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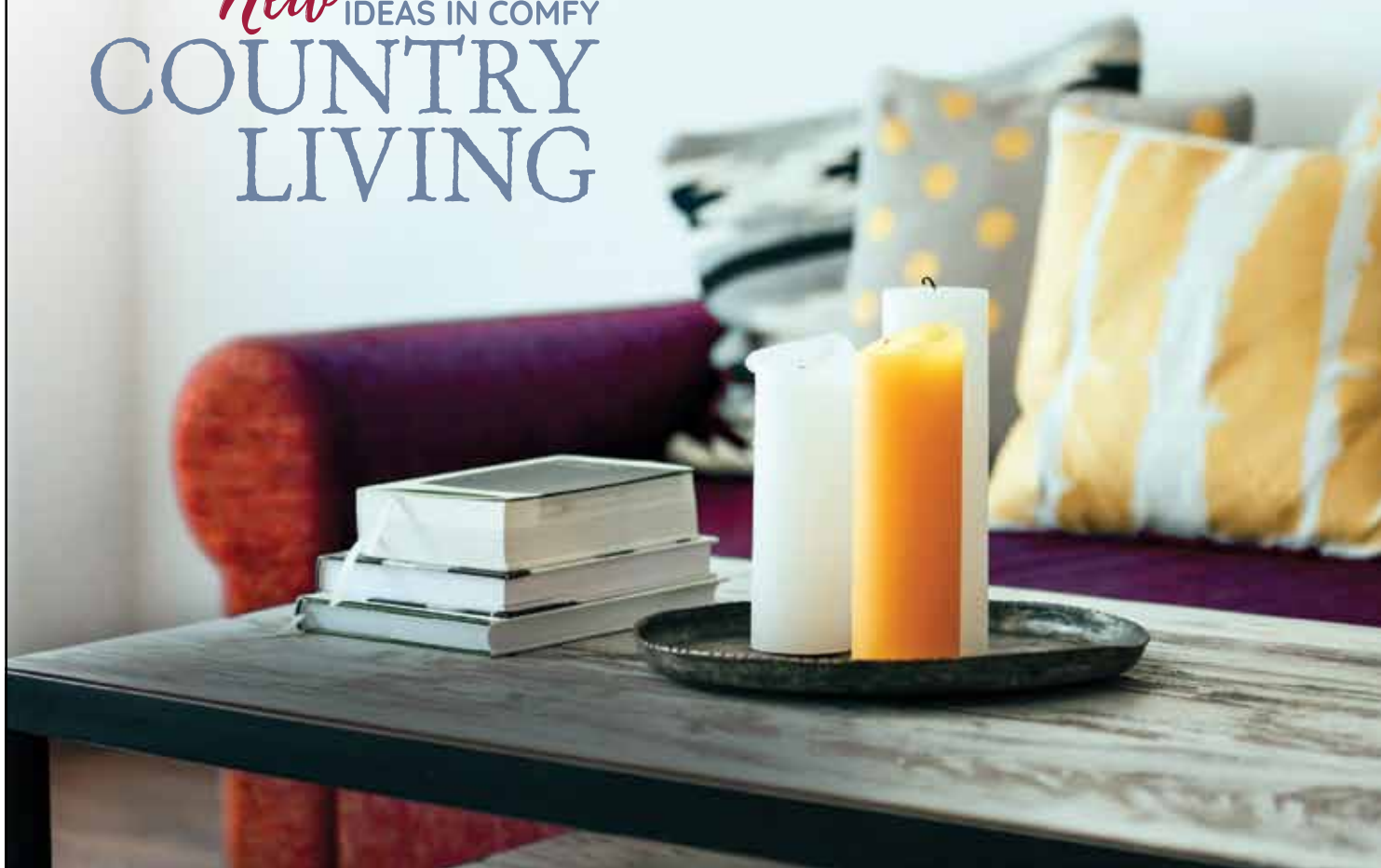
NEW YEAR • NEW LOOK • NEW BUSINESSES

Complimentary | January / February 2019



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A NOTE FROM THE EDITOR



BY ALEX J. HAYES

Change is around us at all times but the turn of the calendar year is a good time to evaluate the past while looking towards the future.

Josh Martin highlights some great moments in wrestling history in his profile of local legend Coach Bob Gano. Coach Gano has guided young grapplers at Delone Catholic and Biglerville High Schools. Retiring from coaching hasn't removed Gano from the mats, it just led him to a different role.

Holly Fletcher writes about history mixing with the future. Mason Dixon Distillery is located inside of the former Reeser Furniture Factory. The grains for the distillery's cocktails are also grown on the Gettysburg National Military Park. Fletcher recently

caught up with Yianni Barakos to discuss how the business is doing after being open a few years.

Old meets new is also the theme of an article Ashley Andyshak Hayes and I teamed up on. Many new businesses either have opened recently or are prepping to greet customers. Longtime residents will walk into all of the locations and start stories with "I remember when this was...."

The Lincoln Intermediate Unit is working hard to make sure students with special needs have a strong future. Vanessa Pellechio takes us inside of their unique classroom located inside of the Outlet Shoppes at Gettysburg.

Finally, Michael Cooper-White shows us you can accomplish great things at a young age. The young team heading Nerd Herd in downtown Gettysburg are proving they have what it takes to make a business a success.

Our entire old meets new theme is reflected in every page of Companion, even behind the scenes. JoAnne Turner has been designing ads for the Companion since its inception but starting with this issue she is in charge of its entire design.

A publication of
Gettysburg Times, LLC PO Box
3669, Gettysburg, PA 17325

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The Gettysburg Companion is published bimonthly and distributed throughout the area.

The Gettysburg Companion can be mailed to you for \$27 per year (six issues) or \$42 for two years (12 issues).

Discount rates are available for multiple subscriptions. You can subscribe by sending a check, money order or credit card information to the address above, going online to: gettysburgcompanion.com or by calling 717-334-1131.

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NERD HERD 6 & 7

OLD IS NEW AGAIN 8-10

MASON DIXON DISTILLERY & RESTAURANT ... 12 & 13

LINCOLN INTERMEDIATE UNIT 14 & 15

COACH BOB GANO 16 & 17

JANUARY 5

1:30 P.M.: GETTYSBURG NATIONAL MILITARY PARK'S WINTER LECTURE SERIES

Outstanding National Park Service rangers and historians from across the region provide hour-long talks about pivotal moments of the American

Civil War and the Battle of Getty...
Gettysburg National Military Park Museum & Visitor
1195 Baltimore Pike, Gettysburg

10 A.M. – NOON: ORGANIZE, SIMPLIFY & ENERGIZE: BULLET JOURNAL

Do you love the idea of journaling but have a hard time finding the time to write and organize your thoughts? Bullet journaling is the perfect solution. Bullets are ideas, thoughts and tasks organized into lists. We will create several basic artistic layouts, to personalize the start of your journal.

Instructor: Karen Hendricks
Arts Education Center
125 S. Washington St., Gettysburg

JANUARY 10

6 – 8:30 P.M.: ZEN ART PAINT NIGHT: LOTUS THEME

The lotus flower is associated with purity and beauty. Paint your very own beautiful flower to create a tranquil spot in your home or office. Step by step instructions and personalized attention make this a perfect class for any skill level.

Instructor: Marie Smith
Arts Education Center
125 S. Washington St., Gettysburg

JANUARY 11

10 A.M. – NOON: THE WONDER OF COLORED PENCIL

Learn to take your drawing skills and expand them in color! This course will go over the basics of colored pencil and help you create beautiful pieces. Materials list provided.

Instructor: Stanley Gilmore.
Arts Education Center
125 S. Washington St., Gettysburg

JANUARY 12

10 A.M. – NOON: INTRODUCTION TO WHEEL THROWING

If you've always wanted to learn to throw clay on the pottery wheel, this class is for you! Work at your own pace in a relaxing atmosphere as you learn to center and make well-formed pottery pieces. No experience necessary! Class capped at six students.

Instructor: Jack Handshaw
Arts Education Center
125 S. Washington St., Gettysburg

4 P.M.: MUSIC GETTYSBURG! PENN STATE GOSPEL ALUM CHOIR

A soul-stirring evening of Gospel music from these young, energetic and spirited Nittany Lions.

United Lutheran Seminary Chapel
147 Seminary Ridge, Gettysburg

JANUARY 15

6 – 8 P.M.: HAMMERED SILVER EARRINGS

Learn how to cut your sterling metal pieces into shapes you'd like to wear and learn how to soften the edges and texturize/hammer your design. Your finished earrings will look fabulous and uniquely yours. Wear them home.

Instructor: Susan Henry
Arts Education Center
125 S. Washington St., Gettysburg

JANUARY 18

7:30 P.M.: MUSIC GETTYSBURG! ROBERT BURNS NIGHT

Annual celebration of the Scottish national poet, featuring Jeff Greenawalt reading his poetry and Cormorant's Fancy performing music he inspired.

United Lutheran Seminary Chapel
147 Seminary Ridge, Gettysburg

JANUARY 19

4:15 P.M.: NICARAGUA NIGHT

Support Project Gettysburg-León at the Nicaragua Night Auction at Gettysburg College's Field House.

Gettysburg College Campus
300 Washington Street, Gettysburg

JANUARY 21

6 – 8 P.M.: INTRODUCTION TO DIGITAL PHOTOGRAPHY

Learn to use your camera like a pro! Take great photos, download them to your computer, manipulate them with your camera's software, and create professional-quality prints. Bring your camera and instruction manual to class.

*Instructor: Bert Danielson
Arts Education Center
125 S. Washington St., Gettysburg*

JANUARY 25

7 P.M.: DANCING WITH THE LOCAL STARS

Produced by the YWCA Gettysburg & Adams County and Adams County Arts Council, this is an exciting event that pairs a local celebrity with a trained choreographer. After several months of practicing, the pair show-off their moves on the Majestic's grand stage.

*Gettysburg College's Majestic Theater
25 Carlisle Street, Gettysburg*

JANUARY 27

1:30 P.M.: HEALTHY ADAMS COUNTY HIKE

This is a more challenging hike due to some steep hills at the start and also fairly rocky terrain. The first 0.2 miles are the steepest, if this is too much for you, the approximately one mile walk through the Grotto is very lovely.

*Indian Lookout St. Mary's Cemetery,
Emmitsburg, Md.*

4 P.M.: MUSIC GETTYSBURG! FELIX HELL, ORGANIST

The toast of four continents returns to his favorite venue for his annual visit!
Sunday, February 24 at 4 pm.

*Grace Kim, Pianist
United Lutheran Seminary Chapel
147 Seminary Ridge, Gettysburg*

FEBRUARY 8 – 10

VARIOUS TIMES: GETTYSBURG ROCKS

A bi-annual music festival and fundraiser for Four Diamonds. Since the creation of Gettysburg Rocks the event has raised over \$80,000 for Four Diamonds.

*View band and venue schedule at:
www.gburgrocks.com*

FEBRUARY 9

3 P.M.: PETE THE CAT

When Pete the Cat gets caught rocking out after bedtime, the cat-catcher sends him to live with the Biddle family to learn his manners - and boy are they square! Recommended for Pre-K to 3rd grade.

*Gettysburg College Majestic Theater
25 Carlisle Street, Gettysburg*

FEBRUARY 10

1 – 4 P.M.: GETTYSBURG TIMES WITH THIS RING WEDDING SHOW

Specialists showcase everything you need for your big day. Register early for a chance to win \$1,000, \$500 or \$250 in wedding services! All brides are admitted free but pre-register now to double your chance of winning.

*Wyndham Gettysburg
95 Presidential Circle, Gettysburg*

FEBRUARY 15

7:30 P.M. HOT SARDINES

Proclaimed as the "Leaders of New York's jazz revival" ("CBS This Morning"), The Hot Sardines make their Majestic debut channeling New York speakeasies, Parisian cabarets, and New Orleans jazz halls.

*Gettysburg College Majestic Theater
25 Carlisle Street, Gettysburg*

FEBRUARY 24

1:30 P.M.: HEALTHY ADAMS COUNTY HIKE

The hike crosses Snyder Farm's fields, then climbs through the woods at the base of Big Round Top, and returns across a different portion of Snyder Farm.

*Snyder Farm
Gettysburg National Military Park*

4 P.M.: MUSIC GETTYSBURG! GRACE KIM, PIANIST

The Washington Post raves: "Rich with emotional contrasts." And Die Rheinpfalz agrees: "Hypnotic from the first to the last note."

*United Lutheran Seminary Chapel
147 Seminary Ridge, Gettysburg*

Lots To See & Lots To Do!

**"...BECAUSE EVERYONE'S A
NERD ABOUT SOMETHING"**



GETTYSBURG'S NERD HERD: A BUNCH OF "SQUARES" WORTH WATCHING

STORY BY MICHAEL COOPER-WHITE
PHOTOS BY JOHN ARMSTRONG & COURTESY OF NERD HERD

Many who study vocabulary additions to the English language are convinced that the word "nerd" first appeared in a 1950 book by Dr. Seuss entitled "If I Ran the Zoo." The nerd was depicted as a disheveled and somewhat cranky misfit character. Within a year, Newsweek magazine equated nerds with straight-laced unpopular and awkward teenagers often referred to as "squares" or "drips."

Spend a few moments with some of the young folks who run downtown Gettysburg's popular Nerd Herd store and you're likely to come away saying, "If those kids are today's nerds, may they multiply!"

Launched by a group of eight teenagers in 2016, the Nerd Herd remains a youth-run enterprise that has expanded far beyond the dreams of its founders. Catering to shoppers of all ages, the store at 10 York Street offers hundreds of items for sale and hosts a range of events that appeal to its growing clientele.

With an annual six-figure revenue, the store is on par with adult-run businesses as a favorite spot for local shoppers and Gettysburg's many visitors.

Self-described on its website (www.nerdherdgettysburg.com) as "a concept store that is run and managed by local area high school students," Nerd Herd's mission is twofold. It "is concentrated on building a fun, safe, and exceptionally nerdy place for people of all ages to come, socialize and find some cool stuff." Even more importantly, "the Herd" provides its young employees

and managers with an opportunity for "learning valuable business and life skills throughout their experience of building this small business from the ground up."

HOW THE HERD WAS FOUNDED

As do teenagers everywhere, young Gettysburg high schoolers often hang out in one another's family rooms or basements. A few years ago, one of the many local teen peer groups gathered often in the basement of entrepreneurs Scott and Timbrel Wallace.

One evening, Ms. Wallace, owner of the Lark Gifts general merchandise store, mentioned to her son Nick and his friends that the business would soon relocate from Baltimore Street to a larger and more prominent Lincoln Square building. Given Wallace's ongoing responsibility for a lease on the Baltimore premises, she inquired of the teens, "Do you guys want to consider doing something with the space?"

Within a short time, young Wallace and his pals, who often spent time playing board and video games together, came up with the idea of a store that would cater to their generation's interests. Since some described themselves and their friends as being kind of "nerdy" types, the store's name was conceived early in the planning.

Scott Wallace recounted the early history, stating, "The kids were involved in every step of the process—the buildout, paint scheme, and decisions

regarding products." He explained that several of the high school entrepreneurs annually attend toy shows and gift fairs to discover the latest trends and products likely to appeal to Nerd Herd customers.

Among their chief cheerleaders was former Gettysburg Area High School (GAHS) teacher, Scott Jones. His frequently voiced offhand statement that "everyone's a nerd about something" has become the store's tagline and now features prominently behind the counter at the current premises.

The Wallaces, who provided the initial start-up capital, continue serving as key advisers and encouragers. At monthly meetings, all aspects of the business are reviewed and the sponsors invite the young entrepreneurs to share their learnings.

While the Wallaces and current store manager Lea Haskins provide adult oversight of the operations, the youth themselves conduct all aspects of the business, including purchasing, inventory monitoring, staff hiring and scheduling, invoicing and billing, marketing and advertising, and compliance with all legal requirements and governmental regulations.

"We try to keep them involved as they can be," said Scott Wallace of the young Herd group, which still includes a few of the original founders who have gone away to college and return to Gettysburg on weekends and breaks.

Even as they have strong commitments to ensure the store's success, Herd



members and their adult consultants recognize that teens' and young adults' highest priorities should be their educations and vocational preparation. Accordingly, work hours for employees are limited so as not to infringe on their study time and other school activities.

Since both high schoolers and a handful of local college students who continue some involvement in the store's operations have daytime classes, Haskins is the full-time manager who staffs Nerd Herd Monday through Friday.

A ROOM FOR EVERY NERD

When they moved into a former bank building, "the Herd," as members refer to themselves collectively, wondered how best to utilize its large money vault where the entry is still flanked by a giant steel door. That space now houses the Game Vault where dozens of games for all ages are on display and sessions are scheduled to teach beginners complicated games like Dungeons and Dragons.

Part-time staffer, Mara Smeltzer, a sophomore at Gettysburg College majoring in studio art and art history, explained that for \$5 participants get a three-hour session in which they learn to become competitive with more experienced peers. Smeltzer and other workers indicated they plan to expand events and game training offerings.

On a recent Friday evening, 11-year-old twins Sarah and Emily McCullon were visiting Gettysburg from Moosic, Pa near Reading. While shopping with their parents Ron and Lori, they especially enjoyed the vault, which Sarah described as "really cool."

The store also features "Right Brain" and "Left Brain" rooms with a wide range of assembly projects, toys and creative playthings that stimulate young people's intellectual development as they engage in fun activities.

Recognizing that not all nerdy kids who would enjoy the Herd's offerings can afford them, its young proprietors are committed to charitable outreach as well. During the holiday season, Nerd Herd was a Toys for Tots participating store and offered 20% discounts on any items purchased for the donation box.

TODAY'S NERDS, TOMORROW'S LEADERS

Many of history's most effective leaders were regarded as nerds in their younger years. Dedicated to studious pursuits alone or in the company of like-minded peers, they developed the ability to master complex fields of study required of professors, scientists, highly-skilled technicians and policy-makers. Success in almost any field of endeavor in our time also requires adeptness in diplomacy and inter-personal relationships.

By their own assessment, and that of the adults who guide them, the Nerd Herders are afforded a unique environment in which to gain experience in entrepreneurship and business leadership.

Gettysburg Area High School (GAHS) senior Jesse Chorba helps run the store after school and on weekends. Self-described as a "history nerd," Chorba expressed appreciation for how working at the store enhances his preparation for college and life beyond school. "I'm learning retail work," he said, and "speaking to customers, inviting them to play with games on display" is enjoyable and educational.

Chorba, who hopes to attend Case Western Reserve University in Cleveland next fall, has already demonstrated his organizational and leadership abilities. At GAHS last year, he founded the school's first History Club, which organizes field trips to historic local and regional sites like Evergreen and Arlington Cemeteries. "I noticed an absence of opportunities to learn more about history," Jesse commented, "which seemed especially notable in a town known for history."

Smeltzer appreciates "the level of input I can have over what we sell in the store." Like other Herders, she reports that involvement in the store's management provides an experience much more valuable than other part-time jobs. Working at Nerd Herd, she says, "helps us learn why we do things and gives us more responsibility."

Scott Wallace is impressed with the interpersonal skills demonstrated by the young Herders, including his son Nick, who now attends Gettysburg College. Wallace believes the young people's retail store experience is "a tremendous help for all of them." Among other things, says Wallace, Nerd Herd employment develops "the communication skills they need when they get to college."

"They become very comfortable speaking with adults by engaging with people at trade shows," Wallace states. As an example, he points to the Herd's interactions at a major event in Indianapolis during which three of the youth sat down with a vice president of Pixar Animation Studios and gave feedback on games under development. After their encounter, the corporate executive said it was the best session she had at the convention.

Another GAHS senior, Dan Kowalski, especially enjoys recommending games to shoppers. In so doing, he indicates, "I've learned a lot about how to interact with customers."

Reflecting on the Nerd Herd's influence on her daughter Carley, one of the founding youth, Haskins expressed gratitude for the Wallaces' support. "What Scott and Timbrel are doing for the kids is awesome," she said. As Herd "graduates" move through life's challenges, she stated, "they won't be intimidated."

Timbrel Wallace, who initially challenged her son and his friends to "take something you're passionate about and share it with other people," finds deep satisfaction in the results thus far. As she's watched some of the youth who used to be on the shy side "get a spring in their step as they get to make decisions," Wallace concluded, "it's been super rewarding for Scott and me."

Young energetic nerds with a spring in their step who are not intimidated—now there's a group to watch!



OLD IS NEW AGAIN IN

STORY BY ASHLEY ANDYSHAK HAYES AND ALEX J. HAYES
PHOTOS BY DARRYL WHEELER AND JOHN ARMSTRONG

Local entrepreneurs are finding ways to rehab and repurpose existing buildings to bring new eateries, breweries and more to Gettysburg. Here's a look at a few of the recently opened and soon-to-open businesses in the area:

FOURSCORE BEER COMPANY

Owners: Wade and Drew Leedy

Diners at Tommy's Pizza in Gettysburg know they'll always find a diverse selection of beers on tap to complement their favorite pizzas and subs.

Third-generation owners Wade and Drew Leedy are now delving into craft brewing themselves at FourScore Beer Company, slated to open in March.

The site on South Washington Street, across the street from Tommy's, has been home to several businesses over the years, including the Arctic Locker, F&M Superior Distributors, and an auto parts store. The property then sat vacant for a few years before the Leedys brought it back to life.

"Craft beer is a passion of ours on both a personal and business level," Wade said. "We do our best to bring some of the best beers to Tommy's Pizza to share with the Gettysburg community, and we like to think we stay out in front of the trends in the craft beer scene. We are constantly chasing hard to get beers through our distribution channels and saw an opportunity to simply do it ourselves."

Wade and Drew have visited hundreds of breweries and pubs over the years, and wanted to bring the best qualities of their favorite places to their hometown.

The brothers also see the project as a continuation of a family tradition.

"We are proud to carry on our grandfather's legacy, and work hard every single day doing so, but we wanted something to truly call our own and build with our own hands," Wade said. "Our goal is to become the neighborhood brewpub that welcomes all with great fresh local beer and a good menu to pair with it."

FourScore Beer Company is located at 603 S. Washington St., Gettysburg. Fans can follow the brewery's progress at fourscorebeerco.com, or on Facebook (facebook.com/FourScoreBeerCo), Twitter ([@fourscorebeer](https://twitter.com/fourscorebeer)) and Instagram ([@fourscorebeerco](https://instagram.com/fourscorebeerco)).



THE GETTYSBURGER

Managers: Christian Walling and Mandi Deal

When The Parrot closed its doors in November, the Chambersburg Street bar and restaurant almost instantly got a new look as signs for The Gettysburger went up in windows.

During the downtime, the location received a new kitchen, new paint and a new menu.

Manager Christian Walling said he expects the Gettyburger to be "a spot to chill" and enjoy delicious burgers, wings, beef hot dogs, fries and drinks.

Walling says he knows some might think he is crazy for opening in the winter, but he expects locals to be the core of his business's success.

"Our success will be judged by the people around me," he said.



DOWNTOWN GETTYSBURG

The Gettysburger will be using Kennie's Markets as its butcher, and local farmer Beau Ramsburg will supply eggs. Beer from Something Wicked of Hanover will be on tap, and Mr. G's Ice Cream will be used to make both alcoholic and virgin milkshakes.

Walling plans on expanding those local connections. Gettysburg College jerseys will hang in the bar, and he is working with the college to have select games streamed on televisions.

A grandfather of six, Walling hopes to foster a family atmosphere. "We are not a sports bar," he said. The Gettysburger is located at 35 Chambersburg Street, Gettysburg.

HARVEST BARN COUNTRY MARKET

Owners: Paul and Susie Baumgardner

Paul Baumgardner is the third generation to farm his family's land in Emmitsburg, Md.

"The face of American agriculture is really changing," he said. "My heart is in agriculture. We've tried to be good stewards of the land."

To help ensure that the family farm can sustain itself into the next generation and beyond, Paul and his wife, Susie, opened the Harvest Barn Country Market this summer. The market is housed inside the former location of Hartlaub's Antiques on York Road.

Baumgardner said the market is "an extension of the farming operation." The family sold some of their produce at roadside stands the previous summer, and he said he's been considering opening a permanent market for years. The location allows for good visibility and easy access for locals and visitors alike, he said.

"I'm one of those farmers who's always been willing to try other things," he said.

Chad Knox, Baumgardner's stepson and the fourth generation to farm the family land, and his wife Sarah manage the market, with help from other extended family members.

The market offers seasonal produce from the Baumgardner farm, as well as beef, pork and eggs. Other food items, including cheese, baked goods, cider, ice cream and snacks, along with soaps, candles, tea, baking mixes, and much more, come from local producers and artisans within about 25 miles of Gettysburg. A selection of Susie's hand-painted gourds is also available for purchase.

Harvest Barn Country Market is located at 1924 York Road, Gettysburg. For more information, call 717-353-2459 or visit harvestbarncountrymarket.com.



THE UPPER CRUST

Owner: Linda Atiyeh

Inside the former Moose Lodge on York Street, The Upper Crust is getting ready to welcome diners.

Owner Linda Atiyeh, who also owns Gallery 30 just across the street, said opening the restaurant "brings me full circle."

"My mother was a chef and my family owned several restaurants in the Lehigh Valley region," she said. "I grew up going with her to the farmer's market to pick out ingredients. She would survey



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the entire market before she made her selections, taking great care to pick out only the freshest, most flavorful ingredients, and then she worked her magic, turning those ingredients into the most delicious meals.

"This is where I come from, it's where my heart is and it's so meaningful to me to be able to create a new restaurant in Gettysburg that celebrates food made with love from fresh, local ingredients."

The renovation has incorporated some of the Moose's architectural elements, highlighting their historical significance with "creative and eye-popping additions," Linda said.

"Although Gallery 30 has been my career here in Gettysburg, my passion is restoration and revitalization," she said. "Taking what many have referred to as the ugliest building in Gettysburg and turning it into a spectacular 400-seat restaurant with a talented and gracious staff is a dream come true."

The menu will feature something for everyone, with wood-fired pizza as its specialty.

"We have an extensive and mouth-watering menu planned, accompanied by specialties of the bar including craft cocktails, a diverse wine list, and a nice stock of craft beers too."

The Upper Crust is located at 19 York St., Gettysburg, and is slated to open in 2019.

For more information, visit theuppercrustpizzas.com or facebook.com/theuppercrustgettysburg.

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Mason Dixon

TASTE THE



If you're looking for comfort food and craft cocktails in a relaxed setting, come to Mason Dixon Distillery in Gettysburg.

Located in a century-old furniture factory at 331 E. Water Street, this small batch distillery and restaurant has become a favorite among locals since the father-son team of George and Yianni Barakos opened it in 2016.

Together, they spent a year and a half securing the proper licenses and meticulously restoring the building that their distillery is housed in today. Known in the early 1900s as

the Gettysburg Furniture Factory, the more than 9,000-square-foot building was one of three furniture manufacturers in town which employed a significant portion of the population. It closed in the 1950s and didn't see life again until Mason Dixon came on the scene.

Yianni said he appreciates the character of the building and feels honored to bring a business to the area housed in the same location that was once rooted in manufacturing.

Inside, guests will find beautiful restored brick walls and original wood beams. The seating is inspired by German beer halls with long community tables that encourage conversation. Patrons will not find televisions nor a Wi-Fi connection. "We want our guests to put down their phones and talk to each other," said Yianni.

Yianni said the dining experience starts when you sit down at your table and start tasting the distillery's work in your glass. The liquor is made on-site from scratch using local ingredients when possible and is sold in the bottle or in drinks. For those not into hard liquor the bar has local beers, wines and ciders.

He describes the food on the menu as "comfort food with a flair" and said the kitchen sources many of its

ingredients locally. Even an on-site garden provides some of the produce for their full-scale kitchen.

Opening a distillery is a big venture, but Yianni said he has always been interested in producing things. At the age of 11, he built a working still based on his grandfather's sketch, and nearly burned down the family house making moonshine in the garage.

He was fascinated that he could build something that produced something but was instructed to take his experiments outdoors. That led to a career path in the construction industry following college. But a serious car accident put his life on hold for two years. As he recovered, he started making plans for the distillery and immersed himself in distillation education, including an apprenticeship in West Virginia.

A unique feature of Mason Dixon Distillery is that the spirits are, literally, rooted in history. "We were able to secure an agriculture lease to grow our grains on the Gettysburg Battlefield," said Yianni, adding that not many distilleries grow their own grains and to have them coming from such a historical site is something to be proud of. "We can literally put the battlefield in a bottle. It is truly a craft, being able to produce something that has a story."



Distillery & Restaurant LEGACY

The harvested grains (corn, wheat, rye) are taken to the distillery, cleaned, ground and cooked into a mash. Once fermented, the alcohol is pulled out, concentrated and bottled. It's more scientific than that, but those are the basics. Tours of the distillery are available to the public and Yianni hopes to eventually distribute his award-winning liquor beyond Mason Dixon's four walls.

The business is growing – they added an outdoor courtyard – and his staff, more like family, has doubled in two years. He has built relationships with local farmers that has carried over into the restaurant side, too. For example, he delivers spent grains from spirits' production to a local farm as cattle feed and, in return, uses their beef in his dishes. And his popular pear brandy uses fruit from local orchards.

"We apply the same philosophy to our restaurant that we do with our distillery – handcrafted and local with amazing flavor," he said.

What item on the menu would he recommend to a customer?

"Everything," he quipped.

But specifically, he mentioned "The Burger" which uses local beef, topped

with American cheese, corn whiskey glazed pork belly, pickled onions, garlic aioli, beer jam, and arugula – served on a Kaiser bun.

He also said the Goat Cheese Brulee, lightly coated with brown sugar and caramelized with hot pepper jam on the side and served with pita bread, is a customer favorite.

What about those famous Fried Brussels Sprouts? "They have been a favorite since we first opened," he said, noting that they are topped with dried fruit and nuts and finished with honey and lemon drizzle.

Another mouth-watering special is the Pan Seared Scallops, served over orzo pilaf and drizzled with tarragon bearnaise and red pepper coulis.

To accompany all those delicious dishes, Mason Dixon makes its own syrups for hand-crafted cocktails. A customer favorite is the Lavender Lemonade which combines vodka with fresh lemon juice and lavender syrup. The Old Fashioned #2 is also popular and includes corn whiskey with candied cherry, almond syrup, orange and bitters.

In colder weather, crowds cannot get enough of Mason Dixon's Spiced Hot Chocolate which includes melted

dark and milk chocolate, a touch of cayenne pepper, topped with a toasted homemade marshmallow, whipped cream and dark chocolate shavings and your choice of vodka, white rum, spiced rum or aged rum.

At the end of 2018, Yianni already had 30 bottles of his batch #3 bourbon, 2 pounds of cocoa nibs and 2 pounds of dark tart cherries "hanging out and getting to know each other" in barrels at the distillery until the week of Valentine's Day. "Our chocolate covered cherry bourbon will only be available by the glass," he said. "And no, it is not too early to make a reservation!"

The restaurant is open Wednesday through Saturday offering lunch and dinner, with the bar staying open later. On Sunday they offer Brunch from 11 a.m. to 3 p.m. There is no entry fee to enter the restaurant, however there is a fee to take the distillery tour. Make a tour reservation by calling 717-398-3385. For updates, new releases and menu specials, follow Mason Dixon Distillery on Facebook and Instagram.

More information can be found at: www.masondixondistillery.com.

Small Batch & Made From Scratch





Lincoln Intermediate Unit (LIU) 12 Lends Training For Special Needs Students

STORY BY VANESSA PELLECHIO • PHOTOS BY JOHN ARMSTRONG

Students with special needs are learning how to land jobs and become more independent through a local work-based transition program.

The program, hosted in classrooms at The Outlet Shoppes at Gettysburg, is run by the Lincoln Intermediate Unit (LIU) 12, according to Jessica Timcheck, a teacher through the LIU.

"I think it has helped me in being more successful," 18-year-old Paskalina Reese said. "I clean much better than I used to, and I communicate better."

This is the second year the LIU is running and overseeing the Gettysburg Outlets Transition Classroom, which brings hands-on training opportunities to students, ranging from the hospitality industry to retail, according to Timcheck.

Timcheck said students participating in the program have "a wide mix of disabilities," including autism, emotional behaviors, and more.

Reese said she has battled depression, anxiety, and post-traumatic stress disorder, but she hopes to help other teens in the future with similar struggles "like a therapist."

"I know what they feel. A lot of teenagers are struggling with that," Reese added.

In the classroom, Timcheck teaches

students how to write checks, balance a checkbook, and requires them to fill out a timecard every week.

Eighteen-year-old Kyle Chrismer said he learned how to set up a bank account for when he gets a job "in real life."

While Chrismer has not obtained a job yet, he hopes to work at a restaurant taking people's orders and serving food.

"I hope to accomplish getting a job someday. I'd really like to work," said Chrismer.

After submitting timecards, students get "classroom incentive money" to use for free choice activities during the day or can put it toward snacks, Timcheck said.

"If they don't submit it, they don't get paid," Timcheck said, adding that timecards are used at most jobs with the same requirements.

Students are also taught how to budget for rent, a cellphone bill, auto transportation, and groceries throughout the program, according to Timcheck.

Aside from independent living lessons, Timcheck must devote time to building job skills and social abilities for all students.

"We teach them not to be afraid to ask for help. Teenagers perceive

asking for help as a negative," Timcheck said.

As part of the classroom rules, students are required to call in by 7:45 a.m. if they cannot make it to class that day, she said. This was included to show how to communicate if students will not be able to make it to work in the future.

"I feel this program is important because it is very essential to be teaching students in high school these skills, so they can be successful. I feel public education can miss this," Timcheck said.

Dave Pyles of Hanover said he enjoys having a supportive classroom.

"Everyone is kind," the 20-year-old student said.

The classroom space may seem untraditional at The Outlets Shoppes at Gettysburg, but the location has "opened doors" for the program, according to Timcheck.

Timcheck said students work in the food court and have teamed up with individual stores to take out the trash and cardboard boxes.

Through the program, students have gotten firsthand work experience at TGI Fridays, County Inn & Suites by Radisson, the Holiday Inn Express & Suites, Liberty Mountain Resort, the Adams Rescue



Mission, the Adams County Society for the Prevention of Cruelty to Animals (SPCA), and the Children's Cancer Recovery Foundation in New Oxford.

"My favorite part of being in the classroom is being able to go out to different job sites and learn different things," said Sean Gida of Littlestown.

Gida said he has always been more of a hands-on learner.

Growing up, Gida became inspired by working on cars with his father, which is why he is looking for a job as a mechanic or an electrician, he said.

Two other students participating in the program have the same desire to mirror careers based on what their fathers taught them.

McSherrystown resident Logan Dickensheets said he hopes to follow in his father's footsteps with construction work.

"I'm very good with my hands, and I am a genius when it comes to running stuff with my hands," Dickensheets said, referring to operating equipment.

Eighteen-year-old Devin Williams wants to be a mechanic like his dad, he said.

"I'm very interested in cars, taking them apart and putting them back together," said Williams, who resides in Lewistown.

Gettysburg resident Huston Fox said he has enjoyed learning basic cleaning skills to help land him a job.

So far, Fox has worked a couple days a week at TGI Fridays and the food court at the Gettysburg outlets.

But his heart is set on becoming a grocery store employee, either at Giant Food Stores or Kennie's Markets.

"I hope to get employed at a grocery store, so I can do any sorting

or selling needed," Fox said.

While the "ultimate goal" is to find jobs for students, Timcheck likes to show the impact of giving back to the community.

Students have started working with South Central Community Actions Programs (SCCAP) this year, donating their time, Timcheck said. They also hold a yearly event, collecting nonperishable items for those in need, which is called Cans for Christmas.

This is the first year the Horizon Program was added, primarily for sophomores, to start the learning process earlier for students and give them more experience going into their junior and senior years, according to Timcheck.

During the program, Timcheck said staff work with students to build resumes and cover letters, in addition to creating a portfolio, to use for future employment opportunities.

Students can go right into jobs when they graduate from the program or they can apply to continue training through Project SEARCH, according to Timcheck.

Project SEARCH is another high school transitional program with a goal of employment at WellSpan or in the business community. The program is done in partnership with WellSpan Gettysburg Hospital, LIU 12, the Office of Vocational Rehabilitation and York Adams Mental Health - Intellectual and Developmental Disabilities program.

Timcheck said students can stay in her class until they are 21 years old.

"My job is rewarding every day. I have a great group of students. They make me laugh. I make them laugh. I get to see that individual growth from every student," Timcheck said.

Employment/Volunteer Opportunities Through The Program:

The Outlet Shoppes at Gettysburg
1863 Gettysburg Village Drive,
Gettysburg, PA 17325

TGI Fridays
1861 Gettysburg Village Drive,
Gettysburg, PA 17325

Country Inn & Suites by Radisson
1857 Gettysburg Village Drive,
Gettysburg, PA 17325

Holiday Inn Express & Suites
1871 Gettysburg Village Drive,
Gettysburg PA 17325

Liberty Mountain Resort
78 Country Club Trail,
Fairfield, PA 17320

Adams Rescue Mission
2515 York Road,
Gettysburg, PA 17325

Adams County SPCA
11 Goldenville Road,
Gettysburg, PA 17325

Children's Cancer Recovery Foundation
249 Lincoln Way E,
New Oxford, PA 17350

**South Central Community
Action Programs (SCCAP)**
153 N. Stratton St.,
Gettysburg, PA 17325

GANO FOUND SUCCESS ON MAT

STORY BY JOSH MARTIN • PHOTOS BY DARRYL WHEELER

For more than 45 years, wrestling has been a part of Bob Gano's life.



As a competitor, coach, and official, the Greenville, PA native has remained involved in the world's oldest sport since he first stepped on the mat in elementary school. Following his time as a competitor, successful high school coaching stints at Delone Catholic and Biglerville ultimately led to Gano's induction into the Pennsylvania Wrestling Hall of Fame, District III Wrestling Hall of Fame, and most recently, the Adams County Chapter of the Pennsylvania Sports Hall of Fame.

"When wrestling gets in your blood you're caught," said Gano, 54. "It changed my life and hundreds and thousands of other kids' lives as well."

The son of a wrestling coach, Gano took to the sport like a fish to water. To his chagrin, he had to wait just a bit before diving in, however.

"My dad would not allow me to wrestle until third grade," he said. "I loved it. My first match was a nine-second pin. It never got any better!"

In his four years competing for the varsity team at Greenville High School, Gano wrestled at weight classes ranging from 98 pounds to 129, winning a pair of sectional titles. He was recruited by West Virginia University, where he remained for a year before transferring to Indiana University of Pennsylvania. A broken wrist derailed his sophomore season at IUP and a staph infection in his knee hindered the following campaign.

His senior season was scrapped altogether when IUP decided to drop the wrestling program. Despite the setbacks, his love for the sport never waned.

"I loved the competitiveness, and there are no excuses, you

can't blame it on anyone else," he said. "It's on you, and I liked that. If I screwed up, I screwed up. Plus, there's a little ego in all of us in that we like getting that hand raised."

After graduating from IUP in 1986 with a bachelor's degree in Criminal Justice, Gano was selected to go into the Pennsylvania State Police Academy and was later assigned to the Gettysburg barracks. There, he believes, fate intervened for the first of several times in his coaching career.

"Guys at the barracks found out I wrestled in college and said I should talk to Paul Karchner, who was the head coach at Delone," said Gano. "I asked him if I could come in and roll around, and he said that he had just resigned. Then he asked me if I wanted to be the assistant."

Gano went to Delone where he served as an assistant under Jim Pennington for two years.

"I worked a lot of midnighters and shift work and got guys to switch with me to make practice, but I loved it," he said. "I was 23 years old and all I had to do was wrestle with the kids; I didn't have the other responsibilities. I had no aspirations to be a head coach."

Nearing the end of his required assignment in Gettysburg, Gano planned to return home to Greenville to continue his career in law enforcement, and perhaps coach alongside his father. Again, fate stepped in.

"I was asked if I'd like to be the head coach at Delone Catholic," said Gano, recalling a summer evening in McSherrystown. "I was ready to go back to Greenville, but I thought about it and decided to give it a run. I liked the area and the people in McSherrystown supported me."

Unlike the immediate success he experienced as a wrestler, Gano would have to wait four years to enjoy such sustained moments as a coach. His Squire teams went a combined 15-47-1 over his first three seasons. Those were bitter defeats to swallow for someone who loathed losing and was still fiercely competitive.

"It was tough," he said. "We didn't have very good athletes at first and there was no feeder program or junior high program, so we were getting kids that got cut from the basketball team. The first couple of years we were putting kids out there that should not have been on the JV team."

"We were going to have to outwork people. Good things happen to those who work hard and we weren't going to cut corners."

Gano and his staff continued to buckle down, reshaping the Delone program through blood, sweat and in all likelihood, some tears.

"Some of our methods probably wouldn't be acceptable in today's world," said Gano, laughing. "I remember a parent telling me I would've been a great drill sergeant."

With a transformation in culture came success. Delone compiled a record of 47-9 over Gano's next three years, with six of those losses coming against crosstown rival Hanover, which was in the midst of a run of seven straight District 3 Class 2A Team Championship titles. Squires were making strides in the individual postseason as well, capturing District 3 medals and reaching the state tournament.

By OUTWORKING OTHERS

It seemed as though Gano would remain a fixture at Delone, but once again the cards fell in a direction that Gano couldn't ignore. He was informed of a head coaching opening at Biglerville High School, where wrestling was revered. After much consideration, Gano and top assistant Tony Koontz, a three-time PIAA champ and Delone alum, made the move to Biglerville.

"I come from Greenville, where wrestling is the sport," said Gano. "Biglerville reminded me of Reynolds and Greenville, really hard-nosed schools that cared about the sport."

Gano hit the ground running at Biglerville, bringing a no-nonsense approach with him. The transition from the previous regime was not without its bumps and bruises, but the end results were undeniable after his message was received.

"After the first match at Biglerville I told them that when the hurt of losing becomes less, we're in trouble," he said. "It has to hurt."

In addition to toughening up his wrestlers, Gano strengthened Biglerville's schedule to the point where the Cannons would happily take on all comers, even nationally-ranked programs like Blair Academy. The beefed-up schedule was a reflection of Gano's personality, which welcomed tall odds because of the belief he had in his wrestlers.

"I enjoyed the fight. I wanted to go wrestle the best people we could find, like Line Mountain, Brookville, Juniata," he said. "Beating them was a challenge, it meant something and it was something the kids would never forget. We didn't back down from anybody."

The move to Biglerville proved wildly successful as Gano's Canner teams went 272-84 in his 16 seasons as the school. Coupled with his eight seasons as Delone, Gano's career record stood at 357-151. He coached 20 state medalists, 60 sectional champs, 10 district champs and six Southeast Regional champs.

In 1999, Gano helped Canner Shain Leggett capture a gold medal at the PIAA Championships, and in 2011 Laike Gardner reached the state finals with Gano in his corner.

The wins and championships make up just a fraction of Gano's most cherished memories at Biglerville, however.

"All the crazy comebacks at the Canner Duals, so many good times going out to Grove City and Greenville (tournaments)," he said. "I would get the kids all wound up on the bus, telling them that they can't even spell our names right. I said they'll learn to pronounce your name if you beat the hell out of them."

After two dozen years sitting in the head chair and leading teams, Gano stepped away from coaching, but didn't stray from the sport he loved. He became an official, working his way from junior high matches up to varsity and collegiate. In 2017 he officiated an epic title match between Nazareth and Bethlehem Catholic in the PIAA Class 3A Team Championships, won by Nazareth in tiebreaker criteria, 30-29.

"I wanted to give back to the sport and this is my way of giving back," he said.

Gano hasn't hung up his coaching whistle for good, however. As the president of the South Central Pennsylvania Wrestling Club out of Spring Grove, Gano and a staff of former and current area head coaches help wrestlers of all ages and abilities reach their respective goals.

"We wanted there to be an option for kids who want to get better and to get into college," he said. "But more importantly, we wanted to do it the right way, not make it a money grab. There are a lot of good clubs out there but some are about making a buck. Wrestling should be available to all, not just kids that are affluent."

After concluding a 25-year career with the Pennsylvania State Police, which included a serving as the station commander of the Gettysburg barracks from 2007-2010, Gano began G-Force Security and Investigations, LLC. His duties with G-Force and as an official kept him quite busy, but he always finds time to return to the practice room with the South Central PA Club, returning to what he greatly cherishes about wrestling: teaching.

"I still love coaching, seeing that look in a kid's eye when he achieves something that he didn't think was possible," said Gano. "I really enjoy that. That gets me back to where I belong."



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