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COVER: Randy Crawford. Photo taken by Andrea Rich. Cover illustration by Keith Roth.

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Send local story ideas to our editor, editor@kappad.com

> **GRAPHIC DESIGN** By Keith Roth



Never let it be said that following your calling doesn't make an impact.

That's the kind of stories you'll find in this month's GoLocal magazine: people doing what they love.

If a sleek-looking muscle car has ever caught your eye, drive right in to our cover story this month about the work Randy Crawford has been doing at The Auto Hut. He's all about muscle cars, and he's been bringing them back to life, one at a time, for most of his adult life. For him, restoring cars is "about fun and labor and what they look like when they're done." Doing what he does has made a lot of collectors very, very happy.

A few years ago, dairy farmers around central PA suffered a stunning blow when they lost their milk contracts with a major buyer. Kyle Seyfert's family didn't cry over spilled milk, they bought into a local ice cream shop legacy. Their story is yours to read while you still have time to run up there and get something rich and scrumptious – and maybe even flaming!

Imagine having a great career and wanting to set it all aside to follow your dream. That's exactly what Harrisburg's Jeff Hamley did, and the risk paid off. Golf, anyone?

When Julia Hummel's children were grown, she felt like she still had a lot more to give. She reached out to Big Brothers/Big Sisters of the Capital Region and found her way to a local teenager who could use a soft place to land every once in a while. The relationship has been growing for five years now, and it's a touching story of reaching out to and lifting up someone else, because we are all in this life together.

Speaking of togetherness, veterans of our armed forces will tell you that once you've served in a war, only someone else who has done the same can truly understand what you saw, what you felt, and what you brought home. That's why Commander Roger Hostetter is so eager to get the word out and bring more vets into Frederick W. Fuhrman Post 23 in Lebanon. Read on to find out what the VFW can do for our soldiers.

Are we making food for halftime yet? Tailgating? Inviting friends to join us around the fire pit? With these fall festivities comes food, and our recipe this month from writer Nicky Bicksler gives you several variations of a finger food classic: pigs in a blanket.

Don't forget to take our trivia quiz before you leave! Until we meet again in October, stay safe out there, shop local, and be kind to one another.

/ Indrea

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Forget Nature, this Big Sister-Little Sister relationship is about nurturing.

 \mathbf{T} ow we relate and deal with one our society is built. We can learn so much from each other, that's why relationships are such an important part of creasingly needs more suppersonal development.

Of all the different types of relationships, the mother-daughter is one of the from Jewel is just how immost profound. The relationship that Julia Hummel and Jewel share isn't a mother- er in your life," Hummel, daughter, but it is the next best thing.

They're just two people trying to make South Lebanon, said. "Jewtheir way in this world, with a little help el does not, and that makes from each other.

"She's a very sensitive person," Hum- with. All of my children know mel said of Jewel. "She's very concerned about other people's feelings. She's grown something that I sometimes as a person. She feels comfortable around take for granted. I think that's a me. She can tell me things and I can lis- huge thing." ten. I can't fix all of her problems, but I feel great that she feels comfortable with me. Julia would be more difficult," I can listen."

there, in a good way," Jewel said. "She's with Julia, it gives me a break. It not scared to tell people what she thinks. would be more hard on me with-She's really understanding. She's kind. out her. When I go with Julia, She's there for you."

Four years ago, Hummel and Jewel were paired with each other through Big Brothers/Big Sisters of the Capital Region. For 40 years, the Harrisburg-based agency has been matching kids aged seven to 17 with volunteer mentors over the age of 20.

Jewel just needed someone to talk to from time-to-time, someone to lean on. Hummel had a heart for volunteering and previously benefitted from the Big the patience for listening.

They were a perfect match another is the basis upon which and a perfect example of the kind of work done by Big Brothers/ Big Sisters in a world that inportive relationships.

> "I think what I've learned portant it is to have a motha 52-year-old resident of me realize what I'm blessed Jewel's circumstances. I have

"I feel like my life without said Jewel, a 14-year-old resi-"Julia is someone who's kind of out dent of Lebanon city. "When I go there's no trouble."

Distinctively different back stories

The product of volunteering parents, Hummel raised six children of her own, all now young adults. Jewel's origins include a less traditional family setting and a couple of sisters who Brothers/Big Sisters program.

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Both are products of nature and nurture.

Hummel said her own kids "were growing up; and I found I still liked to do kid stuff, like crafts and fun activities. Both of my parents were involved with volunteering all of my life. They did so many things. They taught me that volunteering is just something you do to help the community. I'd go with my mom. I grew up doing volunteer work."

"My sisters had big sisters," said Jewel. "They would always go out and come back super happy. They would talk to me about how they would talk to their big sisters. They always told me, 'Get a big sister if you have a parent missing in your life.' I talked to my school and turned it in."

> ers/Big Sisters' application, went through an interview process and completed some out, she was very supportive." informal training.

getting out of the match," Hummel. "They Brothers/Big Sisters) reome good chats. Then they said, 'Hey, you know what? We have this girl in mind great together."

They first met at Jewel's right away.

What's that thing they say about first impressions?

"When she came out of her music classroom in school, I got tears first couple of months I'd go to her school and meet her in her heart. I'm not sure why."



Jewel and Julia Hummel.

"When I first met her, she gave me this counselor, got the paperwork booklet telling me about her life, and it meant so much to me," Jewel said. "Now, Just like Jewel, Hum- sometimes I'll look at those pages. She was mel filled out a Big Broth- really kind. She wasn't pushy. When I first met her, I wasn't as open. She didn't know the problems I had. But when she found

Hummel and Jewel get together a cou-"There were a lot of ple of times each month for a couple of questions and you had hours. They'll watch movies or do things to express what you like arts and crafts, or go out to eat. It's not were thinking about what they do, it's who they do it with.

"We do all kinds of fun stuff," said Humremembered mel. "I live on a small chicken farm. We (Big have an old farm truck and I found that one of the fun things she likes to do is drive the ally listened to you. We had truck on the farm lane. She's gotten pretty good at it. I try to think of things we can do together. She's real low-key."

"We do a lot of cooking and baking," for you. We think you'll do said Jewel. "It's fun. We also go driving around and it calms me down a lot. We like going to movies. It's just a way to get away school, and they hit it off from my family and all the trouble that goes on there."

> As Jewel has grown and Hummel has grown, so has their relationship. A trust has developed, a bond, a mutual respect.

While the four years have flown by, in my eyes," added Hummel. "The now their initial meeting seems like a lifetime ago.

"When we first met, Jewel asked, 'How classroom. It just touched my long are you going to be with me?" Hummel said. "I told her, 'I'll be with you as

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main goal is to be a support for her. She don't see it ending when she gets to be 18. I don't see it ending when she become an in our lives."

"When we first started getting together, I would just tell her about things that were going on in school," Jewel said. "But then I started getting more comfortable telling her a child's life." other things. I've just gotten more comfortable with her. She's just really supportive."

Jewel is not alone.

long as you want me to be with you.' My area that could benefit from having a big just taking them out to eat. Having fun tosister. In much the same way that there are can message me any time she needs me. I many volunteers like Hummel whose lives can be enriched by having a little sister.

"What I tell my friends is this is someadult. We always need positive influences thing you can do for a child who's possibly at risk," Hummel said. "You can make a difference that could possibly affect the rest of their lives. It's not a huge commitment. But it can make a huge difference in

"She's just really the best," said Jewel. "It's really fun to have someone like her in your life. It is an opportunity to make There are many kids who live in this a difference in someone's life. Even if it's

gether can make a difference, yes."

For more information about Big Brothers/Big Sisters of the Capital Region visit www.capbigs.org, or email Krysta Pavasco at kpavasco@capbigs.org.



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Pigs-in-a-Blanket: 5 Tasty Ways to Enjoy a Classic Treat

If you're looking for a crowd- gravy for an added delight! pleasing party snack that is simbe jazzed up in various ways.

I thought September would be school, friends gather on Sundays fall parties are in full swing.

All of these varieties of pigsin-a-blanket start with the basic from this set is the burger blanuse the crescent roll sheets, as it is layered with creamy Thousand 8 ounce package of crescent roll and dried chopped onion. Once sheets will cover all the smoked it's baked, skewer it with a small Just unravel the crescent sheet, mato, and a pickle. It's seriously cut it in half lengthwise, and make delicious. approximately 18 cuts crosswise.

pe! Just bake according to package directions, which is a 375-degree oven for 10-13 minutes. I like to flip over the pigs-in-a-blanket at ers. Give them a try for your next about the 8-minute mark to get golden brown on both sides.

For variations in this recipe, you can try the breakfast version, which includes scrambled eggs, real bacon bits, shredded cheese, and everything bagel seasoning. Try dipping it in syrup or sausage

Another version is the pigple to make, look no further than bacon-ranch blanket. Season the the classic pigs-in-a-blanket! This crescent dough with ranch seatreat requires just two ingredi- soning; add a bit of ranch, strips ents in its basic form, takes little of bacon, and cheese to the inside time to prepare or cook, and can before wrapping it all around the sausage.

I also couldn't help but try a the perfect time to experiment pizza version with Italian seawith those additions, as hungry soning, tomato sauce, pepperoni kids are looking for a snack after slices, and mozzarella. It's so good—and even better, dipped in to watch the football game, and additional tomato sauce or ranch dressing!

Finally, my favorite variety ingredients: crescent rolls and ket. The crescent dough is covered little smoked sausages. I prefer to with sesame seeds, and the inside makes it a little easier to cut. One Island dressing, American cheese, sausages in a 14-ounce package. slice of lettuce, half a slice of to-

My suggestion is to make all And that's it for the basic reci- of these for a platter of delicious snacks everyone is sure to love. These pigs-in-a-blanket varieties will please even the pickiest eatget-together and decide which ones are your favorites

> Nicky Bicksler is a bariatric surgery patient, obesity advocate, and cheese lover. For information, tips, and inspiration, visit her at www.stopweightingstartdoing.com



Nicky Bicksler

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Pigs-in-a-Blanket Recipe

Basic Recipe:

One 8 oz. pkg. crescent roll sheets One 14 oz. pkg. little smoked sausages

Breakfast Recipe:

Start with basic recipe ingredients

Seasoning: 1 tablespoon of everything bagel seasoning Filling: 2 eggs, scrambled in a bowl and cooked in a fry-

ing pan with 2 tablespoons real bacon bits and 2 tablespoons shredded Colby cheese

Dipping Sauce: Maple syrup or sausage gravy

Pig Bacon Ranch Recipe:

Start with basic recipe ingredients

Seasoning: 1 tablespoon ranch seasoning

Filling: 2 tablespoons ranch dressing, six strips of cooked bacon, two tablespoons shredded cheddar

Dipping Sauce: Ranch dressing

Pizza Recipe:

Start with basic recipe ingredients Seasoning: 1 tablespoon Italian seasoning Filling: 2 tablespoons tomato sauce, 70 slices pepperoni (2 slices per sausage), two tablespoons mozzarella cheese

Dipping Sauce: warm tomato sauce

Burger Blanket Recipe:

Start with basic recipe ingredients

Seasoning: 1 tablespoon Sesame seeds

Filling: 2 tablespoons Thousand Island dressing, 8 slices American cheese, 2 teaspoons dried chopped onions

Skewer each blanket with a lettuce leaf, half a slice of tomato, and a pickle slice

Dipping sauce: Thousand Island or Ketchup

Directions:

Preheat oven to 375 degrees Fahrenheit. Spray a cookie sheet with non-stick spray and set it aside.

Sprinkle the desired seasoning on the workstation or place a piece of parchment paper on the counter and sprinkle with seasoning. Unravel your crescent roll sheets and place them on top of the seasoning. Use a rolling pin to flatten it and even it out on all sides. Add desired fillings to the crescent sheet in the order listed.

Cut the crescent sheet in half lengthwise, and then make 18 even cuts crosswise. Place a little smoked sausage at one end of each strip and roll it together with the filling.

Place the rolled sausage seam-side down on the prepared baking sheet. Repeat with remaining sausages.

Bake in the preheated oven for 10 to 13 minutes, carefully turning over at the 8-minute mark.

Once cooled slightly, skewer a piece of lettuce, slice of tomato, and slice of pickle onto the burger blanket if making. Serve with suggested dipping sauces, if desired.





Einstein Test Your Knowledge. No Googling!

Which president declared Labor Day to be a legal holiday in the USA? (a) Grover Cleveland (b) Rutherford B. Hayes (c) William Howard Taft (d) William McKinley

Which goddess did the ancient Greeks honor in September? (a) Demeter (b) Artimus (c) Ceres (d) Hera

What was the first team Derek Jeter played against as a New York Yankee? (a) Seattle Mariners (b) Pittsburgh Pirates (c) Boston Red Sox (d) St. Louis Cardinals

Born September 1965, Lennox Lewis, the last heavyweight boxer to hold the undisputed title of all four boxing organizations, retired in which year? (a) 1996 (b) 2000 (c) 2004 (d) 2008

The pilgrims set sail for America from Plymouth on the Mayflower in which year? (a) 1610 (b) 1620 (c) 1622 (d) 1630

Approximately when did the world population reach 100 million people? (a) 15,000 B.C. (b) 3,000 B.C. (c) 300 A.D. (d) 1,500 A.D.



What was the first Disney film that was produced in color?

- (a) Cinderella
- (b) Snow White and the Seven Dwarfs
- (c) Sleeping Beauty (d) Pocahontas

How many eyes does a spider have? (a) 8 (b) 9 (c) 10 (d) 12

After "The Simpsons," what is the longest running TV show? (a) Law & Order (b) Grey's Anatomy (c) Criminal Minds (d) NCIS



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|-------------------------------|-----|-----------|
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Vets of foreign wars: 'We're all the same'

Sometimes it's comforting to be like someone else.

Especially if you're a United States military veteran who served in a foreign war.

with other veterans - your brothers and sisters. We're all the same," Gulf War and 600 post members, but the current roster Army veteran Roger Hostetter said. He's stands at 370. been a member of the Veterans of Foreign since 2018.

For Hostetter and fellow VFW member and foreign war vet Ronald Klepper, also a former post commander here, getting the word out about the VFW to veterans is one of their top ter coming home from Vietnam.

VFW membership is open to any person who served in a foreign war as well as anyone who earned a Korean Service Ribbon. The local post, at 718 Chestnut St., Lebanon, gives veterans a place to go and be among those who understand.

"The biggest benefit for me is I have a place to go. You have someone to talk to if be an auxiliary member; and a social member you need to," Klepper said.

But the power of the VFW in veterans' lives extends far beyond the walls of any one building.

"This is an organization that legislates for veteran benefits," Hostetter said. "VFW at the national level is dealing with benefits. We're still battling for Agent Orange (benefits).

"A lot of people don't know what VFW is or they've never been asked," he said. "If a vet doesn't understand where to go (for assistance, programs and medical help) we're able to guide them."

Lebanon's VFW began in 1906 as Post 12. The post's name was soon changed to the Frederick W. Fuhrman Post 23, named after a Lebanon-area native and soldier who was "There's a camaraderie. You get to be the first to die in the Spanish-American War.

At times there has been more than

"A lot has to do with death," Hostetter Wars Frederick W. Furhman Post 23 in said of the reduction in numbers, as vet-Lebanon since 2015, and post commander erans of the earlier wars pass away. Today Vietnam vets make up the largest portion of the post's members, followed by Korean and World War II vets, "then some Gulf War and newer."

VFW dues, which can be paid annually priorities. Klepper joined the post in 1973, af- or once for a lifetime membership, are forwarded to the national organization to fund legislative efforts. The club itself is maintained mostly by licensed gambling and bingo proceeds, Hostetter said.

> There are three kinds of VFW membership. Post members must have one of the service ribbons (see illustration); the spouse or immediate family member of a veteran can can be anyone sponsored by a member of the post or an auxiliary member.

> Foreign war vets don't have to shop very hard for a sponsor.

> "If you want to come in and say you want to join, there will be someone here to sponsor you and tell you what to do," Hostetter said.



Andrea Rich



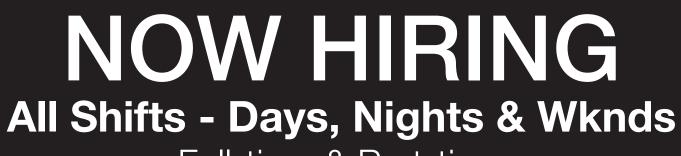


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Randy Crawford with his latest job, restoring a GTO that was in storage for more than 30 years.

Picture it: Lebanon, 1960s.

Muscle cars were in. There was a huge drive-in on the east side of town, where the A&M pizza shop is now, and that was the start of "the circuit."

Muscle cars would start there, and cruise over to the McDonald's on the west end of town (where the auto parts store is now next to the Uhaul) and then back east again.

If you're a "muscle car guy" like Randy Crawford, that was a golden time.

In the five-plus decades since, Crawford has gone from cruising "the circuit" as a teen, to working on cars, to owning and operating Auto Hut in Annville, specializing in muscle car restoration.

"I worked part-time in a body shop when I was in (Annville) high school, 16-17 (years old,)" Crawford said. "It was more of a hobby until 1973."

Crawford had his own business in the evening and worked for someone else during the day, until 1976, when he opened Auto Hut on East Main St. in Annville and started restoring cars. The shop is now tucked off the beaten path at 33 South White Oak St., still in Annville.

Over the years Crawford has owned his share of muscle cars; a 55 Chevy, a 65 Mustang, a 69 Nova Super Sport and a 65 Corvette coup.

You may be surprised that he bought each of them ready to drive.

"That's the thing, I don't restore them for myself," he said.

Actually, he did, once. It was a 67 Camaro and "I sold it be-



fore I could really use it." That's car-guy speak for "someone gave me an offer I couldn't refuse."

"I'm in it for the money. Restoring cars is about fun and labor and what they look like when they're done," Crawford said.

The Randy Crawford Touch

Dozens of cars, some needing a little work, some needing practically everything, have spent months at Auto Hut being restored by Crawford himself and his mechanic, Brian Barr.

"It's just been Brian and I for years," he said.

"You have to understand. I don't go in search of any of this work," Crawford said. "People approach me."

Cars come from all over, and return said. A few keystrokes and an original home and never see the road. to where they came from - Virginia, New York state, Ohio - you name it.

Everything he turns out turns out well.

"Over the years, they're all showwinning cars," he said. "Everything's nice, it's just how far you want to go. I'd say I do a high-end Class 2 restoration. Class 2 is almost original, but maybe this isn't the original nut (for the make and model). The cars I do are, I'd say, 98% original."

The higher the percentage of original parts, the higher the cost.

One thing technology has done for a restoration specialist is make it easier to find original parts.

"Used to be I'd be on the phone two hours, calling all over the country looking for something. I had a rolodex full of business cards," Crawford said.

He'd let the owner know that if he had to spend two hours on the phone, he'd be billing for his time and his long distance costs.

Now the phone isn't really involved. "Just google it, eBay, whatever," he



piece of a 1960s muscle car can be found somewhere in the world – for a price.

can be loosely divided into two groups. good weather. "Most of the cars we restore are not 'trailer queens," Crawford explained. things: time and money. To qualify for competition, the car has to start. The 'trailer queens' are the cars in weeks," Crawford said. The quickthat are trucked to the competition, started, backed out of the car trailer, months, and that was for a car that parked, and then driven back in at the end of the show. They get trailered

Most of the Auto Hut restorations are the kind of cars people drive to the In car restoration, the end product show, and get driven now and then in

Restoration comes down to two

"Nothing gets done in restoration est Auto Hut turnaround was eight didn't need a whole lot.

"Sometimes I can't spend an hour





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continued from page 19

a day" on one car, he said. But rest assured that the car has been attended by only two people, Crawford and Barr, and that the attention to their work is basically unmatched.

These days

Inside the Auto Hut garage right now is a GTO that Crawford succinctly described as "a basket case."

Its owner, from Lebanon and now in Pittsburgh, bought the car before going into the military and put it in a storage unit here before he left for the service.

That car sat in the storage unit for 35 years, and now it's Crawford's job to restore it.

"The car was basically junk. Ninetyeight percent of the car will be brand new, the dash, etc, it's all ruined," Crawford said.

He had the owner arrange for the new motor and transmission, and to get those shipped to Auto Hut.

"He might have maybe \$70,000 in the car," Crawford said, when it's ready to roll.

What's the guy's plan for the finished car?

"His wife said he'll drive it every chance he gets," Crawford said.

From his wooden office desk, he looks across the hall to the shop, where the GTO sits under a dust cover.

He's just now letting off the gas a little.

"That may be the last car I restore," Crawford said. Outside is a Bronco he restored once and "had been messed up," he said. "So I'll be doing that vehicle twice."

Fixing restored cars that have been damaged is most likely the next era of his auto work, Crawford said. Simpler work in most cases. Shorter turnaround than complete restoration.

2020 put that all into perspective for him. He had cars in the shop for restoration when Covid hit, and when it was time to get back to work, Crawford felt a little differently.



"I've reached a point in my life – when I think what happened -- I can't do another one that takes a year, a year and a half," he said. "I'm getting to where I like coming in a little later, leaving a little earlier. I got things to do," he said.

Crawford has one daughter, and to this day she knows more about how to fix a car than most guys, but she's not taking up restoration for an income. He also has two grandsons, and he can't see himself pushing them toward restoring cars.

It's going to be a lost art one day, Crawford said.

"It's headed that way now. It's an expensive thing to do. Most younger kids don't have that kind of money muscle cars have been blown so far out of proportion, that's why you're seeing them dwindling. "

limited to how much they can be driv- and he's happy for them. en. A restored muscle car is an expensive project to leave in the garage for with two young grandsons to enjoy and and damaged machine the average person.

Barrett-Jackson, a collector car auction company in Arizona, draws buyers that Crawford will tell you have "more money than brains." When the average person sees a 1960s muscle car auction on television for \$250,000, they think all restored muscle cars should bring that.

It's just not realistic, Crawford said.

For half a century, Crawford has taken a rough machine and restored it to its muscle car glory. He's focused on cars from the 1960s and 1970s because that's what he knows best. That's when he grew up.

"You have to have some kind of knowledge of the car. That's why I stay with the 60s and 70s. Without knowledge of the car, how can you rebuild a car to look like it was supposed to look?"

He's not close to heart-broken about the changes that have come along



As the government presses further during his restoration career. He has the garage. to reduce emission limits, restored cars friends in the business that have sent with original exhaust systems will be cars to the big auctions and done well, muscle car era - driving the circuit in

the lighter work load going forward. and drove home their Famous auction houses have also Most every car he's turned out from the dream car. set an unrealistic price expectation on Auto Hut is his lasting legacy, whether restored muscle cars, Crawford said. it's parked at a car show or polished in

89 acal

Randy Crawford not only lived the his hometown – he brought it back to He's got plenty to do in his life yet, life for everyone who took him a tired





All cars shown have been restored by Randy Crawford. See more at theautohut.com



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A dream come true: From corporate to...



Jeff Hamley believes that starting from the ground up, working hard, and persevering are necessities to succeeding in a new career. It worked for him in his first profession in the corporate world, and he hoped it would work again as he presented his wife, Melanie,

CHAMPUND

with a 13-page PowerPoint presentation outlining his plan to forge his way into a new vocation.

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Jeff Hamley is now a professional golfer's caddie, headed for his first PGA tour.

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His new path?

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Becoming a pro golf caddie.

Now, a little over two-and-a-half years later, the Harrisburg man caddies for pro golfer Andrew Novak, and the two are headed to the PGA tour starting Sept. 16!

"It's certainly been an exciting time for me," Hamley said. "At my previous job, I was looking for a new challenge. I was ready for the next chapter, and I really wanted to test myself."

Growing up golfing with his parents, Hamley said he always knew he wanted to caddie. Golf was an important part of their family life, and one of the reasons they remain a close-knit family to this day.

When he was younger, Hamley worked as a standard bearer for Fred Funk.

"I loved being inside the ropes. I was awestruck by professional golf, and I really wanted to be part of it." Hamley also caddied for a friend a few times in state tournaments, but he "let the dream die with college" and his professional career.

As an adult, Hamley often found himself talking about becoming a caddie, so he decided to make a courageous move. He drafted a plan of attack and began to network. He got connected with Colton Heisey, a caddie from Dillsburg, PA. To get started,

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Professional golfer Andrew Novak left, with his caddie, Jeff Hamley.

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he would only be guaranteed a week at a time as a fill-in. Hamley got a call from Heisey about a tournament in the Bahamas. "I was in if I wanted in", but he only had twenty-four hours to get there. He checked with Melanie, got the green light, and got on a flight.

The Bahamas tour was a trial week for Hamley.

"I felt I belonged, and like I could do the job. I knew I had a lot to learn when I saw what some of the really good guys were doing," he said.

When he got home, he gave Melanie his PowerPoint presentation outlining his plan to change careers. He again got the green light from his very supportive wife, and gave notice at work.

Hamley lost money during his first year working as a caddie.

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"We knew that was a possibility,



Jeff Hamley and Andrew Novak on the golf course.

so we saved enough to get through that first year." The plan was to reevaluate after year one, but during his fourth week in that year working as a caddie, Hamley "got latched on with Andrew Novak."

Calling Novak one of the best golfers in the world, Hamley said "If I hadn't gotten latched onto Andrew, I'm not sure how this would have gone."

When they first started out, Novak was working on gaining status that would allow them to play in larger tours. Eventually, the pair earned spots on tours in the minor leagues.

As a caddie, Hamley is not just responsible for carrying the clubs. Novak also needs him to eliminate distractions, whether it's making sure nobody is walking in the backswing or making sure there are enough snacks in the bag. A great caddie will also do their homework before each tournament to best understand the course and develop a strategy based on shots and distances the golfer can play.

Hamley knows Novak's game inside and out.

"I have to know how he hits with every club, what shots he prefers to play. Most of the time, he has a very good idea of what he wants to do, but if he asks for my input, I need to be ready with an answer." Every caddie-player relationship is different, and Hamley reports that he and Novak have worked

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to build one of mutual trust.

"Andrew and I have given each other feedback and we work on our communication," he said.

Over the past two-and-a-half years, the two have formed both a working relationship and a friendship, and Hamley was a groomsman in Novak's December 2020 wedding.

The road to the PGA tour wasn't always pretty or fun, but Hamley believes the worst is behind them.

"This is the culmination of many factors," he explained. In February 2020, Novak won the Lecom Suncoast Classic in Florida. While this would typically have granted Novak the points needed for a spot on the PGA tour, COVID had other plans! Due to the pandemic, the season was changed to a two-year super season, so they would need more points.

They just qualified in the beginning of August. They have eight top 10s this year, and are ranked 15th out of 200 (the top 25 get promoted each year). Now the duo will gear up for the more difficult courses and competition of the PGA tour, while they work to finish in the top 125.

Making it to the PGA tour gives Hamley an "overwhelming sense of accomplishment and relief. I know it means a ton to me, but I could



From left, Maddie and Andrew Novak with Jeff and Melanie Hamley.

also see that has meant a ton to the people who supported and believed in me. I hope this shows other people that with the right plan, commitment, and work ethic, you can do anything you want to do. I had no business being out there, and Andrew didn't have to hire me. [Now] I'm not stopping until I work at Augusta!"

You can follow their journey on Instagram. Hamley_J, AndrewNovakGolf.

Photos courtesy of Jeff Hamley.



Alissa Eby

Jeff Hamley and his very supportive wife, Melanie Hamley.

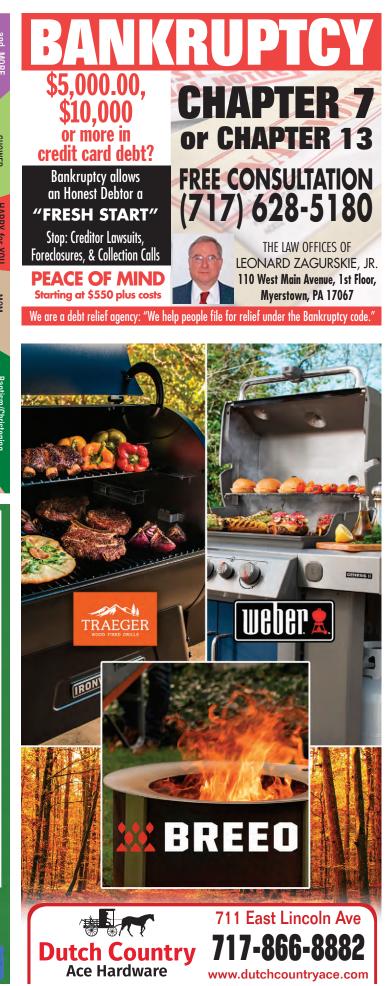
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By Fran Odyniec

There's more than a double dip of history at The Jigger Shop in Mt. Gretna.

For starters, it is on the grounds of the Pennsylvania Chautauqua, chartered by the Common Pleas Court of Lebanon County in 1892. Three years later, Myer's Ice Cream Parlor opened just inside Chautauqua's main gate. The gate is gone but not the ice cream parlor, which is just down the path from the Mt. Gretna Summer Theater, the oldest summer theater in America dating back to 1927.

Against the backdrop of the outdoor theater and the Brigadoon-like village which literally grew up with the Chautauqua, The Jigger Shop serves up its famously outrageous ice cream concoctions and hearty food. The shop is open from mid-May to Labor Day and continues weekends through September - right there on what was once known as Myer's Pavilion.

Kyle Seyfert and his family are the current owners of The Jigger Shop.

"We were dairy farmers in Lebanon County," says Kyle. "Then in 2018 our contract with Swiss Premium was canceled due to the milk price crisis."



Then they heard in passing that the Allwein family, which had run the Jigger Shop for 50 years, was thinking of selling.

PIIII

That's all it took for the Seyferts to go it any way we can." for it.

we switched to this side of the cow."

Their strategy is to not to take The Jigger Shop in another direction and away from a tradition that began in 1895. They realize a lot of ice cream has been scooped up over 126 years with a legacy that has spread throughout central Pennsylvania and beyond.

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"We cannot let down on the established tradition," Kyle, is general manager of The Jigger, explains, "but we try to improve on

Improvements came with last year's ex-"We were a milking dairy," says Kyle, "then panded seating across from the shop under the pines and oaks (which promise colorful leaves in the fall). Creative items such as Monster Cookie and Vegan Wildberry ice creams; and the Lemon Berry sundae, bring new flavor to the ice cream menu.

Lebanon Valley/Hershey Area



On the meal side, the Hawaiian Taco and the Jigger Shop Cheese Steak share menu honors with the classic California Cheeseburger. Both are made with beef from Laudermilch Meats in Annville, and chicken is sourced from Bell & Evans in Fredericksburg. Kyle says that the California Cheeseburger is still the preferred customer choice, but the cheesesteak is giving it a run for its money—at least this season.

The kitchen menu features soups, eight salads, eight wraps, 15 sandwiches, and traditional sides along with a kids menu. And

But the piece de resistance is the sundaes lineup with 22 outrageous concoctions including the Campfire S'more Sundae served flaming in a souvenir campfire mug, and the Banana Foster Flambe and Baked Alaska, each served flaming. Sundaes are made with Kyle says offers a richer cream.

Then there is the Jigger, which led Myer's Pavilion to a new name.

and Florence Rinkenbaugh strolled into Myer's (as noted in Jack Bitner's book "Mt. Gretna: A Coleman Legacy) and asked for sundaes "of their own creation." Every time they returned, they would ask for that "jigger" (slang at the time for "thing") and the Jigger was born.

Due to its growing popularity, the Kettering sisters, proprietors after Mr. Myer,

changed the name of the shop to its now legendary moniker. While he doesn't have an exact number, Kyle said "we serve thousands of Jiggers in a season."

Kyle reveals the recipe for the Jigger: Two-and-a-half scoops of French vanilla ice cream, chocolate or butterscotch topping followed by whipped marshmallow and topped off by Jigger nuts. When asked about the Jigger nuts, all he would say with a sly smile is, "They are a trade secret and are only put on a Jigger sundae."

Keeping the ice cream and food lines there is a Doggie Dish for four-legged friends. moving is the responsibility of the staff manning the fountain and food sections of the marble topped front counter and in the kitchen. The average wait in line is five to ten minutes, longer when there is a performance at the theatre.

"This is an ice cream parlor with old fashpremium Jack and Jill Ice Cream, which ioned made-to-order service," Kyle said, referring to the wait. He says this gives customers a taste of tradition while watching fountain staff create their selections. Tif-One summer evening in 1910, Helen fany lamps, circulating fans overhead and wide plank floors underfoot add a nostalgic touch to the ice cream parlor feeling.

> The Jigger employs 75 seasonal folks mostly area students. Whether they work the fountain, the kitchen, or bus tables, they undergo three days of training before the start of the season.

"We have a Sundae School for the fountain," says Kyle, "and training for busing and the kitchen."



At Sundae School employees learn the importance of good customer service as well as what goes into those outrageous sundaes, and food safety and cleaning procedures.

Bussers learn the proper way to clean and sanitize tables inside the shop, on the deck and in the grove seating areas.

Kitchen staff are tested on their knowledge of food safety and are updated on new menu items.

Jigger Shop employee Rylan Brown



"A large percentage of our employees and past employees refer friends or siblings," says Kyle. "There is a continuous cycle of families who work here. It lends toward our drive for employee success and an environment to thrive in."

Katie Citko, a junior at Penn State -University Park considering pre-law, said that her mother once worked at The Jigger Shop. "Mom pushed me to come here," she laughed. "It's a summer job and I like working with friends. They're the best."

Hunter Anderson, a junior at Penn State - Harrisburg eyeing elementary education, lives five minutes away. "I came here when I was little," she said. "This is my first job ever. It will be sad to go when school starts, but I'll see The Jigger everyday without working."

Both young women work the fountain and kitchen and are not intimidated by the demands of the seemingly overwhelming menu. Both agreed, "It's natural now."

Jake Hess, a sophomore at Manheim Central High School, buses and works the grill and fryer in the kitchen. "A couple of friends said that this is a fun place to work," he said of his Jigger decision. "I enjoy meeting people and helping or talking with customers. I met a guy here who knew my aunt. It's a small world."

Back at the fountain, Amanda Stober from Hummelstown was handed her banana split. She and her two girls were on



their annual visit to The Jigger Shop. "I'm he said. "This is a wonderful environment." hoping they help me with this," she laughed.

Mike Wilson, of Harrisburg, was on his first visit to The Jigger on the recommendation of his mother. "Mom said it was good,"



Mikki Bixler, of Annville, and Gerry Seachrist, of Mt. Joy, had come over for the day. "I love it," said Bixler of the shop. "It's a great meeting place for friends and family. It adds to Mt. Gretna and it's a great place to reflect."

It hasn't been all outrageous sundaes and California burgers for The Jigger Shop.

"There we were in 2018 and 2019, and then 2020 came," Kyle said after the family purchased the business and then faced the pandemic. "We were at less than half volume, but we survived because of very loyal customers and managed to pay the expenses."

The only item that was cut from the sundae lineup was the Baked Alaska Sundae. "We could not toast the meringue in to-go containers," Kyle explained. "But we found ways to package the rest of our ice cream menu."

While The Jigger Shop does well with theatre patrons and is in a historic destination, the target market remains families with kids or, as Kyle says, "the young at heart for ice cream."

"We want to continue the traditions of the past and bring them to the younger generation to experience," he says. "Our legacy is always on your mind. You can go to a lot of ice cream parlors, but here you get a show with ice cream."

And a few scoops of those traditions.

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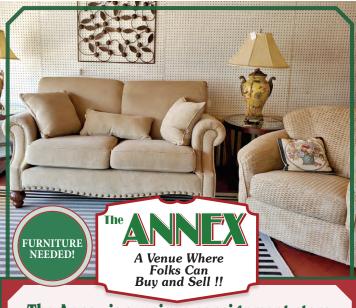


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The sunrises and sunsets have been so remarkable all summer because of the smoke from the Western and Canadian wildfires. Photographer Andrew Weidman said of his photo, *"I find it strange how such wanton devastation can still create some small beauty."* This sunrise over a cornfield was taken in Lebanon County.



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36 September



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The best smells and tastes of fall are ripe at these area farm markets, featuring locally grown fruits and vegetables and opportunities to select the best fall décor for your porch and yard!

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1819 Thompson Ave., Lebanon PA 17046 717-867-4611

The orchard has apples, peaches and pears traditionally through mid-September. You can pick your own fall apples there, as well as gather your pumpkins, gourds and fall arrangements offered there. See their Facebook page for hours and fruit availability.

www.honeybearorchards.com

Gray's Apple Ridge

144 Greble Road, Jonestown, PA 17038 717-865-3997

This farm market opens the day after Labor Day each year offering peaches, apples and pumpkins grown on the farm. They press their own cider and offer pick-your-own pumpkin hours, as well as hosting groups out to the farm.





Risser-Marvel Farm Market 2425 Horseshoe Pike, Annville, PA 17003 717-838-1438

The family-owned market offers both Jack-o-lantern and pie pumpkins fresh off the vine, winter squash, Kaufman's cider (last year they made cider slushies!) as well as fall vegetables like broccoli, cauliflower and cabbage.

Check hours and their you-pick pumpkin schedule on Facebook or the website risser



or the website, rissermarvel.com.







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