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May 2009



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Local History: Jason Wilson

Thank you so much for the article and photo of our group that was in the March issue ("Irish Dance? Must be St. Patrick's Day," March 2009). We really appreciate the publicity. The students of Rebel Heart made 26 appearances this month in close of our third round of St. Patrick's shows. Thanks again for the coverage

Best Regards

Director Stephanie Oscilowski and the dancers of the Rebel Heart Irish Dancers Lemoyne

Congratulations on a wonderful publication. I enjoy reading TheBurg every month. Keep up the good work.

**Gary L. Zoerb
Corning, N.Y.**

Cover image: Italian Lake, Harrisburg

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

May Flowers ... and Fests and an Election

TheBurg Staff

With warmer weather here at last, May is always a busy month in the Harrisburg area. People finally get to shed their coats and hats and enjoy the newly green outdoors, the flowers of springtime and, of course, the beautiful Susquehanna River.

In this issue, we highlight some of the many goings-on in our area this month. For instance, you might want to go strawberry picking with the family or visit a local winery with your sweetheart. Festival season also kicks off in May, with such annual favorites as Greekfest and Artsfest. Then there's Memorial Day and Armed Forces Day, with full slates of family activities for each holiday. Finally, if you need a break from all that fresh air, the Midtown Cinema is always a great bet, with more fantastic fare this month. Be sure to check out the Hitchcock film showcase.

For city residents, this month is especially significant. On May 19, voters go to the polls to cast ballots for mayor, council and school board in the municipal primary. In Harrisburg, the mayoral race always attracts a lot of attention, as residents get a once-in-every-four-years chance to vote the current administration up or down. So, please, let your voices be heard — don't forget to vote.

Here at TheBurg, May is especially welcome, since, frankly, we'd much rather report our stories and snap your photos with a warm, southerly breeze at our backs. As we do, we hope to see you out and about, enjoying all that spring has to offer in central Pennsylvania.



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

State St. Bridge Gets New, Old-Timey Lights

Work has begun to replace each of the light fixtures on the State Street Bridge with new, antique-style light fixtures. The project will double the total number of light poles and quadruple the total number of lights on the bridge, according to the city.

The nearly \$3 million rehabilitation should be complete around October.

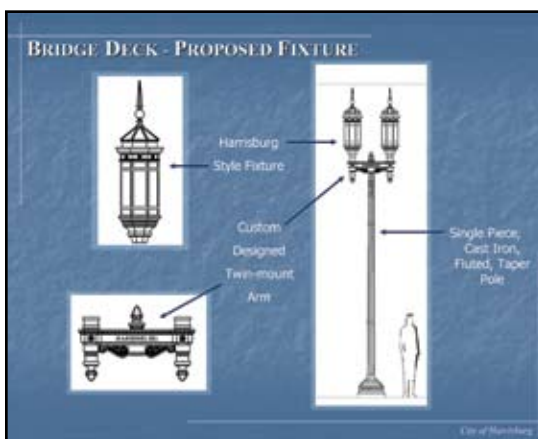
The old lighting had become energy insufficient and did not provide enough illumination for safe vehicular travel, said Mayor Stephen Reed. In addition, many of the old light poles had rusted and deteriorated so much that they were weak, no longer safe and in danger of falling over in high winds.

The 39 existing cobra-head light fixtures will be replaced with 63 cast-iron light poles with bracket arms, each supporting two specially designed lanterns, totaling 126 streetlights. All use the latest energy-saving technology.

Moreover, the two obelisks at the west end of the bridge will be power-washed and illuminated with spotlights. The existing lights under the arches over and adjacent to Cameron Street will be repaired and placed back into service. They have been inoperable for years.

Reed noted two unique elements to the bridge lighting project. First, each of the light poles and fixtures has been custom-designed specifically for Harrisburg, and no identical light fixtures are available anywhere else in the world. Second, the light poles will be made from melted-down, used automobile engines in an effort to recycle metal that would have otherwise been sent to a landfill.

Funding for the project was provided by the Federal Highway Administration, and the construction contract was awarded to Kuharchik Construction of Exeter, Pa. The unique light fixtures were designed by city-based Brinjac Engineering.



State St. Bridge light designs: back to the future

Harrisburg Named a "Most Livable" City

Move over San Francisco. Harrisburg has been ranked the twelfth "most livable city" in the United States, according to Forbes Magazine, which puts out an annual ranking.

The magazine cited Harrisburg as the vital center of a metropolitan area that scored well on such quality-of-life criteria as income growth per household, cost of living, crime data, leisure and employment.

In all, the magazine ranked 379 metropolitan areas with populations of more than 500,000. Portland, Maine, took the top spot, while economically challenged Modesto, Calif., was ranked last. Harrisburg fell right between perennial survey favorites Denver, Colo., and Madison, Wis.

"Each and every day, more and more people are finding out that Harrisburg is a vibrant, cost-effective and beautiful place in which to live," said Mayor Stephen Reed.

Reed noted the magnitude of the accomplishment, considering that the city nearly collapsed during the 1970s.

"Harrisburg was listed by the federal government as the second most-distressed city in the United States," he said. "Since that time, a dramatic transformation has taken place that has turned Harrisburg into one of this region's most sought-after places to live, work and play."

Housing Authority Gets Stimulus Funds

The Harrisburg Housing Authority will receive \$4.4 million in federal stimulus funds, which will go for public housing maintenance and renewal work.

Mayor Stephen Reed said the funds will be used to carry out building improvements and management activities at multiple public housing facilities, including William Howard Day Homes, Hall Manor, Hillside Village, M.W. Smith Homes, Morrison Tower and Jackson-Lick Tower.

The funds will be spent as follows:

- \$442,005 on administrative costs
- \$325,500 on fees and other costs
- \$312,500 on site improvement
- \$3.2 million on dwelling structures
- \$63,000 on dwelling equipment
- \$140,000 on non-dwelling structures
- \$8,500 on relocation costs

Reed said he wants the authority also to review the prospect of using a portion of the funds to hire unemployed city residents under the supervision of qualified contractor staff.

Federal, State Grants Fund Historic Trail

Harrisburg will receive \$335,000 in federal and state grants to support a historic trail that guides visitors through important Civil War and Underground Railroad sites.

The project, "Prelude to Gettysburg — Pennsylvania Past Players Living History," will receive a \$150,000 federal Preserve America grant, along with a state overmatch of \$185,000.

The grants will fund the introduction of a "passport program" that will link 25 heritage sites along the Civil War and Underground Railroad trails with lodging and hospitality services. The grants also will help fund the exploration of sites associated with people of historic significance; a series of travel itineraries; a docent training curriculum for high school juniors and seniors in the Harrisburg school district; and Preserve America episodes filmed for Web-based media.

The Pennsylvania Past Players will be responsible for promotion of the overall Civil War and Underground Railroad trails project. The players are a group of professional interpreters, headquartered at The National Civil War Museum, who recreate the daily lives of soldiers and civilians living during the Civil War period.

Harrisburg is one of 736 "Preserve America" communities in the nation, as designated by the U.S. Department of the Interior.

Harrisburg Council Meets

Citizens of Harrisburg, come see your local legislators in action.

The city council meets every second and fourth Tuesday of the month at 6 p.m. in the Council Chambers, Room 101, Martin Luther King, Jr. Government Center, 10 N. 2nd St. For changes to the schedule, check the council's website, harrisburgcitycouncil.com.

Did you know ...

... much of Harrisburg's early growth was due to its status as a major rail center?

... the Broad Street Market is the oldest continuously operated market in the nation?

... Harrisburg has more than 50,000 shade trees in its parks and along city streets?

Harrisburg: Cast Your Ballot

May 19 is municipal primary day in Pennsylvania. In Harrisburg, this day is particularly important, since elections are held this year for many city-wide offices. Below, we briefly profile the four candidates for mayor: three Democrats and one Republican (select 1). Be sure to vote!

Les Ford, 63
2033 Bellevue Rd.
Democrat



A first-time candidate for office, Ford said he wants to bring transparency to city government, citing, among other issues, the ongoing problems with the incinerator. "There's an underlying issue of trust and the breaking of the trust between the city of Harrisburg and the citizens," he said. "Our career politicians have had an opportunity, and they have had results that are less than satisfying." Ford wants to improve city services such as trash collection and street paving, make schools accountable, expand economic development and institute fiscal discipline. Ford said he wants to bring aspects of corporate management and institutional governance to office. Originally from Evansville, Ind., Ford has lived in Harrisburg for 15 years. He is manager of technology at the Pennsylvania Turnpike. His career also includes working for AT&T and serving as a high school teacher. He has a bachelor's degree from Indiana University and was active in the Civil Rights movement, participating in the Selma-Montgomery March in 1965. www.fordforharrisburg.com

Nevin J. Mindlin, 62
2550 N. 3rd. St.
Republican



This is Mindlin's first run for public office, prompted, he said, by his concern for better police protection. He wants transparency in politics and government and said that, as mayor, he would focus more on neighborhoods. He would pursue reforms in how city schools are governed, how taxes are levied and how money is raised (including selling certain city assets). "We need clean and safe streets," he said. "We need neighborhoods with accessible services and amenities. Our economic development plan should include everyone in both its vision and its opportunities. We need to make our community affordable for everyone who might want to live and work here. We need fiscal and tax policies that encourage reinvestment, without resorting to questionable financing." Mindlin has lived in the city for five years and is legislative director of the Pennsylvania Bar Association. He has a bachelor's degree from Goddard College and a master's degree in government from Lehigh University. He served in the U.S. Navy. www.electnevin.org

Stephen R. Reed, 59
212 Cumberland St.
Democrat



Harrisburg's longest-serving mayor, Reed began in the office in 1981. During his long tenure, he has overseen an era that has revitalized a city that was on the brink of collapse. "The result is a city positioned to further excel in the future," he said. "A city where the idealism and energy and ideas of the entrepreneur, the aspiring student, the dedicated civil servant, shall serve to invent a future that is even more bright and promising." Reed cites many projects that have occurred under his leadership, such as Harrisburg University, HACC Midtown, the Hilton, Restaurant Row, new housing in Capitol Heights and Governor's Place, and the Whitaker Center. "We see Harrisburg as a community of hope — and hope we shall further build. It shall be built on the gains thus far achieved. It shall be built by an inclusive process that appreciates that as a diverse community, we have a common future." Born in Chambersburg, Reed moved to the city in the 1950s. At age 24, he was elected to a state House seat, serving three terms before running for mayor. www.reedformayor.com

Linda Thompson, 48
660 Boas St., #607
Democrat



Thompson's campaign is about new directions. "We need real change bringing together residents and businesses to create and participate in economic opportunities that bring better jobs and new hope to our city," she said. "Most of all, we need real change in the way our city government does business. We need to return the balance of power set forth in our charter and expected by our citizens." Elected to the city council in 2001, Thompson, a city native, is council president and Administration Committee chair, tasked with government operations oversight. She champions a legislative initiative to address economic disparities for minority- and women-owned businesses. She chaired the Community and Economic Development Committee for four years, expanding the tax base and revitalizing neighborhoods. She has a degree in communications from Howard University. She founded and is president and CEO of the faith-based non-profit, LOVES.H.I.P. Inc., a self-help improvement program. www.lindathompsonformayor.com

City Council (select 4)

Joseph C. Brown (Democrat)
2407 Market St.

Danielle Y. Hairston-Green (Democrat)
608 Muench St.

Kia L. Hansard (Democrat)
2437 Duke St.

Fran Harris (Democrat)
2227 N. 2nd St.

Patty Kim (Democrat/Incumbent)
2412 N. 2nd St.

Eric Papenfuse (Democrat)
3111 N. Front St.

Eugenia Gina Smith (Democrat)
1224 Rolleston St.

Pat Stringer (Democrat)
2134 Kensington St.

Kelly Summerford (Democrat)
1937 Market St.

Michael D. Thomas (Democrat)
2600 N. 2nd St.

Wanda Williams (Democrat/Incumbent)
525 Wiconisco St.

School Board (select 4)

Roy E. Christ (Democrat/Incumbent)
1208 Penn St.

Randy K. King (Democrat/Incumbent)
1309 Green St.

Lola D. Lawson (Democrat/Incumbent)
41 N. Summit St.

Tiffney Penn (Democrat)
397 Hale Ave.

Patricia Whitehead-Myers (Democrat)
2644 N. 7th St.

Daniel Wiedemer (Democrat/Incumbent)
608 Showers St.

City Controller

Dan Miller (Democrat)
123 Emerald St.

Where to Vote

Comfort Inn - Riverfront
525 S. Front St. (Ward 1, Pct. 1)

Local Union, #143 IBEW
1501 Revere St. (Ward 1, Pct. 2)

Foose School Building
1301 Sycamore St. (Ward 1, Pct. 3)

Harrisburg Boys & Girls Club
1227 Berryhill St. (Ward 2, Pct. 1)

Shimmel School
17th & Catherine Sts. (Ward 2, Pct. 2)

B'Nai B'Rith Apts.
130 S. 3rd St. (Ward 3)

St Michael Evangelical Lutheran Church
118 State St. (Ward 4)

Second United Church of Christ
251 Verbeke St. (Ward 5)

United House of Prayer for All People
349 Reilly St. (Ward 6)

Ben Franklin Elementary School
1205 N. 6th St. (Ward 7, Pct. 1)

Capital Presbyterian Church
14th & Cumberland Sts. (Ward 7, Pct. 2)

Central Allison Hill Community Center
1524 Walnut St. (Ward 8)

Mount Pleasant Fire House
13th & Howard Sts. (Ward 9, Pct. 1)

Fourth United Church of Christ
1508 Market St. (Ward 9, Pct. 2)

Edison Village
101 S. 18th St. (Ward 9, Pct. 3)

Bellevue Community House
Briarcliff & Oakwood Rd. (Ward 9, Pct. 4)

D.A. Marshall School
Hale St. & Harris Terr. (Ward 9, Pct. 5)

Our Lady of the Blessed Sacrament
2121 N. 3rd St. (Ward 10, Pct. 1)

Camp Curtin YMCA
6th & Woodbine Sts. (Ward 10, Pct. 2)

Lakeside Lutheran Church, Fellowship Hall,
245 Division St. (Ward 10, Pct. 3)

Teamsters Union #776
2552 Jefferson St. (Ward 10, Pct. 4)

Neighborhood Ctr., United Methodist Church,
1801 N. 3rd St. (Wards 11 & 12)

Melrose School
2041 Berryhill St. (Ward 13, Pct. 1)

United Methodist Church
29th & Derry Sts. (Ward 13, Pct. 2)

Holy Family Parish Church
25th & Berryhill Sts. (Ward 13, Pct. 3)

Riverside Fire Co. #15
3203 N. 6th St. (Ward 14)

Kappa Omega Psi Phi
2020 State St. (Ward 15)

Susquehanna Named "River of the Year"

The middle and lower Susquehanna River, an extensive watershed valued for its beauty, its recreational utility and its environmental value throughout the mid-Atlantic region, has been recognized as Pennsylvania's River of the Year for 2009.

The state Department of Conservation and Natural Resources' designation is the latest accolade for this 103-mile stretch that is the lifeblood of the Chesapeake Bay. The Susquehanna is already designated a National Recreation Water Trail by the U.S. Department of the Interior.

With its Native American legacies, early canal-boat transportation and a wealth of architectural and industrial history, the river is a living museum of the natural and cultural treasures of the central Pennsylvania region.

Flowing south from the junction of the West Branch, the middle Susquehanna River is roughly delineated as a stretch from Northumberland, Northumberland County, to Duncannon, Perry County. The lower Susquehanna flows from Duncannon south past Harrisburg to the Maryland state line.

In honor of the river, a five-day, four-night Susquehanna Sojourn will kick off with a June 24 celebration in Harrisburg and end June 28 at the Holtwood Dam in Lancaster County. For more details, visit www.pawatersheds.org.

The Alliance for the Chesapeake Bay, which is co-hosting the sojourn, also is coordinating River of the Year activities in partnership with DCNR. The first wild and scenic rivers film festival is scheduled for September at the Whitaker Center. For more information, contact the Alliance 717-737-8432, ext. 12., or visit www.acb-online.org.

For more information on DCNR's rivers program, visit www.dcnr.state.pa.us and click on "Rivers."



Time to celebrate: the beautiful Susquehanna River, here seen flowing past Harrisburg, has been named the state's "River of the Year."

High-Speed Rail Plans May Benefit Harrisburg

Chances are good that Harrisburg will be included as part of the state's effort to attract funding for high-speed rail to Pennsylvania.

Gov. Ed Rendell said that he has directed state agencies to "aggressively pursue" funding under the federal American Recovery and Reinvestment Act, which has set aside \$8 billion for the development of high-speed rail.

Pennsylvania has identified three segments as best for high-speed service. The first runs between Harrisburg and Philadelphia, the second between Harrisburg and Pittsburgh and the third between Scranton and Hoboken, N.J.

The Keystone Corridor between Philadelphia and Harrisburg already is on the White House's list of lines that could qualify for such an investment, said Rendell. Ridership on the line has increased 26 percent since a recently completed \$145 million improvement, which boosted speeds and reduced travel times, according to the governor's office.

As such, it may be the frontrunner for the money, which is meant to fund the initial steps towards providing high-speed service.

"We await the specific guidelines to be published by the U.S. Department of Transportation on how this money will be awarded," said state Transportation Secretary Allen Biehler.

Stimulus Cash May Aid Susquehanna River

The commonwealth is applying to the federal National Oceanic and Atmospheric Administration for economic stimulus funds to build fish passages at three locations on the Susquehanna River and remove 10 dams on the tributaries that connect to it.

The grant application requests a total of about \$14.6 million for the projects. NOAA has received \$170 million in stimulus funds for habitat restoration projects.

Much of the design is already in place for fish passages at the inflatable dam at Shikellamy State Park at Sunbury, the Hepburn Street Dam in Williamsport and Lock Haven's Grant Street Dam.

The 10 dams slated for removal include five in Lancaster County and one each in Huntingdon, Clinton, Franklin, Luzerne and Lackawanna counties.

Learn more at www.recovery.pa.gov.

"Drive Safe PA" Effort Parks in Harrisburg

Aggressive drivers watch out: Harrisburg is participating in a state-sponsored effort to combat dangerous driving.

The city has received a PennDOT grant to fund additional police enforcement under the state's "Drive Safe PA" program.

Until June 30, Harrisburg police will use the grant to step up efforts to combat aggressive driving — which includes everything from speeding, tailgating and excessive lane changes to running stop signs or red lights — in areas of the city where speeding and aggressive driving are most prevalent.

The city participated in a similar program last year. Nearly 1,400 citations were issued then through the effort, according to city officials.

3 Harrisburg Women among 50 Best in Biz

Three Harrisburg-area women are among Pennsylvania's "Best 50 Women in Business," according to the state.

The local winners are: Deborah Abel, president of Abel Personnel Inc., Harrisburg; Patricia M. Bosma, senior vice president of Citizens Bank of Pennsylvania, Harrisburg; and Cynthia S. Washburn, owner, Oxford Hall Celtic Shop, New Cumberland.

Gov. Ed Rendell called the women "terrific examples of Pennsylvania's brightest business minds and role models for anyone who aspires to succeed."

Honorees are invited to several events on May 11, including an evening reception at the Harrisburg Hilton. They also will be featured in business journals throughout the state. The contest is coordinated by the Department of Community and Economic Development in cooperation with five regional business journals.

For additional information on the Best 50 Women in Business and DCED, visit www.newPA.com or call 1-866-466-3972.

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Building Community, Click by Click

HablaNews links area Latinos, Greater Harrisburg

Rick Kearns

Danna Gonzalez McIntire had been helping run a Latino radio show, the late and lamented "Sabor Latino" in 2004, when she noticed that many businesses, agencies and non-profits wanted help communicating with the Latino community in the Harrisburg area.

"That's why I founded Habla, it was about communication and information for our community," Gonzalez McIntire said.

The four-year-old, English-language community news website, HablaNews.com, averages 2,000 visitors per month and has advertisers sometimes coming to them. The area's only Latino media outlet features a variety of announcements, such as when the next Latino Professionals meeting is or where salsa dance fans are gathering, or even a talk on immigrant rights presented by immigration attorneys.

"We wanted information for us, what's happening here, in terms of events, gatherings, etc.," Gonzalez McIntire said. "We weren't interested in doing hard news that's available elsewhere, but we needed other information."

The 'us' she refers to are mostly second- and third-generation Puerto Ricans, Dominicans, Mexicans and other Latinos whose first language is English. Although there is a link on the site that says, "Todo Español," which features Spanish language news and features, the main focus is on local, U.S.- born Latinos.

Habla started as a newspaper. It listed local cultural events at the Hispanic Center, barrio churches and many other venues, as well as topics such as health, entertainment news, family news, contests and employment opportunities, just as the site does now.

Gonzalez McIntire said her first issue came out in May 2005, but the demands of running a newspaper by herself, with some help

from local printers and others, became too much. By early 2006, she had developed the HablaNews website, and by spring she had to let go of the hard-copy edition.

Then Democracia USA, the Democratic Party's Latino election outreach organization, tapped Gonzalez McIntire to handle campaign work for central and southern Pennsylvania.

Although she was busy elsewhere, readers and advertisers kept visiting the site. "I kept the site, although I only updated it once in a while. But I could see the need was still there, so I started looking for a new owner." Fortunately for the community, she didn't have to look too far. Her friend and colleague, Eva Cotta, agreed to take on the challenge, even though she didn't have any background in publications.

"Eva had the ambition, but not the tools, and I had the tools, but not the ambition," Gonzalez McIntire joked. After some initial training and introductions to advertisers and other contributors, Cotta took the helm of HablaNews in July 2008.

"I see Habla as a reflection of myself," Cotta said. "I love community events, and I get a thrill out of doing the research and the outreach."

Connecting with the barrio and other segments of the local population is not a problem for either woman. Both have extensive community connections: Gonzalez McIntire was a board member of the former Centro and a social worker with the Community Action Commission. Cotta was in sales and marketing, an organizer of Latino community events, a Girl Scouts leader and a notary public. In addition, they are both Nuyoricans, meaning they have Puerto Rican heritage and were born and raised in New York City (in this case, Brooklyn). This dynamic Nuyoricano duo is responsible for all of the editing, advertising, outreach, feedback, research and other aspects of the online publication.

According to both women, their success continues. Even in this era of newspaper closings and broadcast company lay-offs, HablaNews is looking for expansion.

"In the future, I see our coverage increasing and our site getting bigger," Cotta predicted. "There is also this perception that Latinos don't read or don't have access to the Internet and, even though some of our readers are non-Latino, the majority is Latino and English-speaking."

"It's a good mix," she said.

Find HablaNews at www.hablanews.com.



Local news, multi-cultural perspective: Eva Cotta updates the HablaNews website.

Civil War Museum Selects Seitz for Board



Richard J. Seitz, president of Alexander Building Construction Co., has been elected to the board of directors of The National Civil War Museum.

Seitz was asked to join due to his building construction expertise and his commitment to regional economic development. With more than 25 years of executive experience, he leads the firm that has received numerous awards for building and construction excellence throughout Pennsylvania.

Midtown Cinema Names New Manager

Retail veteran Amy Trout has been hired as a manager for the Midtown Cinema, the popular independent theater located at 250 Reily St. in Midtown Harrisburg. Trout has extensive retail experience, including recent stints with Sparky and Clarks and other specialty coffee shops in downtown.

"Amy brings a wealth of talent and experience to the Midtown Cinema and will be responsible for guest relations, new food and beverage offerings, and normal day-to-day operations," said Midtown Cinema Director Zane Sebasovich.

Trout also will launch a new coffee drink line, with new latte and espresso drinks featured each week.

Vartan Award Goes to Greenworks CEO

The Tuesday Club of Harrisburg named Douglas A. Neidich, CEO of GreenWorks Development, as the first recipient of the John O. Vartan Memorial Award.

John O. Vartan was a noted Harrisburg philanthropist and economic development leader. The award was presented Mar. 24 at the Golden Sheaf Restaurant in the Hilton Harrisburg. Harrisburg University of Science and Technology is a sponsor of this award.

Photo credit: Jason Minick



Ralph Vartan (son of John Vartan) with award recipient Douglas Neidich (right).

A Smile & a Schmear

3rd Street Deli brings Harrisburg a taste of old New Yawk

TheBurg Staff

For a Connecticut girl who loves New York City, Denise Tsipouras likes to keep things as simple as serving breakfast and lunch with a smile, which she does as owner of the 3rd Street Deli, the new restaurant that replaced Digs Burgers at 210 N. 3rd St., just across from the Capitol.

She and her husband, Nick, the chef, have been in the restaurant business for 30 years — he does the cooking and she does the serving. They worked in some of the best diners and delicatessens along the East Coast, from New York to Florida.

The Tsipouras may prefer simple things, such as making customers happy with a menu of inexpensive New York deli fare — corned beef on rye, chopped chicken livers on a Kaiser roll and, of course, bagels with lox and cream cheese — but they make interesting sandwiches and salads, as well.

One of the most popular sandwiches is the Caitlin: corned beef, Swiss cheese, Russian dressing and homemade cole slaw on grilled rye. There's albacore tuna salad, too. Nick, a self-taught chef who works away quietly in the kitchen, prepares the homemade cakes.

Taking a break one morning at a table against a wall covered floor-to-ceiling with a photograph of Coney Island, Denise said, "We've always loved New York; we love the people, we love the fast pace. So, we thought it was an appropriate theme."

They opened in early March with little fanfare. They simply placed a sandwich board on the sidewalk out front one morning and waited for customers to arrive, which didn't take long.

One of those customers is Ken Suter of Bellevue Park, recently enjoying breakfast with his friends Dan Butler and David Zwifka. He praised the deli's food and service.

"We really like it," Suter said. "It's homey, cozy and the prices are reasonable."

Denise said, "We actually have customers say, 'Thanks for being here, thanks for coming into the area.' It's been really positive."

The Tsipouras came to Pennsylvania from Florida. Local friends urged the couple to open the restaurant. It didn't take much convincing.

"We enjoy meeting people — that's why we've done it for so many years," Denise said. "Our goal is to make everyone happy. If they're happy, we're happy."



Denise Tsipouras: a New York state of mind.

3rd Street Deli: 210 N. 3rd St., Harrisburg. 717-234-0240. Open: Mon.-Fri., 6 a.m.-3:30 p.m.; Sat., 7 a.m.-2 p.m.; Sun., closed.

Steel City Flyer Expands Service

The Steel City Flyer has added Camp Hill to its route, with express, business-class bus service to downtown Pittsburgh and Monroeville, Pa. It also has modified its schedule to permit out-and-back, same-day service for travelers originating in Harrisburg, as well as Camp Hill.

The Flyer's two Camp Hill stops are at the Radisson Hotel, 1150 Camp Hill Bypass, and at Highmark's Parking Lot P, 1800 Center St. For Harrisburg passengers, the bus' three stops are at the Crowne Plaza Hotel at 2nd and Chestnut streets, the upper level of the Amtrak train station at 4th and Chestnut streets and Commonwealth Avenue outside the state Capitol.

The Flyer also has adjusted its morning westbound schedule with an earlier departure. The bus now departs downtown Harrisburg beginning at 6 a.m. and Camp Hill beginning at 6:15 a.m. The morning bus arrives in Pittsburgh about 10 a.m. and departs downtown Pittsburgh back to Harrisburg and Camp Hill at 2:30 p.m.

For more information, visit www.steelcityflyer.com or call 412-461-9132.

Asia Mall Arrives in S. Allison Hill

The Asia Mall, located at 1030 S. 13th St. in the South Allison Hill neighborhood, has opened with nine retail and food establishments.

The 44,000-square-foot indoor and outdoor complex, the former home of the Schaedler Yesco Distribution Co., will house nine new Asian-owned businesses, including:

- K & H Supermarket (238-8686), which sells prepared Asian foods and grocery products
- Miss Saigon Restaurant (232-0600), which specializes in Asian cuisine
- KimSon Bakery (695-6765), which sells Asian/French bakery items
- Café ChieuTim (233-1546), an Asian/French-styled coffee shop
- Asia Nail Supply (233-8933), which provides nail and skin-care treatments and products
- QueHuong Travel (221-1119), which provides travel services
- V-Salon, a full-service beauty salon
- Gift Shop 128, which sell Asian-style gifts and other items
- a video store

The total cost of the Asia Mall project was \$2.5 million and nearly 70 jobs have been created as a result, said Harrisburg Mayor Stephen Reed.



Lola's has had a makeover. Owner Missy Galiardo, here holding Rosie who likes to greet customers, has moved her salon from N. 3rd Street to the corner of 2nd and Locust streets. She also renamed it Lola's Nail Bar & Boutique, since she not only provides manicures, but also sells jewelry. She even hosts martini happy hours. Cheers! Phone: 717-232-LOLA.

From the Ground Up

The Price Is Right (or is it?)

Determining what to pay for a house is more art than science

Ray Davis

Recently when assisting some clients prepare an offer on a home they wanted to purchase, one of the buyers said, "Our friend, Jeff, said we should offer 10 percent less than the sellers are asking."

Jeff had never seen the house and did not know all of the circumstances surrounding that particular property. It had been listed for just three weeks, and several potential buyers had already expressed serious interest in the house. Additionally, it was not overpriced based on the recent sales in the neighborhood, and the seller was not in a "must-sell-now" situation.

My clients asked my opinion of their friend's advice. After review of the recent sales of similar homes, followed by a long discussion of pricing and strategy, the buyers offered an amount equal to roughly 3 percent less than the seller was asking. Unfortunately, due to a competing offer, my clients did not get the house. That's right! Even with an excellent offer from well-qualified buyers, they lost the house. The terms of the other offer were more suitable to the seller, even though the prices offered by both buyers were very similar.

Fortunately, we very quickly found another house, which had been on the market for five months and was priced higher than similar homes. My buyers' offer? Based on my advice this time, they offered approximately 10 percent less than the sellers were asking, and buyers and sellers came to mutually agreeable terms.

The moral of the story? There are no rules with regard to how sellers should price their homes, and there are no rules that guide how much less buyers should pay. Believe it or not, even in today's market, some homes sell for more than the asking price.

Every situation is different. Jeff's advice is not uncommon, particularly in today's market. For example, often, parents who want to protect and advise their children will suggest they automatically offer a certain percentage less than the asking price. This happens even more frequently with buyers who are from out of state. Buyers, who may not be familiar with our real estate market here in the mid-state, frequently react to the market the same way they would in the area they're moving from. It is very important to remember that we are a regional market.

We have not been subject to the extreme appreciation and depreciation some other areas of the country have seen. We are very fortunate

in our region. In 2008, real estate values in the mid-state depreciated by just approximately 1.5 percent, according to Central Penn Multi List.

A buyer's agent's job is to advise his clients and assist them to "obtain the best price and terms" for them. That does not necessarily mean helping them to obtain the house at a price at below-market value. It is not only about price. Every situation is different.

Here are some general guidelines to consider when considering a price to offer:

Is the house priced fairly? Some sellers "price to sell" from the start. Others over-price in an attempt to get a price above market value, knowing perhaps it will take longer to sell their home. Sometimes, the seller needs a certain price to satisfy the liens. (Certainly that does not establish value.) It is a fact that homes that are priced accurately sell faster — and at a higher percentage of the asking price. It is also a fact that homes that are overpriced take longer to sell and sell at a lower percentage of the asking price. Plain and simple economics.

How long has the house been on the market? In some cases, sellers of homes that have been on the market for a longer-than-average time are more willing to negotiate price and terms than sellers of homes that have just been put up for sale. Conversely, length of time on the market is not always a sign that the seller is desperate, as many buyers believe. Often, buyers think that, because a house is vacant, the seller is in a must-sell-now situation. Not necessarily so. Perhaps the seller has no mortgage or has a buyout from a relocation company. Perhaps, if they cannot sell at a satisfactory price, they will keep it as a rental.

Are there other offers on the property? In a situation of competing offers, the seller wins! When several buyers compete for the same home, the buyer usually has one opportunity to offer the seller the best price and terms he can. Negotiating is much less likely, and, in many cases, multiple offers drive the price up.

How attractive is your offer? A seller may be more willing to negotiate with a buyer if other terms of the offer are more attractive. For example, buyers who offer large good-faith deposits, do not have another house to sell and can work with the seller on a mutually agreeable settlement and possession date can be more



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.

attractive to some sellers. And, sometimes, sellers will accept a lower price for their home if the other terms are more attractive to them.

There are many elements to consider when preparing an offer to purchase a house. Consider all of the facts. With accurate information and proper guidance, buyers and sellers can make informed decisions and everyone wins.

TheBurg "House of the Month"



This attractive 19th-century rowhouse sits on the corner of Verbeke and Penn streets in Midtown. It's a nice example of a simple architectural style popular during Harrisburg's early days.

From the Ground Up

Boutique Hotel Gets Thumbs Up

TheBurg Staff

A proposed downtown boutique hotel, which may feature works of local artists in each of its 44 rooms, has received the city council's blessing, and now developers expect to begin construction in the coming months.

Brad Jones, vice president of Harristown Development Corp., which is overseeing the \$7.5 million project, said all that remains before work can begin is the formal zoning approval and securing investors and financing.

"We're hoping to begin construction in the summer," Jones said.

The hotel project involves renovating and expanding two early 20th-century buildings at 312-314 Chestnut St., both formerly occupied by Capitol Vending Co. and less than a block from the train station. A six-story addition will be built at the back of the properties.

"We're not talking about tearing down a building," said Councilwoman Susan Brown Wilson. "We're talking about adding on and

turning the property around."

The 43,000-square-foot hotel would include such amenities as a health and fitness center, private dining and meeting rooms and a lobby bar, according to the developers. The hotel would be managed by HDC subsidiary Harrisburg Hotel Corp., which also operates the Hilton Harrisburg.

In unanimously approving final land development plans for the hotel, the council praised the project for going forward in a recession and applauded HDC, which has restored properties along this block of Chestnut Street for Bricco restaurant and Olewine Culinary School, Olewine's Meat and Cheese House and Ciao Bakery.

"I think that, even though it's a difficult economic time, if anyone can do it, it's these folks," Councilman Brad Koplinski said.

While pleased with the project, Council President Linda Thompson urged HDC and its investors to also seek development projects in the city's economically deprived neighborhoods



Rendering of proposed hotel, which may include local artwork.

and help reverse "disinvestment" there.

The hotel will open in an area the developers have designated as SoMa, for South of Market. It encompasses Chestnut and S. 3rd streets and Dewberry Street, where Messiah College opened Harrisburg Institute within the last two years.

Civil War Museum Completes Observatory

The National Civil War Museum has completed the Kunkel Rutherford Observatory, which is now open to museum visitors.

The observatory gives visitors beautiful views of the Susquehanna Valley and specifically to areas that once housed such important historic sites as Camp Curtin. The observatory also is available to rent for private evening events.

The Kunkel Rutherford Observatory was built as a result of a grant from the John Crain Kunkel Foundation. For more information, please call 717-260-1861, or visit the museum's website at www.nationalcivilwarmuseum.org.



Great view: Visitors now can enjoy area scenery from the Civil War Museum's new observatory.

Rescue this Building!

The Furlow Building 1224 N. 3rd Street

The Furlow Building was erected in 1915 as the Commercial Bank Tower, a trend-setting, mixed-use luxury "high-rise" that continues to define the Midtown skyline today. This 19,000-square-foot, Beaux Arts masterpiece, designed by noted Harrisburg architect Charles Howard Lloyd, currently is configured as five floors of vast, front-to-back apartments with formal, flexible living spaces, maid's quarters and stunning views of the river and Capitol. The first floor features spacious office or retail space. The highlights of downtown and Midtown — the Broad Street Market, HACC-Midtown, the Capitol Complex and Restaurant Row — all are steps away.

Explore an opportunity to indulge in the sophistication of lower Manhattan right here in Harrisburg. Contact Historic Harrisburg Association at (717) 233-4646.

"Rescue This Building" is a periodic photo feature highlighting opportunities to restore and re-use some of Harrisburg's architecturally significant buildings.



Street Corners

Around Town

Crossroads Harrisburg

Youth the world over find a home at International House

Pat Carroll

Diversity is the norm at International House, where 80 or so foreign and American students will talk and eat and laugh tonight on what used to be a run-down street by the train station.

"It's a small-world kind of thing," said Brad Jones, vice-president for community development with Harristown Development Corp., which has made room for International House in its prominent downtown building at 3rd and Chestnut streets. "We serve as a home — a safe, secure landing for international students to live here in a fully-furnished dormitory style. It's a friendly atmosphere."

Part house mother and part concierge, Virginia Burd is the house manager at I-House. She arrived here from Uruguay as an exchange student, came back to major in business at Shippensburg University and went to work at the Hilton. She worked there for seven years before coming to work at this global dorm.

"It's a lot of fun," she said. "There are a lot of similarities with the hotel industry, but a lot of differences as well. You have students much longer, and you need to be able to help them get used to the culture."

Helping with that are the American students who are roughly half of I-House's population.

"The American students are the ambassadors for the international students," Jones said. "They teach them the ropes, they teach them the culture. For the American students who come here, it's like going around the world without having to leave Harrisburg. They get to meet students from these different countries every day."

Two kinds of students stay at International House. There are students who are taking internships, including work/travel students from overseas, and there are also full-time students who are going to college here.

Through its event programming, International House also reaches out to the community and serves as a platform for foreign visitors like the mayor of a small town in Liberia or the consul general of the Bahamas.

Jones plans for two events a month and then others just happen. "People in the community will call us and say, 'Hey so-and-so is going to be in town. We'd like to bring him by the International House. Could you guys put together a little event for him?'"

Nadine Kim, Harristown's director of development, has put together many of those 250 programs over the past seven years.

"I grew up in Morocco, in a community of people from many regions of the country and people of different origins and nationalities," she said.



Students stroll past International House.

"I missed that environment tremendously when I arrived in the U.S. in 1989. With I-House and its friends, and the many cultural venues in Harrisburg now, I overcame nostalgia ... somewhat."

Harristown, the city's semi-public redevelopment agency, is largely responsible for the suddenly lively atmosphere on Chestnut Street, an area now cheerily designated as part of SoMa — the area south of Market Street. (Yeah, like SoHo in Manhattan.)

Organized in 1974 to revive the little city that drowned in Hurricane Agnes, Harristown has built premier office space downtown and a world-class hotel, the Hilton Harrisburg. But its best work came on Chestnut Street, where old, cold, desolate brick buildings didn't fall to the wrecking ball. They took on new life with Bricco, a fine-dining restaurant; Olewine's Meat and Cheese House, home to some great Pennsylvania cheeses, and Ciao Bakery. The 86 student beds of International House sit comfortably above these businesses.

Around the back is Messiah College's new Harrisburg Institute, which combines urban learning and service with coursework and research. Also in the area: students from the new Harrisburg University building at 4th and Market streets; more students from Temple University's substantial presence at 4th and Walnut; and yet more students — interns from Harrisburg Area Community College at Bricco.

In other words, International House, as a student center, is perfectly positioned. It sits squarely in what is fast becoming Harrisburg's own collegiate neighborhood.

Students Thrive in, Give Back to Community

People from all over the world pass through International House, some as part-time residents, some as speakers. The one thing they share: their stories are always fascinating.

For instance, those who heard Joseph Armstrong Aruldass speak heard from the poorest of the poor, a young man born below the lowest rung of the caste system that still shackles India.

He lives this year in a town famed for its affluence, Camp Hill, where he's a high school exchange student, manager of the soccer team and a member of the varsity baseball team. He hopes to attend college here, become an engineer and return to India to work for his people, the Dalits.

"Formerly known as untouchables, they are the poorest members of Indian society and suffer severe discrimination in education, health care and employment," explained Betsy McCoy, a litigator for the Harrisburg office of Eckert Seamans who volunteers with Dalit Solidarity.

"As my children and I came to know Joseph, we agreed that he would make a wonderful exchange student," she said. They were right. With classes in advanced placement chemistry, 20th-century American history, technology construction, college prep English, Latin and algebra III, he's an honor student.

"It is an opportunity that he never imagined would be possible for him," McCoy said.

She is currently working on a project to establish after-school programs in rural villages in southern India. As part of that program, she runs a service learning program called Service Adventours that offers volunteers the opportunity to work with Dalit children. Interested volunteers can reach her at betsmcc@gmail.com.



I-House speaker Joseph Armstrong Aruldass (left). Betsy McCoy (right), with Dalit children in India.



The HACC Effect

College has sown seeds for Midtown renaissance

Mike Walsh



Activity spurred by HACC-Midtown (right) is evident along Reily Street, with such thriving businesses as the Midtown Cinema (left) and Nonna's, just across the street, which buzzes at lunchtime.

Beyond the hurried hallways where students rush to class and professors scurry about, the Midtown Campus of the Harrisburg Area Community College has made quite an impression on the neighborhood since its opening in August 2007. And you don't have to go very far to hear about some of the positive impacts it has had on the community.

Outside the neighboring Midtown Cinema on Reily Street, Zane Sebasovich excitedly discusses the partnership underway with students and professors. Hired as cinema director by the new ownership team last fall, Sebasovich is delighted to have HACC next door and appreciative of the efforts of those who have assisted on numerous projects.

In just the past year, students have helped redesign the "Reel Café" logo and created a website ready to launch in mid-May. Their passion and innovation is "exciting and inspiring," he said, and a "great addition" to the Midtown scene. In addition to the work of students, professors are getting involved. A recent addition to the cinema is the classic films lecture series hosted on Sunday afternoons by Dr. Don Kuhns. These initiatives, he said, would not be possible except for the time and talents of those from the neighboring campus.

Possible, it seems, because of the \$14 million renovation that turned the old Evangelical Press Building into a state-of-the-art academic center offering 25 courses to more than 950 students. And possible because of the innovative and popular Capstone program, in which HACC students lend their training and talents to an area business in exchange for some beneficial workplace experience.

Lancaster native Lonita Dueck is a member of the Capstone team and will graduate this month with a degree in web design and development. The timing is just right, she said, given that the project will be completed just in time for graduation. It's this kind of hands-on opportunity that benefits a business and a community and complements what was learned in classrooms.

"This is real-world experience that requires us to work as a team and help an actual client," she said. "And it's a great way to be involved with

the community."

Her professor, Carl Petersheim, is delighted at the progress that the program has made in the first year. "The Midtown Cinema has been a great participant in this process. It has been much better than I would have hoped for, given that it's the program's first year," he said.

Because of the success, Petersheim is already looking for community non-profits or businesses that might be interested in partnering with them next spring. And, with new businesses opening up, the potential for new partnerships certainly exists.

Across the street from the Midtown Cinema, Ray and Grace Diaz opened "Nonna's" Italian Eatery just months after the campus opened its doors. They have been especially pleased with the increased foot traffic, bringing students and professors in for lunch and dinner on many weeknights. They now offer a 10 percent discount to customers with a HACC identification badge and are thinking about new ways to promote their business.

Around the corner, students stop in for salads and sandwiches at breads'n spreads, another recent addition to the business district. Only five months after opening, owner Shana Woomer is already expanding. She will soon open up her side yard for café style seating, allowing passersby to sit and enjoy the outdoors. The gentrification underway and investments by HACC helped convince her that it was the right time to leave a career and open the store. "The area is growing, and it's the only way I would have done this," she said.

With each new vote of confidence,



Midtown Cinema Director Zane Sebasovich says the school has helped both his theater and the surrounding neighborhood.

the investments are expected to continue. And the benefits will not be for shop owners alone. Professor Petersheim thinks the Midtown neighborhood has great potential and is thinking about relocating there, bringing to an end his 65-mile, one-way commute from Chester County.

Likewise, Zane Sebasovich believes this is just the beginning. The benefits to both the cinema and the community are not lost on him. He is eager to work with another team of students next semester, building on the initial success he has had working with his next door neighbors. "This is creating something fresh for Midtown," he said.

HSO Wraps Season with Divas, "Fate"

"The Three Broadway Divas" — Debbie Gravitte, Jan Horvath and Anne Runolfsson (right)

— will join Maestro Stuart Malina and the Harrisburg Symphony Orchestra on stage. They'll perform hits from all-time favorites, including Mamma Mia!, West Side Story and My Fair Lady.

Performances will be held Sat., May 2 at 8 p.m. and Sun., May 3 at 3 p.m. at the Forum, located at 5th and Walnut streets in downtown Harrisburg. Tickets are \$10-\$55.

In addition, join the HSO May 16-17 for "Fate & Fantasy," the closing concerts of the 2008-2009 Masterworks Series.

Tickets for all shows are available by calling 717-545-5527 or online at HarrisburgSymphony.org.



CFA of Central PA: Working to Wipe Out Cystic Fibrosis

Jamie Lamb

What would it be like if you had to find an extra two to four hours in your day to be able to breathe? Would you remember to take a handful of pills before every single meal? You would if you knew it would allow you to live another day.

There are 30,000 children and adults across the United States that are affected by cystic fibrosis (CF), which is a fatal disease. Cystic fibrosis is a genetic disease that affects the respiratory and digestive systems, causing thick mucus to clog the lungs and organs, making it difficult to breathe and absorb nutrients.

In the 1950s, when CF was diagnosed, a child's life expectancy rarely exceeded five years old. Only 50 years later, the average lifespan for an individual with CF is 37 years old. This is an amazing achievement, but there's still more work to be done.

That's where the Cystic Fibrosis Foundation comes in. The foundation was established in 1955 by a group of parents searching for a cure. They've made it their mission to someday make CF stand for "Cure Found!" The foundation is proud to be one of the most efficient non-profits and has been studied by the Harvard Business School twice because of its excellent business model. It's also been awarded four stars from Charity Navigator, one of the most prestigious awards that a non-profit can obtain.

The foundation has 80 chapters across the nation and four chapters in Pennsylvania, which, according to most current figures, had approximately 1,300 patients registered in 2006. The Central PA chapter is located right in Harrisburg and hosts a number of fundraising events each year to raise money for research.

One of the most prominent fundraising initiatives for the foundation is Great Strides.

The local chapter alone hosts nine Great Strides walks throughout central Pennsylvania, including Harrisburg, York, Mechanicsburg, Hummelstown, Lebanon, Lancaster, Chambersburg, Williamsport and State College. In 2008, these nine walks generated \$315,000, contributing to nearly \$37 million raised nationally.

Although these numbers sound large, the reality is that the cost of research is much greater. With cystic fibrosis only affecting a small population, more volunteers are needed to spread the word and help raise funds. That has been the mission of one family in Mechanicsburg, the Shileys.

Angelica Shiley is just like any other normal two-and-a-half-year-old girl. She's jammed packed with energy, loves to color, plays with her baby dolls, and her "beloved monkey is always by her side," said Courtney, Angelica's mother.

But, unfortunately, Angelica is not a normal two-and-a-half-year-old. She was diagnosed with cystic fibrosis at birth. She is blessed, however, to have been diagnosed so early. Children who are diagnosed later in life are already far behind in treatments, and often this affects their life span.

As of late, Angelica's biggest issue is being small and underweight. The Shileys know that daily treatments with a nebulizer, inhalers and preventative medicine are keys to her health. Courtney admits that these preventative measures are hard for a toddler to sit through and understand, but it's necessary. The Shileys are involved with the Cystic Fibrosis Foundation's Great Strides walk in Mechanicsburg.

"My goal is to help the foundation out as much as I can. I hope someday a cure can be found, but, in the meantime, I know they need all the help they can get rallying for the cause. So, this is our cause," Courtney said.

Families just like the Shileys feel the same way about being involved with the local chapter of the Cystic Fibrosis Foundation. And the successes of the foundation's events have shown their dedication.

This year, the foundation created a new walk in the Harrisburg area, which will be held Saturday, May 2, at Wildwood Park behind the Harrisburg Area Community College campus. Registration starts at 9 a.m. with the walk kicking off at 10 a.m.

Walkers and volunteers looking to get involved are encouraged to visit www.cff.org/Great_Strides for more information, or to contact the local Harrisburg chapter, 717-671-4000 or centralpa@cff.org.



Jamie Lamb is the special event coordinator for the Cystic Fibrosis Foundation's Central Pennsylvania Chapter.

Open Stage Honors "Women Who Care"

Open Stage of Harrisburg has announced the 2009 recipients of its "Women Who Care" award, honoring women who have made significant contributions to the greater Harrisburg community and to the arts.

Sponsored by PinnacleHealth, the awards will be presented before each Friday night performance of the theater's "Flying Solo" festival, held this year June 4-27. The 2009 honorees are:

- Kristin Scofield, a co-founder of "Women in the Arts" and active community volunteer. Her award will be presented at the June 5 show.
- Kim Phipps, president of Messiah College. She will receive her award at the June 12 show.
- Cordell Affeldt, visual artist and educator. She will be honored at the June 19 show.
- Jeanne McClintick, who has spent 35 years in nursing. She will receive her award at June 26 show.

For more information on the "Women Who Care" program and its events, call the Open Stage Education Department at 717-214-3250.

City Finalizes Design Guide

Harrisburg has finalized its first-ever "Historic District Design and Preservation Guide," which is now available online or in hard copy.

The guide compiles best practices to restore, preserve and improve the city's architectural heritage. It was prepared by city staff and printed through a state grant.

For more, visit www.harrisburgpa.gov or call the city's Department of Building and Housing Development at 717-255-6480.



Angelica Shiley of Mechanicsburg, at play.

When Streetcars Were Desired

The rise and fall of Harrisburg's trolleys

Jason Wilson



A horse-drawn streetcar stops in front of the Old State Capitol circa 1880 (left); mechanized trolleys in Market Square, 1908 (right).

For three-quarters of a century, the city and capital region had an extensive and fairly profitable streetcar system — before the dominance of automobiles and buses drove them out of existence.

Today, as an alternative to traffic-laden roadways and high fuel prices, a similar system has been proposed. Planners at Modern Transit Partnership have pushed for more than a decade for a regional commuter rail network.

A look at the city's mass transit past may offer a glimpse of its transit future.

Prior to 1864, transportation around

the city was either via foot, horse or carriage, but the next year brought the introduction of horse-drawn streetcars, with the first line running between Market and Maclay streets. By 1873, Harrisburg City Passenger Railway was chartered, and track expanded southward to Middletown.

Fifteen years later, the first electric trolley was tested on the new East Harrisburg Passenger Railway's Allison Hill line, and so began the city's "electric traction" era.

Throughout the 1880s and '90s, several companies competed for largely the same service area. They eventually merged, creating the

Harrisburg Traction Company in 1895, and the reorganization combined capital and expanded service to Linglestown, Hummelstown and Dauphin during the first decade of the 20th century.

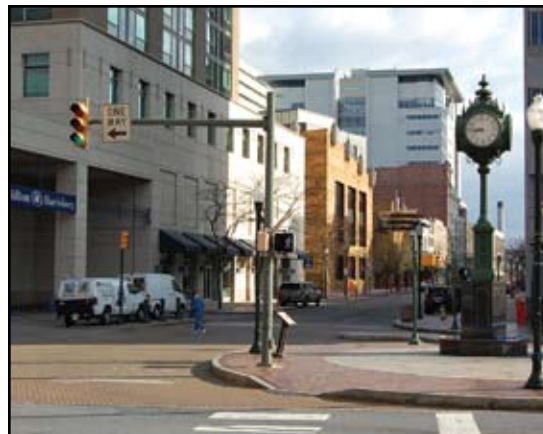
Beginning in 1894, the Cumberland Valley Traction Company was chartered to provide service to the West Shore. In October 1894, the first trolley crossed the steel-girder Walnut Street Bridge. Ten years later, trolley service extended to the West Shore communities of Mechanicsburg, Boiling Springs, Carlisle, Newville, Enola and Marysville.

The trolley business was profitable until the mid-1920s, when service began a steady decline, mainly due to the rise and affordability of automobiles. The several companies still in existence resorted to maintenance of equipment and reduction of lines through the 1920s and '30s.

In 1930, buses effectively ended trolley service to Carlisle, with all West Shore lines abandoned by 1938. The Walnut Street Bridge was now used by autos. The last trolley operated on July 16, 1939 with service to Middletown, one of the first routes chartered.

From then on, buses would provide public transportation in the capital area, and the tracks for the trolley lines slowly disappeared. Road workers removed them or just paved them over to make room for more roads to accommodate ever-growing numbers of trucks and automobiles, which today have planners once again considering a trolley-like system.

Then and Now



Cities can change greatly over a century. Nearly 100 years ago, the old county courthouse dominated the view up Market Street from 2nd (left). Today, the Hilton, the Whitaker Center and HU's new Academic Center command the block (right). About the only survivor: the lonely brick building in the background.

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

Strawberry Fields: In May, They're Real

Stephanie Pomraning

Imagine yourself walking through a field mounded with low lying green foliage, small red treasures buried beneath just waiting to be chosen.

You bend over to get a closer look and catch a scent of sweetness brought forth by the late morning sun warming the fruit. You pluck one of the berries for a taste, and as the juice dribbles down your chin, there is only one word to describe what you have just experienced — bliss. From late May through June, you can find this delightful fruit right here in the Harrisburg area, when the late spring presents us with one of the most looked-forward to crops of the season — strawberries!

If the thought of crouching and picking strawberries doesn't sound like your idea of fun, just walk into a local market and you'll find freshly picked berries waiting to be taken home. And, by patronizing a family-owned farm, you are not only supporting the local economy, but the strawberries are literally grown within feet of the roadside stand, ensuring the freshest selection.

Strawberries are different from other fruit in that they will not ripen further after picking. Once you get your berries home, be sure to sort through the box and separate the very ripe ones to enjoy right away, then store the rest in the refrigerator loosely covered with a paper towel or plastic wrap. DO NOT wash or hull your berries until you are ready to use them. The berries may mold if they are stored in the refrigerator while wet, and hulling the berries may cause the vitamin C content to decrease as they are stored. This is just another reason for purchasing local berries. Fruit shipped from the South and the West Coast spends days in transit in refrigerated big rigs.

Strawberries are low-calorie and low-fat. Plus, they are high in vitamin C, fiber, folic acid, B vitamins and potassium. It is not often that one will find such a delicious food that is as good for you as it is tasty. In one cup of sliced strawberries, there are only 53 calories. In the past 10 years, many studies on the health benefits of eating strawberries have been conducted, with the findings showing that a plant pigment called anthocyanin (the pigment that gives fruit their color) may be beneficial in preventing certain cancers. Flavonoids are also found in strawberries. Flavonoids prevent inflammation and have been found to strengthen capillaries. The B vitamins that strawberries provide can help concentration, increase energy levels and strengthen the immune system.

It's hard to beat eating fresh strawberries just as they are, whole or sliced, but there are some other ways to enjoy this good-for-you snack. Try slicing and serving on top of yogurt, vanilla ice cream or shortcake. Adding them to a fresh spinach salad with some poppy seed dressing makes an excellent lunch or light supper. Whip up a quick breakfast by blending strawberries with milk, orange juice or other fruits for a nutritious smoothie.

Stephanie Pomraning writes from Strites' Orchard Farm Market and Bakery, a fourth-generation, family-owned and operated fruit and vegetable farm, just off Route 322 East between Harrisburg and Hershey. For more, visit www.stritesorchard.com.



Succulent red beauties are waiting to be picked at Strites' Orchard.

Auténtico!

Follow the locals to Las Delicias

Bill Osborne



Chef Delgado prepares a perfect pollo (chicken) at Las Delicias.

"Me gusto!" That's all Jimmy Rosario offered when asked why he ate at Las Delicias Restaurant. The translation: I like it!

His straightforward and authentic response is fitting praise for a restaurant that is itself authentic and down to earth. Indeed, whether talking with customers from the neighborhood or checking out online reviews, the word that echoes through every conversation is "authentic."

Las Delicias' atmosphere is unpretentious, even plain. Brown stone walls offer a stark contrast to the bright, lime-green booths in which Austin Powers would feel at home. Telemundo, a Spanish language station, plays on a large flat screen TV.

The menu (printed in both Spanish and English) reflects Dominican and Puerto Rican cuisine. Owner Sammy Mayia was born and raised in Santo Domingo, along the coast of the Dominican Republic. His chef and brother-in-law, Ariel Delgado, claims Puerto Rican heritage. Ariel said both men draw liberally on family recipes as they plan the menu.

Customer Victor Ruiz was born in Bayamon, Puerto Rico. He now resides at the Jewish Home on Linglestown Road. When he hankers for fried plantain and steak, his son, Roland, indulges him with a meal at Las Delicias.

Roland, who prefers the roasted chicken with white rice, said: "It's really the only authentic Spanish restaurant in the area." He added, "This is the same food dad would get at home or in a restaurant in Bayamon."

The full diversity of Spanish cuisine is available at Las Delicias, with dishes featuring beef, fish, pork, chicken, even goat. But Chef Ariel is perhaps most proud of one of the restaurant's staples: his Spanish rice, a blend of yellow rice, spices and pigeon peas, tinged with a tomato flavor.

The chef offers six or seven specials, prepared daily. There is a brisk take-out business, but plenty of seating is available. Most of the staff is family, which adds to the relaxed, pleasant dining experience. This also helps control both the quality of the food and the quality of the service, said Ariel.

The friendliness of the service is as authentic as the food. A welcoming and patiently helpful staff will take your order at the counter and then serve you at a booth. They greet many of their customers by name.

Whether you're a regular who orders in Spanish or a first-time visitor who requires explanations of menu items like mondongo (stewed tripe) or tostones verde (fried green plantains), you can expect the same welcome.

Like the menu, the clientele is diverse. This part of the Allison Hill neighborhood encompasses West African, Latin and Asian cultures, and the restaurant seems to draw some of each. Las Delicias also carries a line of Latin beverages, in addition to more traditional American drinks.

The restaurant is located at 2060 Derry St., on the periphery of Allison Hill. The building that houses Las Delicias has experienced as many incarnations as Shirley MacLaine. It has been a gas station, a fish market and a fried chicken place. It has been home to Las Delicias for seven years.

Las Delicias Restaurant, 2060 Derry St., Harrisburg, 717-233-3664.

In the Beginning ...

Antipasto starts out many Italian meals.
Try an easy-to-make bruschetta.

Rosemary Ruggieri Baer

If you ever have had the opportunity to visit an authentic Italian trattoria, you will notice a beautiful and colorful display of food artistically arranged to catch your eye as you walk to your table. This is the "antipasto table," a collection of wonderful dishes designed to whet the appetite before a traditional Italian meal. It's also common to find Italian cooks at home beginning their own dinners with simpler versions of antipasti.

Foods found on the antipasto table are among my great loves of Italian cooking. Antipasto means "before the meal," but so many of these dishes, like the Spanish custom of tapas or "small plates," can be a meal all by themselves. Tomatoes, zucchini, artichokes and mushrooms are stuffed with rice or breadcrumbs, cheese and herbs. Celery and cauliflower florets are tossed in vinaigrette to make a salad. Fat red peppers are roasted and bathed in glistening olive oil and garlic. Purple eggplant may be fried or grilled and then marinated. Summer tomatoes may be layered with fresh mozzarella slices and basil to make what we call Caprese salad.

Italian cured meats are amazing in their variety: from spicy, cured salami, mortadella studded with white cubes of fat and pistachios, to slices of paper-thin rosy prosciutto. Spicy green olives can be stuffed with ground meat, coated with breadcrumbs and deep fried. Crunchy fennel, an anise-flavored vegetable that resembles celery, is often sliced into thin strips and tossed with oil and vinegar or baked with a little milk, breadcrumbs and cheese.

The influence of southern Italy can be found in the many seafood selections that also can be served before the meal. Grilled shrimp, stuffed clams (I think you can see by now that Italians love to stuff everything), marinated octopus and calamari, plump white anchovies and fried smelts (my father's favorite) remind us of the wonderful bounty of the Adriatic Sea.

The list goes on with wonderful, crunchy bread sticks, big wedges of Parmesan Reggiano, focaccia topped with oil and herbs (especially rosemary), beans mixed with tuna and slices of frittata, the Italian version of quiche. And for a lighter start, you can choose a pale green slice of melon or fresh figs wrapped in prosciutto.

When looking for an appetizer for my own Sunday family dinners, I often turn to another popular Italian antipasto option: bruschetta. I love it because it is a nutritious and lighter alternative to dips and cheeses and



Crunch! A classic Italian bruschetta, heaped high with fresh tomatoes, basil and garlic.

other high-calorie, before-dinner nibbles (Super Bowl Sunday aside). Although there are many variations of bruschetta, my family likes the traditional tomato and basil best. And although summer tomatoes shine in this dish, I make it all year round with the best tomatoes I can find.

Start with a high-quality fresh baguette, a long, narrow loaf of bread popular in Italian (and French) bakeries. Cut the baguette into slices about ½-inch thick and place on a foil-lined sheet pan. Brush each baguette slice with plenty of good, extra-virgin olive oil. The bread slices can be made ahead. Just cover with clear wrap or foil while you make the topping.

I take about 5 or 6 medium tomatoes, cut them into very small cubes and place in a medium bowl. I then add about ½ cup of chopped red onion, 2 minced garlic cloves and lots of chopped fresh basil. Toss the mixture together and add salt and pepper to taste and let stand for at least 30 minutes (or more) to drain the excess liquid from the tomatoes. Then drain the tomatoes, and add about ½ cup of extra virgin olive oil and mix again. I often prepare the tomatoes early in the day and refrigerate them until I am ready to assemble the bruschetta.

There are two ways to toast the baguette slices, and I use both. The first is to place the sheet pan under a hot broiler for just a few seconds to brown the tops. Be very careful here as the bread slices can quickly burn. You can also place the

bread into a pre-heated, 450-degree oven and bake for about 8 minutes. This results in crunchier bread that won't be as brown as its broiled counterpart. The toasted bread slices can be made ahead if you wish, but will not be as good as when taken right from the oven. When the bread is done, rub each piece with a peeled clove of fresh garlic while it is still hot. You can also sprinkle the slices with Parmesan cheese or dried Italian seasoning, if you wish.

I then arrange a pretty platter with a small bowl of topping in the center and the toasted bread slices around it. If you are having company, place a small sprig of basil on top!

I also encourage you to try your own variations of bruschetta. I have tried placing small rounds of goat cheese on the toasted bread slices, topped with a strip of oil-packed, sun-dried tomato and a fresh basil leaf. Or try hummus and roasted peppers. Giada DiLaurentis makes bruschetta with slices of creamy Gorgonzola cheese drizzled with honey. The possibilities are endless. I hope you find bruschetta to be one of the ideas you turn to again and again when you want a light and healthy start, a great beginning, to your meal. Mangia!



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



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From Harrisburg to Hollywood

Todd Klick started making films locally, then took his act to the Coast.

Paul Hood

Todd Klick's dreams of becoming a writer and filmmaker have induced travels sending him down to Gettysburg; south toward Tennessee; and as far as Italy; and have been, from those familiar with his adventurous spirit, nothing new for the screenwriter/director from central Pennsylvania.

A few years ago, a small film entitled "The Rut" placed Klick on the local map as a promising filmmaker. A catalyst for other projects, "The Rut," more successful than Klick could have imagined so early in his career, became suitable ammunition for his artillery of ideas. A tale of morals and the division of male siblings due to a burdening secret, "The Rut" was called "a clever mini-movie" by the late Patriot-News film critic Sharon Johnson.

As well, Klick has worked on theatrical projects, co-writing "The Milton Hershey Story" with Mike Sanchez, a three-act play that examines the complex life of the founder of Hershey chocolate. The play has been performed at The Sunoco Performance Theater, Founders Hall and the Fulton Theater, an audience total of about 6,000.

"I was glad that I had a chance to work with Mike Sanchez, and we ended up forming a great friendship," said the 34-year-old filmmaker. "The play we created hit close to home and affected people emotionally."

Having come a long way since his upbringing in Mt. Zion in Lebanon County and his modest debut, Klick has honed his craft, working with some of the mid-state's top writing talents, such as former editor of Phase Magazine, Anne Stewart. "Todd was a pleasure to edit," said Anne. "He has a strong sense of story, and a wonderful command for details."

Klick has divulged his creative talents toward other forms, most notably the unveiling of his documentary titled "Rough Cut" in 2005 — which he directed and also co-wrote with Sean Gaston and produced with Todd Shill. "Todd and I worked side by side for many months on the film 'Rough Cut,'" said Shill, one of the film's producers and the mind behind The Arts-Fest Film Festival, which is sponsored by the Patriot-News each Memorial Day weekend.

Shill added, "It would be difficult to find a filmmaker who is more passionate about his projects. Todd ate, drank and breathed this work, letting nothing get in the way of his creative vision. That kind of dedication is rare and, in many ways, infectious. That quality, in addition to his talent, will undoubtedly make him a success."

The whirlwind current of his fast-moving career in cinema (a dream since childhood) has propelled him toward a life he mapped out for himself while working as a graphic designer for Clipper Magazine.

Residing now in Santa Monica, Calif., the adventures, although contained, have not faltered in the least. Friends of Klick will tell you to expect updates via email or text message as he allows you to become part of his new and exciting life.

"Dude," one message read: "sat and talked with Ray Bradbury!"

On the phone he told the story of meeting the legendary writer of "The Martian Chronicles" and "Fahrenheit 451," the whole amazing occurrence, and how he was surprised when Bradbury's assistant casually invited him inside his southern California home. This happened on none other than Christmas day of 2007.

Other messages were in regards to surprise encounters and events he attended. "I'm sitting front row, watching Steve Martin talk about writing." "I'm going to watch director Jon Favreau do commentary on Ironman!"



Klick: at home in Hollywood

"Just talked to Clint Eastwood, I love this town!"

What people may not know is the depth and insight behind Klick's easy-going nature. Resembling a younger version of Christopher Walken, his soft features and windswept hair coincide with a "dude-like" calm that disarms. Thus, it may have been this natural charm that allowed the family of murder victim Randi Trimble to take on the task of telling her story three years ago.

"Rough Cut," a haunting documentary about the Trimble murder case, was well-received by central Pennsylvanians, as well as film festivals across the country. With grace and tact, Klick's sensibility conveys the sad, striking account of murder, greed and pipe dreams.

Since then, Klick has acquired reputable representation from

Starz, the Agency, a management company located in San Francisco that also represents such artists as writer Orson Scott Card and many others, which has solidified Klick as a burgeoning talent to be reckoned with. Meanwhile, without ego, Klick maintains unrivaled clarity and focus toward screenwriting, crafting works in a multitude of genres from action to drama.

Other ambitious projects include numerous screenplays, a book on the complexities of screenwriting and several collaborations in which his talent was requested as a ghost writer.

California has been what Klick describes as a playground for film lovers, "Man, this place feels like it was created just for me," he said.

Perhaps it was.

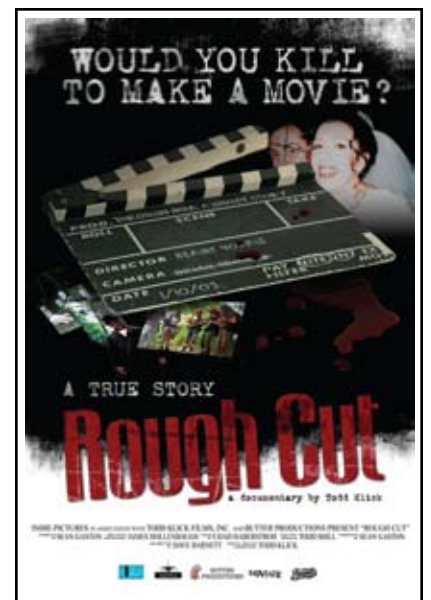
Gaining a reputable manager and working hard amidst trying times, Klick recalls the day he was told his screenplay was accepted by Hallmark Pictures.

"So I'm just getting by," he begins. "Rent is due and I'm sweating it, wondering how I'm going to pay. So, I grab my old, rare coin collection and take it to a local pawn shop and have it appraised. The appraiser looks it over and tells me 'it'll be a minute while I see what I can offer you.' So when the appraiser leaves, my cell phone rings; it's my manager asking me if I have a minute, and she begins telling me my script 'The Metro Gardeners' has been optioned by Hallmark Pictures, Lifetime and ABC. As soon as that appraiser came back, I took my coin collection and left, relieved."

And thus the dream lives on another day.

For more information, go to IMDB.COM and ToddKlick.com

Look for "Rough Cut" this spring, which will be released on May 19 in select arthouse theaters, as well as on DVD.



The Curtain Rises on Waltz Vineyards

Graceful entrance for long-time growers

Our Wine Guy



Lovely tasting room at Waltz Vineyards.

Unless you live right around Manheim, the winding ride to Waltz Vineyards might be considered a bit of a journey.

There's no shortcut to 1599 Old Line Road. But, in a sense, it mimics the trip that Jan and Kimberly Waltz have taken to reach this point. Over the past decade, they've traveled a road from strictly supplying grapes to winemakers to what appears to be one of the finest start-up wineries on the East Coast.

The tribute to this transformation sits aside the house, where the three-car garage that used to be the home base for their operation has been converted into a gorgeous tasting room, bursting with colors and exquisite tiling. A huge painting hangs behind the tasting bar, another casts a big shadow on the barrels that occupy part of the finished back room. Among the pieces: contributions from well-known Mt. Gretna artist Fred Swarr. Near one of the windows, a small table sits, adorned with a photo of the couple's four children, as well as sample bottles from the winery's line, which add another dash of color with their bright red Waltz labels.

So you spend a half hour or so admiring the construction, all done by local contractors and craftsmen. And, as you take in the view of the rolling hills out the large windows, you wonder how things can get any better than this. Easy. Just try the wines. At least half of the 10 wines honored by the Pennsylvania Wine Society in January 2009 used grapes supplied by Waltz Vineyards.

Mark Chien can vouch for the quality. Call him the Pennsylvania vine guru, hired in 1999 as the first wine grape extension agent for Penn State Cooperative Extension. He's an unabashed fan of the viticultural practices that have translated into such tasty fruit.

"Jan has always dabbled in wine making, and he is one of those persons whose amateur wines are often better than many commercial wines," Chien wrote in a recent newsletter. "There is no surprise here since the vineyard is one of the most meticulously maintained anywhere. It is easy to connect the quality dots ... great fruit can yield great wines."

From that know-how, Waltz has developed a small line of wines, ranging from a wonderful rosé to two dry whites to what some would consider their signatures: a Cabernet Sauvignon/Merlot blend and a Merlot. Jan said he's thinking about adding no more than two other wines to the line, including a Bordeaux-type blend. "We might do more of a reserve wine," he said. "I'm not sure. We have to add in a few more tanks yet, to be able to get the capacity to be able to hold [the wines] longer."

The couple got their first vision of how things could be during a trip to California years ago. Kim talked about traveling from there to wine country, where "we were both totally in awe at the vast farming operations surrounding the vineyard/winery businesses."

They planted the first vineyard



Waltz family welcomes visitors.

on the Waltz family farm in 1997, making small lots of wine each year as they grew the business as a supplier. But, in the back of their minds, they always thought of going in other directions.

By last year, the dramatic makeover began on the garage and the business. So how will that change things? "It doesn't change our vineyard practices," Jan said, "because we've always employed high-end viticulture practices in the vineyard. It will just be more gratifying to take the grapes and know we'll be able to make larger quantities of wine and see the results for ourselves in what we do."

The winery opened Feb. 28, and, by late March, they already had held some small parties there, primarily fund-raisers, a way to help give back to the community. By the end of the year, you'll probably find their wines in several regional restaurants, and their grapes still are headed to the same wineries that have been purchasing their grapes, such as Allegro in southern York County and Chaddsford in Philly's western suburbs.

Kim, who should find her marketing and sales background quite useful for this venture, was asked what feedback she's hearing from visitors. Much like how the couple felt staring at those California vineyards, she said their Manheim tasting room has opened a lot of eyes.

"Many people have said that they feel like they've uncovered this great little secret that nobody else knows about," she said. "They're very excited to have our Bordeaux-style wines so close to home."

Waltz Vineyards: 1599 Old Line Road, Manheim, Pa., 717-664-WINE, www.waltzvineyards.com. Open: Thurs.-Sat., noon to 5 p.m.

Central Pa. Marks Memorial Day

Besides signaling the opening of beach season, the Memorial Day weekend offers a time for us to reflect on wars past and present.

For families whose loved ones have served or are serving, part of the holiday may include visiting one of the nearby national veterans' cemeteries, Indiantown Gap, outside the Pennsylvania National Guard reservation in Lebanon County, or Gettysburg. The area also has several educational venues for exploring the history of the nation at war.

The state's National Guard Military Museum at Fort Indiantown Gap offers three new exhibits that promise expanded glimpses into the stories of Pennsylvania's guard troops. Maj. Gen. Frank H. Smoker, president of the museum's board of directors, said the displays showcase items and weapons from the Civil War to Iraq. The exhibits "provide a more detailed glimpse into the lives of our troops during the past 150 years," he said.

The museum is located at Service and Wiley roads in building number T-8-57 at Fort Indiantown Gap. It is open Mon.-Fri., 10 a.m.-4:30 p.m. Call 717-861-2402 to schedule a tour every day except Sunday.

Outside Carlisle, along Interstate 81 near the U.S. Army War College, gray stone paths wind across green fields, where America's military history is displayed in life-like exhibits. A Vietnam-era Huey helicopter looms near a replica of a firebase, while down the path is an American Revolutionary War redoubt. A World War II Sherman Tank climbs, a German artillery gun pokes its barrels from a clump of trees and a replica World War I trench scars the landscape. The trail of exhibits is free to tour, part of the U.S. Army Heritage and Education Center at 950 Soldiers Dr., Carlisle (picture, right).

Finally, there is Gettysburg National Military Park with its new visitor's center and museum at 1195 Baltimore Pike, home to the newly restored battlefield cyclorama painting. Visit www.nps.gov/gett/.



Feast on “Hunger,” not “Sunshine”

Also, Hitchcock, “Bad Boys” storm into the Midtown

Kevyn Knox

It has been more than six months since I saw “Hunger” at the New York Film Festival, yet it still haunts my mind as only a great film can do.

Written and directed by British visual artist Steve McQueen (no relation to the actor), “Hunger” is the harrowing story of the last few months in the life of ill-fated IRA soldier, Bobby Sands. As a warning, this film is certainly not for the weakest willed amongst you. If you are looking for escapist entertainment, this is not the film for you. However, if you are looking for a powerful, thought-provoking film that is both psychologically demanding and visually stunning, then “Hunger” is the right choice.

Split in two, the first half of “Hunger” shows us the conditions inside the notorious Maze prison, where iron lady Margaret Thatcher (the film is set in 1981) would place her political enemies, some to rot and die. We see the day-to-day rituals of both prisoners and guards, and McQueen’s film manages to make us weep for both. The second half of the film gives us Sands’ ill-fated hunger strike, as we watch him slowly waste away toward his inevitable death. Where the first half of the film is a disturbing diatribe on prison life, filmed hard and rough, the second half, though just as disturbing (probably even more so), plays out as if in a gauzy dreamworld fantasy. Only here, this fantasy is all too true.

Splitting these polar halves is a 20-minute — almost a static shot — scene of Sands (played with a brutal finality by Michael Fassbender) and his priest debating if his death acts as protest or just mere suicide. It is in this centerpiece that “Hunger,” a visually remarkable film at either end, gains its very heart and soul. It is here that we get what this film — and the events it highlights — is all about.



“Hunger” finally makes its Harrisburg area debut in May, nearly a year after its debut in Cannes, where there were equal numbers of walk-outs and standing ovations. “Hunger” is sure to stir up controversy merely for its inbred intensity, but this critic believes the haunting memories that still linger are well worth the look. I remember when I first saw this film at the aforementioned New York Festival. As the roomful of fellow critics rose and shuffled out of the screening room, the usual banter between colleagues was virtually non-existent. We all just silently wandered out onto the streets of upper Manhattan and slunk away into the darkness, our minds suitably blown.

Another film making its mid-state debut is “Sunshine Cleaning.” Far from the powerful imagery that accompanied “Hunger,” “Sunshine Cleaning” is the somewhat tepid story of two sisters who both find themselves caught in disparate dead-end lives and decide to change their fate in the most peculiar of ways. The film stars Amy Adams and Emily Blunt as the sisters and Alan Arkin as their grumpy, disheveled father. Though the cast does admirable work (Amy Adams is at times brilliant even) the film itself is nothing more than a pedestrian mediocrity posing as a thought-provoking art film.

There is nothing here that we all haven’t seen a hundred or so times before. So much so that Arkin is basically replaying his Academy Award winning performance from “Little Miss Sunshine” — a film that “Sunshine Cleaning” is already being compared to. Other than Arkin’s identical characterization, “Sunshine Cleaning” comes nowhere close to repeating the charm that came imbedded in the former film. Merely a retread and nothing more, “Sunshine Cleaning” lacks the uniqueness necessary to make a film great, though it does possess all the necessary ingredients to make it a breakthrough hit nonetheless.

At Midtown Cinema, May is Hitchcock month. Midtown Cinema’s ongoing classic film series will continue with a month celebrating the master of suspense, Alfred Hitchcock. “The Birds,” “North by Northwest,” “Rear Window” and “Psycho” will each play a full week at the cinema. And as always, each Sunday at 3 p.m., a lecture by a noted film scholar will precede the film. I say this with a bit of giddiness, as I am one of those



Kevyn Knox is a film critic and historian. His reviews can be read at www.thecinematheque.com.

noted film scholars. “Bad Boys of Film” month follows in June, with such films as “Rebel Without a Cause” and “To Have and Have Not,” and July is Marilyn Monroe month. For more information on the classics, go to www.midtowncinema.com.

Also coming this month is the eleventh annual Artsfest Film Festival. Running over Memorial Day weekend at the Whitaker Center, this festival is a veritable bulwark of independent cinema. The festival is always a great place for not just watching movies, but for fraternizing with the filmmakers themselves, as well as other like-minded cinephiles in and around Harrisburg. For more information on the festival, go to www.artsfestfilmfest.com. As for me, I’ll be back soon with more reviews and more cinematic happenings in and around TheBurg.

Harrisburg & Hitchcock

May is “Hitchcock month” at the Midtown Cinema, which is featuring four classic films from the renowned director.

At TheBurg, the showcase led us to ask this question: has Harrisburg ever been cited in a Hitchcock film? The surprise answer — yes!



In the 1956 version of “The Man Who Knew Too Much,” Jo, played by Doris Day, introduces an acquaintance named Cindy to her husband Ben, played by Jimmy Stewart (who must have known Harrisburg since he grew up in Indiana, Pa.). The dialogue follows:

Jo: And this is Cindy Fontaine from Harrisburg, P-A.

Ben: Oh, Harrisburg. Been back home lately?

Cindy: How can I? They know me there as Elva McDuff. It doesn’t quite fit me any more.

Enjoy the showcase!

— TheBurg Staff

Shakespeare in the Park Returns with "Cymbeline"

Break out the blankets and lawn chairs. It's almost time for "Free Shakespeare in the Park," the popular, no-cost show that has become an annual tradition locally.

This year, the Harrisburg Shakespeare Festival will perform "Cymbeline," a rarely staged play written late in Shakespeare's career. The lush romance centers on old King Cymbeline, a legendary English king. The focus of the story is his lovely daughter, Imogen, and her secret and seemingly doomed marriage. Through banishments, deceptions, lies and intrigue, Imogen's devotion to her husband is tested.

The play will be performed June 3-6 and 10-13 at the Levitt Pavilion at Reservoir Park in Harrisburg. Performances begin at 7:30 p.m. All seating is on the lawn. So, remember to bring a blanket, lawn chair or something else comfortable to sit on.

The Harrisburg Shakespeare Festival also has announced that it has received a \$10,000 "Challenge America" grant from the National Endowment for the Arts. The grant will be used to offset production costs associated with the staging of "Cymbeline." HSF also will use a portion of the grant to bring in American Sign Language interpreters for the June 12-13 performances.

For more information about "Free Shakespeare in the Park," please visit www.gamutplays.org.

Juried Exhibition Begins

The Art Association of Harrisburg kicks off its 81st annual Juried Exhibition this month at its galleries at 21 N. Front St.

The exhibition begins May 16 with a 6-9 p.m. reception, where prizes totaling \$2,500 will be awarded. The exhibition runs through June 18.

The exhibition is co-sponsored by AAH patrons Lenore Caldwell, Anne Davis, Rick and Jan LeBlanc, and Morton and Alyce Spector. Reception hosts are Earl Blust and Robert Potter. The "Stringtown Skyscrapers" will provide music.

For more, contact the Art Association at 717-236-1432 or visit www.artassocofhbg.com.

Porcelain Art Shown

More than 10 central Pennsylvania porcelain artists will have their work on display at the "Porcelain Treasures" art show, at 10 a.m. Sun., May 3, at the Holiday Inn at Grantville.

The art show is free and sponsored by the Susquehanna Valley Porcelain Artists' Guild. It offers an opportunity to learn about the art of porcelain painting.

The guild is dedicated to the expansion and teaching of the art of painting on porcelain.

Museum Musings

Harsco Science Center

Whitaker Center, 222 Market St., Harrisburg

"How People Make Things." Investigate the workings of everyday objects. This colorful, limited-engagement exhibition takes kids right to the factory floor to experience the roles of designer, engineer, maker and manufacturer.

National Civil War Museum

One Lincoln Circle at Reservoir, Harrisburg

"Box Car War: Logistics of the Civil War." This exhibit examines the tremendous efforts of both sides to supply and maintain their armies in the field. Apr. 1 to Aug. 30. Included with admission.

Rose Lehrman Art Gallery

One HACC Drive, Harrisburg

"Student Honors Show #2," features student art works involving graphic design, drawing, painting, glass, ceramics and jewelry. Apr. 27-May 7. Reception: May 7, 5:30-7 p.m.

The State Museum of Pennsylvania

300 North St., Harrisburg

"A Common Canvas: Pennsylvania's New Deal Post Office Murals," features dozens of Depression-era murals painted as part of a federal program to employ artists and uplift spirits. Through May 17.

"The Fine Art of Giving," a selection of 85 paintings, sculptures, photographs, prints and crafts selected from more than 400 gifts received by the museum during the past decade. Through June 2010.

Susquehanna Art Museum

301 Market St., Harrisburg

"Art and Illusion: Selections from the Frederick R. Weisman Art Foundation," showcasing more than 70 works from the Frederick R. Weisman Art Foundation, one of the country's most prominent modern and contemporary art collections. Through May 24.

"Passage: Travels Wandered, Spirit Moved, Memories Rendered, Colors Woven," an exhibit by painter Susan Gottlieb, at the Doshi Gallery, through May 24.

"Make Your Mark," a juried show of members' works of art at the Doshi Gallery. May 8-July 3.

Folk Music at Clover Lane

The Unitarian Church of Harrisburg will present Dana and Susan Robinson in concert at 8 p.m., Fri., May 15, as part of the monthly Clover Lane Coffee House. Admission is \$5 at the door; all are welcome.

The two musicians are multi-instrumentalists (guitar, banjo, fiddle, mandolin), integrating styles from the Appalachian, Celtic, and African traditions to create a fresh and contemporary sound that is uniquely their own.

Directions to the venue are available at www.harrisburguu.org.

The Stage Door

Harrisburg Shakespeare Festival

Gamut Classic Theatre, 3rd Floor, Strawberry Square, Harrisburg, 717-238-4111

"Cymbeline," Shakespeare's romantic fairy tale of love, murder, evil and mistaken identities. Shakespeare in the Park. June 3-6, 10-13, 7:30 p.m. Reservoir Park, Levitt Pavilion, Harrisburg.

Popcorn Hat Players at the Gamut

Gamut Classic Theatre, 3rd Floor, Strawberry Square, Harrisburg, 717-238-4111

"Goldilocks and the Three Bears" tells the beloved fairy tale of an uninvited visitor to a bear family's house. Apr. 22 to May 21.

Open Stage of Harrisburg

301 Market St., Harrisburg
717-214-ARTS

"Hedwig and the Angry Inch," a rock 'n roll fable about love, fame and the weirdness of life. Apr. 17-May 10.

Rose Lehrman Arts Center

One HACC Drive, Harrisburg
717-231-ROSE

"Spring Fling: Fun and Games," a diverse selection of songs from the HACC Wildwood Singers, ranging from medieval madrigal numbers to traditional and pop songs from Africa and Israel. May 6, 8 p.m.

Theatre Harrisburg

Sunoco Performance Theater, Whitaker Center
717-214-ARTS

"Once Upon a Mattress," the famous musical of romantic love and clingy mothers in a fairy tale kingdom. June 5-14.

Oyster Mill Playhouse

1001 Oyster Mill Road, Camp Hill
717-737-6768

"Lend Me a Tenor," a hilarious farce that mixes together small-time opera, crazed fans and affairs of the heart. Apr. 17-May 3.

"The Effect of Gamma Rays on Man-in-the-Moon Marigolds," a story of a woman struggling to raise her two very different daughters. May 29-June 7.

Hershey Area Playhouse

Sand Hill Road at Cherry Drive, Hershey
717-838-8164

"The King and I," auditions, May 8, 7-9 p.m.; May 9, 1-5 p.m. Bring sheet music for audition.



Popcorn Hat Players present "Goldilocks and the Three Bears" at the Gamut until May 21.

Pass the Baklava: Greekfest Spices Up May

Stephanie Kalina-Metzger

The Capital Region Greek Festival has been held by the Holy Trinity Greek Orthodox Cathedral every May for the past 37 years and attracts more of a crowd with each passing year. It's no wonder.



Color and fun from last year.

As a yearly attendee, I can attest to the welcoming atmosphere, the sights and sounds of the celebration of a vibrant Greek culture, the tempting smells of the food on a beautiful spring day and the enthusiasm of the volunteers.

The festival started out as a small, two-day bazaar held on Walnut Street in downtown Harrisburg in 1972 attended by a few thousand and evolved into a three-day Greek cultural celebration that now draws a crowd of almost 30,000, according to Peter Capataides, former president of the Holy Trinity Greek Orthodox Church. "We did this all under a handicap the first year during the flood of '72. We cleaned everything up and still had the festival," he said, shaking his head in disbelief.

Throughout the years, before the church upgraded its kitchen to the behemoth that it is today, food was made piecemeal here and there and transported to the Camp Hill church. Moussaka, a delicious, savory dish of roasted eggplant and ground beef topped with a béchamel sauce, was cooked in the kitchen of the Sunnyside Restaurant in Carlisle. Souvlaki, grilled meat on skewers, was prepared outside the church on a barbeque that was tiny, compared to the six-footers in operation now.

Today, everything is done in-house. Food preparation begins several months in advance. Dozens of tireless volunteers craft pastries at long tables and continue to step up production to meet ever-growing crowd demands. Last year alone, 544 gallons of milk were used, along with 855 dozen eggs and 361 pounds of butter to make the walnut cake, sweet bread, Baklava, butter cookies and other delectable desserts.

Keeping up with the times is important to ensure the Greekfest's continued success, according to Dimitri Zozos, committee co-chair. "As American eating styles have evolved throughout the years, the festival has also changed to keep up with the times. Early festivals featured only sit-down dinners. Today, as dining has become more casual, the Greekfest has moved outdoors and added a la carte items: a

gyro stand, baklava sundaes and the famous flaming Greek cheese (saganaki), to name a few. Dinners are still available, but people have a much broader choice."

Greekfest isn't just about food, however. Youth groups entertain the public with music and dance routines and vendors sell paintings, jewelry, artwork, Greek groceries and crafts. There's even a throwback to the old bazaar days called, "Yaya's attic," which was brought back to give patrons an opportunity to snag some bargains in these tough economic times.

Current Philoptochos President Thana Ward stresses the importance of the proceeds collected during the Greekfest. "We use the money to give back to the church and the community through Philoptochos, which means 'Friends of the Poor.'" Philoptochos is the philanthropic arm of the Archdiocese of the Greek Orthodox Church in America and is the second largest women's philanthropic organization in the United States in terms of money donated to charitable causes.

If you go, don't wait until the last minute. "By the time we close the festival, we're pretty much out of everything," said Capataides.

So, as they say at the festival, "Eat, drink and be Greek!"

*Capital Region Greek Festival
May 15-16, 11 a.m.-8 p.m.; May 17, noon-4 p.m.
Holy Trinity Greek Orthodox Cathedral
1000 Yverdon Drive, Camp Hill, Pa.
www.PAGreekFest.com*

Forward Ho! Harrisburg Marks Armed Forces Day

Military vehicles, equipment and plenty of camouflage will descend on City Island on May 16 with the 2009 Armed Services Day celebration.

The free event also will feature historical re-enactors, activities, booths, displays and a YMCA 5-K run/walk, which will start at the mini-train station on City Island and wind its way along the city waterfront before returning to the island.

Those interested in the 5-K can register online until May 13 or on site on the day of the event. Registration fees are \$20 until May 9 and \$25 from May 10 until race day.

Armed Forces Day began in 1949 to mark the unification of the armed forces under the new Department of Defense. This is Harrisburg's ninth annual, day-long celebration, co-hosted by the city and the Pennsylvania National Guard.

For more information, contact Col. (ret.) Joe Laneski at joseph.laneski@us.army.mil or visit www.harrisburgevents.com/Events/AFD.html.

Whitaker Watch

The Machine. Experience the heyday of rock 'n roll with this Pink Floyd re-creation band. May 2, 8 p.m. Tickets: \$29.50 and \$32.50.

Russian American Kid's Circus. A circus by kids for kids. This unique event blends circus arts, theater, dance, music and comedy. May 3, 1 p.m. and 4 p.m. Tickets: \$19.50 adults, \$14.50 children 12 and under.

Tranquility in Te Deum: Songs of War and Peace. The Harrisburg Choral Society presents several works illuminating music's role in both war and peace. May 9, 8 p.m. Tickets: \$20 general admission, \$17 seniors.

Celebration of Giacomo Puccini. The Harrisburg Opera Association celebrates the 150th birthday of composer Giacomo Puccini with selections from "Madama Butterfly," "La Boheme," "Tosca" and "Turandot." May 14 and May 16, 7:30 p.m.

A Signature Concert: Music of the Masters and Modern Marvels. This Signature Concert, presented by the Susquehanna Chorale, honors Handel, Haydn, Mendelssohn, Whitaker, Hogan and other great composers. May 15, 8 p.m. Tickets: \$20 in advance, \$22 at the door, \$8 students with ID.

The Wednesday Club Recital. The Wednesday Club presents recitals of classical music by its members. May 17. Young Concert Artists, 2 p.m. Collegiate & Resident Concert Artists, 4 p.m. Free, \$5 donation suggested at the door.

Shinedown. Shinedown brings powerful modern rock to the Forum. May 20, 8 p.m. Tickets: \$30.

Regional Dance America's Northeast Festival. Three exhilarating evenings featuring diverse choreography performed by the 10 member companies of Regional Dance America Northeast. May 21-23, 7 p.m. Tickets: \$25. Presented by the Pennsylvania Regional Ballet.

All performances at the Whitaker Center, Sunoco Performance Theater, 222 Market St., Harrisburg, unless otherwise noted. Information: 717-214-ARTS or www.whitakercenter.org/theater/index.asp



An oil painting by Lara Mullins of Harrisburg is part of HACC's Student Honors exhibits, at the Rose Lehrman Art Gallery, through May 7.

At CASA, It's Easy Being Green

Arts school finds a spring theme — and a new home

Rick Kearns



A leg up in life: CASA students practice dance.

Green is the color of spring and new beginnings. It is also the theme for this year's Capital Area School for the Arts multi-media performance at the Whitaker Center on Wednesday, May 6.

CASA celebrates the talents of this year's remarkable student artists who have contributed to the "green" event, but also the upcoming move to the program's new digs at Strawberry Square, where the multi-faceted organization can hold all its classes under one roof.

In March, when TheBurg staff visited CASA's current facility, situated in parts of the 200-year old United Church of Christ on Chestnut Street, students were working on a variety of projects including an upcoming fundraiser.

But the main focus at the bustling school was one word. "This year, the word is 'green,'" explained CASA Principal Cheryl Giles-Rudawski. "That could mean money, envy, the environment or even greed. It's going to be amazing."

Giles-Rudawski noted that each of the school's disciplines — visual art, theater, dance, music, film and video — is involved in creating something for the collaborative multi-media performance.

"So, for instance, the artists are trying to figure out scene layout and design for the opening act. Then the musicians will look at that," she explained, showing visitors around the school. "The theater students will work on some dialogue, the dancers will create some pieces and the film and video students will enhance it."

In the music rooms, a group of singers and musicians on violin, viola and electric bass were composing a piece to accompany a section of video that the film and video class had put together.

As the film ran in the front of the class, with all eyes on the TV screen, the musicians performed their arrangement under the guidance of their teacher, TJ Moyer, while, in an adjacent room, another student adjusted the sounds on a professional mixing board.

Down a narrow flight of steps is the

dance class. Students were rehearsing in what once was an old gymnasium, complete with basketball backboards and a kitchen-turned-changing-room. The young ladies practiced ballet movements. One dancer, senior Kelly Baker, 18, of Upper Dauphin High School, noted how important the program is to her.

"CASA has opened my eyes to so many things, and it's given me so many opportunities in four years," Baker said, explaining that she wouldn't have received the same type of arts training at her high school. "Oh, my goodness, no."

For students in the film/video program, located a block away, the feeling was the same. Students in a class taught by Caleb Smith worked on individual projects, mainly editing and scriptwriting, and the energy in the room was electric. Some of the young artists worked on music videos, but they've also created documentaries, short films and animation.

Back at CASA's main offices down the street in the church, artistic director and founder, Anne Alsedek, stressed that the curriculum's interdisciplinary component was essential to the program's collaborative process, thus the reason for moving to Strawberry Square.

"We need everybody under the same roof," she said, noting the problem with having the film and video department a block away. "I can't just run down the steps and grab Caleb to work on a particular detail."

"Instead of interdisciplinary being part of the curriculum, it is the curriculum," Alsedek said. "We want that focus to be embedded."

In the visual arts classroom, students worked on a variety of pieces, all of which used recycled materials. Giles-Rudawski recounted how students had done some "dumpster hunting" and were using bottle labels, wood debris, glass, cans and all types of materials, but not paint.

"It had to be something someone threw away," she said.

The students at work in the room reflected the variety of backgrounds CASA is proud of, the principal said, pointing out they were from Northern York, Middletown, Susquehanna Township, Central Dauphin, Central Dauphin East, Northern Dauphin, East Pennsboro and Cumberland Valley.

"It's great," Giles-Rudawski said. "We'll have kids from Harrisburg working with kids from Perry County, and they have so many common interests because they're artists and they get to focus on their art here. It's that mix of rural and urban and suburban and different ethnicities as well as economic backgrounds; it's just wonderful and it makes us the cool school that we are."

At the Libraries

Book Sale

Buy gently used books, CDs and DVDs.
May 1, 10 a.m.-5 p.m.; May 2, 10 a.m.-2 p.m.
Kline Library, 530 S. 29th St.

Family Explor-a-Story

Stories, songs and a craft for the whole family.
Registration required. Call 232-7286, ext. 108.
Saturday, May 2, 1 p.m.
Olewine Memorial Library, 2410 N. 3rd St.

Family Movie

Enjoy a free family movie. Popcorn provided.
Tuesday, May 12, 5:30 p.m.
Kline Library, 530 S. 29th St.
Monday, May 18, 5 p.m.
Olewine Memorial Library, 2410 N. 3rd St.

8 to 12 Book Club

Volunteers from Idearc Media will lead a book club for children ages 8-12. Registration required. Call 232-7286, ext. 108.
Wednesday, May 20, 3:45 p.m.
Olewine Memorial Library, 2410 N. 3rd St.

Born to Read — Books for Babies @ MOM

A special program for newborns up to 6 months old. Begin the fun of sharing rhymes and music with your baby. Registration on an ongoing basis. Call 232-7286, ext. 104
Thursday, May 21, 1 p.m.
Olewine Memorial Library, 2410 N. 3rd St.

Born to Read — Ones Upon a Time

A free library program to help families discover the joy of reading together. For parents, grandparents and babies up to 23 months of age. Features books, songs and nursery rhymes.

Thursday, May 21 and 28, 10:30 a.m.
Olewine Memorial Library, 2410 N. 3rd St.

Friday, May 22 and 29, 10:30 a.m.
Kline Library, 530 S. 29th St.



Students Dylan Klein (left) and Jen Starsinic compose music for a class video.

Building HU, Brick by Brick



Your HU brick goes here.

As a new academic institution, Harrisburg University doesn't have a natural alumni base — yet. What it does have is a community from which to draw financial support.

To that end, the university is offering anyone who contributes at least \$1,000 — and that can be given in \$500 increments over two years — an engraved brick in the 2,000-brick walkway outside the Academic Center's Market Street entrance.

By making a donation, contributors become members of the Honorary Alumni Association and their names are permanently engraved to be long-remembered as an historic testament, said Ryan T. Riley, manager of Alumni Relations and Development.

All of the funds raised through the Alumni Association provide student scholarships and other critical academic support. While the school tuition is among the lowest for private universities in Pennsylvania, 96 percent of the students have financial needs, Riley said.

"As a young university, we do not have an alumni base to rely on for private contributions," he said. "That's why we created the Honorary Alumni Association in 2006. Now, all members' name will have an enduring presence at the entrance to the Academic Center, and their contributions will fund essential ongoing programs."

Three hundred bricks have been claimed so far, most by people who are already members of the Alumni Association. To contribute, contact Ryan T. Riley, 717-901-5140 or rriley@harrisburgu.net.

Popcorn Hat Asks Kids to Act Out

Got a kid with the acting bug? The Popcorn Hat Players are offering camp sessions this summer.

Children ages 6-12 have a choice of two camp sessions. The first runs June 9-20, and the second runs Aug. 4-15. Classes are Tuesdays through Fridays, 1-4 p.m. PHP Camp aims to enhance communication skills and develop self-confidence, imagination and creativity.

Teens ages 13-18 can sign up for sessions in improv and Shakespeare. Shakespeare Camp is offered July 7-18, and Improv Camp runs July 21-31. Classes are Tuesdays through Fridays, 1-4 p.m.

Camp sessions are held at Gamut Classic Theatre, Strawberry Square, Harrisburg. Tuition for Summer Camp is \$200 per session.

For more, call the theater office at 717-238-4111 or visit www.gamutplays.org/education/camp.php.

Program Seeks Young Writers

The Young Writers Academy seeks serious and curious writers from grades 4-12 who are interested in being published.

Sponsored by the Capital Area Writing Project, the academy will take place 9 a.m.- noon, June 22-26, on the Penn State Harrisburg campus in Middletown. Each session is designed and taught by National Writing Project Fellows.

All students will be able to work with guest author Rich Wallace, who received American Library Association awards for "Wrestling Sturbridge" and "Playing without a Ball," stories about high school and middle school students in a small Pennsylvania town.

Tuition for this program is \$150 per student. Interested participants must register before Friday, June 15. More information and registration forms are at citl.hbg.psu.edu/cawp.

Scholarship Drive for HU Kicks Off

The Harrisburg Young Professionals has kicked off a campaign to recruit 100 donors in 100 days to help fund the HYP Scholarship fund at Harrisburg University of Science & Technology.

Nicole L. Borda, president of HYP, said the university's science, technology, engineering and math curriculum, as well as its focus on providing access to student groups historically under-represented in the sciences, helps support HYP's mission to attract and retain the future leaders of Harrisburg. The group hopes to permanently endow the HYP Scholarship in order to assure access to higher education in the city for years to come.

Founded in 1998, HYP is a group of young, civic-minded professionals. With several hundred members, the group works to prevent the migration of educated young people to larger cities — often referred to as "brain drain" — and to encourage those who have left to return to the region.

For more information on HYP, email Info@HYP.org. To contribute online to the campaign, visit www.HarrisburgU.net/HYP. For information on the university, email CONNECT@HarrisburgU.net or call 717-901-5146.

100-Men Event Has Big Turnout

About 200 men participated in the 100-Men Reading Day event Apr. 2 in the Harrisburg, Steelton-Highspire and Central Dauphin school districts. The event is sponsored by The American Literacy Corp.

Men visited the classrooms to read to the students and to talk to them about the importance of education. "Talking Trash with Dirty Dog and Friends" activity book was given to 5,000 students to teach them how to take better care of the environment.

The next event is planned for the fall. For more information, visit www.superreader.org.

Youth Ballet Holds Summer Program

Central Pennsylvania Youth Ballet will hold its five-week Summer Ballet Program Jun. 20-July 25, 2009.

Students are challenged by a rigorous class schedule, often more than six hours of class a day. The faculty includes former dancers from major ballet companies.

Preschool and Beginning Ballet programs are also offered during the program. Pre-school division classes are for students ages 2-6 and include Mommy & Me, Pre-Ballet and Pre-School Tap. These classes focus on stretching, proper alignment, rhythm and coordination.

Beginning Ballet students learn basic positions, the progression of a standard ballet barre and learn the vocabulary that defines the steps in ballet.

Applications can be found at www.cpyb.org. For more about the CPYB Summer Program, please call 717-245-1190, e-mail info@cpyb.org or visit www.cpyb.org.

Mayor's Literacy Awards Presented

The Harrisburg Mayor's Commission on Literacy has made its awards for 2009. Honorees were:

- Corporate Literacy Champion Award: Rotary Intl., District 7390
- Government Literacy Champion Award: Harriet Dichter
- Education Literacy Champion Award: Dr. Sherri Smith
- Education Literacy Champion Award: Lisa Crum

The 2009 Student Literacy Champion Awards went to:

- Aryesha Melendez (Franklin Sch.)
- Tysha Brown (Camp Curtin School)
- Shaqualla Stoney (Downey School)
- Shaelynn Johnson (Foosse School)
- Angelina Acevedo (Hamilton Sch.)
- Thomas Penn (Lincoln School)
- Dyanmond Thompson (Lincoln Sch.)
- J'naia Stinson (Marshall School)
- Myocean Green (Melrose School)
- Anna Garcia-Varco (Rowland Sch.)
- Allen Por (Scott School)
- Brooklyn McCleave (Steele School)

Is Your Pooch a Porker?

Bad news: animal obesity is epidemic
Good news: it's completely avoidable

Todd Rubey, DVM

I see dozens of animals every day in my practice. I would estimate that greater than 50 percent of these animals are overweight, and that number is increasing rather than decreasing. One of the biggest reasons, unfortunately, is owner deniability. So many people don't see that their pet is fat.

Being overweight has huge effects on many different aspects of life. This applies to both human and animal life. Obesity affects stamina, longevity, organ function, self esteem and the abilities and willingness to function and participate in life. We've all heard these things, and they apply to Fido as well. If he or she is overweight, it will affect the interaction with the family.

Family pets, whatever species, will almost always show unconditional love to their owners. All Fido and Fluffy want is attention from their masters. However, they also come to

rely on their masters to provide food and water. Therefore, it is up to us to control how much, how often and what we feed to our loving pets. We are ultimately responsible for their well being; we shouldn't overdo it.

By far, the worst factor in pet obesity is begging. Those puppy dog eyes at the dinner table are almost irresistible, aren't they? Let's face it, we've all been there; you can't resist. The problem is, once you give in, it just gets worse, and the habit is hard to break, both for the pet and the owner. I'm not saying all table scraps are bad and absolutely shouldn't be given, but ground rules have to be set. The humans in the house have to be trained, as well as the pets.

In my house, the rules are no table scraps if there is food in the dog bowl. No giving the dog anything if she is whining, crying or jumping up at the table. The kids must ask a parent before giving the dog anything to make sure it is safe and that she has earned it. Most of the time, we end up giving our dog the remnants of the meal in her bowl so that she is not eating it at the table. But, every so often, we hand her something during the meal. The point is to set your ground rules and STICK TO THEM!!! Don't stray or say, "Just this once we'll let it slide," because that is when you get in trouble, and it doesn't take long until you have an ottoman rather than a pet.

"So what do I do now, doc?" That's the million-dollar question. It is difficult to get the weight off once it is there. Cats, especially, are a bear to get to lose weight. Ninety percent of obese cats are couch potatoes who get up for the litter box and food and then go back to sleep. They get no exercise, nor do they want to. Their metabolism is at a snail's pace, and that is probably being rude to the snail. As pet owners, we must encourage exercise, provide nutritional meals that are low in fat and carbs and be diligent in encouraging the weight loss.

"But doc, he won't eat the special food!!" He'll eat when he's hungry. It might be a few days, but you can't



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.

give in. You're not starving your pet if it doesn't eat for a couple of days, trying to hold out for the good stuff. You are providing the food; it is there for him. Plus, the fat stores that he has are sufficient to provide for him for quite a few days, as long as there is water available. I'm not saying it is easy to listen to pets cry and complain, but sometimes tough love is the only way to go.

There are weight loss supplements available for dogs. As the name implies, these are supplements, not a cure-all for obesity. They require a diet plan and exercise in conjunction. Also, a complete physical exam with lab work is recommended. There are certainly medical conditions such as hypothyroidism that contribute to obesity. Work with your local vet to come up with an appropriate plan and timeline for your pet's weight loss. This is not something that can be fixed overnight.

As I've mentioned in previous columns, an ounce of prevention is worth a pound of cure. Do not let your pet become obese, and there will be less to worry and fight about. We all love our pets, and we especially love to spoil them. But the word "spoil" has a negative definition as well. My dog just jumped into my lap and gave me a kiss as I'm writing this; that kind of love is like no other. I want to keep that around as long as I can, but I don't need an extra five pounds of dog. I would rather have an extra five years.

TheBurg "Pet of the Month"



Dogsitter Cara Bordner with poodle, Cocoa, and her mom, Karen Dahlgren, with Boston terrier, Tinka, take their Midtown clients' pets for a walk.



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Flower Power

Keeping your fresh flowers fresh; tips from a local expert

Molly Keating Hans

At the Broad Street Market in Harrisburg's Midtown neighborhood, Margaret Kocevar is one of the few vendors peddling products advertised as "low-carb, fat free and sugar free."

Kocevar is known throughout Harrisburg for the variety and hardiness of her cut flowers and potted plants. On warm, sunny days with a hint of spring in the air, customers are eager to take home annuals and get them into the ground as soon as the danger of frost is over.

But Margaret does just as well on the cold, dismal, rainy, "when will winter ever end?" days, when customers are looking for cut flowers to add some color and cheer to their homes and offices. And Kocevar's flower arrangements do the job. The blooms stay crisp and bright well into the third week after purchase.

She offered a few tips for prolonging the life of indoor plants and cut flowers so that they will look as lovely sitting in the center of the dining room table as they did when they were nestled in the profusion of color at Kocevar's stand at the Broad Street Market.

- "Put them in water as soon as possible," Kocevar said. This sounds like a no-brainer, but if you buy them over the lunch hour and they sit on your desk for a few hours — then in the car for another hour while you run errands after work — you are losing freshness by the minute. Use a big vase or bucket to keep the flowers in water until the end of the day. Once the flowers are in a vase, change the water every three days or so.

- "Cut the bottoms of the stems and trim all the leaves below the water level. Otherwise your water will get all goopy," Kocevar advised. She added, "With roses, some people remove all the leaves. I trim the leaves off the bottom, but I leave the ones on the upper half of the stalks."

- Kocevar pointed out that, if you're looking for longevity, carnations and



Margaret Kocevar, known as the "flower lady," stands behind buckets of her beauties at the Broad Street Market. She's known to offer a little advice along with her flowers and plants.

chrysanthemums are the hardiest, and daisies always do well. Status, baby's breath and sea lavender are sometimes added to arrangements as colorful accents. Keep them and let them dry to use later.

- Save those little packets of flower preservative. You can use them later for other arrangements. Kocevar said, "If you don't have flower preservative, you can put an aspirin or some ginger ale in the water. With daffodils, you should put a few pennies in the water. The copper keeps them fresh."

- Keep flowers as cool as possible. If you are having a party and plan to display the arrangement in a warm kitchen or dining area, keep the flowers in the garage, basement or other cool area until you need them. Check the piece of foam used to hold the flowers in the centerpiece to make sure it stays wet.

- When buying a potted plant, look for lots of buds. Kocevar explained, "With lilies, each bloom will last several weeks after it begins to open. Ideally, all flowers should be in the bud stage for maximum freshness, but people usually want to see what they look like before they buy them."

For the floral gift that keeps on giving, Kocevar recommends geraniums. They are available in a wide range of reds, pinks and whites — and they can "winter over" in

your basement.

"In the fall, bring them inside before it gets too cold and put them in a cool dark place. You don't have to water them," Kocevar said. "Just leave them alone. Or take the plant out of the pot and hang it with the roots upside down. In the spring, bring them out, trim them down, put them in water until they sprout and plant them again."

Most important of all, don't be afraid to ask questions and don't forget to be kind to your florist. Many of Kocevar's customers have been known to bring her tea, sandwiches or ice cream while she's working. Smart customers realize that the care and feeding of the flower grower is as important as the care and feeding of the flowers.

Molly Hans is a freelance writer living in Shiremanstown. She and her husband own Hans Frozen Custard at the Broad Street Market.



In Harrisburg, beautiful flowers can be found both indoors and outdoors. Here, flower vendor Mike Blum, a familiar sight near 3rd and Locust streets all year around, wraps up a lovely bouquet for a waiting customer.

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Buckle Up!

Keep your child safe through proper seat belt use

Dr. Deepa Sekhar

In 2007, motor vehicle crashes were responsible for the deaths of 1,670 children ages 14 and under and injuries to 200,000. This translates into approximately five children killed and 548 children injured every day.

Getting children to buckle up has saved many lives. However, more than half of the children killed in motor vehicle crashes were riding without car seats or seatbelts or using them incorrectly.

The first child restraint was not developed until 1921 following the debut of Henry Ford's Model T. In 1978, Tennessee became the first state to require child car-seat use. Pennsylvania state law currently requires children to be restrained in a car seat until at least age 4 and then in a booster seat until at least 8 years old.

The idea behind infant and child car seats is to protect child passengers in ways that account for children's smaller size and different body proportions. Compared to adults, children have large heads in relation to their bodies; their bones are less strong and still growing; and their internal organs are less protected by their ribs. In the office, I often have only a few moments to talk about car seats. Many parents are confused by the number and variety of car seats and booster seats that are available.

On discharge from the newborn nursery, most hospitals require that parents take their child home safely in an infant car seat. These are normally small with carrying handles and may be sold as part of a travel system with a stroller and base, which stays installed in the back seat of the car. Infant car seats are always used rear-facing. The car seat can click into the base so it does not have to be installed repeatedly with the car's seat belts, and it moves easily from the base to a stroller for transport. Depending on the brand, infant car seats are generally labeled for infants up to 22 to 30 pounds and 29 to 32 inches. Because of their convenience, one of the biggest issues I see is families continuing to use the carriers even when their child has outgrown the weight and/or height limits. However, parents should keep and always follow the weight and size instructions that come with the seat.

Children must be at least one year old and twenty pounds to ride forward-facing. Bigger babies who outgrow their infant carriers must be switched to a convertible car seat. These seats have higher height and weight limits for riding

rear-facing. They can be "converted" to forward-facing when the child is older.

It is safest to keep children rear-facing for as long as possible — for as long as the car seat's instructions allow. A recent study demonstrated that children under 2 years of age are 75 percent less likely to die or have a serious injury if riding in a rear-facing car seat. This is supported by data from Sweden, where children ride rear-facing up to 4 years old and low death and injury rates are reported. Finding a car seat that has higher rear-facing weight limits is a good idea.

Once a child has reached the weight or height limit for riding rear-facing in a particular car seat, he or she should be turned to forward-facing in a convertible seat or "graduated" to a forward-facing toddler seat. It is preferred for children to ride in a car seat (with harness straps) until at least 4 years old before switching to a booster seat. If a child outgrows a forward-facing seat before 4 years old, parents should ideally shop for a forward-facing seat with higher weight and height limits.

Booster seats have no harness straps. Instead, they raise the child up so that the car's own lap and shoulder belts are repositioned to fit and protect a young child. Adult seat belts will not fit ideally until your child is about 4 feet, 9 inches tall and at least 8 to 12 years old. To fit well, the shoulder belt should lie across the middle of the chest and shoulder and not the neck or throat. The lap belt should fit snug across the upper thighs, not the belly. The child should be tall enough to sit with her back against the vehicle's seat and bend her knees without sliding her body forward on the seat. The child should be able sit straight and upright comfortably throughout the car ride.

Children should not ride in the front seat until they are at least 13 years old, in part, because a front-seat airbag can seriously injure a younger child in a crash.

One of the best things you can do is have your child's car seat checked by a certified child passenger safety technician. These can be located by entering your zip code at www.seatcheck.org or calling 866-SEAT-CHECK. (In the Penn State-Hershey area, call 717-531-SAFE for nearby seat-check information.)

Finally, wear your own seatbelt every time you get into the car. That sends a powerful message to your children about the importance of buckling up for lifelong safety.



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

"Derby Day" Fundraiser to Benefit Jump Street

Jump Street, a nonprofit arts incubator for central Pennsylvania, will hold its 8th Annual Derby Day at the Hollywood Casino at Penn National Race Course, May 2, 2:30-7:30 p.m. Past Derby Days have attracted more than 400 people and have raised more than \$200,000 for arts programming by Jump Street.

Guests will view the 6 p.m. running of the Kentucky Derby on HDTV widescreens and may participate in a \$15,000 cash raffle drawing, live and silent auctions and a traditional ladies' hat contest.

Ticket price of \$125 includes all activities and a traditional Derby Day menu provided by Hollywood Casino, complete with fine wines and mint juleps, a Kentucky Derby staple. Valerie Prichett, WHTM-TV anchor/reporter, returns as emcee of the event.

Tickets also are now on sale for the Run for the Roses Raffle. Tickets are available for \$200 each for a cash prize of \$15,000. A maximum of 200 tickets will be sold.

More information is available by calling Jump Street at 717-238-1887 or visiting www.jumpstreet.org.

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The Great Outdoors

Talking Turkey

Clucks, purrs and cuts: watch your fowl language

Kermit G. Henning

Clucks and purrs, yelps and cuts, cackles and gobbles. How in the world does a turkey hunter differentiate between the many sounds of a wild turkey? How do you know which call to use at what time? How do you know when to call and when to be quiet? And, most importantly, which type of turkey call is best for reproducing these many sounds?

For all the answers, I recently sat down with National Wild Turkey Federation Hall of Fame turkey hunter Don Heckman of Camp Hill. Don started turkey hunting with other family members in the early 1970s, but didn't take his first bird until 1977, a bird he called in himself to about 20 paces.

That first bird had more of an influence on him than he could ever have imagined. Thirty years later, Heckman admits his passion for turkey hunting has grown to an obsession. He has taken countless birds in 11 different states, served on the board of directors of the Pennsylvania State Chapter, NWTF, as well as every office except president. Heckman prefers to be "a worker, behind the scenes getting things done."

The NWTF has recognized Heckman's achievements and volunteer service by awarding him the Roger M. Latham Sportsman's Service Award in 1988 and the prestigious C. B. McCleod Award, the highest award given to a volunteer for outstanding leadership and achievement in

turkey management, in 1998.

With turkey season in Pennsylvania on the horizon, and having already started in many other states, Heckman credits his success in the turkey woods to three critical points: woodsmanship, calling and shooting.

Spending time in the woods, observing turkeys, knowing their habits and movements, and locating flocks of birds ahead of the season makes things a lot easier when the season rolls around. This also includes knowing where to set up for the hunt, a weakness Heckman admits to more than anything else. Just when you think you've picked the right spot, the birds will confound you and move in a different direction.

For calling, Heckman recommends you familiarize yourself with one type of call and master it before you move on to another. Whether you choose a box call, a slate call, or a mouth call, get proficient and be confident that you can fool any gobbler or hen. Learning to call can be mastered from other hunters, watching TV shows, listening to CDs or DVDs, or factory representatives at shows like the Eastern Sports & Outdoor Show in Harrisburg. Joining a Wild Turkey Federation chapter also gets you close to other callers, always willing to share calling tips.

Mastering four basic calls is essential. The hen "cluck" — a short, staccato note — is used by one bird to get the attention of another. Hens cluck when they want others to know where they are, simply saying, "I'm here, where are you?" The "purr" is a contented call, a soft rolling call that turkeys make when they are content and feeding. Combining clucks and purrs effectively mimics flock talk. The hen "yelp" is a basic turkey sound with different meanings. It is a rhythmic, three to 15-note series used to locate other birds during the day. Finally, the "cut" is a fast, irregular series of clucks used by a lonely hen, looking for others. This is especially effective in the spring because it



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



Tool of the trade: come here, turkey, turkey.

tells a gobbler that this hen is ready for mating.

Learning these basic calls, according to Heckman, and mastering the pitch, rhythm and tone of each call will make you a successful turkey caller. Adding more calls to your vocabulary comes with practice and experience.

Finally, taking the actual shot is perhaps the most difficult part of all. Heckman never takes a shot past 40 yards; identifying the target is of utmost importance. Set your mind's eye on that bird, make sure of your shot and don't move. Any move will send these sharp-eyed birds running.

Enjoy your days afield. Bagging a wild turkey is the ultimate reward for lots of pre-season work and practice. But whether you harvest a bird or not, spending a day outdoors is reward enough. Be safe.



Don Heckman, in the woods, on the hunt.

The arrival of spring: Last month, the daffodils bloomed yellow and white, heralding the start of warm, outdoors weather for the Harrisburg area. Here, workers tend to a plant bed in front of the Penn National Insurance Building on Market Square.



Swim for Your Lives

Swimming is fun, a great sport and just may save your hide

Dee Fisher

As you and your family prepare for the summer, it is my sincere hope that you have not waited until the last minute to learn how to swim. Swimming is not only recreational, it is a sport. More importantly, it is a skill, which everyone should have, as it just may save your life one day. I speak from experience.

One summer, when I was about five or six years old, my family attended a reunion at a relative's cottage along a creek in Adams County. According to the story (I don't personally remember this), there were a bunch of cousins, including me, all playing on a giant, black inner tube in the middle of the creek, which was about eight to 10 feet deep. Well, I guess I let go of the tube and went under. I got lost in the shuffle of arms and legs and didn't know how to swim. Luckily, an uncle noticed my absence and dove in after me. He brought me back to the surface. I wouldn't be here to share this story with you, if it weren't for him.

Then and there, my mother decided that I needed to take swimming lessons. At that time, however, the American Red Cross' Learn-To-Swim program (at least in that area) did not offer instructions until a child was at least eight years old. (Note: the YMCA's aquatics program today offers water adjustment classes for babies as

young as six months and lessons for the water-ready toddler at 24 months.) So, I had to wait, and was kept away from water for a couple of years.

Once I turned eight, however, I was immediately enrolled. It took me two years to pass the beginner level (now known as Levels I and II or Polliwog/Guppy, the YMCA equivalent). But once I mastered the fundamentals, I quickly advanced through the ranks of advanced-beginner and intermediate swimmer (or Minnow and Fish) during that same summer.

By the next year, I was a volunteer safety aide, helping other instructors teach kids my age and skill-level and younger. When I turned 12, I became a certified water safety aide, passed my swimmer- and advanced swimmer-level (Flying Fish and Shark) skills tests, and ran my own classes. I taught for four more years, eventually becoming a water safety instructor, and assisting in the running of the entire summer-long program. During this time, I also became a lifeguard, which was my first real job. The Red Cross gig was strictly on a volunteer basis.

I have been teaching swimming lessons and lifeguarding ever since. As aquatics director of the East Shore YMCA for the past five years, and as an aquatics-employee of the Hanover Area Family YMCA and the Harrisburg Area YMCA for a combined total of 18½ years, I can say that my mother was right. She told me — those many years ago — that no matter what twists and turns life takes you through, you will always be able to find a job as a lifeguard. So, in addition to the other benefits of learning to swim, in these tough economic times, when people are losing their jobs left and right, it's good to know that, if you are at least 16 years old and certified, you can get a job at any pool.

If you are not certified, but would like to be, contact your local Red Cross or YMCA for lifeguard course information. And, if you still haven't taken the plunge to learn how to swim, don't wait another day. Your life, or the life of someone you love, may depend on it. Have a safe summer.

Dee Fisher dedicates this column to her uncle, Wayne Topper, who risked his own life to save hers 38 years ago. Wayne also didn't know how to swim.



Dee Fisher is the Aquatics Director at the East Shore YMCA.

Tidal Wave of Options in the Harrisburg Area

May is National Aquatics Month, and what better way to celebrate than to swim in one of the many area indoor and — when facilities open Memorial Day weekend — outdoor pools and state park beaches. Here are a few to consider:

Indoor swimming:

Jewish Community Center, 3301 N. Front St., Harrisburg
Friendship Community Center, 5000 Commons Dr., Harrisburg
East Shore YMCA, 710 N. Front St., Harrisburg
Camp Curtin YMCA, 2135 N. 6th St., Harrisburg, drained its pool in March, but hopes to re-open in time for the summer season.
Splash Swim Spa at Midtown Arts Center, 1110 N. 3rd St., Harrisburg, anticipates opening its doors to members soon.
West Shore YMCA, 410 Fallowfield Rd., Camp Hill

Outdoor swimming:

City Island Beach, City Island, Harrisburg
Hummelstown Swim Club, Kokomo Ave., Hummelstown
Middletown Swim Club, N. Union St., Middletown

State Parks:

Little Buffalo, 1579 State Park Rd., Newport, Perry County
Gifford Pinchot, 2200 Rosstown Rd., Lewisberry, York County
Pine Grove Furnace, 1100 Pine Grove Rd., Gardners, Cumberland County
Colonel Denning, 1599 Doubling Gap Rd., Newville, Cumberland County

Humane Society of Harrisburg Area

May 9, 2009 • 10am
Wildwood Park • Harrisburg
www.humanesocietyhbg.org

Power in a Poke

Time to pull the plug on deregulation

Eric J. Epstein

With rates set to spike, a dramatic rise in the number of delinquent customers and the number of consumers losing power at record levels, can we afford to do nothing as PPL sets to jack up electric rates by 40 percent?

Since the deregulation of the electric industry, the processes and agencies charged to encourage, solicit and facilitate public participation have failed to connect or create viable and sustainable platforms. People know about "rate shock," but feel they are impotent to influence the outcome of a partisan decision made on behalf of the utility industry.

The debate has occurred at the upper end of the financial stratosphere. Policy has been limited to vested energy experts, ill-informed lobbyists and think tanks that "think" they know what's best for the consumer.

It's like a weather man predicting a storm, but only broadcasting to private country clubs. I can't think of any other public policy issue that has elicited so much intellectual lard. When did it become okay to reduce people to a social engineering experiment based on speculation?

This issue deserves a heated debate and a public referendum before working families and senior citizens are submerged into a hardship class. People are not abstract hypotheticals that attorneys in Harrisburg can rework into a neat formula.

Incumbent utilities are enjoying record profits, collecting close to \$12 billion in stranded costs (mostly due to cost overruns at nuclear power plants), and shifted their property

tax responsibilities onto the backs of reactor communities and rate payers.

It's a great bargain, if you're PPL. Last year the company reported over a \$1 billion profit on \$6.5 billion in revenue, and set records in consumer cruelty. In eight months of 2008, PPL cut electricity to 28,561 customers — a 111 percent increase over the number of customers whose power was shut off during the same period in 2007, according to the Pennsylvania Public Utility Commission. Statewide, an average 24 percent of PPL customers have their service cut each year.

Uncollectible accounts were supposed to go down with the price of electricity. The promise of more competition leading to more capacity and more competition and, in turn, lower prices has turned out to be a profitable illusion for a select few. "On average, power users in restructured states pay 2 to 3 cents per kilowatt hour more than customers in states that didn't restructure," according to "Electricity Prices and Costs Under Regulation and Restructuring," a study published by Carnegie Mellon University's Electricity Industry Center. ("Competition hasn't cut electric rates," Tribune Review, Mar. 5, 2008.)

If these results were taken to town hall meetings, consumer participation would skyrocket. But the debate should not be about extending the rate caps; rather, the discussion should be about re-regulating the electric industry.

So far, the arrangement of a government-monitored oligopoly has contained costs, introduced alternative energy sources and ensured reliable service. There is no need to tamper with a system which has benefited consumers and allowed companies to profit.

The electric industry has never been competitive. And further corporate consolidation and realignment makes "competition" nothing more than a cruel joke for customers. Deregulation purports to allow the market to referee price, but this belief fails to factor externalities. The "market" doesn't account for the costs of pollution or resource depletion, which includes the tremendous amount of water needed to cool coal and nuclear plants.

Removing proven and effective operating rules for electrical generation and transmission is not in the best interests of customers or economic development. It's time to pull the plug on the deregulation experiment.



Eric J. Epstein is the chairman of Three Mile Island Alert, Inc., www.tmia.com, a safe-energy organization based in Harrisburg and founded in 1977. TMIA monitors Peach Bottom, Susquehanna and Three Mile Island nuclear generating stations.

Artsfest Returns to the Riverfront

More than 275 artists from across the nation will exhibit their work in tents and booths along the city riverfront on Memorial Day weekend for the 42nd annual Patriot-News Artsfest of Greater Harrisburg.

The event is free and runs 10 a.m. to 7 p.m., Sat., May 23; noon to 7 p.m., Sun., May 24; and 10 a.m. to 5 p.m., Mon., May 25.

Sunshine Artist Magazine has voted this juried event, which features all fine art and fine craft media, among the top 100 art festivals in the country. The works include pottery, sculpture, photography, fine art, blown and stained glass, woven goods, metalwork, sculpture and jewelry.

Jurors met in January to select this year's exhibitors. Jurors were Pam Cummings, a ceramic artist from Harrisburg, and Jeffrey S. Van Boskirk of Mechanicsburg, owner of Second Floor Gallery.

The festival also includes a children's program, Kidsfest, hosted by the Popcorn Hat Players. It features a children's stage, craft projects and a children's craft market.

The 11th annual Filmfest, produced by Moviate and Filmspeak.com, will be at Whitaker Center's Underground all three days of Artsfest. Whitaker Center has scheduled all the free entertainment on Artsfest's many stages.

A complete schedule of events is available at www.harrisburgarts.org.

Want to be an Artsfest volunteer? Call 717-238-5180 or visit the aforementioned website, click on Artsfest and fill out the form under volunteers.

— TheBurg Staff

Harrisburg Highlights

In 2008, the city issued 1,623 building permits, most for outside downtown.

The number of businesses on the tax rolls is now 9,172, a record high.

In 2008, 557 residential properties sold. The average sales price decreased by just 1.6 percent compared to 2007, less than for most areas of the country.

Source: the mayor's "2008 State of the City" address.

TheBurg welcomes opposing viewpoints.



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STEVE REED

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Vote May 19

Polls open 7 a.m.-8 p.m.

www.reedformayor.com

For a ride to the polls, to
volunteer or to obtain
more information, please
contact the Committee
for a Better Harrisburg:
reed09@ymail.com

Mayor Reed has helped create thousands of jobs for city residents, with many more to come in future months, from new businesses and other city projects.

His efforts have attracted over 7,000 new and small businesses to the city, and the jobs that come with them, from 1,908 to more than 9,170 in 2009.

He has fostered nearly \$4.7 billion in new investment in the city, resulting in lower taxes and a better quality of life for all.

Through new or rehabbed construction, over 6,100 new residential units have been built or revitalized, creating quality new housing for thousands of families.

He's reduced the fire rate (down 79%) and the crime rate (down 47%) and hired 25 new police officers this year.

He has created the first ever Early Childhood Program for 3- and 4-year-olds and restarted all-day kindergarten for older children.

He established the innovative SciTech High School and the Math & Science Academy, and created the Harrisburg University of Science & Technology.

He's created the first-ever after-school program and the new vo-tech Career and Technology Academy.

He oversaw nearly \$200 million in new investment in our schools, creating safer, more modern, state-of-the-art learning centers for city school students.

He increased city school graduation rates 141%.

He increased the number of high school seniors going on to college by 388%.

School enrollment is up by over 2,000 pupils.

The school drop-out rate has declined by nearly half compared to a decade ago.

Most test scores have increased and are steadily rising each year.

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