

Savage River Lodge

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Do bison short ribs, ostrich salad, roasted rack of elk, wild boar sausages, and duck ravioli peak your appetite? Do you daydream about getting away to a rustic upscale lodge where you can watch bear, deer, and hummingbirds while you dine inside or on the deck? Would sitting in a rocking chair with an after dinner drink on the wrap around porch chase away the stress of your work-life?

Quickly, make reservations at Jan and Mike's Savage River Lodge. Stay overnight in one of eighteen luxurious cabins where fresh baked muffins (and homemade doggie biscuits if Rover is with you) are delivered to your door each morning. Have a Bloody Mary with your Sunday brunch, as the Savage River Lodge boasts the only full service restaurant in Garrett County sporting a Sunday liquor license (after 1pm, with meals only).

As you dine, watch Chef Stephen Brown create "Gourmet Country" meals in the open kitchen. The aroma of apple and cherry from his wood burning oven fills the room making each of his guests thank their maker that they found this "lodgey" hideaway.

Brown hails from the Culinary Institute of America in Hyde Park, New York. From one of the best schools of this kind in the nation, CIA graduate Brendon McCagh has also recently joined the talented SRL staff. Before coming to the Lodge, Steve was Executive Chef at Aramark in Hagerstown, a Corporate Food Service Company. His employer, Frank Ganassa, designed the kitchen where he now works.

Not only do Jan and Mike offer guests the full experience of comfortable lodging and unique meals, but they serve their own micro-brews, Black Club Ale and Bodhi Beer. These are brewed by Johansson Brewery in Westminster using the lodge's recipes developed along with the expertise of a brew master friend from Wyoming. If beer is not your "cup of tea", how about a frosted mug filled with frothy homemade root beer? Or a glass of wine from their extensive wine list?

Bodhi is not only a beer. He is the resident canine at this pet-friendly establishment. The owners so enjoy dogs that each Saturday at 4pm they hold "Puppy Yappy Hour". Bodhi leads doggie guests to the meadow for bowls of water and frolicking with his favorite toys!

Brown prepares all meals using seasonal vegetables, local ingredients, and a variety of wild game. Open for lunch everyday and breakfast and lunch on the weekend—a great place for Sunday brunch! Next year look forward to "Chef for a Day." Play horseshoes. Hike or cross country ski the 15 miles of trails. They'll pack you a picnic lunch!

The Savage River Lodge sits on forty-five wooded acres which is surrounded by State Forest lands located just off of Route 68 between Frostburg and Grantsville. Reservations are required for both lodging and dinner. Call **301-689-3200** from 8am to 8pm year round, seven days a week. Plan to hold your meeting, or event at the lodge! www.savageriverlodge.com

Inside or out, Savage River Lodge has the most unique dining Garrett County has to offer. Shown below is the rustic dining room where you can enjoy gourmet dining or dine on the porch—it's big, and charming. As you can see by the photo at right, you can't tell what kind of "critter" you may see—this one's carved. Top right: Chef Stephen Brown presents one of his culinary master pieces. The wood-fired oven in the background is another unique feature of the restaurant.



Left: Bodhi, the official greeter at the Lodge always has a smile and is a friend to all. He doesn't know it, but he's not allowed in the dining room.

Garrett County Arts Community Showcase Oakland, MD

Garrett County's Art Gallery on Alder Street, in Oakland, supports local artists and artisans by providing a space where buyers can view and purchase local and regional artwork. More than 120 artists have exhibited at the Gallery.

To qualify for participation, artists must reside, work, attend school, or own property in Garrett County or one of the contiguous counties in Maryland, West Virginia, or Pennsylvania. In addition, participating artists must be members in good standing of the Garrett County Arts Council. A jury approved by the arts council's board of directors evaluates all submitted work for acceptance.

Main gallery displays are changed periodically—at least twice a year. Special displays—featuring individual artists, theme work, or student art—are rotated every six weeks. In addition, a variety of artists and artisans provide public demonstrations at the Gallery throughout the summer season.

"We're extremely proud of the diversity and quality of our gallery's collection," noted Steve Schlosnagle, executive director of the Garrett County Arts Council. "We feature stained glass, paintings, dough craft, woodwork, blown glass, carvings, knitted work, hand-made paper, iron work, papier mache, jewelry, and much more. We invite the public to visit the Gallery and share in this community celebration of creativity."



*Chef Stephen Brown
with his salmon creation.*



The Gallery is open six days each week, Monday-Saturday, from 10 am to 4 pm, except for holidays. Additional information is available by calling the Garrett County Arts Council at 301-334-6580.

