARE AND DON'S BEACH SHACK**
130 North Washington St. 703.532.9283 www.clareanddons.com Located next to the State Theatre in the heart of the City of Falls Church, Clare and Don’s brings the beach to landlocked Northern Virginia. This hot spot offers trivia on Wednesdays and live music on weekends and a menu with summer favorites like gator tail and jambalaya. $ 

**DOGFISH HEAD ALE HOUSE**
6220 Leesburg Pike 703.534.3342 www.dogfishheadalehouse.com Dogfish Head Ale House has comfortable, casual surroundings and service, tasty and unique wood-grilled food, and the craft-brewed Dogfish ales. Great selection of year-round beers plus all the seasonal and special release beers. For food selections, you’ll find half-pound burgers, steaks, pizza, and salmon. $$ 

**DOGWOOD TAVERN**
132 West Broad St. 703.237.8333 www.dogwoodtaVERN.com The creators of Ragtime and William Jeffrey’s Tavern is described as a “celebration of the Old Dominion,” which offers steaks, seafood, pasta, and burgers. The tavern offers live music on weekends. $$
DUANGRAT’S
5878 Leesburg Pike 703.820.5775
www.duangrats.com
For more than 25 years, co-owners Ed and Pookie Duangrat have been serving signature Thai dishes. Some of these dishes include chicken and Chinese sausage gumbo and lemongrass chicken. Their Thai Tapas Lunch offers Thai and Asian small plates on weekends.

EDY’S CHICKEN AND STEAK
5420 Leesburg Pike 703.820.5508
Edy Durnovsek’s secret recipe combines flavors of Thailand with those of Peruvian rotisserie spices to create a delicious chicken. Peruvian Chicken, Steak a la Brasa, and sandwiches are just a few items to try on the menu.

ELEPHANT JUMPS THAI RESTAURANT
8110-A Arlington Blvd. 703.942.6600
www.elephantjumps.com
Elephant Jumps offers an extensive menu with more than 100 dishes including croissant green curry chicken sandwiches, burrito satay chicken, and crispy salmon salad. Diners are sure to find classic Thai dishes as well as hard-to-find Thai dishes.

HAANDI FINE INDIAN CUISINE
1222 West Broad St. 703.533.3501
www.haandi.com
Northern and Southern cooking traditions incorporated into fragrant kabobs, curries, biryani, and vegetarian classic dishes make Haandi one of the region’s stars of Indian cuisine. A lunch buffet is offered from 11:30 a.m. to 2:30 p.m. daily.

HONG KONG PALACE RESTAURANT
6387 Leesburg Pike 703.532.0940
Hong Kong Palace offers some of the most authentic Chinese dishes in the area. Dan-dan noodles, tea-smoked duck, and sesame balls with bean paste are some of the items on the menu.

IDYLWOOD GRILL & WINE BAR
2190 Pimmit Dr, Unit B 703.992.0915
www.idylwoodgrill.com
There is always something special about a good neighborhood restaurant. Idylwood Grill’s welcoming atmosphere, attentive staff, and fine cuisine is a welcome addition to our area’s casual dining scene. It may be hard to choose from their menu of seafood, pastas, steaks, veal, salads, and more.

IRELAND’S FOUR PROVINCES
105 West Broad Street 703.534.8999
www.4psva.com
Award-winning Ireland’s Four Provinces offers a genuine Irish experience as you can get on this side of the pond. Guinness as it’s meant to be poured and traditional Irish fare such as fish ’n chips, corned beef and cabbage, Irish bangers, plus Gaelic entertainment.

JV’S RESTAURANT
6666 Arlington Blvd. 703-241-9504
www.jvrestaurant.com
JV’s has been around for 60 years. A local institution, JV’s is the place to be for live music, homemade chili, and cold beer.

LA CARAQUENA
300 West Broad St. 703.533.0076
www.lacaraquena.com
Chef and owner Raul Claros shares his family’s recipes with Latin American flavor. Comfort food in a relaxed atmosphere where diners can take free salsa lessons, enjoy mojitos, and eat Pollo La Caraquena, a Latin-style baked chicken with black beans and white rice.

LITTLE SAIGON RESTAURANT
6218-B Wilson Blvd. 703-536-2633
www.littlesaigoncuisine1.com
Little Saigon brings a taste of Vietnam to Falls Church. This restaurant has an extensive menu of Thai classics as well as a solid wine list.

THE LOCKER ROOM SPORTS BAR AND GRILL
502 West Broad Street 703.854.1230
www.thelockerroomfc.com
The Locker Room lunch/dinner menu features everything from burgers and sandwiches, to pizzas, steaks and fish. They offer a full menu 7 days a week plus daily specials, and weekday happy hour specials from 3-7pm. Brunch is served Sundays, 11am – 3pm.

OPEN KITCHEN
7155 Leesburg Pike 703.942.8148
openkitchen-dcmetro.com
Eat, Cook, and Entertain. Featuring a bistro where food and wine lovers gather to enjoy seasonally-inspired handmade food in our open kitchen. Diners will savor global and local wines, worldly cuisine, freshly roasted coffees, hand-blended teas in an environmentally-conscious establishment.

THE ORIGINAL PANCAKE HOUSE
7395-M Lee Highway 703.698.6292
www.ophrestaurants.com
Pancakes, French toast, crepes, waffles, and breakfast and lunch favorites are served at The Original Pancake House. Pancakes are made with old-fashioned sourdough yeast, which is grown in their own kitchens and delivers light and airy pancakes.
OPEN ROAD GRILL AND ICEHOUSE
8100 Lee Highway #300 571.395.4400 openroadmerrifield.com Owned by the group that brings you Circa, Trio Grill, and The Italian Market and Deli. Open Road Grill and Icehouse is inspired by the owners’ love of cars, trucks, and motorcycles and Americana. A relaxed atmosphere with live music and extensive beer list awaits you. $$

PANJSHIR RESTAURANT
924 West Broad St. 703.536.4566 www.panjshirrestaurant.com Named after an Afghan province, this restaurant offers genuine Afghan cuisine. The Niazy family serves native dishes from Afghanistan including Kadu Chalow, a sautéed pumpkin topped with seasoned yogurt and tomato sauce, and a variety of kabobs. $$

PISTONE’S ITALIAN INN
6320 Arlington Boulevard 571.388.3910 www.pistoneitalianinn.com Pistone’s is an area landmark and full service Italian restaurant. They have been in business since 1974. Chef/Owner Telemaco Bonaduce focuses on nutritious local foods and authentic preparation - a “rustic yet elegant” style that fits all occasions. They also offer first-rate entertainment.

PIZZERIA ORSO
400 South Maple Ave. 703-226-3400 This casual, family-friendly restaurant features a handmade volcanic brick oven by Forno Napoletano, where pizzas are made in the traditional Neapolitan style. $$

PUBLIC HOUSE NO. 7
6315 Leesburg Pike 703-942-6383 www.publichouseano7.com Public House No. 7 serves favorite English dishes including Shepherd’s Pie, Lancashire hot pot, fish and chips, and bangers and mash, to name a few. There are also English brews, specialty cocktails, and wines to accompany your meal or to enjoy during live music on weekends. $$

RED HOT AND BLUE EXPRESS
169 Hillwood Ave. 703.538.6466 www.redhotandblue.com This outpost of the Rosslyn-based barbeque chain offers hickory smoked pulled pork, brisket, pulled chicken, and catfish. Don’t miss their award-winning ribs. $

SAFFRON
1077 West Broad Street 703.992.0077 www.saffronfc.com Tucked away in Falls Church by the Washington & Old Dominion Trail is Saffron, widely known for its authentic Indian cuisine. Their signature dishes include rich tandoori lamb chops and freshly-crafted naan, seasoned with hand-ground spices. Check out their menu for dine-in, carry-out, and catering options. $

SAIGON CAFÉ
6286-B Arlington Blvd. 703.237.1899 www.saigoncafe-va.com Saigon Café offers a warm and spacious environment. The restaurant specializes in Vietnamese dishes, including famous appetizers and entrees from the central part of Vietnam. Saigon Café offers a wide variety of pho, noodles, soups, and rolls, as well as an extensive vegetarian menu. $

SEA PEARL
8191 Strawberry Lane 703.372.5161 www.seapearlerestaurant.com With the inspired creativity of Chef Sly Liao and the trend setting design of Studios Architecture to create Northern Virginia’s most memorable dining experience. Sea Pearl’s menu includes seafood, salads, pasta,
poultry, steak and more. Treat yourself to a great brunch on the weekend or early evening offerings during the week. $$$

SWEETWATER TAVERN
3066 Gatehouse Plaza, 703.645.8100
www.greatamericanrestaurants.com/
Sweetwater  The Merrifield outpost of this microbrewery serves handcrafted seasonal brews, burgers and ribs, and fresh seafood, chicken and pasta. The restaurant offers seasonal outdoor dining. $$

TARA THAI
7501 Leesburg Pike  703.506.9788
www.tarathai.com  The word “Tara”, commonly found in Thai folk literature, means water. Thus, our restaurant offers a unique and relaxing atmosphere, featuring a variety of underwater art for your dining pleasure. Our menu consists of authentic Thai cooking, using family recipes that have been handed down for generations. $

TRIO GRILL
8100 Lee Highway  703.992.9200
www.triomerrifield.com  A signature cigar lounge, outdoor patio, and dining room await you at TRIO Grill. TRIO combines urban sophistication with the casual cool of a neighborhood grill. The menu offers delicious options from signature steaks to seasonal seafood, classic cocktails, and an extensive wine program. $$

FAIRFAX RESTAURANTS

THE AULD SHEBEEN IRISH PUB & RESTAURANT
3971 Chain Bridge Rd, Fairfax, VA 22030
(703) 293-9600  theauldshebeenva.com  For traditional Irish fare, look no further than Fairfax’s Auld Shebeen. This local favorite brings the spirit of Ireland to Virginia by combining great food with a great time. Swing by for some fantastic selections such as fish and chips, braised lamb shank or even shepherd’s pie. With a full bar, live music on the weekend, and a special events space for up to 200 people in “The Cellar” downstairs portion of the restaurant, Auld Shebeen has everything you need to celebrate any occasion. $

CHUTZPAH DELI
12214 Fairfax Town Center  703.385.8883
www.chutzpahdeli.com  Matzoh ball soup like your grandma used to make? Chutzpah Deli has that, and more. This New York Jewish deli in Fairfax offers your favorites like rugalach, hamantaschen, linzer tarts, sandwiches, burgers, and more. You can top off your meal with real New York cheesecake and an egg cream made with Fox’s Ubet. $
DOLCE VELOCE
10826 Fairfax Boulevard  703.385.1226
dolceveloce.com  Stop at a bar along the
piazza in sunny Sardinia, or linger at a
trattoria in Venice’s San Marco Square and
you will be invited to experience cicchetti
(Chi-KET-tee), small plates or side dishes
from the legendary cuisine of Italy. Now
you can also enjoy cicchetti closer to home,
at Dolce Veloce. These small plates offer
a variety of flavors, from seafoods, salads
and salads to skewered meats, risotto and
Mediterranean plates of olives and cheese. $  

GREAT FALLS
RESTAURANTS  

BOLLYWOOD BISTRO
9853 Georgetown Pike  703.865.0450
www.bollywoodbistrofairfax.com  After
finding success in Fairfax, Bollywood
Bistro opened its second restaurant
in Great Falls just last year. A modern
and fresh take on Indian cuisine, this
restaurant offers selections such as
tomato-cheese naan, tender chicken
tikka and decadent Bombay shrimp.
With reasonable pricing for both catering
and in-house dining, Bollywood Bistro is
perfect for any occasion. $  

DANTE RISTORANTE
1148 Walker Rd.  703.759.3131  www.
danterestaurant.com  Italian born chef
Giuseppe Di Benigno serves comfort
foods from his hometown in Italy. The
menu includes Italian favorites like pastas,
Osso Buco alla Milanese, and Giuseppe’s
signature seafood soup. Dante offers an
extensive wine list with plenty of reds and
whites to choose from. $$$  

L’AU BERGE
332 Springvale Rd  703.759.3800  www.
laubergechezfrancois.com  Located in
Great Falls, L’Auberge offers a flavorful and
beautiful array of French cuisine. Choose
from their delectable french onion soup, or
a sampling of their classic appetizers. Enjoy
the quaint and cozy atmosphere where
you’ll feel like you just stepped into the
heart of France. $$$  

THE OLD BRO GUE
760 Walker Rd.  703.759.3309  www.
oldbrogue.com  Classic Irish pub and
restaurant near Great Falls Park featuring
award winning food and drink, Katie’s
Coffee Shop, great Sunday brunch and
live music Thursday-Saturday. A Great
Falls institution with outside seating and
enclosed patio. $$
Come experience traditional cuisine at its best, with the all comforts and service you expect today!

A special fascinating combination of the old-traditional and the new-modern Style Restaurant & Lounge, the name “Levant” originally means the “Mediterranean Lands of the East.” Levant is the point where the sun rises.

Traditional Mediterranean Cuisine Served Daily
Hookah and Beverages ■ Coffee and Desserts
Open Daily until 2 am

Ask Us About Catering!

8411 Old Courthouse Rd | Vienna, VA 22182
(703) 570-5555 | www.levantva.com
MCLEAN RESTAURANTS

AMOO’S HOUSE OF KABOB
6271 Old Dominion Dr 703.448.8500
www.amoosrestaurant.com
Amoo’s House of Kabob offers Persian cuisine in the heart of McLean. Amoo’s specialties include Baghali Polo, with lima beans and rice tossed in a dill and lime reduction, and Zereshk Polo, which is also called “the dish of kings.” Amoo’s also offers a variety of kabobs and Persian dishes. Carry out is available for larger orders. $$

ASSAGGI OSTERIA
6641 Old Dominion Dr 703.918.0080
www.assaggiosteria.com
Domenico Cornacchia, chef/proprietor of Assaggi Osteria, taps into ages of ancestral Italian cooking each time he steps into his kitchen and brings a rich love of the cuisine that he so skillfully nurtured through the years. For those who love Italian cuisine, Assaggi Osteria features numerous appetizers, large salads, homemade pastas, fresh seafood, veal and scrumptious beef. Assaggi Osteria sources whole fresh fish from worldwide sustainable sources, offering the finest bounty the sea has to offer. Produce is purchased from local farms, and all desserts are homemade. $$

BENNIGAN’S
8201 Greensboro Dr. 703.288.3232 www.bennigans.com
Bennigan’s is one of the latest restaurants to open in Tysons Corner, offering pub fare with a beer, wine, and cocktail menu. Gourmet burgers, soup and salad combos, and sandwiches make for good lunch or dinner meals. $$

BOSS HOG’S
6811 Elm St. 703.821.1869 www.bosshogssmokebbq.com
This popular local spot offers weekend brunch favorites like blueberry pancakes, Bananas Foster French Toast, and Andouille-stuffed omelets. Their smoked brisket, pork, and chicken are must-try dishes. $$

BOULEVARD CAFE & CATERING
8180 Greensboro Dr 703.883.0557
www.boulevardcafecatering.com
Think of Boulevard when planning office celebrations, sales and breakfast meetings, office holiday parties, home celebrations, and last-minute occasions. Breakfast, cold luncheon buffets, entrée salads, hot entrées, hors d’oeuvres, and desserts. "$
an elegant setting for your private events.

Award-winning Nostos has private dining rooms designed to accommodate anything from small business meetings to Corporate Christmas receptions and family celebrations.

Contact our catering specialists to help you craft the ideal event.

703.760.0690

—Washingtonian

Editors' Pick 2012, 2014
—Washington Post
BUSARA THAI CUISINE
8142 Watson St. 703.356.2288 www.busara.com/ty-main
Busara is an inviting place to enjoy Thai cuisine made with fresh ingredients prepared by experienced chefs. Diners can enjoy their lunch or dinner in a modern dining room. Entrees like Ka Pow Chicken and Pad Thai and soups and salads comprise their extensive lunch and dinner menus. $$

CAFÉ DELUXE
1800 International Drive West
703.761.0600 www.cafedeluxe.com
Café Deluxe combines the charm of a neighborhood restaurant with the energy of a European eatery. This restaurant offers brunch, lunch, and dinner menus combining traditional fare with menu favorites. $$$

CAFÉ OGGI
6671 Old Dominion Dr 703.442.7360 www.cafeoggi.com
For over 22 years, Café Oggi has reflected a pure and newfound combination of Italy’s old world sophistication with McLean’s contemporary novelty. With authentic preparations in an inviting and warm atmosphere, Café Oggi aims to please. Pasta, fresh fish, succulent veal, a notable wine list, and more. $$$$

CAFÉ TATTI FRENCH BISTRO
6627 Old Dominion Dr. 703.790.5164 www.cafetatti.com
This French bistro brings diners classic French dishes including vichyssoise, Quiche Lorraine, Filet with Béarnaise Sauce, and Flounder Belle Meuniere. Closed Sundays. $$

CAPRI
6825-K Redmond Dr. 703.288.4601 www.caprimcleanva.com
Chef Beatrice Zelaya serves classic Italian dishes just like Nonna used to make. This family-friendly restaurant offers a cozy dining atmosphere. Sip on a glass of red or white wine as you enjoy Insalata Caprese, gnocchi, or Vitello alla Parmigiana. $$
EDDIE V'S PRIME SEAFOOD
7900 Tysons One Place 703.442.4523
www.eddiev.com A fine dining restaurant offering fresh, culinary-forward seafood creations and premium hand-carved steaks. The award-winning wine list features more than 300 selections. The atmosphere is refined yet relaxed, with live jazz and blues, featuring local jazz trios, played nightly in the V Lounge. $$$

EL TIO
1433 Center Street 703.790.1910
www.eltiogrill.com Try tasty Tex-Mex with Mexican rice, refried beans, lettuce, pico de gallo, sour cream and guacamole on every plate. El Tio features grilled chorizo enchiladas, sizzling camarones, brochette fajitas, and a wide selection of chimichangas. $

FLEMING'S PRIME STEAKHOUSE AND WINE BAR
1960 Chain Bridge Rd. 703.442.8384
www.flemingssteakhouse.com Inspired by the passion for steak and wine dinners, Fleming's offers a list of 100 wines by the glass and an extensive selection of USDA prime steaks and fresh seafood. Seasonal ingredients are showcased on the menu. $$$

GREENBERRY'S COFFEE CO.
6839 Redmond Dr. 703.821.9500 www.greenberrys.com This Charlottesville-based coffee roaster's local outpost is a popular spot for McLean residents. Friendly staff members serve a variety of coffee blends like Sumatra Mandheling and Java Blawan Estate alongside delicious pastries. $

HARTH AT HILTON MCLEAN TYSONS CORNER
7920 Jones Branch Dr. 703.761.5131
www.Harthrestaurant.com Executive chef Luc A. Dendievel has his own rooftop beehive producing 200 pounds of honey each year and an organic garden that supplies harth with a variety of herbs, fruits, and vegetables. Harth serves comfort foods with a modern, fresh twist. Extensive wine, beer, and cocktail list. $$

J. GILBERT’S
6930 Old Dominion Dr. 703.893.1034
www.jgilberts.com For nearly 15 years, J. Gilbert’s has offered premium wood-fired steaks and seafood. Although this American restaurant has plenty to offer in beer, wine, steaks, and seafood, J. Gilbert’s also offers a vegetarian menu and gluten-free menu. $$$

JOE’S SIMPLY AMAZING BURGERS
6710 Old Dominion Dr. 703.288.0288
www.joesburgersmclean.com Burgers are made with all-natural and locally sourced black Angus beef, lamb, bison, and Spanish chorizo sausage. Their specialty burgers are for the truly adventurous. $$$

LA SANDIA
7852 Tysons One Pl 703.893.2222 www.richardsandoval.com/lasandiavirginia/ Chef Richard Sandoval, internationally recognized as the Father of Modern Mexican Cuisine, elevates Mexican cooking to new heights at La Sandia serving up authentic Mexican specialties alongside over 200 fine Tequilas. Inspired by his culinary mantra of ‘old ways, new hands,’ Chef Sandoval reinterprets traditional dishes with innovative techniques and skillful presentation. $$

LEBANESE TAVERNA
1840 International Dr. 703.847.5244
www.lebanesetaverna.com Lebanese Taverna offers the best in Middle Eastern cuisine. Sample kalamar, falafel, and baba ganoush small plates, or try one of the seven types of hommus in their hommus bar. Lebanese Taverna offers seating for parties small and large, as well as an outdoor café with a fountain and plenty of al fresco dining. $
O’MALLEY’S PUB
1960 Chain Bridge Rd. 703.893.2100 www.omalleyspub.com/tysons O’Malley’s Pub is the perfect place to watch the Redskins games on one of their 12 TVs and grab a beer with your friends. Diners can snack on pub favorites like spinach and artichoke dip, calamari, chicken tenders, wings, and nachos. $$

PAUL BAKERY TYSONS GALLERIA
2001 International Dr. 1856G 571.447.5600 www.paul-usa.com PAUL Bakery brings a taste of France to Tysons Galleria. This upscale bakery offers French breads, sandwiches, pastries, and of course, tea and coffee. $

ROCCO’S ITALIAN RESTAURANT
1357 Chain Bridge Road # A 703.821.3736 www.roccositalian.com An institution in McLean, Virginia, family owned and operated Rocco’s has been serving up Italian delights and the area’s best pizza for over 30 years. From fried calamari to genuine ‘Brick-Oven Pizza’, you can find your favorites at Rocco’s. Open for lunch and dinner seven days a week. Catering too! $$

SEASONS 52
7863L Tysons Corner, McLean 703.288.3852 www.seasons52.com Seasons 52 gives diners a fresh dining experience using natural cooking techniques to let the flavors shine. With all of their menu items being under 475 calories, it’s a great place to dine if you’re eating a healthy diet. Menus based on the flavors of the seasons, flavorful wines, and delectable mini desserts are a real treat for diners. $$

SILVER DINER
8101 Fletcher St. 703.821.5666 www.silverdiner.com/restaurants/tysons This location gives back to the community with its partnership with Wolf Trap Elementary. Curbside carryout available. $

STAR NUT GOURMET
1445 Laughlin Ave 703.749.9090 www.starnutgourmet.com The most exquisite fancy food gift store in the Washington, D.C. area, Star Nut Gourmet’s high standard of quality products and unique packaging has given us our very special reputation. Their comfortable café exudes with old world charm and casual elegance. The menu reflects international flavors and offerings including Europe’s #1 coffee. Close your eyes and you’ll feel you’re experiencing days gone by. $

THE CAPITAL GRILLE
1861 International Dr. 703.448.3900 www.thecapitalgrille.com The Capital Grille at Tysons Corner offers classic steakhouse fare like the Filet Oscar, served

---

“Felice Anno Nuovo”
(Happy New Year!)

Sergio Domestici and the Bonaroti family extends its warmest wishes for a safe, healthy and prosperous New Year.

Since 1982, Sergio Domestici’s classic Italian cuisine has received acclaim from all major magazines and critics in the Washington Metro area.

Warm and romantic, Bonaroti’s is a favorite of Italian fine dining patrons and enjoys the praise of visiting dignitaries and the stars.

428 East Maple Ave, Vienna
703.281.7550 | BonarotiRestaurant.com

---

The Capital Grille at Tysons Corner offers classic steakhouse fare like the Filet Oscar, served

Make Your HOLIDAY RESERVATIONS Today!
with lump crabmeat and drizzled with house-made Bearnaise sauce, and fresh seafood dishes. Grab a drink at the bar and try the Grille’s Signature Cheeseburger with Parmesan Truffle Fries. $$$

**THE PALM RESTAURANT**
1750 Tysons Blvd. 703.917.0200  www.thepalm.com/Tysons-Corner  The Palm is notorious for its prime aged steaks, jumbo Nova Scotia lobsters, and Italian classics. For those who want a nibble, The Palm offers bite-sized gourmet comfort food in their Prime Bites Menu, including mini broiled crabcakes with mango salsa and remoulade and calabrese flatbread. $$$

**PADDY BARRY’S**
8150 Leesburg Pike  703.883.2000  www.paddybarrysva.com  Brendan Barry has open an authentic Irish Pub in the heart of Tysons-classic Irish fare and hospitality TV’s to watch the game, and of course-classic Black and Tan’s. Open seven days a week...

**MERRIFIELD RESTAURANTS**

**BLACKFINN AMERIPUB**
2750 Gallows Road  703.207.0100  www.blackfinnameripub.com  Located two blocks south of the Dunn Loring Metro, the only D.C. location of Blackfinn Ameripub specializes in craft beers and signature cocktails. Blackfinn Ameripub offers American food with a twist. Flatbreads, salads, burgers, and sandwiches (called “handhelds”) are among the fare offered at this restaurant meant to be a place to meet with friends, family, or coworkers. $$

**CYCLONE ANAYA’S**
2911 District Ave. Ste. 170  703.992.9227  www.cycloneanaya.com  Located in the Mosaic District, this is the first D.C. area outpost of this Texas legacy. Founded by world-class wrestler Cyclone Anaya and his wife Carolina, this restaurant offers homemade Mexican food, margaritas, ceviche, and all types of tacos. You can be sure to find something for everyone on their menu. $$

**FOUR SISTERS RESTAURANT**
8190 Strawberry Ln.  703.539.8566  www.foursistersrestaurant.com  For 20 years, the Lai family has been serving an extensive menu of home-style Vietnamese dishes. The restaurant offers a gluten-free menu and MSG-free menu, with favorites like pho, Vietnamese rice crepes, and a wide range of vegetarian selections. $$

**PLAKA GRILL**
AWARD–WINNING PLAKA GRILL OFFERS AUTHENTIC GREEK CUISINE

Chef/Owner Peter Drosos along with his enthusiastic staff prepare several Greek specialties all made in-house from the finest, freshest ingredients available.

Open seven days a week for lunch and dinner.

**WE OFFER CATERING SERVICES TAILORED TO YOUR SPECIAL EVENTS. CALL US AT 703–319–3131**

513 W BROAD STREET, FALLS CHURCH, VA  |  703–639–0161
110 LAWYERS ROAD NW, VIENNA, VA  |  703–319–3131
PLAKA GRILL  |  www.plakagrill.com
GYPSY SOUL
Mosaic District  8296 Glass Alley  703.992.0933  gypsysoul-va.com
Chef RJ Cooper’s free-spirited wandering on his motorcycle to various farmers and producers around the Mid-Atlantic region inspires the name of this restaurant. The menu features American fare both classic and contemporary, strong in flavor. Talented Cheftender Bryan Tetorakis from Rogue 24 designed the entire beverage repertoire. From local spirits from around the Mid-Atlantic and South to wines and cans of beer, there is a libation for all to imbibe on while enjoying Chef’s cuisine. $$$

MATCHBOX VINTAGE PIZZA BISTRO
2911 District Ave.  571.395.4869  www.matchboxmerrifield.com
This outpost of the popular D.C. pizza chain is located in the Mosaic District, close to the Dunn Loring Metro. Fresh ingredients comprise their salads, appetizers, sandwiches, pizza, and entrees. A cool, laid-back atmosphere with exposed brick walls and beams that make you feel as though you’re in a loft. $$

PASSION FIN ASIAN BISTRO & SUSHI BAR
2750 G Gallows Rd.  703.204.2969
Newly added dining experience in the Halstead District. Elegant, yet comfortable dining experience with full Asian inspired menu, sushi, sake and full stocked bar for getting together with friends. The cuisine is wonderful. Open daily for lunch and dinner. $$

RAOUCHE CAFE
2839 Gallows Road  703.205.9099  www.raouchecafe.com
Don’t be fooled by the store front, this is one of the best restaurants if you are a Middle East dining enthusiast. Grape Leaves, Lebneh, Falafel, just about everything we tried is terrific. One our favorite spots—(my favorite for grape leaves!) Say “hi” to Hussein... $$

TED’S BULLETIN
2911 District Ave  571.830.6680  tedsbulletinmerrifield.com
A family restaurant in the heart of Merrifield, Ted’s Bulletin offers conventional and classic American fare with the classics, including breakfast all day. Great bakery items to go, especially those Pop Tarts. The latest from the Matchbox Food Group. $$

TRUE FOOD KITCHEN
Mosaic District 2910 District Avenue, #170  571.326.1616  www.truefoodkitchen.com
With a wide selection of vegan, vegetarian or gluten free options, you need only a desire to give your body nutrients and your palate something memorable to
enjoy True Food Kitchen. The basis for the anti-inflammatory diet is to make us feel better, live longer and make us happy while enjoying the salads, pizza, seafood entrees, and those to-die-for “Natural Refreshments.”$  

VIENNA RESTAURANTS

AMPHORA  
377 Maple Avenue West 703.938.7877 www.amphoragroup.com For over 40 years Amphora Restaurant, a landmark in Vienna, has been serving an extensive menu featuring authentic European and American flavors and offerings along with award-winning desserts and pastries. Open 24-7, you can enjoy breakfast, lunch and dinner any time of day as you comfortably meet with friends, family or coworkers. $$

ANITA’S  
521 E. Maple Ave. 703.255.1001 www.anitascorp.com This local chain offers New Mexico style Mexican food in the D.C. area for nearly 40 years. Anita’s offers breakfast, lunch, and dinners. $$

BAZIN’S ON CHURCH  
111 Church St 703.255.7212 www.bazinsonchurch.com Set on historic Church Street in the heart of Vienna, Bazin’s on Church continues to exceed the expectations of the town’s discriminating diners. Chef Patrick Bazin’s modern American cuisine is simply extraordinary. Stop in for a drink at the bar or a delicious meal in their comfortable and casual dining area. Reservations are strongly recommended. $$$

BJ’S BREWHOUSE  
8027 Leesburg Pike 703.356.7305 www.bjsbrewhouse.com Located in the heart of Tyson’s Corner, BJ’s is the ultimate place to unwind after a long day. Start off with avocado egg rolls, Thai shrimp lettuce rolls, or calamari, or try their wings or flatbread pizzas. BJ’s is known for their variety of signature deep dish pizzas, burgers, sandwiches, and light menu. Of course, you can’t forget their handcrafted beer. $$

BRIX & ALE IN THE SHERATON  
8661 Leesburg Pike 703.448.1234 www.brixandale.com Diners can choose an old-school favorite or try a traditional dish that’s been updated to reflect a modern take on classic comfort food while wine enthusiasts will marvel in our state of the art wine preservation system that allows guests to sample different wines from numerous vineyards. Brix & Ale also features handcrafted cocktails which are artfully prepared with the freshest ingredients. $
MAGGIO’S
421 Maple Ave E 703.938.7777 www.maggiosvienna.com Specializing in Greek and Italian cuisine with American favorites, Maggio’s offers award winning Mediterranean selections such as Greek Festive Rotisserie Chicken, Classic Gyros, Souvlaki, Moussaka, Pita Wraps, and Falafel, as well as their popular Marinated Flame Broiled Lamb Chops, and Italian specialties. Committed to healthy eating, they use only the freshest, high quality ingredients and cooking methods.

MAPLE AVE
47 Maple Ave W 703.319.2177 www.mapleaverestaurant.com Maple Ave Restaurant serves eclectic American cuisine in the heart of Vienna, blending American with Asian, Latin American, and French flavors and techniques. Ranging from fresh-grilled Bronzini to homemade Carnival Funnel Cake served with vanilla bean ice cream. $$$

NEIGHBOR’S RESTAURANT
262 D Cedar Lane 703.698.8010 neighborsrestaurantva.com Come in to watch soccer, football or basketball games. Featured games can be seen on their huge screen, visible from just about any seat in the restaurant. Enjoy karaoke on Friday and Saturday nights. The restaurant’s ambiance is relaxed and the service is professional with a goal to bring the best Persian and American cuisine experience for our customers. $$

NEISHA THAI
8027 Leesburg Pike #110 703.883.3588 www.neisha.net Come discover for yourself a gem of an experience, tucked away from the chaos of Tysons Corner. Neisha Thai’s elegant dining room and bar area features treasures from Thailand itself. Embedded in the exquisite gold leaf walls are glittering gemstones, serving as the backdrop for each decadent dish the menu has to offer. Just like each gem has its own unique attributes, so does each dish, with flavors often tantalizing in their unique combinations or comforting in their familiarity. $$

NOSTOS
8100 Boone Blvd. 703.760.0690 www.nostosrestaurant.com Presenting a fresh take on Greek cuisine, Nostos offers their 50 different wines from different regions of Greece to complement your lunch or dinner. The menu showcases new and traditional Greek dishes, as well as fresh fish from the Mediterranean Sea. $$

PALADAR LATIN KITCHEN & RUM BAR
1934 Old Gallow Rs., Suite 110 703.854.1728 www.paladarlatinlitchen.com/locations/tysons-va Paladar offers a delicious array of Latin comfort food including six different kinds of soft tacos including slow braised duck, roasted pork, or blackened fish. Larger plates include Grilled Skirt Steak Churrasco and “Ocho Hora” braised short rib. And if you like rum or tequila, you’ve come to the right place! Choose from a selection of 50 rums and 15 tequilas. Paladar also offers mojitos, margaritas, sangrias and more. $$

PAZZO POMODORO
118 Branch Road SE 703.281.7777 pazzopomodoro.com Now open in the Danor Plaza in Vienna. Pazzo Pomodoro Pizzeria Cantina offers a Neapolitan inspired menu of made-from-scratch dishes that represent a modern, but traditional cuisine. In the words of Executive Chef Raffaele Mastromarino “Pazzo Pomodoro represents a different concept offering more authentic Italian meals.”

PEKING EXPRESS OF VIENNA
103 Center Street N #107 703.281.2445 www.peking-express.com Love, love, love! Peking Express offers outstanding selections for lunch and dinner. Combination platters include egg roll and choice of soups, authentic appetizers, chicken, shrimp, and beef and pork selections, and the fried rice or lo mein is to die for!

PLAKA GRILL
428 Maple Ave E 703.281.7550 www.bonarotirestauran.com Warm and romantic, Bonaroti’s is a favorite of Italian fine dining patrons. Enjoy an extensive wine list, and culinary creations made of the freshest and finest ingredients from Italy. There is everything from calamari to antipasti dishes and entrées of seafood, veal, and lamb.

SAKURA JAPANESE STEAK HOUSE
8369 Leesburg Pike #10 703.356.6444 www.sakurasteakhouse.com Steak, seafood, and sushi are the name of the game at this Japanese steak house. The hibachi grill produces seafood, chicken and steak entrees and sides. There is a separate section for those only ordering sushi. For a traditional Japanese steakhouse experience, go here. $$

SHAMSHIRY
8607 Westwood Center Dr. 703.448.8883 www.shamshiry.com Shamshiry offers a taste of authentic Persian cuisine, from rice dishes to kabobs to vegetarian entrees. The Zereshk Polo offers rice studded with tart red currants, and the Chelo Kabob Shamshiry was previously prepared and served in the Shamshiry restaurant in Tehran. $$

SUNFLOWER VEGETARIAN RESTAURANT
2531 Chain Bridge Rd. 703.319.3888 www.crystalsunflower.com Sunflower Vegetarian Restaurant has two locations in Vienna and Falls Church. This award-winning restaurant offers vegetarian and vegan entrees, sandwiches, soups and salads as well as Asian-style dishes. $$

TYSONS BAGEL MARKET
8137 Leesburg Pike 703.448.0080 www.tysonsbagelmarket.com Bagels boiled and baked the traditional way, crusty on the outside, soft and chewy on the inside. Choose from one of their many fresh-baked varieties with a shmear of several cream cheeses. A full breakfast menu along with a long list of deli and grilled sandwiches.
WOO LAE OAK
8240 Leesburg Pike  703.827.7300
www.woolaeoak.com  Since 1946, Woo Lae Oak offers a Korean dining experience with traditional cuisine. Dishes like Bibimbap and Korean barbeque keep diners coming back. Be sure to go on Mondays for half-priced bottles of wine and on Tuesdays, Woo Lae Oak offers a prix fixe dinner for two. $$$

OAKTON
RESTAURANTS

LUCIANO ITALIAN RESTAURANT
Hunter Mill Plaza, 2946 Chain Bridge Road  703.281.1748
lucianoitalianrestaurant.com  These family-focused restaurateurs specialize in fresh, homemade, southern Italian cooking. Known for authentic NY-style pizza, they also serve a full array of reasonably priced Italian dishes and desserts. $$$$-

OLD PEKING
Hunter Mill Plaza, 2952 Chain Bridge Road  703.255.9444  www.oldpeking.com  Specializing in Hunan and Szechuan cuisine, Old Peking opened in 1986, at which time a major restaurant critic wrote that “a beautiful flower has bloomed in Oakton.” The dining room conveys an intimate atmosphere, but carry-out and lunch delivery (within 2 miles) are also options. They will tailor their dishes to your preference, e.g., mild or spicy. Old Peking also offers catering. $-

SANTINI’S NEW YORK STYLE DELI
2975 Chain Bridge Rd. 703.766.6666
www.mysantinis.com  If you’re looking for a good corned beef and pastrami with Provolone, this is your place. Santini’s brings a taste of New York to the D.C. suburbs. Santini’s has a variety of subs and sandwiches and New York style pizzas. $-

TIGRIS GRILL
Hunter Mill Plaza, 2946 Chain Bridge Road  703.255.5950  www.tigrisgrill.com  Tigris offers all natural charcoal-grilled Middle Eastern cuisine with a Halal menu. They offer a wide variety of appetizers, salads, sandwiches and platters. All recipes are originals by Owner/Chef Moﬁ, in particular the Falafel, which is his own secret recipe. $-

YOKO SUSHI
Hunter Mill Plaza, 2946 Chain Bridge Road  703.255.6644  www.yokosushi1.com  This traditional sushi house serves rolls, noodles & other Japanese staples. Their lunch and dinner menus offer a huge sushi selection, plus appetizers, tempura, teriyaki, katsu and more. $$$$-

Renovations & Custom Homes

AV ARCHITECTS + BUILDERS IS AN AWARD-WINNING FIRM HELPING HOMEOWNERS “LOVE THEIR HOME AGAIN” BY OFFERING UNIQUE INTEGRATED DESIGN-BUILD SERVICES TO CREATE HOMES THAT EXUDE LUXURY VACATION STYLE LIVING ALL YEAR ROUND.

RELAXING LIFESTYLE
QUALITY
VACATION FEEL
LUXURY
SEAMLESS FLOW
NATURAL MATERIALS
CENTRAL ENTERTAINING

703.865.5065

AV Architects + Builders
9903 GEORGETOWN PIKE • # 201 GREAT FALLS, VIRGINIA 22066
WWW.AVARCHITECTSBUILD.COM

AV Architects + Builders
Love Your Home Again
Rushing around during the holidays and worrying how you’re going to feed hungry kids? To help our local parents out, here are some excellent family-friendly eateries you can try and just enjoy the kids and relax! Bring the whole gang — and a big appetite!

**El Tio Tex Mex Grill** — Where can you take your little lovelies and not worry when they start to whimper or have a spill? This Tex Mex eatery is the place! It’s very kid friendly—chips, quesadillas, tacos, grilled chicken—they love it all and parents are happy with the quality of the food.

1433 Center St. McLean, VA / 7630 Lee Highway, Falls Church, VA

**Metro 29** — A once small time mom-n-pop diner, Metro 29 was made an overnight sensation when it was featured on Guy Fieri’s Food Network show, Diners, Drive-Ins and Dives in 2010. Fieri raved about the French toast and the leg of lamb. In turn, Metro 29 got a little taste of Hollywood. Now families come from far and wide to indulge in this New York style diner.

4711 Lee Highway, Arlington, VA

**Skorpios Maggios** — In the strip malls that line Vienna’s Maple Avenue, you might miss Skorpios Maggio’s Family Restaurant. Don’t. The family-owned Greek diner since 1990, offers Mediterranean selections such as Greek Festive Rotisserie Chicken, Classic Gyros, Souvlaki, Moussaka, Pita Wraps, and Falafel. Committed to healthy eating, they use only the freshest, high quality ingredients and cooking methods.

421 Maple Ave., East, Vienna, VA

**Ted’s Bulletin** — A family restaurant, located in the Mosaic District, Ted’s re-imagines a 1930’s diner and serves nostalgic American fare complete with savory homemade food, desserts and all in a friendly, neighborhood atmosphere. Their take on the Grilled Cheese on Texas Toast is sure to please mom, pop, the kids and kids-at-heart alike. Parents say hooray that burgers are made from beef ground in-house, served with fresh french fries! For dessert, kids love their classic flavored pop-tarts including strawberry, blueberry, brown sugar cinnamon and peanut butter bacon and seasonal specialties, such as the peppermint fudge. Ted’s also features its very own “Shaketender” ready to whip up custom milkshakes—with or without alcohol.

2911 District Ave, Fairfax, VA

**True Food Kitchen** — Parents who want to eat healthy, or have kids with food allergies or restricted diets often struggle to find a place to eat out. Look no further! True Food Kitchen located in the Mosaic District serves up vegan, vegetarian, and gluten-free menu items that encompass the anti-inflammatory diet. Don’t worry—this place has kid-faves like pizza, burgers, and soups. But one of the kid menu hits is the super simple almond butter, apple, and banana sandwich.

2910 District Ave #170, Fairfax, VA
Luciano Italian Restaurant and Pizzeria — Serving authentic New York style pizza by the slice, the kids love getting a balloon, crayons and coloring paper—it’s a pretty cozy place in a sea of chaos. Stop in for ice cream or a kid-sized plain pizza “with no weird things on it.” 1961 Chain Bridge Rd. McLean, VA

The Virginian Restaurant — Enjoy a little piece of Americana in this old-fashioned neighborhood diner known for hearty breakfasts and Southern comfort food. It’s a popular stop for families with young children who love to sample pancakes and biscuits with their famous sweet gravy served any time of the day. Older kids will enjoy the vintage high swivel chairs and the campy signs. The Vienna Shopping Center: 169 Glyndon Street, SE Vienna, VA

Mike’s Deli at Lazy Sundae — With a premier location on the W&OD Trail, this diner-style deli serves breakfast all day, burgers, sandwiches and soups made from scratch, shakes, and as the name says, primo ice cream sundaes. Popular with hikers, cyclists, and families, Mike’s Deli has a loyal following and aims to please with friendly, upbeat service and homemade ice cream with flavors that change daily. Vegetarian and vegan options available. 112 North West St. Falls Church, VA

Social Burger — A family owned and operated restaurant, has received rave reviews from families who enjoy the generous portions, high quality burgers and efficient, friendly service. Using only all natural, hormone free beef, buns baked daily and a number of innovative toppings—cranberry sauce, fried egg, bacon jam, homemade pickles, red curry mayo—appeals to Mom and Dad. When parents are happy, kids are usually happy too. 350 Maple Ave., Vienna, VA

Coastal Flats — The whole family can enjoy a meal at Coastal Flats with its southern coastal-influenced dishes with mammoth portions, big flavors and a giddy mix of the south. Another Great American Restaurant (GAR) known for always offering great service. For kids with special allergies a Gluten Sensitive Menu is also available. 7860-L Tysons Corner Center, McLean, VA

Original Pancake House — Kids, pancakes. Pancakes, kids. Yes these two things go together nicely. So, if you’re kid loves pancakes, they will love the food here. It’s a cheery place, with enormous portions that can be easily shared. The OPH is known for its popular Dutch Baby, a puffy donut with lemon and powdered sugar, and for their fluffy crepes. They also serve gluten free dishes. 7395 Lee Highway Falls Church, VA

Open Road Bar & Icehouse — Families should go early in the evening before the live music starts. Servers here have been known to comp a kid’s meal when the little customer is “well behaved.” But even if your little critter has a meltdown, it won’t be noticed much since the restaurant is usually noisy. The Harley motorcycle on display fascinate kids who love vehicles (what kid doesn’t?). Another big draw is the free popcorn while you wait for your meal. 8100 Lee Highway Falls Church, VA

Lost Dog Café — Serving up great pizza, hot sandwiches and beer and all at a great price. Kids menu has limited options but all are just $5.95. Café owners Ross Underwood and Pam McAlwee have been rescuing stray dogs and cats almost as long as they have been in business and the effort continues. Two Tysons Corner area locations: 1690A Anderson Rd. McLean, VA Halstead Square: 2729A Merrilee Dr. Fairfax, VA

Glory Days Grill — As a neighborhood sports bar, and the owners often sponsor local kids’ sports teams. As a result, there are often oodles of kids celebrating here after their games. Multiple TVs screens with your own tableside speaker keep little ones entertained, and the kids’ menu has special dishes like BBQ ribs, fried shrimp and pizza bagels. For kids with special allergies a Gluten Free menu is available. 3059 Nutley St. Fairfax, VA

Dogfish Head Alehouse — Load up the minivan and bring the whole fam — they’ll love the menu and laid-back atmosphere as much as mom and dad. Dogfish Head Alehouse offers tasty American classics. As you’d expect from an alehouse, Dogish Head offers a fine selection of wines, beers, and beyond. For those in a hurry, the restaurant lets you take your meal or snack to go. (For kids with special allergies a Gluten Free Menu is also available.)

Tachibana Japanese Restaurant — With fresh fish and seafood from all parts of the world as sushi, sashimi, and in a wide variety of delectable makis, there is something delicious to satisfy everyone’s taste. Enjoy this truly authentic Japanese restaurant, but tots and tykes will be right at home here with its kid-approved food, casual dress code and laid-back ambiance. 6715 Lowell Ave, McLean, VA

Maggianos Little Italy — This family-style Italian eatery offers such large portions for their adult entrees, toddlers and young children could easily share with a parent. It’s a fun environment where families can dine without worry about using hushed inside voices. 2001 International Dr., McLean, VA

Blackfinn Ameripub — Lively, modern gastropub for eclectic American fare with creative twists, and craft beer and cocktails for parents. Kids have a wide variety of options to choose from and is just $4.99 which includes, drink, sides and dessert. For kids with special allergies a Gluten Free Menu is also available. 2750 Gallows Rd, Vienna, VA

Bj’s Restaurant and Brewhouse — This high-energy restaurant is designed to be family-friendly where kids and adults alike can enjoy. Their kid’s menu packed with more than just fried food make parents happy while kids love being able to create their own menu with choices of entrees, sides and drinks. Don’t forget to tell the kiddies to finish their plate so that they can have a Mini-Pizookie!

8027 Leesburg Pike, Vienna, VA

Lost Dog Café — Serving up great pizza, hot sandwiches and beer and all at a great price. Kids menu has limited options but all are just $5.95. Café owners Ross Underwood and Pam McAlwee have been rescuing stray dogs and cats almost as long as they have been in business and the effort continues. Two Tysons Corner area locations: 1690A Anderson Rd. McLean, VA Halstead Square: 2729A Merrilee Dr. Fairfax, VA

Glory Days Grill — As a neighborhood sports bar, and the owners often sponsor local kids’ sports teams. As a result, there are often oodles of kids celebrating here after their games. Multiple TVs screens with your own tableside speaker keep little ones entertained, and the kids’ menu has special dishes like BBQ ribs, fried shrimp and pizza bagels. For kids with special allergies a Gluten Free menu is available. 3059 Nutley St. Fairfax, VA

Dogfish Head Alehouse — Load up the minivan and bring the whole fam — they’ll love the menu and laid-back atmosphere as much as mom and dad. Dogfish Head Alehouse offers tasty American classics. As you’d expect from an alehouse, Dogish Head offers a fine selection of wines, beers, and beyond. For those in a hurry, the restaurant lets you take your meal or snack to go. (For kids with special allergies a Gluten Free Menu is also available.)

Tachibana Japanese Restaurant — With fresh fish and seafood from all parts of the world as sushi, sashimi, and in a wide variety of delectable makis, there is something delicious to satisfy everyone’s taste. Enjoy this truly authentic Japanese restaurant, but tots and tykes will be right at home here with its kid-approved food, casual dress code and laid-back ambiance. 6715 Lowell Ave, McLean, VA

Maggianos Little Italy — This family-style Italian eatery offers such large portions for their adult entrees, toddlers and young children could easily share with a parent. It’s a fun environment where families can dine without worry about using hushed inside voices. 2001 International Dr., McLean, VA

Blackfinn Ameripub — Lively, modern gastropub for eclectic American fare with creative twists, and craft beer and cocktails for parents. Kids have a wide variety of options to choose from and is just $4.99 which includes, drink, sides and dessert. For kids with special allergies a Gluten Free Menu is also available. 2750 Gallows Rd, Vienna, VA

Bj’s Restaurant and Brewhouse — This high-energy restaurant is designed to be family-friendly where kids and adults alike can enjoy. Their kid’s menu packed with more than just fried food make parents happy while kids love being able to create their own menu with choices of entrees, sides and drinks. Don’t forget to tell the kiddies to finish their plate so that they can have a Mini-Pizookie!

8027 Leesburg Pike, Vienna, VA
This is the first of a series of articles about the Chesterbrook area of McLean. They will give the reader a glimpse of farming and community life as seen through the eyes of the well-known Stalcup family.

The Stalcup Family

AT CHESTERBROOK

After the Civil War, a farming community named Lincolnville developed along Kirby Road; it consisted of both black and white families. A few of the residents who lived there at that time had surnames like Kirby, Faulkner, Hall, Carter, Mutersbaugh, Peyton and Stalcup. The only structure in the area was the First Baptist Church of Lincolnville (now Chesterbrook), founded in 1866 by Cyrus Carter. Lincolnville residents picked up their mail at Langley. But in 1897 a post office was established for the community in the home of Martin Peyton who lived on Kirby Road and Lincolnville was renamed Chesterbrook. Why the name Chesterbrook was selected remains unclear.

In 1906 the Chesterbrook School, a one-room building, opened with 40 students at El Nido (today’s Linway Terrace) and Kirby Roads. The Fairfax County School Board hired Inez Jenkins to be the first teacher. She taught all grades at a salary of $33.00 a month. The room was heated by a wood stove. Many residents brought wood to the school. One such person was Guy Stalcup, the teacher’s future husband. At that time, once a woman married she could no longer teach and, so, by the end of the 1907-1908 school year, the teaching career of Inez ended. In 1909 the newly-wed Guy Stalcups purchased ½ an acre of land on the south side of Kirby Road. It is thought the general store in Chesterbrook had its beginnings on that site. In 1911, Charlotte Jenkins, the mother of Inez, bought roughly a one-half acre on the opposite side of Kirby Road from Cornelius Carter, a descendent of Cyrus Carter. In 1912 Charlotte purchased an adjacent one-half acre from Leonard Carter, another Carter descendent. The general store then relocated to the other side of Kirby Road.

The Guy Stalcup’s had six children: Dorothy, Frances, Samuel, William, Peggy, and Elmira. As the children grew, each of them helped with the store operations in some capacity. Guy died in 1938 and Inez continued running the store until its closing shortly after the end of World War II. She gave land to each of her children, after they married, on which to build a home. At one time, Park Road consisted mainly of Stalcup relatives. In 1969 the farmhouse in which Inez and Guy raised their family burned to the ground. Vinson Hall, a retirement home for Navy and Marine Officers, now stands on the land where the house and farm had been.

Even though their fourth child, William, owned and operated a furniture store in Falls Church and was a champion duckpin bowler, he insisted upon continuing with the Stalcup farming tradition after the general store closed. With the help of his children, he was the Stalcup who carried on the tradition of growing fresh vegetables and fruits for area residents and the District markets. From the 1950s until recent years, the William Stalcup family farmed several small plots of land that spread over the Chesterbrook area. These plots were located on or near Kirby Road. In the early 1950s, the produce was sold by William’s brother, Samuel, at the K Street Market in the District. However, toward the end of that decade, until the early 1970s, most...
of the produce was sold at a stand in front of William's house on Park Road. Samuel opened a stand on Old Dominion Drive in 1961, selling William's excess produce. By the middle of the 1970s, the produce was sold to a Stalcup cousin, Justin, the son of Samuel, who had a Vegetable Stand/Hardware store adjacent to the Chesterbrook Shopping Center. His motto was "If it ain't fresh, it ain't here." The farm land is gone now.

Eventually the farming ended. Farming was no longer the way of life in Chesterbrook. The area had dramatically changed. Chesterbrook was now a part of McLean and had turned into a fancy suburb of Washington, filled with residents who understood little of its humble, bucolic past. Sam Stalcup, one of William's sons, does not want the farming era to fade from memory. He has put to paper several stories about his family and farming. What follows is his version of planting tomatoes when he was a boy growing up in Chesterbrook during the 1950s thru the 1990s.

"During the late 1950s and early 1960s when I was young, I would get up early around 5 a.m. with my brothers, Billy, George, and Phillip. Actually, dad would get us up to do farm work. We did this during growing season which lasts from mid-May until early September. Every morning during growing season, we would go over to our grandmother's house (Inez Stalcup) to eat breakfast and wait for it to get light enough to work. Our grandmother didn't like the new-fangled tractor. In the fifties she insisted on using farm horses. As a result, the transition to tractors wasn't made on the Stalcup farm until the early 1960s. I can remember some of these old horses. The first I remember was Charlie; it seemed like old Charlie was around forever. There was also Maude, Dolly, and Lady. Charlie had an odd quirk about him. The barn (his home) was situated at the end of the corn rows in one of the corn fields. When cultivating that field, he would pull the cultivators very slowly when going away from the barn, but when he turned around, he practically ran like a race horse back toward the barn.

As the 1980’s arrived, my dad was getting too old to continue with the farming, so his children found time to help. At the time I thought I was the one who was too old to plant tomatoes, not my father. In fact, when I would try to get out of bed the morning after planting tomatoes, I was certain I was too old. During those years my twin brother Phillip did most of the work. In the 1990s, we could be seen late in the day planting.

CONTINUED ON PAGE 112
CONTINUED FROM PAGE 111

tomatoes in the shrinking fields as long lines of 'Beemers' drove by. We would plant about 5000 tomato plants each spring. When we were out planting tomatoes you could tell people were wondering who we were and what we were doing. Some people would slow and crane their necks to take a long looks at us. One time a driver in a BMW pulled to the side of the road and hopped out gushing, 'I just think that it's great that there are still family farms in McLean.' We simply looked up at him and said nothing. We stopped planting for a split second to stare at him wordlessly. Somehow it didn't seem so great to us right then. It's hard to plant tomatoes after our eight hour Jobs. He wilted under our gaze and quickly retreated to the safety of his car.

At that moment we were a sight to behold. The kids were running around the field pouring water on newly planted tomatoes. We were muddy and tired.

To plant tomatoes the ground had to be ‘worked up’; that is, we would disc harrow it, and then lay off the rows (all tractor work). We would then do the actual planting. To plant tomatoes you straddle the row and bend over at the waist. With your right hand poke a ‘dibble stick’ into the ground. The hole is made by rotating the ‘dibble stick’ in a circular motion creating an upside down hole in the soft mealy soil. The small tomato plant is held with your left hand. When the hole is deep enough the plant is quickly placed in the hole while withdrawing the stick and moving to the next hole. At this point the plant is sticking up out of the ground at an angle. The kids would follow behind pouring a cup of water into the hole, filling it up to the rim. Dad didn’t like it if they overfilled the hole because it wasted water and made the field muddy, but it is hard to stop kids with water. Then a second group, often my cousins Nancy, Lavinia and Shirley Kirby, or my wife Betsy would fill in the hole using a hoe. If we didn’t have to water the plants, it made the job go much faster because the planter can do the whole process himself – make the hole, place the plant, and fill the hole in a few swift strokes.

Even though our dad may have been too old to plant, he was capable of monitoring each of our techniques and watched us like a hawk. One time he enticed us into helping him by claiming the ground was wet and we didn’t need to water. Of course, this makes the job considerably easier. Almost none of the fields had access to water, so we had to haul it to the plants in large barrels. Betsy and my son Sammy had been asked to drop the plants. That meant that they marched along and dropped a plant every three feet. Phillip instructed them not to get too far ahead of the setter, or the plants would dry out. He went on to say that our father had been putting the plants too close together. My wife listened carefully. She is a scientist, not a farmer, and is also a perfectionist. We had just finished the field at the corner of Kirby Road and Linway Terrace and moved across the street to another field behind the Strawers to set another patch. My dad drove by to check our progress. He pulled his car off the road onto the long grass along the field. He was now in his 80s and hearkened back to a different era: a ubiquitous gray hat, white shirt and tie. His fedora is pushed back on his head. ‘Betsy’ he yells ‘The plants are too far apart.’ She looked up at him, and then at then me. She hates to be criticized. ‘Shouldn’t you be watering the plants?’ he asked. We squinted at him in the sun and groaned inwardly. Didn’t he tell us they didn’t need to be watered? There were 800 plants to go and only five of us, racing the sun. ‘Isn’t it supposed to rain tomorrow?’ we suggest. Of course, we know the answer, but are hoping to avoid the back breaking work of having to haul the water in buckets. ‘Weatherman says there is a 60% chance of rain.’ he replies. Then he adds, ‘They just say that so they can be right no matter what happens.’ We silently prayed for rain and continued planting.”
Rooms by John

Luxurious Home Furnishings and Award Winning Design Service

Please contact John Hashempour, Master Designer, Owner and Director of Interior Design, to discuss your design needs.

Persiano Gallery

Washington’s Premiere Showroom for Interior Design & Eclectic Home Furnishings

188 Market Street, The Kentlands, Gaithersburg, Maryland + PersianoGallery.com

240-683-1022
In the late 1990’s, Paul and Laurie Carter purchased a new production house in a new neighborhood not far from Mount Vernon. At 3,700 square feet, it was a perfect spot to settle down and raise their son. The schools nearby were excellent; the house was just a few miles from Old Town Alexandria. But there were some things about the property Carters thought they might improve—should they stay in residence long enough.

The Carters purchased the original production house in 1998 and have steadily made focused improvements and upgrades. The open kitchen plan (shown) was part of the final phase. Sun Design Remodeling introduced a transitional-style interior design scheme which greatly increases natural light and visual continuum. Wall cabinets were eliminated, yet there’s been a 35% increase in storage capacity.

The Evolution
OF A FAMILY HOME

Starting in the late 1990’s, Paul and Laurie Carter began transforming a simple production house into a personal residence.

Collaborating closely with Sun Design Remodeling, the Carters nursed their vision of an exceptional property boasting a stunning indoor-outdoor continuum.

This past September, the public was invited to see the results.

In the late 1990’s, Paul and Laurie Carter purchased a new production house in a new neighborhood not far from Mount Vernon. At 3,700 square feet, it was a perfect spot to settle down and raise their son. The schools nearby were excellent; the house was just a few miles from Old Town Alexandria. But there were some things about the property Carters thought they might improve—should they stay in residence long enough.
Crammed master bathroom; no family play area; dark rear rooms with no visual continuum; cabinet-cluttered kitchen; builder-grade finishes...Just a few of the perceived shortcomings.

But skip ahead almost two decades, and the whole house remodel that the public was invited to see this past September firmly demonstrates the kinds of improvements and upgrades that can occur when owners continue to occupy, modifying the environment to suit evolving interests.

In fact: it’s no longer merely a house. It’s the Carter’s long-term residence.

“The ideal of long term ownership is the option to create a home that, over time, becomes more supportive of favored activities and aesthetic preferences,” says Bob Gallagher, Sun Design Remodeling’s Executive Vice President. “We are finding this kind of on-going commitment to personalizing a residence much more frequently than in decades past.”

Gallagher was at the house September 12 to greet neighbors who wanted to learn more about remodeling in phases. Sun Design had guided the Carters through nearly every revision over the past decade. Many guests seem surprised at the project’s top-to-bottom scope; that the vision had such continuity and coherence.

The Carters are quick to acknowledge that their periodic home remodeling efforts have been a logical and sequential response to family needs—beginning with an 18’x 36’ swimming pool installed in the back yard of their quarter acre lot in 2006.

“We wanted a place where Paul, our son—Austin—and I could enjoy pleasant summers together as a family”, recalls Laurie. “Our remodeling changes reflect the different stages of our lives, and the lifestyle options we wanted to pursue in day-to-day living.”

As Austin’s circle of friends expanded, for instance, the Carters hired Sun Design Remodeling to convert the home’s unfinished lower level into a spacious family room and fitness center complete with a billiards table and TV viewing area suitable for guests of all generations.

During this same time period, Paul and Laurie—both working professionals—sought improvements to the second floor master suite, introducing a sizable master bath with a walk-in shower and changing vestibule. The plan was designed so that one partner could shower, dress and slip off to work without rousing the other partner, who might be still sleeping.

“The new master suite made life more comfortable for both of us,” Laurie says, “and it still works beautifully today.”

More recently, when Austin left for college, the Carters—now empty nesters—

CONTINUED ON PAGE 116

To create the shady spot appropriate for dining, Jeremy Fleming extended the shed roof which is now covered with an architecturally-appropriate seamless metal.
began considering ways to better integrate the home’s rear suite of rooms with its lovely poolside setting.

“The landscaping and mature trees confer a lot of backyard privacy, so we were looking for graceful ideas to better integrate indoor and outdoor horizons,” Laurie says. “It made no sense not to have a better view and more natural light from the back of the house. Also, we didn’t have a comfortable outdoor dining zone.”

Not surprisingly, the core problem was the home’s original floor plan.

Unchanged since the late 1990’s, the three rooms on the west-facing rear elevation consisted of a central kitchen flanked by a formal dining room to the right and a family room to the left.

The dining room was sequestered from the kitchen by a floor-to-ceiling wall festooned with builder-grade cabinets. There was one small window above the kitchen sink which was, likewise, bordered by cabinets on two sides. To the left, one entered the family room, which provided an exit to a rear veranda partially covered by a shed roof.

“We had talked about a more open floor plan,” Laurie recalls, “But how do you tear down the walls that are holding up the cabinets you use every day?”

As it turned out, this was a good question for Sun Design’s Jeremy Fleming, who supervised the Carter’s most recent remodeling.

“Something as simple as custom-designed cabinets can inspire a completely new—and much more functional—floor plan,” Fleming says.

“Once the Carters were satisfied that the wall between the kitchen and dining room could come down,” he adds, “it was clear that innovative storage solutions would make it possible to further develop a special visual continuum from inside the house.”

A counter surface with a gas-fueled cooktop range between the kitchen and the formal dining area, thus, provides storage for both the best family china (accessed from the dining room) and everyday cooking necessities (retrievable from the kitchen). A reach-in pantry next to the refrigerator offers discrete supplemental storage. Though the eye-level cabinet clutter has been deleted, Fleming says there’s actually been a 35% increase in storage capacity.

To improve natural light, the small kitchen window has been replaced with a three-part glazing solution consisting of a 45” picture window flanked by two 20” double hung windows.

Better yet, with its bianco romano granite surfaces, square flat cabinet facings and bright, reflective wall coloring, the new space has acquired a design elegance that was never previously in evidence.

“To provide for outdoor dining, Fleming extended the rear shed roof over the previously sun exposed decking. The former outdoor dining niche now becomes a viewing area adjacent to a recently installed flat screen TV. With the addition of two overhead rotating fans, the new outdoor space is both intimately connected to the house and visually linked to the pool and well-landscaped setting.

“We couldn’t be more pleased with how well the house has evolved over the years,” says Laurie. “We look forward to living here long into the future.”

Sun Design Remodeling frequently sponsors tours of recently remodeled homes as well as workshops on home remodeling topics. Headquartered in Burke, the firm recently opened a second office in McLean. For information call 703.425.5588 or go to www.SunDesignInc.com.

The Evolution of a Family Home.
CONTINUED FROM PAGE 115

“An open plan that segues to a free-flowing indoor/outdoor component is the very essence of a transitional-style interior design solution,” observes Fleming. “The formal elements provide definition and balance, yet the clean lines allow a lively visual continuum.”
The Dream Kitchen

Wood-Mode
FINE CUSTOM CABINETRY

COURTHOUSE KITCHENS & BATHS DESIGN STUDIO
(next to Whole Foods in Falls Church)

Only the Best Since 1974

202.888.2280 | remodeldc.com
The Best Christmas Tips Ever

BY LINDA BARRETT AND HILLARY STAATS
Interviewing interior designer Hillary Staats of Sanctuary Interior Design Build about holiday decorating and traditions is like opening the box of heirloom ornaments each year. The nostalgia washes over you and everything around you takes on a new perspective brimming with good tidings.

Decorating

- **FRONT DOOR.** Decorate the front door with artificial or real greens in abundance, doubling them up to give a lush, thick presentation. Use a wide (4") and brightly-colored or metallic ribbon woven throughout, with white lights. Expand your decorating to a container garden, placing a small boxwood against the door, also covered with white lights.

- **FOYER.** Consider placing a Christmas tree in the foyer, whether it is a tall one or a small tabletop version. The foyer is also a good place for a nativity scene. Clear off the sideboard and use a lamp, votives, battery candles or tea lights to illuminate the display.

- **MANTLE.** “The mantel needs greens...lots of them,” Staats said. She recommends battery-operated candles or hurricane lamps with thick candles that flank the mantel. Use lots of ribbon woven through the greens and large ornament bulbs grouped in clusters. Use lights or candles, but not both. Decorative hangers with traditional stockings finish the look. Collections are also good. Display a nutcracker collection, for example, on the mantel, sideboard or kitchen island.

- **CHRISTMAS TREE.** “Get the tallest tree possible,” Staats advised. She prefers thin trees with medium thickness with lots of open spaces between the branches. She’ll even prune the tree to open up spaces for the larger ornaments to hang. “Your ornaments should not sit on the branches, rather, they should be able to hang free.”

  “The most important ornaments are the ones the children made, along with natural garlands created from popcorn or cranberries.” This is the time to showcase the collection of vintage ornaments that evoke memories of Christmases past.

  For lighting, she prefers white twinkly lights, not the LED ones she considers too bright. Wind the cords in and out of the branches to the trunk and back rather than encircling the tree, and hang the largest ornaments closest to the trunk. “This creates depth,” Staats said.

  Finish the tree off with a tree skirt and a topper that’s either bought or made. “Last year, I made an angel out of tin foil.”

- **FLOWERS.** Purchase fresh flowers like paperwhites, poinsettias, or even bouquets in bunches and display them throughout the home. They are perfect on a sideboard or side or night table, or as a focal centerpiece. A quick and stunning floral display is a vase filled with cranberries, with greens or flowers in a white, green and red color scheme. Or attach water tubes with small flowers inserted to a chandelier wound with asparagus ferns or ivy.

- **TABLE DECORATIONS.** For a long table, make sure everyone has candlelight along the length. Have the children create placemats in their handwriting and use the best china along with metallic chargers for a stunning impact. Keep the centerpieces low—no more than 12-14” tall.

  “One thing I like to do is have the children write letters of gratitude to give as gifts each Christmas to others in the family. These letters can be placed on each person’s plate. They are cherished and you keep them forever.”

Enjoying the Holiday

- **AMBIANCE.** Lower the lights and illuminate with candlelight throughout the house, and set the mood with old-fashioned Christmas carols. “It’s a traditional holiday and people want to feel the tradition.” Light the woodburning fireplace, and the one outside as well. Create scents through scented candles or mulled cider.

- **CHRISTMAS COOKIES.** “Make the cookies in advance with shaped cookie cutters, then invite children or your friends over for a decorating party.” Place numerous bowls of decorations along the kitchen table, along with piping bags filled with icing and let your guests go to town.

- **HOLD AN OPEN HOUSE.** “One thing I’ve been doing for 20 years is holding a Christmas Eve Open House,” Staats said. “It’s a magical evening where people come and go throughout the evening. I have the fire going, hire a pianist, and we sing carols and enjoy each other’s company.” To make it simple, you provide the main dish and let the guests bring the side dishes or desserts.

  “Decorate the focal points of the home, and if we do, it will holistically feel like the whole house is decorated,” Staats said. “Then enjoy the season with your friends and family, rekindling old traditions or making new ones.”

**AUTHOR:** Linda Barrett wishes everyone a happy holiday season. www.allthebuzz.net
Planning a party, get-together, soiree, or special event? Here’s are some wonderful local caterers that can bring that extra polish to your festivities and ease your stress. From contemporary to Italian to Middle Eastern, this list gives you a wide variety of styles and options. Cheers!

**CHEF GEOFF**
8045 Leesburg Pike
Vienna, VA 22182
(571) 282-6003
chefgeoff.com

**MYLO’S GRILL**
6238 Old Dominion, McLean
(703) 533-5880
mylosgrill.com

**JR’S CUSTOM CATERING**
253 Sunset Park Drive, Herndon
(703) 707-8559
jrcustomcatering.com

**BAZIN’S NEXT DOOR**
111 Church Street, Vienna
(703) 261-6575
bazinsnextdoor.com

**IRELAND’S FOUR PROVINCES**
105 W Broad Street, Falls Church
(703) 534-8999
4psva.com

**MONA’S CATERING**
9000 Mulvaney Court, Springfield
(703) 913-4852
monasfood@aol.com

**DOLCE VITA**
10824 Fairfax Boulevard, Fairfax
(703) 385-1530
dolcevitafairfax.com

**LA SANDIA**
7852L Tysons Corner Center, McLean
(703) 893-2222
richardsandoval.com/lasandiavirginia
MightyMeals to the rescue! Combine two fitness freaks with gourmet chef skills and a killer menu, and you’ve got a recipe for success. Eating healthy doesn’t have to be hard. MightyMeals is a gourmet food preparation service that specializes in creating cuisine that is convenient, delicious, and healthy. This satisfying concept was created by fitness professional and food enthusiast Dan Graziano, and Executive Chef and NPC Men’s Physique Competitor Stefano Marzano.

Customers can log on to mightymealsva.com and choose from some kick-ads entrees: lean flavored beef, broiled herbed salmon & chicken, turkey with sides of tasty veggies: sweet potatoes, sauteed broccoli, grilled asparagus, etc. Just plan ahead, log on, and your freshly-made “mmm” will be waiting for you. All this for nine bucks. Seriously. Good. Deal. www.mightymealsva.com (Six pickup locations + Delivery options)
VIENNA MERCHANTS

JUST like NEW
Jewelry, Silverware, Crystal, China, Gifts, and Clothing for the discerning lady.
(703) 938-8800
145 Church St NW #200, Vienna, VA 22180

CLOCKS of QUALITY
AT COMPETITIVE PRICES
Chelsea • Howard Miller
Hermle • Seiko • Lindow
Comitti • Rhythm • Coo Coo’s
and more...

ANTIQUE CLOCK RESTORATION
FREE “IN-STORE” ESTIMATES

THE CLOCK SHOP
of Vienna
109 Church Street, NW
(703) 938-3990
clockshopofvienna.com
TUE-FRI 10-6
THURS 10-8
SAT 10-5

ACHIKIAN
GOLDSMITHS

Come help kick-off the 2015 holiday season!

November 27th
Black Friday
Buy one watch battery get one FREE! *

November 28th
Small Business Saturday
25% off single in stock item **

November 30th
Church Street Stroll
Enjoy refreshments, games & giveaways from 6-9 pm!

* Limit one per customer. Up to a $10 value.
** Valued at $50 or more. Some exclusions may apply.

132 Church Street NW Vienna, VA 22180
(703) 255-2255 www.AchikianGoldsmiths.com

CIGAR & MORE

CIGARS | PIPE TOBACCO | ACCESSORIES
10% OFF WHEN YOU BUY A BOX | SHOE SHINE AVAILABLE
703.255.4785
320 EAST MAPLE AVE • UNIT E • VIENNA, VA 22180

Sanctuary
INTERIOR DESIGN BUILD
“Stay where you are, have the home of your dreams.”

703.865.6477
INFO@SANCTUARYONCHURCH.COM
SANCTUARYONCHURCH.COM

VIENNA MERCHANTS

VIENNA MERCHANTS

VIENNA MERCHANTS

VIENNA MERCHANTS

VIENNA MERCHANTS
Pedestrian-friendly and eclectic, look to these merchants and service providers in Vienna for rewarding dining experiences, unique gifts, historic artifacts, and exciting shopping adventures.

PEKING EXPRESS
4 TYSONS FAVORITE!
Mon - Sun 11:00am - 9:30pm
Lunch - 11:00 am - 4:00 pm
Dinner - 4:00 pm - 9:30 pm
703-281-2445
www.peking-express.com
A Tysons Favorite!

WARDROBE RESCUE
Upscale Consignment
703-242-6265
132 Church Street, NW
Vienna, VA 22180
www.mywardroberescue.com

SALES • SERVICE • REPAIRS
BIKES@VIENNA
- Folding Bikes
- Recumbents
- Trikes
- Tandems
- Adaptive
128A Church St, NW Vienna
703-938-8900 | www.BikesAtVienna.com

ANYTIME FITNESS
DON'T WAIT! Call or Stop By TODAY!
24 Hour Access
All Classes and Yoga INCLUDED
Personal Training* INCLUDED
State-Of-The-Art Strength Equipment
Free Weights
Full Service Shower Rooms
Over 1,500 Locations Nationwide
(703) 255-5035
www.viennafitness24.com • viennava@anytimefitness.com
111 Church Street • Suite 204A • Vienna, VA 22180
Above Bazin’s

Custom Clothier
Custom-Made Suits, Shirts, and Sport Coats for Men
World’s Finest Luxury Fabrics
450 Maple Avenue E, Suite 212
Vienna, VA 22180
(703) 861-2940
www.cgcustomclothier.com

SWEET CITY DESSERTS
703.938.8188
SweetCityDesserts.co • scd@sweetcitydesserts.co
131-A Maple Ave West, Vienna, VA 22108
Living in Ghana, Mercy Duncan-Bloomgarden always made hot sauce, but always just for her own family. Sometimes friends would come over, have some and exclaim, “Oh, Mercy, this is good. You should sell it.”

Four years ago Mercy did just that, starting at the Falls Church farmers market. She brought 24 jars the first day and in one hour, she had sold out.

Oh Mercy is a West African hot sauce, but unlike most sauces around here. Oh Mercy is spicy, tasty, and flavorful but not sour, which differentiates it from other offerings.

Mercy grew up in a home with seventeen kids. Her mother had 10 of her own plus stepsons and stepdaughters, but “we never called them step. They were just my brothers and sisters.”

Mercy learned to cook at a young age while also sharing in all the chores, of which there were many with all those children. The sauce was important as the base of all their cooking in Ghana because there was not much money so the sauce helped stretch the food. Mercy explains, “We didn’t have enough to make chicken for everyone but we could always take a small amount of chicken, add it to the sauce and suddenly there was enough for everyone. It can be used as a kind of stew or simply to spice things up as a topping or maybe a dipping. You can use it in any form.”

Mercy later moved to Abidjan in the Ivory Coast where she met her future husband. In 1994 they moved to Northern Virginia and married in 1996. They lived in the DC area after a brief stay in Haiti for David’s work. In 2002 they settled in Falls Church.

Always feeling that encouragement from her friends to sell her popular sauce, Mercy started the business in 2011 while she also continued as an assistant in special education. Finally two years ago, she quit her teaching to focus full-time on the sauce-making venture. Her goal is to get Oh Mercy in mainstream stores, which is not easy, especially because she has very exacting standards and wants to make sure the taste is right without lots of preservatives which they don’t use in West Africa.

The sauce needed to be shelf-stable, but not sour. After much research Mercy found the right ingredients and got FDA approval. In addition to the farmers market, you can find Oh Mercy at Local Market in Falls Church, Dawson’s Market in Rockville, Lebanese Taverna Market in Arlington, Westover Market in Arlington, Each Peach in DC, and Maple Ave. Market in Vienna. Just recently Whole Foods in
Falls Church and Bethesda added Oh Mercy to their shelves. Demoing the product is the best form of marketing so one may find sampling going on, especially at new store locations (and always at Falls Church Farmers Market).

Mercy found a co-packer in Pennsylvania to make the sauce in volume. The challenge is making it to her exact specifications so she travels there every time it is made to ensure that the sauce is done exactly right. “We do cooking differently in West Africa. In the trial run, the color was OK, but the taste was off so I oversee the work. Right now an order is two pallets, but we can handle big orders when they start coming in when we’ll engage a food distributor also. The entire operation is self-funded. We started small and reinvest what we make.

“At the farmers market, we offer other items like Salsa Verde, Black Bean Sauce, Mediterranean Salad, and more, but we are not going to expand our commercial offerings right now.”

Mercy started making the sauce hot, which satisfied her own taste, but it was too hot for others, so she has created a mild version as well. Products include Oh Mercy and the hotter No Mercy.

How do you use Oh Mercy? There is no end to the ways the sauce can enhance food. Use it any way that you enjoy it:

- as a condiment
- as a base for any marinade
- mixed with mayonnaise
- in chili or soup
- added to take-out, pizza, hummus
- stirred in rice

The sauce is for those who want something spicy, but not just heat and vinegar.

You can put it on anything. As Mercy regularly says, once people try it, they buy it. Mercy says, “Oh Mercy is more than hot sauce, we are also representing Africa with a quality product. It’s authentic West African heat with flavor.”

Mercy’s family includes her husband, David Bloomgarden, and two children, Nathan, 17, and Nicole, 15. The operation is strictly family at present. Her sister and her cousin work with her and one can usually see them at the Falls Church farmers market. Her son helps with deliveries, and David does the books.

Her other project is to create Have Mercy, which will be a charity supporting girls in athletics. In particular, kids with ADHD can benefit from sports to help them focus. Her own daughter finds sports a tremendous outlet and does fabulous. She has commented, “If I don’t exercise, I’m gonna die.” She has been the MVP of the basketball team. Mercy’s goal is to sponsor girls in sports.

Mercy Duncan-Bloomgarden has big plans. “We want to be the hot sauce that everybody reaches for.” With her determination and insistence on quality, there should be no doubt that she will accomplish tremendous things with her #ohmercyhotsauce. #authenticwestafricanheatwithflavor

Chips and salsa are even better when Oh Mercy! is added.

**INGREDIENTS**
- 4 cups ripe tomatoes, deseeded, diced
- ½ cup white Spanish onion, diced
- ½ cup cilantro, chopped
- 1 large clove garlic, crushed
- 1 teaspoon of Oh! Mercy hot sauce (add more if you want it spicier)
- 1 tablespoon lime juice
- 1 tablespoon of rice vinegar
- Salt and Black pepper to taste

**DIRECTIONS**
Combine all ingredients in a food processor except Oh! Mercy, salt and pepper and blender for one minute.

Add Oh! Mercy, salt and pepper to your desired taste.

Enjoy with chips!
When buying jewelry each of us faces the same challenges of how much to spend and what criteria should be considered in staying within the desired budget. There is a wide variety of options available to today’s consumer, some choices offering lasting or even increasing value. Other choices may offer a lower cost at purchase but will not hold their value over time. With jewelry purchases it is wise to trust traditional options.

First, consider the type of gem. Some suggest that there are many alternatives to the diamond engagement ring that are more affordable and are increasing in popularity. We maintain that, unless your intended specifically makes a non-diamond request, you would be well advised to honor her with the most valued gem in the world. More on diamond selection as we go on.

There are newer metals that have been introduced to jewelry in recent years in an attempt to economize on price. Metals like palladium, titanium and tungsten are being passed off as acceptable when they simply will not add to the value of the jewelry piece over time. It is advisable to invest in gold or platinum bands which are classics and are known to provide both lasting beauty and value with the passage of time. The inferior metals are increasingly available and are often pushed by manufacturers to hold prices down. As the economy continues to improve they will ultimately go away since they will not be considered a keepsake. Women often like to pass on their jewelry to children or grandchildren and they want to give highly-prized pieces.

What about the gems themselves? Once again, your best investment is in natural diamonds, not Moissanite or other manmade diamonds. If there are tight budget constraints, it is better to buy a smaller size or cut back on quality somewhat, than to spend money on manmade gems. Real diamonds increase in value regardless of size. A diamond purchased fifty years ago for $2,700 is worth about $25,000 today. The same cannot be said for artificial diamonds. Then there is also the reality that that diamond ring will be on her finger to enjoy 24 hours a day so she should have the best you can afford.

What is the latest trend? Far and wide the most popular ring today is the halo design which has a larger diamond in the center surrounded by a halo of smaller diamonds. Every halo is custom designed to fit, after the center stone has been selected. We use our expertise to create the perfect ring for each client. It is important to establish the budget for the entire ring which will lead to the selection of center stones and settings. For example, if you want to spend $10,000 for a ring, you would probably allow about $7,000 to the center diamond and $3,000 to the setting. A $5,000 budget would suggest a $3,500 center diamond and a $1,500 setting. At $20,000, figure $16,000 for the center and $4,000 for the setting.

The second most popular ring today is a three-stone arrangement, with a larger diamond in the center and a smaller stone on each side. It’s a true classic in diamond rings. Following that, comes the solitaire which has always been an enduring style. If you don’t know of any specific preferences from your mate, choose the solitaire and you won’t go wrong.

New shapes are introduced by the industry from time to time. While popular for a while, some will go out of style and favor. When in doubt rely on the most traditional cuts, with the round cut being the most popular and also holding its value best. A word to the wise: only buy a fancy shape (as they are known) if she requests it.

The four C’s of diamond buying (cut, carat, color and clarity) are still very much the way that diamonds are valued and we are prepared to discuss these important attributes with you when selecting a diamond. Now with the knowledge of appropriate criteria to make a quality diamond purchase, you can surely find the perfect gift for your loved one.

AUTHOR: Lee Nguonly is owner of Princess Jewelers, a family-owned jeweler located at 529 Maple Ave, W in Vienna, VA and he is a GIA Graduate Gemologist. He and his staff stand ready to assist you in buying diamonds and other fine jewelry. Princess Jewelers was selected as best jewelry store by Washingtonian magazine in both 2007 and 2008.
What will you find at Chesterbrook Residences?

"A caring staff encourages residents to find the best ways to realize their full potential while maintaining their independence."

Hamilton Brown, resident since 2011

Experience a community within a community. Feel at home the second you walk through our doors and meet your future neighbors. We embrace our residents for who they are—individuals who have unique interests, backgrounds, and lifestyles.

Call or visit today and see why our residents love living at Chesterbrook Residences.

703.531.0781

Chesterbrook Residences
Assisted Living Community

2030 Westmoreland Street • Falls Church, VA 22043 • www.chesterbrookres.org
REAL ESTATE

How to Determine Your Home's Worth

Happy homeowners know the true value of their home: it’s priceless. But then the day comes when it’s time to consider selling or, if you’re a renter, when you decide to become one of those happy homeowners. In either scenario, understanding the true value of a property can be confusing and yet essential to a successful real estate transaction.

Whether you are a buyer or a seller, the only price that really matters is the price both sides agree on and ink on their real estate contract. Homeowners hope their property sells for a nice profit or they receive a better offer than their neighbors, but realistic sellers realize a variety of factors play into the market value of their residence.

Online Estimates Aren’t Always Accurate

Both sides of real estate transactions typically turn to the Internet to get an idea of the going rate for homes in their community. Online, buyers and sellers use Automated Valuation Models (AVMs), such as Zillow’s Zestimates, to learn home price estimates that are based on data analytics. Consumers find it easy to enter an address and then check out the expected price. While glancing at an AVM-generated price can be a starting point for a buyer or a seller, it’s important to understand that these estimates are just that: estimates.

On its website, Zillow notes that its AVMs have a national median error rate of 8 percent. In some communities, higher median error rates of up to 9.5 percent are reported, and other sources have noted error rates as high as 32 percent when comparing the AVM and the actual sales price of a home. An 8 percent disparity between an AVM and a sales price can mean a difference of $40,000 on a $500,000 home. The cost differential could be as much as $100,000 or more when the error rate or the home price is higher.

A Realtor in Charlottesville, Va., who studied the accuracy of Zestimates in that market, found the values were overestimated in 17 of the 21 homes that sold in one month; two of those homes sold for 61 percent less than their estimated price. Researchers have found errors that could favor a buyer or a seller in AVMs: sometimes the estimated price is too high and sometimes the price is too low. Either way, relying on an AVM as a basis for pricing a property or negotiating a transaction can be misleading.

Why Estimates Can Be Dangerous

Misleading estimates can cause problems for both buyers and sellers. Buyers may see a property they love that appears to be in their price range, but then discover that the AVM is woefully low. Now those buyers are in the unenviable position of attempting to convince the sellers to unfairly reduce their price or simply moving on to a second- or third-tier property choice. For sellers, relying on an inaccurate AVM can cause one of two problems. If the estimate is too low, the homeowners could shortchange themselves and reduce their profit. If the estimate is too high, the sellers could come into the market with an overpriced property that lingers.
on the market and either doesn’t sell at all or eventually sells for an even lower price.

**Local Market Expertise is Essential to an Accurate Property Valuation**

Even Zillow’s CEO suggests that estimates are best viewed as a starting place for looking into property values. There’s no substitute for the professional opinion of a Realtor when it comes to evaluating fair market value. Unlike computer software, an experienced agent knows that sale prices depend on both the scientific analysis of recent sales for similar properties, as well as the creative analysis of the neighborhood’s features, local buyer preferences and market conditions that influence prices. A Realtor has the ability to visit a home and be able to compare its features and current condition to nearby homes.

Additionally, a knowledgeable real estate agent will be able to compare a home not only to recent sales and homes that are currently on the market, but also to homes that have been taken off the market. An AVM can generate a price based on the number of bedrooms and bathrooms, but only a qualified Realtor can know buyer expectations for a particular area. While there’s always a place for data analysis, experience with local buyers and sellers cannot be replicated with software. Property values fluctuate constantly, so an agent with in-depth knowledge of a local area, including its traffic patterns, retail development, school systems and popular amenities, can understand how those factors can influence a home price.

If you’ve made the decision to buy or sell a home, Long & Foster Real Estate can help you accurately evaluate the fair market value of your own home and other properties in your community. The company offers multiple divisions that can help you find, finance and insure your home. Representatives of Prosperity Home Mortgage are available in most Long & Foster offices in the Mid-Atlantic region to assist prospective buyers with financing. In addition, Long & Foster agents have a range of contractors they can recommend to provide service to buyers and sellers before and after they buy a home.

**Resources**

- Zillow.com, Zestimate: How Accurate is the Zestimate, updated on Aug. 26, 2015
- The Real Deal: New York Real Estate News, Erroneous Zestimates
- Realtor.com, How Much is Your Home Really Worth?

**Author:** Jeffrey S. Detwiler is president and chief operating officer of The Long & Foster Companies, parent company to Long & Foster Real Estate, the No. 1 family-owned real estate company in the United States, and Prosperity Home Mortgage, LLC, a full-service mortgage banker. “The information contained in this article is not intended to be and does not constitute financial or investment advice.”
BRAND NEW HOME WITH IMMEDIATE DELIVERY

MCLEAN, VA
$5,500,000
New Versailles Custom “Smart Home” on a 2 acre lot. Gated with fencing all around it. Brick precast stone with phenomenal details, motor court with 3-car garage attached and 2 detached car garage with loft apartment above. Top of the line amenities, grand foyer, plaster mouldings, elevator ready, two-story paneled library with coffered ceilings, and built-ins, extraordinary gourmet kitchen with top-of-the-line appliances, 2nd Master on main level, and opulent owners suite on upper level. Lower level with bar, sauna, exercise, media, and rec room. Back patio with Jacuzzi, swimming pool, patio, and Trex deck.

STUNNING HOME READY FOR DELIVERY

GREAT FALLS, VA
$1,849,900
This home features a 3-car garage, huge “Southern Living Style” front porch, hardwood floors throughout main level, large mudroom, library, unique open family room with fireplace, and living room with a fireplace. The gourmet kitchen offers a Wolf range, Subzero refrigerator, wine refrigerator, and large breakfast room. The master suite features a grand bath with unique inside the wall fireplace. The walkout lower level includes a bar, media room, optional den or bedroom, billiards, and rec room with a fireplace.
LEEMAY’S HIDDEN OASIS

VIENNA, VA
$1,350,000

It is hard to believe that this house is less than three miles to Tysons and Reston’s Silver Line Metro Stations. The house itself is a tribute to Virginia’s Heritage, a true Colonial with a 21st century twist boasting a vast interior with elegant formal rooms and huge casual rooms. A grand L staircase rises through a 2-story well topped with a “cat-walk” balcony. Room after room inter-connect with large windows, including the family room with impressive stone fireplace and “squired-cross-beamed-ceiling.” There is an author’s library with an “explorer’s motif”; a 25’ foot vista/sun room, a gourmet’s dream kitchen, a master domain that fills almost half the upper level and connects to an unfinished 400sqft room over the garage for more master living space. There is a recreation room and play room on the lower level plus the 5th and 6th bedrooms. All of which seems to be out-shadowed by one of the most beautiful 2-level decks in the area!

IN THE HEART OF VIENNA

VIENNA, VA
$1,300,000

Just seconds to downtown Vienna, and minutes to the Tysons Corner Metro Stations, this beautiful Colonial awaits your ownership. It is just as contemporary as it is colonial. Elegant columns and tall Williamsburg windows are out-shadowed by an intricate floor plan that radiates from a central staircase set at an angle. Huge rooms interconnect creating a wonderful plan that includes a great room/family room, main level library, huge kitchen, vast master suite with separate sitting room, and a finished club level.
SELECTED AREA LISTINGS

GLYNDON FLATS

Ginger P. King
- gking95@aol.com
- Direct: 703.477.8793
- Office: 703.938.5600
- “When Experience Counts”

VIENNA, VA
- “Live/Work Condos” in TOWN OF VIENNA!!
- 6 Live/Work Condos — Mixed Use in a Quite & Beautiful Residential Neighborhood
- Steel & Concrete Construction; Bldg Elevator
- 2 BR + Study, 2 Baths, 9-1/2 Ft Ceilings, Balconies
- Beautiful Hardwood Floors; FP; Granite
- 4 Garage Parking Spaces for Each Condo
- Bikepath 2 Blocks, Ctr of Vienna 8 Blocks
- Minutes to Metro, Tysons, Major Highways
- 1870-1950 sqft. From Upper $800Ks-$1.08M
- Call to Discuss or Reserve your Condo

BEST VALUE IN TOWN OF VIENNA

Allie Chamberlain
- c: 703.861.7229
- Office: 703.938.4200
- Allie.Chamberlain@LFN.com

VIENNA, VA
- $1,129,000
- Construction underway on this elegant home featuring superior quality and craftsmanship. Built by, Reel Homes, LLC, one of Northern Virginia’s premier builders, this home has an open floor plan that boasts over 5000 square feet of finished living area including 5 bedrooms, 4 full and one half bath, a fully finished walk-up lower level complete with wet bar, PLUS a bonus loft on the top level! Great flow for entertaining as well as everyday living. High ceilings, decorative moldings, exquisite finishes and top of the line appliances are just a few of the things you will enjoy in this home that is situated in a quaint neighborhood of Vienna close to parks, shopping and major commuter routes. Delivery January 2016.
MCLEAN STATION

MCLEAN, VA
$1,274,900
Welcome home to McLean Station! Beautiful oak hardwood flooring will grab your attention when you enter the light-filled foyer! The main level is complete with the living room, library/office, dining room, family room, laundry center, and gourmet kitchen. The custom kitchen boasts high-end stainless steel appliances with quartz counter tops, kitchen island with built in wine rack and additional seating. Custom cabinets, designer granite backsplash and kitchen table area complete the kitchen. The upper level has 3 bedrooms, including the Master, and 2 full bathrooms, including the Master en-suite bathroom. The rear deck, yard and 3 tiered terrace is the perfect place to enjoy cozy bon fires in the winter, or summer entertaining! Churchill, Cooper and Langley Schools.

MAIN LEVEL MASTER NEAR “DOWNTOWN VIENNA”

VIENNA, VA
$1,025,000
Welcome to this beautiful custom home on nearly a half acre lot minutes from Vienna Metro & great schools, 2 blocks from the W&OD trail, and with easy access to major commuting routes! Functional, spacious, open floor plan - ideal for everyday living and entertaining. 4 bedrooms (including a fantastic main level master suite), 3.5 baths, first floor office, kitchen with Butler’s pantry, family room with vaulted ceiling, versatile upper level loft area, private balcony off one of the upper level bedrooms, gleaming hardwood floors, attached double garage, and a fabulous wrap around porch!

Laurie Mensing
www.LaurieMensing.com
Cell: 703-965-8133
Direct: 703-873-5193
“Remember, every transaction is treated as if it was my own.”

The Belt Team
www.TheBeltTeam.com
www.BeltTeamRealEstate.com
Office: 703.242.3975
STUNNING 5 BEDROOM HOME

Steve Wydler
Steve@Wydlerbrothers.com
www.WydlerBrothers.com
703.457.9000

MCLEAN, VA
$2,100,000

Thoroughly updated and expanded, this turnkey home includes a three level addition (1998/99), remodeled kitchen (2015), updated bathrooms, new light fixtures, custom built-ins and more. Its elegant style and open floor plan boasts a two-story foyer and great room with a vaulted coffered ceiling, floor-to-ceiling stone fireplace and a wall of windows overlooking the private, flat and functional backyard. The main living area also hosts a living room, library, sunroom and dining room, all with elegant crown molding. The newly remodeled gourmet kitchen features refinished inset custom cabinetry, top-of-the-line Wolf, Viking, and Sub-Zero appliances, a wine refrigerator, built-in Wolf coffee system, wet bar, large island with breakfast bar, granite countertops and designer backsplash. On the upper level, the master bedroom hosts a marble entry, a separate retreat or gym, French doors to an en-suite bathroom with a soaking tub, two separate vanities, and a glass enclosed shower.

STATELY “CULLINANE” COLONIAL ON PRIVATE 1.5 ACRE LOT

Claudia Kern
Claudia@WydlerBrothers.com
www.WydlerBrothers.com
703.627.2100

MCLEAN, VA
$2,249,000

Classic architectural details and timeless elegance distinguish this gorgeous brick residence, constructed by renowned local builder Eugene Cullinane. The highest craftsmanship is evident throughout the home’s three levels of gracious living; which are enhanced by a well-designed floor plan, lofty ceilings, extensive millwork, beautiful hardwood floors, oversized Palladian windows, French doors and six fireplaces. The beautifully appointed main level interior presents spacious gathering rooms, a renovated gourmet chef’s kitchen, an office/library with built-ins, a sun-filled living room and a formal dining room off of kitchen. The upper level features four spacious bedrooms-each with an ensuite bath-including the spectacular master suite with a spa bath and his & her walk-in closets. Ideally located off of a private drive, this home is minutes from downtown Mclean and Tysons Corner, is convenient to major travel routes and is an easy commute to downtown DC.
FRANCE’S CHATEAU DE CHAMBORD IN MCLEAN

Ashley & Mike Anastasia
www.mikeanastasia.ttrsir.com
703.501.1000
www.ashleyanastasia.ttrsir.com
703.973.4300

MCLEAN, VA
$12,900,000

Inspired by France’s Chateau de Chambord, this 14,000+ sq. ft. custom estate nestled on 2+ acres is surrounded by National Forest yet only 2 stop lights from Washington DC and a 20-minute walk to the Potomac River. Distinctive architecture, classical detailing, and fine finishes define this extraordinary property. Situated in one of McLean’s premier neighborhoods, it offers a total of five bedrooms, seven full and four half baths, nine fireplaces, garages to accommodate five cars, state-of-the-art home automation and entertainment systems, and the opportunity to live in your own private oasis.

OAKTON’S VERY FINEST

Mark Goedde
c: 703-850-8129
w: 703-790-1990
markgoedde@LNF.com
www.markgoedde.com

“Making It Happen”

OAKTON, VA
$1,298,000

Fabulous and stunning in every way! Grand gourmet kitchen with breakfast room extension overlooking two-plus glorious acres. Large and sumptuous master suite and fun walk-out lower level! Perfect entertaining floorplan! Relax and simply enjoy!
BeltTeamRealEstate.com

“Changing Lives For The Better - One Family At A Time!”

The Real Estate Market Is Shifting Again.
Call The Belt Team at
(703) 242-3975
for straight talk about what’s happening!

The average Realtor sells 5 homes per year. Belt Team agents on average sell more than triple that, 20 times that as a team. We have THE most accurate pulse on the market. How do you know? Our listings sell FASTER AND FOR MORE MONEY than average. And our Buyers win out. Some Realtors tell you what you want to hear. They think you just can’t handle the truth. Call The Belt Team for straight talk. We know YOU can handle it! Seller Website: TheBeltTeam.com Buyer Website: BeltTeamRealEstate.com

FREE Instant Online Valuation ~ Better Than Zillow!
NorthernVirginiaHouseValues.com

Vienna ~ $1,645,000
Vienna ~ $1,325,000
Vienna ~ $1,199,000
Vienna ~ $1,179,000
McLean ~ $1,149,000

McLean ~ $1,125,000
Vienna ~ $1,025,000
Oak Hill ~ $999,989
Oakton ~ $989,988
Vienna ~ $915,000

McLean ~ $899,000
Vienna ~ $845,000
Vienna ~ $755,000
Vienna ~ $725,000
Vienna ~ Call For Price

McLean ~ $649,000
Reston ~ $599,000
Arlington ~ $389,900
Vienna ~ $379,900
Reston ~ $249,999

Named in Top 20 Best Real Estate Agents in State of VA (out of 30,000 agents) by Real Trends
GUIDO CALVETTY ALAVE
Master Watchmaker | Antique horologer

ROLEX TRAINED & CERTIFIED #168
STATE OF THE ART EQUIPMENT
TIMELY & GUARANTEED REPAIRS
Antique · Vintage · Modern

Mention this Ad for ONE of the Following:
Free Battery with Any Repair
$10 Off Any Basic Repair
$50 off any Advanced Repair

703.255.0055
WWW.GCALAPRECISION.COM
320 Maple Ave. East, Building E, Vienna

PASSERO & FEENEY
EXCELLENCE IN PERIODONTOLOGY & IMPLANTS

Specialists in periodontics with over 45 years of experience in implant dentistry

Drs. Passero & Feeney strive to provide comfortable, compassionate care utilizing modern technology to create and maintain beautiful, healthy smiles.

Implants • Periodontal Services • Laser Treatments for Gum Disease (LANAP) • TMJ Treatment Sedation Dentistry • Prevention Dentistry • CAT Scans • Digital X-Rays • Teeth In a Day • Gum Grafting, Including Pinhole Technique • Computer Guided Implant Placement

(703) 821-4040
Call today to schedule your evaluation
1430 Spring Hill Rd., Suite 101 • McLean, VA 22102 www.novaperioimplant.com
Based on our experience of working with seniors and soon-to-be-seniors (you are eligible to join AARP at age 50!), we'd like to offer up that Northern Virginia is the PERFECT retirement paradise.

Here are a few reasons why we think so:

CULTURAL LIFE

Retirees often consider university towns because of the wonderful opportunities to experience cultural life at a lower cost than in big cities. Here in Northern Virginia, we have multiple universities that offer all kinds of events – theater, classes, sporting events, talks. With George Mason University, Marymount University & Northern VA Community College right here in Northern VA; and with American University, Georgetown University & Catholic University just minutes over the bridge into DC – there is a plethora of cultural opportunities. Add to those awesome places like the McLean Community Center’s Alden Theater, Vienna Community Center’s Vienna Theatre Company, Wolf Trap National Park for the Performing Arts, tons of FREE museums in DC. And the list goes on and on!

OUTDOOR RECREATION

Northern Virginia is a mecca for those who want to stay young in their retirement. You will find many golf courses, fantastic hiking, great parks in Fairfax County, nature walks, places to fish & boat, jog trails like the W&OD and more.

HEALTH CARE

Living in Northern VA means you have access to world-class health facilities like National Institutes of Health, Georgetown Hospital, Inova and more. The top specialists are plentiful and easily accessible. Even more interesting is Inova’s recent 99 year lease of the facility being vacated by Exxon Mobil. They will be creating a new facility that specializes in research & treatment of complex diseases through personalized medicine. This means doctors will be able to personalize treatment to individual patients’ genetic makeup. We believe this will make Northern VA an even more attractive place for seniors to live as the new facility will likely draw in some of the premiere doctors in the world.

TRANSPORTATION

If you are a young retiree, locked & loaded & ready to travel – you can’t beat Northern Virginia. We have 3 airports within 30-60 minutes of one another (Dulles, Reagan & BWI) – two of which are international airports. You can fly in & out to your heart’s content. The world is your oyster.
If you’re an aging retiree, the convenient transportation is a plus for your family. It used to be that our families stayed close by. But in today’s global society, it’s not unusual for families to be spread around the globe. If this sounds like your family, living in Northern VA might mean you see them more often, because it’s so easy to get in and out. In addition to the 3 airports, we’ve got great train service and a fabulous public transportation system. Once you hit the age where you prefer not to drive, this is an added bonus!

**KEEPING YOUR YOUTH**

I remember when my in-laws retired to Florida. One of the biggest concerns my mother-in-law had was “I don’t want to live around a bunch of old people. That will just make me feel old.” If that’s how you feel, then Northern VA is an ideal place. With a heavy millennial population in the area (per Forbes Magazine, Arlington is in the Top 3 Cities Attracting Millennials) – you will definitely keep your youth!

**COST**

This may be the one area where Northern VA is not ideal. Home prices here are high compared to some retirement areas. But here’s the thing. If you already live in Northern VA and are trying to figure out where to retire – you just might want to add Northern VA to the list. Why would we say that if the prices are so high in comparison? Well, The Belt Team has been selling real estate for almost 50 years. In those years we have helped many, many retirees sell their homes so they can move out of the area.

And we have helped many of those same folks a few years later when they moved back.

The grass is not always greener. And although it may cost a bit less elsewhere, it’s hard to replace things like the network of friends you may have built up over the years, the familiarity with stores & back roads, the relationships with doctors, and the communities you may have developed within your church. The money saved by living elsewhere often pales in comparison to losing these other treasures.

So what do you do?

Our past clients have found that downsizing is a great retirement compromise. And that actually it turns out it’s not a compromise in the end, but truly an ideal solution.

In addition, there are a number of 55+ Communities in the Northern VA area. Many of our clients have embraced the amenities & activities this easy lifestyle offers – especially in their younger years. One of them told me “I had no idea it would be so fun!”.

If you are thinking about retiring in Northern VA – whether moving here or downsizing here, give The Belt Team a call at (703) 242-3975. We are VERY experienced with the special needs & concerns seniors and soon-to-be-seniors have. And we even have 2 members of our team who are seniors who have downsized! It would be our pleasure to help you make the RIGHT move.

For more info about YOUR neighborhood or the neighborhood you WANT to live in, contact The Belt Team at (703) 242-3975. We’ll help create a personal strategy for YOUR market. Regardless of whether you’re buying or selling, you deserve the BEST Real Estate Team in Northern VA! (The Belt Team is ranked in the Top 20 Teams in the State of VA – out of 30,000 Realtors).

**AUTHOR:** Terry Belt, CEO, The Belt Team, Keller Williams Realty, (703) 242-3975, Info@TheBeltTeam.com
Trudy Santoro

MAKING THE MOST OF LIFE

Gertrude Santoro is one who loves life and has experienced it to the fullest. Reflecting on her life thus far, her opening comment is that she has spent much of her life traveling, including fifty years of skiing. At 83 years old she no longer skis, but it’s easy to see that she would if she could.

She was born in Pennsylvania but the family moved when she was two years old, landing in D.C. and surrounding communities over the years.

When Trudy, as she is known, wasn’t skiing or traveling, she also worked for 38 years, first for the U.S. Department of Labor as secretary, then administrator, then personnel management specialist. During that time she applied for and received a 2-year assignment with the Department of the Army in Germany where she first learned to ski. “Those were the best two years of my life,” Trudy recalls. “I experienced new food, new cultures, even new forms of transportation. You could go anywhere in Europe easily by train. I also had German relatives so I got to know them better.”

Trudy took time off from working for ten years to be home with her family, then worked again, including eight years at First Virginia Bank, before retiring at age 67.

In those active years, she was fortunate to travel extensively including Europe, Africa, and all over the United States.

One of her fond memories is of the Alaskan cruise. “I loved Alaska. People should see what we have there. It was similar to Norway and we saw lots of wildlife. It was a small cruise ship could travel in and out of coves. We would disembark in towns but not create a population explosion like the large cruise ships. After you’ve had fresh Alaskan salmon it is difficult to enjoy other salmon again.”

Because it is a challenge for Trudy to move around easily these days, she is happy to be living in a ranch-style home without stairs. She has help with the cleaning, cooking and laundry, but is happy to be able to live in her own home. The McLean-Falls Church-Arlington Shepherd’s Center “has been a godsend. The volunteers are caring people and very reliable.” She can call on them to drive her to her medical appointments, picking her up and dropping her off door-to-door. “They are like friends,” she exclaims.

Prior to connecting with the Shepherd’s Center, Trudy’s travel arrangements were haphazard with neighbors or church folks helping out as they could. Unfortunately the church no longer has many people to do driving. Many are older and unable to drive, or they are young and not available because they’re working.

If you use a taxi, the meter is running the whole time you are traveling. In contrast one Shepherd’s Center volunteer was happy to go and mail a package while the appointment took place.

Shepherd’s Centers across the country are dedicated to helping seniors continue to live independently in their own homes. Ed Schrock, the director in McLean adds that “we get close to the people we help. Currently we have 223 regular clients and 79 drivers so we get to see our folks a lot.” He started the McLean-Falls Church-Arlington office in 2006 and the numbers have grown steadily. In 2013, they provided 896 rides, in 2014 there were 1507 rides and this year they are poised to surpass 2100 rides. This office is purely service-oriented as they have very limited funds, so the main focus is getting seniors to their doctors’ appointments as well as trips to the grocery or pharmacy.

Schrock encourages those who wish to volunteer to get in touch. “We work with 104 churches and one synagogue and they are helpful in finding new volunteers. Of course, every time we speak to groups about our services and the need for volunteers, we also get many folks who have a need to use those services whom we want to accommodate if possible. Contact them at 703 506-2199 or by email at info@scmafc.org. The folks like Trudy Santoro will be very glad you did.”
In our maintenance-free environment, your loved ones enjoy life at their own pace through engaging activities promoting physical and spiritual well-being based on individual abilities and group interests.

Our award-winning layout provides the safety, comfort, and freedom which allows residents to move freely through continuous walkways and numerous courtyards to enjoy safe outdoor experiences.

With a highly-trained, personable staff and a calendar of events, you can be sure our residents get the most out of life. Residents of the Renaissance Program can enjoy home-cooked lunches and dinners in our Compass Rose Café.

The Sylvestery Memory Support is open to the community and does not require any military affiliation.

Contact us for a tour today!
703-538-2975
Hear All The Sounds Of The Season

The holiday season is a time to enjoy family and friends, and make special memories for years to come. But hearing loss can cause you to miss out on some of those memories, and worse, suffer added stress and even isolation. Learn how hearing loss can impact your holiday season, and what you can do to improve your hearing for the holidays and throughout the year.

The Sounds Of The Season

...And let’s not forget the many sounds we enjoy at this festive time of year! Sleigh bells and holiday music, children laughing and even the sound of snow crunching under our feet. The sounds of the season are everywhere. But for those with impaired hearing, many of these sounds are lost.

Holidays And Hearing Loss

As difficult as it is to live with hearing loss during the year, it can be especially difficult during the holidays. Conversations in loud, crowded places like family gatherings or shopping malls are difficult to follow, and many people with untreated hearing loss tend to remove themselves from social activities and conversations entirely.

Difficulty Traveling

Traveling over the holidays can be especially difficult when you have trouble hearing. Crowded and noisy airports, train stations or roadside rest stops can be more challenging to navigate when you can’t hear directions or announcements over the loudspeaker. For those with untreated hearing loss, confusion and frustration are often the norm during the holiday season.

Our Gift To You - FREE Hearing Test

A hearing test is the first step to making sure you can hear all the joy and cheer around you this holiday season. As our holiday gift to you, we’re offering free hearing tests to Viva Tysons readers until December 31, 2015. Call us at (703) 942-8110 today, and make sure you don’t miss the sounds of the season.

Having Trouble Hearing?

$229 VALUE

FREE Hearing Test & Consultation

10% OFF

Any Hearing Aid

Call (703) 942-8110 today to schedule a Complimentary Hearing Consultation With Otoscopy and Screening. Available to all Viva Tysons Readers Until December 31, 2015.

* Bring this ad for free offer

The Highest Rated Audiology Practice in DC Metro is Right Here in McLean!

1320 Old Chain Bridge Road, Suite 185

Dr. Ana Anzola, CCC-A, ABA, FAA
Doctor of Audiology

(703) 942-8110

www.HearingAidDoctors.com

We help you hear ALL the sounds of life
EXPERIENCE, EXCELLENCE, ENERGY, PATIENCE

With over 35 years of experience in Real Estate and Business Enterprises, The Anastasia Group delivers a higher level of service and expertise in order to bring exceptional results to your Real Estate needs and challenges. Our commitment to excellence is driven by our customer service skills and our proficiency in using all the latest technologies available across our Sotheby’s International platform. From our state of the art 3-D videography and aerial drone photography, to our High Definition photos in all of our print and online media, we offer a unique and innovative methodology to meet your expectations.

Whether you are Buying, Selling or just Inquisitive, a conversation with The Anastasia Group is always a good idea. Call us now, for a no-obligation comparative analysis of your property’s value, and put our team’s experience to work for you.

Mike Anastasia  
703.501.1000  
manastasia@ttrsir.com  
mikeanastasia.ttrsir.com

Ashley Anastasia  
703.973.4300  
aanastasia@ttrsir.com  
ashleyanastasia.ttrsir.com

TTR | Sotheby’s International Realty  
6723 Whittier Ave | McLean, VA 22101
‘Tis the Season for All Natural Beauty...

Pure Traditional Olive Oil Soap
www.LakoniaGreekProducts.com

Only four natural ingredients in this multiuse olive oil soap that yields from the region of Lakonía in Greece. This one product is great for face, body and hair...and best of all it won't clog pores.

Perfect for dry and sensitive skin as olive oil is a fantastic emollient, softening and smoothing the skin. Also great for relieving the symptoms of skin diseases like eczema and psoriasis.

Beeswax Aromatherapy Pillars
www.BigDipperWaxWorks.com

Beeswax candles are the choice of candle connoisseurs throughout the ages. BigDipper's 100% beeswax pillars are all natural and a renewable resource that actually cleans the air by emitting purifying negative ions.

These aromatherapy candles are hand-poured in small batches and combine the highest quality of carefully blended essential oils and have all cotton wicks.

Myrrhaculous Face Cream by Fat Face
www.FatFaceSkinCare.com

Myrrhaculous Face Cream contains Organic Tallow from grass-fed cows as a primary ingredient – having both anti-inflammatory properties as well as natural antimicrobial properties. Tallow contains an abundance of natural fat-soluble activators - vitamins A, D, and K, as well as vitamin E necessary for both skin and general health.

This face cream blends essential oils that are calming and relaxing...perfect for use in the morning and before bed – a little goes a long way!

Touchy Skin Salve and Baby Salve
www.OrasAmazingHerbal.com

Slow infused herbal salve for sensitive adults, newborns and toddlers that are perfect for dry hands and feet, eczema, as a diaper cream, and non-irritating non-drying cleaning agent for little rolls and folds. Unscented, truly fragrance free.

All salves are free of Parabens, Lanolin, Petroleum, Synthetics, Gluten, Grains, and Fragrances – also, not tested on animals!
BY LAUREN SIMMONS

GADGETS, GOODIES, AND GIZMOS

1) The Space Saving Upright Bike Stand
www.hammacher.com
This is the space-saving stand that holds a bicycle vertically without requiring you to lift its full weight. Simply lean your bike backwards, and secure it upright with the included strap. Not only does this stand conserve valuable floor space it’s also gentler on wheels and gears because it doesn’t put pressure on spokes or touch the derailier.
Requires no mounting or drilling, has no moving parts, and assembles easily without tools.

2) Refuel Smart Propane Tank Gauge for Smartphones
www.Brookstone.com
Never get caught off guard by an empty fuel tank! Monitor your propane supply from anywhere, and receive alerts when it’s running low. Position your grill in range of your Wi-Fi network and connect to the Wink App on your mobile device or tap the sensor displays an LED reading of the gas level when your smartphone isn’t handy.

With Refuel, you’ll always know when it’s time to fill up so you can enjoy barbecues all year long.

3) Drapery Hurricane
www.Anthropologie.com
Add a bit of style and drama with this brass and glass drapery hurricane. The fine brass chains form a sheer veil so the candle light can beam through – adding an aura to any setting.

4) Trigger Point Massager
www.BackJoy.com
No time to get a massage…the Trigger Point Massager is lightweight, durable and simple to use. Simply hook the tool over your shoulder or around your body and use the therapy knobs to massage and release tight or achy muscles.

Relieve pain through direct pressure in your back, neck, shoulders, and anywhere else your body holds tension. The unique multi-purpose handles offer full control when navigating the device over your body. Therapy knobs provide deep trigger point release.

5) Fridge Coaster Refrigerator Liners
www.FridgeCoaster.com
Finally, a reason to open the fridge that doesn’t involve calories. Fridge Coasters are made of food industry-grade, quick-drying, hard-pressed wood pulp coaster board that are 100% biodegradable and recyclable. They’ll absorb 4 – 5x their weight within 30 seconds after a spill. Not only do they keep your fridge interior clean they add a bit of style while doing it.
Dear Coach Amy,

I am a 30 something never married man who is gainfully employed with a secure government position. I would really like to be married and have a family. I have been dating a woman for almost 2 years now in her late 20’s. I am not sure she is the right one. I do enjoy being with her, we are compatible physically and I like the way she looks up to me. She is not as stable in her career and has 2 part time jobs to make ends meet. Also, her moods can be volatile and she will yell at me with name calling or just ignore me if she is unhappy with something I did. I feel that she is a bit unstable and immature. I have spoken to her about this and she is says that she is trying to work on herself. I have seen a bit improvement, although there are still these occasional blow ups. What should I do? Do you think this relationship has long term potential? Should I break up with her?

Dumbfounded in Dunn Loring

Dear Dumbfounded,

What I find from my experience as a coach is that when you are in the thick of a relationship, it takes courage to change the course if you determine that’s the right next step. Given the information you provided, I am not sure that your girlfriend has some un-resolved issues that keep popping up. It looks like you are in an “almost, not quite” relationship. And these are very hard to leave given that there seems to be attachment on your end.

Many times we are worried that we may never find someone better than the person that we are with and you will kick yourself for leaving this person. This is quite far from the truth. You can find new love if you go about it in a way that is authentic to you, true to your life goals and honors your core relationship values.

In an ideal, mature, loving relationship we talk openly with one another with respect and listen to one another. We try to accommodate our partner as long as it does not negatively impact your own well-being. If something is bothering you, then you find a solution that meets both your needs. However, with the stress of today, we all can blow our top every once in a while. However, name calling is very detrimental to a relationship. This doesn’t bode well for the long term viability of your relationship.

According to Dr. John Gottman’s couples research, he shows that you need 5 positive experiences for every one negative experience for a relationship to thrive. So you can access where you are on this scale. When a relationship tips to 3 negative experiences to 3 positive ones, then the relationship is not on a good path and need to learn new skills to try and save it if you feel it’s worth it. Both people have to be “all in” on this.

Learning how to express appreciation of one another every day is one way to build back the couple’s strength. I also recommend your girlfriend find a good therapist that can work on any
past unresolved issues and her anger management. These are skills that can be learned or controlled if the person is willing to do the hard work.

I also recommend that you first think about your life, how you want it to be. Be thorough in your description—where are you, where are you living, who is in that life with you? It is important to communicate your desires to partner, or at least to see how close you can be to achieving this with your current girlfriends. (Do be aware that some people are very agreeable who will “yes” you and they have no intention of following through.)

Some people are very mature in their late 20’s and some are not. It sounds like your girlfriend needs growing up time. If you are will to see what you can achieve together, this relationship may be viable. I believe in a year’s time you will have a better sense of what is possible with this relationship—if you can build back trust and respect, or it's time to leave, altogether.

I wouldn’t suggest you make any definite plans for a more committed arrangement even though you really want to get married and start a family. You do have time and it is better to put attentions to making a solid, confident decision rather than having regrets from jumping ahead hastily.

There is a way to being kind to your girlfriend and be true to yourself. We all strive to get it right this time!

Intentionally yours,

Coach Amy

---

**AUTHOR:** Amy Schoen is a certified professional life coach and dating/relationship expert based in the D.C. area and is the author of Get It Right This Time-How to Find and Keep Your Ideal Romantic Relationship. She helps marriage minded individuals to find and keep committed, loving relationships. www.MotivatedtoMarry.com.
Q: My veterinarian told me my dog, Sam, is too heavy. What do you suggest I do? – Henry C., Vienna

A: Many people share your situation, Henry. It’s estimated that 54% of the dogs and cats in the United States are overweight. As a consequence, veterinarians are seeing a higher incidence of diabetes mellitus (high blood sugar), osteoarthritis, and ligament injuries, such as cruciate injuries in the knee.

There are a few causes for obesity in dogs. Your veterinarian may have already ruled out hormonal disease. Such diseases include hypothyroidism and Cushing’s disease. Each of these problems tends to cause other symptoms, such as lethargy, changes in water or food intake, or changes in urine output. I’ve discussed these conditions in previous articles, so I won’t go into detail here. If your veterinarian hasn’t run routine blood tests, including at least a total thyroid level, then be sure to talk to her about it, especially if the basic changes I’ll discuss later aren’t helping Sam lose the extra weight.
Just like in people, excess weight is most often caused by dogs eating more calories than they are expending in exercise. If we eat several candy bars and drink too many pumpkin spice lattes without working out often, we’ll gain weight, right? Weight control is no different for dogs. In the Northern Virginia area, we see lack of exercise as a common cause of weight gain in our dog and cat patients. People are busy socially; they work and commute long hours; and parents are busy shuttling kids to school and extracurricular activities. Dogs are often left at home without the ability to run around the way they need to. The end result is weight gain because dogs may be eating a reasonable amount of food, but they aren’t exercising enough. Most dogs should get a couple of long walks every day and as much activity as is feasible in between. If your dog plays well with other dogs, look for dog parks in your area. Dog parks allow dogs to sprint, run, and play, to mentally stimulate them and burn calories. If you, a friend, or a neighbor has a fenced yard, use it to play a long daily game of fetch, to help get rid of some extra pounds. Yards are getting smaller and fenced large yards are becoming less common, so we often recommend one of the great doggy day care facilities in the area to help our patients get exercise when pet parents are busy and there isn’t space to run. Assuming Sam likes other dogs and plays well, day care can be great, because he can be dropped off for several hours, and when you pick him up later, he’ll be exercised, tired, and calm. Most dogs are very excited to go to day care, and many have friends they enjoy playing with regularly.

Now that we’ve discussed exercise, the other arm of weight control is calorie intake. Frankly, between their daily dog food rations, most dogs get treats and people food, too, which means they consume more calories than they need. Dry dog foods vary widely in the number of calories they contain, from less than 300 to more than 450 calories per cup. AAFCO requires dog food manufacturers to include the food’s calorie density on the label; however, they are required to display the information as calories per kilogram of food, not the easy-to-use calories per cup. With this information, though, you and your veterinarian can determine how much food Sam is eating now and then decide whether he simply needs less food per day or whether it’s best to change his food to a lower-calorie product. It’ll be very important that you measure the amount of food Sam is fed using a measuring scoop rather than using a coffee tin or your hand, so that changes can be made accurately. Recently I saw a heavy dog that was eating “one cup of food” twice daily. It turns out, though, that instead of a typical eight-ounce cup, the “cup” the owner was using was a 32-ounce Big Gulp cup!

Does Sam get people food often? Lean meats and veggies are often fine to feed, as long as the total is less than 10% of Sam’s daily calorie intake. Many times, though, dogs get the fatty portions of meats that we don’t eat, plus bread crusts, potato chips, and other junk foods that don’t serve any purpose in a dog’s diet. My recommendation is either to eliminate all people food or feed only small bits of lean meats and vegetables.

Many pet parents don’t think of the calories in dog treats, but they can add up, too. A large Milk Bone contains 115 calories, which is about 10% of a 50-pound dog’s daily need. Many dogs get multiple Milk Bones or other dog treats per day. You can see how those calories could become a problem. Calorie content varies among treats. Some little treats contain less than five calories, while others, such as a large JumBone, contain 624. Many dogs are accustomed to getting treats through the day. If this is your situation, too, then rather than change your and Sam’s entire routine, you can simply break up his normal treats into two or more pieces and give him a single piece. He’ll be just as happy with one piece as he was with a whole treat.

Most dogs lose weight when they increase their daily exercise and reduce their daily calorie intake. If this plan works for Sam, continue what’s working until you can feel his ribs with only a thin layer of fat under the skin. If he plateau at a weight that isn’t ideal, adjust his calorie intake further and/or increase his exercise regimen to get him to lose more weight.

As with human beings, maintaining an ideal weight means a longer, healthier, happier life.

AUTHOR: Sanford Christmus, DVM practices veterinary medicine at Oakton-Vienna Veterinary Hospital in Vienna, Virginia. To learn more about Dr. Christmus and the hospital, visit OVVHpets.com. Please e-mail questions to askthevet@ovvhpets.com.
NEW BUSINESSES IN TYSONS

John Barrett Salon will be opening in Saks Fifth Avenue at Tyson’s II in late November/December time frame. They’re a luxury salon that’s currently in Bergdorf Goodman in NYC and have opened recently in Palm Beach.

NEW RESTAURANTS:

Del Grano—Named 2015 New Business of the Year by the Greater McLean Chamber of Commerce, Del Grano is a locally owned, neighborhood business that is committed to providing the community with delicious, healthy and affordable meals. Del Grano offers homemade pasta for dine in, take out, catering or pick up to use homemade ingredients to prepare a meal yourself at home. 1386 Chain Bridge Rd, McLean, VA

Hot N Juicy Crawfish—Some like it hot! If you do, then you will love Hot N Juicy Crawfish, a specialty seafood restaurant famous for its extremely delectable dishes with authentic Louisiana-style seasonings. Enjoy authentic seafood flavors in a traditional Cajun style restaurant where guests can expect tables lined with plastic for a satisfyingly messy meal. 116 W Broad St, Falls Church, VA

Triny’s Tex-Mex Grill—Opened in Fall 2015, in the former Tavern in Great Falls space, Triny’s offers fresh authentic Tex-Mex in a family-friendly casual atmosphere, where the ingredients are always fresh and the result is a menu that bursts with flavor. 9835 Georgetown Pike, Great Falls, VA

Cremation services as individual as your pet

Individual pet cremations • Diverse urn selections • Garden stones and markers • Optional pick-up services • Viewing

Serving VA, MD, DC • Open 7 Days • Major Credit Cards Accepted

Sunset Pet Services, Inc.
5521 Vine Street • Alexandria, VA 22310
www.sunsetpetservices.com • 703-971-4120

TOP DOG RESORT
Premier Small Dog Boarding
A Loving Home-Away-from-Home
Exclusively For Pets UNDER 25 Pounds
No Kennels • No Cages • No Leashes
Outstanding Romping Space Galore
Lavish Pampering & Abundant Cuddling

540.788.4837
www.topdogresort.com
Bruster’s Real Ice Cream— You scream! We all scream for ice cream! Bruster’s is well-known across the country for serving up premium ice cream with more than 200 stores in 18 states, with its newest location in Vienna near the Dunn Loring Metro station. Bruster’s makes their fresh ice creams, cakes, pies, and even waffle cones all in-house with more than 140 recipes. 2672D Avenir Place, Vienna, VA

Tysons Bier Garten— Following a heritage of 400 years of Bavarian Bier halls and Biergartens, Tysons Bier Garten offers a relaxing community orientated atmosphere where locals can enjoy delicious sausages, bratwurst and the like prepared with fresh ingredients. Tysons Bier Garten’s bier selection offers some of Germany’s and Belgium’s best biers with seasonal specialties. 8346 Leesburg Pike, Vienna, VA

Bey Lounge on Mill Street— With a unique design that pays homage to its namesake, Beirut airport Lebanon, Bey Lounge promises to offer “music to heal your soul, drinks to soothe your spirit, hookah and cigar to enhance your state of mind, and food to energize your body”. Enjoy a Lebanese menu of flatbreads and mezze (small plates). Pivate VIP lounge is available for corporate events and private parties. 303 Mill St NE, Vienna, VA

Shilla Bakery in the Mall— Now Open in Tysons Corner Center, with six locations in the DMV, this Korean sweet shop and café aims to introduce the concept of melding Asian and European bread and pastry flavors to the Tysons community. The cafe offers variety, from breads and bubble teas to green tea cakes and French pastries, plus a few unexpected items, such as winning deep-fried potato-vegetable croquettes. 1961 Chain Bridge Rd., McLean VA

Earl’s Tysons Corner— With 63 existing locations across the US and Canada, Earl’s Tysons Corner, a premium casual restaurant that offers dishes made fresh and from scratch, celebrated its grand opening October 14. Earls works with local suppliers and producers, where possible, offering a selection of seasonal menu items including a variety of pastas, seafood, chicken, ribs and steaks as well as burgers, sandwiches, a great wine selection and craft beer. 7902 Tysons One Place, McLean, VA
Thank You!

Johnny Hanna and the team of professionals at VivaTysons Magazine were honored to accept the “McLean Chamber of Commerce Collaborative Impact Award for 2015” at the chamber’s October Suits and Sneakers event. But, Johnny Hanna says the award is really for YOU!

Commenting on the award, President and CEO Johnny Hanna shared the following:

“While we appreciate this recognition by our area’s best chamber, the satisfaction of knowing we are doing our part in bringing our readers and the area’s independent merchants and service providers a ‘closer connection’ is our greatest reward. For over seven years, we have worked diligently to ‘Celebrate, Associate and Illuminate’ our area’s small and independent businesses in an effort to neutralize the enormous effects of large corporate marketing dollars small area businesses can’t match.”

He adds, “In recent years, there has been a new appreciation by communities for the diversity, jobs, and tax revenues these hard working, risk-taking entrepreneurs contribute to our towns and society. Receiving this award is a validation for all of us at Calamity Media that our vision and sincere efforts to help were ‘spot-on’ from the beginning.”

Publishers Johnny Hanna and Mary Jeanne Cincotta, along with the talented designers, sales executives and staff extend their sincere thanks for this award and promise to continue their work to build a closer “Tysons” community. This award is for YOU! ✨
SPOILED
SMOKE SALMON
SAYS “I LOVE YOU”

Smoked Salmon is always part of the Holiday Celebrations in our home. Christmas Eve, Thanksgiving Day, New Year’s Morning - always includes smoked salmon, we can’t get enough of it! And yet, we always seem to throw some of it out, since it spoils because no one eats the last 1/4 pound or so. It’s wasteful and expensive, and only recently has it occurred to me that the reason for the spoilage and waste is love. Love. I love smoked salmon, as does my son, my wife, and my mother-in-law who lives with us. I would never eat the last quarter pound because I save it for my son. My son saves it for me and my wife, and mom saves it for us. “Save it for them” we think.

It seems as though everyone in our home is always thinking about the rest of the family and would never take the last bite, preferring to save it for the others. So we throw it, knowing the reason why it’s spoiled. It’s Love.

Happy Holidays.

Johnny Hanna, Publisher

CLEANING UP: A worker helps maintain areas near the entrance to the McLean Station.

METRORAIL STATIONS
LANDSCAPING
Areas Get A Sprucing Up

After a long hot summer, areas around the Spring Hill and McLean Metrorail stations have been spruced up in a joint maintenance effort by Fairfax County and the Dulles Corridor Metrorail Project.

These areas, kiss and ride lots and entrance pavilions, will soon be turned over to the county for maintain as the rail project finishes up details of non-serve related work in the Tysons Corner area, including some paving replacements. The clean-up came after some business leaders in the area raised concerns about maintenance.

In addition, rail project officials this fall are doing what’s called a warranty walk-through of all areas where landscaping and planting work was done post rail construction.

The plantings are all on warranty and those that have not survived will be replaced, according to the Metropolitan Washington Airports Authority’s Al Kolodne who is in charge the close-out of Phase 1 of the rail project.
It’s Time to Tear Down the Political Silos: Card Pushes New Potomac River Crossing

At the Northern Virginia Transportation Alliance’s 11th annual “What You Need to Know About Transportation” in early October keynote speaker, Andrew Card, former U.S. Transportation Secretary, White House Chief-of-Staff and long-time McLean resident, spoke on the importance of acting as a region to address our regional transportation needs.

Card stressed that besides the big problem of money, politics and political silos have made solving our problems for the greater good more difficult.

“Those [political silos and jurisdictional lines] are the silos we look to tear down...so we will have a transportation plan that meets the needs of the region because it is no longer just a village. You don’t stay in one spot and find all your needs met.”

Card praised the Alliance’s leadership in seeking to build new Potomac River Crossings stating, “The work you are doing to help find another way to cross the Potomac, to help widen roads or create easier access or greater ways to move people when they will have to be moved if something were to happen (such as a major homeland security incident) is essential...this is the center of our national security infrastructure of our entire country, there is a greater responsibility to do it right here.”

Card concluded, “You have to make smart investments and invite the community to recognize the investments today are solutions tomorrow and no investments today guarantee big problems tomorrow. You are not in a static environment. Your population is growing, the dependence on transportation is growing, but your ability to meet that dependency hasn’t been addressed.”

“There is a greater responsibility to do it right here, he said.”
CALAMITY MEDIA PRESENTS

LE NOUVEAU MOI

A story about every woman’s love of fashion and her journey of discovering beauty and wellness

NOW SHOWING ONLINE AT www.LeNouveauMoi.com

PRESENTED BY CALAMITY MEDIA PARTNERED WITH TYSONS MAGAZINE

PUBLISHER & CREATIVE DIRECTOR MJ CINCOTTA

CLIENT ADVOCATES JUANITA BAPTISTE, JOHNNY HANNA

PHOTOGRAPHY SUNGHEE CHON WEB DESIGN JULIE SNEE GRAPHIC DESIGN ROBIN LONG
It takes more than tracks and trains to run a rail line. The Metropolitan Washington Airports Authority, builders of Phase 1 and 2 of the Silver Line, will soon begin construction of the largest rail yard and maintenance facility in the Metro System. When completed the facility, like the rail line itself, will be turned over to Metro to operate.

Located along Route 606 in Loudoun County, a busy commuter artery from Route 28 to Route 50, the yard will be built on about 90 acres all owned by the Airports Authority and part of Dulles Airport. The yard is part of the second Phase of the Silver Line and has a construction cost of about $250 million.

Construction will have little impact on most commuters, according to Stephen Barna, project director of the rail yard contract.

However, the yard is key to the maintenance and operations of rail cars once the second Phase of the Silver Line opens in approximately four years. In fact, this facility will provide inspections and maintenance to cars used on all Metro lines.

The new yard will include five structures and the yard itself will be able to accommodate 168 rail cars.

Hensel Phelps, a Chantilly-based company, is the contractor for the rail yard. A different contractor (Capital Rail Constructors) is building the rail line and all of its components.

Preliminary construction is now underway on the yard, which includes clearing and grading on the site that is clearly visible from Route 606. Installation of the infrastructure – storm water facilities, water and other utilities will begin in early Fall.

When it opens the rail yard will employ 250 people and will operate 24/7. Barna, who was second in command for construction of Phase 1, has had many years of transit construction experience, including working on Metro’s Blue Line.

“We are building bridges, stations and the entire infrastructure that it takes to operate the system, including electrical power, communications, water, sewer and highway improvements,” Barna said.
Phase 2 Rail Station Work Continues

Construction at the future Herndon, Dulles Airport and Innovation Center Metrorail Stations is moving ahead and construction of tracks is clearly evident in the median of the Dulles Toll Road/Dulles Airport Access Highway.

A huge tower crane now dominates the sky over the highway median near the Innovation Center Station site. The crane mast rises almost 187 feet and has a working 252-arm that is able to lift 22,000 pounds of steel or concrete, generators and other materials that will be used to build the station.

As work continues at other stations along the Toll Road, this crane and a similar one will be at the other stations along the alignment.

Excavation for the Dulles Airport Station is taking place in front of the old North Daily parking garage, the site of the future station. Lanes of Saarinen Circle between that site and the familiar parking bowl are being relocated to make room for station construction.

Also at Dulles, construction is almost complete on the piers that support future trackways/guideways throughout the airport.

Very soon, commuters who now park at Fairfax County’s Park and Ride lot in Herndon will experience new traffic patterns when approaching that facility because of construction of rail the facilities. Posters and fliers will be passed out at the parking garage to announce this change.

Uber, Lyft Get Green Light At Airports

Getting to and from Washington Dulles and Reagan National airports is getting easier.

The Metropolitan Washington Airports Authority has adopted rules that allow limousines and app-based transportation companies such as Uber and Lyft into the ground transportation operations at these facilities, including the creation of a designated waiting area so vehicles can be closer to passengers and a permit process for companies to operate at the airport.

“For passengers at Reagan National and Dulles International, this change means they will see a broader variety of ground transportation options quickly and readily available,” said Airports Authority Executive Vice President and Chief Operating Officer Margaret McKeough. “The new regulations are the result of months of study, public input and review in order to determine how best to provide our passengers with access to these new ground transportation options, while ensuring the airport operates effectively and equitably for everyone.”

Under the final regulations, which retain the basic approach included in proposed regulations first presented in May, transportation network companies such as Uber and Lyft, as well as traditional limousine and car service providers, will be allowed to operate on the two airports if they are authorized to operate by a state or local government in the Washington metropolitan area, obtain an operating permit from the Airports Authority and pay an access fee, similar to any other business operating on airport property. Areas will be created on airport property where transportation network company vehicles and limousines will be able to wait and arrange trips with passengers, increasing convenience for passengers by having cars available nearby when requested.

The new regulations are effective Nov. 1.

Rail Construction Moves

Cell phone waiting lot at Dulles

Construction of the Silver Line through Dulles Airport has forced the relocation of the cell phone waiting area.

Airport users now need to follow signs to the new lot on Autopilot Drive near Rudder Road, just across the street from the airport’s gas station. With about 200 parking spaces, the new Cell Phone Lot provides faster access to the Terminal via a right turn from the lot on to Rudder Road.
Are you old enough to remember attending heavy-metal and other rock concerts in the 60’s and 70’s? We went wild listening to the likes of The Iron Butterfly, Led Zeppelin, Pink Floyd, Aerosmith, Grateful Dead, and of course, the Stones. And speaking of stones, what about rocking out in those huge arenas where we were exposed to a massive mix of weed, LSD, prescription drugs, and alcohol. Back then, nothing carried a warning label. From cigarettes to acid, if it felt good, people did it. Consider yourself lucky if the only thing you lost was your hearing and not your life.

The natural consequence of imbibing all those toxins was that the audiences didn’t age gracefully. Nowadays we’re all wearing Depends… and not just because we have leaky bladders. It’s also because we’re drinking a minimum of 6 beers throughout the concert and are too lazy/and/or out of shape to walk all the way to the bathrooms. Take a look around you. All those young sweet faces surrounded by flowing manes of hair have become folks with no hair, (both men and women) dragging around oxygen tanks and rusted roach clips.

So, where are these aging acts now? That’s easy. If they’re not dead, they ended up at the Wolftrap Summer Concert Series. Besides the aforementioned bands, this venue has also featured the likes of Santana, Jackson Browne, Oak Ridge Boys, Chaka Kahn, Cheap Trick, and ZZ Top. And sadly, these artists haven’t fared any better than the audiences in the aging dept. But who cares? Tom Jones is still able to whip those women into a frenzy swiveling his hip replacements. The only difference is that the women are no longer throwing their lacy panties up on stage— they’re tossing their Depends up there now. But Tom still obliges happily by catching them in his dentures while belting out the twelfth chorus of Delilah!

Did anybody happen to catch this summer’s anemic performance of Gordon Lightfoot? OMG! He’s as barnacle encrusted as the Edmund Fitzgerald he sings about. When he sings about that “ghost from a wishing well” it’s sadly prophetic that ghost is him. His voice has become, literally, a whisper of its former self. But the audiences are still mesmerized. After all he can still “read our minds.”

Cheap Trick have traded their uppers for B12 infusions laced with Viagra and Robert Plant is beginning to look like he has vegetation growing on him. And the Stones? Contrary to conventional wisdom the Rolling Stones HAVE gathered some moss. Not to mention a few wrinkles too. Jagger’s body could double for a medical school teaching skeleton and Kieth Richards looks like he’s been embalmed for the past two decades. But Jagger’s lips are still awesome. They could still suck in all of Cleveland.

The only exception to the rule is ZZ Top. You know those three guys who look like “Cousin Itt” from the Adams Family? Well, they look exactly the same at age 70 as they did when they were 30. Those beards haven’t seen a Gillette blade since their first hit in 1969.

But, no judgment here. Nowadays, we’re all in the same boat…the S.S. Metamucil. And while we’re on the subject, where the hell is Billy Ocean?

**AUTHOR:** Jan King is a national bestselling author and currently has three books on Kindle Amazon. You can read her blog at www.jankingauthor.com
HOW TO SOLVE WORLDOKU PUZZLES

To solve a Wordoku, you only need logic and patience.

In this puzzle, you will make sure each 3x3 region has one letter in the word: HARLEQUIN.

Each column and row of the large grid must have only one instance of a letter in the word HARLEQUIN. Start by filling HARLEQUIN in the shaded center row. The difficulty rating on this puzzle is MEDIUM.

NEVER GIVE UP ON A DREAM JUST BECAUSE OF THE TIME IT WILL TAKE TO ACCOMPLISH IT. THE TIME WILL PASS ANYWAY.

Earl Nightingale, author of “Think and Grow Rich,” other books.

SINGULAR CARD GAME

ACROSS

1. Kind of chance
5. Gloomy atmosphere
9. Ask
10. Assortment
11. “___ Lang Syne”
12. Horse color
13. Comedian or conductor
15. Downed a sub, say
16. Refuge
22. Capital on the Dnieper
23. Copter’s forerunner
24. “I had no ___!”
25. Piecrust ingredient
26. Be a snitch
27. “… or ___!”

DOWN

1. Hot tubs
2. Boor
3. Cruise stopover
4. Of the Middle Ages (var.)
5. Mackerel shark
6. ___ vera
7. Pinocchio, at times
8. Yearn
14. Ultimate degree
16. “Laugh-In” segment
17. Adjutant
18. Experience
19. Medicine bottle
20. Blows it
21. Central point

Excerpts taken from: Uncle John’s Unstoppable Bathroom Reader

ANTE UP!

Bet you didn’t know that poker is a relatively new invention. Think we’re bluffing? Read on.

Tali, a dice game played in the Roman Empire. In Tali, throws of the dice are ranked in much the same way as poker: three of a kind beat a pair, and high numbers are worth more than low ones.

As Nas, a four-player Persian game that used a deck of 20 cards divided into four different suits. (According to some sources, there was also a five-player, 25-card version.) There were five types of cards in the deck: lions, kings, ladies, soldiers, and dancing girls; when played with a modern deck of cards, aces, kings, queens, jacks and tens are used instead. Each player is dealt five cards, one at a time per hand.

Excerpts taken from: Uncle John’s Unstoppable Bathroom Reader
### NOT PLAYING WITH A FULL DECK

Have you ever taken notes during a poker game? Hardly anyone ever does—that’s one reason why the history of poker is so difficult to trace. Luckily, in 1829 an English actor named Joseph Crowell saw poker being played on a steamboat bound for New Orleans and recorded what he saw, providing a rare glimpse of what poker was like in its earliest form.

Like today, each player was dealt five cards and then placed bets; whoever had the best cards won all the money that was bet. But at that time the deck still had only 20 cards (four suits of aces, kings, queens, jacks, and tens)—it wasn’t until the 1840s that the full 52-card deck came into use.

Why were so many cards added? There were two main reasons:

- When the concept of the draw—replacing some of the cards in your hand with new cards taken from the deck—was introduced in the 1840s, a 20-card deck wasn’t big enough anymore.
- People who’d been cheated by card sharks playing a crooked game called three-card monte thought a game with 52 cards instead of just 3 would be a lot harder to rig.

The 52-card version of poker (and other games) became so popular that the 20-card deck eventually died out altogether.

---

### YOU WILL NEVER CHANGE YOUR LIFE UNTIL YOU CHANGE SOMETHING YOU DO DAILY.

John C. Maxwell, author of books on leadership.

---

### I’LL SEE YOU AND RAISE YOU

Here’s a look at some of the most popular forms of poker. How many have you played?

**Seven-Card Stud.** Two down cards (face down) and one up card (face up) are dealt to each player. They bet, and then four more cards are dealt one at a time—three up and the last one down—and bets are placed after each of these cards is dealt.

**Razz.** Like Seven-Card Stud, except that the lowest hand wins, not the highest.

**Texas Hold ’em.** Each player gets two down cards, then they place their bets. Three common cards are dealt face up to the center of the table, then the players place their bets again. Two more common cards are dealt, with bets being placed after each one. The best combination of five cards you can make from your two cards and the five on the board constitutes your hand; the highest hand is the winner.

**Five-Card Stud.** Each player is dealt one down card and one up card, then bets are placed. Each player is dealt a second up card, and bets are placed again. A third and then a fourth up card are dealt to each player, each one followed by a round of betting.

**Five-Card Draw.** Each player is dealt five cards down. Bets are placed, then each player may discard one or more cards and replace them with new cards from the deck, the bets are placed again.

**Lowball.** The same as Five-Card Draw, except that the lowest hand, not the highest, wins.

**Indian Poker.** Each player is dealt one card only, which they are not allowed to see. They hold it up against their forehead—supposedly like an Indian feather—so that everyone else can see it, then bets are placed. High card wins. The idea is that this game is the opposite of all the others—you know what everyone else’s cards are, but you don’t know your own.

---

Excerpts taken from: Uncle John’s Unstoppable Bathroom Reader.
Your thoughtfulness will be appreciated when you give a gift certificate to their favorite restaurant. Or maybe there’s a place they’ve been wanting to try. Now you can make that happen for them. Here’s a selection of some of the great local restaurants that can make your holiday shopping easier.

**Holiday Restaurant Gift Certificates**

- **Alegria**
  111 Church Street N, Vienna
  703.261.6575
  alegriaonchurch.com

- **Assaggi Osteria**
  6641 Old Dominion Drive, McLean
  703.918.0080
  assaggiosteria.com

- **Bazin’s on Church**
  111 Church Street N, Vienna
  703.255.7212
  bazinsonchurch.com

- **Café Oggi**
  6671 Old Dominion Drive, McLean
  703.442.7360
  cafeoggi.com

- **Café Renaissance**
  163 Glyndon Street SE, Vienna
  703.938.3311
  caferenaissance.com

- **Caffè Amouri**
  107 Church Street NE, Vienna
  703.938.1623
  caffeamouri.com

- **Chef Geoff**
  8045 Leesburg Pike
  Vienna, VA 22182
  (571) 282-6003
  chefgeoff.com

- **Clyde’s of Tysons Corner**
  8332 Leesburg Pike, Vienna
  (703) 734-1901
  clydes.com

- **Dolce Veloce**
  10826 Fairfax Boulevard, Fairfax
  703.385.1226
  dolceveloce.com

- **El Tío**
  1433 Center Street, McLean
  703.790.1910
  eltiogrill.com

- **Ireland’s Four Provinces**
  105 W Broad Street, Falls Church
  (703) 534-8999
  4psva.com

- **L Auberge Chez Francois**
  3325 Springvale Road, Great Falls
  703.759.3800
  laubergechezfrancois.com

- **Maggio’s Family Restaurant**
  421 Maple Avenue E, Vienna
  703.938.7777
  maggiosonline.com

- **Maplewood Grill**
  132 Branch Road SE, Vienna
  (703) 281-0070
  maplewoodgrill.com

- **Metro 29 Diner**
  4711 Lee Highway, Arlington
  703.528.2464
  metro29diner.com

- **Neighbor’s Grill**
  262-D Cedar Lane SE, Vienna
  703.698.8010
  neighborsrestaurantva.com

- **Nostos Restaurant**
  8100 Boone Boulevard, Vienna
  703.760.0690
  nostosrestaurant.com

- **True Food Kitchen**
  2910 District Ave #170, Fairfax
  571.326.1616
  truefoodkitchen.com

- **The Old Brogue**
  760 Walker Road, Great Falls
  703.759.3309
  oldbrogue.com

- **Pazzo Pomodoro**
  118 Branch Road SE, Vienna
  (703) 281-7777
  pazzopomodoro.com

- **Plaka Grill**
  110 Lawyers Road NW, Vienna
  703.319.3131
  plakagrill.com

- **Ristorante Bonaroti**
  428 Maple Avenue E, Vienna
  703.281.7550
  bonarotirestaurant.com

- **Sea Pearl**
  8191 Strawberry Lane, Falls Church
  703.372.5161
  seapearlrestaurant.com

- **Viva Tysons**
  NOVEMBER // DECEMBER 2015
SCORPIO: The Thanksgiving weekend gives you the ideal time to take a break from ordinary routines. You will look around and know you have a lot to be thankful for.

SAGITTARIUS: Your playful and loving personality makes you an ideal catch. When communicating with a partner, your most telling statement is, “I understand.”

CAPRICORN: The inherent business of holidays requires more diplomacy than at other times. Find ways to offer help and don’t make any unnecessary demands.

AQUARIUS: You natural talent for creating things shows up everywhere. It’s good to be creative at work, but your natural talent is broader than a workplace calling.

PISCES: Keep your ideas under wraps until you’ve had time to develop them. Test them or search for situations where your ideas would have been useful.

ARIES: ‘Tis the month to be thankful, especially for family members, friends and great co-workers. They are part of who you are. Let them know they are important to you.

TAURUS: Because of your good work relationships, you are making inroads in areas that were previously not accessible to you. Credit cooperation and performance.

GEMINI: You now discover that the only way to remedy a certain situation is through direct confrontation. You would rather ignore it, but that won’t solve the problem.

CANCER: Make sure that your point of view on a certain office procedure is heard and respected. Stay calm and speak your piece to those who should hear it.

LEO: Be aware of those who would use your talents and give you neither thanks nor credit. Next time they ask for your help, suggest that they ask someone else.

VIRGO: You are the practical, hardworking and loyal kind of person. Though you don’t like to be in the spotlight, recognition will come to you. Accept it.

LIBRA: Your respect for God and country is particularly visible on Veterans Day, especially when you say “thank you” to those you know have served.

SAGITTARIUS: Over the next year, your concept of what it means to feel ‘at home in the world’ will change. You could revamp your current digs—or even move.

CAPRICORN: If you end this year feeling overburdened, look forward to 2016, which could be your year to work from a calmer, internally quiet place.

AQUARIUS: Your communication skills will come to the fore as the year draws to a close. Bosses and co-workers appreciate your ability to calm the waters in difficult times.

PISCES: Family and friends help during this season and offer harmony, gentle fun and relaxation close to home. They have high expectations, but don’t over-extend yourself.

ARIES: Take time to analyze 2015. Think about what worked and what didn’t. That includes last year’s big dinner and family get-togethers. Lots to consider there.

TAURUS: Some things can be put off until January, but some can’t. Decide what you really have to do before break. Get it done and get out of there.

GEMINI: When the annual holiday party at work is at hand, be sure to show up for it. Use the opportunity to connect with bosses and people you want to meet.

CANCER: Avoid working around a problem. Don’t trap yourself into doing a task the old way when a new-technology way is better even if it takes more time in the beginning.

LEO: Eat and drink selectively over the holidays. Skip co-workers goodie trays or just take one small piece. They’ll like you just as much if you just take a sample.

VIRGO: Hate shopping? Save time and aggravation by a one-stop visit to the gift-card department. Get cards that can be used anywhere and let them make their choices.

LIBRA: Christmas cruises and vacations are more expensive, but more relaxing. You won’t have to decorate the house or try to visit all your relatives on the same day.

SCORPIO: Maybe your dream wish for the new year is work related. Maybe it’s not. If it includes a big ticket item like a new convertible or a boat, check your finances.
Come be Inspired!

703-573-0033  creativeconceptsdccom
2929 Eskridge Rd, Suite J  Fairfax, VA 22031
Invisalign straightens your teeth without wires and brackets, using a series of clear, customized, removable appliances called aligners. They are virtually undetectable, which means hardly anyone will know you’re undergoing orthodontic treatment!

The Invisalign System combines advanced 3D computer graphics technology with the 100-year-old science of orthodontics. Invisalign aligners are designed to move your teeth in small steps to the desired final position prescribed by your orthodontist. Each aligner is worn for about two weeks and only taken out to eat, brush, and floss. As you replace each aligner with the next, your teeth will begin to move gradually — week by week — until the final alignment prescribed is attained. Then you’ll be smiling like you never have before!