

FLL

FINE LIVING LANCASTER

SPECIAL
ISSUE!

COMING
TOGETHER
BY STAYING
APART



**LETTER
FROM
THE
PUBLISHER**

the issue's photos, we thought we'd give you a little something to tide you over. Some reading to make at least one of your quarantined days better. And so, here it is—the first ever digital-only issue of *Fine Living Lancaster* magazine.

I hope that you enjoy this issue. We enjoyed (safely and remotely!) putting it together for you. And rest assured—any portraits were shot from a very safe distance or were, as in the case of this photo of me, a self-portrait.

I wish that I had some profound words to help you through this. But, I'll at least share some thoughts.

No one is enjoying this situation that we find ourselves in. But anger and aggression aren't going to solve anything. It certainly won't make the shutdown end sooner; it will just make people scared and angry. So do your part. Be nice to your neighbors and the essential workers who are putting themselves in harm's way to keep things running smoothly for our community (i.e. *please* be kind while buying your groceries, etc.). Be respectful of personal space, wear a mask, and wear your heart on your sleeve—it will help everyone to know that we're *all* feeling much the same way. When things return to normal (whatever that may look like moving forward), everyone will remember those folks who kept up their spirits, and therefore the spirit of the community. These are the people that will emerge from this stronger and buoyed by the self-knowledge that they faced this challenge with empathy and care, and came through with flying colors. These are the people that will be remembered well.

When we relax quarantines and get back to work, we must concentrate our efforts and our dollars on supporting our local small businesses. We will all need each other more than ever. I'm personally pledging that anything I can source locally *will* be purchased locally. My goal is that FedEx and UPS drivers forget my address. Day one... shop local. Please consider doing the same whenever possible.

Finally, I urge you all to remember—now and after—to be incredibly grateful to those who did not have the option to hunker down with their families and loved ones, the folks that had to be there for the rest of us—healthcare providers, food workers, and essential service providers. These folks stand on the frontlines and do so with courage, dignity, and grace. They are my heroes. Thank them, appreciate them, respect them, and let them know how much their dedication means to you.

Stay safe, stay well, and stay strong. We'll get through this together.

Mark Pontz, *Publisher*
mark@markpontz.com

I'm writing this late on a Friday afternoon... or maybe it's Tuesday morning? No... no, it's definitely Friday. I know this because I had a weekly Zoom networking meeting with some great professionals and we've been doing that on Fridays at 9:30 AM... so it's definitely Friday... definitely.

Definitely.

Anyway. What's new with all of you fine people?! I hope that you're safe, healthy, and well-sheltered. Since our new issue was due out in May and we have not yet been able to take any of

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ON OUR COVER: We don't know about you, but since Lancaster has been social distancing, we've had a lot more time on our hands to explore old hobbies. That's why we designed the cover of our first ever special digital issue to be a coloring page. Just print and color! Be sure to share your creation on Instagram and tag @FLLmag — we'll be reposting our faves.

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This Coffee is Instagram Famous



If you've been on social media at all in the last few weeks (and okay, it seems VERY unlikely that you haven't), you've probably seen some of your friends whipping up a cup of Dalgona coffee AKA whipped coffee AKA quarantine coffee AKA that fluffy, ice cream-like coffee you've been seeing all over your Instagram explore page. We gave this recipe (which originated in South Korea) a try, in service to *FLL* readers near and far. Good thing is: it was delicious and super easy—plus there's a good chance you have everything you need in your pantry already.

You'll need:

- Instant Coffee
- Granulated Sugar
- Hot water
- Whatever kind of milk you want to serve this over — dairy, oat, almond, soy — your choice!

Mix two tablespoons of instant coffee, two tablespoons of sugar, and two tablespoons of hot water. (Pro tip: don't let the water come to a full boil — our taste testers found that led to a burnt coffee flavor.) Then, do what Devo would tell you to do (...whip it, obvs).

We were lucky to have a stand mixer, or else this might lead to a sore arm. No matter how you do it—using a hand mixer, stand mixer, or a good old fashioned whisk, whip this mixture until light and fluffy. Serve over milk. Enjoy!



LANCASTER'S LOCAL

By Rebecca Addington

Rebecca Addington is the owner and designer of Ville + Rue. Curating quality, classic-yet-trend-setting pieces for her customers and helping them tie everything together in their homes is her passion. Born in the Susquehanna Valley, she recently moved back to Lancaster to open her store and contribute to the community she loves.

One of the most beautiful aspects of Lancaster is our desire to support all things local. It's one of the reasons I fell in love with this community years ago, and was ultimately a deciding factor in my opening a business here. The value this community places on collaboration, entrepreneurship, and high-quality craftsmanship makes Lancaster a truly special place.

One of my favorite parts of my job is the face-to-face interactions I have with my customers every day. I love getting to know them, laughing with them, and helping them with their furniture or decor needs in whatever way I can. And I know that I'm not alone. Our community is filled with people who have designed their businesses to succeed by providing customers with the best experience possible. And, in turn, this area is filled with incredible people who not only love where they live, but also love the businesses here, making this a harmonious and prosperous place for local business owners and entrepreneurs to set up shop.

During these uncertain times, our perceptions of what supporting local means have shifted. We've been forced to reconsider how we can continue to support one another outside of our normal routines. Whether it's your favorite clothing, dining, furniture, or gift shop, it's a challenge for small business owners to stay in *mind* when they're no longer in *sight*.

But this is a moment for our community to grow together! Many local businesses already had an online presence, while others have been ramping up their websites in recent days. As small business owners, we're all thinking of creative ways to continue to serve our customers (including curbside pickup for a variety of industries, virtual shopping, e-design services, and more) and new ways to stay in communication with our supporters. And while our businesses are adapting to continue to serve our customers, I also have a challenge I'd like to put to our community—*how can you choose to support local in new ways?*

Whether you decide to purchase a product online, buy a gift card, or order takeout more often than you normally do, *you're making a difference*. Take the time to peruse a favorite store's website, follow them on social media, and subscribe to their newsletters to stay connected. You being there and lending your support is the lifeblood that will hold this community together in these times.

Our community is made up of small businesses. There is such beauty, passion, and uniqueness in Lancaster. Without local businesses that embody the character of a city, an area will lose what makes it distinct. May we not lose our desire to show that local businesses are what we value during this time. So, reach out to your favorite shop. Explore their website. Order extra takeout from your favorite restaurants (or those you've been meaning to try). Or just drop a line to say hi. Your support is why we're here—and it's how we continue to thrive.





THE CONCEPT OF MONEY

By Christina Diehl

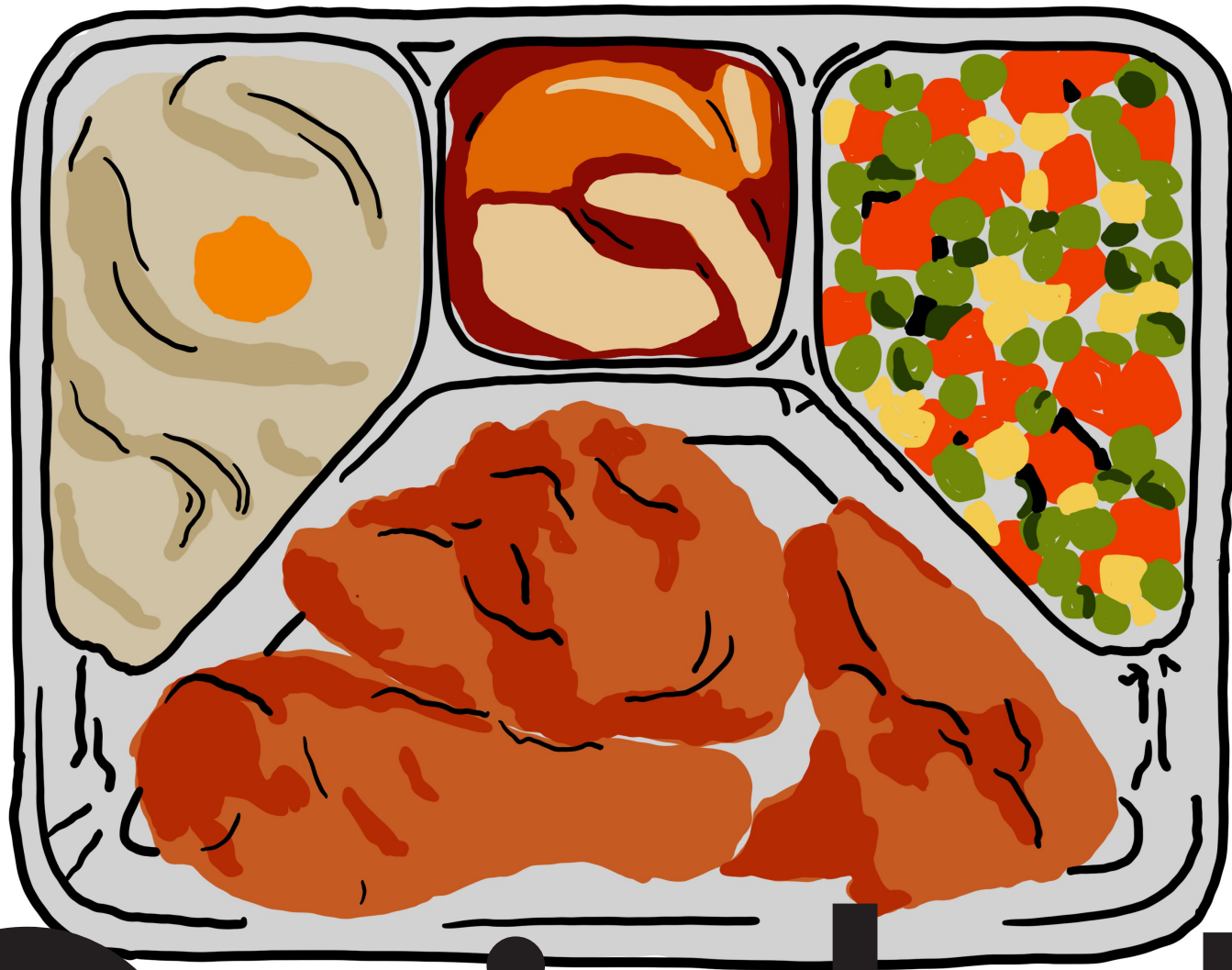
Value is assigned to a dollar based on a host of variables, ranging from the motivation of the person who ‘owns’ that dollar, to the level of need of the person who desires that dollar. And the phrase “*time is money*” couldn’t be more true. Generally, your time translates to a dollar amount. What is your time worth? When you get a job, you agree to accept a certain amount of money in exchange for a certain amount of your time that you give to your employer. So, let’s say you earn \$10 an hour. After work, when you think about grabbing a latte on your way home, what you’re really deciding is whether or not that latte is worth the half-hour you spent earning the money to pay for it.

See what I mean? It’s not money you’re spending—it’s time. You can accumulate cash by devoting your time to money-making activities. Less time invested generally means less money earned. The more valuable you make your time—by increasing your skills and/or experience, for example—the more cash you can accumulate without having to sacrifice as much time. Early in life, the market will primarily determine what your time is worth, but as you grow and learn, you can have a larger say in setting the cost at which you’re willing to give your time.

It’s important that you grasp the simple concept that money equals time because it’s key to understanding debt and making money work for you. A simple way to understand how money equals time is to think about the chore of cleaning your house. Do you enjoy doing this chore and keeping your house dust-free? If not, you’ll want to keep in mind that having an excess amount of disposable income could translate to you being able to afford to hire someone else to clean your home. You are then exchanging *your* money for *their* time. In this exchange, their time is worth your money, and your money’s worth their time—they’re equal.

Another way to illustrate this concept is to think back to a time before society used paper money. Imagine that you’re a farmer who raises chickens. You’ve spent your time and expertise cultivating a herd of healthy chickens, and now you have plenty of eggs to feed your family. But—you’d also like some fresh milk to make cheese and butter. You could approach your neighbor—who is a dairy farmer—and ask her for a few of her cows. Well, of course she isn’t going to give you her assets for free! She tells you that if you give her 50 of your chickens, she will gladly give you one of her cows. Your neighbor has assigned a value to her cows, and then told you what it will take to get her to give one of them up (i.e. the cost).

Born and raised in Lititz, PA, Christina Diehl’s father educated her from a young age about the importance of wealth-building and financial responsibility. Diehl has a passion for providing that same education to anyone willing to listen. In addition to being a Realtor, Christina is involved in local government and charities, and seeks out opportunities to speak with young adults about taking hold of their financial futures.



Quick Bites

As we social-distance, the *FLL* team has been tiding ourselves over by daydreaming about the many local restaurants we can't wait to frequent again soon. Until then, we asked some of our favorite Lancaster foodies to fill us in on what they've been cooking up at home.



Andrew Krupa, Chef at The Sutter

Per request from my family, I *begrudgingly*—as I have done a thousand times in the restaurant—made crab cakes with classic tartar sauce. I say begrudgingly because so far during my time at Bullshead/The Sutter, I have personally made, cooked, burned, tasted, and sold well over 6,000lbs of crab cakes. I did the math. I have time.

With the remaining crab meat, I made a version of She-crab soup, which is something that I was first introduced to 10 years ago while working in Savannah, GA. My version is made by sweating fennel, onion, and celery, then adding chicken stock (at least in my most recent recipe) and milk. Purée everything, then thicken with a cornstarch and water slurry. Add crab. I garnished mine with homegrown chives and crackers.



Lauren Straub, Chef at Decades Lancaster

Aside from writing Decades' Spring/Summer menu, right now I'm working on long-term projects: a new sourdough starter, kimchi, and sauerkraut.

Otherwise, I'm sticking with comfort food—chocolate babka, veggie lasagna, banana muffins (with enough to share, of course!)

ON HAND CHEFERY

Okay, I know “chefery” is not a real word (but maybe I could get it added to urbandictionary.com? Who do I call about that type of thing?).

Chefery [shef - uh - ree]
noun

The art of using what you have on hand and (hopefully!) transforming it into something more than the sum of its parts.

That’s what I did with this dish and the results were quite appetizing, so I thought I’d share it with you.

Basically, I found ingredients that we had in the house already and turned them into dinner. This dish is not vegetarian, but I’ll offer some substitutions.

You’ll need:

- One large onion
- Two slices of bacon (or extra virgin olive oil)
- One pack of sausages (or a vegan substitute)
- One 16 oz box of pasta of your choosing. Short noodles work best. I used rigatoni, which works very well.
- Two bags of frozen vegetable side dishes. The key is that they have a sauce included and are not just plain frozen veggies.
- Salt & pepper
- Paprika (I prefer smoked, but it’s not a big deal if yours is not.)
- Panko bread crumbs.

And that’s it!



Preheat the oven to 350 degrees Fahrenheit. Mix 1/2 cup of breadcrumbs with a few dashes of paprika. Toast in the oven; take care not to over brown. Just *beginning* to turn brown is the color you’re looking for here. Remove from the oven and set aside to cool.

Cook pasta to al dente in salted water, per instructions on packaging. When using the pasta strainer, reserve 1/4 cup of pasta water.

Dice the onion into small, evenly sized pieces. Slice the bacon into small pieces. (The bacon can be replaced by olive oil if you prefer, but the onion is critical. A well-diced onion is the start to any good dish, except maybe chocolate cake... and I’m not convinced that it wouldn’t help a chocolate cake.) Sauté onions with bacon in a large skillet, adding salt and pepper to taste, until the onions are soft and bacon fat is fully rendered. Remove bacon/onion mix from heat and transfer to a large bowl.

Using the same pan, thoroughly cook your sausage, as directed on the package. Slice cooked sausage into bite-sized pieces and add to the bowl of onions and bacon.

Again in the same pan, cook both vegetable packages, per instructions on the bag. When done, add to the bowl of onion-bacon mixture and sausage.

Using 1/4 cup pasta water, deglaze the pan that you used to cook all components of the dish.

While allowing liquid in the pan to come to a simmer, combine the cooked pasta with the onion, sausage, bacon mixture. After the deglazed liquid in the pan has reduced by half, add to the bowl of pasta and toss thoroughly to coat.

Serve in small bowls and sprinkle liberally with toasted breadcrumbs. You can also add grated cheese, to taste.

Serves 4; total cook time is one hour.

A very nice dish, hearty and satisfying and not very much work. This is really hard to mess up, and it pairs well with a bagged salad kit.

Oh—and I recommend playing some loud music of your preferred genre while cooking. Enjoy!



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