Special Poll Issue! Healthcare Marketer's —

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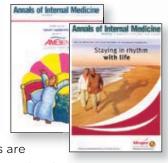
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Dear Healthcare Marketer,

As promised, here is our second issue of our readers' favorite wines, restaurants, and recipes. Really, who doesn't enjoy a delicious meal with a perfect wine to match? Some of my best times have been spent in restaurants with friends, family, and clients.

I'll never forget learning about the finer restaurants in New York City in my early 20-somethings. I had some experienced teachers like Bernie Beck from Pfizer and Marty McNamara from Dorritte, Lyons & Nickel. That was back in the

days when we spent hours doing business over lunch at fabulous places like The Palm, Grifone's and Nanni's to name a few of the classics. Oh, and maybe you also remember the three-martini lunch? Now the stuff of TV series like Mad Men, we may not have had three martinis, but we often had one or two glasses of wine. Wow those were the days!

I remember going to Le Bec-Fin two nights in a row when I was at a convention in Philly. It's closed now, but it was once considered one of the best restaurants in America and consistently awarded five stars by Mobil. Most people would only go to Le Bec-Fin once in a lifetime. The amount of silverware alone amazed me! My gallbladder was never the same after that, however, and had to be removed since this double-dining experience.

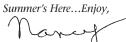
Then there were my many birthdays celebrated at Puglia in Little Italy. Oh how I love a party! Nothing could beat singing with Jorge along with the accordion, songs like O Sole Mio and Volare, while my friends and I waved our napkins and drank the red wine, which seemed to have been laced with some kind of happy drug. Then there was my dad's 80th birthday celebrated on a Mediterranean cruise that featured our famous and fabulous waiter George, who catered to our every need! My nephew Ryan ordered steak, Caesar salad, and extra mashed potatoes every night. He blew up in front of our eyes (which I wouldn't say except that now he's slim and in great shape). Then there was The Ryland Inn (see Michael Reynolds' review, p. 13), the top restaurant in New Jersey, where I took my dad for his 75th birthday by limo! What an experience that was.

THINK ABOUT YOUR BEST AND WORST MEALS...ALWAYS A MEMORY, RIGHT?

Now that I've taken you down my food-related memory lane, read on to enjoy a couple of perfect summertime recipes from Kathy Huntley and Amy Birnbach, plus a delicious good-for-you family treat from Nancy E. Souza (Digital Edition). We've got some tried-and-true wine recommendations from Katelyn Inman, Matthew C. West, Tom Buckley, Lew Miller, Nancy E. Souza, Jill Bresnick, Julianne Crammer, John Alberto, and the inside scoop on a particular winery, Imagery Estate, from Renee Napoli. Plus Paul Nani shares his dream-come-true of owning a wine shop, after being in healthcare advertising for over 35 years. Looking for an excellent dinner out? We've got reviews on a variety of venues from Linda Zani Thomas, Jennifer Liao, Jaime Collins, Roseann Sorg, Halley Yankanich, Brett Marvel, Julie Jimenez (Digital Edition) and, as promised, Michael Reynolds' review on the recently reopened Ryland Inn. Finally, congratulations to Joan Coffey, this year's AMM Nexus Award Winner, and this month's star of Personal Exchange.

We hope you have as much fun reading this issue packed with excellent ideas and recommendations as we've had putting it together. We know we'll be keeping these issues on hand as a reference for top recipes, wines, and restaurants to try.

And remember, we always love to have your recipes, wine, and restaurant top choices (and stories!) too. So always feel free to send them along!





CARTOON CONTEST

Make up your own caption and send it in by August 5. The winner receives a \$25 prize.

Enter on our website at www.hmexchange.com

JOIN THE FUN WITH OUR KIDS+FAMILY ISSUE

Share your most memorable stories – funny, moving, or meaningful – about your kids or grandkids, your nieces or nephews! Send us your best tips and ideas for family fun. And don't forget pictures!

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- Kid Tips
- Quotable Quips
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- Best/Worst Vacations and Adventures
- Birth and Wedding Announcements



Questions? Contact our Editor Elise Daly Parker at 973-919-1067 or editorial@hmexchange.com. Email submissions to editorial@hmexchange.com. The deadline for submissions is Monday, July 25th

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Announcements

Send press releases to: news@hmexchange.com

Onward & Upward

Promotions • Additions

Communications Media, Inc., has announced the appointment of Alissa Hardiman as Assistant Media Planner and Danielle Heller as Campaign Analyst. They can be reached at 215-568-5944. Sarah Darcy has been appointed to Assistant Media Planner and Gina Brown as IQ Rx. They can be reached at 484-322-0880.

Discovery USA, part of Publicis Healthcare Communications Group (PHCG), has announced the appointment of **David C. Mustalish**, **M.D.**, as Chief Scientific Officer and **Robin Corralez**, **SPHR**, as Director, Human Resources. They can be reached at 312-220-1500.

Giant Creative Strategy, LLC, has announced the appointment of Diana Witt as Senior Vice President, Managing Group Director. She can be reached at 415-655-5200.

InfoCures has announced the appointment of Vishrant Patil as ETL Developer. He can be reached at 856-667-8577.

Ogilvy CommonHealth Worldwide has announced the appointment of Michele Andrews as Executive Vice President, Payer Strategy, and Ritesh Patel as Executive Vice President, Chief Digital Officer, and the promotions of Matt Balogh to Senior Vice President, Chief Technology Officer, and Skot Kremen to Vice President, User Experience Specialist. They can be reached at 973-352-1000.

Rx EDGE Pharmacy Networks has announced the appointment of Peter Messina as Executive Director, Sales. He can be reached at 973-934-4320.

Symphony Health Solutions has announced the appointment of **Robert Gabruk** as Senior Vice President, Customer Success and Insights. He can be reached at 215-444-8700.

New & Noteworthy

Awards • Mergers

DMW Direct has won four major advertising industry award competitions: the AVA Digital Awards, the MarCom Awards, the Generations Awards, and the Telly Awards. For further information, visit www.dmwdirect.com.

Health Media Network (HMN) and American College of Cardiology (ACC) have announced a strategic partnership that will significantly increase the size of HMN's Cardiology Network, while broadening the distribution of ACC's CardioSmart Initiative. CardioSmart provides tools and resources to heart health providers and the populations they serve to enhance and dialogue between all members of the care team and improve health outcomes. For further information, visit www.cardiosource.org/ACC.

Healio.com has been chosen by Sitecore to participate in their early access program for its Sitecore Experience Database. The new database is a repository designed to collect and connect user data to create enhanced customer experiences in real time. For further information, visit Healio. com or contact Lee Gaymon, Senior Director, Audience Development and Marketing, at Igaymon@slackinc.com or 856-848-1000, ext. 356.

Merck has received FDA approval for Zontivity (vorapaxar) tablets to reduce the risk of heart attack, stroke, cardiovascular death, and need for procedures to restore the blood flow to the heart in patients with a previous heart attack or blockages in the arteries to the legs.

Oxford University Press (OUP) announced its new partnership with the American Medical Informatics Association (AMIA). Beginning in 2015,

OUP and AMIA will work together to publish the *Journal of the American Medical Informatics Association* (IAMIA).

Takeda Pharmaceuticals America, Inc., has received FDA approval for Entyvio (vedolizumab) injection to treat adult patients with moderate to severe ulcerative colitis and adult patients with moderate to severe Crohn's disease. Entyvio is approved to treat those conditions when one or more standard therapies (corticosteroids, immunomodulators, or tumor necrosis factor blocker medications) have not resulted in an adequate response.

Teva Pharmaceuticals has announced the creation of a Global Generics Medicines group, which will handle launch and commercialization of its generics portfolio, as well as its over-the-counter business. Former Actavis President **Sigurder Olafsson** will head this new division. For further information, visit www.tevapharm.com.

TGaS® Advisors named nine pharmaceutical brands "Best in Benchmark" for 2013 consumer and healthcare professional digital marketing performance. The designation is the only industry award to use verified quantitative performance as the measure, according to **Donna Wray**, Vice President and Digital Marketing Practice Leader for the benchmarking and advisory services firm. For further information, visit www.tgas.com.

UBM Medica US has announced that *OBGYN.net* will present new research and topics related to improving neonatal and maternal outcomes over the coming weeks. For further information, visit www.ubm.com.





All-Time Favorite Recipes, Wines, and Restaurants!

Here are some awesome ideas for delicious wining and dining. Continued from our June issue...

recipes recipe

Blush Clam Chowder

BY KATHY HUNTLEY

If I am not working, I am cooking. It is my favorite thing to do...and Blush Clam Chowder is my favorite thing to make. I always receive tons of compliments and am asked immediately for the recipe. It is not a white chowder, not a red, but a nice blend, with a little kick to it. I have made this several times for my coworkers at SLACK and it is always requested for our Sales Potluck Luncheons.



Kathy Huntley

Very easy to make and I don't take

shortcuts as I enjoy the prepping for this recipe...

Ingredients

1 pound bacon (I cut up in small pieces with scissors)

3 diced green bell peppers

3 diced red bell peppers

Diced carrots (approximately the same amount as red or green peppers)

2 diced onions

Parsley

Cayenne pepper

Salt and pepper

1 cup white wine

4-5 cans of diced tomatoes and chilies (Rotel – 10 ounces) 6 small cans diced clams

1 large can clam juice

2 1/2 quarts heavy cream

5 diced potatoes (cooked separately and drained)

Wondra (or use flour)

Directions

- 1. Simmer bacon and uncooked veggies until tender. Add seasonings. Add wine as needed.
- 2. Add tomatoes, clams, and clam juice.
- 3. Add heavy cream.
- 4. Add cooked potatoes.
- 5. Thicken with Wondra.
- 6. Season to taste.

Enjoy!

Kathy Huntley is Director, Association Services, SLACK, Incorporated, 6900 Grove Road, Thorofare, NJ 08080. She can be reached at 856-848-1000 or khuntley@slackinc.com.

Peach Crostata

BY AMY BIRNBACH

With summer coming and hopefully peach season not far behind, this is a delicious easy dessert to make and serve.

Ingredients

2 cups all purpose flour

1 cup sugar

1/2 teaspoon salt

8 tablespoons (1 stick) of butter

5 or 6 medium peaches (preferably

freestone), peeled and halved

Cinnamon (optional but personally I say a great additional ingredient)

1 cup heavy cream, sour cream, or yogurt

2 eggs

Directions

- 1. Preheat oven to 400°.
- 2. In a mixing bowl, stir together the flour, 1/4 cup of the sugar, and salt.
- 3. Cut in the butter, using the tips of your fingers, until the mixture resembles coarse meal.
- 4. Press the mixture evenly into the bottom and up the sides of a deep 9" or 10" greased pie plate. Make the top edge neat by pressing the side up with the side of your left finger into the side of your right index finger or vice versa
- 5. Arrange the peaches over the crust and sprinkle with the remaining 3/4 cup of sugar. Sprinkle lightly with cinnamon, too, if desired.
- 6. Bake for 15 minutes.
- 7. Meanwhile, in a small bowl, with a fork or whisk, beat together the cream and eggs until well blended.
- 8. After 15 minutes, remove the crostata from the oven, pour the egg and cream mixture over crostata, then return to the oven for another 30 minutes.
- 9. Serve warm (not hot) or at room temperature. (The crostata is at its best if never refrigerated.)

Variation: Nectarines are a natural substitute for peaches. Advance Preparation: May be baked several hours ahead. Can be kept at room temperature for up to 24 hours.

Amy Birnbach is Group Publisher, Oncology, UBM Medica, 535 Connecticut Avenue, Suite 300, Norwalk, CT 06854. She can be reached at 203-523-7031 (o), 646-708-6407 (c), or amy. birnbach@ubm.com.

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TART TRAVERSE

Traverse Bay Cherry Wine

ince I'm a native Michigander, this is, and always will be my favorite wine. It is so reasonably priced and has the perfect tart Michigan cherry flavor that I crave. I love drinking this wine slightly chilled with barbecued foods, picnic fare, or cheese and fruit. I might not always be able to attend the Cherry Festival in Traverse City, but at least I can



count on enjoying a glass of this fabulous wine.

Katelyn Inman is Associate Campaign Analyst, Communications Media, Inc., 2000 Market Street, Philadelphia, PA 19103. She can be reached at 215-568-5944 or kinman@cmimedia.com.

A New York Natural

BY MATTHEW C. WEST

Finger Lakes Rieslings

Cult Favorite: Hermann J. Wiemer Wiemer produces some of the best Rieslings in the U.S., using German clones grafted onto American rootstock.

Go-to Producer: Dr. Konstantin Frank The Frank family has been growing grapes in the Finger Lakes for three generations—an amazing legacy in the U.S. **Up-and-Comer:** Heart & Hands

Husband-and-wife team Tom and Susan Higgins produce tiny amounts of exceptional Riesling and Pinot Noir.



aving gone to school at Cornell, Riesling is the wine of choice up there as most of the best Reislings in the U.S. come out of that area. There are over 850 acres of Riesling vineyards in this region that have produced over 220,000 cases of Rieslings, out of over 200 producers. I am amazed at how many great restaurants in New York City still don't carry Finger Lakes Reislings. This wine is steadily growing in popularity and is some of the best available, especially if you like sweet white wine. Quality Rieslings can be refreshing, acidic, versatile, and elegant.

Matthew C. West is Director, Advice Personnel, Inc., 2 West 45th Street, Suite 408, New York, NY 10036. He can be reached at 917-206-1785 (o), 917-453-3606 (c), or mwest@adviceny.com

"You *can* pick a wine by its label"

BY RENEE NAPOLI

ver dinner recently, Nancy (Pub-EXCHANGE) asked if I'd like to write about my favorite bottles of wine and I was stumped. Instead, I'd like to share a little secret about one of my favorite wine producers and one I believe most of my art director friends will appreciate.

Imagery Estate Winery in Sonoma



Renee's top picks from Imagery

County, California, focuses on limited-production wines, also known as boutique or artisan wines. It's owned by the wine giant Benziger, who only plants vines that produce Imagery wines on their most-prized vineyard lots. Imagery focuses on growing varietals that are traditionally planted in Europe and not in American soil, such as Albarino, Mourvedre, Tempranillo, and Sangiovese. One of my favorites is their Cabernet Franc, a fruit forward wine with good intensity and a long finish. It's age-worthy with a balanced structure, making it an ideal food-friendly wine. Another favorite is Lagrein, which is native to northwestern Italy with fewer than 100 acres currently planted in CA! It's a full-bodied wine with sturdy tannins and slight minerality. The Lagrein is a phenomenal wine you can enjoy on its own.

Creativity doesn't end with the wine inside the bottle at Imagery. They commission a broad cross-section of international artists to design original paintings whose likeness becomes the wine bottle labels. The artists are given total creative freedom, with the only requirement being that the work must include a likeness of the Parthenon, the Imagery logo. The original artwork lines the walls of the winery, creating the Imagery Art Gallery. A must-see for those winesipping art lovers out there!

I would highly recommend visiting the Imagery winery during your next trip to California wine country. From my experience, the staff was always very friendly and knowledgeable. One downfall is that you can only purchase the wine in person or online through the winery. I belong to their wine club and unlike many we've tried, this wine club membership is worth renewing year after year!

Renee Napoli is an Independent Media Professional. She can be reached at 908-358-8245 or reneenapoli1@gmail.com.

Great Cab

BY TOM BUCKLEY

Stags Leap Artamis Cabernet Sauvignon

n excellent and consistent Napa wine from a great producer. Nice body with smooth finish. Great served with rich, hearty meals, especially red meat.

Tom Buckley is C.E.O., Redi-Direct Marketing, Inc., 5 Audrey Place, Fairfield, NJ 07004. He can be reached at 973-808-4500 or TBuckley@ redimail.com.



Lew Miller with a magnum of

Pinot Noir in his Connecticut wine

cellar, circa 1780 (the cellar not

WINE AND FOOD

BY LEW MILLER

I have three favorite wines, depending on the menu. Wine is best when enjoyed with food, and the combination is important:

Albariño

With fish, chicken, seafood, an Albariño from Galicia (northwest Spain) is absolutely delicious, smooth and fruity while still dry.

Sancerre

With oysters, clams, and similar fresh shellfish, nothing beats the crisp, clean taste of a Sancerre, a French Sauvignon Blanc that complements these even better than California or New Zealand SBs.

Cotes de Beaune / Oregon Pinot Noir

With beef or lamb, I lean toward a Pinot Noir, either a Burgundy from Cotes de Beaune or an Oregon Pinot Noir from Willamette Valley such as AZ, which is very reasonably priced. The former is deeper in color and flavor, with a mix of fruit and tannin that lingers on the tongue; the latter is lighter and more zesty, better with rib lamb chops or even veal.

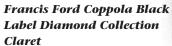
I could go on with other favorites, including the Austrian Gruner Veltliner, Italian Rosso Montepulciano, or an excellent Bordeaux from St. Emilion. My wife's preference is for a light Pinot Grigio. Having had more than 750 bottles in my cellar from all over the world, the choice is what do we have tonight, not which is my favorite.

Lewis A. Miller is Principal, WentzMiller Global Services, LLC, Consultants in Health Education Worldwide, 303 East 57th Street, Apt. 28F, New York NY 10022. He can be reached at 212-933-1027 or lew@ wentzmiller.org.



Claret -A Balanced Red Blend

BY NANCY E. SOUZA



love a red blend and I'm into



Coppola's Claret right now because it's consistent and at a decent price point for a California red at \$15. Claret is a term originally coined by the British to describe Cabernet-based wines. This Cabernet, Merlot, Cabernet Franc, Petit Verdot, Malbec blend is deep and rich with nice balance, offering good aromas and flavors of wild berries, plum, and anise. I give it high marks at this price point. It's ready to drink when you buy it, although I find it smooths out in the glass if you wait a while to drink once poured. Cheers!

Nancy E. Souza is Account Manager, Multi-Media Advertising Sales, JAMA: Journal of the American Medical Association, 119 Cherry Hill Road, Third Floor, Parsippany, NJ 07054. She can be reached at 973-263-9191, ext. 209, or Nancy.Souza@ama-assn.org.

Two Top Wines

BY JILL BRESNICK

Rombauer Chardonnay

From St. Helena in the Napa Valley, this wine was given to me as a gift once, and I've loved it since. It has a big, buttery taste, and is currently my favorite Chardonnay!

Caymus Cabernet

Also from Napa Valley is one of my favorite Cabernets - Caymus. Smooth as silk, Caymus is a full-bodied, rich wine with



just the right amount of fruit. Not inexpensive, but worth every penny. Absolutely delicious!

Jill Bresnick is Publishing Director, HMP Communications, LLC, 83 General Warren Boulevard, Suite 100, Malvern, PA 19355. She can be reached at 610-560-4144 or jbresnick@hmpcommunications.com.

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vines wines wines

Life After Advertising... OWNING A WINE AND LIQUOR SHOP

Paul Nani (above, right, with his son, Mark) purchased Casa Oliveira Wines and Liquors

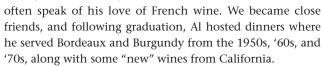
in 2009 after 35 years in healthcare.

fter a rewarding career of over 35 years in the healthcare field working in marketing for Pfizer and then advertising for Saatchi and Saatchi Health, I followed my lifelong dream of owning a wine business. I

purchased Casa Oliveira, a wine and liquor shop in the West Village of Manhattan

WINE - A PERSONAL HISTORY

My first taste of wine, my mother told me, was when I was about three or four years old. My Italian grandfather, who made his own wine, would dip a piece of Italian bread in red wine and let me eat the bread. My love of wine grew from that day forward, but my real introduction to the larger world of wine came as a college student. My mathematics professor, Al Baranchik, would



As retirement neared, I started to think seriously again about owning a wine store. I began talking to my financial advisors about what it would take to transition from a career in pharmaceuticals to being a small business owner. As luck would have it, one of the financial advisors had a friend who owned a wine and liquor store in Greenwich Village and he put me in touch with him. One thing led to another

White Wine Tip: People often drink white wine too cold, right out of the fridge. Give it about 10 minutes at room temperature to bring out the taste and flavor.

Red Wine Tip: An article in a respiratory journal once claimed that swirling red wine in a glass for two minutes is equivalent to decanting and letting the wine breathe for 20 minutes. Try this

Wine and Food Pairings: Every wine critic has their opinions, but here are some on my favorites - Cabernet Sauvignon with strong cheeses and beef; Merlot with grilled meats and pastas with red sauce; Pinot Noir with pork and grilled tuna; Chardonnay with chicken, turkey, salmon, and shellfish; Sauvignon Blanc with salads; and Pinot Grigio with veal and white fish.

and, over lunch one day in 2009, I made him an offer for his business and he accepted. I was now the new owner of Casa Oliveira Wines and Liquors, which had been in continuous business in Manhattan since the end of Prohibition in 1934.

OFF AND RUNNING

The transition has gone pretty smoothly. Since we are a local neighborhood store, most of our customers are regulars. We provide a service, and they appreciate us. This makes the work enjoyable. Also all of the staff remained after I purchased the business, so that made it easier for everyone. I've found that a small business owner has to be a Jack-of-all-trades, which is really no different than being in account service except that I no longer have an extensive corporate sup-

port infrastructure. This also means I make all the decisions, good or bad. If I make a bad decision (which I have more than once), I learn from it and move on.

Realizing that I needed help in running the business, I turned to my son Mark who had recently graduated from college and was working in sales. I asked Mark if he would like to join the new "family" business and he agreed. I could not run this business as effectively without my son. His sales experience is invaluable, and there is a comfort level knowing that when I am not at the store he is there and in charge. There is a succession plan in place! My wife, Karen Rauhauser, a marketing consultant, is also a corporate officer.

SO WHAT ARE PEOPLE DRINKING THESE DAYS?

As for red wines, California Cabernets from the 2010 vintage, especially those from Napa Valley, are excellent choices and are showing very well right now. If you can find Pinot Noirs from the Russian River Valley, they are smooth and easy-drinking. Côtes du Rhônes from France are also a good choice. Look for a basic wine from E. Guigal (AOC), an excellent wine at a reasonable price. And Malbecs from Argentina are up and coming. They are always a reliable choice.

As for white wines, there has been a dramatic shift away from Chardonnay, at least in the West Village, to drinking

Continued on page 10

ESSENTIAL

In the 2013 Essential Journal Study, NEJM was named in the TOP THREE ESSENTIAL JOURNALS in all twelve specialties studied.

INFLUENTIAL

OVER 80% say they look to NEJM for:

- breakthrough studies
- clinical advances





The NEW ENGLAND IOURNAL of MEDICINE

Source: The Essential Journal Study, The Matalia Group, 2013

Mining & Wining Exchange

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A Rare Varietal

BY JULIANNE CRAMMER

Heitz Cellars – Grignolino

ne of my favorite wines is Heitz Cellars – Grignolino. It is a rare Italian varietal that was growing when the Heitz family first purchased the vineyard in 1961 and they kept it going. I've loved this wine for years, and when I went to Napa for the first time last year I was so excited to visit this winery. They don't typically have the Grigno-



Enjoying Napa!

lino open for tastings, but because of my excitement they opened a bottle. I would describe it as a lighter red that has a unique flavor, fresh and vibrant with a spicy finish.

Julianne Crammer is a Senior Planner, Multichannel Media, SSCG Media Group, 200 Varick Street, New York, NY 10014. She can be reached at 212-331-8614 or jcrammer@SSCG Media.com.

Vineyard Variety

BY JOHN ALBERTO

Malbec and Montalcino

do a lot of experimenting with wine brands and try to order something different each time I'm out. Though I always have an opinion of the wine I'm drinking at the time, I rarely consciously connect that opinion to the brand for future reference. However, when getting a nice wine, I prefer a Montalcino, which hails from a hill town that is



John Alberto

part of Tuscany in Italy. If I stay in and make dinner on a weeknight, I will usually get a \$12 Malbec, considered an excellent choice for a full-bodied red wine without the price of Cabernet Sauvignon or Syrah.

John Alberto is an Account Manager, Pharmaceutical Media, Inc., 30 East 33rd Street, 4th Floor, New York, NY 10029. He can be reached at 212-904-0364 or jalberto@pminy.com.

Liquor Shop Continued from page 8

Sauvignon Blancs from New Zealand, almost year-round. An excellent choice and good value is Oyster Bay. Kim Crawford is a step up. For those Chardonnay fans, I prefer the wines from California's Santa Maria Valley. They are nice, full-bodied wines with butter and oak flavor. And as the warmer weather approaches, many people turn to drinking Rosé. Light pink in color and very dry and crisp, the classic ones come from Provence. The current favorite is Whispering Angel, which literally flies off the shelf on hot summer weekends

Turning to sparkling wine, Lilly Bollinger of the famous champagne house once said, "I only drink champagne when I'm happy and when I'm sad. Sometimes I drink it when I'm alone. When I have company, I consider it obligatory. I trifle with it if I'm not in a hurry and drink it when I am. Otherwise I never touch the stuff unless I am thirsty." Champagne from France (e.g., Veuve Clicquot), often thought of as something to drink only during holidays and special occasions, can also be enjoyed year-round. But if you are looking for something in a more modest price range, an excellent choice is Prosecco, sparkling wine from Italy. Dry but with a hint of sweetness, Mionetto is a crowd-pleaser.

Regarding spirits, thanks to the marketing efforts of a highly sought after bourbon called Pappy Van Winkle, and extremely cold weather here in New York this past winter, there has been a dramatic increase in **Bourbon sales**. Familiar names like Maker's Mark and Jim Beam are now competing with small batch products such as Bulleit, Michters, Willett, Widow Jane, Kings County (yes it's from Brooklyn), and a host of other single-barrel producers. And ever popular single-malt scotches, like Macallan and Balvenie, continue to sell very well alongside Hibiki, the premium blended Japanese whisky.

There has also been an explosion in the Vodka category. Historically, the leading vodkas were from Russia (e.g., Stolichnaya), Sweden (e.g., Absolut), and Holland (e.g., Ketel One), as well as potato vodkas from Poland (such as Chopin). Then came Grey Goose from France and now Ciroc (promoted by Sean Combs), which is distilled from grapes. These are lately being challenged by newcomers, such as the award-winning American vodka, Tito's from Austin, Texas, which is distilled from corn and gluten-free. The other trend is the explosion in the variety of flavored vodkas; everything from orange to blueberry to chocolate, and even bubble gum.

Cheers!

Paul Nani is President of Casa Oliveira Wines and Liquors, located at 98 7th Avenue South (between Bleecker and Grove Streets in the West Village), New York, NY 10014. Contact the store at 212-929-0760 or casaoliveirawines@yahoo.com. Find out more at www.casaoliveiranyc.com.

Four-Star Old-World Charm

BY LINDA ZANI THOMAS

Berta's Chateau 7 Grove Street Wanaque, NJ 07465 973-835-0992

http://www.bertaschateau.com/

Berta's Chateau, high on a hill in Wanaque in Passaic County, New Jersey, appears through the trees just as your guests in the backseat start saying, "You're lost – there can't possibly be a 4-star, Wine Spectator Top 100 Restaurant back here!" And then



Linda Zani Thomas

the magic begins. You enter into a charming, wood-paneled foyer and are escorted into one of four cozy dining areas by the kind and gentle Mrs. Bernstein, wife of Chef Peter, third generation owner of Pietro and Santina Berta's 1925 Northern Italian gem. Rumor has it that Berta's was a speakeasy and indeed a photo of Pietro hangs in the hallway next to the Packard he lost in a card game way back when.

Classic Italian ballads play as waiter Joe or Peter – each with decades of experience at Berta's – take your drink order and place the mounds of fresh crudité, the olive tray, the breads, crackers, and three homemade cheese spreads before you. So starts your three-hour dining experience at handsdown one of the best kept secrets in our state.

The menu is old school, with so many choices your best bet is to ask Joe or Peter what they recommend. Better yet, let Chef Peter take control and he will customize your Northern Italian meal. As for the wine list, it does not get any better. Berta's has been on the Wine Spectator Top 100 list for 24 years and is well-known for their wine-tasting dinners led by the top vintners of the world. The front of the menu contains a description of the provenance of the meats they are featuring, and how they will be prepared. Go for the Berkshire Pork and the Sirloin "Tagliata" with Gorgonzola and sautéed onions. Try the homemade Ravioli Bolognese or Green Tajarin Noodles, Veal Saltimbocca, Clams Casino, or Escargot – even Frog Legs are served. All come to the table with family-style bowls of sautéed vegetables and from Santina's original recipe, Farina Dolce; savory sweet golden cubes of lemonkissed farina.

But we're not done yet! Dessert and after-dinner drinks are superb at Berta's. Try the homemade fruit pies, zabaglione for two over sweet berries, ricotta cheesecake, a parfait, or my favorite liquid dessert of homemade hot chocolate with whipped cream. My Aunt Louisa Ferrari put it best, "Heaven must be just like Berta's Chateau."

Linda Zani Thomas is a Marketing and Public Relations Consultant at Curry Rockefeller Group, 660 White Plains Road, Tarrytown, NY 10591. She can be reached at 201-314-8045 or lindazani@aol.com.

Pancakes for Dinner?

BY JENNIFER LIAO

Clinton St. Baking Company and Restaurant 4 Clinton Street New York, NY 10002 646-602-6263 http://clintonstreetbaking.com/

here's a small cozy restaurant called Clinton St. Baking Company on the Lower East Side. While the weekend brunch wait is known to be three to four hours



Jenniter Lia

long, my friends and I make sure to take a quarterly trek for dinner when the wait is a wee bit shorter.

Coming from a waffles person who is not a fan of breakfast for dinner, I can tell you your life will be forever changed by the pancakes at Clinton St. Baking Company and Restaurant. The first time we went was in February,

which is Pancake Month. That's when extra-special pancakes are created and served Mondays-Thursdays for lunch and dinner. We had the Coconut Pancakes with kumquat syrup and brûléed bananas. I was hesitant to order something that sounds like a potentially disappointing weird dinner in the making. It turned out to be the perfect mix of a fluffy, buttery pancake that's crisp around the edges, complemented by contrasting textures from the crispy brûléed bananas, and the perfect touch of sweet citrus from the kumquat syrup – so good! Other recent combinations featured this past February – German Chocolate with roasted pecans, caramel, coconut, and bittersweet chocolate sauce, Fresh Blackberries with Meyer lemon curd, and many more.

The good food doesn't stop with the pancakes – try the shrimp and grits or the lamb chops. It also helps to bring great company to share it with!

Jennifer Liao is Senior Multichannel Media Planner, SSCG Media Group, 200 Varick Street, New York, NY 10014. She can be reached at 212-331-8607 or jliao@SSCGMedia.com.

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restaurants restau

NJ's Best Tomato Pie

BY JAIME COLLINS

Holy Tomato

9 South Blackhorse Pike • Blackwood, NJ 08012 856-228-1234

http://holytomatogourmetpizza.com/

▲ y favorite restaurant is nestled in Blackwood, NJ, on the Black Horse Pike. While, out of habit and persistence, I still call it Alfred's

Tomato Pie, they recently changed their name to Holy Tomato. And Holy Tomato...do they have amazing pizza. This place makes the best tomato pie in the world!

Before ordering your pizza, make sure you start off with their house salad: Romaine, Parmesan, toasted sesame seeds (amazing), topped with their own house balsamic Italian dressing. When you do order the pizza, keep in mind that the crust is

extremely thin, therefore, two to three people can easily eat a whole pie.

NOW ONTO YOUR PERFECT PIZZA EXPERIENCE

Not only does Holy Tomato offer the classic tomato pie, which features hand-crushed tomatoes, fresh garlic, olive oil, and a light sprinkling of mozzarella on a thin, crispy crust, but you can also make this into your own specialty pizza. Choose from up to 15 different toppings - hot cherry pep-

pers, broccoli, artichokes, baby clams, sausage, etc. The pizza has the thinnest crunchiest crust I have ever bitten into. And they use the freshest ingredients; I would swear they pick the tomatoes right off of the vine in their backyard.

As you wait, you can watch the pizza being freshly made about five feet away from your table. The place is very small, which gives it that family atmosphere. The inside is deco-

> rated unlike any other restaurant I have seen. The walls are painted vivid shades of avocado and salmon, with quirky accents like strings of patio lights and an eclectic mix of chairs and tables, making Holy Tomato stand out as one-of-a-kind. Once you've visited a few times, the waitresses know you when you walk through the door, important for me when going out to eat. Holy Tomato is also BYOB, so make sure you bring some wine to

complement your custom pizza pick.

Whenever I go to Holy Tomato I have a great dining experience – an awesome pairing of amazing food and great people. This is definitely a place you need to visit when in the South Jersey area.

Jaime Collins is Digital Campaign Coordinator, SLACK, Incorporated, 6900 Grove Road, Thorofare, NJ 08086. She can be reached at 856-848-1000, ext. 548, or jcollins@slackinc.com.



The one-of-a-kind dining area at Holy Tomato.

I Love Sal and Joe's!!

BY ROSEANN SORG

Sal and Joe's Spaghetti and Pizza House 300 South Lenola Road Maple Shade, NJ 08052 856-234-3130

or over three decades, brothers Sal and Joe have been serving up the best Italian food you can find anywhere! The result is a cute little restaurant where you can't beat the food, the service, or the prices.

You get soup, salad, and bread with your meal for one low price. The food and the service are excellent, a family affair with a friendly atmosphere. My husband and I have been going there almost every Friday night for over 20 years. I would recommend anything; you just can't go wrong. Their White Chowder is superb, brimming with seafood. And their Pasta Dolce Vita is to die for. This is pasta in an aurora sauce with sauteed chopped shrimp, onions, hot peppers, black olives, and Romano cheese. THE BEST! They also have a delicious velvety Fettuc-



Sal and Joe's.

cini Alfredo, which you can add shrimp or chicken to. All dinners come with their tasty homemade Soup of the Day and the best garlic bread I have ever had. The restaurant is BYOB and there is always a wait. Love all their food!

Roseann Sorg is Senior Buying Services Coordinator, Compas, Inc., 4300 Haddonfield Road, Pennsauken, NJ 08109. She can be reached at 609-280-6265 or rsorg@compas-inc.com.

New Jersey Dining at its Farm-Fresh Finest

BY MICHAEL REYNOLDS

The Ryland Inn 115 Old Highway 28 Whitehouse Station, NJ 08889 908-534-4011

http://www.rylandinnnj.com/

"Most Loved" is tough, because there's just too many fabulous restaurants. There's Craft in New York City for its "simplicity," with its dedication to the freshest ingredients (http://www.craftrestaurantsinc.com/



craft-new-york/), FARM at The Carneros Inn, located in Napa, for true "farm to table" (http://www.thecarnerosinn.com/dining/farm-restaurant/), John Dory Oyster Bar for ridiculously fresh shellfish (http://thejohndory.com/)...

So, I'll keep it NJ local and say The Ryland Inn. As many of you may know, The Ryland Inn was a mainstay for many years, until a flood forced its closure in 2007. But to much fanfare, it reopened in 2012 under the watch of Chef Anthony Bucco, who has recently been awarded four stars from New Jersey Monthly, an award that has not been given in over a decade. True to form, Bucco and his team returned the restaurant to its former grandeur and beyond, making it, once again, an incredible dining experience. The menu is seasonal, offering locally sourced ingredients from area farms, as well as fresh products from their onsite hydroponic greenhouse.

We surrendered to the chef's wishes and did the tasting menu, a sampling of about seven excellent choices, including a cheese course and dessert, which also changes seasonally. Right now, you can enjoy Butter Poached Lobster with Morel Mushrooms, Yellow Fin Tuna and Foie Gras, Saffron Risotto with Peeky-Toe Crab, Asparagus and Fried Egg Emulsion, just to name a few of the current Ryland Inn selections.

Make a point of going at least once. You won't be disappointed.

Michael Reynolds is Senior Director of Sales, BulletinHealthcare, 100 Lanidex Plaza, Parsippany, NJ 07054. He can be reached at 973-214-6624 or mreynolds@bulletinhealthcare.com.

Burgers and a Wine Bar

BY HALLEY YANKANICH

Zinburger 923 Haddonfield Road Cherry Hill, NJ 08002 856-488-7590

http://zinburgereast.com/

ne of my favorite restaurants in the South Jersey area is Zinburger. It's a modern twist on the traditional burger joint. The atmosphere is sleek, modern, and upbeat with comfortable seating.



The burgers feature gourmet toppings like truffle mayonnaise, wild mushrooms, and manchego cheese. There is also a delicious variety of sides and salads. And, if you're in the mood for something sweet, they make a number of dessertinspired milkshakes like Crème Brûlée and Bananas Foster.

Zinburger is a treat when you're in the mood for good old burgers and fries. And did I mention they have a wine bar (along with a full selection of cocktails and several beers on tap)?

Halley Yankanich is Account Executive, HLG Health Communications, 1700 Market Street, Philadelphia, PA 19103. She can be reached at 610-505-5024 or hyankanich@gmail.com.

A Taste of Southern Home-Cooking

BY BRETT MARVEL

Tupelo Honey Café Downtown Asheville 12 College Street Asheville, NC 28801 828-255-4863

https://tupelohoneycafe.com/

love Tupelo Honey Café in downtown Asheville, North Carolina. It is a must-stop when my wife and I travel to NC.



They are all about scratch-made, locally sourced southern cooking. My favorite meal there was "Not Your Mama's Meatloaf," grass-fed beef blended with bacon, topped with Rosemary tomato shallot gravy, and served with a side of homemade mac 'n cheese. Their biscuits are amazing too hot and fresh out of the oven!

Tupelo Honey Café started as one restaurant in North Carolina, and has grown to eight locations throughout North and South Carolina and is now in Tennessee too.

Brett Marvel is a Media Account Supervisor, Communications Media, Inc., 2200 Renaissance Boulevard, Suite 160, King of Prussia, PA 19406. He can be reached at 484-322-0880 or bmarvel@cmimedia.com.

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PERSONAL EXCHANGE

Joan Coffey

Birthplace: Bay Ridge Brooklyn, NY

Marital Status: Single

Occupation: Medical Marketing

Years in Industry: 15
College: Fordham University

Who is your mentor and how did he/she impact you?

My Dad – Executive Vice President, Sales, Anheuser Busch. He had me a little later in life – would take me to the park every Saturday to shoot hoops (he was a basketball star in school and I was his last hope to have an offspring in the game). For hours, we would talk about the strategy of the game, how to succeed and be a winner. I just didn't quite follow him in basketball. I think he would be over the moon about the AMM win...So I guess I listened!

What is the biggest obstacle you have overcome?

There are many obstacles in life; it is how you come out on the other side that counts. I hope that I have demonstrated perseverance and poise to handle what life has and will throw at me.

If you could do a guest role on a TV show, which one would it be?

Modern Family – I think I would make a perfect visiting Aunt. I believe my sense of humor would fit right in.

If you could work doing anything in the world, regardless of the income, what would you do?

Visit orphanages and keep the children's spirits up while they wait for placement.

What are two things on your bucket list?

- 1. To do stand up on the Late Show.
- 2. Get married (would like to at least try it? No?).

What is your favorite restaurant?

DiSalvano in NYC – the service is fantastic and the food is always superb (and you can always catch a star or two).

What is your favorite vacation spot?

Monte Carlo – it has the beach, shops and international intrigue...(you feel like James Bond could show up at any moment).

What do you think is the most important issue facing us today?

The Sunshine Act.

What was your very first job?

Clearing shells off of the sand at the beach club; age 8.

What do you know for sure?

That I have a great family and friends.

What three adjectives best describe you?

Funny, loyal, and charismatic.

What are you reading?

Missing You by Harlan Coben.

What's your favorite movie?

Gone With The Wind.

What age would you like to be right now?

This one – never look back – the light is ahead.

What would you do or buy if you won the lottery?

An island - surrounded by beach and waves! Heaven.

Who is your personal hero/heroine?

My nephew – put himself through law school and is practicing in the great state of Texas.

Goals?

To own a shabby shack on the beach.

If you could be anyone who would you be?

Me – I like who I am.

Who was your favorite teacher?

Frank Van Leer – he is a great sales trainer and motivator.

What one thing would you have done differently?

Nothing. All I have done has made me who I am today – no regrets.

What would you like to know more about?

Languages – I wish I could speak Spanish or French.

Best/worst part of your job?

Best part are the people – they surprise me every day.

What one little thing always makes you happy?

The ocean.

Have you ever had a brush with fame?

I actually have had quite a few – one of my faves was when I bumped into Carol Channing in the streets of NYC. I was taken back by how stunningly beautiful she was...

If you could see anyone in concert, who would it be?

Sting is my fave – have always loved his music from The Police to today. I also had the pleasure of meeting him last November in Paris.

How did you get started in the industry?

Hank Blaney told me to come on over; that I would probably get married to a doctor within a year...That was 15 years ago!

What is your favorite quote?

"Be yourself everyone else is taken." – Oscar Wilde (Beyond all other inspirational quotes this seems the most foundational.)

What was the best present you ever received?

When my niece saved her allowance and bought me a Christmas gift at the school fair – she was eight. She was so excited to give it to me (a bear pendant). Very precious.

What is your most memorable birthday?

I am hoping it is yet to come.

What is one thing you can't live without?

Family.

What do you collect?

Shells from beaches all over the world.

Most embarrassing moment?

Kind of filling in all this info about me...

Joan Coffey is AMM 2014 Nexus Sales Rep of the Year Award Winner and Integrated Healthcare Professionals Marketing Solutions Manager - Specialty Leader (Surgery), Elsevier Science, 360 Park Avenue South, New York, NY 10010. She can be reached at 551-580-4018 or j.coffey@elsevier.com.

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No matter how they read it, they just can't put it down









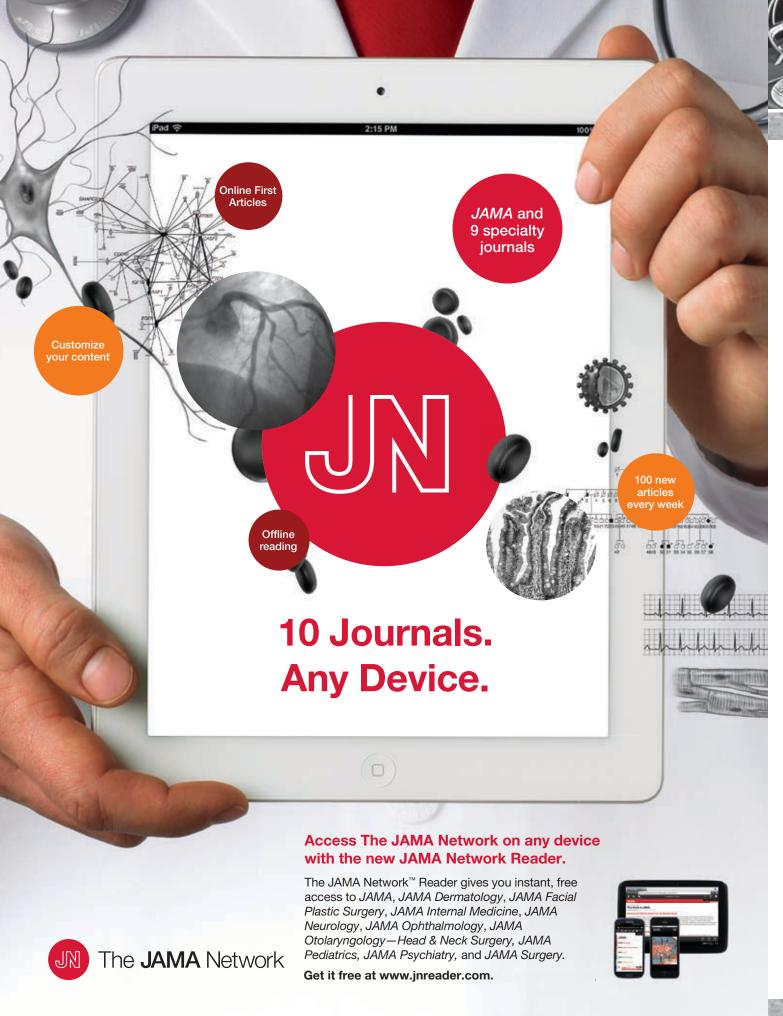
And now with so many ways to access the journal, they don't have to. With the most average issue readers, high readers, and average page exposures, American Family Physician is still the best-read journal in primary care—no matter how it's served. Along with print, and a large, rapidly growing population of tablet and smartphone edition users, 86,266 US Family Physicians (75% of the total) are registered for Web site access because they are AAFP members.²

To learn about promotional opportunities, contact the AFP/FPM Advertising Sales Team at (201) 288-4440 or AAFP_NJ@aafp.org, or visit www.aafp.org/journals/adinfo.

References: 1. Primary Care. Medical/Surgical Study. Kantar Media; December 2013. 2. Membership data on file; American Academy of Family Physicians.



American Family Physician°



I Mining & Wining Exchange

A Vegetarian Restaurant That's a Treat for All

BY JULIE JIMENEZ

Red Bamboo

140 West 4th Street (Between 6th Avenue and MacDougal) New York, NY 10012 212-260-7049 • 212-260-1212 http://www.redbamboo-nyc.com/

hidden gem for vegetarians!
The owner, Jade, is very outgoing and often greets you when
you walk in. The menu is expansive
with my favorite entrée being the



lulie Jimenez

BBQ ribs – grilled soy ribs served with a side of steamed carrots, broccoli, snow peas, sweet corn, mashed potatoes and mushroom gravy. There is plenty more to choose from, including a wide selection of appetizers, specials, pastas, burgers, and salads. A great place that will not break your bank that serves delicious vegan desserts too. Red Bamboo will never disappoint.

Julie Jimenez is a Recruitment Associate, Pharmaceutical Media, Inc., 30 East 33rd Street, 4th Floor, New York, NY 10016. She can be reached at 212-904-0360 or jjimenez@pminy.com.

Vovo Souza's "Good for You" Muffins

BY NANCY E. SOUZA

These are my mom's breakfast muffins. Healthy ingredients and I freeze and eat one for breakfast on the go after 30 seconds in the microwave.

Ingredients

- 4 cups unsifted wheat flour
- 1 jar (12 oz) wheat germ
- 1 cup ground flaxseed (We use Spectrum Essentials: Organic Ground Flaxseed, ready-to-use from Whole Foods or online: 4 pack for \$20.69 –



Nancy E. Souza

http://www.amazon.com/s/ref=nb_sb_noss?url=search-alias%3Daps&field-keywords=Spectrum-Essentials-Organic-Flaxseed-14-ounce)

- 1 cup packed brown sugar (we use a little more than called for here)
- 5 teaspoons baking soda
- 4 eggs, slightly beaten
- 1 cup raisins or dried cranberries
- 1 cup honey or Vermont maple syrup (we use honey and a little more than called for here)
- 1 quart lowfat buttermilk
- 1 cup oil
- 1 cup crushed walnuts (optional)

Directions

- 1. Combine in very large bowl: Flour, wheat germ, flaxseed, sugar, baking soda.
- 2. Stir until blended.
- 3. Add remaining ingredients, stirring until well blended.
- 4. Grease muffin pans with Pam or similar cooking spray.
- 5. Fill pans 2/3 full (they do not rise a lot).
- 6. Bake at 400° for 12-14 minutes.

Makes 3 dozen muffins.

Nancy E. Souza is Account Manager, Multi-Media Advertising Sales, JAMA: Journal of the American Medical Association, 119 Cherry Hill Road, Third Floor, Parsippany, NJ 07054. She can be reached at 973-263-9191, ext. 209, or Nancy.Souza@ama-assn.org.

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FUN THINGS TO DO

2014

NEW JERSEY

Augus

Atlantic City

http://www.casenet.com/concert/atlanticcityconcert.htm

- 1 Resorts–Danielle Bradbery
- 1,2 Borgata-Lewis Black
 - 1 Borgata–Sammy Haggar
- 1-3,5-8,10,12 Harrahs–Straight No Chaser
 - 2 Borgata–Jerry Seinfeld
 - 2 Boardwalk Hall–Kiss, Def Leppard
 - 3 Borgata–Bay Atlantic Symphony–All Mozart
 - 3 Atlantic City Beach–Lady Antebellum
 - 3 Borgata-Lionel Richie
- 7,14,21,28 Borgata–The Burlesque Show
 - 16 Resorts-David Nail
 - 16 Borgata–Jim Gaffigan
 - 16 Tropicana–KC and the Sunshine Band
 - 17 Borgata–Bay Atlantic Symphony Go the Distance
- 20,21-24 Boardwalk Hall–Cirque du Soleil: Varekai
 - 22 Borgata–Chicago, REO Speedwagon
 - 22 Borgata–Howie Mandel
 - 23 Borgata-Artie Lange
 - 23 Trump Taj Mahal–Rod Stewart
 - 30 Golden Nugget-Aaron Lewis
 - 30 Borgata-Demetri Martin
 - 30 Borgata-Train
 - 31 Boardwalk Hall–Aerosmith, Slash
 - 31 Borgata-Neighbourhood

MetLife Stadium

East Rutherford, 201-559-1300

- 4,5 One Direction
- 16,17 Eminem and Rihanna— The Monster Tour

PNC Bank Arts Center

Exit 116, Garden State Parkway, Holmdel, 732-203-2500

- 2 Nine Inch Nails, Soundgarden
- 3 Under the Influence of Music Tour: Wiz Khalifa, Jeezy & More
- 4 John Fogerty and Jackson Browne
- 10 OneRepublic Native Summer Tour with The Script
- 12 Goo Goo Dolls and Daughtry with Special Guest Plain White T's
- 15 Keith Urban–Raise 'Em Up Tour
- 16 Chicago and REO Speedwagon

- 18 Linkin Park: Carnivores Tour
- 22 Brad Paisley: Country Nation World Tour
- 28 Kings of Leon: 2014 Mechanical Bull Tour
- 30 Dodge Presents: Mötley Crue– The Final Tour

Prudential Center

25 Lafayette Street, Newark, 973-203-2500

- 24 Street League Skateboarding 2014 World Tour
- 27-31 Cirque Du Soleil: Varekai

Wellmont Theater

5 Seymour Street, Montclair, 973-783-9500

- 8 Sublime with Rome
- 9 The First Annual Freestyle Jersey Jam featuring TKA, Lisa Lisa
- 22 Elvis Tribute Artist Spectacular
- 23 Get The Led Out

NEW YORK

August

Beacon Theatre

2124 Broadway, 866-858-0008

- 12,13 Tori Amos
 - 23 An Evening with Lyle Lovett and His Large Band

Central Park Summer Stage

69th Street at 5th Avenue, 212-360-2777

- 2 Dr. John and the Night Trippers–Hurray for the Riff Raff
- 3 Gregory Porter and Revive Big Band Led by Igmar Thomas
- 6 Spectrum Dance Theater–Sidra Bell Dance NY
- 9 Motown Gospel Revue featuring Tasha Cobbs, Smokie Norful, Pastor Charles Jenkins
- 10 Passenger, Liam Bailey, DJ Natasha Diggs in Association with Giant Step
- 11 Urban Theatre Movement's Handball by Seth Zvi Rosenfeld, Directed by Brenda Banda
- 13 Gavin DeGraw and Matt Nathanson, Andrew McMahon
- 16 Blood Orange with Guests Moses Sumney, Sean Nicholas Savage
- 17 WBLS 6th Annual R&B Fest: Musiq Soulchild
- 23 La Mega 7th Annual Tropical Fest: Alex Sensation
- 24 Fania All Stars

Jones Beach

Bay Parkway, Wantagh, 516-221-1000

- 1 Nine Inch Nails, Soundgarden
- 5 John Fogerty & Jackson Browne
- 6 Kiss, Def Leppard

- 13 King of Leon, Young the Giant, KONGOS
- 17 Chicago, REO Speedwagon
- 19 Linkin Park, 30 Seconds to Mars & AFI
- 20 Rod Stewart and Santana
- 21 Jimmy Buffett and The Coral Reefer Band
- 29 Mötley Crue, Alice Cooper
- 30 Zac Brown Band

Madison Square Garden

7th Avenue, between 31st and 33rd Streets, 212-465-6741

- 1 Blake Shelton
- 16 Steve Aoki

The Theater at MSG

7th Avenue, between 31st and 33rd Streets, 212-465-6741

- 4 David Gray
- 5 Panic at the Disco
- 16 Ana Gabriel

CHICAGO

August

Chicago Summer Festivals

http://www.chicagomag.com/arts-culture/ February-2014/2014-Summer-Festival-Guide/

First Midwest Bank Amphitheatre

19100 South Ridgeland, Tinley Park, 312-540-2000

- 5 Under the Influence of Music Tour: Wiz Khalifa, Jeezy & More
- 8 Dodge Presents: Motley Crue— The Final Tour
- 9 Jason Aldean, 2014 Burn It Down Tour
- 15 Platinum Tour: Miranda Lambert with Justin Moore & Thomas Rhett
- 16 Kiss and Def Leppard
- 29 Linkin Park: Carnivores Tour

Jay Pritzker Pavilion in Millennium Park

201 East Randolph Street, between Michigan and Columbus Avenues, www.Grandparkmusicfestival.com

- 6 The Seven Deadly Sins
- 8,9 Northern Lights
- 13 Bolcom and Mozart
- 15,16 Daphnis and Chloe

United Center

1901 West Madison Street, 312-455-4500

- 7,8 Katy Perry
- 14 Miley Cyrus
- 16 2014 USA Basketball
- 23 Tom Petty & The Heartbreakers
- 26,27 Arcade Fire