Leadership Lycoming Graduates Class of 2018

Jersey Shore Area Chamber Award the FBLA Scholarship

It's a great time of year for outdoor PM Exchanges… View Future Events

Fresh efforts at the WILLIAMSPORT COUNTRY CLUB
The Chamber View

Vincent J. Matteo, President/CEO

And, the money keeps rolling into state, county and local coffers. Despite the ongoing, although shrinking, number of naysayers, despite the wrong-minded calls for a second tax; despite those who still do not see the positive economic benefits to Pennsylvania that have already been realized and continue to be realized, and despite the lack of any environmental disaster to come even somewhat close to what the environmental extremists predicted, the Natural Gas Impact fee charged on natural gas companies in the Commonwealth continues to play an important role in helping the state, the county and local communities meet the ongoing demands of government.

Recently the Public Utility Commission announced that nearly $210 million in Impact Fee dollars will be released throughout the Commonwealth with some $8.9 million being dispersed to our county’s local governments and Lycoming County government itself. Of the nearly $9 million dollars, some $3.7 million (an increase over the previous year of some $600,000) will go to Lycoming County. This money is “heaven sent” when it comes to carrying out important projects throughout the county. Projects that would either have cost more money to local residents or would not have been done at all had it not been for the Impact Fee enacted during the Corbett Administration. How good are the numbers statewide? Let’s take a look.

The revenues generated by Act 13 through the Impact Fee since the time of its inception total almost $1.5 billion. This money has benefited every county across Pennsylvania. Of the $1.5 billion, $835 million has been distributed to local county and municipal governments. This year’s distribution of $209.6 million represents a $36 million increase (approximately 21%) over the previous year. This increase represents the largest year to year increase in revenue from the Impact Fee since Act 13 was passed in 2012. It should be noted that this money goes to counties even if they have no unconventional gas drilling occurring in their community. EVERYONE benefits from the Impact Fee. But it is not only counties and local governments benefiting, state government is benefiting as well from the Impact Fee.

The Impact Fee (Tax) has resulted in tens of millions of additional funds going to Pennsylvania environmental programs. The Department of Environmental Protection has received some $42 million for oversight of the unconventional gas industry, in excess of $45 million in new revenue has gone to county conservation districts, over $50 million for Growing Greener programs and over $100 million for the Marcellus Legacy Fund, which is utilized to invest in watershed protection, parks, trails, recreation, open space conservation, and farmland preservation as well as other programs.

During that time, I am pleased to tell you that Lycoming County has done an excellent job in utilizing the dollars the way they were meant to be spent. And, as far as I can tell, Lycoming County communities receiving these dollars have, for the most part, done a good job as well. While county and local governments often take a good deal of criticism (some deserved, some not) when it comes to how they spend our money, in this case I think they have been “spot on” and it is my hope they will continue their approach. There are a few restrictions on how the money can be utilized, but those restrictions are easy to comply with and not a cause for concern.

As I am sure the vast majority of you are aware, there are still many, including Governor Wolf, who would like to see the Severance Tax levied on the gas industry in addition to the Impact Fee. Many who still promote this misguided position like to say that Pennsylvania is the only state that does not levy such a tax. Of course, those who do claim that are playing word games. The Impact Fee is a tax. It is a three letter word, levied by government on a business (or citizen) – it is mandatory, not voluntary – that is the definition of a tax – no matter what three letters are used. So, how does Pennsylvania’s tax compare to some of its neighbors and other states and what they levy on the Natural Gas Industry. You might be surprised to learn that Pennsylvania’s revenue from the fee/tax for 2017 is more than the drilling tax collected by West Virginia, Ohio, Arkansas and Colorado – added together! Not a fact those who are in favor of the additional severance tax or just plain opposed to the Natural Gas Industry want you to know.

In recent columns I have written about how our local taxes continue to rise. Recently you probably saw where several more communities and school districts have raised local taxes and the Williamsport Sanitary Authority also recently raised their fees as well. One can only imagine how much higher local taxes might be – or the projects that would not have been done, had Act 13 not been passed and the fair, sensible Impact Fee been passed. The natural gas industry has been good for Pennsylvania, good for Lycoming County and good for job creation. Frack-on! And, that’s the Chamber View.

Get Connected With Your Chamber!
www.williamsport.org

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14th Annual Grand Slam Wednesday August 15
PARADE
16 teams on Wednesday August 15th as we welcome the arrival to Williamsport for the 2018 Little League® World Series. Pre-parade activities in downtown Williamsport begin at 4:00PM. The parade officially steps off at 5:30PM. Parade route runs from Susquehanna and West Fourth Streets proceeding east through the Millionaires’ Row National Historic District and finishing at Market and West Fourth Streets in downtown Williamsport.

Come out and see Parade Grand Marshal, Hall of Fame and St. Louis Cardinals Shortstop Ozzie Smith along with many new parade entries. There will be numerous floats and the most bands we’ve ever had for this year’s parade.

The Grand Slam Parade is produced by the Lycoming County Visitors Bureau, a program of the Williamsport/Lycoming Chamber of Commerce.

Thursday August 16
Featuring Hall of Fame Shortstop Ozzie Smith
Genetti Hotel 8AM-9:30AM
Call 570-326-1971 or williamsport.org for reservations.

August 24th 5:00PM - 9:00PM
Downtown Williamsport
Join us in downtown Williamsport for the 9th Annual WILLIAMSPORT WELCOMES THE WORLD street festival. Live bands will be performing throughout the evening along with plenty of kids activities and food vendors. Downtown merchants will all be open offering special discounts with a pin. Only 750 WILLIAMSPORT WELCOMES THE WORLD pins will be available that evening with a $5 purchase from participating merchants.

Event brought to you by City of Williamsport, Lycoming County Visitors Bureau and media partner iHeart Radio.

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Stallion Oilfield Services has been a leader in the Natural Gas Industry since '09. They provide accommodations and remote communication for all aspects of the natural gas extraction. Stallion Oilfield Services is a 100% local employer. Enjoy an evening of networking and see what Stallion Oilfield Services is all about.

Call the Chamber of Commerce today at (570) 326-1971 or visit www.williamsport.org to make your reservations.

For a complete list of upcoming Chamber events, visit www.williamsport.org.
Thank you to Dunkled Acres for inviting Chamber members to enjoy their barn and awesome surroundings during their recent PM Exchange. All the attendees commented on how beautiful the area is with a great venue for events. A Certificate of Appreciation was presented by Kirk Fisher, Membership Development & Retention Committee to Kristen Calhoun and Adam Butler.

Thank you to Lundy Construction for hosting a great PM Exchange to celebrate their 85th Anniversary. Presenting the Certificate of Appreciation to Frank Lundy, III and Frank Lundy, II is Will Daniels, Membership Development and Retention Committee.

Upcoming Ribbon Cuttings & Open Houses

Heritage Springs Memory Care & T-Ross Brothers Construction, Inc. - Corner of Hiller and Old Cement Road, Montoursville
**Thursday, July 5, 2018**
Please join us as T-Ross Brothers Construction Inc. and Heritage Springs Memory Care Montoursville, Inc. break ground to begin the construction of their new facility.
*Ground Breaking Ceremony @ 4:00 pm*

**Timeless Furniture & Interiors, Inc.** - 500 Pine Street, Williamsport
**Friday, July 6, 2018**
Please join us for a Grand Opening & Ribbon Cutting
*Grand Opening from 4:00 pm to 7:00 pm*
*Ribbon Cutting @ 4:30 pm*

**Cricket Wireless @ One-Stop** - 2357 East Third Street, Williamsport
**Tuesday, July 17, 2018**
*Ribbon Cutting @ 4:00 pm*

**Mileo’s Sub Shop** - 2127 West Fourth Street, Williamsport
**Friday, July 20, 2018**
Please join us at Mileo’s Sub Shop in Newberry for a Ribbon Cutting Ceremony celebrating their local restaurant business.
*Ribbon Cutting @ 3:00 pm*

**The Covation Center** - 217 West Fourth Street, Williamsport
**Friday, August 3, 2018**
Please join us downtown, during First Friday, to celebrate The Covation Center’s new location.
*Open House from 5:00 pm to 7:00 pm*
*Ribbon Cutting @ 5:30 pm*
ELYSBURG — Knoebels Amusement Resort started in 1926 with its first attractions being the Crystal Pool, a merry-go-round and a food stand.

“My grandfather was a farmer and a lumberman. He didn’t care much for the farming,” said Ron “Buddy” Knoebel, Knoebels Amusement Resort co-manager.

He said his grandfather, Henry Knoebel, originally wanted to attract people to the part of the creek where two streams connected by offering a place to swim with a few amenities that were a big deal for the time period, like picnic tables a bath house to change clothes in and some toilets.

“It gave opportunities to enjoy your stay a little more with picnicking by the creek,” Buddy Knoebel said.

People enjoyed the area so much they asked for cottages, and being in the lumber business, his grandfather had lumber available. Once this started growing, his grandfather decided to get serious about it in the 1920s.

“He decided he would have a swimming pool, a merry-go-round and a food stand,” Buddy Knoebel said. “It started from that and now has become the largest free admission, free parking amusement facility in the nation.”

He said the park grew very slowly by adding more rides and more food options up until World War II.

“After World War II ended, there was a growth spurt ... The growth spurts were a result of the economy,” he said. “What we could afford, we kept growing.”

He said they kept growing by adding more and more things, and instead of just being a local hangout, things changed in the 1980s.

“In 1985, the Phoenix roller coaster was put in. It really took us from being a local amusement park with a market of 25 minutes to an hour (from the park) to a much larger market,” he said. “We became nationally recognized as an attraction.”

He said the success of the park went deeper than simply adding new rides and attractions.

“People feel they are part of us. They feel it is their park. They just love coming back here. It’s part of their family heritage,” he said. “Grandma remembers when she came here ... so she brought her kids who brought their kids.”

He said people recognized the family atmosphere of the place, which also reflects that the park is run by himself and his brother, Dick Knoebel, as co-managers. Even their sister, Leanna Muscato, works seasonally at the park.

“We have certainly done a lot of our food with the fact in mind is that our family are the people who come here,” he said. “We want to feed our family something they can eat and enjoy.”

They also share a respect for the land.

“Many theme parks ... They cut all the trees, build the park and make some shrubbery. Here, people walk amongst trees that are older than themselves,” he said. “They enjoy the shades of trees and the ambiance. It’s an environmentally delightful place.”

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The Jersey Shore Area Chamber of Commerce recently awarded the 2018 FBLA Scholarship. Each year Future Business Leaders of America (FBLA) students are asked to compose an essay on the most important part of their high school career that will benefit them most for higher education and future employment. This year’s recipient is Luke Bischof. He was an “A” student at Jersey Shore Area High School and has participated in fundraisers that benefitted FBLA and different organizations like the Ronald McDonald House, the American Kidney Association and the Alzheimer’s Association. Luke will be attending Juniata College and majoring in Computer Science. Congratulations Luke and best of luck in your promising future.

The award was presented at the June 28, 2018 Jersey Shore Area Chamber of Commerce meeting by Bill Burget. Mr. Burget works at The Muncy Bank & Trust Company in Linden and is Chair of the Jersey Shore Area Chamber of Commerce.

The human body is an amazingly complex system of bones, joints, muscles and nerves, designed to work together to accomplish one thing: MOTION. Remember that motion is life. Also remember to see your chiropractor for a checkup. Good health is the best kind of health insurance.

See your Doctor of Chiropractic for a consultation.

The views expressed in this article may not necessarily be those of the Williamsport/Lycoming Chamber of Commerce.

14th Annual Grand Slam Parade and Williamsport Welcomes the World HOF Players Announced

Two First Ballot Hall of Famers Coming to Williamsport for Little League World Series

The Lycoming County Visitors Bureau is pleased to announce that the Grand Marshal for the 14th Annual Grand Slam Parade on Wednesday, August 15 will be former St. Louis Cardinals and Hall of Fame Shortstop Ozzie Smith. Smith retired in 1996, the same year the Cardinals retired his number, and in his 19 seasons compiled a .262 batting average, 2,460 hits, 580 stolen bases, and was named to 15 All-Star teams. Smith set the following major league records for his position: most assists (8,375), most double plays (1,590), most total chances accepted (12,624), most years with 500 or more assists (8) and most years leading the league in assists and chances accepted (8).

Smith went into the Hall of Fame wearing the cap of the St. Louis Cardinals for whom he played 15 years. He started his career with the San Diego Padres where he played his first 4 years in baseball. Smith was an integral part of the 1982 Cardinals team that won the World Series that year.

Prior to serving as the Grand Marshal for the parade, Smith will be speaking to all of the players and coaches at the annual pre-parade picnic hosted by Penn College. He will also be the guest of honor for the Grand Slam Breakfast on August 16 and will later that morning throw out the ceremonial first pitch at the 72nd Annual Little League World Series. His appearance at the Grand Slam Parade is being sponsored by The Liberty Group. The Grand Slam Breakfast is being presented by UPMC Health Plan.

The Lycoming County Visitors Bureau is also pleased to announce that they will be hosting former Atlanta Braves and Hall of Fame Pitcher Tom Glavine for this year’s Williamsport Welcomes the World on Friday, August 24. Glavine had a highly celebrated 22-year career playing 17 of those with the Atlanta Braves (5 years with New York Mets). He helped the Braves to the 1995 World Series over the Cleveland Indians and was selected World Series MVP with a 2-0 record and 1.29 ERA.

Glavine’s career numbers: 305-203 with a 3.54 ERA and 2,607 strikeouts. He was named to 10 All-Star games, earned Cy Young Award votes in six seasons and won four Silver Slugger Awards as a pitcher. His 682 games started ranks 12th all-time.

He will be signing photographs for 1 hour at Williamsport Welcomes the World in addition to serving as a base coach during the Little League Challenger Exhibition Game. Glavine’s appearance in Williamsport is being sponsored by The Liberty Group, Moff & Associates, Rennie Rodarmel Allstate Insurance Agency, Panda Patriot, River Valley Transit and Allison Crane and Rigging.
FEATURE MEMBER

Fresh efforts at the Williamsport Country Club

By CARA MORNINGSTAR
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Over the last year, the Williamsport Country Club has added a new club manager and a new executive chef to bring some expertise and new features to spruce up the club.

John Sheedy, club manager, started in April 2017 and Matthew Wood, executive chef, started in September, and the two have really stepped up to bring their experience to the club.

“I’ve been in private clubs for 28 years,” Sheedy said. “For the last 18 years, I’ve done what they call rescues for clubs that are struggling. In almost every case, I go in and turn the food and beverage operations around.”

He said for the Williamsport Country Club, they were already transitioning to a family friendly club before he came.

“It really appealed to me,” he said. “And, it’s just 90 minutes from where I grew up. I wanted to come get closer to home.”

He said he was excited to come to a club that already understood the concept of being a family friendly place.

“They hired me because of what I could do with food operations, and of course, I hired a talented chef,” he said. “He has really turned things around ... Our food sales are through the roof.”

He said every single thing that Wood makes is done by hand.

“He makes every sauce. He makes every dessert ... He doesn’t buy anything pre-made,” Sheedy said. “A lot of people will buy bases or sauces. He makes everything from scratch.”

He said cooks come from all over, including graduates from local culinary schools, to learn Wood’s techniques.

Wood, originally from Louisiana, previously owned his own restaurant for over a decade but felt like he wasn’t having as much fun because he wasn’t cooking himself. Rather than spend his time worrying about the bills or paperwork, he wanted to get back in the kitchen.

“This is all I’ve ever wanted to do, literally since I was about six years old,” he said. “It’s a big thing in New Orleans.”

He said he had worked at a country club outside of Atlanta, Georgia, for the past 10 years, which made him enjoy the country club atmosphere. He came to Pennsylvania to be closer to his wife’s family.

“I like the fact that you’re giving a lot to the families. You do have a set clientele ... but once you get to know your clientele, you can really cater to everything they like,” he said. “It makes it a lot of fun. You feel like you’re giving back to the members and their guests.”

He said the city quickly felt like home.

“This club really attracted me. Mr. Sheedy had just gotten on board, and he was very excited about the potential of this club,” he said. “They brought me up, and I just fell in love with this club. The

(See FRESH on PageD-9)
Williamsport area is very nice as well. It's such a nice, small town. I have two small girls, so it's nice to bring them up here.”

The 450 members of the club can enjoy an open and friendly atmosphere.

“A lot of people think of country clubs as uppity, but it's very welcoming and very warm here,” Wood said. “From a cuisine standpoint, you get to enjoy cuisine here in Williamsport that you'd typically have to go to Philadelphia or Pittsburgh to get the quality of meals. You can expect fresh, everything made in house, seasonal cuisine.”

Sheedy said they have areas meant for families and children to play games and hang out in the pub downstairs or the full service swimming pool, and they also have quiet areas upstairs for members to enjoy by themselves.

“The club has something for everyone,” he said. “Once people come here and see the fun that everyone has and how comfortable everyone is, it's a home away from home.”

The club was established in 1909 and boasts an A.W. Tillinghast designed golf course. Chris Macdonald, head golf professional, has been with the club for 16 years and Paul Krout, golf course superintendent, for 19.

“It's a fair but challenging course. We don't have a lot of hazards, a lot of water or things like that,” Macdonald said. “We have small, tilted greens that are quick ... It's a fun course for people to play. You can play it multiple times and not get bored.”

He said they pride themselves on being one of the longest short courses people play.

“It does play long because of the elevated greens we have, and our conditions are always in top shape,” he said. “It makes you have to play your best.”

They also offer beautiful areas for events like weddings or banquets. Visit www.wcc1909.com or call 570-323-3709 for more information.

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The Leadership Lycoming 2017-18 program concluded with a graduation of the Class of 2018 on Thursday, June 14, 2018 at the Williamsport Country Club. Mike Pontious, Chair of Leadership Lycoming, welcomed everyone and thanked the Chamber Board and Leadership Lycoming Operating Committee members for another successful year.

Distributing the plaques to graduates were Todd Musheno, Chair of the Finance Committee for Leadership Lycoming and Sharon Jones, Program Coordinator.

Donna Bastain presented the seventh annual Donna Bastian Leadership Lycoming Community Service Award to Andrée Phillips for her involvement in the community and the Leadership program. A special thank you to Lamar Advertising, River Valley Health & Dental Center, and Weaver Wireless Consultants for sponsoring the Leadership Lycoming graduation. We would also like to thank all of the program day hosts, sponsors, speakers, River Valley Transit for transportation and anyone involved in helping to make the Leadership Lycoming program a successful one.

Leadership Lycoming is Pleased to Present the Class of 2018
Chamber Features Energy Luncheon

The Williamsport/Lycoming Chamber of Commerce welcomed Tom Pyle to talk with attendees about the many facets of energy in our area. Pyle is President of the American Energy Alliance (AEA), as well as President of the Institute for Energy Research.

Pyle spoke of energy policies under the Trump Administration and how they are helping the gas and oil industries in Pennsylvania. A hot topic is one of imposing a natural gas severance tax on drilling, but says Pyle, that will only increase the costs of doing business in our state.

Pyle also spoke of coal which Pennsylvania is a high producer of.

The attendees were given a chance to ask questions. Thank you to Cabot Oil & Gas Corporation and Williams for sponsoring the luncheon.

Leadership Lycoming’s Closing Session

The Leadership Lycoming Class of 2018 held their closing session on Thursday, June 7, 2018 at the Little League Headquarters in South Williamsport. Our closing session started off with Matt Baranoski, UPMC Susquehanna, with a presentation on “Time to Shape Your Professional Future.” A great topic to end the year.

The class had a special treat to meet some previous graduates from Little League and to hear from Steve Keener, President of Little League International. Steve told several stories from how he got started at Little League and his journey, and other stories relating to the series, many with a leadership message.

The class participated in a group exercise before lunch and continued with a recap session led by Mike Pontious, Leadership Lycoming Chair and Sherry Pauhansus, Vice-Chair, to ask for specific feedback on the program’s annual activities. The class provided great feedback for discussion. After the recap, the class had a walk around the complex led by Brian McClintock, and actually had the opportunity to step on the same field as the Little League teams play.

Thank you to Little League for hosting the class for the day.

Interested in joining the Chamber?
Call
Taryn Mueller at
(570) 326-1971 or
apply online at:
www.williamsport.org

The Leadership Lycoming Class of 2018 were happy to get a chance to step onto the field where Little League games are played.

Steve Keener, President of Little League International, welcomed the Class of 2018. Steve revealed his secret of being an effective leader along with several stories that ended with a quote: “You can never go wrong by doing more.”
SMALL BUSINESS

From street to store: Mr. Sticky’s now a fixture on ‘the strip’

By MIKE REUTHER
mreuther@sungazette.com

One can’t help but breathe in the sweet aroma of freshly made sticky buns upon entering this Loyalsock Township restaurant.

The regular, walnut, cream cheese iced cinnamon and peanut butter iced cinnamon buns are not only the big sellers at Mr. Sticky’s, they are also very addictive.

Just ask Marcy Poorman, who with her husband, Phil, owns and operates Mr. Sticky’s.

The two have been selling sticky buns well before they established a brick and mortar business at 1948 E. Third St.

Both are former teachers who had a restaurant in Centre Hall and sold their popular sticky buns from a trailer.

“We couldn’t do both,” she said.

But the sticky buns were taking off and after adding a second trailer from which to sell the tasty treats, they decided to make the big move to find a permanent location at their present site.

“Everyone said, ‘you’ll never make a go of it here because no one else has,’” she said.

All these years later, they have made sticky buns their livelihood. Well, sort of.

Mr. Sticky’s is more than just a place for those sweet treats.

Customers also can come for the salads, soups, burgers, deli and panini sandwiches.

“All of our soups are homemade. We do homemade pot pies. Everything here is made from scratch from our recipes,” Poorman said.

Side orders include fresh cut fries, cole slaw and applesauce.

There are bagels and hash browns for breakfast lovers.

Drinks are soda, coffee, iced lattes, orange juice and different juice flavors.

The restaurant seats about 40.

There also is a drive thru.

“At least one-third of our business is the drive thru,” she said.

Customers include those who come for the sticky buns, but also to eat lunch or even a dinner.

But the sticky buns are the big part of the business.

“There are the local customers and those from afar. “I Fed-Ex buns all over the U.S.,” Poorman said.

Many businesses buy packages of the buns for parties.

Poorman said she only wishes more orders to Mr. Sticky’s would be placed ahead of time.

“You can’t anticipate what people want,” she said.

All buns are freshly baked each day.

“We don’t sell day old buns,” she said.

Mr. Sticky’s also does a lot of fundraisers for organizations.

The business has several mobile units it can utilize for doing on-site fundraisers.

Looking back, Poorman seems happy about what she and her husband have accomplished.

“It provides full-time employment for our children,” she said.
By MIKE REUTHER
mreuther@sungazette.com

It’s a Newberry landmark, a neighborhood sub shop and a longtime family business.

Since 1972, customers have been coming to Mileto’s Sub Shop for the tasty sandwiches and the cozy, familiar ambience of a neighborhood eatery.

“I love serving the people. I love their smiles,” Kristi Marshall said.

Marshall is the latest in the line of the Mileto family operating the sub shop at 2127 W. Fourth St.

When her mother, Arlene Ardary, passed away in October, she wanted to continue on with the family tradition.

“I worked here growing up, and then off and on during college,” she said as she sat at a table of the sub shop.

It was mid-afternoon of a June day and employees were in the nearby small kitchen that looks out on the small dining room preparing food orders.

When Marshall decided to take over the shop, she felt there was no need to change anything.

Other than some tweaking of the food items and the menu and adding a few employees, the place has remained the same.

“We added a Pounder Cheesesteak,” she said.

In fact, the cheesesteak has become a popular item among customers.

There have always been the patrons from the nearby neighborhoods, but these days people are coming from other communities, many of them eager to have a cheesesteak.

The business has been busier than ever.

“We have advertised a lot,” she said.

“We have added more meat to the subs.”

And, there’s the homemade secret oil that has long made Mileto’s subs favorites among its customers.

Marshall also is proud to note that all meats and other products are local.

People can still come to Mileto’s and sit at the small counter watching their sandwiches being prepared as they take in the rich aroma of sizzling meat used to make a cheesesteak.

They can stop into the restaurant to pick up an order.

Just having Mileto’s around for yet another generation brings a smile to Marshall’s face.

“It’s (sub shop) been a staple here forever,” she said. “It’s part of Newberry.”

Marshall said she loves to listen to the stories of the place from past years and meet the grandchildren and even great-grandchildren of those who used to come in.

Tears come to her eyes when she thinks of how her mother so loved the place.

“This was my mom’s pride and joy,” she said.

One day, she hopes to hand the shop down to her daughter, Mackenzie, 19, who also works at the business.

She noted her husband, Rock Marshall, gives her plenty of support in running it.

Mileto’s is open six days a week for lunch and dinner.

It’s closed Sundays.
The Class of 2018 helped 5 different organizations with projects during their program year. Following are summaries of each team project.

**Camp Susque**

Camp Susque is dreaming about its first annual Christmas Tree Festival on December 7 & 8, 2018 at the camp located in Trout Run. Highlighting the free event will be a hall of Christmas Trees decorated by local non-profit organizations. Festival attendees will have the opportunity to purchase votes to cast towards their favorite locally-decorated tree. Other activities will include food, live music and the camp’s display of Christmas lights.

The event is free and open to the public; however, through their voting, attendees will benefit the participating organization. Votes will be in the form of financial donations and all proceeds from the accrued votes will be given directly to the tree’s organization.

Camp Susque is pursuing sponsorships from businesses and individuals to not only cover the costs of the festival, but to also boost the funds earned by each participating organization.

So far, up to fifteen organizations have agreed to participate with the tree decorating and during the festival. Members of the Leadership Lycoming class who have worked on the project in collaboration with the camp’s year-round staff includes: Rob Dunkleberger, Lycoming College; Ivy Eldred, Community Services Group; Chad Greevy, Loyalsock Township School District; Coleman Gregory, Larson Design Group; and Chad Larson, Lycoming-Clinton Joinder Board. For more information about the Christmas Tree Festival or about programs offered by Camp Susque, please contact Mr. Davis Swift by telephone at 570-998-2151 or by email at susque@susque.org.

**Diakon Family Life Services**

Members of the Leadership Lycoming Class of 2018 volunteered to partner with Diakon Family Life Services for their community project- the 21st Annual Spring Fling Fundraiser. They include Katie Mackey, Pennsylvania College of Technology; Jason Fischer, The Muncy Bank & Trust Company; Amber Morningstar, YWCA; Laura Klym, BLaST IU17, and Phil Cyrus.

Diakon hosts the Spring Fling fundraiser to raise money for their Benevolent Care Fund, which offsets the cost of care to people who are uninsured or underinsured. Diakon Family Life Services offers counseling and behavioral health services to residents of Lycoming, Union, Clinton, Northumberland, Columbia, Snyder and surrounding counties. Last year, they offered services to 2,000 people in Lycoming County.

Class members were tasked with helping to promote the Spring Fling fundraiser, secure vendors and sponsors, collect floral donations and help to facilitate the event. They attended monthly meetings with Diakon to maintain active in the planning process, met regularly outside of work to delegate responsibilities, and corresponded with each other via email and through Google Docs.

Invitations were mailed to community members and the event was advertised on Facebook, WNEP 16 Community Calendar, and the Webb Weekly Community Calendar.

On May 11, 2018, Diakon celebrated their 21st Annual Spring Fling Fundraiser Event at the Williamsport Country Club. There were approximately 90 people in attendance, local vendors, flowers available for purchase, and raffle prizes. Diakon raised over $7,000. For more information on Diakon Family Life Services, contact Debbie White, 570-322-7873. (continued on p.15)
The Central Pennsylvania Food Bank is off to a great start planning for the area’s first “Restaurant Week” thanks to Leadership Lycoming project group members Sarah Kehres, Steinbacher, Goodall & Yurchak; Danielle Mattison, Wilkinson Dunn; Jackie Oliver, River Valley Health & Dental Center; Stephanie Steinbacher, UPMC; and Jeff McGinness.

Borrowing the idea from larger, urban areas, “Restaurant Week” is a week-long event which drives community members to enjoy special prix fixe menus at local restaurants they may not have previously patronized. These meals might be offered through breakfast/breakfast, lunch and dinner, depending on the restaurant’s operations. A portion of the net proceeds raised from these meals will be donated to the Central Pennsylvania Food Bank to help fight hunger in its service area.

The Leadership Lycoming project group worked with Central Pennsylvania Food Bank representatives Cydne Shull and Carla Fisher to strategically plan for this fundraising event. After careful research of other Restaurant Week events across the country and discussions with local restaurant owners, the Leadership Lycoming members created a roadmap to lay the foundation for the event planning.

The final project document included an event outline, logistics plan, sample restaurant questionnaires and letters, a marketing plan and ideas, sponsorship opportunities, a budget template for forecasting and tracking, and committee recruitment strategies.

The Central Pennsylvania Food Bank aims to present “Restaurant Week” in September (2019), which is hunger awareness month.

To learn about how you can help with this future fundraiser, contact the Central Pennsylvania Food Bank at 570-321-8023.

The Heart of Williamsport

A premiere event featuring the movie From the Heart of Williamsport was held at the Community Arts Center in downtown Williamsport on the evening of Friday, February 9th.

The Leadership Lycoming team of Matthew Beatty, Hope Enterprises; Christopher Kenyon, McCormick Law Firm; Sam Sawyer, UPMC Susquehanna; Davis Swift, Camp Susquehanna; and Daryle Walton assisted in creating an event to premiere the film at the Community Arts Center in early February. Alice Trowbridge, project coordinator for HOW, tasked the group with the solicitation of sponsors and donations, promotion, and “day-of” support of the event. By mid-January, a majority of sponsorships had been secured and promotional materials were being distributed. 30-45 second teaser clips of the movie were edited and scheduled for bi-weekly Facebook posts, movie posters were hung in downtown establishments, a digital billboard was designed and published, and “You’re Invited” movie tickets were given to sponsors.

The Heart of Williamsport is a project of the Susquehanna Greenway Partnership, an organization dedicated to reconnecting and revitalizing river towns along the Susquehanna River. In 2016, HOW volunteers began having conversations with a diverse collection of residents with the intention of capturing their love for their city and recording their stories. All of these conversations were filmed and collected into a feature length movie titled From the Heart of Williamsport. The movie premiere had 318 attendees, and a reception was held in the Capitol Lounge following the viewing.

To learn more about the Heart of Williamsport or to get involved, visit the website at heartofwilliamsport.org or email HeartOfWilliamsport@gmail.com.

YMCA LIVESTRONG®

The River Valley Regional YMCA’s LIVESTRONG® at the YMCA Program began in January 2017 at the Williamsport and Muncy locations and has effectively served a portion of the cancer survivor population in this area. However, due to constraints related to program funding and a lack of certified trainers, this program has developed a waiting list of nearly 140 survivors and a typical wait time of one year.

Members of the Leadership Lycoming Class of 2018 partnered with the local LIVESTRONG® at the YMCA Program to raise awareness and fund for the program in the hopes of providing many survivors on the waiting list with timely access to the program. Joe Balduino, Lycoming College; Matt Custer, Little League International; Michelle Finn, Lycoming-Clinton County MH/ID Program; Kate Reese, Baker Tilly Virchow Krause, LLP; and Brian Schurr, Pennsylvania College of Technology, worked with advisor Tanya Weber, Keystone Advertising, and several staff members at the River Valley Regional YMCA to create a vision for the promotion of the program, which culminated in two fundraising events, one information session, and a t-shirt sale. Ultimately, the events and t-shirt sale raised over $1,500 for the program, which will help to provide much needed services to many of the cancer survivors currently on the waiting list.

For more information or to help support the efforts of the LIVESTRONG® at the YMCA Program, please contact Rachel Bryant at 570-323-7134 (Ext. 109) or visit the website at www.rvrymca.org.

Member Renewals

Received between May 31st and June 27th

Thank you to our renewing members.
We do appreciate your membership and involvement in the Chamber!

Members 11-20 Years
Horsepower Harley-Davidson

Members 1-10 Years
B&E Plumbing Corporation dba: PlumbingMasters
Carload Express
Central Oak Heights Association
Creative Benefits Inc.
Enginuity, LLC
Eric Stashak Commercial Photography and Video Production
EuroOptic LTD
First Choice Systems & Solutions Inc.
Fry’s Fire Systems, LLC
Jasper Steel Fabrication, Inc.
Martins Pantry
NorthCentralPA.com
Orchard Pump & Supply Co., Inc.
Red Roof Inn
Rennie Rodarmel Agency/Allstate Insurance Co.
Rogers Uniforms LLC
Ronald McDonald House of Danville, Inc.
Santino’s Italian Cuisine
Schon Properties
Southside Dairy Queen
USI Insurance Services
Vannucci Foto & Video
Waterville Tavern
THE
BILLTOWN
BREWFEST
A CELEBRATION OF CRAFT BEER
Saturday, July 28, 2018
2 DIFFERENT TASTING SESSIONS:
12:00PM - 3:00PM  |  4:00PM - 7:00PM
Downtown Williamsport, Pine Square Courtyard

PURCHASE TICKETS • MORE INFORMATION • QUESTIONS GO TO:
HTTPS://TICKETS.BEERFESTS.COM/EVENT/BILLTOWN-BREWFEST
OR CALL 800-358-9900

www.BilltownBrewfest.com
www.BilltownBrewfest.com