



WATERSHED EVENT

Despite the trials of 2020, a new restaurant/pub opens in Camp Hill.

BY STEPHANIE KALINA-METZGER



Scottish Poet Robert Burns once said, “The best-laid schemes of mice and men oft go awry.” It’s a phrase to which Josh Kesler can certainly relate.

Before opening the Millworks in Harrisburg, Kesler dealt with the vicissitudes of real estate. So, suffering the occasional setback was hardly a foreign concept to him.

But then came COVID-19, a wholly new challenge that hit the restaurant industry hard. Nonetheless, he continued to charge forward with plans to open a new restaurant in the heart of Camp Hill—The Watershed Pub. Kesler went so far as to put a sign out announcing a July 16 opening date.

But then the pandemic struck too close to home. An employee at the just-reopened Millworks tested positive, causing him to test all employees for the virus. When he discovered that he would have to wait two to three weeks for the results, he decided that it was time to pivot again. So, he put both restaurants on pause.

“I wanted to gain a little bit more of a comfort level,” Kesler said.

By the first week of October, the restaurateur was once again ready to host the grand opening of the Watershed Pub.



SCIENCE & ART

Kesler has long had a passion for preservation, rehabbing over a million square feet of historic properties over the years. So, when he heard that Creative Elegance Boutique was up for sale and that the building dated back to the 1800s, his interest was piqued. He made an offer, closed the deal, and got to work.

Customers will recognize the exterior.

"We worked hard to preserve the historic architectural integrity on the outside of the structure," Kesler said.

Inside, things have changed quite a bit in the 3,500-square-foot building, which now seats 160. The pub features a bar on both the first and second floors, with white oak flooring throughout. Seating on both floors is a combination of tables and booths with lighting fixtures that vary from sconces to Edison bulb pendant lighting to colonial-style chandeliers. Kesler attributes the choice of wall color to his wife, who selected "Cushing Green," a period hue for the building.

As for the cuisine, sustainability is infused into the heart of the menu.

"The Watershed Pub developed as we began to think about the impact of our region on the Susquehanna River Valley and, ultimately, the Chesapeake watershed," Kesler said.

Diners have a choice of carefully selected seafood options that are regional, sustainably harvested and meet criteria from the NOAA fisheries guide, the Monterey Bay Aquarium's Seafood Watch Guide and

others. Selections hail largely from the mid-Atlantic region and include oysters, blue crab, mussels, clams, rockfish and even Maryland snapping turtle, along with non-seafood items like vegan ravioli and country fried steak.

Kesler said that he strives to be environmentally responsible.

"It's important to me to work with the Chesapeake Bay Foundation to help support the organization's mission to protect and restore the bay," he said.

The Watershed Pub has something else that Camp Hill residents have longed desired for their downtown ever since they marched to the polls a few years ago to overturn the borough's "dry" status—a place to get a drink.

The restaurant offers artisan cocktails crafted with Pennsylvania spirits, along with a selection of quality Pennsylvania wines and a wide selection of brews from the Millworks Brewery, with brew master Jeff Musselman at the helm.

"My passion for brewing is anchored in the fact that what we do is truly a combination of science and art, and there aren't many careers where you get to combine those two things and make a product that customers are passionate about," he said.

Sue Pera, owner of neighboring Cornerstone Coffeehouse, said that the Watershed Pub fills a need along Market Street.

"Camp Hill is super excited to welcome the Watershed Pub to the downtown business corridor," she said. "It's the first dining destination in Camp Hill since Prohibition to serve wine, spirits and beer, all locally sourced from PA."

HOMECOMING

Unfortunately, the pandemic continues to hang like a specter in the air these days, especially for restaurants. So, Kesler took an action that he may not have considered a few years ago.

"I decided to install more sophisticated equipment in this restaurant," said Kesler about the HVAC system that includes a UV purifier that kills up to 98.5 percent of airborne pathogens. "I started out with HEPA filters and began talking to contractors, who led me down the road to discovering this other system."

It was expensive, he said, but worth the added "peace of mind."

Otherwise, he's happy to be contributing to downtown Camp Hill's fabric, adding a food and drink option to the revitalized shopping district, and is optimistic about the changes being made to make the small community more walkable.

"When the weather warms again, we will also be able to accommodate an additional 90 customers who enjoy outside dining," he said.

The restaurateur said that his family lived in Camp Hill for almost a decade.

"So, for me, it feels almost like a homecoming," he said. **B**

The Watershed Pub is located at 2129 Market St., Camp Hill. For more information, visit thewatershed.pub or their Facebook page.



GIVE IT A TRI

Tri Asian Taste focuses on three Asian cuisines, all under one roof.

BY STEPHANIE KALINA-METZGER

For decades, a standalone Asian restaurant anchored a busy corner in Hampden Township, feeding a couple of generations with familiar Chinese staples.

Last year, Chef Wong hung up his apron, but, recently, a worthy successor has reopened the doors to the Trindle Road eatery. In October, Nyunt and Than Win debuted Tri Asian Taste, hoping for their own long run with a unique repertoire of authentic Burmese, Thai and Japanese cuisine.

Nyunt hails from Burma, leaving in 1995 due to political unrest, joined in the United States seven years later by his wife, Than. They owned and operated a grocery in New York before moving to this area with their two children five years ago. The couple used their sushi-making talents for local Giant Food stores before opening Tri Asian Taste.

"I wanted to be my own boss, and this is close to my home, so I liked the location," said Nyunt about the decision to choose the old Chef Wong's building.

Before opening, they spruced up the interior with new flooring, sunny yellow paint and dozens of brightly colored umbrellas that hang upside down from the ceiling. A scene, which spans the back wall, depicts the annual Burmese Water Festival.

"That's a celebration of our New Year," said Nyunt, remarking that he wanted his 70-seat eatery to reflect his native country.

A long-time Chef Wong's patron, Eric Cohen of Mechanicsburg, said that he liked the new, updated look.

"They modernized it, making it brighter and more open," he said. "It's colorful, warm and inviting."

Than does most of the cooking, attributing her skills in the kitchen to the tutelage of a friend.

"She owned a restaurant in upstate New York and taught me how to cook," she said.

The education, though, never stops, as she continues to learn from a chef in Thailand.

"He teaches us, and, this way, the food is more authentic," she said. "Sometimes, we use our creativity to create a fusion."

The extensive menu features the cuisine of several different Asian cultures, spanning the gamut from sushi to curry dishes to soups, salads and desserts.

In comparing Thai, Burmese and Japanese cuisines, Than finds Thai food to be the easiest to cook, as well as the most popular.

"Thai food uses ingredients like coconut milk and is sweet, sour and spicy," she said. "We sell a lot of it."

While the Japanese creations like sushi, nigiri and sashimi are quick to make and rather straightforward, Burmese dishes are a little more labor intensive, Than said.

"Burmese food is very close to Indian food and is a little more difficult to make compared to the others," she said. "The dishes have to simmer longer, and they take more time."

One dish reminds the couple of Burma every time they serve it. Called the "T.A.T. (Tri Asian Taste) Morning," the creation is comprised of fried paratha, cooked white vatana peas, fried onion and peanut oil.

"The Burmese eat this for breakfast," Nyunt said.

Cohen attested to the authenticity of the dishes, having worked around the world. He remarked on a recent visit when he, his son and daughter-in-law ordered a range of dishes from the menu.

"We thought the rolls were good, the beef dish was amazing and the soup, at \$5, was huge," he said, adding that he'll return for the authenticity, the fair prices, the pleasant service and the welcoming atmosphere.

Nyunt, who works the front of the house, said what he likes most about the experience is meeting new people. Than agreed that she, too, enjoys meeting her customers, especially when their eyes light up as they bite into one of her creations.

"That makes me very happy," she said, breaking out into a wide smile. **B**

Tri Asian Taste is located at 5001 E. Trindle Rd., Mechanicsburg. For more information, call 717-972-1247 or visit www.triasiantaste.com.



SWEET SUCCESS

Artisan chocolate shop debuts on the West Shore. | BY STEPHANIE KALINA-METZGER

“We tell stories with chocolate.”

That’s the message you’ll see embellished on the wall at Diane Krulac’s new boutique chocolate shop in Camp Hill. This is the second retail store for the businesswoman, entrepreneur and chocolatier.

Krulac’s first foray into the chocolate world began in 2003, when she began selling her gourmet brittle wholesale. The “Brittle Bark” sold well, but its popularity really went through the roof when now-manager Vonny Getz won a sweepstakes prize to appear on the “Rachael Ray Show.” Getz took some of Krulac’s brittle to the show as a gift, and Ray liked it so much that she named it “Snack of the Day.” This led to the opening of the first retail Brittle Bark store in Mechanicsburg in 2008.

By 2018, Krulac was ready to introduce yet another brand to the world. She called her line of fine, small-batch chocolates “Cocoa Creek Chocolates” and began selling them at the Mechanicsburg store before branching out into Camp Hill.

DARK SIDE

Krulac wasn’t always in the chocolate business. She spent time working as a dental hygienist before returning to school.

“I started my second career at age 30, got a master’s degree in computer science and worked in commercial product development,” she said.

Krulac’s Camp Hill store is small, but airy and elegantly laid out. The lineup includes a selection of seasonal baskets, caramels, creams, jumbo peanut butter cups, unique treats like pumpkin pie almonds, and trek bars named for her Jack Russell terrier, Luther.

A best-selling bar, “Lemon Blue,” is crafted with 73 percent Haitian chocolate, dried lemons and blueberries. Another popular bar is ginger apricot, made with 70 percent bittersweet chocolate,

produced with beans from the Caribbean. Both bars are plant-based, dairy-free and gluten-free.

It was important to Krulac to cultivate a relationship with bean-to-bar companies to ensure consistency and quality.

“Everyone goes through the same steps, but how they do it and how long they do it impacts the flavor and creaminess,” she said. “Flavors are different in each area. For instance, in South America, you get floral and fruity flavor notes, while flavor notes from Africa are earthy. It’s a lot like ‘terroir’ in the wine world.”

If you’re stumped when it comes to hostess gifts, or need to purchase a present for someone who seems to have everything, a collection of international chocolates can double as a conversation piece.

Krulac’s curated truffle collections are both entertaining and educational. An ultra-dark “Black Beauty Collection” reads, “Come to the dark side,” and offers information on the cocoa content and from what region the collection hails (in this case, France, Italy, Belgium and the United States).

“This allows customers to compare their complex variations side by side,” she said.

Inside each box is a card detailing the inspiration behind each truffle. For example, the Italian truffle in the “Black Beauty Collection” is explained in depth, from the history of chocolate in Italy to the region where it is grown (Umbria) to the cocoa content. It even includes a historical, humorous tidbit, stating that Cardinal Francesco Maria Brancaccio was said to have dispensed a hot chocolate drink at Mass and, after imbibing, required that congregants go to confession.

Krulac said that customers can look forward to seasonal curated truffle collections, as well. An upcoming, six-piece Christmas collection, called “Comfort and Joy,” will include flavors like sugarplum, cranberry pistachio, gingerbread and a new Belgium chocolate called ruby chocolate.

JOY OF OPENING

Deb Pekala of Mechanicsburg said that she’s been a customer for years and has watched Krulac evolve into the chocolatier that she is now.

“She has a special talent for creating unique flavors with her chocolates like strawberry balsamic pepper, for instance,” Pekala said. “It’s unexpected, but unique and wonderful.”

Suzanne Drda visited the shop on opening day during Camp Hill’s Harvest Hop in September.

“Diane puts her heart into everything and really thinks things out to tie flavors to the various seasons,” she said.

The Camp Hill resident said that she recently tried a lemon basil truffle.

“It was excellent,” she said. “She decorates beautifully, and they package them nicely with a bow.”

Drda said that she loves another Camp Hill business, Cornerstone Coffeehouse, as well as the truffle that owner Sue Pera teamed up with Krulac to make. Pera said that the special truffle is called a “Latte Lovers Caramel.”

“Our customers love her unique, handmade candy,” Pera said. “The fact that she has moved in right down the street means that we have one more woman-owned business that we can proudly add to our list.”

Krulac echoed that sentiment, pleased that she has joined a group of supportive and successful female entrepreneurs who have also chosen to do business in the revitalized, walkable area.

“I feel like the past 17 years have led me to this moment when I have the joy of opening a truly unique, fine chocolate shop in my hometown and to offer chocolate lovers in the region a place where they’ll always find something new and incredibly delicious,” she said. **B**

Cocoa Creek Chocolates is located at 18 S. 18th St., Camp Hill. Visit their webpage at www.cocacreekchocolates.com or the Facebook page. Photos courtesy of Cocoa Creek Chocolates.



BEST IN GLASS

Brooks Hemauer has made the leap from award-winning amateur to professional brewer.

BY STEPHANIE KALINA-METZGER

In an article titled, “The Winner Effect,” author Eugene Sheely explained that, when people compete and win a contest, large amounts of dopamine and testosterone are released into the brain.

“Over time, changes to their brain structure and chemical makeup occur, making them more confident, smarter and able to take on larger challenges over time,” he wrote.

Brooks Hemauer may not have realized this when he won first place two years in a row at the Iron Brewer contest in Lancaster, but one thing he can attest to is that the recognition buoyed his spirits and inspired him to “up his beer game.”

Hemauer’s foray into the brewing business began with an IPA kit and an end product that he enjoyed.

“I continued to brew, and soon it became a passion of mine,” said the Dillsburg resident, whose next step was to join the Sons of Alchemy, a local home brewing club that has spawned many beer careers. Homebrew festivals followed, as did the compliments. According to Hemauer, the question asked most often was, “Where can I buy your beer?”

This prompted him to consider the prospect of selling his suds and pursuing his passion. Soon, he was bidding goodbye to his job in the automotive business and embracing the position of brewer.

“The game plan was to have our production facility at our detached garage in Dillsburg,” said Hemauer, who soon hit roadblocks at the local government level. “We needed a special exemption to brew beer as a rural occupation in the rural agricultural zone where we live.”

Determined, he returned to the drawing board, and the second time ended up being the charm. This time, he brought in studies to bolster his argument.

“We had to verify that we weren’t depleting the aquifer for other homes in the area,” he said.

By September 2019, Hemauer was licensed and began selling beer to bars and restaurants. It wasn’t long before his thoughts turned to the benefits of brick and mortar. This led him to open a taproom at the Wesley Drive Plaza in Mechanicsburg near the Peppermill restaurant.

NEW DIGS

The new Hemauer Brewing Co. taproom spans about 1,400 square feet and seats about 49 people.

Brooks’ wife Shannon has joined him in serving the public and running the business. The couple would like to report smooth sailing since the inception, but COVID-19 has put a crimp in the best-laid plans.

“We were three days away from receiving our liquor license when they halted field inspections,” said Hemauer, who then contacted the beer trade group, the Brewers of Pennsylvania. “They have an attorney on retainer, and we were put in touch with him, and he was able to expedite things.”

The couple opened to the public on May 1, offering a wide variety on tap.

“We have sours and barrel-aged beers, with a rotating selection that varies weekly,” said Hemauer.

Available on most days is their flagship Helles lager. Out of all the selections, the Lucky Lobsta is the most popular.

“It’s a New England-style IPA,” said Hemauer, adding that its popularity can be attributed to the “haze craze.”

Untappd, a beer-focused social media app, describes the Lucky Lobsta as “a beer with a soft, silky mouthfeel that is purposely hazy from the use of oats.”

Another popular selection, according to Hemauer, is “Wild Ways,” a wild yeast fermented saison created with a yeast that was captured at the garage where he brews in Dillsburg.

“I am the keeper of that yeast, and no one has it,” Hemauer said.

The Hemauers also offer seltzer with a rotating selection of pineapple, black cherry, passion fruit and mango.

As for food, they keep it simple, with items like pretzel braids, chips and salsa, a three-cheese grilled cheese and a spicy Italian panini, to name a few.

“People expect to be able to order food when they visit a taproom,” Hemauer said.

Kelly Coons of Dillsburg said that she began to frequent the establishment after becoming acquainted with the Hemauer brand at the PA Flavor festival during Harrisburg Beer Week.

“We sampled an amazing beer and began asking them where we could find more of their brews,” Coons said. “After learning that they were in Dillsburg, we kept a close eye on them.”

Coons said that she visited the day after they opened the taproom to grab some of their 32-ounce crowlers.

“I love their brews, their creative names, and their knowledge and recommend stopping in for a flight,” she said.

Carlisle resident Marsha Cleff said that she enjoys visiting with the couple now that the taproom is open for dine-in.

“With so many new breweries on the scene, a brewery needs a niche, and theirs is easy to see,” she said. “The logo is an ‘H,’ which I am convinced stands for home!”

Hemauer said that there’s a reason there are no televisions in their taproom.

“We want neighbors to meet neighbors, and we enjoy all the conversations,” he said.

As for COVID-19, the Hemauers are determined to ride the storm out.

“We [breweries] are not all going to make it, but my wife and I are trying to position ourselves for it, and it’s gratifying to be your own boss,” he said. “That way, the fires I put out are all my own.” **B**

Hemauer Brewing Co. taproom is located at 1010 Wesley Dr., Mechanicsburg. For more information, visit their website at www.hemauerbrewingco.com.



SWEETLY ITALIAN

La Bella Sicilia bakes the world a better place.

BY STEPHANIE KALINA-METZGER

They say that “stressed” is “desserts” spelled backwards. This familiar quote can be spotted in gift shops across America.

I take the phrase to mean that a good way to practice self-care is to consume plenty of desserts. At least, that’s my interpretation, and I’m sticking to it.

Indeed, I find that a dose of sugarcoated sunshine sometimes can be good for what ails us. Giampiero Faraone concurs. For months, he studied our region and came to the conclusion that the area was lacking an authentic Italian bakery.

Faraone is no stranger to the food business, having operated pizza shops for 30 years. The Sicilian-born businessman speaks with an air of authority, sometimes shouting when he’s trying to make a point. He explains later that it’s just enthusiasm and passion bubbling to the surface.

Faraone chose to open his bakery in a newly erected small strip mall in Hampden Township.

“I wanted to find just the right spot to open,” said Faraone, adding that the heavy traffic on the Carlisle Pike helped seal the deal.

His partner, Sheri Tolomeo, explained that the new business has been a year and a half in the making.

“Everything has been implemented to resemble a café in Sicily,” she said.

Faraone’s mother and sister live in the Sicilian capital of Palermo, and everything is imported from Italy—the ovens, the display cases, the lava tables and the coffee machine.

“All our ingredients come from Italy, too—from the coffee and our extracts to the imported, organic ricotta cheese that comes from grass-fed sheep,” Tolomeo. “It’s more natural and creamier.”

SO DELICATE

Faraone said that everything is made in-house daily. About 200 rotating sweets include items like sponge cakes soaked in rum called babas, cannelloni, fruit and cheese-filled pastries, seven-layer mousse cakes and the impressive-looking sfogliatella, often referred to in English as “lobster tail.” The shell-shaped, filled Italian pastry has been a hit with the customers, according to Tolomeo.

Imported gelato is another sweet item that is attracting customers now that the weather is warming. “The gelato from Italy is way better,” said Faraone, recommending the pistachio.

Customers who expect a cloyingly sweet, green-colored product like ice cream sold in the supermarket are pleasantly surprised when presented instead with a creamy frozen dessert tasting like a concentrated flavor of the pistachio nut.

In addition to sweet treats, La Bella Sicilia offers savory items like Sicilian-style pizza known as sfincione, arancini stuffed with ingredients like ricotta and spinach, and focaccia with items like prosciutto and mozzarella.

Those who want to skip the hassle of making dinner can choose from dishes made fresh daily, like lasagna with meat sauce, Parmesan and bechamel, pasta with garlic and Parmesan, and agnolotti with bread crumbs, mozzarella and meat sauce.

May Rodriguez said that she could tell right away that La Bella Sicilia was special.

“It’s a little different than regular bakeries around here,” said the Mechanicsburg resident. “Everything looked so good, and the staff explained everything so well. I ended up with about 15 different things and ate it all in two days.”

Lemoyne resident Susan Gluck said that everything was fresh and authentically Italian.

“They use the best ingredients,” said Gluck, who ended up with a pistachio cake with a chocolate dome. “There was custard on the inside, and on the bottom was pistachio cream and a pistachio crust. Everything was so delicate.”

To ensure that his chefs hew to authenticity, Faraone is planning to arrange for them to return to Italy about every six months.

“That’s what we are going to do to make sure everything is up to date with the standards in Italy,” he said.

To not mention COVID-19 would be to ignore the elephant in the room. Tolomeo said that the timing couldn’t have been worse for rolling out a business.

“Four days after we opened, they started shutting people down,” she said.

The silver lining was that their bakery was deemed essential since they serve food to the public.

Customers have been wearing masks and observing distancing rules. The bigger challenge for Faraone and Tolomeo is the long, 12-to-14-hour days due to a lack of help.

“Few people want to work at the moment,” she said.

So, the two continue to soldier on, knowing that, one day, life will return to normal. Suffice it to say, “normal” can’t come soon enough. **B**

La Bella Sicilia Bakery & Gelateria is located at 5510 Carlisle Pike, Mechanicsburg (Hampden Township). For more information, visit their Facebook page.



Johnny Compton



BEERY BYWAY

Take the entrance ramp to Highway Manor Brewing.

BY STEPHANIE KALINA-METZGER

Johnny Compton's new venture is sure to raise a few eyebrows. The Liverpool resident recently opened a bar, restaurant and taproom that's as funky as the beers he brews.

The Highway Manor Brewing Co., located in Lower Allen Township, is anything but run-of-the-mill. Customers who patronize the place for the first time generally register amusement at the long benches attached by chains to the ceiling of the outside seating area.

Some have speculated about the safety of the swings after quaffing a few, but Compton, never one to take life too seriously, seems amused by the comments and may even be looking forward to the stories that ensue. Also hanging from the ceiling are 1970s-era terrariums, stuffed with strings of lights, which illuminate the cozy space after dusk.

If it happens to be a bright, sunshiny day, one's eyes may have to adjust a bit to take in what is reminiscent of a Halloween fun house inside the bar. Black walls festooned with hand-drawn characters like walking grapes, strawberries, cherries and other bizarre graphics may cause some of a certain vintage to reminisce about the old days when psychedelia was the rage.

For Compton, it's just his way of taking the road less traveled.

GAME CHANGER

Compton's no stranger to brewing, with about 19 years of experience under his belt. About five years ago, he began thinking about doing something a little different at his Georgian revival home in Liverpool that he calls "Highway Manor."

"It dates back to 1840 and was built for a banker," he said. His travels took him to New York and Philadelphia, and, as he was visiting friends and seeking opinions, he was encouraged to take a deep dive into sours. Tom Peters at Monk's Café in Philadelphia even sent him home with a few.

"That was a game changer," he said. "I used to drink a ton of IPAs, but now I don't like them that much."

Compton began selling his sour and wild farmhouse beers in Philadelphia, New York, Maryland and Vermont, using yeast cultures from Liverpool. Things were going well until the sour beer trend began gaining momentum and shelf space became too competitive. Then COVID reared his ugly head, giving him some downtime to work on his taproom project.

"It's been in the works for a while to open a retail space, and I finally had the time I needed to get it underway," he said.

Those who are unfamiliar with sours may be surprised to hear that they're the oldest style of beer.

According to Craig Alperowitz, owner of Bolide Communications, a marketing agency that services sour beer producers, the style is as complex as it is delicious.

"The acidity levels make it refreshing, unique and totally different than what most consumers expect out of a beer," he said.

As a brewer, Compton appreciates the challenges that sours provide.

"There's a lot of magic that needs to happen outside the realm of control, which is why we charge more for a beer at times because, sometimes when they go bad, you have to dump them," he said.

Alperowitz agrees.

"Wild yeasts are often used in the production of sour, lambic or gueuze beers, and they're wild for a reason," he said. "They can be largely unpredictable and hard to control, which is why it's so challenging to produce a really well-balanced sour beer."

Another thing about sours—they're exceptionally food friendly. Therefore, the taproom offers a number of complementary dishes, especially smoked foods like a lamb pita, pork barbecue, roast beef, turkey and mushrooms.

BEER PEOPLE

Compton's current lineup can be viewed on the website, but many are self-explanatory, such as Mr. Cherry, Mr. Kiwi, Mr. Blackberry, Mr. Apricot and so forth.

"We source our stone fruit from Adams County, our strawberries come from Florida, our blueberries from Jersey, and we use a tart and interesting cherry from Venezuela," he said, adding that he brews 24 total brands, 18 of which are available now.

It's also important to Compton to offer a little something for everyone. So, he also sells what he calls "guest drafts," which include a double IPA, a pale ale, a dark beer line and a pilsner.

Wines from Mazza Vineyards and Presque Isle Cellars hail from Erie and are also on the menu, along with cocktails like mules and margaritas crafted with PA spirits.

Travis Daniel has been a regular since the opening of Highway Manor and said that the smoked sour root beer is one of his favorites.

"The food is also excellent and priced reasonably, and I keep going back because I want to try all of their great beers," said the Hummelstown resident, adding that the people are very friendly.

Jacob Lewis of Mechanicsburg also mentioned the welcoming atmosphere.

"The brewers and bartenders are knowledgeable and helpful," he said.

Among his favorites are "Mr. Pear" and a farmhouse ale called "Hong Kong SayJohn."

"It has lemongrass and ginger in it, and it's really good," Lewis said.

Compton said that owning Highway Manor barely feels like work.

"I read in an article recently that most people stick with it due to how much fun it is," he said.

Compton also treasures the many people he's met along the way.

"What can I say? Beer people are great," he said. **B**

Highway Manor Brewing Co. is located at 2238 Gettysburg Rd., Camp Hill. For more information, visit www.highwaymanorbrewing.com or their Facebook page.