



THE COLUMBUS MAGAZINE

9 GO-TO LUNCHES
FOR \$9 OR LESS



RARE FIND
ALEX KHVALSKY

MUSIC FROM
OLD HUNDRED

NO CONCESSIONS
CHAD WELLER

PORSCHE 911 GT3 RSR
THE FLYING LIZARDS

UNFADING FAIR
CANTINA LAREDO

URBAN MUSE
RYAN OREWILER

EXCLUSIVE INTERVIEW WITH TYLER DAVIDSON
OHIO'S HOTTEST MOVIE PRODUCER

COMPLIMENTARY
ISSUE PROVIDED BY



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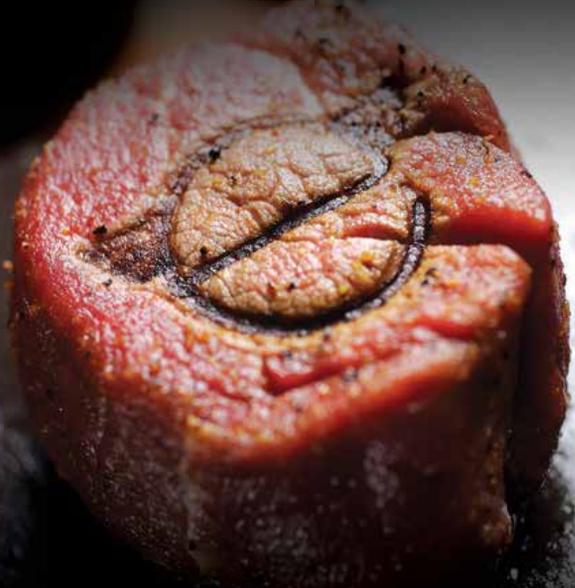
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PUBLISHER & CEO
ROOPAN DEY
ROOPAN@COLUMBUSMAG.COM

EXECUTIVE EDITOR & PRINCIPAL
JASON E. OHLSON
EDITOR@COLUMBUSMAG.COM

FEATURE PHOTOGRAPHER
ANDREW NICHOLSON

ART DIRECTOR
CHAD AZELTINE

CONTRIBUTORS:
SUITLESS
CARY SMITH
KRISTEN FOLEY

9 FOR \$9
ALLYSON MCCARLEY
MARCUS STONE

CONTRIBUTING COPY EDITOR
ANNIE BEECHAM

BEYOND 270
CARY SMITH

FINAL WORD
JASON OHLSON

DROP POINT
ALLYSON MCCARLEY
ANDREY KUNITSKIY

COVER STORY
INTERVIEW: JASON OHLSON
INTRODUCTION: ANNIE BEECHAM
PHOTOGRAPHY: ANDREW NICHOLSON



THIS MONTH'S COVER FEATURE GOES TO MOVIE PRODUCER TYLER DAVIDSON. HE IS AN OHIO NATIVE AND HAS PRODUCED SOME RECENT MOVIES THAT ARE ON PAR WITH ANY IN THE COUNTRY: TAKE SHELTER AND COMPLIANCE. THERE IS NO DOUBT WE WILL BE SEEING MORE OF THIS FINE FELLOW.

special thanks:

C MAGAZINE WOULD LIKE TO THANK ALL OF OUR SPONSORS, ADVERTISERS AND SUPPORTERS FOR THEIR MUCH APPRECIATED TIME AND ATTENTION OVER THE LAST ELEVEN YEARS. AS ALWAYS, WE WILL CONTINUE TO BRING YOU THE INFORMATION YOU NEED TO ENJOY COLUMBUS IN FULL AND THE EXCLUSIVE FEATURES WE'RE CERTAIN YOU WON'T FIND ANYWHERE ELSE.

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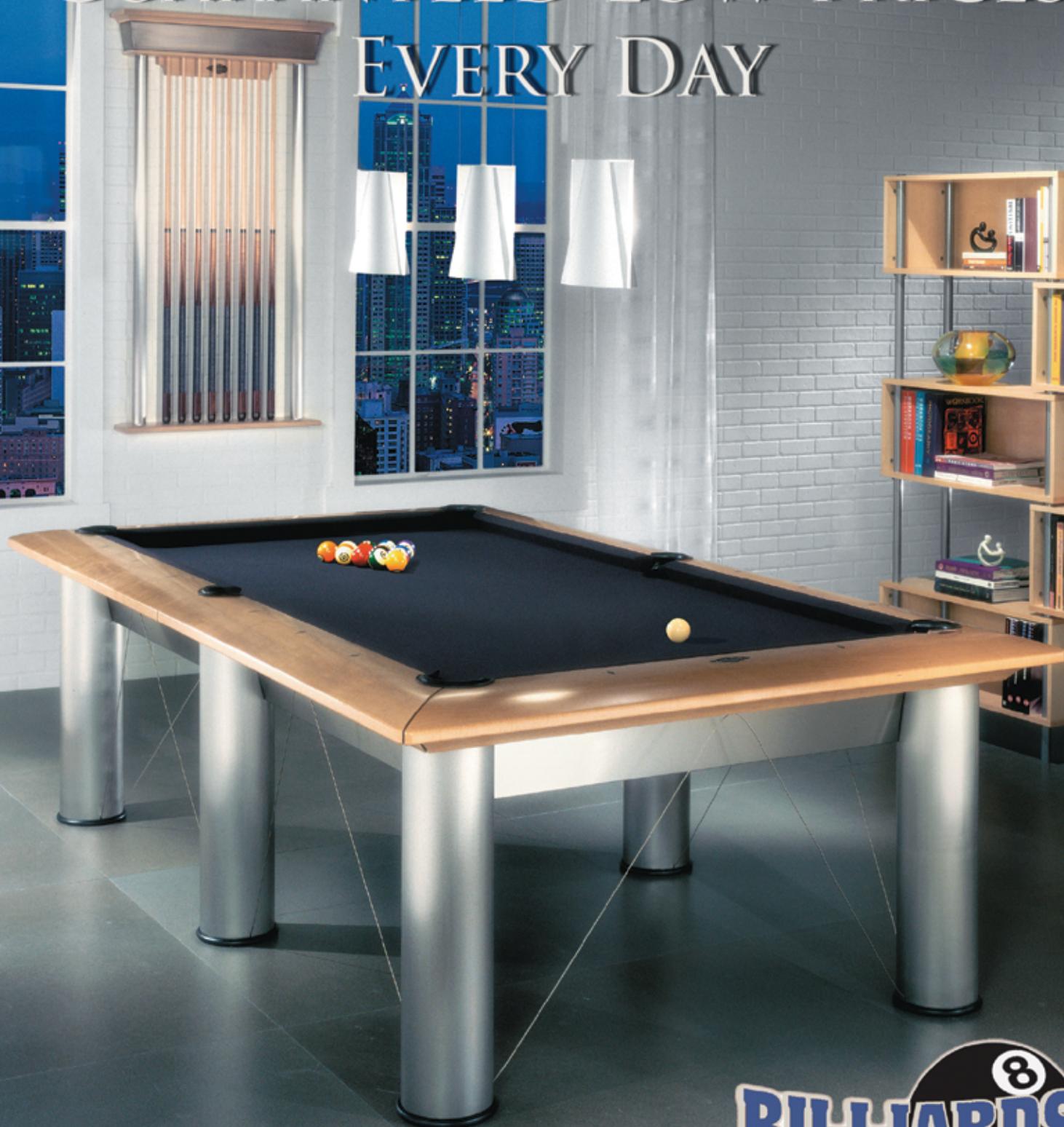


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FROM THE EDITOR

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Jason Ohlson with *Compliance* producer Tyler Davidson

JUST DO IT

Remember the first clay pot, animal drawing or poem you created back in kindergarten or first grade? It sucked, didn't it? Yeah, it did, in case some of you reading this still try to qualify the few early years of your life over which you had no control. The point is that you liked it, your mommy loved it and your dad, despite his quivering lip and tearing eye, thought it was great, too. It was art, and it was yours.

There's a reason why art class was so much fun — granted you didn't have one of those totally untalented teachers that got their teaching gig because Home Economics finally proved to be a waste of young adults' time. It's because art is entirely subjective; it's 100% expression. You can read all you want and try to verse yourself on the nature of aesthetic ideals, but it all comes down to your mind, your heart and your eyes.

The horses of our hearts and minds pull us, but we do not often ride them. Those who do are inspiring and energized, energized by a totality of thought and feeling that is the result of an awakened soul. Art itself energizes the soul and jump-starts the mind. What our days and lives lack most is an artful view. Even when rationed in micro-doses, art invigorates us enough to lift us above the heavy ideas, duties and worries of our days. Without an artful view, one becomes gray and haunted by color.

This is our 9th annual Fall Arts & Fashion issue. Herein you will find a lively assortment of destinations, events and shows that are sure to brighten your days and electrify your evenings. As always, all three Suitless features and the Final Word are carefully tailored to this month's theme. For our cover exclusive, we called on *Compliance* producer and Ohio native Tyler Davidson. His movies provoke thought and consideration long after the credits roll, a testament to his focused yet explorative approach to his craft.

Jason E. Ohlson

ARTS & FASHION 2012



TYLER DAVIDSON

9 | SUITLESS: BUSINESS

This month we interviewed three Columbus artists. Amy Bush makes artwork of curls at her curly hair salon *Ambushed*; owner of *Alexander's Jewelers*, Alex Khavalsky's medium is jewelry; and Ryan Orewiler is an artist in the traditional meaning of the word, painting cityscapes worldwide.

14 | 9 FOR \$9: LUNCH EATS

What's for lunch today? Here's a hefty helping of lunchtime spots, new and old. Who cares what kind of fare? There are always interesting eateries popping up and we sample them all for you. The best part about them — they're all less than \$9.

18 | COVER: EXCLUSIVE

Northeast Ohio is the opposite of Hollywood in many ways, but film producer and Chagrin Falls native Tyler Davidson hasn't let that stop him from producing acclaimed movies from the Buckeye state. Davidson was named one of *Variety's* "10 Producers to Watch" last year. Discover why Davidson is an anomaly in the film industry in more ways than one in our Q&A.

26 | THE FARE: DINING

It happens to most everyone: the Mexican food craving. Most people have a neighborhood joint that they frequent regularly, but we implore you to head straight to *Cantina Laredo*. The Polaris mall mainstay is serving up Mexican cuisine so fresh and inventive that it will be reminiscent of a vacation to Cabo.

29 | DROP POINT: EVENTS

Here's looking at you Columbus. Each month, *C Magazine* hits the streets to get all up in your business. Wherever you may be, we're keeping our eyes open for you, so you better be on your best behavior.

35 | RIDE 23: AUTOMOTIVE

The Coughlin family participated in JEGS Northern SPORTSnationals at National Trail Raceway September 21-23. As part of the JEGS Mail Order team, John, Mike, Jack and Clay, suited up in their yellows and blacks and revved up their engines. In this month's Ride 23, they describe the memorable racing weekend.

37 | BEYOND 270: MUSIC

Columbus band *Old Hundred's* latest release, *Time in the Wild*, is the declarative statement of a band that has evolved from a folksy trio to a multi-instrumental, heavy alternative rock quintet. The new album is intimate and ambitious, just as the band itself. Quietly garnering accolades, this is a group to watch.

38 | FINAL WORD: WHO'S WHO

Chad Weller brings us the Final Word this month. Weller is an ultra-marathoner, fitness coach and former model. Whether he's running 71 miles at once, in the middle of a Budokon Yoga session or traveling the world, Weller always seems to put his best foot forward.



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ALL NEW! Skinn Cosmetics

Skinn Cosmetics is a line of premium skin care and color cosmetic formulas developed by professional make-up artist Dimitri James.



COLOR AFFAIR COLLECTION – REGATTA

Typically, the name affair has a bad rap; it's a word you wouldn't normally run home to share with your mother. Now you are free to brag all you want about your new romance. The seasonal collection features two lavish products that will keep you looking fabulous and coming back for more.

WOW FACTOR COLLAGEN VOLUMIZING MASCARA

Let your lashes make an impact! Skinn's volumizing mascara amps up those thin, sparse lashes with a boost of soluble collagen. The new and unique Pro-Wand features a double-sided brush head, making it easier than ever to apply mascara to both the top and bottom lashes. One side combs and separates while the other applies just the right amount of mascara per coat.



A CUT ABOVE THE REST AMY BUSH

Amy Bush, owner of ambushed, a curly hair salon, is on fire. No, we don't mean that just because of her fiery red, curly locks, either. This heat is fueled by her sheer passion and drive in an industry that can and will leave you out in the cold.

Amy's secret? Not only is she one of the most highly sought-after curly-hair stylists in the city, but her salon in the Short North is the only curly-haired salon in the state. Perhaps that explains why clients fly into Columbus just to see her, or even better, fly her to see them. She doesn't just fill a much-needed niche; she takes it much further than that.

"I kept hearing about how many people disliked their curly hair," reflects Amy. "I wanted to provide them with an option to wear it as it was intended, naturally. I'm able to provide something that is really viable."

Thanks to her experiences and training over the past 20 years in New York, London, Toronto and Los Angeles, Amy has created and perfected her curly hair philosophies that allow anyone with wavy, kinky or curly hair to embrace their curls and wear them as nature

intended. While classroom instruction was the original basis, most of her techniques were framed by not only revealing what was best for her clients, but by actually listening to them.

"I learn by continuing to figure out puzzles and seeing what works and what doesn't work – seeing what other educators are doing in the industry and breaking down what they are doing," notes Amy.

Word has spread, especially online, about Amy and her ambushed team. It's what she likes to call, "curl awareness." There are hundreds of reviews that speak to the life-changing experiences her clients have had after embracing their curls at ambushed.

"I feel honored that I am able to provide a service to a neglected portion of the population," she says. "There is a need that's going to continue to grow and being able to fill that void and provide something unique is truly exhilarating."

To learn more, go to www.ambushedsalon.com

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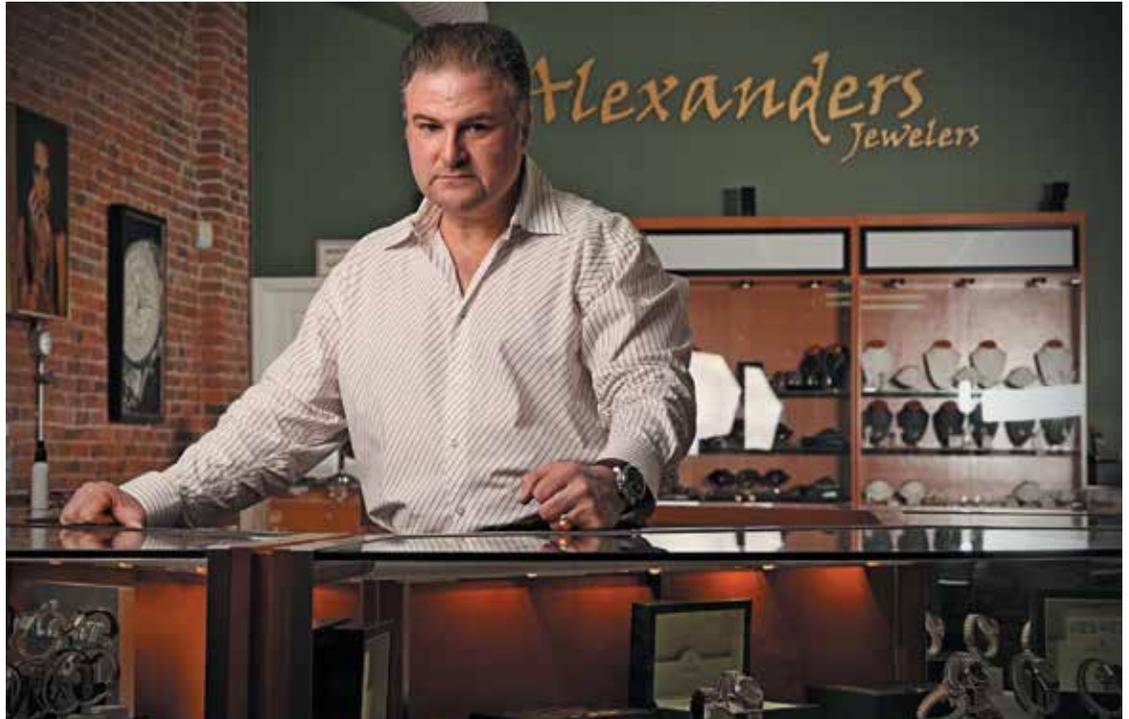


LOVE IN BLACK

With Love In Black, sixth-generation master perfumer Olivier CREED honors legendary dark-haired beauty Jacqueline Kennedy Onassis, whom Mr. CREED met during the former First Lady's European travels. Mr. CREED, with his son, Erwin, presents a fragrance that evokes the unique élan of Mrs. Onassis: her dark, mysterious eyes behind black sunglasses, her wavelets of brunette hair, her trim shape in a black sheath.

To create Love In Black, Mr. CREED blended ingredients from places loved by this well-traveled woman. Even the bottle is made with black sand like that in the Greek isles where she wed Aristotle Onassis. Love In Black was released on the 40th anniversary of that wedding.

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RARE FIND ALEX KHVASKY

Tucked away in the corner of some cobblestone side street in eastern Europe there is a jewelry shop where a man has stationed himself for decades sizing people up with a glance and quick conversation. They walk in looking for a watch or a ring or necklace and walk out with something that lets every first impression come off exactly the way they want it to.

"I always loved when I walked into a shop in Europe and there was that old man who has been dutifully doing his job forever and is so full of passion about what he does still," says Alexander Khvalsky, owner of Alexander's Jewelers in the Short North. "He goes to the back and brings up his pieces and pulls the cloth off of them with so much pride."

Khvalsky has successfully emulated this type of shop in his space on High Street after initially getting into the business of jewelry, mostly watches, in college to make some extra cash. After a stint in business school and a brief try at pre-med, he realized that he wanted to do something that he was passionate about and opened his

store up to customers who learned quickly that he doesn't pull any punches.

"I think if you asked most of my customers that they would likely tell you that I have a great deal of passion and pride in what I do," says Khvalsky. "I try to do something different here, give them something that they will fall in love with yet may have never thought of."

Khvalsky doesn't try to sell his customers the most expensive piece in the shop or a cookie-cutter ring; he gives them what they want, even if they don't know what that is before they enter his store.

"A lot of people come in and have this brain-washed idea of what kind of mount or what kind of ring that they want because that is what they saw on television or what someone else has," says Khvalsky. "Sometimes, something different can be better, especially for something that you are going to be wearing for the rest of your life."

Visit www.alexandersjewelersofohio.com

■ Cary Smith

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CSO to Perform Beethoven's Pastoral Symphony

CSO Music Director Jean-Marie Zeitouni will lead the orchestra in the familiar overture to Rossini's *William Tell* opera (ending with the galloping "Lone Ranger" theme) and a delightful suite of dances by the French Baroque composer, Jean-Féry Rebel, before guiding concert goers through Beethoven's enchanting countryside landscapes in the refreshing "Pastoral" symphony.



The Columbus Symphony presents Beethoven's Pastoral Symphony at...

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FINE LINES RYAN OREWILER

Something about the way layers of concrete and steel unfold while lining the veins of any great metropolis always appealed to local artist Ryan Orewiler. He notices the way that skyscrapers dart into the blue sky and considers the clashing of past and present between neighboring buildings while trying to capture the pulse of busy intersections full of rushing cabs. He discovers the angles and viewpoints that are both familiar and foreign and translates them to canvas for eternal visual enjoyment and consideration.

On a trip to New York with his family as a six-year-old, Orewiler finished his first of many cityscapes by painting a scene of central park to remember his time there. Now his paintings bring with them scenes and experiences from Southeast Asia to the arches flowing down the Short North.

"I've always admired the layering of pattern, shapes, color and overall energy of the city. Each city I've traveled to has its own unique qualities," says Orewiler. "I try to give the viewer a little bit of a feel of what it's like to be there."

Armed with a camera and aspirations to find interesting architecture to recreate in his own mix of expressionism and impressionism, Orewiler has traveled to the streets of London,

Jakarta and Tokyo taking snapshots for a series of his work. Multiple taxi rides and train passes yield thousands of photos, which are sorted through and used for future projects. A lot is seen and discovered while sitting on a bus or in a cab, and it almost becomes a running character throughout his work.

"I have an admiration for taxi cabs and public transit. You can get a feeling for the people and energy of a place when you see it from something like the 'L' in Chicago," says Orewiler. "It seems to be a running theme that a taxi always ends up in my pieces. There's something about the boldness of the color of taxis from different places that gives them a place there."

With upcoming shows at Hayley Gallery in December and S. Dot Gallery in February, Orewiler keeps busy with his cityscapes, abstracts and now with a series of silk-screens that showcase local landmarks like the LeVeque Tower and the Smith Brothers hardware building.

I grew up in German Village. As a kid, I would skateboard through downtown and enjoy the streets and buildings," says Orewiler. "The city itself has been a great inspiration to my art."

For more information go to ryanorewiler.com

■ Cary Smith



C Magazine Featured App: ToonPAINT

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Four-Cheese Risotto Balls (\$8.00)

Moretti's of Arlington

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Walking out of this restaurant, you will be surprised not to be met with canals and leaning towers. Morretti's of Arlington does a spectacular job of giving you an authentic Italian experience that will make you want to take a trip as often as possible. Sitting down, you are surrounded by gorgeous artwork and a low-lit atmosphere that adds a comfortable and romantic feel. Try the **Four-Cheese Risotto Balls (\$8.00)**, which are fried, cheesy balls of heaven covered in spicy lemon aioli sauce. Have you ever fallen in love? This dish will flirt with you and take you dancing.

Cheesecake Factory

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One of the busiest restaurants in Ohio, the Cheesecake Factory caters to two basic human needs: comfort and variety. You'll feel like you've gone around the world after sampling their Greek Salad, Margherita Baked Flatbread and Cajun Jambalaya Pasta. Without a doubt, though, the **Asian Chicken Lettuce Wrap Tacos (\$5.95)** steal the scene with grilled chicken set atop a delectably crunchy bed of bean sprouts, cucumber and carrots all wrapped in lettuce and served with sweet red chili and spicy cashew dipping sauces. Be sure to save room for cheesecake, though!



Asian Chicken Lettuce Wrap Tacos (\$5.95)

Jet's Pizza

960 N. Hamilton Road (614) 475-2000 (GAHANNA)

You may fall in love with Jet's Pizza immediately upon opening the door, as the wonderful aroma of their top-notch pizzas comes to greet you as you enter. The spot has all the pizza toppings you love and several crust options, but the Deep Dish pizzas here reign supreme, providing you with a mouthful of flavor and cheesy goodness. For lunch, you can't go wrong with a **Jet's Boat (\$6.49)**, the spot's take on the calzone, stuffed with Mozzarella cheese, pizza sauce and your choice of toppings. After just one taste, chances are you'll be ordering Jet's much more frequently.



Jet's Boat (\$6.49)

Rude Dog Bar & Grill

8711 Sancus Blvd. Columbus, OH (614) 847-7364 - (POLARIS)

Don't let the name fool you—at Rude Dog Bar and Grill you'll find nothing but an extremely friendly staff and an upscale menu that will trump your lunch cravings. This is NOT your typical bar food. From the wood-fired pizzas and sandwiches to the delicious hand cut French fries, this place is piping with goodness. Our favorite is **The Rude Dog (\$8)**, a quarter pound dog with chili, cheese, red onion and crispy jalapeños served with chili cheese fries. This gourmet dog is not only dressed to satisfaction, but is also served in a uniquely shaped dog bowl that gives it a finishing touch.



The Rude Dog (\$8)

Katzinger's Delicatessen

475 South 3rd St. (614) 228-3354 (DOWNTOWN)

Katzinger's is one of the most charming, friendly delis around. As you browse the menu, check out the cheese and bakery displays or peruse the racks of sauces, jams, wines and other treats. Taking in the charming splendor, you might forget your main reason for stopping by, but the massive sandwich menu, with more than 70 different sandwiches, will jog your memory; you're sure to find what you crave. We chose the **Becker's Belt 'Em (\$8.75)**, a breakfast sandwich made with the best egg salad in town.



Beckers Belt 'Em (\$8.75)



Eggplant Stack (\$9.00)

T. Murray's Bar and Kitchen

560 S. High St. (614) 824-2301 (COLUMBUS)

T. Murray's is a recent addition to the Columbus dining scene, set in an attractive, newly renovated building. Offering mid-range prices and fine-dining service, it's a great place to go for a fancy night out that's not too upscale or hard on your wallet. The menu boasts many original recipes you won't find anywhere else, including some very intriguing seafood, steak, pasta and sandwich options. We recommend the popular **Eggplant Stack (\$9.00)**, an appetizing stack of crispy eggplant cooked with sautéed spinach, Fontina cheese, prosciutto and tomato bordelaise. Their ingenious Ribbon Chips (\$5.00) also make for a very fun appetizer!



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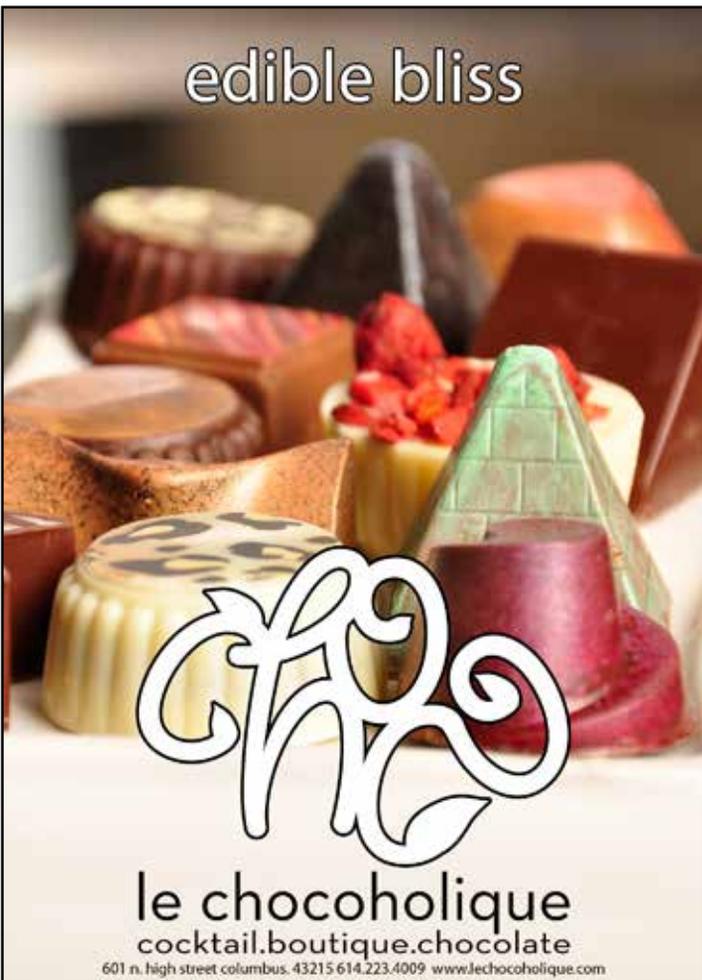
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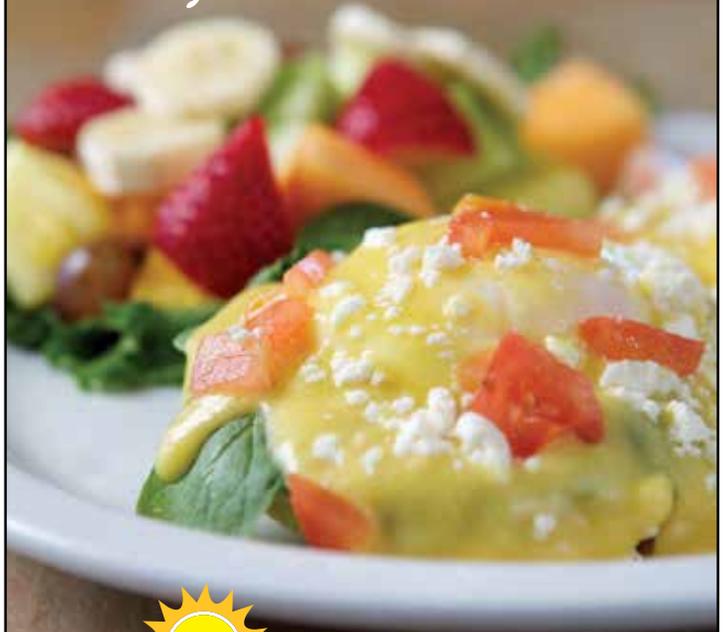
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When you think of Montgomery Inn, there's probably only one thing that comes to mind: BBQ! And if you haven't tried it yet, well, you're Inn for a real treat. It's that kind of melt-in-your-mouth, sweet and savory goodness that BBQ lovers dream of. Imagine rib meat, right off the bone, sautéed with onions, mushrooms and barbeque sauce, rolled in a flour tortilla filled with chipotle mayo and pepper jack cheese. We're talking about the **Ribs King Wrap (\$7.95 plus side)**. Load up on the napkins, dig in and leave your pretty white shirt at home.

Due Amici

67 E. Gay St. (614) 224-9373 (DOWNTOWN)

Due Amici serves up an eclectic menu of expertly crafted, practically artistic dishes, including pizzas, sandwiches, pastas and seafood options. The attractive, modern chic interior, decorated with brick walls, white curtains and dark wood, compliments the attractive dishes, carefully designed and crafted with many bright colors and enticing aromas. You almost just want to admire the food rather than eat it, but fear not: the food tastes as good as it looks! For lunch, why not try the **Insalata Mista (\$7.00)**, a beautiful and delicious salad comprised of mixed greens, red onions, goat cheese, almonds, strawberries and balsamic vinaigrette.



Happy Greek

660 N. High St. (614) 463-1111 (SHORT NORTH)

The Happy Greek offers a nice variety of traditional Greek dishes in a comfortable Grecian atmosphere with beautiful murals and a smiling staff. The spot has a great selection of pasta, seafood and vegetarian dishes, as well as some especially delicious hummus and lamb. We went the seafood route and opted for the **Red Snapper Pita (\$7.99)**, which came with a hefty portion of fresh, crispy snapper and a spicy feta cheese spread atop a soft pita. Be sure to check out the lovely new outdoor patio as well. Enjoy a nice meal, order a drink from the bar and take in the fresh air!



Red Snapper Pita (\$7.99)



DON'T SEE YOUR FAVORITE PLACE?

If it's less than nine bucks for a lunch, e-mail us at editor@columbusmag.com

ART WHERE'S

High-Flying, Fire-Breathing Dragons



This incredible show comes to Columbus October 11-14 at the Schottenstein Center.

Audiences across North America will experience the magic of fire-breathing dragons that soar through arena skies in Dreamworks' *How To Train Your Dragon Live*

Spectacular. DreamWorks Animation SKG, Inc., Global Creatures and S2BN Entertainment announced *How To Train Your Dragon Live Spectacular* embarked on a worldwide tour following its critically acclaimed debut in Australia and New Zealand. The North American leg will run for two years with plans to continue on to Europe and Asia. The tour is produced by RZO Dragon Productions and delivers 23 dragons, some with wingspans of up to 46 feet, Viking warriors and world-class acrobats, who all perform against a state-of-the-art, wall-to-floor immersive projection measuring more than 20,000 square feet.

The live production rolls fire-breathing action, epic adventure and heartfelt laughter into an original captivating story set in the mythical world of Vikings and wild dragons. Based on the book by Cressida Cowell, it centers on Hiccup, a Viking teenager who doesn't fit in with his tribe's long-standing tradition of heroic dragon slayers. Hiccup's world is turned upside down when he encounters a dragon that challenges him and his fellow Vikings to see the world from an entirely different point of view. The story presents a vision so grand in scale that only DreamWorks Animation and Global Creatures could bring *How to Train Your Dragon* to life.

IN REEL TIME WITH TYLER DAVIDSON

Northeast Ohio is the opposite of Hollywood, but producer Tyler Davidson hasn't let that stop him from producing acclaimed movies from the Buckeye state. A native of Chagrin Falls, Ohio, Davidson, who was named one of *Variety's* "10 Producers to Watch" last year, is an anomaly in the film industry in more than one way: his home base doesn't have a California zip code and he completely bypassed film school and started his career as a producer at age 22. Now 37, he has produced several films including last year's *Take Shelter*, the celebrated Sony Pictures Classics release that won the Critics' Week Grand Prix at the 2011 Cannes Film Festival, and most recently *Compliance*, the controversial Sundance hit released by Mark Cuban's Magnolia Pictures in August.



Interview: Jason Ohlson
Introduction: Annie Beecham
Photography: Andrew Nicholson



Davidson's path to the producer's chair was fast-tracked when his uncle, Scott Lax, received an opportunity to have his first book he wrote adapted for film. Lax and Davidson—who had just finished an undergraduate degree in English at the University of Virginia and was about to head off to Florida State University's film school—hatched the idea that the two of them might produce the movie themselves. And so Davidson never made it to film school, but what he missed out on in the classroom, he learned firsthand while producing his first film, the Vietnam era, coming-of-age drama *The Year that Trembled*, released in 2002.

Following that foray into the industry, Davidson made the logical move to Los Angeles, where he headed a startup film and television production company formed by two actor friends. A couple of TV show sales and several years later, the newly-married Davidson and his wife Lyon traded the west coast for the Midwest and moved back to Ohio to start a family. Thanks to the Ohio Motion Picture Tax Credit, Davidson has found producing movies here to be rewarding, and he films his movies in Ohio whenever possible. *C Magazine* sat down with Davidson to find out what it's like to be a film producer in the Midwest—read our exclusive Q&A to find out what we discovered.



don't get too high about the highs and I don't get too low about the lows.

What makes you angry?

People not doing what they say they're going to do, period. Wow, that sets me on fire, man.

What 3 words would you use to describe yourself?

Thoughtful, shrewd and very competitive.

Oatmeal and a banana or steak and eggs?

Steak and eggs.

It's raining and you have a day off. What are you going to do with your day?

Probably play Wi with my five-year-old.

What is the best city to premier a movie?

New York City.

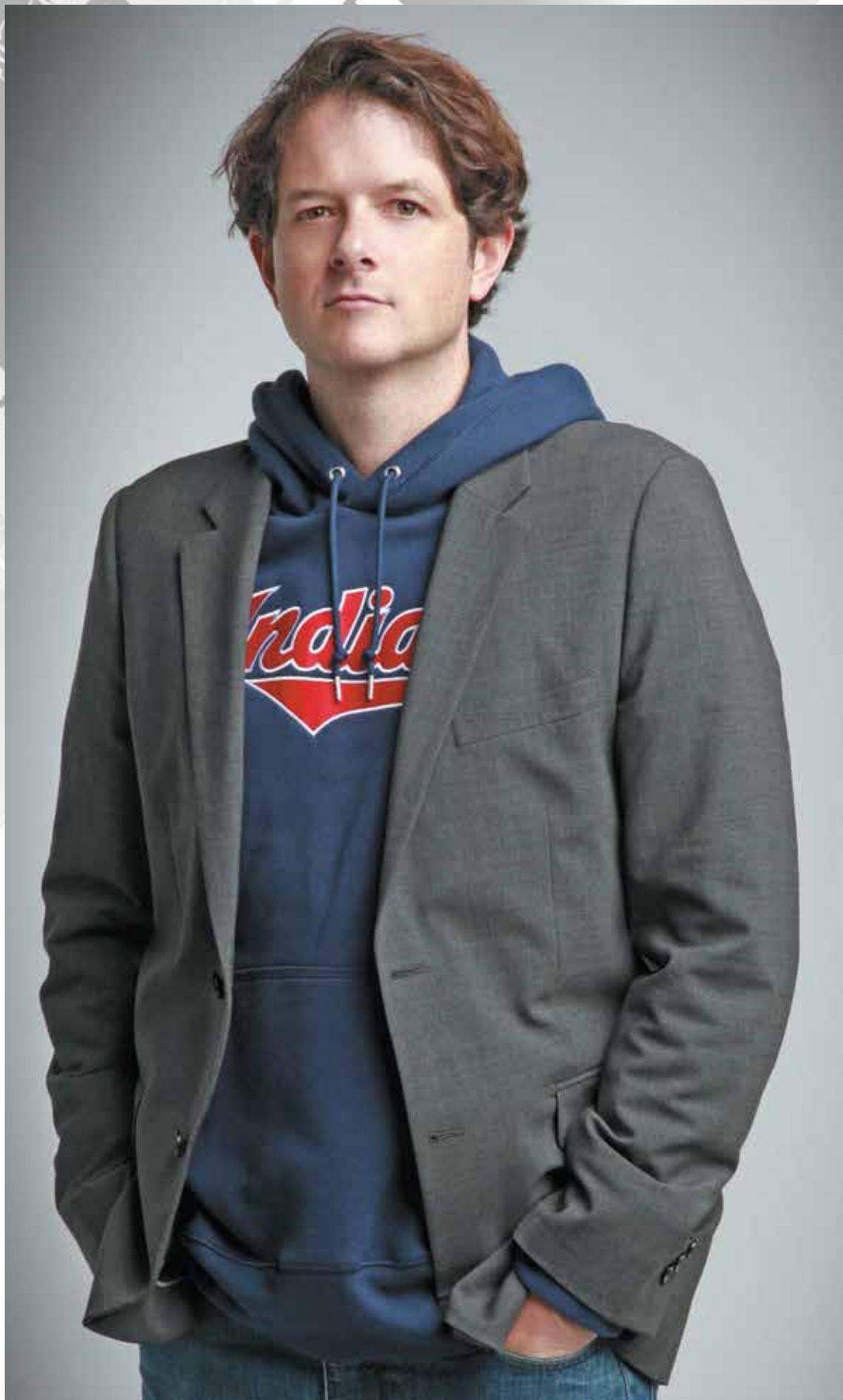
If you were President, what law would you change?

It just seems a little ridiculous to not allow marriage for gay couples.

How do you want to be remembered? As a guy who put his family first.

What fires you up? Pisses you off? Makes you cry?

Fires me up: coming across that script that I can't not make into a film. Pisses me off: people that don't do what they say they're going to do. Makes me cry: cheesy dramas





on airplanes—for some reason, when I'm on an airplane, I cry at every movie I watch. It's something about being 30,000 feet, it's so bizarre.

Reflect on your fondest memory growing up? I loved going out to my grandparents' house on Sunday evenings in the summer with the whole family when my grandpa would grill out steaks, and we would just all eat out on the patio. Summer Sunday evenings. That was the best.

What talent would you most like to have? I wish that I was more impressive in the karaoke room.

You're swept up by an F4 tornado and dropped in a little village with munchkins and a yellow brick road.

What do you ask the wizard for? People say that money can't buy happiness, but I think I've got pretty much everything else covered right now, so, you know...

You're walking down death row... What was your last meal? A platter of Alaskan king crab legs and a big terrine of melted butter and a couple of tall draft beers.

You can have a drink with any figure in history. With whom are you drinking, and what's your poison? I think it would be pretty cool to smoke a joint with Jerry Garcia.

What was the most important resolution you ever made? To not give up on this crazy career and to just hang in there and believe that at

some point things would start to break.

The U.S. needs _____ more than it will admit. Humility.

If the best offense is a good defense, what is the best defense? This is crazy, but really the best defense is to good offense.

The measure of a man is his ability to ...? To persevere.

Godzilla: Is there another more iconic monster? Frankenstein is up there, but Godzilla works.

Would you like to do television work? Yeah, the quality of TV right now is better than what we're getting in movies. Some of our best film writers

and directors have made the transition. At the end of the day, if you can get a great TV show going year after year, it's a pretty nice life.

What was your major in college? I was an English major. I took all the film classes they offered at University of Virginia, but they didn't have a formal film department.

Where do you see the Midwest film market in the next five years? I hope that the film industry is going to become more and more regionalized and less decentralized. I think it can be a real economic driver for other parts of the country. What the Ohio Motion Picture tax credit is doing is big for the state, but people need to realize that it takes a few years to build a

IN REEL TIME WITH TYLER DAVIDSON

new industry, and that's what we're trying to do. I want to shoot every movie in Ohio, and that's the first thing I think of when I read a script is, "Can it go here?" There's no reason not to. I have a new film that has a little bit of desert work, so we're going to shoot a few days in New Mexico, but otherwise it's all here. We're scouting Northeast Ohio.

Explain the name of your company? Low Spark Films references a song I love, "The Low Spark of High Heeled Boys" by Traffic.

Your movie *Take Shelter* received positive reviews. Explain the impetus of that movie and what it will always mean to you. That movie came to me from a friend of mine who was a talent agent who represented the writer-director, and the first time I read the script, it just resonated with me in such a big way. In a lot of ways, it sort of reminded me of my favorite film, *Close Encounters of the Third Kind*, the way this guy had this seemingly great family life and was respected in the community and was on this solitary, nightmarish journey that he couldn't share with anyone. There was something about this that just struck me. *Take Shelter* was a real breakthrough film in my career. I'll always have a really special feeling about that film.

Do you feel like you get opportunities because

you don't stop working for them? I feel like I earned that opportunity to produce that film. I don't think it was dumb luck that I produced that.

Has your current movie *Compliance* outdone your expectations, or has it become the very thing you knew and hoped it would? I have to say, in all modesty, that *Compliance* is playing out how I expected it would. I knew it was a powerful, provocative story that would be a conversation starter wherever it played, and that's proving to be the case. Starting from our Sundance premier with a firestorm of controversy to every city that it's rolled out in, it gets people talking, and I'm thrilled with that result.

At what point will you qualify *Compliance* as a success? *Compliance* was a success the moment I saw the first rough cut. When I saw Craig Zobel, the writer-director, his execution of the script and working with the great cast that we had, I knew it was a successful film. And so the fact that other people then came on board to that same opinion, that's tremendously validating, but regardless of what other people think, I think it's a great film.

You grew up in Chagrin Falls. Doesn't it remind you of a Norman Rockwell painting? What I love about Chagrin Falls, at least when we were growing up, it's charm-

ing but complicated, which is what I loved about it. It's a town that had real dimension to it and character, and you could find any adventure you wanted even though on the surface it was so idyllic, and I hope it preserves that identity as my kids grow up there.

Best dinner scene: *Scarface*, *Godfather* or other? I can give that to *Godfather*.

What's the next thing on the burner for you? I've got a teen comedy called *Toy's House* that we're in post-production right now. It will be coming out next year. And I'm in pre-production with a new sci-fi thriller that we're scouting for right now.

Red Dawn or Rambo? *Red Dawn* really spoke to our generation.

Who are your literary influences? I love Hemingway—I love the directness of his prose. I feel like that's something that I try to achieve, not even in creative writing, but in business writing. I try to be extremely direct and look to an economy of words to convey what I want.

Action vs. Dialogue—what is more potent when done very well? It's the fundamental rule of writing and of filmmaking—you've got to show and not tell. I always feel like when I see something in a movie or in a script, that whatever we're conveying needs

to be earned in the action, you can't just tell an audience what they're supposed to think.

How awkward were you in your *Take Shelter* dinner scene cameo, and how did that come about? I'd say I was a 10 out of 10 in the awkward scale. And that went way back to the writer-director Jeff Nichols asking if I would be in that scene from the very start of pre-production, and I completely blew it off as a joke until the day of the shoot when I realized we hadn't cast anyone else. So I'm very uncomfortable in front of the camera and Michael Shannon and Jessica Chastain had a very good time ripping on me throughout that scene.

What is the best lesson your dad ever taught you? My dad is a super non-judgmental person, and I hope that I have drawn a lot from that. I really try to, no matter where someone is coming from, I try to give that person the fairest shake that I can in my mind.

Where do you rank the value of suspended disbelief in our digital age? No matter how technology changes, that is always going to be the core of entertaining people—the ability to suspend their disbelief. That's something that will always transcend technology.

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The Pescado del Dia features the fresh fish of the day, which could be halibut, mahi-mahi, swordfish, salmon or even sea bass.

GOURMET MEXICAN Cantina Laredo

8791 Lyra Drive Columbus, OH 43240 (614) 781-1139

WHAT: Cantina Laredo introduces an interesting concept to the Polaris Lifestyle Expansion: gourmet Mexican food served in an upscale environment. It has all the parts and parcels of an ordinary Mexican joint, but there is something else that is persistent in the ambiance that makes it a type of restaurant with no exact comparison in Columbus. Qualities like the open and bright interior, doting wait staff, tableside guacamole service and generally good vibe—plus the quality and care put into the dishes, are the ingredients that make for a pleasantly relaxing experience at Cantina Laredo.

WHO: Mexican restaurants have a way of inducing good times, and Cantina Laredo has the same infectious vibe. Polaris shoppers will enjoy the warm atmosphere, replete with modern Mexican tunes purring subtly in the background. You're in the seasoned care of GM Michael BelCastro, who brings decades of experience in the industry, and the executive chef, Ruben Lozano, holds more than 30 years involvement with the company. Born and raised in Mexico, he knows the cuisine well.

WHEN: Cantina Laredo is open for lunch and dinner every day of

the week. It's easily accessible to Polaris shoppers and others, and it will probably maintain an ability to perk up moods at all times. A private room is available for groups of up to 30, while the actual restaurant can seat as many as 300. If you're hosting a celebración, the restaurant offers catering services.

WHERE: The restaurant is one of several that laid claim to a stake in Polaris' new outdoor Lifestyle Expansion in 2009. The educated population and sophisticated pallet of the people of Columbus are several of the reasons why the owners chose to bring the chain to the city, which

is based in Dallas. When you visit the restaurant, ask to sit on the enclosed patio. Even in cold weather, it maintains its warm atmosphere, literally and figuratively. Surrounded by large windows, you'll not only catch that infectious Mexican good-time feeling, but you'll soak up some Vitamin D and temporarily forget the Midwest weather. If it's a cloudy day, you might choose to sit inside near the centrally located fireplace at a booth or table, and the bar offers lots of seating, too.

THE TEST: Cantina Laredo masters the ability to serve dishes with visual appeal that equals their pronounced

HOT TIP

Everything you need to know about Cantina Laredo in a single glance, from menus to hours.

Lunch	Daily
Private Dining	Up to 30
Brunch	Sun 11-3
Hours	Sun-Th: 11-10 Fri-Sat: 11-11

TAKE NOTE: ~Tableside guacamole service
~Impressive tequila selection
~Try more—dine family style!



At Cantina Laredo, the Top Shelf Guacamole prepared tableside is one of the many crowd pleasers.

flavor, and that can sometimes be hard to do with Mexican, a cuisine that is notably heavy on ingredients that are hard to dress up on a plate, like beans, rice and cheese. With each menu item, we were impressed with the care and creativity of presentation. We also appreciated that the dishes were not submerged in a toxic orange sea of queso.

The Top Shelf Guacamole is prepared at your table by an astute member of the wait staff who has been trained to prepare a perfectly seasoned bowl of the green stuff. This tableside show should inspire you to test your hand at making your own guacamole á su casa. It's top shelf, indeed.

You have to see the Camaron Poblano Asada to believe it. It defies food presentation rationale by

placing sautéed shrimp, mushrooms, onions and Monterrey jack cheese inside of a six-inch long green poblano pepper. But wait, there's more. The stuffed pepper is then wrapped with a thick carne asada steak. The whole package is placed on a bed of green chimichurri sauce, and accompanied by sautéed vegetables and rice. And once you slice into this neat little parcel, you'll realize that it's better than any wrapped package you've ever before been gifted.

The Pescado del Dia features the fresh fish of the day, which could be halibut, mahi-mahi, swordfish, salmon, sea bass or other fish that is available. We enjoyed the sea bass, a rich, thick fillet, with jalapeño buerre blanc overtop. It's served with rice and a mix of sautéed zucchini,

green beans, potatoes, carrots and almond slivers. Paired with a glass of the Caymus Conundrum white wine, this meal captures the concept of gourmet Mexican.

Cantina Laredo gets creative with their kitchenware by creating a dessert that takes advantage of the sizzle of a fajita skillet. Order the Mexican Apple Pie, and your server will arrive with a slice of apple pie, placed on a blazing hot skillet, topped with a scoop of cinnamon ice cream. Then, the show begins. The skilled server pours a saucer of brandy butter sauce over top. As it hits the skillet, the sauce sizzles and emits the most wonderful scent of warm apple pie, cinnamon and sweet brandy.

■ Annie Beecham



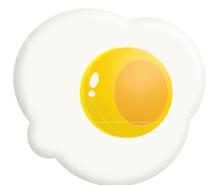
THURSDAY NIGHT LADIES NIGHT

■ Ladies, listen up: Every Thursday, you can be treated to half-price wines by the glass and house margaritas. The house margarita, or the "Casa Rita," is a premier blend of Giro Silver Tequila by Sauza, Cointreau orange liqueur and fresh squeezed lemon and lime juices.



THE GUACAMOLE

■ Servers at Cantina Laredo are taught how to prepare the perfect bowl of guacamole from scratch. Into the guac' goes two to three ripe avocados, lime, cilantro, onions and a blend of spices. Chopped tomato is added at the very end, to ensure it doesn't get crushed in the mixing process. It's one thing to enjoy a great batch of guacamole and chips, it's another to know exactly what's going into it.



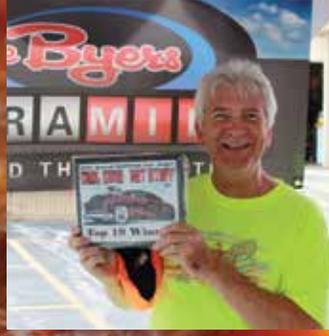
BRUNCH

■ On Sundays, from 11-3 p.m., the restaurant prepares a Mexican brunch featuring traditional egg dishes and a complimentary mimosa or bloody Maria with each brunch entree. Huevos Rancheros, Asada y Huevos and Crab Cakes Benedict are on the menu, in addition to the regular lunch menu.

TRIPLE THREAT

Order the Cilantro Chicken Salad for a starter. A bed of lettuce is topped with fajita chicken, black beans, pepper and avocado. For the main course, you've got to try the Camaron Poblano Asada, a stuffed pepper with a grilled steak wrapped around it. And for dessert: The Mexican Apple Pie looks and smells as good as it tastes.





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2012 ICS CHILI CHAMPIONSHIPS | WESTERVILLE HOSTED THE INTERNATIONAL CHILI SOCIETY'S BUCKEYE REGIONAL AND OHIO STATE CHILI CHAMPIONSHIPS ON LABOR DAY WEEKEND, DRAWING OVER 40 OF THE COUNTRY'S FINEST CHILI CHEFS LOOKING TO EARN THE \$1000 TOP PRIZE FOR EACH EVENT. HOSTED BY CAJOHNS FIERY FOODS AND COLUMBUS MAGAZINE, AND SPONSORED BY BYERS, BUD LIGHT AND WOW INTERNET AND CABLE, THIS YEAR'S EVENT RAISED NEEDED MONEY FOR THE SERTOMA CLASSIC CAR CLUB AND THE WESTERVILLE HONOR FLIGHT.



PROJECT 12 COLUMBUS | "Project 12" started in the early spring when Budweiser's 12 brew masters across America were asked to write a unique beer recipe worthy of the Budweiser name. After internal discussion and debate, six of the recipes were chosen to be brewed in small batches. Now, after a summer-long nationwide sampling effort involving thousands of consumers at dozens of events, U.S. beer drinkers have provided feedback, which helped Budweiser decide which three beers would be available for sale in a limited-edition sampler pack this fall.

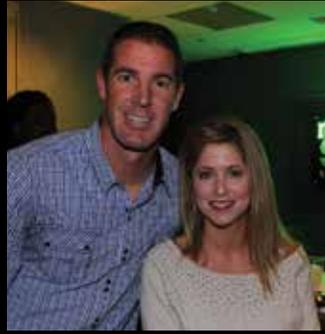
The "winning" recipes, named for the ZIP Code in which the beer was originally brewed, are from brew masters at the Budweiser breweries in Los Angeles, St. Louis and Williamsburg, Va.

"We've never done anything like this before," said Rob McCarthy, vice president of Budweiser. "With all this feedback from consumers, I guess you can call this the largest focus group in Budweiser history, maybe even beer history. There really were no winners or losers with Project 12, but we wound up with three great beers that slightly edged out the others. It certainly wasn't an easy choice. Best of all, we listened to what our beer drinkers told us and we let them help us make the decision about what to bring to stores."

The limited edition sampler pack, available for sale starting on Oct. 29, is a 12-bottle package containing four each of the special "ZIP Code" beers.







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GREAT FAMILY FUN SPORTSNATIONALS

It was a short day for the JEGS Mail Order team at this year's JEGS Northern SPORTSnationals at National Trail Raceway, but each of the Coughlin family racers agreed that the event was a big success.



The star of the show for the yellow-and-black team was John Coughlin, who made a surprise appearance behind the wheel of his brother Jeg's Chevy II station wagon. Racing for the first time this season, John drove the classic Chevy to a fourth round finish in the tough Super Street category.

Mike Coughlin also stayed busy in Columbus as he raced his Chevy Cobalt in the Top Sportsman class and also worked with his sons, Jack and Clay, as they raced in the Jr. Dragster program. Mike ultimately turned in a Round 2 finish. Meanwhile, Jack and Clay enjoyed the experience of racing at a big-league event.

"It was a really good event," Mike said. "We had a transmission issue with my car, and it bit us pretty hard. We tried to take the old-school approach and race off the footbrake, and that worked for the first round, but in the second round, I needed more than that. My boys also had a blast racing their Jr. Dragsters and it was great having the whole family there for our home event. I really love the JEGS Cajun SPORTSnationals in Belle Rose, Louisiana, but this race is not far behind that. They're both awesome events."

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PHOTO: ANDREW NICHOLSON

Owned by: Flying Lizard Motor Sports

THE FLYING LIZARD PORSCHE 911 GT3 RSR

With more than 30,000 victories in over 60 years of racing, The Flying Lizards have a lot to celebrate. This is the machine that gives them a reason to raise a glass. The Flying Lizard Motorsports team is a motorsport team from Sonoma, California, which was formed by Seth Neiman in early 2003 to compete in the American Le Mans Series. The Flying Lizard squad finished second in GT2 in the 2004 ALMS Drivers' and Team Championships and third in 2005.

In 2006, the team ran two 996-generation Porsche 911 GT3 RSRs (No. 44 and No. 45) in the complete 10-race ALMS season in North America. The team then fielded its No. 80 Porsche in the 2006 24 Hours of Le Mans in France, taking a 4th in class finish in the GT2 series.

Some of the specs on this vehicle include:

Vehicle:

- 2009 Porsche 911 GT3 RSR
- Price starts at \$430,000.00
- Single-seated, near-standard race vehicle
- Not for public road use

Engine:

- Naturally aspirated engine
- Water-cooled flat six-cylinder boxer engine with four valves per cylinder
- Capacity: 3996 cc
- Max. power: 450 hp at 7900 rpm
- Max. torque: 450 Nm at 7250 rpm
- Max. 9000 rpm

Bodywork:

- Weight-optimized through add-on parts (carbon/kevlar fiber) widened 911 GT3 RS bodywork
- Aerodynamically optimized front bumper and front spoiler edge
- Optimized air routing in the nose area
- Carbon fiber doors with window frame & plastic mirrors
- Carbon fiber rear lid with adjustable rear wing
- Optimized adjustment range of the rear wing
- Optimized carbon fiber rear bumper
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- Reinforced welded-in roll cage
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- Underfloor optimization

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Colossal Appeal



COSI is excited to present LEGO® Castle Adventure opening Saturday, September 29, 2012. This unique exhibit features LEGO® bricks and invites builders of all ages to become master castle builders. Visitors can build brick castles, learn about real-world castles and their building secrets, and plan their ideal castle defenses.



Younger visitors can dress up in costume, joust on “horseback” and explore the castle grounds. Older kids can build a virtual catapult-proof wall, then test it with our giant LEGO catapult. And visitors of all ages will enjoy seeing LEGO brick models, including a mother dragon and baby!

For more information about the exhibit visit cosi.org/exhibits/lego.



TELLING TIME OLD HUNDRED

The amplified feedback framing the opening seconds of Old Hundred’s latest release *Time in the Wild* is the declarative statement of a band that has evolved from a folksy trio into their own version of multi-instrumental mandolin-heavy alternative rock. One song could have electric guitar work and a driving beat building to a chorus, and the next could open with mandolins and vocal harmonies. Even though the songs are very different from each other and their previous record, they still all feel like a set that goes together. With four different lead singers and songwriters, Old Hundred isn’t sure what genre they really fit into, they just know that they’re Old Hundred.

”Each time we write a song, we don’t try and be a folk band or any type of band,” says singer and guitarist Blake Skidmore. “We just try to play it until it feels right.”

After a self-titled and well-received release that featured revamped skeletons of songs from the back catalogues of Skidmore and the other two original members, Nate Gelinas and Jon Helm, the new record was a more collaborative effort. With more familiarity with each other

and the songs they had been hashing out for nearly a year and a half, Old Hundred spent weekends with the backdrop of Athens to yield an album that had an accidental theme centering on stagnation and stress.

“A lot of the songs on the album have to do with the stress of relationships and the stress of being involved in any one sector of your life for a long period of time where everything kind of starts to strain and time moves in different ways,” says drummer Jon Helm. “There’s a lot of gravity on the record and seriousness, but there’s also a lot of candid moments, too.”

Old Hundred are equal parts of a whole, which created something intimate and ambitious at the same time. “It’s got more rock ‘n’ roll and electric guitars and all that but it’s just a continuation of the process that started at the very beginning,” says Skidmore. “I’d like to think that we’re a band that if anyone of us left, it wouldn’t be the same thing.”

For more information go to old-hundred.com

■ Cary Smith

INFLUENCED BY ...



The Band



Radiohead



R.E.M.

SOUNDS LIKE ...



Spoon



Wilco



Neil Young

PHOTO: ANDREW NICHOLSON



FOCUS FACTOR CHAD WELLER

Once a month, *C Magazine* interviews a prominent Columbus figure to discuss what makes them tick. This month, we caught up with professional runner and fitness trainer Chad Weller. He seems to always have his best foot forward.

As an extreme marathoner, what separates your mindset from traditional marathoners? Mental strength. Running 8 to 19 hours straight is incredibly daunting. When I run standard 26.2-mile marathons, I focus on my strategy against time, and I am mindful of speed over endurance.

Of all the routines you do, which are the staples in your ever-evolving training program? I add new physical experiences

to challenge my body and mind. Lately, I have been doing Budokon Yoga, which is yoga combined with Martial Arts. I have also started rock climbing.

You were a successful model. What is the difference between having the “It Factor” and having old-fashioned good looks? Traveling and living in some of the most renowned places in the world such as Milan, Paris, New York, L.A., and Miami has exposed me to so many people

that have solely the “It Factor” or old-fashioned good looks. To me, they both have to work together in order to create success.

Blondes or brunettes? Brunettes.

Zoolander or Dodgeball? Zoolander.

Quitting is ... Quitting is choosing to close one door to open another.

Why is America fat? America is fat because of a lack of discipline, motivation, exercise

and, most importantly, knowledge.

How do we fix that? First, one must have the desire and intention to feel better, and second, to look better. Then, one must find a physical practice that he/she enjoys. Only passion can manifest a life and a lifestyle that you have always wanted.

By nature, a marathon is long and trying. What do you focus on to bide the time? After many miles and hours of training I look

forward to the journey. In this process, I find a way to overcome fear and pain. I relax mentally and just have fun.

What is the most repulsive food ever made? Grits.

Why do you think people quit their resolutions? Excuses.

The secret to a woman’s heart is? Patience and a sense of humor.

Reps and stamina are the keys to a lot

of sports. Can you remember your longest run or the most reps you performed in an exercise? The longest/fastest that I have run was when I ran 71 miles in 14 hrs.

Which country produces the best models? Brazil. It is a place where they honor very simple beauty.

What professional sport produces the greatest athletes overall? Basketball.

■ Jason Ohlson



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AVOID THE LINE VOTE EARLY

Don't wait for Election Day to cast your ballot.
Take advantage of one of the following options:

FROM HOME

- 1 - Go online to request an absentee ballot visit vote.franklincountyohio.gov/me and fill out the form.
- 2 - Print, sign and mail your absentee ballot request form to:
Absentee Department
Franklin County Board of Elections
P.O. Box 182111
Columbus, Ohio 43218
- 3 - Get your ballot in the mail

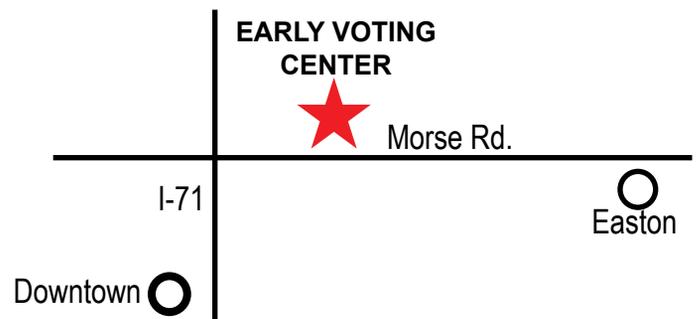


- 4 - Fill it out and mail back to the BOE

**Your ballot must be postmarked by
Monday, November 5 to be accepted.**

IN-PERSON

Franklin County has a NEW Early Voting Center
1700 MORSE ROAD



NEW EARLY VOTING CENTER HOURS

OCTOBER-NOVEMBER						
SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
		2 8a-5p	3 8a-5p	4 8a-5p	5 8a-5p	6 CLOSED
7 CLOSED	8 CLOSED	9 8a-9p	10 8a-5p	11 8a-5p	12 8a-5p	13 CLOSED
14 CLOSED	15 8a-5p	16 8a-5p	17 8a-5p	18 8a-5p	19 8a-5p	20 CLOSED
21 CLOSED	22 8a-7p	23 8a-7p	24 8a-7p	25 8a-7p	26 8a-7p	27 CLOSED
28 CLOSED	29 8a-7p	30 8a-7p	31 8a-7p	1 8a-7p	2 8a-6p	3 TBD*
4 TBD*	5 TBD*	6 ELECTION DAY				

* Visit the Board of Elections website or call (614) 525-3100 for hours the weekend before Election Day.



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