

East Hudson LIVING

OCTOBER 2015

A SOCIAL PUBLICATION FOR THE RESIDENTS OF CANTERBURY AND DEER HOLLOW

The Black Lantern
restaurant

Meet the Kids of
The Black Lantern Restaurant

FRESH B LEGS →



Photo by Barbara Stitzer

kids ² kids

Story Photos Courtesy of Lisa Carson

An Interview With The Kids Of THE BLACK LANTERN RESTAURANT

Meet the kids of Canterbury Places' Black Lantern Restaurant: Christina Core, Owner and Chef; Gwen Carson, Owner and Chef; Sarah Potts, Owner and Waitress; Kennedy Schmid, Owner and Waitress; Elena Bianconi, Waitress; Elliot Carson, Adam Potts and Sam Diener, hosts, security and clean-up; and Finnegan Carson, intern.

How did The Black Lantern get started?

Gwen: [In 2012] my parents were celebrating the anniversary of their engagement, and us girls decided to make them a special dinner. My mom took us to Heinen's and we shopped for a four-course meal. We made a fun appetizer tray, soup, pasta and dessert.

Christina: We made Mr. And Mrs. Carson get all dressed up and set up their dining room for a romantic, candlelit evening.



From Left: Front, Kennedy Schmid (11), Elena Bianconi (12), Sarah Potts (11); Middle, Gwen Carson (13), Christina Core (16), Finnegan Carson (6); Back, Sam Diener (14), Elliot Carson (12); Missing from photo: Adam Potts (15)

Gwen: My parents thought it was so magical that every parent in the neighborhood should experience it. So, Christina, Kennedy, Sarah and I decided to start a restaurant.

Christina: We decided to call the restaurant The Black Lantern, a one-of-a-kind bistro.

What have you learned from the experience?

Sarah: It's a lot of work. We do everything from shining spots off of silverware to ironing napkins.

Kennedy: It takes a lot of preparing, but we love it when the customers tell us how great everything tasted and how much they enjoyed the night.

Gwen: We all work well together and we've managed to include some other kids in the neighborhood to help run the restaurant. Sam, Adam and Elliot really provide the extra hands to get the job done.

Christina: We learn a lot about revenue and expenses. We have definitely figured out that running a five-course, sit-down dinner restaurant is challenging, but also very rewarding. Some challenges? Making sure the wait between courses does not get too drawn out. Making sure all the food comes out hot. Not buying too much food so that we end up with low profits.

Stressed about applying to college?



That's where we come in.

Our Services Include:

- ✓ College List Development
- ✓ Practice Interviewing
- ✓ Application & Essay Review
- ✓ ACT Test Preparation
- ✓ Guidance with the Scholarship & Financial Aid Processes

Your Child. Their Future.

Finding the right college for your child can be daunting. Your child's individual talents and needs are important factors guiding the process – but where do you begin?

With more than 15 years of experience assisting students with varying academic and extracurricular interests and abilities through the college search process, Estrela Consulting may be the answer for your family.



estrela
CONSULTING

Contact us today for a complimentary one hour consultation with a Certified Educational Planner (CEP).

138 N. Main Street
Downtown Hudson

(330) 475-7054

www.EstrelaConsulting.com
info@EstrelaConsulting.com



Filling the seats if reservations are low on a particular night. Figuring out how to fit in restaurant nights between all of our schedules. Cleaning up! It takes forever. I think the dishwasher never stops running. Having time to get dressed up and ready for guests after we spend so much time preparing. A rainy night ... We actually took all the furniture out of Mrs. Carson's living room and put bistro tables inside. We lit candles. It turned out beautiful. Getting us all to agree on a children's charity to donate a portion of our profits to! We really wanted to find a non-profit that we could really affect. We wanted to feel like we were making a difference. Once we heard the story of some girls from Africa, we knew we found our non-profit. We picked an organization that is helping to educate three young ladies in the United States that escaped from a terrorist group in Africa.

Any memorable moments?

Kennedy: Our opening night luau this year was amazing. We had 30 people here at the restaurant. Plus, we hired professional hula dancers and a fire dancer. Then, Gwen and Christina choreographed a hula dance for Sarah, Elena Bianconi and me.

Sarah: A few years ago, we did an opening night fashion show. Gwen and Christina designed and made all the clothes for Elena, Kennedy and me. I remember saying it was the greatest night of my life. I got to be a model on a real runway. Sixty people attended that night.

Christina: It takes a lot of work from a lot of people to make the restaurant happen. Mrs. Carson helps and so does my mom. Gwen and I handle the cooking. Sarah, Kennedy and Elena take care of waitress duties, and the boys usually host and serve. Everyone helps with clean-up. The past two years, we added entertainment. The last night this year, we actually had a girl sing and play the guitar who is an opening act for Trace Adkins. We try to hire youth talent as much as possible. We've had violin players, guitar players and singers.

Gwen: I love spending lots of time picking out clothes for our waitresses: Sarah, Kennedy and Elena. Then, Christina and I get to do their make-up and hair.



Owning a restaurant is tough. Do you have a desire to go into the restaurant business after this?

Gwen, Kennedy, and Sarah: No.

Kennedy: I want to be a lawyer.

Gwen: I want to be a lawyer or a professional ballerina.

Sarah: I want to be a doctor or a dancer.

Christina: Well, my mom wants me to own some kind of business. My dad wants me to be a doctor. But I want to do something in computer technology.

What are some of your favorite things to eat?

Sarah and Kennedy: Spaghetti and meatballs.

Gwen: Chocolate covered strawberries

Christina: Mrs. Carson's roast beef and buttered noodles.

What kind of logistics do you deal with?

Lisa Carson: We shop based on reservations. When people make their reservation, they select their main course. Then, three of the courses are the same for everyone. And finally, drinks and desserts are extra. Tables are set up in groups of two, so it's really quaint. The entire evening, every time, is magical. The girls start making things like desserts and the soup course the night before. The food is made from scratch, clear down to squeezing roasted tomatoes for their famous Roasted Tomato Basil Soup. The appetizer tray has become just as famous. There's an assortment of cheeses, spreads, breads, candied nuts, and fruits. The girls are up late preparing, cleaning, setting tables, organizing entertainment, and figuring out how much to pay people. It's been amazing to watch them over the years. I have seen them all blossoming into these business people that somehow run a very stressful business and still manage to smile at the end of the night.

Will The Black Lantern be here next year?

Girls: We hope so. Every year we re-evaluate it. It's always been a four or five course sit-down dinner, but maybe we'll change it up next year. Opening nights have been handled differently sometimes. I guess it's our brand, so we're not sure what next summer will bring, so stayed tuned.