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Hyeholde Restaurant, Coraopolis, PA

By : Carolyn E. Kerr

THOMAS WOLFE WAS WRONG. SOMETIMES YOU CAN GO HOME AGAIN. IF YOU HAVE ANY DOUBTS, JUST

ASK BARBARA MCKENNA.

It all started when her parents, the Kryskills, were newlyweds. Three months each year, they worked at a tea room in Noank, Connecticut. The rest of the time they spent in Pittsburgh literally building their dream—the Hyeholde Restaurant.

According to Barbara, they built the first section from scratch by themselves. It took them seven years but, finally, the dream was

a reality. That was in 1938. The Hyeholde legend which began in that long ago year is still going strong today. And the dream continues to burn brightly in their daughter Barbara and their son-in-law, Quentin.

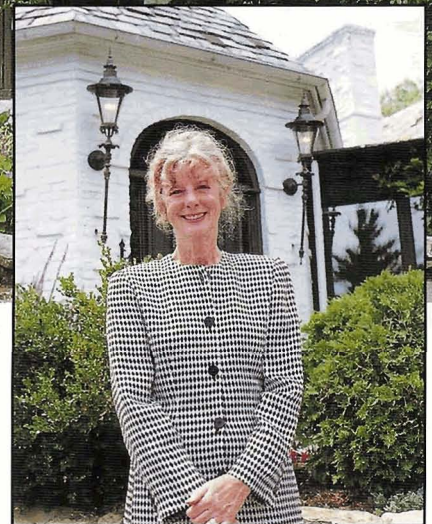
"There really wasn't much up here. It was like a small Sewickley Heights," explains Barbara. "You had homes and farms, a lot of farms...Then you had a few lovely...summer homes."

As for the restaurant, it took off right away. "They opened in '38 and they served everything. They served wedding breakfasts, luncheons, teas and dinners. And then the

war started shortly after. So all the guys who were working here went into the service and to the factories. So they cut back to dinners and that's what they did till after the war."

As the years passed, the Kryskills drew more and more family members into working at the restaurant—Barbara, her sister, aunts and uncles. "I was born and brought up in the restaurant. You came home from school and you did your homework and peeled potatoes at the same time."

That pattern continued for many years until her parents—especially Mrs. Kryskill—



Barbara McKenna — Proprietor

decided it was time to get away from the hectic pace and constant demands of operating an elegant restaurant. And so, in 1974, they sold the restaurant and with mixed emotions, left the Hyeholde behind. Or so they thought.

THE MORE THINGS CHANGE...

Up until this time, one of the new owners, Neil Fisher, had been operating an advertising agency next door to the Hyeholde. One of the staff members of that agency was a remarkable young woman named Anna Maria Cassiani. She remembers how she made the move to the restaurant next door. "Neil Fisher and Patrick Foy decided to buy the place and they said, 'Okay, we're buying a restaurant' and they said, 'You'll work for us at the restaurant' and I said, 'Okay, fine'."

Today, Anna Marie Cassiani is Anna Marie Lockhart. Despite the change in name, she remains a part of the second Hyeholde family created by Fisher and Foy. Putting her advertising background to good use, Anna Marie oversees the advertising for the restaurant. But that's just the tip of the iceberg. In managing the restaurant, she does everything from check lights and climate control to keeping an eye on the grounds and gardens, dealing with contractors and taking non-reservation phone calls. And, to help maintain the Hyeholde's stellar reputation, she works closely with the other managers: Peter Phillipy, Executive Chef; Debbie Fajerski, Special Events Coordinator; and Mark Porter, Dining Room Manager.

For Peter Phillipy taking over the back of the house meant coming home. Peter first worked at the Hyeholde bussing tables while he was in high school. "I got to be side by side with the chefs and I got to see hands-on exactly what happens and that's when I got interested (in cooking)." So, as soon as high school ended, he enrolled in a culinary school in Baltimore working at a Maryland country club while he studied. After graduation, he moved to another country as sous chef. Then came what he considers the beginning of his

real culinary education: the apprentice program at the Greenbriar Resort. "I feel I learned more there than I did in culinary school. Culinary school was the basics and that was the advanced-high quality food."

After the apprenticeship ended, he spent time in Vail then joined Westin Hotels. Still, he wanted to return to Pittsburgh and accepted a position as a sous chef at the Cherrington. From there it

Living the HYEHOLDE LIFE

was just over the hill to get back to where it all began. "It felt warm...I know every part of the restaurant from being here before."

At the other end of the spectrum, Debbie Fajerski had no restaurant experience when she came to the Hyeholde four years ago. She had been a secretary before becoming a homemaker. But when the Hyeholde learned she had four children, they figured she could handle anything and she became a lunch waitress. Since then, she's done just about everything except cook and keep the books. Today, Debbie is the person most directly responsible for the special magic in a Hyeholde wedding or party.

Overseeing the magic of meals for individual dinners is the responsibility of Mark Porter. Mark brings a variety of food and beverage experience to his job. He studied cooking, and worked as a caterer with Marriott and the TWA Ambassador Club before joining the restaurant three years ago. "I came here years before I started and always said I'd work at Hyeholde someday never thinking I ever would."

The Hyeholde has a way of making such diverse dreams come true—as if they were the most logical developments in the world.

THE MORE THEY STAY THE SAME

On the other hand, the most touching part of the Hyeholde story has nothing to do with logic, although it certainly has to do with the continuation of a dream. Barbara McKenna picks up the Hyeholde story. "The owners approached us a year ago May and said they were seriously considering selling and would...my husband and I be interested?"

Quentin, at the time, was ready to retire from Kennametal. (He was CEO. He's still Chairman.) We talked about it. I thought he would never, ever be interested. He has always known how I felt about

the Hyeholde. But when we got married we kidded about it and had a verbal agreement: no pets, no second houses and no restaurants. So everybody wants to know when the dog is coming," she laughs.

Yes, the unlikely became the inevitable and last August, Barbara Kryskill McKenna returned to her childhood home. In the year since then, Anna Marie, Peter, Debbie and Mark have proven that, though time has passed, the Hyeholde still has the aura of a family-run operation. And that suits everyone just fine. As Barbara sees it, "Peter is the head of the back of the house, Mark Porter is the head of the front of the house—he is the service and the wait staff. Debbie is the head of banquet which has become so big and a great part of this restaurant now...And then Anna Marie is the head of the office staff and maintenance. She does the advertising and all of that...They're just a beautiful team."

THE MAGIC OF THE HYEHOLDE

While Barbara remembered the special magic of the Hyeholde from her childhood, everyone has come to understand it in their own way. When Anna Marie was asked "What makes the Hyeholde so special?", she paused before she answered. "You know what you did by asking me that question? I

know it's silly but you've actually given me chills. This place does have some kind of magic—it has some kind of hold on you...I'm proud to say I'm from this place...It's just different...it's just the Hyeholde."

DINING AT THE HYEOLDE

Special magic means special expectations. And that means special challenges for Peter Phillipy and his kitchen staff. "We're really moving a different way than we were in the past. We're more into individual, original entrees we have a couple of the traditional items on the menu. But we're changing the menu every two or three months right now which in the past didn't happen as often. Just using a few more unique ideas...giving guests the freshest ingredients that we can get in Pittsburgh. We have our own herb garden and edible flowers in the back, which Barbara just put in this spring, but we're really using that."

The current menu reflects the mix of old and new so important to everyone at the Hyeholde. There are traditional favorites like Rack of Lamb Persillade (roasted in a crust of dijon mustard and focaccia bread crumbs, served with a rosemary demi-glace) as well as contemporary classics including: Florida Red Snapper, rolled in an almond crust, sauteed and served with Frangelica buerre blanc and garnished with fried parsnips; Veal Hyannis Port, scallopini sauteed with fresh scallops with a blush cranberry sauce; Swordfish Ala Lise, grilled medallions served with a vinaigrette of cherry tomatoes, cucumbers and fresh basil over braised red leaf; Poached Salmon Medallions, with a saffron pink peppercorn sauce, leeks, and a thyme

fleuron; Filet of Beef, char-grilled, served with strawberry bernaïse and gorgonzola; and Chicken Ananas, pierre cut chicken filets, grilled and served with a pineapple salsa.

And, always, there is the Hyeholde feast. Using a daily report of what sold, what works in what part of the year, and so on, the most popular "feasts" generally find their way onto the published menu at a future date. That is, they do it if the feast and its presentation meet

ingredients from different parts of the country and putting them together...Fresh herbs and edible flowers. I hadn't worked alot with edible flowers but we have so many now that we're making compound butters out of them which I've never heard of before or seen...We're always trying to do something different."

THE COMPLETE EVENING

As crucial as the food is to the Hyeholde's success, it is complimented by the atmosphere, service and attention to detail. Mark Porter realizes surpassing people's expectations is challenging. But it's a challenge he and his associates seem to relish. "Great food, great service...I like to think that if you're coming here—not for business—but just purely for pleasure that you'll spend two hours of your evening forgetting all your troubles and just enjoying Hyeholde for what it has to offer."

Anna Marie thinks one of the things guests remember most is the restaurant itself. "Definitely the ambience—the inside, the outside. There's no other place like this. Slate floors, wooden beams, the cozy fireplace—it all set a perfect mood."

THE COMPLETE EVENT

As memorable as a lunch or dinner at the Hyeholde is, more and more people are turning to the Hyeholde to help create one-of-a-kind events. That's when Debbie Fajerski and her staff get involved. Whether it's a business dinner party for a few dozen or a wedding reception for 125, Debbie coordinates every detail from food to table settings, flowers to entertainment—working with all of the outside participants. She sees her role as that of an advisor who tries to steer guests to better choices, more appropriate selections. Debbie and Peter work closely together to



Left to Right: Anna Marie Lockhart, Peter Phillipy, Mark Porter, Michael Martin, Debbie Fajerski

with the approval of its creators. As Peter explains it, "My sous chef, Michael Martin, and I—he has a lot to do with what happens here—we really don't know what it'll look like until we put it together that night. I was fortunate when I came here I had a very good staff that I inherited. We show them one time and the presentation looks the same all the time. I've never worked with people like this before...they take a lot of pride in what they do."

In creating new and exciting feasts, Peter and his staff have the freedom that comes with not having to stick to a particular style. "Right now the kind of things we're doing are more like a new American style. We're using

individualize menus to suit the tastes and intentions of the guest planning the event. Remarkably, the phenomenal growth in special events at the Hyeholde is strictly the result of word-of-mouth. Debbie thinks she knows the reason her guests are so pleased with their events. "I have the best wait staff. They enjoy what they do and take pride in helping guests have a good time."

Asked about the personal gratification of pulling off a successful event, Debbie turns to a line from a thank you note she received from an ecstatic guest. Its sentiment was clear, "You really know how to throw a party!" For Debbie, that's verification that her staff has performed flawlessly.

A BUSMAN'S HOLIDAY

With so many different personalities, it's little wonder the members of the Hyeholde family take different approaches to cooking and eating on their rare days away from the restaurant. Debbie would choose Filet Mignon, asparagus, salad, warm rolls and a gooey dessert. Mark, his culinary training showing, prefers to "just create something. Try something different." At the other extreme, Peter doesn't try out exotic fancies at home, he says, "We eat pretty basic...we'll have a steak."

Anna Marie's husband is in the food industry and does most of the at-home cooking. "When I cook for myself I like turkey...I could stuff a turkey every day...My mom's stuffing, though...it's serious stuff." Indeed, Mama Cassiani isn't content with bread stuffing. Hers includes meat, walnuts, eggs, Romano cheese and herbs. But that's as much detail as Anna Marie would provide on her family's secret treasure.

As for Barbara, "Very simple. I love fresh produce. It's got to be fresh. I love simple things. If it's going to be veal, I love just a wonderful cut of veal chop and it could be grilled with rosemary and lemon or something like that. And wonderful green beans are one of my favorites."

THE RIGHT RESTAURANT STUFF

While the new "family" enjoys working together and being part of Hyeholde magic,

HYEHOLDE HOLIDAYS

As magical as Hyeholde is every day of the year, the holidays bring a special quality. It's a time of year when the staff works hard to make each visit especially memorable.

It begins with Thanksgiving. Naturally, there's a turkey dinner with all the trimmings for those who take the traditional approach. For those wanting a slightly different approach, there is now Breast of Turkey Roulades. And for those who can't cope with the idea of a holiday bird, the full menu is always available.

Having ushered in the season, Hyeholde begins to take on a truly charmed look. As Christmas approaches, the rooms are decorated with flowers, pine cones and greens. Extra lights are placed outside for a little added festivity.

During the two weeks before Christmas the sights of the season are augmented by the *sounds* of the season. Grade school and junior high carolers are brought in from noon to one o'clock to gather on the balcony and serenade the luncheon crowd — a cappella!

Another major element of Holidays at Hyeholde is the string of Christmas parties booked well in advance. Whether for 25 or 150, each is created especially for the group making the visit.

Choose an evening with a light snow falling and the peaceful retreat offers warmth and quiet on top of the already exceptional Hyeholde experience.

Finally, on New Year's Eve, reservations for sit-down dinners can be made starting at 4:30p.m. and running through 11:00 p.m.

each is realistic about the challenges of the restaurant business. Barbara's long connection with it helps her put everything in perspective. "By all means you better have some experience either working in a restaurant – or have some experience. You can't go into a restaurant cold...You have to be there. You have to know how much work there is – and there's a great deal of work. You can spend 24 hours a day in this restaurant...it's time consuming. You have to really budget – you have to be careful as an owner, we have to spend time with each other – my husband and I. Priorities are important. I tell the staff here – I don't want anybody to lose their family over this. It's not worth it. No job is worth it." Still, what to most people would seem like the worst part of all is actually a favorite of Barbara's. "The challenge of turning a sour customer into a happy customer – it's fun!"

Anna Marie jokes about her vision of fun. "It's an insane business. There's a ton of pressure...You have to be not normal to go into this business...You have to have an overexcessive amount of energy...I'll say one thing about people in the restaurant business. You play hard you work hard. You work hard you play hard."

Debbie takes a straight forward approach. If someone asked her about going into the restaurant business, she would "scare them away from it." Not because she doesn't enjoy what *she's* doing. But she acknowledges that it's a tough business, with long hours and lots of headaches. Debbie finds her job extremely rewarding but is simply realistic about the fact that the Hyeholde is not like other restaurants.

Mark Porter brings a unique perspective to the issue of being prepared for a restaurant career. Even for those looking to work in the front of the house, he suggests, "Go to [culinary] school, number one...If you don't understand all of the problems that you can have (in the kitchen), you become a little too demanding. Being demanding is good—you want to keep the quality high. But if you don't understand it you can go back there with completely distorted expectations."

JUST DESSERTS

Everyone at the Hyeholde seems to agree on certain things—the satisfaction of pleasing their guests and what pleases them.

Peter Phillipy: "I can tell who knows more about food or really enjoys it just by looking at their check – see what they're ordering, what kind of wine they're buying. It's nice to have somebody who knows what good food is, what good wine is: They'll let you know it, also. We hear a lot of comments...how great everything was...I get a sense of accomplishment."

Barbara McKenna: "A happy customer."

Anna Marie Lockhart: "I just want them to come back."

Mark Porter: "They thank you as they're leaving and you know that it's a sincere thank you. That they've had a great time. And when they come back – that's the best part of all."

TOMORROW'S DREAMS

For a classic which grew from a dream, it only seems right to ask today's "family" about their dreams. In this case, each was asked who – living or dead – they would most like to have as a guest at the Hyeholde.

For Debbie Fajerski, it's "Princess Di. She's a lonely person and needs to have fun." Anna Marie Lockhart would like to have had the opportunity to have President Kennedy as a guest.

Although he thinks his first choice would be too strictly traditional to enjoy the Hyeholde's fresh menu, Mark Porter thought first of Escoffier. He'd also like to have the opportunity to create a wonderful evening for Margaret Thatcher, Pope John Paul II, and Bishop Donald Wuerl.

Peter Phillipy's choice is a little more personal—the executive chef from the Greenbriar who trained him so well.

Barbara McKenna's thoughts turned from a single guest to the perfect dinner party. She would like to have the opportunity to join her husband in entertaining Thomas Jefferson, Golda Meir, Margaret Thatcher, Walt Disney, Georgia O'Keefe, Leonardo Da Vinci and food writer M.F.K. Fisher.

CURTAIN UP

As our time together drew to a close, the Hyeholde family went their separate ways to prepare for that evening's guests. Barbara took a final moment to reflect on the nature of life – then and now – at the Hyeholde. She likened it to a Broadway opening every night. Staff members laughing and chatting as they polish silver, straightened place settings, ready the necessary "props", complete a last minute check, and take their "places." Then, when the doors open for each new guest, it's like a curtain going up every time.

With the attention and devotion of the extended Hyeholde family, it's little wonder that generations of loyal guests – and a constant stream of new converts – continue to give the Hyeholde rave reviews.

THE CIRCLE IS COMPLETE

William Kryskill just celebrated his 90th birthday. He has his special table in the Great Hall where, most evenings, he sips his Scotch and his soup. His and Clara's dream has been shared by the Foyes along the way but now it's Barbara and Quentin's turn. Having Hyeholde back in the family is Bill's dream come true again.

"HE THAT IS
OF A MERRY
HEART HATH A
CONTINUAL FEAST"

—Proverbs 15:15

SPOTLIGHT In The LIGHT

D I S A L V O ' S

By: Carolyn E. Kerr

When you talk to the DiSalvo family, —you immediately get the impression that they would be profoundly confusing to Horace Greeley

Certainly, Gaetano (Guy) and Mario started out following his dictum to "Go west, young man". But in the last fifteen years, they've been reversing their course by

taking their culinary talents further and further east — first to Jeannette and now to Latrobe.



DiSalvo Station, Latrobe, PA — Joseph DiSalvo and Mario DiSalvo

THE ROOTS OF A COOKING FAMILY

As their loyal customers enjoy the delights prepared by the brothers and their families, it might surprise them that the two started out as young men to follow in their father's footsteps and become —tailors! In fact, Papa DiSalvo was so set on that course that he sent his boys from their home village of Gamberale in the Abruzzo region of Italy to begin their fashion studies in Rome.

Then, as now, living in Rome required a certain amount of money. The boys looked for "side jobs" and found them—as dish-

washers. Once they got in the kitchen, they knew they were home for good. So even though they could each make a full suit by hand, they studied with a chef who had studied with the great Escoffier and never took up needle and thread again.

Why would they give up an artform they had already pursued so successfully? As Guy's son Joseph, known to his customers as Joey, says "I think whenever God made my father and my uncle, He said 'Guy and Mario, what are we going to do with them? A chef they shall be.' A that's what I think it is. Because it's an innate act or ability that they have that's not something they do as a job. They do it day in and day out as just their feelings."

Mario puts it even more simply, "Since then I never was off one day . . . the heart . . . love for the work that you do."

CONTINUING THE TRADITION IN AMERICA

With their training behind them, the two were ready to move on to capture another part of their dream—America. Their great-uncle Angelo was already here which made the transition easier. Especially considering that Guy and Mario were just 18 and 16 at the time.

While Guy was a little under the weather (on his one day off each week, no less!) and couldn't join in the conversation, his brother and son were able to give a good sense of how the two built their careers once they arrived in America. For Mario, the experience was broad-based—the Park Schenley in Oakland, country clubs, a stint as the chef at the Pittsburgh Playhouse.

Finally, in 1969, the time had come for a restaurant to bear the name of the DiSalvo family. "We had an opportunity — there was a little place in Oakland on Fifth Avenue across from Carlow," explains Mario. "So we started out for breakfast and went through lunch and then dinners. We developed the place until we had a good business there. And then we said, we're going to enlarge. But in the area there was no possibility to enlarge.

"A friend came over and said, 'Look, I've

got a place but it's not in Oakland — Pittsburgh — it's out of town. It seems to be a pretty good spot because they're doing a good restaurant business'. So Guy and I went to take a look and we wind up in Jeannette . . . I'd never been in Jeannette until that time."

That first visit led to the January, 1976 opening of DiSalvo's Restaurant on Baughman Avenue. Although he was just a young boy at the time, Joey can put the reason for the move in perspective. "The

**"IF THEY DON'T
LET YOU WALK IN THE
KITCHEN, SOMETHING'S
WRONG."**

opportunity. Here they were in a small luncheonette . . . with the DiSalvo name. Establishing themselves. Then when they established themselves, they wanted to do what their dream was . . . to do gourmet Italian food. So they had to find an establishment that would facilitate a 100 seat restaurant that would be conducive for what they wanted to do. And that's where they found it . . . At the time — what their budget was — they got the shoe that fit."

MOVING ON—AGAIN

Joey remembers being in the kitchen of the Jeannette restaurant washing dishes — and getting his first cooking experience with desserts and pastries. (At the age of 16, his recipe for Triple Chocolate Mousse Loaf with Grand Marnier Sauce appeared in Bon Appetit magazine.) Although his family wanted him to pursue another profession, his dream of being in the restaurant business eventually led to the opening of the other DiSalvo restaurant in the historic Latrobe train station

After his studies at the Culinary Institute of America and a B.S. in Hotel Administration, Joey was ready to become part of the family business. "My mom and dad wanted to give me an opportunity for

my future . . . and we wanted to expand. They would have been happy to just be in Jeannette but because of me branching off they opened up opportunities for me." So, after stints at the Westin William Penn and, with Servico, Joey rejoined the family and helped get DiSalvo's Station on track.

A GRAND OPENING TO REMEMBER

Although someone else had initially gotten the idea to transform the train station into a restaurant, the original developer didn't have a restaurant background and soon found himself wanting to make a change. But the DiSalvo's saw the possibilities.

It was like a beautiful woman without a heart — it died. We put the heart back. We brought the beautiful woman back to life," Joey says.

When the big day came (March 5, 1990), the DiSalvo's were determined to have a grand opening that was as unique as their gourmet Italian food. With invited family and friends gathered around and the bishop to bless the restaurant, the DiSalvo's arranged for a big red ribbon to be stretched across the train tracks which pass the restaurant. That's how it came to pass that the Amtrak 9:36 to New York cut the ribbon to officially open DiSalvo's Station.

COOKING FAMILY STYLE

Today, the two DiSalvo restaurants boast an entire team of family members. There's Guy, his wife Rita, their three children, Mario, his wife Grace and his children. Guy and Joey are always at the Latrobe location while Mario runs things in Jeannette. Rita does double duty — days in Latrobe and evenings in Jeannette. Ultimately, everyone pitches in to do what needs to be done to keep their loyal customers coming back.

As far as Mario is concerned, he knows his business and what it takes to be a great chef. "The main thing: a good chef is a clean chef . . . A lot of chefs say that but they don't practice what they preach."

He knows there are other keys to making

continued on page 52

food that delights his guests. "I don't smoke myself because I figure smoking takes away your taste buds. I don't drink . . . When I taste something I want to make sure that I have the right taste. That's important."

"I don't believe in cutting corners . . . when young chefs cook something, especially saute, they're in such a hurry. They wait for the skillet to get only a little bit hot."

When it all works, though, it's worth it to all of the DiSalvo's—especially Mario. "When I go out to the door and watch customers and see a big smile on their face—that makes me feel good." And he has another trick to see how well he is pleasing his customers. "Take a look at the dishwasher and see how the plates come back." In Mario's book if they come back clean, the meal was a success.

With their menus, it's hard to imagine anyone not finding the perfect choice for any mood. For example, the main menu at DiSalvo Station features almost a dozen pasta specialties, six chicken entrees, an equal number of veal dishes, and almost a dozen seafood classics.

As if that weren't enough, DiSalvo's Station features a restaurant within a restaurant. Their gourmet restaurant, "Prima Classe (First Class)", is situated in a railcar *inside* the station building. Open by reservation only on Friday and Saturday evenings, the main courses include: Zuppa di pesce all'adriatico (a variety of seafood in a bouillabaisse sauce), Costoletta di vitello all valdostona (sauteed veal chop stuffed with prosciutto and provolone in a white wine sauce), L'anatra alla DiSalvo (grilled Long Island duck breast accompanied with a raspberry couli), Gamberi alla Genovese (sauteed shrimp in a pesto cream sauce), and Gambe di ran vercellesse (frogs legs with fresh tomatoes and garlic). And that doesn't even take into account the gourmet pasta specialties.

Perhaps one reason their menus are so extraordinary can be traced to the fact that both Guy and Mario are Certified Executive Chefs (by the American Culinary Federation). They are also both members in the American Academy of Chefs. Guy is even serving as the newly elected president

of the Pittsburgh chapter of the Federation.

A BUSMAN'S DINING HOLIDAY

After long, stressful days feeding their customers including a fair number of Pittsburgh Steelers during training camp and other assorted dignitaries, what do these Italian gourmets like to eat?

Mario explains it this way, "I don't cook at home. I eat all leftovers. When you're with food all day long, if you say 'Hey, chef, here's a half a sandwich of mine', I'm happy. I give you a hug for it." Given the ability to order, though, he goes with a good dish of pasta and a piece of plain, broiled meat with a touch of lemon and garlic.

Joey outlined his father's favorite meal: Pasta with fresh marinara and lamb grilled on an open fire. As for his own choice, Joey's dinner order would be a light appetizer; light pasta, a salad of fresh mozzarella and tomatoes with olive oil, balsamic vinegar and basil; and a veal chop stuffed with prosciutto and mozzarella in a white wine mushroom sauce. But he says he'd be equally happy with hard crust bread, prosciutto and some fresh mozzarella. Or even a nice pizza and a diet Coke. Simple.

THE SECRETS OF THEIR SUCCESS

Talk to almost any member of the DiSalvo family and you realize they mean what they say—they cook with love. And they do it all because they like to make people happy. Mario says there is one other ingredient, "We sing like Pasquale sometimes."

For the DiSalvo's, it is clear that cooking isn't a job—it's a joy. That's why they welcome any special requests. As their menu says "The menu is just to let you know we're here! We'll prepare anything you like".

That's clear in the way Mario invites people to stop by and see him. He always just says, "Come out and try it. See if you like it."

And for heaven's sake, don't be shy about visiting the kitchen. Guests are also welcome to stop in. Thinking of restaurants

in general, Mario sums up the sign of a class act, "If they don't let you walk in the kitchen, something's wrong."

At a DiSalvo restaurant guests can visit the kitchen any time. And that may be the best treat of all, an opportunity to meet even more members of this delightful family.

IF YOU'RE PLANNING A VISIT:

DiSalvo's Restaurant in Jeannette is located at 202 Baughman Avenue. It is open Tuesday through Saturday from 4 P.M. to 9 P.M. and Sundays from 3 P.M. Reservations can be made by calling 523-3391. DiSalvo's Station in Latrobe is located at 325 McKinley Avenue in the old train station. They are open daily for lunch and dinner except Mondays with the Prima Classe restaurant open Friday and Saturday evenings, only. On a recent visit it took just about an hour to reach the restaurant from Greentree—and that was in morning rush hour. Just take the Turnpike to Irwin and follow Route 30 east. Follow the signs into Latrobe and then follow the "picture" signs to the train station. Reservations can be made by calling 539-0500. FCI

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