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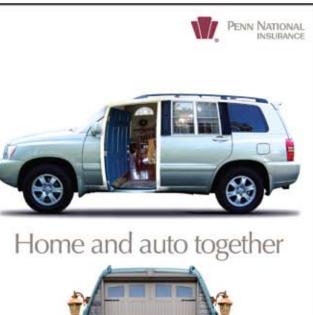


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This month's cover: The campus of Dixon University, Harrisburg







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In the Burg

ity Hall

Harrisburg Hires Financial Adviser; **Council Majority Condemns Choice**

Scott Balice Strategies, a Chicago-based financial advisory firm, has been selected to help the city dig out of its deep financial hole.

Scott Balice is expected to play a critical role as Harrisburg develops a plan to deal with a crippling debt burden of about \$288 million, nearly all of it resulting from a series of retrofits, some botched, over many years to the city incinerator.

"They [Scott Balice] have a reputation for being able to solve complex financial challenges," said Mayor Linda Thompson.

Scott Balice has assembled a team that includes the Bracewell & Giuliani law firm, the Government Finance Officers Association and the Jones Lang LaSalle real estate firm.

For these services, the city will be billed \$20,000 a month for up to 65 hours of work, which averages \$307 per hour. Work in excess of 65 hours a month will be billed on an hourly basis ranging from \$225 to \$600 per hour.

In June, the city, seeking a financial adviser, issued a request for qualifications. Sixteen firms responded, and six were chosen to complete a request for proposal. Scott Balice was selected based upon a scoring procedure and a final interview process, said Brian

Hudson, a state official who is assisting the city in its efforts to manage the debt crisis.

At press time, Scott Balice had not yet officially signed a contract with the city, but was expected to do so shortly.

The hiring of Scott Balice has provided more fodder in the ongoing feud between Thompson and a majority on the City Council. Council President Gloria Martin-Roberts supported the decision, but four other members wrote a letter to Scott Balice stating that they would not cooperate with the firm because they believe they had been shut out of the selection process, violating a council resolution.

Several council members also expressed concern that Scott Balice would put the interests of bondholders, not residents, first.

"These people [Scott Balice] are not beholden to the citizens of Harrisburg," said council member Brad Koplinski. "It's an issue of Main Street versus Wall Street."

The ongoing split between the mayor and council could endanger any final plan, much of which would be subject to council approval. The council also must approve payment of invoices in excess of \$20,000.

—Lawrance Binda

City Council Nixes More Nominees

The City Council last month swatted down four more nominees to the Harrisburg Authority, as a council majority tried to keep pressure on Mayor Linda Thompson to nominate former authority board members.

The council tabled the nominations of former council member Reizdan Moore and lobbyist Westburn Majors, indicating that it may approve them if Thompson would nominate former board member Neil Grover. The council rejected nominees Jennifer Smallwood and Darnell Williams.

The authority, which operates the city's water and waste utilities, has been without a quorum for three months, after the state Supreme Court nullified the existing board, giving the power of appointment to the mayor, subject to council approval. In the interim, much of the work of the authority, such as the ability to pay vendors and enter into contracts, has ground to a halt.

The council wants Thompson to reinstate members of the previous board, particularly Grover. To date, Thompson has reappointed just Bill Cluck and J. Marc Kurowski from the former board. As a result, the council now has confirmed only two of 10



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people nominated by Thompson. —Lawrance Binda Find "TheBurgNews" on: facebook twitter



Burg Biz

From the Ground Up

L.A. (to Harrisburg) Story

Big city sophistication shows in design of Bar 704.

Lawrance Binda

uss Harr and Brett Johnson came **K**to Harrisburg from creative fields—Harr is an actor and singer and Johnson a designer, both migrating from Los Angeles.

As you step into Bar 704-their new venture on N. 3rd Street-this sensibility is clearly evident, as the space shows a sophisticated, yet warm, contemporary urban style that Harrisburg only recently has begun to cultivate.

The walls are decorative concrete, the paintings are Mark Dorward originals and the 1,100-pound fireplace was



personally designed by Johnson. In short, the room is gorgeous.

"We gutted the entire place," said Harr. "We began renovations immediately after we took over and have been working at it ever since."

Amazingly, Bar 704 never shut down during the entire renovation, with work commencing after 2 a.m. closing time. Today, it's barely recognizable as the rather dark club that used to be Strawberry Café, directly across the street from the State Museum.

So two guys brought a little sense of the big city to Harrisburg-

how did that happen? Harr hails from the area and, over the years,

Johnson has spent much time here too. Thus, Harrisburg won out when they decided to move, do something different and become entrepreneurs.

"I'm adjusting well," said Johnson,

who has **Brett Johnson** never (left) and Russ lived Harr, inside the here new Bar 704.

Green St., 2900: R. & C. Mahonev to Reel St., 2439: Centric Bank NA to

Keystone Service Systems, \$275,000 KCS Inv. Assoc. LLC, \$56,125

Green St., 2952: J. Botel to S. Gassner Reily St., 222: PA Deals LLC to G.

Changing Hands: July Property Sales

Briggs St., 1631: L. & P. Vogelsong to A. Sanchez and Y. Martinez, \$62,000 Brookwood St., 2112: Fannie Mae to Z. Zhang and T. Shi, \$79,900 Chestnut St., 1207: Centric Bank NA

to KCS Inv. Assoc. LLC, \$52,536 Derry St., 2045: PA Deals LLC to K.

Frobenius et al, \$53,000 Derry St., 2423: W. Zollers to J. Green,

\$114,000

\$63,900 Derry St., 2538: S. Thomas to R.

Ramos, \$74,900

Forster St., 1713: P. Swinchock to R. Sanders, \$66.000

& K. Elgart, \$255,000

Green St., 1532: R. Valentine to M. Frater, \$120,000

Green St., 1924: WCI Partners LP to D. Miller & R. Finley, \$215,607

Hoerner St., 107: PA Deals LLC to A. Otwell, \$50,900 Holly St., 2010: B. Jones to M. Davis, \$54,900 Market St., 2115: R. & S. Lake to D. Davis and A. Bargo, \$119,900 Derry St., 2520: J. Perez to S. Mitchell, Melrose St., 916: A. Tran & C. Do to M. McCullough, \$97,500 N. 2nd St., 2503: M. & C. Bowley to Belco Comm. Credit Union, \$102,300 Fine et al to H. Henry, \$342,500 N. 19th St., 45: E. Stoute to S. Oyster

and J. Frankston Morris, \$220,000

and D. Mellinger, \$57,000 Graham St., 118: A. & R. Emerick to B. Park St., 1915: CJD Real Estate

Ventures to L. Singleton, \$63,000 Penn St., 1917: WCI Partners LP to S. Stauffer, \$119,000

Penn St., 1930: WCI Partners LP to J. McSurdv and J. Lentini, \$154,100

Riddle, \$52,000 Reily St., 317: Q. & S. Harberger to E. Martel, \$96,000 Seneca St., 226: W. & K. Schock to R. Ralls, \$119,900

Showers St., 606: J. & B. Wolgemuth et al to A. Fox, \$182,500

S. 18th St., 1040: B. Smith Jr. to N. & S. Reid, \$150,000

S. Cameron St., 147, 157 & 201: A.

State St., 1939: M. O'Reilly to L. Williams, \$75,000

Walnut St., 1802: S. Briffa to R. Ramirez, \$76,900

Zarker St., 1943: Kirsch & Burns LLC to J. Spencer, \$54,400

Source: Dauphin County, City of Harrisburg, property sales greater than \$50,000. Data is deemed to be accurate. before. "I like it more than L.A. in the respect that the people are terrific and warm. Also, the architecture is incredible, which I appreciate as an interior designer."

The design part will continue to keep him busy. Next up, the bathrooms, largely unchanged from the Strawberry Café days. There also are plans for a new front door and a re-designed area by the large picture window and a roof deck. Oh, then there's the small matter of the building next door, which the pair also owns. By next year, they want to open that space as a non-smoking extension of Bar 704.

"We have such a wonderful setting here, with a view of the Capitol and the State Museum," said Harr. "It's a very special place."

Bar 704, 704 N. 3rd St., Harrisburg. 717-234-4226. A grand opening is slated for later this fall.

Uptown Market Swings Open Doors

The former Eagle Supermarket, which opened in November 2008 at 2304 N. 3rd St., between Emerald and Seneca streets, has changed ownership and name.

The store was purchased from In Pak in June by Isidoro Antonio Diaz and Mauricio Diaz, two cousins who renamed it the Uptown Food Market and pledged a full-service grocery store with a deli. The deli is scheduled to open Sept. 13.

The front store manager, Edgar Molineros, said the store has been refurbished, and a grand opening is slated for Thursday, Sept. 30.

Uptown Food Market, 2304 N. 3rd St., 717-412-4301. Open Monday to Saturday, 8 a.m. to 8 p.m.; Sunday, 8 a.m. to 6 p.m.

Diner Debuts on 3rd

Mario Nunez and his wife, Maria Ortiz, recently bought the former 3rd Street Deli, 210 N. 3rd St., across from South Capitol Park. They changed the menu to homemade diner fare and changed the name to the 3rd Street Diner.

Phone: 717-236-1110; fax: 717-236-1112. Hours are Monday to Friday, 6 a.m. to 3:30 p.m.





Face of Business

Where Form Meets Function

A worldly flare greets visitors to Mitrani at Home.

Peter Durantine

rhaps only a pair of world travelers could open a store like Mitrani at Home, with its eclectic collection of furnishings, accessories and rugs that range in design and style from rustic Old World charm to cool contemporary sleekness.

Many of the pieces are the work of artisans; some simply works of art, but all for practical use at home. Husband and wife Albert Mitrani and Donna Orbach buy from familyrun companies, craftspeople and artists, locally and across the globe. They also offer customized and oneof-a kind furniture such as tables with wrought-iron legs formed by the Amish in Lancaster with tops

fashioned from antique Turkish wheat threshers made of wood and slivers of stone.

"Most of the items here have a story that is interesting," Albert Mitrani said.

A customer, buying a few décor pieces, smiled when asked about the store. "It's very interesting," she said while browsing. "I love it."

Once located downtown on N. 2nd Street, where The Quarter restaurant is now housed, Mitrani's showroom and warehouse now is just outside the city line at 3535 Walnut St. (Route 22), where it stands as an outpost for Gallery Walk on Sept. 9.



15th: Red Molly

• 16th: Half Assed to St Patty's Day Party w/ Kimanes Saints, Bagpipers from Lochiel Emerald Society and Saints of Sorrow

- 30th: Jess Klein & Natalia Zukerman,
- in the round

Every Monday: Karaoke Every Wednesday: Open Mic w/Mike Banks

For full event information visit www.harrisburgarts.com or call 717 701-6199

The 7-year-old store's featured artists that day will include Jeff Bye, a painter in acrylic and oil, and macrophotographer Mark Jacoby.

While catering to upper incomes, Mitrani is accessible for middle incomes too, said Orbach.

"I think most people in today's economy pick beautiful pieces," she said.

And though Mitrani has enough such pieces to furnish a home, Orbach initially directs otherwise.

"I encourage people not to buy so much, but to buy what they love," she said. "I think people tend to look for bargains on things they don't love."

Albert Mitrani was born and raised in Istanbul, Turkey; Orbach is a Harrisburg native, her grandfather fled Germany in 1938. They met in Israel, where Mitrani was a student and Orbach worked for an American company.

They became wholesalers, first in rugs, then furniture and accessories such as earthen pottery and wooden butter churns, some turned into lamps. After several years, they decided to try retail and found success in opening a store downtown, which they only left because the landlord sold the building.

"That was an experiment that worked," said Orbach. "People really responded. They were very excited to see something that is different."

Mitrani appeals to a worldly taste, and Albert and Donna like to accommodate with special events, such as a Middle Eastern weekend they are planning for November with food and furnishings from Syria, Morocco and other countries in the region.

"We see an incredible number of well-traveled people coming



Albert Mitrani and Donna Orbach in their chic furniture showroom just outside Harrisburg.

through the doors here," said Orbach, who sees her native city shedding its provincialism to become as worldly as the furniture she sells. "There are so many interesting people here."

Mitrani at Home, 3535 Walnut St., Harrisburg, 717-526-7930, mitraniathome.com.

Planning Board OKs New City Zoning Plan

Harrisburg's Planning Commission last month gave its nod to the city's new zoning code, allowing the plan to go to the City Council for final action this fall.

The existing, 1950-era code, had become overly complex through the years, growing to include 29 base zoning districts and six overlay districts. The new code, a year in the making, includes just 11 base districts and three overlay districts.

The commission also has approved a building at N. 2nd and State streets proposed by WCI Partners. The five-story, 54,000-square-foot building will include four floors of offices, a restaurant and retail space. WCI's land development plan now must be approved by the council.

WCI expects to break ground in April. Completion is slated for August 2012.

Face of Business

It's Fudging Fantastic

Grandma's recipe at heart of sweets biz.

Meghan Boyer

As a central Pennsylvania native, I want to share my most recent discovery with all you dessert lovers! Has anyone else heard of fudge-Olutely?

If you haven't, pay close attention. Fudge-O-lutely operates out of New Cumberland, but is an e-commerce business fudgeolutely.com. It offers 16 different flavors of fudge that can be ordered by the pound and shipped anywhere in the United States.

While fudgeolutely.com may be new to the e-commerce world, the fudge recipe certainly isn't. In fact, the recipe used to make these delicious confections has been around for decades. Jessica Kost, owner of fudge-O-lutely, uses her grandmother's recipe that has been passed down through the family.

"People could walk in her backdoor and leave with fresh homemade fudge," Kost said. "I am just trying to move forward with a faster-paced, fudge-loving world of technology."

In putting her company on the Internet, Kost also expanded her list of products by adding new ingredients to create fun, exciting fudge flavors. Included in the available products are grandma's original flavors—peanut butter, chocolate and vanilla. Some of the more unique flavors are orange creamsicle, black licorice and penuche—made of brown sugar, butter, milk and vanilla.

Fudge-O-lutely offers more than just fudge. Other choices include four different varieties of fudge patties, which are fudge covered in dark or milk chocolate. Classic Peanut Butter Eggs are a popular item especially around Easter time, as well as a few other newcomers: butter cream, coconut or peppermint patties bathed in dark chocolate.

As a small company without a store, fudge-O-lutely brings its product to customers by setting up stands at local flea markets, such as



Jessica Kost, fudge-maker-in-chief at fudge-O-lutely of New Cumberland.

the Newberrytown Peddler's Market. It will have pumpkin pie-flavored fudge at Enola's Pumpkin Festival on Oct. 9 and 10.

On top of launching the website, this company also has a Facebook page and posts monthlong specials like free shipping or free fudge with a purchase. Of course, visit www.fudgeolutely. com to place an order or email fudgeolutely@gmail.com with any questions or comments.

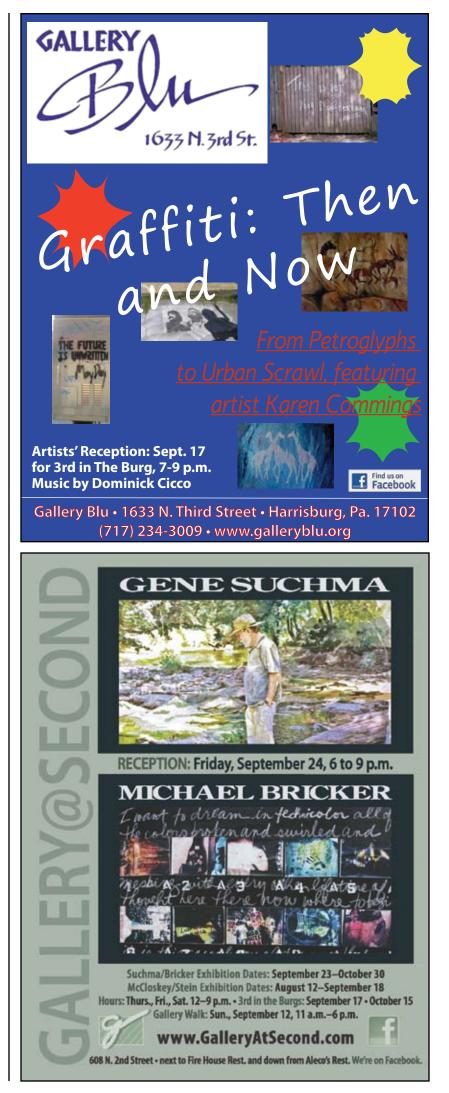
Meghan Boyer writes from New Cumberland.

Car Dealer Drives into Auto Seat Space

After doing business on Cameron Street since 1949, the Auto Seat Cover Co. moved Sept. 1 from 201 S. Cameron St., but only a few blocks away to 1500 Paxton Street.

Owner Alan Lesher said the company's current building, which it has been operating in since 1972, had been sold. Lesher, who bought the company from the Albert Fine family in 2005, said Auto Seat's phone (717-238-9611) and fax (717-238-3351) will not change.

The building, located next to the Mulberry Street Bridge, was bought in July by Howard Henry of Howard Tire Co., which is next door. Henry is expanding to auto sales and plans to house Howard Motors, an indoor car lot there.



Street Corners

Around Town

Arts Destination: Harrisburg

22 years ago Gallery Walk helped plant a seed. My, how it's grown.

Peter Durantine

t's an astonishing figure. In less than two years, nearly a dozen substantial art spaces have opened in Harrisburg, transforming the once-staid capital city into a regional center for the arts.

Sure, former Mayor Stephen Reed may have failed in his effort to turn the city into an exhibit hall of museums—from sports to western to African-American. But another movement arose instead, one that took root organically, almost entirely by the will of artists and art lovers and, notably, with very little involvement from City Hall.

That's the strong, dynamic state of affairs for the city's arts community as it prepares for the 22nd annual Gallery Walk. This year, 31 galleries and studios will participate, the largest number ever, reflecting Harrisburg's status as an artist colony, as well as changes in the greater art world.

Moreover, events such as Gallery Walk and 3rd in The Burg, as well as individual arts entrepreneurs, such as the owners of Stage on Herr at Harrisburg Midtown Arts Center, Gallery Blu, SPRAMA, Gallery@Second, Midtown Scholar, the HodgePodgery and others, are creating a growing critical mass.

"It's synergy," said artist Andrew Guth, who, with Tara Chickey, opened The Mantis Collective, a gallery at 1306 N. 3rd St., in April.

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Galleries have found it's better to work together because they compete at different levels and offer works that vary from gallery to gallery, said Guth, whose gallery shares space with Caleb Smith's alternative film company, Moviate.

"When we first started, we heard, 'Oh, you're the new competition," said Bluett Jones, who, with his wife, Christina Heintzelman-Jones, opened Gallery Blu last year at 1633 N. 3rd St. "We don't hear that anymore."

Gallery@Second, 608 N. 2nd St., is another newcomer to the Harrisburg arts scene, opening just in May. Owner Ted Walke agreed that everyone in the arts community—as well as the city—benefits from a critical mass of venues and shops. "It's raising the bar by having

the collective," he said. Also, say gallery owners,

Also, say gallery owners, Harrisburg is less pretentious—and much less expensive—than New York City or Philadelphia, and the Internet has made it easier for artists to live anywhere and still get exposure in major metropolitan areas, as well as small cities.

Gallery Blu's Heintzelman-Jones said New York painter Gary Armstrong, who had the only work of art placed on the moon by the Apollo astronauts, sought the gallery out through the Internet.

Meanwhile, Stage on Herr's John Traynor said local events like Artsfest, Gallery Walk and 3rd in The Burg are generating greater interest in Harrisburg's arts community.

"It's getting better and better," Traynor said. "The last show we did we sold over \$3,000 in works from local artists, and, in this economy, that's pretty good."

Much of this started with Gallery Walk, founded in 1988 by Carrie Wissler-Thomas, president of the Art Association of Harrisburg. Then, as newly appointed head of the association, she noticed the arts community often worked at cross purposes.

"I thought, 'Let's get everyone together and celebrate our similarities," Wissler-Thomas recalled, noting with quiet satisfaction how Gallery Walk has succeeded and inspired artists, gallery owners and patrons.

"It's an animal that has changed over the years and evolved," she said. "It shows people that they don't have to go to Philadelphia or New York to buy good art."

Wissler-Thomas, who paints in oil and began her career doing portraits and, of late, has been capturing Scotland's landscapes, arrived in Harrisburg from eastern Lancaster County in 1972.

At that time, the 84-year-old association, in its 200-year-old brownstone building at 21 N. Front St., pretty much constituted the city's art scene. "There really wasn't much of anything except for the art association," Wissler-Thomas said.

There were many artists, as there continues to be today. When she became president in 1986, she and then-executive director Charles Schultz made the association more accessible, opening regular hours and creating a professional gallery and art school.

"Charles and I got a lot more people involved who were younger artists," Wissler-Thomas recalled.

As a result, the association went from focusing mainly on traditional landscapes and watercolors to a broader range of media and styles. "We still showed wonderful traditional works, but also abstracts and a wonderful range of media," she said.

Helping the association's progress was artist Charles "Li" Hidley, who moved to Harrisburg from New York City in 1966 and, through his works of expressionism and abstraction and by teaching at the association, transformed the local art scene. He died in 2002. Wissler-Thomas credits him as the dominant force of the change.

Today, the Art Association averages 150 students a semester, who learn everything from painting to sculpture. Those students have something that artists 30 years ago did not—a growing arts community that is filling with galleries where they can show their work.

"Harrisburg has become a real Mecca for artists," Wissler-Thomas said. "I think Gallery Walk opened the door a wee bit and showed people there are a lot of talented artists in this area."

Gallery Walk will take place 11 a.m. to 6 p.m., Sunday, Sept. 12. For more information and a map, visit www. artassocofhbg.com/GW-2010.htm.

Rewind: Gallery Walk 2009







From top: Ophelia Chambliss paints en plein air; whimsical "Fly Swatter" by Shane Morgan; mob scene at SPRAMA.

Around Town

On a Mission to Educate

3rd Street Studio combines classroom, gallery.

Lawrance Binda



3rd Street Studio owner Lessa Helm, making pottery.

Sometimes, a building speaks to you, letting you know exactly what it needs to be.

That's how Lessa Helm describes what happened when she saw 1725 N. 3rd St. Last year, she and her husband Kerry were searching for potential sites for a pottery studio, art classroom and gallery when they came across this historic rowhouse.

It was one of the few original Victorian buildings standing in the immediate neighborhood, as most had been razed over the years to make room for the Capitol Heights townhouse development.

"It was its historic nature, one of the last of its kind, that attracted us," said Lessa (pronounced "Lisa") Helm, a Shippensburg native who taught art for many years in Virginia.

Naturally, a complete rehab was in order.

"The inside of the building was gutted," she said. "It's taken us quite a bit of time to renovate and open."

With the project complete, 3rd Street

Studio was born, the latest arts space in the rapidly emerging arts corridor around and along N. 3rd. In fact, Helm's building now represents the northern node of the district, which begins downtown and stretches over a mile.

Notably, the businesses that make up the district all have unique missions and formats—from museums to galleries to performing arts spaces to cafés, restaurants, shops and even a bookstore, all of which include and incorporate visual art. Likewise, 3rd Street Studio has its own emphasis. A long-time artist and arts educator, Helm regards her new studio as primarily a teaching space, where she is able to encourage artistic talent and give lessons in pottery. Studio time also can be reserved and rented. In addition, she wants to work with area youth, hoping that exposure to art—and encouraging artistic skills—will open up a wider world to them.

To that end, she is partnering with the Neighborhood Center of the United Methodist Church for an exhibition of chairs painted by local children. The show, "Chairs for Peace," opens for 3rd in The Burg on Sept. 17. She also is working with the youth program of the Bethel AME Church.

That's not to de-emphasize the gallery portion, which occupies the front two-thirds of the building, where art is displayed and sold. In fact, she's eager to help give talented, emerging artists the exposure that they deserve.

It's just that, when Helm sees her position in the arts, it's primarily in the role of teacher, encouraging imagination, education and expression.

"My passion is exposing people to the arts, fostering artistic skills and developing an appreciation of the arts," she said. "That's what I wish to do."

3rd Street Studio, 1725 N. 3rd St., Harrisburg. 717-385-3315, www.3rdstreetstudio.org. Open Mon.–Thurs., 1–7 p.m.; Fri., 3–8 p.m.; Sat., 1–6 p.m.; Sunday by appointment.



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Around Town

Ashes to Triumph

Chisuk Emuna lost all in a fire. Now, it's set to build again.

M. Diane McCormick



The site of the shuttered Thomas Morris Chester School in Riverside, which soon will be razed to make way for a new synagogue for the Chisuk Emuna congregation.

Carl Shuman thought that the bejeweled yad he made for his son's bar mitzvah and in memory of his father was lost in the Chisuk Emuna fire. But the pointer, used to follow scripture without touching Torah scrolls, reappeared months later, bent but still intact.

"I didn't try to unbend it," said the congregation president. "It tells the story of us as a congregation, maybe a little bent from the fire, but in some ways, a more beautiful object."

Chisuk Emuna is a small, conservative Jewish congregation that worshipped in a 1956 synagogue at 5th and Division streets. On the night of April 3, 2009, candles lit in a joyful Sabbath celebration sparked a fire that destroyed the sanctuary.

As Rabbi Ron Muroff watched flames shooting from

the building, he recalled synagogues desecrated during Kristallnacht, Nazi Germany's "Night of Broken Glass." But instead of hatred from authority figures, he got a hug from the fire chief and the support of firefighters ready to retrieve the congregation's Torah scrolls.

Help and sympathy arrived from synagogues, the Jewish Federation, churches and schoolchildren. Then-Bishop Nicholas Rhoades of the

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Catholic Diocese sent consolations and \$500. Again, Muroff recalled threats against Jews "in other lands, at other times."

"It was always a tense time for Jews around Easter, for fear that Jews would be blamed for the killing of Jesus, and to have the polar opposite experience of a beautiful note from this very humble and inspiring religious leader, expressing solidarity for us at our time of need and a very generous contribution to our building effort, was really heartening and really inspiring," he said.

Now, a new chapter begins. Chisuk Emuna bought Harrisburg School District's closed Thomas Morris Chester School, the old Riverside School at Green and Vaughn streets. The congregation plans to tear down the school and build a 13,500-square-foot synagogue. Groundbreaking could be in spring 2011, depending on city approvals, said Shuman.

The building will reflect the community values of a "warm and welcoming" congregation, accessible to people of all abilities, Shuman and Muroff agreed.

"My dream would be to have a garden to make it esthetically beautiful for us and our neighbors, and perhaps to have a small playground that would be not just for us but for the use of children in the neighborhood," Shuman said. He added, "At least, that's a hope." The results of a \$3 million capital campaign will determine how far the dream will go.

Riverside residents welcome a responsible neighbor where a dilapidated school now sits.

"I think it'd be great," said Alfred Forte, who built his 3rd Street home behind the school in 1951. "It'll really clean the area up. They'll build it right."

Chisuk Emuna "didn't miss a beat" after the fire, holding classes, services, bar mitzvahs and weddings in Jewish Community Center space, said Muroff. Still, it will be a special day when the congregation with timeless values embraces a home for the 21st century.

"In every loss," he said, "there are always opportunities and blessings."

Capital campaign donation information can be found at chisukemuna.blogspot.com.



Lawrance Binda

Want to buy a bar? The notorious Club 1400 has padlocked its doors (this time for good, we hope), and the building is up for sale for \$375,000.

Over the years, the bar has been linked to many incidents, including a shooting last year of a bar bouncer. With some money and vision, this property, in the heart of Midtown at N. 3rd and Calder, could become something truly special. Interested?

A block down, Midtown Scholar is marking the first anniversary in its amazing space at 3rd and Verbeke. A celebration is slated for Gallery Walk, with a sidewalk sale and anniversary specials, so be sure to stop by. While there, check out the store's huge new crop of books. Owner Eric Papenfuse just returned from a shopping spree in Chicago, where he bought out the inventory of Powell's Books' Grant Park location.

Across the street, the Broad Street Market has selected Jennifer Sim as its new manager. She comes from a food industry background and most recently headed the marketing department for a regional food distributor.

In case the mood suddenly strikes you to sing in public, you're in luck. Every Monday night, starting this month, Stage on Herr unleashes karaoke on Midtown. So brush up on your Journey and take a star turn on one of the best stages in Harrisburg.

Lastly, Engleton Community Group has unveiled its new banner (pictured), which shows the historic rowhouses characteristic of the neighborhood,

a part of Midtown bordered by N. 2nd, N. 3rd, Reily and Kelker streets. Following city approvals, the banners will be posted throughout the community.



(breakfast only)

ShutterBurg

... a Month in Pictures



Aug. 3: Neighbors met neighbors during National Night Out. The Engleton block party featured face painting, music, food and lots of local chat.



Aug. 11: Harrisburg Authority member William Cluck (left) and former member Neil Grover were two of the panelists at a public forum on Harrisburg's debt crisis held at Midtown Scholar Bookstore.



Aug. 18: A row of century-old, single-family homes have been boarded up along the 1100 block of Derry Street in the heart of Allison Hill, awaiting further action by the city. One dilapidated house near the corner has been razed.



Aug. 20: Another great 3rd in The Burg featured movie trivia at Midtown Cinema (left), among many other events.



Aug 6: Some outrageous breakdance moves had the crowd amazed downtown at the 3rd Annual Dauphin County Cultural Festival.

Aug. 13: Friends of Midtown held its annual summer social at Mantis Collective/Moviate on N. 3rd Street.

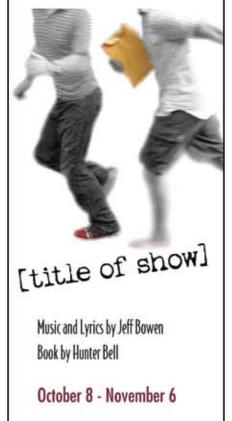
Aug. 13: Adrienne Stein (pictured) and Linda

Benton McCloskey opened their exhibits at

Gallery@Second.

Aug. 20: Sisters Haley (left) and Brittney Rineer spent a morning at the wheel molding clay at Riverbottom Pottery, 3809 Paxton St., next to the TecPort Office Complex. Riverbottom recently held its grand opening.





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Past Tense

Highways of Water

Though brief, the canal era left its mark on Harrisburg.

Jason Wilson

From the time of its early settlement in the 1750s, Harrisburg was an important transportation center. However, before it became a booming railroad town, it was an important stop on the Eastern Division of the Pennsylvania Canal system.

Begun in 1826 to compete with New York's Erie Canal, the Pennsylvania Canal was the first system of mass transit to haul goods (and originally passengers) from Pittsburgh to Philadelphia.

Ground for the canal was broken at Harrisburg in 1827, a year before the Union Canal connected the Susquehanna River at Middletown to the Schuylkill River at Reading. This link meant that bulk goods from interior Pennsylvania could now travel to Philadelphia, instead of south along the river to Baltimore, a major concern of Philadelphia businessmen.

The Main Line of Public Works, as the massive system of government-funded construction was called, was completed in 1834, making travel over the steep and rugged Alleghenies easier, but not faster. The massive Allegheny Portage Railroad lifted the boats over the mountains on a series of inclined plains powered by stationary winches, while, across the

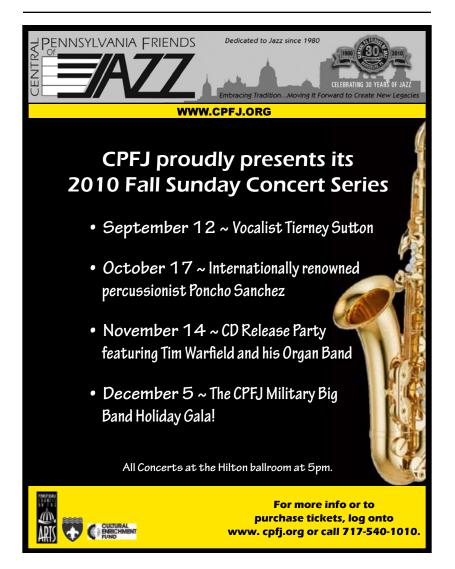


Photo courtesy City Archives



Canal basin between State and North streets, circa 1890.

canal line, numerous locks raised and lowered boats as they made their way across the state.

The slow speed of the canals meant that, by the time of their completion, they were mostly obsolete, as steam power quickly outpaced them.

But the canals, like the railroads that followed them, served several valuable purposes, mapping the routes that the railroads would follow and pre-engineering many of the same problems the railroads would face.

Lastly they proved that east/ west travel was possible in a state where large mountains blocked much of the way. If a boat could be hauled over a mountain, a railroad certainly could be built over it.

The canals created a stream of raw goods into Harrisburg—wood from Williamsport, coal from Reading, produce and iron from the western regions. Though the canals lasted the majority of the century, most would never turn a profit after 1850. The railroads that followed would turn Harrisburg from a sleepy river town of several thousand into a bustling 19th-century city.

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

Kipona: a Century On

As the region's traditional end-ofsummer celebration, Kipona started in Harrisburg on the banks of the Susquehanna River in 1901.

This year's event, which runs Sept. 4–6, features more than 150 artists and craftsmen, live music and entertainment, activities, rides, a canoe race, a fishing tournament, food vendors, an Indian pow-wow, a chili cook-off and more. Kipona will end with a fireworks display on Sept. 6 at 8:35 p.m.

Parking at city meters and on City Island is free on the weekends and the holiday. The Harrisburg Parking Authority offers a \$5 per day fee at the Market Square Garage at 2nd and Chestnut streets.

Visit www.harrisburgevents.com for more details.

Kipona, Then and Now

Photo courtesy Harrisburg City Archives





The Harrisburg waterfront in 1916 shows a relatively modest Kipona celebration, then focused on watercraft and racing (left). Today, the festival retains some of those elements, but most of the action is off the water in Riverfront Park (right).

Doing Good

Battling a Stigma

NAMI aids those affected by mental illness.

Kimberly Dec and Geralyn Frascella

"Good morning Geralyn," I said to my co-worker, as we both walked into the office to start our work day.

"It is a good morning," she said, trying to push out her trademark smile. "But my son was arrested for wandering in a cemetery last night, and I was up since 3 a.m. trying to calm him down, so this day may be a little challenging."

Geralyn Frascella's son was diagnosed with paranoid schizophrenia at 6 years old. Twentytwo years later, she copes with the challenges of having an adult child that suffers at the hands of mental illness.

"I didn't know where to turn. I didn't know where to get the resources I needed to help him manage his illness, until I found NAMI (National Alliance on Mental Illness)," she said. "There is a lot of red tape to get the help that he needs, and that is tragic. It took five years to get us to the point we are at now, and we still have a long way to go."

From its inception in 1979, NAMI, a non-profit organization, has been dedicated to improving the lives of individuals and families affected by mental illness, for which there is a negative stigma attached that precludes many people in a crisis from seeking help.

Mental illnesses are medical conditions that disrupt a person's thinking, feeling, mood, ability to relate to others and daily functioning. Just as diabetes is a disorder of the pancreas, mental illnesses are medical conditions that often result in a diminished capacity for coping with the ordinary demands of life.

Serious mental illnesses include major depression, schizophrenia, bipolar disorder, obsessivecompulsive disorder, panic disorder, post traumatic stress disorder and borderline personality disorder. The National Institute of Mental Health reports one in four adultsapproximately 57.7 million Americans—experience a mental health disorder in a given year.

The consequences of not making mental illness a priority are staggering and include unnecessary disability, unemployment, substance abuse, homelessness, inappropriate incarceration and suicide. The economic cost of untreated mental illness is more than \$100 billion

yearly in the United States.

NAMI focuses on support and public education through its toll-free helpline, 1-800-950-NAMI, which services more than 4,000 inquiries a month; the NAMI Connection, which offers a free recovery support group program for adults; and the NAMI Walks, which promote hope, recovery and awareness. NAMI's website, www. namipa.nami.org, receives more than 7 million visitors annually and offers comprehensive, up-to-date information on mental illness.

For NAMI's local affiliates in Dauphin County, visit dauphin.nami. org, and in Cumberland and Perry counties, www.namipacp.org.

"NAMI provided me the tools that I needed, and continue to need, to deal with my son's illness," Geralyn

said. "I didn't know how to interact with him, to coach him, and it was a struggle. He sees the world differently than we do and to him, it's a very scary world." Since finding NAMI, Geralyn has become a mental health advocate and does her best

and does her best to raise awareness and money for the organization.



Geralyn Frascella (left) and Kimberly Dec are benefit specialists at NHS Human Services.

Events this fall include the Big Benefits Bash with jazz/funk band Bunchafunk, raffles, door prizes and food at Stage on Herr, Sept. 17. Tickets are \$10. For more on the Bash, contact Kim Dec, deckim@yahoo.com or Geralyn Frascella, gfrascella@comcast.net. And there's Harrisburg's NAMI Walk on Oct. 2. For information on NAMI Walk, contact Tammy Beaston, tbeaston@ nami.org or 717-238-1514.

Benefit for NAMI National Alliance on Mental Illness

Featuring BUNCHAFUNK band Lite fare,cash bar, door prizes \$10/Ticket

Where: HMAC Stage on Herr 268 Herr St., Harrisburg When: Sept 17, 6PM

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Good Eats

Taste of the Town

Mussels, as in Brussels

Café Bruges: Continental cuisine, Carlisle locale.

Peter Durantine



Belgian specialty: Steaming moules frites with a glass of Brugse Zot, the house beer.

n a region known for its German-American ethnicity, local breweries and basic meat-and-potatoes tastes, central Pennsylvania would seem like the last place to find authentic Belgian food and beer.

Café Bruges in Carlisle disproves the notion, opening a year ago in this town's historic district, offering a collection of hard-to-find Belgian beers and a Flemish cuisine that has kept the restaurant's wait staff busy serving ales and meals.

Garret Hosler, one of four managing partners, said part of their

success in Cumberland County's sleepy seat is the nearby U.S. Army War College and its students, many of whom are either European or worked at NATO headquarters in Brussels.

"They're used to it," he said of such entrees as stoemp saucisse mashed vegetables with assorted sausages—and carbonade flamande —Flemish beef stew.

Sitting at the end of the bar one afternoon sipping a Bavik, a pilsner from the Flanders region, U.S. Army Col. Kevin Marcus offered a testimonial. He had just moved to Carlisle from Belgium to study at the college.

"You'll never see this collection of beer in one place, not even in Belgium," Marcus said. He noted the food: "They cook their frites the right way. They seem to go to great pains for authenticity."

Even the restaurant, inside a more-than-a-century-old building, has a European bistro atmosphere with its hardwood finishes, dark forest green walls decorated with pictures of the old country and paddle-fans whirring from a tin-

covered ceiling. Hosler and his one partner, Ross Morris, are from central Pennsylvania and first became acquainted decades ago as musicians in a band. They're also world travelers. Hosler, a drummer, has managed restaurants from Beverly Hills to Washington, D.C., and Morris, a quitarist, has been a chef for 30 years.

It was Morris who, after visiting Belgium, came up with the restaurant's concept for Carlisle. As he explained, Belgian food has the heartiness of German meals and the nuance of French cuisine. Which is another reason, he said, for their success: The meat-andpotato Flemish dishes "have all the elements that central Pennsylvania foods have."

lan Hedrick, executive chef, prepares the fare from scratch—no processed food; everything fresh. As a chef, said Morris, "My philosophy

nection

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Chef Ian Hedrick and owners Ross Morris and Garret Hosler of Café Bruges in Carlisle.

is: eat real food."

Morris also owns Piatto, which serves regional Italian cuisine, while another Bruges' partner, Omar Taghi, owns Argana, a Moroccan restaurant, both a few blocks from Café Bruges.

"What we're trying to do is give people authentic food experiences," Morris said.

The fourth partner, Ryan Twigg, has worked in restaurants for years. Together, the partners like to boast, they have nearly a century of dining experience.

Another, and perhaps larger, reason for their success is how much the demographics have changed the last 15 years. Younger generations have more life and travel experiences. They welcome different—even exotic—cuisines.

"We're really surprised at how many people had been to Belgium and how many understand what we are doing," Morris said.

Hosler added, "You can't forget the locals that were waiting for this to happen."

For those not quite ready for such Belgian dishes as moules frites —mussels and French fries that can be prepared one of six different ways—Café Bruges also offers burgers and salads.

Café Bruges, 16 N. Pitt St., Carlisle, 717-960-0223, www.cafebruges.com; Sun. to Thurs., 11:30 a.m. to 9:30 p.m.; Fri. and Sat., 11:30 a.m. to 10:30 p.m.



Home Cooking

Green & Yellow & Red All Over

Roasted peppers bring out color, flavor in your meals.

Rosemary Ruggieri Baer

have many memories of my mother and the wonderful food she made. She spent a good part of her day in the kitchen, making absolutely everything from scratch.

One of my most vivid memories is of her with her head stuck in the oven, under a hot broiler, roasting bell peppers. This activity required careful watching and turning or the peppers would become hopelessly burnt. My mother roasted peppers all year round, but, in late summer and early fall, she was in bell pepper heaven.

It was at this time of year she could find big, fat red peppers that are so much sweeter than their green counterparts. Green peppers too, mellow and touched with orange and gold, making for a vibrant color mix on the plate. We ate roasted peppers as part of our dinner, but today most Italian restaurants place them on their list of antipasti or "first course." We loved mopping up the pepper juices and olive oil with good Italian bread.

There are other ways to roast peppers rather than under the broiler. Gas grills are wonderful for this purpose as are large, ridged grill pans for use on stovetops. The important thing to remember is to keep an eye on the peppers. A light charring is good, but, left too long on high heat, the peppers' flesh will burn and the taste will be altered.

My mother always advised me to look for "thick-skinned" peppers as these are so much easier to

peel. She was right, but while distinguishing thick-skinned peppers from thin-skinned ones gets better with practice, it is not always easy to do.

What follows is my process for roasting peppers. I use

my Weber gas grill, although, like my mother Rose have been known to stick my head under a hot oven broiler to make them.

 Choose 6 to 8 large, firm, and "thick-skinned" peppers. Try a mix of red, green, orange and yellow.

· Scrub them thoroughly with a stiff vegetable brush and dry them with paper towels.

• Pre-heat your gas grill, grill pan or broiler until very hot, about 15 minutes.

• Place the whole peppers on the grill rack and turn them from side to side and top to bottom until lightly charred. You will learn the right amount of time for each side with practice.

• When lightly charred all over, lift the peppers from the grill with tongs and place them in a brown bag or zip lock freezer bag.

• Zip or close the bag and let the peppers steam until they are cool.

• When the peppers have cooled, cut hem in half and slip off the skins with your fingers. If they have been properly grilled all over, the skins should come off easily. Sometimes, I place them under some running water to remove all traces of skin. If you do this, make sure to dry them well afterwards.

• Cut the peppers into 1-inch wide strips and place in a bowl.

• Add a lot of good extra virgin olive

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oil and a clove or two of fresh-peeled garlic and let marinate for a couple of hours.

Your peppers will then be ready for serving. You can arrange them on a platter garnished with sprigs of fresh sweet basil for a beautiful presentation.

Some other additions and variations you might try are:

 Add a little red wine or balsamic vinegar for a sharper taste.

• Cut the peppers into very thin strips and use for topping bruschetta.

 Toss the peppers with a handful of rinsed and dried capers or sautéed onions.

 Serve the peppers as a topping for pasta, baked fish, chicken or homemade pizza.

• Use them in omelets, frittatas or quiches.

• Toss the peppers with slices of cooked, sweet Italian sausage and some tomato sauce.

 Put the peppers into a crusty Italian roll for a very different kind of sandwich. Add a slice of Parmesan cheese.

• Arrange on a platter with thick tomato slices and fresh mozzarella cheese.

• Place a small amount of good Italian canned tuna on a thick roasted pepper slice and roll up together. This is a wonderful appetizer or light lunch.

Pepperonata, as this dish is known in Italy, is beautiful and healthy food. Roasting peppers may be different than anything you have tried before and a bit messy, too. But I think you will love them. So pull out that apron and give it a try-even if you have to stick your head in the oven.



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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Treats & Sweets

Awaiting the Great (Canned) Pumpkin

Open a can, bake some cookies.

Sara Goulet

all weather will offer a welcome **C** change from the heat and humidity of summer 2010. After a steady menu of salads, fruit and anything that can be made on the grill, I'm ready for the return of another fall favorite: pumpkin.

Last fall, flooding in the Midwest destroyed what remained of a small pumpkin harvest, and retailers ran out of canned pumpkin just after Christmas. This put a damper on my plans to continue baking favorite pumpkin treats.

The pilgrims are credited with introducing pumpkin pie, which originally was just a mixture of pumpkin, milk and spices baked over the fire to form a pudding.

Pumpkin also makes a delicious addition to pancakes, bread, muffins and cookies, including biscotti. Pumpkin adds a nice dose of moisture to baked goods, giving them softness, flavor and just the right amount of spice.

In pumpkin mini-chip cookies, small chocolate chips add an extra sweet punch that makes the cookies irresistible (see accompanying recipe). I like the colors: warm orange with chocolate spots.

Nestle, maker of Libby's, controls about 85 percent of the canned pumpkin market. According to the website verybestbaking.com, Libby's plants approximately 4,000 acres of pumpkins each year. And Libby's "100% Pure Pumpkin" is used to make more than 50 million pies every Thanksgiving.

While my local grocery store reports that inventory levels should be back to normal this fall, the ongoing shortage is evident on eBay. At least a couple of entrepreneurs have listed the scarce squash, offering various quantities of Libby's 100% Pure Pumpkin in 15-ounce and 29-ounce cans.

Every week when I shop for groceries, I eagerly approach the baking aisle, anticipating the return of canned pumpkin. Oh, please let it be this week, I think to myself. Come to think of it, I'm a little bit like Linus in the pumpkin patch, waiting for the arrival.

Once the shelves are filled again, I'm stocking up so I'm ready for next summer. That way, when I've just had it with the heat and humidity, I can get back in a fall state of mind by pulling out a can

be urban

and making pumpkin cookies. Or pumpkin muffins. Or pumpkin waffles. Or pumpkin soup.

Pumpkin Chocolate Chip Cookies

Start with:

• ¼ cup butter, at room temperature 1 cup sugar

Mix together butter and sugar until light and fluffy.

Add:

1 cup pumpkin

2 eggs

- Mix well.
- Whisk together:
- 2 ¼ cups flour
- 2 teaspoon baking powder
- ³/₄ teaspoon pumpkin pie spice
- ¹/₂ teaspoon baking soda
- ¹/₂ teaspoon salt

Add to butter/pumpkin mixture; mix until combined.

Add:

1 cup mini chocolate chips

• ¹/₂ cup chopped pecans (optional) Drop mixture by rounded tablespoon onto a parchment-lined

baking sheet. Bake at 350 degrees for 12-14 minutes or until lightly browned around the edges.



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



717-540-3632

Free Analysis"

Delish! It's Time for Restaurant Week

Have you always wanted to try that restaurant you've heard so much about—or do you just love a great meal and a great deal?

Your time has arrived! Restaurant Week 2010 takes place Sept. 13–17. You can get a three-course meal for just \$30 at some of Harrisburg's best restaurants, including Bricco, Carley's Ristorante, McGrath's Pub, Raspberries (in the Hilton), El Sol Mexican Restaurant, Spice, Zia's at Red Door and Stock's on 2nd. For more details, visit www.

harrisburghello.com.

Spaghetti Fundraiser

Harris Street United Methodist Church, 250 Harris St., is having an all-you-can-eat spaghetti dinner from 4:30 p.m. to 7 p.m., Sat., Sept. 18. The dinner includes beverage and dessert. The cost is adults, \$7; children, 6 to 12, \$4; and 5 and under eat free. Proceeds benefit the church's Loaves of Love Food Pantry.

Train Ridership Up

Ridership on Amtrak's Keystone Service between Harrisburg and Philadelphia continues to increase, setting a record of 1.27 million trips. From July 1, 2009 to June 30,

> 2010, ridership increased 3.9 percent from the previous fiscal vear's record of 1.229 million trips. State Transportation Secretary Allen D. Biehler credited the increase to high fuel costs and worsening road congestion.

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Culture Club

Creator

Daily Painters, Mutual Support

They teamed up to share their art. The statehouse exhibit was a bonus.

Lawrance Binda



Daily Painters of Pennsylvania Cecelia Lyden, Thom Glace and Mary Beth Brath stand in the rotunda of the East Wing of the Capitol, where their work will show this month.

A year ago, they were mostly strangers, laboring away with paints and brushes in places as far-flung as Pittsburgh, Harrisburg, Lebanon, Carlisle, Williamsport.

Today, they're friends, colleagues. They're a support network, providing strength and offering advice as they pursue their art. And, just 10 months into their journey together, they're about to have their first exhibition—inside the state Capitol, no less.

It was only last fall that Mary Beth Brath began to organize the Daily Painters of Pennsylvania. Her objective: to give the state's quality painters a place in cyberspace to show recent works, provide feedback, give mutual support and feel part of a larger community.

"For us, it's about camaraderie," said Brath, a painter who's also director of Gallerie Thirteen in Mechanicsburg. "We provide a place that adds the human element to the artwork."

The idea took root after a conversation Brath had with local abstract artist Patricia Koscienski. Artists from several other states, including Texas and Colorado, had banded together into similar affiliations, Koscienski said. Why not in Pennyslvania?

Brath loved the concept and ran with it, setting up a blog for the group then spreading the word. In less than a year, Daily Painters of Pennsylvania went from a germ of an idea to a coalition of more than 30 painters to, during September, a monthlong exhibition, featuring about 60 pieces, in the East Wing rotunda of the state Capitol.

"It's amazing how quickly it's all happened," remarked Brath.

Camp Hill resident Thom Glace, who specializes in painting of wildlife, believes

he knows why they've been so successful, so quickly. Artists, who tend to work alone, need a community of like minds that understands their lives, their struggles and their need to share their work. The Daily Painters provides exactly such a place.

"It's a group that has a common interest, that supports each other," he said. "I enjoy seeing what my fellow artists are doing and commenting on the tone, the colors, the background, etc."

Cecelia Lyden, also from Camp Hill, likes following the site's event updates and discussion threads, which often include a back-andforth between artists.

"I make sure that I read the comments every day, even if I don't post new art," she said. "It makes me feel connected to my fellow painters." The Daily Painters encourages new members, but, be warned, it's not easy to get in. It's a juried group, with new members accepted based upon the quality of their work and the strength of their resumes. As the name says, painting should be a part of artists' daily lives.

Once accepted, the rewards can be considerable. In addition to the online community, Daily Painters offers social outlets and connections in the real world. Artists, who otherwise may have never met, often get together at art shows and festivals—or just because they're passing through a part of the state.

"We started as an online group, but the Internet is only a tool," said Brath. "The real world is where life is lived. Connecting in person is what gives us the most pleasure."

Certainly, there will be no greater pleasure than sharing a once-in-a-lifetime experience, as their work is displayed together in the concrete—or, rather, stone-andmarble—world of the Capitol.





Daily paintings: Clockwise from top, "A Cool Shady Spot at Two Mile House" by Cecelia Lyden, "Wildlife Sanctuary," by Mary Beth Brath and "Study of a Wild Brook Trout" by Thom Glace.

"A year ago, I didn't know many of these people," said Glace. "Today, we're a community."

You can view the group's works and follow their comments at http:// dailypaintersofpennsylvania.blogspot. com. They're also on Facebook.

The Daily Painters of Pennsylvania exhibit in the East Wing rotunda of the Capitol runs Sept. 1–30. A public reception is slated for Sept. 10, 3–5:30 p.m. at the exhibit location.



The Stage Door

25 Years of Provocation

Open Stage marks its silver anniversary, with an edge.

Ruth Hoover Seitz

Their performers snatch your mind, transport it to an unfamiliar place and then dare to change your thinking.

When the curtain opens for the season Oct. 8, Open Stage of Harrisburg will mark 25 years of delivering cutting edge theatre.

The offbeat play selected—a musical enigmatically named "[title of show]"—seems fitting for a theatre that has been bold, even irreverent, since its founding in 1985. Its plays often handle topics that people may consider controversial, such as homosexuality, alcoholism, grief and child molestation. And it does so right in downtown Harrisburg, off Walnut Street—just 180 miles off Broadway, as the theatre's motto famously says.

It was a theatre moment that inspired the birth of OSH. Don Alsedek, Harrisburg native, was performing as an elderly man in a Stephen Sondheim play that his wife Anne was directing at Central Dauphin East High School. His character asked, "How many of us are doing what we set out to do or even remember what that was?"

At the time, Don was a young dad watching his own father struggle with a terminal illness. He was toying in the culinary arts when he decided to follow his heart and wrote a five-year plan to develop a regional theatre.

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Wednesday, October 13, 2010

6:00 p.m.-8:00 p.m. at the Dixon Center

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In 1984, a mayor's task force identified the area's need for arts. Encouraged by Peter Carnahan of the PA Council on the Arts, Don and Anne, along with Marianne Fischer, OSH's managing director for many years, established a not-for-profit focused first on a school. George Balanchine, Don noted, had built a school as the bedrock of the New York Ballet Company.

As executive artistic director, Don works 10 hours a day, six days a week during each season. After a Sunday closing, rehearsal for the next drama begins on Monday. He enjoys the research and preparation that precede the 100-plus hours of rehearsal. At the cusp of his 25th season, Don still stretches to put new strength into the artistic footprint that OSH makes on the city. Last season, it was the intellectually stimulating "Jitney," performed by an all African-American cast.

OSH board member Nick Hughes describes the theatre's work as "professionally acted with great integrity and artistically produced with social conscience." Anne Alsedek, educational director, prepares study guides on an issue that the play addresses and invites experts to facilitate post-play discussions. She is also program manager of CASA, an intensive arts school for area high schoolers.

Gwen Alsedek, OSH's resident costume designer and Don's sister, sometimes creates a play's set design, fulfilling the longing "to make the whole image." She brings a variety of artful skills, sewing prominent.

Gwen seeks inspiration in unlikely places. When she needed wings for an angel, she observed turkeys at a poultry farm then asked for a bag of white feathers from the birds. She washed and hot-glued them onto a frame she designed.



The first family of Harrisburg theater: left to right, Anne, Don and Gwen Alsedek.

She asked the lighting designer to present "an ethereal look."

Equipped with a master's degree in costuming from University of Missouri-Kansas City, Gwen uses color and pattern rather than period lines to bring a play to life. She picks a palette and then creates.

She uses artistic license, altering hairstyles to create a mood. She may pace until she lights on "a perfect item for a character." It may be a piece of clothing, a chair, a tablecloth or a wall color on the set. In "Crowns," playright Regina Taylor stated that people wore red, purple and green—strong jewel colors. After placing signature hats on the female characters, Gwen adorned one woman in a green dress with gores and gussets, perfect for a Gospel-swaying dame.

Regarding her overall role in Open Stage's maturity, Gwen feels "fortunate to be able to do what I went to school for in my own town —and even with family."

The coming season promises the best. Local art critic Ellen Hughes defines OSH plays as "high-quality provocation." But this cutting edge theatre has also been entertaining for 25 years.

Tickets for Open Stage are available online at www.openstagehbg.com or at 717-214-ARTS.

Ruth Hoover Seitz has been experiencing the provocative and enjoyable plays since the late 1980s.

Musical Notes

They're the Piano Men

For four nights a week, the crowd shuffles in to Carley's.

Lawrance Binda



He is the entertainer: Wade Preston, on keys, vocals and occasionally harmonica, in Carley's piano bar.

he piano strikes a familiar chord. Groups of people laugh, talk, sing along. At the bar, a man is sitting alone, looking down into his beer. In the background, glasses jingle and forks ring out on china as plates of pasta are served.

If this sounds like the perfect set-up for a Billy Joel song, there's a good reason for that. After all, it's 9 o'clock on a Friday, so Wade Preston—the star of the hit Broadway musical "Movin' Out" — is playing piano at Carley's Ristorante in downtown Harrisburg.

"I love coming here to play because the people are so welcoming," said Preston, who drives 100 miles from his home in Bangor, Pa., just to entertain and serenade patrons at Carley's the first Friday of each month.

For the past two years—as long as Preston has played here—Lynn Manganaro has been part of the regular crowd. She reserves the table next to the piano far in advance, so that she and her friends can enjoy Preston face-to-face.

"I saw Wade perform in 'Movin' Out' on Broadway," said Manganaro, who works in Harrisburg. "One day, I saw a sign that said that Wade would be here. I've come faithfully every month since."

So how did Preston—Broadway star, composer, man who's toured with the proverbial long-haired

bands—arrive in the Burg? Performing in "Movin' Out," he met Harrisburg Symphony Orchestra Conductor Stuart Malina, the show's musical director, who suggested giving Carley's a try.

"I was looking for something different to do, and [Malina] said, 'There's this piano bar in my hometown," said Preston. "It reminded me how much I enjoy playing solo."

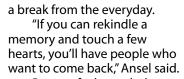
Preston is just one of many pianists who play at Carley's in any given month. While

Preston attracts a dedicated group, crowds often are just as big for other musicians, such as Giovanni Traino, Noel Gevers and Chelsea Caroline, all locals who usually play each month.

On a recent evening, the bar was packed and the restaurant full to hear Ted Ansel-owner of the Silver Spring Golf Course in Mechanicsburg by day, piano man by night—play everything from the Beatles to the Rolling Stones to Scott Joplin. You ask for a song, and there's a good chance Ansel will roll right into it.

"It's my job to entertain people, not necessarily to be an artist," said Ansel. "We want people to say, 'Gee, we had a really good time. We want to go back there again."

The formula is simple, he said: play a memory, make folks feel good, help them unwind, give them



Preston feels much the same. Sure, he bangs out many Billy Joel tunes, but he's not hesitant to take requests. His broad repertoire includes songs by Elton John, Paul McCartney and even Jimi Hendrix, among others. Not everyone, he realizes, wants all-Billy, all the time.

All Billy, some Billy—it's all good for the women at the table near the stage. Tonight, Manganaro has brought two friends, Denise D'Addario of Susquehanna Township and Shelly Paul of Enola.

It's a scene from an Italian restaurant indeed. The ladies chat and laugh and sing. And, as always, over a bottle of white and a bottle of red, people reconnect and smooth over the rough spots of the past week.

"It's friends, food and music," said Paul. "It's Wade and wine. It's the perfect way to end the week."

Carley's Ristorante and Piano Bar features music Wednesday through Saturday evenings.



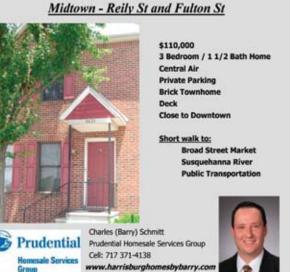


Downtown girls: Denise D'Addario, Shelley Paul and Lynn Manganaro, enjoying the weekend (for a change). Below, Ted Ansel.



Carley's is at 204 Locust St. 717-909-9191; www.carleysristorante.com.

The writer apologizes for the many nods to Billy Joel songs shamelessly inserted into this story.



4309 Linglestown Road | Harrisburg PA 17112 | 717-657-8700



Happenings

Museums & Art Spaces

3rd Street Studio

1725 N. 3rd St., Harrisburg 717-385-3315; www.3rdstreetstudio.org

"The Plum Run Paintings," works by Lawrence Charles Miller; mixed media by "Highway" Hannah Compton, through mid-September.

"Seats for Peace," featuring chairs artistically painted by city youth to celebrate the 100th anniversary of the Neighborhood Center of the United Methodist Church. Opens Sept. 17, with reception, 6–8 p.m.

Antique Auto Museum at Hershey

161 Museum Dr., Hershey 717-566-7100; www.aacamuseum.org

"Muscle Car Mania," Detroit's muscle machines from the 1960s and '70s, through Sept. 6.

"All-American Girls Professional Baseball League and Their Buses," through Oct. 31.

"Two-Wheeled Treasures from the Dennis Carpenter Collection," motorcycles from the 1930s to the 1970s, through May 2011.

Art Association of Harrisburg 21 N. Front St., Harrisburg

717-236-1432; www.artassocofhbg.com

Art School Annual Exhibition, through Sept. 2.

Fall Membership Show, Sept. 10–Oct. 14. Reception: Sept. 12, 11 a.m.–6 p.m.

ArtHouse Lounge

217 N. 2nd St., Harrisburg 717-236-2550; www.arthouselounge.com "Censor This 2: Fetish & Fantasy," photography

of Michael Barone, through Sept. 11. Neo-futurist photographs by Erin Sparler

and sculptures of John Medashefski, through September. Reception: Sept. 12.

Arts at 510

20 TheBurg

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

Drawings by Richard Hoff and oil paintings by Sandra Marino, Sept. 12–Oct. 30. Reception: Sept. 17, 5:10–8 p.m., music by 510 Express.

Café di Luna 1004 N. 3rd St., Harrisburg 717-695-9449; cafediluna.com

Works by a featured local artist.

Cornerstone Coffeehouse 2133 Market Street, Camp Hill www.thecornerstonecoffeehouse.com

Artist of Month: Ken Kondrat (ink drawings)

Gallery Walk: The Largest Ever! Tour 31 Art Spaces throughout Harrisburg Sunday, Sept. 12 See Story Page 8 Cygnet Studios/Conewago Coffeehouse

336 S. Market St., Elizabethtown 717-367-6140; conewagocoffee.com

Artist of the Month: Michael Gepfer, watercolors. Reception: Sept. 12, 3–5 p.m.

Gallerie Thirteen

13 E. Main St., Mechanicsburg 717-591-6940; www.gallerie13.com

Featured artists: Charlie Hubbard, Claire Beadon Carnell and Jim Mikkelsen

Gallery@Second

608 N. 2nd St., Harrisburg galleryatsecond.com

Works by Linda Benton McCloskey and Adrienne Stein, through Sept. 18.

Works by Gene Suchma and Michael Bricker, Sept. 23–Oct. 30. Reception: Sept. 24, 6–9 p.m.

Gallery at Walnut Place

413 Walnut St., Harrisburg/717-233-0487 Works of Dan Heffner, found objects sculptor. Reception: Sept. 17, 5–8 p.m.

Gallery Blu

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

"Graffiti Then and Now—from Petroglyphs to Urban Scrawl," featuring artist Karen Commings. Reception: Sept. 17, 7–9 p.m.

Harrisburg 2010 History Center

Dauphin Deposit Bank Building, Harrisburg 210 Market St.; dauphincountyhistory.org

A point-in-time view of Harrisburg, circa 1860, through Oct. 2.

Harsco Science Center

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

"Titanic: The Artifact Exhibition," explores the ill-fated 1912 cruise, through Sept. 5.

HMAC/Stage on Herr

1110 N. 3rd St./268 Herr St., Harrisburg 717-441-7506; www.harrisburgarts.com

Works by various local and regional artists.

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

Artist of the month: Elide Hower.

The Mantis Collective

1306 N. 3rd St., Harrisburg themantiscollective@yahoo.com

Paintings by Janette Toth, Aug. 20-Sept. 12.

Engravings and drawings of Katie Grove, Sept. 17–Oct. 10.

Midtown Scholar/Yellow Wall Gallery 1302 N. 3rd St., Harrisburg

717-236-1680; www.midtownscholar.com

"they speak with tiny voices," works by Tara Chickey, through Sept. 26. Reception and gallery talk, Sept. 17, 6–9 p.m.

National Civil War Museum

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

"Spies Among Us," focuses on efforts to form spy networks on both sides, through Sept. 6.

Ned Smith Center for Nature and Art

176 Water Company Rd., Millersburg 717-692-3699; www.nedsmithcenter.org

"Moments in Time," art using natural elements by Andy Goldsworthy, through Dec. 31.

Rose Lehrman Arts Center

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

"Mirrors of Creation," photographs by Jim Hartsen, Sept. 22–Oct. 21. Reception: Sept. 23.

SPRAMA.gallery 308 N. 2nd St., Harrisburg

717-238-1001; www.sprama.com "Natalie Lock: Legacy," works of the renowned

Harrisburg-area artist, through Sept. 6.

Contemporary works of Philadelphia artist Sandra Milner; bronze and clay sculptures of Mary Lee Kerr, Sept. 12–Oct. 29.

The State Museum of Pennsylvania

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

"Art of the State," a juried exhibition featuring 152 works by artists from 34 Pennsylvania counties, through Sept. 12.

"Voices of the Revolution," an exhibit commemorating the Civil Rights movement through woodcuts, poetry and more.

Susquehanna Art Museum

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

"People, Places and Things: A Celebration of Harrisburg's Artistic Heritage," through Jan. 2.

Dōshi Gallery: Juried exhibition, through Sept. 26; Ruth Trapane, paintings, Sept. 30–Oct. 31.







"they speak with tiny voices," works by Tara Chickey, are featured at Midtown Scholar's Yellow Wall Gallery this month for 3rd in The Burg (left). Rebecca Pronsky (right) will give a free concert. You can visit many galleries and restaurants on Friday, Sept. 17 for 3rd in The Burg, the monthly event featuring art, music and more at venues around Harrisburg. For more information, see our back cover or visit 3rdinTheBurg.com.

The Stage Door

Allenberry Resort Inn and Playhouse 1559 Boiling Springs Rd., Boiling Springs 717-258-3211; allenberry.com

"Mid-Life: The Crisis Musical," through Sept. 12

"Not Now Darling," Sept. 15–Oct. 10

Harrisburg Shakespeare Festival

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

"The Conqueror Worm: An Evening of Edgar Allen Poe," Sept. 17–18, 24–25

Hershey Area Playhouse

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

No shows scheduled for September.

HMAC/Stage on Herr

1110 N. 3rd St./268 Herr St., Harrisburg 717-441-7506; www.harrisburgarts.com

"Soul Comedy Café," Sept. 12

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

1001 Oyster Mill Road, Camp Hill

717-737-6768; www.oystermill.com

"The Lion in Winter," through Sept. 5

Popcorn Hat Players at the Gamut

717-238-4111; www.gamutplays.org

3rd Floor, Strawberry Square, Harrisburg

717-214-ARTS; www.theatreharrisburg.com

"The Taffetas," Sept. 17–26 (Krevsky Center)

Oyster Mill Playhouse

"Aladdin," Sept. 15-Oct. 9

Whitaker Center, Harrisburg

Theatre Harrisburg

No shows scheduled for September.

Happenings

Live Music around Harrisburg

Appalachian Brewing Co./Abbey Bar

50 N. Cameron St., Harrisburg 717-221-1083; www.abcbrew.com

Sept. 9: BPM: Members of Brothers Past Sept. 10: Mightychondria Sept. 11: Hoots and Hellmouth Sept. 16: Anais Mitchell (Gallery) Sept. 17: Farewell Flight/In Wilderness/Dignan Sept. 18: Cap City Invitational Beerfest Sept. 23: Yard Dogs Road Show Sept. 28: Carbon Leaf w/The Jellybricks Sept. 30: The Slackers w/Finks Constant

Carley's Ristorante and Piano Bar

204 Locust St., Harrisburg 717-909-9191; www.carleysristorante.com

Sept. 1: Mark Zangrilli Sept. 2: Giovanni Traino Sept. 3: Wade Preston Sept. 4: Ted Ansel Sept. 8: Chelsea Caroline Sept. 9: Anthony Haubert Sept. 10: Noel Gevers Sept. 11: Giovanni Traino Sept. 15: Andrew Bargh Sept. 16: Giovanni Traino Sept. 17: Ted Ansel Sept. 18: TBA Sept. 22: Mark Zangrilli Sept. 23: Giovanni Traino Sept. 24: Anthony Haubert Sept. 25: Noel Gevers Sept. 29: Chelsea Caroline Sept. 30: Anthony Haubert Every Tuesday: Open Mic Night

Ceolta's Irish Pub

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

Sept. 9: Mountain Road Sept. 10: Luv Gods Sept. 11: Billy Wray Band Sept. 18: Band 442 Sept. 24: Smooth Like Clyde Sept. 25: Kenton Shelley Band

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

"Jazz Wednesdays," with special wine menu

Clover Lane Coffeehouse 1280 Clover Lane, Harrisburg 717-564-4761; www.harrisburguu.org

Sept. 17: Amy Speace

Cornerstone Coffeehouse 2133 Market Street, Camp Hill www.thecornerstonecoffeehouse.com

Sept. 3: Thomas Long Sept. 4: Gale B. Gadier Sept. 5: TBA Sept. 10: Nancy Micciulla Sept. 11: Womack and Lowery Sept. 12: Aaron Daniel Gaul Sept. 17: Kevin Kline Sept. 18: Ruby and the Hummingbirds Sept. 19: Andrew Bellanca and Friada Sept. 24: Mark Grosz Sept. 25: Paul Zavinsky

Sept. 26: Hemlock Hollow

Cygnet Studios/Conewago Coffeehouse

336 S. Market St., Elizabethtown 717-367-6140; conewagocoffee.com

Sept. 11: Sky Like June Sept. 24: Block Signals & Mark Tarka Sept. 25: Mike Rydock

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

Sept. 2: HBGOnline.com relaunch party Sept. 5: 4+3 Music Fest

Hilton Harrisburg and Towers

1 N. 2nd St., Harrisburg Solo jazz piano in the bar Tuesday through Saturday evenings

HMAC/Stage on Herr

1110 N. 3rd St./268 Herr St., Harrisburg 717-441-7506; www.harrisburgarts.com

Sept. 2: Bess Rogers CD release party w/Allie Moss & Nina Scarcia Sept. 3: Arthouse Visual Cinema Sept. 4: Corty Byron Band Sept. 9: Mike Banks w/Special Friends Sept. 10: The Swaines w/Special Guest Sept. 11: The Greatest Funeral Ever Sept. 13: Pocket Full of Vinyl Sept. 15: Red Molly Sept. 16: Kimanes Saints, Bagpipers from Lochiel Emerald Society & Saints of Sorrow Sept. 17: NAMI Fundraiser Sept. 18: Colebrook Road Sept. 19: Doug Alan Wilcox Sept. 21: Zach Deputy Sept. 23: Ronny Cox w/Jack Williams Sept. 24: JT and The Mild Heat Sept. 25: CASE 150 Mega Show Sept. 26: My Rural Radio Sept. 30: Jess Klein, John Fullbright & Natalia **Zukerman**

Every Wednesday: Open Mic Night

Hollywood Casino at Penn National 777 Hollywood Blvd., Grantville, Pa.

877-565-2112; www.hcpn.com

- Sept. 3: Full Tilt Sept. 4: Jypsi & Cazhmiere Sept. 5: Parrot Beach & Luv Gods Sept. 10: Just Like Prom Night Sept. 11: John Eddy Band & Category 5 Sept. 17: Marshall's Highway Sept. 18: Bunchafunk Sept. 24: The Doozees
- Sept. 25: Hollywood Nights & Cornwallace

Mangia Qui/Suba

272 North St., Harrisburg 717-233-7358; www.mangiaqui.com

Sept. 10: Philadelphia Songwriters Sept. 11: Flamenco In The States Sept. 17: Up Pops The Devil Sept. 24: Nina Scarcia Sept. 25: Batida

Midtown Scholar Bookstore-Café

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

Sept. 17: Rebecca Pronsky Sept. 24: Maria Wilson The Midtown Tavern

1101 N. 2nd St., Harrisburg 717-236-7583; themidtowntavern.com

Every Saturday Night: Live Music Every Tuesday: Open Mic Night

Morgan's Place

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

Sept. 3: Kings & Queens Sept. 4: New Experience Sept. 10: Strange Eden Sept. 11: Shea Quinn & Swish Dog Sept. 17: South Street Sept. 18: Don Johnson Project Sept. 24: Shea Quinn & Swish Dog Sept. 25: John Michaels

Rose Lehrman Arts Center

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

Sept 24: Concertante

Ski Roundtop

925 Roundtop Rd., Lewisburg www.skiroundtop.com; 717-432-9631

Sept. 3: Copper Sky Sept. 4: Indian Summer Jars

Stock's on 2nd

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

Sept. 4: Funktion w/ Robin McClellan Sept. 11: Cruise Control Sept. 18: Shea Quinn and Steve Swisher Sept. 25: Don Johnson Project Band

TuesdayBluesday

Der Maennerchor, 221 North St., Harrisburg www.tuesdaybluesday.com

Sept. 7: Blue Elephant Sept. 14: St. Dominic's Preview w/Chris Purcell Sept. 20: Agent Ribbons Sept. 21: The Tamboureens

Whitaker Center

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

Sept. 9: Brian Culbertson Sept. 11: Spoon Sept. 26: Eileen Ivers & Immigrant Soul

Other Highlights

Sept. 3: Lancaster First Friday. Lancaster highlights its arts and gallery community in this citywide event. lancasterarts.com

Sept. 9: "Hottest Of" Fundraiser. The "Hottest Of" Disaster Recovery Charity holds its 5th annual contest. Appalachian Brewing Co., Harrisburg, 7–10 p.m. Cost: \$15 donation at door (firefighters get in free). Email info@ serve1st.com or call 717-232-5444.

Sept. 10–12: imPAct Conference.

Harrisburg Young Professionals hosts the 2010 conference, a three-day gathering of young people from around the state. Hilton Harrisburg and Harrisburg University. hyp.org

Sept. 11: Estamos Unidos Gala. Estamos Unidos de Pa. holds its 6th annual gala. Radisson Penn Harris Convention Center, Camp Hill, 6 p.m. gfernandez04@hotmail.com

Sept. 18–19: The HoPo Road Show. Crafts vendors show and sell their wares outside the Broad Street Market. thehodgepodgery.com

Sept. 25–26: Via Colori. An Italian street painting festival to benefit Capital Area Pregnancy Center and Life Choice Clinic and Church World Service Crop Walk. N. 4th St. between Market and Walnut, Harrisburg. 717-236-8562 or harrisburgfirstchurch.org

Lectures, Readings & Classes

The HodgePodgery

1100 N. 3rd St., Harrisburg 717-236-0150; www.thehodgepodgery.com

Sept. 2 and 9: Calligraphy, 6–8 p.m.

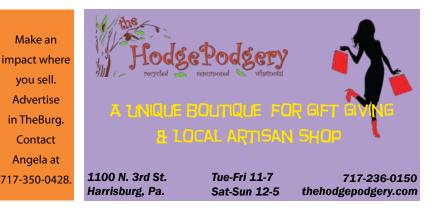
Sept. 4: Batik "Make and Take," noon–5 p.m.

Sept 17: Tie Dying "Make and Take," 5–10 p.m.

Midtown Scholar Bookstore-Café 1302 N. 3rd St., Harrisburg 717-236-1680; midtownscholar.com

Sept. 11: Author Dan Schmidt reads from his new novel, "Playa Perdida," 7 p.m.

Sept. 19: Book talk by Penn State-Harrisburg professor Simon J. Broner, celebrating the publication of two books, "Jews at Home: The Domestication of Identity" and "Greater Harrisburg's Jewish Community," 2–4 p.m.







3 courses \$30

September 13 - 17

Tempt your Tastebuds at: Bricco • Stock's on 2nd • Spice Zia's at Red Door • Carley's Ristorante El Sol Mexican Restaurant Raspberries(in the Hilton) McGrath's Pub

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School Layoffs a Go

The Harrisburg school board has proceeded with laying off 170 employees to help close a \$22 million budget gap.

Layoffs include 54 teachers, 23 administrators and 98 support staff. George Chaump will remain Harrisburg High School football coach this season, although he lost his job as assistant athletic director in the cost-cutting moves.

In other district news, the board last month decided not to totally mothball the historic William Penn School. A portion of the school will remain open for Vo-Tech classes this school year, which began Aug. 30.

Local Legend Passes

Willie Fordham, star pitcher for the Harrisburg Giants of the Negro Leagues and the Harrisburg Senators in the 1950s, died last month at age 83. In addition to his



baseball career, he wrote a book entitled, "I Gave It My Best Shot." Fordham, who often spoke of his life and the lessons he'd learned, was an inspiration to many people and a familiar presence at the Broad Street Market. A profile of Fordham, from our August 2009 issue, can be read online at www.theburgnews.com.

City Cinema

The Hollywood Hillbillies

Ozark Noir to hit Harrisburg; get "Breathless" too.

Kevyn Knox

There is a new term in the annals of cinematic lingo—Ozark Noir. Okay, perhaps I'm the only one using it so far, but I'm confident it will soon catch on.



The term best describes the new film by Debra Granik, called "Winter's Bone." While it has elements of classic film noir—a dark brooding feel to its landscape,

both physical and emotional— "Winter's Bone" takes place not in the typical milieu of the noirish past (aka, the dark black-and-white streets of the seedy underbelly of urban America) but in the back woods—waaaay back—of rural Missouri. Hence, Ozark Noir. Trust me, the term will catch on.

But seriously, as far as the film itself goes, calling it brilliant would not be a bad place to start. The film, which won the top prize at this year's Sundance Film Festival, tells the story of a 17-year-old girl named Ree (played with remarkable maturity by Jennifer Lawrence) who must traverse the seedy underbelly of her own localized community-a community filled with drug dealers and killers and apparent psychopaths, most of whom are related in some way—in order to find her bail-jumping dad before they make what constitutes a home in this society. As I said, Ozark Noir.

One of the most intensely realistic films this critic has seen in a long time, "Winter's Bone" also plays out as exotic curiosity, considering the inbred, meth-cooking, white trash society (just this side of "Texas Chainsaw Massacre," but really scary this time!) that director Granik shows us is as alien to most of us as anything the cinema can provide. All this, along with the breakaway performances of Lawrence and John Hawkes as Ree's crazy-eyed uncle Teardrop (a performance that stretches and reaches further than just about any other performance so far this year), make for a most powerful film coming to local theaters about the same time this issue of TheBurg hits the newsstands.



The other exciting film hitting exclusively at Midtown Cinema around the same time is a film celebrating its 50th anniversary. "Breathless" and its groundbreaking

director, Jean-Luc Godard, would shake the world of filmmaking for at least the next 50 years—and probably beyond.

The story starts back in the late 1950s, when a group of young upstart film critics, then working for the French film magazine Cahiers du Cinema, decided it was time to stop talking about what was wrong in cinema and start doing something about it.

Godard's "Breathless" was one of the first films in what would become known as the French New Wave, and, through its innovative filming and editing, it would truly revolutionize how movies were made. And now, 50 years-and many accolades including being listed in many a greatest films listlater, Rialto pictures has released a gorgeous 35mm restoration print. The said print arrived at Midtown Cinema on Aug. 27. For anyone who loves cinema, and wants to know more about it, "Breathless" is mustsee, a crime thriller for the ages.

That's it, for now. Join me next time when I discuss the most interesting-looking films coming out for the end-of-year awards rush, such as Sofia Coppola's "Somewhere," Clint Eastwood's "Hereafter" and the remake of the classic western "True Grit," directed by the Coen Brothers and starring Jeff Bridges.



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

New Director Named for Susquehanna Art

Elaine L. Wilson has been named the new executive director of The Susquehanna Art Museum.

Wilson has long-served on the museum's board of directors. She also has served on the board for the Central PA Scholastic Art Program, the Pennsylvania Art Education Association and the Board of Friends at the State Museum, among much other experience, including aiding the incorporation of the Dōshi Gallery into the museum.

CROP Hunger Walk

The annual CROP Hunger Walk is scheduled for 1:30 p.m., Oct. 10 on City Island. Registration begins at 12:30 p.m.

CROP works through churches to provide food and aid to hungry people in many developing countries, as well as the Harrisburg area. To participate in the walk, contact the Church World Service's Harrisburg office at 717-909-9038 or pa@churchworldservice.org.

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Sports & Bodies

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Autumn rivals springtime for berry picking.

Kermit G. Henning

Il spring and summer we've Aenjoyed the bounty of wild fruits, even domesticated fruits at local markets and produce stands.

From strawberries, raspberries and blueberries to peaches and plums, these tasty and healthy fruits have sadly come to the end of their seasons. But don't despair. Just as the fresh crop of apples start to show up on grocery shelves, there is a whole new crop of fall fruits growing wild in fields and forests.



Elderberries, while not so common to newer generations, are good and good for you. When I was a kid, my grandmother

sent my brothers and me out every fall to collect baskets full of juicy, ripe elderberries for everything from juice to jelly to pies. The elder is an erect shrub growing up to 10 feet tall. In June and July, large flat-top clusters of tiny, pearly-white flowers appear at the ends of pithy stalks. The flowers are followed by heavy, purplish-black berries that ripen in late August or early September. The berries are very nutritious with large amounts of vitamin A, calcium, iron and potassium.

To make elderberry juice, simply crush the ripe fruit and strain. For pies, the rather punky taste of the fresh fruit is dissipated by drying, using a dehydrator or simply air-drying. The reconstituted, dried berries are much better in pies, muffins, etc.

Elderberry jelly, to my taste, is rather bland. I make it a lot better by adding the juice of the staghorn sumac. This adds a slight tartness to the mix as well as a pleasing reddish color. Make a lot—it's hard to keep enough on hand.

The pawpaw is a small tree rarely growing over twenty feet, especially here in its most northern range. The fruit is three to five inches, kidney-shaped, with a smooth, green skin that turns brown when

fully ripe. Inside is a yellow pulp that surrounds several large, brown seeds. The taste of the custardlike fruit is somewhere between bananas, pears and egg custard. A sweeter fruit is hard to find. Whether you eat the fruits out of hand, fresh off the tree, or in a variety of recipes for custards and pies, pawpaws should definitely be on your musthave list.



The persimmon is one of the most delicious and abundant wild fruits we have. The trees grow wild from

New England to the Deep South

and produce small orange fruits about the size of a ping-pong ball. Persimmons have gotten a bad rap from those who have tried to eat them before they are fully ripe. The puckery, astringent quality of unripe persimmons gives way to a rich, luscious sweetness when fully ripe. Ripe persimmons are soft and gooey to the touch and are best eaten right off the tree.

Persimmons will only ripen on the tree and not until late fall or early winter, hanging on until most fruits are gone. A favorite way to use them in my house is for persimmonhickory nut bread. The bread turns out a rich, dark brown and is utterly delicious. Pies, puddings and jams also can be made with this versatile and delectable fruit.

The viburnum family of shrubs also offers several excellent wild fruits. Wild raisins, Viburnum lentago, are small, sweet black or blue berries growing in flat-topped clusters on small shrubs. The berries ripen from August to October and hang on well into the winter.

Highbush cranberries, Viburnum trilobum, grow on a similar shrub but with bright, shiny, tart red berries. They ripen from September to October and, though are not related to true cranberries, can be used in their place for sauce, drink or jelly. These and other wild fruits are

coming ready. Learn to use them and you'll no longer lament the

changing seasons. Wild strawberry shortcake to persimmon pudding? You can have the best of both.

Persimmon Hickory Nut Bread

Once you gather your persimmons, you'll need to make good use of them. Here's a favorite family recipe.

Ingredients:

- 2 cups flour
- 1 teaspoon baking soda
- 1 cup sugar
- 1¹/₂ sticks butter or margarine
- 2 eggs, beaten well
- ¹/₂ pint persimmon pulp
- ¹/₂ cup chopped hickory nuts

Sift together the flour and sugar. In a separate bowl, cream the sugar and butter, add the eggs. Combine with the dry mixture; add persimmon pulp and nuts. Mix well into a thick batter. Divide the batter into 2 small oblong loaf pans lined with waxed paper. Bake 1 hour at 325 degrees. Eaten hot or cold, with or without a sauce, it is delicious.



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

the Outdoor Writers Association of America.





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Family Health

That Giant Sucking Sound

Dr. Sekhar offers advice on pacifier use.

Dr. Deepa Sekhar

" s it OK to give my baby a pacifier?" asks a tired-looking new mother as her baby starts to cry during the course of our visit.

The question of pacifier use frequently surfaces during the newborn visit. Though 75 to 85 percent of children in Western countries will use a pacifier, the issue remains controversial.

The first latex pacifier with its characteristic guard and handle was patented in the United States in 1900 to sooth cranky infants, decrease teething pain and promote restful sleep. Today's pacifiers are made of silicone and all must meet basic governmental safety regulations.



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As opinions vary on this topic, I find it helpful to review the benefits and risks associated with pacifier use, allowing my parents to make an informed decision for themselves.

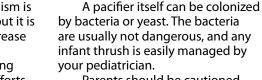
Pacifiers are known to provide a calming effect and assist with infant pain management. It is common practice in many hospitals and clinics a few minutes prior to a procedure to dip a pacifier in a small amount of sugar solution to give to an infant. In fact, pacifier use has been studied or recommended for circumcision, blood drawing, heel sticks and other medical procedures. It is not recommended to routinely dip pacifiers in a sugar solution for home use, but they are very useful _______ for calming

> infants. Also, an analysis of seven studies found a strong association between pacifier use and a reduction in the risk of sudden infant

death syndrome. The mechanism is not completely understood, but it is thought the pacifier may decrease acid reflux and sleep apnea, maintain an open airway during sleep or improve breathing efforts.

Despite the benefits, concerns about pacifier use center on disrupted breastfeeding, spread of infection and tooth alignment. To date, the evidence is conflicting about whether pacifier use causes breastfeeding problems or whether mothers who have problems breastfeeding utilize the pacifier more often. It is also unclear whether pacifier use contributes to early weaning.

The American Academy of Pediatrics currently suggests pacifier use may be beneficial in the first year of life. Introduction should be delayed until successful breastfeeding is established (approximately 1 month of age). The pacifier should be used when putting an infant down to sleep, but not reinserted once the baby falls asleep. A baby who refuses a pacifier should not be forced to take it. Pacifiers should not be coated in sweet solutions and must be cleaned and replaced regularly.



Parents should be cautioned not to clean a baby's pacifier by putting it into their own mouths, as this only adds additional bacteria. Pacifiers should be cleaned regularly with soap and water and rinsed well. Pacifier use modestly increases the frequency of ear infections. (Ear infections are also increased by daycare attendance and smoke exposure, while breastfeeding can help protect against ear infections.)

Tooth misalignment is another often-cited worry of prolonged pacifier use. This risk increases with age, especially after age 5. However, studies have demonstrated dental changes in pacifier users as young as 2 years old. On the other hand, pacifier use makes children less likely to suck on their thumbs or fingers. When compared to pacifier use, thumb sucking is more likely to persist to 4 or 5 years of age.

Removing a pacifier can be anxiety-provoking for parents and children. Suggestions include trading in the pacifier for another special object (book, soft toy), having a "pacifier ceremony" where pacifiers are given to Santa Claus or to the tooth fairy, applying bitter substances to the pacifier (do not apply without checking with your pediatrician) or removing all pacifiers from the environment.

Parents should understand that, despite the controversies surrounding pacifier use, they cannot "pick incorrectly." Most children will do well regardless, and they will tackle getting rid of the pacifier or stopping the thumb sucking as the need arises.



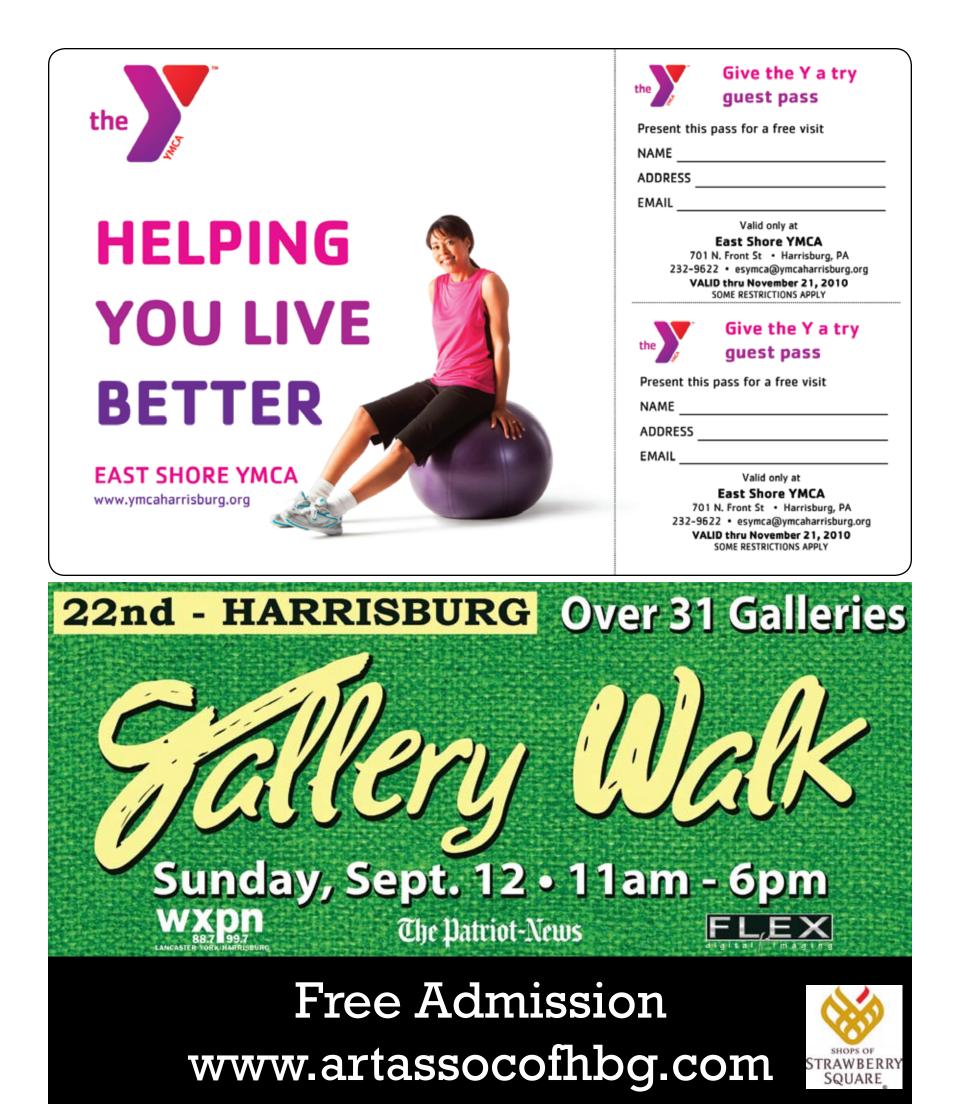
Dr. Deepa Sekhar is a pediatrician at the Milton S. Hershey Medical Center.

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