



## wine&dine

### THE BIG CHILL

In the summer the iceman cameth. If you were rich, he came around on a horse-drawn wagon and routinely delivered ice in the box on your back porch. If you were not so rich, your mother probably gave you a couple of coins and had you chase down the iceman's wagon hoping for some spare cubes.

Bridging a century of history, along come the descendants of Gus and Yia

Yia, a husband-and-wife team who started parking their quintessential circus cart on Allegheny Commons on the North Side in 1934. Their product—hand-shaved ice balls with pure, flavored syrups. Today the modern version can still be found in its old reliable spot by the tennis courts, where little chickadees perch in the chain-link fence, bobbing rhythmically as though they are following every volley of the final match at Wimbledon.

Some years, the grass looks greener and the birds seem fatter. But on a hot summer day, a shaved ice ball by Gus Jr., the man with the strongest biceps of his age group in Pittsburgh, is as good as a DQ softie, and at \$.75, \$1.25, \$1.75, the prices can't be beat.

With their homework a world away, I've seen kids deep into resolving an important summer conflict: stick with banana/root beer or jump ship and order a modern watermelon-kiwi lime.

"Get a medium. A large is a lot of ice for a little girl," suggests Gus Jr. as a third-generation member of our family to enjoy the treats cranes her neck for a look at the colorful bottles and tries to decide what's in a rainbow ice. After feeding the pigeons some of the hot buttery popcorn and peanuts warmed in the cart's glass window, this budding journalist garnered the courage to ask for the secret rainbow recipe. "Orange, cherry, grape, banana and pineapple," revealed Gus surprisingly, "and anything else you might want," he said with a wink. "A little blue? If you want blue, we'll add that." A topic for more research—what flavor "blue" might be. Blueberry? Raspberry?

"On the North Side Since Your Dad Was a Lad" spells out the letters on the bright-orange cart with the circus umbrella, definitely one of the coolest spots in town.

—Deborah McDonald, PM Restaurant Critic

## sports

### PIRATES' HIDDEN GEM

The Pittsburgh Pirates start the second half of their season this weekend, and to the list of things Pirates fans usually have to look forward to this time of year—trades, Skyblast, the start of Steelers' training camp—we can add one: Garrett Jones. Like the mythical Joe Hardy of "Damn Yankees," Jones has arisen—seemingly out of nowhere—to look like (dare we say it?) a star.

This career minor-leaguer has hit five home runs in his first 42 at-bats with the Pirates, a Babe Ruthian pace no one expects him to maintain. Then again, no one knows what to expect from this 28-year-old. Is it possible the Pirates have found a hidden gem with a player everybody else seems to have overlooked? The Pirates haven't had that kind of luck in some time. You could say they're due.

Regardless of what kind of player he becomes, seeing Jones at this stage of his career is a treat.

He has good size, good speed and what appears to be a natural power swing. And not even Pirates' management can say they saw it coming—after all, he was sent down to minors at the end of spring training while the likes of Brandon Moss, Craig Monroe and Steve Pearce got opportunities ahead of him.

In terms of Pirates with great potential, Jones is certainly behind Andrew McCutchen. But in terms of somebody who could be fun to watch the rest of the way, he's in a class by himself. Who knows? He might even prove to be good enough ... to be traded. (I'm kidding. I think.)

—Bill MODOONO, PM Sportswriter

## event

### FARMERS AT PHIPPS

Want a truly wholesome shopping experience? Now through Oct. 28, Phipps Conservatory and Botanical Gardens hosts Farmers at Phipps, its first-ever farmers' market. The event is held every Wednesday from 2:30 to 6:30 p.m.

Located on Phipps' historic lawn, Farmers at Phipps features 20 vendors of local, certified organic and Certified Naturally Grown (CNG) products. The farmers sell a variety of products including vegetables, meats, cheeses, eggs, bread, seedlings, honey, cut flowers, soap and perennials.

In conjunction with PASA's (Pennsylvania Association for Sustainable Agriculture) "Buy Fresh, Buy Local" program, an initiative that encourages the purchase of local produce, Phipps wants to inspire people to bring more natural, organic items into their homes.

Among many others, Phipps' inaugural farmers market includes representatives from Northwest Pennsylvania Growers Co-op, Clarion River Organics, Mildred's Daughters Urban Farm, Blackberry Meadows Farm and Wolf Lake Farms.

Phipps is located along Schenley Drive in Schenley Park, Oakland. For more information, call 412/622-6914 or visit [phipps.conservatory.org](http://phipps.conservatory.org).

## arts

### INHERIT THE SIN

Everything is looking up for Edward Voysey—he's young; he's smart; he's incredibly wealthy; and above all, Edward has just inherited the family business. The 20th century is starting off grand for this Victorian golden boy—until he discovers that it's all a sham, and the family has actually been embezzling money for decades.

"The Voysey Inheritance" isn't your average comedy of manners: Harley Granville-Barker's 1905 play is also a satire of wealth, fame and the backroom decisions that make both possible. (In a way, "Voysey" echoes the hot-topic themes explored in Malcolm Gladwell's latest book, "Outliers," where success is often a matter of circumstance, and even cheating). Will Edward come clean? Or will his good intentions get swallowed in a blizzard of upper-class decorum?

"Voysey" is presented by the Summer Co., the classics-embracing Duquesne University company.

("The Voysey Inheritance" runs through July 25: Thurs.-Sat., 8 p.m.; no Sun. show. Voysey Inheritance plays at the Peter Mills Theatre, Rockwell Hall, 600 Forbes Ave., Uptown. \$10-\$15. Tickets: 412/243-5201)

—Robert Isenberg, PM Theater Editor

## food find PUSADEE'S GARDEN GROWS ON BUTLER STREET

You may have noticed that the street sign for Sweet Basil & La Filipiana on Butler Street in Lawrenceville has been replaced with a freshly painted one that reads "Pusadee's Garden." Don't let the new name and sleek interior fool you—this cozy row-house restaurant is still owned by the Tongdee family, which decided to change the name after remodeling the interior and removing the Filipino portion of the menu.

The outdoor patio, covered by a lattice laden with grape vines and small globes of tangled twinkle lights, remains unchanged and is one of the most enchanting locations in town for a romantic evening dinner. The menu boasts a long list of curries, rice-noodle dishes and, new to the menu, two versions of Thai street noodles: one with tempura-fried shrimp and the other with batter-fried chicken. Both mouth-wateringly divine.

(5321 Butler St., Lawrenceville. Open daily for lunch and dinner. BYOB. Info: 412/781-8724, [mysweetbasil.com](http://mysweetbasil.com))

—Liz Fetchin, PM Associate Editor