

THE LINK

August 2009

NEWSLETTER OF THE
MOUNTAIN HOMESTEADERS ASSOCIATION

Editor—Marti Szczur

<http://wintergreenmha.org>

Sum ... Sum ... Summertime!

Nothin' Fancy? Somthin' Special!

by Don Burland in collaboration with Larry Alan Smith, Artistic and Executive Director of Wintergreen Performing Arts

Like an old quilt or a Shaker chair, Appalachian roots music has "the gift to be simple." But even though it is "nothin' fancy," roots music is rich with tradition, taking us back in time and space to the British Isles and to Africa. On August 15th you will have a chance to experience two "Appalachian Roots:" Old-Time Music and its upstart offspring, Bluegrass. Bring your friends and family to the Evans Center on Wintergreen Mountain **from 11:00 am to 7:00 pm on the 15th of August** and enjoy the **4th Annual Blue Ridge Mountain Music Fest** presented by Wintergreen Performing Arts. You'll have an opportunity to learn more about our musical heritage, including jam sessions, as well as to view related arts and crafts and to enjoy scrumptious food and stimulating drink. These musical traditions were born in the Blue Ridge Mountains; what better way to spend a day than to honor our past in its cradle.



Headlining this year's Mountain Music Fest, from Virginia's Shenandoah Valley is one of the most entertaining bands in the bluegrass genre, **Nothin' Fancy**. The group has won the Society for the Preservation of Blue

Grass Music of America's award for Entertaining Group of the Year two years in a row! Nothin' Fancy was formed as a bluegrass band in 1994 to compete in the East Coast Bluegrass Championship in Crimora, Virginia. After winning its auspicious debut, the group has grown in popularity, released eight full-length albums, played the Ryman Auditorium in Nashville, the Lincoln Center in New York City, and the Birchmere in Alexandria, Virginia. The band's strong vocals, powerful instrumentation, and energetic stage presence, along with its friendly down-to-earth charm keeps people coming back for more. Nothin' Fancy is not just carrying on the tradition of bluegrass music; it is contributing to the creation of a new tradition within the acoustic music genre,

The rolling hill country of north central North Carolina and south central Virginia has a long history of old-time string band music. Imagine a hot summer evening in Lovingsston during the 1920's. After a hard week in the peach and apple orchards, workers and town folk gather on street corners to play and listen to impromptu banjo picking and fiddle playing. Out of this same rich tradition sprang such old-time music pioneer recording greats as Charlie Poole and Posey Rorer. **The New North Carolina Ramblers** was formed in the late 1960s by Kinney and Doug Rorrer, nephews of Charlie Poole and Posey Rorer, who were the original North Carolina Ramblers in the 1920s. Over the years, the New North Carolina Ramblers have featured many different local old-time musicians, but Kinney Rorrer has remained with the group since its genesis. Kinney plays the banjo in the old-time three-finger picking style of Charlie Poole, and Kirk Sutphin can play the fiddle with the same graceful touch that Posey Rorer had. You may have heard Kinney on his radio show *Back to the Blue Ridge* from Roanoke on WVTF every Saturday and Sunday.



Returning to the Wintergreen Mountain Music Fest for an unprecedented third time is **The Deer Creek Boys**, a young band that has been enjoying huge success on the local bluegrass circuit. The Deer Creek Boys performed at the 1st Annual Blue Ridge Mountain Music Fest. In 2007, the band won first place in the Bluegrass Band competition at the renowned and highly competitive Galax Old Fiddlers' Convention. We have followed this band since three of the members were still in high school. It is hard to believe that the group has been together for 10 years now. Rounding out the day-long schedule - the music goes from noon to 7:00 pm - will be the old-time group of **The McKenzies and Kim and Jimbo Cary**, friends dedicated to the teaching and performance of old-time music.

2009 MHA BOARD

Horace Brady President	325-7930 bradywareagle@aol.com
Steve Marianella VP/Membership Chair	325-2281 smsales1@aol.com
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Allan Blum Treasurer	325-9133 allan_blum@yahoo.com
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Mary Ellen Condon-Rall Member	325-7708 condonrall1@verizon.net
Stu Harvey Member	325-7171 stuartharvey@alum.mit.edu
Marti Szczur LINK Editor/Member	325-7164 szczurmar@aol.com

President's Corner

HELLO TO ALL:

Here's hoping you have had many fun activities at Wintergreen this summer.

We had a most enjoyable Shrimp Fest, which was hosted by Steve Marianella, and his outstanding helpers Shirley and Fred Thomas. The shrimp were outstanding, as well as all of the other fixings and libations, which made for a fun time by all. Note this is one of our annual parties, so mark your calendar for early June every year.

This year we had an old-fashion cookout with hot dogs & hamburgers for our Fourth of July Celebration Party. Shirley & Fred Thomas were the hosts and the GREAT COOKS were Fred Thomas, Ed Gilliam and Jeff Badke. With over 90 people to feed, they were very busy, but nobody went away hungry.

Mark your calendar for the Lobster Feast, September 12th at 5:30 PM at Chestnut Springs Park & Pool. The deadline is September 3rd and is limited to the first 80 members with checks to John Armel, RR1, Box 650, Roseland, VA. 22967-9208.

Please contact me if you would like to serve on our MHA Board. We will have at least three openings for 2010.

Regards,

Horace H. Brady, Jr., MHA President

434-325-7930 or bradywareagle@aol.com**Join these Mountain Activities ...**

Mahjong meets Mondays at 10:00 am. Contact: Susan Capell on 361-2435.

Saturday Evening Bridge meets the second or third Saturday of the month, at 7:30 pm. Contact: Kate McIntire on 325-7073.

Mountain Women meetings are held the second Friday of each month at 10:00 am. Roadrunners are welcome! Contact: Martha Misker on 325-7585.

The Mountain Women Gardeners meet every third Friday at various member's homes. Contact: Vera Jones on 325-9256.

The Mountain Women Book Group meets the Monday after the Mountain Women meeting. Contact: Barbara Porter on 325-7314.

The Mountain Women Craft Group meets on the 4th Friday of each month. Contact: Sarah Scott on 325-7375.

Book Clubs: Two book clubs meet each month on Tues evenings. Contacts: Arlo Croxall on 361-0045 or Elaine Davis on 361-1936.

Epicurious Group meets on the second Thursday of every other (even) month. Contact Sylvia Stafford 325-1439 or 410-268-1681.

Editor's Note

Whew, I'm exhausted! Having fun every day can just wear one out!

July on the mountain with the WPA Music Festival is the best it gets, from the marvelous professional and student music events to films to cooking classes to seminars to Appalachian Trail ambling to building a dulcimer (yes, I can now make my own music ... well, sort of) to tasting of regional wines/beers/scotch to fun running (okay, I skipped this one, but Sadie Dog and Joe greeted those who did participate, so that sort of counts) to seeing Larry Allan Smith everywhere ... does that guy ever sleep? Wow, are we lucky or what?

Other than some withdrawal from no events (did anyone else go and sit in the Evans Center and just hope something cool would appear on the stage?), I hope everyone is enjoying their August.

Remember to check out and bookmark the MHA website at <http://wintergreenMHA.org>. You can access the LINK and other info about events and such from it

Ideas for an article? Send them along. Great to have new folks involved. See ya around the mountain.

Marti Szczur, LINK Editor (szczurmar@aol.com)



2009

Mountain Homesteaders Activities

Feb 7th — Winter BINGO Party

March 7th — Red Party

June 6th — Shrimp Fest

July 4th — Independence Day Picnic

August 8th — Italian Dinner

[Sept. 12th — Lobster Fest](#)**Sept. 26th—Oktoberfest****Dec. 11th** — Annual Holiday Gala
(at Veritas Winery)*Note: Details about events will be sent by email, be available on website, and posted at Mailbox Kiosk.*

***Please be sure to
make your reservations !!!!!***

For most events, space is limited, so be sure to make an early reservation.

**Make a check (if appropriate) payable to:
Mountain Homesteaders Assoc. (MHA)**

RSVP to

John Armel, RR 1 Box 650. Roseland, VA 22967

(Reminder: When RSVPing, include names of attendees (for making name tags), your address and phone #)

Sept. 12th — Lobster Fest (members only, please)

Where: Chestnut Springs**When:** 5:30 pm**How Much:** \$30 per person**Fresh Lobster Dinner****Wine & Soft Drinks provided****RESERVATION DEADLINE: Sept 3rd**

Please note: This is a popular event. Due to facility size, it is limited to the first 80 who send checks to John Armel at RR 1 Box 650. Roseland, VA 22967

Also, please bring your own tools to 'pick & hammer' your Lobster, as MHA does not have any of these tools stock-piled for this once-a-year yummy fest.



Sept. 26th — Oktoberfest (held in conjunction with the WPA Oktoberfest)

Where: Evans Center**When:** 12—1 pm

For Mountain Homesteaders, the food at Oktoberfest is free (included in the dues you have paid). Yeah!

Here's how it works - At the ticket booth, identify yourself as a Homesteader and you will receive a coupon good for a meal plate--a wurst, potato salad, sauerkraut, etc. Turn the coupon in at the food stand as payment. To make it more of a Homesteader get together, food tickets will be given out between 12 and 12:30 -- tables reserved for Homesteaders from 12-1.



Dec 11th — Annual Holiday at Veritas (members only, please)

Details will be in next newsletter.



MOUNTAIN TREASURES

by Sue Carlson



There are two mountain treasures in this issue of The Link. Neither lives on the mountain, but both have contributed to the quality of life here for a long time. Doug Coleman, the Director of The Wintergreen Nature Foundation, and Russell B. Otis, the Executive Director of The Wintergreen Property Owners Association have served their respective organizations from the beginning.

Doug Coleman

Doug came to Wintergreen in 1975. "I was attracted by the developer who wanted to preserve the open space in addition to creating the resort and the community," Doug stated. At that time, the property consisted of 13,000 acres, much of which comprised the original 1790's Big Survey. In the mid 80s 3,000 acres, extending approximately to the Humpback Rocks area, was sold to The National Park Service (Appalachian Trail Assn). Today, Wintergreen comprises about 11,000 acres, which includes approx 6,000 acres that is protected by conservation easement or by WPOA covenants. Under Doug's direction, TWNF makes management recommendations on the 6,000 acre open space and is the legally responsible party for management of the Crawford's Knob conservation easement.

Doug is a native Virginian, who originally came from Albemarle County. He is directly descended from the Coleman family, which has been in Virginia since 1656. Doug has been a Virginia botanist for many years. He has a biology degree from Bridgewater College and has done graduate work in phytoecology and non-profit management. He is the co-author of the first rare plant management manual for The Blue Ridge Parkway and co-author of Flora of the James River Gorge.

In addition to providing leadership for all of TWNF nature oriented services and programs, Doug promotes the culture of Nelson County. Along with others, I have visited, explored, and learned about Nelson County's historic homes, roads, rivers, commercial and industrial sites, geology, and history of the area with Doug. He has provided many of us with a deep appreciation of this unique part of Virginia and created opportunities for those who are interested to become involved with the local community.

"Wintergreen is a part of Nelson County, and has had an impact on both its cultural and natural history, " Doug remarked, " it is important for the residents of the county and for Wintergreen to appreciate the relationship and build upon it."

If you have visited Pharsalia during the summer festivities, you may have seen Doug in his role as Patrick Henry or Cyrus McCormick. In 2008 he wrote a play, based on the work of William Wirt in which he played Patrick Henry and convinced county members of the historical society to join him as amateur actors to act out Nelson County history.

In the past, Doug has also led TWNF sponsored trips throughout the U.S., including Alaska, Australia, The Canadian Maritimes, and Costa Rica.

"Wintergreen has enjoyed a great reputation associated with its environmental image over the years, both locally and

throughout the U.S. The community has been at the forefront of preservation of the natural environment. My highest obligation, as well as that of TWNF board and staff, is to do all that can be done to keep that intact," Doug stated. He stressed that the accomplishments to date would not have been possible without the vision of those who were here in the beginning - people and organizations too numerous to list in this article. The level of support for the environment continues, as is evidenced by the recent preservation activities associated with Crawford's Knob.

"I wish everyone in the Wintergreen community would belong to and participate in the programs of The Wintergreen Nature Foundation in order to better understand the identity that Wintergreen has and the responsibility that goes with that!" Doug remarked.

Russell Otis

"Doug and I grew up in the same community in Charlottesville and at the same time, but didn't know each other until I came to Wintergreen," smiled Russell as I interviewed him in his sunny office. "I went to City High School, and Doug attended Albemarle High School. We may have even competed with each other at our track team meets." He mentioned that he and Doug work well together at Wintergreen as they solve problems and create projects to benefit the community. Russell commented that "Doug is as knowledgeable as anyone about the environment here on the mountain and in the valley. We have nicknamed him 'The Wizard of the Wild'."

Russell graduated from the University of Virginia with a major in Education. He taught at Jack Jouett Junior High School for 5 years while finishing his Masters in Education. He left teaching to work for the Albemarle County government and in 1983 became the Nelson County Administrator.

In November 1988, as the Nelson County Administrator, he attended an Wintergreen annual meeting. "I thought I was being introduced and ended up giving a speech. I winged it," he laughed. "I was later interviewed for the position I now have and reported to work on January 1, 1989 as the first director of WPOA. This was the first year that an elected board took over from the developer. I hired staff, organized the structure of WPOA and worked with the board members, most of whom were non-residents. Together we essentially built WPOA from the ground up. We have a wonderful staff, most of which have been here working on the mountain even before WPOA existed."

Russell and his wife Bev have been married for 37 years. They were high school sweethearts. "I was smitten when I saw her in algebra class, but it took me a year and a half to get a date with her," he said. "Bev just retired after 37 years in the same classroom at Albemarle High School, where she taught biology to 9th and 10th graders." Bev and Russell have 2 daughters, Elizabeth and Allison.

(Continued on page 5)

Wintergreen Fire and Rescue Squad Update

by Curtis Sheets, Deputy Executive Director
Wintergreen Property Owners Association

It's hard to believe, but the **Rescue Squad** is already ramping up for a busy ski season. More volunteers are needed. Volunteers must contribute at least 24 hours per month and at a minimum complete training to operate an emergency vehicle. Some volunteers go on to complete medical training, which is certainly an undertaking, however provides a huge benefit to the squad. Any and all volunteers are needed; however there is a real demand for volunteers who live full-time on the mountain. If you are interested, please contact Jared McNeal at 434-325-2200 x9271 or by email at jfmcneal@hotmail.com.

The annual fund-drive letter will be mailed in August. Contributions are needed to support the rolling stock of the squad. This year, the squad is replacing its 20 year old crash truck with assistance through a mating grant. Such grants can only be obtained if we have the required available funds. The squad also recently purchased two new "Auto-Pulse" devices. The machines are used to produce mechanical CPR in the event of a cardiac arrest. The squad has been using Auto-Pulses for a few years and has found them to be very beneficial. Prior to this purchase, there were only two machines to be shared between four ambulances. Now, there is a machine for each ambulance. Each machine cost nearly \$10,000. Please look for the fund-drive mailing and support the agency as best you can.

Fortunately, call volume for the **Fire Department** has been down this year. It's amazing what a difference rain can make. The department is taking advantage of the lull to make sure all equipment is in top condition and continues pre-planning for wildfires.

The Fire Department fund-drive has wound down to make way for the Rescue Squad fund-drive. Year-to-date, the drive is down approximately \$3,000 from last year and still needs approximately \$15,000 by the end of the calendar year to make budget. The department has been able to keep pace with an aggressive repayment schedule on the ladder truck which requires a \$10,000 per month payment. Those payments run through the end of 2011. Although "open burning" is prohibited on Wintergreen property, it is very likely that once the last payment is made, a "note" will be burned!

Our tanker truck has developed a significant leak and the tank will soon be replaced with a used stainless steel tank from a decommissioned truck in a neighboring County. We are hopeful that someday we will have ample room to store all of our equipment inside which will improve reliability.

Two "water-vaults" are being installed on Shingle Oak this August. Water Vaults are used to supply water in areas where there are no fire hydrants. Visit our website at wtgfire-esq.org for more information on this or any of our various "value added" programs.

(Continued from page 4)

Russell is passionate about fly fishing, both salt and fresh water, and at Wintergreen. He enjoys managing his farm, which is located on the Rockfish River, and gardening. He and Bev enjoy traveling, with their most recent trip to the Bahamas. He has visited Finland four times. I asked him about fishing at Wintergreen. "Stoney Creek is stocked about twice a year from Shamokin Falls downstream. All Wintergreen waters are catch and release. We have a native brook trout that is a wild fish."

We talked a bit about the bear problems over the past couple of years. He explained that periodically there seems to be an upsurge in various populations such as beavers, snakes, skunks, and bears that his staff must deal with. One year they relocated 15 rattlesnakes and 18 skunks in a 3 month period. In the early 90's they were able to relocate bears. WPOA prefers to relocate rather than kill the wildlife, if that is possible. Unfortunately, bears cannot be relocated any longer as development has gotten in the way. He is supportive of the Bear Smart initiative that encourages the residents to both protect the bears and their own property by taking down their bird feeders and securing their trash.

He shared the story of a skunk who got his head stuck in a drain hole of a grease pit at ski maintenance. His staff obtained a 'have a heart trap' and sardines to bait it. They put the skunk's body in the trap and greased the skunk's head with vaseline, hoping the head would slip out of the hole and into the trap, but without success. Finally

one of the staff got a razor and soap from his home and they shaved the skunk's head so that the head would come out, which it did. The skunk was then totally in the trap and was relocated. The next day, ski maintenance employees reported a skunk with its head in the drain hole. "We think it is the same one back again." "How do you know?" "Well, how many skunks in the mountain have shaved heads?" was the reply.

Russell had told the skunk rescuers that a skunk couldn't spray if he can't raise his tail. The trap was just small enough that the skunk's tail couldn't be raised. When asked by the rescuers of the skunk how he knew that, he replied, "I didn't, but I appreciated your faith in me!"

We chatted about the changes he has seen since he came to Wintergreen. The biggest change, he noted, was the influence of the permanent residents. Even though they are a minority on the mountain, they are active in all aspects of life here and the activities of the community. The first Board only had one or two permanent residents and now the Board composition is the reverse. "We have improved the infrastructure to be more efficient. With the services of fire, rescue, and police, we have one of the safest communities in which one can live."

"I've spent the best part of my life here. It is wonderful to have the resources to solve people's problems. I get the credit when it isn't even my money!. I have no regrets about coming here and no immediate plans to retire".

REMINDER:**New WPOA/WPI Annual Meeting Dates**

In order to honor member requests that Thanksgiving be reserved exclusively for family time, this year's WPI & WPOA Annual Meetings will be held on **Saturday, Oct. 24th** as follows:

WPOA at 10:00 am

WPI at 2:00 pm, followed by reception

**The Wintergreen Performing Arts***International Wine
Festival*

Saturday, September 5, 2008 (Labor Day Weekend)

Noon – 5:30 pm at the Evans Center

Explore wines from around the world – over 50 wines from Australia, France, Germany, Italy and Spain, New Zealand, Chile, Argentina, South Africa, California, and, of course, Virginia. Taste, compare, learn and enjoy.

SEPTEMBER 22nd - SAVE THE DATE!

As part of their ongoing commitment to our community, Devil's Backbone Brewing Company has designated Tuesday, September 22nd to benefit the **Nelson Dental Clinic**, a joint project undertaken by Blue Ridge Medical Center, the Free Clinic of Central Virginia and the Thomas Jefferson Health District. This outreach program makes available much-needed dental services to low-income and uninsured households for whom the cost of dental care is out of reach.

There will be entertainment by area musicians all afternoon and evening during lunch and dinner, and of course, the delicious foods and beverages for which Devil's Backbone has become so well known! We invite you to enjoy the hospitality and at the same time know that your participation will help the clinic provide dental health care to area residents in need. Thank you for your support.

Tuckahoe Update

Usage of Tuckahoe continues to be almost constant. That is great news, but it also means we need to be continually aware of the guidelines regarding use of the facility.

PLEASE do not bring outside tables/chairs into Tuckahoe. We have more than enough to handle the maximum number of people allowed in the building. Tables/chairs from the building are not to be removed, as well.

If you are booking an event, remember that the times you book are for the usage of the facility. If you need setup/cleanup time, be sure to tell Theresa Harris when you schedule the room.

We have tent sides and a heater that can be added should it look like weather will impact your outdoor usage. The charge for this is an additional \$75 to cover the staffing time for setup/removal. Please contact Theresa Harris at least 3 days prior to your event to make these arrangements. This \$75 is in addition to the \$75 charge for any event involving food/drinks.

Mary Wolf

**QUILT RAFFLE
TO BENEFIT TUCKAHOE CLUB HOUSE**

by Myra Witmer

Red and green accents highlight a lush blue floral border in this queen size quilt. "Sweet Adeline", designed by Helen Weinman, pieced by the Wintergreen Loose Threads quilters, and custom machine quilted by Susan Campbell is the perfect addition to a country or mountain home.

The Loose Threads quilters hope the proceeds from the raffle of this quilt will show our appreciation to WPOA for our comfortable use of the Tuckahoe Community Center. All proceeds of the raffle will be donated to WPOA for continuing improvement of the Tuckahoe facility for all who use it. We ask for your support in this effort.

A **drawing for the quilt** will be held at the WPOA Annual Meeting on **October 24th, 2009**.

Tickets are \$2 each or three for \$5. Tickets may be **ordered by mail from Judy Juergens, 134 Deer Run, Nellysford, VA 22958**. Please provide your name, address and phone number. Checks should be made out to WPOA – TCH Reserve.

Tickets will also be on sale August 15th at the Mountain Music Festival in the Evans Center and Sept 10th at the Valley/Mountain Sock Hop.



In late June the Nature Foundation Board hiked the top of Crawford's Knob to observe the splendor of the newly acquired Easement as well as to enjoy the magnificent views of Wintergreen Mountain from that site. It is hoped that others will wish to take advantage of the opportunity to hike and to enjoy this special place. The celebration of this "gift" was held at the Founders' Overlook on July 24th. Preston Bryant, Secretary of Natural Resources for the State of Virginia, and Tom Smith, director of Virginia Division of Natural Heritage, participated in this important natural area preserve dedication.

Wintergreen Resort's founder Don Faulkner attended and said the resort's original vision aimed to nestle development amidst acres of preserved nature. He praised the work of Wintergreen and Virginia officials who spent several years working out the deal to protect Crawford's Knob. "The conservation easement is wonderful," Faulkner said. "I hope the remainder of Wintergreen that remains wild will also one day have a perpetual conservation easement."

Summer finds TWNF busy with a variety of activities for kids of all ages! The Summer Jubilee on July 3 saw many families at Trillium House for puppet shows and crafts and the always popular ice cream making.

This year's partnership with the Performing Arts will, hopefully, become an annual event. The Appalachian Amble was a huge success, and many of the events were held at Trillium House. TWNF volunteers were stationed along the Amble route to provide informative tidbits about the natural environment.

Look for the regular weekly morning hikes in the mountains, as well as activities for the younger crowd: studying our streams and learning important survival skills. WILD explorers camp in late July provided elementary age youth with a chance to study nature and science first-hand with knowledgeable staff members.

The 16th ANNUAL SARA OTT MEMORIAL GOLF TOURNAMENT is being held at Stoney Creek on September 25. Ladies will play at Devils Knob for a 9 hole "Birds and Birdies" outing. A Silent Auction, Dinner and the Million Dollar Shootout add to the enjoyment of a great golfing fundraiser. Choose your team and sign up now, for this is an event not to be missed!

For further information, call 325-7451 or email info@twnf.org or check out <http://www.twnf.org>

THE WINTERGREEN NATURE FOUNDATION
presents
16TH ANNUAL SARAH OTT MEMORIAL GOLF CLASSIC!
Friday, September 25 2009

Again this year our tournament features:

- * Hole-in-one automobiles
- * The Million Dollar Shootout
- * Dinner under the tent
- * Extraordinary silent auction

We will be offering many exceptional prizes to the winners, plus a guaranteed fun time!

We have expanded the ladies nine at Devil's Knob!
This year the ladies nine will include both Wintergreen and non-Wintergreen lady golfers.
This will be held in the early afternoon of September 25.
Separate prizes and gifts will be awarded to winners of the ladies event.



BEAR SMART NEWS *by Stu Harvey*



The bears are back at Wintergreen!

THE GOOD NEWS!

There have been sightings, but there have been no bear incursions into cars or homes. We have a few garbage issues, but we are working on them. Most citizens have really been diligent in supporting the Bear Smart recommendations about bird-feeding and garbage disposal.

WPOA has passed two new policies aimed at protecting bears. (1) No outside garbage cans unless they are bear-proof. (2) No bird-feeding (even hummingbird feeders) from April 1 until December 1.

In July, all WPOA members received a letter from WPOA and the VA. Department of Game and Inland Fisheries stating that bird-feeding and improper disposal of garbage are illegal.

THE BAD NEWS

There are still a few citizens, who are persisting in feeding birds, and there is a problem with garbage at one of the condos and several of the rental homes. We are working on these issues.

WHAT'S NEXT?

The Bear Smart Council will continue to educate. Two more signs will be placed on the Mountain. One will be regarding garbage, and the other will pertain to bird-feeding.

WPOA is monitoring compliance with their new policies and will refer violations of the law to the Virginia Department of Game and Inland Fisheries.

The Hiking Scotsman

by Christine Casey
(Newly retired and loving the mountain full-time)



Dripping Rock on the Appalachian Trail was our destination on Sunday, September 14, 2008. We were hiking toward the overlook of the Shenandoah Valley when we came upon a hiker that quickly vanished into the woods. This is not a typical behavior of hikers to vanish when approached on the trail. They are usually quite friendly and eager for someone to talk with after days of solitude.

Though we thought it odd, we didn't give it much mind but instead enjoyed the views of the mountains and the valley with all the farms. We wondered about what it looked like over one hundred years ago. Were there more or less trees then and how many farms would we have seen? Once we were finished with our observations and enjoyment of the overlook, we headed back on the trail.

I could hear a hiker approaching from the rear. I quickly turned round and noticed he was a man in his fifties or sixties wearing a hat, backpack, and was bare-chested but wearing a wool plaid skirt. Now, many men like the comfort of hiking in a skirt or kilt to avoid chaffing. This was not a quilt, but a piece of plaid fabric with an elasticized waist band. The man was slim but this skirt was very large. It looked odd. It was very hot outside and temperatures were in the 90s, and I couldn't help but wonder why he'd want to wear a wool skirt on such a hot day.

He was moving at a good clip, and I soon stepped off the trail to allow him to pass. He mentioned something about the weather and how hot it was as he passed. And about several yards down the trail in front of us, he took his skirt off and proceeded to hike in the nude tucking the skirt in the belt of his back pack. He was now free to enjoy the rest of his hike and swing with nature unencumbered.

The mountains are filled with intriguing animals; man included. I wonder what awaits us this fall.

Editor's Note: Well, there was another sighting of the free spirited hiker this spring. Spouse Joe was leading a TWNF hike (as a freshman volunteer naturalist) on the same Dripping Rock portion of the AT when he encountered the Naked One. While he quickly distracted his family-oriented hiking group by pointing out some flowering Solomon Seal along the trail, the hiker quickly snapped on his skirt before Joe continued on the hike. This was more than Joe had bargained for when signing on to lead hikes!

Turns out that naked hiking is a tradition on the Solstice, which this year was June 21st. Alas, our hiker-au-natural must keep to his own calendar as sightings from Christine and Joe were not on the Solstice. For more information about naked hiking, you would not believe what you find on the Internet, including a Naked Hiking for Dummies page. I'm not going to tell you if there are any photos.



Rodes Farm Stables Under New Management

Did you hear the news? The Wintergreen Partners, Inc. (WPI) has entered into an agreement with Rodes Farm Equestrian Center, LLC (RFEC) "whereby RFEC will operate and manage the stables. In addition to boarding, RFEC will offer riding camps and private lessons."

Improvements to the facility are already underway. RFEC either has (or will have in the near future) expanded the tack room (with a new washer and dryer), installed a new wash stall with hot water, and created a boarder's office and lounge. Additional improvements include an extensive renovation of the hayloft.

The management team of RFEC consists of veteran equestrians Lindsay Osborne (Stable Manager), Jennifer Stegeman (Community Outreach Manager), and Hayley Osborne (Riding School Manager). The "white barn" will primarily serve boarders, and the "red barn" will house riding school-related activities and camps.

WPI achieved its goal of maintaining the Rodes Farm property as an equestrian facility, while turning over day-to-day operations and financial responsibility to the capable team at RFEC. In particular, WPI would like to express its appreciation for the support it received from the Rodes Farm Stables Foundation over the past year as they worked to achieve a solution that addressed WPI's business needs along with the preferences of the area homeowners and patrons of Rodes Farm.

If you would like additional information regarding the operation of the Stables, please contact Lindsay Osborne at 434-361-8260 or losbornerfs@wintergreenresort.com.

REAL ESTATE FACTS & FIGURES (Jan-July 2009)

courtesy of Stan Powell, Wintergreen Real Estate

Mountain Sales:

Mountain houses -17 (2 pending), Townhouse/condos -11 (4 pending), Land - 2 (1 pending)

Stoney Creek Sales: House sales - 5 (3 pending), Land - 2

Current listings (approx):

Mountain homes- 111, condos -119, land - 6

Stoney Creek homes - 42, land- 6

WPOA Members :

Mountain: 525 homes/1191 condos; Valley: 1050 homes



Beer Tasting Dinner -- Tuckahoe Club House

September 1, 2009, 7pm

Come enjoy a wonderful six course dinner prepared by Chef Benjamin Thompson (bio follows). Each course will be paired with a different beer

Price: \$55 per person/Limit 60 people

Checks should be written to: Mary Wolf and mailed to: Mary Wolf, 201 Cardinal Lane, Wintergreen, VA 22958

Your check serves as your reservation

Deadline for signup: August 23rd, 2009

If you do not drink beer, we will provide wine for those who request it in advance.

For those who did not attend Week 1 or Week 3 of the Wintergreen Performing Arts Cooking classes, Ben was the chef. He received rave reviews for both his cooking and his presentations. This will certainly be a delightful dinner!

MENU

Appetizers including spiced nuts, dried fruit and assorted cheeses

Peach, caramelized cippolini onions, thyme and butter lettuce salad

Olive oil poached halibut resting on a pistou of summer vegetables, cauliflower and petit tomato

Loin of Rock Barn Durrock pork, spaetzle, sweet peppers, cabbage with a goulash sauce

English farmhouse cheddar, apple and honey tart

Ginger soufflé with confit of plum and chocolate anglaise sauce

About Benjamin Thompson...

At the young age of six, Benjamin Thompson decided he did not care for the food offered at the dinner table. His loving mother said in frustration, "Well, if you do not like what we are having, you may cook something else." That evening he made an omelet and food became a central theme in his life.

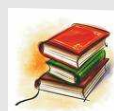
Benjamin cooked through his teenage years and eventually landed a job at Marigold Café and Bakery in Colorado Springs, Colorado, under the French Chef Dominique Chavanon. While at Marigold, he committed himself to learning all that he could from Chef Chavanon, who was a protégé of Paul Bocuse and the Troisgros brothers in France.

The next chapter of Benjamin's life contained much excitement and inspiration as he served his country aboard the fast-attack submarine USS HAMPTON (SSN-767). The food on a submarine was critical to crew morale and he began to understand how important the act of eating and fellowship is in our lives. Benjamin enjoyed the exposure he had to new and different cuisines through his deployments from the North Pole to the Mediterranean.

Upon leaving the US Navy, Benjamin worked at OXO Restaurant and became acquainted with Charlottesville, Virginia. He then attended the Culinary Institute of America in Hyde Park, New York. There, he had the opportunity to work with numerous Master Chefs and graduated at the top of his class with an award for "Excellence through Leadership."

While attending school, Benjamin worked at Thomas Keller's renowned Per se in Manhattan, a three star Michelin restaurant (one of only 4 restaurants in NYC with this rating). He was then invited to move to Yountville, California, to work as Chef de Partie, Poissonier at Chef Keller's flagship restaurant, The French Laundry, also with three Michelin stars.

Chef Benjamin Thompson is returning to Charlottesville with his best friend and wife, Reagan, to fulfill his dream of owning a restaurant and catering business. The Rock Barn relies on the bountiful produce and inspiration that the Blue Ridge Mountains provide. Benjamin is passionate about promoting local farmers and the unique cultural identity that exist in Charlottesville and the surrounding area.



The **Osher Lifelong Learning Institute** at the University of Virginia, called (OLLI at UVa), offers classes and activities for adults 50 and better. Our courses are purely for enjoyment. There are no tests, grades, or educational requirements. OLLI at UVa provides the opportunity for you to join your peers in the joy of learning. Our courses, lasting three to six weeks, are held in the daytime in Charlottesville, always in places with convenient free parking.

Fall classes start Tuesday, September 8th. If you would like to be added to our mailing list, please email us at olliuva@virginia.edu with your name and mailing address or call us at 434-923-3600. You can always view our online catalog by visiting our Website (www.olliuva.org). The online catalog is updated to reflect any date or time changes that occur and will list the courses that are full.

We know you will find our courses interesting and look forward to hearing from you!

The OLLI Office at UVa Phone: 434-923-3600 Email: olliuva@virginia.edu

The Unwanted Month *by Joan Stemmler*

The bright period of the Celtic solar year is upon us, and our lunar month is nearing the full moon. The promise of spring that I wrote about in February is now being celebrated in Australia. Here at Wintergreen we have reached Anagantios, the fourth month of the traditional Celtic calendar, the unwanted month, the hot days of late summer from the first quarter moon of July 29th to August 26. Unwanted means unusual, atypical, unexpected. Did the Celts thus imply that the other months were customary, run-of-the-mill? If so, I would disagree.

For me and many others, July has been wonderful, full of singular happenings. One week that seemed magical to me started with a lecture series under the auspices of the Wintergreen Performing Arts Music Festival. Michael White is a musicologist and teacher par excellence. He led us through Mendelssohn's Opus 20, note by scored note, an octet played later by the Wintergreen Chamber Players. White also spoke about the poetical-musical alliance between Samuel Barber and James Agee resulting in "Knoxville". That performance brought tears to this listener's eyes. After the concert, Ed and I drove over to the Blue Ridge Overlook to view the International Space Station cross the Blue Ridge from the SW to NE in its rapid trajectory across the night sky, an uncommon sight to us. The week ended when strains of music emanating from the Academy musicians stationed along the Old Appalachian Trail enchanted some two hundred strollers. Naturalists and story tellers from The Wintergreen Nature Foundation offered insights into the history and natural highlights of this region. Surely a first!

The cool moist spring and summer has brought out the fungi earlier than usual. On my way to the mulch pile one morning I found in a pile of wood chips a tiny forest of grey slender stemmed mushrooms, probably of the inky cap genus (*Coprinus*). No bigger than a finger tall, they sprang up overnight, and disappeared the next day. A huge oak maze-gill, *Daedalea quercina*, of the pore fungi family (Polypores) grew on the Upper Shamokin Gorge Trail at the foot of an oak tree. Wintergreen raccoons are getting bolder. A bag of dog-food left sitting on a bench in our entry-hall was filched by a masked robber who slit our screen door while some of us were out walking the visiting dog and the non-walkers were sitting on the deck. Daring break-ins and robberies of this type have also been visited on nearby neighbors as well. Unexpected also was a strange sight along Laurel Springs Drive where a blight resistant American chestnut tree sported little white bags tied around its flowers. The American Chestnut Tree Foundation in concert with a local utility that frequently has bucket trucks in the area has teamed up to collect pollen from the blossoms of Wintergreen's surviving hardy chestnuts to use in the continuing effort to develop trees resistant to the blight.

We do expect in August more multicolored small and large forest fungi, tall late sun-flowers, rosinweeds, green-headed and purple coneflowers, golden-rods, and asters. We await the deep red fruits of the sumacs and the cucumber magnolias. But, can the hot days of late summer present us with days more unwanted than those we have just experienced in July?



Secrets from a Chef's Recipe File

Signature Summer Salad—Tomato, Sweet Corn and Feta Salad with Orange-Basil Dressing

Serves 6-8

Chef Ellen English (Rosa-Ellen@verizon.net, 325-2012)

Salad Ingredients

- * 2-3 fresh vine ripe tomatoes (red and yellow if available), washed and diced
- * ½ -2/3 cup crumbled feta cheese
- * 2-3 ears steamed fresh sweet corn, cut from the cob
- * 6-8 large handfuls of mixed salad greens (washed and spun dry)
- * optional: 1 red onion, sliced crosswise into 3-4 thick slices and grilled (-if grilling other things it's a nice addition)

Shake dressing well; toss salad ingredients with dressing to taste and serve.

Dressing:

- * ½ cup fresh basil leaves (washed and patted dry)
- * 1-2 cloves garlic
- * 1 teaspoon sugar
- * 1 orange-washed and dried, grated peel of and juice of HALF
- * ½ -1 teaspoon Jamacian Jerk paste
- * 4 Tablespoons Balsamic vinegar
- * ½ -2/3 cup extra virgin olive oil
- * Kosher salt and fresh ground black pepper

Combine first 3 ingredients in food processor and mince; add orange peel & juice, jerk and vinegar; slowly pour in oil, season with s & p

Store in a glass jar; keeps up to one month in the refrigerator.



ROADRUNNERS



"Eclectic summer in Nellysford"

by Sylvia Shenk

Saturday morning...Runners take your mark, get set, GO...down the mountain to the Nelson Farmer's Market sponsored by Wintergreen Real Estate. It is situated at the entrance to Wintergreen's luscious Stoney Creek area and harkens back to another era of down-home living. One is immediately aware of the banjo man surrounded by the accompaniment of children each playing a hand-held musical instrument. The variety of goods to be purchased is most impressive: hand-made quilts; pottery decorated with lime-green fireflies or mountain views; wood-carved statues; friendship bread sold by an Amish girl; strands of beads of turquoise, amber, calcite, amazonite, etc; hypo-glycerin soaps and body butter; homemade jams; extraordinary orchids such as Lady Slipper or Star; rabbit meat; fresh produce; home-made baked goods; designer scarves and fashions with the womenfolk in mind; and honey straws for 25 cents for large and small kids alike. I could continue, but I hope that this awakens your curiosity and your taste buds.

After ambling through the crowded market for a couple of hours, one might be ready for lunch. There are numerous possibilities, depending on your taste that day. We passed up the Thai-Mex Restaurant in favor of The Dogwood, in keeping with our yesteryear mood. It is housed in the old Rockfish School, dating from 1910-1939, and much of the history of Nelson County is still documented by pictures and dates in one section of the restaurant. We were immediately attracted by the old stone fountain and waterfall, set back from the well-traveled route 151. Okay, I'm certain that some of you are wondering if we realize that the Dogwood Restaurant has closed since our peaceful lunch on the porch in full view of the statuesque woman pouring water in the pond under the shade of the Chinese Maple tree. Yes, that information caused this "roadrunner" to come to a standstill and feel like more than just a *relative* of the cuckoo; however, the historic site and charming ambiance kept me involved in the locale. I believe that a clever entrepreneur will revive this scenic spot. The Certificates of Promotion for the first students, the pictures of the early teachers dating back to 1910 demonstrate how much care has gone into maintaining the authenticity of the building. It even dates the separation of Nelson County on Christmas Day in 1807 from Amherst County, and the first electrician to set up shop there in 1938. One can almost hear the old school bell ringing under the gazebo until 1939 when it rang for the last time. A new elementary and high school was completed in Greenfield, VA. Ron Bush, who bought this property has maintained the atmosphere of tobacco sheds to house the small businesses around the restaurant as well as the functioning water wheel over a small fish-stocked pond. Perhaps the closing of the restaurant is testimony to the current state of the economy; perhaps it is testimony to the evolution that is going on in Nellysford. In either case, it will be most interesting to see what becomes of the Rockfish Schoolhouse.

Traveling up the road to Mosby's Run, one comes to a new addition to Nellysford, the Devils Backbone Brewing Company which is certainly brewing with both beer and clientele. It is part of a green community and is certainly appeal-



Interested in pottery?

Come see Nan Rothwell's latest pots, hot out of the salt kiln!

She is hosting her first Annual Salt Kiln Opening at her studio on **Saturday, Sept. 5 between 10 am—4 pm**

<http://www.nanrothwellpottery.com/>

Directions: take Rocky Road (Rt 613) off of Adial Rd. Go 1/2 mile and take a left on Pottery Lane. Bear left at the fork.

Editor Note: There are four of us mountain women taking pottery lessons from Nan—Kathy Knowles, who has been potting for several years now (and is really good!), me, who started last summer and was the "newbie" until Kate Allenbach and Irma Graf just began last month.

REMINDER

"A Remembrance of Hurricane Camille" on **August 20th**, the 40th anniversary to the day of when she hit

NELSON COUNTY HIGH SCHOOL

7:30pm/Admission free



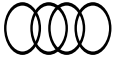
Do you know about the independent bookstore in Waynesboro?

Stone Soup, Books and Cafe is a great place for booking and eating. It is an old two story house on Main Street in Waynesboro. You can eat in all the small rooms of the house, even upstairs, and there are bookshelves full of books on all the walls of all the rooms. The upstairs is especially for children, with, of course, children's books. Some of the books are used, some are new. It's a great place for lunch and you can bet grandchildren would love it. The website has the chef's weekly soup and sandwich specials.

<http://www.stonesoupbooks.net/>

ing to both residents and visitors to the area. All of the products used in the building are recycled, including the tin roofing and walls that are recycled from a 1900's dairy barn to the timbers and structure of the lodge itself which all come from a reforestation program. The stone work is local river bed rock, and the recycled floor was part of a tobacco barn floor. Even the wildlife you see mounted in the brewery is from local hunters and sportsmen in Nelson County. The end result is a community conscious brewery, inspired by the world-renowned Jordan Biersch Brewery, located in the Italian Alps. The menu is varied, upbeat, health-conscious, and reasonably priced. The variety of beers is outstanding; the view of the Blue Ridge is superb from all directions.

As I muse about the passing of the Dogwood and the success of this new facility, I am reminded that "the only constant is change". And Nellysford seems to be representative of this expected evolution.



THE LINK



Mountain Homesteaders Assn.
Route 1, Box 508
Roseland, VA 22967



2009 RENEWAL DUES

2009 WINTERGREEN MOUNTAIN HOMESTEADERS ASSOCIATION MEMBERSHIP APPLICATION & DIRECTORY INFORMATION

FAMILY NAME _____ FIRST NAMES _____

NEW _____ RENEWAL _____

WG 911 ADDRESS _____ WG PHONE _____

HOME / MAILING ADDRESS _____

HOME PHONE () _____

FAX NUMBER () _____

EMAIL ADDRESS _____

_____ Do not include our email in the directory

_____ Continue to send paper copy of LINK newsletter to my postal address*

_____ If you live at Wintergreen part of the year, but also have another primary mailing address, check here and provide us with a calendar and 2nd address.

Please complete the above and return with a check for **\$20** for one year to:

Membership Chair, Wintergreen Mountain Homesteaders Association
Rt. 1, Box 508, Roseland, VA 22967

* The LINK will be sent electronically to email address above. Saves money/time on printing, postage, labeling, sorting.