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Honoring Our Veterans

By Rep Joe Emrick

This Monday, Nov. 11, we celebrate Veterans Day by remembering the sacrifices these men and women made on behalf of our citizens and people around the world.

Veterans Day, originally known as Armistice Day, first marked the one-year anniversary of the end of World War I, on the 11th hour of the 11th day of the 11th month, and sought to honor the veterans of the World War – the only world war to have occurred at that time. Armistice Day was declared a national holiday in 1938 to



acknowledge world peace, and then was renamed Veterans Day in 1954 to celebrate the contributions of veterans of all wars.

For more about the history of Veterans Day, click here. https://links.pahousenews.com/q/s9VTTo6Uct0XO_BtImbtw5P9bWzCt_cMv07ZcOJYnZ0aW1lc0ByY24uY29tw4g2-dxXwHUdq6vLPXpv3S1U99vmdw

For more information about programs and benefits to support our veterans in Pennsylvania, visit the state Department of Military and Veterans Affairs here.

Thank You for Exercising Your Right to Vote

By Rep Joe Emrick

Our Commonwealth saw a great turnout of voters for Tuesday's election, and I want to take a moment to commend everyone who participated. Making your voice heard by casting your ballot is truly foundational to our government.

I also want to extend my thanks and appreciation to the hard-working men and women in our county elections bureaus and at the polls for their commitment to helping the election run as smoothly as possible.





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Bangor's New Breakfast And Lunch Spot To Mix Classic And Creative Eats

By 69 News

BANGOR, Pa. – Traditional dishes such as French toast, omelettes, reubens and club sandwiches will deliciously converge with unique twists on pizza, hot dogs, smash burgers and loaded baked potatoes at the Lehigh Valley's newest breakfast and lunch eatery.

Breakfast on Broadway, a full-service restaurant offering made-to-order specialties for breakfast and lunch daily, is set to open within the next few weeks at 15 Broadway in Bangor, owner Eddie Getz said.

The restaurant, with seating for around 50 diners, will occupy one of the ground floor spaces of the former Bangor Trust Co. building, which dates to the early 1900s.

Most recently, the space was home to Clever Girl Winery's tasting room, which relocated to downtown Easton earlier this year.

Breakfast on Broadway will offer breakfast selections such as create-yourown breakfast quesadillas, apple cinnamon pancakes or waffles, creamed chipped beef or sausage gravy over biscuits or toast and three-egg omelettes such as "The Big Ed" (eggs, cherry tomatoes, garlic, spinach, ham, bacon jelly and mozzarella cheese).

There also will be a "Big Ed's Breakfast on Broadway Special," \$12.99, featuring three eggs, two pancakes or bacon, a slice of pork roll and breakfast potatoes or hash brown; and various bagel sandwiches such as the "Lox It Up" (fresh smoked lox, cream cheese, red onions and slice of tomato) and "Jersey Ride" (pork roll, egg and cheese with salt, pepper and ketchup).

Lunch options will include appetizers such as mozzarella sticks, chicken wings in various sauces and fresh-cut "Broadway Fries" (seasoned and drizzled with vinegar); and hot subs and sandwiches such as chicken parm, grilled chicken Italiano and traditional and "Downtown" cheesesteaks (latter option featuring chopped marinated steak, fried peppers and onions, melted pepper jack cheese and horseradish sauce).

A highlight of the menu will be the customizable "Slater Potater," featuring a seasoned baked potato with your choice of toppings.

Signature varieties will include chili and cheese, barbecue pulled pork and "Breakfast Spud" (cheese, scrambled eggs, bacon jelly, sausage and gravy), among others.

"It's going to be a hot, seasoned baked potato, available with all sorts of fillings," Getz said of the Slater Potater. "You could customize it with cheese and beans, broccoli and cheese soup, whatever you want."

Getz is waiting on a few pieces of kitchen equipment to be delivered before announcing an opening date, but he anticipates the restaurant will begin welcoming diners sometime before Thanksgiving.

An official opening announcement, with daily hours and other details, will be made in the coming weeks on the business' Facebook page, Getz said.