

stucco, or stone. If it's dirty, Eagle PowerWash can get it clean.

"Who wants to track mold into the house from the front porch, sidewalk, deck, patio, or stairs?" Aird asks rhetorically. "Just about everyone washes their car before they sell it. Why wouldn't you wash your home that is worth so much more?" He is certain that Eagle PowerWash is the answer not just for your home but also for your business.

Aird's message to commercial property owners is: "You provide great products and/or services; we provide a cleaner environment for your customers!"

Brian offers these commercial power washing services:

- Storefronts
- Drive-thru Lanes
- Buildings
- Parking Spaces
- Entrances
- Dumpster Areas
- Walkways
- Pick-up/Delivery Zones
- Patios
- Graffiti Removal
- Decks
- Pool Areas
- Outside Dining Areas
- Roofs



"In today's economic situation, many families are deciding to stay home instead of traveling. Putting money back into your largest or one of your largest investments makes sense, besides," says Aird, "who wants to stay home and look at a dirty deck, house, chimney, patio, or roof?"

A visit to Aird's website – www.EaglePowerWash.com – reveals dramatic before and after photos of the difference power washing can make. Take a look, I am certain that you will like what you see. •

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Above: Vickers' Garden Patio is perfect for casual bites and happy hour outdoors.

Spring into Vickers

Our new Spring menu will make your graduation parties, showers, and events bloom.

By Amanda Burigatto Brogan, Vickers Restaurant

Bring on spring and those fantastically fresh fruits and vegetables that are oh-so-plentiful in the season. The gardens are blooming, and we are feeling more creative than ever. Vickers' new spring/summer menu is bursting with fresh flavors – like our Lemon Shrimp with Orzo – perfect for a casual bite after work or any special occasion. Vickers' private rooms are ideal for graduation parties, family dinners, and bridal showers for 10 to 40 guests. Our Plantation Ballroom is the most beautiful setting in Chester County for weddings and other celebrations up to 100.

Join us on our Garden Patio to sample fantastic new dishes, or to enjoy a light snack from our bar menu: prices run from \$4 to \$10 for bar bites that pair perfectly with our \$5 wines for happy hour from 4:30 to 6:30 p.m.

Lemon Shrimp with Orzo

Serves 4 appetizer portions

- 1/2 cup olive oil plus 3 Tablespoons
- 1/2 pound orzo pasta
- 1/2 cup freshly squeezed lemon juice
- zest of 1 lemon
- 8 large shrimp (peeled and deveined)
- 1/2 cup chopped fresh chives
- 1/2 cup chopped fresh parsley
- 1 scallion, julienned
- 1 cup feta cheese, diced
- 1 cup grape tomatoes, cut in half
- salt and pepper



Place shrimp on a sheet pan, drizzle with 3 Tablespoons of olive oil, season with salt and pepper, and toss to coat shrimp. Roast for 5 to 6 minutes in a 400 degree, preheated oven.

Fill a large pot with water, add 1 Tablespoon of salt, and bring to a boil. Add orzo and cook for 9 to 11 minutes. When orzo is done, drain and set aside in a large bowl. Whisk together lemon juice, zest, olive oil, and 1/2 teaspoon pepper. Pour over orzo, toss well, and let sit to allow flavors to meld.

Add cooked shrimp, chives, parsley, scallions, tomatoes, and feta, and toss together with the orzo. Serve at room temperature. •

Vickers Restaurant; Exton, PA 19341; 610.363.7998
www.VickersRestaurant.com