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# I HEART THIS



Tara Reid (7-10 Split & American Pie) and I at Rojo in the Short North for this month's cover.

Just damn good. That's how I'm feeling about this year. Though I'm five years into it, the new issue of every year carries the excitement of the possibilities of giving you the best of Columbus. We've carried this excitement into our new design and layout for the magazine. As promised, we've kept the sections you have all come to love so dearly. However, I think you will find the design is clearer and fresher. In the coming months, the magazine will become increasingly interactive with stories that continue onto or website with background pictures and comments.

Every month we'll be adding new sections to the magazine to follow our "What to wear, What to do and Where to be" mantra. As we continue to be your source for what's hot in Columbus.

In addition, I'll be giving you a glimpse of what I'm into and where I'm going. I'm always looking for great spots in the city and checking out what our advertisers are doing every month. We believe

that our advertisers reflect your lifestyle, and we frequent those places ourselves. Additionally, we use places around the city for our photoshoots and background for the sections of the magazine.

A big thank you goes out to Jim Heinen and Tony for the great hospitality during our fashion shoot at Bar 41 at Latitude 41 for this month. We also had a blast at George Tanchevski's Rojo in the Short North for our cover shoot with Tara Reid, Tommy Reid, Eddie George, Ross Patterson and the gang.

Let me know how we're doing at roopan@columbusmag.com, and I look forward to C'ing you out there!

Sincerely,

Roopan Dey  
Publisher & CEO



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**SPECIAL THANKS:** TARA AND TOMMY REID, CLAYNE CRAWFORD, ROSS PATTERSON, EDDIE GEORGE, STAFF AT ROJO, GEORGE TANCHEVSKI, EDDIE GEORGE, THE 7-10 SPLIT CREW, NICK MIDDLESWORTH, TONY ANDERS AT KENNETH'S HAIR SALON, BUCKEYE CORNER, CAMILLE'S SIDEWALK CAFE, ALADDIN'S EATERY, CHEF RICHARD ROSENDALE, MIKE DUGANIER

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C THE COLUMBUS MAGAZINE™ is published monthly (11 times a year) by Royal Tiger Publishing Limited at 100 East Broad Street 23rd Floor suite 2340, Columbus, Ohio 43215. ColumbusMag.com, Cemmag.com, C Logo, Suitless, Final Word, Powder Room, Ride 23, design structure, are the property of the Publisher. For subscriptions or advertising inquiries please call 614-228-7531.

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## loves it what I've been into



### BoMA

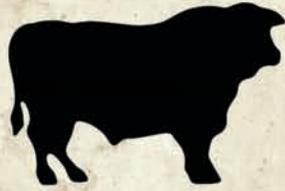
**Michael Casey, Weston Wolfe, Lauren Bigham** and I grabbed a spot to eat at BoMAs' new restaurant. An elegant presentation that led us upstairs to meet our friends **Maren Roth, Amy Schottenstein, Kevin Cothren and Gretchen Schnieder** in the VIP.  
photos by Eric Cothren



### Rigsby's

**Lauren Bigham** and I also hit Rigsby's (one of our favorites in the city). **Michael Casey** and I discovered that they serve a mean Mojito there as well during happy hour. Great bar. Great place.  
photo by Eric Wagner





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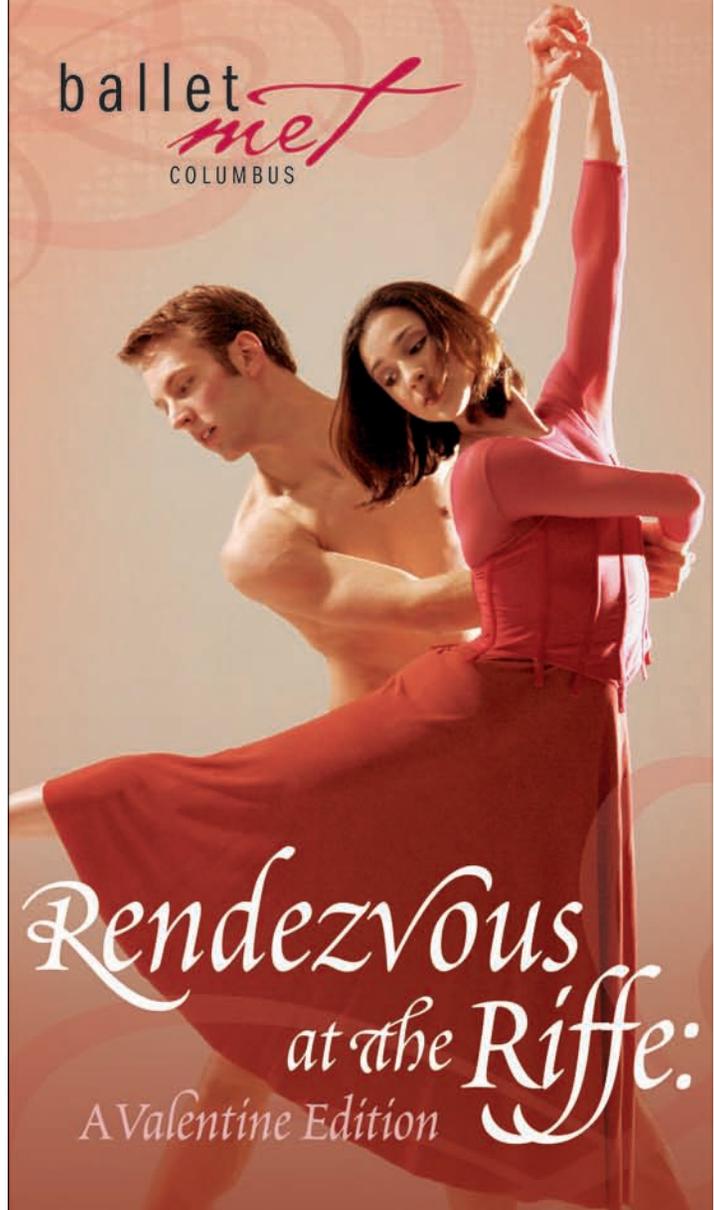
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Jason Ohlson at the Hyde Park on the Cap.

from the editor  
**All You Need**

Even though he was really stoned, John Lennon was probably right...

**T**o live is to love; to deny love is to simply exist. For love is a sacred energy, a current that flows through those deserving of it, inspiring a never-ending will to elevate life. A dream come true, an idea made into a reality, a hyper-development of mutual feelings and emotions actualized by something as simple as a kiss, all great things became great because of love.

Though February is notorious for being shamelessly milked for its totally contrived Hallmark moments, we at C had no problem finding honest ambassadors for all forms of love this month. Check out our exclusive interview and photo shoot with Tara Reid and the rest of the cast of *7-10 Split*, an outrageous comedy that was written by OSU alum Ross Patterson, who also plays a leading role in the movie, and directed by OSU alum Tommy Reid, Tara's brother. As you will learn, love was the precise thing that made this movie possible.

Additionally, our Suitless features this month also sound the love bell loud and clear. Read on to find out how one man's family business has been sweetening Columbus lives for nearly a century, one time-honored confection at a time, while another man's career is just one of Victoria's many secrets. To round out the issue, we give you an intimate look into M, one of Columbus' most respected dining reputations.

And if you find yourself treading in a pool of content this month, remember King Lear's wise words: "Nothing will come of nothing."

Jason E. Ohlson  
 Executive Editor

# FEBRUARY 07



## 40 Bowling with Tara Reid

### 22 9 for \$9

As always, we've knocked out nine lunches that won't pull an entire Hamilton out of your pocket. Save that change for Happy Hour.

### 64 Final Word

This month, the last word introduces Bryan Knicely, the newly appointed President of the Greater Columbus Arts Council, to our readers. We asked him about art (duh!), food and the great speeches of our time.

### 55 Homework: Jeffrey Place

The long-awaited project has finely become a reality. We uncover its current state and the fine future that awaits it.

### 51 The Fare: M

If you want to celebrate all your loves, M is where you need to be this Valentine's Day. Make your reservation before you even finish reading the article.

### 27 Valchemy

For this year's Valchemy feature (the term, should you not already know, was coined several years back to mean Valentine's alchemy), we caught up with Columbus' newest phenom chef, Richard Rosendale.

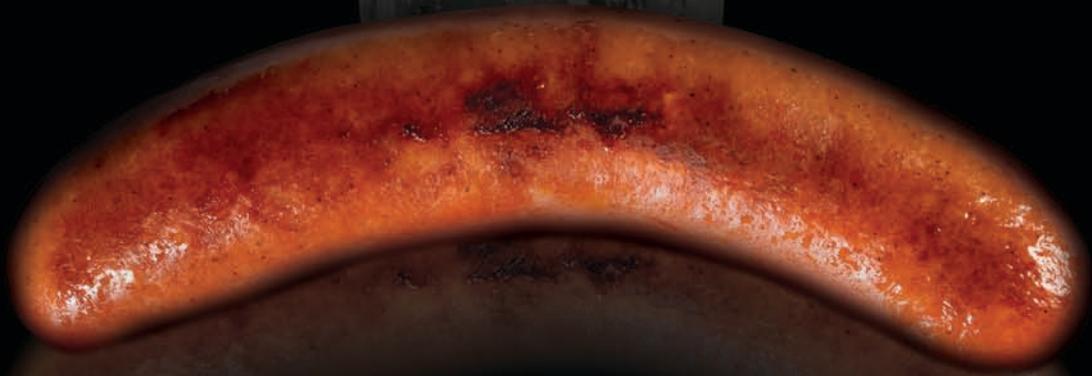
### 15 Suitless

Joe Zanetos, Dan Clifford and Kevin Buckland give us a glimpse of their extraordinary jobs.



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mama



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# Growing Art

## Kevin Buckland

Story by Kristen M. Foley  
Photography by Eric Wagner

There is a fine line between graphic art and fine art, but Kevin Buckland of Buckland and Gillespie Graphic Design, Inc. has grown and evolved his business over the past 23 years by finding value in all of art's wonderful forms.

"When we started out, we were working with our hands a lot and mechanical art with X-acto knives and that sort of thing," he says. "Then computers came into play, and it's still evolving, but it's still an art, because computers are only as good as the information being put into them. It's a unique blend of fine art and commercial."

Buckland and his wife and business partner Pertain Gillespie work with international clients such as McDonald's, as well as local companies like Raisin Rack and Ross Labs. They have also designed all of the promotional pieces for The Arnold Schwarzenegger Clas-

sic—many of which have been translated into several languages and sent all over the world.

A few years ago, Buckland decided to incorporate his love of painting into the mainstream workplace. Since then, he has created several fine art paintings now licensed by local and national companies alike. One such painting is *Scarlet & Gray Saturday*, a tight rendering piece depicting everything that is Buckeye football on a fall Saturday afternoon. "We went to art school for painting and it's our first love," he says. "So I figured out a way to combine the two."

*Scarlet & Gray Saturday* will appear on several products later this year for an undisclosed local company with a national presence. Until then, the original and some prints can be found at Capital City Galleries at the Polaris Fashion Place.



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# Candid Candy

## Joe Zanetos

Story by Jason E. Ohlson  
Photography by Eric Wagner

Overlooking I-270 West in Hilliard, the massive Anthony-Thomas building serves as a constant reminder to all of the potential power of the sweet tooth. For, as this family business has illustrated, the love of the masses for confections rivals any other love to which they so openly admit.

Joe Zanetos, President of Anthony-Thomas, joined the family business in 1966, just a little more than a decade after his father, Thomas, and grandfather, Anthony, joined sugary forces to create the name-sake business to answer Central Ohio's growing demand for their addictive treats. "My grandfather immigrated from Greece back in the early 1900s. Back then, the choices were either to work in a coalmine or on a railroad, and he wasn't interested in doing either," explains Joe. "So he learned to make candy from a friend, and in 1926, he opened up his own shop."

Though making candy seems like a sweet deal, it still demands much

work. When Joe first joined the family business, he was one of only seven workers. And, as any true family business would have it, Joe began all the way at the bottom, mopping floors, cleaning pans and moving dozens of 100-pound bags of product.

Since Joe became president in 1993, Anthony-Thomas is now sold in over 500 Hallmark stores around the country. "Today, we employ 125 factory workers," says Joe. "And, though we don't share our numbers (profits), I can tell you this. We produce approximately 10 million pounds of chocolate per year, and about 50,000 pounds of candy per day."

To allow the public a chance to experience this true chocolate factory, and to maintain an executive view of their operation, Anthony-Thomas designed their building with a suspended wrap-around catwalk. Stop in Tuesdays or Thursdays from 9:00 a.m. to 2:00 p.m. for open tours. For more information, go to [anthony-thomas.com](http://anthony-thomas.com).

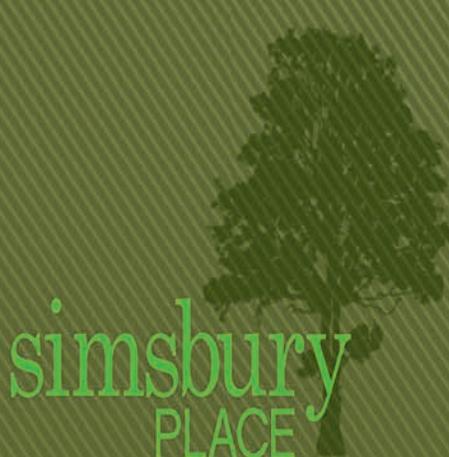
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# The Insider

## Dan Clifford

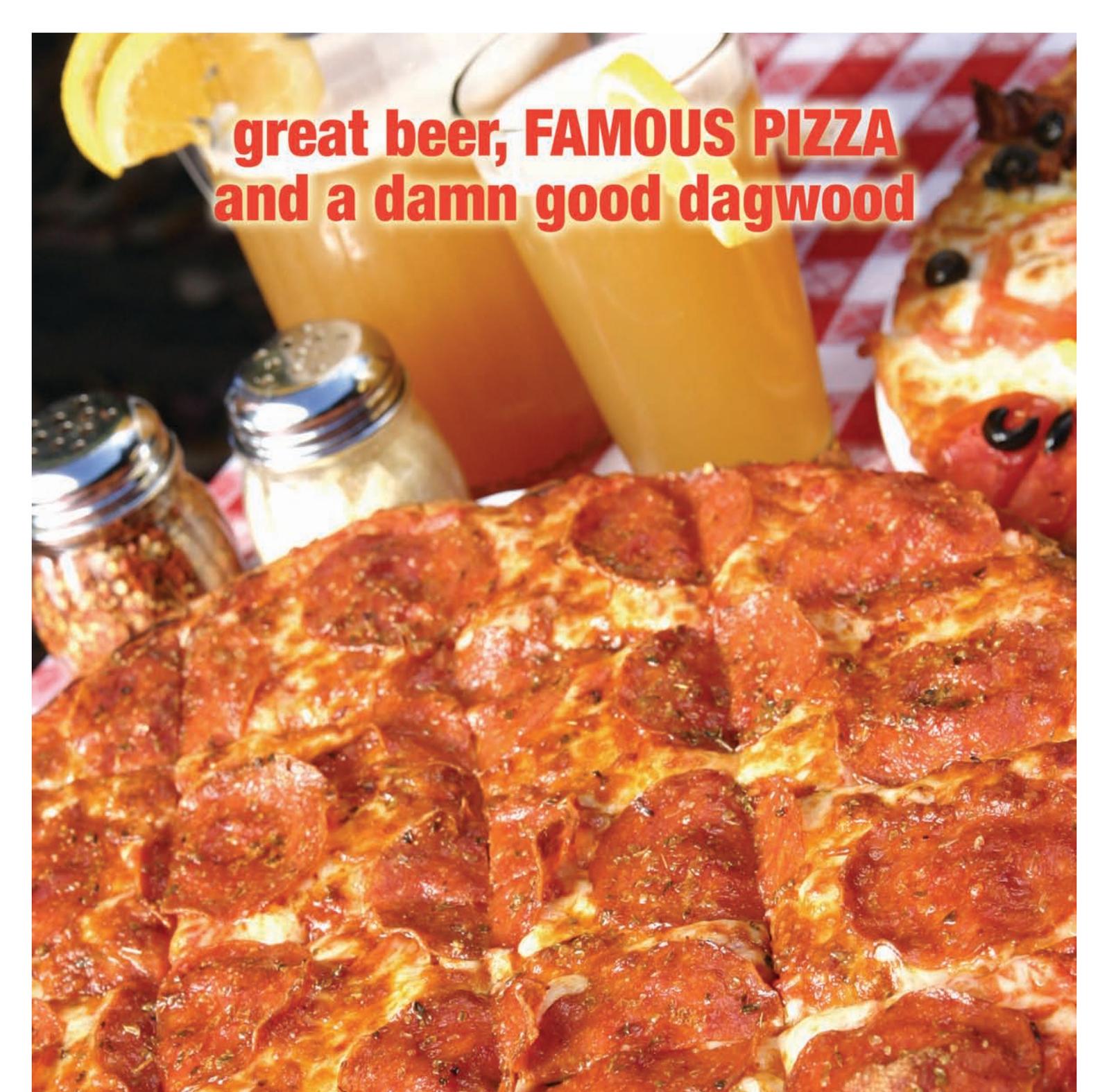
Story by Tara Koenler  
Photography by Eric Wagner

Finally, a man who knows what women want—at least when it comes to lingerie. Ohio State University grad and Akron native, Dan Clifford, is Director of Marketing for Victoria’s Secret stores.

Clifford began his career in the marketing world while working at a boutique ad agency in New York City during a hiatus from college. He then spent six years at another ad agency in Chicago before returning to Columbus in 2001 to start with Victoria’s Secret. “To me,” says Clifford, “marketing is the merging of art and science. I love that it allows me to be creative.” From a boutique agency to one of the most recognized brands in the United States, Clifford followed his passion and today leads marketing ideas that influence women around the world.

“Victoria’s Secret began because Les Wexner had the idea that American women bought underwear, while European women bought lingerie, and he wanted to sell lingerie to American women,” says Clifford. “Today, Victoria’s Secret does more than sell lingerie; it aims to make women feel beautiful, empowered and sexy, and I like being a part of that process.”

Though he modestly admits to knowing more than the average guy, when you speak with Clifford, it’s obvious he has an inside track on the female mind. “I try to look at lingerie not from a guy’s perspective, but from a woman’s perspective,” he says. “Being with a lingerie company, the majority of people I work with are women and [we have] more women leaders than most organizations. But my wife is my toughest critique. If it gets past her, I know I’m doing well.”

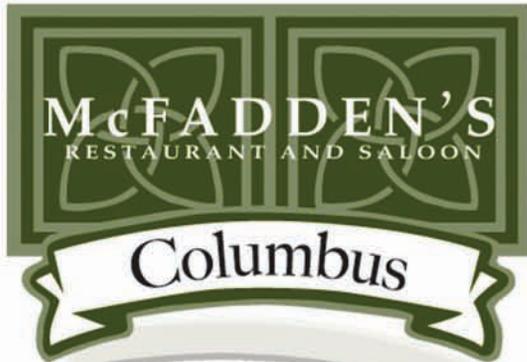


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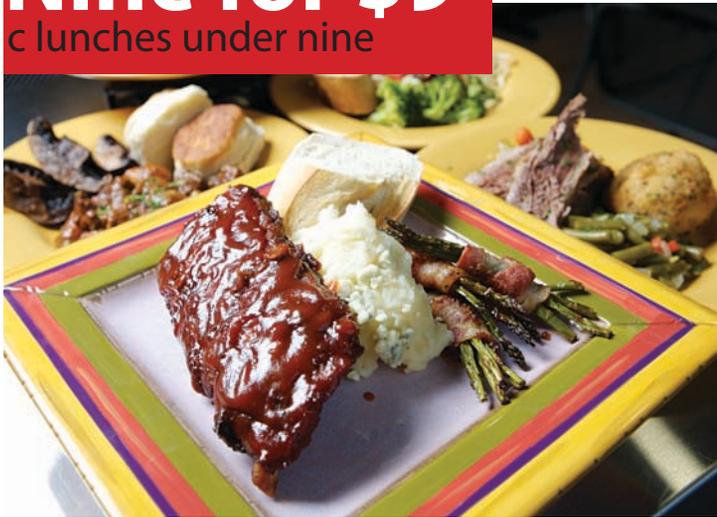
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## Kaya

4710 Reed Rd. (614) 326-2551

There are so many ways to barbeque ribs these days, and no matter which way you choose, they always seem to come out delicious. One lesser-explored example is the Korean barbeque short-rib. Kaya has one that will leave you wondering why everybody else is braising them. They remain tender, even if you go medium or higher with them. Plus, Kaya has Bibim Bab, which isn't just funny sounding; it's hilariously delicious. As if that weren't enough, Kaya also has an exemplary **Sushi (\$3-\$7.50)** bar.

Sushi (\$3-\$7.50) from Kaya



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They are not a street gang or a crime syndicate or even a teen idol band. They are just some of the finest sandwich makers in the territory circumscribed by I-270. They stack layer upon layer of meats and cheeses on fresh breads with the same aplomb of a warrior wielding a nunchaku, a Mafioso whacking somebody or a teen idol tearing the breakaway shirt from his waxed implant pectorals. Try a **Philly Steak (\$5.25)**. They aren't telling what they do to what appears to be ordinary beef, onions, peppers and provolone, but rest assured the result is one extraordinary sandwich.



The Philly Steak (\$5.25) at Deli Boys

## Jury Room

22 E. Mound St. (614) 224-7777

If you must deliberate about lunch, why not do it in downtown's most apropos locale? Of course, if you are already at the Jury Room, deliberating about where to eat lunch would just be plain stupid, since some of the finest American eats in the greater metropolitan area are already at your fingertips. Your deliberations would be better spent trying to figure out if you want fries or a cup of chili as a side dish. Don't get yourself hung; you've always got an out with their killer **Chili Burger (\$7.95)**.



The Chili Burger (\$7.95) from Jury Room

## Thom's on Grandview

1470 Grandview Ave. (614) 487-5719

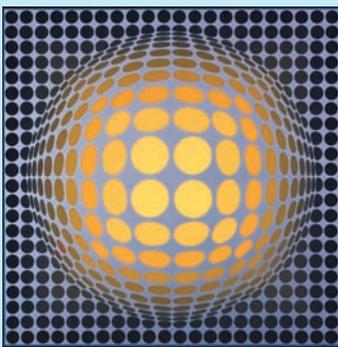
It is one of the biggest injustices in the history of lunches: the absence of M in the BLT. And its presence has never been more prominent than in the **Grilled Salmon BLT (\$8)** at Thom's. Flavored with tarragon, the mayo both relaxes and coaxes the natural flavors of the pan-seared salmon, while bowing graciously to the crispy powers of fried bacon. Atop a bed of lettuce and tomato, it lies unassumingly beneath cracked wheat bread. Bravo, mayo, bravo. Not big on mayo? Try Thom's House Salad. Added cucumber cools the strong flavors of the goat cheese, kalamata olives and candied pecans just enough to let the well-balanced champagne vinaigrette show through.



The Grilled Salmon BLT (\$8) From Thom's on Grandview

# Hit more

Art Events you have to hit this month



Shagadelic baby! An art exhibit Austin Powers would travel back in time to see--albeit to Central Ohio--opens February 16th at the Columbus Museum of Art. *OPTIC NERVE: Perceptual Art of the 1960s* will take patrons on a magic carpet ride through the movement that redefined the art world.

Op art, or optical art, is the term given to paintings and other works of art that use optical illusions. This art form became uber-popular in the 1960s along with Pop Art, and took the art world by storm. Born in an era of social tension and radical change, Op Art has become emblematic of the technological, social and sexual revolution in an era of global transition. *OPTIC NERVE* examines the development and lasting influence of the international movement, exploring perceptual phenomena in painting, sculpture and light installation.

*OPTIC NERVE* will feature the minimalism of Frank Stella, the masters of the movement, Victor Vasarely and Bridget Riley, as well as other famous Op artists, including Ellsworth Kelly, Larry Poons, Julian Stanczak and Max Bill. The exhibit is the first comprehensive survey of Op Art by an American museum in more than twenty-five years.

"This is art that heads directly to the nervous system and draws attention to our own processes of seeing and believing," says Joe Houston, Associate Curator for Contemporary Art at the Columbus Museum of Art. "It had a profound effect on the course of contemporary art, provoking a more interactive viewing experience."

For more information about this and other arts related events, go to [www.ColumbusArts.com](http://www.ColumbusArts.com).



Calamari (\$7.95) from the Elevator Brewery & Draught Haus

## Elevator Brewery & Draught Haus

161 N. High St. (614) 228-0500

Undeniably cool, this eclectic American restaurant continues to enamor patrons with its vintage Philippine mahogany bar, mesmerizing mosaic floor, brilliant stained glass, one-of-a-kind ceiling and, as should be expected, stunning food. Impress your next date or client during lunch and order a flight of Elevator's famous handcrafted beers, along with any of these sure-bet dishes: semolina dusted and flash-fried **Point Judith Squid Calamari** (\$7.95), drizzled with a sweet Thai chili sauce; Almond Crusted Chicken Salad (a lunch favorite for regulars); or some of the best Fish and Chips you'll find in this fine city.

8oz. New York Boneless Strip Steaks (\$7.95) from Hickory House



## Heavenly Ham

885 S. Hamilton Rd. (614) 231-7357

Yeah, these cats have cornered the market with their insanely good ham—correction: bone-in, spiral-sliced and honey-spice glazed ham. It's ready at a moment's notice, just like their often-unknown **Box Lunches** (\$7.75), all of which feature signature homemade (including the bread) sandwiches that are loaded with an incredible serving of top-shelf meat that's pulled from the standby American lunch dining lexicon and served with a homemade cookie, a side and a drink. Though the Swiss Philly, Dill-ectable Tuna and Classic Roast Beef kicked ass, The Turkey Classic stood tall at the front of the line.



Box Lunches (\$7.75) from Heavenly Ham

## Indochine

885 S. Hamilton Rd. (614) 231-7357

Respectable cuisine governs; however, genuine hospitality steps the extra yard. Case in point: Indochine, one of Columbus' finest restaurants specializing in Vietnamese and Laotian cuisine. The deliciousness of their savory favorites, like their incredibly tasty specialty Sub Sandwiches, Laotian style **Beef and Bun Cha Gio** (\$6.75), which consists of rice vermicelli noodles that are mixed with select vegetables, herbs, tender grilled pork and a spicy fish sauce, is equaled only by the house's kind and caring service. There is little doubt someone or some dish at Indochine will make you smile.



Bun Cha Gio (\$6.75) from Indochine

**DON'T SEE YOUR FAVORITE PLACE?**  
if it's less than nine bucks for a lunch...  
email us: [949@columbusmag.com](mailto:949@columbusmag.com)



## Hickory House

7051 E. Main St. (614) 861-5962

For many, dining at the Hickory House is a religious experience, a time for families to collectively return to their midwestern tastes. For, as one experience here will clearly prove, this restaurant is overflowing with taste, the kind that permeates from old-fashioned and time-tested ribs, steaks and pulled pork. Don't wait for your next family powwow to dine here, because they feature an eclectic menu during lunchtime with offerings that range from **8 oz. New York Boneless Strip Steaks** (\$7.95) that are served with onion rings and steak fries to gigantic Signature Salads that are served with homemade dressings (the Blue Cheese is illegally delicious) to even items like Crab Stuffed Shrimp. Hungry yet?



### RADIO LEGEND LIVE!

In a special Valentine's Day treat, Garrison Keillor, the National Public Radio host of *Prairie Home Companion*, spins his heartfelt midwestern stories that have been mesmerizing audiences for over three decades. Hear and see him live on stage at the Southern Theatre on February 14th.



### SPORTING HISTORY

The Smithsonian Institution's traveling exhibit, *Sports: Breaking Records, Breaking Barriers*, makes a stop at the Ohio Historical Society. Artifacts like Muhammad Ali's robe and boxing gloves, as well as Lance Armstrong's yellow jersey, will be on display beginning February 8th.



**SYMPHONIC SELECTIONS**The Columbus Symphony Orchestra presents two special performances this month to lure families and Broadway fanatics to the Ohio Theatre. The venerable Rita Moreno will wow audiences on February 16th and 17th, while *Barbie at the Symphony* will amuse kids and parents alike on February 10th.



### RENDEZVOUS FOR LOVE

Romance, passion and legendary couples are on the menu at BalletMet's *Rendezvous at the Riffe: A Valentine Edition*. The mixed repertory programs offer two premieres and two seductive favorites, February 9th - 17th at the Capitol Theatre.



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# Love at First Sip

Cupid strikes when you least expect it. One day you're minding your own business and the next, you fall madly, hopelessly in love.

All of the sudden you can't get enough of it. So give in to your desires this Valentines day and open a bottle of Ohio wine and share the magic of love at first sip.

For directions to the Ohio wineries closest to you or for more information visit [www.ohgrapes.org](http://www.ohgrapes.org) or call 1-866-OHGRAPES (644-7273)



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# Valchemy 2007

**Special**  
c love

For this year's Valchemy feature (the term, should you not already know, was coined several years back to mean Valentine's alchemy), we caught up with Columbus' newest phenom chef, Richard Rosendale, to see what romantic four-course meal he believes embodies romance. And, as we always do each year, we've asked him to provide detailed cooking instructions, should you want to try your hand in the kitchen this Valentine's Day. To complete this wonderful meal, we had Michelle Widner of the Ohio Grape Industries Committee pair each of these courses with an Ohio wine. Cheers and enjoy!

## Course One: Contemporary Caesar Salad (Serves 4); paired with 2005 Ferrante Golden Bunches Grand River Valley (Sweepstakes Wine – Best White Wine 2006 Riverside International Wine Competition)

Cut off the bottom core of the Romaine lettuce and remove the leaves from the head of Romaine. Keep the leaves whole and do not cut them up. Wash and set the Romaine aside.

You will need a non-stick skillet for this next step. Over medium-low heat, sprinkle about two tsp of the grated cheese in the pan until it starts to melt and turn brown. Turn it out on to a cool surface to let the melted cheese set up. Repeat this step three more times.

For the bread crouton, you will need to cut the slices of bread into three-inch rings (just use a knife and the lid of a jar to trace the shape).

Season the bread with salt, pepper and olive oil. Place in a 275-degree oven until golden brown. For the dressing, add the first six ingredients in a blender and blend for a minute. Next, add the oils a little at a time alternately with the vinegar. Finish with the black pepper and salt.

Place the Romaine leaves in a bowl and toss with the dressing. Place the leaves on a sheet of plastic wrap and roll the leaves up into a cylinder. Twist the two ends tightly. Cut the Romaine into four portions and place on the plate in the center of the crouton ring. Place the cheese crisp on top of the Romaine and serve. Garnish with baby tomatoes and leftover dressing.



**NEED:** 1 Large head of Romaine lettuce • 1 cup Grated parmesan cheese • 4 slices White bread • 1 T Minced garlic • 1 T Worcestershire • 2 T Dijon Mustard • 2 Egg yolks • Juice of one lemon • 1 cup Asiago cheese • 1 cup Canola oil • 1 cup Olive oil • 1 cup Red wine vinegar • 1 T Cracked black pepper • 1 tsp Salt

## Course Two: Sea Scallop Rossini with English Pea Puree (Serves 4); paired with 2001 Harpersfield Pinot Noir "Clos Mes Amis" Reserve Cuvee

You may use a slice of any good quality white bread for the crouton. Use a two inch round cutter to cut the bread rounds. Brush the bread rounds with the olive oil and toast in a 300-degree oven until the bread is golden brown. Set aside.

In a medium saucepot, combine the peas, chicken stock and heavy cream. Bring the liquid to a medium simmer and cook until the peas are tender. Let the peas cool for about five minutes and place in a blender along with the fresh spinach. Blend the puree until it is silky smooth. Blend in the whole butter and adjust the seasoning with salt and white pepper. Keep the pea puree warm.

Sweat the shallots in a sauté pan until translucent and then add the pea tendrils (or spinach). Cook until just wilted and still vibrant green. Season with the salt and white pepper.

Clean the scallops by removing the side mussel and discard. Sear the scallops in a hot sauté pan

and cook for one to two minutes on each side, or until a nice brown crust is achieved. Season with salt and pepper on both sides and squeeze the juice of a fresh lemon over the scallops.

Next, in another hot pan add the foie gras to the pan without adding any fat or oil to the pan. Keep in mind that the foie gras is virtually all fat, so no additional fat is required. Cook the foie gras for a total of about one and a half minutes. It will be very soft when cooked.

Place a spoonful of the pea puree on each plate, followed by one of the croutons. Set a scallop on each crouton and a slice of foie gras on each scallop. Garnish the scallop with a slice of truffle and a plush of chervil.

**Chef's Tips:** You can use a small hand blender to puree the peas instead of a large blender. Or just double the amount for the puree to make it simpler to puree in a standard blender.



**NEED:** 4 Two inch round bread croutons 1/8 of an inch thick • 1 cup Fresh peas • 1 cup Chicken stock • 2 T Heavy cream • 1 cup Fresh spinach • 1 tsp Butter • 1 T Shallots minced • 1 cup Pea tendrils or spinach • 4 Sea scallops • Juice of one lemon • 1 lb Foie gras • 4 Slices of black truffle (garnish) • 4 Chervil sprigs for garnish • As needed olive oil • Salt and white pepper to taste



Love...The quintessential expression of affection. Allow Chef Dean James Max and Chef Tony Miller to take you on a journey to celebrate Latitudes of Love with your special someone as they present their "Latitudes of Love" Valentine's Day menu. Enjoy a romantic candlelit evening with Seduction, a voluptuous wine with a velvet kiss, as your senses are taken on a culinary journey of sight, sound, texture, and flavor. Begin with cuisine that is hand-prepared with fresh and locally grown ingredients balanced against the elements of the rich and heartfelt season solely to be shared with your Special Valentine.



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# Valchemy 2007



## Course Three: Braised Oxtails with Boursin Polenta (Serves 4); paired with either 2004 Kinkead Ridge Cabernet Franc (Double Gold Medal, November 2006 American Wine Society International Commercial Competition) or 2003 Busch-Harris Cabernet Sauvignon (Beat 2003 Stag's Leap Wine Cellars Artemis Napa Cabernet Sauvignon in 2006 Ohio Wine Challenge)

Brown the oxtails on all sides and remove from the pot. Add the carrot, celery and onions. Cook for about five minutes or until the vegetables are well browned. Add the garlic and cook for two more minutes.

Next add the tomato puree and stir until evenly distributed. Pour the Merlot in two stages, reducing by half each time. Dust the mixture with the flour and add the oxtails along with the remaining ingredients and bring to a simmer. Cover and place in a 350-degree oven for three to three and a half hours. Skim the braising liquid every hour. Strain the braising liquid and adjust the seasoning.

This will become the sauce.

For the polenta, bring the stock, milk, thyme, Parmesan cheese, salt and pepper to a simmer. Whisk in the cornmeal and let it simmer for about 20 minutes on low heat. After the polenta is finished cooking, add the Boursin cheese and stir until mixed in fully.

Serve an oxtail with a spoon of the polenta. Drizzle some of the braising liquid over the oxtails. Serve with some fresh buttered vegetables.



**NEED:** 5 lbs Oxtails (have the butcher cut in 8 large sections) • 1 cup Olive oil • 1 cup Carrot diced • 1 cup Celery diced • 1 cup Onion diced • 1 clove Garlic minced • 1 T Tomato puree • 1 cup Merlot wine • 1 T Flour • 1 gal Beef stock (preferably homemade) • 1 sprig Rosemary • 2 sprigs Parsley • 2 Bay leaves • Salt and white pepper to taste **FOR THE POLENTA:** 1 cup Chicken stock • 1 cup Milk • 1 tsp Chopped thyme • 1 T Grated Parmesan cheese • 1 tsp Salt • 1 pinch Black pepper • 1 cup Cornmeal • 1 whl Boursin cheese



## Course Four: Passion Fruit Curd, Whip Cream and Crushed Raspberries (Serves 4); paired with either Firelands Isle St. George Riesling Champagne or Valley Vineyards Port

Combine the yolks, sugar and passion fruit juice in a heat-proof bowl or in the top of a double boiler. Cook, stirring, over simmering water until the mixture thickens to the consistency of pudding.

Remove from the heat and stir in the butter; stir the curd gently so as not to incorporate air, mixing until the butter has melted and is fully incorporated. Immediately pour into desired serving dishes. Let the curd sit for four hours in the cooler before serving.

For the cream, whip the sugar and the heavy cream in a stainless steel bowl until soft peaks form. For the crushed raspberries, simply mash a pint of

fresh raspberries with enough white sugar to sweeten. Taste the berries first to determine how much you will need.

To serve, spoon some of the crushed berries and whip cream on top of the curd. Serve chilled.

**Chef's Tips:** Passion fruit juice can be found at health food markets, or you can extract from fresh passion fruit. I also recommend serving this curd with a scoop ginger ice cream!



**NEED:** 7 Large egg yolks • 1 cup Sugar • 1 cup Passion fruit juice • 12 T Unsalted butter cut into cubes • 1 cup Heavy cream • 1 tsp Vanilla extract • 1 pint Raspberries • 1 T White sugar

## From our 2007 Valchemy Chef



Ever since I got to Columbus I have felt welcome in the community. I think this city has great potential. I could have gone to New York, Chicago or any of the usual suspects, but I felt like I would have been folded into the masses. Columbus is a place where I feel like I can contribute to the city and make my mark. I think there is a vibrant energy for food here as well, and I think that energy is growing. They say that what makes a great food town are the chefs, and I think that I can help build that reputation along with many others that have been building it for so long.

Chef Richard Rosendale



## Ohio Wines

93 wineries call Ohio home; collectively they produce nearly 700,000 gallons of wine per year. Ohio's cool climate is similar to many

European, Australian and even California regions. The clean and crisp food-pairing wines produced in this environment have full fruit flavors, but carry a slightly higher acidity. Ohio is home to five recognized viticultural appellations: Lake Erie, Isle St. George, Grand River Valley, Ohio River Valley and Loramie Creek.

--Michelle "Mike" Widner

# Love at First Sip

Who can resist this valentine. That long sleek neckline. Those sensuous curves. A sophisticated, yet approachable style that makes even the broken hearted fall in love again.

But you may say "It's what's inside that counts". Well you are in for a big surprise. This valentine is intelligent, complex and well rounded. Blessed with a robust and well balanced personality as well as an abundance of character and taste. You are sure to be the envy at any occasion when you walk in with this full bodied beauty in your arms.

Why go for those long distance relationships when you can find love in your own back yard. Take the first step and introduce yourself to an Ohio wine today. You'll be glad you did.

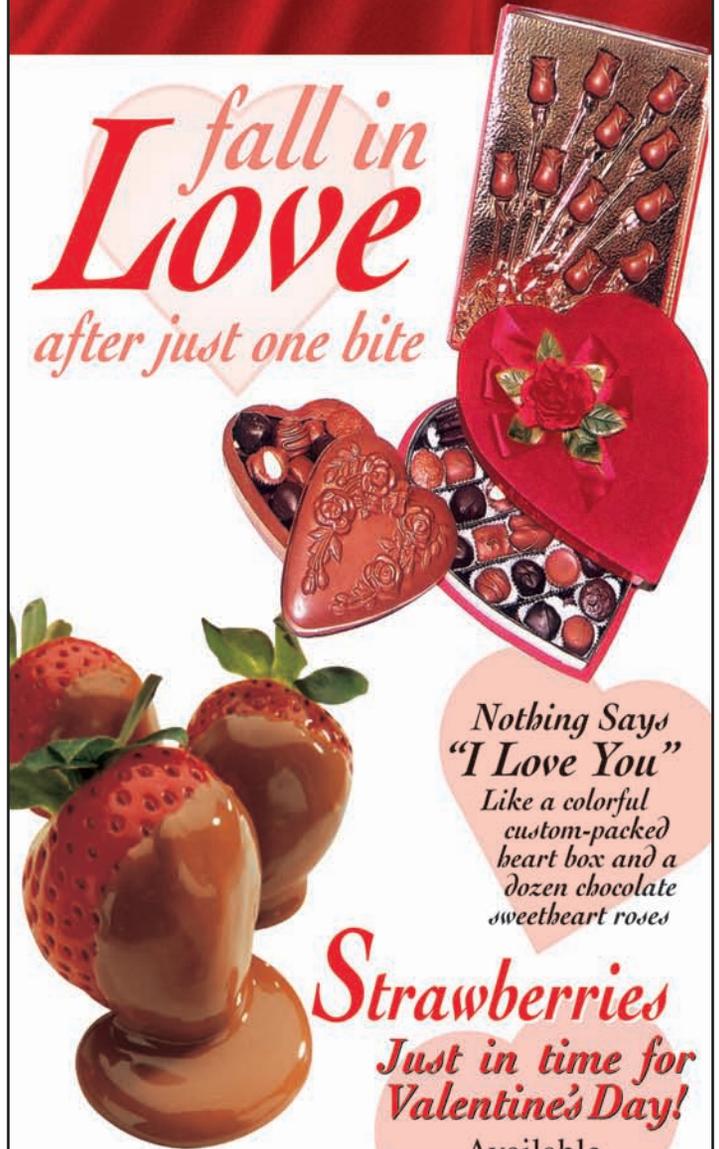
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# The Ultimate Valentines Day Dining Guide

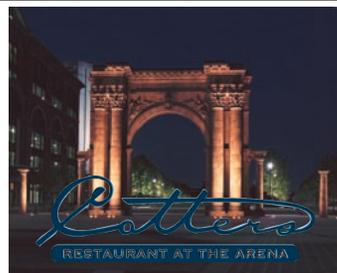


## Alta On High 511 N. High St. • Columbus, OH

Join Alta on High, formerly Abbracci: Steaks & Italian, for a night of romance, food, wine and fun on Valentine's Day. With our beautifully crafted menu by Chef Beck for the special night, and one of Columbus' finest wine lists, Alta offers only the best for your Valentine. Regional food and wine pairings from the Piedmont Region of Italy will be offered in addition to our traditional menu. Voted one of the "Most Romantic Restaurants in Columbus," Alta on High is your destination for Valentine's Day. Located on High St., directly across for the Columbus Convention Center, Alta offers a wonderful old-world Italian setting with the beautiful Greek Orthodox Cathedral as a backdrop. Come and experience the new "high" in Columbus for Regional Italian cuisine.



|                  |               |
|------------------|---------------|
| Reservations     | <b>YES</b>    |
| Price Per Person | <b>N/A</b>    |
| Start Time       | <b>5 P.M.</b> |
| Valet            | <b>YES</b>    |
| Private Rooms    | <b>YES</b>    |
| Coat Check       | <b>YES</b>    |
| Special Menu     | <b>YES</b>    |
| Open Bar         | <b>NO</b>     |
| Parting Gift     | <b>NO</b>     |



## Cotters Restaurant At The Arena 200 W. Nationwide Blvd. • Across from Union Station Arch

Join Cotters for a romantic evening in the Arena District. Cotters Restaurant is now taking reservations beginning at 7:30 p.m. for your special Valentine's Dinner. Enjoy a picturesque view of the historic Union Station Arch, voted one of the most romantic spots in the city. Culinary specials include chicken saltimbocca and pesto encrusted halibut, as well as menu favorites like calamari and our scallop-topped Portobello mushroom. Diners will also receive a complimentary champagne toast with their meal. Valet parking available. Call now to make your reservation at (614) 221-9060 or online at [www.cottersdining.com](http://www.cottersdining.com).

|                  |                  |
|------------------|------------------|
| Reservations     | <b>YES</b>       |
| Price Per Person | <b>N/A</b>       |
| Start Time       | <b>7:30 P.M.</b> |
| Valet            | <b>YES</b>       |
| Private Rooms    | <b>NO</b>        |
| Coat Check       | <b>YES</b>       |
| Special Menu     | <b>YES</b>       |
| Open Bar         | <b>NO</b>        |
| Parting Gift     | <b>YES</b>       |



## Hilton Garden Inn Columbus/Polaris 8535 Lyra Dr. • Columbus, OH

"Roses are red and Champagne is nice, but once you book our Romance Package, your Valentine won't think twice!" Let the staff at the Hilton Garden Inn Polaris help make this Valentine's Day a SPECIAL ONE! Our Valentine's Day Package Includes:

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- With A Standard King--\$189.00 plus tax
- With A Jacuzzi King--\$239.00 plus tax
- 2 Champagne Splits
- Chocolate Éclairs
- Breakfast for 2



|                  |               |
|------------------|---------------|
| Reservations     | <b>YES</b>    |
| Price Per Person | <b>N/A</b>    |
| Start Time       | <b>4 P.M.</b> |
| Valet            | <b>NO</b>     |
| Private Rooms    | <b>YES</b>    |
| Coat Check       | <b>YES</b>    |
| Special Menu     | <b>YES</b>    |
| Open Bar         | <b>NO</b>     |
| Parting Gift     | <b>N/A</b>    |



## Hyde Park Prime Steakhouse Dublin, Upper Arlington, Worthington and Downtown

Join Hyde Park Prime Steakhouse at any of our Columbus area locations and let us make this Valentine's Day a day to remember. Sit back and enjoy the company of that significant other, while our staff caters to your every need and desire. Hyde Park will be celebrating Valentine's Day for an entire week, so feel free to join us at your convenience. Hyde Park Prime Steakhouse was voted "Best Steakhouse in Columbus" for a reason, let us show you why. So spoil that special someone at a special place, and enjoy life!

|                  |               |
|------------------|---------------|
| Reservations     | <b>YES</b>    |
| Price Per Person | <b>N/A</b>    |
| Start Time       | <b>5 P.M.</b> |
| Valet            | <b>YES</b>    |
| Private Rooms    | <b>YES</b>    |
| Coat Check       | <b>YES</b>    |
| Special Menu     | <b>NO</b>     |
| Open Bar         | <b>NO</b>     |
| Parting Gift     | <b>NO</b>     |



*It's All About the Food*

*(but of course don't forget the wine)*

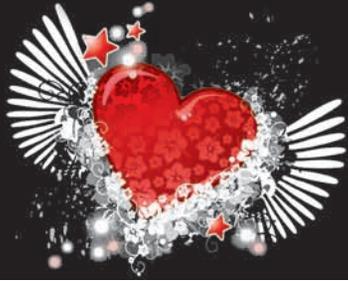
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# The Ultimate Valentines Day Dining Guide



## Latitude 41 50 N. Third St. • Columbus, OH

Love...The quintessential expression of affection. Allow Chef Dean James Max and Chef Tony Miller to take you on a journey to celebrate Latitudes of Love with your special someone as they present their "Latitudes of Love" Valentine's Day menu. Enjoy a romantic candlelit evening with Seduction, a voluptuous wine with a velvet kiss, as your senses are taken on a culinary journey of sight, sound, texture, and flavor. Begin with cuisine that is hand-prepared with fresh and locally grown ingredients balanced against the elements of the rich and heartfelt season solely to be shared with your Special Valentine.

of exquisite sensory indulgences with Chef Dean James Max and Chef Tony Miller. To commemorate your special occasion you will receive a complimentary electronic photo of you and yours Celebrating with "Latitudes of Love" on this Special Valentine's Day. Packages available Saturday, February 10<sup>th</sup> and Wednesday, February 14<sup>th</sup>.

Prices excludes gratuity, call (614) 233-7541 or go to [latitude41restaurant.com](http://latitude41restaurant.com) and reserve your place in time...

\$141 per couple  
Food, Seduction Wine, & Yours

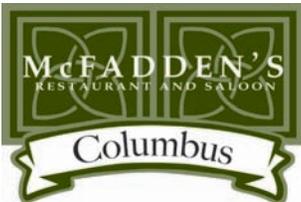
Latitude... Freedom from restrictions. Acquiesce and be swept away by an array

\$281 per couple  
Food, Seduction Wine, & Yours

|                  |               |
|------------------|---------------|
| Resrvations      | <b>YES</b>    |
| Price Per Person | <b>N/A</b>    |
| Start Time       | <b>5 P.M.</b> |
| Valet            | <b>YES</b>    |
| Private Rooms    | <b>N/A</b>    |
| Coat Check       | <b>YES</b>    |
| Special Menu     | <b>YES</b>    |
| Open Bar         | <b>NO</b>     |
| Parting Gift     | <b>YES</b>    |



## McFadden's Restaurant & Saloon 1576 N. High St. • Columbus, OH



There's always something going on at McFadden's! Join us for our Valentine's Day Screw Party at McFadden's! Starting at 9:00 p.m., everyone in the door will receive a nut or a bolt and the first 3 pairs to match up, win cash prizes of \$200, \$100, and \$50!! We will also have a "Cupid's Revenge" shot special that night as well as our regular Wednesday night specials of \$1 cans of Natty Light, Miller High Life and PBR. Looking for something for and a loved one? Dinner reservations can be made by calling (614) 294-2200.

|                  |               |
|------------------|---------------|
| Resrvations      | <b>YES</b>    |
| Price Per Person | <b>N/A</b>    |
| Start Time       | <b>9 P.M.</b> |
| Valet            | <b>NO</b>     |
| Private Rooms    | <b>N/A</b>    |
| Coat Check       | <b>NO</b>     |
| Special Menu     | <b>YES</b>    |
| Open Bar         | <b>NO</b>     |
| Parting Gift     | <b>YES</b>    |



## Morton's The Steakhouse 280 N. High St. Suite 100 • Columbus, OH

Sinatra and cocktails set the mood as generous portions of USDA prime-aged beef or succulent seafood and classic steakhouse sides arrive at tables dressed in crisp linens. Everyone who's anyone indulges in martinis, world-class wines, generous porterhouses and decadent desserts. The buzz, alive at bars, booths and Morton's Private Boardrooms in locations worldwide, has continued for over a quarter of a century. Morton's- it's the perfect Valentine's experience and home to The Best Steak... Anywhere.

|                  |                    |
|------------------|--------------------|
| Resrvations      | <b>YES</b>         |
| Price Per Person | <b>\$75 - \$85</b> |
| Start Time       | <b>4:30 P.M.</b>   |
| Valet            | <b>YES</b>         |
| Private Rooms    | <b>YES</b>         |
| Coat Check       | <b>YES</b>         |
| Special Menu     | <b>NO</b>          |
| Open Bar         | <b>NO</b>          |
| Parting Gift     | <b>NO</b>          |

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# The Ultimate Valentines Day Dining Guide



## RJ Snappers

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|                  |        |
|------------------|--------|
| Resrvations      | YES    |
| Price Per Person | N/A    |
| Start Time       | 5 P.M. |
| Valet            | YES    |
| Private Rooms    | YES    |
| Coat Check       | YES    |
| Special Menu     | YES    |
| Open Bar         | NO     |
| Parting Gift     | NO     |



## Rojo Tequilaria

790 N. High St. • Columbus, OH

Get your Red On at Rojo Tequilaria! This Valentine's Day, heat up your evening at the Short North's spiciest new venue. Wear something red to be entered into the evening's grand prize Valentine's Day drawing.

|                  |        |
|------------------|--------|
| Resrvations      | NO     |
| Price Per Person | N/A    |
| Start Time       | 6 P.M. |
| Valet            | YES    |
| Private Rooms    | NO     |
| Coat Check       | NO     |
| Special Menu     | YES    |
| Open Bar         | NO     |
| Parting Gift     | N/A    |



## The Top Steakhouse- Your House of Steaks

2891 E. Main St. • Columbus, OH

This Valentine's Day, join us at The Top Steakhouse—the Steakhouse every other steakhouse wants to be. Our caring and attentive staff will treat you and your loved one to a one-of-a-kind, 50s era dining experience that's worthy of its own celebration.

Diners may choose their favorites from our regular dinner menu, or select their courses from our extensive specials menu. Enjoy live music with Sonia Modes and a Champagne toast for you and your Valentine. Reservations recommended.

### Menu Highlights:

- Lobster Bisque
- Oysters Rockefeller
- Escargot
- Beef Wellington
- Lobster Thermador



|                  |        |
|------------------|--------|
| Resrvations      | YES    |
| Price Per Person | N/A    |
| Start Time       | 4 P.M. |
| Valet            | NO     |
| Private Rms      | YES    |
| Coat Check       | YES    |
| Special Menu     | YES    |
| Open Bar         | NO     |
| Parting Gift     | YES    |



## Trattoria Roma

1447 Grandview Ave. • Columbus, OH

Three course dinner; menu available at [www.trattoria-roma.com](http://www.trattoria-roma.com). Comes with a Champagne toast, chocolate covered strawberries and a memorabilia framed photo of your Valentine's Dinner at Trattoria Roma.

|                  |        |
|------------------|--------|
| Resrvations      | YES    |
| Price Per Person | \$60   |
| Start Time       | 4 P.M. |
| Valet            | N/A    |
| Private Rooms    | NO     |
| Coat Check       | YES    |
| Special Menu     | YES    |
| Open Bar         | NO     |
| Parting Gift     | YES    |



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For table service please contact [tables@spicebar.net](mailto:tables@spicebar.net).

[www.spicebar.net](http://www.spicebar.net)





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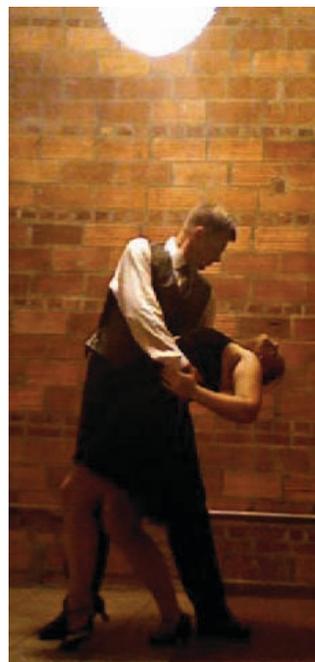
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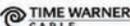
**LOCATION:**  
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77 South High Street, first floor



**CONTACT:**  
For gallery hours and  
more information, visit  
[www.riffegallery.org](http://www.riffegallery.org)  
or call 614/644-9624.

Image: Ulfert Wilke, *California*,  
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Paper Dolls



The First Time I Was 20

Saturday, March 10 - Thursday, March 15, 2007

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## Festival Lineup

### Saturday, March 10

Opening Night Party - Wexner Center for the Arts  
7:30 pm - What a Wonderful Place - Wexner Center  
8:00 pm - Out of Sight - Drexel Gateway  
9:00 pm - Opening Party - Wexner Center  
9:45 pm - Paper Dolls - Wexner Center

### Sunday, March 11

1:00 pm - The Tribe / Toots - Drexel East  
4:00 pm - Irene Williams / Facing Arthur - Drexel East  
6:00 pm - Patron Reception  
Hammond Harkins Gallery, Bexley  
7:00 pm - A Good Joke / Metallic Blues - Drexel East

### Monday, March 12

7:30 pm - The First Time I Was 20 - Drexel Grandview

### Tuesday, March 13

10:00 am - Fire Within (School Screening)  
Arena Grand  
5:00 pm - Be Fruitful & Multiply - Educational Symposium  
Columbus Museum of Art

### Wednesday, March 14

6:30 pm - 51 Birch St. - Jewish Community Center

### Thursday, March 15

7:00 pm - What a Wonderful Place - Arena Grand  
7:15 pm - Out of Sight - Arena Grand

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# Dream a Little Dream

**C Magazine:** Who came up with the story for *7-10 Split*?

**All:** Ross.

**C Magazine:** How long did it take you to write it?

**Ross:** Three weeks.

**C Magazine:** What sparked the idea?

**Ross:** At the time it was exactly like the story, we didn't have enough money to go to Sky Bar and shit like that. We went to a shitty bowling alley about five blocks down from our house. We'd go every night and get fucked-up there. It was open 24 hours at the time. It was Hollywood Star Lanes, but it got torn down. It was like \$14 bucks for the night. \$14 couldn't get you an Apple Martini at Sky Bar.

**C Magazine:** Are the characters based on anyone you know?

**Tara:** I was Ross' ex-girlfriend.

**Ross:** Clayne's character Mikey was named after my best friend from high school who passed

away. Mike Young is his name.

**C Magazine:** How did the writing process work and did you collaborate at all?

**Ross:** Tommy helped me with rewrites because we were under a time crunch.

**Tara:** There was also a lot of improv on set. Once these two start going, you never know what they are going to come up with.

**C Magazine:** When you were writing the screenplay, did you write it knowing that Tommy would be directing it, and if so, did that affect the writing process?

**Ross:** No, I had no idea who would direct it. I had no idea if anyone would buy it, to be honest with you. I took over 120 meetings and everyone said no.

**Tommy:** 'Cept for me.

**C Magazine:** What about knowing you are going to play the role you are writing? How does that affect both your writing and your portrayal of the character, as well as watching someone else direct?

**Ross:** It is easier having your best friend direct something you wrote, because it's easier to collaborate. That way, we were both in the same mindset of where we were coming from, and it was a collaboration as far as someone telling you what to do. And it's hard telling a writer as an actor what to do in his own story that he wrote.

**C Magazine:** Did you ever disagree on how a scene was originally set up in the screenplay and how Tommy chose to set it up from a director's point of view?

**Ross:** No, the only thing I guess I disagreed with, well not disagreed with, but there were certain days where we couldn't afford things that were scripted, so we had to make the best of what we could. There was different wardrobe and different songs.

**Tara:** We made it work.

**Ross:** You would literally show up on set on the day of and would find out we couldn't afford what we just wrote, and we'd be like, "Oh, that's cool, 'cause we're going on in like 15 minutes." So I would be like, "Okay, I'm going to do a

karate kick now instead of a white Bengal tiger coming out."

**Tommy:** There were times where Ross wrote a scene and we were shooting that scene the next day and I'd have to get my location and have to block it in one day. It was crazy.

**C Magazine:** How did the idea of adding Eddie George to the movie come into play and what is his role in the movie?

**Tara:** First of all, Tommy is in love with Eddie George.

**Ross:** All of us are.

**Tara:** They met him through me. How Eddie came into this is Tommy and them were obsessed with him and I knew that. I met Eddie out a couple of times with my friends and I would call my brother and say, "Guess who I'm with? It's Eddie George!" And they would pass the phone around. So every time we were out and I saw Eddie I would make him call my brother. So finally Tommy met Eddie for the first time and I said, "This is the guy who I would make you call." We started hanging out

Pictured left to right – Tommy and Tara Reid and Ross Patterson





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# Fashion

c the look



Ian: Madeleine Finn white button down shirt available at Jeffrey Thomas. Swiss Army Black Jacket with leather arm patches available at Jeffrey Thomas. Lee Allison Bullseye Tie available at Jeffrey Thomas. Earnest Sewn Denim Jeans available at Dr. MoJoe. Bill Adler Designs black belt available at Dr. MoJoe. Steeple Gate Shoes available at Legs Diamond

Ashley: Nicole Miler red silk dress available at Jinny. Autumn Cashmere oversized cardigan available at Jinny. Jill Stuart belt available at Jinny. Tights DKNY available at Macy's.

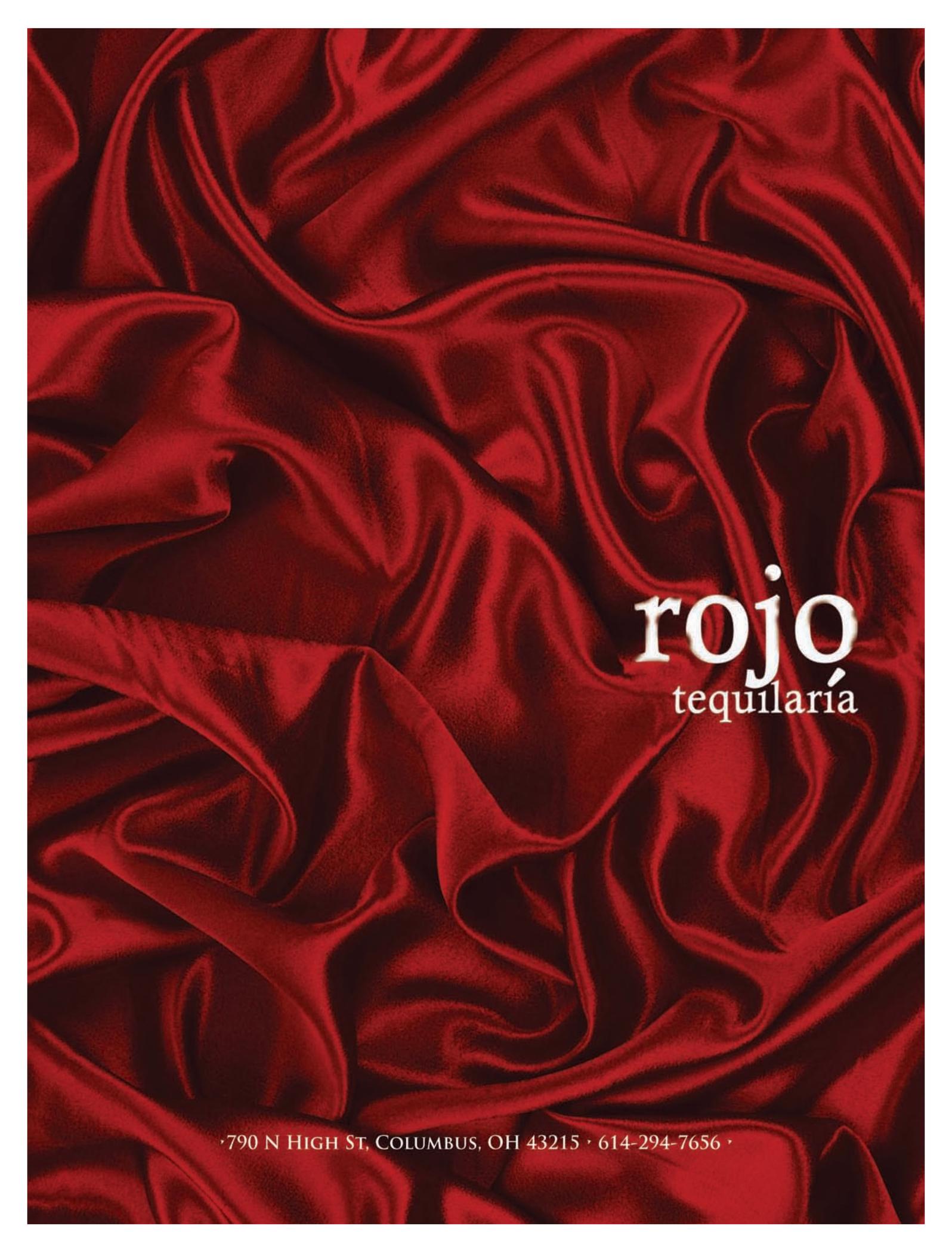
# CODE RED

PHOTOGRAPHY ERIC WAGNER STYLIST MAREN ROTH HAIR STYLISTS SHANNA COLEMAN & KYLENE NEWELL OF J. MICHAELS SALON MAKE-UP ARTIST NATHAN BALL



Ian: Robert Graham shirt available at Dr. MoJoe. Ben Sherman Sweater available at Dr. MoJoe. Earnest Sewn Denim Jeans available at Dr. MoJoe. Robert Talbot Striped tie available at Jeffrey Thomas. Robert Wayne Shoes available at Legs Diamond.

Ashley:Ya Ya white shirt available at Jinny. Geron Ford Vest available at Jinny. 3.1 Phillip Lim Pants available at Jinny. Willow belt available at Jinny.



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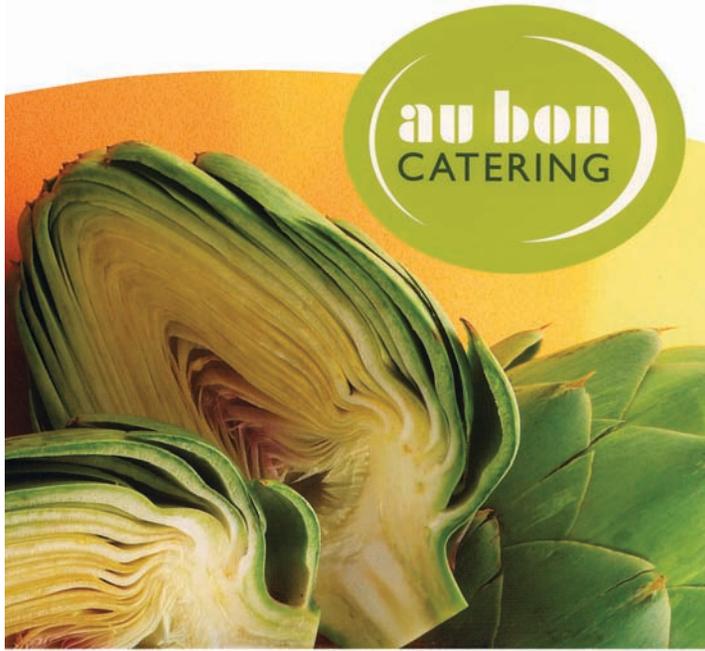


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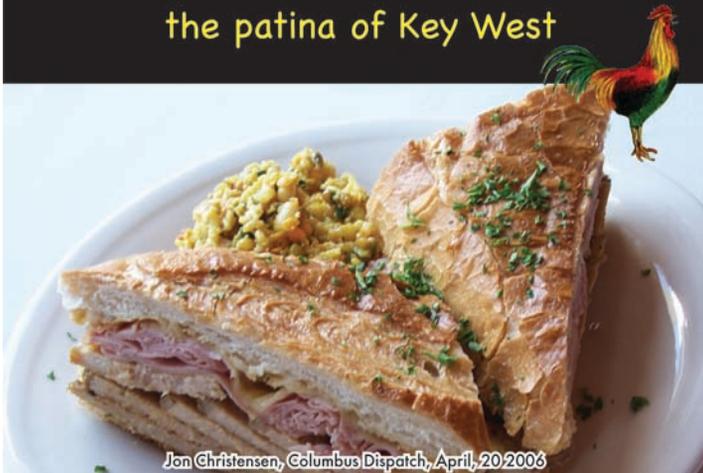


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*Jon Christensen, Columbus Dispatch, April, 202006*

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M defines divine dining on Valentine's Day.

# Mmm...

M Restaurant and Bar 2 Miranova Pl., Ste. 100  
Columbus, OH 43215 (614) 629-0000

Story by Matt Turnipseede  
Photos by Eric Wagner

Every Valentine's Day, herds of romantic wannabes struggle robotically through the same list of mundane ways to dazzle their lovers. What to do, what to do? Well, here's a two-step program with a personal guarantee attached to it: First pick up the phone and call M; then ask General Manager Gregg Sheffer to pencil you in on the hottest reservation sheet in the city. You have now arrived at sexy, and you're welcome.

From valet to coat check, you will be cruising first class, and from the instant you step through the door, supreme service, culinary excellence and an ambiance that slices through all your senses will get your evening going with a seductive cocktail that's to be enjoyed beneath the bar's soft hues that fall like rain upon you. Timid

blues gently turn into passionate reds, finally ending as one perfectly blended violet. Make sure you arrive earlier than your reservation calls, for M's lounge is an inviting experience all its own.

Professionalism seeps from every facet of the establishment. After the hostess guides you to your table, the wine list is unveiled, at which time Columbus immediately loses its "cow-town" moniker, for there are only a few wine lists in the state that can compete with M's selection. From New Zealand to Germany to France to the California coast, M has the bottle for which you're looking. Pepper-in an amazing by-the-glass selection and a tasty array of half-bottles, and you'll easily see why this place is top notch—all this without having tasted a thing.

After selecting our own Love Po-

tion #9, a 1998 Chateau Trotanoy Pomerol, we were presented with a gift from Chef Brian Parker: a par-for-the-course amuse that smelled remarkable. There is no better way to jumpstart the palate than with a three-tomato cream soup featuring vine-ripe, sun-dried and roasted tomatoes with a hint of butter. Shortly thereafter, Beth, our server, recommended a few appetizers with spectacular results. Her extensive menu knowledge and wine etiquette were second only to her ability to keep us at ease the entire night, providing everything we needed in an instant. She was truly a pro—a byproduct of being able to empathize with the other side of the table.

We decided on the Lobster Cones, which were slightly sweetened funnels of culinary genius stuffed with fresh lobster and topped with sturgeon caviar. Our friends were

guided into Tuna Poke, a Hawaiian Big Island tuna that's beautifully pressed together with an avocado wasabi sorbet—a.k.a. velvet love. The night could have ended here, and it would have been a smashing success. Ah, but it was just getting started.

The salad course soon followed, and it was then that we saw the most interesting presentation of a Caesar Salad. We'll leave that to the imagination as we now describe the Iceberg Wedge: baby iceberg lettuce peppered with red onion and smoky bacon, topped with dry bleu cheese crumbles, and dressed with delicious cabernet buttermilk dressing. Oh, and for a sweet kick, the secret ingredient—some finely chopped California dates for a little added pizzazz. Are salad courses often overlooked? Well, if you're the type to bypass salads to "save room" for the main course, then

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An evening of romance awaits you at M. From the Tuna Poke and Wedge Salad to the Lobster Cones and Duck Duck Goose, your night will skyrocket and end with a blissful bang, as you finish it off with an elegant Root Beer Float. This is what heaven tastes like, and it's oh so divine.

resist the mid-day temptation to raid the vending machines at work and enjoy this place the way it was intended.

At this juncture, our decanted bottle of Trotanoy was aromatically ready to make love to our newly-arriving entrees. The flavors of this Bordeaux blend were screaming to be released. Hints of earth and cherry dominated the aftertaste, while a creamy yet robust texture resonated on the tongue. Parker Notation scored this treat a 95 out of 100, while 1855 Notation gave it the maximum 5-glass rating. Returning to the entrees, it must be noted that the service at M is not of the tray variety, where some waiter fumbles through his or her notes to figure out who had what. This is M, where knowing what you had,

how you want it and when to exactly bring it is their only priority. Several servers swarmed our table, placing our dishes in front of us with their left hands, so as to make them as least interruptive as possible. If you're used to ordering your meals by number from a car window, this is not your spot.

One choice for the night was the highly acclaimed Duck, Duck, Goose. Imagine a Peking duck breast sliced into perfectly delicate medallions, served with a divine duck confit ravioli and foie gras, and topped with a simple-but-bold apple jus. One may hate having to get the same thing when going back to restaurants, but flavor rules us, so we'll be hard pressed to turn this down ever again. Chef Brian clearly outdid himself with not only the almost fictional taste of the dish, but the presentation as well. Think postcard material; that's about all one can say.

Beth also suggested the Chilean Sea Bass, and after her success with the appetizer recommendations, how could she be denied. The masterpiece was delivered piping hot with shrimp dumplings scattered throughout a savory Thai broth—a perfect compliment to this fish's distinct and delectable flavor. The clean crunch of simmering water chestnuts completed each bite. Dinner conversations soon lulled, as we were all drawn into a dimension of culinary wonder. Buttery, light and an off-the-boat caliber freshness were some of the words uttered in between bites.

Beyond this wonderful pairing of dinners, there was surely more to come, as can be expected each and every evening at M. For, as any diner can attest, most certainly if they've enjoyed a date here (albeit on Valentine's Day), dessert is not an option, but an order! We wrestled over many choices like Chocolate Lava Cake a la mode, and a caramelized vanilla brulee, but decided on two very interest-

ing offerings: Coffee and Donuts, and a Root Beer Float. Yeah, that wasn't a typo. Though M knows exactly how to "dress up" your romantic affair, they also know exactly how to keep it approachable and familiar. The former was a steaming cup of Coffee Semifreddo accompanied by fresh-baked banana fritters and dipping sauces, while the Root Beer Float proved to be a throwback to lovers—two straws, one mug, a glance and a giggle. Before things could get too steamy, we noticed a trio of homemade chocolate chip cookies resting on the side.

Well, now that we've rescued your oh-so-predictable Valentine's Day and transformed it into the potential envy of everyone you know, remember this: we can guide you to the sexiest place in Columbus, suggest the perfect meal for the evening, and even go as far as suggesting tables 32, 55 and 90 (a.k.a. The Barrel—great for several couples), but, Cupid, the good night kiss is up to you.

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These 11 townhomes are the first of 1,100 units to be built at Jeffrey Place.

# Reality of a Dream

4th Street in Italian Village. A City within.

Story by J.S. Baker  
Photography by Eric Wagner

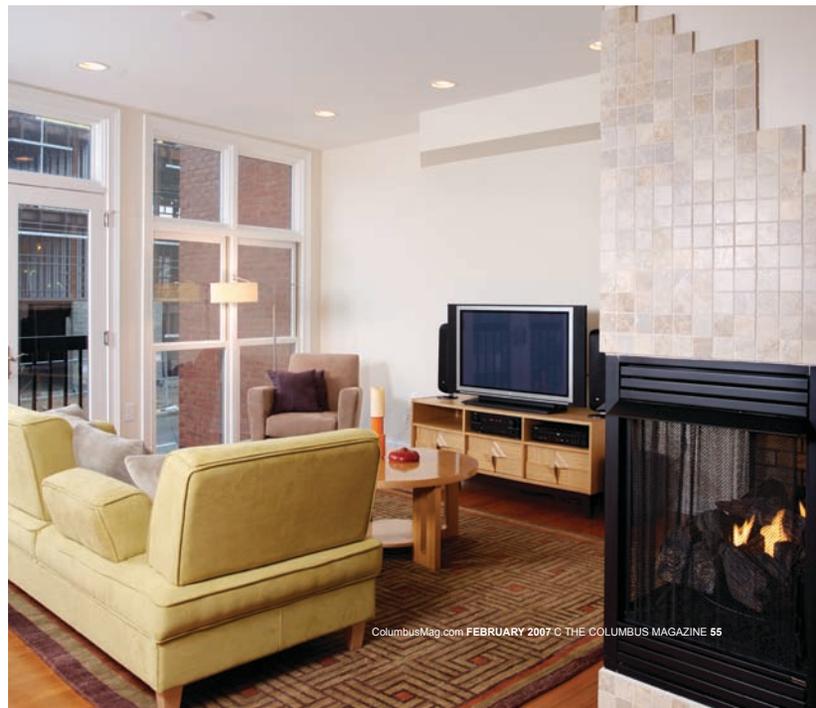
A development project announced seven years ago is finally taking shape just north of Downtown off Fourth Street in Italian Village. Jeffrey Place, the long-awaited planned community on the former Jeffrey Manufacturing Company site, is moving full steam ahead with construction continuing on townhomes and lofts. The dream of this newly designed neighborhood is now a reality.

Construction is not the only activity happening on the site, however. The first residents of this unique and meticulously designed new community moved into their townhomes last month. The smell of fresh paint and new furniture greeted the guests of this featured home—a reminder of just how recent the space was completed.

When the entire community is finished, over 1,100 residential properties consisting of lofts, flats, townhomes and single-family homes will accommodate over 3,000 Columbus residents. Jeffrey Place will also offer more than 90,000 square feet of retail space, 160,000 square feet of office space, a 16,000 square-foot fitness center with rooftop pool and sky deck, and over 700,000 square feet of parking! It will truly be a sustainable village within a city.

The housing options inside Jeffrey Place will attract all buyers from all walks of life. According to the master plan, Jeffrey Place will be divided into six styles of residential living, all scattered throughout the 41-acre site. The Lofts at Jeffrey Place and the Courtyard Townhomes are currently under construction and move-in ready.

Contemporary furnishings from Four Winds complete the living room.





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This additional sitting room on the first floor is perfect for relaxing, reading or watching the city traffic whiz by.

The four remaining phases will include The North Block eco-friendly townhomes and flats, The Foundry garden and penthouse-style flats, 24 Neighborhood single-family homes, and eight luxurious Park Homes facing a beautifully landscaped park in the center of Jeffrey Place.

Sitting on Fourth Street, this featured townhome and the eleven adjoining units are the first phase of the Courtyard Townhomes. Design by noted Columbus architect George Acock, these townhomes have historic character and a contemporary edge. Every unit is

designed with convertible spaces, giving owners the option of an extra bedroom, a home office or more entertainment space. An integrated two-car garage completes the package in this 1,275 square-foot home.

In this featured unit, the owner opted to make the extra room on the first floor a sitting room for relaxing, reading or watching the city traffic whiz by. Upstairs, the furnishings and décor are contemporary, yet cozy. Four Winds, a furniture and design store just a few blocks over in the Short North, was the owner's choice for his new home. Paired with rugs from K.A.

Menendian and artwork from local galleries, this home is exactly what one should imagine when picturing Jeffrey Place.

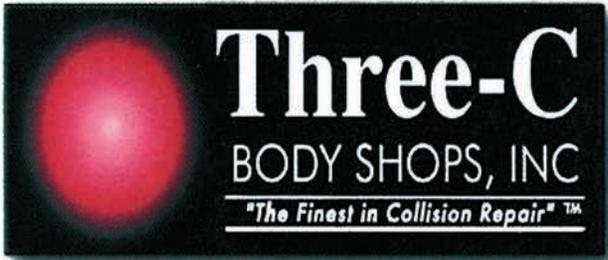
On the third floor, windows facing Fourth Street light up the hallway and welcome guests to the master and guest bedrooms. Again, Four Winds' bedroom selections grace both rooms, creating warm environments for catching some shut-eye. The master bath sports a double cultured marble vanity and ceramic shower and tub. Walk-in wardrobes and a washer/dryer closet provide plenty of storage space on this level.

Construction on Jeffrey Place will continue over the next few years, in several phases. When completed, this new urban village will become a walking neighborhood of homes, shops, cafes, green space and public art for all to enjoy. From residential units and offices to a school and a grocery store, Jeffrey Place will certainly become its own little town inside a growing metropolis. For more information about Jeffrey Place and to view the model, call (614) 297-7448 or [www.jeffreyplace.com](http://www.jeffreyplace.com).

Pictured left to right: the master bedroom, master bathroom and the kitchen and dining area.

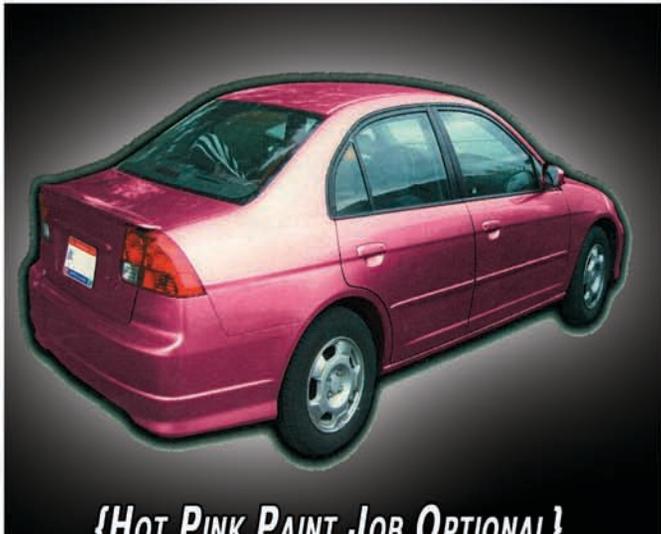


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## bluejackets avenue

Saks Fifth Avenue and The Columbus Blue Jackets Foundation presented a fashion show featuring Blue Jackets players and their wives and girlfriends on January 10th. Benefiting the fight against pediatric cancer, the style show highlighted fashions from Saks' spring collections, along with passed hors d'oeuvres, cocktails and the chance to mingle with the hockey players/models.



### elle decor

Columbus AIDS Task Force and The Design Industries Foundation Fighting AIDS hosted a preview reception on January 4th for Dining By Design. This unique fundraiser showcases local design talents; each participant is given an 11' by 11' dining space with a round table and ten chairs. This national touring event sits down in Columbus on May 12th.





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# Drop Point c'ners



## Equality Wins!

This special event, organized by Equality Ohio, Human Rights Campaign and the Stonewall Democrats Ohio Chapters, occurred on January 14th as a way to celebrate and recognize the role LGBT Ohioans, allies and their families played in Ohio's recent elections. The celebration brunch, held in the Statehouse Atrium, celebrated newly elected state officials, including Governor Ted Strickland.



## Martin Luther King Breakfast at the Columbus Convention Center

The 21st Annual Martin Luther King Jr. Birthday Breakfast was held Monday, January 16th at the Greater Columbus Convention Center. It is the longest-running and largest sit-down birthday celebration in the country. The Martin Luther King Breakfast Committee, Inc. and The Shiloh Baptist Church presented the event, which featured several speakers, including a descendent of Frederick Douglass.



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# 1978 Camaro

## Pete Andronis

In light of this month's focus on Love, and since Camaro will soon unveil their newest design, we chose to feature a car and driver with a storybook past.

Slightly used with only 54,000 original miles spent, Pete bought this 1978 Camaro from the produce provider at his work. As it was, the produce provider's wife had given him a "get rid of one of your cars from the backyard or she was leaving" ultimatum, so he let one of his babies go—right into Pete's begging hands.

Pete always dreamed of having a Camaro. It had to be black, and it had to be a '78. Once in his possession, he began only a few essential modifications, the first of which was the essential paint job. With two women now in his life, Pete pleased them both by matching the car's paint to his girlfriend's favorite color nail polish: a discontinued Channel Black Satin. After installing an insane sound system, the car was detailed and ready for years of cruising 23.



Photography by Eric Wagner

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# Loud Class

## Wolfgang Parker

If the Blasters got loaded on stirred manhattans or sazracs or something classy like that, instead of beer, they might sound a lot like Wolfgang Parker. Or, if sometime in the 90s someone had bought Brian Setzer a distortion pedal instead of a gold suit, maybe the Stray Cats would have stayed together and perhaps even sounded a little like the Punk swing that Parker professes.

His latest record, *Octoboure*, borrows liberally from the three-chord Punk tradition of the aforementioned Mr. Alvin's group, Social Distortion and the Supersuckers; however, it tempers the balls-out twang of all three of those exemplars of what the Rev. Horton Heat would come to call Psychobilly with a high-brow bravado that more closely

resembles that of Sky Masterson from *Guys and Dolls*.

Parker is an obviously talented musician who has chosen to put Rock's quintessential three pieces to work, cranking out songs with modulations and augmented thirds and a bunch of old-fashioned stuff like that. The result is something that feels like it should be listened to in a satin-lapelled, red plaid smoking jacket, but at ridiculously loud volumes. And, upon listening to Parker's work at the requisite loudness, one can almost see the already blurry line between swing and slam dancing disappearing.

For more information, check out [www.wolfgangparker.com](http://www.wolfgangparker.com).



# Final Word

c movers

## Art in Kind

### Bryan Knicely

Story by Jason E. Ohlson  
Photography by Eric Wagner

Once a month, *C Magazine* sits down with a prominent Columbus figure to discuss how they spend their time out of the office and between paychecks. This month, we met with Bryan Knicely, the newly appointed President of the Greater Columbus Arts Council.

*C Magazine:* What talent would you most like to have?

**Bryan Knicely:** I'd like to play the cello.

*C Magazine:* What's your worst extravagance?

**Knicely:** Some would say my shoe collection.

*C Magazine:* What is the role of the artist in society?

**Knicely:** To be a disciplinary citizen, to engage themselves and to engage others in society.

*C Magazine:* What was the first album you ever bought?

**Knicely:** The soundtrack to *Grease*.

*C Magazine:* If a dish were named after you, what would it be?

**Knicely:** Some sort of chocolate cake.

*C Magazine:* What is the most memorable speech you've heard?

**Knicely:** It was not so memorable because of what was said, but it was memorable because it was Pope John Paul. He was addressing the choir that I was in that actually sang at the Vatican.

*C Magazine:* What piece of artwork do you most long to own?

**Knicely:** An original Edward Hopper.

*C Magazine:* The one book all Americans must read before they die is...?

**Knicely:** *The Night Listener* by Armistead Maupin.

*C Magazine:* You can have a drink with any figure in history. With whom are you drinking, and what's your poison?

**Knicely:** Princess Diana and it would be Champagne.

*C Magazine:* Who is the most influential person in the art world who is not an artist?

**Knicely:** The next buyer.

# The Cover

c the exclusive



# Reiding the Reel

Story by Jason E. Ohlson and Kristen M. Foley  
Photography by Eric Wagner

**R**oss Patterson was sitting in theatre class at Ohio State when his instructor said, "Only 1% of you will ever be successful with a career in acting." Ross couldn't help but let out a laugh, which prompted the instructor to ask what was so funny. Patterson looked around the room and replied, "I just feel bad for the other 99% of you."

Yes, it sounds like a line from a movie, but that one incident may be 99.9% why he's sitting in front of us with Tommy Reid (whom he met in that fateful class), Tommy's sister Tara Reid (yes, that Tara Reid), Clayne Crawford (co-star) and Raan Williams (Tommy and Tara's business manager) discussing the upcoming comedy *7-10 Split*. Not only did OSU grad Ross write and star in the movie; but fellow alum Tommy directed and produced it.

The story itself is somewhat art imitating life, as it follows out-of-work actors (played by Patterson and Crawford) who aren't able to enjoy or afford the glamorous Hollywood lifestyle, but always seem to have enough money to go bowling. Tara plays Ross' girlfriend, a veterinarian who helps support the two boys. Strapped for cash and with no auditions in sight, the three decide to put their bowling and acting skills to work on the PBA Tour and prove they've got the balls to win big. Would you believe they even managed to get Eddie George to make several appearances in the movie as a guest PBA announcer?

The cast was in town a few months back to cheer on Ohio State in their epic battle against Michigan. While here, they heavily promoted their movie in the spirit of celebrating OSU's role in making the movie, since nearly all of the major players met and dreamed together here. We sat down with the *7-10 Split* crew at Rojo in the Short North to shoot our exclusive cover story and play a little verbal tennis in order to find out how exactly the 1% lives.

The *7-10 Split* crew: Ross Patterson, Clayne Crawford, Tommy Reid, Tara Reid, Eddie George and Raan Williams.

# Dream a Little Dream

**C Magazine:** Who came up with the story for *7-10 Split*?

**All:** Ross.

**C Magazine:** How long did it take you to write it?

**Ross:** Three weeks.

**C Magazine:** What sparked the idea?

**Ross:** At the time it was exactly like the story, we didn't have enough money to go to Sky Bar and shit like that. We went to a shitty bowling alley about five blocks down from our house. We'd go every night and get fucked-up there. It was open 24 hours at the time. It was Hollywood Star Lanes, but it got torn down. It was like \$14 bucks for the night. \$14 couldn't get you an Apple Martini at Sky Bar.

**C Magazine:** Are the characters based on anyone you know?

**Tara:** I was Ross' ex-girlfriend.

**Ross:** Clayne's character Mikey was named after my best friend from high school who passed

away. Mike Young is his name.

**C Magazine:** How did the writing process work and did you collaborate at all?

**Ross:** Tommy helped me with rewrites because we were under a time crunch.

**Tara:** There was also a lot of improv on set. Once these two start going, you never know what they are going to come up with.

**C Magazine:** When you were writing the screenplay, did you write it knowing that Tommy would be directing it, and if so, did that affect the writing process?

**Ross:** No, I had no idea who would direct it. I had no idea if anyone would buy it, to be honest with you. I took over 120 meetings and everyone said no.

**Tommy:** 'Cept for me.

**C Magazine:** What about knowing you are going to play the role you are writing? How does that affect both your writing and your portrayal of the character, as well as watching someone else direct?

**Ross:** It is easier having your best friend direct something you wrote, because it's easier to collaborate. That way, we were both in the same mindset of where we were coming from, and it was a collaboration as far as someone telling you what to do. And it's hard telling a writer as an actor what to do in his own story that he wrote.

**C Magazine:** Did you ever disagree on how a scene was originally set up in the screenplay and how Tommy chose to set it up from a director's point of view?

**Ross:** No, the only thing I guess I disagreed with, well not disagreed with, but there were certain days where we couldn't afford things that were scripted, so we had to make the best of what we could. There was different wardrobe and different songs.

**Tara:** We made it work.

**Ross:** You would literally show up on set on the day of and would find out we couldn't afford what we just wrote, and we'd be like, "Oh, that's cool, 'cause we're going on in like 15 minutes." So I would be like, "Okay, I'm going to do a

karate kick now instead of a white Bengal tiger coming out."

**Tommy:** There were times where Ross wrote a scene and we were shooting that scene the next day and I'd have to get my location and have to block it in one day. It was crazy.

**C Magazine:** How did the idea of adding Eddie George to the movie come into play and what is his role in the movie?

**Tara:** First of all, Tommy is in love with Eddie George.

**Ross:** All of us are.

**Tara:** They met him through me. How Eddie came into this is Tommy and them were obsessed with him and I knew that. I met Eddie out a couple of times with my friends and I would call my brother and say, "Guess who I'm with? It's Eddie George!" And they would pass the phone around. So every time we were out and I saw Eddie I would make him call my brother. So finally Tommy met Eddie for the first time and I said, "This is the guy who I would make you call." We started hanging out

Pictured right to left - Tommy and Tara Reid and Ross Patterson



and became friends. Then, when the movie came up...

**Tommy:** Ross wrote a scene as like a tribute to Ohio and I said to put it over the edge, lets bring it back to Ohio and get the god of Ohio State Football, and that's Eddie George. Let's bring him in as a guest bowling commentator, which really put it over the edge.

**Ross:** It's a really funny scene.

**C Magazine:** Is he really comical?

**Tara:** He is. He's so funny in real life anyway. He's a great dad, too.

**C Magazine:** You mentioned earlier that you want to help support other young Ohio filmmakers. How do you plan on doing that?

**Tommy:** Tara and I and all of us appreciate graduating from Ohio State and we want to come back here and make movies here.

**Tara:** I didn't graduate from here, though.

**Tommy:** The backdrop is great for common Middle America and to have Cincinnati, Ohio and Cleveland and Columbus as a backdrop is awesome.

**Tara:** Plus, there are so many kids here.

**Ross:** Not only that, but I can't name a famous director as an alumni, and for the movie to come out and to have a Buckeye, Tommy Reid, directing and being the first director from Ohio State to come out with a movie is awesome.

**Tara:** This is not just a team that you are going to see go away. We're going to make many films.

**Tommy:** Ross and I met in theatre class and we'd love to one day come back here and donate a film school to Ohio State.

**C Magazine:** Why did you choose to attend Ohio State when it's not known as a film school?

**Tommy:** New Jersey has no schools except for Princeton and Rutgers, and I couldn't get into Princeton. My brother went to Ohio State, so I came out here.

**Tara:** I almost came to Ohio State. I took the summer off before I came to school and went to California and I got cast on *Days of Our Lives*, so I deferred a year. But if I didn't get *Days of Our Lives*, I would

have been a Buckeye.

**Tommy:** I was graduating in Economics and I had to finish my degree. After I told my parents I wanted to follow Tara into Hollywood, they said, "Will you please finish your degree?" I said "Absolutely." That's where I met Ross, in one of my classes.

**C Magazine:** What do you like best about taking on grassroots efforts to get the word out about this movie?

**Ross:** Like today, we get to meet the people and fans and students of Ohio State.

**Tommy:** We love Columbus and we love *C Magazine*.

**C Magazine:** Do you think movies like yours do well because they achieve a cult-like following in its early promotional stages before hitting mainstream?

**Tara:** Absolutely. Promotion and building the buzz is big in everything.

**Tommy:** I think we knew we had something special when these three--Clayne, Ross and Tara--got together and became one. Right then and there, in our hearts we knew we had something special.

**Tara:** We had magic, the three of us. Since we just got it immediately, it was family.

**Clayne:** Once you have that kind of relationship off-screen, I think it translates, and I think it's easier for people to delve into that world, regardless of what that world is. With our circumstances, I think you are able to relate, because it's true love and it's true camaraderie with one common goal.

**C Magazine:** How long did it take to shoot?

**Tommy:** 18 days. We started in February and finished in November, but the actual shoot was 18 days.

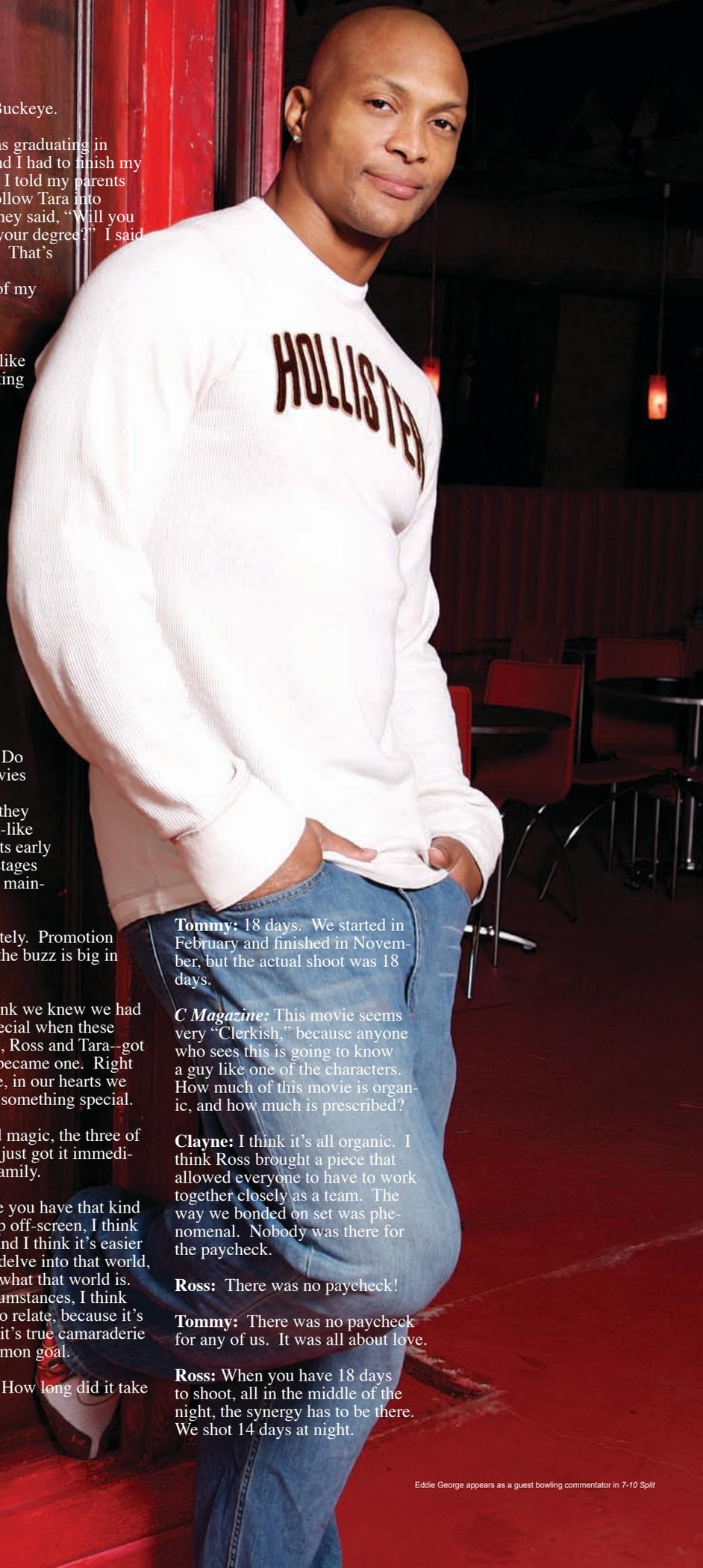
**C Magazine:** This movie seems very "Clerkish," because anyone who sees this is going to know a guy like one of the characters. How much of this movie is organic, and how much is prescribed?

**Clayne:** I think it's all organic. I think Ross brought a piece that allowed everyone to have to work together closely as a team. The way we bonded on set was phenomenal. Nobody was there for the paycheck.

**Ross:** There was no paycheck!

**Tommy:** There was no paycheck for any of us. It was all about love.

**Ross:** When you have 18 days to shoot, all in the middle of the night, the synergy has to be there. We shot 14 days at night.



Eddie George appears as a guest bowling commentator in 7-10 Split



In addition to starring in the flick, Tara Reid's company Hi Happy Films co-produced 7-10 Split

**C Magazine:** Do you think that synergy can be repeated if you work together again?

**Ross:** Absolutely.

**Tommy:** I think what we accomplished can never be repeated again, ever. It was so organic.

**Tara:** It was [Ross'] first time acting. It was [Tommy's] first time directing. That can never be repeated.

**Clayne:** There is definitely something to be said about having people who are close to one another. You watch *Good Will Hunting* and you see Ben Affleck. He's not the greatest actor in the world, but in those circumstances, he was amazing, and we all loved him. I think when Ross and I work together, it's a blessing, because we know each other and we work well together. We're on the same page and we're able to finish each other's sentences, and when you see that on screen...

**Tara:** Those two together are fucking magic. There is a thing in Hollywood and it's called "Movie Magic". It doesn't happen a lot, but this movie has it, and when you see it, you'll know.

**C Magazine:** What drew you to taking part in this movie, other than the fact that your brother and his friends started it?

**Tara:** I wanted to be part of that magic.

**Tommy:** I'll answer that question. I asked Tara, as my producing partner, to talk to an actress for the part. After pitching her the idea of Ross' script, she was like, "F that. I want that part!"

**Tara:** Tommy was like, "Do you think you could call Taryn Manning?" I was like, "I'm calling myself. I'll get it made. Let's do it."

**C Magazine:** Tara, tell us about Hi Happy Films.

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and became friends. Then, when the movie came up...

**Tommy:** Ross wrote a scene as like a tribute to Ohio and I said to put it over the edge, lets bring it back to Ohio and get the god of Ohio State Football, and that's Eddie George. Let's bring him in as a guest bowling commentator, which really put it over the edge.

**Ross:** It's a really funny scene.

**C Magazine:** Is he really comical?

**Tara:** He is. He's so funny in real life anyway. He's a great dad, too.

**C Magazine:** You mentioned earlier that you want to help support other young Ohio filmmakers. How do you plan on doing that?

**Tommy:** Tara and I and all of us appreciate graduating from Ohio State and we want to come back here and make movies here.

**Tara:** I didn't graduate from here, though.

**Tommy:** The backdrop is great for common Middle America and to have Cincinnati, Ohio and Cleveland and Columbus as a backdrop is awesome.

**Tara:** Plus, there are so many kids here.

**Ross:** Not only that, but I can't name a famous director as an alumni, and for the movie to come out and to have a Buckeye, Tommy Reid, directing and being the first director from Ohio State to come out with a movie is awesome.

**Tara:** This is not just a team that you are going to see go away. We're going to make many films.

**Tommy:** Ross and I met in theatre class and we'd love to one day come back here and donate a film school to Ohio State.

**C Magazine:** Why did you choose to attend Ohio State when it's not known as a film school?

**Tommy:** New Jersey has no schools except for Princeton and Rutgers, and I couldn't get into Princeton. My brother went to Ohio State, so I came out here.

**Tara:** I almost came to Ohio State. I took the summer off before I came to school and went to California and I got cast on *Days of Our Lives*, so I deferred a year. But if I didn't get *Days of Our Lives*, I would

have been a Buckeye.

**Tommy:** I was graduating in Economics and I had to finish my degree. After I told my parents I wanted to follow Tara into Hollywood, they said, "Will you please finish your degree?" I said "Absolutely." That's where I met Ross, in one of my classes.

**C Magazine:** What do you like best about taking on grassroots efforts to get the word out about this movie?

**Ross:** Like today, we get to meet the people and fans and students of Ohio State.

**Tommy:** We love Columbus and we love *C Magazine*.

**C Magazine:** Do you think movies like yours do well because they achieve a cult-like following in its early promotional stages before hitting mainstream?

**Tara:** Absolutely. Promotion and building the buzz is big in everything.

**Tommy:** I think we knew we had something special when these three--Clayne, Ross and Tara--got together and became one. Right then and there, in our hearts we knew we had something special.

**Tara:** We had magic, the three of us. Since we just got it immediately, it was family.

**Clayne:** Once you have that kind of relationship off-screen, I think it translates, and I think it's easier for people to delve into that world, regardless of what that world is. With our circumstances, I think you are able to relate, because it's true love and it's true camaraderie with one common goal.

**C Magazine:** How long did it take to shoot?

**Tommy:** 18 days. We started in February and finished in November, but the actual shoot was 18 days.

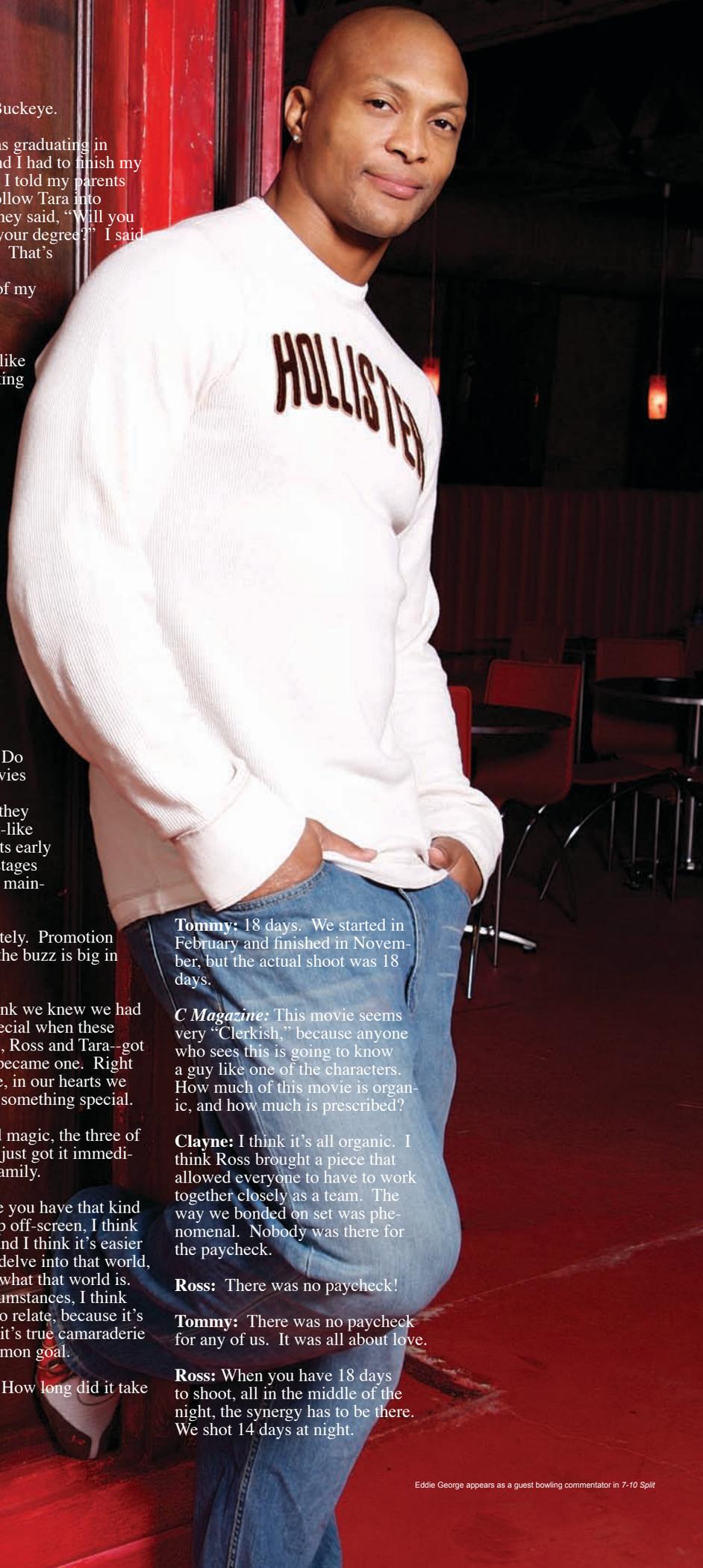
**C Magazine:** This movie seems very "Clerkish," because anyone who sees this is going to know a guy like one of the characters. How much of this movie is organic, and how much is prescribed?

**Clayne:** I think it's all organic. I think Ross brought a piece that allowed everyone to have to work together closely as a team. The way we bonded on set was phenomenal. Nobody was there for the paycheck.

**Ross:** There was no paycheck!

**Tommy:** There was no paycheck for any of us. It was all about love.

**Ross:** When you have 18 days to shoot, all in the middle of the night, the synergy has to be there. We shot 14 days at night.



Eddie George appears as a guest bowling commentator in 7-10 Split



In addition to starring in the flick, Tara Reid's company Hi Happy Films co-produced 7-10 Split

**C Magazine:** Do you think that synergy can be repeated if you work together again?

**Ross:** Absolutely.

**Tommy:** I think what we accomplished can never be repeated again, ever. It was so organic.

**Tara:** It was [Ross'] first time acting. It was [Tommy's] first time directing. That can never be repeated.

**Clayne:** There is definitely something to be said about having people who are close to one another. You watch *Good Will Hunting* and you see Ben Affleck. He's not the greatest actor in the world, but in those circumstances, he was amazing, and we all loved him. I think when Ross and I work together, it's a blessing, because we know each other and we work well together. We're on the same page and we're able to finish each other's sentences, and when you see that on screen...

**Tara:** Those two together are fucking magic. There is a thing in Hollywood and it's called "Movie Magic". It doesn't happen a lot, but this movie has it, and when you

see it, you'll know.

**C Magazine:** What drew you to taking part in this movie, other than the fact that your brother and his friends started it?

**Tara:** I wanted to be part of that magic.

**Tommy:** I'll answer that question. I asked Tara, as my producing partner, to talk to an actress for the part. After pitching her the idea of Ross' script, she was like, "F that. I want that part!"

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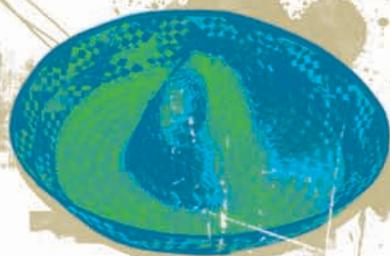
Contact Maren Seubert, 614.284.1408

## THE HEIGHTS

**1,538 - 2,215 SQ. FT. | COLUMBUS TAXES | LOW CONDO FEES  
PRIVATE, SECURED PARKING | BALCONIES & PATIOS**



# LUNCH FOR EVERY TASTE.



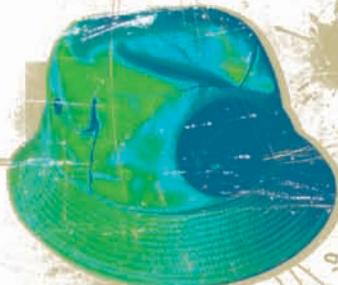
**MAD MEX**

*OUTDOOR SEATING*



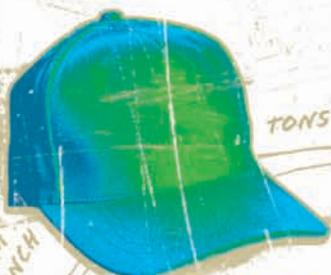
**EDDIE GEORGE'S GRILLE 27**

*LOTS OF VARIETY*



**UGLY TUNA SALOONA**

*KEEP YOUR OPTIONS OPEN*



**PESTO CREATIVE ITALIAN BISTRO**

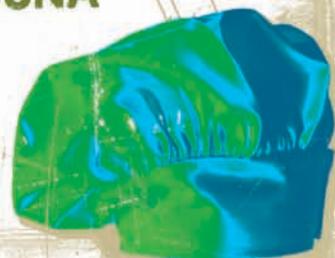
*TONS OF CHOICES*

*IMPRESSION WITH LUNCH*



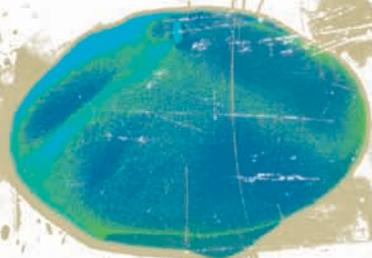
**MCFADDEN'S RESTAURANT AND SALOON**

*SEE OR BE SEEN*

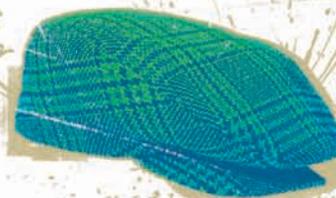


**PANERA BREAD**

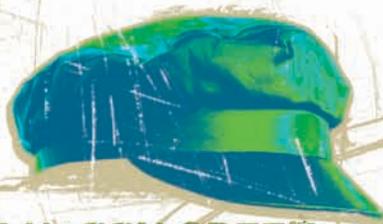
*SATISFY YOUR TASTE BUDS*



**DREXEL GATEWAY BAR & CAFE**



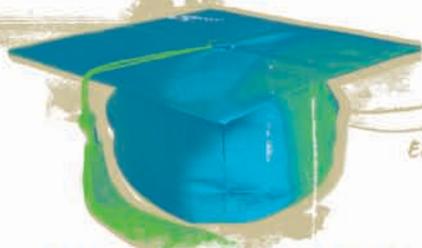
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