



Feldman to take another leap, purchasing and moving into a new building nearly three times the size on N. Cameron Street.

“Our goal is to accommodate the needs of a burgeoning city, and, with the federal courthouse being built nearby, we anticipate a high demand for our services,” Feldman said.

Last month, workmen put the finishing touches on the former warehouse beneath the State Street Bridge, and Feldman and company moved in. The facility features an 8,000-square-foot indoor area with accommodations that range from an economical 30-square-foot enclosure to suites up to 100 square feet.

During the planning phase, Feldman made it a point to steer clear of the antiseptic, cold atmosphere that is prevalent in many traditional boarding facilities.

“Dogs don’t necessarily want to be in a kennel situation, so even our more economical options resemble rooms, which make them feel more at home,” said Feldman, likening the atmosphere to that of a hotel for dogs, with a décor created with humans in mind.

“The suites all have sports themes,” he said. “We have a Steelers suite, an Eagles suite, Yankees, Orioles and so on.”

BORN TO ROMP

With a much larger facility, Keystone K9 can let a lot more dogs out.

BY STEPHANIE KALINA-METZGER

When Josh Feldman made the decision to work in Manhattan, he was faced with a dilemma, wondering what to do with his beloved dog, Guvner, while he toiled long hours on the job.

After a bit of research, he decided on doggie daycare.

Impressed by his experience, he decided to start his own doggie daycare/boarding business when he returned to Harrisburg, opening up in a former plasma center on N. 7th Street. In just two short years, Keystone K9 was attracting more business than it could handle in that space, which prompted

AMPLE SPACE

As in the previous facility, each dog is welcomed at the door, except now the reception area is more spacious. First-time boarders are evaluated according to age, size and maturity.

“We place them in the appropriate group for their play style,” said Feldman.

Indulgent pet parents can pamper their pooches by scheduling a massage or grooming appointment. Furry friends in need of instruction can take advantage of the on-site trainer who offers a variety of classes, from nose work to obedience to agility.

“One challenge we face is explaining to people that our dogs do get a tremendous amount of exercise,” said Feldman, stating that the new facility has ample space both inside and out for a romping good time.

For pooped-out and older pets, Keystone K9 offers a quiet place where they can snooze on comfy couches and soft flooring.

One thing that sets Keystone K9 apart from other facilities, according to Feldman, is 24-hour supervision.

“We have someone staying overnight with the animals so that pet owners have peace of mind,” he said. “Veterinary offices don’t even offer that, which kind of surprised me.”

The facility is open for business as early as 5:30 a.m. Business travelers are permitted to park in the lot onsite and use the Keystone K9 shuttle to continue on to the train station.

Keystone K9 even plans to partner with Abrams & Weakley, a popular pet shop in Susquehanna Township, to provide food and pet supplies.

“Sometimes, people returning home from a trip might want to pick up a few things, and this makes it convenient for them,” Feldman said.

WHOLE NEW DOG

Lauren Orazi has entrusted Feldman and his staff with a stray she adopted about a decade ago.

“Foxy wasn’t well socialized, and I was scared and nervous because she was nervous,” said the Harrisburg resident. “They broke her in a little at a time, and the difference has been unbelievable.”

Orazi laughed when she reflected back on the situation.

“She was kind of a jerk at first; she’s a little grumpy,” she said. “But they were super patient and, over time, her demeanor changed, and she even lost 10 pounds. It’s like she’s a whole new dog, and I’m so relieved.”

Hearing such stories warms Feldman’s heart.

“I really enjoy watching the animals develop relationships with each other and the people who tend to them,” he said. “We have a lot of success stories like Lauren’s—people who think that their dogs aren’t socialized and, when you put them in a daycare setting, then you find out they are.”

As for the dog responsible for helping Feldman pursue his dream, he sadly has crossed the rainbow bridge. Feldman wiped away a tear as he thought of his old friend.

“The day that I knew we were getting too big and had to move, I met with city officials and, when I returned, Guvner was very ill,” he said. “He died that night. It was like he was saying to me, ‘Okay, I got you this far, you are on your own now.’”

Feldman’s heart still aches for his beloved Guvner, but, like any true animal lover, Feldman knows the importance of providing a happy home to another animal in need. Now, Dr. Watson, a Samoyed-Eskimo mix, stands by his side as a loyal companion and cheer giver, and that is certainly nothing to sniff at. **B**

Keystone K9 is located at 147 N. Cameron Street, Harrisburg. For more information, call 717-384-5900 or visit www.keystone-k9.com.



PLATE CLASS

Slice, dice and learn from some of our area's top chefs.

BY STEPHANIE KALINA-METZGER

In my circle of friends, I'm the one who usually does the cooking.

That's not a complaint, as chopping, tasting and experimenting all speak to my Zen, as long as I have sufficient time, that is. Another challenge is adding new dishes to the rotation. Time and time again, I seem to revert to the same old recipe rut.

This is when I start thinking about cooking classes to help me expand my repertoire. Fortunately, several of our area's top chefs are ready to lend a hand, taking time out from their busy cooking lives to assist an amateur like me.

CORNERSTONE COOKING

Chuck LaPorta started out as a guest chef at the Cornerstone Coffeehouse and was so well received that he was asked to return often. By 2004, he was the chef-in-residence and has been conducting classes focused around a theme ever since.

For instance, "Relaxing in the Caribbean" might involve menu items like jerk chicken and island paella, and "Springtime in Paris" might be based on five different dishes that one might encounter in France.

For his day job, LaPorta oversees operations in the dietary department of Life Care Hospitals, so you can fairly say that working with food is his passion, an enthusiasm that shows in his classes.

"I've been cooking since I was 2 and even had an Easy-Bake Oven," he said, with a laugh.

After each demonstration, LaPorta offers participants a sample of each of the various dishes that he creates.

"As we roll through the different dishes, everyone gets to eat very well and most people leave full," he said.

The social aspect is a key part of the fun for LaPorta.

"I love the interaction, the laughing and joking around, watching people make new friendships and the fact that, for three hours, we all can step away from the craziness of the world and really enjoy the food," he said.

The Cornerstone Coffeehouse is located at 2133 Market St., Camp Hill. To learn about upcoming classes, visit www.thecornerstonecoffeehouse.com/cooking.



Passage to India

A VISIT TO INDIA

Leena Shenoy, owner of one of Harrisburg's longest-operating restaurants, has been paving a path towards a greater understanding of India one cooking class at a time. In March, she conducted her 50th class at her Shipoke restaurant.

With the help of a large screen TV, guests observed some of the various techniques she uses to make dishes like fruit chaat, beans poriyal and lemon pepper chicken.

In between stirring and sautéing, Shenoy took the opportunity to share information on where to buy the various products that she uses, explaining how some of them can be beneficial to one's health.

"In southern India, we believe that coconut is good for cholesterol and can also be used as a beauty treatment," she said. "It's good for hair and tightens your skin."

Shenoy then held up mustard seed, touting its respective health benefits.

"Mustard seed is good for your system when ground into a paste and mixed with honey; it's a good detox," she said. "Turmeric is also good as an antibiotic and, when mixed with yogurt and honey, can be used as a facial mask."



Bricco



The Cornerstone Coffeehouse

The businesswoman, who lived in New Delhi until the age of 15, offers an explanation why the Indian diet is healthy. “There are no preservatives in India,” she said. “Vegetables are purchased fresh every day.”

To prove her point, she said that her father is 88 and still plays tennis.

“There is no fatty food, no heavy cream in India,” she said.

After Shenoy added the finishing touches to each dish, she invited the class up to the front table to take turns sampling each of the items while she answered questions, pausing once in a while to make a joke.

One person commented on the pan Shenoy was using.

“Rachael Ray said you should cook with a cast-iron skillet,” the guest said.

Shenoy had a ready response.

“Yes, well I’m not Rachael Ray,” she said. “I am Leena Shenoy and I don’t cook with EVOO [extra virgin olive oil] either,” and the crowd erupted in laughter.

This is yet another cooking class where no one leaves hungry. After the demonstration was over and the sampling finished, the class stepped up to the buffet to partake in a variety of dishes served at the restaurant.

Passage to India is located at 525 S. Front St., Harrisburg. To learn more about upcoming classes, visit www.passagetoindiaharrisburgpa.com.

PASTA FEAST

Chef Bill Collier is nothing if not ambitious, taking on a crowd of 12 amateur cooks on a recent Saturday for a three-hour, hands-on pasta-making session that included about half-a-dozen types of pasta and as many dishes.

Collier, who has been working at Bricco for more than eight years, made it look easy as he demonstrated the various techniques involved in making the perfect pasta.

Participants were divided into groups of three, and each took a turn at the machine to crank out long sheets of pasta, which, in the end, would be transformed into pappardelle, cavatini, fettucine, garganelli, tortellini and ravioli.

Reminiscent of “Iron Chef,” minus the urgency, the group was instructed to “raid” the pantry and use their collective imaginations to create unique dishes that would pair well with the pasta that they were assigned.

Cooks chose ingredients like black garlic, fiddlehead ferns, braised lamb, roasted spring onions, morel mushrooms, fresh sage and fist-sized scallions, to name just a few. Each then spent time at their respective stations chopping, mincing and slicing before following Collier into the kitchen to watch him transform the ingredients into a variety of dishes. These included cavatini with peas and lamb ragu and ravioli stuffed with mascarpone, sweet potatoes and brown sugar, topped with amaretto cookie crumbs. Afterwards, everyone reconvened in the adjacent dining room to take part in a carb feast fit for a king.

The effort and skill it took to make the various types of pasta was not lost on Jo Davidson who worked on the lamb cavatini dish with her husband Brad.

“I have more of an appreciation for eating pasta now,” said the Elizabethtown resident.

Bricco is located at 31 S. 3rd St., Harrisburg. To learn more about upcoming classes, visit www.briccopa.com.

JT Mullins was 5 years old when music piqued his interest, and he began playing piano. Years of study and practice have paid off for this Hershey High School junior who recently won the West Shore Symphony Orchestra's Concerto Competition. He will perform with the symphony this month at its final Family and Masterworks concerts.

If devotees of classical compositions had concerns about their favorite genre getting old and dusty, they only have to look at Mullins and the other seven finalists chosen from more than a dozen applicants as hopeful signs that Mendelssohn and Mozart are in the expert hands of the next generation.

"These events provide an opportunity for students to perform for their peers in a highly selective, specialized setting," said Jennifer Sacher Wiley, the orchestra's music director and conductor. "The concert in May, featuring the winner, is the West Shore Symphony Orchestra's way of recognizing young musicians in the region and our support of music education."

Wiley admitted having "mixed feelings" about music competitions since she believes there is a place on the stage for many individual musical voices, but finds value in providing performance opportunities for young artists as they launch their careers.

"This particular competition was a nice way for me to build relationships with community members and music educators in the region," she said.

Mullins is grateful for the opportunity. He is a member of his school's concert band, is the principal trombone with the Harrisburg Youth Symphony, and recently auditioned into the Pennsylvania Music Educators Association All-State Concert Band for euphonium.

He will play Grieg's Piano Concerto, a popular piece that listeners will easily recognize from the start. The prospect of winning the competition and his upcoming public performance has the young pianist "beyond excited," he said.

"My family, most especially my mother, and my teacher, Eun Ae Baik-Kim of Dickinson College, had worked tirelessly with me to ensure that I was as prepared as possible, and I was extremely happy to see all of our hard work come to fruition," Mullins said. "My mother is the best manager, photographer and chauffeur that I could ask for, especially because I pay her no salary."

The competition's judges noticed the results of Mullins' hard work, said Wiley.

"In my experience, judges tend to pick pieces that would engage an audience, performed with confidence, technical command and with flair," she said. "JT certainly had all of those qualities when he competed for our panel of judges in January."

Mullins admitted that one audience member, his little brother, Jesse, was never as impressed as those judges. At home, whenever Mullins would begin to practice a slow, classical piece that he'd be working on that week, Jesse would almost instantly fall asleep on the couch.

"Those who know my brother know that getting him to fall asleep is, in fact, not much of an accomplishment," Mullins said. "But I choose to take it as a compliment."

Along with Mullins' upcoming solo performance, the West Shore Symphony Orchestra's May concerts will showcase composers whose music is inspired by nature. Audiences will hear recorded bird sounds in these performances that share the theme, "Sounds of Our World: Past, Present, Future."

"Of particular note is a 2015 composition by Tan Dun, American composer of Chinese descent," Wiley said. "Tan Dun recorded bird sounds on ancient Chinese instruments that are intended to be played on cell phones, as audience participation, and on the phones of orchestral players, as part of the piece." **B**

JT Mullins will perform at the West Shore Symphony's concerts on May 5 and 6 at the Pollock Performing Arts Center, Camp Hill. For more information, visit www.westshoresymphony.org.

Along with Mullins, other young performers will take to the stage for those performances. These include two middle-school orchestras, Mechanicsburg's Eagle View Middle School under the direction of West Shore Symphony Orchestra's Concertmaster Margeaux Katz-Sgrignoli, and a middle school from Alexandria, Va., led by Veronica Jackson. On Friday, May 4, Jackson will lead a clinic for area orchestra directors and hosted by Sgrignoli at Eagle View Middle School.

THE YOUNG AND THE BEST LIST

Orchestra showcases the next generation.

BY LORI M. MYERS



JT Mullins