

and main contact person for different branches of his family. These were strong interests he passed to his children as well.

Pam Page and her husband are probably familiar to many of our readers for their volunteer work in the Borough with Community Day and with the Food Bank.

Recently we saw the return of Brenda Lee Gutshall and her life partner, Chef Angelo Loucouras, with the couple's important move to the area. They have reestablished a family connection to the hospitality in Coopersburg as the proprietors of "**Good Jakes.**" The restaurant operates in the Coopersburg Fire Company's Social Quarters, which was the Barron House and on land in the block where George Bachman first operated **Der Siebenstern** 275 years ago.

The restaurant, "**Good Jakes,**" was named after an affectionate term for a firefighter. It's slang that developed about a hundred years ago in New England. Early fire alarm boxes were set up like telegraph systems with a hook called a telegraph tapper. Some veterans from the first World War became firefighters after arriving home. Since they were familiar with a portable telegraph system that was based on J3 telegraph key systems that became known as J-Keys, the system was very easy for them to operate. That translated eventually to the firefighters who could send Morse code and handle fires being called Good-J-Key. As we always do, we shortened it or changed it a bit and it became **Good Jake** for the firefighter that we value as a first responder and a lifeline. We use it with respect and affection for them. **Good Jakes** is a very appropriate name for the restaurant.

With thirty years of experience in restaurants, Chef Loucouras serves a delicious variety of American and Mediterranean foods, and specials each day. Check out their menu online at goodjakes.com for eating in here in town or takeout. The location is familiar and you will be seeing history meeting the present and the future.