

Mountain Discoveries

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.

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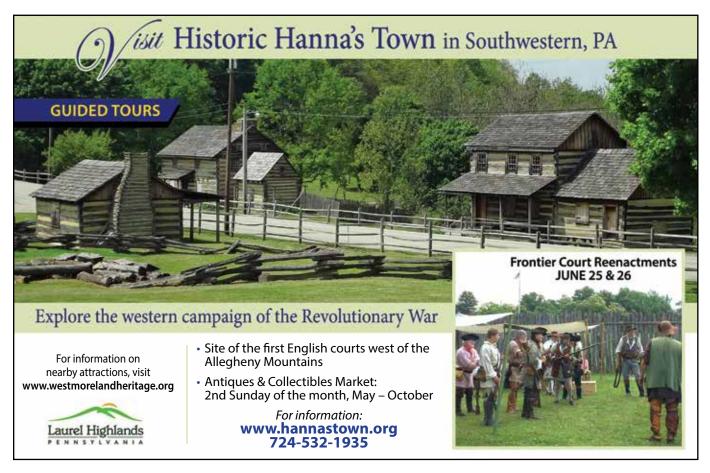
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Cover: Will Baker, Juan Aleman, and Blake Smith, G-FORCE FTC Robotics Team 2818 with a FIRST Tech Challenge (FTC) robot. See article on page 6.



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Building up STEAM and Changing Lives with Robotics Written by: S

Written by: **Sara Mullins**Photography by: **Lance C. Bell**

Starting SuGO free-for-all with five robots!



Math and science are two academic subjects that have struck fear into many a student not predisposed toward either discipline. Traditional classroom lectures and problems that can seem abstract, difficult and dull often alienate such students to the point that they become intimidated, lose hope of succeeding, and drop out of their math and science classes. International rankings have shown that American students lag behind many of their contemporaries overseas in math and science skills. Yet given the ongoing explosion of technology and its expanding effect on everyday life – think cell phones and self-driving

cars – the need for education in these fields has increased to fill growing demand for a technically skilled workforce.

To reverse this trend, the National Science Foundation (NSF) developed an educational initiative called STEM, an acronym for Science, Technology, Engineering and Math, designed to foster critical thinking and creative problem solving. By integrating and applying their math and science knowledge, students could learn to develop solutions to real-world problems through engineering and technology. STEM has recently morphed into STEAM with the addition

of Art, to promote a more holistic learning approach that recognizes the value of creativity and encourages participation from students who are less technically inclined.

So how can all of those lofty goals be realized in a way that fires kids up about STEAM learning and makes it fun? How can families and members of communities get involved?

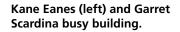
Dean Kamen, inventor of the Segway personal transporter and holder of 441 patents, has some answers: "Kids need access to handson projects that result in a tangible product. Instead of telling them why abstract concepts like algebra or trigonometry are important, science teachers should say, 'Let's build a LEGO robot!' With a little assistance, the kids build one and it solves a problem. Suddenly, they realize that math and science are very powerful tools. Suddenly, math and science are relevant and fun."

To establish a robotics program that would engage kids in STEAM, Kamen founded FIRST, "For Inspiration and Recognition of Science and Technology." FIRST was created "to inspire young people to be science and technology leaders, by engaging them in exciting mentor-based programs that build science, engineering, and technology skills, that inspire innovation, and that foster wellrounded life capabilities including self-confidence, communication, and leadership." Since its founding in 1989, FIRST now sponsors competitions involving 3,128 teams, with roughly 75,000 students and 19,000 mentors from 24 countries.

The FIRST robotics craze has infiltrated the bucolic landscape of Garrett County, Maryland, and found a home in Accident's industrial park, where GEARS (Garrett Engineering and Robotics Society) serves as headquarters for the area's robotics teams and projects. To fulfill its stated mission – "Creating a world where



First is the "build"
with certain guidelines
in preparation for the
final event — building
is enjoyed by all
ages and skill levels.
Then it's off to
battle in a double
elimination
tournament where
two contestants try to
knock each other off
of the ring.



Juan Aleman (left) and Griff Speis compare construction.

Science and Technology are celebrated" – GEARS serves as the community hub, running FIRST and 4-H robotics for grades K-12, plus STEAM-related activities. GEARS was formed in 2006 to provide a home for on-going robotics activities year-round, and to develop new programs that would attract more participants.

One of the most popular GEARS programs is SuGO™ Sunday, when young robotics fans gather on the first Sunday of the month to build Sumo Wrestling Robots, form teams, and compete. SuGO, a Sumowrestling robotics event based on the LEGO Mindstorms[™] platform, was developed by Phil Malone, aka Mr. Phil, a native Australian and retired robotics software engineer who retired to Deep Creek Lake. Participants build



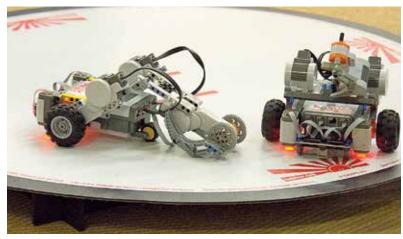
Evan and Serena Lewis working together.

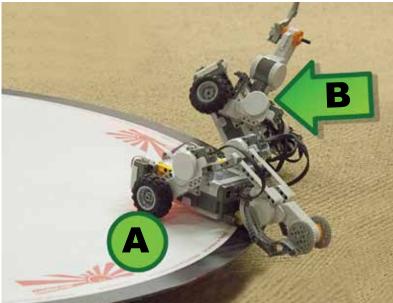
SuGO robots using Mindstorms[™] kits that are preprogrammed with specially designed SuGO software. Then it's off to battle in a double elimination tournament that takes place on a raised circular playing field. Two contestants place their robots

in the field, and the robots try to knock each other off the ring. Contestants earn points when they win or when their opponents fail to comply with the rules. The match continues until one of the contestants scores four SuGO points.

"Everyone loves fighting robots," says Mr. Phil, "since LEGO blocks are a familiar play environment, SuGO is simple to learn but difficult to master. It's adaptable to different ages and groups. It helps develop technical and strategic skills. It's STEAM all over the place."

In Garrett County, SuGO has served as a pipeline for students in grades 6 – 12 moving up to the "First Tech Challenge" (FTC), a more advanced competition that challenges participants to design, build, program, and operate robots that can play a floor game in an alliance (team) format. GEARS and 4-H have teamed up to create the G-FORCE FTC Team 2818. The team's mission: "To promote 4-H and robotics while having fun and fostering gracious professionalism."







Top photo: SuGO robots face off to begin the battle.

Middle photo: Robot "B" tumbles off the platform after getting a shove from robot "A," thereby losing the bout.

Bottom photo: 2818 G-FORCE FTC Res-Q robot picking up and dropping yellow cubes scattered among white

wiffle balls.

This year, they competed with their G-FORCE Res-Q robot, which featured custom tracks, designed to scale a steep mountain. The tracks were constructed with custom fabricated nylon rods, covered with neoprene tubing and bolted to a pair of bicycle chains driven by 4" stealth wheels.

After the robot autonomously scores two Climbers in a perimeter basket, a team of two takes over to operate the ingenious device by remote control. While under driver control, the robot performs the following tasks: collects 2" plastic cubes into a container in the rear end of the robot; moves up the mountain to drop the collected cubes into low, medium and high "goals." Along the way, the robot uses a special Gyro Sensor to maintain stability and avoid roll-overs as it moves up and down the ramp.

Since 2005, a group of students from Northern and Southern High Schools have found a common mission as First Robotics Competition (FRC) Team 1629, the Garrett Coalition otherwise known as GaCo. For this year's FIRST STRONGHOLD competition, the team built a sizable robot resembling a large platform on wheels – but this one holds a large ball and zips around in multiple directions on a playing field. In competition, the robot heads toward goal posts, spins around and hurls the ball backwards, up and over the goal posts.

Community outreach and involvement are key elements of Garrett County's robotics program. Mr. Phil and Arlene Lantz, a Swan Meadow School Math & Technology Resource Teacher, serve as key mentors, with the assistance of other volunteers and family members. An active, year-round schedule includes competitions ranging from local to national levels, Navy Youth STEAM Camps, Summer Tech Camps and demonstrations at home and at public locations like libraries and hospitals.

"A reminder – the FIRST competition is more than robots," says John Abele, former board chairman of FIRST. "It's about people, it's about...working together on a shared goal...and it's about finding and using each individual's unique talent to make the project team greater than the sum of its parts. It's about applying skills that will lead to success in whatever you do in life."

To foster a spirit of teamwork among robotics participants, FIRST values emphasizes "Gracious Professionalism" that values people, the community and high-quality work, and "Coopertition," a spirit of "cooperation" and "competition" that encourages teams to help each other even as they compete.

Right photo: Noah Aiken with a much larger robot.

The robot holds a large ball and zips around in multiple directions on a playing field, then tosses the ball backwards over goal posts.

"Robotics overlaps so many disciplines that being on a team is 100 percent relevant to anyone considering a career in science, technology or engineering," Mr. Phil says. "As team members learn problemsolving and communication skills, they also discover issues with group dynamics, scheduling, budgeting and logistics."

According to "FIRST Impact," a report based on ten years of data evaluated by Brandeis University, participants in robotics programs like FIRST are twice as likely to major in science or engineering and almost 90 percent are students or professionals in a STEM field. About 88 percent are more engaged in school, almost 90 percent plan to take more challenging math or science courses, and about 90 percent are more interested in attending college.

Kamen had additional goals in mind. "FIRST is more than robots. The robots are a vehicle for students to learn important life skills. Kids often come in not knowing what to expect – of the program or of themselves. They leave, even after the first vision, with confidence, and with a sense that they can create their own future."

In the end, robotics is just plain fun. "Kids don't get a chance to build things," Mr. Phil says. "Anything that allows them to do this is cool. This program gives them a chance to create."

Build Robots on SuGO Sundays

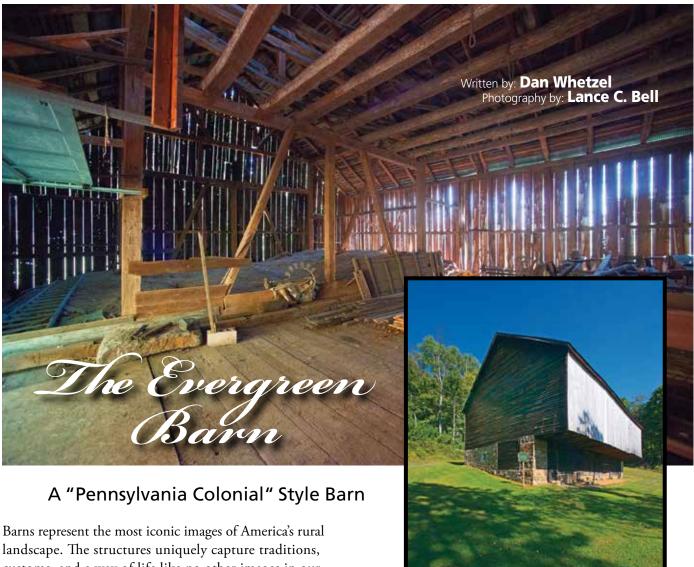
On the first Sunday of every month SuGO teams form at 1 pm, and build until 3 pm. Teams can be families or friends and no experience is necessary. All equipment is provided, and help is available for rookie teams. At 3 pm, teams move to the arena and the SuGO bots battle it out tournament style. Ask for a guided tour of the Robotics Center.

GEARS Inc. 116 Industrial Park Dr., Accident MD First Sunday of every Month – 1:00-5:00 pm Contact Phil Malone (301) 387-2331 Fees/Admission: \$10 per team or free for GEARS members. Yearly Membership is \$25.

Robotics competitions will be part of the excitement at the **Second Annual Power of Possibilities Makers Fest**, set for Saturday, August 13, at the Garrett College CTTC Building in Accident, Maryland. Building on last year's event that attracted 300 people, the 2016 Makers Fest will recognize and bring together those interested in creating, making and innovating.

For more information, contact Sarah Miles at 301-387-3771 or Mike Tumbarello at 301-387-3167 or mike.tumbarello@ garrettcollege.edu.





Barns represent the most iconic images of America's rural landscape. The structures uniquely capture traditions, customs, and a way of life like no other images in our collective memories. In recent decades changing agricultural practices have left many barns abandoned, neglected, and even subject to dismantling. Fortunately, not all barns have suffered sad endings. Nestled in the mountains of Western Maryland is a unique barn that has managed to escape agricultural trends and the ravages of time, while maintaining its historic character.

The Evergreen barn, located on the grounds of the Evergreen Heritage Center (EHC) near Frostburg, Maryland, represents one of the best examples of an 18th century structure to be found in Western Maryland. The barn has been dated to the 1700s by historical consultants who also describe its style as "Pennsylvania Colonial." According to Janice Keene, President of the Evergreen Heritage Center Foundation that is overseeing the barn's preservation, the Evergreen property was listed on the Maryland Inventory of Historic Properties (MIHP) in 1976, but not until recently has the building been closely studied.

Consultants are currently documenting and recording the structure's architectural features, artifacts, and construction techniques to assist future restoration efforts. During the investigative process fascinating discoveries have been made by the researchers. "We found a wooden Dutch door underneath 200 year-old hay. From marks on the stable frame, we know the door was originally used here. The Dutch door will be installed on the stable and additional matching ones will be recreated for the adjacent stalls. Various farm implements were found in the old hay and hand-written markings on the joists. We also have saddles and bridles covered in antique dust. Our work is exciting and similar to finding clues in a mystery novel," stated Janice. The additional documentation made possible the barn's inclusion on the National Registry in April 2015.

Plans call for the artifacts and hay to be part of a ground level display, while the upper barn level will be adapted to an educational multi-purpose room. The exterior will also receive treatment. Janice notes, "We are going to keep the cupola even though it was not on the original roof. Our plans are to preserve the barn not to one time period, but to include features from 150 years and earlier. It is important to be pragmatic when practicing conservation and sustainability."

The historic building will be integrated into the already existing educational facilities at the Evergreen Heritage Center where formal on site studies have been held since 2009. According to Janice, a key to EHC's continued success is partnerships. "Through partnerships with members of the academic, business, and public service community, as well as science and environmental partners, we are able to serve students and teachers across Western Maryland."

The Evergreen Heritage Center is dedicated to best practices programming for students while also being a model for conservation and preservation. "We serve 5,000 children and adults with grade level programming. All classes are hands-on, utilizing small group interaction, and linked to state curricula. We also constantly evaluate the effectiveness of our work through pre and

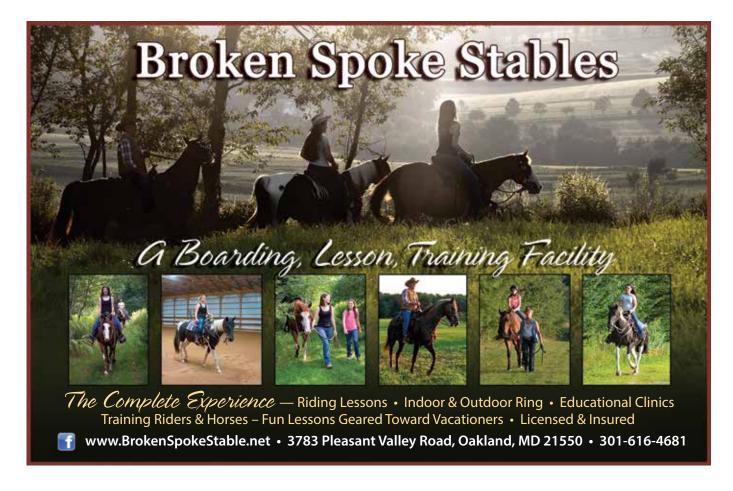
post testing. Field trips, on site environmental projects, and accredited professional development for the staff at local schools are part of what we do," stated Janice.

EHC hosts students from Head Start through college making it one of the most diverse educational centers in Allegany County. This year kindergarten students from Allegany County are also included in the schedule.

A range of academic disciplines, including STEM (Science, Technology, Engineering & Math), art, environmental science, and forestry technology are directed under the supervision of professional educators. And utilization of the Evergreen barn will open an exciting new chapter for EHC because the upper level will be large enough to hold major events. As Janice notes, "After restoration of the barn, we can be a spring through fall facility for visitors and students. It is exciting to know that we are performing a useful purpose and practicing sustainability in the historic structure."

Evergreen Estate, located on 130 acres at "Federal Hill" is about 10 minutes from Frostburg and 25 minutes from Cumberland. In addition to the barn and mansion (now a museum) are landscaped grounds, gardens, trails, streams, a timbered land, and close proximity to the Great Allegheny Passage bike trail.

Visitors are welcome to explore the Evergreen Museum and EHC facilities. See www.evergreenheritagecenter.org.



Remembering the Whiskey Rebellion

Written by: **Shelby Calhoun**Photography by: **Lance C. Bell**

As a fundraiser for the Allegany Museum of Cumberland, Maryland, a Whiskey Rebellion Commemoration will be held on **June 10-11, 2016**.

Allegany Museum displays information spanning over 200 years of whiskey, beer and moonshine. From the Whiskey Rebellion, through industrial growth, prohibition, the Great Depression, and post-war production, the focus on assorted libations has undergone many changes in Cumberland's history.

During the 1790s, in order to help fund the National Debt, Treasury Secretary Alexander Hamilton proposed placing an excise tax on domestically distilled spirits. The tax was unpopular with frontier farmers who often supplemented their income by operating small stills. In 1794, rioting was taking place in Pennsylvania, and farmers in Western Maryland attempted to force the tax collector to surrender his office.

On July 16, 1794, George Washington came to Fort Cumberland calling up militia to suppress the rebellion. A force of 12,000 loyal troops gathered at Fort Cumberland and Fort Bedford. The rebellion collapsed as the army marched into Western Pennsylvania, and the Whiskey Rebels fled westward.

Participating in the "Whiskey Rebellion Commemoration" event are four Maryland boutique distillers; Lyons from St. Michaels, McClintock from Frederick, Twin Valley from Rockville, and White Tiger from Kent Island. Hosting tasting stalls at the Whiskey Rebellion Bash in the Allegany Museum Ballroom, from 6 to 11 pm,

Friday June 10, 2016, tastings of Manatawny, from Pennsylvania, and Makers Mark, from Kentucky, will also be available.



Whiskey Rebellion continued

This will be the first major outing for whiskey from White Tiger.
White Tiger is the first handcrafted Laotian style whiskey distilled in Maryland.
The rice-based

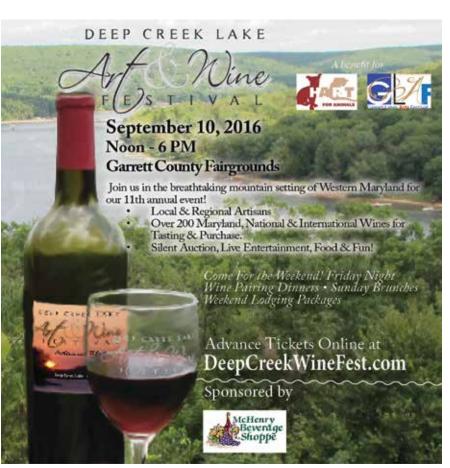
whiskey recipe was handed down through three generations of the Ounnarath family from Laos, and produces a sweeter and smoother whiskey.

Brett Goodrich, partner at Manatawny says, "The Bash will be a great way to reintroduce the great tradition of whiskey making in our area and the innovation and renewal that is happening in the distilling business." Advance tickets to the Bash in the Allegany Museum Ballroom are \$50 (\$75 if purchased the night of the event). They include tastings, a commemorative whiskey glass, photos with 'George Washington,' reenactments, period tavern games, canapes, and music by Grand Ole Ditch.

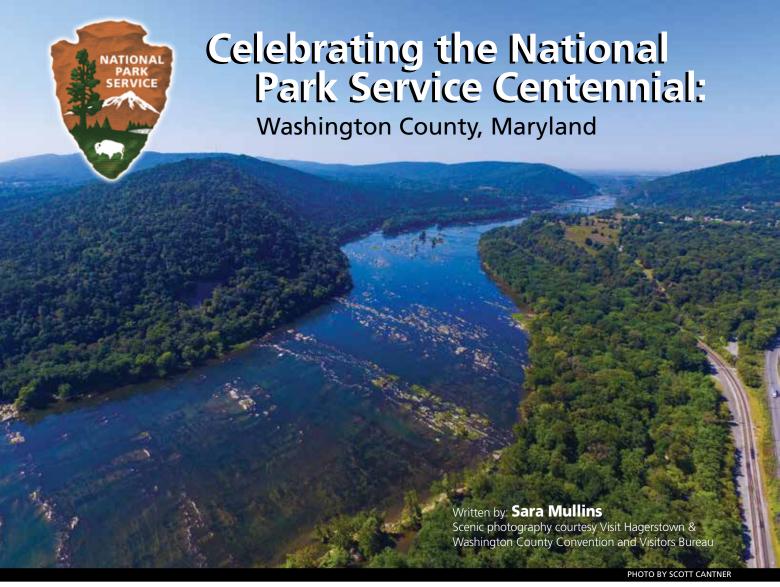
The Beer Garden will be open Saturday, the 11th, at Canal Place in front of the Western Maryland Scenic Railroad Station, and will serve former local Old German Beer and other craft brews. The U.S. Army Old Guard Fife and Drum Corp will head the entertainment. Guests will also have the opportunity to win museum quality brewing collectibles. Embassy Theatre actors will portray the young Washington as commander of troops and other scenes from our colonial history, and there will be chances to interact with amusements popular in mid-18th century colonial Maryland. Admission to the Beer Garden is free.

www.alleganymuseum.org

A special thanks to the Board of the House of Yoder, Grantsville, MD, for the use of their facility for photography. Also to our reenactors, Ryan Cuba and Bob Bantz.







On September 6, 1776, Washington County, Maryland, separated from neighboring Frederick County and became the first county in the United States to take the name of our nation's first president. Today it is home to five national parks highlighting the area's historic legacy and scenery: Antietam National Battlefield and Antietam National Cemetery, the Maryland Heights portion of Harpers Ferry, and sections of the Appalachian National Scenic Trail, C&O Canal National Historic Park, and Potomac River National Scenic Trail.

"This is where America happened," says Dan Spedden, president of Visit Hagerstown & Washington County Convention and Visitors Bureau. "Some of the best historic and recreational sites and scenery in the U.S. are here. Within a few days, visitors can hike the Appalachian Trail, bike or hike the C&O Canal, paddle the Potomac River Trail, hike to view Harpers Ferry from the Artillery sites in Maryland Heights, and tour the Antietam Battlefield."

With its proximity to the DC/Baltimore Metro area and short driving distances between its national parks, Washington County offers visitors a rich and varied park experience.

Four National Parks are visible in this photo taken from the Appalachian National Scenic Trail — Potomac River National Scenic Trail and C&O Canal National Historic Park (bottom of photo, along river) and Harpers Ferry (top of river at bridge).

In just a few days, visitors can experience a sampling characteristic of the entire National Park System. The Civil War legacy, race relations, transportation challenges, and early industrialization are themes that played out on the Washington County stage amidst a stunning backdrop of hills and valleys, mountains and rivers. Everything that happened there affected the entire nation.

"Europeans are fascinated by the Civil War," Spedden says. "Many are genealogy fans in search of relatives, including ancestors in the United States."

The Antietam National Battlefield and Cemetery commemorates the bloodiest one-day battle in American history, the culmination of the Maryland Campaign of 1862. On September 17, Confederate General Robert E. Lee led the Army of Northern Virginia in its first invasion of the North, engaging in savage combat with the Army of the Potomac

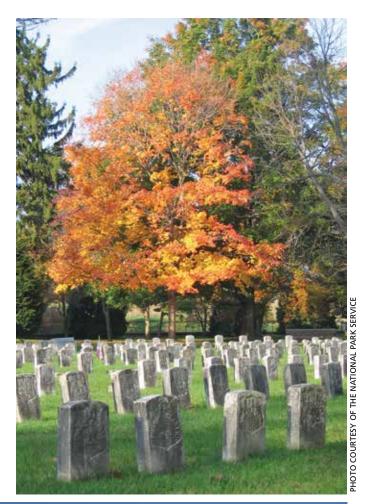
under the command of Major General George B. McClellan. Of the 100,000 soldiers engaged in battle, 23,000 died, were wounded, or went missing. More than 500 cannons fired more than 50,000 rounds. One survivor described the battle as "a savage, continual thunder that cannot compare to any sound I have ever heard." Lee's loss at Antietam ended his invasion and led the way to President Abraham Lincoln's Emancipation Proclamation.

It was the beginning of the end for the Confederacy. Today Antietam is one of the most unspoiled battlefields in the country, where visitors can drive, bike or walk the 8½-miles of road through the park, with 11 stops. Burnside Bridge and Bloody Lane are reputed to be among the most haunted Civil War sites. The final stop is the Cemetery where Clara Barton, founder of the Red Cross, nursed wounded soldiers amidst the chaos. A monument stands in honor of her heroism.

Meanwhile, before and after the devastating battle at Antietam, Maryland Heights found itself in the crosshairs of Confederate forces determined to invade the North. Given its 300-foot elevation across the Potomac River from Harpers Ferry, at the confluence of the Potomac and Shenandoah Rivers, the mountain was viewed as a strategic prize by the Confederates in their quest to entrap the Union garrison in Harpers Ferry. The Battle of Harpers Ferry at Maryland Heights, from September 12 - 15, was

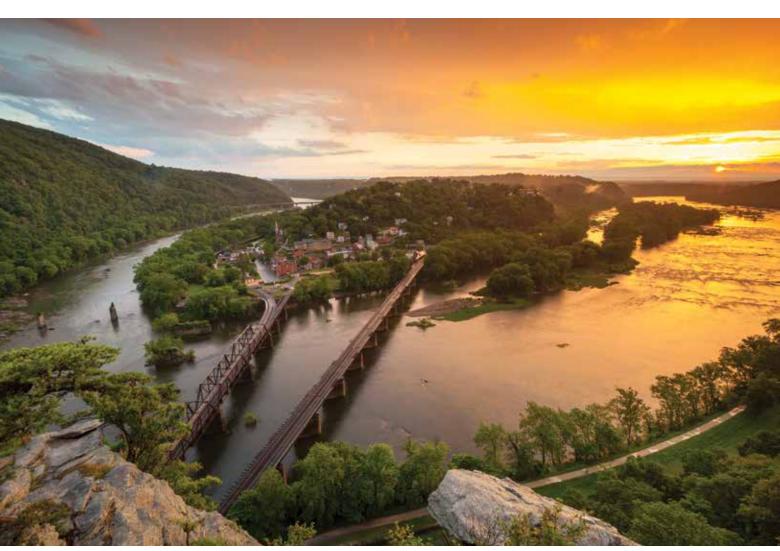
the first battle between Confederate and Union troops on Northern soil. After a nine-hour battle on September 13, hardpressed Union forces abandoned their positions. The Confederates took control and cut off escape routes for Union troops. Two days later, the U.S. garrison in Harpers Ferry surrendered. On September 19, two days after Antietam, Union forces re-occupied Maryland Heights. General McClellan ordered the construction of extensive fortifications that helped the Union prevail after the Confederacy's third and final invasion of the North failed, despite a

four-day effort led by the determined Confederate Major General Jubal Early. While Early spent four days fruitlessly





The Antietam National Battlefied and Antietam National Cemetery commemorates the bloodiest one-day battle of the Civil War, September 17, 1862.



trying to evict Union forces from fortifications in Maryland Heights, McClellan sent reinforcements to Washington, a move that helped save the nation's capital. The Union occupied Maryland Heights until June 30, 1865.

Today Maryland Heights is part of the Harpers Ferry National Park. Visitors can learn more about the town's role in local and national history by visiting the Harpers Ferry Historic District. Highlights include displays describing John Brown's famous attack on slavery and an impressive collection of munitions. A high level flood marker by the Hardware Store indicates the Lower Town's vulnerability to flooding. Those able and willing to hike up Maryland Heights can follow trails leading past what was once the

Naval Battery to the Overlook Cliff Trail. Hikers who opt for a strenuous uphill climb to the top will be rewarded with remnants of the breastworks and Stone Fort, plus spectacular views of Harpers Ferry and its surroundings. After visiting Harpers Ferry in 1783, Thomas Jefferson wrote, "The passage of the Patowmac through the Blue Ridge is perhaps one of the most stupendous scenes in Nature."



Top photo: Harpers Ferry National Park viewed from Maryland Heights in Washington County, Maryland. Also at the bottom of the photo is the C&O Canal National Historical Park and Potomac River National Scenic Trail.

Bottom photo: Hiking is fun for the whole family — popular day hikes include Annapolis Rock and Black Rock, Washington Monument, and Weverton Cliffs, ranging from moderate to difficult.

PHOTO BY LANCE C. BEL

Trail hiking is one of the best ways to take in the scenery that Jefferson so much admired. Washington County is home to sections of two National Park trails – the Appalachian National Scenic Trail and the Chesapeake & Ohio (C&O) Canal National Historic Park.

Maryland's 41-mile section of the Appalachian Trail (A.T.), running along the backbone of South Mountain, lies completely within Washington County until it reaches the Mason-Dixon Line. With a 1,650 elevation gain from 250 feet at the Potomac River near Harpers Ferry to

High Rock at 1,900 feet, this segment is considered pretty easy by Appalachian Trail standards, with few steep climbs and rocks to negotiate. Washington County is near the A.T. halfway point and headquarters in Harpers Ferry.

"We're at the epicenter of the Appalachian Trail,"

says Spedden. "It's the closest A.T. site to the airports so this area sees the most visitors from overseas."

The entire trail runs 2,180 miles over the Appalachian Mountains from Springer Mountain in Georgia to Maine's Mount Katahdin. Conceived by forester/philosopher Benton MacKaye and completed in 1937, the Appalachian Trail became the first national scenic trail within the national park system in 1968. Today, A.T. management is a collaborative effort involving the National Park Service, U.S. Forest Service, Appalachian Trail Conservancy, numerous state agencies and thousands of volunteers. Hikers can choose day trips to scenic overlooks and historic sites, or a four-to-five day backpacking adventure to complete the entire Maryland segment of the Appalachian Trail. Campgrounds and shelters are located about a day's hiking distance apart. Popular day hikes include the following destinations:

 Annapolis Rock (elevation 1,700 ft.) and Black Rock near Greenbrier State Park, 2.2 miles, rated moderate difficulty, with views of Greenbrier Lake and the Cumberland Valley.







PHOTO BY LANCE C. BELL

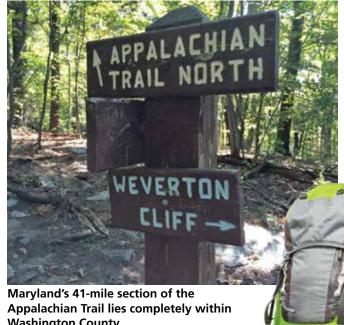
Top: C&O Canal Antietam Creek Aqueduct.

Above: Camping is allowed in designated sites along the C&O Canal. Locations, fees, and regulations may be viewed at www.nps.gov/choh/planyourvisit/camping.

Right: Biking is a favorite pastime along the C&O Canal towpath.

- Washington Monument (elevation 1,600 ft.), 3 miles, rated moderate difficulty, featuring the first monument dedicated to the first U.S. president, with views to the east and west.
- Weverton Cliffs (elevation 750 ft.) in Gathland State Park, 6 miles, rated difficult, with views of the Potomac River and Harpers Ferry.

Like the Appalachian Trail, the C&O Canal Towpath welcomes hikers and campers. In addition, visitors can ride bicycles or horses, access the Potomac River for swimming and paddling, and enjoy birding and wildlife. George Washington, after surveying the river, concluded that the northern



Washington County.

section should be developed as a primary corridor for trade and commerce that would tie the nation's capital region and Eastern seaboard to the western territories. He viewed developing this corridor as a strategic move that would prevent foreign powers from seizing control of the western region and thus imperiling the new American republic. Years later, this unique trail was constructed between 1828 and 1850 as a towpath where horses and mules pulled barges loaded with lumber, coal and agricultural products down the canal to markets downstream. For about a century, the towpath was a lifeline for communities and business along the Potomac River until the Baltimore & Ohio Railroad, with its greater

speed and reliability, eventually captured almost all of the canal's trade. Periodic flooding frequently plagued the towpath. A devastating flood in 1924 dealt the final blow to the canal's commercial operations. After World War II, a plan surfaced to transform the towpath into a parkway for vehicles. Opposition from environmentalists and a much-publicized eight-day hike by late Supreme Court Justice William O. Douglas in 1952 resulted in the towpath's transformation to a national park by 1971. Its floodplain of forest and wetlands contributes to the conservation of the Chesapeake Bay watershed.

> Today more than five million people visit this canal trail with its unique story - a compelling mix of U.S. canal and transportation history, environ-

mental conservation and rustic natural beauty. The former towpath comprises about half of the popular 141-mile Great Allegheny Passage between Washington, D.C., and Pittsburgh. Washington County's 64-mile stretch repre-

sents about a third of the towpath's 184.5 miles. The County's towpath visitor centers include Hancock, Ferry Hill near Shepherdstown, and

Williamsport, where a launch boat offers Potomac River rides on a replica of a canal launch boat. Visitors can also tour Lock House

44 and view a lock demonstration.

The Potomac River flows through Washington County for more than 100 miles, a significant portion of its 383 miles through a region rich in early American history. In recognition of "The Nation's River," the Potomac River National Scenic Trail was established as a trail network uniting places and communities along the corridor passing



through the District of Columbia, Maryland, Pennsylvania, West Virginia and Virginia. The trail follows paths once explored by George Washington, who hoped that the Potomac would serve as a commercial highway and food source supporting the development of the early American colonies. When completed, this evolving network of locally managed trails will extend 830 miles through five geographic regions, serving as a continuous route connecting the Chesapeake Bay through the nation's capital to the Laurel Highlands of Pennsylvania. Along the way, visitors can learn about the origins and continuing evolution of our nation by exploring historically significant places marking encounters between Europeans and Native Americans, Civil War battlefields, the National Road and the nation's capital.

The Potomac River National Scenic Trail is rich with recreational opportunities. Favorites include hiking, running, bicycling, boating, horseback riding, crosscountry skiing, rock climbing, birding, and exploring plants and animals along the way. Washington County's eight state parks serve as connecting greenways to its National Parks and offer visitors opportunities to further enrich their experience of the area. These parks include Fort Frederick State Park, Fort Tonoloway State Park, Gathland State Park, Greenbrier State Park, Washington Monument State Park, Sideling Hill State Park, South Mountain State Park, and the Western Maryland Rail Trail.

This year marks the Centennial of the National Park Service. Visiting its parks is one of the best ways to celebrate and show support for its stewardship. Washington County's mix of history and natural beauty makes it an excellent choice for a Centennial National Park Tour.

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Ace's Run – Built on a Family Legacy

Written by: **Dan Whetzel**Photography by: **Lance C. Bell**

Deep Creek Lake, Maryland

Will O' the Wisp Resort and Ace's Run Restaurant & Pub are built on the firm foundation of family legacy, yet they remain contemporary establishments offering first class accommodations and updated menus for guests. The founders of the resort, Gustav and Alice Heise, set a standard of excellence that has been passed down through more than eight decades of service.

The family's involvement in the resort and restaurant site can be traced to 1943 when patriarch Gustav Heise acquired lake front property from Dr. Thurl Bullard. The doctor was an early entry into the burgeoning Garrett County hospitality industry and construction of 28 small board and

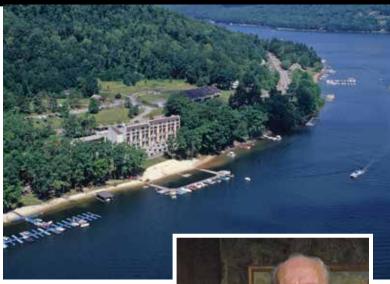
batten cottages marked a major development at the time. Dr. Bullard's intriguing name for the business, Will O' the Wisp, was derived from mysterious lights that often appear over bayous in the south; the alluring name proved to be popular and continues today as the resort's name.

Following acquisition of the property, Gustav began a series of improvements that required both vision and determination during a time when guests were not plentiful.

Helmuth Heise, son of Gustav, purchased the property in 1953 after he and wife, Evelyn, took out a \$10,000 second mortgage, a sum exceeding \$89,000 in contemporary purchasing power. Construction of a ten-unit motel complex occurred in 1954.

Helmuth realized that year-round activities needed to be offered if he was to succeed in attracting guests during the winter months. After visiting several ski areas, Helmuth and Evelyn decided to open a ski resort in nearby McHenry. With the addition of winter attractions, occupancy at Will O' the Wisp continued to grow.

The next logical improvement to the resort was providing dining options for guests, and in 1964 the Four Seasons Dining Room at Will O' the Wisp opened under the direction of the Heise's and their son Martin. In addition to an extensive menu, the dining room featured four massive wooden arches and a commanding view of Deep Creek Lake. Over the years the dining room became a Garrett



1999 Aerial view of Will O' the Wisp Resort.

Helmuth "Ace" Heise and wife, Evelyn.



County landmark and destination known for fine food, banquets, and individualized attention to guests' wishes.

Helmuth's passing in 2009 brought changes to the Four Seasons Dining Room. With Evelyn in declining health, Martin decided to close the restaurant. Martin's wife Brenda McDonnell, owner of Brenda's Pizzeria and Traders Coffee House in Deep Creek, understood the tradition that Four Seasons represented and could not bear to see it remain idle. Brenda's offer to spearhead the re-opening of Four Seasons was met with favor by Martin who knew that she would honor the restaurant's legacy while bringing a fresh perspective to menus, décor, and appliances.

The most obvious change involved was re-naming the dining room Ace's Run Restaurant & Pub. "Ace" was Helmuth's nickname and namesake of a trail run at his



Restaurant & Pub

ski resort. The Ace's Run logo emblazoned with a vertical white line honors Helmuth's ski resort legacy.

Brenda stresses the resort's uniqueness is derived from its history. "Our customers continue to return and tell us stories about their experiences. Sometimes it's about honeymoons, sometimes about other events, and we really appreciate the history that Ace's Run is built upon."

In addition to a loyal customer base, Ace's Run connects to the past through long-time staff members. "We have enjoyed working with young people who establish careers and later return to work part-time. It is great to have those local connections."

Supporting local enterprises is also an important part of doing business in Garrett County. Brenda notes, "We are

Top photo: Ace's Run Pub features Happy Hour Sunday through Friday from 3 - 7 pm.

Right: Chef Andrew Granke, prepares a pasta dish during Open Kitchen Pasta Night, held every Wednesday.



the biggest customer of local farm fresh produce and have a solid relationship with the Garrett Growers, a small farmer cooperative."

Martin Heise, owner, states, "We are the longest continuously operated restaurant in Garrett County and have gone through many trends and phases over the years. Brenda wanted to build on that legacy while bringing a new look to the restaurant. To accomplish that we extensively remodeled the restaurant and pub to create a more casual atmosphere. Our theme could best be described as 'eclectic' and the atmosphere is greatly enhanced by the widest view of Deep Creek Lake."

The first highlight to the new menu was "Open Kitchen Nights." With Wednesdays as "Pasta Night" and Fridays as "Stir FRYday" guests become bosses as they watch their meal being prepared beneath the dining room cooking hood. Chefs assemble guests' choices of ingredients to create unique and individual favorites. The close relationship between guests and chefs brought a new excitement to ordering at the restaurant and both nights have proven to be popular attractions.

Additional items were soon added to the menu including "Burger Tuesdays" that offered guests eight sauces and thirteen toppings to build the perfect hamburger. As Brenda notes, "We wanted American favorites and comfort foods, while meeting current food trends."

The Pub menu features lighter fare, including nachos, chicken sliders, mussels, crab fries, gyros, and tacos. Enhancing the Pub's ambiance is a patio with a spectacular lake view. Unique warm weather access to the Pub is

provided for boating enthusiasts who may dock their crafts nearby, while snowmobile riders are privileged to park in designated areas during the winter season.

Additional catering services are also offered for retreats, wedding rehearsals, business meetings, or other special events.

When long time guests return to Will O' the Wisp and Ace's Run Restaurant, they are always ready to share stories with Martin, Brenda, and staff. Guests are also pleased to see the recent renovations, expanded menu, and vibrant atmosphere that continue to be the hallmark of a three generation Garrett County tradition.

acesrun.com • 301-387-6688 20160 Garrett Hwy., Oakland, MD 21550

Granddaughters, Ruth and Eve Beard, enjoy choosing their own ingredients during "Stir FRYday" night.

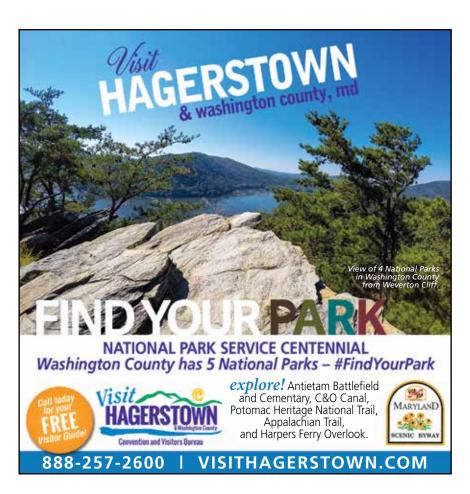
Below left: Chef Nick Pratt, prepares a customer's choices at "Stir FRYday."

Below right: Chef Angela Luby, serves a "Stir FRYday" finished meal.











WCMFA Celebrates its 85th Year

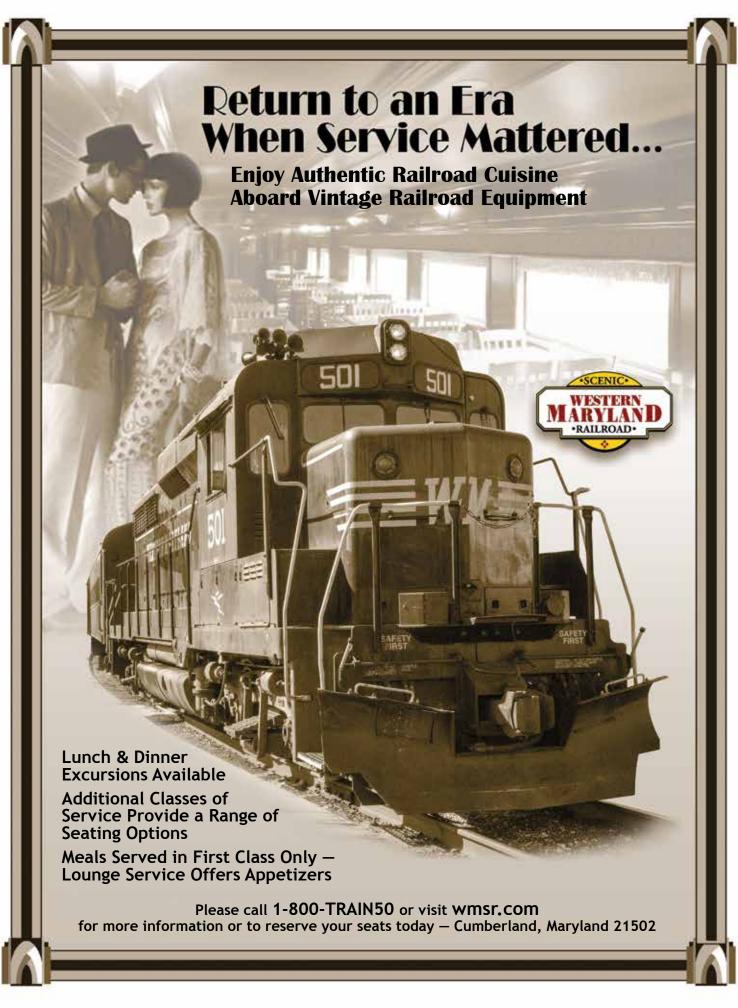


The Washington County Museum of Fine Arts (WCMFA), located in beautiful City Park, Hagerstown, Maryland, was recently featured on FlipKey's travel blog as one of the nation's "Top Museums Worth Traveling For." The museum represents the state of Maryland in the blog post, part of FlipKey's 50 States Series, touching on a number of subjects and highlighting attractions from state to state. The list includes some of the most sophisticated and high end museums in the country.

The WCMFA is celebrating its 85th year of connecting people to art in 2016. It is one of the finest small art museums in the nation with a permanent collection of more than 6,500 paintings, drawings, prints, sculptures and other works of art.

> The museum has permanent exhibits as well as rotating, traveling and juried exhibitions, often highlighting the work of local and regional artists as well as students.

The WCMFA is free of charge and open Tuesday through Friday from 9 a.m. to 5 p.m.; Saturday 9 a.m. to 4 p.m.; Sunday 1 to 5 p.m.; closed on Mondays. For more information and special anniversary exhibits, visit www. wcmfa.org or call 301-739-5727.









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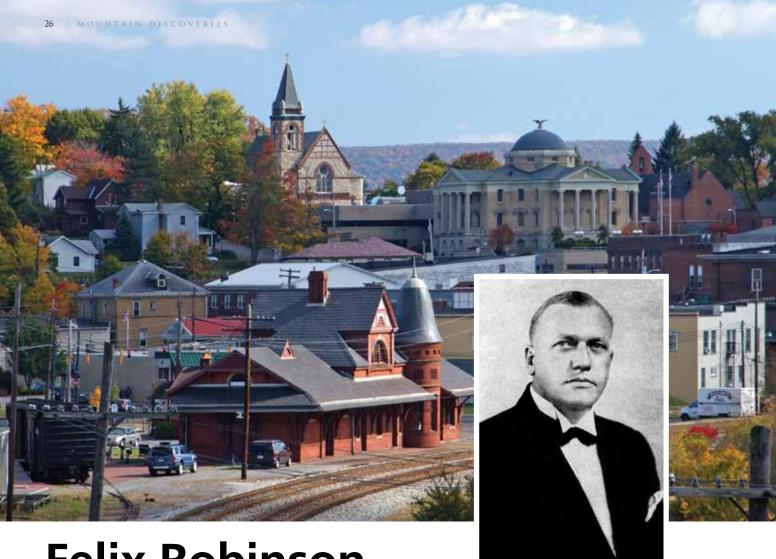


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Felix Robinson

A Minister, Classical Musician, a Friend of Eleanor Roosevelt and Native of Garrett County, Maryland

Written by: **Dan Whetzel**New Photography by: **Lance C. Bell**

Few individuals experience the success and notoriety of Garrett County native, Felix Robinson. A person of impressive intellectual and emotional energy, he embraced a variety of interests in the spirit of a Renaissance man throughout his lifetime. While Robinson's life journey lead him to lofty places and events, he remained closely connected to Garrett County, Maryland.

Felix Robinson's story begins in 1898 as the son of Dr. John and Martha Robinson. He attended Garrett County elementary and high schools prior to enrolling at Gettysburg College in 1916. Upon completion of studies, he was offered a position at the college teaching ancient languages and history before entering the Lutheran Seminary also located in Gettysburg. A Bachelor of Divinity degree was awarded in 1925 to be followed by successive pastorates

in Queens, the Bronx, and Long Island, New York. Additional divinity studies at the University of Chicago and Union Theological Seminary in New York City completed formal training in the ministry while a stint with Loudon Charlton, impresario at Carnegie Hall, brought him into contact with the most influential musicians of the time.

Later assignments at Trinity Lutheran Church in Keyser, West Virginia, and a non denominational church in Arthurdale, West Virginia, allowed Reverend Robinson and his family to return to the Allegheny Mountains. Arthurdale, a rural New Deal homestead community located in Preston County, proved to be particularly well suited to the pastor who long sought unity among disparate Christian

groups. Members from seventeen different denominations, including two Quaker families, regularly worshipped together!

While ministering in Arthurdale, Reverend Robinson organized an a capella choir who's repertoire consisted of works by Victoria, Mozart, Palestrina, and Bach. And during a time when such performances were generally confined to metropolitan centers, choir members committed to memory more than 100 choral works and could present one of five completely different concerts. According to Ariel Robinson, son of Felix Robinson and Garrett County resident, "Very few professional groups could do that anymore."

Felix Robinson's relationships within the classical music community made possible an appearance by Felix Mendelssohn, grand nephew of the famous German composer of the same name. According to Muriel Franc, daughter of Felix Robinson, Mendelssohn's performance was broadcast over national radio, thereby enhancing the cultural reputation of Arthurdale and the choral director. Mendelssohn also provided cello lessons to Muriel while she attended school in Baltimore.

Robinson's choral accomplishments caught the attention of Eleanor Roosevelt, First Lady and benefactor of Arthurdale. Muriel recalls that her father and Eleanor became good friends and corresponded regularly regarding musical interests. Mr. Robinson's conversations were so highly valued by Mrs. Roosevelt that she hosted the choral director and wife, Lucille, for tea at Hyde Park, home of the Roosevelt's.

Additional friends and associates were Johana and Roy Harris. Johana was the premier North American pianist and music educator of the 1940s and 1950s, while her husband became the "dean" of American composers until Aaron Copeland's rise to prominence. Ariel Robinson remembers that, "Johana Harris was the finest pianist performing in the United States. Her greatest talent was an inexhaustible ability to improvise. Some critics believed that she had the same genius as Mozart. My father met her at the Westminster Choir School and they became lifelong friends."

Mr. Robinson's passion for choral music also lead to the formation of the Mountain Choir Festival in 1934, a summer event held in the Amphitheater at Mountain Lake Park. The series attracted choir directors, musicians, and members of the arts community from four states, while achieving national stature. The Mountain Choir



Lucille Henry Robinson







Ariel Robinson

Festival ran from 1934-1941 and was sometimes broadcast by radio to a nationwide audience over NBC stations. Another highlight was the 1941 performance of Eleanor Steber, dramatic soprano of the Metropolitan Opera.

A musical Folk Festival was also organized in the 1930s and ran into the next decade. This series highlighted Mr. Robinson's association with major figures in the field, including Appalachian folklorist Jean Thomas and added another cultural attraction to Garrett County.

The most impressive aspect of Felix Robinson's musical accomplishments is what did not happen—formal training. Felix Robinson was self taught in all aspects of the field! A violin virtuoso, choir conductor, composer, and featured solo tenor, Mr. Robinson's spirit of inquiry knew few boundaries as he explored the world of classical music.

An important musical influence on Felix Robison was his wife, Lucille. Formally trained at Fairmont Normal School (forerunner of Fairmont State University) where she graduated at

the age of 19, Lucille accompanied her husband to Gettysburg and became the first supervisor of music in the local public school system. When residing in New York, she would regularly accompany artists of the day and later during the Mountain Lake festivals performed similar roles. "She was an excellent teacher and musician. Without mother, my father would not have been able to achieve as much as he did," stated Muriel. Lucille was also a major influence on the Robinson family ensemble that participated in school and church events when the children were young.

Felix Robinson returned to Oakland, Maryland, in 1949 and immediately began work on the town's centennial observances. His composition, "The Ballad of Oakland," may be the only history of a town written in poetic form; portions of it were set to music. A second poem, "The Glades of Garrett," was also dedicated to his home county, while additional works were inspired by local events and landmarks.

Literary interests lead to the creation of *Tableland Trails* in 1952, a periodical devoted to history, culture, and folklore of the mid-Allegheny Mountains. Muriel recalled the beginning of the publication, "My father called me when I was working in Virginia and asked if I would help with the magazine. So, I returned and helped to get everything started."

Ariel Robinson created most of the artwork for the *Tableland Trails* covers. Additionally, he accompanied his father on visits to advertisers and local historians, thereby making the publication a family enterprise and part of his upbringing. Ariel vividly recalls those days, "My father was an exuberant person who was always wanting to converse. He would often bring guests to our home where discussions would go on for days."

The first issue of *Tableland Trails* was published in 1953 and it ran until 1963. Today, the magazines are considered to be historical treasures for history and book enthusiasts.



The Amphitheater at Mountain Lake Park where Mr. Robinson's Mountain Choir Festivals were held.

Mr. Robinson's interests and beliefs extended into social issues, including race relations. During the 1930s when Jim Crow practices prevailed in many parts of the country, African Americans experienced discrimination that could be difficult to remedy. Reverend Robinson had no problem acting upon his deeply held beliefs and confronted racial prejudice wherever it was to be found. Upon discovering that a Ku Klux Klan group was clandestinely meeting in the church basement, Reverend Robinson entered the room unannounced, jumped onto a table and exclaimed, "This meeting is over!" His act of courage caused the KKK to retaliate by burning a cross near the church building. Also, when hosting the Mountain Choir Festival during the 1930s in Mountain Lake Park, an African American group was invited.

Mr. Robinson continued to pursue eclectic interests in the town of Oakland until his sudden passing in 1967. It was appropriate that his passing occurred in Garrett County. As Ariel stated, "My father felt it unnecessary to be immersed in the urban centers of society to be important and influential."

Today, visitors to the Garrett County Historical Museum in Oakland are welcome to view issues of *Tableland Trails*, festival programs, photographs, and other archival information relating to his life. A vast collection of his works was donated to Georgetown University in 1991. While five decades have passed since Felix Robinson maintained a busy schedule in Oakland, the extent and quality of his accomplishments continue to impress historians and inspire those gifted with the spirit of inquiry.

The Garrett County Historical Museum is located at 107 South 2nd Street, downtown Oakland, Maryland. Summer hours are Monday through Saturday, 10:00 am - 3:00 pm.



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Eleanor's Little Village

Arthurdale, West Virginia

Written by: **Dan Whetzel**New Photography by: **Lance C. Bell**

President Franklin Roosevelt delivered his only high school commencement speech at the village. Eleanor Roosevelt, First Lady, visited the same village so frequently that she knew many of the residents by name and regularly attended community events. The same settlement became newsworthy in national publications during the 1930s, as it generated heated political debates and commentaries. And it was the same district that annually attracted so many visitors that residents felt they were intended for public display and amusement. Among the visitors were famous "captains of industry" and wealthy financiers. The prominent settlement, once subject to national praise and scorn, has slipped into obscurity despite its storied past.

What is the village? **Arthurdale!** The location is only 45 minutes from Oakland, Maryland, and 90 minutes from Cumberland. Despite its fall from national prominence, Arthurdale's story is a fascinating combination of politics, government planning, and utopian ideals.

Arthurdale's genesis occurred during the depths of the Great Depression when layoffs in the coal industry created extreme poverty throughout Appalachia. Scott's Run, Osage, Jere and other mining communities near Morgantown, West Virginia, were particularly hard hit because of mine closures and cut backs that forced many families to endure wretched living conditions. In 1933, Lorena Hickok, a former news reporter, friend of Eleanor Roosevelt, and recently hired federal investigator, was dispatched to check on public assistance programs. What Hickok observed was disturbing — hungry children sleeping on piles of buginfested rags and houses dilapidated so that snow blew through the walls. Hickok sent an urgent plea for help to Eleanor Roosevelt.

The First Lady arrived in the Scott's Run area soon after and was equally appalled at the living conditions. She noticed children eating fat and other food scraps that may have





been better suited to animals. Similar conditions existed in other communities along the Appalachian Mountain range. Something had to be done!

The Roosevelt administration responded to the national economic crisis by creating a variety of government programs that it hoped would turn around the economy; maintaining the status quo seemed unacceptable and even dangerous. Unemployed workers were becoming increasingly restless in the coal fields and industrial centers. Many Americans, including the President and First Lady, feared unrest could spread and destabilize the government. One only had to consider the dictatorships in Italy, Germany, Japan and the Soviet Union to see the results of severe economic and political dislocations.



President Franklin Roosevelt ready to deliver the 1938 Arthurdale High School commencement speech. First Lady, Eleanor Roosevelt is seated on the right.





Top: The Arthurdale Association Cooperative General Store.

Above: Between 1933 and 1937, three different types of houses were built in Arthurdale. Fifty Hodsgon Houses were built in 1933-1934, seventy-five Wagner Houses in 1935, and forty Stone Houses in 1936-37.

Right: Built in 1935, E15 was originally owned by the Heinz family. The house was purchased by Arthurdale Heritage, Inc., in 1998 and has been restored and furnished to replicate the homestead in 1935.

Privately run charities had been involved in relief efforts, particularly the American Friends Service Committee (a Quaker group),

but the needs were so great many believed the federal government should become more directly involved. President Roosevelt's back-to-work programs were intended to give Americans a "New Deal" and restore confidence in the government and economy.

The government's response to the Scott's Run area was unofficially headed by Eleanor Roosevelt who had a long history of charity work, but officially fell under provisions of the National Industrial Recovery Act and the Department of the Interior. The area became the first of 99 homestead communities established across the country. The homesteads involved more than their share of government planning and controversy, though never a major part of the New Deal.



The plan called for some families of the Scott's Run area to be resettled on two to four acre homesteads in Arthurdale, a site in Preston County, West Virginia, and about 14 miles from Morgantown. A tract of land for the settlement was purchased from Richard Arthur at a cost of \$35,000.

Strongly influenced by the "Back-to-the-Land" movement that gained steam in the 1930s, the proposals were vaguely defined, poorly planned, and involved not only the resettlement of "stranded" rural communities but also the resettling of urban residents to a country setting where they could "smell the soil" and "till with joy." All resettled residents would ideally benefit from small scale industry wages that would supplement subsistence farming activities,









thereby creating a local economy that would be resistant to the booms and busts of free markets.

The "Back-to-the-Land" movement drew support from some members of FDR's "Brain Trust," academic advisors with utopian and socialistic ideals. Arthurdale was the first to experience the efforts of well-intentioned government planners who never turned a spade of soil in their lives.

Becoming an Arthurdale resident required the completion of written applications, personal interviews, and other screening processes. Ultimately, six hundred applications were received for the 165 homesteads. An all-white group was chosen despite the fact that the Scott's Run population had long been multicultural. African Americans and foreign-born citizens were specifically forbidden, contrary to Eleanor Roosevelt's admonition to choose a diverse populace.

Color photos: Arthurdale home, built in 1935, now owned by Arthurdale Heritage, Inc., has been restored and furnished to replicate the homestead in 1935.

Inset: Archival photo of Arthurdale homestead children in their living room.

Homesteaders were provided with a variety of work requirements and opportunities. Wages were set at three dollars per hour for a 48 hour work week, and included efforts to clear the land and excavate foundations for their new homes. When completed the village offered new houses (including electricity, indoor plumbing, and refrigerators), plots of land for farming, small barns, a post office, barber shop, and an educational system. A variety of clubs also offered opportunities for recreational, social, gardening, and educational events. Cooperatives included a general store, farms, a gasoline service station, weaving room, furniture factory, dairy, and poultry operations.

A unique progressive educational system established with direct financial assistance from Eleanor Roosevelt, grouped students by interests and avoided grade levels. Students' assignments featured interdisciplinary hands-on activities that included surveying a small plot of land, building model houses, visiting cooperatives, and other "learning by doing" lessons created under direction of renowned educator Elsie Clapp. The blending of disciplines and cooperative learning aspects of the school captures some characteristics of the current Common Core initiative.

Certain services proved to be decades ahead of their time, specifically the health care clinic and school nursery. Arthurdale quickly became the model homestead village and drew widespread publicity.

In return for resettlement and housing, residents followed a myriad of federal guidelines and paid modest rent, causing critics to label them "colonists." When sold off during WWII, rent was credited as down payment.

How did the planned community fare?

While everyone expected snags with such an ambitious project, an abundance of mistakes quickly surfaced.

The foundations prepared by homesteaders did not match the dimensions of their houses. New York architects were subsequently hired to reconfigure the tiny cottages which caused a slapstick comedy routine of multiple disassembly and re-assemblies, including transferring plumbing from one side of the house to the other and moving entire structures to match up with some chimneys that were curiously placed apart from the structures. Furthermore, the new houses, more properly

Top: Hand-on activities by school children create "learning by doing" lessons.

Right: Eleanor Roosevelt with a group of Arthurdale graduates.

called pre-fabricated cottages, were originally intended for Florida and proved to be unsuitable in Preston County; virtually all of them had leaky roofs and insufficient insulation. A second and third series of houses were later ordered that eliminated many of the deficiencies found in the cottages.

The chaos was a result of poor planning and execution. One bureaucrat was responsible for the foundations, while Louis Howe, chief advisor to President Roosevelt, and a project manager secured a deal on houses from a New England company. The two departments obviously failed to communicate. In the midst of the plan was Eleanor













Roosevelt who sought to cut bureaucratic red tape by exercising her influence with Louis Howe and the President. It was a classic government "boondoggle" that would have been unlikely to occur under the direction of a private developer. Housing costs increased from an expected \$2,000 to more than \$6,000 per unit.

The cooperatives also failed and went out of business because of poor planning and execution. One critic succinctly noted the furniture makers operated as if Adam Smith's summary on the division of labor did not exist. Each chair, while a quality product, was completed entirely by one individual — a slow process that raised the costs and made it unaffordable to consumers. Importantly, homesteaders were initially prohibited from selling surplus food or products (beyond what was necessary for families), thereby reducing incentives to work.

The small businesses that were intended to supplement the homesteader's agricultural activities never panned out. Eleanor Roosevelt and Louis Howe used their influence to bring a vacuum cleaner company, box factory, shirt manufacturer, radio cabinet maker, and eventually a World War II enterprise to Arthurdale, but all came and went in quick succession. Arthurdale's location was distant to major markets.

The failure of small businesses highlighted the need for income wages, even in the agricultural community. Just because residents were perceived to be living off the land they were not excused from needing cash to meet expenses.

The unique educational system ended after Elsie Clapp departed in 1936. Many of the Homesteaders became wary of the vaguely defined curriculum and lack of accountability. The state of West Virginia must also have been wary because it did not certify the program created by Clapp and colleagues. Arthurdale's school ceased to be independent and was incorporated into the Preston County, WV, public school system.

The homesteaders were subjected to an onslaught of visitors — busloads of them. Curious onlookers peeked in windows, walked uninvited into houses, and gawked at the villagers as if they were museum pieces. In an interesting turn of events, the homesteaders conspired against reporters by fabricating

Top photo: Eleanor Roosevelt giving an Arthurdale tour seeking help from wealthy financiers.

Some of the small businesses at Arthurdale intended to supplement the homesteaders were weaving, furniture making, and a vacuum cleaner company. Ultimately, they failed because of poor planning and execution. stories for the gullible "city slickers." One involved indoor toilet facilities. Homesteaders informed the reporters that one coal miner was pleased to find an indoor spring in his new Arthurdale house but became aggravated when the lid kept hitting him in the head.

Not all visitors were curiosity seekers. Mrs. Roosevelt invited some of America's wealthiest financiers to Scott's Run and Arthurdale, including Henry Morgenthau and Bernard Baruch. After the tours, the First Lady would politely ask the wealthy guests if they would like to help. The most famous visitor of all, Franklin Roosevelt, delivered the Arthurdale High School commencement address in 1938. Eleanor routinely delivered the addresses for nearly a decade.

Critics of President Roosevelt's New Deal had a field day with Arthurdale, as its failures played out in the

Below: Arthurdale Visitor Center and The Forge.

Right: The Forge was originally operated by the Mountaineer Craftsmen's Cooperative Association. Items of pewter, copper, brass, and hand-wrought iron were crafted here for use in Arthurdale or for public sale. Pewter items, a specialty, were marketed nationwide.





press as prime examples of government waste. New Dealers excelled at spending other people's money!

Upon further reflection, does the Arthurdale social experiment qualify as a failure? From a financial standpoint it would be difficult to argue otherwise. The government quietly got out of the resettlement business and in 1947 sold the property, at a considerable loss, to private owners, many of whom were original

homesteaders.

Eleanor Roosevelt felt the wrath of Arthurdale critics but steadfastly defended the humanitarian aspects of the program to the end. There was no escaping the First Lady's association with Arthurdale because it became widely known as "Eleanor's

Little Village." Mrs. Roosevelt cultivated friendships and extended special courtesies to homesteaders, including White House social invitations where they were the featured guests, a remarkable turn of events for Scott's Run residents who previously lived in a self-described Hell. Furthermore, she spent most of her personal income on the town. It is evident the First Lady did not measure success in amounts of money spent but rather in the healthy, educated, well housed families that she came to know over a decade in time. Children that would have otherwise been malnourished grew to be healthy and successful adults. Mrs. Roosevelt understood that not meeting critical needs at an early age may have long term consequences that far exceed dealing with issues at their points of origin.

Jeanne Goodman, Director of the Arthurdale Heritage Association, notes that the overwhelming majority of

Arthurdale residents that she has communicated with over the years have positive comments about their formative years. And as one Scott's Run resident related to Eleanor Roosevelt, "Imagine waking up in Hell one morning, but going to sleep in Heaven at the end of the day."

Although the Arthurdale social experiment officially ended in 1947, it is likely to generate discussions well into the future. The role of government in providing direct relief to individuals, assistance to communities, and

incentives for business is an ongoing discussion. The Arthurdale experiment offers valuable lessons for those willing to study the recent past.

WE

START PACKING

While the controversy over Arthurdale has largely been forgotten, its memory has been well

preserved by a group of civic minded residents who formed the Arthurdale Heritage, Inc. Members are dedicated to preserving the historic community and it

has received a National Historical District title. Houses are private residences but visitors are welcome to visit the New

visitors are welcome to visit the New Deal Homestead Museum, Craft Shop, and associated buildings where tours may be arranged. There is a fee for the museum. Special events are planned throughout the year.

This year's New Deal Festival in Arthurdale, WV, will be held on July 9, 2016. See www.arthurdaleheritage.org and www.newdealfestival.org for more information.

Footnote: Eleanor Roosevelt frequently rode the Baltimore & Ohio Railroad passenger train from Washington to Oakland, Maryland, in route to Arthurdale. Bob Boal, President of the Garrett County Historical Society, reports that Mrs. Roosevelt maintained a friendly relationship with Oakland residents and actively engaged in conversations during layovers at the train station.

The author acknowledges the following individuals for their contributions to the article.

Jeanne Goodman, Director of Arthurdale
Heritage, Inc., Vanessa Mulé, AmeriCorps
Volunteer, C. J. Maloney, Back to the Land:

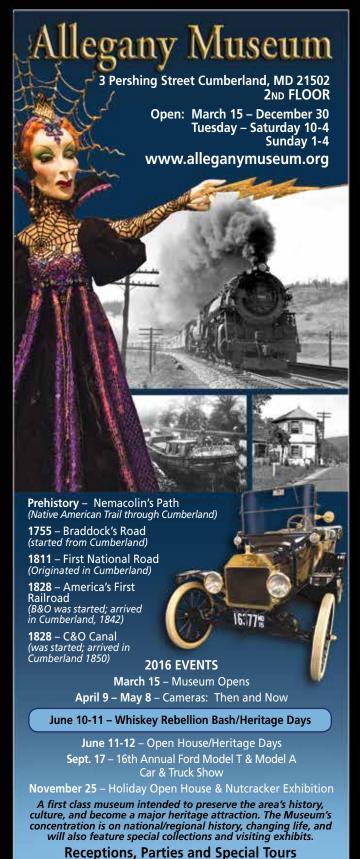
Arthurdale, FDR's New Deal, and the Costs of Economic Planning and Amanda Griffith Penix, Arthurdale.

Political buttons courtesy Albert Feldstein.



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Deep Creek Lavender Farm

For Love of avender



Lavender has been called "The Queen of Herbs," and rightfully so. This distinctively English favorite has enchanted humans for centuries with its spiky, colorful blossoms and pungent, yet alluring aroma. Its botanical name, lavandula angustifolia, comes from the Latin verb "lavare," meaning "to wash." Long revered for a multitude of medicinal properties, lavender has become a trendy culinary ingredient.

In 2004, Anne and Scott Davidson of Crofton, Maryland, purchased eight acres of raw land in Accident, Maryland, with the intention of building a second home. Anne, a real-estate agent in the Deep Creek Lake area and Anne Arundel County, wondered, "What can we do with this land?" After completing construction on a

new log house in 2007, they decided to pursue some sort of farming that wouldn't require maintenance while she and her husband were gone. During the summer months, Anne would manage the farm while Scott, an IT professional at

the University of Maryland in Baltimore, would remain in Crofton during the work week and join Anne on weekends.

"The decision was made with Google and a bottle of wine," Anne says. "We decided on lavender. It doesn't need daily attention – and it could hibernate through winter." And

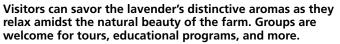
it seemed like a good fit for a tourist area. The Davidsons embarked on a lavender farm tour throughout the country to learn more about the business.

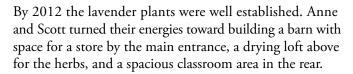
Their new knowledge, hard work and persistence paid off. "We tried three test batches, and the third time was a charm," Anne

recalls. They planted 600 lavender plants and repeated the process the following year, selecting 15 varieties of English lavender in shades of purple, pink and white. By summer of

2016, they hope to have another 800 plants in the ground. Anne has selected a mix of varieties that will bloom at different times during the June through September growing season.







"We wanted a farm store vibe," Anne says. "We're always changing the product line because we want people to find something new each time they visit." At the store, visitors will find a wide selection of lavender-based, hand-crafted products to sooth and nurture the body and spirit: soaps, lotions, massage and bath oils, eye masks, neck wraps, sachets (and buds to make your own), padded hangers with sachets, candles, tea sets and cups, mist sprays and even dryer balls. Culinary treats include tea blends, jams and jellies, lavender-infused sea salt and farm-raised sprigs for home use. The Discover Cooking with Lavender cookbook offers guidelines and recipes. Gardeners can purchase plants and a copy of the Lavender Lover's Handbook for advice and tips on lavender's many uses. Anne's sister makes quilts available for sale and her brother-in-law plays live music on several weekends throughout the summer.

The farm's "Pick Your Own" program allows visitors to borrow a pair of scissors to cut as much lavender as they want. A spaghetti measure is used to determine the price.



Deep Creek Lavender Farm owners, Anne and Scott Davidson, are founding members of the United States Lavender Growers Association.

Purchases are then wrapped with tissue paper and embellished with ribbon – in purple, of course.

Visitors can order one of three lavender-themed boxed lunches provided by Moonshadow Café of Accident, Maryland, that feature imaginative offerings like lavender lemonade and lavender buttercream cupcakes. Lunches must be ordered at least 24 hours in advance. Picnic tables, some with umbrellas, offer seating nearby. Anne and Scott are working with area businesses like Moonshadow Café and Lakeside Creamery to spread the word about the culinary uses of lavender.

"All lavender is culinary," Anne says. "You can use the buds and flowers. Varieties have different intensities, ranging from a strong camphor flavor to mild and sweet."

Lavender offers visual and olfactory pleasures as well. Visitors who want to savor its multi-color blossoms and distinctive aromas can sit in their choice of an Adirondack chair, a swing or the gazebo and simply relax amidst the natural beauty of the farm.

Anne hopes to instill in visitors a sense of connection to their agricultural roots. She welcomes groups interested in touring the farm and learning more about lavender, and



At the farm store visitors will find a wide selection of lavenderbased, hand-crafted, frequently changing products.

Inset photo: Sara Carr with an armful of fresh-cut lavender.

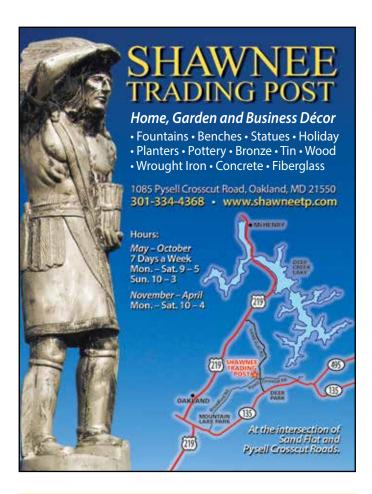
maintains a busy schedule of educational programs. In May and June, she offers Growing Lavender Seminars with information and plants for purchase. "Make and Take" attendees can learn how to propagate lavender or make items ranging from the practical (vinegars, mists and sachets) to the fanciful (wands and halos). Popular social events include "Sip and Paint with a Thirst for Art." Demos include Candle Making and Lavender Microwave Distillation. "Sustainability Weekends" focus on gardenrelated projects such as growing shitake mushrooms, solar oven cooking, enhancing soil and Bokashi composting, an odor-free way to compost kitchen scraps indoors. The list continues to grow and evolve.

As founding members of the United States Lavender Growers Association (USLGA), Anne and Scott continue to learn from and educate others engaged in the business. The group evolved from an initial meeting in June 2011 of lavender growers and crafters who saw a need for a national organization. Its mission is posted at the top of the USLGA website home page: "Supporting, promoting, educating, researching, marketing and networking." Join the USLGA – it makes good scents. Five years later, the group has grown to about 250 members, with a national conference scheduled for January 2017 in Mesa, Arizona. Anyone interested in lavender is welcome to join the USLGA.

We want the farm to be a small, sustainable business," Anne says. The couple tends a flock of chickens and keeps bees. Future plans include installing solar panels and offering more programs for children.

Deep Creek Lavender Farm is open from Memorial Day through Labor Day. Hours are 10 a.m. – 5 p.m. on Saturdays, Sundays and Mondays in season. Much of the store's merchandise can be purchased online (**www.deepcreek lavenderfarm.com**) during the off-season when the farm is closed to the public. In the meantime, the farm's Facebook page offers updates, recipes, photos and inspiration.

Deep Creek Lavender Farm is located at 625 Doerr Road, Accident, MD 21520. Phone **240-608-8282**.





In Memoriam **Floyd Presley** 1937 - 2016 Frostburg, Maryland



Floyd and Elvis

It is with respect and sadness that we extend our condolences to the family and friends of Floyd E. Presley, Jr.

Floyd offered his knowledge and expertise to many stories relating to wildlife in Mountain Discoveries magazine. His specialties, birds of prey and reptiles, brought him to our office several times with specimens for Lance Bell to photograph. We enjoyed seeing Floyd, but were always a little hesitant about opening the door until we found out what he brought to share with us.

As a master Falconer, Floyd also rehabbed birds of prey, propagated Harris Hawks, and was a master bird bander. Floyd conducted many educational programs for state parks, schools, camp programs and church groups. He was also an amateur herpetologist focusing on rat snakes, corn snakes, king snakes, etc. Known in the community for appearances with his Harris Hawk, Elvis, Floyd was enthusiastic in sharing his knowledge.

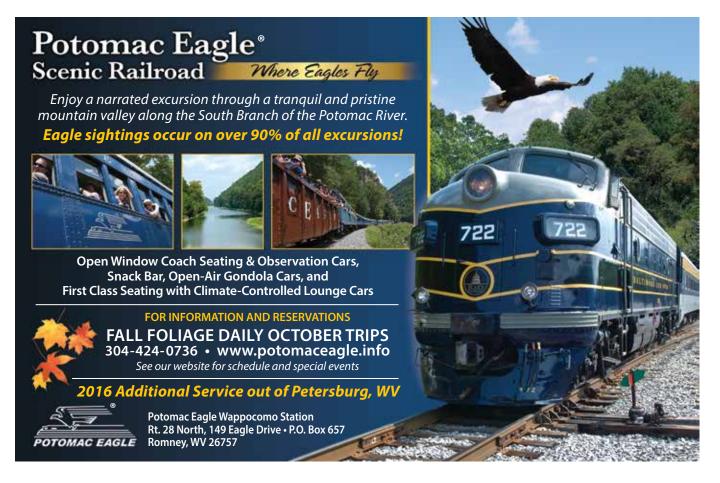
We will miss Floyd's stories and visits, but the staff and friends of Mountain Discoveries are thankful for Floyd's association with the magazine.





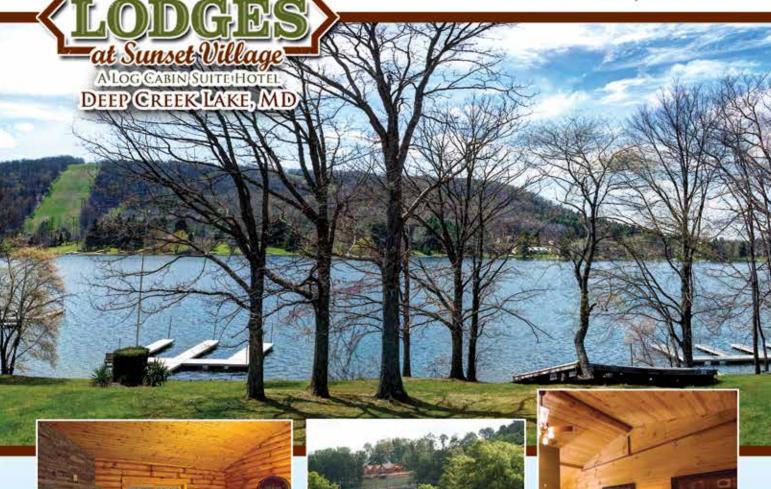






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It's Worth Dawdling at the Dawdy Haus

Written by: **Sara Mullins**Photography by: **Lance C. Bell**

"Take Time to Smell the Coffee" has proven to be a successful motto for the Dawdy Haus Coffee Shop, tucked within the Whispering Pines Furniture store located just north of Springs, Pennsylvania. The shop opened in 2014 after owners Larry and Kay Byler noticed that customers visiting Whispering Pines often asked where they could get something to eat. The Bylers had wondered what to do with an empty apartment attached to the store building. They both enjoy great coffee and good food, so a coffee shop/café seemed like the perfect solution.

Now they needed a name. Kay's father was Amish, the coffee shop is located near many Amish and Mennonite farms, and the Bylers wanted a homey, old-timey atmosphere for the shop. So they settled upon the name Dawdy Haus, which means "Grandpa's House" in the Pennsylvania Dutch (German) language used by many Amish and Mennonites. The term refers to a small building that was usually attached to a larger, main house of an Amish farm. This arrangement allows grandparents to live simply in their own space, near their children and grandchildren.

"My grandpa was a huge inspiration," Kay says. "He enjoyed life to the fullest. My grandma prepared good food for the body and along with that, there were conversations good for the soul. We wanted to honor them through the coffee shop."

Although the Dawdy Haus is actually located within Whispering Pines, it's easy to find. Customers need only follow their noses to find the source of delectable aromas wafting through a timber-framed entrance. Within, the shop resembles a cozy cottage, with wooden beams overhead, a fireplace topped by a massive copper chimney, and walnut cabinets. Family heirlooms on display include the marriage certificate of Kay's grandparents. Other items marked with price tags are available for purchase.

Open 8 a.m. Monday through Saturday, the Dawdy Haus serves breakfast and lunch year round. On Mondays, the Dawdy Haus offers supper until 8 p.m. Lunch choices include sandwiches, wraps, salads, and soups. Rebecca's Tomato Basil Soup is a favorite. Biscotti and cinnamon rolls are made on the premises, and local bakers provide desserts, pastries and breads. During the growing season, the Bylers use fresh fruits and vegetables from a local produce auction.

Choosing a beverage from the Dawdy Haus menu can be a challenge. The store specialty is the Dawdy Mocha, a delectable blend of coffee and steamed milk flavored with white chocolate and swirls of caramel. If that doesn't tickle your taste buds, other options include Espressos, Over Ice (think iced coffee) and Frozen Blended coffee-based drinks, plus smoothies, organic teas, "Shake it Up Teas" (made with finely milled tea leaves), and Italian sodas.

Special events tied to seasonal happenings nearby, like the Springs Folk Festival, boost spirits and bring in customers. Last year, the Bylers decided to help the locals chase away their winter doldrums by hosting a Dutch Blitz tournament,





Left to right: Karissa Sommers, Karen Maust, manager, and Melinda Sommers, assistant manager, are happy to serve breakfast, lunch, ice cream, or one of many blended coffee-based drinks.

a family-oriented, fast-paced card game. It was such a hit that they held another this past January and February.

"Our customers are a good mix of locals and travelers," Kay says. "We have good community support. We have wonderful staff ready to serve you some of the best coffee you may have ever tasted, along with some awesome eats or just a great scoop of hand-churned ice cream."

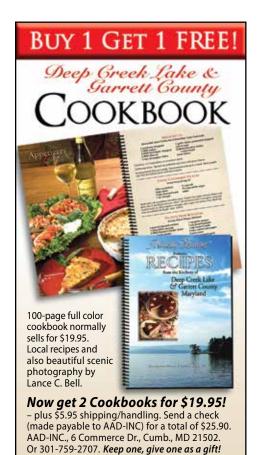
Whispering Pines is located 6 miles off I-68, Exit 19 (Grantsville, MD) at 634 Springs Road, Springs, PA 15562. For more information call 814-662-2240, visit www. dawdyhaus.com and follow us on Facebook for updates.



Owners, Larry and Kay Byler, invite you to browse the eclectic home furnishings at Whispering Pines and to enjoy a bite to eat and a great cup of coffee at the Dawdy Haus.













It's a new day at the Western Maryland Scenic Railroad!

Written by: **Dan Whetzel**Photography by: **Lance C. Bell**

John Garner, Superintendent, proudly announced the new beginning as the 27th operating season began rolling amid a variety of recent changes.

"We have gone through challenges, particularly this winter when land erosion damaged our track near Frostburg. But spring is here, there is new growth on the railroad, and we want everyone to know that the Western Maryland Scenic Railroad is running. Until the tracks are repaired, the western terminus of the excursion will be Mountain View, a siding about two miles

50I

from Frostburg over-

looking Federal Hill

at the base of Big

Savage Mountain."

The fresh growth of springtime is mirrored in the enhanced dedication to service. According to John, "We are going back to our roots and the new WMSR mission statement 'When Service Mattered' reflects the direction we are heading. We are a 1940-1950s heritage excursion railroad that captures the essence of that era. Our staff is dressed appropriately for the time period and blends perfectly with the Western Maryland Railway station that helped build Cumberland's railroading heritage."

The new service includes a dining experience that one

would have expected in the "old days," stated John.

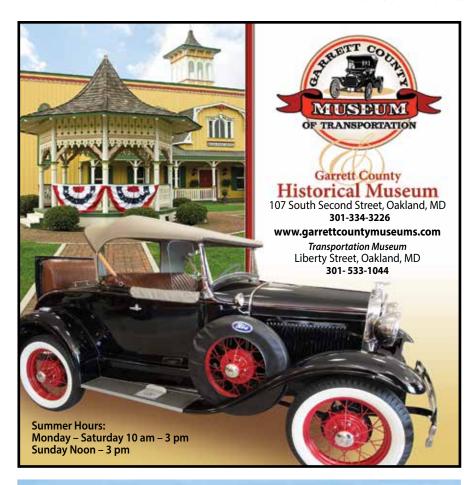
"We will be preparing food on board the train, and by the end of the year we even expect to have our own china. A lounge car will also be blocked onto every train that will offer refreshments and comfortable seating." Rail fans have also been following recent WMSR acquisitions that promise to draw guests from around the United States. First is the #204 Western Maryland Railway Business Car that has been undergoing extensive restoration in the local shop. The most recent efforts have been directed to redeveloping the car's superstructure. The second acquisition, the former #1309 Chesapeake and Ohio

articulated engine and last commercially built steam locomotive in the United States, is progressing nicely. The locomotive is being reassembled and, according to John, "We will have steam this year. Until the #1309 is ready, we will be running our Western Maryland heritage diesels, one from the Reading Railroad and the other from the Pennsylvania Railroad."

The new WMSR schedule also brings a variety of new offerings for guests. The mainstay "Mountain Limited" will continue the day service while "Evening Paradise," a 1950s nighttime train reminiscent of the Baltimore and Ohio Railroad's Capitol Limited, will feature a white tie service dining experience out of the Cumberland hub. Additional holiday trains have been added to the schedule and complement the already popular Murder Mystery and North Pole Experience runs. Valentine's Day, New Year's Eve, New Year's Day, and Dinner with Santa are already scheduled for the season. The most important announcement by the WMSR is the setting of a goal to make the WMSR a year-round operation.

To accomplish the new and ambitious goals, John is relying on a dedicated staff. "We are a team effort at the Western Maryland Scenic Railroad. Everyone wants to be here and contribute to our success. I certainly appreciate our dedicated staff because everything that happens depends on their hard work. Everyone is excited and on board with the changes."

Western Maryland Scenic Railroad 13 Canal St., Cumberland, MD 21502 1-800-TRAIN-50 • www.wmsr.com



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Pascal and wife, Sandy Fontaine

Chef Pascal, The Deer Park Inn



The Deer Park Inn and restaurant.

Written by: **Sara Mullins**Photography by: **Lance C. Bell**

Pascal and Sandy Fontaine's arrival in Deer Park, Maryland, was years in the making. Their journey began in France where both were born and educated. Chef Pascal studied and graduated from the prestigious Culinary Institute of Paris, an experience that provided training in virtually all aspects of the culinary arts. Upon graduation professional opportunities presented themselves in Bermuda and Florida where Pascal's passion for cooking was readily appreciated by fine dining establishments.

Departing France was supposed to be a temporary assignment but nearly two decades later the Pascal's remain abroad and firmly established at their inn and restaurant at Deer Park. Pascal and Sandy's current home resulted from a chance visit to Deer Park in 1996. "We were not looking to purchase a house but stopped in Deer Park to visit friends. We were invited to look at the cottage which was for sale at the time. Once we stepped inside, we fell

in love with the house and decided to buy it. Pascal and I like to say that she (the cottage) found us."

The Pascal's describe their style of preparing fine food as "a la minute" or prepared to order, a process that takes time. As Sandy explains, "People who come to the Deer Park Inn want to enjoy the whole evening and conversation." To support their approach to fine dining, the Pascal's work with local families to acquire quality produce. The dining ambiance is enhanced by the cottage dining room and its original features.

The Fontaine's prefer reservations but walk-ins are certainly welcome.

The Deer Park Inn 65 Hotel Road, Deer Park, MD 21550 301-334-2308 • www.deerparkinn.com



The dining room at The Deer Park.

Chef Pascal's Tournedo of Salmon Fillet with Leek Fondue and Pommerv **Mustard Cream Sauce**

For the Salmon:

3 lbs. Center Cut Salmon Fillet, cut into a rectangle **Sea Salt and Pepper** 1 Tbsp. Olive Oil

For the Fondue:

2 Large Leeks (mostly white part), cut into a fine Julienne 1 Tbsp. Butter

For the Sauce:

2 Tbsp. Chopped Shallots 1/2 Cup Dry White Wine 3/4 Cup of Heavy Cream 1 Large Tbsp. of Pommery Mustard

Sauté the Leek Julienne over low heat with butter until tender.

Open the Salmon fillet like a book, cover with plastic wrap and pound evenly to a thickness of about 1/2 inch. Season with pepper and sea salt, scatter the cooled Leek Julienne over the fish.

Using plastic wrap under the Fish, roll the salmon up on itself to make a very tight cylinder. Slice the roll into a



2 inch Tournedo and cook in a sauté pan with olive oil over moderately high heat. Finish in oven for about 6 - 7 minutes.

In the meantime, confection the sauce.

Reduce White Wine with chopped Shallot in a saucepan, add heavy cream and reduce till "Nappe" consistency; add Mustard and season with salt and pepper.

Arrange the tournedo on a warm plate, spoon the mustard sauce around, garnish with a fried leek julienne or some fresh herbs.

Bon Appétit.





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Western Trails Riding Stable

A Family Tradition at Deep Creek Lake, Maryland

Written by: **Sara Mullins**Photography by: **Lance C. Bell**



"No hour of life is wasted that is spent in the saddle." — Winston Churchill



Gene Schenk and his beautiful roan quarter horse, George.

Since 1970, Western Trails Riding Stable has offered hours of riding pleasure, year round, to equestrians of all ages and sizes. The stable is open daily during the summer season and by reservation the rest of the year.

Located about two miles from the Glendale Bridge as the crow flies, the 170-acre horse farm was established in 1968 and run by Fredlock Schenk, with help from his son Larry. In the early years, the Schenks also maintained a dairy barn, and later added horse shows.

"We've offered trail riding from the start," says Gene Schenk, the farm's third-generation owner. "We get lots of repeats, plus first-timers." Western Trails also welcomes groups for birthday parties, church outings, and scout trips, among others. Three trail ride options are available, varying from ½ hour to ½ hours. Hand-led pony rides are fun for little tykes and adults with special needs. Private and semi-private riding lessons run the gamut from beginning to expert

levels. Hayrides followed by a star-lit campfire afterwards are always popular.

Riders are often treated to the sights of deer, wild turkeys and the occasional bear as they ride uphill and downhill through fields and forests, with an occasional glimpse of Deep Creek Lake.

Gene has added horse breeding and training to the stable's list of services. Horses are available for purchase. Currently Western Trails has about 50 horses a mix of Appaloosas, Paints,

Quarter Horses, Belgians, Pintos, minis and draft horses. The stable also takes in some rescues. Gene does his own haymaking and horseshoeing, with some help from family, friends and volunteers. From March through November, he's occupied with breaking and training at all levels, from the backyard horse to top-level show horses.

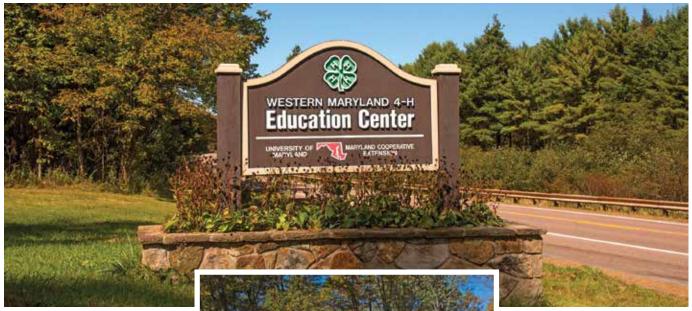
"I have 20 years experience with breeding, which involves working with bloodlines, discipline and trends," Gene says. Quarter Horses are his specialty. He's active in the American Quarter Horse Association and often travels long distances to participate in Western Pleasure, a western-style competition emphasizing slow, controlled movement.

"We're always competing," Gene says.

Western Trails
4009 Mayhew Inn Road, Oakland, MD 21550
301-387-6155 • www.westerntrails.net.

Outdoor School It's a lot of fun!

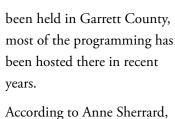
Written by: **Dan Whetzel**Photography by: **Lance C. Bell**



Marc Delaney, resident teacher at the Allegany County Outdoor School program, is not the only one who believes the camp experienced by students is exciting. Hundreds of fifth grade students feel the same way, as they trek toward the Maryland 4-H Environmental Education and Camping Center based in Garrett County, Maryland. The popular educational program offers a variety of hands-on learning activities that create memories that last a lifetime.

The Outdoor School program has a long tradition in Allegany County Public Schools (ACPS), stretching back to the elemen-

tary school days of parents and grandparents. Nearly everyone who attends has fond memories and stories to tell. While the ACPS Outdoor School has not always



According to Anne Sherrard, administrator of the 4-H Camp located in Bittinger, the original facility was a Works Progress Administration (WPA) project built between 1936-1938, as part of the Franklin Roosevelt Administration's New Deal initiatives. Log cabins were the only structures until additional buildings were added at later dates when the 4-H program, operating under the auspices of the University of Maryland, located at the site.

Today, the 4-H Camp hosts a variety of youth leadership programs and special events throughout the year, while Outdoor School is exclusively held in the fall. "We are



Instructor, Tracy Hedrick, helps a student with a GPS unit during an orienteering exercise.



Students learn while having fun in an outdoor setting, but also in science labs with microscopes that are connected to laptops. A wide range of interesting activities happen throughout the week including a beaver hike, bear and bat programs, scales and tails and more.

happy to host the Outdoor School in the fall because it is such a beautiful location for students to engage in activities," stated Sherrard.

The Allegany County Public School system has supported the Outdoor School for a number of years and through many changes. According to Mike McGowan, elementary school supervisor and director of the program, "Sixth grade Outdoor School was dropped for a while back in the 1970s when the decision was made to create middle schools. The camp was even held for a short time at Rocky Gap State Park as a day program. Eventually, Outdoor School became part of the fifth grade curriculum while the 4-H Camp in Garrett County became the host site. The camp has all the facilities we need to run the program." McGowan also notes, "The goal is to take the learning experiences to









a level that cannot be provided in a classroom setting. We designed 12 lessons that are not only aligned to the Maryland State Standards, but also hands-on experiences. We want the students to be engaged and part of a collaborative effort."

The ACPS Board of Education has remained unwavering in its support for Outdoor School even though finances have been tight in recent years. The financial commitment means that all ACPS students are able to attend the five day program without charge.

Marc Delaney has been involved as a teacher since 2008 and enjoys the hands-on aspects of the camp. "Our science lessons include the use of microscopes that are connected to laptops. And there is a wide range of interesting activities including the beaver hike, story-telling, American history as told through displays of historical flags, field games, skit nights, bear and bat programs, and scales and tails."

The five day camp has benefits that extend beyond the academic programming. According to Mr. Delaney, "We see the students grow academically, but even more so socially between Monday and Friday. Students experience a new environment and learn to cooperate with others."

Cooperation of the 4-H staff and parent volunteers make for a successful program, and Mike McGowan is quick to credit

Marc Delaney, resident teacher at Outdoor School, enjoys the hands-on aspects of the camp through outdoor settings as well as in the various state-of-the-art science labs.



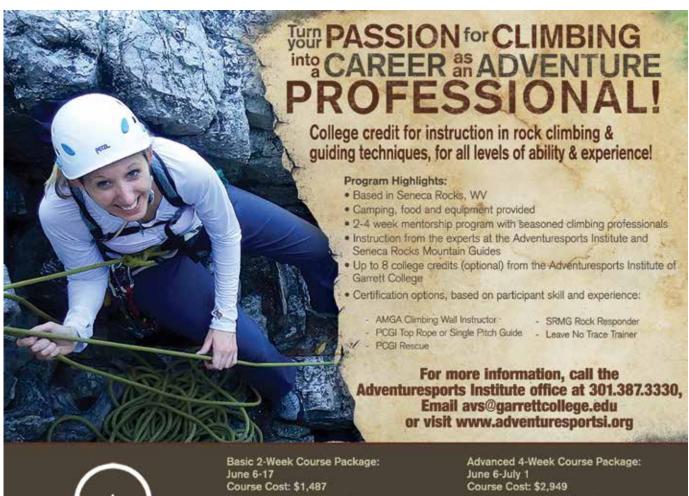
both. "Our program would not be successful without the 24 volunteers we have each week of the program and the residential teachers who dedicate themselves to the camp."

All the hard work is rewarded from the stories and memories that are generated at every session. As Anne Sherrard states, "Outdoor School is an experience the students will remember for the rest of their lives."

4-H Camp staff: Mike Brady, Camp Superintendent and Mary Lou Smith, long time cook at the Camp.









4-college credits (optional):

- · Garrett County Residents: No additional cost
- Other Maryland Residents: \$488 additional
- Non-Maryland Residents: \$648 additional

8-college credits (optional):

- Garrett County Residents: No additional cost
- Other Maryland Residents: \$976 additional
- Non-Maryland Residents: \$1,296 additional







WORK AND PLAY: THE STUDEBAKER RUNABOUT WAGON & THE BREWSTER GOLF CART

Written by: **Sara Mullins**Photography by: **Lance C. Bell**

The Thrasher Carriage Museum collection continues to grow with the recent addition of a 1900 Studebaker Runabout wagon and a 1905 Brewster & Co. golf cart. Located across from the Frostburg Depot terminus of the Western Maryland Scenic Railroad, the Museum houses one of the best private collections of horse-drawn vehicles in the United States.

"The Studebaker was more of an everyday vehicle," says Gary Bartik, director of the Thrasher Museum. "Everyday" doesn't necessarily mean boring. This particular runabout buggy sports a jaunty color scheme, featuring a body painted in classic Studebaker light green and darker Brewster green contrasting with bright yellow wheels, all accented with cadmium red pin-striping.

The Studebaker and Brewster green colors represented popular shades of specialty buggy paint.

Based in South
Bend, Indiana, the
Studebaker Brothers
Manufacturing Company started out in the
mid-1800s as a wagon
maker for farmers, miners
and the military, and soon
became the world's largest
wagon manufacturer.

"Wagons were their premium quality vehicle," Bartik says. "During and after the Civil War,





Studebaker wagons were at the top of their game." After using the wagons for hauling wood he once sold for a living, General Ulysses S. Grant was sufficiently impressed enough to order thousands of Studebaker wagons for use in battle.

Studebaker's reputation for quality extended to its carriages. They transported Presidents like Ulysses S. Grant, Rutherford B. Hayes, Benjamin Harris, and Abraham Lincoln, whose black Studebaker transported him and his wife Mary on his last journey to the Ford Theater. Studebaker became the only top-ranked carriage builder to become a top-ranked automobile manufacturer.

While the Studebaker runabout was more of a general purpose vehicle, the Brewster & Co. golf cart was all about fun and high style, with a black and white body sitting above fire-engine red wheels. One of the first of its kind, the Thrasher Museum's golf cart was made for J.B. Brewster, the president's son. Based in New York City, Brewster & Co. held patents on the style. Its primary purpose was to transport golfers between clubhouse and golf course.

"Brewster carriages were high quality, high style, well crafted and aerodynamic in design," Bartik says. "Both of these carriages are distinctive, each with an identifiable style."

To see these and other horse-drawn vehicles, visit the Thrasher Carriage Museum at 19 Depot Street, Frostburg, Maryland, May – October, Thursday through Sunday, noon to 2 pm; November through mid-December,

Saturday and Sunday, noon to 2 pm. Special tours by appointment – 301-777-7200. Also visit www. thethrashercarriagemuseum.com.









401 Museum Drive - Hagerstown, MD 21741

301-739-5727 • www.wcmfa.org



The Hen House Hits the Road with the

Chicken Coupe

Written by: Sara Mullins



It's been a long road from 1961, when Buck and Ginny Warn opened a small restaurant beside their home on Bowery Street in Frostburg, Maryland, that they named the Hen House in reference to their featured selection.

Now, 55 years later, the Chicken Coupe is ready to fly the Hen House coop in search of new culinary adventures for the venerable restaurant, located along the Old National Pike west of Frostburg. What was once a sleek motor home has been transformed into a mobile kitchen, with a friendly staff ready to feed the crowds at weddings, corporate events, festivals and other events with groups of hungry people out to have a good time. Sporting a deep red paint job, yellow trim and a

logo featuring a partially eaten drumstick with wings, the Chicken Coupe is sure to stand out in any crowd.

"The idea started five years ago when my dad bought a motor home, and we always would talk about how cool a food truck would be," says Tyler Warn. "After many long nights throwing

around ideas and some arguments (lol) we finally decided now was the right time. I always wanted to go into a business partnership with my dad."

The menu will include favorites like fried chicken and nuggets, sandwiches and salads. "We're not only limited to chicken,"

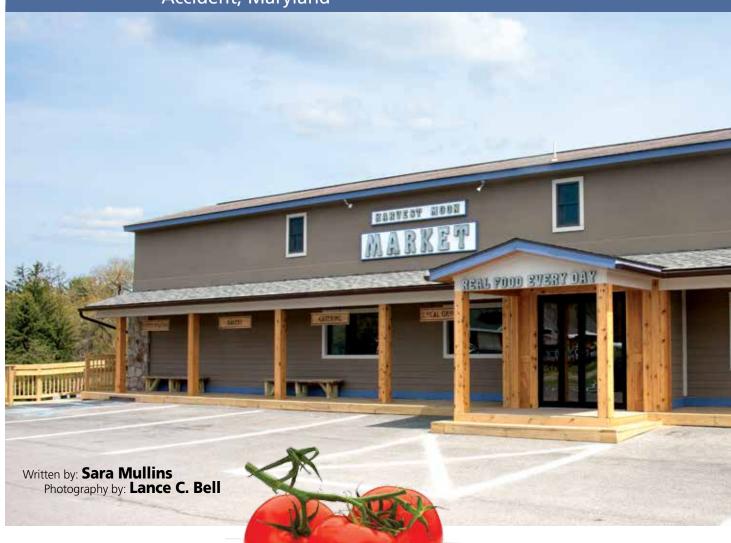
Tyler says. "We can do any type of menu." Other items are available by request for catered events. The menu will grow along with the mileage.



Harvest Moon Market

Sustaining and Nourishing the Local Community

Accident, Maryland



Buy Local is taking on a new meaning in Accident, Maryland. The Harvest Moon Market, a new natural foods

market, now offers area residents and vacationers a convenient option for buying food and other necessities not previously available close to home. Conceived as a one-stop grocery store where people can purchase necessities, the Market will offer a variety of natural and organic foods, along with eco-friendly personal care products and household supplies. The Market hopes to support local

farmers and food artisans by offering them a venue to sell their products.

Local entrepreneur Lisa Jan conceived of the Market as part of her network of sustainable businesses in the area that now include Blue Moon Rising and the MoonShadow Café located nearby. According to its stated Core Values, the Market seeks to promote health with fresh, natural foods, practice environmental stewardship through Green practices like recycling and energy efficiency, and provide excellent customer service.



"We're part of a movement of getting back to our roots with a focus on what we eat," Chris says. "People are slowing down and enjoying time with family by preparing food with good ingredients."

Harvest Moon Market opened in May 2016. Highlights include a bulk foods section, a café corner featuring in-house soups, pizza, smoothies, breakfasts and lunches, and a coffee bar featuring beans roasted on the premises. The market plans to offer grains, pastas, dried fruits, frozen foods, local and organic produce, yogurt, eggs, cheeses, milk, beef that is grass-fed and free-range, free-range chicken and pork, and seafood. Meats sold will be Certified Naturally Grown and free of hormones and antibiotics. Fresh baked bread and cakes made from scratch by an experienced local baker will also be available.

A spacious kitchen below the Market has allowed the owners to establish Harvest Moon Catering, now offering box lunches, breakfasts, lunches, dinners, cakes, and cocktail/bar setups. Harvest Moon's catering potential

setups. Harvest Moon's catering potential expanded significantly when it merged with Catering by Champions of Oakland, Maryland. A wide range of catering services is in the works, including meal service, equipment rentals, special events, and business and vacation functions.

"We'll do what we can handle and grow with the rest," Chris says.

"This is something our community needs."

Harvest Moon Market 309 South Main Street, Accident, MD 21520 www.harvestmoonmarket.net 301-750-5129

CATERING

Harvest Moon Catering 309 South Main Street, Accident, MD 21520 www.harvestmooncateringdcl.com 301-750-5142



traderscoffeehouse.com

May 28 – 5-9 pm, 16th SUPER CRUISE Memorial Day Weekend, Industrial Blvd., Rt. 51, Cumberland, MD

June 11 – 9 am-3 pm, Heritage Days Show, WM RR Station, Canal Place, Cumberland, MD

June 18 – 10 am - 4 pm, 8th Annual SHAFFER ALL FORD & MUSTANG Show 10335 Mount Savage Road, Motor City, Cumberland, MD

Sept. 3 – 5-9 pm, 16th SUPER CRUISE Labor Day Industrial Blvd., Rt. 51, Cumberland, MD

Sept. 17 – 10 am - 4 pm, 15th Annual FORD MODEL T & MODEL A Car & Truck Show, Downtown Cumberland Mall

brendaspizzeria.com

For more information, contact Gary Bartik 301-724-4339







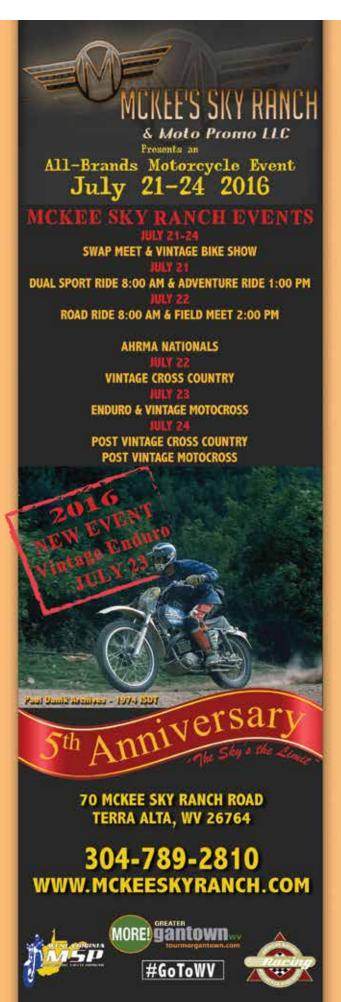
McKee Sky Ranch 2016 All-Brands Motorcycle Event

The 2016 McKee's Sky Ranch All-Brands Motorcycle Event is ready for action and awaiting fans, riders, and enthusiasts. This event has something for everyone! Tom McKee, organizer and promoter, has once again assembled an exciting series of events and competitions that will draw visitors from around the country to his home in Terra Alta, West Virginia. A long time motorcycle enthusiast, Tom awaits opportunities to renew old friendships and make new ones among those sharing similar interests. McKee's Sky Ranch has become one of the largest regional attractions during the summer months and a motorcycle event of national interest.

This year's July event builds on past programs and also adds a new one. Events begin on July 21st with a Dual Sport Ride; a three hour moderately challenging riding experience that offers mountain trails, vistas, and varied terrain from single track to unimproved dirt roads with elevation changes and stream crossings. The Adventure Ride course, tailor-made for bigger adventure bikes, is mostly dirt and gravel back roads that wind across the Tri-State area. The Greater Morgantown Visitors and Convention Bureau, the West Virginia Motorcycle Safety Program, the West Virginia Bureau of Tourism, and the McKees recognize that adventure riding is the fastest growing segment of motorcycling today.

July 22nd opportunities include an 80 mile road run for street and touring enthusiasts where West Virginia country-side will also provide the backdrop for vintage and smaller displacement bikes. The 22nd is also Field





Meet Day, complete with old fashioned motorcycle games and an opportunity to experience the state of West Virginia Motorcycle Safety Program Simulator. Admission to the Field Meet and WVMSPS is free.

New for this year, the event includes the first ever AHRMA Vintage/Post Vintage Enduro on July 23rd. For more information follow AHRMA's site: www.AHRMA.org.

The All-Brands Motorcycle Event will offer competitive events on the natural terrain of McKee's 200 plus acre ranch. Classic museum quality motorcycles will compete, as they were originally intended in the AHRMA National Cross Country and the National Vintage and Post Vintage Motocross races.

Held since 2012, the rural setting located close to interstate highways and major metropolitan areas, has proven to be a hit and draws noteworthy riders. According to Tom, "Terra Alta is our home base for development. In Terra Alta, we are conveniently located but are able to safely ride rural roads with vintage motorcycles." Preston County's

terrain provides ideal conditions for cross country racers and more leisurely cross country riders.

In addition to the featured events, a swap meet, vintage bike displays, photograph exhibit, and motorcycle art will be available throughout

the four days. As always the 2016 event is family and spectator friendly. There's on-site camping (no hook-ups

available) and access for campers and RVs with plenty of level spaces, plus the entire campground is tent friendly as well.

Come out and join us...The sky is the limit! For more information see www.mckeeskyranch.com

Photos courtesy Karl Jarvis











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