Howard's Agenda

At the Alvah Stone in Montague, every detail matters

BY DANIEL PASTAN | PHOTOGRAPHY BY PAUL SHOUL

Here a Wein clunks down the stairs, a bottle of Del Maguey single-village tequila in hand, and pours us two glasses. He's a heavily bearded fellow who gestures more with his eyebrows than his hands. He glows with parental adoration for his restaurant's riverside patio, which backdrops our twohour conversation. Though he appears right at home in this quaint New Englnd town, Wein emits a distinct sense of worldliness and confidence. This is a man who's got Iron Chef Masaharu Morimoto on speed dial, and yet shops regularly at the Brattleboro Co-op.

Every aspect of The Alvah Stone has been precisely designed to suit the space's concept—perfectly executed, authentic American fare in a down-to-earth, pastoral setting. Wein is at once creative visionary and busboy, owner and architect. The decade he spent working as Executive-this and Chief-that in NYC and Philly might seem far-removed from the Alvah's feel-good mission statement, but the years of boardroom meetings and redeye flights were all building toward this, his self-proclaimed "baby." With the tequila flowing steadily, Howard and I chatted.

Daniel Pastan: What originally brought you to Western Mass?

Howard Wein: I grew up outside New York in Westchester, and then I went to Pitzer College in Claremont, California for a couple years, and then transferred to Hampshire, where I met my wife. We've been married now 16 years. She graduated a couple years after I did, so we lived in Montague while she finished, and I worked as the Food and Beverage Director and Executive Chef at Jacob's Pillow Dance Festival.

DP: Did you study food and hospitality at Hampshire?

HW: Yeah. I studied Culinary Arts and Business. When my wife finished up, we moved from here to Ithaca, and I got my MBA at Cornell's School of Hotel Administration.

DP: Have you always known you wanted to work in the food business?

HW: Totally. I've always wanted to have my own business. But I was scared that I didn't know enough about finance and accounting and things that don't interest me. Cornell was mind-blowing. I came out and I decided to take this big corporate job in White Plains, four minutes from where I grew up. So I was like: OK, I'm going to take a job at a public, multibillion-dollar, multinational company. And to people that look at the world in a certain kind of way, no matter what I want to do, that will make a lot of sense—which wasn't necessarily my way, but I understood it, so I did it.

DP: How do you reconcile those disparate experiences—from Hampshire to Cornell, from New York to Montague?

HW: I don't know; it's just all part of the mix. It comes back to the alternative education thing, the Hampshire. To me, Cornell was a lemon, and I was making lemonade. Everything has been about