



The J.G. Newsletter

59th Edition- Volume 5, May 2009

“America has the potential for the greatest economic boom and spiritual renewal in our history. But we are being held back by Washington politics as usual.” Steve Forbes

Are you ready for that Boom? These folks are certainly preparing.

Jeff and Steve Heckman, are owners of two T.J. Rockwell Restaurants, Elizabethtown and another near Williams Grove in Mechanicsburg. Jeff shared the planning that is required for a Saturday evening at Elizabethtown when the deck is open. When the weather cooperates it requires, 22 additional wait-staff, plus additional kitchen staff, bus boys, hostesses, etc. They are fortunate to have additional parking on a nearby church property. At the entrance of their Mechanicsburg location I picked up a take-out menu. Included was a history of Mechanicsburg going back to the early 1800's. A nice gesture. A deck is planned for this restaurant in the very near future. Speaking of decks, Don Carter, Jr. is adding a riverside deck to the Rock bass Grill, located in Wormleysburg. Much to my surprise, there is a separate liquor license required for the deck. Check out the new entrance carpet!! (And he has a spare when that carpet shows wear.) Nearby at Dockside Willie's clam bakes will be held on occasion. As a youth we enjoyed festive clam bakes. Spending most of my career as a coffee man, I never envisioned the quantity of topneck, littleneck and mahogany clams our company would someday sell! And there are over 8 varieties of oysters passing through our facility as well.----Pam Pelligrini, partner of Alfred's Victorian, located in Middletown, forwarded one of her marketing brochures. Included are excellent menu attractions for this beautiful historical restaurant. I enjoy their food and services.----George Lowe, owner of the Buffalo Restaurant, recently had a “Customer Appreciation Day” for the valued customers.----The Ranch House nearby, owned by the Stepp family recently celebrated 60 years in business with Ida and William Deiter who were the original owners.----The Steam Engine Society grounds at Williams Grove Park have 350 flea market sites on Sundays. Very impressive!! ----The former “Big M” located South of Middletown has huge crowds on Saturdays.

“I NEVER DID A DAYS WORK IN MY LIFE . IT WAS ALL FUN.”

THOMAS EDISON, we should all realize that dream.

Have you ever visited the Mechanicsburg website, it is very interesting. Someone entered a vast amount of information about the community. It is well worth a visit. Our company's website www.jgrossco.com lists the latest of new products and other useful information. As well as our retail outlet, The Gross-ery's website www.gross-ery.com. Just added to the grossery's website is a product search, where you can find every thing we stock and current inventory. While on the web you may also visit www.selectdine.com for area restaurant information.

Chef Mark of Symposium Restaurant in Centerville won the local Chili contest at the recent Lancaster Mental Health outing. Someone mentioned Chocolate chili to me. I have a problem wrapping myself around that combination, but I should give it a try, you never know.----On a recent Saturday evening with friends; we enjoyed a gourmet dining and wine experience at Symposium with owner Nick Gregoriades directing our choice of food and wines. Nick hales from the beautiful Greek Island of KOS which also has a very informative web site.----Tom Daly of Country Table Family Restaurant serves tasty home cooking. Seldom do I pass by their bakery without purchasing molasses cookies. ----I attended a recent classic luncheon at the Sunnyside Restaurant in Carlisle where Linda and Nick Mallios are gracious hosts. Nick has continued to make the classic homemade soups like his father Charlie used to prepare. Paul Wolfe, former owner of Paul's Pancake Barn in Dillsburg, shared that him and his wife thoroughly enjoyed their visit to the General Pickett's buffet located on Steinwehr Avenue in Gettysburg. Gary Ozenbaugh has successfully owned this restaurant for many years. Congratulations Gary.

How would you like an inventory of 40,000 new import autos that are currently stored on West Coast of USA? Somebody is having sleepless nights.

My congratulations to the West Shore Country Club for the ambience, food and service for a regional luncheon of the Gettysburg Lutheran Seminary. Mr. Robert Kennedy has recently accepted the manager's position. He shared while employed at the Nissequodoc Country Club in Smithtown, N.Y, the chef would not allow guests in the kitchen unless their shoes were shined. Never heard that one before!----Another enjoyable luncheon of mine was at the Clubhouse located at the Masonic Village in Elizabethtown. Daphne Gulick is the Foodservice Director. Her latest venture is with the newly constructed clubhouse at the Masonic Irem Country Club near Dallas, Pa.----Congratulations to Visaggio's (Enola) I have been hearing very nice comments about their food and banquet services.----Theo's, located in Camp Hill, was another enjoyable dining experience. Our waitress served our group of eight very professionally. The lay-out of Theo's is impressive.

"NO GREAT THING IS CREATED SUDDENLY." EPICETETUS

Can specialty breads make you famous? While in Florida I heard of the "Yalaha Country Bakery" in Tavares, Florida where they bake 40 different types of breads yielding 500 loaves daily by using 900 lbs. of dough. Years ago I purchased Italian bread in Northern Steelton which were large, round and tasty, but with a short shelf life.

Following a recent journey to the Sovereign Center in Reading we visited with Ernie Risser, owner of Risser's Restaurant in Stouchsburg where included with the luncheon menu was Oyster stew. I can attest the stew was served attractively and the soup was excellent. Ernie has owned the diner for 30 years.

Our son, Brian, and his sons recently visited "Telluride" in Colorado for skiing and snow boarding. Their evaluation of the area was "outstanding vast slopes and lodges", yet located in an as of yet unspoiled small town environment. In researching the area gold was discovered there in 1858 and the resort originated in 1878.----Cindy and Jim Hess recently visited Colorado with their three girls and part of their experiences was to dog sled. Cindy's Hershey Pantry serves the GREATEST muffins!!!----My compliments to the Ray Funck family for their success with two restaurants and three mini marts. Fortunately their sons Alan, Gary and Matt are involved with the businesses.

Congratulations to Artie Tafoya, president of Appalachian Brewing Company, for receiving the PRA "Restaurantur of the Year Award." Recently I visited with him at his Harrisburg restaurant enjoying the food and service. The West Shore location has lamps over every table which contributes to balanced lighting.----Piazzo Sorrento Restaurant in Hershey has table lighting also. Their April/May schedule includes many inviting events. ----Larry Legore is the current manager of the VFW Post #6771 in Dillsburg.. This is an impressive facility.

So, what's new? Liberty Forge will have banquet facilities managed by the Altland House Catering.---Dogwood Acres Camping of Newville will be constructing an in-ground pool.----Devon Seafood Grill has opened in downtown Hershey.----Wegman's of Silver Springs Commons have received a beer and wine license.--Country Inn Suites have opened in East Lancaster. John Watts is the property manager. Another Country Inn and Suites has been constructed near Walnut Bottom Road in Carlisle.---A Hampton Inn is under construction West of Hummelstown and at Rockville Square.----The 90 year old train station in Elizabethtown will be modernized.---- A new clubhouse at the Iron Valley Golf Course, Cornwall plans to open in May.----There are plans to open the former 230 Diner East of Middeltown to open as Don's Diner.--- Plans have been approved for proceeding with construction plans at the former Deer Lodge Inn located South of Mt. Holly Springs. An unusual addition will be additional dining on top of the incline to the rear of the building.----Ross Morris, owner of Piatto in Carlisle, is proceeding with a new dining establishment.

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the freshest in fish ideas!**

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In spite of the complexity of our foodservice business, it is fun. And we truly meet the nicest people.

See you soon for a visit, I hope.

**Thank you for your business.
Have a Great Month!**

