NOV/DEC

NEWSLETTER OF THE MOUNTAIN HOMESTEADERS ASSOCIATION

Editor—Marti Szczur

HELLO, HOLIDAY SEASON!

What a great way to head into the Christmas season ... with a recipe from our resident chef, Ellen English, a long time full-time mountain resident! Ellen was the chef at Trillium House for over 14 years, and many of us remember feasting on her creations. She now free lances as a private chef and has generously offered to provide a seasonal recipe for each quarterly newsletter.

Secrets from a Chef's Recipe File

"Not a Fruit Cake" Cranberry Cake

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

Ingredients

2 sticks butter, softened	
1 cup white sugar	1 cup brown sugar
5 large eggs, room temp	1 cup sour cream, room temp
3 cups flour	¼ teaspoon baking powder
¼ teaspoon baking soda	¼ teaspoon salt
1 teaspoon cinnamon	¼ teaspoon ground ginger
1 teaspoon vanilla	¾ cup dried cranberries
1 cup chopped walnuts	2/3 cup chocolate chips

Glaze:	
2 ½ cups powdered sugar	Grated orange peel from 1 orange
1 Tablespoon lemon juice	1 teaspoon vanilla
3 Tablespoons butter, browned in a skillet	Heavy cream to thin to desired consistency

Method

- Preheat oven to 315º. Grease 10-inch springform pan and line bottom with parchment paper. Coat with nonstick spray and dust with flour, tapping out excess.
  • In a large bowl beat butter, add sugars and beat well. Beat in eggs one at a time then beat in sour cream. Combine dry ingredients in a separate bowl; reserve apx 1/3 cup, beat the rest into butter mixture. Beat in vanilla extract.
- Stir cranberries, walnuts and chocolate chips into reserved flour mixture. Stir into batter.
- Pour batter into prepared pan and bake for apx 55-65 minutes on middle or top rack of oven. Check for doneness after 50 minutes by inserting a toothpick into the center (should be nearly clean).
- Remove from oven when done; cool for 15-20 minutes then remove sides of pan. Drizzle with glaze. Great served slightly warm but can be made ahead and served room temp or heated by the slice in the microwave for 10-15 seconds. Keeps for about 1 week in the frig, well covered. Also freezes great! (wrap in plastic then foil.)

1st Tuesday Dinners at The Edge

If you are not in the mood to cook and in the mood for eating out, then stop by our mountain The Edge Restaurant at 6:30pm on the 1st Tuesday of each month. This is a very informal event! No reservations, just show up. Best case, you'll have dinner with old and/or new mountain friends. Worst case, no one else was in the mood, and you have a lovely dinner at The Edge. A win-win, in either case … however, so far there have always been some folks of us in the mood for eating out.

ATTENTION! ATTENTION!

2009 Membership Dues are due

Why wait? As Ben Franklin said " You may delay, but time will not."

Use the form on the back page to send in with your dues. Also, please use this form to update any name/address information, **particularly email addresses**, so we can keep you posted on mountain news.

YOUR 2009 MHA BOARD

Horace Brady (2012)	President 325-7930 bradywareagle@aol.com
Ray Allen (2011)	Secretary 703-569-3946 325-7834 raygnav@aol.com
Allan Blum (2011)	Treasurer 325-9133 allan_blum@yahoo.com
Steve Marianella (2010)	Membership 325-2281 smsales1@aol.com
John Armel (2009)	325-6772 jlatwg@aol.com
Stu Harvey (2009)	325-7171 stuartharvey@alum.mit.edu
Mary Ellen Condon Rall (2010)	325-7708 condonrall1@verizon.net
Sylvia Shenk (2008)	703-759-2434 325-7601 s2shenk@cox.net
Shirley Thomas (2009)	434-239-1592 325-9076 stt32ski@aol.com
Marti Szczur (2010)	LINK editor 325-7164 szczurmar@aol.com

Social Committee: Joyce Claman, Horace Brady, Sharon Kincel, Steve Marianella

President's Corner

Beginning next year, Homesteaders will have a new president, Horace Brady. As many of you know, Horace has been an active, contributing member of the Mountain Homesteaders. His new position is well deserved. Welcome, Horace!

I have enjoyed my term as President of Homesteaders and feel that we have made some good changes.

All events are now scheduled on Saturday evenings to make it easier for our "Roadrunner" members to attend. Our social committee has broadened so that more people are involved in planning and executing our social events. The purpose here was to spread the work and encourage fresh thinking so we do not just repeat the same events over and over.

The other change is conversion of the LINK newsletter and the event notices to electronic delivery. This saves us on postage and allows us to be far more current with news and notices. The challenge here is maintenance of the email addresses, since no forwarding system exists.

I have greatly enjoyed my term as president, met many wonderful people, had no real problems. Thanks for your confidence in me!

Stu Harvey, President of MHA (until Dec 31st)

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.

The Green Winners is an investment club that meets the first Tuesday of each month, in the afternoon. Contact: Diane Crannis on dibooks@aol.com.

REMINDER from Prez Stu: To make sure you receive all the MHA communications and avoid being "bounced", put my email (stuartharvey@alum.mit.edu) in your address book, so our messages will not be categorized as spam; secondarily, please let me know if you change your email.

Editor's Note

Yes, the LINK newsletter is a bit tardy this time. I am trying to adjust to the Virginia mountain chill after a month in Florida. My horse and I have just returned from Ocala, Florida (yes, you read that right—horse, not spouse.) Joe held down the mountain fort with Sadie Dog and Ace Cat, while Toby Horse and I experienced an intense training program. Lots of fun with excellent challenges, and I do talk 'horse' much better now.

Great as it was, it is wonderful to be back on the mountain and reunited with family and friends. Hope all of you had a happy Thanksgiving weekend and your upcoming holidays are fabulous.

Have ideas for articles for 2009? Just send them along to me or give me a call. It is thanks to all the LINK contributors that my job as editor is more one of compilation than creation. I appreciate that!

Marti, LINK Editor

2009

Mountain Homesteaders Activities

Feb 7th — Winter BINGO Party

March 7th — Red Party

June 6th —Shrimp Fest

July 4th — Independence Day Cookout

August 8th — Italian Dinner

Sept. 12th — Lobster Fest

Dec. *tbd* — Annual Holiday Gala

Note: Details about events will be sent by email 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 payable to:

Mountain Homesteaders Assoc. (MHA)

RSVP to John Armel, RR 1 Box 650, Roseland, VA 22967 or 325-6772 or jlatwg@aol.com

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

SAVE the DATE

February 7th — BINGO returns to the Mountain (members only, please)

Last year's bingo party was a hit and will be repeated in 2009!

Where? TRILLIUM HOUSE **How Much?** $15 per person

Details will be sent later by email announcement and posted at Mailbox Kiosk

BEAR SMART

There is a new community initiative regarding our bear problem, titled BEAR SMART. It is headed by Bob and Sarah Scott with representatives from each of the community organizations, WPI, WPOA, Homesteaders, Valley Association, Nature Foundation and Performing Arts. The purpose is to educate the community and visitors on the proper handling of our relationship with bears. The targeted end result is peaceful coexistence with the bears. In order to achieve this, some of our human habits will have to change.

The biggest problem to be addressed will be the intentional or unintentional feeding of the bears through unsecured garbage or the use of bird feeders. The best case will be the return by the bears to total reliance on forest food. The worst case scenario will be bear dependence on human food resulting in home and car invasions and consequent forced killing of the bears.

More details will be shared with MHA members as the initiative develops.

Thanks to Sarah and Bob Scott for leading this important mission!

Wintergreen Performing Arts: Previewing 2008-09

by Larry Alan Smith, Artistic and Executive Director

Thanks to our supporters, WPA's 2007-08 season was a resounding success. Attendance at the 2008 Wintergreen Summer Music Festival was up by more than 70% over the previous year, the Wintergreen Summer Music Academy reached entirely new artistic and educational levels and the breadth and quality of the Festival brought us many new and visibly appreciative faces. It was a month of activity that will serve as a model for the coming years. In addition, our performances and fundraising events outside of the Festival greatly enhanced WPA's overall impact on the region.

We were able to enjoy looking back for about 10 minutes! OK . . . maybe 15!! With the arrival of October 1st and WPA's new fiscal year, it was time to put all of our energy into the new season. In fact, planning for 2008-09 began way back in January.

What can you expect this year?

December 7, 2008 – Christmas House Tour & Tea

December 14, 2008 – A Blue Ridge Christmas: The Virginia Consort

March 28, 2009 – WPA's Gala Fundraiser: Casino Night
An Evening in Smokey Joe's Café at the Pair-o-dice Hotel

June 20, 2009 – Festival of Wines

July 6-August 2, 2009 – Wintergreen Summer Music Festival and Academy

August 15, 2009 – 4th Annual Blue Ridge Mountain Music Fest

September 5, 2009 – International Wine Festival

September 26, 2009 – Oktoberfest

Our primary focus continues to be on the development of the Wintergreen Summer Music Festival and Academy. Most of our other events (excluding the Virginia Consort and the Mountain Music Fest) are fundraisers that bring much-needed support to the organization. Ticket income covers only a small portion of the Festival's expenses. As a result, we are ***very*** dependent upon contributions from individuals, corporations and foundations. Given the current global economic environment, we need our patrons to be as generous as possible. Please consider making a year-end, tax-deductible gift to Wintergreen Performing Arts. Maintaining a quality Festival requires a substantial amount of money, and we can only continue to be successful if there is widespread support from the people of Central Virginia.

For more information about our events, visit **www.wintergreenperformingarts.org** or phone **(434) 325-8292**. Please feel free to contact me directly at **(860) 675-1609** or **larryalansmith@wintergreenperformingarts.org** to discuss corporate and individual sponsorship opportunities. We would love to hear from any of you who might be able to connect us with potentially supportive corporations and/or foundations.

A FEW USEFUL INFO WEBSITES	
General Wintergreen Resort site	http://wintergreenresort.com/
Wintergreen (really Nellysford) weather	http://wintergreenresort.com/company_information/WeatherForecast.aspx
Wintergreen Property Owners Assoc	http://www.wtgpoa.org/
Wintergreen Performing Arts	http://www.wintergreenperformingarts.org
The Wintergreen Nature Foundation	http://www.twnf.org
Official Nelson County website	http://www.nelsoncounty.com
Local weekly newspaper	http://www.nelsoncountytimes.com
Local monthly magazine	http://www.nelsoncountylife.com

WINTERGREEN POLICE DEPARTMENT REPORT

by Chief Stan Olah

The Wintergreen Police Department has been busy this year dealing with several events and issues, some good and some not so good.

The first major announcement for 2008 was the attainment of state accreditation.

The second update deals with the on-going deer harvesting program and its contribution to the Hunters for the Hungry program in central Virginia.

A third matter deals with wildlife that owners share their homes with…BEARS. This unfortunately required the removal of four bears from the community. We encourage you to report to the department any bear sightings you may encounter. Gathering such information will help us in resolving bear problems should they occur in the future.

Our next issue is the increasing number of complaints regarding SPEEDING, both in the valley and on the mountain. We realize that it is not a crime that requires intent to violate nor is it easy to always drive the speed limit without a continuous conscientious effort.

Knowing the foregoing it is our policy first to attempt to get persons to slow down and show respect to all persons who use the roadways within the community: however, each officer is given the authority to warn or issue a summons based on the individual circumstances of the traffic stop and their interaction with the driver. In other words, the driver really dictates the issuance of a warning or a speeding ticket. It is our desire to not issue a ticket if deemed to be the best appropriate action for the driver and the community.

When a warning is issued, driver information is computerized so that repeat offenders can be dealt with in a manner requiring their appearance in court, and if found guilty, a fine, a new driving record and maybe an increase in their vehicle insurance. Wintergreen is an exceptional community to be a part of so let's keep it that way.

Crime is a primary area of concern for all of us and unfortunately it happens here at Wintergreen too. With the majority of all crime reported, most occurs during the 90 day ski season. We continue to have a very low crime rate with very few crimes directly affecting an owner of Wintergreen property. We encourage you to call the department if you observe or if you even think you observe any suspicious activities so that an officer can respond to check the circumstances. You should never feel you are "bothering" us at 3:00 am in the morning. We are here 24 hours a day 7 days a week to serve you as an owner, the community and the resort.

NEW informal MOUNTAIN COMMUNITY NETWORKING INFO RESOURCE!

Wintergreen Friends Bulletin Board

Send an email to WintergreenFriends@Verizon.net to request joining the eBoard

GENERAL GUIDELINES for POSTING ITEMS

REQUESTS. What type of items are appropriate for the bulletin board? With a few exceptions, the same things that you might post on a community bulletin board: I'm looking for..., does anyone have..., would anyone like to..., I have a ____ that I no longer need, etc. We usually don't want ads to sell things or to duplicate announcements that other publications or groups send out. There are just too many possibilities for us to give a definitive yea or nay on any one type of submission, so we may have to feel our way as we go along. Feel free to resubmit a request if you didn't get sufficient response the first time.

RECOMMENDATIONS. We want to print your recommendations that you send to others as a result of their bulletin board request. So please send us a **C**arbon **C**opy when you respond to them and we will include your recommendation in our next issue. Please include "Recommended by" followed by your name and contact information so that others can get in touch with you if they want further information. We'll take recommendations for good service providers, but not for bad. Feel free to make a recommendation even when no one has made a request.

SUBMISSIONS. When you send us a request or a recommendation, try to make it as concise as possible and please don't forget to include your name and e-mail address and/or phone number in the text of your e-mail. It helps us a lot if we can just cut and paste the text of your submission, unedited, into our next Bulletin Board issue. (Sorry, there is no way at this time for you to post anything directly to the Bulletin Board.) **Send everything relating to the Bulletin Board, including requests to join and/or to be removed from our mailing list, to WintergreenFriends@Verizon.net** ... not to our personal mailboxes, please! We currently publish every other Sunday with a deadline for submissions of the previous Friday night.

Enjoy! Barbara Marker and Ellen Hampton

Mountain Artist –in-Residence

article written by Vera Jones

Kathy Knowles, like many permanent Wintergreen residents, wanted to do something a little different in her retirement. She has a degree in Biology and worked part time in a medical lab while raising three children. She then got a Masters degree in counseling and became Director of Guidance at Robert E. Lee High School in Staunton, Virginia. (Her talents with children are obvious to anyone who has seen her with a group of kids on a Nature Foundation outing. She has that Pied Piper quality. She finds an arrowhead here, a secret path there, even a bobcat in a tree. In our neighborhood, the grandchildren who come to visit will follow Kathy anywhere. They know it will lead to something interesting.)

In 2000, Kathy and her husband, Bob, built their house in Wintergreen and became permanent residents. Kathy saw an ad for pottery classes with well-known Nelson County potter, Nan Rothwell, and though hesitant about her artistic ability, took the plunge. "I never thought that I had any artistic talent. I did like nice pottery, and I just had this strong urge to open my cupboard and see something other than Corelle and Melamine," said Kathy. Now, 5 ½ years later, she is still smitten with the process and waxes poetically: "I love the clay, the feel, the heaviness. I visualize something; I see it before me and it is all going to come out of this wet lump. It's a physical and mental challenge; it's almost spiritual!"

Nan Rothwell is delighted with Kathy's artistry. "She makes such nice pots. She comes up with ideas that are way beyond my ideas and we have to figure out how to do it together."

Kathy's work is displayed and for sale at the Nature Foundation. She shares the sales price 50/50 with the Foundation, which is a win/win situation.

Note from editor: Kathy is hosting a Nan Rothwell home show at her house on ***Sunday, December 14*** *between 1 p.m. and 4 p.m. Based on last year's event, there will be good food and drink and a nice pottery exhibit and sale by Nan. There's no need to RSVP, just come if you can and bring a friend. Kathy's address is 67 Ravens Roost Lane. While Kathy's own pottery will not be on sale at this event, you'll see her pieces displayed and in use around her house.*

OLLI comes to our Valley!

The Osher Lifelong Learning Institute at the University of Virginia, called (OLLI at UVa), offers classes and activities for adults 50 and above. 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.

In spring 2009 we will offer not only the Charlottesville program, but also a Valley program. We have recruited ten professors to teach spring courses which will be held at the Blue Ridge Community College (BRCC) Augusta Center located at the Augusta Medical Center in Fishersville. Please tell your friends who live in Nellysford, Wintergreen, Afton, Fishersville, or Staunton about our program. We need you to spread the word!

Didn't receive a catalog? You can always view our catalog online by visiting our Web site (www.olliuva.org). The online catalog always is updated to reflect any date or time change that occurs. The Web site also lists the courses that are closed and those that are nearly full. If you would like to be added to our mailing list and receive our spring 2009 catalog (which will be mailed in late November), please e-mail us at olliuva@comcast.net or call us at 434-923-3600. You can register to take a course in Charlottesville, Fishersville, or at both locations.

OLLI Office at UVa
434 923-3600
olliuva@comcast.net

5th Annual Opportunity Ball/Nelson County Community Fund

Many, many thanks go out to all of the amazing members of our community who helped to sponsor and support the 5th Annual Opportunity Ball held at Veritas Winery on November 22nd. In these tough times, people still dug deep into their pockets and helped with this worthy cause. Your support has been overwhelming and will allow us to help many needy families and individuals over the coming year!

The Opportunity Ball is the largest fundraising event for the Nelson County Community Fund. The funds generated through this event go to many worthy community service organizations within our county, such as Head Start for children, the dental clinic, the local food pantry, programs for seniors, health assistance, etc. With the funds generated this year we will be able to assist many worthwhile programs and grant requests. We couldn't have done it without your generous support!!

If you have any questions about the Opportunity Ball feel free to call Mary Wolf at 361-0213.

The Wintergreen Nature Foundation

DIRECTOR'S REPORT

by Doug Coleman, Director of TWNF

Autumn is a wonderful time to enjoy the outdoors at Wintergreen; why not explore some of the hidden sights by taking a hike on one of the many trails? In October Isabel Dewey led a hike on the Elk Hill Loop, an easy trek and one which is in the valley. While there are opportunities to hike with a naturalist, you can explore alone or with a buddy. Maps and hiking guides are available at the Trillium House for a slight fee.

While at the nature center, visit the Shoppe and discover the many items offered for purchase. This is a wonderful place to begin your holiday shopping! Now available are the 2008 Christmas cards and ornament, both painted by Wintergreen residents; these will be available at the annual meeting, as well.

Serious hikers have a new challenge: the Wintergreen Perimeter Trail Club. This group will take on the challenge of hiking the periphery of the resort in quarterly outings over the coming year (beginning in November). Contact TWNF for information and to register to participate.

The Wintergreen Homes Tour will be held in mid-November and will, hopefully, become an annual event. Visit holiday-decorated homes and sample Virginia wines with your friends and neighbors!

Don't forget the annual Humpback Rocks outing on January 1 and the 2009 Winter Lecture Series (see below.)

Take advantage of all that the foundation has to offer by becoming familiar with opportunities to explore, to maintain trails, to help with plant propagation, to assist school children in learning more about our natural world, to become familiar with the wild and plant life (and care of same), and to just enjoy the beauty and bounty surrounding us everyday.

We are indeed fortunate to live at Wintergreen and to have people willing to promote, preserve and interpret our natural environment!

TWNF 2009 Winter Lecture Series

LIVING WITH THE PLANET

This year's topic was prompted by the need to understand our dynamic planet and the changes that lie ahead. We truly live in an exciting time when the adaptability and ingenuity of man will take center stage as we rise to challenges that may affect both the way we live and in some cases where we choose to live. Join us for an exciting look at our continent, and our region and learn what you can do to better live within our natural resources while supporting sustainable energy.

TWNF Winter Lectures take place at the Rockfish Valley Community Center.

Individual lectures: $15 members/non-members
Entire series: $40 for members/$45 non-members

- **US Water Supply and Effects of Climate Change**
  Saturday, January 17th at 7pm
- **What Might the Future Hold?**
  Friday, February 27th at 7pm
- **Alternative Energy**
  Saturday, March 14th at 7pm

For details about this program and to register, go to the website:

http://www.twnf.org

Tuckahoe Club House Update

submitted by Mary Wolf

WE DID IT!!! With the help of a lot of people, we were able to pay off the loan from WPOA for our beautiful new patio on the back of Tuckahoe club house.

This terrific addition was conceived by a group of homeowners last year. They proceeded to do a fundraiser with a local band and a pot luck dinner, raising $4,000. When we started on the patio project this year, we decided to expand the size of the patio, as well as making the foundation permanent and ready for future additions. This assured that no money would be wasted in the future. The problem was, this added $5,000 to the cost. WPOA agreed to loan us the money so we could proceed with the project.

We have been able to pay this off so quickly, due to the support of some great folks. First, Marshall Faintich did a presentation of his wonderful bird photographs, accompanied by humorous tales. He entertained a packed club house and we were able to raise $1,020 that evening. Next, a group of budding actors within our community put together a murder mystery dinner theater to raise money for the Nelson Food Pantry. Since this performance sold out and many people did not get to see it, the cast agreed to an encore performance, raising another $3,000. Finally, the Valley Associated voted to donate $1,081 to the effort. In addition, we just received a $30 donation from the Line Dancing Group. After paying off the loan, we now have a surplus of $131. At the time this was written, we also had another fundraiser presentation scheduled by Marshall Faintich, so our kitty will grow even larger.

What will we do with the excess funds? We plan to start investigating the feasibility of expanding our kitchen to create a commercial kitchen. Hopefully by the time we have a solid plan, we will have enough funds in place to start the project.

Many thanks to all of the great folks who made this happen!

ROADRUNNERS

by Sylvia Shenk

The Rodes Farm Inn
History and Link to Wintergreen

As I have been listening to and reading about all of the controversy over the Rodes Farm Stables, the question of their financial value to Wintergreen versus the pleasure that they provide to many of our property owners and guests, I have been reminded that it was the Rodes Farm Inn and Stables that finally convinced my family to purchase property at Wintergreen in the early eighties. Of course, I need not speak of the allure of the mountain community, the beauty of the Blue Ridge, the recreational and cultural opportunities found here, but when it came down to that final decision of "Shall we do it?", it was finally made after dining family style at the Rodes Farm Inn. Who knows if it was the traditional menu of fried chicken, hot biscuits, homemade apple butter, homegrown potatoes and beans, apple pie a la mode, or the interesting combo of guests at our table including a journalist from the Washington Post, a Richmond politician, and a farming family from Nellysford that charmed us into deciding that Wintergreen was just right for our family? And so they say, "The rest is history". What an indisputably correct decision it turned out to be! In view of all the recent concerns relating to the stables, I decided that it was worth perusing the history of Rodes Farm in *The Link* and its own *link* to our community.

The original house was built in the 17th century by a wealthy farming family. It became a girls school in the 19th century, known as the Clinebury School, educating only six girls at a time. This small school for privileged young women eventually developed into Sweetbriar College. The old Sam Rodes Farm itself encompassed 65 acres, including the stables. It was a working wood mill, and the ten tobacco-style cottages built around it were built by the mill itself. It remained a historic site when purchased by Wintergreen in the spring of 1974 as a part of their 15,000 acre acquisition.

Although it was run-down at the time, Wintergreen succeeded in maintaining the historic charm of the old farmhouse, turning it into a restaurant and inn, both of which became well-known for their excellent 'down home' cuisine and southern hospitality. This was due in large part to the 21 year proprietor of the Rodes Farm Inn, Marguerite Wade, who was born just up in the road in Wintergreen, and whose grandfather's gristmill is one of the first thing visitors see when they enter Wintergreen. Marguerite's story is a charming one, as she went from being a bus driver with the Nelson County School system to entertaining celebrities from near and far at the Inn. U.S. Senator John Warner called her a 'fine tribute to free enterprise' and 'home cooking'. Muhammad Ali called her the 'greatest cook of all time', and her restaurant apparently inspired Mick Jagger to write the song *Sweet Virginia*. All of this because Marguerite took pity on the busy, scrambling original real estate developers at Wintergreen who were grabbing junk food at Graves Store and offered to bring them home-cooked meals each day while they set up in the Valley. This led to her running and managing the Rodes Farm Inn, and eventually the developers offered her a lease agreement. Other celebrities who frequented the Inn included Congressman L.F. Payne, Lady Bird Johnson, General Norman Schwartzkopf, the Earl of Hanover, Governor George Allen, and many others. But everyday folks such as my husband and myself who were prospective Wintergreen property owners, nearby farming families, weary travelers along the way were also welcome. Write-ups as to the excellence of this abode were found in local newspapers as well as distant ones, including *The Washington Post.*

To set the scene, going to the Rodes Farm Inn was like 'going home to grandmother's house' for city folk. It included an open pit fire for roasting, fishing ponds for catching fish which Marguerite Wade would cook, picking your own veggies in an outdoor garden which you could also feast upon for dinner, swimming pools, a playground, tennis, hiking trails. The cottages upgraded by Wintergreen, surrounding the Inn itself, made it an ideal site for weddings and large parties, conferences for corporations, barn dances, bluegrass festivals, Octoberfest. **AND LET'S NOT FORGET THE HORSES AND PONIES**. The stables became an added attraction to both young and old riders. At weddings, horse and buggy rides in white carriages were often seen.

And here we are, more than a third of a century later, debating the value of the stables to our resort. Change can be good; and on the other hand, tradition is what gives us our grounding, makes us who we are. This land, it seems to me, is almost hallowed ground in the region. The Rodes Farm Inn itself has been sold to a private property owner, but the stables have remained common property for all of us to enjoy. I salute the Rodes Farm Stables Foundation for their commitment to the maintenance of the Stables, the related facilities, the nearby meadows, pastures, and open spaces which are so much a part of our community. 'They are being maintained for equestrian use; providing, encouraging, and promoting equestrian education, recreation, therapy, and related activities..' There is so much history here; I could have continued for many pages, but I couldn't resist a short roadrunners journey back through the centuries to better understand the history of which we are a part in our sacred mountain and valley haven.

Rodes Farm Stables Foundation Update

http://rfsfoundation.org

The RFS Foundation held its **Taste of Nelson** benefit on November 1st, a glorious fall day. Local restaurants provided the 'tastes' and with local musicians and other local participants and neighbors, a good time was had by all. Over $2,400 was raised to help pursue the foundation's goal of assureing that the Rodes Farm Stables, related facilities, nearby meadows, pastures and other open spaces are preserved, managed , and maintained for equestrian use; to provide, encouraging, and promoting equestrian education, recreation, therapy , and related activities; and to participating in the rescue, rehabilitation, and care of neglected and abandoned horses.

Information about how to join and/or making a donation are available on the website: ***http://rfsfoundation.org***

MOUNTAIN TREASURES *by Sue Carlson*

A new memorial garden is under construction at The Trillium House. **Ellen English**, this month's Mountain Treasure, recently adopted this space in memory of her beloved Labrador Miss Walker. Miss Walker came to the mountain as an 8 month-old puppy, delighting guests at The Trillium House when it was a bed and breakfast and where Ellen was the chef. Colston Burrell, a landscape designer who has given many lectures at The Wintergreen Nature Foundation, is helping design the garden. The TWNF plant propagation group led by Jean Bertelsen is assisting Ellen with the plantings.

Ellen grew up in Virginia in a rural area east of Richmond. She graduated with a degree in Hotel Management from James Madison University. After graduation, she received offers from the Hilton and Hyatt hotels, but chose instead to come to Wintergreen where she worked as a hostess in the Copper Mine for the ski season. "I had come to Wintergreen with friends when I was in college and fell in love with the mountain setting, the nature and the serenity" she told me as we sat in her comfortable living room. "After the ski season, everyone was laid off. I took 5 part time jobs, working at the Blackrock Market, the Tennis Shop, Blue Ridge Mountain Sports, Hodgepoge, and Par Three," she laughed. At the time she was renting on Laurel Wood and at various other condos. At one point, she put notes on people's houses to see if they would rent. She received a call from the owner of a home on Devil's Knob who turned out to be a chef in Lynchburg. He agreed to rent the house to her as he liked that she was also a chef. Today Bruce and Jean Bertlesen own the house. Serendipity.

In the fall of 1982, Ellen worked in the kitchen at the CopperMine. She then worked in the kitchen at the Garden Terrace Restaurant, which is now the spa. In 1985, Ellen became The Trillium House Chef and Associate Inn Keeper. The current Dunlop room served as the dining room where daily breakfast was served and dinners were served on Friday and Saturday nights as well as on Sunday during holiday weekends. Even today, many people who have moved away from Wintergreen, still come back to The Trillium House to ask if Ellen is still there and to inquire what time dinner is served.

I asked Ellen what dishes were the specialties of the house. She thought a minute and then replied, "Beef tenderloin with Walker sauce. And no, this dish wasn't named after Miss Walker. Ted and Esther Walker, were the original owners of the B&B. I renamed Esther's recipe for party gravy in honor of her. I still use the sauce, which is soy based, and it is a big hit. Walker is also my mother's maiden name."

In 1999, The Trillium House closed as a B&B and is now owned by The Wintergreen Nature Foundation. Ellen, who also free-lanced as a chef, launched an on-line catalog of Labrador products, which she and a partner ran until 2004, when she decided she wanted to work full-time as a private chef.

I asked her to share some of her more unusual dinners. "I once catered a dinner for Smithsonian naturalists, who picked wild mushrooms for me to cook. While sautéing them, I worried that the guests might be poisoned, but it all turned out ok. I also cooked for a dinner party served in a tepee with a fire pit, located in a field behind the main house. The menu was southwestern food with gourmet S-Mores for dessert. While we were eating, the host's dog arrived, smelling strongly of skunk, which it had attacked and injured. Some of the guests set off in an ATV carrying a gun, to find the skunk and put it out of its misery. They didn't find it. Meanwhile, in all the excitement, the house cats were back in the kitchen, feasting on the food! What a wild night that was", recalled Ellen. Although the majority of her business is in Charlottesville, Ellen has provided food for many parties in Wintergreen. I first met Ellen at a Christmas party, where I stuffed myself with her glorious food.

In addition to developing the memorial garden, Ellen is involved with "Almost Home" animal shelter near Lovingston. She shares her new home on Timber Ridge with a couple of rescued cats. She is one of the founding members of Mountain Women and has an ever-increasing appreciation for the role of TWNF in Wintergreen. "Although it is tough to see all of the development, I can appreciate that a new generation is coming to the mountain. Although at the time I wondered if I did the right thing in turning down the Hilton or Hyatt hotels, I have made a home and my own business here on the mountain. Coming here was the right choice."

For the fun of it …. A Few Health Trivia Facts

- You burn more calories sleeping than you do watching television.
- A boy's voice breaks during puberty because his vocal cords are lengthening. Up until that point, girl's and boy's vocal cords are the same length.
- Most people lose half of their taste buds by sixty years of age.
- The air released from a sneeze can exceed the speed of 100 mph.
- It takes about 20 seconds for a red blood cell to circle the whole body.
- Like a finger print, every person has a unique tongue print.

Living Forces, Latin and Botany

by Joan Stemmler

A group from Ecco Italy in Charlottesville spent two weeks in September at a language school in Todi in Umbria. During four intense hours in the morning, we were immersed in Italian with the guidance of skilled teachers. Then, fortified by pizza, we ventured forth with Leonardo Tarquini and Christina Ball, Ecco Italy's owner, into surrounding towns, Spoleto, Perugia, and Orvieto. Leonardo, our *autista,* is one of the bright young people in Italy. He founded his own company, driving tourists (including Bill Clinton on our last night) to and from Fiumcino airport and around Todi and environs.

Leonardo is trying to learn English just as we were trying to better our use of Italian. Walking or riding with Leonardo, speaking together in broken Italian and English, proved to be a low stress, mutually beneficial way to communicate. To increase his value to visitors from overseas, Leonardo has become certified as a naturalist. He guided us in a beautiful though rainy hike in an area near Lake Corbara (where we also ate our 15 course Sunday lunch). He and I found a linguistic communality in Linnean nomenclature and the universal language of botany.

The world wide system of Latin binominal nomenclature was established in the mid 18th century by Carolus Linnaeus, the Swedish natural philosopher. His theories about sexual generation of plants have been discarded but his major contribution, giving to plants and animals a single identification by genus and species has survived in the scientific language of the 21st century. Unchangeable Latin was still the universal language of science in cultured societies of 18th century European kingdoms and countries and their far-reaching imperial conquests. Italian language being the closest relative of Latin, Leonardo naturally assimilated Linnaeus's nomenclature. The genus names *quercia, acacia, pinus*, are still the Italian words for oak, acacia and pine. We had a common language for discussing natural processes: foglie being leaves; stomata, the little holes in the bottom of leaves; photosynthesis, chlorophyll, oxygen, (almost all the same) and xylem and phloem, different in Italian because the alphabet has no xes, or ys or phs, but somehow their orthography yielded sounds that we both recognized. Rosemary and Edith, friends on the trip, are master gardeners. The name *Robinia pseudoacacia* was immediately available to us all as the Linnean name of Virginia's indigenous black locust. Drawing on what I had learned from my interest in 18th century botany, I was able to communicate to Leonardo that the black locust was not from China as he thought, but from Virginia, brought to England by John Tradescant in the 17th century, named after Louis the 15th's master gardener, Jean Robin, and transplanted all over Europe in botanical gardens at Oxford, Paris, Pisa and Padua. An intellectual exchange in pidgin, a simple mix of the languages of America and Italy. What fun!

Rosemary and I stayed in an apartment built into the medieval fortified wall that surrounds Todi; we mounted the steep grade of the hill past 13th century houses, passed under arches of two older walls, Roman and Etruscan, that brought us to the Piazza Popolo with its medieval cathedral, town hall, post office, banks, and our school. We spoke Italian with the townspeople we encountered. We also had the wonderful experience of using our new skill to share information about our other interests, 18th century Virginia history, gardening and botany. And it all was nourished by that original fount of communality, Latin ... still a living force.

Just for fun, your LINK editor (Marti Szczur) entered the Experience Nelson County Photo Contest in September. My photo, In the Clouds, which was taken from our deck, won 2nd Place in the Nelson Scenes category. http://www.experiencenelsoncounty.com/PhotoWinners2008.htm

As I needed a filler for this space, thought I'd share it with fellow mountain folk, who are familiar with this sensation of living in and above the clouds on certain days. Are we lucky or what?

What's up with not being able to recycle plastic or glass on the mountain?

Many of us were wondering just this, and Joan Stemmler sent a query to Susan McSwain, Nelson County's solid-waste and recycling coordinator. Here are some excerpts from her email response:

"The short answer to your question is that plastic container recycling is available at staffed sites only, and there was never a plan to provide plastic recycling at Wintergreen after we ended the contract with Waste Management Inc. It is too expensive to do so.

At Wintergarden, there is room for only two recycle cans, so the County decided to place one can for mixed paper (includes cardboard as long as it is flattened, and with all styrofoam, plastic bag, and any wires or contents removed and discarded) and a second can for metal (includes cans made of aluminum, steel, or bi-metal). Unfortunately, a lot of people are ignoring or not reading the signs on the cans at Wintergarden and are throwing plastic bags into both cans and also plastic containers into the metal can. If the contamination level is too high, the contents could have to be landfilled. Contamimation is a problem at every unsupervised site in the County, so we are only providing recycling at staffed sites. The exceptions are Wintergreen and Montebello, but if contamination continues to be a problem even with the new cans with good instruction labels, the County may re-evaluate the system.

Nelson County has now purchased new cans, trucks, and hired drivers so that we can do the trash and recycling operation internally. This will save money for tax payers and make the system more efficient. Now that the County has taken over operations, we are separating recyclables. At the staffed sites (Rockfish, Shipman, Massies Mill and hopefully a fourth one in Faber or Schuyler next year), we have cans for corrugated cardboard, mixed paper that does not include corrugated cardboard, plastic containers, and metal containers. There are no facilities in VA that recycle glass; the nearest glass-recycling facility to Nelson is in Raleigh, NC. Glass is basically melted sand and is inert - it does not pollute air or water. If any item is well-suited to be buried in a hole in the ground as a way of disposal, glass is it. The cost of fuel is so high that the net result of trying to recycle glass can create more greenhouse gases than it saves.

Nelson sends plastic to facilities in Madison Heights and Fishersville. A new facility has recently opened in Nelson that takes paper, cardboard, and metal cans. Glass is landfilled in Lynchburg. We are sending very high quality recyclables to facilities from our staffed sites, but the ones from Montebello and Wintergarden could be better. If you have any questions, please call! [263-7098] Thanks for taking the time to inquire."

ALMOST HOME OPEN HOUSE

The Almost Home Pet Adoption Center and the SPCA Thrift Store are having **open houses** on **Sunday, December 7 from 1 to 4 pm**:

At **Almost Home** – Come visit with Santa Claws, enjoy hot cider and dessert, donate pet supplies for needy families or for the shelter (see the list of items needed below), meet the furry love of your life or purchase some Christmas gifts.

Give a truly meaningful gift this year by sponsoring the care of an animal in honor of someone on your gift list. You'll take home a decorative card with the animal's picture to give to the recipient.

Come see our Angel Tree to pick out a card!

At the **SPCA Thrift Store** – Enjoy some goodies and find unique items to give or decorate with (think "reduce, reuse, recycle!")

Any questions, contact Ellen English Rosa-Ellen@verizon.net 434-325-2012

Here's a **list of items needed** that the Center uses daily:

cat and dog food
paper towels
window cleaner
small white paper plates (the most practical, sanitary way to feed our many cats!)
laundry detergent
dish detergent
bleach
tall kitchen garbage bags
toilet tissue
bathroom cleaning supplies
pump hand soap
copy paper
misc. office items (tape, post-its, pens, etc.)
dog biscuits
pill pockets

Website: http://www.nelsonspca.org/

Almost Home Pet Adoption Center is located on Stagebridge Road (Rt. 624) and Rt. 29 just two miles north of Lovingston.

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.**