

Mountain Discoveries

Featuring the Central Appalachians of Maryland, Pennsylvania,
Virginia and West Virginia



Fall/Winter 2025

Free Publication ©AAD-INC.

CHEESE FOR PEOPLE LIKE YOU.

FRESH LOCAL MILK
ALL NATURAL
HANDCRAFTED



Scan to receive your
exclusive discount
copy for your visit.



**Visit and eat with one
of America's most-
awarded cheesemakers**

Full-service cafe for eat-in or
take-out:

- ✓ cheesy sandwiches
- ✓ salads & seasonal soups
- ✓ freshly baked pastries
- ✓ espresso coffee drinks
- ✓ single beers & wines by-the-glass

Cheese and charcuterie boards to
fit your needs.

Daily wine & cheese pairings for
parties of 2-14 by reservation only.



Cafe Menu



FIREFLY  FARMS
SUSTAINABLY CRAFTED, RELIABLY FRESH

Pairing Reservations



Deep Creek Lake — 100 Years and Countless Memories!



Healthy Pet. Happy Pet

The HART Animal Center - Where pets go for their total wellbeing!

BREDEL VET
AT THE HART CENTER

Bed  Bark INN

Caring for your pets at the
HART Center helps
our mission of saving the
lives of homeless animals!

1265 Bumble Bee Rd., Accident, MD 21520
301.387.7729 • HARTFORANIMALS.ORG



301.387.0387
www.thousandacresgolf.com

GOLF COURSE COMMUNITY
GOLF LOTS AVAILABLE



MEMBERSHIPS AVAILABLE
PUBLIC TEE TIMES

Mountain Discoveries®

FALL/WINTER 2025

Mountain Discoveries is a FREE publication printed twice yearly – Spring/Summer and Fall/Winter. **Mountain Discoveries** is focused on the Western Maryland region including neighboring Pennsylvania, West Virginia and Virginia. The magazine features people, activities, places and articles of interest, and is written and produced by people in this area.

Mountain Discoveries web site (www.mountaindiscoveries.com) is an active part of this publication, and is used to communicate and showcase feature stories and our advertisers.

Mountain Discoveries is for entertainment and to provide visitors with information in getting to know this region. It is owned and produced by AAD-INC. (Advertising Art Design, Inc.) of Cumberland, Maryland. New advertisers are welcome — contact us for a rate sheet and information on advertising.

OWNER / EDITOR / ART

Kathie L. Smith

PHOTOGRAPHERS

Lance C. Bell

Mike Calhoun

Michelle Crawford

OFFICE MANAGER

Shelby Calhoun

STAFF WRITERS

Dan Whetzel

Sara Mullins

Mary Reisinger

SEND US YOUR THOUGHTS

Mountain Discoveries

618 N. Mechanic St., Suite 1

Cumberland, MD 21502

Phone: 301-759-2707

Email: kathie@aad-inc.com

Story suggestions are welcome — human interest, activities, places, dining and shopping in this region will be considered.

Please include your name, address, phone number and email (if available). We cannot promise the return of unsolicited materials, but we will make every effort to do so.

AAD-INC.
ADVERTISING ART DESIGN, INC.

Mountain Discoveries is a FREE publication and is produced twice yearly by AAD-INC., 618 N. Mechanic St., Suite 1, Cumberland, MD 21502. All rights reserved. Reproduction in whole or in part without written permission is prohibited. Neither **Mountain Discoveries** nor AAD-INC. is responsible for errors or omissions. The advertisements and listings in this publication do not imply any endorsement by **Mountain Discoveries** or AAD-INC. Printed in the USA. Copyright 2025, by AAD-INC., 301-759-2707.

In This Issue

Ella's Enchanted Treehouses	7
Covered Wooden Bridges.....	12
The Magruder House and Woman's Civic Club.....	20
Highlands Fat Bike Series.....	25
Captain Michael Cresap House.....	28
Fastpitch '50s: Women's Softball in the Queen City...	32
Cumberland Theatre's 37 th & 38 th Seasons	43
The First Washington Monument Erected in Memory of George Washington	44
Craft Breweries in Mountain Maryland and Nearby West Virginia.....	48

ON THE COVER

The Colvin Covered Bridge, near Schellsburg, PA, is a drivable 70-foot bridge that crosses Shawnee Creek. See "Covered Wooden Bridges" on page 12.

PHOTO BY MICHELLE CRAWFORD



As a free publication, **Mountain Discoveries** magazines are available at our advertiser's places of business as well as many of Maryland's Visitor's Centers along I-68, I-70, and I-95. They are available at the C&O Canal Visitor Center in Cumberland, Maryland. Washington, Allegany and Garrett County, Maryland, Chambers of Commerce also make **Mountain Discoveries** available to the public.

Editor of *Mountain Discoveries* Announces Final Issue

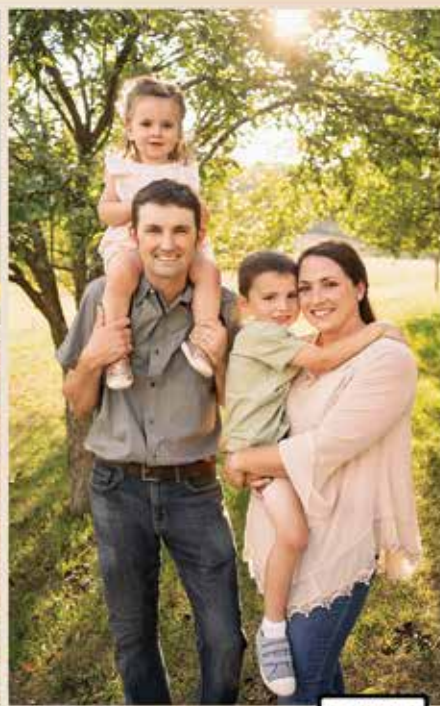
After 24 years, this will be the last issue of *Mountain Discoveries* magazine with my retirement at the end of 2025. This current issue will be distributed as usual.

A 2001 idea developed by Lance Bell and Kathie Smith, co-owners of Advertising Art Design, Inc. (AAD-INC.), became the concept of a first class, full color magazine highlighting people, places, activities and history in the Western Maryland area. With its first issue in 2002, *Mountain Discoveries* introduced many little-known attractions, historic topics, personalities, and beautiful photography to visitors and residents throughout the region. Many times we would hear locals say, "I've lived here my whole life and didn't know about that." Evolving from the focus of Allegany and Garrett Counties, *Mountain Discoveries* expanded through Maryland and nearby West Virginia, Virginia, and Pennsylvania.

Since Lance's passing in 2020, I've continued to produce *Mountain Discoveries* with the help of our wonderful writers, contributing photographers, staff, and friends. I'd also like to thank our writers for their ideas and suggestions for interesting articles and their in-depth research, even when tasked with a variety of subjects (some unusual). Their enthusiasm and dedication to each article made the stories exceptional!

I'm sad to see *Mountain Discoveries* end but would like to express my gratitude to everyone who has read and supported the magazine over the years. I am so very thankful to our loyal advertisers who have made *Mountain Discoveries* possible — we couldn't have done it without you!

— Kathie Smith, *editor*



LOCATION PHOTOGRAPHY
SENIOR SESSIONS / FULL FAMILY SESSIONS / COMMERCIAL
EDITED IMAGES, ONLINE GALLERY, PRINT RELEASE
301-697-2483



SCAN ME

blair's

BLAIR'S BY THE LAKE



A men's specialty retail shop offering dress and casual clothing, and accessories. Suits, sport coats, dress and casual pants, dress shirts, dress and casual shoes, ties, belts, socks, underwear, swimwear... everything from head to toe!

Tailoring on all clothing we sell. Tuxedo and Suit rentals for Weddings, Proms, and special events.

1550 Deep Creek Drive, Ste. A-1, McHenry, MD 21541 (lower level of the Fort)
Call for seasonal hours • 240-442-5172 • blairsbythelake.com

Fine art & fine wine



The ARCADIAN GALLERY & WINE BAR

Featuring imported wine and snacks, outdoor-themed art, and event space rental.

47 Baltimore St., Cumberland
240-916-8840
arcadiangallery.com 

M-TEK

Connect & Protect

12 S 3rd Street, Ste 4
Oakland, MD 21550
301-387-2960
Since 1997

WiFi • Security • Home Automation
Audio • Theater • Fire Systems



MOUNTAINSIDE TECHNOLOGIES, INC.
855-GET-MTEK | www.M-TEK.biz



*Where good people meet
to eat good food!*

10261 Frankfort Highway, Rt. 28
Fort Ashby, WV

304-298-2140



Ella's Enchanted Treehouses

FOR ELEVATED ACCOMMODATIONS

Written by: **Mary Reisinger**
Photography by: **Stacie Griffith**

When Stacie Griffith decided to leave her teaching position to focus on her young child, she and her husband Casey wanted to replace her income with a new venture. Casey brainstormed a long list of ideas, but the only one that Stacie would even consider was to build treehouses for rent by vacationers. They were fans of Treehouse Masters®, where people all over the country were advised on how to build treehouses. They loved to travel and stay in various kinds of accommodations. This seemed a perfect fit.

Making the dream a reality required several steps. First, they needed a place to build. After a months-long search of available properties, they found that they kept coming back to a 22-acre parcel in the Bittering area of Garrett County, Maryland. It was near thousands of acres of state forest, the extensive Meadow Mountain Trail, and several state parks. The land was on top of a mountain, but relatively level. Best of all, it had a peaceful quality that made it a soothing place to visit.

The next hurdle was planning the buildings. They turned to Treehouse Masters® and other professionals for the necessary engineering of each structure. Local contractors installed well, septic, and sprinkler systems, and arborists inspected the trees. Stacie and Casey found wonderful builders who understood their vision and beautifully interpreted Stacie's ideas.

Stacie designed the buildings to be efficient but not cramped in the use of space. The Griffiths were determined from the beginning that each treehouse would be comfortable—these are not the treehouses of your childhood!—so there are modern bathroom and kitchen facilities, air conditioning and heat, and generators.

The Griffiths knew they wanted to incorporate elements of the outside forest into each cabin. Some friends wanted to demolish their storm-damaged barns, and Casey and Stacie took them down to use the wood in the treehouses.



Guests at Ella's Enchanted Treehouses can choose between (clockwise from top left): The Eagles Nest, The DayDreamer, The Cozy Spruce, and The Gathering Tree.

They also drew on design ideas they had encountered on their travels, and purchased furnishings and fittings, as well as the fireplaces, from places including Amish country around Berlin, Ohio.

Since 2017, four treehouses have been built, and there are no immediate plans to build more. The treehouses are sited far enough away from each other for all guests to have privacy, but close enough that family or friend groups renting more than one treehouse can easily get together. The collection has been named for the Griffiths' daughter Ella, whose name has the Germanic meaning of beautiful fairy, and in Hebrew, tree. Certainly treehouses are appropriate dwellings for fairies!

Each treehouse has its own personality and purpose, connected to a scriptural text.

Eagles Nest (sleeps 4-5) is high in the trees with elevated views and a special loft space especially appealing to younger family members. Its name was inspired by Isaiah 40:31: "But they who wait upon the Lord shall renew their strength; they shall mount up with wings as eagles."

Gathering Tree (sleeps 6) is intended to be a place where larger groups can gather and renew their relationships. The inspiration for this treehouse is Matthew 18:20: "For where two or more are gathered together in my name, there will I be also."

DayDreamer (sleeps 6) is completely ADA-compliant. Situated on a slightly sloping site, it is entered via a ramp, and everything inside is carefully designed for accessibility. It is meant to be a calming space; the scriptural reference is Psalm 91:4: "He will cover you with His feathers, under His wings you will find refuge."



Top left and right:
The interior of The
DayDreamer tree-
house accommodates
wheelchair users on
the main floor.

Second tier photos:
Appropriately, there
is an intimate table
for two in The Cozy
Spruce (left) and
kitchen seating for
a larger group in
The Gathering Tree
(right).

Bottom right:
Fun-for-the-young
bunk beds provide
a lofty perch in
Eagles Nest.



Cozy Spruce (sleeps 2-3, with third person being a child under 16) is intended as a restorative escape for friends or couples. Relationships—and life—can be challenging; thus, the scriptural text for this treehouse is Philippians 4:13: “I can do all things through Christ who strengthens me!”

It took some time for rentals to become regular, but during the pandemic, business skyrocketed due to people’s desire to get out into nature safely, and the treehouses remain popular year-round. Several traditions have taken root at the treehouses. One is to search for the hidden treasures along the Tremendous Trail, a walking path installed by the Griffiths. Another is to add to the fort area, an ever-changing construction of rocks and branches built by guests.

Ella’s Enchanted Treehouses are luxurious accommodations inviting couples, families, and friends to reconnect with nature

and each other. Though there is good cell reception for some carriers, there is intentionally no wifi, and many visitors enjoy being free of screens during their time in the treehouses. The treehouses also are excellent bases from which to explore the area and its many forms of recreation, festivals and attractions.

Full information and reservations are available through the website: <https://eetreehouses.com>

SATISFY YOUR CRAVING ANY TIME OF DAY



24584 Garrett Hwy., McHenry, MD 21541
301-387-5800 • www.ShopDeepCreek.com
 Open Daily • Online Ordering at perkinsrestaurants.com

Join **MyPerkins®** and be the first to know about
 new products, specials, and of course, coupons!
PERKINSRESTAURANTS.COM   

MCHENRY
 BEVERAGE SHOPPE

mchenrybeverageshoppe.com
That's The Spirit!

**10% Off
 Cigars**
 Every
 Wednesday

**10% Off
 BEER**
 Every
 Wednesday

Mix & Match
12% off Wine
10% off Liquor
 By the Case
 Every Day

SAVE!
 EVERY DAY

**15% Off
 WINE**
 Every
 Wednesday

**20%
 Case Discount**
 Single Variety
WINE
 Every Day



All Discount prices exclude already reduced sale items.

OPEN DAILY: MON – SAT 9 AM & SUN 10AM | 301-387-5518 | 800-495-5518 | On Rt 219 just south of Market Square at **MCHENRY PLAZA**



TRADERS

DEEP CREEK'S
WILDEST GIFT SHOP!

Has The Biggest Selection Of DEEP CREEK SOUVENIRS ANYWHERE!

Apparel | Jewelry | Candy | Home
Kitchenware | Collectibles | Toys

Pet Stuff | Baby Gifts | Bath & Body
Christmas Shoppe | and more!

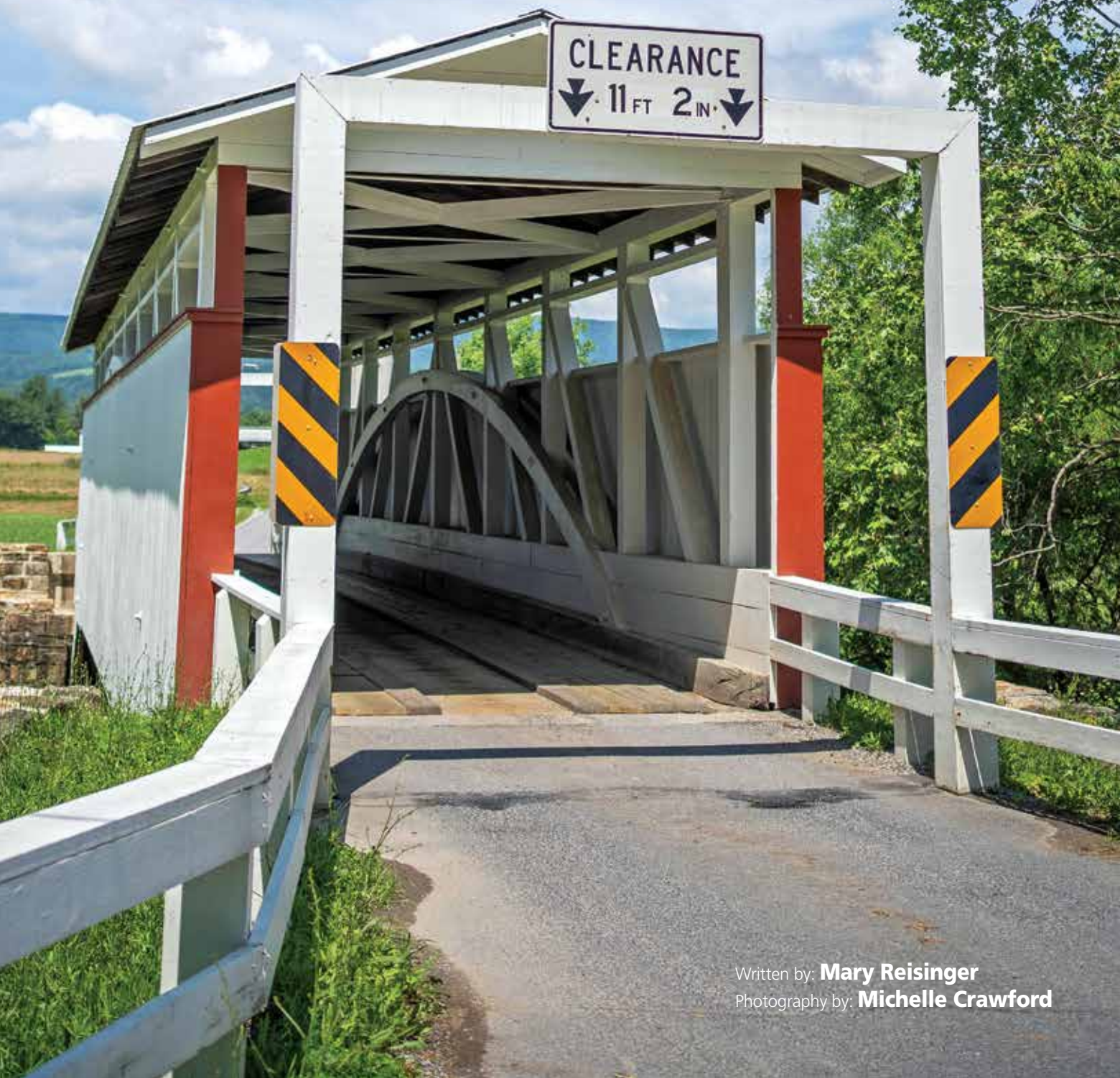


THE BEAR ESSENTIALS!

bearcreektraders.com | At Market Square In McHenry, MD | 301-387-2380

Covered Wooden Bridges

— A LEGACY OF NINETEENTH CENTURY AMERICA —



Written by: **Mary Reisinger**

Photography by: **Michelle Crawford**



Covered wooden bridges remind of us a time in our national history when life was calmer and simpler. When people relied on the strength of their horses rather than the horsepower of their engines. When courting couples lingered within the bridge's shelter to steal a kiss.

Of course, in the nineteenth century heyday of covered bridge building, these structures were regarded as an important modern step toward improving travel and trade.

The first documented covered bridge in the United States was built in Philadelphia to provide a much-needed route for commerce over the Schuylkill River. Floating bridges (ferries) came first. For much of the 1700s, attempts to build "permanent" stone or wooden bridges were abandoned due to lack of resources. Finally, a covered wooden truss bridge with stone supports was completed in 1805 and named the Permanent Bridge. In 1850, it was replaced with a wooden bridge designed to carry railroad as well as pedestrian and carriage traffic; several other bridges have since been constructed on this spot.

During the next hundred years, especially 1825-1875, approximately 14,000 covered wooden bridges were built in the country. Today, fewer than 1,000 remain, but the

Ryot Covered Bridge *(above and facing page)*

Probably constructed in the 1860s or later, this Burr Truss covered bridge was burned by arsonists in 2002, but it was rebuilt and re-opened in 2004. The bridge, named for the nearby town of Ryot, PA, is 83½ feet long; drivers can use it to cross Dunnings Creek between Routes 96 and 56.

state with the largest number is the state where it began—Pennsylvania—and it is easy to see quite a few examples within the mountain region.

Covered wooden bridges were not invented in America. They were built in Europe and Asia hundreds of years earlier, mostly during the Middle Ages. The oldest covered wooden bridge still standing is thought to be the Kapellbrücke, or Chapel Bridge, in Lucerne, Switzerland, which dates from 1333.

Americans did innovate and improve on the truss designs they borrowed from Italy and elsewhere. Theodore Burr patented his widely-used truss design in 1804 with a second design patent in 1812. Two decades later, builder/engineer Squire Whipple published correct calculations for determining load that could be carried by wooden trusses. This led to bridge designs that were stronger while using fewer



materials. By the end of the 1800s, covered wooden bridges were built in nearly every state.

People have speculated that bridges were enclosed for purposes such as calming animals crossing over turbulent water; however, the primary reason these bridges were covered with a roof and at least partial sides was to extend their useful life. An uncovered wooden bridge exposed to rain, snow, ice, and sun could be expected to last ten to twenty years. With protection and proper maintenance, a covered bridge might last hundreds of years.

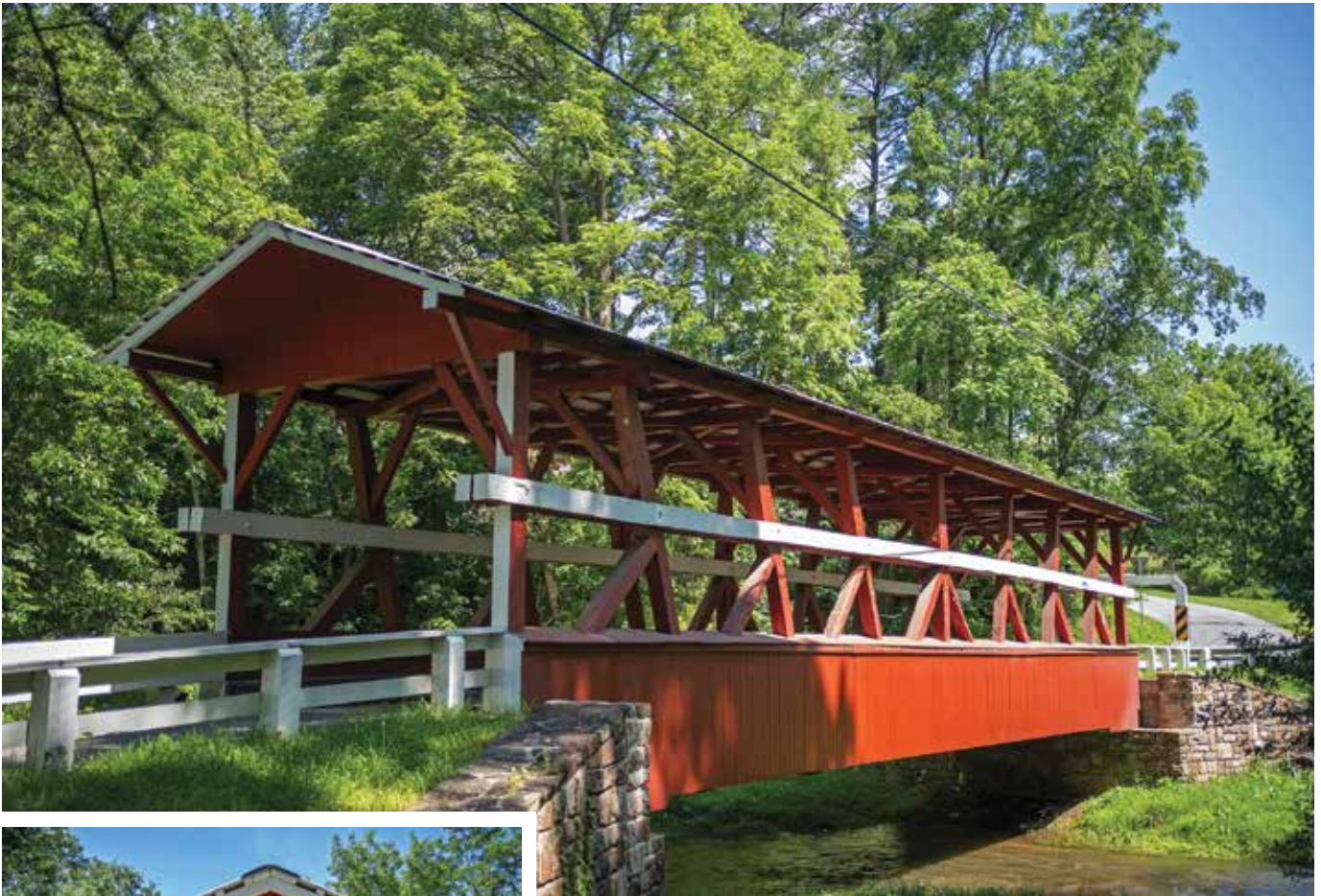
Part of that maintenance was the red paint seen on so many covered bridges. It wasn't just a design choice. The iron oxide used to make the red color, and the linseed oil it was mixed with, were inexpensive and readily available ingredients. The paint protected the wood from insects and moisture, just as the "cover" protected the wooden bridge.

Despite these efforts, fire and flood took their toll, and as the Industrial Age ushered in the use of steel and iron, wooden bridges were often replaced with metal spans.



Bowser/Osterburg Covered Bridge (top and inset)

Though bypassed by a concrete and steel bridge in 1973, this 97-foot 1890 Burr Truss bridge with horizontal bracing of the top truss level still crosses Bob's Creek, near Osterburg, PA. Traversing the bridge is not permitted. The inset photo, taken from the opposite side of the bridge, shows its interior supports.



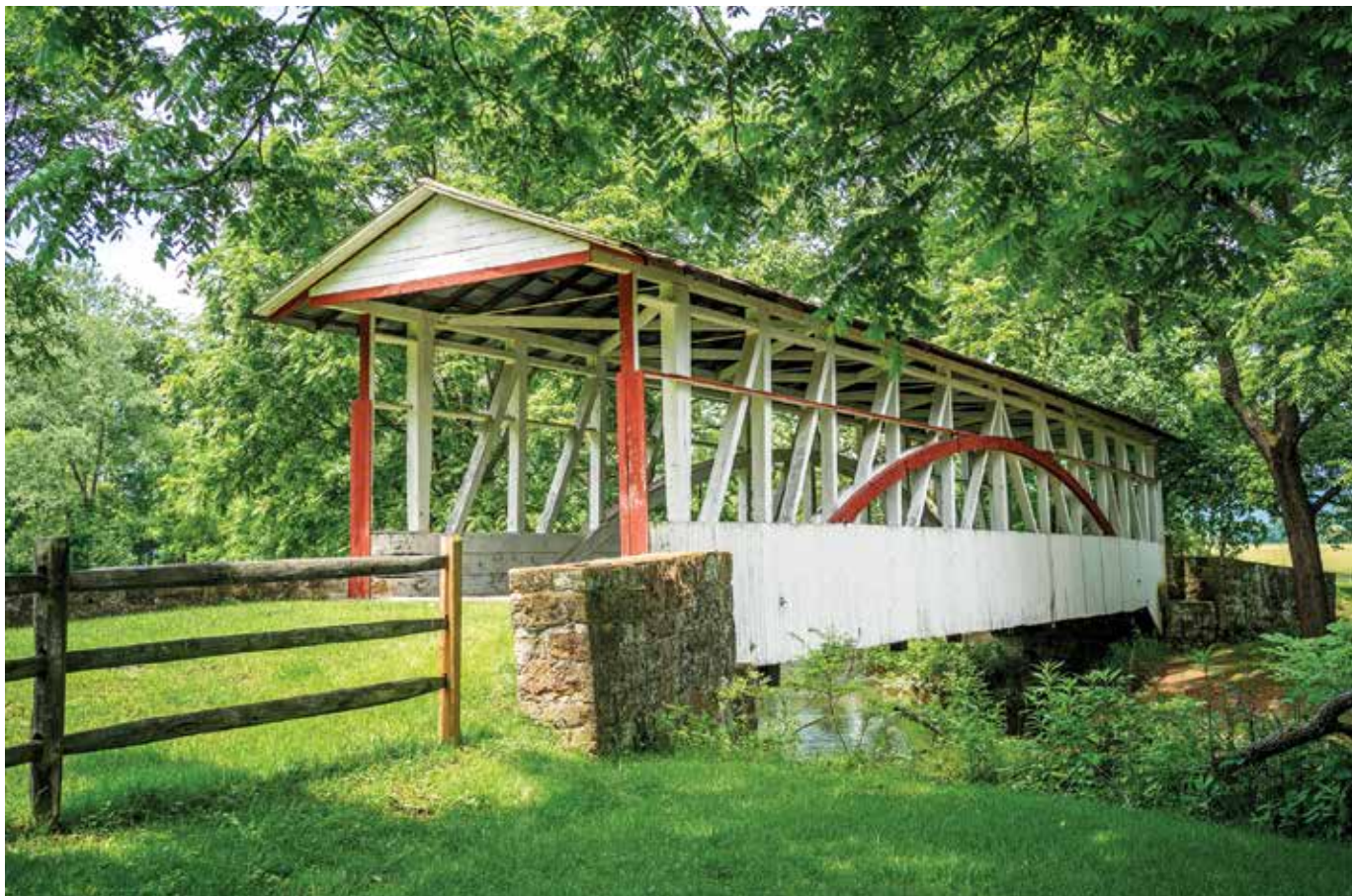
Colvin Covered Bridge *(top and inset)*

This late 1800s structure near Schellsburg, PA, is also one of only two remaining bridges using the Kingpost Truss (in this case Multiple Kingpost Trusses allow for a longer span) rather than the far more common Burr Truss. The drivable 70-foot bridge, which was refurbished in the 1990s, crosses Shawnee Creek just before the dam that creates Shawnee State Park's lake.

Some of the old bridges were saved by individuals and communities who valued them. New Hampshire builder Milton Graton developed a passion for these survivors of earlier American culture. He and his son Arnold became experts at repairing, restoring, and rebuilding covered wooden bridges. In an unusual twist, in 1969, they built a covered wooden bridge to replace an 1877 iron bridge in Vermont. They used traditional techniques, including pulling the bridge into place with oxen.

Local communities have often worked to preserve bridges that were local landmarks. In Bucks County, Pennsylvania, after some historic covered bridges were lost through arson, flood, neglect or demolition, a community group formed to save the South Perkasie Covered Bridge; it was moved in 1958 to Lenape Park, where it remains today. Similarly, citizens of Lancaster demanded an authentically constructed covered bridge be built to replace Hunsecker Bridge when it was damaged beyond repair by Hurricane Agnes.

Fortunately, we can still visit many historic covered wooden bridges, including those featured in *The Bridges of Madison County* in Iowa; the tallest in the world (Felton Bridge near Santa Cruz, California);



Dr. Knisley Covered Bridge

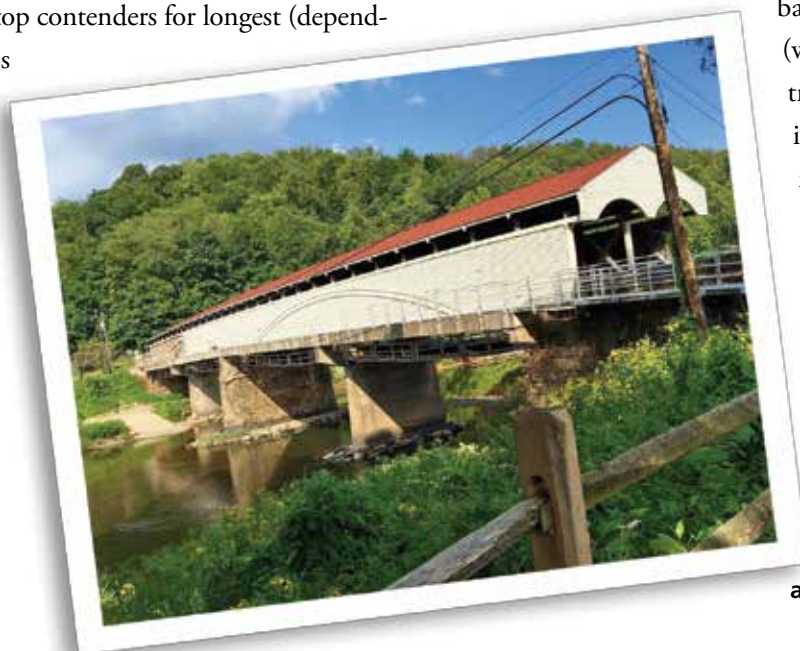
Named for a prominent local doctor, the Knisley (or Dr. Knisely) Bridge was approved by local officials in 1867. It is an 86-foot Burr Truss bridge constructed to cross Dunnings Creek on what was then the main road between Bedford and Johnstown, PA. It is privately owned, but it provides a scenic view well-suited to photography.

perhaps the oldest surviving in America (Hyde Hall Bridge in New York); and two top contenders for longest (depending on how measuring is done) still standing in America: the Cornish-Windsor Bridge joining New Hampshire and Vermont, and the Medora Bridge in Indiana.

In this region, there are some covered wooden bridges of note. West Virginia's oldest and

longest covered bridge, the Philippi Bridge, was the scene of what many consider the first land battle of the Civil War in 1861. The design competition for this bridge was won by Lemuel Chenoweth, who impressed the judges by placing the ends of his model on two chairs and standing on the bridge to prove its strength. When the "double-

barrelled" Philippi Bridge (with two separate lanes for traffic) was damaged by fire in 1989, it was restored and is still a functioning part of the road system. In fact, it is the only historic covered wooden bridge in use as part of a federal highway.



The Philippi Covered Bridge, built in 1852 and 285½ feet long, is West Virginia's oldest and longest covered bridge.



Snooks Covered Bridge

This 1883 Burr Truss bridge was named for Jacob Snooks who once lived in the area. It was refurbished in the 1990s, and the 80-foot span can still be used to drive over Dunnings Creek, just off Rt. 56, north of Fishertown, PA, on Township Rt. 554.

Mountain Maryland's covered bridges have vanished. At least two covered bridges used by the B&O Railroad were burned by Confederate soldiers during the Civil War. Others were lost to the ravages of time or replaced with more modern structures. Maryland still has six covered bridges, but the westernmost of these are in Frederick County.

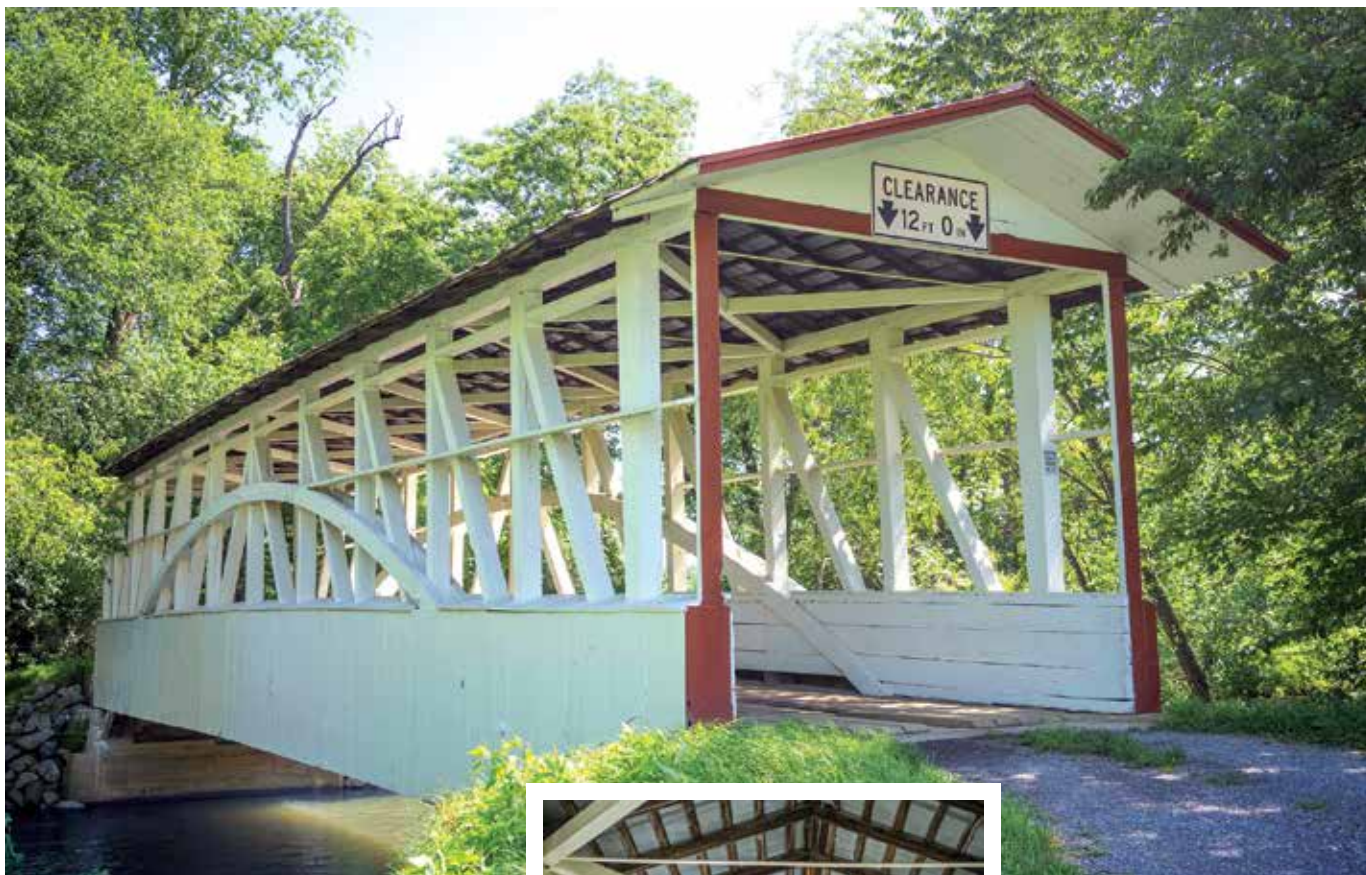
Covered wooden bridges can be seen around Pennsylvania, with the highest number in Lancaster County. Several bridges near Gettysburg, including Sach's Bridge, were used by soldiers during the Civil War. Washington and Greene Counties, near Pittsburgh, organize a covered bridge festival on the third weekend of September each year.

Closer to our area, the Bedford County Visitors Bureau has made it easy to visit a cluster of Pennsylvania's



Herline Covered Bridge

At 136 feet, this bridge over the Raystown Branch of the Juniata River on Watson Road two miles south of the Jean Bonnet Tavern, is the longest remaining historic covered bridge in Bedford County. It was built in the early 1900s as a replacement for the 1870s Kinton Bridge. When the Herline Bridge was damaged by flooding in 1983, it was closed until the late 1990s, when it was restored and reopened to traffic.



covered bridges any time by offering a brochure detailing the locations of 14 covered wooden bridges and giving directions for a driving tour of 9 of these bridges that can be done in less than two hours. Some of the bridges are drivable, while others can be viewed from the road. The brochure provides information on ownership, age, length, height, and the style of truss (nearly all Burr trusses) used in construction of each bridge.

This Bedford County tour is scenic, and there are additional attractions nearby. The Jean Bonnet Tavern, built as a fortified trading post in 1763 and used as an inn and tavern by later owner Jean Bonnet, still offers rooms and meals, as well as a gift shop and goat paddock on the property. Shawnee State Park, ten miles west of Bedford, is a place to camp, swim, boat, and hike. Old Bedford Village, a living history museum comprised of authentic buildings from the region and some replicated structures, open to visitors from Memorial Day weekend to the end of October,



Turner Covered Bridge

This bridge, probably built in 1892, is nearly 90 feet long. Like the Herline Covered Bridge, it crosses the Raystown Branch of the Juniata River, but it cannot be used for traffic. It is on Faupel Road, a gravel road not recommended for cars with low clearance.

and the first two Saturday evenings in December, demonstrates what life was like in the eighteenth and nineteenth centuries.

Covered bridges give us insights into the ingenuity and drive of early American settlers, as well as a glimpse of a bygone era. It's worthwhile to seek them out while they are still here.

For more information about covered bridges and other attractions in Bedford County: Bedford County Visitors Bureau • 1-800-765-3331 • visitbedfordcounty.com



Allegany Museum

CROSSROADS of AMERICA

*April – December
Wed. – Sat. 11-5
Sunday 1-5*

*First Floor —
Crossroads of America
permanent exhibition,
including the National Road, Fort
Cumberland, railroads and canal history.*

*Second Floor — Industrial Age (circa late 1800s
to 1960s), Grand Court Room and Special Events.*

www.alleganymuseum.org • 301-777-7200
3 Pershing Street, Cumberland, MD 21502
Call for tours, receptions, and special appointments.

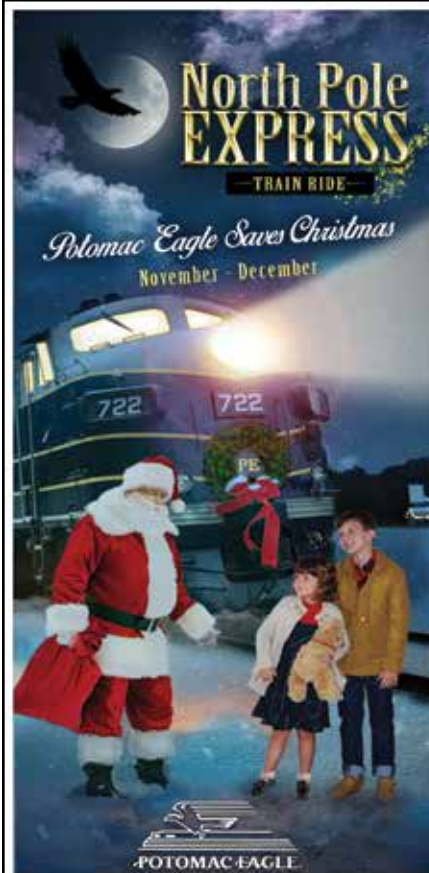

LPL Financial
Julie M. Baker, CPA

Financial Consultant

 140 East Main Street
Frostburg, MD 21532

301.689.1500 office
julie.baker@lpl.com

Member FINRA/SIPC

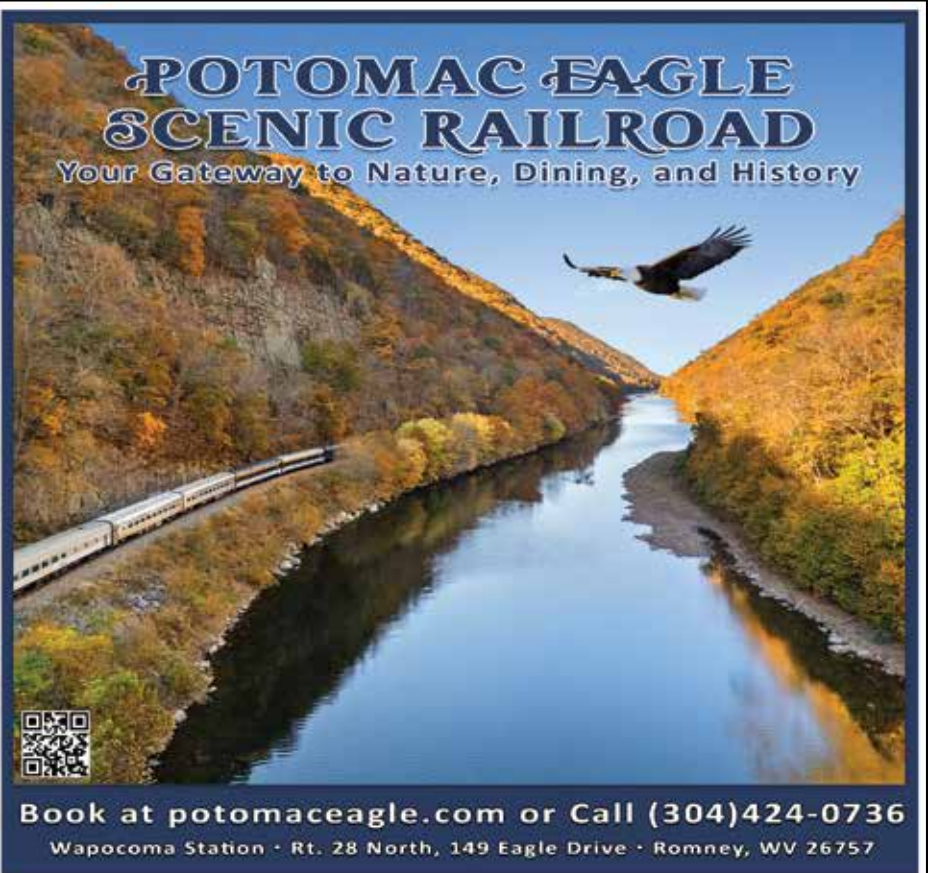
North Pole EXPRESS

— TRAIN RIDE —

Potomac Eagle Saves Christmas
November - December


722 722

POTOMAC EAGLE



POTOMAC EAGLE SCENIC RAILROAD

Your Gateway to Nature, Dining, and History



Book at potomaceagle.com or Call (304)424-0736
Wapocoma Station • Rt. 28 North, 149 Eagle Drive • Romney, WV 26757



PHOTO BY MIKE CALHOUN

The Magruder House

A Beautiful Clubhouse with a Notable History

THE HISTORIC VICTORIAN HOUSE IS HOME TO THE WOMAN'S CIVIC CLUB, LOCATED ON WASHINGTON STREET IN CUMBERLAND, MARYLAND.

A large portion of land on the west side of Cumberland, MD, was owned by Captain David Lynn, a prominent Revolutionary War leader. His vast estate was known as Rose Hill. Lynn's daughter, Mary, wed Jonathan Magruder and in 1853 they purchased a lot from the estate at 515 Washington Street. In 1855 they built a modest rectangular brick house there.

A Magruder daughter, Rebecca, married George Henderson who made a fortune in coal mining. In 1868 they purchased the Magruder House and hired architect, A. J. Downey, to plan a major renovation of the house. He created the much larger Gothic Revival house that we see today. A

fine example of the Gothic Revival architectural style, the home features steep gables with decorative bargeboard and brick chimneys with corbeled caps. In addition, there is a balustrade above the arched oriel windows on the third floor. Originally, there was a wrap-around veranda on the front and left side of the house and later the left side was enclosed to create a sunroom.

In 1904, the house was purchased by the McMullen family. Hugh McMullen, a prominent local merchant, served as Comptroller of the State of Maryland from 1916 to 1920. The Magruder House is now on the National Register of Historic Places. The Woman's Civic Club (WCC)



A few interior views of the Magruder House include the main dining room (above left), the second floor landing (above right) and the music room (right).

purchased the house from the McMullen estate for use as a clubhouse.

WOMEN EFFECTING CHANGE

Throughout history, women have joined together to improve the quality of their communities by effecting change and influencing those with the power and ability to achieve results.

In 1909, the Cumberland Civic Club was organized. On June 3 of the same summer the permanent organization was created with Mrs. Max Kamen as president. Other officers were Mrs. J.W. S. Cochrane, Mrs. Lloyd Lowndes and Miss Alice McMichael—1st, 2nd and 3rd vice presidents; Mrs. William Tinker, treasurer; Mrs. Albert Fowler, secretary. The directorate included Mrs. J. W. Averitt, Mrs. Alex. Thomson, Mrs. Thomas Footer, Mrs. A. H. Amick and Mrs. J. J. Wilson. Committees were appointed at this meeting, with an attendance of more than 100. Mrs. Fowler was named chairman of the humane section; Mrs. Lowndes of the philanthropic section and Mrs. R. Semmes in charge of the child labor section.

In 1925, on Dec. 5, another group of civic minded women organized a club chartered under the name of Cumberland Woman's Club with Mrs. William Claus as president.



In 1932, after much deliberation of groups and with the belief that 'In union there is strength,' the Women's Club and the Civic Club formed a merger, reorganizing under the name of Woman's Civic Club of Cumberland, electing Mrs. Franklin H. Ankeney as head.



In October 1955, the Club secured a Charter of Incorporation from the State Tax Commission of Maryland and the Club began a search for a clubhouse. The Woman's Civic Club purchased the Magruder house from the McMullen estate in 1956.

The purpose of the Club was twofold: to promote civic pride through community service and to develop the social, cultural and intellectual life of its members. Through the years, the Woman's Civic Club has had a rich history of community service. Some of these projects are:

- Promoted programs to create pure water and healthy sanitation standards in the community.
- Provided supplies and comfort to more than 3,000 servicemen during World War II at the Western Maryland Station Center.
- Promoted the county's first tourism project, Operation Gateway, and helped launch the first Heritage Days of Cumberland.



Host your next special occasion at the Magruder House, perfect for weddings, showers, parties, and events for up to 75 guests.

- Annually sponsors the opening reception for Cumberland's Heritage Days each September.
- Participated in civic beautification projects.
- Provided scholarships for young women to local colleges.
- Prepared educational materials promoting kindness to animals, later prepared workshops and print materials for Growing Up Drug Free.
- Donated wigs for cancer patients at the Schwab Cancer Center at UPMC.
- Donated to the Union Rescue Mission's new facility.

2025 REMAINING EVENTS:

- **Chef's Table — October 9, 2025** — Local Chef prepares 5 course dinner paired with appropriate wines. (Please call for reservations).



• **Victorian Christmas Open House — Refer to www.wccumberland.com for schedule —**

Step into the magic of Christmas with our 5th annual Victorian Christmas on Historic Washington Street. Wander through our beautifully decorated rooms that await to enchant you with the warmth and wonder of the season. Sip a wine and take yourself on a historical journey.

• **Teddy Bear Tea — December 13, 2025 (1–3 p.m.)**

The elves have arrived.....Crafts, story, carols, photos, refreshments. Free to children under 12.

NOW BOOKING SPECIAL EVENTS:

Host your next celebration in a setting of timeless charm. Our historic home can comfortably seat 75 for bridal or baby showers, intimate gatherings or special celebrations. Experience the warmth of a bygone era where elegance is always on the menu.

In 2021, the Club acquired its official 501©(3) Federal tax designation as a public charity in the State of Maryland. The official title is “The Jonathan and Mary Lynn Magruder Heritage House, Inc.” The Woman’s Civic Club continues to be committed to self-enrichment and responding to the ever changing needs of the community.



The elves are ready for the annual Teddy Bear Tea (top left); view beautifully trimmed trees and decorations on your self-guided tour during the Victorian Christmas Open House (above right and bottom).



Schoolhouse Earth

Unique Gifts • Gourmet Foods • Fine Jewelry
Garden Accents • Home Decor • Children's Gifts
Christmas • Free Petting Zoo!

Open Daily 10 am – 6 pm
1224 Friendsville Rd., Friendsville, MD 21531
301-746-8603 • www.schoolhouseearth.com

FLYING SCOT®

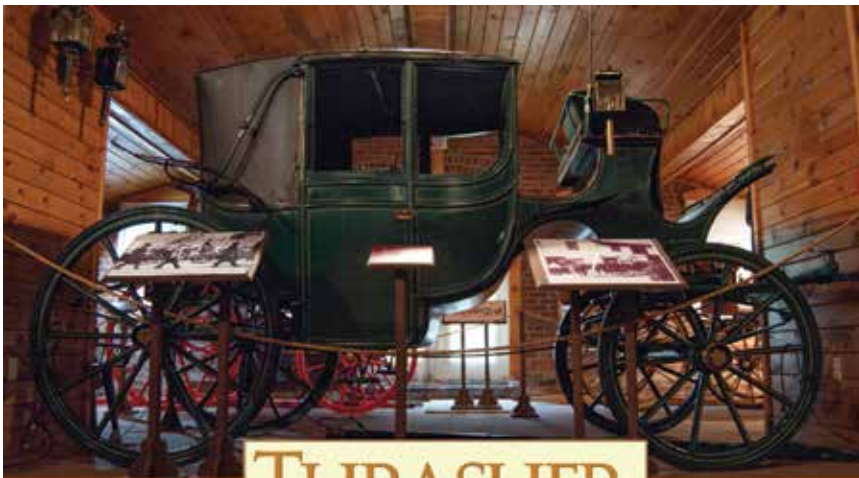


**Over 6300 Boats Sailing
More Than 100 Active Fleets**

The 19' Flying Scot is roomy and remarkably stable, yet responsive. Her large cockpit holds 6 adults comfortably. Easy to trailer, simple to rig and can be launched in as little as 12" of water.

 157 Cemetery Street
Deer Park, MD 21550
800-864-7208
www.flyingscot.com

Flying Scot and the FS logo are registered trademarks of Flying Scot, Inc.



**THRASHER
CARRIAGE MUSEUM**

A rare and extensive collection of 19th and early 20th century horse-drawn vehicles. The collection is unique from milkman carts to luxurious sleighs used by the Vanderbilt family, funeral hearses, and the inaugural coach used by President Teddy Roosevelt.

MUSEUM IS OPEN SELECT HOURS DURING MAY-DECEMBER.
alleganymuseum.org/thrasher-carriage-collection
301-724-4339 • 19 Depot St., Frostburg MD 21532



El Canelo

**MEXICAN
RESTAURANT
and MOTEL
& FITNESS CENTER**

12680 Garrett Highway
Oakland, MD 21550

Restaurant: 301-533-4448
Motel: 301-334-8266

Highlands Fat Bike Series

ALLEGHENY MOUNTAINS
OF MARYLAND & WEST VIRGINIA

Yes, We Ride Bikes in the Cold!

Written by: **Sarah Myers**

Photography provided by **Highlands Fat Bike Series**

The Highlands Fat Bike Series is what happens when you mix snow, singletrack, and a cycling-obsessed community that refuses to let winter be an “off-season.” It’s part race, part reunion, and part excuse to play outside when the thermometer says otherwise. Riders show up with four-to-five-inch tires aired-down soft, pogies wind blockers on their handlebars, and the kind of optimism you only see with Type 2 adventure enthusiasts.

Produced by Sarah Myers of the Deep Creek Adventure Bureau and Zach Adams of Trail Labs, the series ties together the West Virginia and Maryland geography known as the Allegheny Highlands or Allegheny Mountains.

“Most of my summer is spent building trails, so winter is when I finally get to slow down and ride them myself. Fat biking gives me the chance to reconnect with cycling and enjoy the trails,” said Zach.

Fat biking uses extra-wide tires at low pressure on a mountain bike frame to float over snow. Think of it as the snowshoe of bicycles: more traction, more stability, more ways to keep moving when the snow depth would stop a typical bike. While your summer cross-country course aims for consistency, a winter course in the mountains changes by the hour. Sun, shade, wind, overnight temps and other riders turn the same race course into different trails lap to lap.

The result? A course that rewards strength and patience. Riders who stay light on the bars and keep momentum do well. Those who over-brake on the ice or plow straight through soft “sugar” learn quickly why tire pressure and body position matter as much as leg strength.



Sharon Seling masters her fat bike in several inches of fresh snow.

The five-race series held last winter delivered packed, frozen trails, a soft snow base, and the ultimate fun finale at party-central White Grass Ski Touring Center in Davis, WV.

The first race of the series was held in Job, WV, where riders battled frozen ground slicked with light rain, making for a cold and gritty start to the series. Then, in McHenry, MD, a soft snow base never reached freezing temperatures and turned the course into a draining test of traction and stamina. Canaan Valley, WV, served the best snowy conditions of the series. Next to last, the event at Herrington Manor State Park, MD, melted snow left behind icy luge-like tracks from cross-country skiers creating unpredictable and technical sections that the riders adored.

Ed Stanley, a new fat bike rider from Cumberland, MD, embraced fat biking at the McHenry race. “I enjoyed the fat tire bike experience. I have never done anything like that before, I have ridden gravel bikes and on the GAP Trail extensively. I will definitely be riding a fat tire bike again,” Ed shared.



Top left: Sarah Kaiser (front) and Mary Giordano ride fat bikes in Herrington Manor State Park.

Top right: Zach Adams catches fat bike air.

Left: A pack of riders start in legitimate blizzard conditions of an active snow and 30 mph winds.



There's a particular electricity at a winter cycling start line. Helmet liners pulled low. Buffs up. Goggles down. Someone's doing arm swings to stay warm. Someone else is testing tire pressure one last time. One favorite memory is the rolling start at the Lions Club race in McHenry where the pack of about 50 riders spun through the slushy start in legitimate blizzard conditions of an active snow and 30 mph winds. It's truly something special.

From the start, riders spread out. Some discover confidence early, others recalibrate after that first slippery washout. The race rewards quick learners. By the second lap, the cautious are riding smoother, and the bold are realizing where caution pays off. By the third lap those interested in placing in the top few are jockeying for position while the adventurers are focused on digging deep to just get it done.

Shoutout to everyone who makes the Highlands Fat Bike Series more than just a race. At the aid stations, it's bacon, hot drinks, and encouragement that keep riders moving. At the finish, it's shivers turning into smiles over shared pizza that make the cold worth it. It's the energy and camaraderie that brings riders back year after year.

These races don't happen without local support. The local shops keep bikes rolling, volunteers stoke the fires, land managers open access, and sponsors cover the details like timing services, fencing, promotions, and banners. Add in fans ringing cowbells, spectator dogs in sweaters, and a post-race scene that feels like a winter tailgate, you can see what this series is really about. It's racing at the core but it's also community, celebration, and insight into the best of what the Allegheny Highlands has to offer.

The Highlands Fat Bike Series is the official winter race circuit in Western Maryland, but riders are out all season long. At Herrington Manor State Park, fat bike rentals make it easy for anyone to try, and group rides pop up whenever the conditions line up. Night riding is part of the fun, too, since it gets dark so early riders regularly roll under the stars. Experienced veterans coach newcomers

and women's participation continues to grow thanks to beginner-friendly outings and a welcoming, supportive atmosphere.

Thanks to everyone who came out and made the Highlands Fat Bike Series such a blast. Whether you raced for the podium, finished with a smile, or just came to cheer, you're part of what makes this community so special.

Follow Deep Creek Adventure Bureau on Facebook or Instagram to stay connected and see what's coming next. Starting with snowy singletrack and adding spring trail rides and year-round Thursday Womens+ Casual Mountain Bike Rides, we're building opportunities to ride, explore, and celebrate the region's incredible outdoor assets.

"Give fat biking or mountain biking a try; it just might become your new favorite hobby," said Myers. "I have so much respect for those who are willing to get out of their comfort zone and try something new. That first ride is about rediscovering strength, experiencing joy, and becoming part of a community. Let's Ride!"

www.highlandsfatbikeseries.com

Fat Bike Advice:

Tire Pressure: Lower than you think. Start high, air down in half-psi steps until the casing smudges but doesn't fold in corners. 5–8 lbs of pressure is not too low.

Stay Loose: Let the front wheel wander a bit. Fighting every wiggle only makes the bike slide more.

Look Ahead: Eyes up as your body and front wheel follow your eyes.

Brake Early: Scrub speed before corners, release through the turn, and trust the tires.

Pick Your Line: When snow gets chewed up, the best traction is often just off the main groove. Or, stay in the track created by the rider in front of you.

Rent: Rent before you buy. Locally, Herrington Manor State Park rents fat bikes.

Layers: Layer smart. Start cool—sweat turns to chill fast.

Bring Backups: Extra gloves, socks, and a buff will make you glad you packed them. Also, a change of clothes for when the chill just soaks through.

Pace: Pick your wave as riding with your pace group makes the race smoother.

Ask questions: Other riders are generous with advice.



FUNLAND
FAMILY FUN CENTER Deep Creek Lake, MD

**CELEBRATING 54 CONTINUOUS YEARS
OF FUN AT DEEP CREEK LAKE!**

Winter Hours:
Arcade Open Year Round
Go Carts & Mini Golf
Available Weather Permitting
SEE WEBSITE FOR HOURS

Rt. 219 – McHenry, Maryland – Deep Creek Lake
September thru May: Friday, Saturday, Sunday
301-387-6168 deepcreekfunland.com
FUNLAND — The oldest business at Deep Creek Lake with original owners.

f t YouTube



Captain Michael Cresap House

Celebrates 250th Anniversary of Cresap's Rifles

FIRST COMPANY OF MARYLAND RIFLEMEN
IN THE AMERICAN REVOLUTIONARY WAR

Written by: **Karen Cresap**

Among the rolling hills of Allegany County, Maryland, and not far from the C&O Canal in Oldtown, sits an old stone house on a hill. It has witnessed nearly three centuries of life in these Western Maryland mountains. The Shawnee Tribe first named this land King Opossa's Oldtown, found near a ford on the Potomac River. The Shawnee left the area about 1720. Col. Thomas Cresap and his wife, Hannah Johnson Cresap, settled at the farthest point west in the early colonial times of the 1740s. They had five children who survived to adulthood. Their youngest son, Michael, was raised to learn survival in the wilderness while also receiving an education in Baltimore. Michael married Mary Whitehead of Philadelphia in 1764 and brought her to Oldtown to begin life as a frontier family. Michael built their two-leveled stone house which included a full attic, basement, and a fireplace in every room. The house was built on a hill over a natural, fresh-water spring that flowed continuously, thus providing a source of water—the most important commodity for a pioneer family.

Michael Cresap continued the pursuit of land throughout the Ohio River Valley, south into what is now Kentucky. In 1774, Dunmore's War broke out in the region—bringing an erroneous accusation by Thomas Jefferson—who wrongly claimed that Michael perpetrated an attack on the Native American family of Chief Logan.

In the spring of 1775, Michael became ill with a relentless fever, possibly from malaria or Yellow Fever. Even with his wife, Mary, waiting for him in Oldtown with four young children—three daughters and a son, with a baby due in the fall—Michael continued working along the Ohio River until finally deciding to return home to Oldtown for rest and recovery. On his journey home, however, he was met by his close friend, John J. Jacob, who was bringing him some very important news.



**Main room of the Cresap House
with time period memorabilia of an
18th Century frontiersman.**

PHOTO BY LANCE BELL



Top photo: Today the historic Michael Cresap Museum, Inc. is listed on the National Register of Historic Places and open for tours by appointment (248-644-3163) and for special programs. *PHOTO BY LANCE BELL*

Inset photo: Circa 1900s photo of Michael Cresap House in Oldtown, MD.

On June 14, 1775, the Continental Congress ordered ten rifle companies to assemble and report to Cambridge, Massachusetts, to support General George Washington in the early days of the American Revolutionary War. Michael Cresap was selected to be the Captain of the First Company of Maryland Riflemen. He received the news along with hearing that if he didn't accept serving as Captain, even with a serious illness, his elderly father, Col. Thomas Cresap, would serve. Michael accepted the great challenge for the betterment of what would be a new country. He began assembling a rifle company of men, collecting and compiling all the equipment and supplies that would be needed.

Many backwoodsmen who had served in Dunmore's War in 1774 would travel from as far away as the Ohio River Valley to support their new Captain's mission. During the worst heat of the summer, early in the week of July 27, 1775, these men joined others who were waiting for them in Fredericktown and surrounding areas in Maryland. They would grow in number until about 140 men worked towards their goal of reaching New England by way of traveling through Eastern Pennsylvania and Northern New Jersey. The riflemen were greeted by townspeople along the great journey and they were supplied with food and encouragement. Cresap's Rifles marched onward through New York State and Connecticut to finally reach Cambridge, Massachusetts, and ultimately the battleground in nearby Roxbury, MA, on August 25, 1775. After their month-long journey, they were a welcome sight upon arrival as they

would serve a critical role of holding back the British forces. The Riflemen from the countryside stunned the British forces with their unexpected sharpshooting skill and they took a special interest in intimidating the British officers.

Captain Michael Cresap would never return home to Oldtown again. After succeeding in leading Cresap's Rifles on their Beeline March to Cambridge and fighting the British officers, Captain Mike's illness grew worse. He was sent home to recover but never made it and died of a fever in New York City on October 18th, 1775. He was buried in Trinity Churchyard on Wall Street after an elaborate funeral procession in New York City.

Michael's wife, Mary, had delivered her fifth child in the frontier stone house Michael longed for, just eleven days before Michael died, having named the baby Michael, Jr. Mary later remarried to Col. David Rogers who was killed in battle a year later. Mary remarried a third time, to long-time Cresap family friend, John. J. Jacob, who in about 1781 built the brick addition that is connected to the east side of Michael's stone house.

Rev. Irvin Allen of Oldtown purchased the house, which was in poor condition, in 1961. Recognizing the historical importance of the house when others didn't, Rev. Allen created a Non-Profit 501(c)(3) Corporation registered in Maryland, and donated the house to the Michael Cresap Museum, Inc. for protection and for preservation in the

future. The Michael Cresap Museum, Inc. Board of Directors celebrate fifty years in 2025 in memory of Rev. Irvin Allen. The Allen family worked for many years on the preservation of the historic structure, saving it from destruction and sharing the Cresap family story and Oldtown history with the public. The entire Allen family is for-ever part of the Michael Cresap House and its story, as are all the Oldtown families who have occupied and resided in the house on the hill for two hundred and sixty-one years.

The Captain's old stone house continues to watch over Oldtown, MD, in testament to the determination of Michael Cresap and his riflemen. July 2025 marked 250 years since Cresap's Rifles assembled at Captain Michael Cresap's house. 250 years have passed since a group of fathers, sons, farmers and frontiersmen set out on over a 500-mile trek to support a vision and a hope of freedom in a new country. These fellow patriots knew they had a lot to lose but they believed in a cause greater than themselves.

On the 250th Anniversary of Cresap's Rifles, after having been closed for many years, the Michael Cresap Museum, Inc.'s Board of Directors recently celebrated a Grand Re-Opening of the house for tours by the public. The house is listed on the National Register of Historic Places and is a national treasure and an outstanding place-based learning experience both in frontier family life and the early days of the American Revolution. The 18th Century home is open for tours by appointment and for special programs and exhibits. Follow the Michael Cresap Museum on Facebook and Instagram and visit their new website for more information.

www.michaelcresapmuseum.com

*A book written through the eyes of Captain Michael Cresap and other riflemen about their journey, **Cresap's Rifles**, is available at the Michael Cresap Museum or on Amazon.*

**Your Headquarters for Quality Service,
Selection and Value in Home Furnishings!**

RODERICK
"Quality Leaves No Regrets"

Westernport,
Maryland
301-359-0451
rodericksoutlet.com

Mon, Wed, Fri
10am-7pm;
Tues, Thurs
10am-5pm;
Sat 10am-4pm
12 Months Same as
Cash with Approved Credit

Free Delivery • Everyday Low Prices

A Short Drive from Deep Creek Lake

MasterCard VISA

something missing?

You could be missing out on saving 20% or more by bundling your auto, home and life policies with Erie Insurance.



Barb Armstrong and Dave Llewellyn
Armstrong Insurance Agency LLC
(301) 689-6807
armstrong@itscoolerhere.net
<http://www.insuremountainmaryland.com>

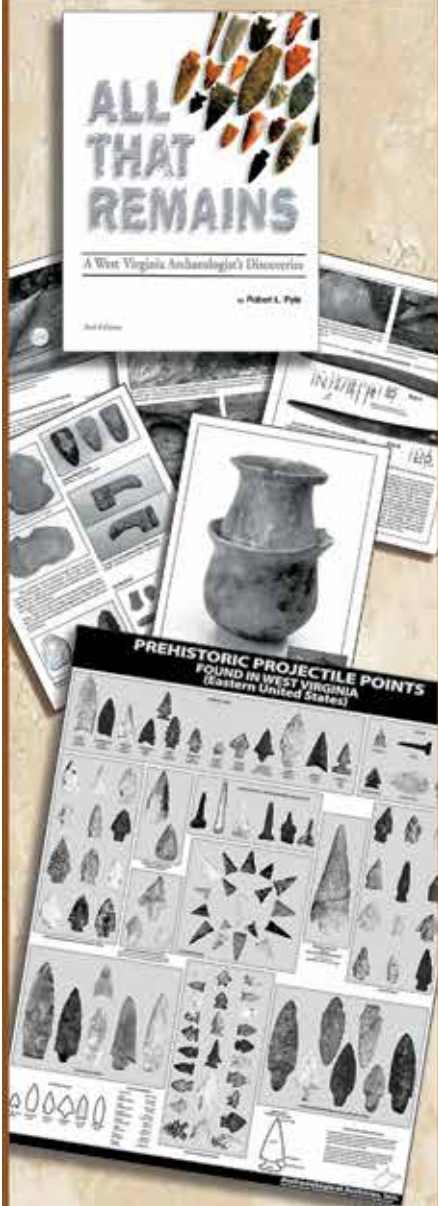
Erie Insurance
Above all in service™ since 1925
Auto • Home • Business • Life

All discounts are subject to eligibility criteria and applicable rates and rules at the time of purchase. Actual savings vary. Erie Family Life Insurance products are not available in New York. Savings are based on individually purchased policies. Discounts subject to eligibility criteria and rates and rules in effect at the time of purchase. See individual policies for specific coverage details. Certain terms and limitations may apply.

ERIE® Insurance products and services are provided by one or more of the following insurers: Erie Insurance Exchange, Erie Insurance Company, Erie Insurance Property & Casualty Company, Flagship City Insurance Company and Erie Family Life Insurance Company (home offices: Erie, Pennsylvania) or Erie Insurance Company of New York (home office: Rochester, New York). The companies within the Erie Insurance Group are not licensed to operate in all states. Go to erieinsurance.com for company licensure information.

51695 9/2024 © 2024 Erie Indemnity Company

92-Page Book & Large Poster Available



All That Remains

\$25 ea. (includes shipping)

92 pages; over 230 artifact photos.

Projectile Points Poster

\$15 ea. (includes shipping)

23"x 29" Poster showing actual size Projectile Points for ease in identifying your points.

Send check, money order (code MD), or credit card info to:

Prehistoric Planet

P.O. Box 200

Barrackville, WV 26559

Text orders to: 304.282.2306

OR Email orders (code MD) to: curator@prehistoricplanet.com

THE Deep Creek EXPERIENCE

visitdeepcreek.com

FIND DETAILS ON LODGING, DINING, RECREATION, SHOPPING, AND SO MUCH MORE!

Maryland GARRETT COUNTY

Where the grind never stops.

TRADER'S COFFEE HOUSE

301.387.9246 | traderscoffeehouse.com
21311 Garrett Highway Oakland, MD 21550

ESTD 2001 **BRENDA'S** 2001
NEW YORK STYLE PIZZERIA

Great food with a lake view!

301.387.1007 | brendaspizzeria.com
21311 Garrett Hwy Oakland, MD 21550

Order Online!

FIREWATER
KITCHEN + BAR

SIP. DINE. UNWIND.

301.387.6408 | firewaterkitchen.com
20128 Garrett Highway Oakland, MD 21550

A dining experience the whole family will enjoy!

ACE'S RUN
RESTAURANT & PUB

acesrun.com
301.387.6688
20160 Garrett Hwy Oakland, MD 21550

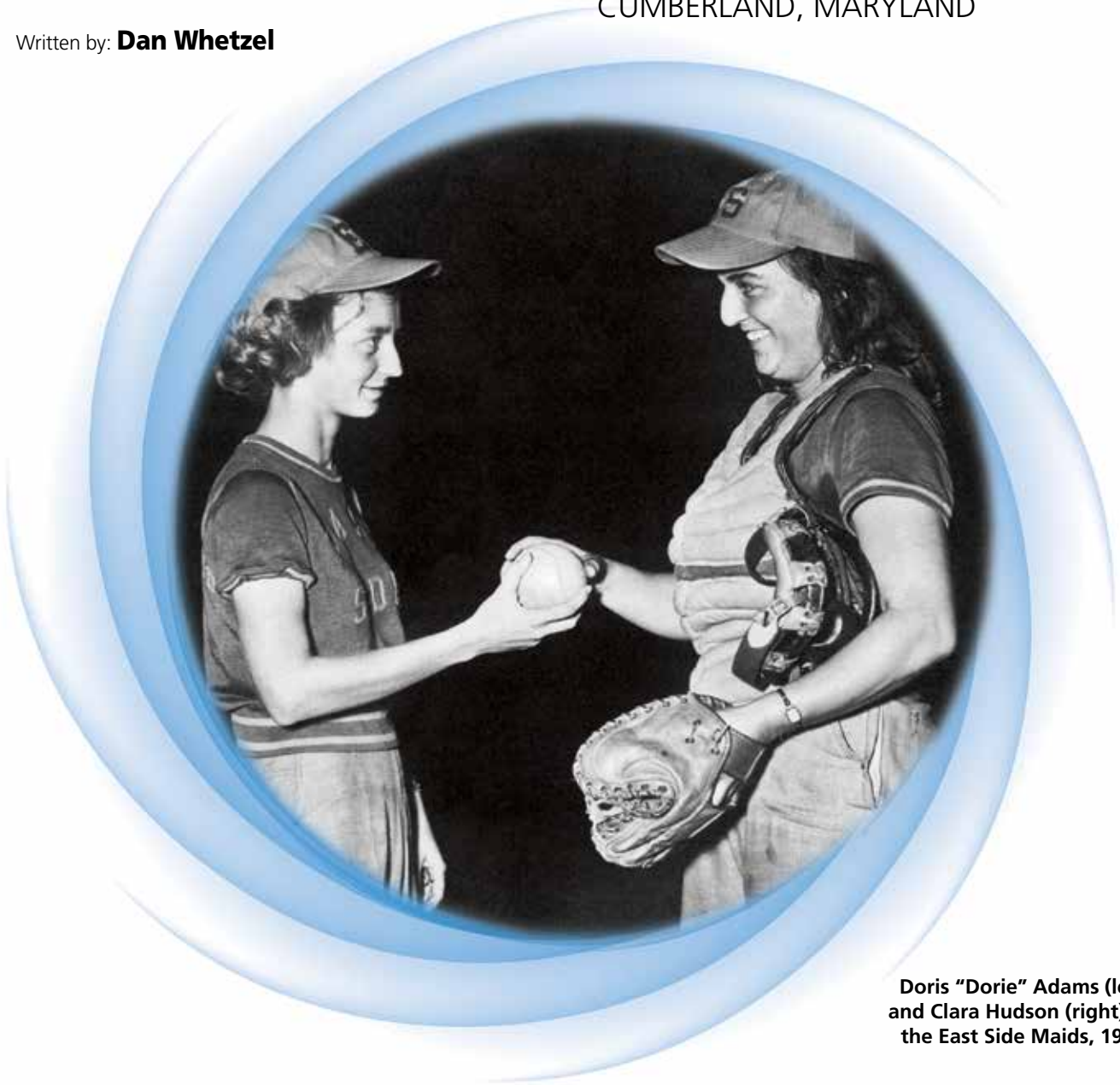
Visit our website for updated hours!

Fastpitch '50s

Women's Softball in the Queen City

CUMBERLAND, MARYLAND

Written by: **Dan Whetzel**



**Doris "Dorie" Adams (left)
and Clara Hudson (right) of
the East Side Maids, 1950.**

Allegany County, Maryland, did not offer comprehensive sports programming for women following World War II. This was particularly true for scholastic competition when young women were denied opportunities to play sports their male counterparts enjoyed. The City of Cumberland and interested individuals partially filled that opportunity gap when fastpitch softball leagues formed during the

early 1950s. The summer time competition proved to be successful, as young women joined teams that became worthy of notoriety. Senior residents still recall the excitement of league and independent fastpitch games that attracted fans at local venues. Sponsors and athletes deserve credit for breaking gender barriers long before federal laws prohibiting discrimination became a reality.



The East Side Maids defeated the Moose Lassies 5-0 in the final game of the best of 5 series to become the Queen League champions, 1950.

Middle Row (l to r): Ruth Hawse, Jeannie Walters, Mary Ann Naughton, Clara Hudson, Norma Robosson.

Back Row (l to r): Barbara Rohman, "Mackie" Zehrbach, Jeanne Hale, Dorie Adams, Helen Winebrenner, Wanda Adams, Darus Zehrbach, manager.

Front: Eileen Naughton, bat girl.

One of the first city softball leagues acquired the name "Pigtail." According to newspaper reports the circuit welcomed girls up to 15 years of age (later 18) who were supervised by Ed Hoey of the Cumberland City Parks and Recreation Department that oversaw a host of summer activities. Pigtail teams anchored at neighborhood playgrounds, including Mapleside, Post, Columbia Street, Pine Avenue, Centre Street, Johnson Heights, Gephart, Pennsylvania Avenue, and North End. Playground leaders became popular personalities who facilitated activities at the sites, including additional entry level softball games. The local newspaper regularly reported Pigtail results into the early 1960s.

According to Doris (Adams) Kessell, standout pitcher from the 1950s, "The only activity for women during the summers of the 1950s was on the playgrounds. After playing in the

Pigtail League, the young ladies would move on to the Queen City Softball League that was for older girls."

The Queen City Softball League, often referred to as the Queen League, proved to be a competitive fastpitch circuit with skilled pitchers. Organized in 1949, teams included the Moose Lassies, East Side Maids, Ellerslie Blue Bonnets, Gephart Playground, Hyndman Keystoners, and Kelso's, although some teams changed in subsequent years to include Rice's Market, Clinebell's Bakery, Crystal Laundry, and Central Lunch. Competition between the Lassies and Maids highlighted the inaugural season with the East Side squad winning the championship game 13-6 before an overflow crowd at Community Ballpark on Wineow Street.

34 MOUNTAIN DISCOVERIES

AT East Side Maids

UMPIRES

TIME 2:05

RBI	PLAYERS	Pos	1	2	3	4	5	6	7	8	9	10	11	12	13	14	AB	R	H	DO	A	E
	JACKSON	1															4	1	1			
	SHEPHERD	7															4	1	1			
	S. BIGGS	5															4	0	2			
	M. BECKWARD	6															3	0	1			
	M. FRAZIER	3															3	0	0			
	J. BECKWARD	4															3	0	0			
	M. Hamilton	2															3	1	1			
	A. Washington	10																				
	F. Stephens	8																				
	G. Leath	9																				

AT East Side

UMPIRES

TIME 3:00 PM.

RBI	PLAYERS	Pos	1	2	3	4	5	6	7	8	9	10	11	12	13	14	AB	R	H	DO	A	E
	HAWSE	6																				
	ADAMS D.	1																				
	FRIEND	4																				
	WINEBRENNER	7																				
	NAUGHTON	2																				
	CRABTREE	5																				
	ZEHRBACH	3																				
	DAVIS	8																				
	ADAMS F.	9																				

TOTALS

ER Left Sacrifices

BB 2-B PB

SO 3-B WP

HR HB

DP SB Balks

Darus Zehrbach's scorebook provided a detailed summary of Queen League softball games from 1951-1953.

Ritz team lineup, 1952, (top page) and East Side Maids, 1952 (bottom page).

A key figure in the organization of the Queen League was Earl Nonnenmann, owner of the Sports Shoppe on North Centre Street. Elected president in 1951, Mr. Nonnenmann oversaw a 16 game schedule and provided trophies and other awards for the athletes. The business owner continued to be known as an athletic booster for decades.

Some teams were fortunate to have business sponsorships, but most players sought individual sponsors or paid their own way—a testament to the athletes eagerness to compete. One former player recalled, “John Ankeney (owner of a downtown Cumberland office supply store), sponsored one player, but most had to secure their own way.” Donna



(Decker) Harris who played second base position for the East Side Maids also noted, “We all had to sponsor ourselves.”

The Queen League’s standout team proved to be the East Side Maids and its star pitcher, Doris (Adams) Kessell. Comments about Doris’ skills appeared regularly over the years, including a letter (printed in a 1989 Cumberland newspaper) reminiscing about softball nearly four decades earlier. The author wrote, “One of the people I remember was the pitcher for the Maids, Doris Adams. She could pitch a softball faster than anyone I have ever seen.”

Darus Zehrbach, Maids manager, mentored the team to championships in 1949, 1950, and 1952. Lovers Leap (formerly the Lassies) won the circuit in 1951 and Central Lunch in 1953.

Included in the league was the Ritz, the only recorded all black softball team in the Tri-State area. While the Queen League teams proved to be groundbreaking as a league, the Ritz highlighted a disparity that negatively affected life in the area—segregation. Racially diverse youngsters socialized outside of school, but not all were permitted to participate

The Hermanettes, with uniforms featuring the caricature “Herman,” circa 1954.

Front Row (l to r): Cora Leatherman, Darlene Weimer, Darlene Lease, Annabell Leatherman, Elsie McGee, Rosalie Bowers, Dot Heavner. Second Row: Jeanne Hale, Becky Lechlitter, Pat Metzger, Pat Thompson, Nancy Belt,

Francis Duckworth, Assistant Manager, Eileen Hite. Back Row: Ed McGee, Assistant Manager, Gene Scaletta, Manager, L.N. Duncan, General Manager of the Queen City Brewing Company, Arch M. Hutchinson, Secretary of the same firm.

together in scholastic play and other activities. Ritz players attended Carver School, the regional grades 1 through 12 facility for African American students located on Frederick Street in Cumberland. Since players were prohibited from participating in local school events, they competed against African American teams in nearby cities. In contrast to prevailing attitudes, the local Dapper Dan Little League for boys integrated at its inception during the same time frame.

The best known of the women’s fastpitch teams from the 1950s represented a local brewery that sponsored it. The Old German Hermanettes featured uniforms with a caricature of a small German man (Herman) wearing lederhosen—the official logo of Old German beer produced by the Queen City Brewing Company of Cumberland.



This photograph was labeled "Korner Kids" and was likely a playground team from the early 1950s. No names available.



Believed to be GEPHART PLAYGROUND PIGTAIL LEAGUE — Front Row (l to r): Bonnie Lippold, Barb Yankolevich, Pat Thompson, Barbie Balaban, Sheila Fram, Carol Kelley, and Pat Lippold. Back Row: Coach Mullaney, Joann Dickel, _____, Pat Cioni, Mary Jo Rowan, Judy O'Neal, _____, Mary Jane Curtis, and Jean Hale.



CENTRAL LUNCH — Front Row (l to r): Jeanne Hale, Pat Thompson, Jean True, Mary Ann Naughton, _____, and _____.

Middle Row: Joann Dickel, _____, Dottie Heavner, and Pat Metzger

Back Row: Rosie DeHaven, _____, _____, Gene Scaletta, coach, Ed McGee, and Elsie McGee.

The Hermanettes began with conversations between Gene Scaletta, manager, and officials from the brewery in early 1954. Mr. Scaletta sought sponsorship for a team whose players would be drawn from the former Queen League. Negotiations proved useful and plans developed for both sponsorship and league play.

Instrumental in achieving franchise status were team organizers, Gene Scaletta and Ed McGee, who officially accepted membership in the Atlantic Coast Girls Softball League. Teams included Garvin's Grill (Washington, DC), National Rebuilders (Altoona, PA), Spittel's Tavern (Baltimore, MD), and Crystalettes (Reading and Elizabeth, PA). The schedule called for doubleheaders on weekends with five home and five away dates.

The Hermanettes made their debut at Penn Avenue field against the Garvin's Grill where Mayor Roy Eves threw the first pitch and the Lonaconing City Band provided musical entertainment that was broadcast on local radio. Press coverage included a team photograph and story in the *Cumberland Evening Times* (April 1954). Ongoing newspaper coverage featured "Meet the Hermanettes" biographical summaries with accompanying photographs.

In addition to league play the Hermanettes competed against independent teams throughout the season. The



A rare action photograph of the Hermanettes at Penn Avenue field.



Nancy Belt (left) and Eileen Hite (right) at Penn Avenue field. The players uniforms were the first version worn by the Hermanettes.



Pat Metzger (left) and Darlene Weimer (right) at Penn Avenue Field.

Newberry Sluggers of Williamsport, PA, became one of the first nonconference teams to appear when it arrived in Cumberland in June 1954. Additional nonconference success came when the Hermanettes finished second in the state softball tourney featuring highly competitive city teams, including champion Baltimore Phillies.

The 1955 season saw the return of Gene Scaletta and Ed McGee as manager and coach. Once again the Hermanettes faced formidable scheduling that included the Hubbard Girls (Hubbard, OH) who appeared at Penn Avenue stadium. A unique fundraiser during the 1955 season saw the Hermanettes face off against the Old German men's baseball team.

The Hermanettes maintained schedules through the 1963 season when the Old German sponsorship ended—the team subsequently became known as the Cumberland Clippers. The Clippers continued for several years and then ended competition as a



EAST SIDE MAIDS — Front Row (l to r):
Cora Leatherman, Frances Adams, Ruth
Hawse, Dorie Adams, Jean Davis, and
Donna Smith.

Back Row: Darus Zehrbach, Annabelle
Leatherman, Helen Winebrenner, Clara
Hudson, Elizabeth "Liz" Crabtree, Patty
Palmer, and Norma Robosson.



CENTRAL LUNCH —

Front Row: _____, _____, _____, and _____.

Middle Row: Mary Ann Naughton, Joann Dickel, Jeanne Hale, Elsie McGee, _____, Jean True Clontz, and Becky Lechlitter.

Back Row: _____, Gene Scaletta, Manager, Sara Mae Stewart, and _____. PHOTO COURTESY MARTY CRUMP

fastpitch team. Ending competition did not mean the Hermanettes disappeared from memories. Over the years the trailblazers became a frequent topic of conversation among local sports fans who recall spirited women welcoming challenges to play the sport they loved.

In a 1992 newspaper article, Hermanettes reflected on their challenges and highlights. One vivid memory involved a field affectionately known as "bug stadium." The field located on Mason Road hosted women who enjoyed the sport and were willing to endure the pesky insects surrounding them during games. Practices were sometimes held at a sandlot field on Shades Lane, near Nave's Crossroad.



CENTRAL LUNCH, sponsor of the Queen League team, was a restaurant located at 74 North Centre Street, Cumberland, opposite City Hall. Central Lunch won the first half championship of the Queen League with a 13-6 record. *Photograph July 1953.*

Front Row (l to r): Clare Kreigline, Pat Metzger, Pat Thompson, Joann Dickel, Jeanne Hale, and Darlene Weimer.
Back Row: Dottie Heavner, Kathy Mullaney, Mary Ann Naughton, Gene Scaletta, Manager, Rose Bowers, Ed McGee, Elsie McGee, Eileen Hite, and Jean True Clontz.

PHOTO COURTESY MARTY CRUMP

Kathleen Lindner, first base position, remembered the absence of organized leagues for girls, and the taunting and stereotyping players sometimes endured.

Jeanne Hale concurred, "If you played ball or wore jeans, you were considered a tomboy." But Jeanne didn't care about the stereotypes, she just "loved to play."

Pat Metzger, second base, catcher, and sometimes pitcher, recently told the story about a friend who was discouraged from playing pickup baseball with boys because her parents believed it was not a "lady like" activity. A couple of years later both Pat and her friend joined the Queen League and soon after the Hermanettes where they enjoyed success.

Carol Hardman knew the Hermanettes as being a close group. "If a new player came on the team and she was a good ball player, there wasn't any jealousy." Sacrifices were involved. "You gave up your Sundays, your weekends, but you didn't mind," Hardman stated, "You loved to go."

Pat Metzger summarized the experiences of women who joined the 1950s teams, "We were pioneers for the local sports and I was happy to be a part of it."

Much has changed since the early days of women's fastpitch softball in the city. One important improvement occurred decades later when the Allegany County Board of Education accepted a recommendation by Jim Thompson, Supervisor of Physical Education and Athletics, to introduce fastpitch softball competition into high schools (1995). Since the sport's inception, both Fort Hill and Allegany High Schools have captured state titles. Nearby Mountain Ridge High School added to the list of state championships with consecutive titles in 2012-2013.

Additional recognition for county softball came from Winner Brothers Coalettes team. Competing in **slowpitch**



HERMANETTES — The later Hermanette uniforms replaced "Herman" with block lettering.

Front Row (l to r): Pat Donahue, Carol Hardman, Pat Metzger, Pat Cioni, and Teresa High.

Middle Row: Ed McGee, manager, Darlene Jordan, Ruth Robertson, Fluzz Ketterman, Beverly Warnick, and Coach Ralph Miller.

Back Row: Sharon Miller, Pat Amato, Peaches Raley, Dianna High, Virginia Powell, and Linda Haines.

Absent: Pauline Miltenberger and Coach Denver High.

PHOTO COURTESY MARTY CRUMP



UNKNOWN LOCAL TEAM — Front Row (l to r): _____, _____, Pat Thompson, and Joann Dickel.

Back Row: Bev Warnick, Sarah Mae Stewart, Eileen Twigg, Jean Hinds, and Shirley Kelso.

PHOTO COURTESY MARTY CRUMP

Left: Pat Metzger, one of the pioneers for women's softball locally, proudly wears her original 1950s Hermanettes uniform. She played on several teams in the fifties, including Central Lunch. Pat is the second person from left in the front row of photo on facing page and also middle of first row in top photo. *PHOTO BY MIKE CALHOUN*

games, the Coalettes became the only team from Maryland to capture an Eastern Division Championship of the United States Slowpitch Softball Association (1985).

The most sweeping support for women's scholastic athletics occurred in 1972 with the enactment of Title IX, a law prohibiting sex discrimination in educational programming and activities that receive federal assistance. Title IX permeated all aspects of athletics and increased opportunities for women.

Today, opportunities are sometimes taken for granted in sports programming, but it was not long ago that women's participation could not be assumed. Concerned individuals who recognized the limitations surrounding sports and took action deserve recognition. Also worthy of accolades are the young women who overcame obstacles and paved the way for today's success stories. It is inspiring to recall that local gender barriers began to fall when Cumberland's 1950s fastpitch softball teams took the field.

sprucemtncabins.com



304-204-1250

VACATION CABINS WITH DIRECT ACCESS TO SPRUCE KNOB



Experience the Quality

OF HANDMADE AMERICAN SOLID WOOD FURNITURE
BY AMISH AND MENNONITE CRAFTSMEN

BEDROOM • DINING ROOM • LIVING ROOM • OFFICE
OUTDOOR PATIO & MORE

Also Home Décor, Candles, Unique Gifts, and Locally Made Items

*Whispering
Pines*

814-662-4100

622 Springs Road, Springs, PA 15562
WhisperingPinesFurniture.com
Mon. – Fri. 9-5 | Sat. 9-4 | Closed Sundays

est. 1896
SPRINGS
GENERAL STORE



Serving the community for over 100 years

**1726 Springs Road
Springs, Pennsylvania**
Monday-Friday 8am-6pm
Saturday 8am-5pm

FRESH DONUTS
Fridays & Saturdays
Call ahead or come early!

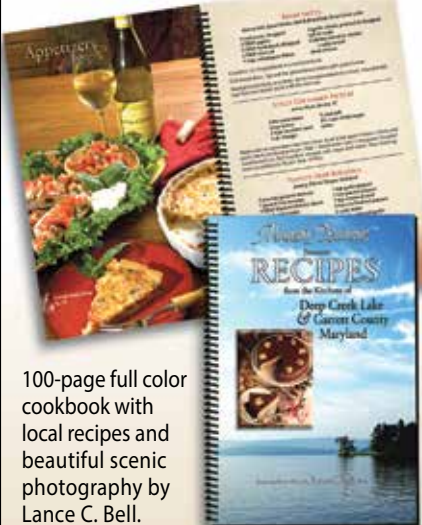
Quality breads, pies,
cookies, muffins,
cakes, and more

Bakery
Deli
Bulk Food
Grocery
Local Products
Toys
Books

CHECK OUT OUR NEW BOOKS & TOYS

BUY 1 GET 1 FREE!

*Deep Creek Lake &
Garrett County*
COOKBOOK



100-page full color
cookbook with
local recipes and
beautiful scenic
photography by
Lance C. Bell.

Now get 2 Cookbooks for \$20.00!
(Shipping Included) Send a check made payable
to AAD-INC: 618 N. Mechanic St., Suite 1,
Cumberland, MD 21502. Or call 301-759-2707.
Keep one, give one as a gift!

Cumberland Theatre Wraps Up its 37th Season *and Anticipates an Exciting New Itinerary of Performances for 2026*

CUMBERLAND, MARYLAND

The Cumberland Theatre is proudly celebrating its 37th year of entertainment and looking forward to the 38th season in 2026. The theatre is a 501(C)(3) non-profit organization entirely owned by its volunteer Board of Directors and operated by its Artistic Directors. These members of the community spend invaluable time and resources to the funding and operating of the theatre. Other volunteers support the theatre by serving on various committees and by working as front of house staff.

The Cumberland Summer Theatre was initiated as a project of Frostburg State University, becoming independent of the University in its fourth season. It was started when President Herb Reinhard wished to revive the dormant summer theater program at the University.

In 1991, Dr. & Mrs. Nicholas Giarritta purchased, and with assistance from the State of Maryland, renovated an empty church building on Johnson Street, the current home of the Cumberland Theatre. In 2003, at the opening night performance of Stephen Sondheim's musical "Sweeney Todd," the auditorium was christened "The Nicholas and Shirley Giarritta Playhouse" to commemorate their many contributions to the theatre throughout its history.

The Board was delighted in 2003 when distinguished stage, Emmy Award winning, and Academy Award nominated actor William H. Macy honored the theatre by agreeing to serve on the Board of Trustees.

Some of the programs offered through the Cumberland Theatre include Stars of Tomorrow for local actors aged 5 – 20; Stars of Tomorrow ELITE for teen local actors, 13–19 years old; and free Shakespeare in the Park festivals. They also have partnered with the Embassy Theatre in Downton Cumberland and Our Town Theatre in Oakland, MD.



The remaining months of 2025 will feature the following performances:

***The Exorcist*, October 9 – 26**

Adapted from the novel by William Peter Blatty, the most chilling test of faith comes to life on stage with the terror and redemption of a ten-year-old girl.

***You're A Good Man, Charlie Brown*, November 13 – 16**

Featuring life through the eyes of Charlie Brown and his friends in the Peanuts Gang with songs and vignettes, based on the beloved Charles Schulz comic strip.

***A Sherlock Carol*, December 4 – 21**

A grown-up Tiny Tim asks Sherlock Holmes to investigate the death of Ebenezer Scrooge. The Great Detective must use his gifts to solve a Dickens of a Christmas mystery!

The 2026 Season Schedule is as follows:

Heartbreak Hotel — January 29 – February 15

Pride and Prejudice — March 26 – April 14

Annie — April 30 – May 17

Psycho Beach Party — June 4 – 14

Saturday Night Fever — July 9 – 26*

Flashdance the Musical — July 9 – 26*

Sylvia — September 3 – 13

Bad Seed — October 1 – 11

The Pillowman — October 22 – 31

Dr. Seuss's How the Grinch Stole Christmas — December 3 – 20

**Performed on select dates — Saturday Night Fever and Flashdance the Musical*

For more detailed information on Main Stage Performances, Stars of Tomorrow and Shakespeare in the Park festivals, visit www.cumberlandtheatre.com.

The First Washington Monument *Erected in Memory of George Washington*

WASHINGTON MONUMENT STATE PARK, BOONSBORO, MARYLAND



Photography provided by: **Town of Boonsboro**

Washington County in Western Maryland is the first county in the nation to bear the name of Washington and also the first county to erect a monument in George Washington's memory. Located atop South Mountain, in what is now Washington Monument State Park, the structure is a rugged stone tower that was initially erected by the citizens of Boonsboro, MD, in 1827.

The well-known Washington Monument in Washington, DC, was not completed until 1885.

On July 4, 1827, most of the 500 townsfolk of Boonsboro assembled in the public square behind the Stars and Stripes and a fife and drum corps, and marched two miles to the mountain site to begin construction. The mountain top



Left: Original postcard showing the Washington Monument before the Civilian Conservation Corps restoration.

Below: Marble plaque on the monument with the inscription "Erected in Memory of WASHINGTON, July 4th, 1827, by the citizens of Boonsboro."

had been chosen because of the abundance of native rock in that area. Since water was not available nearby for mortar, huge stones were carefully selected and accurately cut and laid to form the dry circular structure. The construction of the monument was facilitated by the skill of a number of stonemasons from that area.

A dedication service was held at noon, after which a cold meal was served, and work was resumed until 4 pm. Then the Declaration of Independence was read to the assembly and three Revolutionary War veterans mounted the tower and fired a three-round salute. At this time, the monument stood 15 feet high on a base of 54 feet in circumference. Plans were made to finish it to a height of 30 feet "after the busy season" (accomplished in the fall of that year). Inside steps led to an observation platform surrounded by a coping. On the side toward Boonsboro was placed a marble plaque inscribed with: "Erected in Memory of Washington, July 4, 1827, by the citizens of Boonsboro."

Fifty years after construction, the structure had fallen into a state of decay. It was rebuilt and restored to its original form by the Town of Boonsboro, under the sponsorship of the Independent Order of the Odd Fellows in 1882 and



dedicated before a crowd of 3,000 people. A decade later, however, the tower again fell into ruin when a crack in the wall was not repaired.

The Washington County Historical Society purchased the site in 1920 and deeded it to the State of Maryland in 1934, for use as a state park.

The tower was rebuilt to its present form by the Civilian Conservation Corps (CCC). Workers set in place the original cornerstone and a reproduction of the dedication plaque. A third dedication ceremony of the restored monument was held on July 4, 1936, with great fanfare.

During the Civil War, on September 14, 1862, as Confederate General Robert E. Lee and his staff entered



Boonsboro during the Battle of South Mountain, Lt. Col. E.P. Alexander observed “a small party of people on what seemed to be some sort of tower on the mountain top.” Thinking they were Union signalers, Alexander led a squad of eight men to investigate, but found them to be only some local citizens trying to get a better view of the combat. Union signalmen did use the monument afterward, however, and during the Battle of Antietam three days later.

A critical turning point in the American Civil War, South Mountain State Battlefield seeks to preserve the first major battle to take place in Maryland. Only here does the Appalachian National Scenic Trail intersect a major Civil War battlefield.

Today, Boonsboro is proud to be the first Appalachian Trail Community in Maryland taking steps to ensure the ongoing protection of their natural, cultural, and recreational resources. Nestled at the foot of South Mountain, between Hagerstown and Frederick, Boonsboro was founded in

An ideal site for spotting migratory birds, as well as spectacular views, can be seen from the top of Washington Monument. The park also offers access to the Appalachian Trail, picnicking facilities, and a museum with exhibits on the natural and cultural history of the area.

PHOTO COURTESY MARYLAND OFFICE OF TOURISM

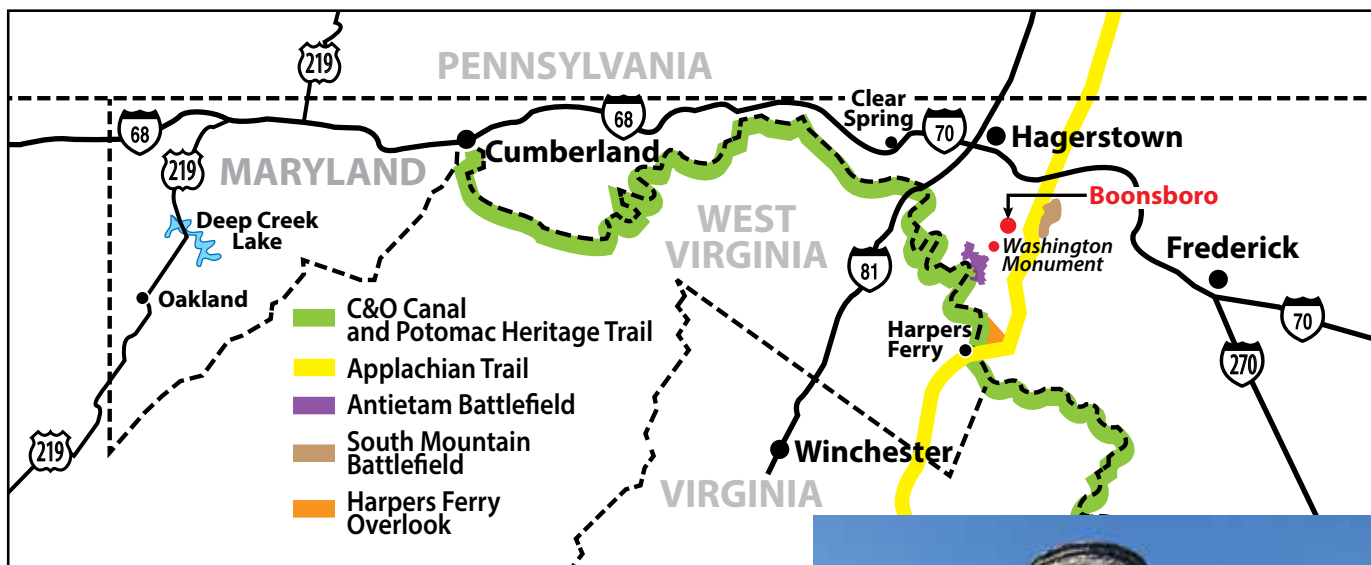
1792 by George and William Boone (cousins of Daniel Boone). It is a welcome respite for hikers and perfectly

placed to start your exploration of colonial and Civil War heritage sites, including the Historical National Road Scenic Byway, South Mountain State Battlefield, and Washington Monument State Park. Antietam National Battlefield and the C&O Canal National Historical Park are just minutes away, and Harpers Ferry National Historical Park is not much farther.

Washington Monument State Park, with the first monument to honor our nation's

first president, offers views east and west. It makes an ideal site for spotting migratory birds such as hawks, eagles and falcons, especially in mid-September. The park, managed





by the Maryland Department of Natural Resources, can be reached off Interstate 70 eastbound via Exit 35. It was added to the National Register of Historic Places in 1972. The Park is also home to the main office for South Mountain State Battlefield and museum. The main parking area, picnic pavilion and museum are accessible to the mobility impaired. Hours are 8 a.m. to sunset (April to October) and 10 a.m. to sunset (November to March).



PHOTO COURTESY MARYLAND OFFICE OF TOURISM

Antietam Battlefield

Maryland
YOU'RE WELCOME
visitmaryland.org

History – It's in Our Nature
YOU'RE WELCOME
in Hagerstown-Washington County, MD

visithagerstown.com

Visit
HAGERSTOWN
& Washington County
Convention and Visitors Bureau

Craft Breweries in Mountain Maryland and Nearby West Virginia

FEATURING EIGHT CRAFT BREWERIES WITH
ATTACHED TAPROOMS OR PUBS

Written by: **Mary Reisinger**



People have brewed beer for at least 6,000 years. In the past, it was often a solution to the problem of obtaining clean water, but beer has also played an important part in celebrating religion and in creating community. In the United States, the relatively recent emergence of craft beers has restored beer's role in helping bring people together. In the westernmost counties of Maryland and nearby West Virginia towns, eight craft breweries with taprooms or pubs exemplify this trend.

The earliest records of beer brewing come from the Sumerians in Mesopotamia. They documented at least nine brews, including golden, dark, sweet dark, and red, made with barley and various fruits, herbs, and spices. They drank beer from communal jars, using straws to bypass the material floating on top. They even wrote poetic tributes to Ninkasi, the goddess of beer.

Egyptians, who also brewed with barley, fruits, herbs, and spices, added emmer and other grains. They improved

brewing techniques and created many varieties of beer, which was not only a dietary staple, but also an important part of religious practice. Egyptians, too, had a deity, Osiris, associated with the making of beer.

Beer was brewed in Ancient China as well, especially during the Shang Dynasty (1600-1046 BCE). Millet, rice, and other grains were used instead of barley. Beer was highly regarded as a beverage for special occasions, and it was considered important enough that the government regulated its production.

Like many other aspects of these ancient cultures, beer brewing eventually made its way to Europe. In the Middle Ages, the Germans (German-speaking people in central Europe; at that time, there was no unified German state) are generally deemed to have perfected it.

The Germans took beer seriously. Bavarians developed the *Reinheitsgebot*, a purity law that initially allowed only three ingredients in beer: hops, water, and barley. They didn't

fully understand the role of yeast, which often was introduced to beer through the air since early breweries were in bakeries. The purity law was later amended to include yeast, and to add wheat to the approved ingredients. In German culture, beer was usually consumed in outdoor gardens connected to breweries, where people of all ages could gather to eat, talk, sing, and dance as well as drink beer.

As Europeans traveled to the New World, beer had an impact on Colonial America. Water on ships often became unhealthy, so everyone relied on beer during the long sea voyage. The Pilgrims, who were trying to reach the Virginia Colony, went off course and had to end their journey far north of their original destination because the captain of the ship needed to conserve enough of the beer supply to get his sailors back to England.

Europeans weren't the first inhabitants of North America to know about brewing. Native Americans made beer from many ingredients; in fact, they showed early settlers how to use spruce beer (made with spruce branches rich in Vitamin C) to ward off scurvy. Nevertheless, by the mid-1800s, German immigrants dominated commercial brewing. No longer bound by purity laws, they used corn and other ingredients that were available in North America.

While many people brewed beer at home for their own use, a number of successful commercial breweries opened and thrived until Prohibition, which outlawed commercial and home-based making or selling of alcoholic beverages. Many commercial breweries were bankrupted by Prohibition. Those who survived often did so by producing and marketing "near beer" (a low-alcohol beer allowed during Prohibition), soft drinks, and other items such as candy.

Prohibition lasted from 1920-1933. Unfortunately, the repeal that reinstated commercial alcohol production allowed wine to be made in the home, but not beer, so home brewing continued to be illegal. After World War II, many Americans who had experienced beer in Europe began to demand better and more varied brews in the States. This and other factors led to a period of turmoil in the industry when many breweries closed. The August Schell Brewing Company, in business since 1860, survived by first cutting a large English walnut tree on its property and selling the lumber, and then adding new types of beer to its lineup.

During the 1960s and 70s, interest in craft beer surged, but home brewing remained illegal until an unexpected

development in Congress. Senator Alan Cranston and Representative William Steiger, while working on an unrelated bill, added an amendment that made home brewing of beer legal. This bill was signed by President Jimmy Carter in October 1978 and took effect in early 1979. States could still regulate home brewing, and it took until 2013 for home brewing to be legal in all 50 states, but bill HR 1337 turbo-charged the craft beer movement in the U.S.

In December 1978, Charlie Papazian founded the American Homebrewers Association (AHA). He went on to launch the Brewers Association and the Great American Beer Festival, and to write *The Complete Joy of Homebrewing*, an iconic guide still used today. In 1979, the AHA held the first National Homebrewing Competition and had 34 entries. In 2018, it received more than 8,000.

Home brewers were looking for something different than commercially available beer, and many hobbyists discovered they had a passion for creating new flavors. Ken Grossman, founder of Sierra Nevada, started brewing at home when he was 15. He kept the beer in his closet and when it was discovered, he explained it as a science experiment. Melissa Mendez (home brewer who started Project Halo Brewing), says that even after years of doing this, she is always "very excited" to taste the results of a new recipe she has created.

This new wave of amateur brewers led to a huge increase in craft breweries. In 1978, there were a hundred breweries in the United States. Today there are closer to 10,000, many of them craft breweries, most of these started by former home brewers. In recent decades, access to excellent craft beer has reached communities all over the country.

In the area of Allegany and Garrett Counties in Maryland, and the West Virginia counties adjacent to this tip of Maryland, there are currently eight craft breweries with attached taprooms or pubs. Most of them have opened within the past decade. Two are farm breweries, which must produce something on the farm that is used in the beer. Most of the owners began as home brewers. Two of the lead brewers are women. Several of the breweries are family-owned. Their food offerings range from food trucks to full kitchens. Some of them send kegs of their beer to bars and restaurants. Some can beer for customers to carry out, while others can for distribution in liquor stores. All of them provide a welcoming place for people to enjoy skillfully crafted beer along with food and fun.

Screech Owl Brewing & Spent Grain Café

304-379-4777; Owners: Roger and Crista Johnson
2323 Ralph Livengood Rd., Bruceton Mills, WV 26525
Sales of TO GO Beer: Tue – Thur 10 – 5,
Café: Fri 3 – 8; Sat 12 – 8 (kitchen closes 7 pm)

After 21 years of being an over-the-road truck driver, Roger Johnson was ready to stay home. He was an enthusiastic home brewer, so he and his wife Crista (majority owner) started a brewery in their garage in 2015, choosing the brewery's name because they can hear screech owls from their porch. They quickly progressed to a larger capacity brewing system, added onto the garage, and built a restaurant. Recently, they added a greenhouse for additional seating of customers. Daughter-in-law Kristin, who has taken over as lead brewer, and son Jameson, who is general manager and executive chef of the Spent Grain Café, have joined the operation, making Screech Owl woman-owned and woman-brewed and family-run.

The brewery had supplied kegs to restaurants and bars, but during the restrictions of Covid, these kegs sat empty, so they began canning for distribution to the marketplace, something that is still a strong part of the business. Screech Owl brews to high standards; the beer is not pasteurized, and no preservatives are used. This means it must be refrigerated. Their most popular retail beer is Hoo's Your Daddy IPA; at the café, the biggest seller is Bold Blonde Ale. Other favorites include Class 4 Zinger Hazy IPA (featuring three hops and named for a challenging whitewater rapid where three currents converge) and Dooley's Irish Red, named for Crista's maternal grandfather and declared by Irish visitors to



be the most authentically Irish beer they've had in the U.S.

Screech Owl focuses on the quality of the beer, the food, and the experience. They grow some of the ingredients for the café, and they use spent grain from the brewing process for baking (including pizza crust and rolls), selling excess to farmers who feed it to their livestock. They have installed a huge sandbox for children and cornhole for the young at heart. Screech Owl is not pet-friendly—only service animals are welcome. Customers will find a casual, safe environment where children can play while adults linger over their meals.



High Ground Brewing

304-789-1216; Owners: Dallas and Jana Wolfe
102 Railroad Avenue, Terra Alta, WV 26764
Hours: Mon – Thur 3 – 8; Fri 3 – 9; Sat 12 – 10; Sun 1 – 8

Lt. Col. Dallas Wolfe is a full-time National Guardsman, a former home brewer, and an entrepreneur who started a craft brewery business. He purchased a vacant building that he and his father renovated. Dallas began brewing early in 2019, milling his own grain, building up a supply of his most promising recipes, and setting up keg distribution. The taproom doors opened in May 2019. The brewery stayed afloat during the pandemic by setting up the small canning system Dallas had used as a home brewer, and selling cans and growlers of beer to individuals who came to pick it up even though they couldn't congregate at the pub. As the brewery returned to normal operation, Dallas and Jana worked to restore both pub sales and distribution of their beer.

High Ground brings in food trucks from the second weekend of May to early fall. Popcorn and pepperoni rolls are always on hand, and the in-house menu increases in winter. The taproom schedules live music, trivia contests, and other events. Taps are kept supplied with favorites such as Mandatory Fun IPA and Coal Train Porter. About four years ago, Dallas was asked to create a beer for the Lurch Festival in Philippi that celebrates Ted Cassidy, who played Lurch on the Adams Family. The result? You Rang. Courtney Simpson, taproom manager and head brewer for the past year, is proud to



have collaborated with Dallas on the creation of the award-winning All Pedal No Brakes. In addition to the pub attached to the brewery, a large "biergarten" joins the building for outdoor seating in suitable weather, and High Ground is part of the Harvest Host network.

Dallas chose the name High Ground partly because the brewery is in Terra Alta ("high earth"). The closely related "high ground" has two additional meanings: militarily, having the high ground provides a tactical advantage, and ethically, taking the high ground means doing things the right way. Dallas and his wife Jana try to take the high ground in their management of the brewery by giving back to the community as much as they can, including by raising funds and collecting goods for local animal shelters. The pub welcomes well-behaved pets (dogs on a leash) with their humans.

ALL PHOTOS ON THIS PAGE BY MARY REISINGER

Mountain State Brewing Company

304-463-4500; Founders: Brian Arnett and Willie Lehman
1 Nelson Blvd., Thomas, WV 26292
Hours: Mon, Tue, Thur 5–9; Wed CLOSED;
Fri–Sat 12–9 (Pub ‘til 11); Sun 12–7

Stepbrothers Brian and Willie grew up in West Virginia, only familiar with, in their words, “light beer and homemade wine.” They became curious about the possibility of producing better beer and took up homebrewing in the early 1990s, drawing on their parents’ books and knowledge of homebrewing from the 1970s. They started a craft brewery in 2005, in the small town of Thomas. As natives of West Virginia, they naturally turned to the state’s nickname for their brand.

The brothers’ goal to self-distribute their craft beer was made possible by West Virginia’s 1991 legalization of brewpubs, a license category in which breweries are allowed to sell their product in glasses at their own pubs and distribute their extra beer to other establishments without going through a distributor. Mountain State began operation with an attached pub and ambitious goals for selling their product regionally. Within a decade, Mountain State beers were so popular in the marketplace that it was difficult to meet the demand in their existing facility. This led to a huge expansion of the physical plant that was completed in 2016. The brewery now has far greater capacity as well as access to a lab, grain silos connecting to milling equipment (they have a standing agreement with a farmer



to take the spent grain for his livestock), and a large canning line.

The self-reliant ethos that shaped the development of the company is also evident in the décor and furnishings of the Thomas pub. The brothers made much of what they needed to get started. It’s a comfortably rustic place to sip on Mountain State’s popular brews and to enjoy salads, sandwiches, and the featured artisanal flatbread pizzas. Outside, there is

cornhole and picnic style seating. Mountain State has grown the business and added new outlets, with several other taproom locations, but the original site is a great place to see how the idea and the hard work of the brothers have led to two decades of successful operation.

Stumptown Ales

309-259-5570; Owners: Cindy and Jon Robeson
390 William Ave., Davis, WV 26260
Hours: Mon–Wed 3–9; Thur 4–10; Fri 2–10; Sat 1–10;
Sun 1–7



The Robesons moved from Northern Virginia to Davis, WV, and bought a large Victorian house so that Cindy could fulfill her dream of running a bed and breakfast. Jon shifted his law practice to the area, changing his focus to real estate, and Cindy served as his legal assistant. Craft beer wasn’t widely available in the area at that time, so Jon started home brewing. As Cindy puts it, “one mid-life crisis later,” Jon decided to open his own brewery and bar in 2015. Davis, like many logging towns, had the nickname Stumptown. The story is that

in the town’s early days, a person could get from one end of town to another by hopping from stump to stump. This inspired the brewery’s name.

Initially, Jon did his own recipe creation and brewing. He now hires people to brew. They have a good lineup of beer and don’t place a lot of emphasis on creating new ones. Originally, Jon’s brews were hop-centric, with lots of IPAs. Over time, they’ve added lighter beers, stouts, porters, sours, pale ales, and Belgian-style brewing. Their flagship beers, always on tap, are Holy Citra! Double IPA, Lefty Lucy Amber American ale, and Bewildered Hippie IPA. When they opened in 2015, they were voted best new brewery in West Virginia. Two years later, Brilliant Stream named Stumptown Ales West Virginia Brewery of the Year. In recent years, they have opened a second taproom in Fairmont, WV, but the brewery remains in Davis.

Stumptown Ales is a pleasant and welcoming space that emphasizes good craft beer. They have Tuesday trivia nights only during shoulder seasons (November until the opening of ski season, and April through the first half of May) because in peak winter or summer seasons, the room is too crowded to run a trivia contest. They have a small kitchen, so their menu is limited. On Wednesdays they offer pizza, and they have occasional food trucks, but people are encouraged to bring in food from other places. Visitors will find that, as the sign near the entrance says, they may enter as strangers, but they will leave as friends.

Brewery and the Beast

301-691-BREW (2739); Owner: Craig Frazee
418 S. Main St., Accident, MD 21520
Hours: Mon, Wed, Thur 11–8:30;
Tue CLOSED; Fri – Sat 11–9:30; Sun 11–6



Craig Frazee began operating a food truck, the Bar-B-Qed Beast, featuring his own line of smoked meats, in 2014. When he considered opening a restaurant, he decided to draw on his experience as a home brewer and include a brewery in the plan. In preparation, Craig took a six-week online brewing course and sought advice from many experienced brewers, including folks from Short Story, 1812, High Ground, and Screech Owl. He leased a suitable space (once a butcher shop, appropriately enough) in Accident and renovated it to his needs. Brewery and the Beast opened its doors in August 2024. Presently, it is the only craft brewery in Garrett County.

Business has been fairly steady in the brewery's first year. Craig schedules lots of events to add to the experience for customers, especially in the winter. There are trivia nights on the second and fourth Wednesdays of each month. First and third Wednesdays are open mic nights. A local writing group reads on the second Thursday of each month. Mondays are senior citizen days with 20% discounts for those 55 and older. Live music events are often scheduled on weekends. Brewery and the Beast is also available for special events and for catering. The food truck is still in occasional use, though running a restaurant and a brewery keeps Craig



busy. The menu at Brewery and the Beast capitalizes on Craig's deep knowledge of smoked meat and his creative approach to cooking.

Craig describes the current setup as a nano brewery, even smaller than a micro brewery, so they have to plan carefully to brew enough beer. He and his brother Brian do the brewing, but he expects to hire brewing help eventually. He hopes to expand the brewery's capacity in the future, and he'd like to explore distribution. For now, Brewery and the Beast is off to a great start with exceptional food and an excellent line up of craft beers.

Dig Deep Brewery

301-338-1013; Owner: Marcus Rowley
2 Howard St., Suite B, Cumberland, MD 21502
Hours: Mon – Thur 4–10; Fri 4–11; Sat 1–11; Sun 1–6

Unlike most craft brewery owners, Marcus Rowley was never a home brewer, but since he was young, he has had the goal of owning a brewery. His opportunity arose when he learned about the old Footer Dye Works Building wanting to lease a section that was basically a shell.

It's an amazing location in Cumberland, visible from the expressway, with ample parking. Marcus' vision was to have a clean space with excellent lighting—neither glaring nor too dim—with an industrial vibe. After a strenuous and expensive process that required him to “dig deep” into his supply of energy and money, Marcus was able to start brewing in June of 2019 and open for business in September of 2019.

Within months, the new business had to find ways to work around the limitations of pandemic restrictions. Initially, they sold beer to customers who arrived in their cars to pick it up. Later, Marcus and his crew carried out the tables and chairs to the parking lot each morning and prayed for good



PHOTOS BY MARY REISINGER

weather. Each evening, they carried everything back inside. Each year has brought new conditions that Marcus meets by constantly adjusting things like the schedule of special events or the beverages he creates. He thinks Dig Deep was one of the first breweries to make a sort of hybrid between ale and lager that he calls a dirty ale. When customers asked for gluten free drinks, he started making a high-quality flavored seltzer.

At Dig Deep, the aim is to have beers on tap that will satisfy any taste preference. Marcus feels he has been very lucky with his brewers, both originally home brewers, who have helped him to maintain the level of excellence he wanted. He now looks forward to moving to higher-capacity brewing and to a commercial canning system for distributing the brewery's products. Meanwhile, Dig Deep is open seven days a week, with something for everyone.

1812 Brewery

301-338-2490; Founders: Cory and Sean McCagh (son & father)
13006 Mason Rd. NE, Cumberland, MD 21502
*Hours: Mon–Tue CLOSED; Wed 5–8; Thur 5–10; Fri 4–10;
Sat 12–10; Sun 1–7*

After college and on the way to graduate school, Cory McCagh moved into the house on an old farm his parents' had bought several years before. He became interested in planting hops. He started with four varieties of hops on one acre that he thought would take a few years to root, but they were thriving within a year. He embarked on another kind of study—hops and brewing. Then he and his father, Dr. Sean McCagh, decided to convert the old barn on the property into a brewhouse. After extensive renovation, they opened 1812 Brewery (named for the age of the barn) in 2017 as Allegany County's first farm brewery.

It became a full-fledged family operation. Brother Casey studied brewing. Other relatives pitched in with everything from waiting on customers to marketing. When Dr. McCagh sadly passed away in early 2021, Cory continued to have the support of his family, including his mother Terri. 1812 also has the support of the community. Recently, some public



1812 BREWERY

funding has made it possible for the McCaghs to expand into a new custom-built structure on the farm. This should make it possible for 1812 to increase its already significant distribution to wider markets.

The 1812 property now boasts a large open patio, a covered taproom, play space for children, a window for ordering beer and other beverages, and a log-covered building where performers play on the front porch. There is a farmers market and craft show on the first Sunday of each month. The farm is also part of the Harvest Hosts network. The enterprise has grown into a wonderful place to have a brew, eat something from a food truck or order food to be delivered, listen to live music, and enjoy the gorgeous scenery with family and friends.



PHOTO BY MARY REISINGER

Locust Post

301-697-3519; Owners: Denise and Tony Cornwell
31706 Old Adams Rd., Little Orleans, MD 21766
Hours: Thur 5–8; Fri–Sat 12–10; Sun 12–6



Tony and Denise Cornwell had the idea of building a barn to serve as a wedding venue on their farm in Little Orleans, but 1812 owner Sean McCagh suggested that they open a farm brewery instead. They spent nearly two years visiting breweries, talking to brewers, home-brewing, and starting the necessary paperwork before breaking ground in 2019 and opening in October of 2020. Both the Cornwells are artists; in addition, Tony is a home improvements contractor and Denise is an accountant. Their combined skills have led to a custom-designed “barn” housing their brewery and taproom, and a thriving business. As complements to the brewery and taphouse, the Cornwells are on the Harvest Hosts and Hipcamp campsite networks and they have a 9-hole disc golf course.



The black locust trees Tony pulled from the farm's woods to support their hops gave the place the perfect name. Locust Post uses the Cascade hops they grow as well as other hops.

They brew a line of European-style beers that have proven very popular. With small-scale equipment, they can beer for patrons to take with them, but they have not ventured into larger-scale canning for distribution. Their aim is to expand the business on site and to grow the friendly and enjoyable community at the taproom.

The Cornwells have developed a menu of pizzas and light fare, including some gluten-free options, to accompany the beer and other beverages. They feature products of other area vendors ranging from Maryland wine to maple syrup, from beef jerky to t-shirts. The taproom is filled with recycled architectural elements and the artwork of Tony and other local artists. They have regular trivia nights and frequent live musicians. When weather allows, patrons find ample outdoor seating on the deck and on the lawn near the music pavilion, but rain or shine, there is always a warm welcome at Locust Post Brewery.



Deep Creek DOCKS INC

NOW TAKING ORDERS FOR THE 2026 SEASON



“Deep Creek’s First Stop for Docks”
 Custom Built Aluminum Docks • PWC Docking Solutions
 Aluminum Dock Repairs & Service • Dock Accessories

588 Bumble Bee Road, Accident, MD 21520
301-387-8574 • www.deepcreekdocksinc.com



All Earth Eco Tours

Deep Creek Lake Fun Learning Outdoor Adventures For All Ages
Guided Hikes, Yoga to You, Special Events, Team Building



www.allearthtours.com
301-746-4083 • 800-446-7554
 720 Morris Avenue, Friendsville, MD 21531

OAKLAND B&O MUSEUM

The 1884 Queen Anne Style architecture makes this the centerpiece of downtown Oakland!



Check Out Our...

- Newly acquired Baldwin Steam Engine/Tender
- Caboose & Boxcar
- Kids Huff N’ Puff
- Kids Activities
- Summer Speaker Series
- Railroad Library/Research
- Exhibits

www.oaklandbandmuseum.org for more information!

HOURS – Summer & Fall
 Wed, Fri, Sat 10 am – 3 pm;
 Sun 10 am – 3 pm
Winter & Spring
 Fri & Sat 10 am – 3 pm;
 Sun 12 pm – 3 pm
 117 Liberty Street, Oakland, MD
 301-616-0661



COFFEE & CREAMERY

Hot, Cold & Blended Drinks
Latte, Cappuccino, Cold Brew, Tea & more...

35 Flavors of Ice Cream –
Hershey's Hand Dipped & Soft Serve

Mountain Flour Cupcakes and
Decorated To Order Ice Cream Cakes

*Inside or outside dining
as well as get it to go!*

301-387-8989

Next door to SHOP 'n SAVE



SHOP'n SAVE *Fresh*

Prepared Meals & Deli Platters to Go

ShopDeepCreek.com



Donuts, Cookies, Cakes, Pies & More



Full Service Super Market with Seafood
and Live Lobster, Salad Bar, Hot Bar and more...

301-387-4075 • Open Daily 7:00 am

Market Square Shopping Center • 24586 Garrett Hwy., McHenry, MD • Email: Sns.shop4u@gmail.com

A photograph of three surgeons in an operating room, wearing blue scrubs and masks, illuminated by a large overhead surgical light. In the background, medical monitors display vital signs, including a heart rate of 79. The entire image has a purple color overlay.

CHANGING HEALTH CARE CHANGING LIVES

LIFE CHANGING MEDICINE

At UPMC, we don't imagine possibilities—we pioneer them.

Challenging conventional thinking. Uncovering never-before-imagined treatments and turning them into reality. Every day, we are redefining what health care can be and empowering you to live your best life.

upmc.com/ChangingLives

UPMC
LIFE CHANGING MEDICINE