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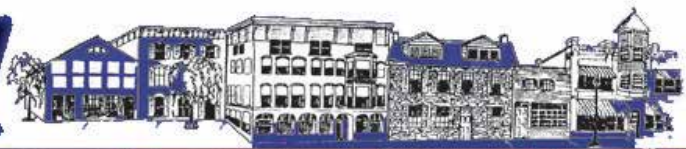
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**Small ride, big fun
Model trains still popular**

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**Firefighters prepare
for everything**

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ON THE COVER

Megan McDonald, co-owner of The Broken Cookie in Hanover, carefully places icing on cupcakes that are made with Grandma UTZ's Handcooked Potato Chips in this photo by Darryl Wheeler. The two companies recently entered into a delicious partnership.

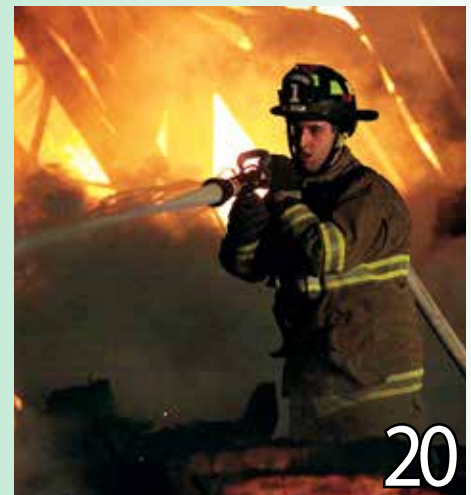
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JANUARY
2014/2015
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EDITOR'S *Notebook*

BY ALEX J. HAYES

Most magazines similar to the *Gettysburg Companion* center each issue on a certain theme. I prefer not to box myself in by selecting the theme and then having to find stories that fall into that category. Every issue of the *Gettysburg Companion* has the same, somewhat generic, theme – interesting stories about people and places in and around Adams County, Pa.

As I began editing the stories that are in this edition of *Companion*, I noticed that we ended up with a theme completely by accident.

Passion.

Passion can be found in Jim Hale's story about model train enthusiasts who keep up with the every-changing hobby.

Passion is also evident in Vanessa Pellechio's story about sisters Megan and Tabitha McDonald, who own The Broken Cookie in Hanover. The McDonalds have entered into a unique partnership with Utz that will probably activate your sweet tooth.

Passion for helping others is the focus of James Rada Jr.'s story about volunteer firefighters. These brave men and women spend countless hours training for, and responding to, emergencies. The only pay they receive is the good feeling that comes when you help your neighbors.

Nadine Baugher has a passion for her family and her community. The Aspers resident recently shared stories from yesteryear with Writer Abbey Zelko. Aspers is not the town it once was, but Baugher does not lament the changes.

Passion for good beer and good times is also evident at our "One Tank Traveler" destination, Flying Dog Brewery in Frederick, Md. Come to think of it, writer Jessica Rudy should have brought some beer back to pair with the snacks in Pellechio's story.

I hope you enjoy this issue. It has been a treat to produce.

COMMUNITY Faces

Area residents from all walks of life, who are out & about, doing this & that.

1. Rachel Warthen, a member of the color guard, performs with the Gettysburg High School Band prior to the football game at Warrior Stadium on Oct. 31. The band members dressed as their favorite character for their Halloween performance. (Photo by Darryl Wheeler)



2. Child Evangelism Fellowship of Adams County held its annual banquet at the Biglerville Fire Hall Oct. 25. CEF is a non-denominational children's Bible teaching ministry. Before the meeting, Mark Punchard, left, and Bruce Hoover, director of the CEF, share a light moment. (Photo by John Armstrong)



3. Lt. Col. Mike Reetz of Gettysburg recently made his acting debut on TLC's "19 Kids & Counting" when he took the Duggar family to Devil's Den. (Photo by John Armstrong)



4. A young child runs toward Tara Jones-Oxenrider at the finish line of the 1-mile run held during Strawberry Hill's Annual Turkey Trail Tussle. (Photo by Jordan Soliday)



5. Ruth Ann Orndorff, chair of the education committee of the Gettysburg Business and Professional Women's Club presents Casey Little, Gettysburg Area High School senior, with the club's "Student of the Month" award at the club's Nov. 13 meeting at the Adams County Arts Council. Casey, the daughter of Chris and Thomas Little, is the captain of the school's cross country and swimming teams, Vice President of the National Honor Society Chapter and a member of the Key Club. (Photo by John Armstrong)

6. Dozens of veterans in full dress attended the annual Veterans Day ceremony at American Legion Post 202 in Gettysburg. (Photo by John Armstrong)

7. Robin Fitzpatrick, president of the Adams County Economic Development Corporation, presents the organization's 2014 Frank Sapp Volunteer of the Year Award to Norris Flowers, chief executive officer of Destination Gettysburg, at ACEDC's annual meeting. (Photo by Alex J. Hayes)

8. Participants in the YWCA Gettysburg & Adams County Zumba classes perform a routine during the Gettysburg Halloween Parade. (Photo by Darryl Wheeler)



5



6



7



8

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WHAT'S Goin' On

COMPILED BY JESSICA A. RUDY

ONGOING

Tuesdays, 6:30-9 p.m.

Open Mic Night, Hauser Estate Winery, 410 Cashtown Road, Biglerville. www.hauserestate.com

Wednesdays, 6-9 p.m.

Women's Singer Songwriter Night, Reid's Winery & Cider House Cafe, 400 Baltimore St., Gettysburg. www.reidsorchardwinery.com

Thursdays, 6-9 p.m.

Local Singer Songwriter Night, Reid's Winery & Cider House Cafe, 400 Baltimore St., Gettysburg. www.reidsorchardwinery.com

Fridays, 7-10 p.m.

Local musicians perform live, Reid's Winery & Cider House Cafe, 400 Baltimore St., Gettysburg. www.reidsorchardwinery.com

Fridays, Saturdays and Sundays, December

Holiday Open House, Jennie Wade House Museum, 548 Baltimore St., Gettysburg. www.gettysburgbattlefieldtours.com

Saturdays and Sundays, January

Mid-Winter Talks at Gettysburg National Military Park Museum & Visitor Center, Baltimore Pike, Gettysburg. www.nps.gov/gett

December

An Eisenhower Christmas, Eisenhower National Historic Site, Gettysburg. www.nps.gov/eise

Saturdays, 7-10 p.m.

Local musicians perform live, Reid's Winery & Cider House Cafe, 400 Baltimore St., Gettysburg.

www.reidsorchardwinery.com

Saturdays, 6-9 p.m.

Hauser After Hours, Hauser Estate Winery, 410 Cashtown Road, Biglerville. www.hauserestate.com

Sundays in January, 1-4 p.m.

Souper Sundays, Adams County Winery, 251 Peach Tree Road, Orrtanna. www.adamscountywinery.com

Now-Dec. 20.

A Civil War Christmas at the Shriver House, Shriver House Museum, 309 Baltimore St., Gettysburg. www.shriverhouse.org

DECEMBER

Dec. 3, 6-9 p.m.

Ladies Night, Hauser Estate Winery, 410 Cashtown Road, Biglerville. www.hauserestate.com

Dec. 5

First Friday, Gettysburg Style will be celebrated at retailers, galleries, restaurants and businesses in downtown Gettysburg. gettysburgretailmerchants.com

Dec. 5, 1 p.m.

The Sgt. Mac Foundation will place Christmas wreaths at Soldiers' National Cemetery, Gettysburg, as part of the National Wreath Project. www.sgtmac.org

Dec. 5, 2-7 p.m.;

Dec. 6, 9 a.m.-4 p.m.

5th annual Gingerbread Celebration and Holiday Mart. Proceeds benefit

Gettysburg Festival Inc. HACC-Gettysburg Campus, 731 Old Harrisburg Road, Gettysburg. www.gettysburgfestival.org

Dec. 5, 4-7 p.m.

Holiday Open House, Hollabaugh Bros. Inc. Fruit Farm and Market, 545 Carlisle Road, Biglerville. www.hollabaughbros.com

Dec. 5, 5-8 p.m.

Photos with Santa, Strawberry Hill Nature Preserve, Fairfield. www.strawberryhill.org

Dec. 5, 8 p.m.

The Gettysburg College Sunderman Conservatory Wind Symphony will perform at Majestic Theater, 25 Carlisle St., Gettysburg. www.gettysburgmajestic.org

Dec. 5-14

The Gettysburg Community Theatre, 49 York St., Gettysburg, presents "A Christmas Story." www.gettysburgcommunitytheatre.org

Dec. 6, 8:30 a.m.-4:30 p.m.

Encounters with History: Lee and Ewell at High Tide, Gettysburg National Military Park Museum & Visitor Center, Baltimore Pike, Gettysburg. www.gettysburgfoundation.org (717) 339-2148

Dec. 6, 8 a.m.-3 p.m.

Gettysburg Garden Club Christmas Greens and Gourmet Gift Sale, Gettysburg Fire Hall, 35 N. Stratton St., Gettysburg. Proceeds used to beautify Lincoln Square and provide scholarships to Adams County students. (717) 334-7688

WHAT'S Goin' On

CONTINUED

Dec. 6, 9 a.m.-12 p.m.

Saint Nicholas Day, Hollabaugh Bros. Inc. Fruit Farm and Market, 545 Carlisle Road, Biglerville. www.hollabaughbros.com

Dec. 6, 7:30-11:30 a.m.

Breakfast with Santa, benefits children's programs at United Way of Adams County, Gettysburg Hotel, 1 Lincoln Square, Gettysburg

Dec. 6, 7 p.m.

Annual Old Getty Place Christmas Parade and Tree Lighting, downtown Gettysburg. (717) 334-1518, ext. 229

Dec. 7, 10:30 p.m.

Yoga on the Hill, Hauser Estate Winery, 410 Cashtown Road, Biglerville. www.hauserestate.com

Dec. 7, 11 a.m.-3 p.m.

Holiday Open House, Rupp House, 451 Baltimore St., Gettysburg. www.gettysburgfoundation.org

Dec. 7, 1-3 p.m.

Holiday Greens Wreath craft workshop, Adams County Winery, 251 Peach Tree Road, Orrtanna. www.adamscountywinery.com

Dec. 9, 12-7 p.m.;

Dec. 10, 9:30 a.m.-3 p.m.

Muller Wooden Art from the Erzgebirge, The Christmas Haus, 110 Lincoln Way West, New Oxford. www.thechristmasha.com

Dec. 10, 6-9 p.m.

Dancing with the Vines, Hauser Estate Winery, 410 Cashtown Road, Biglerville. www.hauserestate.com

Dec. 11-21

Totem Pole Playhouse presents "A Christmas Carol" at the Capitol Theatre, Chambersburg. www.totempoleplayhouse.org

Dec. 12, 7 p.m.

19th annual Gettysburg Tuba Carol Fest, Lincoln Square, Gettysburg. 717-334-7719

Dec. 12, 7:30 p.m.

Sweetback Sisters Country Christmas, Majestic Theater, 25 Carlisle St., Gettysburg. www.gettysburgmajestic.org

Dec. 13

18th annual House Tour, Inns of the Gettysburg Area, Gettysburg. www.gettysburgbedandbreakfast.com

Dec. 13, 12 p.m.

The MET Live presents Die Meistersinger von Nurnberg shown at the Majestic Theater, 25 Carlisle St., Gettysburg. www.gettysburgmajestic.org

Dec. 14, 12-5 p.m.

East Berlin Holiday House Tour. Historic homes in East Berlin. Advanced tickets available at Cashman's True Value Hardware, 1595 Route 194 North, East Berlin. www.ehpspa.org

Dec. 14, 7 p.m.

On Christmas Night will be presented by Music, Gettysburg! at the chapel of the Lutheran Theological Seminary, Gettysburg. www.musicgettysburg.org

Dec. 14 & Dec. 21, 1 p.m.

Holiday Cookie and Wine Pairing, Adams County Winery, Orrtanna and Gettysburg locations. www.adamscountywinery.com

Dec. 17, 7-9 p.m.

Paint Nite, Hauser Estate Winery, 410 Cashtown Road, Biglerville. www.hauserestate.com

Dec. 31, 7:30 p.m.-midnight

New Year's Eve at Christ Church, Christ Lutheran Church, 30 Chambersburg St., Gettysburg

Dec. 31

New Year's Eve Celebration on Lincoln Square, Gettysburg, organized by the Adams County Arts Council. Entertainment, fireworks, and more. www.adamsarts.org

Dec. 31, 7 p.m.-1 a.m.

New Year's Eve Celebration, Liberty Mountain Resort, Carroll Valley. www.libertymountainresort.com

JANUARY

Jan. 6, 8:30 a.m.

East Tennessee State University Choir will perform at the Gettysburg National Military Park Museum & Visitor Center, Baltimore Pike, Gettysburg

Jan. 17, 12-5 p.m.

Hibrewnation Festival of Beer, Allstar Family Fun, 2638 Emmitsburg Road, Gettysburg. hibrewnation.com

Jan. 17, 1 p.m.

The MET Live presents The Merry Widow shown at the Majestic Theater, 25 Carlisle St., Gettysburg. www.gettysburgmajestic.org

Jan. 18, 1-3 p.m.

Bridal Show Spectacular, The Inn at

WHAT'S Goin' On

CONTINUED

Herr Ridge, 900 Chambersburg Road, Gettysburg. www.herrtaavern.com

Jan. 23, 7:30 p.m.

Burns Night will be presented by Music, Gettysburg! at the chapel of the Lutheran Theological Seminary, Gettysburg. www.musicgettysburg.org

Jan. 23, 7:30 p.m.

Cameron Carpenter will perform at the Majestic Theater, 25 Carlisle St., Gettysburg. www.gettysburgmajestic.org

Jan. 25, 8:30 a.m.-4 p.m.

10th annual Ryan Lichtenberg Memorial Rail Jam, Liberty Mountain

Resort, Carroll Valley. www.libertymountainresort.com

Jan. 25, 3 p.m.

History Conversations Book Series, presented by the Seminary Ridge Museum at the Schmucker House, Lutheran Theological Seminary at Gettysburg. www.seminaryridgemuseum.org

Jan. 30, 12 p.m.

The Paul Austerlitz Group will perform at the Majestic Theater, 25 Carlisle St., Gettysburg. www.gettysburgmajestic.org

Jan. 31, 1 p.m.

The MET Live presents Les Contes d'Hoffman shown at the Majestic Theater, 25 Carlisle St., Gettysburg. www.gettysburgmajestic.org

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PERSONALITY

Profile



Nadine Baugher

STORY BY ABBEY ZELKO | PHOTOS BY JOHN ARMSTRONG

Baugher family matriarch remembers a different Aspers

Eighty-two-year-old Nadine Baugher has walked along the Thames River, visited the London Eye and Big Ben and explored the rich cultures of England, France, Italy, Germany, Austria and Switzerland.

And she says a trip to Scotland is now on the horizon.

“I like to meet new people, and I find their architecture and the history and the food, it’s all so interesting,” she said.

But as Baugher looked out her window as the morning sun began to rise and saw the colors of the morning rays reflecting in the pond next to her house, she was reminded that she will always call the small town of Aspers in Adams County home.

Baugher has lived in her pre-Civil War home in Aspers for 62 years now. She moved to the one-road town from her home in Littlestown after she married John Baugher, whose family has owned Adams County Nursery for years.

In the more than 60 years Baugher has lived in Aspers, she says the approximately 350-person town has gone through its fair

share of change.

Looking out her living room window 62 years ago, Baugher said she used to see a dirt road in front of her house, which rarely had any traffic since her home was one of three built on Aspers’ North Road. When Baugher moved to Aspers, she said the town didn’t even have a stop sign.

“It was very quiet,” she said, “a great place to raise children.”

Baugher and her husband, John, raised four children in that house. Her children grew up surrounded by 19 cousins from five immediate families who all lived in Aspers.

Aspers used to be a town full of industry, Baugher said.

Dennis Asper owned a big tile factory in town. He built a Mediterranean-style house up on the hill, which had a plaza, hallways and window frames filled with tile, she said.

“People think about restoring it, and it’s a tremendous job,” Baugher said. “Huge job. I can imagine in the day when Dennis built that, it must have been a thing of beauty.”

The town also had a furniture factory along

the edge of the railroad track.

“Their things were made out of Honduras mahogany and fine, fine woods, heavily carved, beautiful pieces,” Baugher said.

But now, the building is “totally dilapidated,” she said.

Next to the furniture factory was a lumber business, which was probably instrumental in bringing the wood in for the furniture factory, according to Baugher.

Aspers also had an apple processing company, which is now owned by Doctor Pepper, and a feed mill and coal business that used to sit right on the railroad, she said.

At the bottom of the hill right on the creek, Aspers had a factory that refurbished bowling pins. Baugher said she always called it the Bowling Pin Factory, but today, she calls it the Dust Factory because it produces dust that settles through the valley, she said.

The town also had a post office, two grocery stores and a dry goods store.

And in the early 1900s, the business leaders in Aspers also decided to build a church, called Christ Lutheran Evangelical Church

on Center Mills Road, which celebrated its 100th anniversary this year.

“Just the fact that a town that small with only one street could have an apple factory, a tile mill, a feed mill, a coal mill and the lumber factory and a lumber yard, two grocery stores and a dry goods store,” Baugher said. “It’s such a tiny town. We didn’t even have a stop sign let alone a red light.”

But now, the industry that had once impressed Baugher no longer exists in Aspers.

Both grocery stores are now gone, so Baugher travels to Biglerville for groceries every week. And Aspers now has a pizza joint where the post office used to be.

“I guess the church is maybe the only thing open for business,” she said.

After the industries left Aspers, Baugher said the town became neglected. Now, Aspers is filled with too many empty, abandoned houses, crumbling sidewalks and general neglect.

“Aspers used to be a pretty town,” she said. “I think that’s what makes me feel so bad about it.”

But just because Aspers has changed doesn’t mean that it has lost all of its beauty.

“I like to meet new people, and I find their architecture and the history and the food, it’s all so interesting. ~Nadine Baugher”

Looking outside from her living room window, Baugher now has a view of Gettysburg as well as the pretty scenery of “a typical agricultural setting.”

What was once an industry town has now become a farm town, she said.

Baugher’s home is surrounded on all four sides by orchards.

Her family’s business, Adams County Nursery, probably employs the most people in Aspers, Baugher said. Depending on the season, the company employs about 20 to 50 people, including members of the community and members of the Baugher family.

Baugher’s four children took over the business about 30 years ago.

The business was started in 1905 and has come down through about five generations of Baughers. Adams County Nursery has about 1,000 acres of land combined and sells more than 1 million apple, peach, cherry and other deciduous fruit trees a year, Baugher said.

But now that Baugher’s children and grandchildren began working at the nursery, she said she can’t get them to leave the town and explore the world.

“I kept saying, ‘Get out and see the world,’” Baugher said. “They would say things like, ‘No, dad needs us here this summer.’ Things like that. And I thought, I don’t think these

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kids are ever going to leave home.”

Baughner's children still have yet to leave Aspers.

Every day except Tuesdays, Baughner cooks a big meal at noon to feed all of her children and grandchildren lunch while they take their mid-day break from working at the nursery. A typical meal for her 10 to 12 family members could be baked potatoes, meatloaf, corn pudding and a tossed salad, she said. Once a week, she also makes a dessert.

When she isn't cooking for her family, Baughner said she often spends her time reading history novels in her quiet home or golfing in Carroll Valley.

She said nowadays, the only contact she has with Aspers is the church since grocery stores and the industries moved out. But she still enjoys the quiet atmosphere of her Aspers home, where she often finds herself reminiscing about the years she spent watching her kids grow up.

The children used to sled down the hills in the orchards and go ice skating on the pond next to their house in the wintertime and swim and fish in the pond in the summer.

“I can't ever remember a time when they weren't fun,” she said.

Though Aspers isn't what it used to be when Baughner moved in, she said she and her family have no intention of leaving their home.

“It only makes me sad,” she said, remembering the way the town used to be. “But times change. Things move on.”

Baughner said she doesn't necessarily miss the old Aspers, and she is still happy to live in the small town, where she has made countless memories with her family.

“They call it progress,” she said. “I guess it feels like progress. Towns like Aspers outgrow what was viable at that time and it was small. But that could no longer exist. It's another era. You can't choose the times you live in. You just do the best you can.”



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Salty, sweet, & delicious

Broken Cookie, UTZ bake unique partnership

Story by Vanessa Pellechio, Photos by Darryl Wheeler



Sisters Megan and Tabitha McDonald always crave something salty after working all day at their bakery business – The Broken Cookie in Hanover.

They decided to give their sweet treats a twist on National Potato Chip Day, March 14.

Something as simple as a sugary cupcake had the finishing touches of an Utz Quality Foods potato chip.

Once Megan and Tabitha put a photo of the savory cupcake creation on their business's Facebook page, it not only got countless "Likes" and "Shares," but it also caught the attention of Stephanie Glatfelter, the marketing services manager at Utz Quality Foods, Inc.

Glatfelter said the photo experimenting with their product grabbed her attention because Utz Quality Foods has a lot of success with their chocolate-covered pretzels.

From there, Glatfelter emailed Megan if she had an interest in coming up with ideas to incorporate Utz's salty products into the Broken Cookie's local recipes.

The products, Grandma Utz cupcakes and salted-chip caramel cupcakes, are made at the Broken Cookie Store, 1000 Carlisle St., and are currently sold at the factory store, located at 861 Carlisle St. in Hanover.

For Grandma Utz, Megan and Tabitha used yellow cake batter mixed with crunched up Grandma Utz potato chips creating a cornbread texture. The cupcake is topped with chocolate buttercream and sprinkled with a light shower of sea salt.

The salted-chip caramel cupcake includes a chocolate cake base and salted-chip caramel buttercream frosting, infused with pieces of potato chips.

"We make all our recipes from scratch, including the buttercream," Megan said.

The Utz Quality Foods store was selling out of the \$1.99 cupcakes during tourist season from 100 to 150 a week, according to Glatfelter.

While Glatfelter said the salted-chip caramel cupcakes are a customer favorite, she likes the Grandma Utz cupcake the most.

But those are not the only two recipes Megan came up with to go through a sampling process.

Glatfelter had 35 employees sample different

and unique products that Megan and Tabitha created.

"We value what our employees tell us. They deal with our customers every day," Glatfelter continued. "There were some that were employee favorites, and there were some that hit the trashcan."

Megan said it was beneficial from a research standpoint to have her recipes analyzed through the samplings, plus they had the ability to customize their products to meet their specifications.

Some creations that Glatfelter even "really liked" did not make the cut.

One of her favorites was a cookie infused with crushed up honey barbeque chips, she said.



Megan's sour cream and onion chip cookie also did not make it to the store. Pieces of the chips were mixed into cookie dough before baked just like a cookie.

Tabitha and Megan also tried creating cookie, cut into the shape of a crab, with Old Bay seasoning, which is a big hit at their Broken Cookie Store.

"We should have called it a biscuit because when people hear the word 'cookie,' they expect it to be sweet," Tabitha said. "But they are not sweet."

Tabitha said one of the hardest parts in the process is choosing between flavor combinations that the public is most likely to enjoy.

Glatfelter said Utz officials came out with the first two products just in time for tourist season, which runs from May to August.

The hope is to add more recipes before next

May, according to Glatfelter.

"I want the Broken Cookie to get more exposure," Glatfelter said. "I want the products to draw business and get more of her customers in our store, too."

Megan added that they want to compliment newer products coming out from Utz Quality Foods like the Yuengling Hot Wing Sauce chips or the Bacon Horseradish (Grandma) Handcooked chips.

The best part about the Utz Quality Foods store is having products that tourists cannot find anywhere else, Glatfelter said.

One thing you will not find in a typical grocery store is the newest product Megan and Tabitha hope to have out by January in the Utz Quality Foods store —Plastered Popcorn.

Following experimentation with potato chips, Megan and Tabitha had the option to do more with popcorn or pretzels.

They chose to work with popcorn, creating sweet and savory flavors through the top coatings.

The two bestsellers are birthday cake and garlic parmesan, according to Megan.

Other flavors follow a drinking-theme with their names such as: blue Hawaiian, fireball, green appletini, banana monkey, under 21, house party, Baltimore-blend, ranch-o and nacho mama.

The brand uses a slogan incorporating the ever-popular hashtag from Twitter: "Get #popcornwasted, Snack Responsibly," Megan said with a smile.

Megan piloted the popcorn effort at the York Fair and received compliments from customers as well as sold out of a good portion of flavors.

“I feel like the best thing about working with Utz is how they started as a small business and have grown into a regional business,” Megan said. “I am very humbled they would treat this relationship as a big sister, little sister process. I have learned so much along the way.”

Glatfelter said Utz Quality Foods became interested in working with the Broken Cookie because of the uniqueness of their products.

Utz Quality Foods is also a big supporter of local businesses, according to Glatfelter.

The Utz website says “the primary mission at Utz is to maintain our hard-earned reputation as the premier snack food company in our expanding market area. We will constantly strive to improve our leadership position and grow through the hallmarks of superior quality and service. Our specific goal – to manufacture and merchandise the best possible products with a commitment to customer satisfaction that is second to none – must never be jeopardized by our goals for growth.”

Megan said it feels amazing that Utz Quality Foods is willing to put the Broken Cookie’s name on their store’s marquee and see the number of people in the community come up to congratulate her business about the partnership.

“They helped get our name out there because they have more of an imprint on the community,” Megan continued.

The experience has made her a better business owner by helping her get well-versed in more things from figuring out the best process to produce an item to ordering, production and packaging of products, Megan said.

When growing up, Tabitha said they used to travel from Baltimore, Md., to the Utz Quality Foods factory for day trips and tours.

“Now that I’m older and a business owner, it is very gratifying to have our products sold there,” Megan added.

Megan and Tabitha, from Baltimore, Md., opened one of the first local, family-owned bakeries in Hanover on March 15, 2010.

Since Hanover was mostly filled with big corporations that made cakes and bakery items, they chose the location at 1000 Carlisle St. in Hanover.

The McDonald sisters knew one day they would open their own bakery.

It was in their blood.

Their grandparents owned a couple of bakeries in Baltimore, but sold them when Tabitha and Megan were born to spend more time with their grandchildren.

Hearing all the stories about the bakery business inspired the sisters to start a venture on their own.



“We are third generation bakers,” Megan said. “We grew up in the kitchen with our grandmas, baking and cooking.”

Tabitha chimed in that their grandmothers taught them basic life skills when it came to cooking.

Megan still remembers one phrase from “Grammie McDonald” to this day.

“Hot pan, cold oil and it will never stick,” Megan recalled.

Tabitha said they rolled Christmas cookies every year together with their grandparents, sprinkling colorful sugars on them.

Back in 2010, Megan and Tabitha quickly learned that the products they were making were not what residents were used to or wanted at the time, according to Megan.

Megan added that they had to adjust their products based on the market. Now, they don’t sell any of the items they started the store with.

“Eighty percent of the things that turn out to be our bestsellers are complete and total accidents,” Megan said with a laugh.

One “accident” occurred when peanut-butter mousse tart was not selling very well, so they used the extra peanut-butter mousse to put on a chocolate cake.

“We turned it into one of our bestsellers—the Reese’s Bar cake,” Megan said.

While the bakery offers a wide variety of cookies, Megan said the two things that have turned out to be the “bread and butter” are flavored cupcakes and custom cakes.

Some of their flavored cupcakes are: almond cake with raspberry buttercream, chocolate cake with peanut butter buttercream, red velvet, lemon, chocolate cheesecake, rocky road, banana nut and confetti.

The bakery also has mocha cupcakes, a chocolate cake with coffee flavored icing, margarita cupcakes, a lime-flavored cake with buttercream frosting and edges rolled in rock sugar, and cookie crisp, a yellow cake iced with vanilla buttercream frosting and toppings of chocolate chip cookie crumbles.

Even though Megan and Tabitha have a vast selection of cupcakes, they do their best to cater to what customers are looking for, especially with specially-designed cakes.

“We could never compete against large chain stores on the price of custom cakes, but we could on quality and service,” Megan continued.

For instance, Megan and Tabitha sit down with customers to go over the ideas they have for their custom creations from showing Pinterest photos to giving specific designs.

“When they place orders, the less specific people are the better the cakes turn out,” said Megan.

Some of the past designs for custom cakes include cartoon characters, movie or television favorites, a bacon cheeseburger and creative scenes.

Megan said it is challenging for people to understand the cakes they see on “Cake Boss” are on national television for a reason. They can make those types of cakes, but they come with a bigger price-tag, according to Megan.

“We do everything we can to work with our customers,” Megan noted. “I am a huge

advocate on not wasting the customer's time or my time."

They bake everything to order and do not freeze their cakes.

"As much as we would like to be prepared for last-minute occurrences, we highly recommend that customers place their orders a week in advance or more," Megan said.

The business owners have been jumped through plenty of hurdles to get to where they are today.


When they first opened, every single day of business was just as busy as a Saturday.

Once the crowds began tapering off, they had to see what bakery items they made a profit from.


This past year, they had to get through a huge snow storm on their biggest selling day of the year – Valentine's Day.

Despite the hefty storm, Megan said they were able to keep the store open and sales went well.

Since their inception, their bakery has earned the Readers' Choice Award from the Hanover-based newspaper *The Evening Sun* and was recently recognized as the best bakery of 2014 from *The Evening Sun*. Megan was recognized as the 2012 Hanover YWCA Emerging Woman Leader and their business won Entrepreneur of the Year from the Hanover Chamber of Commerce in 2013.

"I think it is very gratifying going to events and introducing myself, but people already know I'm from the Broken Cookie," Megan continued. "When people take the pink boxes anywhere, they know where it comes from around here. They get excited before the box is even opened. I am so proud these past five years of hard work did not result in nothing." 





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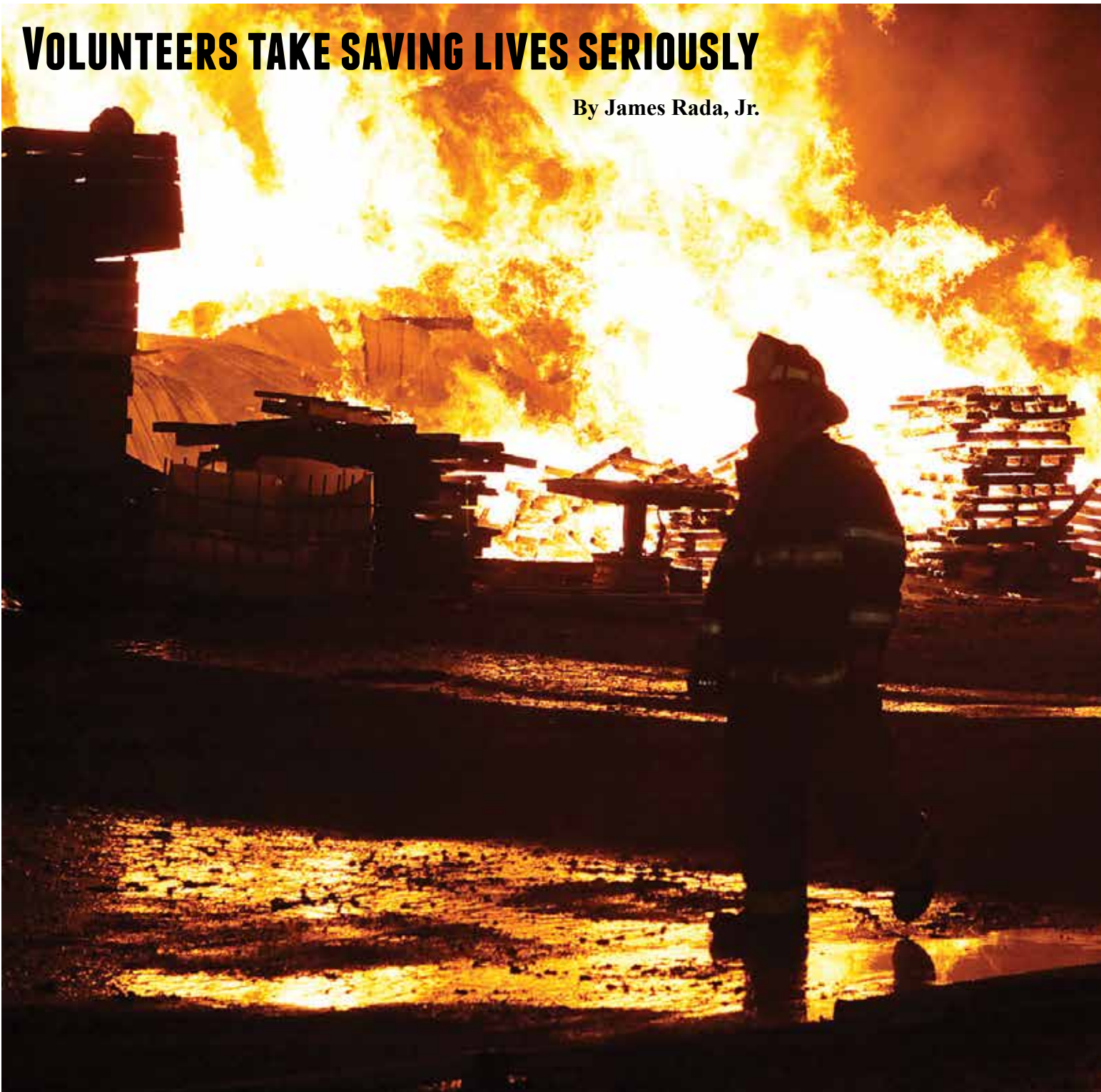


AUTO

TRAINING TO BE A

VOLUNTEERS TAKE SAVING LIVES SERIOUSLY

By James Rada, Jr.



HERO



“A lot of people are not volunteering because they have moved from a city where the firefighters were paid. If there were no volunteer firefighters, though, taxes would skyrocket.”

**CHRIS FOLSTER,
GETTYSBURG FIRE DEPARTMENT**

On a chilly October morning, members of many of Adams County’s fire companies gave up their warm beds and headed out to the Bonneauville Volunteer Fire Department. It wasn’t a house fire or automobile accident that roused them on a Saturday morning when they could have slept late. It was training time.

On this particular morning, the firefighters were learning about issues that might arise when dealing with hybrid cars on emergency cars. What high-voltage wires could they safely cut? Where were the batteries located? How would the cars react when involved in an accident? The firefighters spent their weekend morning in the classroom listening to lectures and outside examining hybrid cars and questioning technicians.

Even training can be interrupted with a call for actual accident or fire, though. On this morning, the call came into the Bonneauville fire station and a group of men and women rushed from where they had been studying hybrid cars to their own cars or into the station.

They dressed quickly in their turnout gear and then climbed about the fire engine.

“If you bring your gear, you can go,” said Denise Eckard with the Bonneauville Fire Department.

She didn’t get to go this time, though. Plenty of volunteers were on hand. Enough of them dressed quicker and got on the engine that Eckard went back to the training class.

It certainly isn’t the exciting life many people think about when they think of firefighters. This training and other training sessions prepare these volunteers so that they are willing to rush into a burning building and confident that they will come out safely.

Hundreds of men and women in 23 fire companies volunteer to protect Adams County in the case of fire. They are mechanics, businessmen, nurses, and housewives, but they all share a desire to help their communities and keep their neighbors safe.

“I get joy out of helping and helping my

community,” said Scott Vowling with the Cashtown Fire Department. “You are helping people when they need it the most.” He has been a firefighter for six years.

WHY THEY DO IT

Chris Folster with the Gettysburg Fire Department was about as close to destined to be a firefighter as a person could be. His father was a firefighter and his mother was an emergency medical technician. He grew up in New York and joined his first fire company when he was 16 years old.

“I love everything about being a firefighter from the camaraderie to running calls,” he said.

On the other hand, Jadon Carr with the Bonneauville Fire Department is the first person in his family to become a firefighter.

“I became involved in high school to get volunteer experience and have something to put on my resume,” he said.

It turned out that he was liked the work. He became an EMT first, and he has been a firefighter for nearly five years.

“A couple times patients have met you afterwards and they say, ‘thank you’ and really mean it,” Carr said. “It makes what you do worthwhile.”

Now this young man, who at one time considered going to medical school, can’t see himself doing anything else. He even turned his volunteer work into a paid firefighter position in Winchester, Va., which he was preparing to start in October.

Some firefighters get an early start to their training. Jason Dibert is a high school student and a Junior Firefighter with the Bonneauville Fire Department. The Junior Firefighter program, which can be found in most fire houses, recruits high school students into the ranks of volunteers. Although the minors can’t go into dangerous situation, they can go on calls to handle things like the fire hoses to help the adult firefighters. Junior firefighters can also take training classes so that they are ready to be certified and respond on calls when they turn 18 years old. In the

meantime, these young firefighters help out around their stations to keep things running smoothly.

“I like going to the station, helping out with the functions, and doing the training,” Dibert said. “I’m helping out here (at the station) and helping the community.”

IN THEIR BLOOD

Many firefighters do what they do because they were taught by their parents that it is an excellent way to serve the community.

Samuel Biesecker with the Biglerville Fire Department is the fourth generation of his family to be a firefighter.

“I joined because it’s a family thing,” he said. “My great-grandfather, grandfather, father, mother, and sibling have all been involved with the fire service.”

Eckard said a friend convinced her to become a firefighter since she was already an EMT. In addition, her father had been a firefighter.

“My dad was a firefighter, too, since before I was born,” Vowling said. His grandfather had been a firefighter in Gettysburg while his father had volunteered in Cashtown.

Dibert’s parents and grandparents are also firefighters who have set the example for him to follow.

VOLUNTEERING

Volunteers not only help protect their community and neighbors, but they help

keep taxes low. Since they are volunteers, they don’t have to be paid out of a community’s tax coffers. In places like Frederick County, where many companies can’t muster enough volunteers to run a station, residents have seen their fire tax rates rising.

The county used to have two separate rates; one for areas served by paid firefighters and one for areas served by volunteers. Over the years, the difference between the county’s urban and suburban fire tax rates narrowed as more volunteer fire companies added paid firefighters. However, in the last year before the fire tax was incorporated into the county’s property tax rate, a person with a home valued at \$200,000 paid \$256 a year in an urban fire tax district while the same person paid \$160 in a suburban fire tax district.

“Volunteers are needed badly,” Folster said. “A lot of people are not volunteering because they have moved from a city where the firefighters were paid. If there were no volunteer firefighters, though, taxes would skyrocket.”

Despite this value to residents’ property and pocketbooks, the number of volunteers in Pennsylvania fire companies, and across the country, are falling. Over the past decade, the number of volunteer fire companies in Pennsylvania have fallen by 54 percent, according to the Adams County Volunteer Emergency Services Association.

Becoming a volunteer is easy. All you need to do is stop into the fire department that



serves your home and someone will give you an application and explain what you need to do.

You don’t even need to become a trained firefighter. Local fire companies need administrative volunteers and people who can help with other aspects of keeping a fire company running like fund raising and maintenance of the building and equipment.

Vowling said that volunteering can be inconvenient because you never know when the alarm will come in. It may not happen often, but when the call does come in, volunteers are expected to drop what they are doing and get to the station.

“And you’re guaranteed to lose sleep due to late night calls. Even though you may have to go to work the next morning, someone needs help at 2 a.m. and we have to be willing to sacrifice our comfort for someone else’s,” said Biesecker.

TRAINING

The main thing to keep in mind is that a fire chief is not going to send an untrained firefighter in a situation they aren’t prepared for. When a person volunteers to become a firefighter, he or she is sent to training classes. These classes are held within the county and include both classroom time and controlled-situation training at the Adams County training center.

The first class that all firefighters take in order to certify as a volunteer is the Firefighter





1 class. It includes more than 200 hours of classroom instruction and hands-on training. When successfully completed, volunteers are prepared and qualified to go into burning buildings, handle hazardous materials, fire-fighting equipment, fire trucks operation and more.

“You should always be concerned about safety,” Folster said. “You don’t want to get hurt because if you do, you won’t be useful.”


Eckard said her training took a couple months, but even then, she didn’t go out on a call until her chief was satisfied that she was ready. Her first emergency calls haven’t even involved fires. She still gets nervous each time the alarms sounds, though.

“Definitely an adrenaline rush, no two calls are the same, never know what you are going to find until you get on the scene,” she said.

The training never stops, either. Additional classes can be taken to learn new skills and there is monthly training available regionally or at a firefighter’s home station. The goal is to make sure that volunteers are as prepared as they can be and that they are confident of their own abilities.

“There are dangerous parts to the job, but you get trained to be better prepared so that when you get to a scene you know what to do,” Vowliing said. “Stuff is always changing so you are always getting trained to keep up.”

While volunteers give up their time to serve, they feel that the sacrifice is worth it.

“It can take some time away from family and friends, but they are also appreciative for what you do,” he said. 



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TRACKING A HOBBY'S GROWTH

Popularity of model trains not hitting the brakes

STORY AND PHOTOS
BY JIM HALE

Model trains are a large-scale hobby, big enough to fill a lifetime.

Just ask George “Ted” Gilbert, 92, who still comes to work every day at Tommy Gilbert’s Hobby Shop in Gettysburg.

He started Gilbert’s Hobby Shop in 1949 with his brother, Dick Gilbert, and today works with his son, Tommy, who has been engaged in the family business since he was 10.

Or ask Donald Carver Jr. of Carver’s Toy Trains, who has been operating a shop in Gettysburg since the 1960s.

You might think that two vast sales and repair businesses — each with tens of thousands of items in stock, including new and old locomotives, train cars, parts, scenery supplies, model airplanes, toys, and more — would be fierce cross-town rivals.

Not so.

Carver started out as a customer of the Gilberts. “I used to practically live at that store,” he said. “We have a great relationship.”

As for the younger Gilbert, he said he’s “tickled to death” to have a colleague like Carver.

“I’d be swamped without him,” Tommy said.

You might also think that a small town like

Gettysburg could never support two such businesses.

And you’d be right, but both owners said their network of customers stretches as far as railroads themselves.

“Pennsylvania has always been a Mecca”

Brazil, and Australia.

He also depends on walk-in traffic. U.S. Route 30, which runs just outside his shop’s door at 305 Buford Ave., “is a very heavily traveled highway,” he said, and when folks see the baby-blue locomotive-shaped sign at the curb, “they realize that ‘this is something we haven’t seen in a while.’”

Gilbert’s is a bit farther off the beaten track, but customers have little trouble finding the store at 346 E. Water St., where it has been located for 28 years now. It too boasts a landmark sign, a former school bus transformed into a locomotive look-alike, though Tommy still misses a big sign, supported by pillars in the shape of a paintbrush and X-acto knife, that a windstorm felled some years ago.

However, the Gilberts are reaching beyond signs.

A revamped website for the store is under construction under the guidance of local resident Barbi Papillo, who did information technology work in the Air Force. (Her husband Gus, a model railroading enthusiast and retired member of the Army’s 82nd Airborne, helps out with managing the store’s physical inventory.) Barbi’s goal, she said, is for www.gilbertshobbies.net to be “user-friendly and not cluttered” when it launches



Donald Carver Jr. with some of the tens of thousands of items in his shop at 305 Buford Ave.

for train enthusiasts, whether of the model or real-life variety, said Carver, who vividly remembers steam locomotives thundering through Gettysburg while he was growing up here. A great deal of actual early railroad history occurred in the Keystone State, he said, and that has “fostered a desire to have toy trains.”

“Seventy percent of my business comes from outside Pennsylvania,” said Carver, who built his clientele partly through ads in hobbyist publications and has mailed merchandise to locales as far-flung as Japan,

early in 2015.

Building the site poses a monumental challenge, Tommy said, because there's such a huge volume "of intricate and unusual merchandise to put on the page."

Though Tommy is embracing digital commerce, he said he still prefers "eyeball to eyeball contact" — or at least voice-to-voice contact. Throughout recent interviews, both he and Carver were frequently interrupted by phone calls from customers, leading to conversations thick with the arcane jargon of locomotives, controllers, tracks, and wheels. (Carver's number is 717-334-6937, while Gilbert's is 717-337-1992.)

The digital revolution has certainly shunted the hobby onto a different track, both men said.



Donald Carver Jr. outside his shop at 305 Buford Ave., Gettysburg.

Trains can be run via computer, allowing movements to be much more complex. For example, Tommy said, two trains can run simultaneously on the same line.

And electronics enhance the sensory aspect

of the hobby, he said. For example, tiny chips now permit video cameras to be installed aboard trains.

"You can stay in the old analog world when you're building your layout and scenery," Tommy said, but if you "get into the new electronics, you can have sound. You can change the tone of whistle or the ring of bell. You can hear the steam coming out of the engine, or the sound of the diesel, or the sound of coal being shoveled" into a steam engine.

Today's model railroaders can do "lots of things we couldn't do in the Fifties," Carver agreed, noting for example that radio-frequency controls let hobbyists uncouple cars remotely.

And, he said, the old-style "stinky" fluid used to produce puffs of smoke from engines has been replaced with a product that offers different scents, from coffee and bacon to



Donald Carver Jr. with a layout at his shop on Buford Avenue.

vanilla and cedar.

Though the two men welcome the hobby's latest developments, they differ in regard to cyber-commerce.

Unlike Tommy Gilbert, Carver said the Internet plays essentially no role in his business. He doesn't need it. He's got more than enough work already.

Carver said a steady supply of repair work keeps him three to six months behind, meaning that he loves a quiet afternoon when he can concentrate. When he's using all the skills he has picked up over the years, from electrical and mechanical tasks to woodworking and painting, "then I really feel like I'm making it around the track," he said.

That repairs are a big part of his work is no surprise. Carver began working on clocks, machines, and trains in 1957 and continued through high school. When he came home after serving in the Army from 1962 to 1965, he opened Carver's Business Machines, focusing on fixing typewriters and the like. His first location was on Biglerville Road.

In 1974, he moved to the current site, which looks from outside like an everyday house, but unfolds inside into an endless multi-story Aladdin's cave of shelves and display cases, which include toys and Christmas decorations as well as trains. Meanwhile, a multitude of mechanical clocks, many from the 19th century, tick non-stop and mark each hour with a wild cascade of chimes.

In the 1960s, he and his wife Mary Jane Carver ran a second store on Pa. Route 34 near Boyd's School. The Bride's Nook focused on stationery, a natural connection to the typewriters that Carver repaired. Mary Jane also started the Christmas decoration aspect of the business, still much in evidence at the current site.

By 1985, however, computers began pushing typewriters and adding machines aside. Carver responded by pivoting the business toward toy trains, which he called "my avocation," though once in a while he still is asked to repair a typewriter.

Gilbert's business also boasts both a skillful repair service and a long history, one that is tied closely to Gettysburg's commercial



From left, Ted and Tommy Gilbert at Tommy Gilbert's Hobby Shop, 356 E. Water St., Gettysburg.

evolution.

"We've always had a family business," said George "Ted" Gilbert, who is also known as "Pop" because he's Tommy's dad.

Ted worked with his own dad at Gilbert's Food Market during the Great Depression. The business began in their home and eventually moved to the Franklin Street location that was sold years later and became the current Kenzie's Market.

Ted and his brother Dick first set up the hobby business in what had been the family's food store, now the site of Tania's Mexican Restaurant and Store near Kenzie's. Eventually, the hobby business moved to what had been Little's grocery store at 230 Steinwehr Ave.

Tommy said he looked at buying his uncle's business, but an accountant recommended starting fresh. In 1987, operations moved to the current site, a spacious former furniture and children's clothing store.

Ted and Dick started Gilbert's Hobby Shop in 1949, after World War II. Ted said his brother was the railroad man, while he himself was fascinated by airplanes. It was "a good combination," he said, and the two modes of transportation continue to make up a big part of the business.

Aviation was still new in Ted's childhood, and the sight of an airplane in flight stirred his heart and imagination. Ted started out buying model kits from Zerfing's Hardware on Lincoln Square., but he and his brother soon became customers of a more complete hobby shop in Hagerstown.

"We got tired of running back and forth," Ted said, "and we thought, Why not get in the business ourselves?"

Most enthusiasts begin as enthralled kids, the Gilberts and Carver agreed.

"When kids see something, they want it," Carver said. "They want models of things that sort of excite them."

It's easy to imagine the young Ted Gilbert, his eyes locked on a soaring biplane, longing for a flying machine to call his own, even if he had to build it himself.

With that image in mind, it's easy to understand why both stores feature large, working track layouts that kids love to see.

"We always run the trains for kids," Tommy said, described the marks of kids' noses on the transparent wall around his layout as "love prints." Young visitors get especially enthusiastic about a strange reptilian figure looming above the intricately landscaped display. "The kids love Godzilla," he said.

A resurgence among kids has given the hobby as much of a shot in the arm as new electronic features. And the store owners are in total agreement about where that resurgence came from.

"Thomas the Tank Engine has been the biggest boost," Tommy Gilbert said.

When Carver added Thomas merchandise some 15 years ago, he said his wife had doubts, but he told her that kids inevitably search out what they see on television. To help them find it, Carver installed the cartoonish steam-engine-shaped sign that remains outside his

business.

The TV show “influenced young kids to keep playing with trains,” Carver said, and inevitably, as some kids grew older, they became impatient with little wooden trains that they had to push around the track. The speed and realism of electric model trains were the next logical step, Carver said.

And just as inevitably, Carver said, “little by little the Thomas the Tank Engine crowd grew up” and introduced their own kids to the toys they had loved.

So it turns out that the hobby, like the Gilberts’ business, is often a family affair.

“When you’ve been in it as long as I have,” Ted Gilbert said, “you start selling this merchandise to small kids, and then you see them come in with their children.”

“It’s amazing when somebody comes in with their own kid, just like I came in with my dad,” Tommy Gilbert said.

What it all comes down to, Carver said, is that humans are fascinated by cyclical motion, whether it’s a model train circling a layout, cars racing around a big oval, a home-run hitter circling the bases, or the hands of his antique clocks.

“I see the rotation of the generations,” Ted Gilbert said.

There are other train and train history attractions in Gettysburg.

For example, the Lincoln Train Museum, 425 Steinwehr Ave., features operating model layouts and real railroad artifacts along with an actual Maryland Pennsylvania Railroad caboose. Displays, videos, and much more guide visitors through American history. The Gilberts’ shop displays real railroad memorabilia too, including a Great Northern luggage cart that looks as if it were built to last a thousand years, a stove from a Pennsylvania Railroad caboose, Western Maryland lamps, and seats from a B&O passenger car.

And, downtown Gettysburg’s historic train station on Carlisle Street was recently restored to the original color scheme Abraham Lincoln would have seen when he arrived in 1863 to deliver the Gettysburg Address. Destination Gettysburg staffs a visitor information center in the station a block north of Lincoln Square.



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STORY AND PHOTOS BY JESSICA A. RUDY



Flying Dog Brewery offers a little something for every taste.

Of course, as a brewery, it offers an exciting variety of treats for anyone who appreciates good beer.

And with its long-running connection to Gonzo-journalist Hunter S. Thompson and partner in crime, illustrator Ralph Steadman, a look at a bottle's label or a visit to the Frederick, Md. brewery is exciting for literary nerds.

The Flying Dog story started in 1983, when George Stranahan, Richard McIntyre and a band of 10 friends journeyed from Colorado to Pakistan with the goal of summiting K2, the second-highest mountain on earth.

After successfully summiting the peak, the band returned to Pakistan, where they wanted to celebrate in the dry country. They secured the ability, as foreigners, to imbibe, and set about their celebration.

During the following party, George and his friends caught sight of an oil-painting of what could only be described as a "flying dog." The

concept stuck with Stranahan.

So when Stranahan launched the Flying Dog Brewpub in Aspen, Colorado in 1990, the name seemed natural.

Later, in partnership with longtime friend McIntyre, the brewpub expanded into a production brewery. In 2008, production moved to Frederick.

Through the brewery's development, Stranahan and McIntyre had the support of Hunter S. Thompson, who lived very close to Stranahan in Aspen. Through Thompson, Flying Dog became involved with Ralph Steadman, who has designed all the labels for Flying Dog beers from the beginning.

The influence of both men can be seen throughout the Frederick brewery.

Like any awesome brewery, Flying Dog offers tours on a regular basis to interested folks over 21 (sorry, no kids allowed on these tours!).

Tours are offered Thursdays, Fridays and

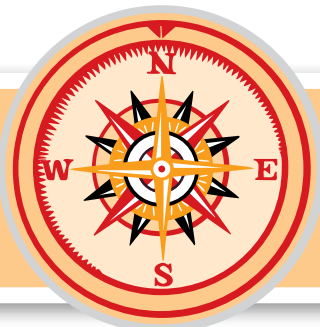
Saturdays on a first come, first served basis for the low price of \$5.

That gets you an hour behind the scenes in the facility and a generous tasting session after the tour.

The first stop at Flying Dog is the entry hall, which is basically a passage adorned with a vivid mural depicting the story of Flying Dog, and the connection the brewery has to Steadman and Thompson. The very hip tour guides will then hand out some very stylish safety goggles, and it's onto the brewery floor.

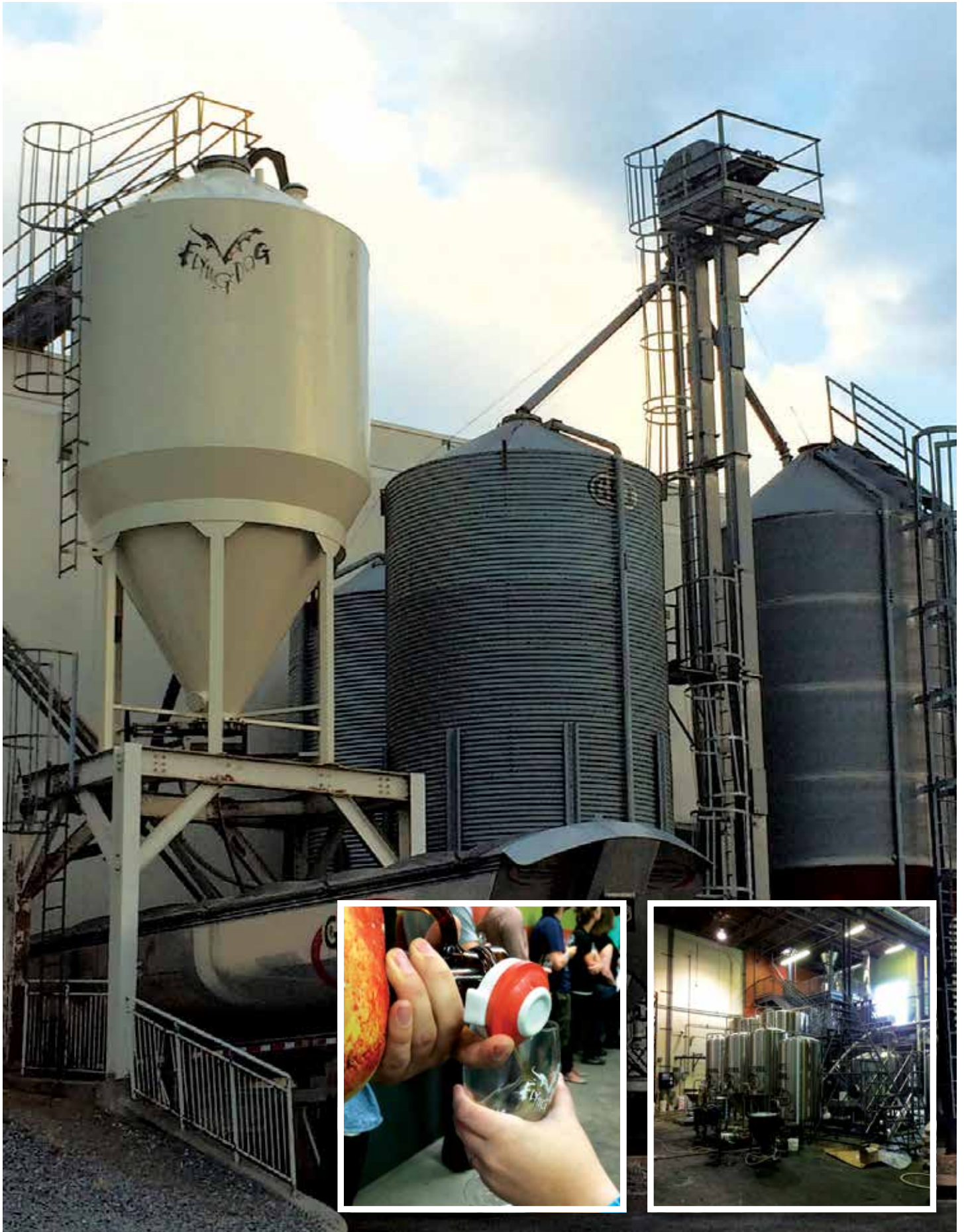
Aspiring home brewers will like what they see. During a recent tour, visitors were able to chat with a brewer about the day's recipe in the mash kettle and the lauter tun (where the wort gets removed from the mash).

Tour guides and brewers will pass around samples of all-important barley and hops to allow visitors to sniff the ingredients of beer. Brave visitors will even have the chance to sample wort, which is what will become beer



How To Get There

From Adams County, head south on Route 15 into Maryland. Travel to Frederick and follow signs to I-270 South. From I-270, take exit 31B for MD-85 N/Buckeystown Pike. Turn right onto English Muffin Way, then turn right onto Wedgewood Blvd. Flying Dog Brewery is located on the left side of the road.





after the fermenting process.

Then it's on to the fermentation area. Here, tour groups learn it takes several weeks for the sugars in the wort to interact with brewing yeast to the point where delicious beer is ready to drink. Several fermenting vessels are in different states of the process, as noted by staff members on a reference board near by.

The fermentation area is conveniently right across the hall from the brewery's testing lab, which will pull samples throughout the fermentation process to ensure that all is well with the taste and composition of the developing beers.

After a few weeks, it's off to bottling, the final stop before the beer is ready for consumers!

This is where beer aficionados get really excited - it's time for tasting!

Each tour admission comes with a wristband, complete with pull tabs for five samples, and a handsome Flying Dog goblet. Be sure to get on an early tour to ensure enough time to enjoy your drinks.

Flying Dog Brewery offers a variety of six packs, single bottles and growler fills within the gift shop area of the brewery. However, the only way to enjoy the bar is to take a tour.

On tap at the bar are some of the brewery's year-round brews, which at any time could include Bloodline, Pearl Necklace Oyster Stout, a variety of IPAs and lagers, Gonzo Imperial Porter. Depending on the time of year, seasonal treats will also rotate onto the taps. During a recent autumn visit, the bar offered a smooth and sweet pumpkin ale called "The Fear," as well as a coffee stout, a

If You Go

Flying Dog Brewery

4607 Wedgewood Blvd.
Frederick, MD 21703

flyingdogbrewery.com

TOUR TIMES:

**Thursdays and Fridays: 4:30 p.m.,
5 p.m., 5:30 p.m. and 6 p.m.**


**Saturdays: 12:30 p.m., 1 p.m., 1:30
p.m., 3 p.m., 3:30 p.m. and 4 p.m.**

**Tours are \$5 per person for people
over 21. Tickets are available at the
gift shop on a first come,
first served basis.**

**No one under the age of 21,
including babies and small children,
are allowed on the tour. Close-toed
shoes are required.**

barley wine, and a selection of ales.

If this isn't enough, the bar is home to the brewery's scratch beers and test brews. The tour guides will point out which brews on tap are experimental and love to hear from visitors which beers are working, and which brews still need some help.

Flying Dog Brewery is a refreshing and relaxing, albeit adult-oriented way to spend an evening in Frederick, either on a special occasion or on a regular basis - and so close to Adams County on less than one tank of gas. 

Things To Consider

Flying Dog Brewery is handicap accessible, though parts of the tour require climbing stairs. Floors may also be slick, since visitors will be walking through active parts of the brewery. Close-toes shoes are required, and non-slip soles are recommended. Additionally, the brewery may be noisy depending on the time of visit. Children are not permitted on the tour, so it's probably a good idea to find a babysitter before visiting Flying Dog. Tours are extremely popular, so be sure to arrive early for your desired tour time. Growler fills are only available Thursday and Friday evenings, and Saturdays, though the gift shop is open Monday through Wednesday. No food is available at the Flying Dog Brewery bar, but tour guides are happy to recommend local eateries. Additionally, a variety of dining options with a broad selection of prices along nearby Buckeystown Pike.

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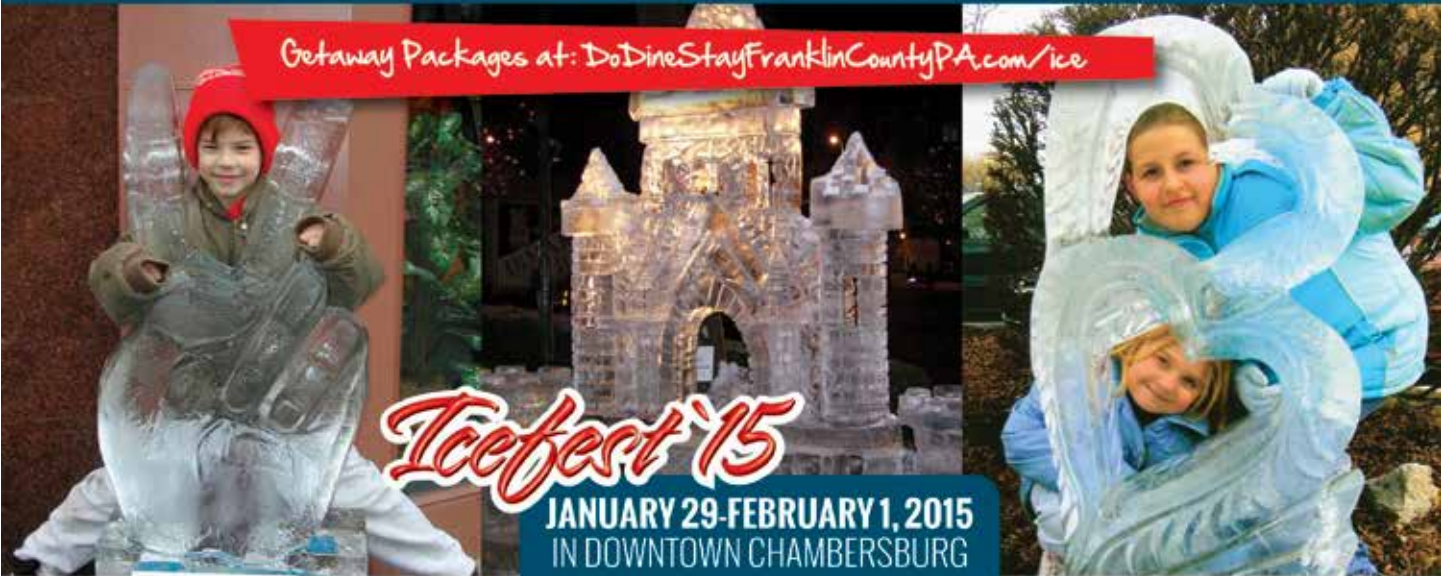
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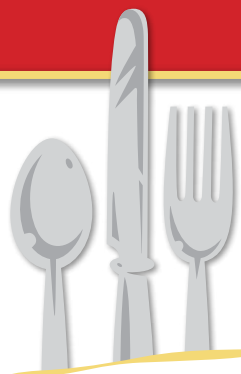


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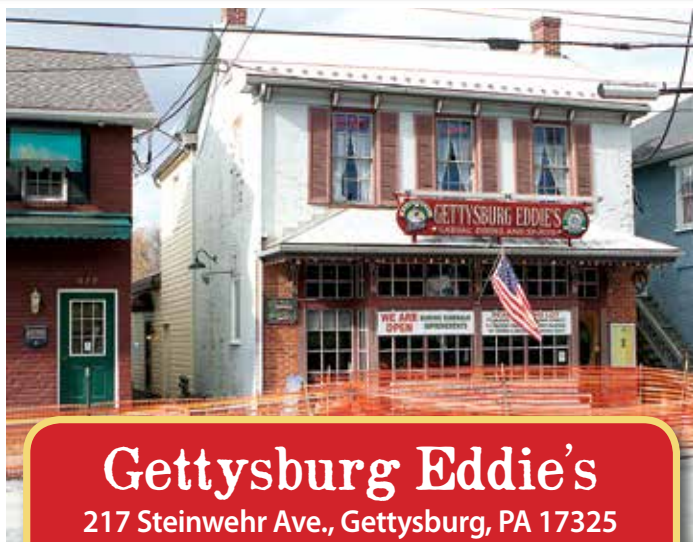
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DELECTABLE *Dining*

STORY BY HOLLY FLETCHER
PHOTOS BY DARRYL WHEELER



Gettysburg Eddie's
217 Steinwehr Ave., Gettysburg, PA 17325
717-334-1100

Gettysburg Eddie's historical, but unordinary



Gettysburg Eddie's offers a unique dining experience in downtown Gettysburg.

It's a historical tribute, but to the sport of baseball rather than the Civil War.

Located along Steinwehr Avenue, the restaurant is named for baseball Hall of Famer Edward (Eddie) Plank. A Gettysburg native, Plank (1875-1926), played for Gettysburg College for two seasons before heading to the major league. He was inducted into the baseball Hall of Fame in 1946 and remains 13th on baseball's all-time wins list.

When restaurant owner Bill Wills decided to make a change in 2009 to what was then the Gingerbread Man, he wanted to give tourists and locals a different side of Gettysburg history.

“I wanted to do something historical, but something out of the ordinary,” said Willis. “Brian Kennel, caretaker of Evergreen Cemetery, where Eddie is buried, helped me with photos and information in order to bring light to the man behind the name.”

Plank was born on his family’s farm north of Gettysburg. Although he would eventually become the first major league southpaw to win 300 games, he is rarely mentioned with other great players of his era. Willis, and others, have been working to change that by providing a tribute to Gettysburg’s legendary son and the era in which he pitched.

“I wanted to do something historical, but something out of the ordinary”

Bill Willis - Owner

Photos of Plank and baseball memorabilia are on display throughout the restaurant and souvenir cards give a history of the local legend. The restaurant’s classic “sports bar” feel is complete with seven large screen LCD televisions and access to 80 MLB games a week.

The menu includes the namesake sandwich - Eddie’s House Hero - which comes with ham, salami,

Provolone cheese, banana peppers and an olive and red pepper spread.

There are delicious soups, including a thick crab and shrimp bisque; and thick, hand-cut steaks, which they do in-house.

Some of the homemade desserts include gingerbread with hot lemon sauce and peanut butter pie. There are also 75 specialty drinks to choose from, a fun children’s menu, and daily specials including popular Wing Nights.


Gettysburg Eddie’s also offers a catering service, and has a private room that can accommodate up to 40 guests. They have been a Certified Green Restaurant since March 2009.

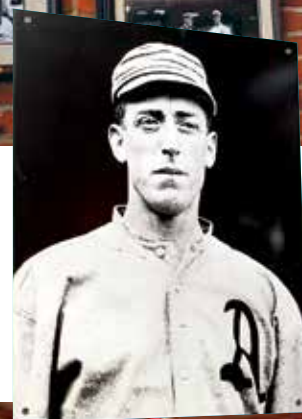
The restaurant is smack dab in the middle of a highway construction project which includes paving, brick sidewalk reconstruction, concrete curbs, and street lighting along Steinwehr Avenue.

“It’s a mess right now, but will be nice when complete - sometime in the spring,” said Willis. “In the meantime, there is plenty of parking in the lot behind the restaurant and we have signs to direct our guests.”

Gettysburg Eddie’s also hosts the annual 19th Century Base Ball Tournament, which features teams from across the country. The game is played as it existed in 1864, even down to the customs and language of the period. The restaurant’s upstairs room is a tribute to 19th century baseball and the Elkton Eclipse who introduced this annual event to Gettysburg.

“This past July was our fifth

year for the tournament and it has grown to about 16 teams,” said Willis, noting that the goal is to keep it growing, “perhaps getting as big as the reenactment.” Gettysburg Eddie’s is located at 217 Steinwehr Avenue, just across the street from the National Cemetery. The restaurant is open seven days a week, from 11 a.m. to 10 p.m. Monday through Thursday; 11 a.m. to 10:30 p.m. Friday and Saturday; and 11 a.m. to 9 p.m. on Sunday. To learn more, call 717-334-1100 or visit www.gettysburgeddies.com. 



BEYOND THE MICROPHONE

‘Monkey Band’ strives for authenticity

By Ashley Andyshak Hayes



A Civil War-era band in Gettysburg might not seem like anything special, but a performance by the six members of Dearest Home is anything but ordinary.

Formed in 2011, Dearest Home performs Civil War-era music, Appalachian folk tunes, and songs from the collection of Samuel Bayard. Depending on the performance and venue, band members sometimes don period attire, but their music sounds just as authentic when they play in street clothes, due in large part to the group’s attention to historical accuracy.

Dearest Home grew out of the Folkemer family’s involvement in the “Songs and Stories of a Civil War Hospital” series, held at Christ Lutheran Church in Gettysburg. Playing as Folk and Friends, the Folkemer family anchored the performances and invited fellow musicians to join them. Their performances there inspired the creation of Dearest Home, although the group didn’t officially form until more than a decade later, said Beth Folkemer.

In 2005, Beth began researching a previously unpublished collection of American folk songs. The collection belonged to Samuel Bayard, a professor at Penn State University who had collected the songs from

southwestern Pennsylvania and parts of West Virginia. Folkemer traveled to State College to sort through Bayard’s collection, and the following year the Folkemer Family Band, including Beth, her husband Stephen, and their children, formed and began to perform Bayard’s songs.

In the following years, as the Folkemers’ children grew up and moved on to other pursuits, the couple formed Dearest Home specifically to perform the Bayard tunes, as well as American folk songs and authentic Civil War-era music. Joining Beth and Stephen are their daughter, Margaret, Chuck Krepley, Charles Thompson, and Chris Barnabei. The group played their first professional gig in 2011, and shortly thereafter, released their first album, comprising Civil War-era music and three Bayard songs. The group is presently working on a second album of primarily Bayard tunes.

The group forms what would be known as a “monkey band” in the Civil War era, meaning that there is no standard set of instruments; musicians bring whatever instruments they have to a performance and just play, Beth said. Dearest Home’s performances include such varied instruments as the pennywhistle, banjo uke,

concertina, keyboard, a Civil War-reproduction guitar and a modern guitar, as well as a donkey’s jawbone for percussion.

Beth said the band’s goal is to perform each song as close to its original version as possible, which means tracing the tunes as far back as their original sheet music.

“We’re always looking for the tune they way it was played in the 19th century,” she said. “We try to keep it the way the soldiers might have sung it. We’re always trying to be historically accurate.”

The vocal talents of each member of the band make recreating the original Civil War-era harmonies easy, Beth said. On a recent Friday night, the group performed at Hickory Bridge Farm west of Gettysburg, playing folk melodies sans lyrics as well as songs with obvious ties to soldiers, like “The Battle Cry of Freedom.” While many of the songs are more than a century years old, the band manages to sound authentic and modern at the same time.

“We really do try to highlight the less-known and the better-known American collections in the music that we do,” Beth said.

For more information about Dearest Home and a schedule of upcoming shows, visit dearesthome.com.



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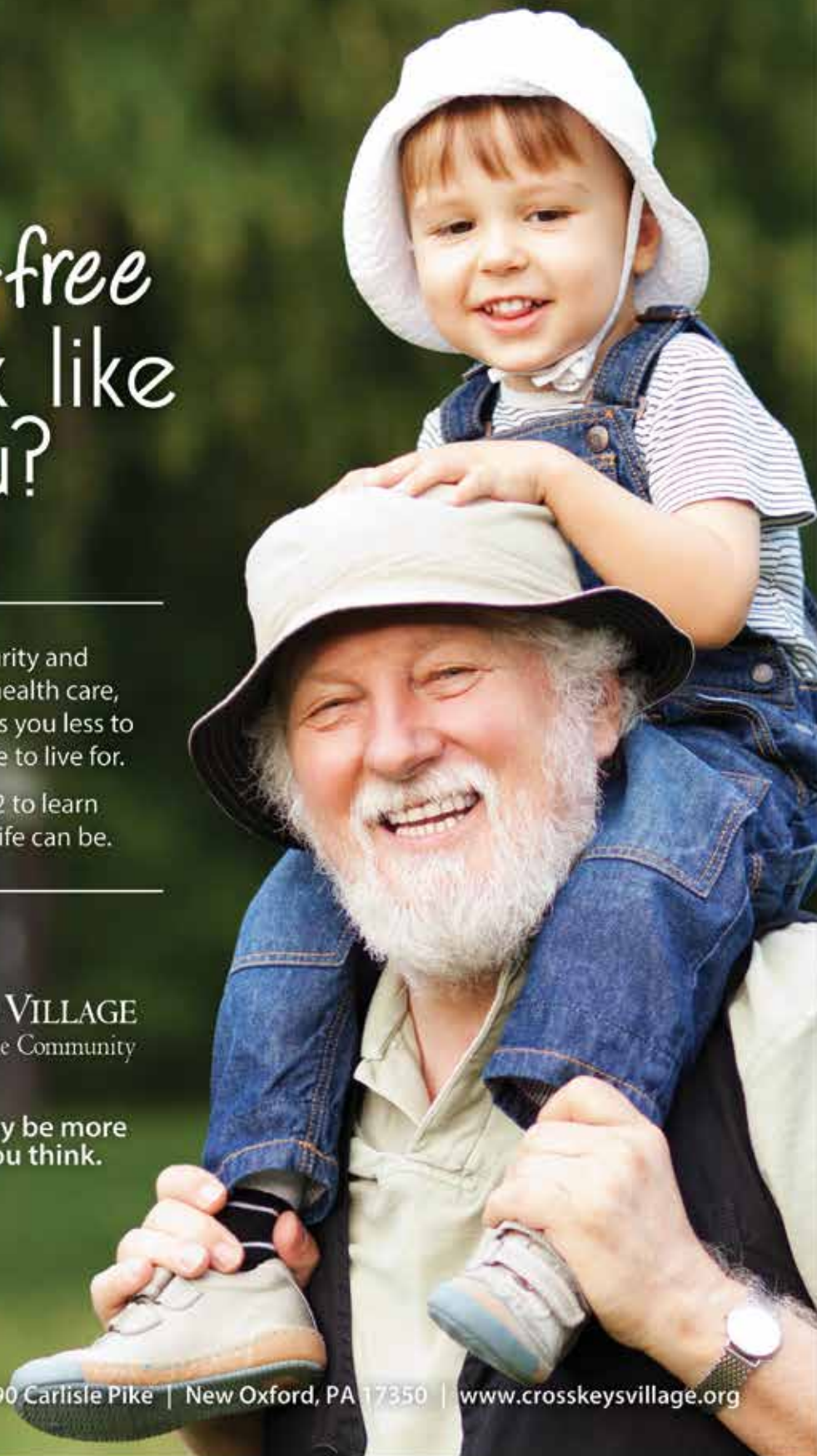


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