

TheBurg

Greater Harrisburg's Community Newspaper

December 2009



Free

Take the plunge for homeless pets!



JANUARY 1 · CITY ISLAND



Humane Society
OF HARRISBURG AREA

93.5 WTPA
The ROCK of Central PA

www.humanesocietyhbg.org

STAGE ON HERR

HARRISBURG'S NEWEST STAGE & BAR
269 HERR ST
HARRISBURG PA 17102

MUSIC & EVENTS

12/3 THE WOODIES
12/4 LEAVING LAS VEGAS CD
RELEASE W/TRIPP
MCNEELY OPENING
12/5 THE FLESHTONES W/ THE
PARALLAX PROJECT
12/6 HARRISBURG MEN'S CHOIR
1 P.M. BRUNCH SHOW (\$10)
6 P.M. COCKTAIL SHOW
12/10 NATHAN VESHECCO
BIRTHDAY BASH
12/11 HOTWINGJONES
12/12 DANNY PAISLEY WITH
COLEBROOK ROAD (\$10)
12/13 SOUL COMEDY CAFE,
8 P.M. (\$20)
12/17 BITTER RUIN (NO COVER)
12/18 CLICK CLACK BOOM W/
RECYCLED AMERICA &
RHYNE MCCORMICK
12/19 YARN
12/26 HARD KNOCKS
12/31 STAGE ON HERR'S
NEW YEAR'S EVE PARTY

EVERY WEEK

HAPPY HOUR
MON.-FRI. 5-7PM
\$2 DOMESTICS
\$3 IMPORTS
\$3 WELL DRINKS

OPEN MIC NIGHT
WEDNESDAY AFTER
HAPPY HOUR

BLUES ON SUNDAY
COMING SOON

OPEN DAILY:
4PM-2AM

FULL-SERVICE BAR

HARRISBURG
MIDTOWN ARTS
CENTER

FOR INFORMATION:
717-441-7506
INFO@HARRISBURGARTS.COM
WWW.HARRISBURGARTS.COM

-Advertisement-

Real Estate Investing, While Not Easy, Is Definitely Doable. Free 36 Page Real Estate Investing Guide Reveals Exactly How You Can Get Started.

If you have ever wondered about investing in residential real estate, this Free 36 Page Real Estate Investing Guide found at www.padeals.com might be exactly what you need in order to determine if it's right for you. You will learn:

- How to determine what type of investing is best for you
- How to prepare yourself for business in today's technologically advanced world
- How to set up your real estate investing success team
- How to benefit from the Mastermind Principal
- How to mentally prepare yourself for success [this article is awesome!]
- Explanation of 3 timeless real estate investing exit strategies
- In depth look at the Buy and Hold technique [true wealth accumulation]
- In depth look at Buying Fixing and Selling [or flipping]
- In depth look at Lease Options [or rent to own]
- Rehabbing 101
- Recommended Reading List [these are "must reads"]
- Putting all of the pieces together to do your first deal

This Real Estate Investing Guide is absolutely free. In order to download your free copy of this amazing Special Report, all you have to do is log on to www.padeals.com.

Sincerely,
PA Deals New Investor Development Dept.

P.S. This Real Estate Investing Guide, which is yours free at www.padeals.com, is valued at \$125. Get it now. It could be exactly what you need to get started as a real estate investor.

-Advertisement-

Contents

In the Burg

- 4 The First Word
- 5 City Hall
- 6 State Street

Burg Biz

- 7 The Face of Business
- 8 Shop Window
- 9 From the Ground Up

Street Corners

- 10 Around Town
- 12 Past Tense
- 13 Doing Good

Good Eats

- 16 Chef's Kitchen
- 17 Holiday Treats
- 18 Home Cooking

Culture Club

- 19 Creator
- 19 Burg Books
- 20 Happenings

Home & Family

- 22 Young Burgers
- 23 Home Work
- 23 On Faith
- 24 Wags & Whiskers
- 24 Family Doctor

Sports & Bodies

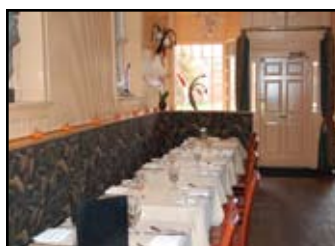
- 25 The Great Outdoors
- 26 One More Thing ...



Mastodon moment, p. 6



The butcher man, p. 7



A Harrisburg bistro, p. 16



Christmas cookies, p. 17-18

Give the Gift
of Health
this Holiday

with an
East Shore YMCA
Membership



Gift Certificates
available

East Shore YMCA
701 N. Front Street
Harrisburg, PA 17101
(717)232-9622

YMEMBERSHIP
We build strong kids, strong families, strong communities.

General & Letters

TheBurg
P.O. Box 676
Harrisburg, PA 17108-0676
www.theburgnews.com

Editorial: 717-602-4300
Ad Sales: 717-350-0428

Principals

Editor: Peter Durantine
pdurantine@theburgnews.com

Advertising Executive:
Angela Durantine
adurantine@theburgnews.com

Art Director: Lawrance Binda
lbinda@theburgnews.com

Staff & Contributors

Sales Associate: Jill Miller
jmiller@theburgnews.com

Reporter: M. Diane McCormick
dmccormick@theburgnews.com

Reporter: Carol Maravic

Reporter: Rick Kearns
rickearns@comcast.net

Reporter: Mike Walsh
mikewalsh32@hotmail.com

Cooking: Rosemary Ruggieri Baer
rrbgu69@aol.com

Cinema: Kevyn Knox
kevynknox@thecinematheque.com

Sports & Fitness: Laura Spurgeon
lspurgeon@aol.com

Outdoors: Kermit Henning
kghenning@aol.com

Pets: Todd Rubey
reptilevet@yahoo.com

Game Boards: Erik Arneson
boardgames.guide@about.com

Local History: Jason Wilson



Harrisburg Turns a Page

We congratulate Mayor-elect Linda Thompson on her electoral victory and wish her a successful administration.

While we have great expectations for the city's future, we don't believe a mayor can succeed without support from the whole community. As one notable Pennsylvanian once said, "We must all hang together, or assuredly we shall all hang separately."

Benjamin Franklin was cajoling his fellow founders into signing the Declaration of Independence when he made that remark, but it's applicable to Harrisburg today.

Franklin is noted for another quote, a response, actually, to an inquiry from a woman wanting to know whether the Constitutional Convention of 1787 adopted "a republic or a monarchy." His reply: "A republic, if you can keep it."

No doubt democracy is difficult to bear, particularly when, as voter or candidate, you're on the losing end of an election. Win or lose, participation is the best antidote for nursing a loss or assuring a victory.

This newspaper has a policy of not endorsing candidates. We

believe voters who participate in government, becoming informed about issues and candidates, don't need an editor to tell them how to vote.

As Harrisburg's community newspaper, we choose instead to inform readers with a blend of news, features and columns. Each month, we strive to cover issues that demonstrate the variety and richness of living in and around the capital city.

We also enjoy bringing readers stories and pictures of the past, as well as their links to the present. For instance, this month, we look at the 84-year history of Theatre Harrisburg and the first show it produced—something about an invisible rabbit—at its Hurlock Street location (page 11). On the next page, you'll find a lost piece of Harrisburg history, the former Seaplane Base, which was once the next big thing—and, who knows, may again be someday.

Finally, our best wishes to you this holiday season. We would like to offer all our readers the gift of hope as our city enters a new era.

—TheBurg

TheBurg staff
would like to
thank you for your
support in 2009.
We wish you a
happy holiday
and a healthy,
prosperous
New Year.
Enjoy our
December issue!

facebook

Find us on Facebook.
Become a fan!

Cover: *The Pennsylvania Governor's
Residence, Harrisburg*

Pride Festival of Central PA
Wishing Everyone A Happy Holiday Season
Check Out Our New Website
www.prideofcentralpa.org

**SAVE THE DATE FOR THE
SPRING FUNDRAISER**
APRIL 17, 2010
Four Points Sheraton
Harrisburg, Pa
Stay Tuned For Details

Consider Having A "DINE IN" E-Mail For Details

P.O. Box 12083
Harrisburg, PA 17108-2083
(717) 801-1830
info@prideofcentralpa.org
www.prideofcentralpa.org



Visit Us On Facebook

Pride Festival of Central PA is a Project of The Foundation for Enhancing Communities



**Your purchase of
our Holiday Blend
coffee supports
tree-planting in
Guatemala!**

**A sweet, chocolaty
coffee from the Recinos
family's Finca Nueva
Armenia, in a traditional
Viennese roast.**

Midtown Scholar Bookstore-Café

1302 N. 3rd St., Harrisburg
Hours: Wed 9-5, Thu-Sat 9-9, Sun 12-7 * 236-1680

*Great Used Books * Art Gallery * Acoustic Music *
Fair-trade Coffees, Teas & Espressos

Parking Relief Comes to Capitol Neighbors

For residents around the Capitol building, the renaissance that is bringing new restaurants and businesses into their neighborhoods has been a blessing, but it's also had a downside. Finding a parking space has become an urban frustration.

At its Nov. 11 meeting, the city council brought neighbors some relief by voting unanimously to extend the residential parking zone boundaries of the Capitol Area Neighbors, or CAN. The council added the following streets to the residential zone:

- North Street, south side from Front to 2nd streets
- North Street, north side from Green to Susquehanna streets
- Forster Street, 2nd to Penn streets
- Forster Street, Susquehanna to 3rd streets
- Locust Street, north and south side from Front to River streets
- Capital Street, from Verbeke to Forster streets
- the 100 block of South Street, from Shanklin Alley to N. 2nd Street

The changes should take effect around Jan. 1. The council was responding to a petition submitted by CAN, which said that visitors and workers were taking parking that should be reserved for residents.

"People go out to the grocery store and they come home and can't find a parking space because it's filled up by people going out to eat," said Jane Allis, a Locust Street resident and president of CAN.

Mixed Crime Report for Most of 2009

It's a mixed picture for crime in Harrisburg for the first nine months of the year.

Through September, the city reported an overall reduction of 20.4 percent in "type 1" crimes, which include the most serious offenses.

The reductions, however, were mostly for property crimes, including burglary, theft and arson, all of which fell substantially. Crimes against people, including murder, robbery and assault, actually rose compared to the year-ago period.

To reduce overall crime, the city has undertaken several measures:

- Applied for the federal Weed and Seed Program, which uses an integrated strategy to try to prevent and reduce crime in targeted neighborhoods. If accepted into the program, the city would focus on the South Allison Hill, Uptown and Midtown neighborhoods.
- Introduced the "Inner City Employment Task Force." Begun earlier this year, this measure seeks to provide jobs for the long-term unemployed.
- Encouraged greater involvement with the national Big Brothers/Big Sisters program, especially among local fraternities and sororities.

The city also hopes to create a "Second Chance Academy," which would help integrate ex-offenders into the community through job training and job placement. This effort is still in the planning stages.

Other planned actions include more aggressive early intervention for young, first-time offenders and establishing greater video surveillance throughout the city.

The city also recently hired 11 new police officers and plans to hire 10 more in December, the hiring funded by federal stimulus money, said Mayor Stephen Reed.

City Patrol Officers: Back on Foot

Before long, you just might witness something city residents have long clamored for—police out on the beat, patrolling on foot.

Mayor Stephen Reed recently announced the formation of "permanent walking districts" in Harrisburg. The patrols, which should start around Dec. 1, would be permanent and full-time.

Foot patrol areas are slated for every neighborhood, said mayoral spokesman Matt Coulter.

Like many cities, Harrisburg largely replaced foot patrols with car patrols decades ago. Now cities are reinstituting the practice of walking beats, recognizing the value of highly visible foot patrols in reducing crime, fostering good neighborhood relations and building community.

Reed said that Harrisburg was able to initiate foot patrols due to new police hires and by reassigning officers from several "specialty units."

Beleaf This: Trees Planted Downtown

Thirty-four new trees have been planted in downtown Harrisburg to enhance and beautify the Central Business District.

The project was funded through a grant from the Treevitalize program of the Pennsylvania Department of Conservation and Natural Resources.

The project involved removing dead and dying trees, pruning healthy ones and planting the new trees along 3rd, 4th, Market, Chestnut and Dewberry streets. Species planted include "Autumn Blaze" Freeman Maple, Swamp White Oak, Zelkova, Red Oak, Ginkgo, Thornless Cockspur Hawthorn and Sawtooth Oak trees.

Additional partners for the project included Harritown Development Corp., the Harrisburg Department of Parks and Recreation, PPL Inc., NRG, the Harrisburg Downtown Improvement District, the Harrisburg Parking Authority and Dauphin County.

City Council Digest: Recent Actions

The Harrisburg city council took the following actions during its recent meetings:

- Increased the charge for unlawfully parking within 15 feet of a fire hydrant from \$14 to \$50 to combat a growing problem. The ordinance also increases the penalty fee for charges remaining unpaid for more than 96 hours.
- Increased the penalty fees for parking violation charges remaining unpaid for more than 96 hours from \$1 to \$11. Failing to pay a parking fine on time jumps from \$15 to \$25.
- Approved a \$600,000 federal grant for updating the heating and air conditioning system at The Whitaker Center for Science and the Arts.
- Approved a resolution supporting the United States National Health Insurance Act.
- Approved the request of Virgil Barbour to replace his home's metal roof with asphalt shingles, repair the chimney and eaves and repair and replace gutters and spouting at 1320 Susquehanna St.

Pending legislation: An ordinance that would ban drivers from using a cell phone while operating a motor vehicle.

HUD Grants Will Fund Renovation, Housing

Harrisburg will receive \$2.8 million in grants from the U.S. Department of Housing and Urban Development for the present federal fiscal year, which ends Sept. 30, 2010.

The money will be used in the city's years-long effort to restore dilapidated housing and to provide emergency shelter to residents, said Mayor Stephen Reed.

"Many places across the state and nation use these funds for a variety of purposes," said Reed. "We have constantly used them for neighborhood-based housing and housing-related infrastructure."

Did you know ...

... Early Harrisburg had many stores with cast-iron facades? The last one can be seen today at 236 North St.

... The Capitol rotunda rises 272 feet up to the center of the dome?

... Italian Lake was once a swamp, which was reclaimed during the 1930s and turned into a park?

Oldest Fossil around the Capitol?

Rebuilt mastodon to stomp into State Museum.

TheBurg Staff



Nice body: Reconstructed beast takes shape in Pittsburgh. It will be shipped back to the State Museum in January.

In July 1968, two men in the small northeastern Pennsylvania town of Marshalls Creek, Monroe County, were mining peat when they unearthed a massive creature that last roamed the land 12,000 years ago.

What John Leap, owner of the Lakeside Peat and Humus Co., and his employee Paul Strausser, had discovered under six feet of bog was the prehistoric skull of a mastodon.

"The mastodon's bones had been perfectly preserved," wrote

Amy Leiser, executive director of the Monroe County Historical Association, in her account of the finding. "The lack of oxygen and the soft calcium carbonate material in the bog had preserved the bones of the giant elephant."

Three hundred bones were collected from the site off Route

209 after two weeks of digging by State Museum archeologists and five excavation crews, according to Leiser's account. And then, the most complete mastodon skeleton ever found in Pennsylvania was transferred to the museum in Harrisburg.

"As there were no projectile points or spear heads discovered with the remains, it is believed that this mastodon died naturally and was not killed by Native Americans," Leiser wrote.

Today, the mastodon's bones, half of which had been on display in a fiberglass wall the past 38 years, are all being assembled in a freestanding display to depict its actual size and height. Mastodons grew to nearly 20 feet long (from rear to tip of tusks) and nine feet high, and weighed four to five tons.

The assembly is being done in Pittsburgh by Phil Fraley Productions, one of the leading firms in the world for such work. Once done, they will disassemble and ship the giant back to the State Museum, where it will be unveiled in January in the new Paleontology Gallery, which opens this month.

To help cover the cost of reconstructing the mastodon and building the gallery, the Friends of the State Museum, in collaboration with Pennsylvania Heritage Society,

launched a buy-a-bone campaign (www.pabookstore.com) to raise \$250,000. Donors may "purchase" a bone for \$25 up to \$25,000 for the animal's skull.

All donors will receive a certificate commemorating their purchase, as well as an invitation to a special preview of the mastodon to be held in January. In addition, all of the "owners" will be named on a plaque that will hang in the new exhibit hall.

"We know that nobody in the central Pennsylvania region has ever received a gift like this before," said Ruth Granfors, Friends' president. "You're literally buying a piece of the past for future generations. It will make for a very unique gift."

Museum Director John Leighow expects the mastodon exhibit to be "world class." The museum and its supporters anticipate thousands of visitors.

"This really is the most exciting project we've undertaken at the museum in 30 years," Leighow said. "We've got the best specimen of this type of animal anywhere on the East Coast. We've got the best firm in the world managing the reconstruction. And we have one of the nation's leading paleontologists on staff here with Dr. Robert Sullivan. All of the ingredients are here for a world class exhibit."

The State Museum is open Wednesday to Saturday, 9 a.m. to 5 p.m.; Sunday, noon to 5 p.m.; closed Mondays and Tuesdays. For more information on the mastodon, visit www.statemuseumpa.org, www.monroehistorical.org and www.philfraleyproductions.com.

Schedule Change

Effective Dec. 1, the State Museum and the State Archives will close on Mondays and Tuesdays. The Tuesday closing is due to the recent state budget cutbacks.

Reminder: Medicare Open Enrollment

Dauphin County Area Agency on Aging reminds eligible persons to apply for Medicare prescription drug coverage for 2010 during the annual open enrollment period, which lasts through Dec. 31. If a Medicare beneficiary already has a prescription drug plan, now is the time to review that coverage.

Medicare beneficiaries can obtain information and assistance through the county's APPRISE program. Counselors will help beneficiaries and their families or caregivers understand the options and how to enroll in a plan.

For questions, call the statewide toll-free APPRISE hotline at 1-800-783-7067, Monday to Friday, 9 a.m. to 4 p.m.

Fares down at HIA

The Bureau of Transportation Statistics reported in October that the average domestic roundtrip fare during the 2nd quarter of 2009 at Harrisburg International Airport decreased 22.9 percent when compared to the second quarter of 2008. The Bureau reports that Harrisburg's drop was the fifth greatest when comparing the nation's 100 largest airports.

Father & Daughter



Bryan Hickman and four-year-old daughter, Janae, enjoy a lemonade at Stage on Herr's afternoon student art event last month.



Scaffolding ascends the Capitol dome, as work continues to fix leaks that have plagued the building for many years.

Butcher Shop Survivor

Superior Stores finds a niche, makes the grade.

M. Diane McCormick

Superior Stores was bustling late one dark afternoon. Customers stopped in on their way home from work. One man was preparing for his dinner of pork chops and mashed potatoes, but he's just as likely to buy an oxtail or goat meat for a stew on other nights, he said.

Nina Gann was buying eight pounds of ground beef. And a two-pound roast. And 10 pounds of chicken wings.

Oh, and three pounds of gizzards. That night, spaghetti was on the menu for her household of seven, including five teenagers. The gizzards get fried later.

Gann has been coming to Superior Stores since she was 18 years old. She knows she'll get good quality at a good price, she said. "It's cheap, and it's fresh," said the

32-year-old home health worker from Uptown Harrisburg.

At Superior Stores, meat isn't an afterthought. It's a reason for being. If you can't find it in a grocery store, you'll find it here. Pig ears. Oxtail. Goat meat. Duck. Chitterling. As the world's cultures congregate in Harrisburg, customers here find the foods they grew up with.

"There's some people that will use oxtail for the holidays," said Ronald Hiester Jr., longtime butcher for Superior Stores, the red-fronted institution at 1307-09 Market St.



"I'll take a half pound of ..." Butcher Ronald Hiester Jr. listens closely to a customer's order.

on Allison Hill. "The goat meat's something I gotta bump up for the holidays."

Superior Stores was once a chain of 11 groceries. Today, it is one store, owned by Charlotte Freedman, who grew up with the business her father founded in 1934. Hiester also grew up here, learning the art of butchering from his father.

This is not the place to buy your weekly groceries, although a few shelves carry staples, and you're sure to find collard greens and kale to cook up with your fatback. This is the place for meat.

"Some people want whole hogs, a whole pig of any size," Hiester said. "Some will do a whole lamb or piece of lamb. We get those as specialty items."

Superior's house-made sage sausage is especially popular around

the holidays—great for seasoning the stuffing. Those who remember Spungin Sausages—once made by a long-gone Harrisburg firm—can find them here, because Superior acquired the recipe and rights to the name. Out-of-towners stop by and cart home their Spungin fixes to West Virginia, North Carolina, even Florida.

"I had a guy in here yesterday from Philadelphia," Hiester said. "He took everything I had."

Superior's meat packages are especially popular at the holidays. Stock up and save by calling to order a pre-set mix of meat in 30- to 100-pound combos. Prices range from \$60 to \$170.

"The 100-pound pack, that's only \$1.70 a pound," Hiester said. "You're getting your chicken and ground beef, steaks, roast, fish, and some pig feet, neck bones, hot dogs, beef sausage."

Superior has adapted to an increasingly diverse community. Goat meat is popular with Jamaican and African natives. Jews and Muslims find pork alternatives here, like turkey chops and beef bacon.

"We try to carry everything for whoever walks in the door, any walk of life," Hiester said. "We try to meet their needs."

Superior Stores, 1307 Market St., Harrisburg. Open Monday to Saturday, 8 a.m. to 5 p.m. 717-233-4603.

New Businesses Open



Anne's Caribbean Cuisine: Anne Timothy, with Darnell Crawford, serves dishes from her native Trinidad, such as curried goat, chicken and duck, as well as ox tails. Stop by the Broad Street Market for a taste, Thursday to Saturday, or call 717-343-1161.



Vixen Salon: Kristin Benkovic greets customers with a warm smile as they enter her new upscale, full-service salon at 3 N. 3rd St. The salon, serving both men and women, is open weekdays, 10 a.m. to 6 p.m. and Saturdays, 10 a.m. to 5 p.m. Call 717-343-1028.

E. M. Albano's

"Bashful Lucy"

now available in bookstores and at Strawberry Patch at Strawberry Square, Hbg.

Preview his novels at
www.albano-theletters.com

Novel Gifts, Warm People

The Bare Wall owners have built a business, a life together.

TheBurg Staff



Bob Deibler and Ronn Fink prepare their one-of-a-kind shop for the holiday season.

The Bare Wall is “the little shop on the corner,” nestled comfortably along Green Street near the intersection at North Street, and for 37 years it has offered more than just merchandise.

Sure, it has an eclectic array of items—cards, books, jewelry, teas, candles, candy, refrigerator magnets, posters, art, DVDs, VHS movies for those VCR owners still not in the digital age, and sundry items—all of which can keep a shopper browsing.

It also has that one essential that really makes a shop a shop—an owner with a sense of humor who enjoys people and offers a warm,

inviting place where customers and friends can find that unusual item or just converse or exchange information.

“It really has been a community center of sorts,” said Ronn Fink, as he stood in the front room of his three-room shop. “The people have been absolutely wonderful.”

On the first floor of a late Victorian townhouse, the shop melds into the tree-

lined residential street. It would be easy to miss, if not for the sign, a table outside with DVDs or other merchandise, and either Fink or his partner, Bob Deibler, sitting on the stoop.

Fink bought the circa-1906 building in 1969 after renting an apartment there for six years when he came to Harrisburg to work as the first and last public relations director for the State Library. He and Deibler live upstairs, over the shop.

The Wall is reminiscent of upscale general stores because its merchandise is so varied—they

also sell pottery, scarves, general home décor—and their movie and card selections target gay as well as straight customers.

A customer once described the place as what would be found in a certain section of Washington, D.C. Their business card includes her quote, “Just like Georgetown.” Fink compares the business to early Pier 1 Imports.

One longtime customer and friend, Suzi Marsico, said the shop has a “wonderful card selection” and gift items she doesn’t find in the area’s fine department stores.

“I like the personal touch Ronn and Bob give you,” Marsico said, noting that the men are helpful in suggesting gifts. “They have good ideas.”

Fink proudly notes that his was the first store in the Harrisburg area known as a “gay-friendly/ gay-owned” establishment. He and Deibler, a retired English teacher, met 24 years ago when Deibler came in as a customer. They’ve been together ever since.

“I probably would not survive without him,” Fink said of his companion.

A Bedford County native and former reporter, Fink came to the city after a series of articles he wrote on the State Library code for the Johnstown Tribune Democrat caught the attention of State Library officials, who offered him a job.

He believes he was the only PR director of a state library anywhere in the nation, but the post was eliminated in the early 1970s by Gov. Milton Shapp. That’s when Fink decided to open the shop, in autumn ’72, with \$2,000.

Ironically, Shapp’s wife, Muriel, became a regular customer, but Fink laughingly recalls he did not realize who she was until someone told him.

“She was a wonderful, nice lady, but I just didn’t recognize her,”

he said. “It was only fitting that she could come and support me.”

To their neighbors, the shop owners are valued for their helpfulness as much as their friendship. When folks are not home, package carriers and the postal service drop their deliveries off at the shop. “We can’t get through the doorway because we’ve got everyone’s packages,” Fink said, chuckling.

Marsico, whose aunt, Rhea Maff, and cousin, Angela Lawson, live just around the corner on North Street, said Fink and Deibler are great neighbors.

“They’re like family to us,” she said. “It’s just nice to know there’s someone like that around. They’re just nice people.”

One Christmas season, Fink witnessed a mugging and started chasing the man, yelling “mugger,” which sent people calling the police. What made it amusing, said Bob, was that Fink “was wearing a red Santa suit at the time.”

After nearly four decades, Fink’s challenge is attracting the younger generation, who seem to prefer electronics, which he doesn’t sell. At 73, he still enjoys the life of a shopkeeper, though he’s not sure how long it will last.

“It depends,” he said, “on the health of the body and the health of the wallet.”

The Bare Wall, 712 Green St. 717-236-8504. Open Monday to Friday, 10 a.m. to 6 p.m.; Saturday, 10 a.m. to 5 p.m. Closed Sunday.

Art Classes Forming

Registration is open for winter art classes for children and adults at the Art Association of Harrisburg.

Classes include various levels of drawing and painting.

The class schedule is available online at www.artassocofhbg.com, or call 717-236-1432 for a schedule.



Arts at 510
510 N 3rd Street
Harrisburg PA
717-724-0364
www.artsat510.com

*Featuring Terri Amig, oil paintings
Opening reception to Meet the Artist,
Harrisburg's First Friday, December 4,
5:10 to 7:10 pm. Music by 510 Express.*



*Also featuring pottery
by Jill Moodie-Pellegrino
and lots of new jewelry.*

Local Real Estate: A Look Back, Ahead

2009 has been a historic year in the world of real estate.

Sales in the New Year were off to a slow start, nationally and regionally, but were relatively quick to come back to life in our region with the aid of historically low interest rates, first-time homebuyer tax credits and motivated buyers and sellers.

Once again, somewhat conservative south-central Pennsylvania fared better than much of the nation. Despite the fact that sales in certain price ranges in our market remain slower than others, overall it has been a great year.

Unfortunately, some home sellers lost a portion of their equity due to slight depreciation, but those who subsequently purchased another home may have minimized their loss with their purchase. I believe that those whose homes depreciated, but who are intending to stay put for awhile, will recover their loss. Oh ... the comfort and joy of a conservative market!

The recent extension of the federal government's \$8,000 first-time homebuyers tax credit, coupled with the addition of a \$6,500 tax credit for move-up/repeat buyers, is sure to spark activity in segments of the market that remain a bit sluggish. Details can be found online at www.federalhousingtaxcredit.com.

Lastly, I welcome your inquiries and suggestions for future columns for TheBurg. Do you have real estate-related questions or subjects that you'd like me to address? If so, please email me at rdavis@capitalareahomes.com.

Wishing you a joyful holiday season and a happy, healthy and prosperous 2010. Thanks for your support!



Ray Davis is a real estate salesperson with RE/MAX Realty Associates, Inc. He has lived in Harrisburg since 1986 and been a realtor for 17 years. 717-441-5608 or rdavis@capitalareahomes.com

City Starts Planning for Housing Funds

Harrisburg has begun preparing its five-year plan for the use of federal housing funds.

The U.S. Department of Housing and Urban Development requires the city to begin planning how federal resources will be used for fiscal years 2010-2015. The current plan expires in September.

The city has hired Mullen and Loneragan Associates, a consulting firm that specializes in housing and development issues, to work with the city's team to draft the comprehensive plan, said Mayor Stephen Reed.

In addition, the city will solicit information about the housing needs of residents. A survey will be available on the city's website (www.harrisburgpa.gov), so residents can rank the strengths, needs and assets in neighborhoods.

Meetings also will be held with key people and groups throughout the community to assess the city's needs. Meetings will be scheduled with community organizations, housing developers, real estate agents, homeless service providers and other organizations.

Zoning Code Update Completed by City

Harrisburg's Planning and Zoning Code has been entirely rewritten, the first complete overhaul of the code in more than a half-century.

The draft code reflects modern revisions to outdated land use rules, said Mayor Stephen Reed.

The new code reduces the number of "Base Zoning Districts" from 29 to 12. It also includes easy reference guides that allow users to match zones to specific land uses. New provisions to the code include:

- "green" provisions, which increase the amount of open space acreage from 266 acres to 942 acres.
- updated family definitions, which allow families to function as a common household regardless of blood ties or legal relationships.
- the creation of "accessory dwelling units" in low- and medium-density residential districts, which permit homeowners to create units on their properties to increase housing and thus have another source of income.

The proposed zoning code soon will be introduced as legislation. It then is subject to public meetings.

Children's Hospital Breaks Ground

Ground was broken last month on the new Penn State Hershey Children's Hospital.

The 252,000-square-foot hospital will include a five-story building and another floor below ground. It is being built adjacent to the Medical Center's main entrance.

The facility will include pediatric surgical suites, private patient rooms, outpatient clinics for children with cancer and a new pediatric radiology unit, said the hospital.

The \$244 million project will create 300 construction jobs and another 1,200 jobs once the facility is completed in 2012, said the state.

Construction will include expanding the nearby Centerview Parking garage and adding a new support services building.



Artist's rendering of the new hospital.

Changing Hands: October Property Sales

Berryhill St., 1245: \$23,750	Hamilton St., 220: \$193,000	N. 3rd St., 3130: \$97,900	S. 15th St., 336: \$28,000
Berryhill St., 2236: \$57,000	Hamilton St., 279: \$100,000	N. 4th St., 2419: \$82,000	S. 17th St., 328: \$48,000
Berryhill St., 2256: \$65,000	Hanna St., 105: \$144,900	N. 5th St., 2236: \$68,000	S. 17th St., 910: \$38,000
Boas St., 314: \$87,500	Harris St., 418: \$42,000	N. 6th St., 2654: \$25,000	S. 19th St., 16: \$26,000
Calder St., 315: \$119,900	Hoerner St., 120: \$22,500	N. 6th St., 3117: \$89,900	S. 19th St., 1117: \$85,000
Chestnut St., 2031: \$92,000	Hoffman St., 3201: \$127,900	N. 15th St., 1609: \$38,500	S. Front St., 620: \$96,500
Chestnut St., 2032: \$138,000	Hoffman St., 3232: \$89,000	N. 16th St., 1214: \$40,600	S. River St., 306: \$138,000
Cumberland St., 107: \$159,900	Hunter St., 1508: \$23,200	N. 18th St., 916: \$69,900	Susquehanna St., 1721: \$93,782
Derry St., 2114: \$22,500	Logan St., 1731: \$160,000	N. 19th St., 706: \$27,000	Susquehanna St., 1728: \$114,000
Derry St., 2116: \$22,500	Luce St., 2328: \$35,000	N. Front St., 1525, #205: \$147,900	Susquehanna St., 2005: \$59,900
Emerald St., 247: \$102,000	Magnolia Dr., 2354: \$246,250	Peffer St., 329: \$89,500	Susquehanna St., 2024: \$43,500
Geary Rd., 622: \$49,625	Market St., 1840: \$30,000	Penn St., 2318: \$39,500	Swatara St., 1907: \$35,000
Girard St., 739: \$68,000	Market St., 1842: \$129,999	Reel St., 2417: \$32,500	Swatara St., 2018: \$40,000
Green St., 1704: \$197,700	Market St., 2203: \$182,900	Reel St., 2725: \$26,500	Tuscarora St., 119: \$165,900
Green St., 1928: \$100,000	Melrose St., 1009: \$80,000	Revere St., 1720: \$37,250	Walnut St., 1214: \$35,500
Green St., 1930: \$100,000	N. 3rd St., 1624: \$165,000	Royal Terr., 109: \$27,500	Walnut St., 1812: \$40,000
Green St., 1936: \$109,940	N. 3rd St., 1728: \$154,000	Rudy Rd., 2258: \$165,600	Walnut St., 1902: \$31,101
Green St., 2034: \$196,000	N. 3rd St., 1804: \$126,000	Rudy Rd., 2452: \$82,000	Woodbine St., 220: \$37,900
Green St., 2038: \$71,000	N. 3rd St., 1840: \$45,000	Rumson Dr., 2773: \$89,900	
Green St., 2960: \$164,000	N. 3rd St., 1930: \$188,000		

Source: Dauphin County, property sales for Harrisburg, greater than \$20,000. All data is deemed to be accurate.

Legal Peeping

Curious? Envious? Annual House Tour gives you an eyeful.

M. Diane McCormick



Slice of the tour: Riverview Manor, J. Donald Cameron Mansion and the Governor's Residence (left to right) are three of the stops on this year's Candlelight House Tour, sponsored by the Historic Harrisburg Association.

It's that most wonderful time of the year again.

Oh sure, it's the holiday season and all that. But for lovers of old houses, there's nothing better in December than the Historic Harrisburg Association's annual Candlelight House Tour.

Here are the Top 10 reasons to go on the tour this year, from a tour veteran who speaks from experience:

1. Be nosy. Peek inside that house up the block that's being renovated. Or maybe it's that place you've always wondered about—the oldest, or coolest or most beautifully decorated house around.
2. Riverview Manor, 1525 N. Front St. This aging beauty, a yellow-brick apartment building dating to 1927, underwent an extreme nip/tuck this year. The developers struck a careful balance between preserving the past and inserting today's expected amenities. See the first residence sold. In the lobby, try to distinguish the original terrazzo flooring from replacement pieces made with broken glass. Bet you can't.
3. Life along the river. There was a time when families actually lived on Front Street. Seems those days are returning. The tour this year is called

"Holiday Reflections." Not every tour home is on the river, but there's Riverfront Manor, the Milestone Inn and one of the few Front Street mansions that is still a family home.

4. The Cameron Mansion, 407 N. Front St. J. Donald Cameron was a U.S. senator and power broker who bought this limestone, Second Empire wonder at Front and State streets in 1870. President Ulysses S. Grant visited and was

seen enjoying cigars on the veranda. Immerse yourself in the Gilded Age, with mahogany woodwork, stained glass, different ceiling styles in each room and 14 fireplaces done in different Italian marbles. Owner Philip Dobson started restoring the mansion to its former splendor last year.

5. Heritage. The owner of E.C. Snyder Millworks built his Southern Antebellum Revival mansion at 3507 N. Front St. in 1927. His grandson—a city official and lover of history—lives there today. Little has changed over the years, so the mansion's singular features, such as a mahogany-balustraded grand staircase, Italian marble fireplace and enormous living room with brass light fixtures, open a window into life in the Jazz Age.

6. Olde Midtown revival. One grouping of homes spotlights homes custom-renovated in Olde Midtown. Owners had input into everything from layout to color choices.

7. Charm. Amid a sea of house tours, this one has been consistently good (sorry about the year that some empty homes were on the tour—a mistake that won't

be repeated) because Historic Harrisburg Association stays true to the original premise—showcasing the charms of historic homes. Our 100-year-old house, for instance, is no palace, but where else will you find pocket doors and 10-inch oak baseboards?

8. Family outing. I can't tell you how many people say, "We do this as a Christmas present for mom and dad!"

9. Inflation-buster. Tickets remain \$12 in advance, \$15 the day of the tour.

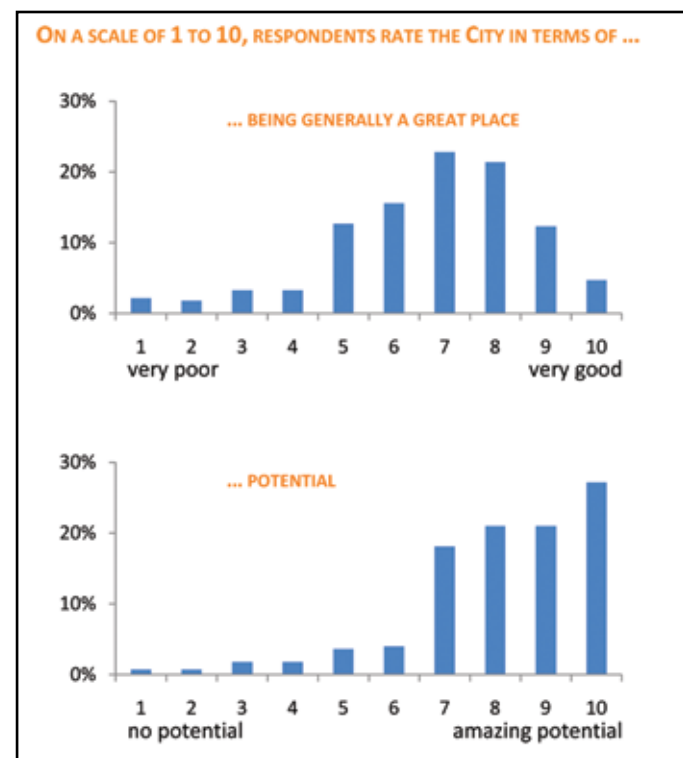
10. Maggie and Ginger. As always, the tour features the Governor's

Mansion at 2035 N. Front St., all dolled up for the holidays. Carolers sing. Maggie and Ginger, Pennsylvania's First Dogs, will probably try to mooch a cookie or two, but your holiday treats should be safe from the governor. He's been dieting.

See everyone, tour guides in hand, on Dec. 13.

The 36th annual Candlelight House Tour will be held 1 p.m. to 6 p.m. Sunday, Dec. 13. Learn more, including ticket sale sites, at www.historicharrisburg.com, or by calling 717-233-4646.

Survey Says...



Harrisburg Young Professionals has released its "2009 Civic Survey." Among the findings: most survey respondents hold very positive views of Harrisburg (top chart)—and share an even stronger belief in the city's potential (bottom chart). You can access the complete survey at www.hyp.org. Our thanks to HYP and to President Nicole Borda for letting us share these survey results with our readers.

Overture, Curtains, Lights

Theatre Harrisburg showcases community, longevity.

Lori Myers

...let us make you smile. Theatre Harrisburg, with its roots dating back to the Roaring '20s, has been doing just that.

Yes, for the past 80-plus years, Theatre Harrisburg has delighted area audiences with splashy musicals, belly-aching comedies, and thought-provoking dramas. The costumes, the lights, the sets, the music, the sizzle—all created by a handful of professional technical artists and crowds of community performers.

"Theatre Harrisburg occupies a unique place in the cultural landscape of central Pennsylvania," said Samuel Kuba, the theater's executive director. "Our slogan, 'Where community takes center stage!' is more than just a catchy phrase—it embodies what we are all about. The neighbor you see working in the grocery store this afternoon may be the star you see center stage tonight."

Community actors are given professional direction, incomparable sets and costumes and full professional orchestras that highlight their vocals for those big-scale musicals. Many from the theater's proud tradition have gone on to New York and regional

theaters, continuing to appear on stage or work behind the scenes. Children who grew up performing and volunteering at Theatre Harrisburg have been inspired enough to continue their theater education in college or come back to Harrisburg to pick up where they left off in keeping theater alive in the Midstate.

The theater's beginnings date back to 1926 when performances were held at the former Majestic Theatre in downtown Harrisburg, the old City Hall building on Walnut Street and the former Jewish Community Center on N. 3rd Street (now the Harrisburg Midtown Arts Center). Local actors and actresses performed wherever they could, but began searching for a permanent home of their own.

Through the efforts of local theater lovers, Harrisburg Community Theatre, as it was then known, broke ground at 6th & Hurlock streets. Encased within its cornerstone was a program from the comedy, "Harvey," the first show produced there. The theater company is still there and the program, from that play about an invisible rabbit, remains safely encased in concrete.



Theatre Harrisburg, past & present: A scene from "Remarkable Mr. Pennypacker," 1955 (left); and the cast of "Annie" takes a curtain call last month (right).



But Harrisburg Community Theatre knew that it had to progress with the times and with the revitalization going on in the capital city. In 1999, it changed its name to Theatre Harrisburg, re-branded itself and became a resident company of the Whitaker Center for Science and the Arts, where they present their musical productions. The change of venue resulted in a renovation to the Hurlock Street facility. Permanent seating was removed and a large rehearsal space was created. A loading dock was added to facilitate transporting large sets and costumes from uptown to downtown.

The Hurlock Street building is now the Jay and Nancy Krevsky Production Center, where auditions, rehearsals, costume creations and set building take place, and where the office staff does its work. It's also where the season's dramas and comedies are staged. A recent

offering in the Uptown space was the play "Mr. Roberts," a replica of a ship comprising the set.

Long-time Harrisburg resident, Carol Jones, attends various theaters, such as Allenberry Playhouse and Open Stage of Harrisburg, as well as Theatre Harrisburg.

"Harrisburg Community Theatre was the only venue for theater in the area at

that time," she said. "This is where it first began. It continues to provide great entertainment and is a venue for talent in our area."

Yes, there's a lot of history built into that 6th & Hurlock Street building, where the "Harvey" program holds firm inside its concrete casement. Sitting amid residential homes and the local television stations, Theatre Harrisburg is easy to pick out, with its artsy sign out front and a dramatic mural painted on its facade, which often causes drivers to slow down to take a look. It's still homebase, despite the musicals that travel downtown. It's still tradition, still theater at its best and brightest.

"Theatre Harrisburg offers productions on a scale not possible at other community theaters in the region, affording actors, technicians and audiences a Broadway-like experience close to home and at affordable prices," Kuba says. "And for 84 years, these productions have introduced new generations to the joy and excitement of live theatrical performances."

Remaining shows for the 2009-10 season:

Krevsky Center Series:

Miracle On 34th Street (Dec. 4-6)

Words & Music by Cole Porter (March 5-7)

Broadway's Greatest Hits (Apr. 30-May 2)

Downtown at Whitaker Center:

Curtains (Feb. 19-28)

Bye Bye Birdie (June 10-20)

Mainstage at The Krevsky Center:

Arsenic & Old Lace (April 16-25)

Then and Now

Photo courtesy of the family of Edgar L. Ward



A snowstorm obscured the Capitol in this circa-1940 shot of the State Street Bridge (left). Note the old light fixtures, which featured a star design. They were later replaced by cobra-head lights and, just recently, with antique-looking fixtures (right).



Susquehanna Splashdown

Harrisburg Seaplane Base turned river into a runway.

Peter Durantine

Historical photos courtesy Mike Bowers



A seaplane touches down on the Susquehanna River, circa 1950.

In the late 1940s, coming in from the north, just above where the Harvey Taylor Bridge now spans the Susquehanna River, a single-engine plane would descend for a landing, its twin pontoons skidding across the water, sending out white spray.

As its engine throttled down, the plane would drive to the docks of the Harrisburg Seaplane Base on the Wormleysburg side of the river next to the Walnut Street Bridge. It was owned by Robert McFarland, glider pilot and army aerial photographer in World War II, who had in mind that it would one day be a busy terminal, with planes coming and going.

But McFarland, son of renowned Harrisburg publisher J. Horace McFarland, had his dreams dashed some years later, when federal officials ruled the flights posed a safety hazard for the bridge.

When the base was operational, though, it was exciting to see the

plane landing and taking off on the river, said several eyewitnesses.

"You got back all the way under the Market Street Bridge and hoped you had the power to take off," recalled Ron Thomas, who worked at the base in the early 1950s.

Accounts vary as to how busy the seaplane base was. John Twigg of Camp Hill, who began working there in 1953 at age 13, remembers a Baltimore woman who occasionally flew in on her trips to a hunting lodge in Canada. "There were not that many seaplanes," he said.

At least one plane—McFarland's own—flew in and out regularly. McFarland, who succeeded his father as president of the Mount Pleasant Press, died in a plane crash in Florida in 1968.

Like his father, who printed seed catalogues and gardening books and helped beautify and modernize Harrisburg, Bob McFarland was a visionary and an accomplished photographer, according to the Dauphin County Historical Society.

Once planes were no longer allowed to land at the seaplane base, McFarland turned the facility into a marina and a boat dealership. Initially, the base was just a trailer with a dock, but expanded in the 1950s to two large buildings.

Today, the owner of the facility, Mike Bowers,

has opened Black Dog Motorcycles in one building that served as a hangar for the planes. This building also may have belonged to an earlier base, Harrisburg Air Harbor, Twigg said. On the lower floor, you can still see the tracks used to drag the seaplanes from the river into the shop.

The other building, which housed the seaplane base offices, is Bowers' marina, where he sells Tracker Boats. He believes the base was used regularly by flyers traveling through, noting the old Texaco sign that stands next to the marina.

"I saw an aviation map from the '50s that listed Harrisburg Seaplane Base as a fuel stop," he said.

Today, Pennsylvania has nine seaplane bases, but only two are open to the public, one of which is north of Harrisburg on the Susquehanna River in Sunbury. The other is on the Delaware River just west of Philadelphia International Airport, according to PilotOutlook.com and federal aviation statistics.

In his office in the seaplane base building, Bowers shares old photographs that came with the building when he bought the property in 2000. From people who once worked at the base and old documents, Bowers constructed a view of McFarland.

"He came out thinking seaplanes were going to be like taxis," Bowers said. "What happened was there were more boats than planes."

Bowers isn't convinced planes can't land on the river again. And, if anyone could undertake an enterprise like an actual seaplane base, it's Bowers. He's been an entrepreneur most of his life, selling boats for more than 30 years and owning several stores.

He's 62 now and full of energy and ideas. He started selling Tracker Boats before Bass Pro Shops, which owns Tracker, became a national brand. When Bass Pro



Past meets present: Mike Bowers and Kim Broderick run their businesses from the site of the old seaplane base in Wormleysburg.

opened in Harrisburg several years ago, threatening him with stiff competition, the company worked out a deal with Bowers, the second oldest Tracker dealer in the country.

"We became a distribution center for scratched and dented boats that can't be sold as perfect," he said, smiling. "It was an incredible deal that made us whole."

In 1996, he worked with Mayor Stephen Reed and built the Riverside Marina on City Island, where he sponsored boat races. He later sold the facility and bought the seaplane property.

Bowers' companion and partner for 14 years, Kim Broderick, playfully rolls her eyes when asked about Bowers' business enthusiasm.

"Let's just say it's never dull around here," she said.

Broderick runs Black Dog Insurance Agency (named for her dog, Barney, who died eight years ago) out of the motorcycle store, where Bowers sells the Big Dog brand, a high-dollar manufactured chopper that looks custom-made.

"I get people in here who are never going to buy one," Bowers said. "But they're so into the mystique of them."

So, the old seaplane base has gone from seaplanes to boats to motorcycles. Would it go to seaplanes again? Bowers is willing to consider it. "I certainly would be interested in entertaining ideas, if somebody does want to do it."



A seaplane docked at the base near the Walnut Street Bridge.

Christmas, for All Children

Estamos Unidos, Members 1st bring holiday to struggling families.

Peter Durantine

For thousands of underprivileged children in Harrisburg, Estamos Unidos of Pennsylvania has, for the last eight years, offered a Christmas Party, La Fiesta Del Nino, complete with gifts, food and time donated from local companies and individuals.

It not only is a tradition, but an uplifting experience for the children's parents as well. That has been important because some of them often arrive looking downtrodden by their financial struggles, said Esmeralda Ybarra Hetrick, Estamos' president.

"We've touched thousands of lives," she said.

Estamos is an all-volunteer organization, and a party such as La Fiesta needs plenty of volunteers. This year, organizers say they will need at least 120. Members 1st Federal Credit Union has been offering its services each year with funding and 10 to 15 volunteers serving food and wrapping presents.

In terms of volunteers and funding, "Members 1st is the biggest," said Hector Ortiz, an Estamos board member and founder. Other companies contributing include PNC Bank, Highmark Blue Shield and The Hershey Co.

Members 1st supports 143 community events each year. It chooses to support Estamos because, "It's not one of those organizations that's all about fund raising," said George Nahodil, the credit union's executive vice president for retail delivery, public relations and marketing, and treasurer for Estamos.

"This is so hands on," he said, noting the staff looks forward to working the event each year.

Support for Estamos and La Fiesta is given not just because it helps meet needs of the poor, but because it serves the immediate community, which is a vital criterion to Members 1st, Nahodil

said. The lender is based in Mechanicsburg, where it serves 160,000 members in six area counties.

Last year, La Fiesta served nearly 2,000 people, including 700 children, and, this year, Estamos is anticipating even more. The event is open to any underprivileged family that wants to attend, but families must make a reservation. Because of demand, it's first come, first served.

The event is more than just sharing gifts and food—it's also cultural with Latino dance performances, carolers from local churches and educational events such as reading. Floyd Stokes, founder and executive director of the American Literacy Corp., which conducts the SuperReader events at area schools, reads to the children and discusses the importance of reading and books.

Among the volunteers representing Members 1st is Nahodil's 19-year-old son, Ryan, who has been helping out each year since he was 15.

"He looks forward to it because he feels like he's giving back," Nahodil said.

Another regular volunteer—the man who plays a super hero in the credit union's TV advertisements—is Robert Marquette, president and CEO of Members 1st, who fills plates of food at La Fiesta. He describes the party as a "heart-warming event."

"If the community is vibrant, if the community is creating jobs, if the community is creating opportunity for the underprivileged, the whole business community benefits as a result," Marquette said. "To live in a sterile community without any programs to entertain the residents or help the residents would not be good for anyone."

The Children's Christmas Party, La Fiesta Del Nino, is scheduled from



Scenes from a celebration: Last year's La Fiesta del Nino featured costumed characters greeting children (top), while Members 1st CEO Robert Marquette handed out wrapped and unwrapped presents (bottom).

2 p.m. to 6 p.m., Sunday, Dec. 20 at John Harris High School, 2451 Market Street. To register children 12 and under, call 717-232-5132 (Spanish) or 717-236-5806 (English). To donate, call 717-514-8088 or email boricuaevita@aol.com.

For more information on Estamos Unidos, www.estamosunidospa.org; Members 1st, www.members1st.org.

United Way of PA Moves to Midtown

United Way of Pennsylvania is moving its offices this month to Midtown, leaving its 17 S. Market Sq. address for 909 Green St.

UWP President Tony Ross said the agency is locating in a 4,000-square-foot suite in the recently renovated Boas School at Green and Forster streets.

The 1921 building, now Lofts at 909 with 22 fully furnished apartments, had been occupied by the five-year-old Ronald H. Brown Charter School that closed in 2006.

Mayur Patel of TKP Schoolhouse Associates is the developer.

City Recognizes...

Harrisburg has presented awards for Distinguished Public Service to:

- Leland Nelson, president of Dirty Dog Hauling
- Hershey Entertainment
- Three Star Foundation
- Hamilton Health Center
- The Martin Luther King Leadership Development Institute
- The Epsilon Sigma Omega Chapter of Alpha Kappa Alpha (AKA)
- Barbara Thompson and Angela Mitchell for their work with AKA.

"All should be lauded for their contributions to the betterment of the City of Harrisburg and the region," said Mayor Stephen Reed.

WINTERIZE NOW
Includes FREE
winter safety check
Fluids, hoses, tires &
battery
Call today for an
appointment

Peiffer Auto Repair
301 Maclay Street, Harrisburg PA 17110
717-236-3020

BRAKE SPECIAL
\$89.99 + TAX (PER AXLE)
MOST CARS & LIGHT TRUCKS

All parts and labor included
must present coupon, expires 2/28/2010

HOLIDAY GIFT CARDS
One Card six great locations!






Take yourself back in time when things were slower, quieter and simpler.
A HOME AWAY FROM HOME!

Located in Dillsburg, PA, on Blair Mountain near Ski Roundtop.
231 W. Ridge Road, Dillsburg, PA
Innkeepers: John & Tracie Yergo • 717-571-9342
Visit www.BlairMtn.com for additional information & photos

Wellsville Coffee Company

Fresh Roasted Coffee Beans
Organic & Custom Blends
Small & Large Batches



Brenda & Steve Myers

(717) 432-5655
821 Wellsville Road
Wellsville, PA 17365
wellsvillecoffeecompany821@yahoo.com

Char's BellaMundo



the perfect meal
the perfect place
the perfect gift

gift certificates available

www.charsbellamundo.com
717 213-4002

In Historic Shipoke at 540 Race Street, Harrisburg

The
Burg



H
O
L
I
D
A
Y

G
U
I
D
E



Strites' Orchard Farm Market and Bakery
"Growing for you since 1914"

717-564-3130
www.stritesorchard.com

Fruit baskets and gift boxes
Fresh Cut Christmas Trees



*FOR THE HOLIDAYS,
VISIT US FOR COOKIE
TRAYS, GELATO,
PASTRIES, CAKES AND
MUCH MORE—OR DINE
WITH US FOR SOME
HOMEMADE ITALIAN
FOOD!*

236 PEPPER STREET, HARRISBURG 17102
MONDAY TO SATURDAY, 8:00 A.M. — 6:00 P.M.
717-238-1999 OR INFO@ALVAROBREAD.COM
VISIT US ONLINE AT WWW.ALVAROBREAD.COM



1419 N Third Street
Harrisburg
717-695-7713
OPEN 8AM — 4PM DAILY

Serving gourmet coffee and teas, along
with homemade soups, salads, sandwiches
and desserts.

Catering and gift baskets available!
www.breadsnspreaddsmidtown.com

Ginger 561-5000

HAIR • MAKE UP
DESIGN
MASSAGE • REFLEXOLOGY

6125 Parson Drive • Harrisburg, PA 17111

The Post and Lintel.com

...a portal into the artist world

- high quality art prints • featuring established and emerging artists • 5x7, 8x10, 11x14 prints come with complimentary black mat • owned by local artist

Please visit us at www.thepostandlintel.com



Group Fitness
Nutrition Classes
Personal Training
Stress Management

Why Wait?

Survive the holiday season and start the New Year off on a happy, healthy path by joining one of our programs today. Give the gift of health to a friend, co-worker, or loved one this season with one of our holiday gift certificates!

info@AbsoluteWellnessGroup.com | www.AbsoluteWellnessGroup.com



**GIVE THE GIFT THAT
WON'T BE REGIFTED!**

Need Consumable, healthy gifts that are sure to be a hit? Wildtree has everything you need to complete your holiday shopping for even the pickiest person on your list.

Shop now: www.tk.mywildtree.com

Tammy S. Kerr, Wildtree Senior Team Leader
(717) 571-2341 or tkwildtree@comcast.net

Your One Stop Basket Connection
Give the gift you *know* she wants!
FREE shopping service and gift wrap
Limited Time Only-Hershey's Kisses™ Basket



Marilee Hrivnak
(717) 545-7316

MHrivnak@comcast.net
www.longaberger.com/marileehrivnak

abrams & weakley

general store for animals



3963 N. 6th Street
Harrisburg, Pa.

717-232-3963
abramsandweakley.com

\$3 off any \$15
purchase
(1 per customer,
expires 12/31/09)

www.sprama.com
{the next generation of design}

The Burg



H O L I D A Y

G U I D E



**"Reiki
by Rickie"** 靈氣

Gentle Touch~Deep Healing

Holiday Special: 10% Off Gift Certificates!

717.599.2299

ReikiByRickie@yahoo.com
www.ReikiByRickie.com

Alta View Wellness Center
4814 Jonestown Rd / RT22
Harrisburg, PA 17109



» The Best Coffee in Town
» Fresh Roasted Beans
» Order gift baskets for
the Holidays

"Your passion for coffee fully satisfied"

Café di Luna
www.cafediluna.com
CafedLuna@gmail.com

1004 N 3rd Street
Harrisburg, PA 17102
717-701-9868

AUDREY BOKSAN

INDEPENDENT SENIOR SALES DIRECTOR
MARY KAY COSMETICS

WWW.MARYKAY.COM/ABOKSAN
ABOKSAN@MARYKAY.COM
717-608-1183

**REDEEM THIS FOR A FREE FACIAL AND MAKEOVER
PLUS \$10 IN MARY KAY PRODUCT**
PLEASE ONLY RESPOND IF YOU DO NOT CURRENTLY HAVE A
MARY KAY CONSULTANT



The HodgePodgery
1100 N. 3rd Street
Harrisburg, PA 17102
In the "Art" of Midtown
717 236-0150

Where Harrisburg
Artisans Sell **FUNKtional**
Handmade Products and
Workshops Are Delivered
with Spice

Join a Workshop
Shop Handmade
Support Local Artisans

We
Sell Gift
Certificates

www.thehodgepodgery.com

Life as Art as Cuisine

Char Magaro's cozy Shipoke bistro reflects her creativity, her style, her adventure.

Peter Durantine



The classic Asian hot pot has unique twists, a blend of flavors and a lovely presentation.

To restaurateur Char Magaro, all the people are painters and the world's their canvass. "Your life is your palette," she said.

Such is the philosophy of the free-spirited artist who designs and makes jewelry and is owner of Char's Bella Mundo, an American bistro in Shipoke preparing dishes in the classic French tradition. Each day, she and her staff try to offer diners a culinary perspective they may never have considered.

"I enjoy that we exceed people's expectations," she said, relaxing at the intimate restaurant's small bar while preparations for the evening crowd were underway back in the kitchen. "I like challenges."

With exposed brick and hardwood floors in this early 20th century building, the interior has a rustic, but elegant French rural look. It also serves as a gallery for various works of art.

Sculpted blown-glass vases on display and lighting over the bar are the work of her daughter, Ona, a glass artist from Montana. The metal sculptures are the work of her son-in-law, Ira Cuelho, a blacksmith and mixed media sculptor.

Char's palette has vibrant colors. She journeyed to the foothills of the Himalayas to seek transcendental meditation, traveled with a group of Indian dancers across the United States and made trips to South

America in her efforts to help save the rain forests.

After this Erie, Pa., native came to Harrisburg, she started an art gallery in her home, worked as editor-in-chief of the now-defunct City Beat newspaper, then worked as a retail consultant before deciding to open Bella Mundo in 2002.

"This is my first restaurant," she said. "When I opened it, I didn't

know how to take a reservation, let alone make it work economically."

Char learned to do both, and apparently very well, though her start was greeted with challenges. Her first executive chef quit on her two months after opening, and the old building had some fits that needed immediate remodeling attention.

Two years later in 2004, Hurricane Ivan blew through town and flooded out the restaurant. The storm did not deter Char. "I was up and running in two months."

Bella Mundo has attracted a wide following. Regulars come from as far as York and Lancaster. Char owes part of her success to Sal Pantano, a sculptor with a reputation for making a terrific martini.

"One thing I learned in the restaurant business was you've got to trust your bartender, and I trusted the guy," she said. "Later, I learned he was the best bartender in Harrisburg."

Another part of her success is her recently appointed executive chef, Ron Canady, a former truck driver who years ago decided to pursue his interests at culinary school. He has been at Bella Mundo since the beginning. He had been the sous chef for years.

Menu specials change daily. Rarely, said Canady, does the same meal appear twice. One evening, he prepared an Asian-themed dish of succulent duck, scallops, shrimp and shitake mushrooms, mixed in a spicy sauce on buckwheat pasta. It was a big seller.

"Never made it up before," Canady said. "It's fun to experiment as long as it's not at the customer's expense."

While Char has enjoyed Bella Mundo, she's planning to put it on the market next year with an eye toward opening a brasserie uptown



The Shipoke restaurant's restored period exterior and colorful facade.

in the old Tracy Mansion, located at Front and Muench streets. The 92-year-old residence is poised to undergo renovation as a mixed-use commercial, residential and office development.

"I tell people, 'My life is my art,'" she said.

For Char, the brasserie will be another color off her palette.

Char's Bella Mundo, 540 Race St., Shipoke. Open Monday to Saturday, 5:30 p.m. to 10 p.m.; Sunday, 5 p.m. to 9 p.m. 717-213-4002 www.charsbellamundo.com.



Owner Char Magaro and Executive Chef Ron Canady of Char's Bella Mundo.

PEIFFER AUTO REPAIR

State and Emission Inspection
Full Service Auto Repair

717-236-3020

301 Maclay Street
Harrisburg, PA 17110

See our coupon, p.13

1 block from the Governor's Mansion

Family Owned
and Operated
for Over 20
Years

It's Beginning to Look a Lot Like Cookies

Sara Goulet

I kind of stumbled into the baking business. My Italian grandmother, my mom, my aunts, my sister and I always baked, often together, but it wasn't my lifelong dream to own a bakery. Yet the idea of being able to work out of my home doing something I love was appealing.

That's what led me to start Putch & Buckie's Baked Goods in 2003. At the time, I was a part-time consultant at home with my 2-year-old son. I convinced my mom to join me, and we started baking, first for a fund-raiser and then for Pronio's Market in Hershey.

Many people reserve cookie baking for the holidays. It is the perfect time to break out the old family recipes and gather the kids for a day of baking, wonderful smells, laughter and reminiscing.

Everyone has his or her favorite cookie. For my daughter, Susanna, it's decorated shortbread. For my son, Jack, it's lemon biscotti before they're baked the second time. "They taste like cake," he says. He's right. My husband is partial to white

chocolate cherry biscotti. And for me, I can't resist an old-fashioned peanut butter cookie.

If you don't have any tried-and-true recipes, you can always find some online or on the labels of baking ingredients, such as flour and chocolate chips.

But baking isn't just about the cookies. The real joy is taking even just one day during the hectic holiday season to slow down and create memories for you and your family. Why not make it a tradition?

At my house, we make a slew of gingerbread people. We did the same thing when I was a kid. That is until my sister and I, both in college, started making the gingerbread people anatomically correct. My mom concluded that we were too old to continue that tradition.

But I renewed the tradition with my kids. We get out the decorative sugars and mix red, green and white icings. Using craft store paint brushes, we get creative. My son is fond of adding inordinate amounts of crystal sugar to his designs and

asking to eat each one after it's finished. This lasts for about four cookies. Then my daughter and I inform him that one more cookie might put him over the edge.

Holiday baking with the family is a tradition right up there with decorating Easter eggs and carving jack-o-lanterns. Yes, it can get messy, but it's worth the clean-up time (my husband's role)—not to mention the added bonus of eating the fruits of your labor.

Old Fashioned Gingerbread Men

1. In a large bowl with mixer at low speed, beat 1 cup packed brown sugar, 1¼ cup molasses, 3 eggs, 1 cup softened butter, 1 tablespoon baking soda, 1 teaspoon salt, 1 teaspoon allspice, 1 teaspoon cinnamon, 1 teaspoon ground cloves, 1 teaspoon ground ginger, and 3 cups flour until just mixed, constantly scraping the bowl with a rubber spatula. Increase speed to medium and beat 2 minutes, occasionally scraping the bowl. With a wooden spoon, stir in 5-6

cups flour to make a stiff dough. Divide dough in half and wrap in plastic wrap. You may use the dough immediately, or refrigerate for use within two days.

2. Preheat oven to 350 degrees. On a lightly floured work surface, roll half the dough to 1/8-inch thick. Using cutters of your choice, cut out as many cookies as possible. Gathering up scraps, continue to roll and cut cookies until dough is gone.

3. With pancake turner, carefully arrange cookies on lightly greased or parchment-covered cookie sheets. Bake 12 minutes or until edges of cookies are firm; immediately loosen cookies from sheet and remove to cool on wire racks.

4. When cookies are completely cool, decorate with icing and toppings of your choice.

Sara Goulet is the owner of Putch & Buckie's Baked Goods. For more, visit www.putchandbuckies.com.



Java to the World

Holiday blends add spice to the season.

Danielle Hollister

As your holidays become hectic, you can add something special and relatively easy and economical to your menu. While coffee is one of the most popular beverages around the world, there are twists to make it festive for the occasion.

Several holiday flavors—among them the popular Christmas Blend as well as Chocolate Peppermint—are hitting the shelves at Gene's Coffee Beans in Lower Paxton Township, where shop owner Gene Nebinger offers some tasting tips.

"When trying to decide what flavor interests you, you should trust

your nose because 75 percent of what our palette determines to be good taste or something you're not so fond of is driven by what your nose or sense of smell tells you," Nebinger said.

Many countries enjoy coffee in various forms as part of their holiday celebrations.

In Sweden, the tradition is not complete without coffee. At dawn on Dec. 13, St. Lucia Day, the eldest daughter wakes her family with songs and serves them coffee and saffron buns. The season begins Dec. 16 in Venezuela when folks celebrate with coffee and tostadas.

In France, folks use coffee in a different way. The women bake pastry Yule logs or rolled cakes covered in coffee and chocolate, decorated with sugared holly and roses to serve on Christmas Eve. The custom of Yule logs is said to

protect the house from the devil and lightning. In Finland, it is only after Santa Claus has delivered the gifts on Christmas Day that people enjoy coffee with sweet cakes.

Some holidays around the world use coffee and coffee beans in nontraditional ways. If you travel to Colombia, beans are strung on the Christmas tree as decorations, along with bacon and berries! In Costa Rica, red coffee berries adorn cypress leaf wreaths.

Numerous specialty coffee drinks are made just for the holidays. "Grog" is a traditional drink in England. It is simple to make. You need to peel an orange and a lemon and separate the segments. Place some of the peel in the bottom of an empty cup; add 1/3 tablespoon of butter, a pinch of nutmeg and a tablespoon of brown sugar. Stir in your favorite coffee, mix well with

milk or cream, if you prefer, and you've made your first grog.

"One of the ways original flavored coffee started was through the essence of orange by scraping some of the meat of the rind in your coffee basket before brewing the coffee grounds," Nebinger said. "The same thing can be done with vanilla bean, nutmeg or cinnamon."

A common myth with flavored coffee is that it is sweetened. "When you flavor coffee it does not sweeten it at all," Nebinger said. "You can accent the dominate flavor of the coffee you've chosen by utilizing chocolate, syrup, nutmeg, honey or cocoa powder. Unleash your creative spirit with vanilla extract or cinnamon swizzle sticks."

Visit www.genescoffeebeans.com for more coffee recipes or stop by Gene's Coffee Beans in the Giant Food Store at 5074 Jonestown Rd. 717-991-3645.

Desserts of Christmas Past

Pignoli: an Italian delight, a heavenly treat.

Rosemary Ruggieri Baer

My little family always considered Christmas very special. There was great excitement as the holiday approached, and we followed nearly the same preparations year after year. My mother was the cook and baker, while my father used his artistic talent decking the halls. I have so many wonderful memories of those early times and of the later years when our two sons became the center of the holiday.

In our house, it was important to celebrate. But the decorations, presents and food were secondary to the fact that we were together as a family. I can still see my father, dressed every year in his red plaid flannel shirt, lifting his glass of Harvey's Bristol Cream in a toast with a hearty "salute." (Does anyone still drink that?) He supervised the Christmas feast from afar, telling everyone he "worked his fingers to the bone" to get it ready. That was the humor for the day.

My mother was a prolific baker, not just at the holidays but all year round. To this day, I have never tasted anything as wonderful as her

lemon cheese pies. At Christmas time, her specialty was something she called a "Holiday Cake." She made three every year: one for us, one for a friend and one for the nuns at our parish church. It was a type of walnut cake with lots of orange and butter in it. The grinding of the walnuts was quite an ordeal in those pre-food processor days, but the aroma of it baking in the oven was heavenly.

My mother made lots of Christmas cookies too, but for some reason, not Italian ones. I have always wondered why my grandmother never passed that tradition down to her daughters. They were very poor Italian immigrants and perhaps holiday baking was considered a luxury. So, armed with her beloved Betty Crocker cookbook, my mother made her own Christmas cookie specialties. With my Aunt Cackie's help, she rolled hundreds of paper thin sand tarts, shaped snowy almond crescents and spooned colorful red and green jelly into thumbprint cookies.

The real Italian cookie tradition in our family rested with my father's sister, Mary. Fortunately, she shared these goodies with us. There were lots of deep fried cookies sparkling with a honey glaze. There was a plain, round biscuit-type cookie with a swath of white creamy icing sprinkled with tiny multi-colored candies. The most unique of all was a small, crescent shaped



pastry with crimped edges and filled with nuts, raisins and (of all things) anchovies.

Many Italians are not great dessert eaters, preferring to end an everyday meal with fresh fruit or cheese. But at Christmastime, traditional Italians feast on spectacular and classic sweets. Panforte is a dense, dark cake made with nuts, candied fruits and peels and aromatic spices. Zuppa Inglese, a dessert I first tasted at a wonderful and old New York restaurant named Giambelli's, is a trifle-like creation of light yellow cake layered with rum-soaked custard. Pannetone is dome-shaped yeast bread studded with raisins and dried fruits and is often used in bread puddings. And finally, my father's favorite, torrone, a sweet nougat candy filled with nuts. He always bought this treat at the Italian grocery store, but it can be made at home.

But my favorite Italian cookie for all seasons of the year is the pignoli. Pignolis are small, round confections heavily flavored with almond and covered with pine nuts. Most good Italian bakeries carry them, including our own Alvaro's in Midtown Harrisburg. However, they do seem to sell out early in the day! Pignolis are easy to make and would be a lovely ending to your Italian Christmas dinner. The recipe below is from the Soprano's Family Cookbook. As with many Italian recipes, many versions abound, but this one is easy and calls for ingredients you can find in the grocery store.

Christmas Pignolis

Preheat the oven to 350 degrees and generously butter a large cookie sheet or half-sheet pan. You could also line the pan with parchment paper, which saves clean-up time and keeps cookies from sticking.

Crumble one 8-ounce container of almond paste into the large bowl of an electric mixer. Almond paste can be found in the baking aisle of the supermarket along with the various canned pie and holiday bread fillings.

Beat in 2 egg whites and 1 cup confectioners' sugar until smooth. The dough should be very soft and sticky. If not, mix in an additional tablespoon or two of a third beaten egg white. Be sure to use fresh, large eggs.

Place 2 cups of pine nuts (pignoli) in a small bowl. Drop a tablespoon of the batter into the nuts and roll into a ball covering it completely. (This is important.) Repeat with the remaining dough and nuts. Place the balls on the prepared cookie sheet, about 1 inch apart.

Bake 18 to 20 minutes or until lightly browned. Watch them, though, as they should still be quite light in color. Cool on the cookie sheet for 2 minutes then transfer them carefully to a cooling rack. When they are completely cool, dust them with powdered sugar. Store them in an airtight tin if you're going to eat them in a few days or in the freezer for up to one month.

Enjoy these pine nut cookies with a glass of Vin Santo, Sambuca, or Amaretto for a classic Italian dessert. Buon Natale!



Rosemary Ruggieri Baer, a first generation Italian-American, grew up in Harrisburg and has spent her life perfecting her mother's country cooking.



Don't Panic !

**Pottery, jewelry,
food, books,
scarves, candles,
Santas, baubles,
grab bag gifts**

We wrap it for free !

The Bare Wall Gallery
712 Green Street, Hbg.

<http://tbwdailydiary.blogspot.com/>



A Taste of the Midstate

Author shares a bite of the Harrisburg area.

Carol Maravic Milligan

When first-time author Julie Sullivan decided to write a cookbook about south-central Pennsylvania, she not only wanted to feature great recipes but also highlight the people, places and food that make this area unique.

"Settings: A Cookbook" does just that—providing readers with an opportunity to cook with some of the area's freshest homegrown food and products and learn more about how much our area has to offer.

Sullivan's book features "the chocolate-scented neighborhoods, buggy-ridden back roads, crisp waterways, sassy small cities and fun food factories of Pennsylvania's southern lands." Each recipe is accompanied with an anecdote or observation about its origin, ingredients or author.

As owner of Honeydew Events, a destination management and special events company, Sullivan spent years scouting out interesting places, VIP dinners, tours and other activities for conventioners. The places she visited and people she met were the impetus for "Settings."

"I kind of had a thought in my mind that there may be a niche for a regional cookbook. So when I visited new places and met new people, I would ask them for a recipe and just

throw it in a folder," Sullivan said, sitting in her Bellevue Park home. "After about eight years, I decided that I might have something and that it was time to start writing."

Although Sullivan contributed some of her favorites, the recipes are for the most part from other people. She adds stories about how they were developed, how they are connected to the region or what makes them special.

For instance, the secret ingredient in the Thai Troegnenator Balls is a generous splash of Troegs Beer from the mid-Atlantic brewery located in Harrisburg.

Trout with Berre Blanc gets its inspiration from the Yellow Breeches Creek in Boiling Springs—a renowned fly-fishing destination.

A delicious recipe for Miniature Pumpkin Whoopie Pie pays homage to the annual Whoopie Pie Festival held each fall in Strasburg, Pa.

And readers can learn how to cook the same perfect breakfast offered by the Milestone Inn, an award-winning bed and breakfast on the banks of the Susquehanna River in Harrisburg. Innkeepers Robin Clemens and Sean Adams shared with Sullivan their signature recipes for cold raspberry soup and "Silverton Eggs" served in puff pastry



Julie Sullivan shows off her new book in its natural setting—the kitchen.

shells with Canadian bacon and Italian pan-fried potatoes.

Chefs from a number of Harrisburg restaurants, including Bricco, Mangia Qui and Stock's on 2nd, also contributed their favorites.

Although she swears by all the dishes in her book, one of Sullivan's favorites is Chocolate-Braised Beef Short Ribs—a recipe submitted by White House Chef Walter Scheib, who served the Clintons and in George W. Bush's first term. Scheib is a culinary partner with Hershey Resorts and brought his dish to the

Hotel Hershey, where chocolate lovers rave about the unusual mix of meat and sweet.

She's also a huge fan of the Rosemary Cake, which she describes as "easy, modest looking, but absolutely delicious."

Ironically, in the four months that Sullivan spent writing the book, her husband Michael and identical twin sons William and James lived mostly on fast-food and take out.

"Here I am, pouring my heart into writing a book about great food and my family isn't getting a home-cooked meal," Sullivan laughed. "But they were great supporters of me."

Sullivan says the book taught her more than just how to create great meals.

"It was a blast. I was so humbled by the generosity of the people who participated and the trust they put in me. I wanted to get each recipe just right for them," she said.

Sullivan said she also came away with a greater appreciation for the people, places and attractions of south-central Pennsylvania.

"This area shouldn't feel second to the larger cities," she said. "We have so much to offer here."

To order, contact Julie Sullivan at 2315 Magnolia Drive, Harrisburg, PA 17014. Website: www.settingscookbook.com Email: order@settingscookbook.com

Death Dealt the Hand

By John E. Bailor

Gryphonwood Press, 221 pp. \$13.50



If you like suave guys, hot guns and gals who shed their black silk bras at the first handsome secret agent who comes blasting and killing through their bedrooms, then you

will find "Death Dealt The Hand" an exciting read.

A first time novelist, John E. Bailor, a banker from Elizabethtown, has written a taut thriller in the

mold of James Bond. Bailor's Trevor Byrne is a special agent for the U.S. government who's as fastidious about his dress as he is his choice of weapons.

Byrne also can take a beating and give one back. When he's not chasing bad guys or getting seduced by nubile hotel clerks, he's at home enjoying a drink and spending quality time with his pet rabbit.

He's also untouchable. When an embezzling Enron-type CEO tries to pay him off, Byrne says, "I was never for sale," and squeezes the trigger.

In "Death," Byrne tangles with a mad religious fanatic who's set

up shop in Middletown, where he is plotting a biochemical disaster, using a research company as a cover.

Byrne is quick with the quip. His response to a smelly, cologne-wearing bureaucrat at the Food and Drug Administration: "For a man with your education, you never learned right from wrong. Or how much cologne to use."

For readers of this genre, which includes such writers as James Rollins, Bailor's novel is, as they say in the business, "a page-turner."

I want to know what your walls say about you!

Trudy Comarnitsky
Image Consultant
(mobile) 717-713-4101
sales@smithcustomframing.com

Smith Custom Framing & FINE ART GALLERY
The Standard for Excellence in Custom Framing Since 1962

Happenings

December in the City: Cure for Winter Blahs

Feeling a need to spark up your life during these short days and long, cold nights? Then you have to love December in Harrisburg.

Things truly get going on Dec. 4 with First Friday, featuring late hours, entertainment and special events at many city venues. Be sure to check out **Midtown Scholar**, where photographer Matthew Murray opens his photography exhibit, "Abandoned America," while Philadelphia singer-songwriter Carsie Blanton performs for free.

Naturally, December means that seasonal activities are in full swing. **Whitaker Center, Open Stage of Harrisburg, Theatre Harrisburg, the Harrisburg Symphony Orchestra, Hershey Area Playhouse** and **Popcorn Hat Players** all host holiday plays and concerts (see details this page and next). If you're seeking out a holiday activity that's a bit different, check out **Radius Gallery**, which is exhibiting exquisite handmade ornaments.

Of course, you may get simply exhausted by all the ho-ho-ho-ing. In that case, the **Art Association of Harrisburg** opens a must-see exhibit featuring four women artists who excel in mixed media and collage. And, as always, the city's many clubs and music venues provide a variety of alternatives where you can rock, roll and generally forget about rum-pa-pum-pum for a few hours.

Harrisburg winds up the season with its annual New Year's Celebration, sponsored by **M&T Bank**. Join in on the fun, the music and the strawberry drop at Market Square, starting at 9 p.m. on Dec. 31.

Happy holidays, everyone!

The Stage Door

HACC TheatreWorks

One HACC Drive, Harrisburg
717-231-ROSE; www.liveatroselehrman.org

No shows scheduled for December.

Harrisburg Shakespeare Festival

3rd Floor, Strawberry Square, Harrisburg
717-238-4111; www.gamutplays.org

No shows scheduled for December.

Hershey Area Playhouse

Sand Hill Road at Cherry Drive, Hershey
717-838-8164; hersheyareaplayhouse.com

"The Best Christmas Pageant Ever!" Dec. 3-6, 10-13.

Open Stage of Harrisburg

223 Walnut St., Harrisburg
717-214-ARTS; www.openstagehbg.com

"A Christmas Carol," Dec. 3-6. Pre-show holiday music by Seasons. Shows at Sunoco Performance Theatre, Whitaker Center.

Oyster Mill Playhouse

1001 Oyster Mill Road, Camp Hill
717-737-6768; www.oystermill.com

"An Evening of One Acts," Dec. 11-13.

Popcorn Hat Players at the Gamut

3rd Floor, Strawberry Square, Harrisburg
717-238-4111; www.gamutplays.org

"Twas the Night before Christmas," Dec. 2-19.

Rose Lehrman Arts Center

One HACC Drive, Harrisburg
717-231-ROSE; www.liveatroselehrman.org

Tartan Terrors, Dec. 3-4.

Theatre Harrisburg

Sunoco Performance Theatre, Whitaker Center
222 Market St., Harrisburg
717-214-ARTS; www.theatreharrisburg.com

"Miracle on 34th Street," Dec. 4-6, at the Krevsky Center, Uptown Harrisburg.

Whitaker Center

222 Market St., Harrisburg
717-214-ARTS; www.whitakercenter.org

"George Balanchine's The Nutcracker," Dec. 12-13. Presented by Central Pennsylvania Youth Ballet.

Art Association of Harrisburg

21 N. Front St., Harrisburg
717-236-1432; www.artassocofhbg.com

Invitational Exhibit, featuring artists Beverly Spitzer of Camp Hill (collage, mixed water media), Elaine Brady Smith of Middletown (mixed media collage), Amy Richardson of LeRoy, Ill. (mixed media) and Ruth Terrill of LaHonda, Calif. (collage). Dec. 4-Jan 7. Reception: Dec. 4, 5-8 p.m.

"Violet Oakley Unveiled," a play about the woman who painted many of the murals in the state Capitol building. Dec. 6, 2 p.m.

Arthouse Lounge

217 N. 2nd St., Harrisburg
717-236-2550; www.arthouselounge.com

New artists showing this month, including Mark Ravago. Opening scheduled for Dec. 4.

Arts at 510

510 N. 3rd St., Harrisburg
717-724-0364; www.artsat510.com

Oil paintings by Terri Amig, a portraitist and former Harrisburg resident. Opens for First Friday, Dec. 4, 5:10 p.m.-7:10 p.m., music by 510 Express. Exhibit through December.

Demuth Museum

120 East King St., Lancaster
717-299-9940; www.demuth.org

Please contact venue. Note: the museum is closed during the month of January.

Gallery Blu

1633 N. 3rd St., Harrisburg
717-234-3009; www.galleryblu.org

"From Russia With Love," featuring Irina Yastremski, Mary Farr, Marjorie Priceman and Harriet Rosenberg, through Christmas.

Cathedral Consolidated School art exhibit. Opening and benefit for the school, Dec. 13, 2-4 p.m. Free. Music by Jay Risser and Cathedral School students. The exhibit shows through Christmas.

Harsco Science Center

Whitaker Center, 222 Market St., Harrisburg
717-214-ARTS; www.whitakercenter.org

Holiday Trains and Trees Display. Beautifully decorated trees, surrounded by toy train sets and hands-on activities. Free with Science Center admission. Until Jan. 3.

Midtown Scholar/Yellow Wall Gallery

1302 N. 3rd St., Harrisburg
717-236-1680; www.midtownscholar.com

"Abandoned America," photographs by Matthew Murray, in conjunction with his book, "The Things We Left Behind" Dec. 2-Jan. 31. Reception: Dec. 4, 5-7 p.m.

National Civil War Museum

One Lincoln Circle at Reservoir, Harrisburg
717-260-1861; nationalcivilwarmuseum.org

"More Deadly than Bullets: Illness & Disease in the Civil War," through March 1.

Museums & Art Spaces

Radius Gallery

300 North St., Harrisburg
717-787-5590; www.radiusgallery.com

"Deck the Halls: Handmade Ornaments," through Dec. 31.

Featured craftsman: Bill Yoder, woodworker. Open house: Dec. 6, 1-3 p.m.

Rose Lehrman Art Gallery

One HACC Drive, Harrisburg
www.hacc.edu/RoseLehrmanArtsCenter

"Student Honors Photography Show," Nov. 30-Dec. 11. Reception: Dec. 10, 5 p.m.

The State Museum of Pennsylvania

300 North St., Harrisburg
717-787-4980; www.statemuseumpa.org

"Voices: African American and Latina Women Share Their Stories of Success," featuring 50 accomplished women, through March 7.

"Wind Titans," a photo essay by State Museum photographer Don Giles, who visited five wind farms to document 21st century "wind titans." Through May 2.

"The Fine Art of Giving," a selection of artwork given to the museum, through June 30.

Susquehanna Art Museum

301 Market St., Harrisburg
717-233-8668; www.sqart.org

'Metamorphosis,' the work of abstract expressionist Ben Herr, through Jan. 24.

Doshi Gallery: "ion, ism and ic," non-injured members' show, through Jan. 3.

Live: John Gorka at Midtown Scholar

Folk singer John Gorka entertained a packed house at The Midtown Scholar Bookstore last month with both his music and his quips.

The 50-year-old songwriter and guitarist strummed pleasant rhythms, picked a fluid instrumental in "Fret One" from his latest CD, "So Dark You See," and sang soft, thoughtful verses, such as the title track from his 2006 release, "Writing in the Margins," a song written as a commentary on war.

After playing "Blue Chalk," a piece he remarked was reminiscent of Bob Dylan, the New Jersey native dryly noted to the audience, "We have an unwritten agreement. I won't do any songs from his record, and he won't do any from mine."

This was Gorka's second appearance at Midtown Scholar. He's expected to return again.



Actress Heather Jannetta (left) has the title role in "Violet Oakley Unveiled," a play about the fascinating woman who painted many of the murals in the state Capitol building. Written by local playwright Cindy Dlugolecki, the play will be performed at the McCormick Gallery of The Art Association of Harrisburg at 2 p.m., Dec. 6. A \$10 donation is requested at the door.

Events

Dec. 2-6: The Pennsylvania Christmas & Gift Show. The 26th annual showcase of seasonal decorations, arts & crafts, cuisines and musical and dance groups. Pennsylvania Farm Show Complex & Expo Center, Harrisburg. www.pachristmasshow.com

Dec. 4: Harrisburg First Fridays. A group of city venues open late and feature special events and entertainment. www.harrisburgarts.com/firstfridays.html

Dec. 6-7. Festival of Trees and Toy Train Exhibit. Enjoy Christmas trees decorated by local garden clubs, as well as toy trains displayed on a layout representing communities in central Pennsylvania. Events continue on weekends through December. Fort Hunter Mansion and Park, Harrisburg. 12:30-4:30 p.m. Free. www.forthunter.org

Dec. 8: Second Tuesdays at the Mansion. "A Conversation with Simon and Margaretta Cameron," presented by Joe and Christine Meiczowski. Harris/Cameron Mansion, 219 S. Front St., Harrisburg. 7 p.m. Free. www.dauphincountyhistory.org

Dec. 12: Harrisburg History Day. Three authors discuss and sign copies of their latest books. Historian Michael Barton will talk about the history of books about the city; Ken Frew explores Midtown's architectural history; and Judge Joseph Kleinfelter presents a slide show of historic Harrisburg postcards. The Midtown Scholar Bookstore-Cafe, 1302 N. 3rd St. 2-5 p.m.

Dec. 13: Cathedral Consolidated School Art Exhibit and Sale. Gallery Blu hosts a showing of artwork from students of the Cathedral Consolidated School. Gallery Blu, 1633 N. 3rd St. Harrisburg. 2-4 p.m. Free. Music by Jay Risser. Sale proceeds benefit the school. www.galleryblu.org

Dec. 14: Staged Reading, "Appetite." A reading of the Holocaust play, "Appetite," featuring the playwright Arden Kass. Panel discussion follows. Rose Lehrman Arts Center, 1 HACC Dr., Harrisburg. 7 p.m. Tickets: \$10. Call 717-238-1887. Sponsored by Jump Street.

Dec. 31: Harrisburg New Year's Eve Celebration. M&T Bank sponsors the city's 21st annual New Year's Eve festivities, complete with music, entertainment and the anticipated countdown to midnight. Market Square and the City Government Center, Harrisburg. Event begins at 9 p.m. Free.



Market Square (left) is decked out for the holidays and ready for the throngs to descend on New Year's Eve. The city's annual celebration and strawberry drop is scheduled for the night of Dec. 31 (natch!), with music, food and several thousand of your closest friends and neighbors.

Live Music around Harrisburg

Appalachian Brewing Co./Abbey Bar
50 N. Cameron St., Harrisburg
717-221-1083; www.abcbrew.com

Dec. 4: Midnight Spaghetti and the Chocolate G Strings
Dec. 5: Nathaniel Hoho and Click Clack Boom
Dec. 11: Dogs of Lust
Dec. 12: Herbie's Annual Xmas Extravaganza
Dec. 17: Toubab Krewe w/The Greatest Funeral Ever
Dec. 18: An evening with Hexbelt
Dec. 19: The Thrives (CD release party)
Dec. 26: Martini Brothers
Dec. 27: Hierosonic
Every Thursday, Open Mic Night

Carley's Ristorante Piano Bar
204 Locust St., Harrisburg
717-909-9191; www.carleysristorante.com

Dec. 3: Giovanni Traino
Dec. 4: Wade Preston from Broadway's "Movin' Out" (reservations recommended)
Dec. 5: Ted Ansel
Dec. 10: Giovanni Traino
Dec. 11: Chris Novak
Dec. 12: Ted Ansel
Dec. 17: Noel Gevers
Dec. 18: Ted Ansel
Dec. 19: Anthony Haubert
Dec. 26: Noel Gevers
Dec. 31: Ted Ansel
Every Tuesday, Open Mic Night

Ceoltas Irish Pub
310 N. 2nd St., Harrisburg
717-233-3202; www.ceoltasirishpub.com

Dec. 4: Adrian Blitzter
Dec. 5: Red Letter Morning
Dec. 11: Kenton Shelley Band
Dec. 12: Whitebread Band
Dec. 18: The Luv Gods
Dec. 19: Smooth Like Clyde
Dec. 26: The Love Haters
Dec. 31: Kenton Shelley Band

Char's Bella Mundo
540 Race St., Harrisburg
717-213-4002; www.charsbellamundo.com

"Jazz Wednesdays," with special wine menu

Clover Lane Coffee House
1280 Clover Lane, Harrisburg
717-564-4761; www.harrisburguuu.org

Dec. 18: Doug and Telisha Williams

Dragonfly Club
234 N. 2nd St., Harrisburg
866-468-7619; www.dragonflyclub.com

Dec. 12: Digital Elvis, Jealousy Curve, Dead 50s, Tenspoke Indies, An Early Ending (Xmas party)
Dec. 19: RAKIM w/Rhymefest

The Fire House Restaurant
606 N. 2nd St., Harrisburg, 717-234-6064
www.thefirehouserestaurant.com

"Throwback Saturdays," barbershop quartets

H. Ric Luhrs Performing Arts Center
Shippensburg University; 717-477-7469
www.luhrscenter.com

Dec. 5: Junie B. Jones
Dec. 6: Kenny Rogers
Dec. 10: Canadian Brass Christmas
Dec. 12: "Light," by King Street Church

Harrisburg Symphony Orchestra
At the Forum, unless otherwise noted
717-545-5527; www.harrisburgsymphony.org

Dec. 6: "Holiday Spectacular," concert by Harrisburg Youth Symphony
Dec. 19: HYSO Holiday Concert, free concert in Strawberry Square atrium

Mangia Qui/Suba
272 North St., Harrisburg
717-233-7358; www.mangiaqui.com

Dec. 4: Blue Elephant
Dec. 5: Suburban Transit
Dec. 11: Joanna Kirby and Edwin Tichenor
Dec. 12: Koji
Dec. 18: Kyle Morgan and The Back Road
Dec. 19: DJ Geoffro
Dec. 26: Mark Santana and Friends
Dec. 31: Havana Blue

Midtown Arts Center/Stage on Herr
1110 N. 3rd St., Harrisburg
717-441-7506; www.harrisburgarts.com

Dec. 3: The Woodies
Dec. 4: Leaving Las Vegas (CD release), w/Tripp McNeely opening
Dec. 5: The Fleshtones w/The Parallax Project
Dec. 6: Harrisburg Men's Choir (1 p.m. brunch show and 8 p.m. cocktail show)
Dec. 10: Nathan Veshecco Birthday Bash
Dec. 11: HotWingJones
Dec. 12: Danny Paisley w/Colebrook Road
Dec. 13: Soul Comedy Cafe
Dec. 17: Bitter Ruin
Dec. 18: Click Clack Boom w/Recycled America and Rhyne McCormick
Dec. 19: Yarn
Dec. 26: Hard Knocks
Dec. 31: Stage on Herr New Year's Eve Party (call for info 717-441-7506)
Every Wednesday: Open Mic Night

Midtown Scholar/Famous Reading Café
1302 N. 3rd St., Harrisburg
717-236-1680; www.midtownscholar.com

Dec. 4: Carsie Blanton (First Friday)
Dec. 5: Antje Duvekot w/Lizanne Knott
Dec. 19: Seasons, holiday music

Morgan's Place
4425 N. Front St., Harrisburg
717-234-8103; www.morgans-place.com

Dec. 4: Kings & Queens
Dec. 5: Tom Patterson
Dec. 11: Shea Quinn & Swish Dog
Dec. 12: Don Johnson Project
Dec. 18: Strange Eden
Dec. 19: New Experience
Dec. 26: Shea Quinn & Swish Dog
Dec. 31: New Years Eve w/ Kings & Queens

Music on Market Street
1508 Market St., Harrisburg
717-564-4761; www.harrisburguuu.org

Dec. 13: Rose Hudson

Rose Lehrman Arts Center
One HACC Drive, Harrisburg
717-231-ROSE; www.liveatroselehrman.org

Dec. 3-4: Tartan Terrors

The St. Moritz
714 N. 3rd St., Harrisburg
717-232-9949; www.stmoritzclub.com

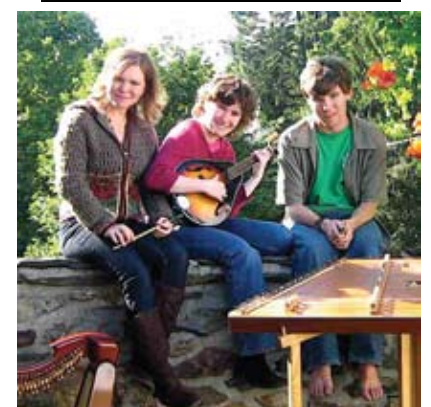
Dec. 6: Chyp Davis and Andrea Ramona
Dec. 18: New Experience
Dec. 31: The Illusions of Philadelphia

Stock's on 2nd
211 N. 2nd St., Harrisburg
717-233-6699; www.stocksonsecond.com

Dec. 5: Don Johnson Project Band
Dec. 12: Funktion w/ Robin McClellan
Dec. 19: Shea Quinn and Steve Swisher
Dec. 26: Cruise Control
Dec. 31: Funktion w/Robin McClellan

Whitaker Center
222 Market St., Harrisburg
717-214-ARTS; www.whitakercenter.org

Dec. 11: Willie Smith and Roger Wilson
Dec. 17: "A Judy Collins Christmas"
Dec. 20: "A Magnificent Holiday," holiday program from the Harrisburg Choral Society



Seasons, a local sibling trio (Mary Kate, Mary Teresa & Peter Lee), is busy this month with appearances at Open Stage of Harrisburg, Midtown Scholar Bookstore and others. Full schedule at www.seasonsmusic.com.

Art—for Life's Sake

Students make statements through their creations.

TheBurg Staff

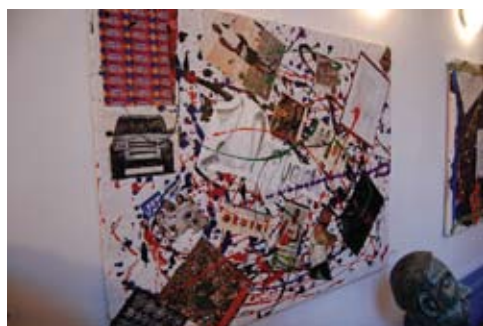
One autumn afternoon at Midtown's Stage on Herr, about 20 students—all of them with troubled lives who attend an alternative program at William Penn High School—exhibited art works that reflect aspects of themselves, their joys and their concerns.

"Young people, stop the killin'" was the theme of a three-dimensional collage with a red background and photos of guns and crime scenes displayed on an easel. "It shouldn't hurt to be a child," was another; and "Land of the 'Free?'"

Along the walls hung traditional collages depicting the student artist—his or her desires, goals and character. There were photos of sports figures, cars, clothing and music. Some of the works included poems. A total of 31 artworks showed, said their teacher and artist, Alysia Johnson.

"They're fabulous pieces," said Johnson, clearly impressed. "I think they're beyond their age."

Using collage or three-dimensional media, students

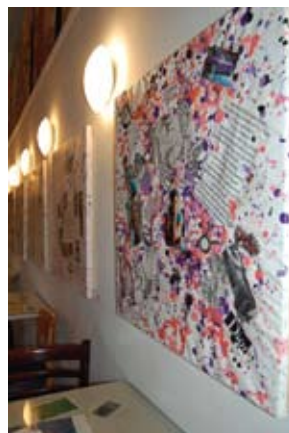


worked from one of two theme categories in their creating—"Art with a statement" and "This is me." A third category was pencil drawing. Other students had submitted poetry they wrote and bravely read before the busy gathering on Nov. 6.

"Some of their poems almost



Artwork by students of William Penn High School filled the exhibit space of Midtown's Stage on Herr (left). Below, 10th-grader Angelique Harris gives a reading of original poetry from the stage.



made my cry," said John Traynor, who dispensed soft drinks. He co-owns with Gary Bartlett the Harrisburg Midtown Arts Center, which provided the venue free of charge. It was a special First Friday show at the center.

The students are enrolled in A Chance to Succeed, or ACTS, a program for troubled youth that

offers a higher teacher-to-student ratio and individualized attention, plus training in anger management, teamwork and social skills.

Mayor Stephen Reed started ACTS after the city assumed control of the school district a decade ago. The program helps students focus on learning and has been successful in preventing dropouts, Reed said. It has served as a model for other school districts.

The artwork remained at Stage on Herr throughout the month of November and then returned to the halls of William Penn, where most are on display. Some students took their works home.

Those who gathered for the exhibit included not only students and family, but the school staff, teachers, mentors, principals and the mayor.

"Many of these students are staying in school despite very difficult circumstances," Reed said. "Their persistence presents a strong example to others that it is only through following the right path that the destructive cycle of criminal behavior can be broken."

The students who exhibited art include Kailynn Arrington, Shelquita Black, Shawn Bruner-Warren, Maxine Catlin, Miranda Chisholm, Deandre Davenport, Lanesha Felton, Tashawn Hardy, Kadijah Hicks, Darneisha Holland, Angel Lane, Jailyn Lopez, Taylor Macon, Marcel Mosley, Quayshawn Washington, Myles Evans-Turner, Anicia Kirby, Taquanna Bey, Dominic Dudley, Shaquan Williams, Jamal Brown and Jaime Reyes.

Need a unique card for that special person?

Design your own professional-looking greeting cards "on-line"

They will be mailed for you!

Send 1 or 100—no minimum!

Try it out for FREE at
www.REALcardsbyU.com

Make creating cards a GIFT
Starter kit \$49

CALL MARCIA: 717-728-0604

E-mail Marcia@REALcardsbyU.com

Is Bookkeeping a nightmare for you?

Let the experts handle it so you can sleep
at night!

**YOUR BOOKKEEPING
RESOURCE**

We specialize in Small Businesses
providing Personal Service for ALL
your bookkeeping needs.

Certified Public Bookkeepers and Payroll
Specialists/QuickBooks ProAdvisors

FREE one-hour Consultation

717-566-9345

Michelle@YourBookkeepingResource.com

A Limited Time Offer. Really.

Tax credit for energy efficiency won't last forever.

David Eakin

"Limited time offer." "Call now and receive..." "Wait, there's more!"

Sounds like most of the infomercials we see every day on television, but what I'm talking about here is the consumer energy efficiency Federal Tax credit that's set to expire at the end of 2010. If your home improvements qualify (see the Energy Star site at www.energystar.gov for specifics), you can receive tax credits on 30 percent of your costs up to \$1,500.

What items are covered? Insulation, windows and doors, roofing, heating/ventilation/air conditioning (HVAC) systems, water heaters, biomass stoves, geothermal heat pumps, solar energy systems, small wind energy systems, fuel cells and certain ultra-efficient cars from Ford, GM and Nissan.

What to purchase? If you have received an independent energy audit, you would have received an in-depth analysis of your home, its current weak spots and a prioritized list on the return on investment from suggested improvements.

Maestro Gets Five

Courtesy HSO



Applause please: Music Director Stuart Malina has been given a 5-year renewal as head of the Harrisburg Symphony Orchestra. His contract now runs through the 2014-15 season. Malina has led the HSO since 2000.

If you have not had an energy audit performed, what do you do? You can do a preliminary evaluation of some aspects of your home to get a rough direction—start from the top down. If your roof is asphalt shingle and is close to 20 years old, you might want to consider an Energy Star-qualified metal or reflective asphalt shingle re-roofing.

If your attic has only 5½ inches or less of insulation, consider adding more. The current guidelines are for an attic insulation value of R-49, or about 14 inches of fiberglass or cellulose insulation. For more efficiency, add weather stripping to the attic opening and glue about 8 inches of foam insulation board to the top of your attic hatch panel. Or if you have stairs, build an insulated box from 8-inch-thick foam board that sits on the attic floor around the stair entrance.

If older windows, skylights or doors are letting cold air in, not operating properly or have a low insulating value, consider qualified replacements, particularly if they are wood panels or single-pane glass or just annoying to use and maintain.

If you have a wooden interior hollow-core door between your garage and living space, you can replace it with an insulated steel door for added insulation and security. For older wooden exterior doors that are aesthetically pleasing but leak air around the perimeter, adding storm doors and weather stripping can help. They also qualify for the tax credits.

Also consider weather stripping the door to the basement to ensure a better thermal boundary between the living space and the storage/mechanical space. If your furnace, boiler or domestic hot water heater is not working properly or looks like it's on its last legs, you might want to consider a qualified replacement.

Unfortunately, there is no magic formula on which tax credit items work well in all situations—this is the value of a residential energy

audit. You might have adequate insulation but poor air sealing. Many air sealing products—such as spray foam in a can, caulking, house wraps and weather stripping—qualify for tax credits and will greatly improve comfort and home energy performance. However, you still need an adequate number of air changes per hour to maintain a healthy environment for the occupants and provide air for oil/gas-fired appliances.

In the meantime, consult the Energy Star website to get information and ideas on energy conservation and improved comfort. Use common sense on any improvements pre-audit. And be wary of "free" energy audits or audits performed by firms that specialize in specific remodeling areas—you may be paying for a sales call.

"If it's not broke, don't fix it", but if it is "broke" or nearly so and qualifies for the tax credit, it may be a good opportunity for replacement. Remember, proper installation of items is often worth the same amount in overall performance as the items themselves.



David Eakin is an energy analyst with Energy Auditors, an independently owned firm that performs comprehensive audits on residential energy use. Contact 717-943-2582 or visit www.energyauditors.biz.

Bishop Rhoades Departs Harrisburg



Bishop Kevin C. Rhoades soon will leave the Diocese of Harrisburg, where he has served as bishop for the past five years.

On Jan. 13, Rhoades will be installed as the bishop of Fort Wayne-South Bend, Ind. A native of Lebanon, Pa., Rhoades will be leaving his home diocese, where he has served for a total of 26 years. He was named the ninth Bishop of Harrisburg in December 2004.

As of press time, a successor to Bishop Rhoades had not been named. The Diocese of Harrisburg covers a wide swath of central Pennsylvania, sprawling over 15 counties and 7,700 square miles.

Living Nativity Set

Chambers Hill United Methodist Church is presenting a "living nativity" on Dec. 19 and 20.

There will be two performances each evening at 6 p.m. and 7 p.m. The event will be held outdoors behind the church building.

Refreshments will be served after each performance. The event is free and open to the public. The church is located at 6300 Chambers Hill Rd., Harrisburg. For more, go to chambershillumc.com.

**Powell's Valley
Building
&
Remodeling**

New Homes
Garages
Additions

Steven M. Sipe
(717) 512-4379
vault2025@aol.com

A Very Kitty Christmas

During holiday rush, don't forget the pets.

Todd Rubey, DVM

As the holidays approach, it is important to mention a few things about your pet and giving a pet as a gift. It's easy to forget about our pets during this hectic time of shopping, family, travel and parties.

First, let's talk about the pet as a present. Everyone loves getting that cute puppy or kitten with a big red bow as a gift.

Most importantly, you must make sure the receiver of the gift truly wants a pet. Is this something he or she has been talking about? Do they have the means and the time to take care of the pet? Do they have the knowledge required to care for the pet? It is important to remember that they will be responsible for the care and the costs incurred. Is this something they are prepared to do? Purchasing a pet, no matter what kind, can be expensive and should never be done spur of the moment.

Animals face dangers this time of year. It is easy to lose track of where the family pet is and this can lead to trouble. Things like ribbon and bows, wrapping paper and tape, fruitcake and candy, are often left about. "Fido" or "Kitty" has radar that draw them to these things, which get swallowed or stolen and hoarded away somewhere. Pets get sick and have to come to me to see if they swallowed something and if they have, I have to take it out. Take an extra few moments to keep things organized and clean, and you can save a multitude of headaches.

The Christmas tree is another potential hazard. This unusual structure suddenly appears in your pet's environment. It smells different, has all kinds of shiny things on it and all the humans are paying attention to it. Cats are by far the worst when it comes to Christmas trees. They climb them, pull off the decorations, eat the tinsel, use the stand as a litter box and even knock them over.

It can be very difficult to isolate the tree from the cat or to cat-proof

the tree. Try and leave a foot or so at the bottom of the tree empty. Get a large, stable stand and cover it completely. Put some sort of barrier around the tree if possible. Avoid loose decorations like tinsel that can be easily knocked or pulled off and swallowed. If you see your pet chew on or swallow something, call your vet right away.

It's also important not to forget or ignore your pet during the season. This unfortunately happens a lot. We get so busy that we are lucky if we remember to feed our companions. It is important to spend quality time with your pet. Don't forget to walk them or at least exercise them routinely.

Here's to you and all of your loving pets during this holiday season. I hope I don't see any of you at my office for more than just routine visits. Happy Holidays!



Todd Rubey, DVM, a veterinarian for 12 years, works for the Colonial Park Animal Clinic.

Knee Deep in Swine Flu

Vaccinations, caution can prevent H1N1.

Dr. Deepa Sekhar

The flu!

We have all been inundated with reports of the "swine flu," officially known as H1N1.

Certain groups are known to be at higher risk of becoming severely ill from influenza. These include individuals with a history of heart and lung problems, kidney or liver disease, metabolic conditions like diabetes, impaired immune systems and pregnant women. Children under age 5 and adults over age 65 are also considered high-risk.

Symptoms of influenza include fever, cough, sore throat, runny or congested nose, body aches, headache, chills and fatigue. People with H1N1 also reported diarrhea and vomiting. Most people will recover without medical treatment.

Medications are available to treat and/or prevent infection. However, the priority use for these drugs is to treat severe illness and individuals at high risk for influenza-related complications. Speak to your healthcare provider about your need for medications if you are diagnosed with or exposed to influenza.

We had hoped an H1N1 vaccine would be widely available by now,

but production problems have caused a delay. In general, high-risk individuals have been targeted for vaccination first.

Even with medication or a vaccine, it is important to protect yourself and your children from illness. Cover your nose and mouth when you sneeze and cough, wash your hands often and avoid touching your eyes, nose and mouth, especially when out in public places. Except to seek medical care, children and adults who are sick should stay home at least 24 hours after they are fever-free without the use of fever-reducing medications. In children, breathing difficulty, poor feeding and extreme irritability are some signs that warrant urgent medical attention.

Physicians, parents and public health officials alike are learning about H1N1 as it progresses. For more information, access the CDC website at www.cdc.gov/flu.



Dr. Deepa Sekhar is a pediatrician at the Milton S. Hershey Medical Center.

Merry Christmas!

"Look! The virgin will conceive and bear a son, and they will call him Emmanuel," which means "God with us."

Matthew 1:23

Sponsored by:
Crystal Clean Maids
www.CrystalCleanMaids.com
717-975-8820

AT WORK FOR
YOU:
Comprehensive
Real Estate Service
with a
solid foundation

- Apartment & Home Rentals
- Residential & Commercial
 - Property Management
 - Building Services

AGI Real Estate Services

1925 North Second St.
Harrisburg, PA 17102

Toll Free 800-627-1186
(717) 724-4553 Phone
(717) 724-4549 Fax

E-mail: contact@agicen.com
www.agicen.com



The Honk of the Wild

To attract geese, you have to speak their language.

Kermit G. Henning

No matter how many times it happens, the excitement that comes from a flock of big, noisy Canada geese veering off their intended course and dropping into your decoy spread will make your heart pound.

With Pennsylvania's abundant and ever-growing population of resident geese, more and more hunters are feeling the thrill. Estimated at 250,000 birds, the resident flock has been increasing steadily for almost 20 years.

With an expected large flight of migratory birds adding to the mix, the Pennsylvania Game Commission is predicting another successful late season for goose hunters.

Resident geese have virtually no natural predation and have become a nuisance by fouling water systems, causing crop damage and dirtying



Above, a flock of Canada geese dine on some of the local cuisine. Right, Kermit's nephew, John Scott, and brother, Richard, keep the goose hunt all in the family. Photos: Kermit Henning.



public parks, golf courses and beaches.

According to the commission's waterfowl biologist, John Dunn, the agency seeks greater flexibility with the U.S. Fish and Wildlife Service to address these problems with longer seasons and bigger bag limits. The early resident season in September had a daily bag limit of eight birds. Hunting is by far the most effective management tool to control the population, and the current seasons give plenty of opportunity to cash in for waterfowlers.

Most of the state is in the Resident Zone and the lengthy season runs until Feb. 19, with a five-geese daily limit. Banding studies have shown that 95 percent of the geese taken in this zone are residents.

Although these

resident geese set up housekeeping in close proximity to human populations, they are certainly not as easy to hunt as it would seem. Once the shooting pressure starts, it's amazing how smart these birds become, and the successful goose hunter is the one who takes advantage of the tricks and tactics that bring wild birds to the bag.

Geese are sociable birds and like to be with others of their kind. They find comfort in being together in large numbers, so after being hunted hard, larger decoy spreads help bring in wary birds. Later in the season, increase the amount of decoys, but depending on the hunting location, leave plenty of space for incoming birds to maneuver.

Decoy placement is as important as numbers. Geese will always land and take off facing into the wind. Decoys should also face into the wind for more realism. I use a horseshoe-shaped decoy spread with an open landing area in the center of the spread. It's also important to give incoming birds

lots of room on windy days.

Adding as much realism to your decoy spread as possible will increase your chances of attracting late-season birds. The best decoys—full bodies and shells—should be closest to the landing area. Fill in the rest of the area with smaller shells or silhouettes. Homemade silhouettes are easy to make and very economical, making it easy to add more decoys to your spread at a minimal cost.

Proper calling techniques are not as difficult as most hunters think. Imitating the various calls of a wild Canada goose is easily mastered with the remarkable new calls on the market today. Knowing when to call is perhaps more important than calling properly. Watch and listen to wild geese and learn from them.

Loud, long hail calls will get the attention of birds in the air, especially larger flocks. Once they hear you and turn in your direction, back off on the calling and let them dictate the sequence. The lead bird bringing in the flock will usually call—you only need to match him honk for honk. Too much calling will flair the birds. As they approach your decoys, a few soft feeding grunts will usually suffice.

With most other hunting seasons about over, and with large numbers of birds in the area, more and more hunters are getting on the waterfowl bandwagon. The excitement of those birds landing at your feet makes getting up early well worthwhile.

WONDERFUL MIDTOWN!

BEAUTIFUL HOUSE, GREAT VALUE

- Spacious & bright
- Gorgeous staircase
- Exposed brick
- Remodeled kitchen
- Master suite
- 3 additional br's
- 2 luxurious baths
- 2nd-floor laundry
- Gas heat, central air
- Priced at just \$179,900

Ray Davis
RE/MAX Realty Associates Inc.

3425 Market Street • Camp Hill, Pa. 17011
Office: 717-761-6300/Direct: 717-441-5608
Email: rdavis@capitalareahomes.com



Kermit G. Henning, host of *abc27 Outdoors TV*, is a past president and chairman of the board of the Pennsylvania Outdoor Writers Association and a member of the Outdoor Writers Association of America.

One More Thing...

Battle of the Beers

Harrisburg brewery exchanges suds for medals.

Ed Yashinsky

Every fall, the American brewing Establishment descends upon Denver, Colo., for what is the biggest beer event this side of Munich, Germany, during the annual Oktoberfest celebration.

The Great American Beer Festival attracts 46,000 people to a giant beer love-in. This year's event featured 450 breweries that poured 2,100 varieties of beer, 1 ounce at a time.

If you were thinking about trying every beer, you would consume more than 166, 12-ounce bottles—about seven cases. It would take a little more than 33 hours to try every variety in the hall, if you were putting down one sample every minute.

Of course, no one can really do this, although every year a handful of people grouse at the 1-ounce sample and swear on their lives they will never get drunk, so they



Photo © 2009 Jason E. Kaplan

Beer here: Judges give competing brews the eye at the Great American Beer Festival.

decide to down as many samples as possible. (A classic scene from Monty Python's "The Meaning of Life" immediately pops into my head as a poor sucker tries to get just one more down until ... well, let's just say it's not very pretty.)

The festival's other mind-

boggling feature is the near-rock star reverence thrust upon the better-known brewers or their buzz-worthy young-gun counterparts as they walk around the event catching up with friends.

With 1,525 breweries in the country, there are a finite number of people in this beer world and anyone who has spent even a few years doing this work knows the majority of the players. So, for anyone "in the industry," it's not that big of a deal to meet these people. That being said, there are celebrities in our ranks, and there is

nothing funnier than the site of a 300-pound guy in a kilt squealing like a little school girl while he's getting his picture taken with the likes of Dogfish Head Brewing's Sam Calgione, Brooklyn Brewing's Garrett Oliver or New Belgium Brewing's Kim Jordan.

But the festival is not all fun and games. It's a competition, and ultimately most brewers are there to see how their beer stacks up against others. This year, more than 130 judges from 10 countries judged 3,308 entries from 495 breweries.

Gold, silver and bronze medals were awarded in 78 categories.

If you think you have a rough time explaining what a beer tastes like to your buddy, think about what these judges are dealing with. Over the course of three days, they will blind-taste more than 100 different beers and judge them to specific style guidelines. Who knew there could be so much difference between, say, Styles 59 through 64—all Belgian beers, but with nuances like Witbier, French and Belgian Style Saisons, Lambics and Sours, Abbeys or simply Strong Ales? On the judging level, the beer-drinking gets a lot less fun, especially if you are sitting down with seven other judges trying to decide the best American-style India Pale Ale from more than 130 entries (the largest category this year).

But after all the judging, the four tasting sessions, the VIP events, the after-parties and the media events, the festival ultimately comes down to gold, silver and bronze medals, and, no matter what any brewer or brewery rep says, that's really why they all came to Denver—to go home with a little hardware.

The medal presentation is a 90-minute whirlwind. An announcer whips through the categories, winners come up on stage to collect their medals, a troupe of

photographers catches each winner before a whooping audience of three or four thousand people, and then it's off the stage to wait and see if your brewery is singled out again.

It's tense—and exhilarating. There are deafening cheers after some winners are announced and polite applause after others. And if your brewery is called, you are typically mauled by your friends and peers on your way to the stage.

Luckily, Troegs was recognized in three different categories, so I had the rare opportunity to take the stage three times. Troegs won a gold medal for Troegenator, a silver medal for Dead Reckoning and a bronze medal for Sunshine Pils.

It felt great to win three medals. One more would have felt even better.



Ed Yashinsky is the brewery manager for Tröegs Brewing Company. Send your beer-related questions to edy@troegs.com.

Street Snap



Looking south down Willis Street.



RIDE THE BLUE BUS & BE GREEN

HELPING THE ENVIRONMENT IN CUMBERLAND & DAUPHIN COUNTIES AND THE CITY OF HARRISBURG since 1973 WITH 27 ROUTES, 16 PARK & RIDE LOCATIONS, 5 EXPRESS ROUTES, & SPECIAL WORK ROUTES

717-238-8304

CAT share-a-ride

Specialized van service for seniors, riders with disabilities and the general public in Dauphin County.



717-232-6100 Harrisburg
717-827-4631 Elizabethtown
www.cattransit.com

TheBurg

Greater Harrisburg's Community Newspaper



THANK YOU FOR MAKING
THEBURG THE FASTEST-
GROWING NEWSPAPER IN
THE HARRISBURG AREA.
WE NOW REACH MORE
THAN 30,000 READERS
EACH MONTH.

TO ADVERTISE, CONTACT:

ANGELA AT 717-350-0428

ADURANTINE@THEBURGNEWS.COM

JILL AT 717-571-9146

JMILLER@THEBURGNEWS.COM



www.theburgnews.com www.facebook.com/theburgnews

Downtown Monthly Parking Now Available!!

Serving
Harrisburg's
Parking Needs
For Over
37 Years



Convenient
Locations
Throughout
Downtown
Area



255-3099

www.harrisburgparking.org

24 - 7 Monthly Access

Roaming Security in All Facilities

**You asked
for it—
you got it!**

You now can get
TheBurg delivered
straight to your door!

Subscribe to TheBurg
on our website
www.theburgnews.com
and never miss an
issue again!

GALLERY
Blu
1633 N. 3rd St.



**Benefit for Cathedral School
Harrisburg, PA
featuring art of the
Cathedral School students**

All proceeds to benefit the school

Opening Sunday, December 13
2-4PM

Music by Jay Risser and Cathedral
School students

Art will be shown until Christmas

Also showing: "From Russia with
Love," featuring 4 women artists

Gallery Blu
1633 N. 3rd St.
Harrisburg, PA 17102
(717) 234-3009
www.galleryblu.org

**We Put Our
Members First.**

**Want the best of both worlds for your
personal & business accounts?**

See us first.

- 40 convenient branch locations throughout Southcentral PA
- Extensive online services available 24/7 from your PC
- Locally owned & operated since 1950
- VISA Platinum Choice Rewards - you choose your annual credit card reward!*
- Debit Card with monthly cash-back rebate*

AND MUCH MORE!

M¹st MEMBERS 1st
® FEDERAL CREDIT UNION
(800)283-2328 www.members1st.org



**Ask about our Business
Deposit Services!**
Call Melany Radel,
Business Deposit Services Officer, at:
(800) 283-2328, ext. 5435, for assistance.

* Certain conditions or restrictions may apply. Ask for details. Your savings insured to at least \$250,000 and backed by the full faith and credit of the United States Government. Equal Opportunity Lender. Equal Housing Lender.

Proven People.



Larissa Sachs, MD
Rheumatologist

PinnacleHealth
Internal Medicine Associates
Harrisburg Campus
Brady Building, 4th Floor
205 South Front Street
(717) 231-8480

Uniquely trained in the diagnosis
and individualized treatment of
arthritis, autoimmune diseases
and osteoporosis.

PINNACLEHEALTH  **Proven.**

pinnaclehealth.org