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New borough eatery going green

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Staff photo by Barry Taglieber Spiedie Bistro, Phoenixville's newest eatery, promises to provide its patrons with a green, environmentally friendly dining experience as well as foods with a healthy flair.

PHOENIXVILLE — The owner of a fast-casual restaurant on Bank Street is taking steps to make his business eco-friendly both before and after its grand opening in February.

Brian Laing, owner of Spiedie Bistro, plans to open his new eatery at 100 N. Bank Street on February 11. Since acquiring the property in October, Laing has used several methods of “green building” to make his restaurant environmentally sustainable.

Laing said he has tried to use as many recycled materials as possible throughout the construction process, including recycled screws and sheetrock. The building also uses laminate floors and “eco-friendly” paint that emits no odor.

Once Spiedie Bistro opens, however, Laing plans to continue to keeping the environment in mind.

“Each year, we’ll implement one to three steps to be fully green,” Laing said. These steps would include using what Laing calls “green friendly” recyclable cups for drinks as well as environmentally safe cleaning materials. He plans to continue to research other methods as well.

As for the food, the main item on the menu is the bistro’s namesake, the spiedie. Originated by Italian immigrants in upstate New York in the early 1900s, spiedies are sandwiches consisting of beef, pork or chicken that are marinated in Italian spices and ingredients for long periods of time before being skewered and grilled.

The bistro will also offer fresh salads, soups and other healthful and organic food including couscous and brown rice, as well as a variety of teas in addition to fountain drinks. The majority of food is locally grown and produced, free of pesticides and nothing is fried.

“It’s considered fast-casual,” Laing said. “Not fast food, but casual at the same time. There’s no freezers, no friers. Everything is delivered fresh every day.”

Laing formerly played college hockey and, because of his background in fitness as an athlete, he planned to make his bistro’s menu as healthy as possible. He is also excited about joining the ever-growing business community in Phoenixville.

“There’s definitely a big growth, [a] revitalization,” Laing said. “It’s been great. No second thoughts.”

For more information on Spiedie Bistro, visit www.spiediebistro.com. Spiedie Bistro will celebrate its grand opening on Febraury 11 at 100 N. Bank Street.