



Mattresses and More store owner Ben McClure tries out a mattress in a private room where potential customers try different products to find the best one for them.

## Lancaster County is melting pot of Asian fusion

By Laura Knowles Special Features Writer

It wasn't that long ago that dishes like sushi, pad thai, miso and Panang curry were just a bit, well, foreign, to Lancaster palates.

There were not many places to get Japanese soup flavored with tofu or cellophane noodles rich with vegetables or spicy curry from Thailand. Few people had ever tried sushi and were still a bit skeptical about eating something most often made with raw fish and sheets of seaweed.

The growing population of Vietnamese, Cambodian, Japanese, Korean, Chinese, Laotian, Thai, Malaysian and other Asian cultures has made Lancaster County a virtual melting pot of Asian cuisine, with more and more Asian restaurants cropping up throughout the county.

It used to be hard to find sushi or Chinese noodle dishes just 10 to 15 years ago. No longer. In Asian restaurants, menus hold an abundance of dishes that range from sushi to curry to tempura to teriyaki to satay to pad Thai.

"We call our restaurant Sakura Asian Fusion, because it is a fusion of Asian food," says Jan Tang, manager of

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## Take a mattress 'test rest'

By Cynthia Hummel Special Features Writer

Some people will press gently on a potential new mattress purchase for a five finger test.

Others will sit gently on the edge of the bed to try to determine if it would suit their needs.

Gardner's Mattress and More owner Ben McClure came up with an idea to get shoppers to actually try mattresses to find the best fit. He calls it a "test rest."

McClure created what resembles a nice hotel room in a corner of his store at 830 Plaza Drive, behind Park City.

Customers pick the mattress they want to try ahead of time, along with a time to reserve the room. The

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Harrison Wong, Blue Orchid, places the finishing touches.

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## Mattresses

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potential buyers can spend up to four hours there watching cable TV, reading or napping

McClure said customers have come in their pajamas and with their own pillows for a test rest.

For anyone who is a little wary of the concept, McClure said the mattresses, linens and pillows are all sanitized between test rests.

If someone finds a bed is not to their liking, Gardeners' employees will replace the mattress with another one to try. Choices include Aireloom by Kluft, which is made in Denver, PA, and Tempur-Pedic.

"It is a lot of work on our part," McClure said.

The work has been worthwhile, he said, since nearly 100 percent of people who tried it made a purchase.

Customers can feel the differences between mattresses. They can also learn the how different types of bases lift the tester's head and feet. McClure said sometimes a small change in the height of the head or foot of the bed can make a big difference in relieving health issues such as acid reflux and lower back pain.

Gardner's requires a \$50 deposit for the experience.

The deposit is applied to a purchase.

McClure said to his knowledge, no other mattress stores in this part of the country offer the service. The store also provides a booklet describing how to choose the best mattress for their needs.

## Flying Dish Café

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One item that can always be found on the menu is the roast beef sandwich.

In a sense it's put the Flying Dish on the map. Caci explains that Sergio Marchionne, CEO of Chrysler and Fiat, had attended an event in New Holland that she catered and enjoyed the sandwich so much that he placed an order to take with him to Italy.

"It was pretty amazing," she says with a smile.

Customers are usually curious about how the café got its name. Caci, who has a degree in food and economics from Mansfield University, has been in the food business for more than 20 years.

She also operates a catering company, Dishes by

Diane, and Diane's Deli, both in Leola.

She explains, "The name of the café evolved from the logo of Dishes by Diane, which features an illustration of a blue dish of tomatoes and mushrooms with little legs, flying through the air. When I was looking for a name for the café, a friend was looking at the logo and suggested the Flying Dish Café, and it stuck."

Not only is it a whimsical name that mirrors the vibe of the café, but it also turns out to be prophetic since customers can pick up orders for party platters or for quick dinners including quarts of soup and mini-dinners at the café on the "fly."

Visit flyingdishcafe.com for more information.



