

CHAMBER CONNECTION

TO PRESERVE, PROTECT AND DEFEND THE FREE ENTERPRISE SYSTEM OF LYCOMING COUNTY

Historical tavern offers family fare in Avis

The Hillside Catering: Full service, uniformed and trained

Bastian Tire & Auto Centers a one-stop tire and automotive service



Le Jeune Chef
mixes education with fine dining



What a great 77th Little League World Series. Congratulations to Steve Keener and his entire team at Little League Baseball for hosting another wonderful tournament season this year. The games went pretty much uninterrupted by the weather, which always helps. And what a finish. Extra innings and I believe the first time that I've seen the championship game make it to where they put the runner on second in the 8th inning. Two excellent teams, both deserving and capable of winning. What a way to have a final series under Steve's leadership.

I want to wish a belated happy 90th birthday to Dora Pioli who lives in Montoursville. Dora turned 90 on August 27th. I first met Dora when she was on the Montoursville Area School District board of directors several years ago. We were working on KOZ designations for properties in the County and one was in Montoursville. Dora was very thorough in her questioning in trying to understand the nature of the program and how it would benefit the community.

We've kept in contact over the years and she calls me fairly regularly to give me her thoughts on my columns. Most of the time, she's agreeable and supportive of items that I've brought up. However, she will also call to let me know where she thinks I'm off base or wrong in what I've written. I appreciate her taking the time to call especially if she doesn't agree with me. When she calls on a matter that she thinks I'm wrong about, it's not chastising or denigrating. She truly cares about our community and wants to provide her take on the subject which may not align with my point on the matter. The calls are always done to provide another perspective to consider. They have been helpful to me as at times when I'm writing, I'll wonder to myself if I'll be getting a call from Dora on what I've written.

To start off this month, we have a legislative breakfast with Congressman Dan Meuser who is one of our two congressmen representing us here in Lycoming County. One of the items that Dan has been focused on is getting renewed the Tax Relief for American Families and Workers Act. This was one of the few bipartisan pieces of legislation that's been approved by the House with a vote of 357-70 in favor of passage. Dan's a member of the House Financial Services and Small Business Committees and his district is one that thrives on the vitality of small businesses. This legislation has had a significant positive impact tax relief measures have had on families and workers across his district and the country.

The provisions restored with the passage of H.R.7024, the Tax Relief for American Families and Workers Act would be instrumental in fostering an environment conducive to economic growth. This legislation would restore numerous pro-growth tax provisions such as 100% bonus depreciation, immediate expensing of research and development (R&D) expenses and interest deductibility. Small business owners have spoken across the country about how these tax policies have spurred economic growth, innovation, and job creation in our nation since their enactment. Small businesses have cited that the 100% Bonus Depreciation has allowed them to hire new employees while immediate expensing of R&D has allowed them take on more risk while continuing to invest in their business. Families and workers, often described as the backbone of our economy, have benefited immensely from these provisions which reduce tax burdens and increase disposable incomes. These are real world benefits that are being mitigated every day as these provisions sunset. The lapse of these policies have led to significant financial challenges for these same small businesses, whose increased tax burden has led to a pullback in the capital they have available to invest in their employees and businesses.

Failing to restore the tax provisions included in the Tax Relief for American Families and Workers Act will have profound long-term consequences for our economy. The provisions in this bill provide the necessary incentives for businesses to invest in new technologies, expand operations, and hire additional employees, while also supporting families through tax relief. It is indisputable that higher taxes on job creators results in increased unemployment. Allowing these provisions to expire will stifle innovation, limit growth, and undermine the progress we have made in building a robust and resilient economy.

Seeing that H.R.7024 passed with such bipartisan support, it's frustrating to see that the Senate has yet to act on it. Passing is not merely a matter of maintaining economic stability; it is about securing much needed economic growth for our future. It is imperative that we provide our small businesses and American families with the certainty and support they need to drive our economy forward. Failure to act now will inflict serious long-term harm on our nation's economic health. Pennsylvania has two Senators and I would encourage you to reach out to them and share that you would like to see them act on this important bipartisan piece of legislation.



Welcome!

Ben Franklin Technology Partners of Northeastern Pennsylvania

Joshua Bradley – Regional Manager
Bloomsburg Innovation Center
240 Market Street
Bloomsburg, PA 17815
(610) 758-5200
<http://nep.benfranklin.org>
Non-Profit Organization

Members 1st Federal Credit Union

Joseph Luke – Branch Manager
Loyal Plaza
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Williamsport, PA 17701
(800) 237-7288
Credit Union

SocialWeb

Brady Rupert - Owner
Williamsport, PA 17701
(570) 246-3717
<https://thesocialweb.site/>
Marketing

West Branch Valley Association of Realtors

Angela Fisher - CEO
(570) 326-5465
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Williamsport, PA 17701
<https://www.wbvrealestate.com/>
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Real Estate Agents



Chamber Member Discount

Working to meet the needs of our members



Chamber Members: Enjoy a 10% discount off all published fares through December 31, 2025

Log in to the Chamber Member Info Center to access the Promo Code
<https://business.williamsport.org/login/>

*Promotional Code Rules: Valid: For travel to/from Williamsport (IPT) and Washington/ Dulles (IAD). Discount: Receive a 10%, plus applicable taxes when using promo code. Travel Valid: Through 12/31/25. Book by 11:59pm EST on 12/31/25

Terms and Conditions: Promo code valid for new reservations only. Promo codes can only be redeemed for airfare purchases at www.flysouthern.com. Seats are limited and may not be available on all flights or all days. Discount not permitted on itineraries that include interline travel. Passenger is responsible for all U.S. government taxes and fees. Bag fees apply for checked baggage.

Williamsport/Lycoming Chamber of Commerce - 102 West Fourth Street - Williamsport, PA 17701
(570) 326-1971 - www.williamsport.org

August Ribbon Cutting



H2 Health of Williamsport debuted their new physical & occupational therapy clinic at Leighton Place, 1251 Rural Avenue, Williamsport. H2 Health provides excellent service to Leighton Place residents and the Williamsport community.

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LYCOMING COUNTY, PA

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Upcoming Ribbon Cutting

Service 1st Federal Credit Union
Wednesday, October 16, 2024 at 11am
200 Muncy Creek Blvd., Muncy
Enjoy a light lunch following the ceremony.



Lycoming County Brownfield Revolving Loan Fund

The Brownfield Revolving Loan Fund (RLF) provides low-interest loans to developers and grants to non-profits and local governments for the cleanup of contaminated sites.

RLF Overview	Acceptable Use of Funds	Terms and Conditions
The Lycoming County Revolving Loan Fund Program, funded by an \$800,000 U.S. EPA award, makes loans and grants available for site remediation and subsequent redevelopment. The goal of the program is to return Lycoming County Brownfield sites to productive use. Lycoming County has led a brownfield program since 2005 and has inventoried over 80 sites and conducted over 30 site assessments through its program.	<ul style="list-style-type: none"> Cleanup of hazardous substances and/or the mitigation of threatened release of hazardous substances Preparation of Remedial Action Workplans Construction of a site's engineered remediation cap which could include foundations/roadways Demolition of structures to the extent that the demolition is integral to accessing contamination Site monitoring and data collection 	<ul style="list-style-type: none"> Grants available for municipal and non-profit entities Loans for private entities Low interest rates and flexible repayment terms determined on a case-by-case basis All sites and work subject to EPA approval and site cleanups overseen by PA DEP Act 2 Program Davis Bacon Act wage rates, wage notices, and payroll required No-prepayment penalties 20% match requirement

Contact
Jenny Picciano / Community Development / Lead Planner
Lycoming County Department of Planning & Community Development
570-320-2136 • jpicciano@lyco.org

Apply Online/ Information:
<https://www.lyco.org/brownfields>

August Breakfast Meeting



The Chamber held an annual breakfast meeting with Congressman Glenn "GT" Thompson on August 22nd at the Holiday Inn. GT provided our members with insight into what they are advocating for the residents of Lycoming County during his time in Washington. He was also gracious enough to answer questions from the audience and spend time speaking with members afterwards.

Want to be featured in an upcoming Chamber Connection?

Reach out to Mark Stankiewicz at mstankiewicz@williamsport.org to learn more!

FEATURE MEMBER

Le Jeune Chef mixes education with fine dining

By **MATTHEW COURTER**
mcourter@sungazette.com

Celebrating its 40th year of operation, Le Jeune Chef, a staple of Pennsylvania College of Technology offers broad educational opportunities for its students while giving the public a memorable fine dining experience.

"We're in a unique position as a restaurant," explained Brian Walton, Assistant Dean for Business and Hospitality.

"We're a student run restaurant, and our mission is being an educational restaurant that doesn't compete with, or do the same things that other local restaurants are doing," he said.

"We'd like to show people what hospitality should look like without taking directly out of the pockets of the many awesome restaurants in this community and we want to continue to build the partnerships that we have with local restaurateurs," Walton said.

Walton said the goal of Le Jeune Chef was to provide a live learning lab to teach its students to be future leaders in this industry, whether that be getting ready to run their own or someone else's hospitality operation, while giving them a reliable part time employment opportunity that works around their class schedule.

"Learning at Le Jeune Chef crosses the gamut of the hospitality industry. We've got students who are running and operating their own cafes, their own food trucks, and working in somebody else's hospitality operation," Walton said.

A number of connections between the college and other organizations also give the students a leg up on post-graduate endeavors. Most notably the Kentucky Derby.

"That sets up the students really well for a number of different options that they might find along the way, because just because they graduated from culinary school doesn't necessarily mean they're going to be a chef," he stressed.

Two of the major teaching points of the restaurant are adaptability and sustainability.

"Everything on your plate, everything on your buffet, should be edible, and we should be minimizing waste, so we've been able to adapt from a true international cuisine to a casual, fine dining restaurant that meets the needs of not only what our customers and guests are used to, but also where the industry is going," Walton explained.

For the public interested in getting a taste of Le Jeune's offerings, the restaurant offers a number of options and a rotating schedule, with Monday through Friday open for lunch, and Wednesday through Saturday reserved for ac-



PHOTO PROVIDED

Student chefs prepare dishes at Pennsylvania College of Technology's Le Jeune Chef.

ademic dinners.

"The academic dinners, typically in March through May, are on Wednesday nights, and they're a five course regional American cuisine. And then in the fall, typically, August through October, we run Thursday night dinners for global cuisines, which is the international style menus, where we include dishes from Asia, Africa, Europe and others," Walton said.

"I would really love the community to know that we're open year round to the public, and every time they come in, they are helping our students. We're not running these dinners because we just want to be open. We're running them for the purpose of teaching our students," Walton stressed.

When you come here, you will get excellent, top of line service and amazing food in an atmosphere that's top notch for a reasonable price," Walton said.

While not being a public cooking school, there are impromptu classes where patrons may be invited into

the kitchen to learn how to make the meal of the night. A great opportunity for a date night or just a get-together with friends, according to Walton.

"We do a number of team development or team building exercises," Walton explained.

(See LE JEUNE, Page 9)



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NEW BUSINESS

Historical tavern offers family fare in Avis

By **PAT CROSSLEY**
pcrossley@sungazette.com

The Oak Grove Tavern, or as most people know it, Dave and Ruby's Oak Grove Tavern, in the Borough of Avis, is where everybody knows your name, to borrow a line from a popular television sit-com.

"People love the atmosphere. They come and sit. A lot of people refer to that show 'Cheers', where everybody knows what everybody's about and if you don't, you'll be friends by the time you leave," said Dave Harkey, who with his wife Ruby, owns and operates the tavern.

At the turn of the century in the 1800's, the building housed the Oak Grove Pharmacy. Some of the cabinetry from the pharmacy is still in the tavern today, located in the bar area.

During Prohibition, it became Josephine's Restaurant until the ban on serving alcohol was lifted and it began a new life as Pond's Tavern, acquiring the first and only liquor license in the borough to this day. The next owner, who had it for 19 years changed the name to the Oak Grove Tavern which the Harkey's kept when they purchased it in 2017. But everyone knows it as Dave and Ruby's.

Dave, who retired the year they purchased the tavern, handles the food service and Ruby runs the bar and front end of the business.

"I've always cooked for veterans my whole life. I used to work for Blasi's as a service manager and I always cooked for those guys. It's just something I've always done," Dave said. He was also the deputy warden at the Clinton County Correctional facility



PHOTO PROVIDED

Ruby and Dave Harkey, owners of the Oak Grove Tavern on East Central Avenue in Avis.

where he was in charge of food service and maintenance, so he's been involved with food for many years.

So, when he took an early retirement at 55, it was a logical step to buy the tavern.

Unfortunately a little over two weeks after the tavern opened, Dave was hit head-on by a tractor trailer truck while riding his motorcycle and nearly lost his life. He still struggles with the aftermath

and faces another back surgery as a result of the accident.

Although it does serve alcohol, Dave stressed that the tavern is very family oriented.

Every Tuesday they have bands playing in the patio area, weather permitting, where they feature an outside seafood buffet.

"We have seating for 160 to 200 people outside. Our bands usually run from 6 to 9 (p.m.)," Dave said,

fall. Inside the tavern seating capacity is 50 people.

The kitchen area has been expanded to include two full operating kitchens and one prep kitchen.

They have also branched out into off-site catering as the business has grown. Currently there are 18 people employed at the Oak Grove Tavern, including family, Dave said.

"We've had big birthday parties, retirement parties. We have catered anywhere from ten to 1,000 people," Dave said.

Diners who are hungry prime rib and steak want to visit Dave and Ruby's on Wednesdays. If seafood is more to your liking, Tuesdays throughout the summer you can dine on a seafood boil and listen to the music on the patio. Thursdays and Saturdays are made for wing fans and Fridays feature haddock sandwiches and dinners and other seafood combinations. Sundays are always reserved for a home cooked meal, like beef tips and mashed potatoes or meatloaf and stuffing.

"Every Sunday is something different," Dave said.

In addition there are always specials featured each day. For some idea of what is offered, check out the tavern's Facebook page for information.

So why should someone try out Dave and Ruby's Oak Grove Tavern?

"For the atmosphere," Dave said, adding "our prices are fair and the food is great."

The tavern, located at 206 East Central Ave., Avis, is open from 11 a.m. to 8 p.m. Tuesdays, noon to 8 p.m. on Sundays and 11 a.m. to 9 p.m. Wednesday through Saturday. They are closed Mondays.



The staff of Hillside Catering, 324 Broad St., Montoursville.

PHOTO PROVIDED

The Hillside Catering: Full service, uniformed and trained

By **MARK MARONEY**
mmaroney@sungazette.com

Never worry about catering in Greater Williamsport. The Hillside Catering, 324 Broad St., Montoursville, has it covered. Whether it's a party, anniversary or wedding, Adria Miele, owner, won't disappoint. What does The Hillside Catering do and specialize in? "We specialize in full service catering, from set up to tear down," Miele said. "Our staff are trained and in uniform (they're truly the best people ever)," she said. "We specialize in cooking onsite in our fully functional kitchen van- equipped with

refrigeration, and have two full-size convection ovens and a hand sink," she said. "We are able to cook/service to most remote locations with a generator and our own water source!" What is unique about The Hillside Catering? "We are full service in every aspect, but also the fact that our food is cooked on site-providing the hottest and freshest food really sets us apart!" How long has the business been in existence? The Hillside Catering has been here since Oct. 1, 1979, or 45 years. Who is the customer that most appreciates Hillside Catering? "Anyone who appreciates good quality

food, professional service and presentation...about 95% of our food is made from scratch with recipes dating back to The Hillside Restaurant dates, our staff really strive to go above and beyond for all guests and we always love to put out food that not only tastes great but is presented beautifully." How many employees are there? "We have five full-time employees and 16 part-time employees," Miele said. Does the business do anything special, such as volunteering, in the community? "We do love to give back to our community, we donate to Sojourner Truth Ministries and Dwell Orphan Care," she said. As it is a given that The Hillside Catering enjoys being a member of the Chamber of Commerce, what makes that relationship

special? "Yes, of course!" Miele said of the relationship and being a chamber member. "We've had many opportunities to be a part of special events," she noted. "Being able to network with many clients who are also chamber members is special to us as well." Does The Hillside Catering have any special offerings in 2024 or 2025? "Just to keep on offering the best food and service!" For those who need to get in contact with the business, what is the mailing address for and contact information for The Hillside Catering? It is 322 Broad St., Montoursville, PA, 17754

Le Jeune Chef mixes education with fine dining experiences

(From Page 6)

"We recently did one for a local company where we took them into our labs, and we did pizza making with them. It was a great way for them to let their hair down, so to speak, and kind of laugh as people were throwing pizzas around the lab, and then they made their own dinner that night," he explained.

And unlike many restaurants, Le Jeune Chef is also more than happy to share their recipe with anyone interested in having a go with it for themselves.

An upcoming event Walton is particularly excited for will occur on Oct. 25, when George Logue, of Herman and Luthers will feature as a



PHOTO PROVIDED

The dining room at Le Jeune Chef, on Pennsylvania College of Technology's campus.

visiting chef.

"He's one of our graduates, as well as a local staple in the community," he said.

Anyone interested in more information are encouraged to check out Le

Jeune Chef on their website, www.pct.edu/le-jeune-chef, and across all social media, including their YouTube channel, which features instructional and how-to videos.



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WILLIAMSPORT SUN-GAZETTE



Bastian Tire & Auto Centers a one-stop tire and automotive service

By **MARK MARONEY**
mmaroney@sungazette.com

Bastian Tire & Auto Centers celebrates 66 years in business this year. What does it specialize in? "Providing honest and fair priced automotive repair and maintenance," said Jonathan Bastian, owner of the family run business at 430 Washington Blvd. Jack Bastian, Jonathan's grandfather, opened his first location on William Street in

the city in 1958. Today, the bustling tire and auto center employs 46. As a local business, Bastian employees pride themselves on their volunteer spirit. "The family, especially my mother Donna, has offered countless hours at numerous organizations in the community," Bastian said. Donna is especially proud of her work with the Williamsport-Lycoming County Chamber of Commerce in the Leadership

Lycoming program as well as serving on the Board of Directors with Hope Enterprises. As it is a given that Bastian Tire and Auto Centers enjoys being a member of the Chamber, what makes that relationship special? "Being a member of any group, just like our Chamber of Commerce, that supports and collectively fosters growth in the community adds strength to an organization," Bastian said. "Why wouldn't a business want to capitalize on their offerings!?"

The Bastian family and team of employees has always believed in supporting the local community. From Little League teams, to nonprofits, to large hospitals - the Bastian family and team of employees stand by their community organizations - both large and small. What is unique about this business? "Our employees," Bastian said. "A company can not progress without a good staff of quality people," he said. "We are very proud of our people."

THE 35TH ANNUAL CHAMBERLINKS GOLF OUTING

FRIDAY, SEPTEMBER 20, 2024
WHITE DEER GOLF COURSE
REGISTRATION 7:30AM - TEE OFF 8:30AM



Tournament Sponsors: ALLISON C&N Janney	Dine Around Sponsors: THE HARTMAN GROUP	Breakfast/Beverage Sponsors: Superior Plus Liberty Group Journey Bank HIGH-MARK JSSB CORNERSTONE CDR MAGUIRE ENGINEERING Woodlands BANK	Business Showcase Sponsors: ASPIRE COUNTRY STAR Pennsylvania College of Technology West Contest Hole Sponsors: PENNGORE CONSULTING UPMC
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Tournament-\$2000 Includes Two foursomes, premium sign placement and name on all printed material	Contest Hole-\$1000 Includes One foursome, a professional sign on a contest hole and name on all printed material Provide a gift from your company for the golfer winning your contest hole
Dine Around-\$1600 Includes One foursome, premium sign placement and name on all printed material. Contribute towards restaurant gift certificates provided to each golfer in lieu of a large meal at the conclusion of the tournament	Flag-\$750 Includes One foursome and a flag on a hole with your company name and sponsor year — Yours to keep!
On Course Business Showcase-\$1000 While the golfers wait their turn on selected holes, showcase your business with hand-outs, games and networking! Includes one foursome.	Tee-\$250 Includes a professional sign with your company name on the course
Beverage-\$1000 Includes One foursome, a professional sign and name on all printed material	Foursome Only-\$500
Breakfast-\$1000 Includes One foursome, a professional sign and name on all printed material	Individuals Only-\$125

2024 ChamberLinks Golf Outing Registration

Name of Company: _____
Address: _____ Phone: _____

Yes, I would like the following sponsorship: _____ Tournament (\$2000) _____ Dine Around (\$1600)
_____ Business Showcase (\$1000) _____ Beverage (\$1000) _____ Breakfast (\$1000) _____ Contest Hole (\$1000)
_____ Flag (\$750) _____ Tee (\$250) _____ Foursome Only (\$500) _____ Individual (\$125)

Names of Foursome: (1) _____ (2) _____
 Check Enclosed (3) _____ (4) _____

MC Visa Disc AmEx card# _____ exp. ____/____ CVV# _____

Cardholder Name/Signature: _____
Cardholder Address: _____
Cardholder Email Address: (for copy of receipt) _____

Return to: Williamsport/Lycoming Chamber of Commerce, 102 W. Fourth St., Williamsport, PA 17701 Fax: 570-321-1209
PLEASE NOTE: No cancellations will be permitted after September 16, 2024

August PM Exchanges



Members were treated to a PM Exchange held at the Williamsport Regional Airport on August 29th. Among the events for the evening were great giveaways from Southern Airways Express, including a grand prize trip to Washington DC for an NFL game!

Upcoming PM Exchange

PM Exchange - Axe of Faith

Thursday, September 26, 2024 | 5-7pm
10 South Market Street, Muncy
Enjoy a night of networking and axe throwing. Coaches will help you learn and even compete for prizes! Guests will also learn about a discount on holiday parties!



LKW Dance Center showcased their hard work on August 8th at their PM Exchange. Guests were treated to delicious food and drink as well as performances by the students at the Center.

Member Renewals August 1 through August 31 Thank you....you are appreciated!

First Year Renewal

- Big Rock Paving, LLC
- Dad's BBQ LLC
- Home Instead
- ModWash Laundromat
- Montour Beverage
- River Valley Internet
- Shali Rose Co. Boutique
- Six West Settlements Inc.

Members 2-5 Years

- 4G Delivery, Inc.
- Bassett Engineering, Inc.
- Centered Earth
- Ciocca Automotive
- Epic Fitness
- Erb's West End Family Market and Catering
- Evergreen Exteriors
- Graybar
- Junior League of Williamsport
- Newberry Sub Shop
- Nippenose Tavern
- Perfect-2-Perfect
- Road Radio USA
- Rust & Shine
- Shop-Vac USA
- Simply Savor on the Fly
- Skills of Central PA
- Smith Burch Insurance Agency
- The Bar on Market
- Therapy Brewing
- Williamsport Bowman Barber Supply
- Wolf Run Veterinary Clinic

Members 6-10 Years

- Dohl General Construction, LLC
- Jersey Mike's Subs
- McNees Wallace & Nurick LLC
- Medico Construction Equipment, Inc.
- National Range & Armory
- NCPA Media LLC DBA
- NorthcentralPA.com
- Pier 87 Bar & Grill
- SJ Holdings
- Susquehanna Greenway Partnership
- The Bicycle Center
- The Crazy Tomato
- The Salvation Army

Member 15 Years

- Eric Stashak Commercial Photography and Video Production

Members 21-25 Years

- Celebration Villa of Loyalsock
- Hotel Manor
- The Hillside Catering

Member 44 Years

- Giant Food Store

Member 68 Years

- PNC Bank, N.A.





Grand Slam Parade Award Winners



Small Business Float
Paradise In The Woods at Dunkled Acres



Medium/Large Business Float
Prysmian Group

Non-Profit Float
St. Joseph the Worker Parish

Grand Prize Award
Waste Management

Grand Slam Award
American Rescue Workers-Williamsport



2024 Montoursville Chamber of Commerce Picnic

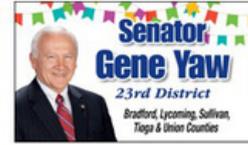
Registration is Open!

Sponsorship Opportunities Available



Tuesday, September 17, 2024
5pm to 7pm

Pier 87 Bar & Grill
 5647 State Route 87
 Williamsport, PA 17701



Enjoy an evening at The PIER with fellow Chamber Members
 Dine on a buffet of picnic-style foods & receive a complimentary drink!
 (Cash Bar available)

Signup online at <https://business.williamsport.org/events> or call 570-326-1971



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