

Eyes and lips get their own specialized treatments because the skin around them is delicate and aging starts in these areas first. Wild Plum Eye Cream is a rejuvenating product that stimulates and pushes toxins out, mini-



Above: Longtime Facelagic member Mary Hodge of Newtown Square is a fan of monthly Stone Crop facials and the Éminence products. "I see a real difference in my skin."

mizing fine lines. The Naseberry Eye Exfoliant and Raspberry Eye Masque remove dead skin cells, allowing eye creams to penetrate deeper. Cucumber Eye Gel reduces puffiness and discoloration. Éminence offers an alcohol-free Herbal Eye Make-up Remover with the same pH as the eye, so it won't sting or cause dryness. Treat your lips to the Citrus Enzyme Lip Exfoliator, a sugar scrub you could actually eat, or shea butter-enriched (and petroleum-free) Citrus Lip Balm.

Other notables from Éminence: Water-resistant Sun Defense Minerals SPF 30 powder tubes; velvety Organic Tea Tree & Mint Hand Cleanser, which Ruthie deems the "BEST hand sanitizer you will ever use!"; and Mimosa Champagne Bath & Body Care Set.

Besides visiting Facelagic for Éminence, ask about the Clarisonic – an oscillating brush so effective you'll see a 1% difference in your complexion after one use – after eight weeks, 94%. Better yet, use the Clarisonic as part of your new organic skincare regimen.

Mother Nature would be so proud. •

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Above: Vickers' famous Roasted Rack of Lamb...a favorite for decades

Rack'em Up!

Earn party points with Vickers' rack of lamb for your Easter feast

By Amanda Burigatto Brogan, Vickers Restaurant
 Photography by Kelly O'Keefe

Brown sugar glazed ham, creamy deviled eggs, petit carrots with mint and, of course, that wonderfully tender lamb roasted until it is perfectly pink. It sounds to us like the Easter Bunny is just around the corner and yes; Vickers is Chester County's most delectable place for all of your favorite Easter dishes. From Dover sole stuffed with lump crab to filet mignon with sauce Béarnaise, Vickers has everything for a most delightful Easter dinner (our private rooms are ideal for the whole family!). If you can't make it out to Vickers on Easter Sunday – we are open from 1:00 to 6:00 p.m. – try your hand at one of our favorites: Roasted Rack of Lamb.

Roasted Rack of Lamb	Serves 4
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| • 2 racks of lamb (about 7-8 chops each) French trimmed | • ¼ cup unseasoned breadcrumbs |
| • 2 Tablespoons lemon zest | • 3 Tablespoons olive oil |
| • 1 clove garlic, finely minced | • 4 Tablespoons Dijon mustard |
| • ½ cup parsley, finely chopped | • 2 teaspoons coarse salt |
| • ¼ cup rosemary, finely chopped | • 1 teaspoon black pepper |

In a small mixing bowl, mix together zest, garlic, herbs, breadcrumbs and oil to make a paste, then set mixture aside. Season each rack with salt and pepper and slather the top of each rack (bone side down) with Dijon mustard. Distribute the mixture evenly on each rack, pressing it into the mustard to form a crust.

Transfer racks to a roasting pan and roast in a preheated 400 degree oven for approximately 12-14 minutes or until the internal temperature is 140 degrees. Remove lamb from oven, cover racks with foil, and let rest for about five minutes.

Carve lamb and serve on a bed of truffled potatoes with a side of steamed asparagus drizzled with homemade Hollandaise sauce. •

For more recipes and other menu ideas visit
 Vickers' Food Blog – details on www.VickersRestaurant.com

Reserve now: 610.363.7998