Welcome to the June/July 2016 edition of Companion magazine.

By the end of this month, you will have had multiple opportunities to experience the power of the arts in Adams County. Whether it’s a scene from Forever Plaid, a show stopping performance at the Gettysburg Opera House, an out and about event in Gettysburg or a behind the scenes look at the McKesson House, arts are everywhere. And, I think we are all the better for it.

Our personality profile focuses in on a man who always has others in focus. Carroll Valley Mayor Ron Harris is often seen throughout the entire Adams County with a camera in his hand. He shoots many, many community events and makes the photos available for anyone to use. He also focuses in on the community in his role as mayor by leading scores of dedicated volunteers who strive to make Carroll Valley a great place to live. Writer Ken Knox makes his Companion debut with Harris’ profile. Shortly up the road from Mayor Harris’ turf, a vibrant arts community is forming. McKesson House is a Fairfield staple that for years focused on Polish pottery. The pottery is still there, but other art forms also help to fill proprietor Sally Thomas’ beautifully restored barn. Writer Ashley Andyshak Hayes shares with us all of the bright and beautiful parts of McKesson House.

Our advertising sales team continues to work with non-profits to help them reach their goals. This month, we are featuring the Gettysburg & Surrounding Areas Chamber of Commerce Taste of the Town event, Chef Juan Carlos Barbosa of Mamma Ventura’s Restaurant in Gettysburg. Mr. B, as he is known, explained his unique style to Writer Holly Fletcher and Darryl Wheeler have been exploring Adams County and beyond for many years but neither has ever crossed the southern border to visit Seton Shrine in Emmitsburg. That recently changed, and both could not stop talking about their visit. After you read Holly’s story and view Darryl’s photos, be sure to check out the shrine yourself. And Tom Fontana takes a look at the most recent champion of the Gettysburg Adams Chamber of Commerce Taste of the Town event, Chef Juan Carlos Barbosa of Mamma Ventura’s Restaurant in Gettysburg. Mr. B, as he is known, explained his unique style to Fontana and why his customers keep returning.

We hope you enjoy this issue of Companion. Story ideas are always welcome, so give me a call or drop me an email.

By Alex J. Hayes
JUNE 21, 6 PM - 7:30 PM
Kids’ Summer Cooking Series at Hollabaugh’s
Hollabaugh Bros., Inc.
545 Carlisle Road, Biglerville
717-677-8412
www.hollabaughbros.com

JUNE 24 - 26
32nd Annual Latimore Valley Fair
Latimore Valley Fairgrounds
100 Baltimore Road, York Springs
717-528-8279

JUNE 25, 10 AM - 3 PM
2nd Annual Cameron Buer Memorial Scholarship Chicken BBQ Fundraiser
Gateway Gettysburg
95 Presidential Circle, Gettysburg
717-339-0020 x6029

JUNE 25, 5 PM
Cider Painting Dinner
Sharpshooters Grille
900 Chambersburg Rd, Gettysburg
717-334-4598
www.sharpshootersgrille.com

JUNE 25
PA Cider Fest
Hauser Estate Winery
410 Cashtown Road, Biglerville
www.paciderfest.com

JUNE 29
Art Exhibit, “With Brush, Mold, Chisel, and Pen: Reflections of Civil War Art”
GNMP Museum & Visitor Center
1195 Baltimore Pike, Gettysburg
717-338-4469
www.gnmpfoundation.org

JULY 1 - 4
Battle of Gettysburg Anniversary Events
Gettysburg National Military Park
717-338-4469

JULY 1
Evening with the Painting Exclusive After Hours Program
GNMP Museum & Visitor Center
1195 Baltimore Pike, Gettysburg
717-877-2478
www.gnmpfoundation.org

JULY 1, 4 PM - 8 PM
First Friday, Gettysburg Style
GARMA Members
Around Gettysburg
717-334-6274
www.gettysburgretailmerchants.com

JULY 1, 5 PM - 8 PM
First Friday Event: “Inspired by Gettysburg”
Gettysburg Lincoln Railroad Station
35 Carlisle Street, Gettysburg
717-338-4469
www.gnmpfoundation.org

JULY 1 - 3
Sacred Trust Talks 2016: How the Civil War Changed Everything
GNMP Museum & Visitor Center
1195 Baltimore Pike, Gettysburg
717-338-1243
www.gnmpfoundation.org

JULY 2
Confederates Take The Shriver House
Shriver House Museum
309 Baltimore Street, Gettysburg
(717) 337-2800
www.shriverhouse.org

JULY 4
4th of July Community Concert & Fireworks
Memorial Field, Gettysburg College Constitution Avenue, Gettysburg
717-334-6274
Rain date for concert and fireworks is Tuesday, July 5th.

JULY 5, 6 PM - 7:30 PM
Kids’ Summer Cooking Series at Hollabaugh’s
How ‘bout them Apples! (Apple Snacks)
Hollabaugh Bros., Inc.
545 Carlisle Road, Biglerville
717-677-8412
www.hollabaughbros.com

JULY 7 - 10
Gettysburg Bike Week
AllStar Events Complex
2638 Emmitsburg Road, Gettysburg
www.gettysburgbikeweek.com

JULY 7, 10:30 AM
Reading Express from New Freedom Steam Into History
2 West Main Street, New Freedom
717-942-2370
www.steamintohistory.org

JULY 8 - 24, 8 PM
One Slight Hitch by Lewis Black
Totem Pole Playhouse
955 Golf Course Road, Fayetteville
888-805-7056
www.totempoleplayhouse.org

JULY 10, 9 AM - 1 PM
The British Invade Gettysburg
The Outlet Shoppes at Gettysburg
1863 Gettysburg Village Drive, Gettysburg
717-259-6324
www.gettysburg outlet.com/events/2501/

JULY 16, 10 AM - 5 PM
16th Annual Adams County Irish Festival at Gettysburg
Muir Park
100 Muir Road, Gettysburg
www.adamscountyirishfestival.org

JULY 16 - 17
7th Annual Gettysburg National 19th Century Base Ball Festival
Schoefer Farm
965 Pumping Station Road, Gettysburg
(410) 967-7482
www.gettysburgbaseballfestival.com

JULY 16, 11 AM - 2 PM
HGAC Architectural Salvage Warehouse
Salvage Warehouse
55 Washington Street, Gettysburg
717-334-5185

JULY 17, 2 PM
A Summer Garden Tea
Battlefield Bed and Breakfast
2264 Emmitsburg Road, Gettysburg
717-398-2684
www.placesthroughtimelivinghistory.com

JULY 18
Open enrollment session: A Transformational Journey from Gettysburg
The David Wills House
8 Lincoln Square, Gettysburg
717-338-9971
www.gettysburgleadership.com

JULY 19, 6 PM - 7:30 PM
Kids’ Summer Cooking Series at Hollabaugh’s
I’ve got a sweet tooth! (Sweet Snacks)
Hollabaugh Bros., Inc.
545 Carlisle Road, Biglerville
717-677-8412
www.hollabaughbros.com

JULY 19, 7:30 PM
St. Paul & The Broken Bones
Majestic Theater
25 Carlisle Street, Gettysburg
717-337-8200
www.majestictheater.org

JULY 20, 7:30 PM
St. Paul & The Broken Bones
Majestic Theater
25 Carlisle Street, Gettysburg
717-337-8200
www.majestictheater.org

JULY 23
Evening with the Painting Exclusive After Hours Program
GNMP Museum & Visitor Center
1195 Baltimore Pike, Gettysburg
717-338-4469

JULY 29 - AUG 14, 8 PM
A Funny Thing Happened on the Way to the Forum
Totem Pole Playhouse
955 Golf Course Road, PO. Box 603, Fayetteville
888-805-7056
www.totempoleplayhouse.org

JULY 29 – 31, 9 AM - 6 PM
Civil War Weekend
Hauser Estate Winery
2 West Main Street, New Freedom
717-942-2370
www.facebook.com/CivilWarWeekend/

JULY 29 – 24, 2016
ET
Order Tickets On-Line at:
717.352.2164 or 888.805.7056
9555 Golf Course Rd., Fayetteville, PA
TotemPolePlayhouse.org

JULY 8 – 24, 2016
ET
Order Tickets On-Line at:
717.352.2164 or 888.805.7056
9555 Golf Course Rd., Fayetteville, PA
TotemPolePlayhouse.org

www.placesthroughtimelivinghistory.com
Wiggly worms make wonderful dirt

STORY BY T.W. BURGER
PHOTOS BY JOHN ARMSTRONG

Barlow Worm Composting, LLC was established in the fall of 2013 by two childhood friends, Mark Clowney, 39, and Craig Yingling, 37. They grew up in the Barlow community just south of Gettysburg. Clowney grew up working on his family dairy farm, where he learned of the importance to protect the environment and respect nature.

“His family farm uses best management practices on the land including, no-till planting, riparian buffering and contour stripping, the company website reports. (http://www.barlowwormcomposting.com/products.html)

Craig grew up working on his family’s farm just up the road from the Clowney farm. That farm grows corn and hay and raises beef cattle.

After high school, Craig signed up for the Coast Guard, and later became a full-time firefighter/medic with the Arlington County Fire Department.

While doing research for a trip to Nicaragua, Mark became interested in worm composting. After researching the subject over the winter months of 2012-13, he realized that there was market potential for worm composting in Adams County and pitched the idea to Craig.

They formed Barlow Worm Composting, LLC and were on their way.

They two friends believe that with a little education and first-hand knowledge of the benefits of their worm compost and worm tea, home owners, farmers and turf managers will love their products and the results they see.

They buy manure from Mason Dixon Farms after the material has been through the dairy operation’s methane digester. The Waybright family operates its huge dairy operation on the flammable gas, generating electricity and driving farm machinery.

Yingling and Clowney allow the manure to “cook” for a while as uncountable numbers of microbes already resident in the material breaks it down naturally, and heat generated by the breakdown kills weed seeds and germs that can make humans sick, called “human pathogens.”

At a certain point, the friends spread a couple of inches of the manure on top of the compost already in a series of five four-foot by eight-foot bins that stand about knee-high under

a shelter.

There, thousands of a particular kind of worm rise up out of the compost and begin chewing their way through the new manure. Meet Eisenia, commonly known as the Red Wiggler, possibly the most common species of worms used in worm-based compost production, or vermiculure.

“The great thing about these guys,” said Clowney, “is that they don’t burrow, like the earthworms do.”

They stay close to the surface. If you go out into a pasture and flip a cow patty over, if that’s the sort of thing you are prone to do, you are likely to find a mess of Eisenia scurrying around wondering who just stole dinner.

When they founded Barlow Worm Composting back in 2013, they bought about 56,000 of the little hermaphrodites from a worm farmer – yes, there is such a thing as worm farming – from an outfit in Spring Grove.

And no, they did not count them out.

“There are about 1,000 of the little guys in a pound, and at the time they were running about $30 a pound,” said Clowney.
Now, the worms do all the work and Clowney and Yingling collect all the money, which means they are basically CEOs.

Three years later, under the thoughtful care of the two friends, they now have about 450,000 of the little compost factories squirming around in five four-by-eight beds. The density of worms in the bed is insane, Clowney said, with about 1000 of them per cubic foot of manure/compost. They do it fast. Each worm eats roughly half its own weight every day. In the environment of the raised bed with plenty of food and water, they can do it for up to 10 years.

The worms do all that without a lot of urging on the part of Clowney and Yingling.

“Basically, they need food, and enough moisture,” said Yingling. “You don’t want them to dry out. They do their best work between the temperatures of 50 and 70 degrees. At 50, they’re still processing, but slower.”

Clowney said that when the soil gets to 70 degrees, “They’re really rocking.”

Harvesting the compost is simple. A couple of inches of the “cooked” manure is spread on top of the finished compost. Like someone rung the dinner bell, the worms race, more or less, out of the compost to the fresh stuff.

“We scrape off about eight inches, right off the top,” said Yingling. The compost is spread out on a tarp inside the shelter where the rain won’t get to it, where it dries out. Later, it is run through a screening machine built by Craig’s dad, who is a welder, which runs the compost through a quarter-inch screening process. The result is a dark brown material that smells not at all like manure...or worm poop, for that matter. It smells like dirt.

Very, very rich dirt.

It is also totally natural, with no artificial anything, and with neutral pH.

Clowney said they harvest the compost from each bed twice a year, in spring and late autumn. The worms slow down over the winter, though the men use electric soil warmers to keep the beds warmed to at least 50 degrees during the coldest weather.

“They keep eating, only not as fast,” said Yingling. Both men have regular jobs: Clowney works in the county planning office, and Yingling is a professional firefighter in Virginia. Barlow Worm Composting, LLC is a side-business and will likely remain so, Clowney said.

Which is not to say that they don’t want it to be a success. They hope to expand it beyond its current scope. Most of the company’s sales are now online, through Amazon, Etsy, Ebay, and locally they have had some luck selling through retail outfits like the now-defunct Agway, and is hoping to sell the product at Hollabaugh’s in Biglerville, and some other outlets.

“We’ll also be selling it at the local Farmer’s Market,” Clowney said.
Ron Harris is nervous. About halfway through the interview for this story, in the middle of a response to a question about what he feels his greatest accomplishments as the Mayor of Carroll Valley have been, he suddenly stops himself from talking, as if he has said too much. “You’re not going to give away all my secrets are you?” he says. “I’ve spent a lot of years keeping my secret quiet so that nobody would figure out that I haven’t really done anything. I’m going to have to keep my eye on you to make sure you don’t give too much away.”

His tone is only halfway serious, more of an amiable warning than an outright threat, but the implication is clear: Ron Harris is a very modest man, one who is genuinely uncomfortable with the idea of taking too much credit for any of his successes and who frequently tries to shift the focus away from himself by heaping praise upon the people he works with. “I have learned over time that you don’t want to be out front,” he confides. “Not because you don’t want to be a target or anything, but more in the sense that it’s better to facilitate people into doing something great on their own. There are so many people that know so much, so it’s really about giving them an environment to exchange their views. If you get the right people together in the right environment, you can just sit back. And I have learned so much just by listening to some very smart people and their exchange back and forth.”

He continues. “This is going to sound strange to you, but my life, I think, has been blessed. I’ve been so lucky on everything that I have been involved in, and I’ve just gone with the flow to see where it would lead me. I made myself available to things, and so things just happened. That’s been the main secret to all my success in life.”

Born in 1941, Harris was the son of a postal worker and Navy veteran and a mother who worked in a restaurant. “We lived in East Harlem,” he says. “And we lived in a three-room flat. We had a kitchen, a living room and a bedroom. That was it. My bed was the living room couch.”

Growing up, Harris says he spent a lot of time hanging out in the streets with his friends after school. “Thank God for my mother, I made it through the streets okay,” he says with a laugh. “That’s all we had to do back then.”

He developed an early love of photography after his father gave him an 8-millimeter camera one year, and was taken under the wing of a friend of his father’s who owned his own camera shop on 47th Street and Lexington Avenue. “He showed me how to compose and develop pictures and all that,” Harris says. “I loved that camera because it came from my father, and working in the store took me off the streets, which made my mother happy.”

Harris remembers idolizing his father as a child, particularly when he returned from serving in the Korean War. “I loved my father very much, and when he came home I remember looking at him in his uniform and thinking, ‘That’s what I want to do.’ So I was thinking about going into the service,
but I didn’t know what that meant.” After graduating high school, Harris spent one year in college before signing up to join the Navy. His first assignment in the Navy was aboard an aircraft carrier as an air intelligence analyst who studied pictures taken by the Navy men who flew over target areas. “We would have these magnifying glasses and we would look at the pictures and try to analyze what was going on,” he recalls. “I was already interested in photography, so it was a good fit. Then I had an opportunity to take a fleet exam that went through the entire Navy, and I guess I did okay, because I got pulled out of there and was sent to Naval Prep School to become an officer. And that’s kind of when everything just started happening.” After meeting his wife, Harris left the Navy to get married (“You couldn’t be married if you wanted to attend the academy,” he points out), and returned to New York, where he went back to college to finish his education and spent some time as a Navy recruiter in Yonkers before he received a direct commission as a second lieutenant in the U.S. Air Force Biomedical Science Corps assigned to the Scott Air Force Base Medical Center. From there, he was selected by the Air Force Institute of Technology for a scholarship program to get his Masters Degree, and was assigned to the USAF System Design Center in Alabama, where he developed functional and systems requirements of medical computer systems to be installed in military medical devices, which were later implemented at military treatment facilities and, eventually, civilian hospitals. “I was never playing a major role in any of this,” he stresses. “I would be in meetings with generals and contractors as a facilitator explaining what the military needed, but never playing a major role.” Harris retired from the Air Force as a lieutenant colonel in 1984, eventually, civilian hospitals.

“I was never playing a major role in any of this,” he stresses. “I would be in meetings with generals and contractors as a facilitator explaining what the military needed, but never playing a major role.” Harris retired from the Air Force as a lieutenant colonel in 1984, opening his own company and becoming a principal consultant to the General Accountability Office, authoring the Application Development Methodology and providing engineering support for the planning and development of new applications and system processes.

Since relocating to Adams County in the mid-nineties (he fell in love with the area during ski trips to Ski Liberty while he was working in Washington, D.C.), Harris has buried himself as an actor (with roles in productions at the Blue Ridge Theatre Guild in Blue Ridge Summit and at Chambersburg’s Old Capitol Theatre, among others), as the founder of rhProductions (a media company that produced documentaries on Pennsylvania municipalities and television commercials for hotels), and as a teacher at colleges ranging from Prince George Community College and Montgomery College to Howard Community College and Harrisburg Area Community College, where Harris instructs his students in topics such as computer fundamentals, quality assurance software testing, project management, systems analysis and design and, his favorites, introduction to business software and introduction to computer systems.

“I enjoy teaching; it relaxes me,” Harris says. “I found a way to continue to influence someone else and maybe it is something I say to them that will make that student do something in the future that’s going to profit them and whoever they’re working with,” Harris says. “If I can show you what the basics are, then you know what questions to ask, so as you’re growing in the industry, you’re not going to be put down by someone else.”

In his spare time, Harris can be found spending time with his family, building models of trains and nurturing his longtime love of photography by taking pictures of community events, which are posted on his site RonsPictures.net.

“A picture, to me, is a capture of a moment in time, and people like having memories,” he notes. “It’s a talent that I can share, and it helps me feel closer to my father, who I loved very much.”

Harris also became a thriving part of the community in various posts with community organizations such as the Adams County Boroughs Association (president), the Carroll Valley Citizens Association (president) and the Public Safety Committee (chairman), among many others. But it has been as the mayor of Carroll Valley that Harris has effected the most change, not only by facilitating the introduction of cell phone towers in the region by bringing together community members with cell phone companies, but also by organizing a group of 20 volunteers to hold the now-annual Fourth of July celebration at Liberty Mountain. In 2013, Harris was given the highest honors by the Adams County Boroughs Association when they created an award in his name (the Ronald J. Harris Award) and made him the recipient of the very first one.

“When I was 12 years old, I was watching television commercials for hotels, and I was concerned that I wouldn’t get to stay in the background. But it kind of fulfilled the next chapter in my journey. I was in the service, then went to the contract with the government, working with the government to try to help the government do the government job, then I was teaching and helping the people do their thing, and the major thing turned out to be, ‘Well, maybe I have an opportunity here to help the people in Carroll Valley as well.’

When asked about challenges on the job, Harris demurs. “I don’t see any challenges,” he states. “Some people say no, but maybe if you point out that it can be done, they might change their minds. You have to understand the people’s time frame of getting their heads around something. People say government is slow, but the government is made up of people and you might get something about something, but you try as much as possible to be patient and not keep pushing, but just to put something out there to get to the next step. If people hear something they feel is real, they will figure out a way.”

Harris considers his statements for a moment, then pauses. “That’s the real secret,” he says. “It’s not me, it’s the people. If people really listen to each other, I know if something happens, everybody will help each other out, and I’ve seen it in a number of the things I’ve done. But then again, as I said, I happen to be blessed.”

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The Gettysburg area is home to a variety of galleries and shops where artists gather to share and sell their works, from depictions of the Civil War battle to more current scenes and abstract pieces.

About 8 miles west, in Fairfield, another arts community is growing, centered on Sally Thomas and her McKesson House Polish Pottery shop.

Since she began collecting and then selling the colorful pottery nearly 15 years ago, Thomas has opened her doors to other local artists of all stripes, providing them a place to display and sell their wares, and providing the community with a central location to appreciate, and hopefully purchase, some one-of-a-kind items.

Her inventory has grown from solely stoneware to include repurposed and refurbished furniture and accent pieces, many painted in bright colors. Handwoven bags and framed artwork and photos hang amidst the variety of pottery for sale, from winestoppers to large platters and everything in between.

“It really works,” she said of the complementary relationship between her pottery and the items other artisans bring to the shop. “Knowing that there are a lot of talented people in this area who don’t necessarily have a venue for their handiwork, I really thought that we ought to put local artists here at McKesson House.”

On a Saturday afternoon in May, after what seemed like weeks of clouds and rain, the long-awaited sun shone through the windows of the restored barn that has housed Thomas’ shop for the past three years. A handful of local artisans set up their portable workshops outside the barn, displaying and demonstrating their skills in wood turning, blacksmithing, painting, spinning, and more. They were there for the first-ever McKesson House Artists Festival and Open House.

Out in front of the shop, Tommy Rodgers set up a makeshift kiln: a few bricks and a sidewalk paver atop a metal fire pit base, connected by some copper pipe to a hair dryer. On regular intervals, he inserted a
piece of metal into the kiln until it blazed red, then pounded it flat on an anvil to create a handcrafted knife.

Rodgers’ foray into blacksmithing is not just about his passion for the work; demand for unique, handmade items is growing.

“People don’t just want a knife from Walmart,” he said, as he pounded and visitors watched. “They want something handmade.”

Rodgers, who also happens to be Thomas’ son, also creates jewelry, including copper hair pins and pendants made from vintage silverware. He handles the metal work and his mother adds the accents, he said. Rodgers was joined at the festival by his nephew and apprentice, Robert, who aimed to learn the skill to create a knife as a Father’s Day gift.

Next to Rodgers’ station, festival visitors watched as Bob Daniel shaped a small piece of wood on his tabletop lathe. In about 45 minutes, the wood became a bracelet, a similar bangle hanging over his workstation.

Daniel built furniture for years, he said, and wood turning was a natural extension of that work. He took up the craft about eight years ago. However, as do many artists, Daniel sees his work with wood as a passion, not a way to necessarily make a living.

“It’s always been an avocation for me, not a vocation,” he said.

Daniel’s bracelets, as well as hand turned bowls and beer and wine glasses, are for sale in Thomas’ inventory. The bowls are his favorite items to create, but it wasn’t feasible to demonstrate it at the festival since “you can’t carry an 800-pound lathe with you,” he said.

Local painter Kynah Walston sells her watercolor, pastel, and acrylic pieces at McKesson House as well. Several of her watercolor works, painted that May morning, hung to dry on a line under her tent on the lawn. She said in the eight years she’s lived in Fairfield, she’s seen the art community grow, thanks in part to the opportunity to display and sell in Thomas’ store.

“People don’t just want a knife from Walmart. They want something handmade.”

Blacksmith Tommy Rodgers

"The community has become more accepting, and more people can showcase their artwork, especially here," she said.

In a nearby tent, Bridget Walston was spinning wool. She said she was inspired to take up the ancient practice when she was a child, but it was always a future aspiration. She planned to get a spinning wheel and spend her retirement behind it, but her husband got her a wheel as a gift for her thirtieth birthday.

"He said ‘why wait?’" she said.

Walston takes the yarn she creates and crochets it into warmth. She has a few items for sale in Thomas’ store, but she mostly uses her talent to create gifts for friends and family: hats, afghans, baby blankets, and scarves, she said.

The festival attracted some young entrepreneurs too. Bella Walston and Hayley Wagner, eighth-graders and proprietors of Rainy Rose, had their therapy rice bags on display. The concept is simple: just pop the bag in the microwave or freezer for instant warmth or chill for muscle aches, sprains, or just a quick warm-up on a cold day. The pair said they are working on a website for their handmade creations, and were grateful for the opportunity to reach potential customers.

Following a busy weekend at the shop, Thomas reflected and said she hopes to make the festival a regular event.

“It was marvelous,” she said. “I think it was a great success, and I’m hoping that we’ll do it again.”

McKesson House Polish Pottery is located at 204 Main Street in Fairfield. The shop is open Tuesday through Sunday from noon to 5 p.m. For more information, call 717-642-8013 or visit the McKesson House Page on Facebook.
REMEmBERING
FALLEN OFFICERS
PHOTOS BY DARRYL WHEELER

Family members and police officers remembered and showed appreciation for officers who were killed in the line of duty during an annual memorial service held at the Adams County Emergency Services building on May 6. Adams County District Attorney Brian Sinnott, one of speakers at the event, quoted President Abraham Lincoln’s letter to a mother who lost five sons on the battlefield, invoking “the solemn pride that must be yours to have laid so costly a sacrifice upon the altar of freedom.”

All law enforcement officers serve “a community of very appreciative people who can’t thank you enough,” Sinnott said.

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Gettysburg Area Retail Merchants Association

PHOTOS BY dARRYL WHEELER
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All law enforcement officers serve “a community of very appreciative people who can’t thank you enough,” Sinnott said.
During Savor Gettysburg’s inaugural season three years ago, tour participants totaled about 500. Last year, the tally reached approximately 850. This year, she said, “I expect well over 1,000.”
The restaurant roster for the downtown tour, as listed on www.savorgettysburgfoodtours.com in early May, included: Food 101, 181 Chambersburg St., with New American cuisine on Chef Jennifer Williams’ eclectic menu; Garrytown Irish Pub, 126 Chambersburg St., serving Irish fare and “voted Second Best Irish Pub in the world outside of Ireland by Ireland of the Welcomes Magazine”; One Lincoln on Lincoln Square, featuring Chef Joseph Holmes’ “casual comfort” food; Hauser Estate Winery, also on the square, offering “unique and distinctive local Adams County wines and cider.”
Gettysburg Baking Company, also on the square, which “has been baking artisan breads and pastries for the Adams County community since 1996”;
Kathryn’s Café on The Square, offering “American cuisine,” including “a classic breakfast and lunch menu, specializing in sandwiches”;
And, Mr. G’s Ice Cream for homemade hard and soft-serve treats in the historic Winebrenner house at 404 Baltimore St. The wine tour includes Hauser and ends up at Food 101. Other downtown tasting rooms listed on the tour in early May were Adams County Winery, Kosh-Hall Winery, and Reid’s Orchard and Winery.
On a walking tour, Korczyk said, “you really get to see a lot of the town,” she said, and “you get the look and feel and taste of numerous ‘open house’ establishments.”
In fact, she said, taking a food tour is a good idea for visitors to any location. “Make a food tour the first thing you do anywhere,” she said, because “it lets you plan your whole time” in terms of where to dine during your stay. “What’s the first thing people ask when they go somewhere? Where should we eat?" she said.
However, not all of Korczyk’s customers are tourists visiting from afar. She said a “majority” live within one or two hours of Gettysburg. “They’re people who’ve been coming to Gettysburg for twenty years,” she said, and exposing them to more restaurants gives them “another reason to come back.”
She said any customers tell her, “I never knew there were so many restaurants here.”
The tours help visitors get past the normal habit of simply going to the places where they always go, she said.
Expansive as her tours are, Korczyk noted that they only hint at the county’s many offerings. “We have different ethnic restaurants, bistros, taverns, and bakeries,” she said, and international cuisines range from Mexican to German to Asian.
And of course, many of the county’s culinary hotspots are outside Gettysburg. For example, a few miles to the northeast is East Berlin, home of a fine dining pioneer in Adams County, Restaurant Sidney opened at 101 East King St. in 2004. Chef and owner Neil Amnis is a veteran of top-tier restaurants. According to www.restaurantfinder.com, he was chef de cuisine at the four-star Le Pavillon in New York City and executive chef at Campusa, described by the Zagat Guide in 2003 as the “Best New Restaurant in New York City.”
But, the website said, he “decided to come home to his roots and open his own restaurant.” That effort expanded in 2012, when Sidney Willoughby Run opened in 2012 a short distance west of Gettysburg at 730 Chambersburg Road.
Also exemplifying the local food trend is a restaurant that Korczyk said she wishes would branch out into Gettysburg. Fidler & Co. Craft Kitchen & Grocery, at 213 East York St. in Biglerville, is a craft based kitchen located in the heart of Adams County. We are dedicated to providing the best in upscale rustic cuisine, drawing influence from the vast farmland that surrounds us,” says Fidler&CoCompany.com.

The local food scene “definitely draws a lot of people from outside the area,” Chef Job Fidler said recently in an interview with the Gettysburg Companion. Fidler said he is “glad and proud” that his home area is becoming a “destination” for folks from Harrisburg, Carlisle, and elsewhere in the region — and sometimes even Baltimore and New York City.
Several factors have come together to help this area “catch up” with the national foodie trend, Fidler said. The Food Network and other television programming has helped “expand people’s palate” by making them “willing to try different stuff,” he said, and the county’s growing concentration of dining choices not only draws customers but also sparks “friendly competition” that “pushes everything forward.”
On the other hand, Fidler said, “we’re still very rooted in the local community.” “With all the awesome farms we have around here,” he said, “we’re still not only drawing tourists but also locals.” Fidler’s landscape-based approach is also very much on Korczyk’s radar screen. “Savor Gettysburg Food Tours has partnered with Beech Springs Farm to offer a complete organic farm-To-Table food experience for visitors and locals alike. We are also partnering with local farms and distinguished chefs for these unique events, which are designed to support our efforts to expand the availability of fresh, local and sustainably grown food in Adams County,” the website says. Beech Springs Farm is at 748 Mount Carmel Road, Orrtanna.
The next frontier for culinary tourism here, Korczyk predicted, will center on adult beverages born from sources other than grapes, which makes sense in one of the nation’s top apple-growing counties. “We’re slowly becoming cider Town, Pa.,” said, pointing to swelling hard apple cider sales by local wineries and specialty cider producers. Breweries and distilleries are also a presence here. In early May, Appalachian Brewing Company was about to open a brand-new restaurant and brewery on Gettysburg’s Steinwehr Avenue in addition to its Gettysburg Gateway site east of town at 70 Presidential Circle. And Dan Kulick brings more than 18 years of brewing experience to Battlefield Brew Works in the brick farmhouse of the historic W.H. Monfort Farm at 248 Hunterstown Road, which served as a hospital for Confederate troops after 1863’s Battle of Gettysburg. In addition to creating his own handcrafted beers, Kulick distills award-winning spirits, and offers a menu including sandwiches, sausages, and more. Learn more at battlefieldbrewworks.com and spiritsofgettysburgdistillery.com. Also nearing its opening in early May was Mason Dixon Distillery in a lovingly restored historic factory space at 531 W. Water St. in Gettysburg, where proprietor Yianti Banakes plans to offer a space for conversation, comfort food, and spirits distilled on site from grain grown within Gettysburg National Military Park. His spirits are “a unique, affordable way to take home a bit of the battlefield. I don’t think anybody in the country doing anything like it,” he told the Gettysburg Times. More is on Facebook and at www.masondixondistillery.com.

Though she was born in Columbus, Ohio and grew up in New Jersey, Korczyk’s personal interests and resume read like a roadmap leading to the creation of Savor Gettysburg. She spent 20 years in event planning and has a strong sales background. She owned a Rita’s Italian Ice outlet and managed a Panera Bread restaurant. She was interested in the Civil War, with Confederate ancestors. She met her husband through her re- enactment group, the Second Rhode Island. Larry Korczyk is a licensed battlefield guide. Lori Korczyk came here in 2002 to witness a battle re-enactment and “absolutely fell in love with the area.” The landscape was “beautiful” and “peaceful,” she said, and the mountains made an impression on the native of the Midwest.
Now, she said, she’s dedicated to bringing people to the area “because it’s just such a gem. There are so many things to see and do here.” Korczyk loves to “showcase” the area to visitors, she said, “and there’s no better way to see a place than to eat your way through it.”

FOOD & BEVERAGE SCENE.
The National Shrine of St. Elizabeth Ann Seton provides a peaceful setting just south of Gettysburg, in the foothills of the Catoctin Mountains.

Aside from the spectacular view, there is a rich history to be learned as you walk the well-kept grounds dedicated to the first American-born saint.

Mother Seton, as she was known, founded the first American religious community for women, opened the first American parish school, and established the first American Catholic orphanage. And she did all this while raising her children.

"In a very ordinary way, she lived out her faith through periods of joy and wealth, as well as sorrow and poverty - all while looking for God's will in her life," said Rob Judge, executive director at the National Shrine.

Born into a prominent family in New York City in 1774, Seton had a relatively normal life until the death of her husband in 1803, leaving her a widow at age 29 with five children all under the age of 8. After this traumatic event, she converted to Catholicism and relocated to Maryland, where she established a school for Catholic girls. This school became the foundation for parochial schooling in the U.S. She went on to found the Sisters of Charity of St. Joseph with the purpose of serving the poorer children of the community. Mother Seton died in 1821 and was canonized a saint in 1975. The legacy she left includes numerous religious communities, hundreds of schools, orphanages, hospitals, day nurseries and child care centers throughout the U.S. and world.

The shrine in Emmitsburg, Md., is located on the site where Seton established her first school. It is governed by a Board of Directors appointed by the Sisters of Charity Federation of North America. The site is home to a basilica as well as a visitor’s center and museum. Also on site are several of the original buildings of the school and community.

In the museum, artifacts from the archives, including letters written by Mother Seton herself— tell the story of her lifelong journey. Exhibits include: “40 Years a Saint” featuring the actual banner which hung in St. Peter’s Square on the day of her canonization; "Charity Afire" which highlights how the Sisters of Charity played a prominent role during the Civil War as nurses and aid workers to both North and South; and a new exhibit opening in June called “Sisters Today - A World of Difference” highlighting the more than 3,000 Sisters who continue to do good work in the world today.
**ONE TANK TRAVELER**

**THE BASILICA**

Completed in 1865, the Basilica is a place of worship, pilgrimage, evangelization and reconciliation. The interior includes mosaic stone depictions of saints on the Italian marble walls, such as the four evangelists - Matthew, Mark, Luke, and John. The German-imported stained glass contains various saints that were special to the Sisters of Charity. An oil-on-canvas painting of the Holy Family can be spied way up in the ceiling of the dome. Beneath the altar and enclosed in marble, St. Elizabeth Ann's remains rest in a small copper casket. The basilica is used for daily Mass and open for tours and prayer. Community musical celebrations are also held here throughout the year.

**CEMETERY AND GARDEN**

St. Joseph’s Cemetery and Mortuary Chapel, built in 1846, were Mother Seton’s original burial place until she was beatified (blessed) and her remains were moved to the Basilica. Her family members, including two of her children, are buried here, as well as Sisters and Daughters of Charity. According to Judge, the cemetery is a silent testimony to the truth that Mother Seton did not arrive empty-handed in Heaven, but brought with her scores of others who heard her call and walked the path she had blazed. The Seton Legacy Garden is a peaceful reflection garden where visitors can relax and read inspirational quotes. Guests can also remember loved ones by purchasing bricks and garden features inscribed with their intentions.

**HISTORIC HOMES**

A tour of the two historic homes on the grounds should be part of any visit. The 1750s farm house, known as the Stone House, was Seton’s first home in Emmitsburg. During Pope Francis’ visit to the United States in September 2015, President Obama presented him with an original 1809 key to Seton’s home. “That was quite an honor for us here, to furnish this gift from the American people,” said Judge. “And it was a fitting tribute for both Mother Seton and Pope Francis, who have both done so much for the poor and opened doors for others to do the same.”

The colonial-style White House, built in 1810, served as the first house of the community of Sisters who lived on the property and had blazed. The Seton Legacy Garden is a peaceful reflection garden where visitors can relax and read inspirational quotes. Guests can also remember loved ones by purchasing bricks and garden features inscribed with their intentions.

**Popular Destination**

An average of 50,000 people come to the Shrine each year, said Judge. In addition to the new exhibit in June, plans are in the works to revamp some of the current spaces on the grounds and find new ways to reach out to both religious pilgrims and tourists. The Shrine recently added a “Mountain to Valley Tour” where visitors can see firsthand the places that were important to Mother Seton’s life. In addition to where she lived and worked, they can visit the Grotto at Mount St. Mary’s University where she frequently walked in order to pray, and they’ll tour the National Firefighters Memorial, which is on the original site of the school she founded. “Mother Seton came here to northern Frederick County and despite the hardships she faced, she thrived,” said Judge. “Her story inspires.” The tour includes transportation, lunch and dinner, and guided tours of each site. For dates, visit setonshrine.org/mountain-valley-tour/

**When it comes to telling baseball stories, Parker Lerew can bend an ear with the best of them. In one of his favorite tales he went beyond bending someone’s ear and actually tore one off with a wayward fastball while pitching in the South Penn League. Recalling that day he produces a hearty laugh from Lerew, who enjoys taking slants down memory lane. “I ripped the right ear lobe off Junie Miller while pitching at Arendtsville, and the ump calls it a foul ball,” he says, trying to stifle a chuckle. “He’s lying there with a pool of blood around his head and my manager comes over and says ‘don’t let that bother you.’ I had like 11 walks that game!”

Lerew succeeds that transipuous debut, playing in the local league for a decade. Although he may have hung up his spikes with the New Oxford Owls in 1977 he was far from finished with the South Penn. During a league meeting his final season it was suggested that he become president, a motion that was quickly passed. The position was later renamed to commissioner, a post Lerew has held for 40 years. In this role he has forged friendships with players, coaches and fans alike, all in the name of local baseball. And a good story.

“At 12 years old I knew the umpires by name watching them on TV,” he said. “There was just something about it.”

To hear him tell it, back then it started with a brawl and eventually a baseball game would break out,” said South Penn veteran Scott Meckley, who has known Lerew for 30 years. “He’s like an encyclopedia of local baseball knowledge. As far as the South Penn goes, he’ll mention a name and the stories go from there. It starts with one story, and you look up and it’s an hour later.”

Lerew’s fondness for the national pastime did not develop as one might expect. Instead of dreaming of playing Major League Baseball, Lerew grew up on the family farm in Bermudian Springs High School. He started by doing baseball games and a year later was also officiating scholastic basketball. The beginnings were a bit rough, by his admission. “You learned as you went back then,” he said. “Coaches would scream and holler; Jack Bream at Lambertown would kick the walls. You had a few maniacs but the others understood.”

**If you Go:**

The National Shrine of Elizabeth Ann Seton visitor center, museum and gift shop, located at 339 S. Seton Ave., Emmitsburg, Md., are open Tuesday through Sunday from 10 a.m. to 4:30 p.m. The basilica remains open Monday from 10 a.m. to 4:30 p.m. for prayer.

For more information visit www.setonheritage.org, find them on Facebook at www.facebook.com/elizabethannseton, or contact (301) 447-6606.
A trip to umpire school Florida in 1973 opened doors for Lerew, who drew spring training and minor league baseball assignments as he quickly ascended the ranks. He moved to the Midwest League in 1975, doing games in Iowa, Illinois and Wisconsin, and was later assigned to the Eastern League. The life of an umpire at the time was not one filled with fanfare, rather endless travel.

During one memorable five-day stretch Lerew was told to umpire games in Iowa, Pennsylvania, Connecticut and Quebec, spending more time on highways than baseball diamonds. "All that in my Oldsmobile," he said, chuckling. The demanding schedule quickly took its toll, prompting Lerew to say goodbye to life on the road. He left with an armload of memories, such as the time he ejected Jim Leyland, who would go on to manage the Florida Marlins to a World Series title. He also recalled a game he umpired in which Randy Poffo, who later became pro wrestling superstar Randy "Macho Man" Savage, was plunked and a brawl ensued. Lerew continued to umpire and referee after returning home and developed a fondness for basketball games. His favorite memory include doing four straight York County League championship games, and getting a police escort out of town with former York mayor Charlie Robertson following a particularly intense contest one evening.

"I had a lightning rod between my shoulder blades," said Lerew, who admittedly enjoyed good verbal barbs with coaches. "It was a fraternity that I enjoyed and I liked being around the guys. Coaches would scream at us in the gym lobby then go to the local watering hole with us and talk about the game in a good fashion. It was a lot of fun." Lerew, who has been in the real estate profession for the past 24 years, remains generous with his time, volunteering with numerous organizations including the Adams County Chapter of the Pennsylvania Sports Hall of Fame. He was asked to join meetings as the chapter was being formed in 2000, and still serves as its secretary and treasurer.

Lerew was inducted into the local hall in 2008, and was presented by his son Aaron, one of his four children. While his umpiring and officiating days are in the past, Lerew's fondness for the South Penn League remains a constant. "When I got into the league I had never played baseball like that," he said. "Townpeople would scream, holler and have a fight every other Sunday. If you didn't have a rumble they went home unhappy." Lerew insists he never intended remain commissioner as long as he has, but according to Meckley, he doesn't have say in the matter.

"Every two years is when the commissioner position opens up," said Meckley. "Parker would say 'we have to vote on who is going to be commissioner' and as soon as the words were out of his mouth someone would cut him off and yell, 'I nominate Parker.' Before he could say anything it was done, and that happened over and over again. The veterans and team leaders wouldn't think twice because Parker has put his heart and soul into it." Much like going behind home plate for a baseball game or pulling on a referee's striped shirt, being commissioner can be thankless, unless you view it the way Lerew does.

"I enjoy it, I think I would be lost without it," he said. "I don't get paid a cent, the compensation is the entertainment." It was a sentiment echoed by many of the members of the league, despite the lack of compensation.

For many of the players, being around the guys. Coaches would yell at you in the gym lobby then go to the local watering hole with us and talk about the game in a good fashion. It was a lot of fun." Lerew insists he never intended remain commissioner as long as he has, but according to Meckley, he doesn't have say in the matter.

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Mr. B.
fuses pallets at Mamma V's

Mr. B's mother didn't want him to be a chef.
“She told me it’s a hard life,” Chef Juan Carlos Barbosa says. “She told me you work lots of hours in a hot kitchen, are not able to spend time for yourself or with your family. She wanted me to be a doctor or lawyer.”

The executive chef at Mamma Ventura’s Italian Restaurant, 13 Chambersburg St., for the last 12 years, Barbosa (who is called ‘Mr. B’ by his fellow employees and regular customers) was raised in a family of cooks.
“I was always at my mother's side in the restaurant,” Mr. B explains. “My father was a chef for a cruise line, and my grandparents were professional chefs.”

Barbosa was raised in Venezuela. When his mother couldn’t discourage him from becoming a chef, she insisted that he go to Schraus Culinary Institute in Frankfurt, Germany.
“She knew the Germans were very strict in the kitchen,” he says. “There’s a chain of command. You start at the bottom, cleaning toilets and scrubbing floors, and work your way up.”

So in 1991 at the age of 16, Barbosa was sent to Frankfurt to start his training as a chef.

“The school was kind of shaped like the Pentagon, with each section having a different restaurant — one Italian, one French, one Spanish, and so on. The training involved working for a time in each one to learn the different kinds of food preparation, and also to decide which we were most interested in. I found Italian food the most amazing thing because of all the different pastas.”

This kind of training led Mr. B call himself a “fusion” chef.
“I like to combine foods from different traditions to create a unique taste, to fuse them together and make something new.”

After three years of culinary school, Barbosa was ready to work as an apprentice chef. He got a job in the restaurant at a Hilton Hotel in Venezuela, where he worked for eight years. An offer to work at a Four Seasons Hotel in Philadelphia brought him to the United States. By 2003, he worked himself up through the ranks to head banquet room chef, but wanted to do more and the job didn’t offer him the opportunity to use his fusion skills to satisfy the urge to invent new cuisines.

That same year, Jackie Fazzolari lost her husband Carmelo in a traffic accident. The couple owned Mamma Ventura’s in Gettysburg, where Carmelo was head chef. Jackie needed a new chef, and a mutual friend highly recommended Barbosa.

“Just show him what you have in your fridge,” Jackie was told, “and no matter what it is he will make a five course meal out of it. And you will love it!”

The two met, and Jackie invited Barbosa to Gettysburg and Mama Ventura’s. When he saw it, Barbosa felt “this is my type of kitchen, not your normal menu.”

Jackie hired Barbosa to take over Carmelo’s kitchen.
“She told me I could do whatever I want, but don’t hurt Carmelo’s style.”

Doing whatever Mr. B wants means cooking with only fresh ingredients, nothing frozen, nothing from a can, everything homemade from scratch. And, of course, offering special dishes using his fusion techniques.
“For example, I created a Thanksgiving Panini,” he explains, “using cranberry sauce, vegetables and turkey. I like to offer a variety of pastas and ravioli, so about every two weeks there will be lunch and dinner specials on the menu, something new we haven’t offered before.”

Mr. B likes to know what the customer’s think of his various gastronomic techniques, and often chats with guests while they’re eating to get their opinions, whether it’s praise or criticism. “There are so many restaurants in Gettysburg and so much competition. I try to offer something different, and like when customers make suggestions.”

With all the success and popularity for his culinary styling’s, Mr. B admits that his mother was right.

“Being a chef is a lot of work and I have very little free time,” he says. “I try to relax on my days off, but I never stop reading up on food trends, searching the internet for new ideas, and visiting restaurants to sample what other chefs are making. I want to know what’s popular, what people want to eat.”

And what is Mr. B’s favorite fusion food? “Italian with French,” he says. “Starchy and creamy!”
Our easy recipe for a fulfilling retirement:

**INGREDIENTS**

- 1 cup positive attitude
- 2 tsp. purpose
- independent spirit (to taste)

**DIRECTIONS**

Rinse your calendar thoroughly until it is free of chores and worries. On a high fire, reduce aging into a wide-open opportunity to learn and to share. Let rise in a community where warm friendships abound. Fill each precious day to the rim. Savor at your own pace (keeps a long time).

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