

Mountain Discoveries™

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



SPRING AND SUMMER 2008

THIS IS A FREE PUBLICATION
photo by LANCE C. BELL, PPA

MEMORIES...



800-544-2425
www.deepcreek.com

TO LAST A LIFETIME...



Your 1st Choice for Real Estate

Lee Teter

Legendary Painter from Western Maryland



The Horse Shoe Nail Ring

This picture was inspired by a story an elderly lady told the artist. She spoke of a childhood memory of the man who nailed shoes on her father's horses. The vivid memory she had, some seventy years later, involved the farrier pounding a horseshoe nail to make a ring for her finger. She looked past Lee as she told her story and it was obvious she could still see the ring and the day that surrounded it. And she smiled.

It takes a very special piece of jewelry to prompt a smile for seventy years.

In October 2007, Mr. Teter participated in the Collector's Classic Show and Sale at the Museum of Western Art in Kerrville, Texas. The museum was originally opened to house art belonging to the Cowboy Artists of America. The Horse Shoe Nail Ring was one picture Lee displayed at the show. He was chosen for People's Choice Award from 49 other artists and over 250 works of art.

More of Lee Teter's work and a list of dealers may be viewed on his web site at www.leeteter.com, or locally in Western Maryland at The Art Gallery, 1059 National Highway LaVale, Maryland, 301-729-8989.

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.

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

Mountain Discoveries is for entertainment and to provide visitors with information in getting to know this region. It is owned and produced by AAD-INC. (Advertising Art Design, Inc.) of Cumberland, Maryland. Comments and suggestions should be sent to "Mountain Discoveries" c/o AAD-INC., 6 Commerce Drive, Cumberland, MD 21502 or email: mail@mountaindiscoveries.com, or phone 301-759-2707. New advertisers are welcome — contact us for a rate sheet and information on advertising.

Story suggestions are also welcome...human interest, activities, places, dining and shopping in this region will be considered. Please include your name, address, phone number and email (if available). We cannot promise the return of unsolicited materials, but we will make every effort to do so.

We are proud that *Mountain Discoveries* is printed on NewPage paper. NewPage has a major paper plant in Allegany County, Maryland. AAD-INC. supports and is a member of the Allegany & Garrett County Chambers of Commerce.

Lance C. Bell
owner / editor / photographer

Kathie L. Smith
owner / editor / art

Staff
web design & production
Colby Ellsworth
secretarial
Shelby Calhoun

photography
Lance C. Bell



staff writers
Dan Whetzel
Titos Menchaca
Sara Mullins

contributing writers
Lori Epp
Paula Yudelevit

AAD-INC.
ADVERTISING ART DESIGN, INC.

Mountain Discoveries is a FREE publication and is produced twice yearly by AAD-INC., 6 Commerce Drive, Cumberland, MD 21502. All rights reserved. Reproduction in whole or in part without written permission is prohibited. Neither *Mountain Discoveries* nor AAD-INC. is responsible for errors or omissions. The advertisements and listings in this publication do not imply any endorsement by *Mountain Discoveries* or AAD-INC. Address all correspondence to *Mountain Discoveries*, 6 Commerce Drive, Cumberland, MD 21502 and include your full name, address, and phone number. Printed in the USA. Copyright, 2008, by AAD-INC, 301-759-2707.

Mountain Discoveries™

“Little Brother’s” 10,000 Year Highwire Act 4

21st Annual McHenry Highland Festival 9

CanalFest/RailFest 2008..... 12

The Inn at Walnut Bottom..... 16

The Mountains Ring and the Strings Sing..... 22

Ellinor Benedict – A Real Crowd Pleaser 25

The Dove Center Offering Healing & Hope 26

Dinner is Served Garrett Style 28

Roger Skipper – Maker of Music
and Fine Instruments..... 38

The Ridge 42

New Buggies at Wisp..... 44

A Day of Peak Experiences in the Alleghenies..... 46

Gordon-Roberts House Welcomes Visitors..... 52

Will O’ the Wisp Since 1943..... 57



4



9



16



12



28



22



38



52



42



As a free publication, *Mountain Discoveries* magazines are available at our advertiser’s places of business as well as many of Maryland’s Visitor’s Centers along I-68, I-70, and I-95. They are also available at the Bay Country Welcome Center in Centerville, Maryland, Baltimore/Washington International Airport Welcome Center, the State House Visitor’s Center in Annapolis, and the C&O Canal Visitor Center in Cumberland, Maryland. The Allegany and Garrett County Chambers of Commerce also make *Mountain Discoveries* available to the public. Mineral County Chamber of Commerce in Keyser, West Virginia, the Huntingdon County Visitor Center at Raystown Lake in Pennsylvania, plus nine locations along I-81 in the Shenandoah Valley, Virginia are some of the out-of-state distributors.

YOUR LITTLE SLICE OF HEAVEN



For Deep Creek Discounts visit
www.visitdeepcreek.com



WELCOME

1.888.387.5237 • www.visitdeepcreek.com



Memories Run Deep

DEEP CREEK LAKE AREA

*We've saved
you a seat...*

**COLDWELL
BANKER** 

**DEEP CREEK
REALTY**

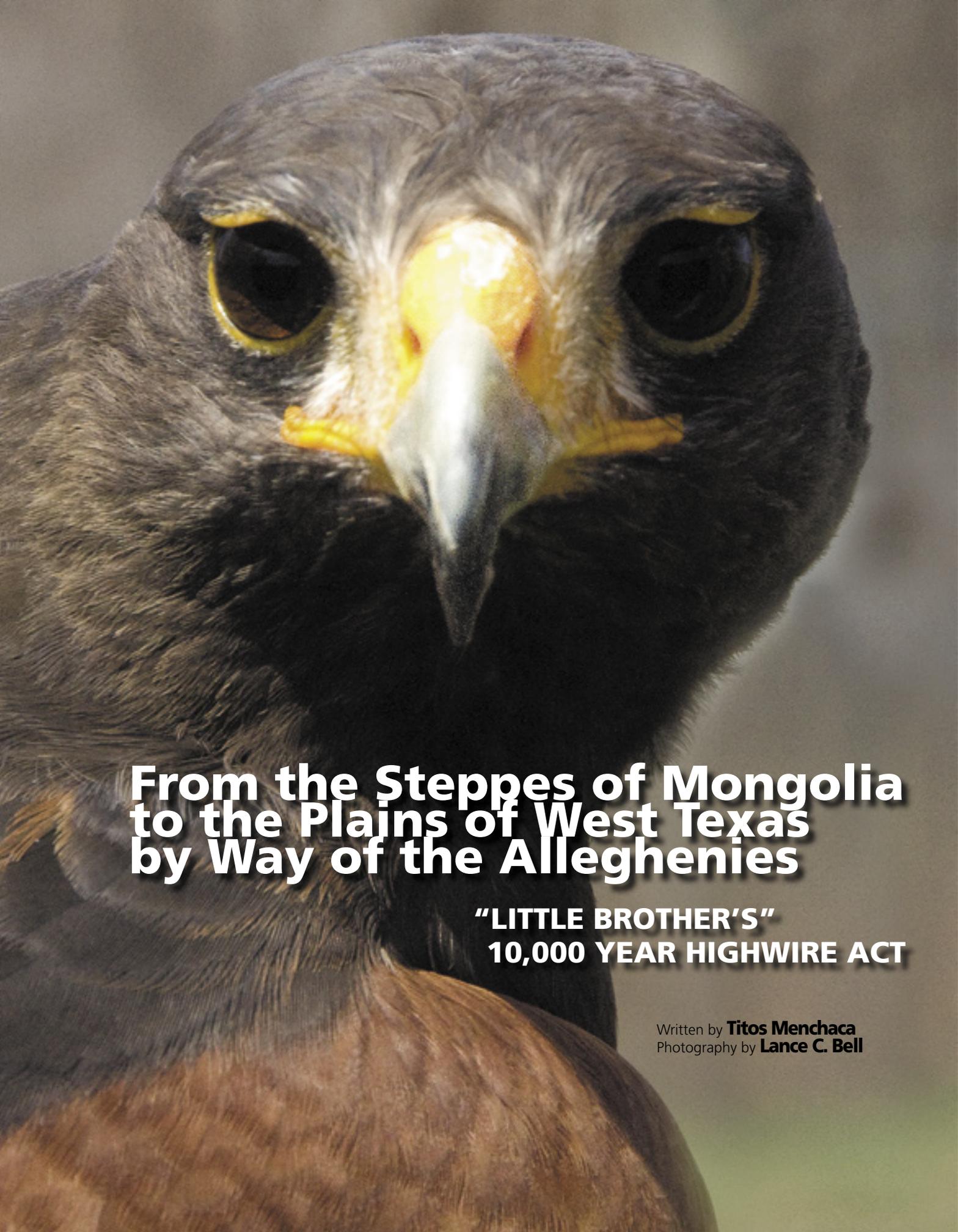
www.DeepCreekRealty.com



VACATION RENTALS & REAL ESTATE SALES IN GARRETT COUNTY

1.800.252.7335 REAL ESTATE SALES

1.800.769.5300 VACATION RENTALS



**From the Steppes of Mongolia
to the Plains of West Texas
by Way of the Alleghenies**

**"LITTLE BROTHER'S"
10,000 YEAR HIGHWIRE ACT**

Written by **Titos Menchaca**
Photography by **Lance C. Bell**

Scurrying along the grassy floor of a picturesque meadow, an industrious field mouse goes about his busy work. Foraging for food among the bushes, nooks and crannies, he busies himself today just as he has all his life... ensconced in a world completely comprised only of the few inches in front of his nose. This is his life, and the only existence to which he can be true.

Looking around, he makes out the rough outline of a brightly-colored berry a few feet away; little more than a blur through his notoriously poor vision. As he begins to edge his way toward it, he's suddenly frozen in primal fear as an ominous shadow swoops across the ground in front of him. He knows instinctively there is a predator in the air above him and that his only chance for survival is to run for shelter as if his life depended on it, for it surely does.

Heart pounding and mind focused only on finding sanctuary, there's almost a split-second of relief when the shadow passes again, for he senses the enemy is too far in the sky to be of immediate danger to him. Perhaps he'll be able to make it home unnoticed. Perhaps it will be one of his slower, less fortunate cousins who doesn't return to the...

Whooooosh!! Screech!!

Silence.

Now there are no more thoughts. No more running. No more worry. The Harris' have come for dinner. And what our unlucky friend will never know is that he was merely a player in a perfectly executed display of cooperative hunting. You see, the shadow in the air was indeed an enemy... a hunter extraordinaire with a taste for his kind. He was, however, a decoy. His role was merely to flush the prey out into the open. To make them dash madly in abject, unconscious fear – their already weak bladders leaving behind a glowing roadmap for Little Brother to follow.

- There are three main types of them: accipiters, falcons; and buteos.
- To some Native American tribes, they are known as Little Brother.
- Their domain reaches a thousand feet in the air.
- There are over 250 species of them, ranging in size from less than a foot long with a wingspan of 24 inches to about two feet long with a wingspan of almost five feet.
- They are raptors... day hunters... birds of prey.
- Their name comes from the Middle English word *hafoc* – to grasp or seize.

They are hawks and they are magnificent.

These spectacular creatures have been endowed by nature with an amazing array of attributes, allowing them to be some of the most perfect hunters in all of the animal kingdom. For our purposes, we will focus on the buteos,

or soaring hawks, as these are the kind most commonly seen by humans. And it is the red-tailed hawk that is the most common buteo. High-soaring hawks often seen hovering overhead, coasting on air currents, searching for their favorite prey – rodents, their chunky bodies and banded tails easily identify this variety of hawk. Buteos have large, broad wings and short, rounded tails, allowing them excellent maneuverability in the air. Other family members include Rough-legged hawks, Broad-winged hawks, Red-shouldered hawks and the previously-alluded-to Harris hawks.

“They’re popular in falconry because they’re very adaptive and extremely intelligent. In fact, I think the only raptor smarter is the Gold Eagle,” says local falconer and Harris hawk aficionado Floyd Presley. “They also work very well with humans,” he adds. He should know. Mr. Presley, along with various family members, has been hawking since the mid-1960’s.

Although native to the deserts of the American southwest, it is a testament to the Harris hawk’s adaptability – as well as Presley’s care and training – that they can thrive in such a different clime as the Allegheny Mountains. Their large feet make it easier for them to catch and hold their quarry and the notched ligaments in their talons afford them the same bone crushing pounds per square inch as a shark’s bite. They are the only hawk that will hunt in a family unit, often dining cooperatively over a kill instead of fighting for dominance.

“They’re also amazingly loyal,” says Presley. “The offspring will sometimes stay around for a year or two to help feed the young and teach them not to catch poisonous snakes.”

A SPORT FOR KINGS AND COMMONERS ALIKE

Presley’s passion for falconry is palpable, but his fascination with these birds of prey is not unique in the world or in history. Although poorly-kept records make its exact history unknown, there is early documentation of falconry as a sport and hunting method dating back to the days when the Khans marauded across the steppes of Mongolia about 3000 years ago. Written records in China go back to about 700 B.C. but it was already a highly refined sport by then, suggesting it had been around for quite some time. Its significance to the Imperial Family has been well-documented in poems, literature, paintings and porcelain extant from that time. But this was a sport for the common people as well. It was widely practiced throughout all Chinese society until it fell out of patronage by the royal family in the early 1900’s. The previous centuries, however, had seen it spreading throughout Asia, finally landing in Japan in about 355 A.D. Mounted on horseback and carrying traditional long bows, arrows, katanas and banners, it was always quite the show when a Japanese hawking party departed. This public

demonstration of the importance of Japanese falconry created a tradition of beautiful costumes and elaborate equipment which still exists today.

Yet, as impressive as the Asian angle to falconry's history may be, there are some who say it goes back even further, to Persia. Evidence presented at a 2005 symposium in Abu Dhabi called "Falconry: A World Heritage" suggests there is documented Iranian history stating birds of prey were first used by Tahmooreth, a king of the Pishdadid dynasty, 2000 years before Zoroaster who himself lived around 6000 B.C. This could mean hunting with falcons has a background of 8,000 to 10,000 years. Early records indicate falconry was already popular in the Middle East and Arabian Gulf region several millennia B.C. In fact, falconry is considered a symbol of this region's civilization more than any other region in the world. As Arab influence spread, falconry became a means of cultural communication because its symbolic system was shared between most cultures of the known world and falcons made ideal diplomatic gifts.

The art and sport of falconry was probably first introduced to the Americas in the 1500's by the Spanish, as there is an allusion to the hawk trained by one of Cortez' captains early in their stay in the Valley of Mexico. Finally, the emergence of modern U.S. falconry is commonly credited to Colonel R. L. "Luff" Meredith, who formed, along with others, The Falconers' Association of North America in the 1940's. It only lasted a few years because of WWII. Then, in 1960, the North American Falconers Association (NAFA) was formed and falconry exploded across the U.S.

The second part of this series (Fall/Winter 2008 issue) will look at the intensely emotional, almost spiritual connection between falconers and their birds as well as the Native American perspective of "Little Brother" and his place in the circle of creation.



Floyd Presely, falconer, and Elvis. Elvis is a well trained Harris hawk and is shown on a take off (below). Elvis is a beautiful hawk and well taken care of. Floyd puts on many demonstrations for schools and various church and special interest groups — his talks evolve around the biblical history of falconry. If your group would be interested in a demonstration, Floyd can be contacted through the *Mountain Discoveries* web site.



Lisa Goodfellow

ASSOCIATE BROKER

GRI, RRS

Lisa, with 22 years in Deep Creek Lake Real Estate Sales, combined with Mike Goodfellow's background of three generations of Real Estate Brokers, is simply perfect.

The office is located on US 219, intersection of Glendale Rd. (mid-lake), just past Pizzeria Uno & Arrowhead Market.

To Sell or Buy through Goodfellow Real Estate Services, LLC ... a phone call or e-mail bridges us together.

To find out which agent works best for you, log onto our websites:

www.Goodfellow@DCL.com or

www.LisaGoodfellow.com



"Specializing in Deep Creek Lake since 1986"

Direct: **301-616-LISA (5472)**

Office: **888-387-5472**

Local **301-387-5472**

Lisa@GoodfellowDCL.com

www.LisaGoodfellow.com

Goodfellow
Real Estate Services
LLC

301-387-5472

"Quality Services from Quality People"



Mike Goodfellow
Broker, Owner



Lynn Fike
Sales Manager



Heather Christner
301-616-1031
E-Mail:
Heather@GoodfellowDCL.Com



Ted Uy-Tioco
240-321-1673
E-Mail:
Ted@GoodfellowDCL.Com



Cindy Mahoney
301-501-2271
E-Mail:
CindyMahoney@GoodfellowDCL.Com



Mary O'Neil
301-616-7512
E-Mail:
MaryOneil@GoodfellowDCL.Com



Heather Bosley
301-616-6581
E-Mail:
HeatherBosley@GoodfellowDCL.Com



Donny Carter
301-268-3010
E-Mail:
DonnyCarter@GoodfellowDCL.Com

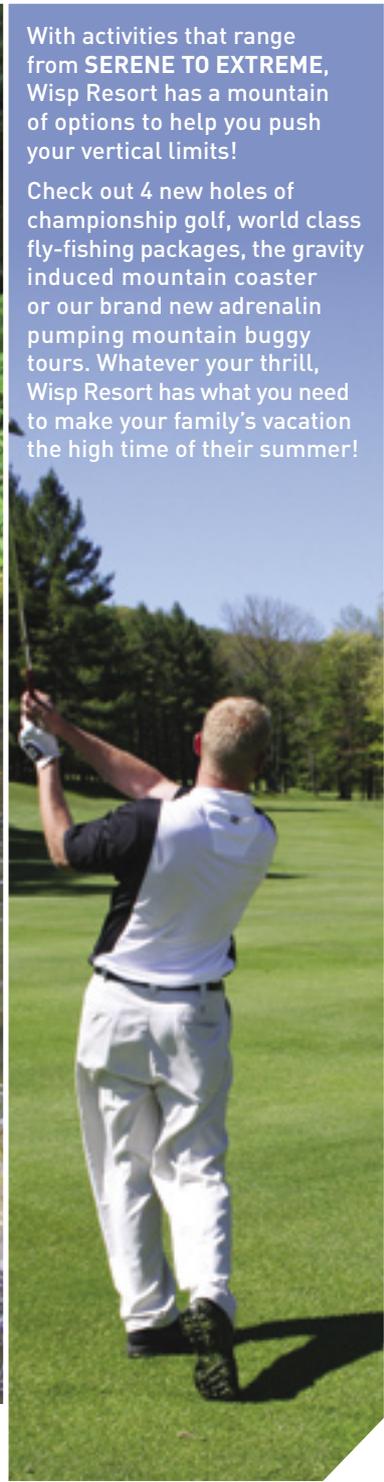


Jimmy Diamond
240-362-2266
E-Mail:
JimmyD@MRIS.COM



summer

Get Up & Go Vertical



With activities that range from **SERENE TO EXTREME**, Wisp Resort has a mountain of options to help you push your vertical limits!

Check out 4 new holes of championship golf, world class fly-fishing packages, the gravity induced mountain coaster or our brand new adrenalin pumping mountain buggy tours. Whatever your thrill, Wisp Resort has what you need to make your family's vacation the high time of their summer!



EXTREME



SERENE

301.387.4911
wispresort.com

Thrill to the sounds, tastes, sights and activities of the...

21st Annual McHenry Highland Festival

Join us for a week-end of Celtic celebration for the entire family in the scenic mountains of western Maryland!

The first week-end of June will be filled with bagpiping, Celtic music performances, dancing, games, food, activities for the entire family, golf and much more. Be certain to mark your calendar for **June 6-8** so you can participate in the heritage of the Garrett Highlands of Mountain Maryland...either celebrating your own roots or becoming a "Celt-for-the-weekend!"

We've been working hard to bring you an entertaining line-up of outstanding events in keeping with the historical foundations and traditions brought to this area of the Appalachian Mountains by Celtic pioneers.

Friday, June 6

St. Andrews at Wisp Golf Tournament. Evening concert at the Lodge at Wisp featuring internationally acclaimed Scottish Fiddler Bonnie Rideout and the rollicking Celtic band Coyote Run.

Saturday, June 7, at the McHenry Fairgrounds

All day Highland Festival including music by Bonnie Rideout, Coyote Run, and Jeff Thomas and Friends. Also athletic, piping and dancing competitions; bagpipe bands; craft, food and commercial vendors; Celtic dog parade and Sheepdog demonstrations; glen of clans; victuals and refreshments galore...and many surprises!

Sunday, June 8

The Kirkin' o' the Tartans at St. John's Episcopal Church in Deer Park. All of the weekend's events are designed to educate as well as entertain residents and visitors of all ages. For more information or to purchase tickets, please visit us on the internet: www.highlandfest.info



Ceud mille failte (one hundred thousand welcomes)



Indulge

Yourself

In Something New...

Reward yourself and a loved one to a gift of luxurious pampering in the romantic couples treatment room at the newly expanded Sewickley Spa Wisp!



THE SEWICKLEY SPA

The Ultimate Luxury Spa

THE SEWICKLEY SPA AT THE WISP RESORT, MD
290 MARSH HILL ROAD
301.387.7000

SEWICKLEY | 412.741.4240

LIGONIER | 724.238.3878

Great Shopping Happens Here!



PETTICOAT
JUNCTION

Originality

& Style

Uniquely

Revealed.

You're Original.

You know what you want and what you like.
You have your own style and your own
unique way about you.

Offering Seasonal and everyday fashions,
you'll find our selections to be fresh
and creative with a modern flair
that suits your lifestyle.

So think of Petticoat Junction when
you want to be a little bit
different and demand
the attention you deserve.

Petticoat Junction is the
ladies' boutique that's as
unique as you.

Open Sundays • 12pm-4pm

Monday-Saturday • 10am-6pm

Located off Route 135 in Mountain Lake Park at the Train Station.

Driving Directions:

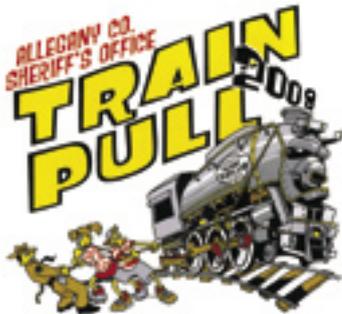
- From Deep Creek Lake, travel South on Route 219 to Historic Oakland (approx. 12 miles).
- Go through Oakland and turn Left onto Oak Street (Route 219 South).
- At next light, go straight (Route 219 South turns into Route 135 East).
- At next light, go straight.
- At next light, turn Right onto Gorman Road.
- Immediately turn Right into parking lot of Petticoat Junction.

115 Arnold Lane, Suite 2 • Mountain Lake Park, MD 21550 • 301-334-6008



Photography by **Lance C. Bell**

CanalFest/RailFest 2008



On October 10, 1850, after 22 years of back breaking labor, the city of Cumberland, Maryland celebrated the

opening of the Chesapeake and Ohio Canal. As the Independent Blues Band played, five canal boats loaded with western Maryland coal began the first complete run from Cumberland to Georgetown. It took 35,000 laborers, mostly Irish and western European immigrants to build the "Grand Old Ditch" connecting Georgetown to Cumberland, 184.5 miles of ditch and towpath. They built 74 locks, 7 dams, 11 aqueducts and the Paw Paw tunnel, measuring 3,118 feet. It was hard, back breaking work.

Canal boaters and their families lived and worked on their canal boats. It took two weeks to complete a round trip from Cumberland to Georgetown, working 18 hours a day, seven days a week. Canal boaters cleared about \$15 - \$20 per trip.

In the meantime, the nation's first railroad, the Baltimore & Ohio, steamed into Cumberland in 1842. The construction of the rails for the B&O Railroad (east-west



route) and the C&O Canal began the same day. The B&O reached Cumberland eight years before the canal was finished. Eventually rail killed commerce on the C&O Canal.

Today, the C&O Canal is the nation's only linear national park, still running from Georgetown to Cumberland. It has become a favorite for hikers and bikers, many of whom travel the entire 184.5 miles. Canal Place, located at the base of the C&O Canal in Cumberland is right beside the Western Maryland Scenic Railroad. No longer locked in a train vs. canal battle of supremacy, the city of Cumberland celebrates its transportation heritage with the CanalFest/RailFest, **Saturday, July 12, 2008**. The festival kicks off at the Western Maryland Scenic Railway, home to Canal Place, with the 8th annual train pull benefitting Special Olympics. Teams of 20 compete for the chance to break the speed record of pulling Western Maryland Scenic Railroad's 1918 Baldwin steam engine, weighing in at 250 tons. The Train Pull is sponsored by the Allegany County Sheriff's Office and was the brain child of Sheriff David Goad. Goad and the Sheriff's Office, along with the Allegany County Special Olympics Committee, have been the driving force behind this fun, fundraiser since its beginning in 2001. Organizations and individuals interested in participating, entering a team, or sponsoring opportunities

should contact Marilyn McKenzie at 301-724-1559. Pull registration begins at 8 a.m. and pulling starts at 9 a.m.

Later in the day passengers can take a nostalgic ride on the train or wait for the evening ride to Frostburg and back, complete with dancing and refreshment.

Highlights of the festival include the dedication of a Celtic Cross monument honoring the Irish immigrants who labored to build the canal, a model railroad exhibit, exhibits by local artisans and craftspeople invited by the Allegany Arts Council, tours on the canal boat replica, an antique car show, local food vendors and the National Park Service mule. Music at the Canal Place amphitheatre will include The Shanty Irish and the 257th Army Band, also known as "The Band of the Nation's Capital." A fireworks extravaganza from Zambelli Fireworks Internationale will light up the skies during the 257th Army Band finale.

While most of the festival's activities are scheduled for Saturday, many of the activities will be offered Friday - Sunday, including Shanty Town, special WMSR train excursions, shopping in downtown Cumberland and Shops at Canal Place, exhibits at several historical/transportation museums.

For a complete CanalFest/RailFest schedule or more information, visit www.canalplace.org or call 301-724-3655.



The "Train Pull", a main event of the CanalFest/RailFest, features teams of 20 competing for the best time pulling the 250 ton 1918 Baldwin steam engine. This photo is from last year's pull.

Volunteer Center of Allegany County, Inc. 6th Annual Wills Creek Duck Derby

Once again this year the waters of Wills Creek will be flowing with a swarm of little ducks. It's time for The Volunteer Center of Allegany County, Inc. 6th Annual Wills Creek Duck Derby. The little duckies will start their path down Wills Creek from the Market Street Bridge at 2:00 p.m., Sunday, July the 13th, making their way down to the finish line at the Baltimore Street Bridge.

You can purchase tickets from the Volunteer Center by calling Marilyn at 301-724-1559 or e-mail her at mmckenzie@allconet.org. to get info on other locations for tickets.

Up to 3,000 ducks will be released into Wills Creek from the Market Street Bridge. The first duck to cross the finish line at the Baltimore Street bridge will win the grand prize of \$1,000. There will be prizes for the First, Second, Third and Fourth runners up, as well as an additional prize for the Unlucky duck that places last.

Duck tickets will be sold until July 1st. Each duck sells for \$5.00, which means for every duck that an organization sells, they keep \$2.50. All proceeds will help support the Volunteer Center of Allegany County Inc. to promote the volunteer needs in the community, volunteer recruitment, program development, after school programs, tutoring and mentoring, emergency preparedness, RSVP-Retired & Senior Volunteer Programs, emergency food shelter programs, Meals on Wheels, and many others.



Deep Creek Lake's Newest Destination

See the 1940 "Taylorcraft"
suspended from the ceiling
at Bear Creek Traders.

301-387-2380

Located in Market Square
Next to Foodland Fresh



Name Brand
Spring & Summer

Fashions

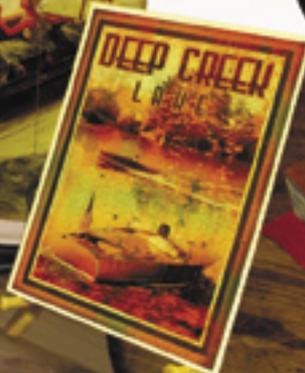
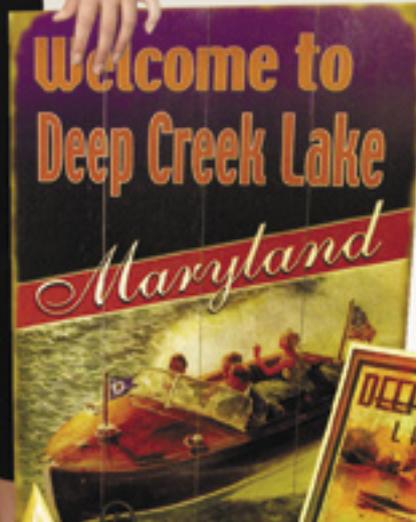
Featuring



and Others

Mens & Womens Apparel • CROCS
Teva & Timberland Shoes • Home Decor
Jewelry & Accessories • Tabletop

Yankee Candles
Boys Bears
Furniture • Framed Art
Housewares • Gourmet & Tea
Pampered Pets • Toys for All Ages
Dealer for "Big Sky Carvers"
Souvenirs & Deep Creek Lake Apparel
Old Fashioned Candy Counter





*Why Cook
At Home
When There's
Perkins?*

Breakfast Served All Day

Located in Market Square
Shopping Center, next to
Foodland Fresh in McHenry

301-387-5800



McHENRY BEVERAGE SHOPPE



**Largest Selection of Beer, Wine, Liquor, & Cigars.
Special case discounts on Wine and Liquor.**

Wine and Cheese Gift Baskets

relax, enjoy

**Hours: Monday - Thursday 9 am - 9 pm
Friday & Saturday 9 am - 10 pm
Sunday - Closed**



Conveniently located in McHenry Plaza • 301-387-5518 • 800-495-5518

The Inn at Walnut Bottom

OFFERS A TASTE OF HISTORY

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



Nestled in the heart of Maryland's Allegheny Mountains, Cumberland has hosted many a visitor passing through this city once known as the "Gateway to the West." The early passage once known as The National Road has since given way to Interstate 68, which winds its way through downtown Cumberland on its east-west journey. An abundance of church steeples and bridges, with hills looming beyond, gives the city a cozy, nostalgic appearance worthy of Currier & Ives.

The Inn at Walnut Bottom, a bed-and-breakfast conveniently located downtown just off I-68, offers an ideal setting for visitors to explore Cumberland's varied charms. Located on the city's oldest street, the Inn is a mini-vignette of historic Cumberland's Victorian flavor that consists of two adjoining buildings – the Cowden House displaying the classic symmetry of the Federal style and the Queen Anne Dent House adorned with gables and a whimsical turret on one corner. The current Dent house replaced the original log home built by George Dent, an early settler of Cumberland during the late 18th Century. Together, the two houses offer 12 rooms; five are located in the Dent House while the Cowden House has seven rooms.

The interior décor of the Inn could be described as traditional Americana with a distinctively Scandinavian flavor. Each individually decorated room features plush comforters, patterned wallpaper, tapestry rugs and antiques to welcome guests. Most have private bathrooms, complete with toiletries displaying the Inn's logo. Besides these traditional comforts, the Inn offers such modern amenities as air-conditioning, cable television and wireless Internet access. Guests can relax in a cozy parlor, where they'll find books on local history and culture, as well as a selection of board games. Watercolor paintings of local scenes by Alexis Lavine, a former resident of Cumberland, are hung throughout the Inn and offer a touch of refinement. It's a winning combination of old and new.

The Inn reflects the talents and tastes of owners Kirsten Hansen and Grant Irvin, who have owned the Inn since 1995. A new life beckoned when the couple found an ad for the Inn at Walnut Bottom in a bed and breakfast trade magazine. They purchased the Inn, along with an adjacent home for their family, and headed east from Battle Creek, Michigan, to embark on a new career.

Grant, a former hospital administrator, took on the task of updating the Inn. While attending Tulane University, he was inspired by the grand old homes of New Orleans and picked up home improvement skills along with an academic degree.



Above (left to right): Daughter Marion and son Hans at home with parents Kirsten Hansen and Grant Irvin, enjoy the comfort of the Inn including Kirsten's baking. They live in the house next door that adjoins the Inn. Being Inn Keepers is a full time job for the entire family. Inset and Below: Kirsten with some of her homemade goodies.



For Kirsten, a native of Denmark, the Inn provides an opportunity to indulge her passion for fine cooking. The Inn's guests can savor her delectable breakfasts at no extra charge in a charming dining room, where stone and brick walls painted white provide a backdrop to tables covered with cheerful cranberry and white gingham. Servers pour coffee from cranberry-colored pots that match the tablecloths.



The morning's feast — and it is a feast — begins with fresh fruit and an endless mug of coffee, accompanied by a basket of baked goodies that might include Raisin Buns with Lemon Glaze, Hazelnut-Raspberry Muffins, Popovers and Almond-Blueberry Coffeecake. And then it's time for the main course, perhaps Kirsten's signature dish, Crème Brûlée French Toast. Or maybe Baked Dutch Apple Pancake, Bacon and Potato Frittata or Blueberry Buckwheat Pancakes. If you prefer lighter fare, the Inn's staff is happy to accommodate.

"We love to bake," Kirsten says. "Everything is made from scratch." Her breakfasts, often featuring original recipes, have earned rave reviews from *The Washington Post* and *The Baltimore Sun*. Guests can purchase bags of her special spiced granola to enjoy at home.

Upon request, Kirsten offers another treat for guests; she is a massage therapist with 21 years of experience in the Danish technique of *Afspaending*, translated as "unbuckling." *Afspaending* includes localized massage techniques, gentle stretches and relaxation exercises to release tension and improve the functioning of the body and mind. Kirsten shares her skills by teaching a body mechanics class to massage therapy students at Allegany College of Maryland and is

a member of Wellness Friends, a group of local women working to promote the healing arts that each practices.

It was during her massage training in Denmark that Kirsten met her future husband. While taking a break from exams, she visited a Matisse exhibit at a museum in Copenhagen, where she met Grant, an American tourist on vacation. A trans-Atlantic courtship soon followed with "high telephone bills," Kirsten says. She came to the United States in 1986 to join Grant, and the couple took up residence in Arlington, Virginia, where she began to work with area neurologists, rheumatologists and chiropractors while adjusting to life in the U.S.A. Grant's job soon took the couple to other cities, and after their children Hans and Marion were born, Kirsten devoted her energies to raising her family and honing her culinary skills with the help of a subscription to *Gourmet* magazine.

In her spare time, Kirsten has become an avid student of local and United States history. She likes to point out a



Kirsten bakes the old fashioned way, no ready made mixes or substituting ingredients. Everything is fresh and made with quality ingredients that take longer to prepare, but the outcome is delicious.

Facing page inset: Kirsten takes a break to enjoy one of the many easily accessible bike trails near the Inn.

framed letter displayed in the dining room that was written by former U.S. President Ulysses S. Grant to Frederick Dent, whose daughter Julia was Grant's wife. The President wrote to his father-in-law while traveling west through Cumberland, and commented, "I passed your old homestead on my way through." Both Julia and Frederick were born in the old log house where the Dent House now stands, and Frederick passed away in the White House at the age of 89.

"We feel liberated from the rat race," Kirsten says with a smile. "The Inn is a fabulous place to raise a family," she adds, citing the Inn's relative proximity to major cities, easy access to transportation by car or train, and location within walking distance to Cumberland attractions.

Grant and Kirsten take pride in serving the varied needs of travelers, whether coming for a family reunion, a bike trip on the nearby C&O Canal Towpath, a corporate retreat or a romantic getaway. The Inn provides garage space for bikes and offers loaners to interested guests. Other attractions include the Western Maryland Scenic Railroad, local museums and galleries, several state parks and nearby ski areas. Grant and Kirsten are happy to act as concierges to help guests make the most of their visit to Cumberland.

"People really enjoy the ability to settle in and walk downtown to check out the local shops and restaurants," Kirsten says. She notes the positive impact of artists who have moved into the area and helped revive the downtown area.

"I love what the Inn has given us," Kirsten says. "It's a lifestyle that has enabled us to be with our children, and we have met people from all over the world."

More than 200 years ago, the name Walnut Bottom described the tract of land selected by colonial settlers for the establishment of a town that became Cumberland. And now the Inn that bears that name offers warm hospitality to visitors and a rewarding life for Grant, Kirsten and their children.

Visitors Welcome!

Bluebell Farm
Alpacas

Call ahead to visit our alpacas
and farm store.

301.895.3476 • 301.616.1776
www.bluebellfarmalpacas.com

SCRAPBOOKING EVENT

Fundraiser to support Relay for Life & other charities sponsored by

Saturday, June 14, 2008 • 8 am – 10 pm

\$55 per person • Mention Code R06f14L for \$5 Off

Allegany County Fair Grounds Community Building

*Includes Lunch, Dinner, Demonstrations, Raffles, Giveaways,
Scrapbooking Space (min. 3 ft), Continental Breakfast Available*

*Vendors: Creative Memories, TLC, Stampin'Up!, Longaberger,
Pampered Chef, Southern Living, Silpada, and many others!*

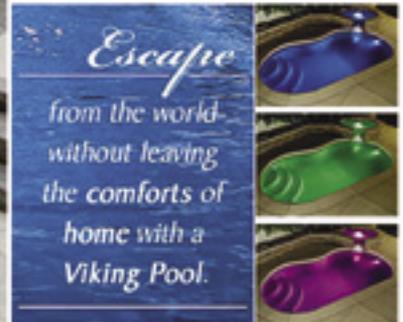
Community Event Open to Everyone

Contact: Dawn Davis • dawn.davis@atk.com • 301-697-7879

VIKING POOLS



*With the cost of travel rising,
why not create your own
backyard oasis with a Viking Pool.
Not only will you enjoy it all year
long, but it will last forever,
and increase your property value.
Definitely a win-win!*



Packages starting at just \$9999.00

Your local authorized Viking Dealer:

G5 Enterprises

1-301-895-4311

1-301-910-4112

**Freedom
Outdoor
Furnace**

Eliminator

**Eliminate the high cost of heating with a
FREEDOM ELIMINATOR!**



*This furnace will pay for itself year round
by heating your house in winter and your domestic
hot water all year long!*

Your local authorized Viking Dealer:

G5 Enterprises

1-301-895-4311

1-301-910-4112

ENDLESS SEASONS, INC.

1-888-395-9284

WWW.ENDLESSEASONS.COM



Custom

Screen Printing • Embroidery

Engraving

Corporate Apparel & Promotional Items

Team Uniforms • Sporting Goods

Trophies, Awards and Plaques

www.endlesseasons.com



NewPage™

Luke Mill Economic Impact 2007

Total Employment.....	950
Employee Wages and Benefits	\$82,300,000
Pulpwood Purchases	\$52,500,000
Energy Purchases	\$34,900,000

NewPage Corporation's Luke mill has been an active and significant presence in the Western Maryland and nearby West Virginia region for more than 119 years. The Luke mill's two state-of-the-art paper machines produce approximately 1,530 tons of coated printing papers each day. These papers are used in the high-end printing market for annual reports, catalogs, advertising materials, books, magazines, labels, and even game boards.

300 Pratt Street, Luke Maryland 21540 • www.NewPageCorp.com

Mountain Discoveries is printed on NewPage papers.

The Mountains Ring and the **Strings Sing**

at the **Official Maryland State
Fiddle Championship**

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



Fifteen-year-old Kathleen Myers, of Keyser, West Virginia, is a regular contestant at many fiddle competitions including the Maryland Fiddle Championship. In the Youth category she has placed 1st in the Banjo Championship (twice) and 2nd in the Fiddle Championship.

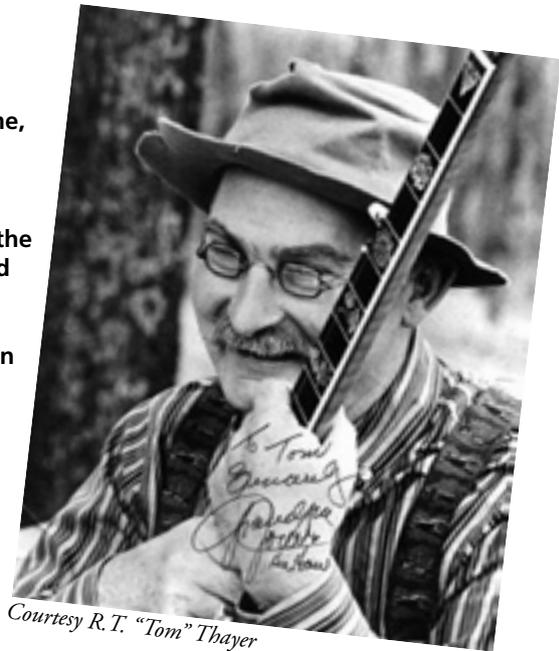
Garrett County is host to the Maryland State Banjo and Fiddle Championships at the Autumn Glory Festival in Oakland, Maryland.

The championships and fall festival are the most successful events of their kind in the region. Progress has been achieved because residents understand that combining local heritage with natural resources will pave the way for a better future in the hospitality industry.

The Autumn Glory Festival was built upon a fall foliage tradition dating back to the days of excursion trains sponsored by the Baltimore and Ohio Railroad. Arrangements between the railroad and the Garrett County Promotion Council, forerunner of the Garrett County Chamber of Commerce, brought visitors to the historic Oakland train station during the month of October where hosts provided tours of Deep Creek Lake, Swallow Falls, and other historic and scenic sites. Council organizers believed the rail excursions could be expanded to create business opportunities that would lengthen their tourist season. At the time, the Garrett County winter hospitality program wasn't fully developed, so there was a need to explore new options. Officials decided in 1968 that the time was right to initiate a fall foliage festival. Initially the council decided to call the program "Autumn Glory Turkey Festival," but later the title was shortened to the current name.

Organizers discussed several marketing ideas and programs during the early phases of planning. Long time Garrett County resident and one of the festival organizers, Lynn Beckman, recalled, "We were looking for an event that would attract a wide audience and bring excitement

Grandpa Jones, of Hee Haw fame, was a featured entertainer to a "standing room only" crowd at the first and second Autumn Glory Festival Fiddle Contest. While in Garrett County he stayed with R.T. "Tom" Thayer.



Courtesy R.T. "Tom" Thayer

to the festival, so the idea emerged that a fiddle contest would be organized."

Fiddle contests in Garrett County can be dated to events held in Friendsville, Maryland, beginning in 1964. Mr. Beckman recalled, "There were several area fiddle contests before Autumn Glory, like the one in Elkins, West Virginia, but I only knew of one in Garrett County, which was the Friendsville fiddle contest.

Autumn Glory rules required that each contestant would perform two tunes. If they desired, accompaniment could be provided. Officials hoped for a good turnout for the inaugural year, and they were not disappointed. The first Maryland State Fiddle Contest exceeded expectations



This photo is believed to have been taken during the first or second Autumn Glory Festival in 1968 or 1969. At far left is R.T. "Tom" Thayer looking on as Hee Haw's Junior Samples (guest speaker at the Kick-off Dinner) poses with Linda Shuttleworth, Autumn Glory Queen. On the right is Lynn Beckman, instrumental in getting the Fiddle Contest off the ground. Thanks, Lynn, for helping *Mountain Discoveries* with old pictures and invaluable information on the beginning of the festival and contest.

Courtesy Lynn Beckman

because it was both exciting and successful in terms of participant and visitor turnout. There were about a dozen musicians from Maryland, Pennsylvania, West Virginia, and Ohio, while visitors arrived from the Tri-State area. Supplementing the fiddle contest was Jim and Jesse's Grand Ole' Opry act appearing at the National Guard Armory in Oakland, thereby providing another musical venue. Mr. Beckman reflected, "We had no idea in those days the events would become so popular. Autumn Glory became the largest festival in the region and the fiddle contest evolved to the point that we added additional age categories."

The festival's subsequent years brought several changes, including a banjo contest that created a new title to the music venue, The Maryland State Fiddler's and Banjo Contest. And due to the popularity of the fiddlers' contests, the Grand Ole' Opry acts were moved to Friday night as part of the banjo contest's expanded program. According to Lynn Beckman, "We had so many fiddle contestants that it meant the entertainment time would have been too long for the Saturday night program." More good news occurred in 1981 when Maryland Governor Harry Hughes proclaimed the fiddle contest to be the "Maryland State Fiddle Championship."

The Tri-State area is a hotbed for bluegrass music, so there are many skilled musicians who have grown up listening to the high lonesome sounds. Lynn Beckman has heard many fiddlers perform and can recall a special one from the early contests. "It was decided by organizers that if a fiddler won the contest three consecutive years, he would be declared the Grand Champion. After that, the Grand Champion could not compete for several years. There were a lot of outstanding fiddlers from West Virginia in those days but the one I remember as being one of the

best was Jimmy Currence; he was the first fiddler to win the Grand Championship."

The 2008 Autumn Glory Festival promises another series of outstanding programs, celebrations, and events including the musical ones. As is customary in recent years, the contest weekend will include a mandolin competition in addition to the traditional fiddle and banjo contests. **October 10, 2008**, is the date for the banjo championship and mandolin contest, while **October 11th** is slated for the fiddle championship. Enjoy all the festivities of the 41st Autumn Glory Festival from October 8th through the 12th. Contact the Garrett County, Maryland, Chamber of Commerce for details.



Courtesy Lynn Beckman

Lawrence Fluharty, West Virginia Champion Fiddler at the time, was one of the first contestants to sign up for the first fiddle contest in 1968. He is shown here with wife, Verna.

Scenic Photography of Deep Creek Lake

by
Lance C. Bell

Is now available at:

MOUNTAIN EMPORIUM
at the new **Overlook Building**
next to Pine Lodge SteakHouse in McHenry
301-387-7979

and

STUDIO 24E
210 E. Alder Street, Oakland
301-334-4111

Watch for the new gallery of prints on www.mountaindiscoveries.com



A selection of various framed scenic prints and sizes are available at both locations.

Scenes from Deep Creek Lake and Garrett County.

ELLINOR BENEDICT

A real crowd pleaser and frequent winner of the “Fiddle Championship”

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

“I PLAY FOR FUN.”

After more than eight decades of enjoying music, Ellinor Benedict believes there is no better reason to play a musical instrument. And Ellinor also believes that she is one of the most unlikely musicians in Western Maryland to enjoy bluegrass music, particularly the high, lonesome sounds that come from a fiddle.

Music has been an integral part of Ellinor’s life ever since she can remember. Her mother, a classically trained musician, provided opportunities for excelling in music. Ellinor was encouraged to play the cello at an early age, and her mother would accompany on the piano. Rigorous classical training on the cello at their Melrose, Massachusetts, home meant there was no time for playing or studying popular tunes. “She wanted me to play the cello. Mother had no use at all for popular music. The cello was always a very serious experience.”

Professional musical training later provided Ellinor with opportunities to instill the love of music in children. A public school teacher in Saint Mary’s County, Maryland, for 21 years, Ellinor had the privilege of instructing students in kindergarten through senior high school. But at no time in her musical training or teaching experience did she play the fiddle. So how does a classically trained musician from Melrose, Massachusetts, come to be a bluegrass fiddler residing in Western Maryland? What a long strange trip it’s been.

Ellinor’s introduction to bluegrass fiddling occurred during a visit to her daughter who resided in Grantsville, Maryland. The 1986 Friendsville fiddle contest happened to be occurring that week, “So my daughter took me to the Friendsville contest as a joke to see if, after spending my life in classical music, I would turn up my nose at bluegrass fiddle. To our surprise, I loved it. I decided to play the fiddle and returned to play in the contest the following year. My daughter said ‘You have never played the violin in any form. You can’t get good enough in one year to play in this contest!’ I replied, ‘I don’t know if I can or not but I am sure as heck going to try’.”

Immediately after returning home to Florida, Ellinor began a daily routine of two hour practice sessions. No instructor was present; instead, bluegrass recordings served as both teacher and inspiration. It wasn’t easy adapting to the bluegrass sound or learning the mechanics of a fiddle. “I didn’t pick up the fiddle until I was 65 years old. You just can’t pick up one and start to play because the fiddle is



backwards from a cello player’s point of view. And bluegrass music requires a different style of playing because there is more improvisation than what I was used to.”

Phone calls from her daughter always brought a humorous inquiry, “Are you still going to play in the fiddle contest?” Ellinor’s husband knew the answer to the question because “Everyday when I got the fiddle out, he would jump in the boat and go fishing.” The practice

sessions continued through winter and into summer. Finally the big day arrived at the Friendsville fiddle contest. What happened next was completely unanticipated.

“I had a brand new sensation when I walked on the stage—stage fright! I never had that with the cello. When I walked out to perform, I thought to myself, ‘What am I doing here? This is not my instrument.’ I wanted to run but played three tunes and saw it through.” Ellinor did more than see it through; she finished runner-up in a field of eight contestants in the over 60 category. No one was laughing any longer.

Ellinor acknowledges the winner was the better musician, but that didn’t discourage her from striving to improve. “The next year I beat him to win the contest.” And she continued sharpening her skills for upcoming events. “Depending on the judges, sometimes I would win, sometimes he would win.” Ellinor later added a first place trophy to her accolades at Oakland’s Autumn Glory Festival in the early 1990’s.

Winning contests sometimes depends on what musical sound the judges prefer and desire to hear. Fiddlers create their own musical styles, and uniqueness is both appreciated and expected in the genre. “We all sound different. Musical training influences my music and makes it a lot different than the ones who grew up with it.”

And what happened to the cello that once occupied much of her musical talents? “I only play it once a year in church at Christmas.”

Ellinor moved to Garrett County several years ago to be near family members. Now in her 86th year, she breaks out the fiddle whenever the mood strikes. No more daily practice sessions. “I first tried playing the fiddle for fun, and now I keep playing it for fun.”

What better reason to continue a lifetime of enjoying music.

THE DOVE CENTER

Offering Healing & Hope

Written by **Sara Mullins**

For centuries, the image of a dove holding an olive branch has symbolized peace. And so is a fitting symbol for Garrett County's Dove Center, which serves as a refuge and resource for people seeking help when life hurts. They represent all age groups, both sexes and varying socio-economic levels; what unites them is pain resulting from abuse. The Center's mission is two-fold: to empower these victims of domestic violence and sexual assault by helping them develop a sense of self-worth and take control of their lives; and to raise public awareness about these issues.

According to Executive Director Heather Hanline, the Center assists more than 400 people each year with a wide spectrum of services that include a 24-hour helpline, temporary shelter, counseling, safety planning and a variety of educational resources. The Center's Hope's Chest provides professional attire for clients seeking employment.

For the past ten years, the Center has participated in the Clothesline Project, a program in which clients decorate t-shirts with words, artwork or both to tell their stories and then hang the shirts on clotheslines that are then displayed in prominent locations or at special events. The Project thus serves as a healing tool for victims of abuse, a means of educating the public, and a way to let other victims know that they are not alone.

"It's a way of airing society's dirty laundry," Hanline says. Those who developed the Project in 1990 began with 31 t-shirts displayed on the Village Green of Hyannis, in



Cape Cod, Massachusetts. Since then, this grassroots project has taken root nationally and internationally, with an estimated 500 to 600 programs displaying more than 50,000 t-shirts.

The Center participates in other activities to raise public awareness and revenue, including Safe Night Out, the Annual Wisp Chili Cook-Off, and the Western Maryland Truck Show.

Nationally, October is designated as Domestic Violence Awareness Month. As part of its public awareness campaign, the Center sponsors the Official Maryland State Banjo and Fiddle Championships and Mandolin Contest as part of Garrett County's Annual Autumn Glory Festival. The Center also participates in the Festival's Grand Feature & Fireman's Parade. Last fall, its float featured the theme, "Peace on Earth Begins at Home."

Fundraisers, a committed staff, caring volunteers and financial support from government, businesses and individuals help to keep the Center's doors open. Its shelter houses more than 125 abuse victims each year, and the numbers are growing.

"Our crisis advocates have a strong sense of mission," says Hanline. "They're very loyal, and most have been with us for more than seven years."

To allow for needed expansion, The Dove Center has launched a Capital Campaign for the purchase of property near Oakland. The new location would provide the Center with additional space to shelter clients and to expand its educational and counseling services. The Center's growth offers clients a better chance to grow "wings" allowing them to rise above their troubles and transform their lives.

The
RIDGE
FAST FRIENDLY SERVICE

LITTLE SANDYS

THE SUEV OF GOOD TASTE

- 24 Hour Convenience Store, Gas & Diesel
- 24 Hour Home Cooking Restaurant
- Conference Room for Private Dining, Meetings and Parties

Exit 14B Off I-68 at Keyzers Ridge • 301-746-8710 • 301-746-8154 (Fax)

WHAT MOOD ARE YOUR TASTE BUDS IN TODAY?



We Deliver Miles of Smiles

For more than a decade Smiley's has surpassed our customer's expectations by delivering great food and lots of fun! Year after year our menu items keep getting better and better! Steak & Shrimp, Firecracker Shrimp – don't forget our Daily Specials! We've got a table waiting for you!

72 Fort Drive
McHenry, MD 21541
301.387.0059
www.dclfun.com



Executive Chef, Adam Murray

Perfectly prepared steaks and prime rib, elk tenderloin, pan seared trout, flavorful crab cakes and more, including our famous Creamy Crab Soup, and new additions like Pacific Rim Ahi Tuna and Cashew Encrusted Salmon. For your convenience, reservations are accepted online.

1520 Deep Creek Drive
McHenry, MD 21541
301.387.6500
www.dclfun.com



A Chocoholics Dream

Close your eyes and take one bite into a homemade white chocolate macadamia nut turtle, melt-in-your-mouth dark chocolate truffle, or one of 16 flavors of fudge made on premises, and savor the decadence of it all. Delectable sweet flavors from our own exceptional chocolatiers. There are even treats for your four-legged friends.

McHenry Overlook next to Pinelodge
301.387.7979
www.deepcreeksweets.com

LET YOUR TASTE BUDS DECIDE!

www.dclfun.com

Dinner Is Served

Garrett Style

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

It's Garrett County and the living is busy for a lot of folks who juggle careers and family and fun. A popular pastime for many is the preparation of savory meals to share with friends and family. Below is a sampling of treasured recipes from some local chefs. Bon appétit!

The following write ups are about the folks who submitted recipes and their origins. They all live, visit, or are friends of Deep Creek Lake and Garrett County. Their recipes follow at the end of this article.



Bonnie Bramlette Freeman
"1917 War Cake"

Bonnie Freeman is a native of South Carolina.

Profession: Cotton Mill worker, pie and cake baker for extra income; wife of City of Easley, SC, Chief of Police, James Marion Freeman.

Bonnie's grandson, James Hunt, is a frequent visitor to Garrett County and good friend to Lance Bell and has supplied his Grandmother's War Cake recipe.

Scott and Beth Johnson

"Pork Loin Braised in Milk with Carrots"

Minnesota natives Scott and Beth discovered Deep Creek Lake via a camping trip with a friend. In 1980, they bought property on State Park Road where they built their home.

Professions: Scott is co-owner of Coldwell Banker Deep Creek Realty Co. *See ad on page 3.* Beth serves as public relations chairperson for the Garrett Lakes Arts Festival.

Favorite activities: Skiing, bicycling and cooking, Scott is a Lunch Buddy for Big Brothers Big Sisters, member of the

Table setting at Hugh Umbel's house for Prime Rib dinner.

Wisp Courtesy Patrol and President of the Property Owners of Deep Creek Lake.

Favorite season: All — “We go from one sporting activity to the next,” says Scott.

What they love about Garrett County: “The people are so great, the area is beautiful and it’s just a great place to be.”



The Johnsons



Denise Rinkle
“Spinach Noodle Lasagne”

A native of Allegany County, Denise lives along Sang Run Road near the Youghiogheny River.

Profession: Principal and CPA with Rodeheaver & Associates. See their ad on page 48.

Favorite activities: Relaxing on the deck at home and watching the river, birds and wildlife, boating on the Chesapeake Bay in the family’s 36’ Sabre Trawler. Member of the Greater Oakland Business Association.

Favorite season: Fall

What she loves about Garrett County: “I love the mountains. I don’t like the city.”

Betsy Spiker
“Spinach Pasta with Shrimp”

Betsy is a seventh generation native of Garrett County, with family roots in the timber and log home industry going back more than 150 years. She lives in a log home by Deep Creek Lake.

Profession: Real estate agent with Long & Foster Real Estate.

Favorite activities: Skiing, power boating, relaxing on her dock, walking with her dogs and exploring local history. She volunteers with Habitat for Humanity, PAWS and Adopt-A-Road, and serves on the Vacation Guide and

Marketing Roundtable of the Garrett County Chamber of Commerce.

Favorite season: Summer for water activities and winter for winter sports.

What she loves about Garrett County: “It’s a family tradition to live here, and I could never imagine living anywhere else.”



Betsy Spiker



Loretta Stoner
“Cream Pies & Pie Crust”

A native of Waynesburg, Pa., Loretta and her husband Charlie have lived near Red House, close to the West Virginia border, for the past 34 years.

Profession: For the past three years, she has worked professionally with paint and wallpaper.

Favorite activities: Gardening, baking, sewing and quilting, Sunday dinner with family and camping with their six grandchildren, “our love and joy.” Volunteer work with Habitat for Humanity and their church.

Favorite season: All.

What she loves about Garrett County: “It’s a privilege to live here. The beauty of all four seasons makes living here special.”

Jerry Thayer
“Pluto’s Hot Pepper Salsa”

Jerry Thayer was born and raised in Garrett County with his twin brother, Tommy. “We were the first twins born in the Garrett County Hospital — on Labor Day.” About their names: “My parents had a good sense of humor,” (*Remember those Tom and Jerry cartoons?*) He lives “between the dump and the dogpatch” along the eastern bank of the Youghiogheny River.

Profession: Operates Garrettland, a real estate appraisal and property management firm.

Favorite activities: Cutting wood, hunting deer, hiking through the woods near his home, fishing, cooking and

canning, especially salsa with ingredients from his dad's garden.

Favorite season: Summer, "especially the last week in August."

What he loves in Garrett County: "It's the best of both worlds – the conveniences of a metropolitan area and the down-to-earth folks living here."



Jerry "Pluto" Thayer



Hugh Umbel
"Boneless Prime Rib
and Roasted Rosemary Potatoes"

Hugh is a county native who came home in 1992 after living in the D.C. area. He lives by Deep Creek Lake, near McHenry.

Profession: Owns two shopping centers - Umbel Enterprises include the following businesses: Umbel-Goodfellow LLC Development Company; Legacy Home Corporation and Development Company; Deep Creek Foodland Fresh, McHenry Beverage Shoppe, Perkins Restaurant & Bakery and Bear Creek Traders. About his businesses, he says, "I have tried to preserve an old-fashioned look that blends into the environment."

Favorite activities: Canoeing, kayaking, power boating, bicycling, spending time with their daughter's family, discovering fine wines to complement their meals.

Favorite season: Fall, for the changes of colors and the weather.

What he loves about Garrett County: "I love the Deep Creek Lake area and surrounding mountains."

The ingredients for Hugh's Prime Rib Dinner were obtained from his businesses: U.S. Prime Angus and other food ingredients – Deep Creek Foodland Fresh.

Wine – McHenry Beverage Shoppe. *See ad on page 15.*



Rosie Versteegen
"Cajun Barbeque Shrimp"

Rosie, a PhD biochemist, hails from Glasgow, Scotland. While working with the National Institute of Health, she bought a "weekend" home at Deep Creek Lake and settled here in 2000.

Profession: CEO of the International Serum Industry Association and consultant.

Favorite activities: Golfing, skiing, boating, swimming, traveling, visiting with her eight grandchildren. Volunteers with Wisp Courtesy Patrol and Deep Creek Lake Art & Wine Festival. Board member of the McHenry Highlands Festival.

Favorite season: "Every day looks different so I never get bored."

What she loves about Garrett County: "What's not to like? It reminds me of home and is small enough that you run into people. It's a very generous community."

Recipes

1917 War Cake

Bonnie Freeman

- 2 cups any fruit preserves
- 1 cup cold water
- 1 teaspoon salt
- 1/2 teaspoon cloves
- 1 teaspoon nutmeg
- 1 tablespoon shortening or lard
- 1 teaspoon soda dissolved in small amount of hot water
- 2 cups flour
- 1/2 teaspoon baking powder

Directions:

Preheat oven to 325°. Mix preserves, cold water, salt, cloves, and nutmeg in a saucepan over medium high heat. Make sure to stir well to keep from burning. Cook 3 minutes after it begins to boil. Set aside. Then add shortening or lard.



Paula Yudelevit
**"Decadent Chocolate Bread Pudding
 with White Chocolate Amaretto Sauce"**

Paula vacationed at Deep Creek Lake while living in Bethesda and finally settled here eight years ago. She enjoys living atop the mountain at Wisp Resort.

Profession: Owner/operator of MarketWorks LLC, a marketing consulting company.

Favorite activities: Gardening, cooking, water-skiing and snowshoeing with her two dogs and "grand-dog." Paula is the co-chair of the Garrett County Art and Wine Festival and has served as chair of the Chamber of Commerce Marketing Roundtable.

Favorite season: All – "I appreciate the summer, but fall is just breathtaking."

What she loves about Garrett County: "I love the beauty and the wildlife."



Sign in Betsy Spiker's Kitchen

Editor's Note: We would like to extend a special thank you to the cooks for preparing and submitting their favorite recipes. A special thanks to Hugh Umbel for a fantastic, first class dinner party that included steamed asparagus and crab stuffed shrimp; due to limited space neither are shown.

We had so many willing cooks for this story that we had to split it into two parts. Part II is coming in the Fall issue of Mountain Discoveries.

*Thank you all,
 Lance Bell*



Bonnie Freeman's
 1917 War Cake



Jerry Thayer uses this handy little tool to remove seeds from peppers for his salsa. Just cut the end off the pepper, put the hook in, twirl it around and out come the seeds.

When cool add soda that's been dissolved in a small amount of hot water. Add flour & baking powder. Stir, pour into greased tube pan. Bake 1 hr at 325°. Check with toothpick — if it comes out clean it is done. Cool upside down on a cooling rack until sides pull away from pan.

Options: Add nuts or dried fruit — as much as you like. Rum or vanilla sauce poured on cake is fabulous.

Pork Loin Braised in Milk with Carrots
Scott and Beth Johnson

Small boneless pork loin 1-1/2 – 2-1/2 lb
 3 Tbsp. olive oil
 2 Tbsp. butter
 1 medium onion, finely chopped
 1 stalk celery, finely chopped
 8 carrots, quartered and cut in 3-4" lengths
 2 bay leaves

1 tsp. peppercorns
 salt as desired
 2 cups milk, scalded

Directions:

Preheat oven to 350°. Heat oil and butter in a large casserole, add vegetables and cook over low heat until they soften, 8 – 10 minutes. Raise heat, move vegetables to one side (or remove), add pork browning on all sides. Add bay leaves and peppercorns, and salt if desired. Return vegetables, if removed. Pour in hot milk. Cover the casserole and bake for 90 minutes. Baste every 20 minutes. Remove cover final 20 minutes.

Remove pork and keep warm. Remove bay leaves. Press about 1/3 of the carrots and all of the liquids through a strainer. Place remaining carrots around the meat on a serving platter. Place sauce in a pan, taste for seasoning, and bring to a boil. If it seems too thin, boil some more. Slice the meat and serve. Pass the sauce separately.

Spinach Noodle Lasagne

Denise Rinkle

- 1 lb. Spinach Lasagne Noodles
(recipe follows)
- 1 lb. Ground Pork
- 1 lb. Ground Beef
- 2 Tbsp. Olive Oil
- 1 Medium Onion, chopped
- 1 Cup Chopped Mushrooms
- 1 recipe fresh Tomato Sauce
(recipe follows)
- 1 lb. Ricotta Cheese
- 1 lb. Mozzarella, shredded
- 10 oz. Grated Parmesan

Directions:

Preheat oven to 350°. In a frying pan brown the ground pork and beef. Drain and add to fresh tomato sauce. Sauté onion and mushrooms in Olive Oil. Add to tomato sauce and remove from heat.

Spread a thin layer of the sauce on the bottom of the baking dish. Top with a layer of the noodles, a layer of the sauce, a layer of the Ricotta, layer of the Mozzarella and sprinkle with Parmesan cheese. Continue layering, ending with the noodles and a layer of the sauce. Bake for approximately 30 minutes, top with grated Parmesan cheese. Bake until bubbly and cheese is melted an additional 10 - 15 minutes. Let stand for 15 minutes, then cut into serving pieces and serve with garlic bread or breadsticks.

Fresh Tomato Sauce

- 4 Tbsp. Butter
- 6 Strips of Bacon, chopped
- 2 Small Carrots, finely chopped
- 2 Small Onions, finely chopped
- 2/3 Cup Chopped Celery Leaves
- 3 Cups Chicken Stock
- 3-14 oz. Cans of Diced Tomatoes
(in season use fresh plum tomatoes)
- 2 Clove Garlic, mashed
- 2 tsp. Chopped fresh or 1 tsp.
crumbled Dried Basil
- 2 tsp. Chopped fresh or 1 tsp.
crumbled Dried Thyme
- 2 Bay Leaves
- 1 tsp. Sugar
- Salt
- Freshly Ground Black Pepper
- 1/2 Cup Tomato Paste *(optional)*

Directions:

Melt butter and fry the bacon until wilted. Add the carrot, onion and celery and sauté for 5 minutes. Stir in the flour, then the chicken stock, tomatoes, garlic, basil, thyme, sugar and bay leaf. Add 1 teaspoon of salt.

Simmer, stirring occasionally, until the sauce is thick, about 1 hour. Press the sauce through a food mill. Season to taste with salt and pepper. Stir in tomato paste to thicken and improve color of sauce.

Spinach Pasta

- 2 Cups Flour
- 2 Eggs
- 1 tsp. Olive Oil
- 10 oz. Package of Frozen Spinach

Directions:

Thaw spinach. Squeeze it out until it is as dry as you can get it. Add all the above ingredients to a food processor. Pulse until all ingredients are blended. If sticky add additional flour. If dry add another egg. Gather the dough into a ball, wrap in saran wrap, let rest for 30 minutes. I roll out my noodles in a pasta machine through notch 1 to 5. Let rest for 5 minutes and run through again on 5. Cook noodles in boiling water for approximately 4 minutes. Do not overcook. Pat dry.

Spinach Pasta with Shrimp and White Wine Sauce

Betsy Spiker

- 1 lb. Shrimp peeled and de-veined
- 1 small red onion
- Tabasco, salt and ground pepper
- 1/2 lemon
- 2 Tbsp. Brummel & Brown
yogurt butter
- 2 Tbsp. olive oil
- 2 Tbsp. peanut oil
- 1/2 Cup dry white wine
- 1 Cup pitted black olives
- 1/2 roasted red pepper
- 3 large mushrooms, thinly sliced
- 1/4 Cup capers
- 3 cloves garlic, minced
- 1 Tbsp. cornstarch dissolved in
1/2 Cup water

- 1/4 Cup julienne basil
- 1/2 Cup minced parsley
- 1 lb. Cooked spinach pasta
- 1/4 Cup parmesan cheese, to taste

Directions:

Season shrimp with Tabasco, salt, ground pepper and lemon. Start cooking the spinach pasta. Melt yogurt butter and olive oil in large skillet on medium heat and sauté onions and mushrooms for 5-7 minutes. In a separate pan on high heat, sear the shrimp for 1 minute with peanut oil to give color. Then, add shrimp to onions and mushroom mixture and add white wine. Bring to a boil, reduce to a medium/low heat, add roasted red peppers, garlic, black olives, capers and corn starch and let simmer for 5-7 minutes. Drain pasta and put on serving plate. Pour the shrimp and sauce mixture over the pasta. Sprinkle dish with basil, parsley, and parmesan. Garnish with lemon wedges. Serve with French bread.

Janet's Pie Crust Recipe

Loretta Stoner

This recipe was handed down to Loretta from her husband Charlie's grandmother, Janet Stoner. Loretta uses a glass rolling pin filled with Janet's buttons and wears Janet's feedsack apron when making this recipe. She says, "This pie crust is fabulous — flaky, soft and moist."

Makes enough pastry for 2 pies or 1 double-crust pie

- 2 Cups all-purpose flour
- 1 Cup shortening *(I prefer Crisco)*
- 1 Egg
- 1 Tablespoon vinegar
- Cold Water

Directions:

Combine flour and shortening with a pastry cutter until grainy in texture. Add the egg and vinegar to enough cold water to yield 1/2 Cup of liquid.

Using a pastry cutter, add liquid gradually to the flour/shortening mixture until the dough loosely binds together. Place dough onto a floured surface, cut in half and roll out to make two crusts.

continued on page 34



Suites at Silver Tree



MANAGED BY:
Railey Mtn. Lake
VACATIONS

DEEP CREEK LAKE, MD

LUXURY LAKEFRONT CONDO-HOTEL

For Reservations & Getaway Packages

800-711-1719

www.SuitesAtSilverTree.com



Fine Dining, Marina,
and Conference Facilities

© Lance C. Bell, courtesy Lisa Goodfellow

THE PERFECT DESTINATION FOR YOUR SPECIAL EVENT



To View Silver Tree Suites
www.LisaGoodfellow.com

Lisa Goodfellow GRI, RRS

Associate Broker

"Specializing in Deep Creek Lake since 1986"

Direct: 301-616-LISA (5472)

Email: Lisa@GoodfellowDCL.com

"Use it during your stay - Rent it while you are away!"

To Purchase a
Condominium Hotel, contact



Cream Pies for "Janet's Pie Crust"

- 4 Cups scalded milk
- 1 tsp. salt
- 1 Cup milk
- 6 egg yolks
- 1 3/4 Cups sugar
- 1 tsp. vanilla
- 1/2 Cup cornstarch

Directions:

Combine all ingredients except scalded milk. Using an electric mixer, beat on high speed; add scalded milk. Cook until mixture boils. *(If flavors are desired, then add, as an example, 2 melted chocolate squares or 3/4 cup of coconut).* Makes 2 (9-inch) pies.

For meringue topping, use 6 egg whites to 6 tablespoons of sugar. For coconut pies I sprinkle coconut on top of meringue prior to baking and only bake until golden brown.

Pluto's Hot Pepper Salsa

Jerry Thayer

- 2.5 - 3 Gallons Hot and Sweet Banana Peppers
- 8 Large Sweet Green Peppers
- 3-4 Cups Sugar
- 1 Cup Light Tasting Olive Oil
- 1 Large Can Diced Tomatoes
- 1 Small Can Diced Tomatoes with Chiles
- 1 Can Tomato Sauce
- 1 - 6 oz. Can Tomato Paste
- 1 - 12 oz. Can Tomato Paste
- 2 - 40 oz. Bottles Ketchup
- 1 Cup Cider Vinegar
- 2 Cloves Garlic
- 1 Teaspoon Celery Seed
- 1 Teaspoon Basil
- 4 Medium Onions

Directions:

Clean and remove seeds from peppers. Course grind peppers, onions and garlic in food processor. Mix remaining ingredients into large kettle and add processed peppers, onions and garlic. Heat 10 minutes, stirring often over medium heat. Pack heated mixture into pint or quart jars, secure lids and rings and process 10 minutes in boiling water bath. Makes a good 10 quarts or so. Removing the seeds makes it mild.

Boneless Prime Rib Eye Roast of Beef

Hugh Umbel

12 to 14 lb. Rib Roast

Have butcher cut bone from rib roast, then tie bone and roast together.

Directions:

Coat with extra virgin olive oil so as to hold the seasoning, then coat generously with kosher salt and Montreal steak seasoning.

Bake on a rack in a shallow pan, rib side down at 350° until temperature of roast reaches 130° for rare; approximately 16 minutes per pound depending on the type of oven. Cover loosely for a while with foil.

Remove and let stand for 15-20 minutes, before carving. Cut string and remove rib before carving. Serves 8.

Roasted Rosemary Potatoes

- 3-4 lbs. Red Bliss B potatoes, quartered
- Steam for 8 minutes – lightly salted

Directions:

Melt 5 tablespoons butter with a 1/4 cup of white wine. Add 4-6 garlic cloves – crushed, 1/2 teaspoon celery salt, 3-4 tablespoons of fresh rosemary – chopped. Add fresh ground pepper to taste. Reduce 3 – 4 minutes, and then pour over drained potatoes. Bake at 350° in flat pan until done, approximately 12-15 minutes.

Cajun Barbeque Shrimp

Rosie Versteegen

- 2 dozen large shrimp
- 1/4 pound plus 5 tablespoons of unsalted butter
- 1.5 teaspoons of minced garlic
- 1 teaspoon Worcestershire sauce
- 1/2 cup chicken stock
- 1/4 cup of room temperature beer

Seasoning mix:

- 1 teaspoon cayenne pepper
- 1 teaspoon black pepper
- 1/2 teaspoon crushed red pepper
- 1/2 teaspoon salt
- 1/2 teaspoon dried thyme

- 1/2 teaspoon crushed dried rosemary leaves
- 1/8 teaspoon dried oregano

Directions:

Combine the above spices in a small bowl. Store in closed container. Rinse the shrimp and drain well. Combine 1 stick of butter, garlic, Worcestershire sauce, and seasoning mix in a large skillet over high heat. When butter is melted add the shrimp. Cook for two minutes shaking the pan in a back and forth motion. Turn the shrimp, add the remaining butter and the stock. Cook, shaking for two minutes more. Add the beer and cover for one minute more, shaking the pan.

Remove from heat and serve immediately in bowls with French bread on the side. Peel and eat the shrimp and dip the French bread!!

This makes two large servings. If you want to make more do so in separate batches.

Chocolate Martini

Paula Yudelevit

- Equal Parts Good Vodka
- 1/3 Part Each:
 - Kahlua
 - Godiva Dark or White Chocolate *(if you want it creamy)*
 - Crème de Cocoa Light

Pour all in Shaker with ice. Shake, strain and serve in cold martini glasses rimmed with shaved chocolate and sugar.

Decadent Chocolate Bread Pudding

This is a different twist on bread pudding and has a wonderful density. But it's not just the chocolate that makes it so different. The pudding stays rich and moist even after it cools. And it's easy!

- 2 cups (12 oz.) semi-sweet chocolate chips
- 1 cup brown sugar
- 1 stick unsalted butter, cubed
- 2 cups whole or 2% milk
- 3 eggs
- 2 Tbsp. vanilla extract
- 2 tsp. instant espresso powder
- 1/2 tsp. salt

13 slices (1 lb.) Texas toast* or thick white bread, staled & cut into 1" cubes (*use the crumbs too— they will act as a binder in the pudding*).

Powdered sugar (*for dusting top of cake*)

Directions:

Preheat oven to 350°. Coat a 9" spring form pan with 1 Tbsp. of unsalted butter. Melt chocolate chips with brown sugar and butter in a saucepan over low heat, stirring frequently until chips are smooth, about 8 minutes. Whisk together milk, eggs, vanilla, espresso powder and salt and pour over bread cubes. Toss well so the bread absorbs most of the liquid and begins to lose its shape. Fold the melted chocolate into the bread mixture then transfer to the prepared pan. Bake for 1 hour or until the center springs back when gently pressed. Cool on a rack for 15 minutes, remove the sides of the pan and dust with powdered sugar. Can be made a day ahead. To reheat, warm in 300° oven for 15-20 minutes. You want it gooey! Serve with White Chocolate Amaretto sauce (*recipe below*).

*Texas toast is white bread only thicker. You can also use a thick white bread like Pepperidge Farms Hearty White. Stale bread is a must. To stale the bread leave out overnight on a baking sheet or dry them in a 200° oven for about an hour so it's hard like croutons.

White Chocolate Amaretto Sauce

4 ounces white chocolate, chopped (*be sure cocoa butter is listed in the white chocolate ingredients*)

2/3 cup heavy cream
2 Tbsp. powdered sugar
Pinch salt
2 Tbsp. Amaretto
2 tsp. cornstarch
Fresh Raspberries

Directions:

Melt the chocolate with the cream and sugar in a sauce pan over low heat stirring constantly until smooth, about 8 minutes. Combine Amaretto and cornstarch to make a slurry then stir into the chocolate mixture. Increase heat to medium and bring to a boil for 1 minute or until slightly thickened. Cool to room temperature. To serve, spoon sauce over wedges of warm bread pudding and garnish with raspberries.

Coming July 2008

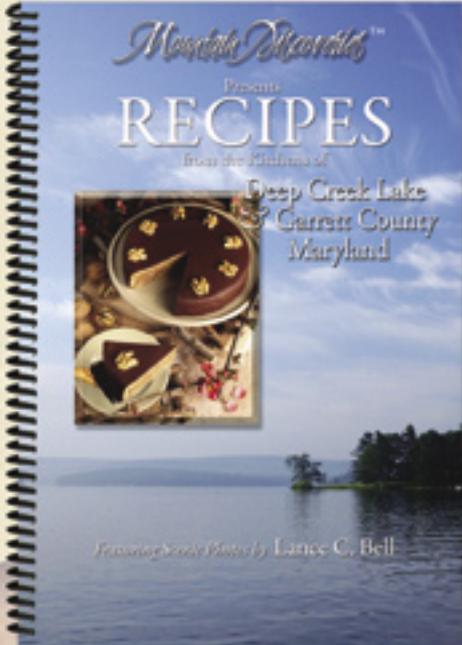
Mountain Discoveries

Presents

RECIPES

from the Kitchens of

Deep Creek Lake & Garrett County Maryland



A collection of favorite recipes from local residents, chefs, and second home owners with beautiful scenic photography by Lance C. Bell.

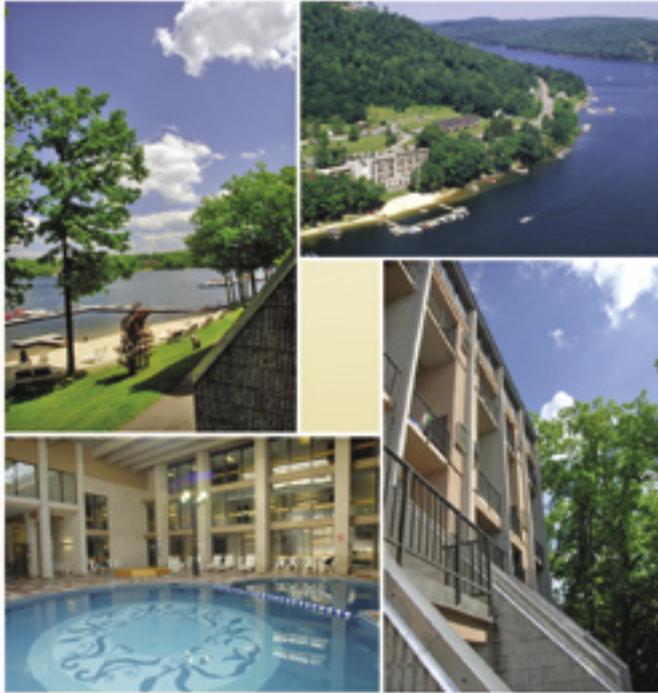


This 100-page full color cookbook will sell for \$19.95 and features a heavy laminated cover and a high-quality spiral binder to allow the book to fully open, making it easy to use.

Available at: Bear Creek Traders in McHenry, The Book Mark'et in Oakland and on-line at www.MountainDiscoveries.com

Will O'the Wisp

Deep Creek Lake's Finest
Lakefront Hotel Condominium
offering the widest range of services & amenities



- Waterfront Accommodations from Single Rooms to Full Suites
- Indoor Pool, Whirlpool, Sauna
- Wireless Internet In-Room for Your Computer
- Exercise Room and Game Room
- Business Retreats and Banquets
- Four Seasons Restaurant
- Sandy Beach with Free Docking and Launch Ramp



Reservations

888.590.7283

Local Reservations

301.387.5503 ext. 2206
 General Info ext. 2201

www.willothewisp.com

email: sales@willothewisp.com

20160 Garrett Highway, Oakland, Maryland 21550

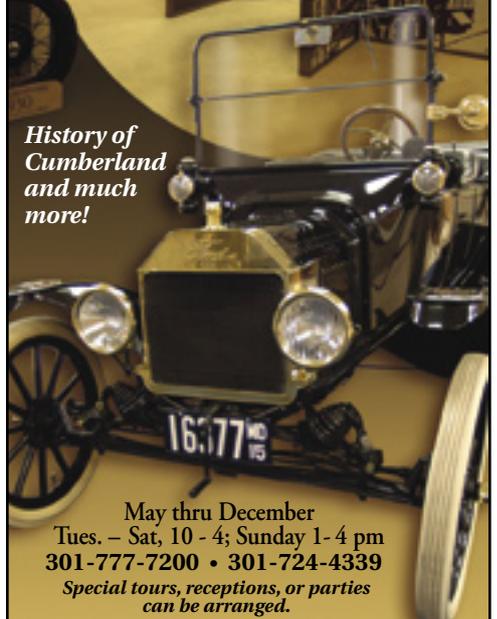
Allegany County Museum

81 Baltimore St., Downtown Cumberland

2008 Calendar of Events

- May 10 **Antique Discovery Show**
 Weschler's of Washington, DC.
Identification and appraisal of antiques, collectibles, etc. 10 am
- May 15 **Allegany County Museum Opens**
- June 14-15 **Heritage Days Open House**
Special tours and exhibits.
 Sat. & Sun. 10 am - 4 pm
- June-Sept. **"Friday After Five"**
 Friday evenings 5-9 pm
- July 12 **Canal Fest/Rail Fest**
Museum Antique Car/Truck Show
Model canal boats, model trains, etc.
- Sept. 20 **8th Annual Ford Model T & Model A Car/Truck Show**
100th Anniversary Model T, 10 - 4
- Nov. 10- Dec. 14 **Festival of Trees** 12 - 4 pm
- Nov. 28 **Holiday Open House**
Special decorations, quartet, carols.
 Fri. 5-9 pm
- Dec. 4, 11, 18 **Santa Claus Visitation**
Mr. & Mrs. Claus, carriage rides, photos, treats, etc. Free 5-9 pm
- Dec. 31 **New Year's Eve Open House**
Music, exhibits, refreshments.
 Wed. 9-12 pm

History of Cumberland and much more!



May thru December
 Tues. - Sat, 10 - 4; Sunday 1-4 pm
 301-777-7200 • 301-724-4339
Special tours, receptions, or parties can be arranged.

Great Family Adventures in Mountain Maryland.



*It's all within your reach , 45 minutes east of Deep Creek Lake, just
two hours easy drive west of the Beltway on I-68.*

The Western Maryland Scenic Railroad

From May through December, the WMSR operates steam excursions along a 17 mile route between Cumberland and Frostburg. Options include first class dining cars, cab rides, caboose charters and murder mysteries. Visit www.wmsr.com or call 1-800-TRAIN-50 details on the 2008 season.

Rocky Gap Lodge and Golf Resort

Enjoy four diamond accommodations, Jack Nicklaus Signature Golf Course, Organic Garden Spa and more than 20 outdoor adventures for all ages, booked by our in-house outfitters. Eight miles east of Cumberland on I-68. Visit www.rockygapresort.com or call 1-800-724-0828.

The Great Allegheny Passage - Maryland

The Mountain Side of Maryland is the mid-point for 300 miles of continuous hiking and biking trail that connects the C&O Canal to a series of newly opened rail trails. Cumberland is once again a departure point for a great mountain passage. Visit www.mdmountaininside.com for details.

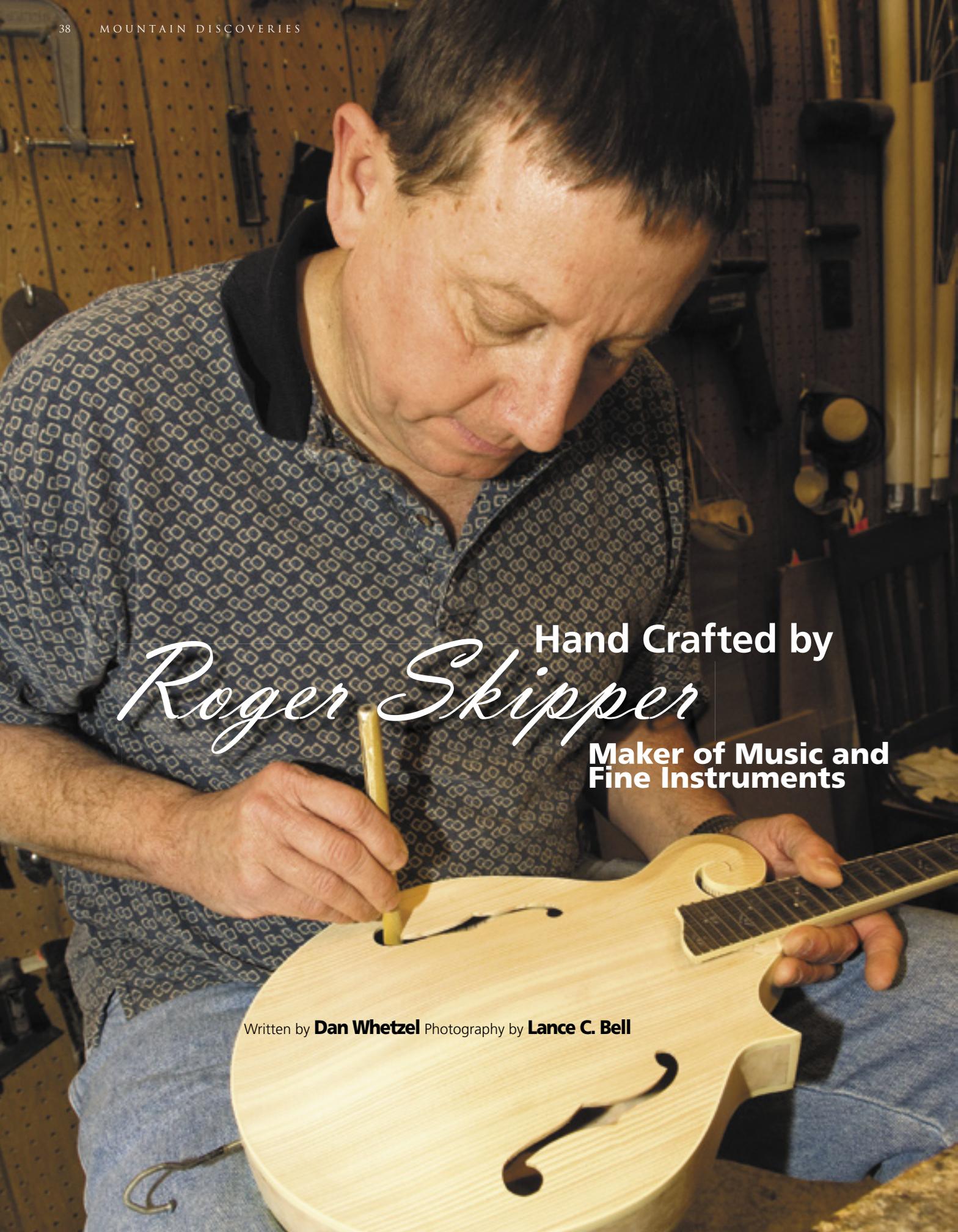
Canal Place - History In Motion

Canal Place is a celebration of the spirit and hard work that made us a bustling hub of commerce and transportation during the 19th Century. Maryland's first official heritage area is a family-friendly destination around the Western Terminus of the C&O Canal. To learn more, visit www.canalplace.org



Discover us yourself on-line at www.mdmountaininside.com

ALLEGANY COUNTY DEPARTMENT OF TOURISM IN COORDINATION WITH THE ALLEGANY COUNTY CHAMBER OF COMMERCE



Hand Crafted by
Roger Skipper

**Maker of Music and
Fine Instruments**

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

Roger Skipper's musical instruments are well known to Western Maryland bluegrass musicians. Each handcrafted instrument is built to suit the tastes of those who enthusiastically gather to enjoy homemade music and good times. Roger's marketing area has grown over the last several years, extending beyond the Tri-State region toward metropolitan centers. And that success is due to satisfied customers who spread the word that quality built bluegrass instruments are available at Roger Skipper's Custom Instrument workshop in Garrett County.

A person who builds stringed instruments is referred to as a luthier. Once a more common term, the lone instrument maker has become as uncommon as the skills necessary to earn the title. The processes associated with making instruments have been modified in recent times due to manufacturing techniques that reduce production costs by eliminating workers. Today, luthiers are often skilled hobbyists who relish the intrinsic benefits associated with craftsmanship. So how does one become a luthier?

In Roger's case a deeply religious upbringing fostered his love of music. "I was born into a community that had music but little else. We attended a Pentecostal church as many as seven times a week. Singing and music were as ubiquitous there as were Bibles." He picked up the acoustical guitar before the age of ten to play in church. But soon, "I got together with cousins to play the 'devil's music,' which was mostly fiddle tunes mixed with Celtic and cowboy music."

High school years brought a desire to own an electric guitar but not the financial means to purchase one. By combining carpentry skills with his father's woodworking tools, a rudimentary instrument was crafted in a short

period of time; it featured glued pieces of wire into the neck and hand-wound pickups around surplus magnets.

Roger's introduction to bluegrass music was a bit more conventional than his initiation into crafting instruments. Attendance at a bluegrass festival in Moorefield, West Virginia, proved to be a wonderful experience. "It felt like

a homecoming; the music was addictive." Bluegrass festivals have since become a portion of him and his wife's lives. In the process of attending bluegrass festivals, he has acquired the skills necessary to play the bass, banjo, and mandolin.

At a bluegrass festival in 1985, the Skippers had an opportunity to meet a luthier from Gassaway, West Virginia. Intrigued by the instrument maker's handiwork, Roger began to closely examine the processes and products. Convinced that he could build bluegrass instruments, he began work on a mandolin within a week. "And, I immediately acquired unsolicited orders for two more, then a third, and a fourth."

At the time Roger owned a construction company, while managing a supply home center in Canaan Valley. Free time

was scarce and instrument building was necessarily modest—one or two per year. An ever increasing work load brought major changes in Roger's life, eventually causing him to turn in the office keys and walk away from an established day job. Soon after, however, he unlocked new doors leading to academic experiences at Garrett College, Frostburg State University, and Vermont College.

Roger's bluegrass and luthier destiny continued to unfold and intertwine with a faculty member at Frostburg State University. Dr. Gerald Snelson, English instructor, also had a passion for bluegrass music and acoustical instrument making. Their mutual love of music proved to



The fancy inlaid peg head of one of Roger's banjos shows in detail some of his intricate inlay work.

be the genesis of a long term friendship. “He’s ultimately become a dear friend, a wonderful supporter in both writing and musical careers, and my number one customer.”

Continued academic success provided the inspiration for writing four novels. Three novels have been sold, one published, and one scheduled for publication in 2009. Daily life eventually settled into a routine of writing in the mornings and shop work in the afternoons. In recent times Roger has shifted more work to the shop.

Local trees supply most of the wood necessary for the manufacturing process. Recently a tremendous red spruce tree cut by friend and fellow luthier, Garland Maust, provided a lifetime supply of tonewood (top wood). Red spruce is prized by acoustical instrument makers but difficult to find, due to over harvesting by the early 20th century aircraft industry. The famous original Martin and Gibson guitars, which command hundreds of thousands of dollars in today’s market, were built from red spruce. Curly maple is used for the backs and sides, while fretboards and bridges are constructed from tropical woods, usually ebony. All instruments are signed and numbered.

In response to the typical question, “How long does that take?” Roger responds, “Depending on how elaborate and intricate the instrument might be—extent of inlay binds, purflings, engraving—an instrument takes an absolute low of around 50 hours to 200 plus hours to complete. I recently built for my wife a carved upright bass that took even longer.”

All the bluegrass instruments are built in his Garrett County workshop: guitar, mandolin, bass, banjo, fiddle and the resophonic guitar (Dobro). Customers include a retired member of the Pittsburgh Symphony Orchestra, acquaintances with second homes at Deep Creek Lake and, of course, musicians he meets at bluegrass festivals. “I can still provide a base-model mandolin with top notch sound for less than three thousand dollars, a fraction of what competitors charge.” Often instruments have been given “to those in whom I discern a desire to play an instrument, but lack the financial means to purchase one.”

Roger is enjoying life. “It just couldn’t be better. I’m doing what I like to do with just enough money that I don’t have to beg or steal, and not enough to worry over.” Playing bluegrass music provides another reason to enjoy life. Roger and his makeshift bluegrass band, Rickety Split, may be heard around Garrett County where members play for enjoyment, not money.

Life just doesn’t get any better.



Top: Roger with the first mandolin he built and the most current one, (unfinished).

Middle: Final finishing of a new mandolin; gentle scraping allows for fine detail.

Bottom: Roger’s signature inlay on one of his banjos.

Introducing Luxury Log Cabin Suites in the Heart of Deep Creek Lake

Starting at \$245,000,
Indulgence Is Affordable



A unique real estate opportunity awaits those who desire condominium ownership without the fuss at an affordable price. The Lodges at Aqua Mountain Resort offer one bedroom and two bedroom log cabin suites conveniently located to restaurants, amusements, attractions, skiing and winter adventure.

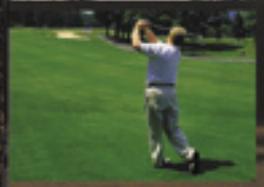
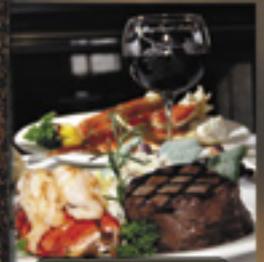
- Adirondack-style family friendly log cabin suites, fully appointed, in a log village setting.
- Located at the future site of the proposed Aqua Mountain Indoor Waterpark & Hotel.
- Concierge Service is planned and special discount program with partnering establishments including future room service through Smiley's Pizzeria & Pine Lodge Steakhouse.
- Developed by the company that created these fine businesses & developments:



800.544.2425

Let us show you how you and your family
can afford Deep Creek Lake living.

www.aquamountainresort.com 301.387.2227



RAI-INC. 2008 / area photos by LANCE C. BELL

The RIDGE

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

*I've been everywhere man
I've been everywhere man
I've breathed the mountain air, man
Of travel, I've had my share, man
I've been everywhere...*

Johnny Cash's version of the popular trucker's tune is one that travelers can relate to at "The Ridge," Garrett County's most popular family operated truck stop. Truckers and the traveling public from everywhere in the United States have been seeking refuge at The Ridge since the days when the truck stop was little more than a small service station located at the crossroads of US Route 40 and MD Route 219. In fact, The Ridge location had been serving weary travelers even before the days of motorized travel.

Keyser's Ridge became a favorable commercial location following the opening of the National Road that carved a path through the rugged Maryland mountains in the early 19th century.

With the completion of a smaller north-south dirt road at Keyser's Ridge, the intersection became a logical choice for entrepreneurs to accommodate travelers. Early lodging facilities reportedly hosted Abraham Lincoln and other famous Americans as they traveled the primary east-west corridor.



Keyser's Ridge Garage, circa 1920.

As the internal combustion engine surpassed horses, buggies, and wagons, the National Road enjoyed a resurgence in traffic. Designation as United States Route 40 in 1925 meant the road would grow in popularity, especially during the prosperous 1950's when Americans increasingly fell in love with their automobiles. While automobile traffic increased, the trucking industry also boomed as it became the common carrier delivering goods to regional markets; truck stops and service stations became part of the American landscape.

By the 1920's, a single bay cinder block building in Garrett County, known as Keyser's Ridge Garage, was part of that landscape. The business advertised tires, tubes, gasoline and sodas.

A small tavern at the intersection, operated by John Stoddard, accommodated travelers and residents.

An updated and enlarged facility constructed before World War II featured two bays for service and repairs, a small lunch counter, and a Greyhound bus stop. The two-story residence built adjacent to the lounge offered rooms for rent.

Garrett County resident Franklin Peters later considered the location for a truck stop, which meant that diesel fuel would be dispensed. Acting on the advice of those established in the business, it was decided that prepared food facilities would be necessary to augment the diesel fuel segment of the enterprise. Mr. Peters purchased the property and named it Keyser's Ridge Automobile and Truck Stop, but the title was quickly shortened by residents to "The Ridge."

Ownership transferred from Mr. Peters to his daughter, Louise, and her husband, Hugh Friend, in the 1970's. Improvements were made to accommodate truckers and rigs including expanding the lunch counter to become a restaurant, relocating fuel pumps, and painting the building a lighter color.

The Friends carried out a total rebuild in 1999 that removed the old facilities near the intersection. Hugh Friend commented, "We upgraded tanks to meet environmental regulations and replaced the old building. The old building became inefficient and had the wrong layout for truckers. We now have safer parking lots for trucks and cars, a larger restaurant, and 24 hour service. When people drove up to our corner for the first time after the rebuild, they thought it was the wrong exit." Due to the possibility of inclement wintertime weather, standby generators were installed to keep The Ridge operating for 10 days without electrical service.

Louise Friend notes that a truck stop, by definition, "is a facility that sells diesel fuel, provides adequate space for parking, and has services, typically a restaurant and convenience store." But she also emphasizes The Ridge has become more than just another truck stop. "We have repeat customers that we know by name; they become very loyal. Our oldest truckers have been visiting since they were in their twenties, and we even know the days they will be coming through. Our cook considers which drivers will be stopping on a certain day when the menu is set."

The Ridge also maintains its popularity with other customers. According to Mrs. Friend, "About one third of our customer base is residents, while the traveling public also makes up a significant part of our business."

Sometimes the traveling public can be noteworthy. In recent years Willie Nelson, Mr. Rogers, the Budweiser



Top: Aerial of The Ridge, 1964.
Bottom: Aerial of The Ridge, 2008 photo by Lance Bell.

Horse Team, Vince Gill, the Kentucky Headhunters, the Kendalls, Alabama, Jessica Lynch, professional wrestler Super Fly, the Chippendale dancers, the Geico Racing Team, and the Oscar Mayer Wiener truck have all been guests. And sometimes the unexpected happens at The Ridge, like the time Frank Peter's new Cadillac was used to pull out a tractor-trailer driver that was stuck on a ramp during a snow storm, much to the amusement of visitors.

Louise Friend stresses that customer loyalty is valued by The Ridge owners and employees. "Truck drivers are an appreciative clientele; they are so grateful and understanding. Our success has occurred because The Ridge has been a consistent refuge for travelers. And because The Ridge has that history, people have come to depend on our service."

The Ridge is located in Garrett County, Maryland, at Exit 14B off Interstate 68 at Keyser's Ridge.

NEW BUGGIES AT WISP

Written by **Lori Epp**

Photography by **Lance C. Bell**

Exploring Wisp Mountain a whole new way – Guided Mountain Buggy Tours!

Imagine a dune buggy on steroids or an all terrain go-cart with massive tires and shocks, that's a Mountain Buggy. These oversized terrain vehicles bring a whole new dynamic to touring Wisp Mountain. Wisp Outdoors will feature Guided Mountain Buggy Tours that will encompass over 6 miles of mountainous terrain including an off-road technical course. The Buggies were purchased from BMS Motors based out of California. The Mountain Buggy fleet is composed of five two-seater 250cc automatic engine Buggies and two four-seater 800cc 4-speed manual engine Buggies for a total of seven colorful Mountain Buggies. Each Buggy features blinkers, horn, rear and front lights, roll cage with soft tops and the two larger Buggies even have a front towing wench. The ground clearance on each Buggy is approximately 8 inches and the shocks have a range of about 3-5 inches which allow the Buggies to roam over obstacles such as stumps, bumps, rocks, water and mud. All of these elements allow for Guided Mountain Buggy Tours both day and night on varied off-road terrain.

Tours are offered day and night, If you're ready to buzz around Wisp Mountain on a Guided Mountain Buggy Tour, here are a few tour options and guidelines for the family!

- **Driving Tour** – 30 minute off-road guided tour on over 6 miles of trails & obstacle course.
\$49 Adult Driver, \$19 Child Passenger
- **Sunset Tour** – 60 minute guided tour on the western slope of Wisp Mountain to watch the horizon light up. \$49 Adult Driver, \$19 Child Passenger
- **Evening Tour** – 60 minute guided tour made for stargazing and exploring the mountain when mother nature turns out the lights, no driving required. \$35 per person.
- **Ride-Along Tour** – 50 minute tour with a Wisp Outdoors Adventure Guide, no driving required.
\$29 Per Person



Tips for Touring Buggies

- Bring your sense of adventure, camera and smiles!
- Wear appropriate attire – play clothes, sturdy shoes, helmet & seatbelt provided.
- Children over 41 lbs. permitted as passengers.
- Drivers 16 years of age with valid drivers license are welcome.
- Buggies operate similar to an automobile.





2008 Car & Truck Shows

May 24 – Super Cruise Memorial Day Weekend

Industrial Blvd., Cumberland, MD
6 locations, 5 - 9 pm

July 12 – Canal Fest/Rail Fest 4th Annual Antique Car & Truck Show

Cumberland, MD, 10 am - 4 pm

July 18 – 6th Annual Ali Ghan Shrine Cruise-in

Cumberland, MD, 2:30 - 8 pm

August 30 – Super Cruise Labor Day Weekend

Industrial Blvd., Cumberland, MD
6 locations, 5 - 9 pm

September 20 – 6th Annual Ford Model T & Model A Antique Car & Truck Show

Ford Model T 100th Anniversary
Downtown Cumberland Mall,
10 am - 4 pm

Information:

Gary Bartik, 301-724-4339



The FOUR SEASONS Restaurant

at Will O' the Wisp since 1962

Serving Breakfast, Luncheon and Dinner

Dinner 5pm until 9:30pm Daily

(call for Breakfast - Luncheon Schedule)

Major Credit Cards and Dinner Reservations Welcome



Four
Seasons
RESTAURANT

Will O' the Wisp

LODGING
DAILY & WEEKLY

BREAKFAST
LUNCH
DINNER

Catering & Banquets for All Occasions
Pasta Mania Every Wednesday Night



301.387.5503 ext. 2201

www.willothewisp.com

Located on Route 219 Just south of the Deep Creek Lake Bridge

A Day of PEAK EXPERIENCES in the Alleghenies

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

THERE IS SOMETHING COMPELLING ABOUT HIGH PLACES. Sages, adventurers and just plain folks find great satisfaction in scaling these special places. In the U.S., thousands of people embark on annual “highpointing” expeditions to mountaintops, usually with the goal of “bagging” as many peaks as possible.

Now, in the age of the automobile, it’s much easier to visit the high points of each state. In some regions of the U.S. it’s possible to visit several of these sites in one day. The practice has become popular enough to spawn groups like the Highpointers Club (www.Highpointers.org). Even so, these peaks retain an appealing sense of loftiness both physical and spiritual.

One such popular expedition includes visits to the **HIGHEST POINTS IN MARYLAND, PENNSYLVANIA AND WEST VIRGINIA.** Although all are situated in the Allegheny Mountains, each has its own story to tell.

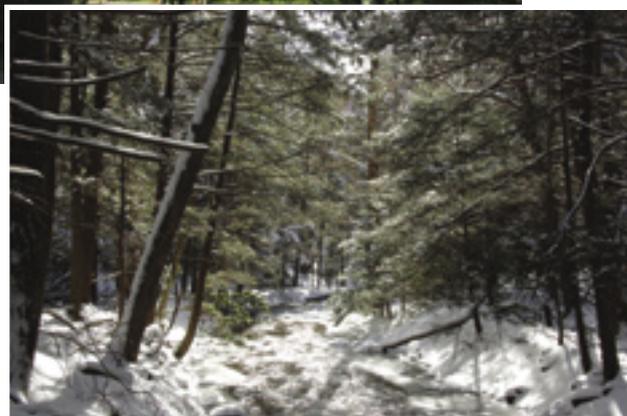
Should you decide to embark on this journey, your point of origin will determine your itinerary. Because you’ll likely find cooler temperatures and strong winds at each of your destinations, be sure to bring warm clothing and dress in layers. Drinking water will keep you hydrated and some snacks will help sustain the energy you’ll need. Although some come alone, it’s a good idea to bring at least one companion.

If you choose to go from the lowest to the highest point, you’ll begin with Mount Davis in Pennsylvania (3,213 feet), head southwest to Maryland’s Hoyer Crest on Backbone Mountain (3,360 feet) and end your highpointing journey at Spruce Knob in West Virginia (4,863 feet). It’s interesting that this journey includes the lowest—Mount Davis—and highest—Spruce Knob—of the state highpoints along the Appalachians from Pennsylvania to Georgia.

Mount Davis is the most accessible peak of the three. Located in Forbes State Forest in Somerset County, it is the highest point of a 30-mile ridge line known as Negro Mountain. Mount Davis is named for its surveyor, John Davis, a pioneer farmer, Civil War veteran and educator known for his knowledge of the mountain’s flora and fauna. You can park your vehicle as close as a mile away in the picnic area lot, where you’ll find the High Point Trail that leads to the observation tower. Your reward for climbing its steep metal steps is a panoramic view of Penn’s Woods that unfolds like an enormous, bluish-green blanket with ridges forming its folds. An occasional microwave tower is the only sign of man’s impact on the horizon. A bronze relief map of the region will help you get your bearings.

At the base of the tower, you’ll find several plaques describing the area’s geological history and local legends. One tells the story of Lydia Shultz, who, in 1830, was sent into the woods to gather the cows and lost her way. For months

Spruce Knob, West Virginia



The lookout tower at Spruce Knob, WV, (above) is the highest point in West Virginia. The magnificent view on the facing page is taken from atop this tower.

Top Right: The tower at Mount Davis, the highest point in Pennsylvania. Near the base of this tower are plaques and educational materials describing the area's geological history and local legends.

Right: Meadow Mountain location of Backbone Mountain, the highest point in Maryland. While there is not a public overlook, the view and scenery from the mountain is spectacular.

she lived off the land, as wild as the native bobcats and rattlesnakes that still live there. Another offers a geologic history that includes information on the settlement and development of the area around Mount Davis. You'll find frost heave rock formations scattered about, each characterized by a rock thrust upward through the center of concentric stone circles. The USGS (United State Geological Survey) marker sits atop one of these rocks. These formations are the legacy of Mount Davis' location at the edge of a glacial zone where intense freezing and thawing activity produces characteristic features and landforms.

Moving south to Maryland's Hoyo Crest, you'll find a much different scenario. Hoyo Crest sits upon the Backbone Mountain ridge that stretches about 10 miles from northern West Virginia into Garrett County, Maryland. Its name honors Captain Charles Hoyo, one of the first permanent

settlers in Garrett County and the founder of the Garrett County Historical Society.

To get there from the north, you have to cross into West Virginia and find the trailhead to the left, at a logging road near trees with orange blazes and park in a small area along the main road. It's a little more than a mile's hike uphill to your destination. Because the trail twists and turns, you'll need to pay attention to the orange blazes. Along the way, you'll pass an obelisk marking the Maryland-West Virginia boundary. A cairn of stones on the right next to the marker marks the summit. Next to the cairn is the Hoyo Crest marker, where you'll find a mailbox with a guestbook you can sign, plus completion certificates. The view, limited to Maryland on the east, reveals a bucolic scene of rolling, wooded hills above valleys sprinkled with houses, reminiscent of Maryland's reputation as "America in Miniature."

You'll enter a different world as you head towards "Wild, Wonderful" West Virginia to Spruce Knob, located within the Spruce Knob-Seneca Rocks National Recreation Area, itself a part of the Monongahela National Forest. In the Southern Appalachians, the highest point in a ridge is often called a knob. Spruce Knob lies along the ridge known as the Allegheny Front.

To get there, you'll wind and wind, up and up, along a narrow gravel road that seems endless. You'll pass through a dense spruce forest similar to those found in northern New England and Canada. As you approach the summit, you'll notice spruce trees with limbs on only one side due to winds that can reach 100 mph, hence the reason the area is called "The Land of the Whispering One Side Spruce." Spruce Knob's Canadian arboreal climate gives it an alpine aspect, with temperatures that will prompt you to reach for those layers you brought.

This summit is indeed a mountain, with a stone lookout tower worth climbing for a 360° view. Unfortunately, it's not uncommon to find misty or foggy conditions because of the altitude. But on a clear day, you can see the steep drop to the pastoral Germany Valley on the east side and the rugged Allegheny Plateau to the west. Meadows and forests lie peacefully below.

The half-mile Whispering Spruce trail circles the upper part of Spruce Knob and provides panoramic views highlighted by interpretive signs describing the alpine vegetation, geology and animal life. Along the summit lie boulder fields mixed with meadows and trees adapted to an environment where winter temperatures often reach -20°.

There's a rugged grandeur to Spruce Knob that likely impressed those who once roamed its hunting grounds. Years ago, only settlers with highly developed survival skills and strong spirits could survive in this wilderness. These pioneers developed a pride reflected in the state motto that mirrors the spirit of the Appalachians, "Montani semper liberi – Mountaineers are always free."

The region you'll traverse as you "bag" these three state summits played a significant role in our nation's quest for freedom, especially during its formative years. The early settlers were often a contentious bunch, unwilling to go along with dictates from government officials. Some attempted to form a 14th colony that encompassed this area, to be called Pittsylvania or Westsylvania, but were unsuccessful primarily because of the outbreak of the Revolutionary War. During the late 18th and early 19th centuries, settlers of European descent moved across the Allegheny Mountains to points west.

Once you've had a taste of highpointing, you may find new worlds to explore as you "Climb Every Mountain."

Queen City Creamery & Deli

1940's Style Soda Fountain – cones, shakes, sodas, sundaes, floats, splits featuring *Homemade Frozen Custard*

Coffee Bar – Espresso drinks, Latte, Cappuccino, etc.

Deli Counter – Boar's Head Meats & Cheese

Open Daily 7am
108 Harrison St.
Cumberland, MD
I-68, Exit 43C

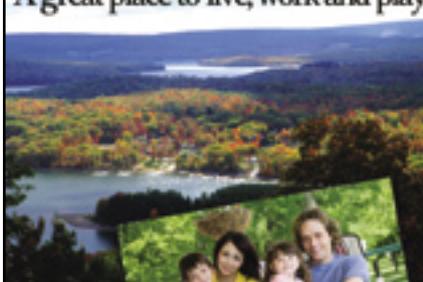
www.queencitycreamery.com
301-777-0011



Canal Place Store Open
Weekends Only Sept. & Oct.
Closed Nov. 1st – May 15th

Check our web site for hours, flavors and in-store specials.

Are You a CPA?
Garrett County Maryland,
A great place to live, work and play.




Join our team...
for your family

Happiness is a Journey
call us to begin yours...
301-334-3127

RODEHEAVER & ASSOCIATES, PC
Certified Public Accountants

www.garrettcounycpa.com

CASSELMAN INN



113 Main Street, Grantsville, Maryland

Restaurant (301) 895-5266

Enjoy dining in a quiet small town atmosphere.

Open Monday through Thursday
7:00 a.m. to 8:00 p.m.

Friday and Saturday
7:00 a.m. to 9:00 p.m.

Featuring Daily Luncheon Specials
Friday Evening Dinner Buffet 4:00 - 8:00 p.m.
Saturday Breakfast Buffet 7:00 - 11:00 a.m.
Restaurant Closed Sunday

Rooms (301) 895-5055

We offer comfortable, favorably priced rooms
in both our motel and historic hotel.

Always Open for Rooms

Complimentary Wireless Internet Access
www.thecasselmann.com

Thousand Acres

on the Southern Shores of Deep Creek Lake, Maryland



Waterfront Property Available

*A private residential community
with gently contoured, beautiful
wooded terrain.*

Premium lakefront and view lots.

Coming soon, "Room to Golf"

Golf Course Architect, Craig Schreiner



Deep Creek Lake, MD 301.616.9866 www.thousandacres.com

The Ford Model T

100th Year Anniversary

Henry Ford's dream was "to build a motor car for the multitude." On October 1, 1908 the introduction of the first Model T built for sale not only realized that dream, but eventually became a milestone of transportation, manufacturing and economic progress.

Adventuring out in the family Model T became one of the national pastimes as rural folks traveled to the big city, and city people took to the countryside. Due to mass-produced parts and increased productivity, the Model T that cost \$825 in 1908—a price cheaper than a wagon and a team of horses—by 1916 had become just \$360 for the basic touring car.

By 1918 half of all cars in America were Model T's and by May 26, 1927, when a ceremony marked the formal end of the Model T production, 15,007,034 Model T's had been produced.

Saturday, **September 20, 2008** from 10:00 a.m. to 4:00 p.m., the 8th Annual Ford Model T and Model A Car and Truck Show, highlighting the 100th Anniversary of the Ford Model T, will be held on the Downtown Cumberland Mall. The Allegany County Museum and the Thrasher Transportation Museum will also have exhibits highlighting the Model T.

For more info on the event, contact Gary Bartik at 301-724-4339



Roger Sines
Construction, Inc.

Specializing in log home construction.

301-387-0506

P.O. Box 237
McHenry, MD 21541
MHBR #170
MHIC #5531
MASTER PLUMBER #1753B



Quality Craftsmanship

www.rogersinesconstruction.com



A New U
SALON & DAY SPA
FORMERLY HAIR FACTS

Pamper Yourself at Deep Creek Lake's Most Experienced Full-Service Salon

Mention this ad for 5% Off

301-387-7044
MCHENRY PLAZA
24453 GARRETT HWY., MCHENRY, MD 21541

Your Complete Tire Dealer For Over 40 Years
Sales & Service • Auto & Truck Recapping • Tire Recycling
Farm and Truck Mobile Service



Open 8 -5 Weekdays, 8-4 Saturdays • 301-895-5126
In the center of Grantsville, MD (behind Post Office)

Garrettland, Inc.

- Real Estate Appraisals 301-334-9915
- Property Management • Apartment Rentals



1000 Thayer Center, Oakland, Maryland 21550
Mon. - Fri. 8am - 5pm www.garrettland.com

AAD-INC.

ADVERTISING ART DESIGN, INC.

Mountain Discoveries[™]
MAGAZINE

Advertising Art, Commercial & Aerial Photography, Marketing, and Web Design

Advertising Art Design, Incorporated has been producing high quality publications for the past 20 years.

Let us put our expertise and large inventory of area photography to work for you in all your advertising needs:

- Rack Cards
- Advertising
- Logos
- Marketing
- Brochures
- Photography
- Displays
- Newsletters & Flyers
- Websites
- Corporate & Business Identity

Some of Our Websites

Railey Realty – <http://realty.railey.com>

Wisp at Deep Creek Mountain Resort – www.skiwisp.com

Mountain Discoveries – www.mountaindiscoveries.com

Will O' the Wisp – www.willothewisp.com

Gosnell Inc. – www.gosnellinc.com

The Club at Deep Creek – www.theclubatdeepcreek.com

Rocky Gap Gifts – www.rockygapgifts.com

Husky Power Dogsledding – www.huskypowerdogsledding.com

Burlington United Methodist Family Services – www.bumfs.org

Roger Sines Construction – www.rogersinesconstruction.com

Don Nemith Builders – www.donnemithbuilders.com

BlueBell Farm Alpacas – www.bluebellfarmalpacas.com



Professional photography by Lance C. Bell, PPA, AAD-INC.



A Walk back in time – 1867

Gordon-Roberts House Welcomes Visitors

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



THE GORDON-ROBERTS HOUSE IS ONE OF CUMBERLAND'S MOST POPULAR HISTORICAL ATTRACTIONS.

Located in the heart of the Washington Street Historic District, the Second Empire building currently represents the upper middle class status of W. Milnor Roberts, whose family occupied the house for more than six decades. It also currently serves as home to the Allegany County Historical Society and a vast collection of local artifacts, so visitors are welcome year round to capture a moment in time from the late 19th Century.

The Gordon-Roberts House was constructed in 1867 at the request of Josiah and Katherine Gordon. Mr. Gordon, a local attorney, had the financial means to appoint the dwelling with first class amenities, including gas lights. While Gordon's economic well being was secured by that time, it had taken perseverance to achieve professional status and overcome personal setbacks.



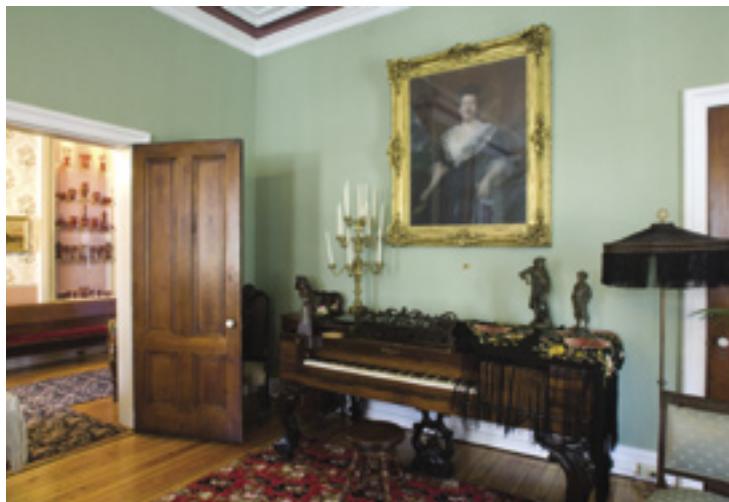
Josiah Gordon's professional life was an eventful one. He served as a trial lawyer, Allegany County State's Attorney, and a member of the Maryland House of Delegates from 1859 to 1860. Following the outbreak of hostilities between the Union and Confederacy, Mr. Gordon and other delegation members were arrested and jailed for being secessionists. Following the Civil War, he was able to resume professional duties and construct a new house on Washington Street. In 1869, Mr. Gordon ventured into commerce by being elected President of the Chesapeake and Ohio Canal; the terminus was located only a short distance from his Washington Street address. A later appointment as an Associate Judge of the Circuit Court confirmed Mr. Gordon's legal expertise.

Mr. Gordon's sudden death in 1887 eventually caused his Washington Street house to be sold to the W. Milnor Roberts family, the only other family to occupy the dwelling. Mr. Roberts, owner of the home, and his father of the same name, gained international recognition due to their railroad engineering feats, which included a major project in Brazil. Upon return to Cumberland, the younger Roberts entered into a business partnership with George F. Gephart by operating a foundry and machine shop. Following the end of the commercial partnership, he enjoyed farming a 250 acre tract that still bears his name about three miles outside the city. Mr. Roberts also found time to become an accomplished violinist and even built a studio in the house for making the instrument. His descendents continued to occupy the dwelling until 1950.

The Allegany County Historical Society purchased the building in 1954 for \$6,000 and began the task of organizing it into a museum. At that time the building was called "History House" and became a repository for a variety of local artifacts. Over the years the collection grew unwieldy, so a decision was made to feature the house as it would have appeared when the Roberts family owned it in the late 1890's. Through research of old photographs, oral histories, and a positive working relationship with the Robert's family, some original furnishings and artifacts have returned to a setting that reflects their original purposes. The buildings new purpose also brought about a name change to "Gordon-Roberts House."

Currently three stories are shown including the servants' work areas in the basement, living and dining areas of the first floor, and bedrooms and nurseries on the second floor. The look of the Gordon-Roberts House changes annually and highlights special exhibits. Also featured is a charming brick enclosed formal garden, a gift shop featuring tea pots, tea accessories, and more. Tea is served for every visit, be it a lone visitor or group event. Quite often docents wear costumes of the time period, thereby capturing the spirit of the late 1800's in Cumberland.

The Gordon-Roberts House is located at 218 Washington Street, Cumberland, Maryland and is open Tuesday through Saturday from 10:00 am to 4:00 pm. Contact hhouse@allconet.org or phone **301-777-8678** for information regarding special events and tours.



Whispering Pines Furniture

Quality Handcrafted Furniture

Shop our 20,000+ sq. ft. showroom of quality handcrafted furniture for both the indoors and out. While there, select your decorating needs from a variety of choices: candles and accessories, black iron décor, cloth items, florals, stoneware dishes, children's items, seasonal items, and many more. There's something here for everyone—well worth the drive—just 6 miles north of Grantsville, MD (Exit 19).



Hours: Monday 9am to 7pm • Tuesday – Friday 9am to 5pm
Saturday 9am to 4pm • Closed Sunday
814-662-4100 • www.whisperingpinesfurniture.com
622 Springs Road • Springs, PA 15562

WELCOME TO GRANTSVILLE

GRANTSVILLE STATION

Exxon Gasoline
Fresh Deli • Fountain Drinks
Meat & Cheese Trays
6:00 am – 10:00 pm



US Route 495,
Off Exit 19
391-895-5585



Breakfast and the Best Coffee in town!

Grantsville Market
Located off I-68, Exit 19
301.895.5574

In Store Deli! 24 hours a day, 7 days a week.

Prepaid MasterCard & VISA 
Wireless Cell Phone Cards • Nascar Items

Four Seasons Stitchery

Fine quality fabrics for quilting, apparel, decorating and crafts.

- Quilting & Sewing Notions
- Books • Stencils • Patterns
- Specialty Threads & Ribbon for Embroidery and Cross Stitch
- Hand-made Candles from The Candle Cellar

116 Main St., Grantsville, MD – On Rt. 40, minutes from I-68, Exit 19
301-895-5958 www.4seasonsstitchery.com



THE Stonebow Inn
Riverside Bed & Breakfast

800-272-4090 301-895-4250
www.stonebowinn.com
146 Casselman Road, Grantsville, MD 21536

BACKWOODS EXTREME MOTOR SPORTS

Family fun at an affordable price!
Visit a local retailer near you:
Keyzers Ridge Truck Stop
Blue Goose Foods
Meyersdale Mall

Charity Platter
301-895-3256
240-580-6931

www.backwoodsextrememotorsports.com

OTTO BRICK CO.

BRICK • STONE • LANDSCAPE • PAVERS

Hours: 7 to 4:30 M-F
8 to Noon Saturday
March 1 thru Dec. 1
(8 to 4:30 M-F Dec thru Feb)

800-690-9130 • www.ottobrick.com
1370 Springs Road – Springs, PA

SPRINGS STORE

814-662-4175 • Rt. 669, Springs, PA
We Specialize in Special Orders

Groceries
• Deli Meat & Cheese • Fresh Sandwiches • Local Applebutter

Bulk Foods
• Baking Ingredients • Nuts • Spices • Pasta • Flours

Bakery
• Decorated Cakes • Breads • Pies • Donuts • Cinnamon Rolls

Springs Nutrition
• Nutritional Counseling • Herbs & Vitamins • Health Foods



Sales • Service • Parts
Auto Body Center
301.895.5115
www.billybenderchevy.com
Open Monday – Saturday
109 Main Street  Grantsville, MD

Printing for all your needs:

- Screen Printing
- Tee-Shirts • Hats
- Vinyl Graphics & Signs
- Magnetic Signs
- Banners
- Brochures • Flyers
- Framing & Matting

The Print Shoppe
301-895-3315 • 301-746-7147 (Ph/Fax)
P.O. Box 203, 116 Main St., Grantsville, MD 21536
Mention this ad – get 20% off next order. Exp. 12/1/08



AUTO PARTS

GRANTSVILLE AUTO PARTS, INC.

Sun. 9-2, Mon-Fri 7:30-6, Sat. 7:30-4
301-895-5080 800-949-6272
Rt. 40 & 219, Grantsville Plaza
Bill & Kathy Sweeney, Owners



Mark's Harness Shop

- New Harnesses
- Big Horn, Circle Y, Tucker & Tex Tan Saddles
- Sleigh Bells
- Belts & Wallets
- Pride Dog Food
- NATURE'S SUNSHINE Products

Mon-Sat, 8 am-Noon & 1-5 pm; Tues & Fri Eve. 6-8 pm
1089 Springs Road, Springs, PA 15562

TICKET TO FUN

MountainMaryland.net
MountainDestination.net
MountainFallTrails.com

Hiking / Biking / Fishing / Skiing
Spring / Summer / Fall / Winter Vacations

Stained Glass
Photography
Jewelry
Pottery
Candles
Painting
More...

www.MountainMade.com
1-877-MTN-MADE

*Dedicated to the preservation of
Appalachian Traditions*

Classes forming now!
Register online to receive a 5% discount.
Limited scholarships available.*
*Terms and conditions apply.

30 scenic miles south of Deep Creek Lake
on Rt. 219 in historic Thomas, WV

MOUNTAIN  MADE

Studios

Will O' the Wisp Since 1943

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

NO RESTAURANT AND LODGING ACCOMMODATIONS REFLECT DEEP CREEK LAKE'S HERITAGE MORE CLEARLY THAN WILL O' THE WISP. With a history nearly as old as the Lake's, Will O' the Wisp is well known by local residents and a must-visit destination for guests who enjoy fine dining and first class accommodations. Here you will discover a unique blend of hospitality and charm that have become a tradition for Deep Creek Lake and for the family who has lived and worked here for three generations.

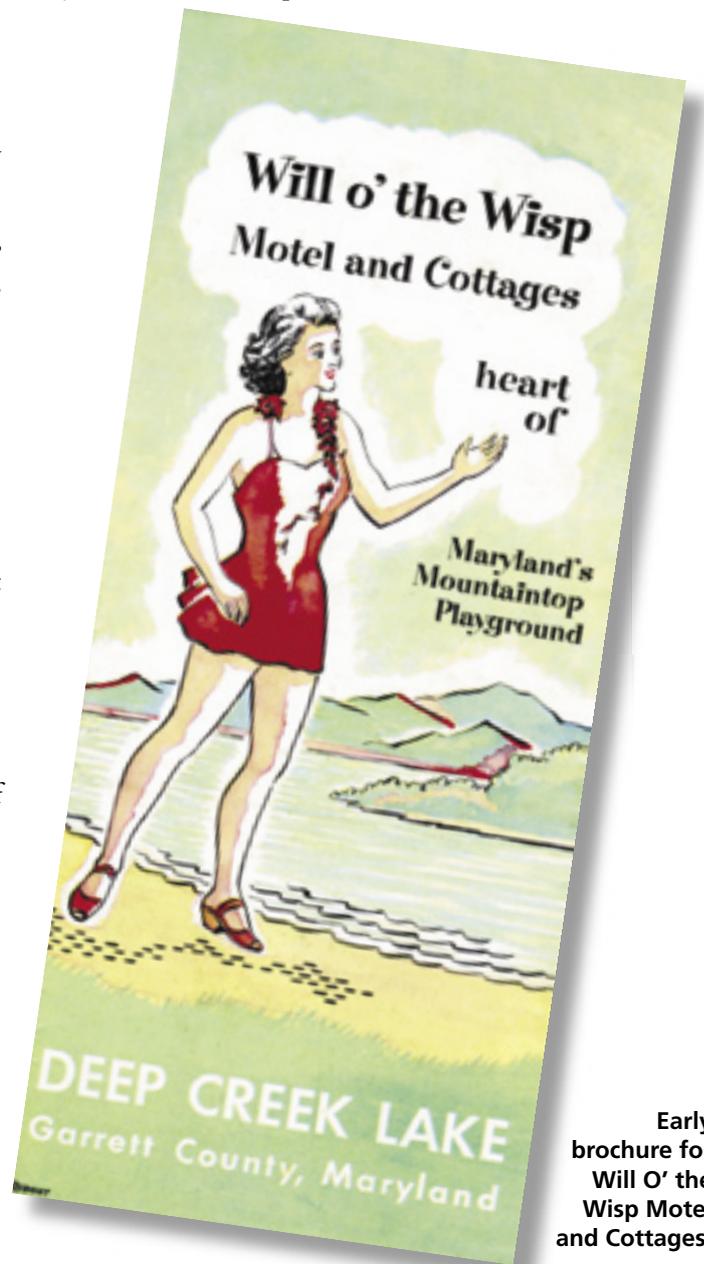
Maryland's largest freshwater lake was constructed after two corporations, the Youghiogheny Power Company and Youghiogheny Water and Electric Company, decided that a hydroelectric power plant located in Garrett County, Maryland, would be profitable. Eastern Land Corporation, a Delaware chartered company, was subsequently set up for the purpose of acquiring property for the proposed lake. Garrett County attorney, Fred A. Thayer Sr., facilitated the purchases, including the principal conveyance in 1925. Mr. Thayer later accepted acreage as payment for his services to the Eastern Land Corporation. The land he received was located along Maryland Route 219, a site that would later become Will O' the Wisp. Thayer's property was sold a few years later to Dr. Thurl Bullard for \$1,000 an acre. Fred Thayer, Maryland Circuit Court Judge and grandson of the attorney, stated in a 2004 interview, "My grandfather thought he had really cleaned up on the sale of the property."

Dr. Bullard, a local dentist, decided to enter the hospitality business by constructing 23 small batten board cottages on the property that he christened Will O' the Wisp. The intriguing name was derived from a term used to describe the mysterious lights seen over bayous in the South. Will O' the Wisp is a chimera, a mysterious and alluring beckoning to explore the unknown.

The small wooden cabins were intended for summer use only since each was equipped with only a pot bellied

stove for heat and an ice box for cold storage. A recreation hall served for the common benefit of campers, while bathing remained a cold water lake experience.

In the early days, most Deep Creek Lake visitors arrived from Western Pennsylvania. Regular visitors included Gustav and Alice Heise, who had settled in Pittsburgh after emigrating from Hamburg, Germany, during the chaotic days of the Weimar Republic. Helmuth Heise, son of Gustav,



Early brochure for Will O' the Wisp Motel and Cottages.

The Good 'Ole Days — Motel and Cottage Rates at Will O' the Wisp during the 1960's.

grew to love the lake and the summertime camping experiences at Will O' the Wisp. A chance remark by Dr. Bullard set in motion a series of events that would accelerate development of Will O' the Wisp and foster the Heise family's creative spirit. Dr. Bullard expressed to 16-year-old Helmuth a willingness to sell the lake front property, who quickly responded, "Don't sell it to anyone else because we are going to buy it."

Helmuth's response proved to be accurate because Gustav purchased the property from Dr. Bullard in 1943.

The Gustav and Alice Heise family soon made Deep Creek their permanent home and, since 1943, Will O' the Wisp has been a family enterprise driven by vision and determination. A strong work ethic was certainly required in those days of few visitors and limited hospitality facilities; Deep Creek Lake was not then well known. Initially, Gustav remained in Pittsburgh during the week to maintain steady employment, and then traveled to Deep Creek Lake on weekends to work on the camping facilities. When he was able to move to Will O' the Wisp full-time, Gustav began a series of improvements to the property, including the installation of indoor toilets in 1945.

Helmuth's participation in the family business was interrupted by military service in World War II. Gustav and Alice continued to operate and improve the facilities during their son's tour of duty.

Following the war, Helmuth Heise met Evelyn Lambert and they married in 1947. Helmuth decided to pursue higher education at Temple University, where he earned a degree in business administration. Deep Creek Lake once again beckoned, so Helmuth and Evelyn returned to Will O' the Wisp and decided to purchase it from Gustav in 1952. Although Helmuth and Evelyn became the new

owners, Gustav remained an active part of the enterprise and retained his residency there.

Father and son built the first "modern" facility on the property in 1953, a 10-unit motel complete with electric heat and indoor plumbing. According to Martin Heise, son of Helmuth and grandson of Gustav, "Father and Grandfather didn't hire a contractor; they actually built most of the motel themselves. The only subcontracted labor was tile work." The heavy work included digging the foundation by hand, carrying heavy stones, and setting them. Will O' the Wisp's addition of modern motel units to the rustic cabins marked the most extensive improvement to the business since its establishment by Dr. Bullard.

Despite the newly improved facilities, the Heises found it difficult to attract visitors any time other than the summer season. Winter was especially lonely. In February 1954, Will O' the Wisp took in a total of \$14.00 for the entire month, and according to Helmuth, "That was because two cars got stuck along the road in a snow storm and the drivers couldn't get to Oakland."

The idea for a ski slope was born in an effort to attract visitors year 'round because Helmuth realized that winter activities were needed at Deep Creek Lake to

New Modern Cottages at Will O' The Wisp

Comfort, Convenience, Fun
and Deep Creek Lake . . .

Designed for Gracious Vacationing



On the outside of the cottage there is a patio overlooking the lake, with porch furniture and outdoor private heat cooking facilities and, of course, the fire our guests.

Everything is furnished in these cottages: Saven, blankets, silver, cooking facilities, dishes, toaster.

Rustic Cottages . . .

These COTTAGES can only be reserved by the week from SATURDAY to SATURDAY beginning June 18 until Labor Day.

Summer WEEKLY COTTAGE RATES— June 18th until Labor Day	
Cottage No. 1 and 3—6-7 persons	\$72.00
No. 2—6-7 persons	\$75.00
No. 4 and 5—8 persons	\$75.00
No. 6 and 7—10 persons	\$75.00
No. 11 and 12—6-7 persons	\$75.00

Weekly Off Season Rates	
Cottage No. 1, 2 and 3—6-7 persons	\$48.00
No. 4 and 5—8 persons	\$52.00
No. 6 and 7—10 persons	\$52.00
No. 11 and 12—6-7 persons	\$48.00

These cottages are furnished with dishes and adequate cooking utensils. (This does not include all-furnished bed linen, towels, dish towels, soap, etc. in weekly cottage rentals.)

Summer MOTEL DAILY RATES— Every Room Has Free Television June 18th until Labor Day

2 Persons	per night	\$14.00
Twin	per night	\$14.00
3 Persons	per night	\$15.50
4 Persons	per night	\$16.50
(Two bedrooms with private tile bath, tub and shower combine)		
4 Persons	per night	\$21.00
5 Persons	per night	\$22.00
6 Persons	per night	\$24.00

MOTEL WEEKLY SUMMER RATES (One bedroom with private tile shower)

2 Persons	per week	\$84.00
Twin	per week	\$87.00
3 Persons	per week	\$95.00
4 Persons	per week	\$102.00
(Two bedrooms with private tile bath, tub and shower combine)		
4 Persons	per week	\$121.00
5 Persons	per week	\$125.00
6 Persons	per week	\$137.00

DAILY OFF-SEASON RATES Labor Day until June 18th (One bedroom with private tile shower)

2 Persons	per night	\$8.00
Twin	per night	\$9.00
3 Persons	per night	\$9.50
4 Persons	per night	\$10.50
(Two bedrooms with private tile bath, tub and shower combine)		
4 Persons	per night	\$13.00
5 Persons	per night	\$13.50
6 Persons	per night	\$17.50

WEEKLY OFF-SEASON RATES (One bedroom with private tile shower)

2 Persons	per week	\$56.00
3 Persons	per week	\$63.00
4 Persons	per week	\$68.00
(Two bedrooms with private tile bath, tub and shower combine)		
4 Persons	per week	\$84.00
5 Persons	per week	\$87.00
6 Persons	per week	\$105.00

augment the summer tourist trade. In 1955, he, along with local businessmen Lonnie Long and Dave Marple, were able to secure a lease from Webster Brenneman on mountainous farm land located about five miles away in McHenry. The new enterprise was named Marsh Mountain Ski Area, later renamed Wisp because of its close association with Will O' the Wisp. Investors and partners at Wisp changed through the years, but Helmuth continued to lead in developing skiing operations at Wisp from 1955 until its sale to DC Development in 2001. DC Development has continued to expand and improve Wisp, and even at 80 years old, Helmuth continues to work there.

Further improvements at Will O' the Wisp occurred in 1962, when six additional motel units and a restaurant were built. Local architect Russ Minter designed the Four Seasons Dining Room and Chef Charles Apostolou of Pittsburgh organized the kitchen. It was considered daring to feature such menu specialties as blue cheese dressing and shrimp cocktails, delicacies not offered in Garrett County until then. The original dining room boasts four massive yet graceful arches and a fine lake view through its grand picture windows. The Four Seasons has long been a local culinary landmark, known for its fine food highlighting the bounty of the season and for its renowned banquets, emphasizing presentation and individualized attention to guests' wishes. Expanded in the 1970's to its present size, the main dining room features yet more windows to take advantage of the vista of Deep Creek Lake at its widest point, along with oak wood harvested when Wisp added new ski trails and extensive stone work saved from the original motel that Gus and Helmuth built. The addition of a bar and lounge in what was the original dining room is planned for this summer.

The most dramatic change at Will O' the Wisp occurred in 1975, when the ten original motel units were replaced by The Prestige Condominiums, a seven-floor complex featuring an indoor pool, wi-fi, whirlpool, sauna, game room and exercise facility, along with a sandy beach and boat marina on premise. Lodging guests are as warmly welcomed now as when Gus and Alice rented cabins and sold them kerosene for their stoves in 1945.

Helmuth credits his success to his approach to challenges encountered over the years. "I felt we could achieve anything if we just tried to do each thing better," he mused



Photos (top to bottom): Early entrance sign on Rt. 219; a dirt county road at that time.

First cottages were equipped with few conveniences — only a pot bellied stove for heat and an ice box for cold storage.

The Quarry was directly across from Will O' the Wisp's main entrance.

One of the "modern" conveniences was behind each cottage.

when reflecting on his life, the greatest portion of which has been spent at Will O' the Wisp. "I just kept at it. I was never one to give up, and Evelyn was always working right alongside me." After sixty years of marriage, he can say with conviction, "We operate as one."

Martin is the third generation of Heises to live and work at Will O' the Wisp, where his training in hospitality started as a youngster. "I was born the year the original motel was built. As in most families, my brother Gary and I both had daily chores. Ours included raking the beach, bussing in the front dining room and washing dishes in the back. My parents and grandparents set a high standard for hard work, and Dad was always happiest when he was outside digging a ditch alongside the other men or mowing grass or building something else for Mother to run. When asked about the rapid growth of Deep Creek Lake in recent years, Martin said, "Grandmother and Grandfather, Aunt Doris and Father, a little later joined by Mother, came here to escape for a while from the city, almost seven decades ago. Visitors are still coming here for the same thing. I hope Deep Creek Lake can remain for them what is for my family: a refuge and haven. And that Will O' the Wisp can be for them what it has been for us: a home."

Perhaps the best explanation of why the Heise family has been successful can be found in the words of Helmuth: "I've been lucky. What I wanted to do was the same thing that I did."



Martin Heise



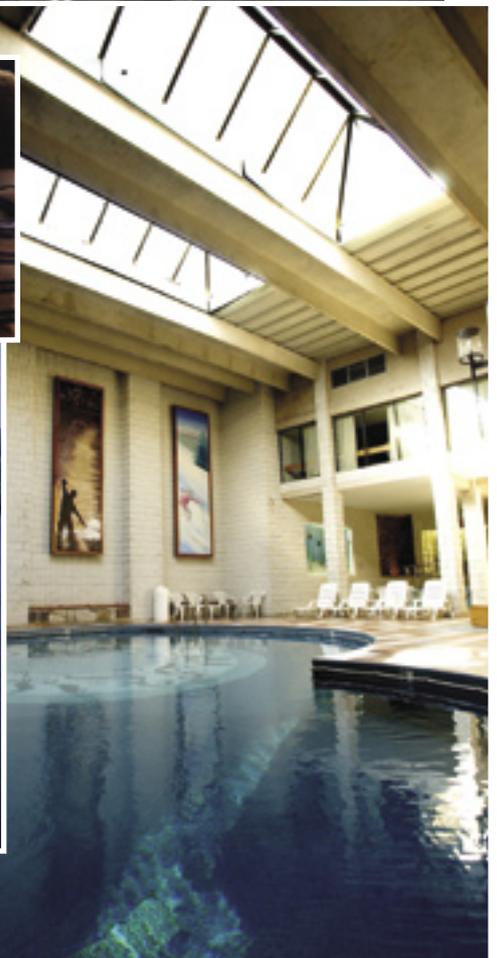
**Evelyn and
Helmuth Heise**



Flaming pasta is a treat offered every Wednesday evening at "Pasta Night" at Four Seasons Restaurant. It has become quite popular at Deep Creek Lake. Just choose your favorite ingredients from a large selection of vegetables, meats, pastas, toppings and sauce, and watch as it is prepared by your personal chef.



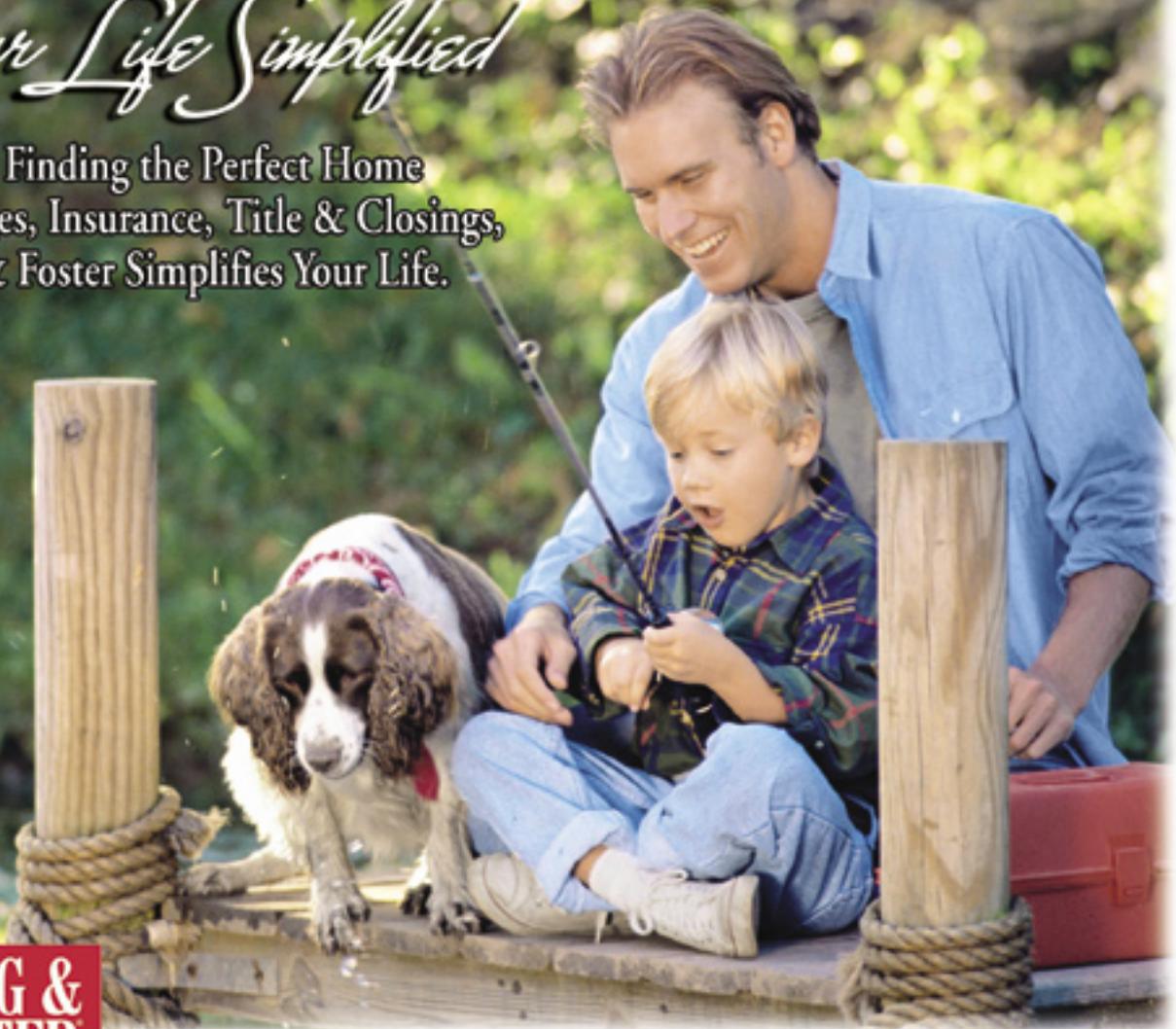
This photo and others on the facing page show some of the modern comforts today at Four Seasons Restaurant and condo's at Will O' the Wisp—both at the same location. The dining room and all condo units have an outstanding view of the Lake with easy access to the water. Handy boat docks and sandy beaches add to guest's pleasures.



Will O' the Wisp is on the Lake with an indoor year-round pool, whirlpool, sauna, game room, exercise room, banquet facilities and more. Even with so many amenities, Will O' the Wisp is making plans for further development.

Your Life Simplified

From Finding the Perfect Home
to Mortgages, Insurance, Title & Closings,
Long & Foster Simplifies Your Life.



*There's Always an
Office Near You:*

Deep Creek Lake
800.336.5253

Oakland
800.634.9777

PROSPERITY
MORTGAGE

*Conveniently located in
our Long & Foster Offices!*

Online Pre-Approval! 866.387.0361

Finding the perfect retreat to fit your personal lifestyle is what our agents do best. Making the entire process of purchasing your home as relaxing and easy as possible is our goal. That's why Long & Foster offers in-house services to help you meet your own goals. It's just that simple.

- Full Lending Service through Prosperity Mortgage
- Title Searches & Closings through RGS Title LLC
- Independent Agents through Long & Foster Insurance

www.DeepCreekResort.com



Come Vacation With Us IN DEEP CREEK LAKE



We Make It Easy!

Our vacation planners can help make every part of your vacation exactly how you expected it to be. Let us find you the perfect vacation home to fit your group's size, lifestyle and budget from lakefront homes to mountain chalets sleeping 2 to 24! From family vacations and reunions to romantic getaways and special retreats, you'll have a vacation home to suit every one of your needs. Plus through our exclusive Concierge Service arrange a birthday party, schedule a spa treatment, stock your pantry and make dinner reservations. It's that simple.

Resort Rentals
800.336.7303



www.DeepCreekResort.com

Family Fun!

WWW.DEEPCREEK.COM



THERE'S ROOM FOR EVERYONE!

Let us find the perfect size vacation property to fit your needs — from small cabins to 9 bedroom chalets with special features and amenities; *some with indoor or outdoor private pools*. Also, adjoining chalets can accommodate even larger groups:

Reunions • Retreats • Weddings
Family Getaways • Special Events



Railey Mtn. Lake
VACATIONS

1-800-846-7368 (RENT)