

# TheBurg

Greater Harrisburg's Community Newspaper

July 2009



Free

## Fireworks Express! '09

The Party on the Bridge

Sunday, July 5, 2009  
7:30 - 10:00 p.m.

Join the Modern Transit Partnership to view the City of Harrisburg's Independence Fireworks finale from the best seat in the city!

Ticket price includes transportation onto the bridge, a private party on the bridge and light refreshments.

Adults - \$65  
Under 21 - \$30  
Age 5 & under - free

Check our website for more details at [www.mtptransit.org](http://www.mtptransit.org).  
Call the MTP at 717-238-2400 or send check to Fireworks Express! '09, P. O. Box 1571, Harrisburg, PA 17105.



The '09 CPFJ Picnic  
Sunday, August 16, 2009  
1:00 pm – 6:00 pm

**Cibort's Picnic Grounds, Bressler, PA**

Located at Center & Main Streets –  
Look for the Yellow Jazz Arrows off Eisenhower Blvd.

*The Whole Family Will Enjoy the Most Popular Event  
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**Featuring:**

1:00 – *The CPFJ Youth All Star Big Band, Ron Waters, Director.*

2:00 – *The Jeff Stabley Trio.*

3:00 – *The Ken Gehret Quartet.*

4:00 – *Cathy Chemi with the Steve Rudolph Trio*

5:00 – *The Mark Huber Quintet.*

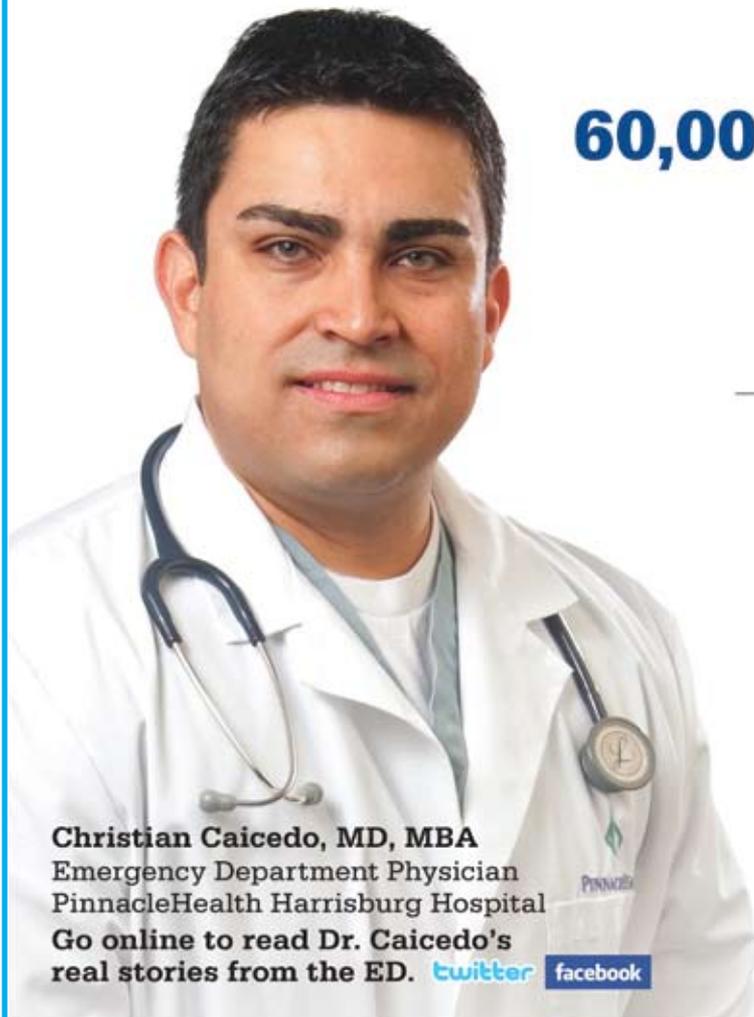
Bring your own picnic or purchase a tasty selection from TJ's East End Pub!  
Plenty of room for Whiffle-ball or Frisbee. Tables are available under a covered pavilion so the party goes on rain or shine! Bring your lawn chairs or blankets. Beverages are Free with admission! Sponsored in part by Coors Light.

Tickets are available in advance or at the gate.

General Admission: \$10. CPFJ Members & youth 12 to 21: \$5.

Children under 12 FREE

For information: 717-249-2614 or 717-540-1010 or visit: [www.CPFJ.ORG](http://www.CPFJ.ORG)  
Proceeds benefit the CPFJ Scholarship Fund.



**Christian Caicedo, MD, MBA**  
Emergency Department Physician  
PinnacleHealth Harrisburg Hospital  
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## In the Next 12 Months, 60,000 Central Pennsylvanians Will Need a Hero

### Supporting Your Community Heroes

As demand for our emergency services increases, we must build an improved Emergency Department for our heroes at Harrisburg Hospital. We ask that you become part of this expansion through your contribution. Our goal can only be reached with the help of heroes like you. Please visit [www.pinnaclehealth.org/foundation](http://www.pinnaclehealth.org/foundation).



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Courtesy: City of Harrisburg



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### General & Letters

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We're growing again! Because of reader demand, we've once again increased our print run and, with this issue, are now reaching more than 25,000 readers each month. Enjoy the issue. We appreciate your support.

Cover: Fireworks over the Susquehanna River, Harrisburg

Clarification: In the June 2009 issue, we wrote that Harrisburg Mayor Stephen Reed, after losing the Democratic primary, may be able to get access to the ballot in the November general election as an independent. Just after we went to press, the county determined that he could not be listed on the ballot as an independent. Therefore, unless this ruling is reversed, it appears that Reed will have to mount a write-in campaign, assuming he decides to try to retain the mayoral office.

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## Newsflash! Harrisburg Survives Election, Celebrates Fourth

The Internet is an amazing tool—and it's also a complete sewer.

That thought occurred to us in the wake of Harrisburg's mayoral primary. In general, we have great respect and enthusiasm for information technology, since we'd have a hard time putting out TheBurg without it. But even we were surprised at the garbage that people will post online when they can hide like cowards behind the anonymity of screen names.

On boards discussing the election, the racist and sexist comments were truly shocking, as was the level of sheer misinformation. One of the most common posts: that people were leaving the city in numbers because Mayor Reed had lost the primary. About five minutes of this crazy, seemingly obsolete thing called "reporting" put the lie to that. A few chats with realtors and visits to real estate listings showed that no one was going anywhere because of the election.

And why would they? The city, after all, is not one person, as important as that person may be. It's an entire community, one that will continue to thrive. Every day, thousands of people work hard to make Harrisburg a better place than it was a day, a week or a year before. It has tremendous investment, opportunity and momentum. The

city has come far, and it's not going back.

Speaking of progress: every month, we seem to have more new businesses opening around town where we can eat, shop and otherwise enjoy. Recent months have been no exception, which is somewhat surprising given the continuing grim economic climate. This month, we feature a tasty new Latin restaurant, a chic new salon and a fascinating renovation and conversion of a historic building. Look for many more such stories in coming months, since the pipeline of openings remains strong.

Finally, we'd like to wish everyone a fun, memorable Independence Day. There's plenty going on around town over the long weekend. So take a break from the required backyard barbecue and soak in some of your city.

You might want to kick off the weekend with Harrisburg's First Friday on July 3, in which numerous galleries, museums and other venues open late and hold special, free events. Then, all weekend-long, free entertainment is yours for the taking along the waterfront during the three-day American MusicFest. Maybe take in a ballgame, as the Senators are in town, then hop aboard the Fireworks Express for an unbeatable view of the annual rockets red glare. Happy Fourth!

We'd love to hear from you.  
Write to our editor:  
pdurantine@theburgnews.com

Check us out at  
www.theburgnews.com  
Sign up for our e-mail alert.

## City Receives Grant to Fight Dumping

Harrisburg has received a \$25,000 grant from the state Department of Environmental Protection to help clean up illegal dumping sites.

Thirty illegal dumping sites were identified as part of the PA CleanWays survey. Mayor Stephen Reed said the city submitted the grant application and had to compete for the money.

City crews have already removed 3.3 million pounds of debris since late February through both the citywide bulk pick-up drive and the clearance of illegally dumped debris. The bulk pick-up drive is continuing, going from neighborhood to neighborhood.

## Grant Money Goes to Shalom House

Shalom House has been designated to receive a \$28,400 grant to help cover some of its operating costs for the services and emergency shelter it provides to women and children.

The city-based facility operates year-round and is part of the shelter system in the region.

The grant, from the city's Stewart McKinney grant funds, will help sustain the current level of shalom house operations and prevents any reduction of those services to women and children who find themselves homeless or in a domestic situation that requires relocation for their safety.

## Council Wrap: Digest of Recent Actions

### Summer Activities Listed

The long hours of a summer day can be difficult to fill with entertaining activities for children out of school. Free or low-cost day camps and daily activities are offered to children within the city and are being listed on council's website at [www.harrisburgcitycouncil.com](http://www.harrisburgcitycouncil.com) and clicking on the "Summer Camps" link at the left of the webpage.

### Greenbelt Closed to Gas Vehicles

The Capital Area Greenbelt, within the jurisdiction of the city, will no longer be open to gas-powered motor vehicles. At their June 9 legislative session, council amended Chapter 10-301.10 of the Codified Ordinances, which had previously allowed vehicles no greater than five-brake horsepower on the Greenbelt. The law takes effect mid-July. Vehicles used for maintenance, law enforcement, emergencies, or for persons with limited mobility are still permitted.

### Flashing School Signs Wanted

Council agreed to send an application to the Pennsylvania Department of Transportation and request designated school zone signs placed at the intersection of 6th and Division streets. The flashing signs will be used in addition to the crossing guards who now serve the students who attend William Penn High School.

## Faulty Filter Causes Pool Opening Delay

An inoperable filter pump has caused a delayed season opening for the city's Pool 2, located at S. 18th and Pemberton streets.

The pool will be closed until a replacement pump is received and installed, estimated to occur around the end of June, according to the city. The pump went down while the pool was being prepared for its seasonal opening.

Harrisburg's other two public swimming locations opened as scheduled on June 13. These are Pool 1, located at 1201 N. 6th Street, and the beach on City Island.

Membership at each pool costs \$35 per person age 12 and under or \$1.50 per day. For 13 and older, membership costs \$40 or \$2.50 per day. A family of six can purchase a membership for \$100.

For additional information or to purchase a pool membership, contact Parks and Recreation at 717-255-3020.

## Hospital Gets Grant

Harrisburg Hospital has received a \$5 million grant from the Donald B. and Dorothy L. Stabler Foundation, its largest gift ever, which will help pay for the expansion of the emergency room, according to hospital owner PinnacleHealth.

In related news, the new emergency facility will be named in honor of the Stablers.

## Street Narrowed for Hospital Work

North Front Street in front of Harrisburg Hospital will lose a lane to traffic for the month of July.

The lane nearest the hospital, between Chestnut and Washington streets, will be closed until Aug. 3. The closure is due to construction work at the hospital, which is undergoing a \$27 million expansion of its emergency room.

Despite the closure, two lanes of traffic along N. Front Street will be available at all times, according to the city.

## July Concerts Slated

Levitt Live!

Reservoir Park, 7:30 p.m.:

July 10: Friday Nite Gospel

July 11: Keystone Concert Band

July 17: Friday Nite Gospel

July 18: Jazz Under the Stars  
AJQ Band and Dixon-Rhyme Project

July 24: Friday Nite Gospel

July 25: Black History Enrichment  
Series Youth Performance

July 31: Friday Nite Gospel

Italian Lake Concert Series  
Italian Lake Park, 7:30 p.m.:

July 12: The Encores Big Band

July 19: The Greater Harrisburg  
Concert Band

July 26: Capitol Opera Harrisburg

## Did you know ...

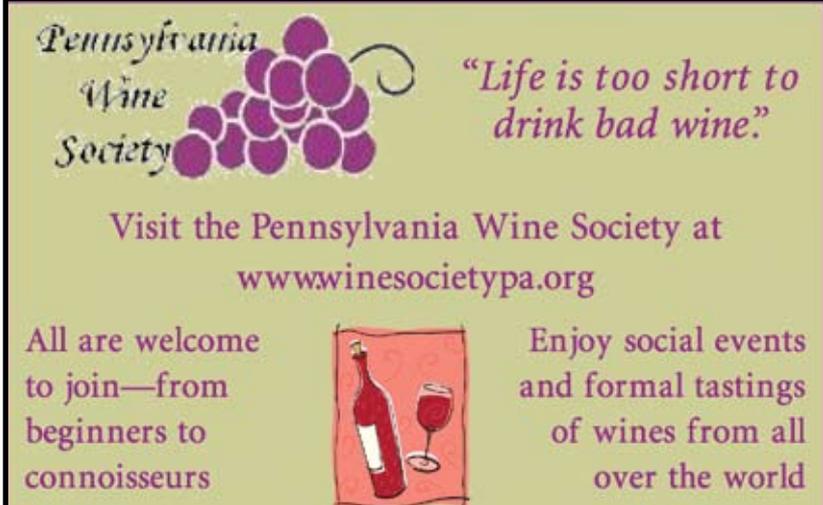
... during the Civil War, General Robert E. Lee regarded the taking of Harrisburg as vital to a potential Confederate victory?

... Bellevue Park was the first planned community in central Pennsylvania?

... the Hilton Harrisburg has 341 rooms?

## Reporting Lost or Stolen Firearms

City residents who discover their handguns lost or stolen are now required under a new ordinance to report the missing weapon to the appropriate authorities, which, in this case, is the police department at 717-255-3131. The ordinance specifies that short-barreled guns are to be reported, as well as weapons such as sawed-off shotguns.



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## Governor's Mansion Gets Veggie Garden

Using organic plants donated through the Pennsylvania Landscape and Nursery Association, 11 state FFA officers have planted a vegetable garden on the south side of the Governor's Residence, located at 2035 N. Front St.

The garden includes tomatoes, peppers, zucchini, squash, cabbage, carrots, broccoli and other vegetables along with a variety of herbs and flowers. Cindy Smyser, residence manager, said the garden is one of many steps the residence has taken to help the facility "go green."

"We've taken steps to reduce our energy usage, increase recycling, and incorporate other 'green' initiatives here at the residence," Smyser said. "This garden is a direct result of the governor's commitment to conservation and using locally-sourced food. The food we grow here will be used at the residence for the first family, and any extra food grown will be donated to the local food bank."

Supplies for the garden were donated by Hy-Tech Mushroom Compost in West Grove, which supplied compost for the garden, and plants from Stauffers of Kissel Hill in Mechanicsburg and Creekside Farm in Marysville.

Stop by for a visit. The Governor's Residence is open for public tours. For information, call 717-772-9130.

## Program Rebates Solar Project Outlays

A new state program is expected to help thousands of homeowners and small businesses slash their electricity bills by offering a discount of up to 45 percent for the purchase and installation of the latest solar technologies.

The PA Sunshine Solar Program will provide \$100 million in rebates to help fund solar electric and hot water projects, reimbursing eligible consumers up to 35 percent of the purchase and installation costs of solar energy technology.

In combination with federal tax credits, consumers could reduce system costs by 45 percent.

A five kilowatt system could save a typical household more than 50 percent of its annual electricity usage, or at least 4,230 kilowatt hours, which equates to a savings of approximately \$620 per year. Without the state rebates the installation would cost \$30,000.

Applicants for rebates must first select an installer approved by Pennsylvania's Department of Environmental Protection. The installer submits all application materials on the consumer's behalf. Project approval is granted on a first-come, first-served basis until funds are depleted. Rebates are dispersed to the home or small business owner upon project completion.

For more information, rebate applications for photovoltaic systems and to view DEP's approved solar contractors, visit [www.depweb.state.pa.us](http://www.depweb.state.pa.us).

## Rebates Offered for Nitrogen Systems

Tires inflated with nitrogen can provide better fuel efficiency and improve tire wear, according to the state, which is offering to reimburse service garages a portion of the cost of tire inflation systems.

Under the program, garages that buy systems that deliver at least 95 percent nitrogen can get a 50 percent match of the total cost up to \$5,000.

Nitrogen is an inert gas and is less reactive than oxygen with rubber inner liners and metal wheels. Nitrogen also reduces a tire's moisture content which results in cooler operating temperatures.

For more information, visit [www.depweb.state.pa.us](http://www.depweb.state.pa.us). Applications must be mailed to the state Department of Environmental Protection no later than Aug. 28.

## Available Online: Motorist Safety Info

Motorists now have online access to highway safety resources as part of PennDOT's latest campaign to save at least 100 lives a year on state roads.

The website offers information and tips on subjects ranging from aggressive driving and child passenger safety to work zones and young drivers. An interactive quiz allows motorists to test their highway safety knowledge.

Recently enacted traffic safety laws, such as the "steer clear" law and wiper and headlights law, are listed on the site, which will include monthly updates on state traffic fatalities to emphasize the losses that could be prevented by safe driving.

The motorist safety website is located at [www.DriveSafePA.org](http://www.DriveSafePA.org).



Governor's Residence Executive Chef Barry Crumlich and Sous Chef Michael Yancey with the Pennsylvania State FFA officers.

## Spend Your Summer In the City

Relax every Thursday...  
Enjoy Downtown at Sundown  
*Harrisburg's Happy Hour*

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*(all located on restaurant row)*  
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July 9—Molly Brannigan's  
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## At Arepa City, Sandwiches Re-Imagined, with Latin Flair

TheBurg Staff



Daniel Farias prepares arepas, the native bread of his homeland and the inspiration for his new restaurant.

**A**repa City is Harrisburg's first Venezuelan restaurant, offering a cuisine that is rare in this area. Diners might have to travel as far as Washington, D.C., and Philadelphia to find an arepa, the main bread of this South American nation.

The flat, unleavened patty is made of corn, salt and water, but has no gluten, said owner and chef, Daniel Farias, who is unabashedly passionate about his native country's food and confident a first-time customer who is unfamiliar will enjoy one of his dishes.

Outside the Latin eatery on 2nd Street one afternoon, relaxing at a table, Farias watched a first timer, Scott Lehman, study the menu.

"I have a deal in here," the 40-year-old chef said. "If you don't like what you eat, you don't pay."

"Really?" Lehman said.

"That's awesome. I'll see you soon."

Farias, who moved to the United States from Venezuela 14 years ago, smiled. He was pleased by the reaction and noted many first-time customers return. "They like



Ready to devour: a sampling of arepas.

what I have in here," he said. "It's very unique and very inexpensive."

Sandwiches range from \$3.50 for a cheese arepa—choice of white queso fresco, mozzarella or cheddar—to \$6.25 for a Pabellon, Venezuela's staple dish with shredded beef, black beans, fried plantains (a banana-like vegetable) and white cheese.

Entrées range from \$7.50 to \$10.95 and include such dishes as Chicken Morichal, pulled chicken in tomato sauce served with rice, black beans and friend plantains.

The décor inside is upscale (BYOB), but warm. The setting is intimate; the atmosphere inviting with a friendly staff. Erin Keating, the head waitress, said "It's more like family than anything."

Farias has no formal culinary training. He attended hotel school and worked for awhile in the kitchens of cruise ships before moving into the area in 2003 to work at the Hershey Lodge as a banquet manager. He opened Arepa in April.

"I cook more by passion from what I learned from my mom," he said. "The way I cook here is the most authentic and traditional."

Farias bemoaned how ethnic eateries are depriving Americans the chance to taste culturally authentic flavored foods because they Americanize their dishes.

"If you go next week to Venezuela you will eat the arepas the way they are made here," he said. "That's important."

He enjoys experimenting with the mayonnaise that is served with the arepas. One week he served chocolate mayonnaise. Other flavors include garlic and pina colada.

"I'm having fun," he said. "I don't see this as a business. I call my kitchen the lab because I'm creating things. I really enjoy what I'm doing."

*Arepa City, 316 N. 2nd St. Open Monday–Thursday, 11 a.m. to 9 p.m., Friday and Saturday, 11 a.m. to 2 p.m. Closed Sundays. 717-233-3332, www.arepacity.com.*

## Gotta Look Sharp: Lords & Ladies Opens in Midtown

TheBurg Staff

**A**fter managing a downtown salon for a few years, Michael Lawler decided to open one of his own. He and his wife, Marcy, now have Lords & Ladies Salon on Reily Street, the heart of Midtown.

A full-service hair and tanning salon, Michael, the former manager of Cobalt Salon at 2nd and Locust streets, handles the hair styling, which he's done for 10 years. Marcy does the tanning.

The couple lives in Midtown with their three children, ages 18 months, 2 and 6. The salon caters to men, women and children. They offer haircuts and styling, hi-lites, permanent color, hair and facial waxing, and airbrush tanning.

The salon utilizes and sells CHI, Aquage, and Matrix product lines. For tans, the Lawler's use the Fantasy Tan line of products.

Customized tanning treatments are available. They take only 15 minutes and can last between seven and 10 days. Airbrushing also is available for pre-scheduled parties and other events outside the salon and home-tanning discounts may also be available.

The Lawler's opened their shop last November and spent \$25,000 to renovate the property and buy new equipment. Michael said they decided to locate in



Owner Michael Lawler gives a cut to a customer at Lords & Ladies salon.

Midtown largely because the area is growing and they live nearby.

The salon also has done its part for the economy. At its recent grand opening, Mayor Stephen Reed said the business created four jobs, two full-time and two part-time.

Lords & Ladies is open Tuesday through Friday from 11 a.m. to 7 p.m. and on Saturday from 10 a.m. to 3 p.m. Appointments can be made for Sunday and Monday, when possible.

*Lords & Ladies Salon, 215 Reily St., www.lordsandladiessalon.net, 717-635-8451.*

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## Beyond the Basics

With a good realtor, here's what you should expect.

*Ray Davis*

**W**hat are reasonable expectations of your real estate agent?

I recently listed and sold a home for some clients, who prior to my listing their house, had already purchased their new home from a different real estate agent.

After closing, they thanked me for my service and indicated their displeasure with the real estate agent who sold them their new home.

"He never told us what to do next. He never gave us advice. We felt abandoned and felt like we were totally on our own." I felt badly for them. They needed and deserved much more help and service than they received.

In the April issue of TheBurg, I explained the content of the "Consumer Notice," which outlines the duties a real estate agent has to each and every consumer, and also outlines the duties an agent has to his clients, whether they are buying or selling.

I want to offer some guidance for buyers and sellers who do not know what the role of their real estate agent should be beyond the items outlined in the Consumer Notice and under the law—and to offer some reasonable expectations clients may have of their real estate professional:

*To provide a market analysis to assist with valuing the property*

Generally, sellers want to receive as much as they can, and buyers want to pay as little as possible. There is a common goal – the sale of a property.

An agent should assist sellers and buyers in determining an accurate valuation. Although most real estate agents are not appraisers, they should prepare a market analysis to assist in determining fair market value. Some agents may offer a client a specific value; others

a range of values. Ultimately, it is the client who determines the listing or offer price based on the analysis prepared by the agent.

*To help sellers and buyers achieve their goal by negotiating if necessary*  
Sellers and buyers often (but not always) end up negotiating with each other via their real estate agents. So, an agent should understand the client's goal and then help achieve it with a negotiation strategy.

For example, in some cases, a buyer or seller may want to close a sale quickly to avoid the petty, back-and-forth negotiation, or perhaps to avoid losing time by going back and forth and risk losing the property to another buyer.

If the agent has all the facts, he or she can advise the client appropriately. Remember, it is the buyer and seller who determine what they are willing to offer and/or accept.

*To advise how to prepare the house for the buyer's eye*

An agent should assist a seller in preparing the house for the market. In March's issue of TheBurg, I offered tips for staging the home to sell. An agent should offer the seller constructive criticism on items that need attention for the house to shine, as well as on those that may raise concern with a home inspector.

*To bring buyers and sellers together*

Pretty obvious, right? In the old days, the agent informed buyers of properties available for sale because buyers did not have the means to learn of homes on the market without an agent. Today, many buyers hunt for houses on the Internet. Agents have the ability to automatically e-mail new home sale listings to their clients. Also, the Internet allows the agent to offer their seller client immediate access to thousands of buyers.

*To assist buyers obtain financing that fits their needs and circumstances*

Today's financial environment is challenging for homebuyers, but, contrary to what many believe, a mortgage loan is available to qualified buyers. Numerous financing options are available. Knowing the buyer's financial situation and goals, an agent can direct the buyer to lending institutions offering options that meet his or her needs.

*To coordinate the steps in the process and help the client get to settlement*

Pricing, marketing, house hunting, negotiating, financing, contractual details, timelines and more lead to settlement. The agent should stay one step ahead of the client throughout the process, anticipating all needs. Proper planning, communication and attention to the details should make the journey to settlement as stress-free as possible. When the unexpected occurs, the experienced real estate professional can help ease the stress and keep things on track.



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

*To listen and communicate*

Real estate agents are as different as buyers and sellers. They come assorted. Find an agent you are comfortable with, that you can trust and who will meet your expectations. If the agent you are interviewing does not ask what your expectations are, tell him. And at the same time, ask him what his expectations are of you.

As in any relationship, the comfort and trust must be mutual. Just as you may interview an agent, that agent may interview you.

Finally, remember agents should provide options and advice. Many will not tell you what to do. Ultimately, the decision is yours. Happy buying and selling!

## Rescue This Building!

### Former Moose Temple Fraternal Lodge 3rd and Boas streets



Built in 1924, the Moose Temple was designed by noted Harrisburg architect Clayton J. Lappley to include seven units of ground-floor retail, a clubby second floor with grill room, dining room, billiard room, parlors and library and, on the third floor, the main lodge room and auditorium, with stage and pipe organ. A rare Beaux Arts design by Lappley, whose trademark was Tudor or Collegiate Gothic (Riverview Manor on Front Street and the Gannett-Fleming "tower" and current Stocks on 2nd Street), this landmark later was the Academy of Medical Arts & Business and the Ron Brown Charter School.

To explore an opportunity to find new uses for this landmark in a prime Midtown location, contact Historic Harrisburg Association at 717-233-4646.

## A Golden Age, Reborn

With restoration, Riverview Manor finds new life.

TheBurg Staff



Riverview Manor, a Jazz Age landmark.

As an architect in early 20th century Harrisburg, Clayton J. Lappley was prolific, if not visionary in the buildings he designed, some of which, such as the office tower at 3rd and Pine streets—the Payne-Shoemaker Building—are city skyline signatures.

Now, along the riverfront at Harris and Front streets, an apartment building he built in 1927, Riverview Manor, is undergoing total restoration and is tentatively scheduled to open later this month.

Until a few months ago, this solidly constructed, Gothic Revival-style building was little known to the modern age. Trees and overgrowth over the decades effectively obscured it from view. It went unnoticed by most passersby.

Since last spring, when developer Daniel Deitchman began transforming the six-story, 76-unit apartment building into a planned community, the buying interest has been strong.

“We’ve had an incredible amount of attention paid to this,” said Marta Janowski of Remax Realty Associates Inc., in Camp Hill.

During a tour of the property in early June, as construction crews busily worked to complete the remodeling of each unit, Janowski said 38 units had already been reserved, and inquiries were coming in from New York, Washington, D.C., and other places.

“A lot of interest from outside the area,” she said.

Deitchman, who has been restoring old, historic properties since the early 1990s, isn’t entirely surprised by the demand.

“When I walked in, I knew it was a diamond in the rough,” he said. “It had a lot of potential.”

Everything about the building, from its grand lobby to the restored roof-top patio with splendid views of the Susquehanna River and vistas of the city, emanates elegance and warmth.

The restoration work includes new bathrooms and kitchens in the units, which are one, two and three bedrooms and studios. Except for some minor changes to make a little more room in the kitchens, the developer has maintained the units’ original layout.

Apparently, Lappley chose premium materials that last when he built Riverview. All the doors and hardware, such as doorknobs and plates, have been nicely restored,

along with the sturdy fireplace mantles and woodwork.

Also, Lappley was a clever architect. Even some of the units on the city side have views of the river. They offer an interesting perspective. Harrisburg looks European with its gabled and turreted rooftops, and the building’s courtyard has a continental flare.

While its historical character has been preserved, the building’s infrastructure has been upgraded. Its single-pane metal windows were replaced with thick, efficient double-paned windows that Deitchman said should save 53 percent in energy costs over the old windows.

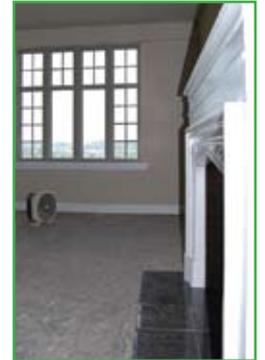
The replacement windows match the historic character and are constructed more intricately. Although the building has 400 window openings, the replacements, when put together, amount to 1,200 windows, he said.

Except for studios, which have central air conditioning, the units have digital thermostats with high-efficiency heat pumps. All units have low-water volume fixtures, and kitchens have granite tops with stainless steel appliances.

Deitchman said he used many green materials and recycled construction waste, such as drywall and metal studs.

Those expressing interest in Riverview range from young professionals to those who have grown weary of maintaining a yard

An original fireplace mantle adorns the living room in this unit.

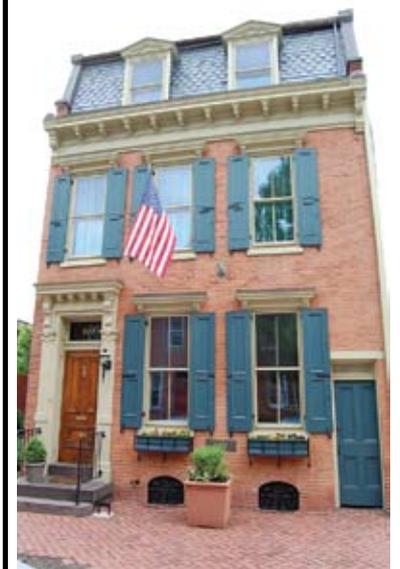


to retirees, Janowski said. Whoever does buy a unit should be pleased with their choice.

Prices range from about \$52,000 for a studio with a city view to \$204,000 for a two bedroom with a river view.

Riverview Manor, 1519 N. Front St., [www.harrisburgriverview.com](http://www.harrisburgriverview.com)

### TheBurg “House of the Month”



The flag was flying last month at this house on the 900-block of Green Street. This stunning residence combines a federal flat front style with a mansard roof, which invokes a later, dressier Victorian era.

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Many units in Riverview Manor have incredible views of the city and the Susquehanna River.

## Where Neighbors Become Friends

Riverside features best of city living in suburban setting.

M. Diane McCormick



Clint Heath, Mia Naddeo and their pugs outside their Riverside home.

When Clint Heath looked for his first house, he had never heard of Riverside, but he bought a fixer-upper in a tree-lined block of 3rd Street and discovered just how friendly a neighborhood can be.

A neighbor dropped by with a housewarming gift—a bottle of red wine—and asked what kinds of wine Heath and his girlfriend, Mia Naddeo, prefer. Mia likes white, Heath told her, so the neighbor returned the next day with a bottle of white wine.

Last summer, the 29-year-old Heath bought what he called his “ugly duckling” house, with its crumbling, yellow stucco exterior. He attracted immediate attention by re-stuccoing in creamy white. Inside, walls and wiring have been redone. Dark paneling came down to reveal hidden windows. Hardwood floors were refinished. The fireplace was restored to working order. The kitchen is slated for a remodel.

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And so Riverside won two more converts—apostles praising its friendliness, convenience, greenery and sturdy homes.

“The neighborhood, the block was appealing,” said Heath, a guidance counselor at Dauphin County Technical School.

“I can’t believe how friendly everybody is,” said Naddeo, 25, a Kutztown native who works at the nearby Pennsylvania Psychiatric Institute, formerly the Polyclinic Hospital.

Riverside’s boundaries are the Susquehanna River, Division Street, 7th Street and Susquehanna Township (and yes, that includes Italian Lake, the jewel of city parks and a delightful place for summertime concerts). The neighborhood was carved from farmland in the early- to mid-20th century, when railroad employees built homes near the rail yards behind 7th Street.

Today, those modest homes are charming duplexes and singles family homes, interspersed with the occasional stately Victorian and the grander homes of Academy Manor near the Pennsylvania State System of Higher Education’s Dixon Center.

“Riverside is a little gem, and the people are nice,” said RE/MAX Realtor Rick Martini, a resident for 18 years. “In any neighborhood, that’s where the value is, in your neighbors and friends.”

There’s no average price on a Riverside home, Martini said. Like Heath, many buyers find that a handyman’s special in Riverside is destined to gain value.

“If there’s a distressed house, you know the other houses around it are going to bring its value up,” Martini said. “If you have a nice house in a lousy neighborhood, you can’t bring the value up, no matter what you do. In Riverside, people are going to be fighting over it.”



Pat Waller relaxes on a porch swing outside her house, where she also operates a business.

Interior designer Pat Waller operates her business, A Touch of Sweden, from her conveniently located Riverside home, where downtown Harrisburg is a quick jaunt up Front Street, and nearby Interstate 81 puts the West Shore and all points north and south within easy reach.

“I like it that you get to know your neighbors,” said Waller, a nine-year Riverside resident. “One thing about suburban living—you pull into your garage and you never see your neighbor. Here, you get to know everyone.”

Waller serves on the steering committee of the Riverside Crime Watch—protector against nuisance crimes and organizer of annual events. Crime Watch’s yard sale kicks off the summer in early May. August’s National Night Out block party brings out families for hot dogs and camaraderie. At Halloween, Riverside children parade in their costumes.

The Crime Watch meets on the fourth Thursday of the month, at Riverside United Methodist Church, 3rd and Lewis streets. Frequently, a city official or police officer discusses city-life topics: animal control, noise ordinances, housing codes.

“We’re an information resource,” Waller said. “We feel connected to Riverside as a

community, and that’s what really, truly keeps me here. I feel connected.”

Heath and Naddeo said first-time visitors to their new home can’t believe they are in the city. They hadn’t expected to stay in Riverside long, but their home is revealing its true beauty.

“I feel like we’re turning it into something we never even imagined,” Heath said.

And Riverside’s friendly feel is working its magic.

“That’s the great part. The neighbors and the surroundings are very important,” Heath said. “I’ve considered staying longer, and that’s the thing. It makes or breaks the experience.”

## 150 and Counting ...



This banner on Pine Street is one of 97 recently hung downtown to mark Harrisburg’s sesquicentennial, celebrating nearly 150 years since the city’s incorporation. Each banner depicts a local landmark, many of which still exist today.

## Lighting Up the Sky

Harrisburg man builds a career in—ka-boom!

Rebecca LaFever

Watching the bright colors of fireworks fill the sky on Independence Day is a national tradition. Behind some of the flash is Howard “Jerry” Brown, a man who isn’t shy to the world of fiery lights and big noises.

A third-generation licensed high explosives user, Brown said that his grandfather and father helped introduce him to blasters through their work in rock quarries and coal mines. Firework displays were often a part of family celebrations and helped spark an interest in Brown.

“When I was an older teen, I would help my father with blasting rock for foundation for homes and other buildings,” Brown recalled. “My father nurtured my interest in explosives, and I grew up to have a healthy respect for the

product and later became a licensed pyrotechnician.”

The interest that began in the young life of Brown carried on into his adult years, but the wonder and awe that the dramatic lights of the explosives give are not all fun and games.

“With all explosives you have inherent dangers that are always related to the product,” Brown said. “You must be properly trained and apprenticed under a safe and conscientious operator who knows and respects the product.”

With the dangers that surround these explosives, Brown added that there is zero tolerance for error, and that patience and proper training go a long way in the explosives industry. Because of his keen eye to detail and his experience in the field, Brown was able to take his job beyond the festivities that surround July 4. He is the president and CEO of Harrisburg-based Republic Fireworks and Display, which he started in 2000. From there, he formed two divisions. Skybound Productions allows him to do camera crane and camera dolly grip work for films. The second division, Industrial Pyrotechnics and Effects, lets him do practical effects, or EFX, for movies and live events.

“My busy season starts in April,” Brown said. “I visit product expositions and choose products for my shows, EFX and the retail roadside stand.”

May through August, Brown opens two roadside stands, has numerous firework displays and attends other events that allow him to use various special effects.

“If all that wasn’t enough, I might be audited or inspected by various government departments for safety and security,” he said.

Indeed, he faces a busy year, but he isn’t alone in carrying on the business. As many as 10 volunteers and three independent contractors help with operations.



Howard Brown poses next to a sign that says “explosives,” indicative of the volatile nature of his business.

The first production that Brown helped with was a made-for-television documentary called “America, You’re too Young to Die,” produced by the Arthur S. Demoss Foundation.

“During that time, I was an unaccredited grip apprentice, but I was able to learn a lot and had a great time,” Brown said.

Since then, his experience has grown with several Star Trek shows produced by Retro Film Studios and the Cawley Entertainment Company, where he worked with actors Bobby Quinn Rice and George Takei.

Between roadside stands, television shows and colorful fireworks displays, Brown has experienced a wide range of uses for festive lights. Despite his accomplishments, Brown most looks forward to the joy that he can bring on Independence Day.

“Seeing a child’s eyes light up in awe to the bright lights and patterns that the fireworks create is one of my favorite things about this job,” he said. “It’s something that’s very special.”

## Shipoke

The Shipoke Neighborhood Association will hold its annual flea market and bake sale on July 11.

The event will take place 7 a.m.–2 p.m. on the 500–800 blocks of S. Front Street in Shipoke alongside Riverfront Park.

This event is open to the public and outside exhibitors are welcome. Spaces will be available on a first-come basis.

For more information, please contact Bill Renz at 717-234-4677 or wrenz@riteaid.com.

## Midtown

Harrisburg Midtown Arts Center, 1110 N. 3rd St., is starting an art flea market and brunch on the first Saturday of each month. The first date is July 4, 11 a.m.–5 p.m.

The public and all artists are invited to participate and attend the free series, “Art Flea Market at Stage on Herr.” All art mediums and price ranges are encouraged.

The center will offer brunch and libations for purchase. Artists who need more information should e-mail artists@harrisburgarts.com.

## Old Glass, New Glass



Workers Chad Reed and Ryan Lengel of Cumberland Stained Glass in Mechanicsburg replace the textured glass protecting the 120-year-old leaded windows with clear glass at Harris Street United Methodist Church, 250 Harris St., Harrisburg.

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## “Green House” to Rise in City

A “zero-energy” house soon will be built in Harrisburg, the first believed constructed from the ground up in the city.

The house is one of 25 being built as part of the Mount Pleasant Homes Development in South Allison Hill. It will have no, or very low, net energy costs.

“A green home means that between the thermal energy, solar energy and the proper placement on the lot, the home will have low energy costs to zero energy costs, making the home insulated from future energy increases,” explained Justin McClure, owner and president of Daflure Heating & Cooling, based in New Cumberland.

Daflure has been awarded the mechanical contract for the house, which will include rooftop solar panels, high-grade insulation and a closed-loop geothermal system.

“The self-contained geo-thermal system utilizes an

environmental friendly antifreeze solution and will harness the Earth’s constant 54-degree ground temperature to heat the home in winter. In the summer, the unit will discharge the heat into ground, as well as heat the domestic hot water during all seasons,” said McClure.

Other parties in the housing development include the Tri-County Housing and Development Corp., the City of Harrisburg, S&A Homes (general contractor), Timothy Allen (architect) and Skelly and Loy (engineers).

“The solar panels follow the pitch of the roof, the higher the pitch the more efficient in winter and the lower pitch, the more efficient in the summer time,” McClure added.

The availability of the solar panels was a deciding factor in awarding the contract to Daflure, said Christopher Rockey, president of the board of directors for the Tri-County HDC.

## Pool’s Open!



Competitive swimming is a part of summer sports. Last month, the Latshmere Swim Club in Susquehanna Township, just across the city line at Larry Drive and S. 32nd Street, was defeated by Hummelstown’s swim team in their first meet of the summer season.

## Painted Hydrants Brighten Downtown

By now, you may have noticed colorfully decorated fire hydrants downtown, the project spearheaded by the Harrisburg Downtown Improvement District.

Fifty-eight hydrants in all were painted by 50 artists from the city and around the region—eight of them got two hydrants to splash their creativity over, said Todd Vander Woude, the organization’s executive director.



Alison Wise, an acrylic painter from Shippensburg, works on “Wine and Cheese,” the theme for a hydrant near the corner of Pine and River streets.

The painters, all volunteers who were invited to bring their paint and participate, took the month of June to complete their work.

Maps are available after July 1 at the Improvement District’s location at 22 N. 2nd St. So, serious hydrant connoisseurs can judge and spend July and August casting votes on which of the 58 designs is best. Vander Woude said the winner will be announced in early September.



Tracey McCall, a Dauphin County law librarian from Mechanicsburg, paints “Wildwood Lake Life” on a hydrant at Front and Pine streets.

## Changing Hands: Recent Property Sales

2001 Manada St.: \$61,900  
 1529 Sycamore St.: \$75,000  
 1116 Kittatiny St.: \$46,000  
 234 Hummel St.: \$25,000  
 1247 Mulberry St.: \$120,000  
 325 Buckthorn St.: \$50,000  
 1603½ Derry St.: \$10,000  
 1615 Hunter St.: \$12,000  
 116 Cumberland St.: \$121,500  
 1100 N. 2nd St.: \$103,000  
 1324 N. 4th St.: \$104,500  
 636 Boyd St.: \$11,000  
 1624 Park St.: \$16,000  
 1809 Regina St.: \$36,000  
 1839 Mulberry St.: \$29,000  
 1839 Mulberry St.: \$44,000  
 1435 Vernon St.: \$20,000  
 1441 Vernon St.: \$50,000  
 1442 Thompson St.: \$10,000  
 12 S. 20th St.: \$44,750  
 414 Woodbine St.: \$58,400  
 2143 N. 4th St.: \$27,000  
 2144 N. 4th St.: \$59,500  
 224 Seneca St.: \$105,000  
 264 Peffer St.: \$105,000  
 1019 Green St.: \$196,500  
 2009 Green St.: \$199,900  
 2014 Green St.: \$134,000

118 Calder St.: \$85,000  
 206 Calder St.: \$71,000  
 439 S. 16th St.: \$19,500  
 2032 N. 4th St.: \$89,900  
 259 Delaware St.: \$129,600  
 1919 Green St.: \$150,000  
 205 Harris St.: \$67,000  
 2027 Swatara St.: \$52,900  
 1927 Brookwood St.: \$65,000  
 2403 Derry St.: \$35,000  
 1948 Kensington St.: \$35,000  
 2365 Luce St.: \$30,600  
 3237 N. 2nd St.: \$150,000  
 1705 N. 4th St.: \$70,000  
 3225 N. 4th St.: \$115,000  
 3105 N. 6th St.: \$80,000  
 424 Muench St.: \$62,000  
 2007 Briggs St.: \$22,000  
 1829 North St.: \$50,000  
 1829 North St.: \$59,500  
 1232 Capital St.: \$111,000  
 1322 N. 6th St.: \$105,000  
 2313 Swatara St.: \$140,000  
 2466 Brookwood St.: \$43,000  
 1248 Rolleston St.: \$39,900

Source: Dauphin County, property sales for City of Harrisburg, May 2009. All data is assumed to be accurate.

## Foster Care: Providing a Stable Home for Disadvantaged Youth

Ruth Hoover Seitz

For a child, home is a comfort zone. It is a place for that child to be him or herself, and a place to celebrate special times like birthdays and holidays.

Just imagine if you or your child never had a stable place to call "home." For more than 500,000 foster children across the United States, uncertainties loom about where they will live, go to school or who will take care of them. Many of these children have been affected by domestic abuse, homelessness, alcoholism, neglect and violence. Many of these children have never had a place to call "home".

NHS Human Services currently provides a home to approximately 500 of the 20,000 children in Pennsylvania who live in foster care. NHS foster families are people who think outside the box, outside their own close-knit family. They are couples or single adults (at least 21 years of age) who have stable homes and productive lives. They take pre-service trainings to learn how to work with children and youth who have experienced trauma and perhaps abuse. NHS gives foster parents the tools to work with traumatized kids.

Jackie Piermattei, who initiated the NHS Therapeutic Family Care program in 1995, said, "We teach all the skills that take good parents to great parents, top

of the line. They are therapeutic professionals."

NHS Human Services-Edgewater Center is a Harrisburg-based subsidiary that provides foster homes in Dauphin, Cumberland, Perry and Lebanon counties. Rob and Jeannette Reeves of Harrisburg have been Therapeutic Foster Parents since 1999. Over the past 10 years, they have consistently welcomed one or two foster children into their home, which also includes their four biological children.

Jeannette, who also runs a four-star day care center, said, "I see potential in everything. I learn things every day from the child placed in our home."

Rob is skilled at relating to each child in a way that supports behavioral improvements. He uses his skills to help heal a child from what may have happened to them in the past, and eventually creates a bond with the child that creates the sense of family.

"Once you get it, it's priceless!" Rob said with enthusiasm.

Getting over past hurts requires individualized and insightful parenting. It's the reason why NHS Human Services values their foster parents.

Besides a tax-free stipend, NHS provides all foster parents with 24/7 crisis support, monthly support groups and 40 hours of training each year. Along with the specialized supports, NHS also offers foster parents access to the full continuum of services they provide.

NHS Human Services is a nationally recognized provider with 40 years of experience serving the special needs of children and adults. NHS offers a full range of integrated services in the areas of behavioral health, intellectual and developmental disabilities, addictive diseases, autism, juvenile justice, elder care and foster care.

But, what really sets NHS apart from other foster care

providers, aside from the full continuum of services that it offers, is that it also offers adoption and permanency services so that foster children can have a "forever home." The goal of the NHS foster care programs is to provide a stable, permanent family living situation for each child at the earliest possible time.

Unfortunately, there are not enough foster families to meet the needs of every child. In Pennsylvania alone, for every 25 referrals received, NHS has only one family to meet that need.

If you enjoy relating to children and are willing to grow in patience and understanding, foster parenting may be for you. As a foster parent, you will have a chance to give a child a stable home that becomes his comfort zone.

For more information, call 1-877-TFC-2210.



Ruth Hoover Seitz is a recruiter/trainer at NHS Human Services-Edgewater Center. [www.nhsonline.org](http://www.nhsonline.org)

## Lincoln Scholar Joins Museum Council

Harold Holzer, a leading authority on Abraham Lincoln and the political culture of the Civil War era, has joined the Advisory Council of The National Civil War Museum.

"We are pleased and honored to welcome Mr. Holzer, co-chairman of the United States Lincoln Bicentennial Commission, a prolific writer, lecturer and frequent guest on television, to our national Advisory Council," said J. Robert Hanlon, Jr., member of the museum's board of directors and chairman of the Advisory Council.

Hanlon said that Holzer's contributions will be invaluable as the museum prepares for the Sesquicentennial of the Civil War.

Holzer won a 2005 Lincoln Prize for his book, "Lincoln at Cooper Union: The Speech That Made Abraham Lincoln President," and he received the National Humanities Medal for his work in 2008.

"I'm gratified to be part of The National Civil War Museum and look forward to working with Mr. Hanlon and contributing to and advising the national museum's plans for the future," Holzer said.

For more information about Holzer and his extensive work, visit [www.haroldholzer.com](http://www.haroldholzer.com).



For a decade, Jeannette and Rob Reeves of Harrisburg have made room in their home for foster children.

## Ribbon Cut at New Bethesda Mission

Supporters and neighbors turned out June 9 for the ribbon-cutting ceremony on the newly renovated Bethesda Mission Men's Shelter at 611 Reilly St. The building was constructed in 1902 and acquired from the Pennsylvania Railroad in 1934. The project cost \$4 million, all but \$1.5 million of which has been paid through contributions. The charity is seeking pledges from contributors to pay the remainder.



## Harrisburg & the Civil War

South twice tried to capture capital city.

Jason Wilson



Union encampment of the west shore of the Susquehanna River; Camp Curtin during the Civil War (photos courtesy: Historical Society of Dauphin County).

During the Civil War, Harrisburg was a vital Union supply and transportation depot with Camp Curtin, the largest camp for the mustering of troops, situated along the northern outskirts of the city, between the Pennsylvania Railroad tracks and Maclay and 5th streets.

Over the course of the war, more than 300,000 men passed through the camp, heading to war. The existence of the camp, numerous supply depots and the convergence of several railroads made Harrisburg a target for Confederate Gen. Robert E. Lee in the first half of the war.

Severing the railroad lines and capturing Harrisburg would help stifle the Union war effort, which Lee came close to achieving

on September 17 of 1862, fighting to a draw at Antietam, Maryland—the first invasion of northern soil and the bloodiest single-day battle in American history with more than 23,000 casualties.

In 1863, during the second northern invasion, the capture of Harrisburg was ultimately one of Lee's goals. Fear of the coming Confederate Army prompted the commander in charge of Harrisburg's defenses, Maj. Gen. Darius N. Couch, to erect several earthwork fortifications on the western side of the Susquehanna River to help protect the state capital. These were located in Lemoyne and New Cumberland and named Fort Couch, Fort Washington, Camp Cox and Camp Russell.

On June 30, 1863, the northernmost battle of the war took place at a skirmish at Sporting Hill near Camp Hill. During the battle, which lasted about an hour, the South lost 16 men, with 20 to 30 wounded; the North suffered 11 wounded. That evening, the Confederate cavalry finally received orders to return to the Gettysburg area for a battle that would begin on July 1 and last to July 3.

After the Union Army's resounding victory at Gettysburg, Harrisburg was never again threatened by a large Confederate military force. Camp Curtin remained operational until the end of the war. It officially closed Nov. 11, 1865.

Jason L. Wilson is a research historian for the Capitol Preservation Committee.

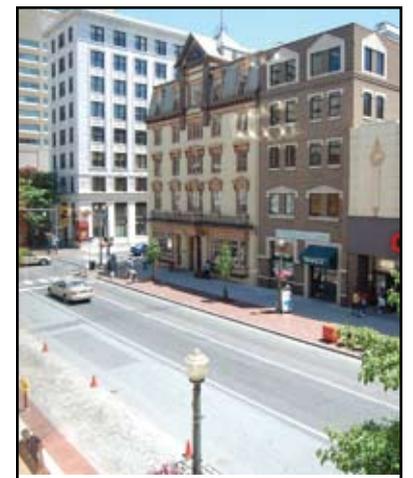
## Then and Now



Union troops stand in formation on Market Square in downtown Harrisburg during the Civil War (left).

Photo courtesy: the National Civil War Museum.

Photos for this story provided by Harrisburg City Archives.



The circa-1865 view of 3rd and Market streets (left) is one of the earliest known photographs of Harrisburg. Notably, the corner building is the same in both photos. It was remodeled in high Victorian style in the late nineteenth century.

## What's Cooking?

Peek into the back room at Cornerstone Coffeehouse.

Stephanie Kalina-Metzger



Chef Chuck LaPorta gets a cooking class sizzling at the Cornerstone Coffeehouse.

To say that Cornerstone Coffeehouse on Market Street in Camp Hill is a hub of activity would be an understatement. On any given day, at any time, you're likely to encounter a line of patrons yearning to satisfy their cravings for a personalized coffee experience, but owner Sue Pera always aims to keep it moving.

I once arrived to meet a friend and observing that she was already enjoying her macchiato, I mentioned that the line was too long and my patience too short so I would forgo my caffeine fix that day. Sue appeared out of nowhere, having heard my plight and cheerfully hooked me up with a skinny latte within minutes.

Talk about having your ear to the coffee ground ....

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### Contact

Angela at 717-350-0428 or  
adurantine@theburgnews.com

or Jill at 717-571-9146  
jmiller@theburgnews.com

Sue and Al Pera opened the Cornerstone 15 years ago and it's been a booming business ever since. According to Sue, business is thriving despite the less-than-stellar economy because, "people can come here, treat themselves and not feel like they are spending a lot of money."

After opening and experiencing the enthusiastic reception from the community, the couple realized they needed a manager and hired culinary school graduate Chuck LaPorta. This eventually led to discussions about expanding their offerings to include cooking school lessons. Chef LaPorta agreed to don the toque and share his culinary wisdom with armchair chefs yearning to turn a boring pot roast into a Beef Bourguignon and a tired mess into a tiramisu. And thus was born the "Cornerstone Culinary Kitchen."

LaPorta is a very busy man nowadays, working full time as Director of Food and Nutrition at HealthSouth, (a position he's held for 13 years), and acting as instructor, director and entertainer at the Cornerstone.

Despite working long days, LaPorta is affable and energetic and informs me that I will be seated with the "regulars" during the Cinco De

Mayo Celebration. On the menu: Mexican shrimp martini, Chipotle meatballs, chicken enchilada "suiza" and a Mexican chocolate bundt cake, which will top off the evening.

The class is sold out and all 24 seats are filled with enthusiastic food lovers varying in age from teens to retirees, awaiting Chef LaPorta's expert tutelage.

LaPorta doesn't disappoint, lightly sprinkling bon mots in between handy chef tips: coating chocolate chips in flour suspends them in the dough; using coffee instead of water in a chocolate cake heightens flavor. As he says, "The yum-yum thing has got to happen!"

As is typical of a chef, he is an expert at "pairings." LaPorta hit the ball out of the park pairing me with the "regulars." And I'm not saying that just because they carded me before they plied me with margaritas. They were a great bunch—entertaining, enthusiastic, funny and fun.

Chef LaPorta runs a loose ship and that's why you'll love it. Feel free to BYO to match whatever is on the menu, be it margaritas, wine or beer. It's encouraged and so is audience participation. If you're so inclined, you can volunteer to aid the chef in his mise en place or just sit in place and taste.

Sign up early because slots fill quickly and be prepared to spend the better part of the evening. Classes begin at \$50 per person and last approximately three hours.

You'll leave with easy-to-follow recipes, a full stomach and fond memories of a fun time spent with fellow foodies.

Cornerstone Coffeehouse,  
2133 Market St., Camp Hill,  
717-737-5026,  
thecornerstonecoffeehouse.com



The Cornerstone Coffeehouse, a popular place to meet, hang out and drink a cup in Camp Hill, has a totally different vibe in the back room.

## Night at the Museum

Starting July 1, the National Civil War Museum will be open on Wednesday nights until 8 p.m.

"These additional hours will make it possible for those who are visiting the area on business and unable to get away during daytime hours to visit the museum," said museum CEO David Patterson.

Earlier this year, the museum announced that it would be open seven days a week. As a result, it has experienced an upward trend in visitation, according to the museum.

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## All Hail the King

You get the royal treatment at Jimmy the Hot Dog King.

*Kermit G. Henning*



Owner Bill Foutres works the grill.

Almost three million hot dogs later, Jimmy the Hot Dog King Restaurant in Harrisburg's Uptown Plaza is celebrating 40 years of serving their regular and loyal clientele. "Jimmy" is

original owner and founder Jimmy Foutres, who passed away in 1996. He started the business in the mid-'50s with his wife, Sophia, as the Presto Lunch at 13th and Market streets. He moved the business to its present location in 1969, and it's been going strong ever since.

Jimmy's son, Bill, took over in 1975, and Bill has spent the last 34 years at the helm, making everything from scratch. "I'm up every morning at 3 a.m. to make everything fresh. Everything served here goes through my hands."

By far the most popular are the hot dogs. Several hundred are served every day, most ordered "up"—with mustard, onions and the secret-recipe chili sauce. All come on a lightly steamed bun. The menu also includes all kinds of hot and cold subs, hamburgers, sausage sandwiches, French fries and Bill's wonderful homemade soups. The chicken orzo is the star of the lineup. Jimmy's also does a big breakfast trade.



Waitress Jo-anne Parise totals up.

The restaurant tradition in Harrisburg is strong, especially in the Greek community. It was one of Bill's uncles who ran the Hill Café,

a landmark restaurant at 13th and Market, and another uncle, Jimmy Kaldes, who founded The Spot, now, sadly, defunct.

"We've never competed with the others," Bill said. "We have our own clientele and our own trade. I've been very fortunate to have such strong and lasting support."

That clientele includes customers from all walks of life and backgrounds. It is a cozy place. There are only 23 stools at the store-long serving bar, no tables or booths, so you are close to your dining companions. There are the regulars who come in, sit down and never need to order, as well as the first-timers studying the single wall-mounted menu. Everyone rubs elbows, old friends are reunited and new friends made. In any case, you're now part of a family.

The lone waitress, Jo-anne Parise, heads up the long-time staff and manages the counter. She came along from Presto Lunch and has 45 years experience tending to her customers, most of whom are on a first-name basis. She's been doing this so long that she never needs to write down an order. She will write you up a receipt after you finish your meal so you can pay up front.

"I couldn't have worked for anyone better or I wouldn't have been here this long," Jo-anne said.

With the rest of the staff—Tracey Hoch, BJ Shatto, and Jordan Daretzes—there's more than 90 years of experience at Jimmy's. Bill smiled. "I must be doing something right, I'm very thankful for all my loyal employees."

As for any talk of retirement, Bill said, "Maybe some day." His large and ever-growing family hopes it's not too soon.

*Jimmy The Hot Dog King, 2915 N. 7th St., Uptown Plaza. Open Mon.- Fri., 6 a.m. to 6:30 p.m., Sat., 6 a.m. to 3 p.m.. Closed Sunday. 717-232-2365.*

## Bite into Summertime

The sweet corn's in—and it's piled high.

*Stephanie Pomraning*



As picnics are planned and firework displays planned, the vegetable

most synonymous with the onset of summer months is coming into season—sweet corn. What picnic is complete without hot, delicious corn on the cob?

The first variety of corn to be picked at the beginning of the season is yellow corn, meaning all kernels on the ear are yellow, followed by the white and bi-color (bread and butter) varieties. The popular variety of corn grown and sold is sugar enhanced, meaning it has higher levels of sugar than non-sugar enhanced varieties, which leads to a sweeter tasting corn, something that has been in demand by consumers.

Even though the sugar enhanced corn contains higher sugar content, the health benefits of corn still make it a worthy addition to any summer menu. Corn has a high fiber content along with a significant amount of folate, both of which help to maintain good cardiovascular health. Corn also supplies vitamin B to improve memory and energy levels, and its yellow coloring indicates the presence of antioxidants.

To enjoy corn at its most flavorful, it should be eaten on the day that is purchased. Since corn tends to lose its flavor rather quickly, be sure to store any unused corn in the refrigerator in a plastic bag. Do not remove the husk until you are ready to use the corn. The simplest and most healthy way to prepare corn is to drop husked ears into boiling water for approximately five to 10 minutes, depending on how tender you like it. Then remove from the water, season with a bit

of butter, salt, and pepper, and eat straight from the cob.

Corn is also delicious grilled, either in or out of the husk. If you grill the corn in the husk, it's important to soak the ears in water for about 20 minutes before grilling so the husks do not burn. If you enjoy eating your fresh corn off the cob, try sautéing it with a little onion and green chili and serve over fresh sliced tomatoes for a light supper. Corn is also a hearty and nutritional addition to any soup, whether it's chowder, broth based, or chili.

Freezing corn is the simplest way to store corn for a period of time. It can be done in whole ears, half ears for your little eaters, or stripped from the cob. Whichever way you choose, the method of preparation is the same. Blanch the corn on the cob in boiling water for seven to 10 minutes for whole or half ears. For kernels you plan to strip, boil about five minutes. Whole and half ears can be cooled and placed directly into freezer bags, where they will keep for up to a year. If you are planning to remove the kernels, an electric knife does the best job. Cut the kernels close to the cob and don't be afraid to run a butter knife over the cob to milk out the leftover juice to sweeten up your corn. Place the corn in freezer bags or containers, and enjoy within two to three months for the best flavor.

Whether enjoyed fresh or frozen, there may be no other food that, with the first bite, tastes more perfectly like summer.



*Stephanie Pomraning writes from Strites' Orchard Farm Market and Bakery, located off Route 322 between Harrisburg and Hershey, where they offer*

*three types of homegrown, fresh pulled sweet corn.*

*[www.stritesorchard.com](http://www.stritesorchard.com)*

### How Green Was My Ziti?

Fresh basil, pesto: the perfect complements to light summer meals.

*Rosemary Ruggieri Baer*

Many Italians love gardening. I've observed this in my own family and among Italian friends, though I'm not exactly sure why it is. Perhaps the closeness of the earth, the warm summer sun, the sweet smell of ripening summer tomatoes, stirs the Mediterranean heart. So many beautiful summer vegetables adorn the Italian table.

I think I come by gardening honestly. My mother claimed that my father, at one time or other, planted everything that grew (even if not always with success). And his sister, Mary, actually carried a small fig tree with her on the boat from their native Vieste to America in 1920. She lovingly planted it in her small back yard in uptown Harrisburg where it managed to produce a few fruits every year. Fig trees don't like cold, and Aunt Mary covered hers with a sheet every winter. Somehow, it survived for a very long time.

In my younger years, I was also tempted to plant everything that grows. But undependable weather and poor soil led me to nurturing just a few flowers and my great love--fresh herbs. I have a raised bed that runs the back length of my house where a variety of herbs bask in the late afternoon sun. Herbs are not hard to grow and, unlike myself, seem quite unbothered by insects. They don't, however, like to have their feet wet for long, and they prefer nice, loose soil and several hours of sunshine.

I love all my herbs. I cannot cook lamb without fresh rosemary and have been known to venture out into the winter cold to snip a few branches from a still surviving plant. Lacy, silvery thyme is perfect for roast potatoes, and I use parsley in almost everything. But my very favorite is sweet basil.

In preparing for this column, I learned several things



about this wondrous summer herb. Some say it had its origins in Africa; others say it is native to India. But today it is most identified with Mediterranean cuisine, brought to the region through the spice routes before the time of Christ. Oddly, to the ancient Greeks and Romans, basil was a symbol of malice and lunacy. They said to successfully grow basil one had to yell and curse when planting its seeds. I have found no need to do this.

I also learned there are numerous varieties of basil. I plant two: sweet basil, found as a plant at the grocery store with its roots attached, and dark green basil Genovese, which is the best basil for pesto. I plant the basil seeds directly into my herb bed every May after all danger of frost is past. I keep them slightly moist until seedlings emerge and, despite planting instructions, thin the plants out a little only if they seem crowded. Plants take a long time to mature, so if you can't wait, buy a few at a nursery and place them in pots in a sunny spot.

When the plants grow several inches, pinch off the tops to the second set of leaves. Never let them bloom. The plants will get bushy and full, and, by sometime in July, it'll be time to make pesto.

There are many types of pesto (like spinach and sun-dried tomato), but basil pesto is traditional and best known. I make it several times every summer, and always

freeze what I don't use. The aroma of fresh pesto, made with basil leaves still warm from the summer sun, is extraordinary. I vary the nuts I use, pine nuts or walnuts, and always use extra virgin olive oil and good parmesan. Tossed with your favorite pasta and topped with extra grated cheese, it is a very special summer meal. On occasion, after tossing the pasta with the pesto, I top it with chopped fresh tomatoes tossed in olive oil. It is a beautiful presentation.

### Rosemary's Pesto

Note: Traditional Italian pesto is made in a mortar and pestle. I think a food processor works just as well and is so much easier.

Place 2 cups fresh basil leaves in the food processor. Make sure the leaves are completely dry. I often wash the leaves several hours before making the sauce and let them dry on paper towels.

Add the following to the processor: 2 cloves of fresh garlic (I often add more), ½ cup of very good extra virgin olive oil, ½ cup of freshly grated Parmesan Reggiano and ¼ cup pine nuts or walnuts.

Process all the ingredients until smooth and glossy (some traditionalists will advise that the sauce should be grainy but I like it smooth).

Place in a small bowl, and cover with a piece of plastic wrap, pressing the wrap against the sauce to keep it from darkening.



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

Once you try this, you can vary the recipe according to your taste by adding more cheese, garlic or oil.

Make a little extra pesto for freezing. It is wonderful on baked fish, bruschetta or added to a simmering pot of Minestrone soup. And on a cold winter day, you will be transported to a sun-drenched Mediterranean hillside.



## Escape the Summer Blockbuster

Tired of explosions? Sample some smaller films.

Kevin Knox

In case you haven't noticed yet, it's summer, and cinematically speaking, that means the season of the big budget Hollywood blockbuster, which in turn means a barrage of loud CGI-immersed big bang movies exploding into the megaplexes of Middle America. We, though, want to take a look at the softer, more artistic side of cinema.

Not that Hollywood cannot put out some rather remarkable big budget fare now and again. Last year's epic urban "western," "The Dark Knight" and this summer's reboot of the "Star Trek" franchise by J.J. Abrams show what Hollywood can do when it puts its mind to it. But the goal here is to let you in on some of the little hidden gems that can be found in between the "Transformers" and "Land of the Losts."

The first of these films is the French family drama, "Summer Hours" by acclaimed filmmaker, Olivier Assayas. Set mainly in the countryside estate of a family matriarch—with traverses into the city and museums of Paris—Assayas' film is about the aftermath of a mother's death on her three grown children and how they must sell off the family home and all the artwork and antiques that comprise an entire lifetime lost.

Starring the intense triumvirate of Juliette Binoche, Charles Berling and Jérémie Renier, "Summer Hours" is an almost complete departure of sorts for director Assayas. Usually delving deep in the quite claustrophobic industrial urban techno-thriller, he

hands us instead a beautifully and elegantly shot, lushly panoramic vista of a family, already disheveled by modern society, who must witness the disappearance of their childhood memories. As of press time, "Summer Hours" is tentatively scheduled to play at Midtown Cinema sometime in July.

Another film that should be making its way to Harrisburg screens this month is the twentieth film from Steven Soderbergh. Soderbergh has given us such disparate works as the festival favorite "Sex, Lies & Videotape"; the big budget, star-filled crime caper Danny Ocean films (11, 12 & 13); the Oscar winning "Traffic"; the miniscule digital video experiment "Bubble"; the epic two-part Che Guevara biopic from a few months back; and the upcoming Jazz age retelling of Cleopatra.

Now he hands us "The Girlfriend Experience," a reality-TV-esque, documentary-style digital video thesis on five days in the life of a high-priced call girl. The real kicker is Soderbergh's casting of real life porn star Sasha Grey as the titular \$2,000-an-hour pro. Grey plays the aloof call girl specializing in something called the girlfriend experience, where, instead of mere sex, she will act as a dutiful, interested-in-everything-you-do,

honest-to-goodness girlfriend. The film is the second in a series of ultra low-budget projects that Soderbergh is working on between his own high-priced Hollywood motion pictures.

A new film that will almost certainly not make it to area screens is the obscure black-and-white French mood piece, "Frontier of Dawn," by post new wave provocateur Philippe Garrel—the best filmmaker no one has ever heard of. The film, a darkish look at love, obsession and guilt, starring the director's son Louis, star of "The Dreamers," as I stated above, will not be playing Harrisburg. Heck, Garrel is lucky to have gotten the rather truncated six-day run in Brooklyn back in March as part of the IFC Presents series, let alone make it to wider distribution.

Though he has made quite a few beautiful films throughout his 40-year career, even by art house standards, his films have never played well here in the states (in France he is a celebrity). But not to worry, for you can still see this sharply nuanced film. It is now playing on IFC on Demand through the end of the month and will get an eventual DVD release sometime later this year. It is certainly worth your time to seek out.

I want to mention two final films here—neither of which I'd had the opportunity to see as of press time, but two late summer releases I am anxiously awaiting. The first is "Taking Woodstock," a look at the making of the famed music festival starring Liev Schreiber and Emile Hirsch and directed by Ang Lee. Lee is responsible for two of the most powerfully emotional films of the past twelve years, "The Ice Storm" and "Brokeback Mountain."

The other film is the latest from iconic hipster auteur Quentin Tarantino. It is called "Inglourious Basterds" (misspelling is on purpose) and is, as QT himself describes, a spaghetti westernized World War II film about killing Nazis. The film stars Brad Pitt and, as usual with QT, a slew of obscure names only the most rabid of cinephiles would know. Both films open in late August. I will hopefully have more on both films in my next column.

Well, I have another movie to go see (and another one after that probably) so I'll say bye for now, but I hope to see you next time right here in TheBurg.



Kevin Knox is a film critic and historian. Read his reviews at [www.thecinematheque.com](http://www.thecinematheque.com).



*George Williamson*

# GW

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## Music, Fireworks Dazzle Riverfront

The Harrisburg riverfront will rock, roll and sparkle over the July 4 weekend, as the city again hosts the three-day American MusicFest.

A diverse array of musical acts will perform at the free festival, which takes place July 3-5, noon to 10 p.m. Musicians will play on six separate stages running the length of Riverfront Park from Forster to Vine streets.

Featured bands include the classic rockers ASIA, the legendary folk singers The Cowsills and the Harrisburg Symphony Orchestra. There will be performers from practically every other musical genre, including jazz, gospel, hip-hop, reggae, blues and world music. In addition to the music, the festival will feature amusement park rides and three separate food areas with menus from around the world.

Once the sun goes down, the rockets will go off. Each night will feature fireworks, culminating on the final day, July 5, with a grand display.

Need more information? Call 717-255-3020 or visit [www.harrisburgevents.com/Events/AMF.html](http://www.harrisburgevents.com/Events/AMF.html)



Musicians take to the stage during last year's MusicFest. The Lost Generation (above) and Deni Bonet (below) entertained large crowds of people. Photos courtesy: City of Harrisburg.

## Art Association Shows Student Work

The Art Association of Harrisburg has set a summer exhibition of student and faculty work.

The Art School Annual Exhibition, running through July 23, celebrates artwork from the past year's classes.

The exhibition, sponsored by Capital Blue Cross, includes works in all styles and media, representing the varied art classes offered for children and adults. It's held at the association's galleries at 21 N. Front St. Prize money was contributed by Members 1<sup>st</sup>, Rosewein Realty, Alan Hostetler Insurance, Artworks, Sutliff Saturn, CD Warehouse and Norma Gotwalt.

Gallery hours are 9:30 a.m.-9 p.m., Monday to Thursday; 9:30 a.m.-4 p.m., Friday; 10 a.m.-4 p.m., Saturday; and 2-5 p.m., Sunday. Call 717-236-1432 for more information. Visit [www.artassocofhbg.com](http://www.artassocofhbg.com) to learn about the summer session of art classes, which begin the week of July 13.

## Soirees to Support Cultural Programs

The Art Association of Harrisburg kicked off this year's "Summer Soirees" in late June and has now planned two additional fundraisers for the summer months.

"Summer Cool by the Pool," a soiree slated for Saturday, July 11, 5-8 p.m., will be hosted by Bill Wollyung at his Camp Hill home. Photographs by Jeff Wiles and landscapes by Steve Wetzel and Jonathan Frazier will be displayed by his pool and inside his home.

The last soiree is scheduled for Saturday, Aug. 22, 5-8 p.m. Jay and Sandee Delozier of Lemoyne will be the hosts of "Doldrums Stimulus Package." Painters Janette Toth, Diane Delozier and John McNulty will show their artwork.

Reservations for all soirees are \$35 per person in advance, and \$40 at the door. Call the association at 717-236-1432 for reservations. The soirees benefit the association's cultural programs.

## Museum Musings

**Art Association of Harrisburg**  
21 North Front St., Harrisburg  
717-236-1432; [www.artassocofhbg.com](http://www.artassocofhbg.com)

"Art School Annual Exhibition," works by students and faculty, through July 23.

**Harsco Science Center**  
Whitaker Center, 222 Market St., Harrisburg  
717-214-ARTS; [www.whitakercenter.org](http://www.whitakercenter.org)

"Invention at Play," a hands-on exhibit for children, through Sept. 9.

**National Civil War Museum**  
One Lincoln Circle at Reservoir, Harrisburg  
717-260-1861; [nationalcivilwarmuseum.org](http://nationalcivilwarmuseum.org)

"Box Car War: Logistics of the Civil War," supplying the armies, through Aug. 30.

"Living History," encampments by Civil War re-enactors, July 11-12, 18-19, 25-26.

**Rose Lehrman Art Gallery**  
One HACC Drive, Harrisburg  
[www.hacc.edu/RoseLehrmanArtsCenter](http://www.hacc.edu/RoseLehrmanArtsCenter)

"Alumni Exhibit," July 16-Aug. 27.

**The State Museum of Pennsylvania**  
300 North St., Harrisburg  
717-787-4980; [www.statemuseumpa.org](http://www.statemuseumpa.org)

"Voices: African American and Latina Women Share Their Stories of Success," featuring 50 accomplished women, through March 2010.

"The Fine Art of Giving," a selection of artwork given to the museum, through June 2010.

**Susquehanna Art Museum**  
301 Market St., Harrisburg  
717-233-8668; [www.sqart.org](http://www.sqart.org)

"Ancient Marks: The Sacred Origins of Tattoos and Body Marking," works by photographer Chris Ranier, through Sept. 13.

"La Neige et l'Hiver" ("The Snow and the Winter"), the artwork of Claire Giblin, Doshi Gallery, through July 5.

"Hidden in Plain Sight: The Vernacular Art of Mexico," works by Karen Kaiser, Doshi Gallery, through Aug. 9.

## "King and I" Staged

Hershey Area Playhouse will present Rodgers and Hammerstein's "The King and I," July 9-19. The love story about two strong-willed people who grow closer than lovers ever could: the King of Siam and his children's English tutor.

Thursday to Saturday performances are at 8 p.m.; Sunday matinees at 2 p.m. Tickets are available at [HersheyAreaPlayhouse.com](http://HersheyAreaPlayhouse.com), or the theatre's Box Office on Tuesdays from noon to 4 p.m.

## The Stage Door

**Harrisburg Shakespeare Festival**  
3rd Floor, Strawberry Square, Harrisburg  
717-238-4111; [www.gamutplays.org](http://www.gamutplays.org)  
2009-10 season to be announced soon.

**Hershey Area Playhouse**  
Sand Hill Road at Cherry Drive, Hershey  
717-838-8164; [hersheyareaplayhouse.com](http://hersheyareaplayhouse.com)  
"The King and I," July 9-12, 16-19.

**Live at Rose Lehrman**  
One HACC Drive, Harrisburg  
717-231-ROSE; [www.liveatroselehrman.org](http://www.liveatroselehrman.org)  
2009-10 season to be announced soon.

**Open Stage of Harrisburg**  
223 Walnut St., Harrisburg  
717-214-ARTS; [www.openstagehbg.com](http://www.openstagehbg.com)  
2009-10 season to be announced soon.

**Oyster Mill Playhouse**  
1001 Oyster Mill Road, Camp Hill  
717-737-6768; [www.oystermill.com](http://www.oystermill.com)  
"Joseph and the Amazing Technicolor Dreamcoat," July 10-26.

**Popcorn Hat Players at the Gamut**  
3rd Floor, Strawberry Square, Harrisburg  
717-238-4111; [www.gamutplays.org](http://www.gamutplays.org)  
"Cinderella," July 15-Aug. 15.

**Theatre Harrisburg**  
Sunoco Performance Theater, Whitaker Center  
717-214-ARTS; [www.theatreharrisburg.com](http://www.theatreharrisburg.com)  
2009-10 season to be announced soon.

## Whitaker Watch

**IMAGINE!** The Sharon School of Dance holds its annual revue. July 3, 7 p.m., Tickets: \$12 and \$15.

**Fort Halifax Music Festival.** Music of Shotgun & The Blowhard Horns, Class Act featuring Rita and Pentagon. July 18, 5:30 p.m. Fort Halifax Park, Halifax, Pa., on Rte. 147. Tickets: \$10.

**Church Basement Ladies.** Heartwarming play for the whole family, with actor William Christopher July 29-Aug. 2. Tickets: \$42.50.

**Menopause the Musical.** A hilarious celebration of women going through changes in their lives. Aug. 4-9. Opening night will benefit Dress for Success, a charity that helps less privileged women prepare for work lives. Opening night includes a pre-show featuring a silent auction, wine and a dessert buffet.

*All performances at the Whitaker Center, Sunoco Performance Theater, 222 Market St., Harrisburg, unless otherwise noted. 717-214-ARTS [www.whitakercenter.org/theater/index.asp](http://www.whitakercenter.org/theater/index.asp)*

## Fireworks Express Makes Annual Run

Modern Transit Partnerships' Fireworks Express! '09 leaves the station Sunday, July 5, for the eighth annual "party on the bridge," ending Independence Day weekend in style while promoting the long-sought commuter rail line for the region.

An Amtrak train will carry guests onto the CORRIDORone Bridge, where everyone will enjoy a private party and the finest view of the city's fireworks finale, from the middle of the Susquehanna River. Light hors d'oeuvres and beverages will be served.

Tickets are \$65 per adult, and \$30 per person under age 21 (children age 5 and under are free). To order, call 717-238-2400. Corporate sponsorships include tickets, publicity and free parking.

Funds raised from the event are critical in MTP's advocacy and educational efforts, as it works to bring an expanded multi-modal mass transit system to the region.



People arrive on the bridge last year.

## Singing Camp Held

Hershey Area Playhouse Theatre Academy is offering a summer singing camp for aspiring young voices this month.

The nine-session class will begin on July 13 and continue on weekdays through July 23, providing students with more than 13 hours of vocal instruction. Two classes will be offered: one for students grades 5 to 8 and another for grades 9 to 12.

For more information, go to [HersheyAreaPlayhouse.com](http://HersheyAreaPlayhouse.com). For questions, contact Randall Cline at 717-497-2315 or [TheatreAcademy@HersheyAreaPlayhouse.com](mailto:TheatreAcademy@HersheyAreaPlayhouse.com).

## Market Square Series Slated for Late July

The Fry Street Quartet returns for three concerts this month, July 22 through July 26.

The quartet will be joined by Harrisburg Symphony Orchestra Conductor Stuart Malina, violinist and HSO Concertmaster Odin Rathnam and oboist Gerard Reuter. The schedule is:

- Wednesday, July 22, 6 p.m., Market Square Church, 2nd and Chestnut streets, Harrisburg
- Saturday, July 25, 8 p.m., Glen Allen Mill, Mechanicsburg
- Sunday, July 26, 4 p.m., Glen Allen Mill, Mechanicsburg

Single tickets are \$28 or \$75 for all three concerts. Student tickets are \$5 for each concert. Weather permitting, picnics will be permitted beginning at 6 p.m. before Saturday's performance and until 8 p.m. following Sunday's performance. Please bring your own food, beverages, and picnic blankets.

For more information, visit [www.marketsquareconcerts.org/summermusic.html](http://www.marketsquareconcerts.org/summermusic.html).

## Nature & Art Festival along Susquehanna

The Ned Smith Center for Nature and Art will host its 16th annual Nature and Arts Festival along the banks of the Susquehanna River at MYO Park in Millersburg.

The festival kicks off Friday, July 24, with a performance at 6 p.m. by local bluegrass favorite Down to Earth Band and a demonstration by the Mid-Atlantic Disc Dogs.

It continues Saturday, July 25 with a day of events, including live music by folk musicians Bucky's Brother and by family-friendly Ray Owen, as well as a performance by the Pennsylvania Regional Ballet and a preview of the Twin Valley Players' summer musical, "The Pajama Game."

The festival also will feature a wide variety of nature and arts programming. For more information, visit [www.nedsmithcenter.org](http://www.nedsmithcenter.org).

## African Game Art at Ned Smith Center

"African Game Trails," an exhibit centered on Teddy Roosevelt's 1909 expedition to the continent, runs until Saturday, Dec. 19 in the Olewine Gallery at the Ned Smith Center for Nature and Art near Millersburg.

The exhibit marks a partnership between the center and several institutions: The Oakes Museum at Messiah College, the American Museum of Natural History in New York City and the Smithsonian Institution in Washington, D.C.

"This is a rare opportunity for children, teachers, adults, and the public to be inspired by one of our country's greatest presidents and conservationists," Executive Director Jerry Regan said.

The exhibit, which includes some of the items that Roosevelt collected, took its name from his book, *African Game Trails*, inspired by his year-long safari in East Africa.

For more information, call 717-692-3699 or visit [www.nedsmithcenter.org](http://www.nedsmithcenter.org).



Elephant illustration by Ned Smith, circa 1940, now showing as part of "African Game Trails" exhibit.

## Walk 'N Roll Slated

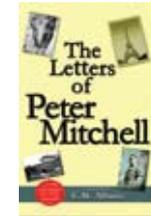
Center for Independent Living of Central PA will conduct its first Walk 'N Roll for Living Well at 10 a.m., Saturday, July 18 at City Island.

The money raised will provide services to people with disabilities to ensure they are living well—from finding housing and transportation to providing accessible fitness equipment, as well as services that assist people to live independently. Registration is 9 a.m. To pre-register, visit [www.cilcp.org](http://www.cilcp.org) or call 717-731-1900.

## The Letters of Peter Mitchell

By E.M. Albano

AuthorHouse. 203 pp. \$14.98



A struggling writer easily could envy the life of Eugenio Michael Albano, a Harrisburg novelist who has penned two tales and is now busy on his third. He can be found some

mornings in Café Fresco on 2<sup>nd</sup> Street, typing away on his laptop. He spends a good part of each spring in Paris, writing and mixing with the expatriate community. And, now retired from a career in real estate, appears free to write and travel.

Albano uses the background of his colorful life, which began in the rural highlands of central Pennsylvania more than 60 years ago, in this novel about friendship, love and dark secrets. The secrets, though, are not Tony's, his narrator, but those of Peter Mitchell, a man Tony meets by chance at a Manhattan hotel in the early 1960s.

Peter and Tony are young men, just starting in life, fresh from army training camp and preparing for overseas assignments. Peter is a curiosity to Tony, more so because Peter is strikingly handsome and with a woman who looks twice his age, Peter's lover, Blanche.

Soon, the two men are shipped out—Peter to Korea and Tony to France. It's the height of the Cold War, and the monumental events of the era seem not as important as the life pursuits of two young men. The soldiers continue their friendship through an exchange of letters. It is through these writings that Peter reveals his secrets and those of Blanche.

The novel is well-paced as Albano weaves in Tony's life: growing up in a small town; as a former dance instructor; and as a soldier—through a story that is about young men coming of age through love, triumph and despair.

*The author will sign books as follows:*

- July 17, *Strawberry Square (Hallmark Shop), Harrisburg, 1-4 p.m.*
- July 18, *Cornerstone Coffeehouse, 2133 Market St., Camp Hill, 1 p.m.*

## A Summer of Learning, Fun at the Whitaker Center

Shakiyla Colden

In 1941, George de Mestral, a Swiss electrical engineer, was on a hunting trip when he went through some brush and found burrs sticking to his clothing. The burdock's ability to attach so effectively stirred his curiosity, and his microscopic study of these prickly plants would eventually lead to his invention of Velcro, used today on everything from sneakers to space suits.

This is just one bit of knowledge visitors can learn this summer at the latest special exhibit at the Whitaker Center for Science and the Arts. "Invention at Play" is a smaller touring version of the original 3,500-square-foot exhibit housed at the National Museum of American History in Washington, D.C. It's at the Whitaker until Sept. 9.

The exhibit focuses on "the similarities between the ways children and adults play and the creative processes used by innovators in science and technology," according to the Lemelson Center for the Study of Invention and Innovation.

The touring exhibit features three main attractions: "Invention Playhouse," for visitors to engage in play that fosters inventive thinking such as exploration and tinkering; "Playful Approaches to Invention," offering stories and objects that demonstrate ways inventors have used playful activities and skills in their work; and "Issues in Play—Past, Present, and Future," designed to encourage visitors to think about the history and future of play.



Children enjoy the "Invention at Play" exhibit at the Whitaker Center.

The exhibit is another example of the popular science-based programs at the Whitaker, named after local philanthropist Uncas Whitaker and his wife Helen.

Science has always been an important interest in Harrisburg. The city now has a school, SciTech High and a college, Harrisburg University of Science and Technology, devoted to the field. Today, exhibits at the Whitaker's Harsco Science Center include "Invention at Play" and "Forces of Nature."

The center's other attractions include the Sunoco Performance Theater, offering concerts, and the Select Medical IMAX Theater, featuring immersive experiences and 3-D shows.

City resident Michael Siegel had seen "The Dark Knight" at a regular theater, but also saw it twice at the IMAX because some scenes were shot specifically for the format.

"Even though I had a seat off to the side, I still had an amazing view," he said. "I would definitely go again, but it would have to be a

worthwhile movie that was made to be seen on the IMAX and not just a movie that they decide would look good if they were to make it bigger."

Citing Whitaker's many venues, Dr. Michael Hanes, the center's president and CEO, said, "Our goal was to offer families several good reasons to visit us a number of times this summer."

Mission accomplished.

Whitaker Center for Science and the Arts, 222 Market St., 717-214-ARTS, [www.whitakercenter.org](http://www.whitakercenter.org)

## Summer Internships Vital for HU Students

Through internships, many Harrisburg University students are spending their summer test-driving potential careers in fast-growing science and technology fields.

The interns will gain valuable experience in their fields of study at a variety of area organizations, including the Pennsylvania Department of Agriculture, Holy Spirit Hospital, GeoDecisions, Highmark Blue Cross and Penn National Insurance.

"Real world experiences like internships allow students to apply what they've learned in the classroom and to dig deeper into their fields of study," said Eric Darr, the university's executive vice president and provost.

The university's curriculum requires students to participate in internships, thereby applying knowledge in practical ways, while also gaining business skills.

According to a recent survey by the National Association of Colleges and Employers, 73 percent of students in the class of 2009 who had employment in their field of study upon graduation had completed an internship at some point during college.

For more information about the university, email [CONNECT@HarrisburgU.net](mailto:CONNECT@HarrisburgU.net) or call 717-901-5146.

## At the Libraries

### Reader's Theater Storytime

July 1, 8, 15, 22; 10:30 a.m.  
Lindemuth School Gym, 1201 N. Progress Ave.  
East Shore Library (652-9380)

### Nature Journaling

July 2, 1 p.m.; ages 6-12  
Lindemuth School Gym, 1201 N. Progress Ave.  
East Shore Library (652-9380)

### Book Bingo

July 3, 1 p.m.  
Olewine Library, (232-7286), 2410 N. Third St.

### Little Creators of the Arts

July 6, 13, 20; 10:30 a.m.; ages 3-5  
Kline Library (234-3934), 530 S. 29th St.

### Music Together

July 6, 2 p.m.; ages 3-12  
Kline Library (234-3934), 530 S. 29th St.  
July 10, 1 p.m.; ages 3-12  
Olewine Library (232-7286), 2410 N. Third St.

### There's a Costume in my Newspaper ...

**Creative Theater Activities**  
July 9; 1 p.m.; ages 6-12  
Lindemuth School Gym, 1201 N. Progress Ave.  
East Shore Library (652-9380)

### Family Explor-a-Story

July 11; 1 p.m.  
Olewine Library (232-7286), 2410 N. Third St.

### Flamenco Dancing

July 13; 2 p.m.; ages 6-12  
Kline Library (234-3934), 530 S. 29th St.

### Teen Guitar Hero Tournament

July 15; 1:30 p.m.; ages 13-18  
Olewine Library (232-7286), 2410 N. Third St.

### 8-12 Book Club

July 15; 3:45 p.m.; ages 8-12  
Olewine Library (232-7286), 2410 N. Third St.

### I Can Be Anything

July 16; 1 p.m.; ages 6-12  
Lindemuth School Gym, 1201 N. Progress Ave.  
East Shore Library (652-9380)

### Be Creative with Food

July 17; 1 p.m.  
Olewine Library (232-7286), 2410 N. Third St.

### Animal Art Forms

July 20; 2 p.m.  
Kline Library (234-3934), 530 S. 29th St.

### VanGO! Museum

July 23; 10 a.m.-6 p.m.; ages 5-12  
East Shore Library (652-9380), 4501 Ethel St.

### Skeeta the Clown and Friends

July 24; 1 p.m.; ages 6-12  
Olewine Library (232-7286), 2410 N. Third St.

### Family Movie

July 27, 5 p.m.  
Popcorn provided.  
Olewine Library (232-7286), 2410 N. Third St.

**Reminder: all Dauphin County Public Libraries will be closed Saturday, July 4.**

## Graduation at Harrisburg University

Photo: Jason Minick



From left, HU President Mel Schiavelli, graduation speaker James Nevels and R. Timothy Weston, chair of the university's Board of Trustees, congratulate George Benjamin Friend III of the Class of 2009.

## Expecting the Unexpected

Pet adopters should factor in the emotional, financial costs of medical care.

Todd Rubey, DVM

Owning a pet can be like owning a car, lots of unexpected repair bills. We take our cars in for routine maintenance—oil changes, tire rotations, fluid flushes, etc. The pet care equivalent is vaccinations, flea/tick prevention, and yearly blood work/heartworm tests. All are important in both auto and pet care.

The painful part comes when the transmission lands on the ground or the dog's hips fall to pieces. We budget for the routine, but the little (or big) surprises in life are what make things painful. As pet and automobile owners we must prepare for the inevitable.

Some of the things in pet care that can occur suddenly include heart disease; hip dysplasia; cancer; trauma, such as getting hit by a car; diabetes; broken limbs; back problems; auto-immune diseases;

organ failure and many more. Most of these problems involve a multitude of tests to diagnose followed by potentially long term treatment needs.

Let's look at a couple of these conditions. There's the broken limb, which is something that occurs suddenly with no prep time for us as owners and can happen to any animal of any age. A broken limb is almost always caused by an accident, like being hit by a car or falling off a deck. Some fractures can be set and put in a cast to allow healing on its own. However, these cases are limited. Many times, surgery is required to properly fix the fracture. The costs then include an office visit (often an emergency fee, if it happens on Sunday or a holiday), radiographs, surgical repair, post-op medication and hospitalization. Before you know it, you're looking at \$1,500-\$2,500 or more. For most people, that is a large chunk of change to shell out at the blink of an eye.

Then there's the long-term condition of heart disease, which is usually a problem in older animals, but can affect any age group. The initial workup involves a multitude of tests, including radiographs, blood work, EKG and echocardiogram, all at a cost of \$500-\$800 or more. Add medication costs on top of that. Unfortunately, with a condition like this, the costs don't stop there. There is follow-up testing, which is necessary to ensure the medications are doing their job—and medications are almost always needed for the remainder of the pet's life. This can add up to several hundred dollars a year.

When is it too much? What do I do, doc? How do I make the choice to treat or not to treat? What would you do if it were your pet, doc? I get these questions almost every day. Unfortunately, I don't

have concrete answers for any of them.

The three things I tell clients to consider (not in any particular order) are: the pet's quality of life, your (the owner's) quality of life and the cost. It's not selfish to consider the latter two things. Euthanasia is a choice we have in veterinary medicine. It is not something I want to do, but it is something I often have to do. When the cost to repair or stabilize is too high, euthanasia is unfortunately the inevitable choice. It's sometimes the most humane choice, when factoring in age, severity of injury or condition, short-term and long-term costs and the animal's quality of life.

How to prepare for huge bills? Pet insurance is becoming more affordable as multiple companies offer policies. Competition has helped make rates much more reasonable. Most insurers offer plans that can fit almost any budget. The cost of the premiums basically evens out with the routine visits so that, when the unexpected happens, the coverage is well worth it. One thing to remember: most vet offices don't file claims. Payment is due to the vet, and then the client files for reimbursement from the insurance company.

Some organizations offer help to cover veterinary bills for injured or sick animals. To find these, you'll have to look and ask. Setting aside money for a rainy day is always a good idea, difficult in these days and times, I realize, but always helpful, if possible.

We hardly consider these things when purchasing a pet, but they are important. If potential high vet bills are not something you can afford, I would recommend avoiding certain breeds that are predisposed to certain conditions, such as English bulldogs, boxers, giant breeds like



Todd Rubey, DVM, a veterinarian for 11 years, works for the Colonial Park Animal Clinic. He has a wife, three kids, one dog, two cats, one tortoise, five snakes and fish.

great Danes or Persian/Himalayan cats. Don't get me wrong. These are all wonderful animals, but they, and many others, are predisposed to conditions that can be costly to maintain.

The bottom line: before purchasing a pet, do your homework. A little research and preparation might save you substantial money—and grief—down the road.

## Falcons in Hershey

Photo: Ellen Perlman



Falconer Bob Leonard shows off Thunder, a Harris's hawk and featured raptor at the Falconry Experience at Hotel Hershey.

## TheBurg Pet of the Month



John Lower of Harrisburg proudly shows off Maggie, a six-year-old Akita. Beautiful Maggie is a show dog and American Kennel Club champion.

# Home Work

## A Man, a Mower and a Scythe

Jon De Young

Early in our marriage, my wife and I visited one of her friends in Oregon. She was an eco-friendly gal with a push mower sitting in her back yard.

I said, with an air of nostalgia in my voice, "Hey, look, one of those old fashioned push mowers!"

My wife was thrilled. She explained to me that it was the same kind we would get after we bought our first home back in Harrisburg. I was skeptical. As a teenager, I had my own lawn business—with, of course, a power mower. Reel mowers are quaint, antique, something out of a bygone era. At least that's what I thought.

A couple years later, we bought our own home and a push mower is exactly the type we got. One day, I was calmly mowing our grass when a couple walked by. When the man noticed the mower, he exclaimed, quite sincerely, "That is the greatest. That makes my day!" I felt affirmed in our eco-friendly choice, said thank you, and gave him a friendly smile. I caught the same tone in his voice as was in mine when I had commented on the reel mower two years earlier.

But my reel mower presents one significant problem. It will not cut crab grass, and our yard has plenty of it (since we don't treat the lawn with any chemicals, another of our eco-friendly approaches). So my

wife, who grew up on a farm in Ohio, recommended that I buy a scythe, and I did.

After cutting my lawn one day, I was out scything the crab grass that my reel mower had not cut. My neighbor across the street was filling up his power mower with gas and getting ready to mow. Observing what I was doing, he called over to get my attention. With a humorous twinkle in his eye, he asked "Do you need some help? Would you like to borrow my mower?" I also detected a slight smirk on his face. Feigning nonchalance, I replied "No thanks, but I appreciate the offer," and got right back to my scything.

As time went on, I started to get lazy about using my scythe. After mowing my lawn, I'd just leave the uncut crabgrass standing. After all, I reasoned, I'm not trying to compete with my neighbors in the lawn care arena. I concluded that our lawn has character.

But a few days ago, the crab grass suddenly started bugging me like never before. So I found my scythe in a dusty corner of the garage. With a burst of energy, I started swinging it with abandon. I was moving into manicure mode, and I meant business, leveling more crab grass than I thought my yard even had. It was like swinging a golf club and I was perfecting my swing. I've never gone golfing before, but with all the practice swinging my scythe, I know I'd be great. Well, maybe not. A few times I swung and missed the crab grass, and cut into my lawn's turf, leaving even more bald spots than before. The problem was, even after a serious time commitment of scything, there was always more uncut crab grass.

I scythe on, still willing to look silly to my neighbor or passers-by. The next time my neighbor offers to lend me his power mower I will politely refuse his offer and stick by my eco-friendly principles, as quaint as they might be.

Jon De Young teaches English at Harrisburg Area Community College.



De Young, in his front yard, with his weapons of grass destruction.

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BURG

## Here Comes the Sunscreen

Protect your skin in the summer heat.

Dr. Deepa Sekhar



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

We all welcome the start of summer and long days spent relaxing by the pool, out on the deck or working in the garden.

Though sunny summer days are wonderful, it is important to properly protect yourself and your children. In the United States, 30 to 40 percent of adults and 70 to 85 percent of children report getting sunburned within the past year. Sunburn is most common in ages 18 to 24 and the risk of sunburn increases with alcohol consumption.

The ability of sunlight to damage skin comes primarily from ultraviolet radiation, particularly in the form of ultraviolet B (UVB) and ultraviolet A (UVA) rays. The amount of UV radiation needed to cause sunburn varies from person to person. Those with fair skin, light-colored hair or on medications which make skin more sensitive to the sun are at increased risk.

Prevention is the best way to avoid sunburns. The following three preventive measures will help to keep you and your children sunburn free this year.

**Measure #1:** Sunscreen. Apply liberally and often. Sunscreen works

by either reflecting or absorbing UV radiation. The sun protection factor (SPF) on your sunscreen bottle is a measure of the ability of the lotion to prevent redness in response to sun exposure. For example, if a person without any protection starts to turn red after 20 minutes in the sun, use of SPF 15 sunscreen should protect her from turning red for 300 minutes (20 x 15), or for five hours in the sun. In practice, people usually apply far less sunscreen than was used to generate the SPF rating in testing. Also, people frequently forget to reapply sunscreen. This should be done every two hours, or after swimming or sweating. It is recommended to use a sunscreen with SPF 15 or greater. Infants over six months of age may have sunscreen applied all over their body. For those under six months of age, do not depend on sunscreen; proper clothing as detailed below is preferred. If appropriate clothing and shade are not available, a small amount of sunscreen may be applied to targeted areas such as the face and neck. Do not use expired sunscreen. If there is no expiration date, a good rule of thumb is to replace unused sunscreen after three years.

**Measure #2:** Avoid excess UV light. Seek shade and stay inside specifically between 10 a.m. and 4 p.m., when the sun is high in the sky. While spending days at the beach with your children plan to head inside for lunch and a nap during afternoon hours when the sun's rays are

strongest. Even on overcast days you should apply sunscreen, as enough ultraviolet light may still pass through the clouds to cause sunburn.

**Measure #3:** Dress appropriately. Wide brimmed hats and loose clothing which covers arms and legs are ideal options for infants under six months of age. The same measures, plus a pair of sunglasses and sunscreen work well for older children. Cotton clothing with a tight weave will filter more UV light than will a loose weave. To test this, hold the garment in the light and note how much light filters

through. The more light that shines through, the looser the weave.

If you or your child suffers sunburn, apply cool compresses or soak in cool water. You may treat pain with appropriate doses of acetaminophen or ibuprofen. For more serious burns with blistering you, should see your physician for additional measures to prevent infection.

For additional information on protecting your children from the sun as well as other summer safety tips, visit the AAP website at <http://www.aap.org/advocacy/releases/summertips.cfm>.



Is your skin protected? We hope that this sunbather is taking Dr. Sekhar's advice while she catches some rays during a gorgeous day along the Susquehanna River.

## Street Snap



Bird's eye view, Pine Street, Harrisburg

## Feeling Lucky? It's All or Nothing in Today's New Games

Erik Arneson

Here's a confession: For reasons I can't really explain and my wife can't fathom, I enjoy watching the game show "Press Your Luck." Two of the games featured in this column have the same basic premise as that game show: you can score more points by pressing your luck, but you can also lose everything.

*Cloud 9 – Light Strategy/Party Game  
For 3 to 6 players, ages 8 and up.*



Cloud 9: contents of the box.

In Cloud 9, you are a passenger in a hot air balloon that goes higher and higher. The longer you stay in the balloon, the more points you might score. But the balloon is almost certain to fall at some point. The trick is to jump out of the balloon (presumably, parachuting to safety!) right before it falls.

Each player begins with six cards (there are four colors of cards: green, purple, red, and yellow). On your turn, you first roll the appropriate number of dice (two to four, depending how high the balloon is). Four sides of each die match the four card colors; the other two are blank.

After the dice are rolled, each player decides whether to stay in the balloon (hoping to move on and score more points)

or to jump (earning points based on the balloon's current level). Then the player whose turn it is reveals whether or not he has cards matching the dice roll. If he does, the balloon is safe and moves up to a higher-scoring level. If not, the balloon falls and any player still in the basket scores zero points.

Cloud 9 is perfect for a casual game night with your family or friends.

Designed by Aaron Weissblum, published by Out of the Box Publishing, [www.otb-games.com](http://www.otb-games.com).

*Out of Sight – Dice/Party Game  
For 2 to 4 players, ages 8 and up.*

It's amazing how much tension can build in just 30 seconds. In this new game, players try to roll dice and collect cards (each worth a certain number of points) before a timer runs out.

Sounds easy, right? The twist is that the timer is hidden from the current player, so on your turn, you never know exactly how much time is left.

As you roll the three dice repeatedly, trying to match the numbers on a set of cards in front of you, sand slips through the timer while your opponents watch and hope that you lose track of time. If you call "stop!" before time runs out, you get to keep all the cards you collected on that turn. But if time expires before you call "stop," you don't earn any points for that turn.

Out of Sight is played in three rounds, each with an additional special rule that adds another level of challenge. At the end of the game, the player who has collected the most points wins.

Designed by Brian Yu, published by Mattel, [www.mattel.com](http://www.mattel.com).

*Dominion – Strategy Card Game  
For 2 to 4 players, ages 10 and up.*

Dominion is not a press-your-luck game, but I believe it is the best new card game published in many years.

Each player begins with an identical deck of 10 cards, seven pieces of copper and three victory points. In the center of the table, other cards are available for you to buy and add to your deck—many give you new powers, others are money cards and victory point cards—as the game progresses. (During each game, 10 piles of action cards are available – the game comes with 25 types of action cards, ensuring plenty of variety when you play it over and over, which is likely.)

On a turn, you can take one action and buy one new card. Some action cards allow you to take an additional action, others might force your opponent to work with a smaller hand, or allow you to upgrade one of your current cards.

Complicating matters is the fact that to win, you need to buy victory point cards. (At the end of the game, the player with the most victory points wins.) However, during the bulk of the game these cards are worthless – in fact, they clog your hand and make it hard to access your more powerful cards.

I've played Dominion more than 50 times since it came out in late 2008, and I expect to play it many more times in the future.

Designed by Donald X. Vaccarino, published by Rio Grande Games, [www.riograndegames.com](http://www.riograndegames.com).



Erik Arneson writes about board games and card games for About.com at <http://boardgames.about.com>.

## Exercise Lifts Senior Health

TheBurg Staff

Ninety-year-old Maude Lower leaned against a wall in the activity room at the Linden Terrace Apartments one morning and began doing push ups.

Fitness trainer Brenda Hoover shook her head, amazed at the woman's stamina.

Hoover has been teaching a half-hour fitness program for seniors in this room at 1201 N. Front St., since January. Mike Stewart, Linden Terrace volunteer program coordinator, had asked her to volunteer to teach just one class.

"After that first time she said, 'I'll back every Monday,'" he said.

On this day about 10 people have shown up for training such as leg lifts, squats, light weights and wall push ups—all low-intensity.

Hoover, who owns Absolute Wellness Group, is a certified personal trainer and transitions lifestyle coach. Her training includes lessons in good nutrition needed for optimum exercise results.

"I had to tell them they needed to eat more vegetables," she said, with a laugh. "I said to them, 'Isn't that what you used to tell us?'"

The class is popular with folks like Lower. "I like it," she said, after finishing her push ups. "It gives me something to do every Monday."

Seniors practice the exercises in their apartments three days a week, said Stewart, who is 70 and also participates in the class.

"People who normally would just sit around are now moving," he said.



Maude Lower (left) and others get stretching lessons from Brenda Hoover.

## Thomas Morris Chester, a Remarkable Life

Harrisburg native was one of nation's first black journalists.

*Peter Durantine*

Courtesy: Historical Society of Dauphin County.



**Thomas Morris Chester: a pioneering journalist and lawyer**

Histories on America's Civil War tend to focus on the brave soldier, the larger-than-life military officer, the fiery politician, the resolute leader.

Less noted are the people who reported on the war—the correspondent; the men and a few women, who traveled with troops and officers and gave firsthand accounts of battles won and lost; who shared with readers the bloody brutality of it all.

According to the new Museum at Gettysburg National Military Park, the war was covered by 500 correspondents for newspapers in the North, the South and overseas. So, it was "through their eyes" that the nation and the world experienced the war.

"The U.S. Civil War marked the first time that large numbers of reporters, artists and photographers followed troops into battle," says the Newseum, a Washington, D.C., museum devoted to journalism.

Among this army of journalists was just one black correspondent, Thomas Morris

Chester, a native of Harrisburg. He wrote for the Philadelphia Press, then one of the city's major newspapers. His dispatches mostly covered the contributions black soldiers made to the Union cause.

The War Department officially called them the United States Colored Troops. The reports by Chester and other war correspondents described the men as brave, skilled, hard fighters who, after the war, encountered prejudice in the North as well as the South.

From the Virginia campaign, Chester wrote, "There is not day but what some brave black defender of the Union is made to bite the dust by a rebel sharpshooter or picket, but his place is immediately and cheerfully filled by another ..."

Chester covered other campaigns, including the Battle of Gettysburg, but his Virginia reports were compiled and edited in a 1989 book, "Thomas Morris Chester, Black Civil War Correspondent, His Dispatches from the Virginia Front,"

by R. J. M. Blackett.

"Chester had a keen eye for detail," wrote Blackett. "His reports, written under the pen name, Rollin, frequently went beyond the mere reporting of battles to include descriptions of how soldiers survived the ordeals of war.

"He was particularly empathetic to the suffering soldier," said the author, who added that Chester often criticized how white officers treated black soldiers.

At the front, Chester came under fire, but it appeared to have inspired his sense of humor. He described the bombardment of opposing armies at the battle of Petersburg, Va., this way:

"The enterprising managers of the firm of Grant & Lee take pleasure in announcing to the public in and around Petersburg

that they are now prepared, and will continue until further notice, to give every evening a grand exhibition of fireworks for the benefit of their respective employees."

Chester was the son of an oysterman and an escaped slave. He supported African colonization before the war and went to live in the Liberian settlement where he became editor and publisher of the Star of Liberia newspaper.

After the war, he studied law in England and became the first black lawyer to petition Dauphin County's court. He died in 1892 and was buried at the Lincoln Cemetery, just across the city line in Penbrook. At the time, it was a segregated cemetery.

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