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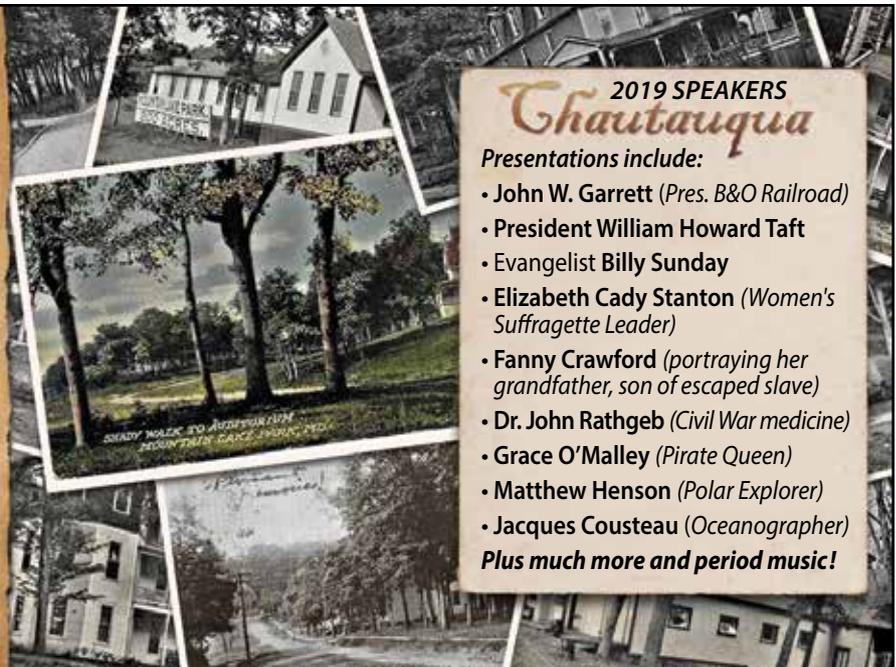
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ON THE COVER

Beekeeping Past and Present:
Common types of honey bees found in the United States include Italian, German, Russian, Carniolan, Caucasian, and Buckfast.

Modern beekeepers benefit from years of acquired knowledge, but beekeeping has changed dramatically in the past few decades.

See article on page 29



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The Rise of the Humble Pawpaw

Written by: **Sara Mullins**

The Pawpaw Song

Where, oh where is dear little Nellie?

Where, oh where is dear little Nellie?

Where, oh where is dear little Nellie?

Way down yonder in the pawpaw patch.

*Pickin' up pawpaws,
puttin' em in your pocket.*

*Pickin' up pawpaws,
puttin' em in your pocket.*

*Pickin' up pawpaws,
puttin' em in your pocket.*

Way down yonder in the pawpaw patch.

— American Folk Song



Green pawpaws on the tree – pick when it turns yellow or brown, slightly soft when squeezed, and releases easily from the stem.

It's been called the “hillbilly mango” and the “poor man’s banana.” It grows in the wild, mainly in the region known as Appalachia. But the pawpaw, a rather obscure fruit with a funny name, is finally getting some respect from food and beverage connoisseurs. Beneath its humble greenish-blackish exterior, the pawpaw somewhat resembles a mango. Within lies a creamy yellow, custard-like flesh (plus a few pesky, inedible brown seeds) with a surprisingly tropical flavor, evoking banana and mango and citrus. Nutritional benefits include an abundance of vitamin C, a cornucopia of minerals, plus antioxidants.

Ohio botanist William B. Werthner noted that “The fruit... has a tangy wild-wood flavor peculiarly its own. It is sweet, yet rather cloying to the taste and a wee bit puckery – only a boy can eat more than one at a time.”

Apparently others thought better of the pawpaw; it has been officially designated Ohio’s native state fruit. During the mid-16th century, explorer and conquistador Hernando de Soto set out to discover a legendary city of gold, reputedly located in what is now Florida. Instead he discovered the

pawpaw, a fruit prized and widely cultivated by Native Americans in the Mississippi Valley. Noteworthy fans of the humble fruit include George Washington, who favored chilled pawpaws for dessert; Thomas Jefferson, who grew them at Monticello and sent seeds to friends; and Lewis and Clark, who fortunately enjoyed them, as they occasionally relied upon wild pawpaws for nourishment when their provisions ran low. The abundance of these fruits in western Morgan County, West Virginia, inspired local residents to incorporate their community with the name Paw Paw in 1891. Paw Paw, WV, is located approximately 25 miles from Cumberland, MD, via Rt. 51 South.

The *Asimina triloba*, or common pawpaw, is the largest edible fruit native to the United States and the only temperate member of the custard apple or tropical Annonaceae family of flowering plants. Pawpaws grow wild on trees located in 26 states throughout the Eastern United States and Ontario, Canada. They thrive in zones 5 – 8 with hot

summers and cold winters, especially in floodplains and shady bottomlands. Often found in the understory beneath the forest canopy, they tend to grow in clusters. They are pest-resistant and a favorite host plant for the zebra swallowtail butterfly. In spring, pawpaws produce burgundy flowers that look lovely but have an unfortunate reputation for smelling like rotting meat. Once the flowers drop, the pawpaw tree develops green fruit that turns yellow or brown until mature, usually by September to October. It's time to pick when the fruit is slightly soft when squeezed and releases easily from its stem. Fruit that has fallen is usually ready to harvest.



The pawpaw has a creamy yellow, custard-like flesh and a tropical flavor.

While pawpaw trees are pretty tough, the fruit itself is highly perishable, lasting only two to four days at room temperature and up to three weeks when refrigerated. Consequently, pawpaws are generally not found at grocery stores. They are best enjoyed as seasonal treats, available at farmers' markets, outdoor festivals, specialty orchards, and, of course, in the wild.

It was love at first taste for Neal Peterson, a plant scientist who first tasted a pawpaw in 1975. At the time he was pursuing a master's degree in plant genetics at West Virginia University. Although pawpaws grew wild near his childhood home in southern West Virginia, he had never tasted one. While enjoying a fall hike in the WVU Arboretum, he picked up a ripe pawpaw that had fallen on the ground, smelled it, and decided to take a bite. It was a revelation that changed his life. He decided that the pawpaw was a delicacy that should be made widely available for anyone to enjoy. Since then, he has devoted himself to the development and propagation of new cultivars, bred to grow larger with more flesh. To date, he has developed seven, all named after Appalachian waterways – Shenandoah, Susquehanna, Rappahannock, Allegheny, Potomac, Wabash and Tallahatchie.

These fruits of the forest piqued the curiosity of Ohio University food scientist Dr. Rob Brannon, who has been exploring the nutritional value of the pawpaw and its commercial viability. To date, studies indicate that the

pawpaw offers high levels of antioxidants, a wide range of vitamins and minerals, plus an above average protein content. Challenges include the fruit's perishability and unfamiliarity among potential consumers, but Brannon sees sufficient commercial potential to continue his research. If the pawpaw is eventually found to be an all-American superfruit that can be made widely available, Brannon's work will have played a key role in making this scenario a reality.

Meanwhile, Ohio University alumnus Chris Chmiel has found success as a pawpaw processor and supplier using fruit he grows and forages in southern Ohio, an area some consider the



In spring, pawpaws produce beautiful burgundy flowers that unfortunately have a reputation for smelling like rotting meat.

Pawpaw trees are a favorite host plant for the zebra swallowtail butterfly.



Kentucky State University pawpaw research program's goal is to develop the pawpaw as a commercial tree fruit crop suitable for small farms as a source of income.

“Pawpaw Capital of the World.” His business, Integration Acres, began selling fresh-picked pawpaws in 1996. Since then, its product line includes frozen puree, popsicles, pawpaw-maple vinaigrette, chutney, relish, jam, and notably, pulp that has become wildly popular as an ingredient of multiple beers. Nine pawpaw-flavored beers were featured last year at the mother of all pawpaw festivals, the Ohio Pawpaw Festival in Columbus. The first such brew was concocted 16 years ago. Since then, these beverages have become so popular that pawpaw beer was the signature product at last year's 20th Anniversary Ohio Pawpaw Festival.

Although Ohio has a reputation for superior tasting pawpaws, Kentucky State University is home to the world's only full-time pawpaw research program. Growers, researchers, and anyone curious about pawpaws will find a feast of information at www.pawpaw.kysu.edu. The University maintains a germplasm repository, or gene bank, for the *asimina* species. More than 2,000 trees from 17 states are planted on 12 acres at KSU. More than 45 cultivars have been identified. The goal: to develop the pawpaw as a commercial tree fruit crop suitable for small farms as a source of income.

While researchers and growers are working to establish the pawpaw as a dietary staple, festivals celebrating this humble, homegrown fruit attract a growing number of crowds in West Virginia, Maryland, Pennsylvania, North Carolina, South Carolina, Michigan — and, of course, Ohio.

Although the pawpaw is best eaten raw when ripe in the fall, frozen pulp and other pawpaw-infused products are available for purchase online. Several sources are <https://integrationacres.com>, www.earthy.com and www.owennativefoods.com. Or, if you can forage or purchase fresh pawpaws, you can extract the pulp and freeze it. Below are two pawpaw recipes from Kentucky State University to try. Additional recipes can be found at www.pawpaw.kysu.edu or by searching for pawpaw recipes online. Enjoy!

Pawpaw Ice Cream

- 1 quart cold milk
- 6 eggs
- ½ tsp. salt
- 1½ cup sugar
- 1 cup pureed pawpaw pulp, or more to taste
- Juice of 1 lemon
- 1 quart heavy cream
- 2 Tbsp. vanilla



Scald 3 cups of the milk in the top of a double boiler. Beat eggs well; add salt, sugar, and the remaining cup of milk. Stir egg mixture slowly into the hot milk and cook over a small amount of simmering hot water, stirring constantly, until mixture just coats a clean metal spoon. *To prevent curdling, do not have the water boiling vigorously, and take care not to overcook.* Stop cooking as soon as the custard coats the spoon and remove from heat at once. Cool pan of custard in another pan containing cold water, then chill thoroughly in refrigerator.

Combine pawpaw puree with the lemon juice and add to the chilled custard along with the cream and vanilla. Pour mixture into a chilled 1-gallon ice cream freezer canister and fit dasher into place. Freeze and ripen according to directions accompanying ice cream freezer.

Pawpaw Bread

- 1 cup pawpaw puree
- 1/3 cup shortening
- 2/3 cup sugar
- 2 eggs
- 1¾ cup flour
- 2 tsp. baking powder
- ¼ tsp. baking soda
- ¾ tsp. salt

Cream shortening, add sugar gradually, and beat until fluffy. Add eggs, one at a time, beating well after each addition. Beat in pawpaw puree. Sift together remaining dry ingredients and add in four portions, beating smooth each time. Pour batter into a greased, floured loaf pan (8 x 4 x 3 inches) and bake in a moderate oven (350° F) for about 50 minutes, or until a toothpick inserted into the loaf comes out clean. Cool on rack before slicing. Serve slices buttered or with cream cheese. Makes 1 loaf.

To vary this recipe, add 1 tsp. pumpkin pie spice, ½ cup chopped pecans, and ½ cup candied orange peel.



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Garrett College Unveils a New State-of-the-Art STEM Building

(Science, Technology, Engineering, Math)

Written by: **Mary Reisinger**
Photography by: **Lance C. Bell**

Some creative thinking at Garrett College has resulted in the transformation of an older building into a thoughtfully-designed new facility for STEM (Science, Technology, Engineering, Math) education. A \$2 million endowment gift from the Daniel E. Offutt III Trust will help the college ensure this state-of-the-art facility stays that way while providing accessible STEM education in the years to come.

The Daniel E. Offutt III STEM Center – named for the late Oakland, Maryland, native and philanthropist whose gift will equally fund STEM scholarships and STEM equipment refresh – is the result of a vision years in the making. A few years ago, leaders at the college set expansion of the STEM program as a top priority. However, the laboratory classrooms

scattered in other buildings across campus were inadequate for current educational needs. They lacked sufficient light, prep space, ventilation, and storage; student work was slowed because of the limited number of functioning sinks or pieces of equipment. Similarly, the award-winning robotics team was making do with spaces never meant for this kind of design and testing.

At the same time, it was clear that the building originally used for mine safety/technology classes and then for



One of the attractive, light-filled, state-of-the-art science labs at the new STEM building.

continuing education was in need of renovation. No air conditioning had been installed when it was built in the 1970s, and the existing heating, electrical, and sound systems were outdated.

Everyone involved agreed that STEM education would be

enhanced by re-purposing the building. Kathy Farley Meagher, director of campus facilities, called on her experience with capital project plans to oversee this huge undertaking. The project plan has been completed as originally scheduled, starting in May 2016. On September 8, 2018, Dr. Richard Midcap, president of Garrett College, served as master of ceremonies for the grand opening of the renovated and expanded educational building on the Western Maryland campus.



The original “visioning group” of 21 people, 7 of them specialists from outside the college, decided what features the building should have, and steered the process toward being sensitive to the environment. Even the colors of walls and furnishings have been chosen to harmonize with the beautiful natural surroundings the college enjoys.

Grimm & Parker Architects brought in Maryland companies Alban Engineering of Hunt Valley, SPECS Civil Engineering of Cumberland, and Columbia Structural Engineering of Columbia. After a competitive bid process, the building contract was awarded to Harbel Construction of Cumberland. These companies worked closely with County and State agencies for permits and inspections. They also communicated and coordinated with the community.

The \$8.5 million cost was split evenly between the State of Maryland and Garrett County. County, state, and national politicians worked to make available the funding needed. College and community leaders explored grants and launched a fund-raising campaign through Garrett

College Foundation for scholarships and specialized lab equipment. In addition to the Offutt endowment – called a “transformational gift to Garrett College” by Dr. Midcap – other donors participated in opportunities to name rooms within the new building.

The result is an attractive, light-filled space containing four laboratories with prep rooms, four classrooms, faculty/staff offices, conference rooms, student areas for tutoring and study, break rooms, and a large center that serves the robotics teams and others. This building’s electrical, mechanical, and plumbing infrastructure is robust and modern. As a U.S. Green Building meeting Silver qualifications for Leadership in Energy and Environmental Design (LEED), it has low energy costs and minimal environmental impact. Its finishes not only reflect the beauty of Garrett County, but also are easy to maintain.

Students and teachers alike are enthusiastic about the benefits this new learning space holds. Students will enjoy the convenient break, study,

The lobby at the new STEM building is an inviting, spacious area that harmonizes with the beautiful natural surroundings of the college.





Some of the anatomy training displays in the new learning space at Garrett College's new STEM building.

and meeting spaces, as well as easy access to their professors in offices near the classrooms and labs.

In addition to more functionally designed learning spaces, faculty members point out that they were able to supplement the best equipment they had with new items. For example, Linda Griffith, chemistry professor, kept a high quality cast iron device that she says could not be affordably duplicated today, but she also purchased new gas and vacuum nozzles.

One of the most notable additions to classroom resources is a virtual dissection table, a \$96,583 purchase made possible by a matching grant from the Appalachian Regional Commission. This device allows students to study realistic images of four cadavers, bodies donated to science by Death Row inmates. Unlike the usual anatomy models, these individuals had various kinds of ailments and injuries, including cancer and compressed vertebrae, so students

get to see real-life anatomical problems. Using these digital images allows students to make mistakes or to repeat processes. If they accidentally sever a nerve, they can restore it. Scans and results of medical tests can be viewed on the proper part of the body. Cross sections can be viewed. Various parts of the body, such as skin or muscles, can be displayed separately. Images of animals are also available, making this dissection table valuable for veterinary science, in addition to its usefulness in human health fields, for athletic trainers, and so on. Learning to use the many features of the dissection table was so compelling, according to biology faculty members Christa Bowser and Carolyn Deniker, that they have had difficulty tearing themselves away from it.

This dissection table is the first in an institution of higher learning in the state, but it was just one of many special features of Garrett College mentioned at the dedication.



For example, Garrett College was the first community college in the country to be able to offer free tuition assistance to all qualified local students, in partnership with the Garrett County Commissioners. The athletic complex provided the first indoor public pool available in the county. The school has developed strong programs ranging from adventure sports to workforce development. The robotics team has led the way in technical competition. The college has recently expanded its library and media center, and now has completed this new STEM facility. At the STEM building ribbon-cutting, the school announced its next important project: a new performing arts center.

Since its founding in 1967, Garrett College and the community around it have formed an effective partnership to promote excellence in education and training, and this partnership promises to continue strengthening the school well into the future.



The virtual dissection table (above) allows students to study realistic images of cadavers with various diseases, injuries and ailments. Scans and results of medical tests can also be viewed, as well as skin and muscles.

Left: One of the images programmed into the virtual dissection table for training purposes.



Daniel E. Offutt, III
1931-2016

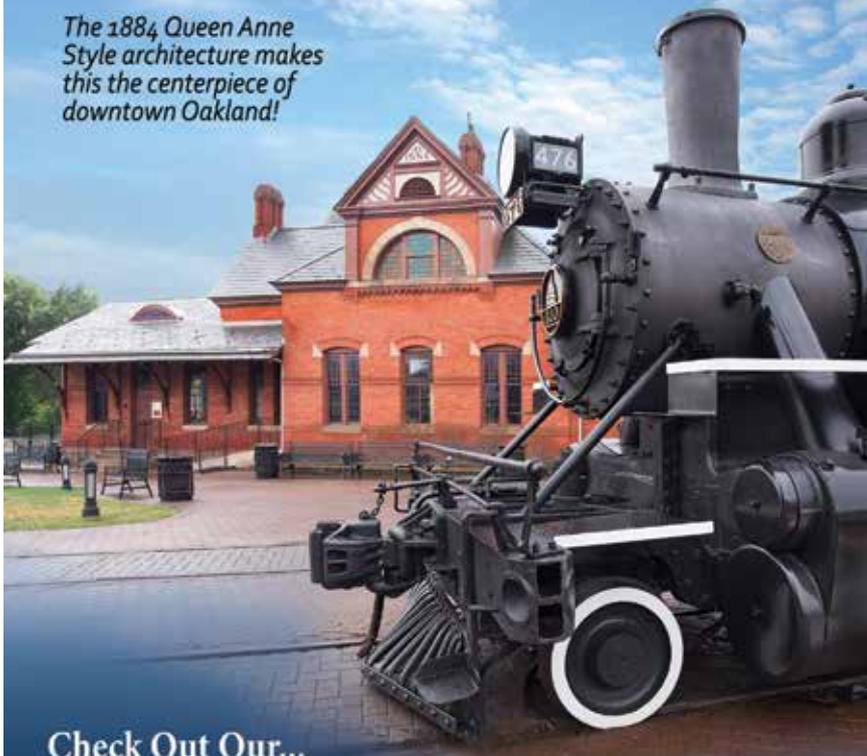
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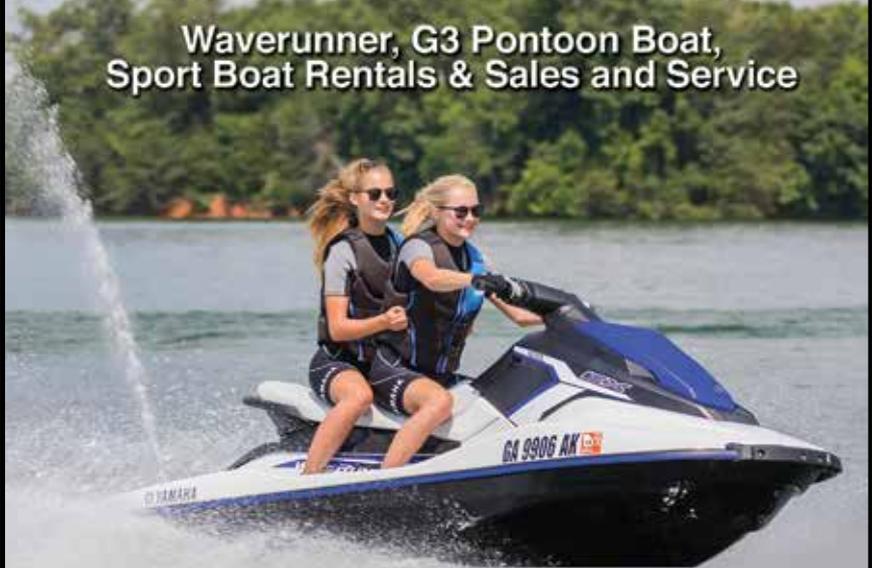


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General George Crook:

a Military Man's Ties to Mountain Maryland

Written by: **Mary Reisinger**
New Photography by: **Lance C. Bell**

In the Western Maryland town of Oakland, a rambling home known as Crook's Crest perches on a hilltop. A short section of roadway below is named Crook Street. One could be forgiven for thinking that a famous outlaw had influenced these names, but the "crook" in this case was General George Crook, renowned for his military skills both in conflicts with Native American Indians in the West and in the Civil War in the East.

Crook was born in Taylorsville, Ohio, near Dayton, in 1830, of parents who had moved there from Maryland. Crook's father belonged to a Baltimore County militia company believed to have participated in the defense of Fort Mchenry in the War of 1812. Crook attended West Point, graduating in 1852, and spent the rest of his life in the Army. He seems to have grasped the essence of leadership early in his life. His younger brother, when first placed in command of a military company, asked George for advice on being a leader. Crook's response was, "Learn to command yourself and you will find no trouble in commanding your company."

While in the West, Crook honed wilderness and hunting skills enough to be compared to Daniel Boone; these skills would prove useful during the Civil War when soldiers often had to forage for food and scout unfamiliar terrain. He also rose to prominence in the "Indian Wars" that took place before and after the Civil War.

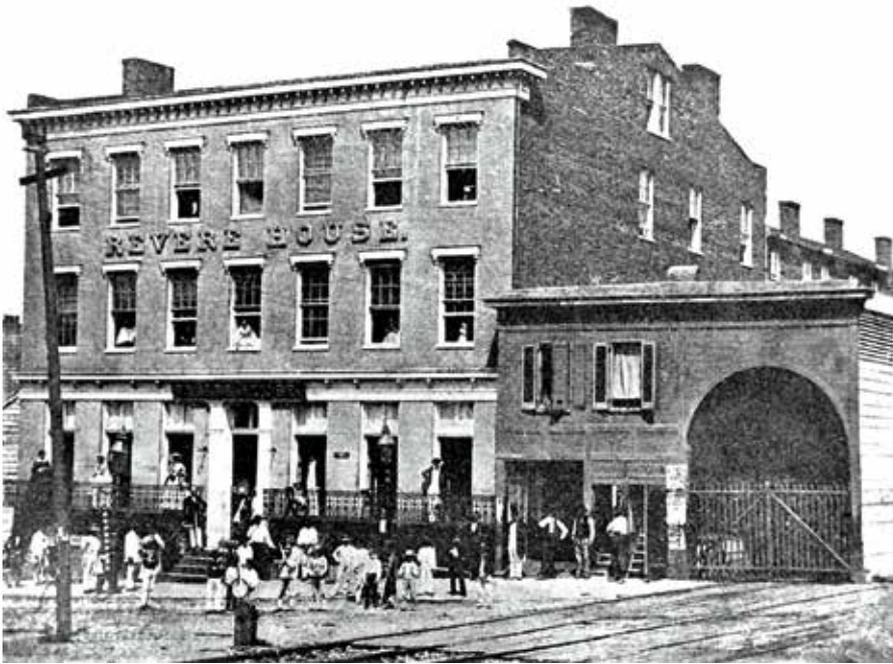
Crook was highly respected for his dealings with Native American Indians. He was successful not only in winning during battles with them, but also in negotiating surrenders and agreements through honest dealing. He wrote an account of his engagement in some of these campaigns, *Operations Against the Apache Indians: 1882-1886*, in



which he emphasized the importance of getting to know the various leaders of the tribes. Crook, who had done very poorly in studying French while he was at West Point, learned several West Coast Native American languages well enough to be able to communicate in them.

Though he was a stern adversary, Crook strove to act fairly in all situations; when Geronimo surrendered, bringing with him a herd of cattle stolen from Mexican ranchers, Crook had the cattle sold and the money returned to the ranchers. He insisted on the U.S. government meeting the terms of its agreements with Native Americans, and he devoted much of his life to working for their rights. The Apache gave Crook the nickname Nantan Lupan, "Grey Wolf." Red Cloud, a leader of the Oglala Lakota, was one of many Native Americans who recognized Crook's integrity: "He, at least, never lied to us. His words gave us hope."

During the Civil War, Crook returned from the West and accepted a commission as colonel of the 36th Regiment



General Benjamin F. Kelley (above) was captured along with General George Crook by McNeill's Rangers in Cumberland, MD, February, 1865.

At the time of his capture, General Crook was headquartered at the Revere House (left) in Cumberland, MD. (Courtesy Albert Feldstein)

of Ohio, volunteers for the Union Army. He and his men were primarily positioned in the area around western Virginia and western Maryland. Crook believed that “example is always the best general order” and took an active role in the fighting. On one occasion, he dismounted from his horse to wade across a waist-high stream. His riding boots filled with water and he became stuck in the mud, but his men pulled him out. Crook is distinguished for his courage and strategic cunning at Antietam and Cloyd’s Mountain, among other engagements. He was part of the defeated Union forces at the second battle of Bull Run; it was gratifying for him that his forces were instrumental in preventing General Jubal Early’s July 1864 raid on Washington, D.C. Crook was eventually promoted to the rank of general.

General Crook’s autobiographical notes, discovered in military archives in 1942, reveal that he was quite critical of much of the conduct of the Civil War. After offering an example of being ordered to do something impossible, he did not sugarcoat his view. “Such imbecility and incompetence was simply criminal, a great deal of which lasted until the close of the war. It was galling to have to serve under such people. But many of them, by maneuvering in politics and elsewhere, are looked upon by certain people throughout the land as some of our military luminaries.” Nevertheless, there were officers he respected, including his West Point classmate, Philip Sheridan, and General U.S. Grant.

Crook also forged a firm and lasting friendship with Rutherford B. Hayes, who fought in the Civil War before going on to be a Member of Congress, Governor of Ohio, and President of the United States. In his diaries, Hayes referred to Crook as the best military leader under whom he had ever served; Hayes even named one of his sons George Crook Hayes.

One unusual incident that took place during the Civil War secured Crook a place in local history. In late February 1865, while Crook was headquartered in Cumberland, Maryland, at the Revere House, he was kidnapped by a group of partisan Confederates known as McNeill’s Rangers. The raiders “arrested” Crook and another general, Benjamin F. Kelley, headquartered at The Barnum, a nearby hotel. Kelley’s adjutant, Captain Thayer Melvin, was also taken. John H. McNeill, first leader of this guerilla group, held a grudge against General Kelley because Mrs. McNeill had been removed from a train and arrested in Oakland in 1862 while on her way to join her husband in Virginia. When the elder McNeill died after being wounded in an 1864 raid, his 22-year-old son Jesse assumed leadership of the band and revived the idea of retaliating against General Kelley.

The daring raiders, many of whom were natives of the area around Cumberland, succeeded in capturing the officers, eluding Union troops dispatched to find them, and holding the generals in Richmond, Virginia, where they were treated with great courtesy and respect. The Union officers even

had an opportunity to share a meal and conversation with General Jubal Early, an opponent they had battled up and down the Shenandoah Valley. A few weeks later, an exchange was conducted so that Crook could continue to lead in the final months of the war. (For more details of the raid, see “The Capture of Generals Crook and Kelley From Cumberland by McNeill’s Rangers During the Civil War,” by Harold L. Scott, Sr., in the Fall 2005 issue of *Mountain Discoveries* – www.mountaindiscoveries.com.)

As an interesting side note, three future Presidents were present in Cumberland at the time of the raid: Rutherford B. Hayes, James A. Garfield, and William McKinley. They apparently were not seen as militarily important enough to kidnap.

Several of McNeill’s Rangers were from the part of Allegany County that in 1872 became Garrett County. These included Charles J. Dailey, son of the owner of the Revere House, and sister to Mary Tapscott Dailey. The family, originally from Moorefield, Virginia (later West Virginia), were Confederate sympathizers despite living in a Union state.

It is likely that General Crook and Mary Dailey were acquainted before the raid; in fact, they may have been

engaged. Most historians believe they had already met at social events with dancing held in Cumberland. This seems likely, especially in light of the fact that General Kelley later married a woman he had met while headquartered in Cumberland. Others tell the romantic story of Crook meeting the young woman during his captivity by the Rangers. Whatever the circumstances of George Crook meeting Mary Dailey, they were issued a marriage license on August 21, 1865, at the Allegany County Courthouse in Cumberland. They were married the next day by the Reverend William L. Heyland. She was 23; he was just a few weeks shy of 35.

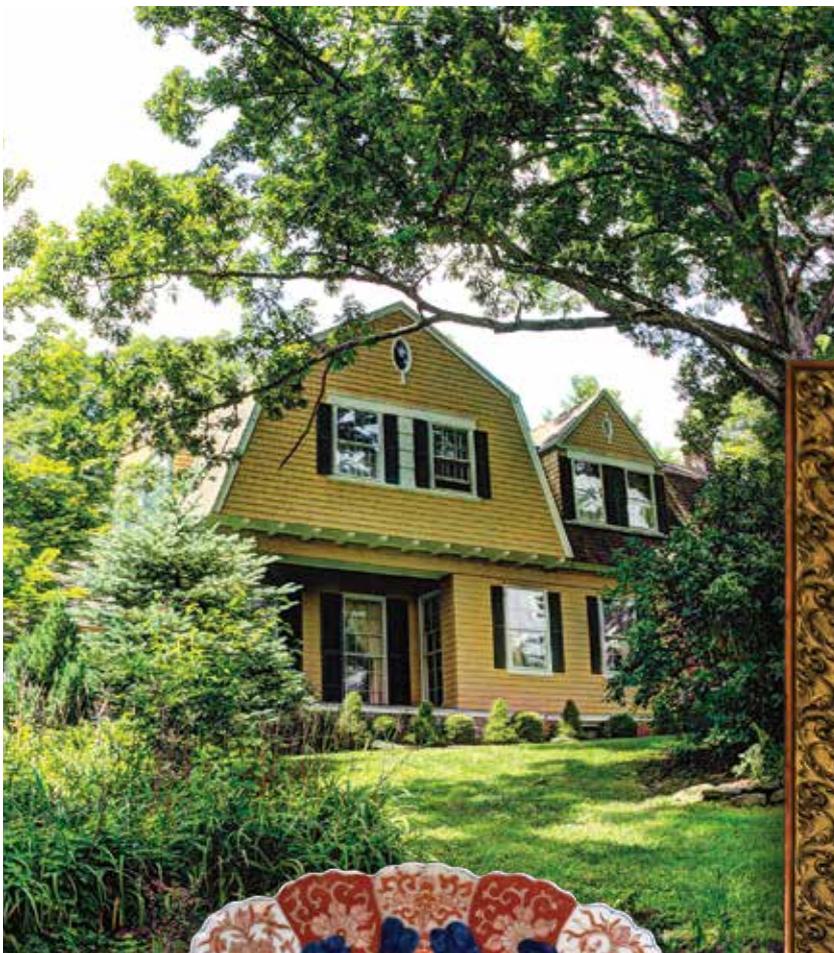
Mary Dailey’s father also owned and managed the Glades Hotel in Oakland, Maryland, considered one of the finest mountain resort hotels of the time. After the Civil War, General Crook continued his military career in the West, but on visits to Mary’s family, the Crooks stayed at the Glades Hotel. Oakland had much to recommend it. It offered proximity to Mary’s family, especially her sister, Fanny, and to friends of the couple. One such friend, Gus W. Delawder, a pioneer in aquaculture and conservation, served the locally available rye whiskey, regarded as superior to other whiskeys, at his fishing camp, but he never allowed guests to take any with them. He made an exception for



The Glades Hotel in Oakland, Maryland — considered one of the finest mountain resort hotels of the time — was owned and managed by Mary Dailey’s father. Mary and her husband, General George Crook, were fond of Oakland and decided to build a home there in the late 1880s. Unfortunately George died before the construction was complete.

The Dr. Thomas Johnson family has carefully restored and has resided at the house at Crook's Crest (left) since the 1970s. The lithograph of General Crook on horseback (below) was donated by former owner, Mrs. Nadine Bussey, as a gift to the house.

The platter (below left) was one of Mrs. Crook's favorite pieces. It can be viewed at the Garrett County Historical Society Museum in Oakland, MD.



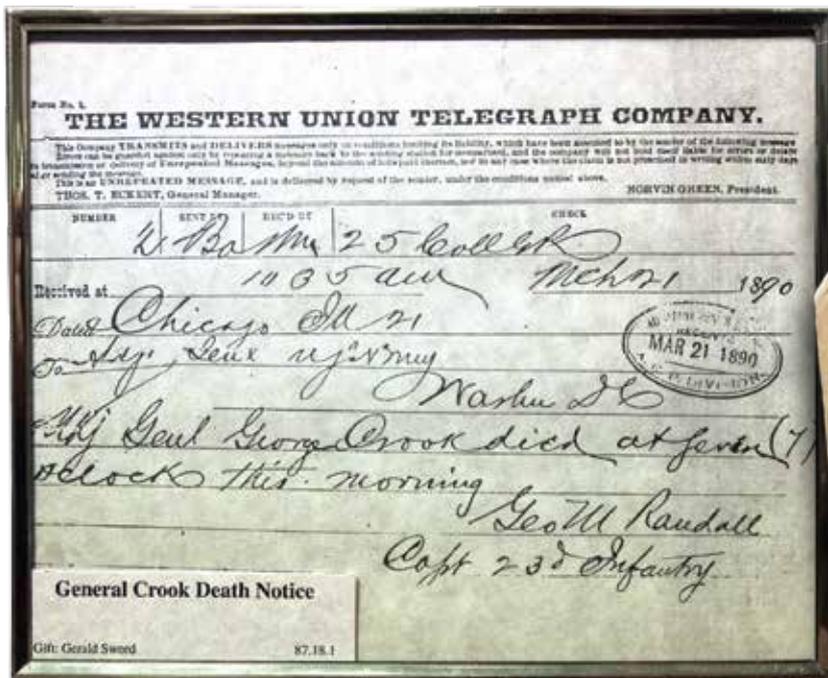
his friend George Crook, sending two barrels to Crook in Arizona. Crook's companion in captivity, General Kelley, and his wife Clara settled in the area, building a house known as Swan Meadow that is still occupied by a local family today. Oakland also had a mild summer climate, much natural beauty, and prolific hunting and fishing opportunities for General Crook.

The Crooks found the area so agreeable that they decided to build a home on some land that had formerly belonged to Mary's father. Because it was at a high point on one side of the town, they had a scenic view of the town and the glade land beyond the town. The property became known

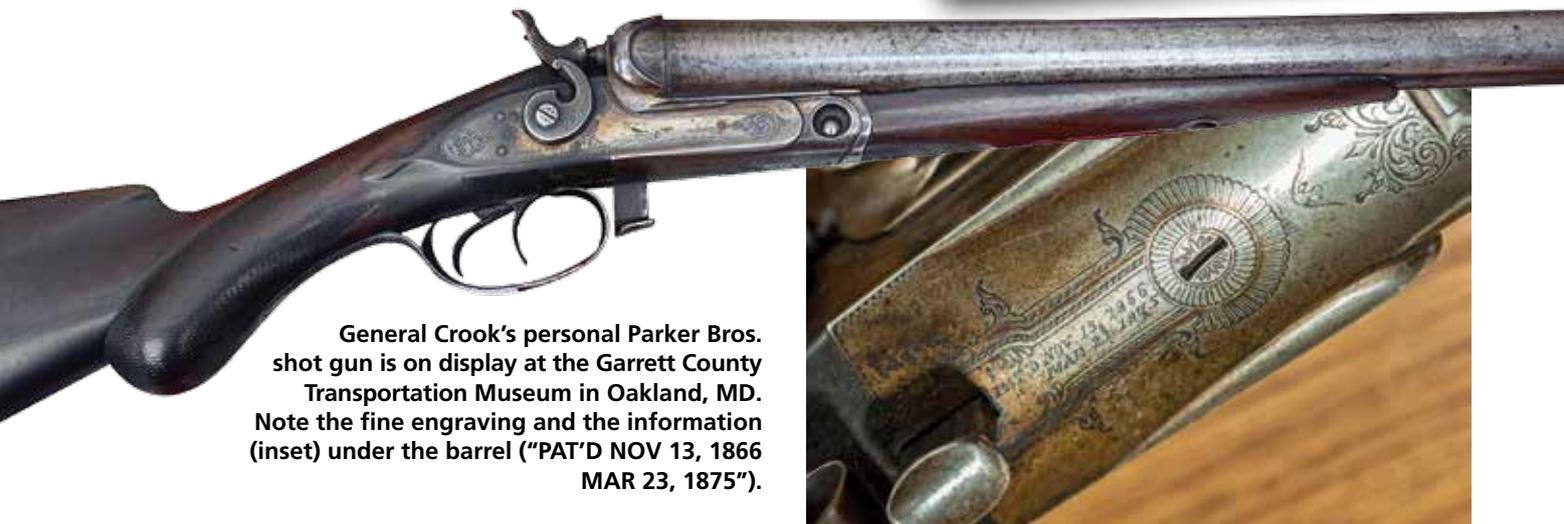
as Crook Crest; most townspeople today refer to it as Crook's Crest.

As the house began to take shape, General Crook was still an active military officer, commanding the largest military department in the West, but he participated in the design and furnishing of the home. Local historians were able to document that he chose woodwork and doors; this helped in the quest to place a commemorative plaque on the property in recent years.

Sadly, Crook died on March 21, 1890, before the construction was completed. He collapsed in Chicago, where he and Mary were staying. He was brought back to Oakland for burial in the Dailey family plot. Among the guests on the funeral train were Rutherford B. Hayes, William McKinley, and "Buffalo Bill" Cody.



A Western Union telegram (above) from March 21, 1890, relating General Crook’s death, is on display at the Garrett County Historical Society Museum in Oakland, MD, as well as an original photo of General Crook (right).



General Crook’s personal Parker Bros. shot gun is on display at the Garrett County Transportation Museum in Oakland, MD. Note the fine engraving and the information (inset) under the barrel (“PAT’D NOV 13, 1866 MAR 23, 1875”).

Local lore holds that Mary Crook and her sister each took one flower from the floral displays at the funeral as a keepsake. The rest of the mourners followed suit and completely emptied the vases. Some speculate that Mary was upset by the townspeople’s behavior and for this reason later decided to have her husband moved to Arlington Cemetery. The record shows that both General Crook and his wife were re-interred at Arlington after their deaths, so it is doubtful that overly enthusiastic collecting of floral mementos, if this did actually happen, had anything to do with the burial decision. Crook was, after all, a national military hero.

Though General George Crook never lived in the home, his widow did retain the home until her death in 1895. After Mary Crook’s death, her sister Fannie kept the home. Just two months after her sister died, Fannie married Lieutenant Matthew Markland, who had served under General Crook for many years, and the Marklands spent a great deal of time at Crook’s Crest.

Ownership of the house after Fannie included the families of A.D. Naylor, E.M. Weeks, and E.L. Bussey. Since the 1970s, the Dr. Thomas Johnson family has resided at Crook’s Crest. They have carefully restored and maintained the house on the hill. Crook’s Crest still has the woodwork

chosen by the general. Mrs. Nadine Bussey, former owner of the house had acquired a lithograph of General Crook on horseback (Kurz & Allison Art Studio, Chicago) and placed it over the mantelpiece. Mrs. Bussey told the Johnsons that she was leaving the lithograph as a gift not to them, but to the house. The lithograph still graces the wall over the fireplace mantel.

In 1898, both George and Mary Crook were moved to Arlington National Cemetery. An Arizona history of women (where the Crooks lived during part of his military career) claims that Mary Crook was the first woman to be buried in Arlington. Later, Mary's sister Fannie and her husband, Lieutenant Markland, were also buried nearby. General Crook's gravesite is marked with a monument that commemorates his negotiation with Geronimo.

General Crook was important in many parts of the country. His name is attached to counties in Oregon and Wyoming; mountain peaks in the Warner and Cascade ranges; former forts in California and Nebraska; a town in Colorado; a national forest trail in Arizona; a walk in Arlington Cemetery; and a Colorado site of ancient petroglyphs, which locals say show Crook's brand on the horses. The 3rd Brigade Combat Team, 1st Cavalry Division is nicknamed

"Greywolf" in honor of Crook's Apache nickname. The General Crook House at Fort Omaha, Nebraska, where he lived when he commanded the Department of the Platte, is now a museum open to the public. Collections of his letters and other papers are located in several places, including Washington, D.C., and Oregon. Crook has even been included as a character in a 1993 movie, *Geronimo: An American Legend*, and a television series about the West.

However, Oakland has a special place in General Crook's story. He married a woman from the area, he visited Oakland many times, he began construction of a house here where he planned to spend his retirement years, and after his sudden death in Chicago, at age 59, he was buried in the Oakland Cemetery, in the Dailey family plot.

Oakland is justifiably proud of its connection to this illustrious military leader and advocate for Native Americans. Visitors to Oakland today will find photos of the Glades Hotel and many artifacts related to General and Mrs. George Crook. The Historical Society Museum (*see ad below*) on Second Street displays dishes, photos, and many other items. Around the corner at the Transportation Museum, a rifle and wallet and some other items owned by General Crook are exhibited.

Those interested in research will find many materials in the historic society's files, such as more pictures, copies of Crook's writing (including his autobiography, discovered fifty-two years after his death in some military archival materials donated by his military aide's widow), oral history accounts, newspaper articles, and even a note from a descendant of one of McNeill's Rangers certifying that the horse shoe donated to the museum came loose from the raider's horse as the group escaped from Cumberland with the captured generals.

It's also possible to see where the Crook's Crest and Swan Meadow homes are located (still occupied and loved), and the Dailey family plot can be found in the old Oakland Cemetery on Fourth Street near the courthouse.

Editor's Note: Crook Crest and Swan Meadow homes are privately owned and NOT available for touring.

GARRETT COUNTY MUSEUM OF TRANSPORTATION

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301-334-3226
www.garrettcountrymuseums.com

Transportation Museum
Liberty Street, Oakland, MD
301-533-1044

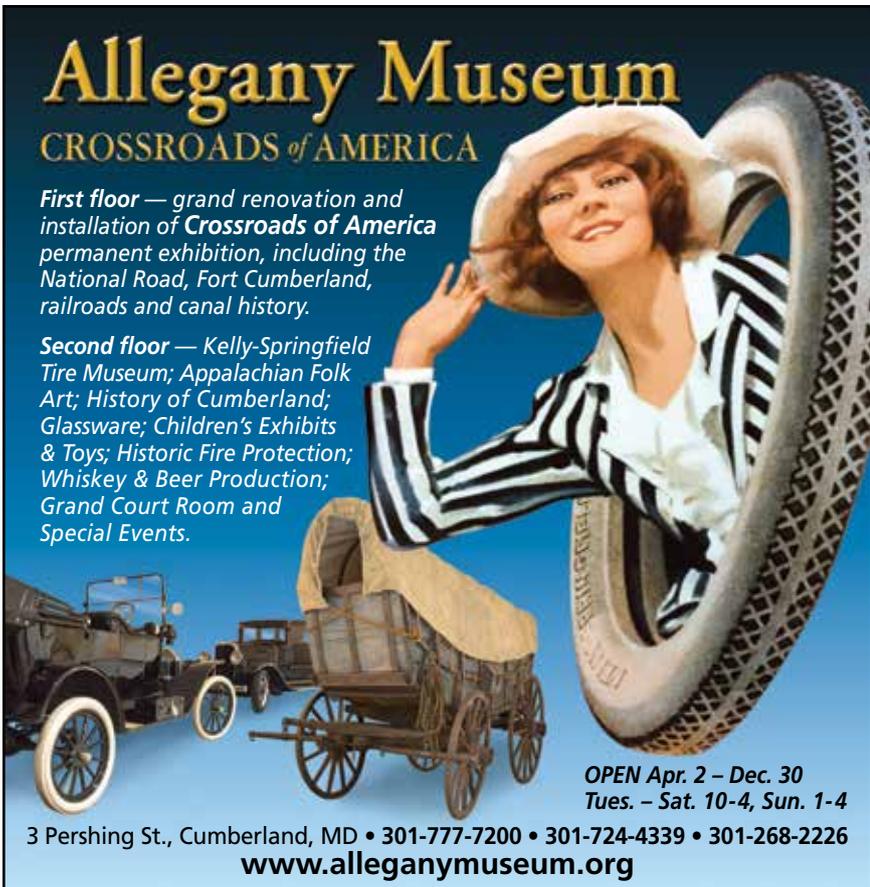
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2019 Car and Truck Show Schedule



May 25 — 5:00 pm – 10:00 pm **Super Cruise Memorial Day Weekend**

Rt. 51 Industrial Boulevard
Cumberland, MD
Contact: Gary Bartik 301-724-4339
Leroy Nixon 301-722-1212

June 8 — 10:00 am – 4:00 pm **Heritage Days Antique Car & Truck Show**

Canal Place, Cumberland, MD
Contact: Jim Jenkins 301-876-8953

August 29 — 4:00 pm – 10:00 pm **Main Street Cruise**

Rt. 40 Main Street, Frostburg, MD

August 31 — 5:00 pm – 10:00 pm **Super Cruise Labor Day Weekend**

Rt. 51 Industrial Boulevard
Cumberland, MD
Contact: Gary Bartik 301-724-4339
Leroy Nixon 301-722-1212

September 4 — 10:00 am – 4:00 pm **Pre-War Car & Truck Show**

Canal Place, Cumberland, MD
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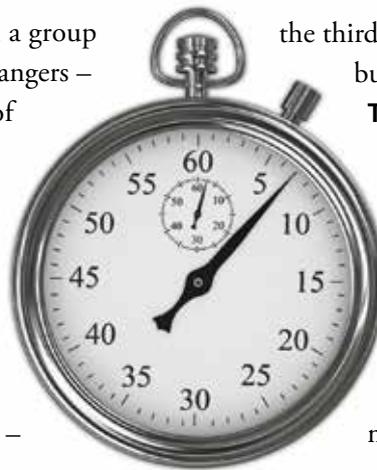
Written by: **Sara Mullins**
Photography by: **Lance C. Bell**

Owner/operators of Exit Strategy
Escape Room, Shelley Miller and
Tom Acton.

We've Gotta Get Out of this Place!

The clock is ticking. You're in a room with a group of people who may be friends, family or strangers – or some combination thereof. Regardless of whether or not you know anyone, you all share the same mission: to escape within one hour. The room itself is like a 3-D puzzle to be solved, carefully designed with an engaging “plot” or theme. Working together, players use their bodies and minds to uncover clues, solve puzzles and locate hidden objects to find a way out – hopefully, in time.

This is the escape room experience, and it's become a worldwide phenomenon that has arrived in Downtown Cumberland. Operated by Tom Acton and Shelley Miller, Exit Strategy Escape Room opened in December 2018 on



the third floor in room 306 of the Allegany Museum building. Two rooms are currently available:

The Untouchables room, where Eliot Ness has hired you to help him nab Al Capone by searching for his ledger inside one of his private speakeasy clubs; and **Through the Looking Glass** room, where you've followed the white rabbit into a fantasy world, only to learn that he has vanished and you can only escape by finding his magic tokens and pocket watch.

Exit Strategy Escape Room also currently offers two portable rooms, designed for groups of six to fifty people. **Missing Talismans** challenges players to find the treasure chest that contains the most valuable spoils obtained by the four greatest pirate captains, and protected with the



The Untouchables room where Eliot Ness has hired you to find Al Capone's ledger.

power of four magic talismans. In **Tohua Island**, tiki statues of the children of Tāwhirimātea, the god of weather, have gone missing. Players must find a way out before it's too late.

The idea of the business arose from the simple question, "What are we going to do this weekend?" Eventually, the couple learned about the escape room craze sweeping the country. Designed as a social play experience, the escape room concept originated in Japan around 2007 and caught on in Asia and Eastern Europe before arriving in San Francisco around 2012. Tom says, "Shelley and I would travel to escape rooms in other areas. On our first outing, we didn't get out of the first room, but it was still a lot of fun."

Since its 2018 opening, the Exit Strategy experience has been catching on in Cumberland. "It's been good. We've been pleasantly surprised. We've seen hundreds of participants

since opening, with guests coming from Morgantown to Hagerstown and everywhere in between," Tom says.

Tom and Shelley believe the escape room experience is perfectly suited for team-building, and have used it with their other business they've operated since 2003, Get Out & Play Outfitters. "We've offered team-building escape room experiences to several area businesses, including Potomac State College, Cintas, and Hamilton Relay," Tom says. "The portable units are popular for corporate events and parties."

Rooms are priced at two levels, depending on the number of participants: at a per person rate for a minimum of four, or at a private room fee for up to eight. Minors under 18 must be accompanied by an adult age 21 or older; for the



Through the Looking Glass room where you must find the white rabbit's magic tokens and pocket watch.

Untouchables Room, the minimum age is 12.

The couple operates the business from an office located on the second floor of the Western Maryland Railway Station, where they also maintain a small retail shop selling GAP (Great Allegheny Passage) bike trail and C&O Canal memorabilia such as t-shirts, hats and souvenirs. "These serve as an advertisement for the community of Cumberland," Tom says. "Many cyclists end their rides here. The merchandise reminds people, 'Here's where we finished our ride.'"

Tom and Shelley continue to come up with ideas. One about to launch in spring of 2019 is the Goosechase Scavenger Hunt, designed as a community-wide experience

throughout the Cumberland area. Players will be able to download a designated phone app to keep track of score – both those of their own team and those of other teams. The app also allows them to take photos to post, obtain and provide live information, do GPS check-ins at various sites, plus ask questions and provide answers to other participants.

To find updates on the Goosechase Scavenger Hunt or to obtain information and make reservations, go online to **exitstrategyescaperoom.com** or call **301-777-0747**. You can also use a contact form on the web site to schedule a visit.

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Bees and Beekeeping

Past and Present

Written by: **Mary Reisinger**
Photography by: **Lance C. Bell**



Besides being famous, what do Thomas Jefferson, Sir Edmund Hillary, Martha Stewart, Leo Tolstoy, Maria von Trapp, Henry Fonda, Morgan Freedman, and Scarlett Johansson have in common? They all were or are beekeepers.

Bees have been connected to human history for millennia. Cave paintings feature people climbing trees to gather wild honey. Pythagoras was so enamored of bees that his most devoted followers ate only bread and honey. Aristotle was an avid beekeeper who mistakenly concluded that the biggest bee in the hive must be male.

Fortunately, pioneers in apiculture have advanced our knowledge of how bee colonies operate, designed helpful equipment and techniques, developed commercial beekeeping, and discovered medical uses for bee products. Meanwhile, ordinary people in every corner of the world have kept bees, learning mostly from experience how best to care for them.

Aristotle's error about the gender of the largest bee in the hive was corrected nearly two thousand years later by Luis Mendez de Torres in 1586, but the discovery is usually credited to Charles Butler, who wrote *Feminine Monarchie* (1609), the first English language book on beekeeping, in which he also debunked the then-common notion that bees gather wax from plants. Instead, he explained, they produce it. In addition to being an apiarist, Butler was a musician who composed and directed concerts of music, including pieces based on the sounds of bees. (If you'd like to listen to some of this music, there is a performance of "Bee Madrigal: Feminine Monarchy" on YouTube.)

Understanding Bee Communities

A major milestone in understanding the function of bees occurred around 1750 when the Irish beekeeper and botanist Arthur Dobbs realized that bees pollinate flowers as they collect nectar and pollen. He also observed that bees

choose one specific flower type at a time, even in a field with many varieties blooming.

We have learned a great deal about the collective activity of honey bees. Healthy bee colonies contain 60,000 to 80,000 bees, divided into three types: queens (female), drones (male), and worker bees (female). The queen is the only bee that can lay fertilized eggs, and she has the ability to choose which eggs to fertilize. Unfertilized eggs will become drones; fertilized eggs will become worker bees. A queen in her prime may lay 1,500-2,000 eggs in a day. If the queen dies, leaves, or becomes unproductive, the worker bees can create another queen by feeding larvae a special food known as royal jelly to larvae. Though normally only one queen reigns in each hive, West Virginia beekeeper Brian Umstead confirms that occasionally two queens work the same hive for a season.

A drone's sole function is to fertilize the queen, and the act of fertilization kills the drone. Though each hive produces several hundred drones, queens on their mating flights may only mate with 10-50. Any drones remaining in the hive in the fall will be kicked out; it's a harsh reality that they are no longer needed, and their presence will make it more difficult for the colony to survive through the winter.

Female worker bees perform all the other tasks necessary for the colony. They take on a series of jobs throughout the summer season. A worker bee's first duty is housekeeping: cleaning cells and preparing them for new eggs or nectar, and removing the bodies of bees that have died in the hive, as well as unhealthy brood. They also generate wax to cap cells in which eggs have been placed. Nurse



bees care for the developing larvae, checking on them as many as 1,200 times a day. Over the eight days before they hatch, the young need to be fed about 10,000 times. Queen attendants groom and feed the queen; in the process they spread the queen's pheromone scent throughout the hive, a signal to the other bees that the hive still has a viable queen.

Other workers deliver water, fan the hive to keep it at the right temperature, mix pollen with water and pack it into cells for feeding the brood, construct more honeycomb when needed, deposit nectar into cells to become honey, fan the honey to the right moisture content and then cap it, make repairs in the hive, and guard the entrance from unwelcome intruders. The most senior responsibility of the worker bee is to forage within a five-mile radius gathering pollen, nectar, and resinous material for use in the hive. Bees who are about to die generally leave the hive; this means other bees will not need to remove their bodies.

Worker bees born in the spring work incessantly and live about six weeks. In contrast, worker bees born in the fall live for six to eight months; these workers, larger than the spring bees, keep the queen warm through the winter. To do this, they cluster around the queen, cycling continually from the outer layer of the cluster to the inner part,

vibrating to raise the temperature. The bees depend on stored honey for energy during the winter; even when honey is available, if the bees cannot reach it without leaving the cluster, they will die.

The work of bees requires the ability to learn and to convey vital information or requests to each other. Foraging bees going out for the first time hover over the hive memorizing its markings and safe landing spots so they can find it on their return. Bees can sense and remember the scent of flowers as a clue to locating them again.

When German scientist Karl von Frisch published *The Dancing Bees* in 1927, his theories about the meaning of bees' dances was dismissed by other scientists, but in 1973, he received the Nobel Prize for his "pioneering work in communication between insects." Foragers who have found a food source come back to the hive and perform a round dance if the food is close, or a waggle dance if it is further away. The waggle dance indicates what direction (in relation to the current position of the sun) and what distance others should fly to find the food. Additional dances encourage workers to join the foraging for a particularly rich source, or to help with the processing of nectar when a large quantity is arriving at the hive.



There is one Queen bee per colony. She mates with 12-18 drones and can lay up to 2,000 eggs a day. Drones only job is to mate with the queen: the mating process kills the drone. Worker bees care for eggs, feed larvae, attend to the queen, clean and guard the hive and forage for nectar. They also process the nectar and build comb.

A Honeybee produces 1/8 teaspoon of honey in its life and a hive can make 60 lbs of honey per season.

Queens produce chemicals to give orders to the other bees about what they should do. When hives become crowded, the queen can decide to “swarm,” taking about half the colony with her to find a new place to build a home. As the main group rests on shrubs or trees, scout bees fly ahead looking for a good spot to settle, and return to indicate the potential new location with yet another dance.

Bees form a remarkably sophisticated community, and have inspired many writers and philosophers with their industry and social complexity. The Irish scholar Jonathan Swift writes this comment from a bee’s perspective: “Instead of dirt and poison, we have chosen to fill our hives with honey and wax, thus furnishing mankind with the two noblest of things, which are sweetness and light.” Lord Baden Powell, English aristocrat who founded the Boy Scouts, offered somewhat more dubious praise for bees, suggesting that “they are quite a model community, for they respect their Queen and kill their unemployed.”

Bees and Humans

In the interaction of humans with bees, people have had a steep learning curve. Primitive honey gatherers looked for trees where honey bees had constructed a colony, and scooped out some of the comb and honey into a container,

probably getting stung in the process. Eventually, people began to devise means of having bees produce honey in a convenient place. One early method of keeping bees was simply to cut the tree down and re-house the bees. People created bee shelters by cutting a portion of a hollow log, called a bee gum, and putting a lid on top of it; by fashioning



Beekeeper, Jeff McIntyre, inspecting a movable frame at one of his hives.



Jacob Taylor, Bearded Bee Company, inspecting some of his hives.

Photo courtesy Bearded Bee Company

a skep out of woven straw, often with sticks inside to support the comb; or by building a wooden box. The drawback to these methods was that the bees attached the comb to the sides and roof, making it difficult to remove the honey without destroying the colony.

Two innovations combined to greatly improve beekeeping: the invention of the movable frame and the discovery of “bee space.” Columela, a first century Spanish soldier designed an early system of moveable frame that allowed beekeepers to insert and remove frames for bees to fill with honey. In 1649, the Reverend Bill Mew, inspired by Greek hives that he had seen on his travels, constructed a forerunner of the modern hive, complete with multi-level honey holding boxes. At the end of the next century, Francois Huber, a blind Swiss naturalist and beekeeper, designed special bee hives where others could see and describe to him how the bees built comb. This led to a fuller understanding of bee space, which has determined how moveable frames should be positioned. Bee space refers to the amount of open area bees naturally leave between comb.

It is enough space for them to work, but neither big enough that they overflow it with comb nor small enough that they feel it needs to be sealed shut.

L.L. Langstroth, in 1851, combined these ideas into the beehive design still commonly used in North America. His 1853 book, *The Hive and the Honey Bee*, is a foundational explanation of modern bee management.

Two types of equipment that have proved very helpful are the extractor, invented in 1865 by Czech beekeeper Francois Hruschka, and machines that aid with removing wax caps from the honey cells before extraction, a job that is done in its most basic form by hand with knives warmed in hot water.

Even before widespread adoption of the modern beehive design and other conveniences, great strides were being made in keeping bees on a commercial scale. Petro Prokopovich, an early 19th century Ukrainian, kept 10,000 hives, the first truly large-scale operation in the world, and Moses Quinby, with 1,200 colonies in the

1830s, was the first commercial honey producer in North America. His book *Mysteries of Bee-Keeping Explained*, provided a template for developing a beekeeping business, but Quinby is perhaps better known for inventing the modern bee smoker forty years later.

At about the same time that Quinby was running his commercial operation, Charles Dadant emigrated to the United States from France. Starting with very little, he managed to work his way to nine hives, and later to thousands. He also founded a bee supply factory, and wrote and published books about apiculture. Now over 150 years old, the company still updates and publishes Langstroth’s book, and has published *American Bee Journal* from 1869 to the present.

In 1854, J.S. Harbison, a Pennsylvania beekeeper, headed to California in search of gold, but ended up dealing in liquid gold. He brought in bees from the east, and went into business, producing the world’s largest crop of honey. Harbison shipped train car loads of comb honey from California to Chicago and New York. On the other side



of the equator and a hundred years later, Australian Rob Smith set a world record in 1954 by harvesting an astounding average of 762 pounds of honey from each of 460 hives. Jim Powers operated 30,000 hives in Idaho, the Dakotas, Hawaii, Florida, and Texas during the 1960s through the 1980s. This was the largest honey farm in the United States at the time.

Health Benefits

In Vietnam, Le Quy Quynh (1923-2012) spent fifty years as a beekeeper. One of his major accomplishments was to help expand commercial beekeeping in his country from several thousand colonies to over a million. Simultaneously, as a physician, Le Quy Quynh, also researched medical treatment using bees and bee products.

Bees can produce royal jelly, wax, and honey. They can convert pollen into a nutritious food called bee bread, and plant resins into a sticky substance called propolis. These products, which are made up of hundreds of natural ingredients, have long been known to have medicinal benefits. Hippocrates, the physician for whom the Hippocratic Oath is named, recommended these remedies: “Honey and pollen cause warmth, clean sores and ulcers, soften hard ulcers of lips, heal carbuncles and running sores.” Ancient Greeks and Assyrians applied propolis to wounds and tumors. Traditional cultures have used bee products to treat ailments as varied as gastrointestinal disorders and eye infections.

Interest in the health benefits of all bee products continues to be widespread. Vermont doctor D.C. Jarvis’s book “Folk Medicine” made honey so popular in the 1970s that honey prices more than doubled. He particularly encouraged readers to drink two teaspoons of honey mixed with two teaspoons of apple cider vinegar in a little warm water every day, and many beekeepers still adhere to this practice.

Not everyone can tolerate bee products; before use, people need to be tested for sensitivity; these possible allergens should not be ingested by babies, or by pregnant or nursing women. However, when used appropriately, bee products are not only nutritious food, they also have many helpful properties; there are promising indications that bee products may aid people who are dealing with high blood pressure, heart disease, diabetes, cancer, fungal infections, herpes outbreaks, infertility, dementia, skin problems, colds, and many other maladies.



A jar of honey comb used for educational purposes. The jars are placed on a colony of bees empty, the bees go into the jars and attach the comb to the inside of the jar, as they would in a natural cavity, such as a tree.

Bees also produce venom, which, though not a food, has its own therapeutic uses. Known as apitherapy, treatment with bee venom has been developed from ancient times in China. Vermont doctor Dr. Charles Mraz and others have brought this practice to the Western world and carried it forward. Venom can be administered through live bee stings at strategic “trigger points” similar to acupuncture sites, and it can be collected without harming the bee and incorporated into balms and ointments. Bee venom’s use as treatment for arthritis, multiple sclerosis, Parkinson’s Disease, Lou Gehrig’s Disease, Lyme Disease, and other ailments continues to be researched.

Modern Beekeeping and Hive Problems

Another area of great progress is in the breeding of bees. A single fossilized honey bee found in Nevada proves that there were honey bees in North America 14 million years ago, but they have long been extinct. Modern honey bees were first introduced in 1622 by European colonists. Today the bees found in the United States include Italian, German, Russian, Carniolan, Caucasian, and Buckfast. Buckfast bees were developed by Brother Adam, a monk at Buckfast Abbey



Louis Capezuto, Honey Hole Apiary, holding a frame of capped honey.

in England. When most of the monastery's existing bees died in 1916, he searched in countries around the Mediterranean for sturdy bees to import and breed. He and other beekeepers have carefully observed and recorded the characteristics each bee exhibits. Are they hardy in cold weather? Do they produce a lot of honey? Are they prone to swarming? Do they reproduce well? Are they aggressive? These and other factors have to be considered when choosing what stock to use.

Modern beekeepers benefit from all the acquired knowledge of this long tradition, but beekeeping has changed dramatically in the past few decades. Many beekeepers in the mountains of Pennsylvania, West Virginia, and Maryland remember their grandparents keeping bees on their small family farms. In those days, farmers simply put the hives out and took honey later. The way beekeeping used to be is a nostalgic memory now. Pests, diseases, habitat loss, chemicals, and unpredictable weather present difficult and sometimes deadly challenges.

The most significant of the pests are varroa mites, which entered the United States in the mid-1980s. The tiny red

or brown mites attach to the abdomen of bees and feed on the bees' internal organs; lay their eggs in uncapped brood cells, thus damaging the next generation of bees; and bring diseases to the colony. Essentially all beehives now have mites, and most beekeepers maintain a regimen of mite counts to know when treatment is necessary.

In addition to treatment, other efforts are being made to find a solution to varroa mites. For instance, breeding programs are focused on producing bees that are super groomers, called hygienic bees. Pennsylvania beekeeper Bernie Svidergol and others work with scientists in artificial insemination of bees (done under a microscope and requiring special training and equipment) and breeding of queens that will produce particularly hygienic bees. Another effort is to breed bees that will attack the mites. Commonly called ankle biters, they are properly referred to as mite biters. Another type of mite, the tracheal mite, used to be a bigger issue than they are today. Bees have apparently developed some resistance to tracheal mites;



Jacob Taylor winterizing some hives at Bearded Bee Company. The electric fencing is to help repel bears from getting to the hives. *Photo courtesy Bearded Bee Company*

perhaps something similar will happen with regard to varroa mites.

Numerous other pests still bedevil bees. Wax moths, mice, and hive beetles are a few examples. Wax moths were the most troublesome pest prior to the advent of varroa mites. They damage the comb and lay eggs in the hive. Mice also are destructive, and if they die in the hive, their bodies are too large for the tidy bees to remove. Beekeeper Edwin Summy describes one way bees deal with this problem; they completely enclose the mouse body in a layer of propolis.

While moths, mice, and mites have been a nuisance in local bee yards for years, the hive beetle has only appeared recently in the colder mountain areas. At a recent meeting of the Appalachian Beekeepers Association in Oakland, Maryland, discussion arose about how to deal with hive beetles. One suggestion was to use dryer fabric softener strips that trap the beetles but don't bother the bees.

The largest pest, rare elsewhere but common in this area, is the bear. Nearly every mountain beekeeper has found hives smashed to bits at least once. Contrary to the popular understanding that bears love honey, the real object of the bears' appetite is the brood housed inside the hive. The most common defense against bears is four-strand electric fencing, but occasionally bears will go through electric fencing to get to the tempting bee brood. Because bears can cause so much damage to hives, the State of Maryland legislature has recently approved legislation that allows beekeepers to shoot bears if electric fencing has been installed and the Department of Natural Resources has been contacted. Maryland law also provides funds for electric fencing and a mechanism to apply for reimbursement when hives are damaged.

Another threat to bees comes from changes in agriculture in the last sixty years. Larger tracts of land are dedicated to single crops or large herds of livestock. This leaves less of the wildflowers, trees, and other vegetation that used to grow at the edge of fields, providing forage for bees. Beekeeper Brian Umstead, who "chases the bloom" as warmer



A frame of bees going about their various tasks, making and filling the honeycomb.

temperatures occur at different elevations and on different sides of slopes, says it has become more difficult to find suitable locations for his hives.

Another feature of modern agriculture has been widespread use of herbicides such as glyphosate, fungicides such as chlorothalonil, and pesticides such as neonicotinoids (called neonics). Beekeepers are wary of placing bees near crops that are being treated with chemicals because bees are unavoidably exposed to these chemicals as they gather nectar, pollen, and water. Many chemicals are immediately toxic to the bees; some can have complicated impacts that unfold over time. Bees may be so confused that they cannot continue their usual work in the hive; contamination of nectar, pollen, and water can lead to feeding the brood with substances that damage them; the presence of some chemicals can make treatments for mites ineffective; and chemicals weaken honey bees, making them more susceptible to parasites and disease.

Unusual weather has resulted in far greater than usual losses in the last few years; many local beekeepers have reported from half to all of their colonies failing to survive the winter. One factor mentioned frequently is rain, which washes pollen off the flowers and makes it impossible for bees to find adequate nourishment. The extremely wet 2018 summer season in Cumberland, Maryland, and the

surrounding area led to serious losses in bee yards.

Another factor is dramatic swings in temperature. As beekeepers wistfully observe, a gradual lowering of temperature to winter and a gradual warming to spring would be ideal—but this isn't what has been happening. Irregular bloom times, reduced pollen availability, and other consequences of erratic weather have taken a toll on bee colonies in the region.

Honey bees are part of a larger trend. The past few decades have seen unprecedented losses in the insect population globally. Scientists estimate that forty percent or more of all insects could become extinct in the next few decades.

One of the immediate problems this causes is that many plants rely on insects (along with bats and birds) for pollination. In some cases, insect pollination is essential, and in some cases it serves to increase crop yield. Most experts agree that insects pollinate roughly a third of our food. Honey bees have a specific role; worldwide, they pollinate about a thousand plants grown for food, spices, beverages, medicines, and fibers. The American Beekeeping Federation notes that some food crops, including blueberries and cherries, are “90-percent dependent” on honey



bees for pollination; one crop grown in this country, almonds, is pollinated only by honey bees.

In recent decades, a completely different problem has arisen around honey itself. Some unscrupulous manufacturers are flooding global markets with honey that is either stripped of its pollen (making it impossible to identify the honey's origin), partly composed of corn or other syrups, or contaminated with substances such as strong antibiotics not approved for use in hives. This adulterated honey does not deliver the nutrition or health benefits of honey, and it presents unfair competition to the products of honest beekeepers.

Concern about the threat to honey bees and their products has led to increased efforts to help honey bees thrive. Universities, agricultural extension offices, clubs, organizations, and individuals conduct research on best practices, provide education on how to properly care for bees, breed stronger and better bees, develop helpful equipment and supplies, and raise public awareness of ways that everyone can help support honey bees. Beekeepers are the foot soldiers of this campaign. Many belong to one or more associations and meet monthly to exchange information and tips with other beekeepers, and they continue to replace the bees that are lost each year.

Honey Hole Apiary honey extracting equipment (left) and bottling tanks (right), used for filling jars of honey. Tubing runs from the extractors directly to the bottling tanks.

Edwin Summy of Grantsville says he began intending to make a profit, and he has. Louis Capezuto of Clear Spring has also operated a successful bee-centered business for the past fifteen years. Beekeepers can and do sell honey and other products such as candles, skin lotion, and food wraps. They can also sell the pollination services of their bees; some beekeepers even send bees as far away as California and Florida for almond and citrus growers. Some beekeepers breed queens and assemble “nucs” or “packages” of bees to sell to other beekeepers. Others sell equipment and supplies. They may charge for collecting swarms or colonies that have set up housekeeping in inconvenient places.

Nevertheless, most people don't make much money as beekeepers. Often they consider themselves lucky to break even. Basic equipment and supplies involve a substantial expenditure, and there are many optional pieces of equipment that provide advanced function, such as hive temperature and humidity gauges that can be read remotely. Beekeeper Chip Lee ruefully admits to being “easily seduced by gadgets.” Bees and queens can also be costly. Ed and Audrey McCreary sell comb honey; for every box they sell for \$7, they spend \$5 on supplies, and this makes no allowance for labor or other costs.



Jacob Taylor getting up close with a few of his friends.

Photo courtesy Bearded Bee Company

Why do beekeepers keep bees, then?

Some people come to this pursuit in unusual ways—Scarlett Johansson was given a hive as a wedding gift, and one local beekeeper began keeping bees because she was afraid of them and decided she needed to face her phobia—but usually the reasons fall into several categories.

For many, there is a desire to preserve bees because of their importance to plant life. Truman Kahl of Accident, Md., doesn't even like honey, but he knows how vital bees are to agriculture. Alex Taylor, who is allergic to bees, began beekeeping in an effort to rejuvenate the formerly wooded slopes around his home that had been devastated by gypsy moths. Many people have mentioned their gardening as an impetus to start keeping bees.

Some beekeepers see health benefits in working with bees. Louis Capezuto had bothersome allergies and when someone gave him some local honey, his allergies improved noticeably. People who have skin problems find the creams and lotions made with bees wax very effective. The Baker Creek Heirloom Seeds catalogue tells an interesting story

about fish peppers, one of their offerings that would have been lost if not for Horace Pippin, an African American folk painter who lost the use of his right arm after being shot in World War I. This injury left him with arthritic pain, and to find relief, he bartered seeds with a beekeeper in order to have access to bee sting therapy. Bernie Svidergol has severe rheumatoid arthritis, and feels that bee stings are good therapy. He and other beekeepers view the potential for therapeutic use of bee products as vast.

Honey is seen by most beekeepers as not only nutritious, but also delicious. Beekeepers describe the various flavors of honey made from different blooms. Locust trees make a light, mild honey. Brian Umstead says that goldenrod honey is like butterscotch. Bernie Svidergol compares buckwheat honey to molasses. Honey is wonderful to eat, and it makes a tasty sweetener for many recipes. Former baker and long-time beekeeper Jeff McIntyre supplied this recipe made with honey:

Potato Bread or Rolls

2 cakes of yeast or 3 packages of dry yeast

7½ cups flour

2 cups of scalded milk

1 tsp salt

½ cup of mixed sugar and honey

2 eggs

¼-½ cup shortening

1 small cooked potato (sieved through a strainer) and 2 cups of the water it was cooked in

Cook the potato and shred, rice, or mash it. Bring the milk just to boiling; add shortening. Let water from potato and milk cool to between 50 and 90 degrees (warm but not hot). Add yeast and sugar/honey and let yeast work. Meanwhile, mix the dry ingredients and make a well in the center. Add yeast mixture and eggs and mix well.

Knead on floured board and put into greased bowl, turning to grease top. Let rise until double, covered, in a warm place. Punch dough down, shape it into loaves or rolls in baking pans, and let it rise again.

Bake at 350°, about half an hour or until done.

Makes 3 to 4 loaves. Recipe can easily be halved.

A motivation that many beekeepers express in one way or another is the pleasure they take in this natural, never-boring endeavor. Hop Cassidy points out that nature has a way of compensating for problems; even the special challenges in the mountains (short summers, cold winters, bears, etc.) are offset by the longer honey flow here due to all the wild plants in the environment. Beekeeping follows the rhythm of the seasons. An old adage quoted at a beekeeper's association identifies what a difference a month makes:

***A swarm in May
is worth a load of hay***

***A swarm in June
is worth a silver spoon***

***A swarm in July
isn't worth a fly***

Despite the regular progression of the seasons, beekeeping demands some agility. No matter how much you think you know, bees will surprise you by doing something unexpected, and there is always more to learn. In fact, bees and bee colonies are endlessly fascinating to beekeepers. Many beekeepers describe going out to the bee yard just to watch the bees at work.

For many, there is a profound sense of being in relationship with the bees. One beekeeper tells this story about his first experience with bees. The beekeeper that was showing him the bees was calm and the bees remained calm. Suddenly a man in a neighboring yard yelled at him to be careful around the vicious bees, and the bees immediately flew over and stung the man who had issued the warning. Louis Capezuto says that when he began beekeeping, he let the bees teach him. At this point, he can look at a couple of brood frames and learn all he needs to know about the health of the colony because he has learned the language of the bees.



A swarm of honey bees — when a hive becomes crowded, the queen can decide to “swarm,” taking about half the colony to build a new home.

Photo courtesy Bearded Bee Company

Beekeepers can tell from the sounds and scents of the hive what mood the bees are in. Beekeepers recognize from sound if bees are contented or having a problem such as a missing queen. Chip Lee warns that if you smell bananas, you should find something else to do that day—the bees want to be left alone. A hive dripping with honey at the height of the goldenrod season smells like dirty socks. A harmoniously working colony, he says, has the aroma of wood, honey, beeswax, and bees—an ethereal, lovely scent. Lee, an Episcopal priest, draws on the biblical understanding of covenant in explaining how he feels about bees and beekeepers. Both sides have duties and obligations in the partnership. He quotes George Imrie, a “legendary” Maryland beekeeper and mentor, who said that there are bee “havers” and bee

“keepers.” Today, it is nearly impossible to have bees without making the commitment to keep them.

When beekeepers talk about their early experience, they usually list a series of setbacks. All their bees died the first winter. Bears destroyed their hives. Mites or disease weakened a colony to the point that it couldn't survive. Their bees “swarmed” and were lost. Some beekeepers who start with the best of intentions realize beekeeping is too challenging for them, but those who keep going are the people who love it in ways they find difficult to express. Edwin Summy says that he “enjoys everything about bees and beekeeping.” When asked if he plans to continue, his reply is an emphatic, “Absolutely!”

It takes optimism, persistence, and deep appreciation for bees to withstand the bad years and keep working to



Insulating the hives aids the bees in surviving the harsh winters in our area.

Jacob Taylor uses a smoker to help decrease the alarm pheromones of the bees so he can perform a hive inspection.

Photos courtesy Bearded Bee Company

improve your practice. The meetings of bee associations reassure us about the future of honey bees. There are young people there who are drawn to beekeeping just as the elders in the room were years ago. Requests come in from schools, 4H clubs, and community colleges for beekeeping classes. Both men and women are eager to learn and eager to pass on the knowledge to others.

The next time that you spread honey on a warm biscuit, eat some almonds, or light a beeswax candle, think of the thousands of bees who gave their short energetic lives to the production of honey and wax, and the pollination of plants such as almond trees. Remember that much of your food is possible only because pollinators helped it grow. If you want to make life a little easier for these dynamic heroes of the insect world, do what you can to encourage

more green spaces, planted with blooming plants that will attract and feed pollinators. Buy genuine honey from the people who harvest it. Use honey made locally for the best health effects. Refrain from using chemicals that are harmful to pollinators. If you find a swarm or suspect you have bees in a building, call for professional help.* And say thanks to the beekeepers you meet.

Note from the author: *To all the beekeepers and groups who spent time talking about, explaining, and demonstrating various aspects of apiculture, thank you for teaching me so much about bees and beekeeping.*



Bee hives can come in unusual shapes and sizes— when a Coca-Cola cooler quit working, Louis Capezuto repurposed it into a working beehive at his Honey Hole Apiary business.

Allegheny Mountain Beekeepers Association

Appalachian Beekeepers Association

Louis Capezuto, *Honey Hole Apiary*

Hop Cassidy

Truman Kahl, *The Bee Shack*

Roland Kee

Chip Lee, *Country Parson Honey*

Don McCombs

Audrey McCreary

Jeff McIntyre

Edwin Summy, *Sugar Hollow Farms*

Bernie Svidergol, *Yellow Bear Apiary*

Alex, Lori, and Jacob Taylor, *Bearded Bee Company*

Brian Umstead, *Ridge Top Garden and Apiary*

Allegheny Mountain Beekeepers Association meets at 7 pm on the second Friday of every month at the LaVale Library, 815 National Highway, LaVale, Maryland 21502.

<https://www.alleghenymountainbeekeepers.com>

Appalachian Beekeepers Association meets at 7 pm on the third Friday of every month except December, at the University of Maryland Extension Office, 1916 Maryland Highway, Suite A, Mountain Lake Park, Maryland 21550. <https://extension.umd.edu/garrett-county/appalachian-beekeepers-association>

Two C's and a Bee Beekeepers Association meets monthly from March through December in various locations, usually on Sundays. Check the meetings schedule and locations at <http://www.ccbee.org/meetings.htm>.

*In the area around Cumberland, Maryland, call Lew Smith 814-979-0699 or Ben Cooper 814-324-4550. Or look online for local beekeepers who offer help with swarms or "structural collection." A resource for those in or near Maryland is this webpage: <https://www.mdbeekeepers.org/swarms/>

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This marketing opportunity was made possible, in part, by the Westmoreland County Tourism Grant Program, administered by the Laurel Highlands Visitors Bureau.

Washington County RURAL HERITAGE MUSEUM



Celebrating Washington County's Rural Heritage

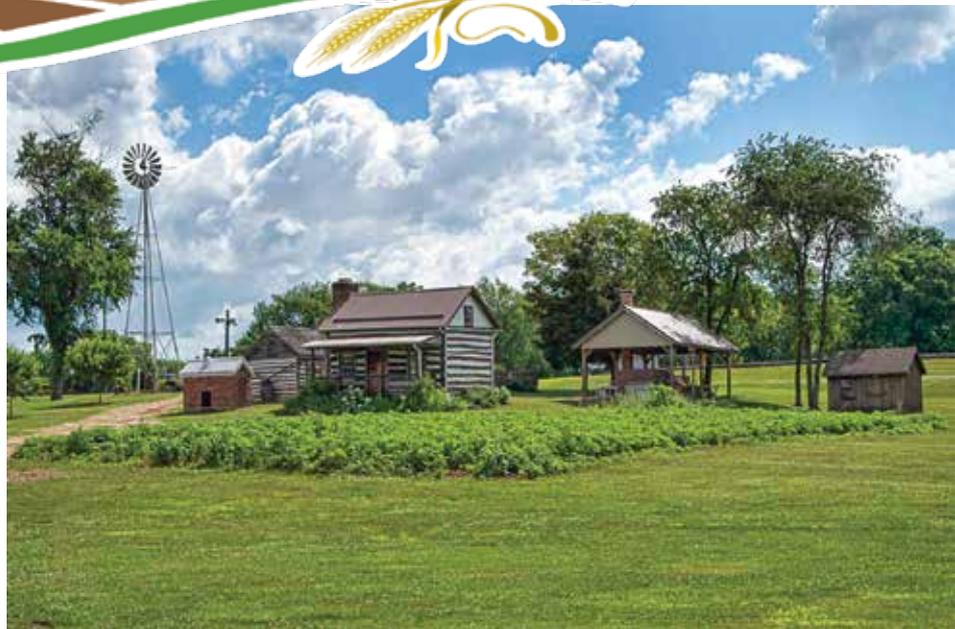
Written by: **Sara Mullins**

Photos courtesy *Rural Heritage Museum*

In a fast-paced era dominated by high tech gadgetry, the Washington County Rural Heritage Museum offers visitors an opportunity to learn about a simpler time when family, farm and community prevailed. Located just north of the Antietam Battlefield along the Sharpsburg Pike, the museum lies within the grounds of Washington County's Agricultural Educational Center. Its focus is rural life before 1940 in Washington County, toward the end of the horse and buggy era. Admission is free and donations are welcome.

The museum complex consists of three 7,200 square-foot buildings containing more than 3,500 artifacts, plus a homestead and village featuring authentic period buildings from the 1800s. Many items on display have been loaned or donated by local residents and others who support the museum's mission. Volunteer members of Friends of the Rural Heritage Museum provide critical support by staffing museum facilities, recruiting and training volunteers, and fundraising.

The Rural Heritage Museum began as a small vision during the 1990s. Many people in the agricultural community recognized the need to educate citizens about the old ways of farming and rural living. Through many discussions, plus the support of the County Government and citizens,



The Rural Heritage Village Homestead, located on the upper grounds, features two pre-1865 log homes.

the museum evolved as a concept that has grown exponentially through the years.

Rural Heritage Building One, dedicated on May 12, 2001, is the first of the three large buildings. It serves as the main museum, providing a glimpse of pre-1940 everyday life in Washington County. Exhibits include an authentic country store, four rooms furnished in farmhouse style of the Victorian era, examples of vintage clothing, antique children's toys, textiles with information on how they are processed, plus exhibits featuring communication technology of the era. Another display offers a glimpse into mourning customs of the day. The museum gift shop offers an array of items for sale.

Rural Heritage Building Two showcases large farm equipment and implements, with exhibits showing the progression from human-to-horse-to-motor-driven machinery used for all phases of growing food: preparing soil, planting, harvesting, and processing crops. Dedicated on July 14,



The Heritage Spudfest is held in August, when potatoes are harvested with a horse-drawn plow, and children are encouraged to pick the potatoes off the ground.

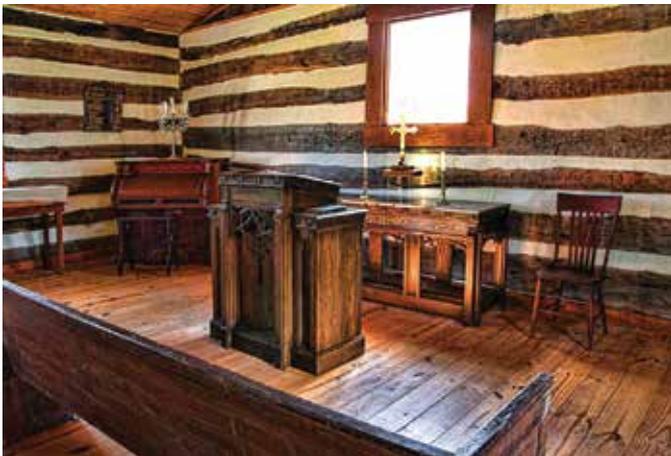
2009, this museum displays a sizeable collection of early farm equipment, including tractors, plows, cultivators, harnesses, grain and seed cleaners, and implements for planting and harvesting. Other exhibits include items used in orchards and dairy processing equipment.

Rural Heritage Building Three, dedicated on April 6, 2013, tells the story of travel during an earlier period ranging from the era of horse-drawn buggies and sleighs to the horseless carriage known as the automobile. Highlights include Hammonds Garage, a replica of an early auto repair shop, a 1928 Ford fire engine contributed by the Maugansville Volunteer Fire Company, and an early Conestoga wagon that traveled the National Road from Baltimore to Wheeling. Many of the museum's bicycles and automobiles were manufactured in Hagerstown, known as The Hub City because it served as a crossroad for several railroad lines – notably the Baltimore & Ohio, Western Maryland, and Norfolk & Western.

Located on the upper grounds of the museum complex, the Rural Heritage Village Homestead features a windmill

placed onsite in 1999 and two pre-1865 log homes, one known as the Poffenberger Cabin and the other the former home of Grant and Laura Reeder. The Homestead includes a pavilion housing a sawmill located somewhat apart from the other structures. During the growing season, a German Four-Square garden is alive with heirloom varieties of vegetables, herbs and flowers. Another garden serves as a potato patch for the museum's annual Spudfest. It was recently expanded to include rye and wheat, plus the Three Sisters, the three primary agricultural crops cultivated by Native Americans in North America – winter squash, maize and climbing beans – and a berry patch. An outdoor drying shed to preserve foods and a brick wood-fired bread oven are located nearby.

The Rural Heritage Village, located on the lower grounds, features a growing assortment of buildings from the 1800s. The Mt. Tabor United Brethren log church was constructed in 1850. Several businesses important to a rural lifestyle



are represented by a carpenter's shop, a blacksmith shop, and a cobbler and broom maker's shop. The Shank & Spickler General Store advertises that it is open for business. Dr. Peter Fahrney & Son's office, which first welcomed patients in 1803, has exterior siding that protects its original log cabin structure. Located nearby is the Dr. Peter Fahrney Medicinal Herb Garden that includes strip beds popular during the 19th century.

Although the Rural Heritage Building One is the only building open throughout most of the year on Saturdays and Sundays from 1 to 4 p.m., the museum offers a cornucopia of special events throughout the year. The entire complex is open to visitors during the annual Spring Open House in April. During the Heritage Spudfest in August, potatoes are



Several businesses, farmhouse furnishings, and Mt. Tabor United Brethren log church offer a glimpse into everyday living in the 1800s.

harvested with a horse-drawn plow, and children are encouraged to pick the potatoes off the ground. Additional events include Artisan Bread Baking in the outdoor wood fired oven and in December, the Holiday Open House, when kids can enjoy craft activities and visit Santa for a photo op as he sits in an authentic sleigh. Activities available during special events feature an abundance of demonstrations and

activities: crafts for kids, blacksmithing, weaving, spinning, rug-hooking, broom and candle making, artisan bread baking, hearth cooking, garden activities, watching the sawmill in operation, stone crushing...and more. There is truly something for everyone.



Left: The Rural Heritage Village features a growing assortment of buildings from the 1800s.

Below: This 1934 Dodge Brothers truck is housed in Rural Heritage Building Three, which tells the story of travel and transportation.

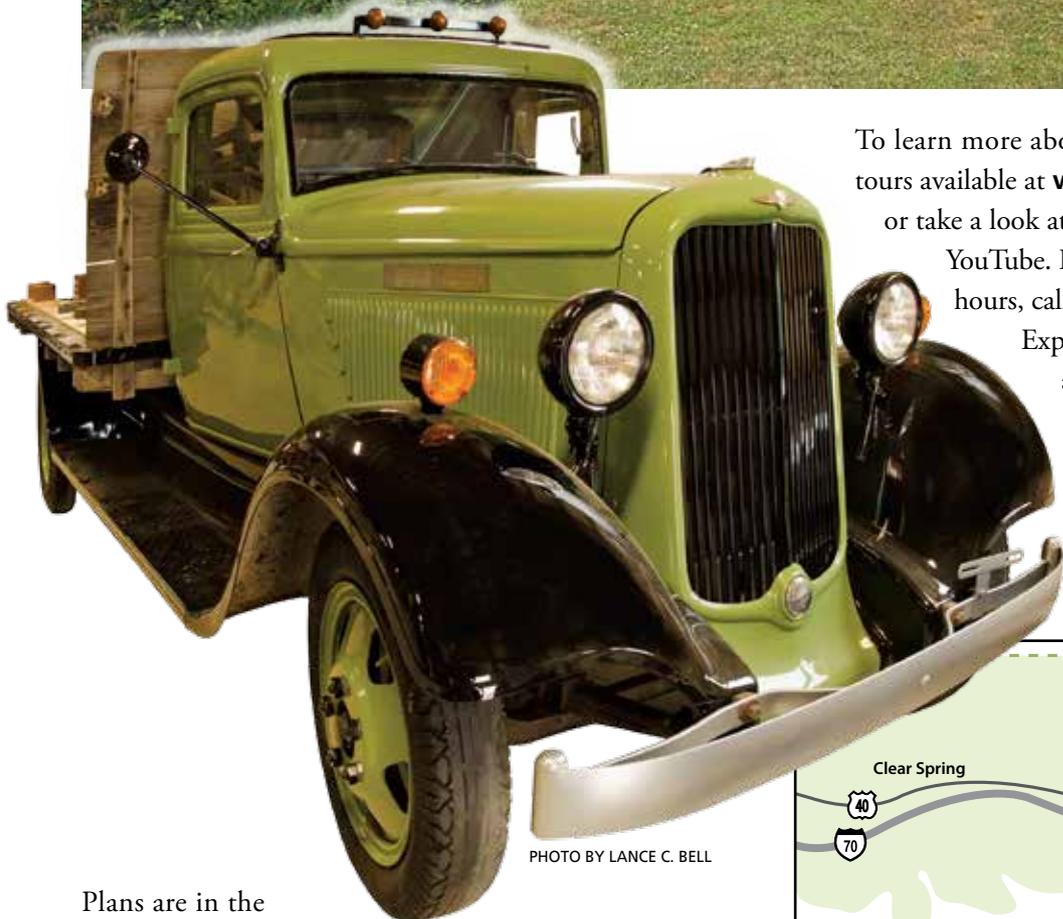


PHOTO BY LANCE C. BELL

To learn more about the museum, explore visual tours available at www.ruralheritagemuseum.org or take a look at several visual tours available on YouTube. For information regarding museum hours, call 240-420-1714, Monday – Friday. Exploring the museum offers visitors an opportunity to travel through time, to catch a glimpse of a time gone by. And volunteers are always welcome.



Plans are in the works to expand the Rural Heritage Village and Homestead. The staff is currently seeking a log schoolhouse that meets specific criteria: it should be an existing structure located in Washington County that fits into the Village concept of depicting rural life during the 1800s - 1900s. Other features proposed for the site include a bank, barber shop, undertaker, and saloon – plus a couple of outhouses.

Rural Heritage Museum – Open Saturday & Sunday 1-4 pm and by appointment, 240-420-1714. 7313 Sharpsburg Pike, Boonsboro, MD 21713.

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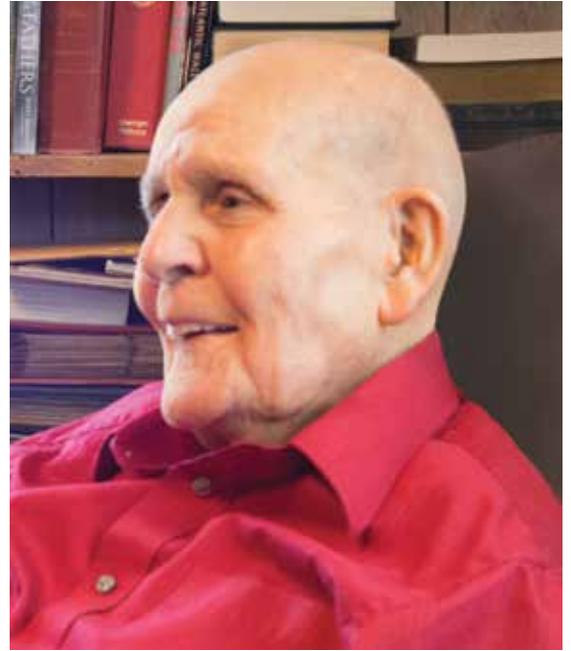
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George Perrine —

One of the Best of America's Greatest Generation

Written by: **Dan Whetzel**
 Photography by: **Lance C. Bell**
 Family photos courtesy **Richard Perrine**



George Perrine reflects on events that most people only read about—events that placed Americans at a crossroads in the twentieth century. The choices and challenges George faced during the decades of the 1930s and 1940s were not easy ones. The Great Depression had made life difficult for him and millions of other Americans, while military dictatorships in Europe and Asia simultaneously threatened world peace.

The men and women who came of age during the Great Depression faced unprecedented challenges—foreclosures, bankruptcies, and massive layoffs were part of life. The future grew more dim after war exploded in Asia and Europe during the late 1930s, a conflict that would hit home with the attack on Pearl Harbor when the nation was ill prepared to fight a global conflict. Despite the setbacks, Americans quickly responded to confront the military dictatorships that threatened democracy at home and abroad—it was a war that had to be won. Those who responded to the twin evils of economic depression and global conflict have been appropriately called the “Greatest Generation.” While most of those who experienced that era have passed, George continues to provide insight and inspiration into the time period that defined our nation.

George Perrine, long time resident of Loch Lynn Heights in Garrett County, Maryland, vividly recalls the economic hardships of the 1930s. “My early years were in North Carolina and Kentucky. But when I got old enough, I contracted to work with a farmer in Garrett County, so I left North Carolina.”

George was soon offered another economic opportunity when the Civilian Conservation Corps (CCC) was formed under the Franklin Roosevelt administration. The CCC was a major part of President Roosevelt’s New Deal program intended to develop natural resources on government lands by employing young men who labored for thirty dollars a month. Importantly, twenty-five dollars had to be sent home.

“I worked for the CCC at Gambrill State Park in Frederick County and Benjamin Banneker Park in Washington, DC. One of my jobs at Gambrill was digging holes to set power

poles. Later, I was transferred to Banneker and worked at laying sod and a lifeguard.”

World events soon overtook the CCC program at the end of 1941. Imperial Japan’s attack on Pearl Harbor prompted George to enlist in the Army in early 1942. “I thought it was the right thing to do. I figured we were going to go over there and fight, so we might as well go ahead and get it over with.”

George’s youthful enthusiasm followed him to induction at Fort Knox, Kentucky, where a variety of specialty schools had been hastily set up for recruits. The army’s unpreparedness became evident when training started. “We had weapons that were relics from World War I. We just took whatever they had for training purposes. The same was true with vehicles for the armored division. As we got new equipment, it was used. Some of the new equipment was never tested before we took it overseas.”

In September 1941, orders came through for Fort Bragg, North Carolina, where the 2nd Armored Division was being assembled. Upon arrival, George learned that another train load of GI’s had also arrived, but lacked basic training. This was significant because the division was scheduled to embark in about one month. According to George, “We started a very quick course, a cram job of learning how to be soldiers.”

After the short stint in North Carolina, the division was transported to Fort Dix, New Jersey, where equipment was being readied for the impending embarkation. “We covered equipment in Cosmoline. It’s a very sticky substance like axle grease. Once covered, vehicles would operate in damp conditions.”



American troops in North Africa during WWII — George was part of the Anglo-American invasion of French North Africa, code named Operation Torch.

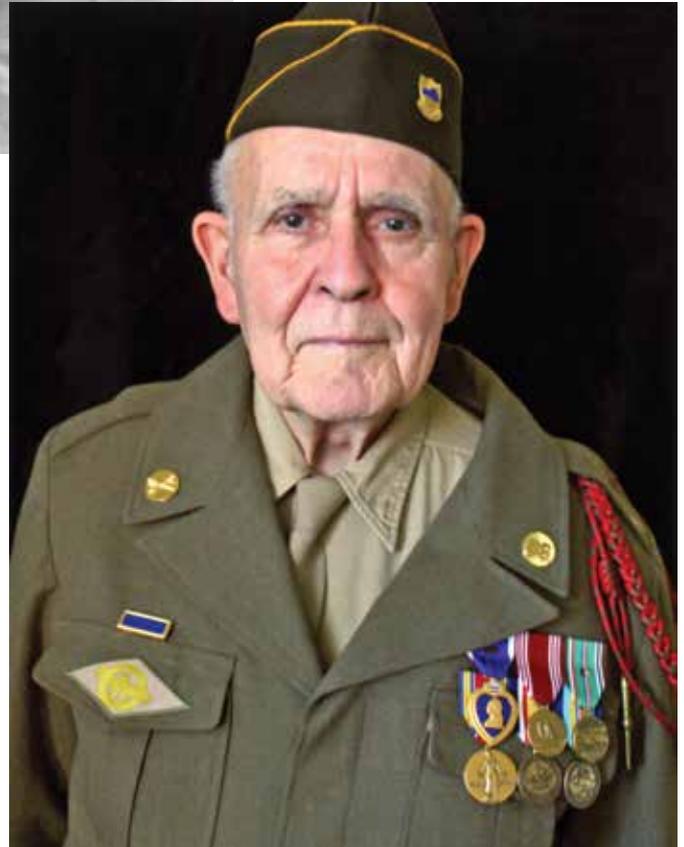
George proudly wears his Army uniform, more than 70 years after his military discharge.

Following departure from the states, George headed to North Africa where he became part of the Anglo-American invasion of French North Africa. Code named Operation Torch, Americans carried out their first military operations against Vichy France, and later German occupied areas at Tunisia. George arrived quietly at Casablanca on December 24, 1942. Several days later, however, German bombers targeted the port docks causing considerable damage.

Assigned to a scout car with Company B, 2nd Armored Division, George confronted the ever changing landscape of war while in North Africa. “We used a Jeep, or anything else with wheels for scout cars—we were very flexible. We had 37mm anti tank guns and 50 caliber machine guns on the armored vehicles. The guns were mounted on metal platforms, so I stood up behind them without protection. And we were always improvising. If one thing didn’t work, we would try another.” The improvisation described by George became a significant advantage in completing missions and an American trademark during the war.

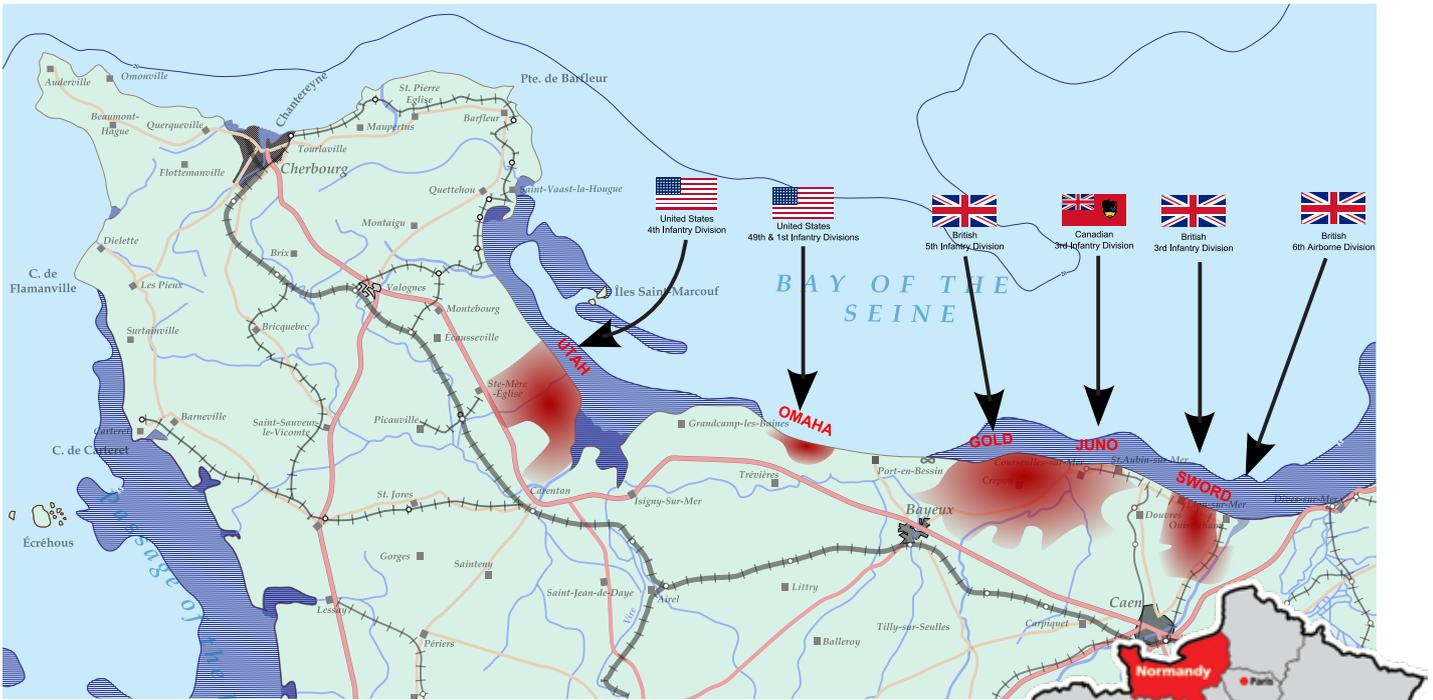
George’s unit moved eastward from Casablanca toward Tunisia where it provided support to the 1st Armored Division that suffered losses against German forces. Once the Germans retreated from North Africa, amphibious training exercises began for the purpose of landing on the island of Sicily. “We spent several months getting ready for the invasion, and I was part of the force that landed in Sicily on July 10, 1943.”

George quickly encountered Italian forces on Sicily. “On July 14th, I was wounded by shrapnel when my armored car was destroyed by fire from an Italian anti-tank gun. I was hit by four pieces of shrapnel. One piece penetrated my left leg and lodged in the calf area. Another piece lodged in my left shoulder and the top of my left thumb was ripped off. The most serious was a large piece that lodged in my chest.”



Convalescence and medical treatment followed at an army facility in Algeria until September 1943, when George returned to the 2nd Armored Division and made the overseas journey to Liverpool, England, where plans were being made for the invasion of German occupied Europe. According to George, England had its advantages, “It was a pleasure to get a roof over our head after living in the field for a year.”

Being an eye witness and participant to the greatest amphibious operation in world history cannot be overstated. Operation Overlord, the code name for the invasion of German occupied Western Europe, saw more than 5,000 vessels cross the stormy waters of the English Channel on June 6, 1944. Aboard the vessels more than 160,000 troops huddled for long hours before embarking to land on the beaches of Normandy. Thousands of additional troops would follow the first wave.



Operation Overlord was the code name for the invasion of German occupied Western Europe, with troops landing on the beaches of Normandy in France, on D-Day (June 6, 1944). George's unit landed on June 7th at Omaha Beach.

Left: George and Mildred Perrine, 1940s.

Below: George and Mildred Perrine, 2015.

The massive operation continues to inspire memories. "The huge air fleet of American and British planes filled the sky all night on June 5 and all day on June 6. We knew this was not a dry run, but the real thing. We headed out in an LST (Landing Ship Tank) on D-Day +1, June 7, and sailed that evening, taking 18½ hours to cross the channel and anchor off Omaha Beach. There was not much that could be seen from the LST deck because of all the smoke. When we got closer I could see a lot of junk scattered about, equipment, and casualties from the intense fighting. There was still artillery and rifle fire. We got off the beach in an armored car, headed inland a short distance, and found cover in brush where we waited for orders."

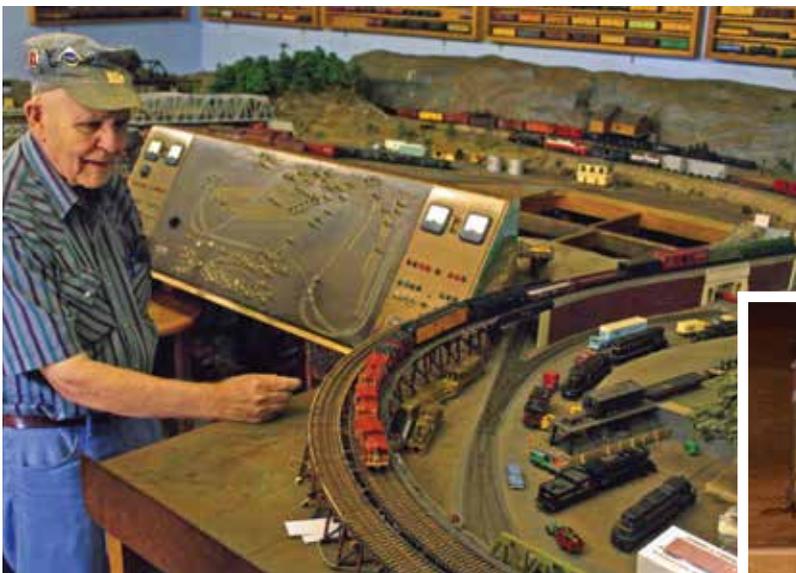


As the battle raged, plans changed rapidly. "Sometimes we were assigned an area. At other times the order would be to occupy a specific spot—it could be a road crossing, a house, or river crossing. One time we were ordered to a road and bridge that didn't exist."

Improvisation proved to be helpful. "Sometimes we were told how to get to a location, other times we got there the best way we could find. But we always kept ourselves spread out and mobile."

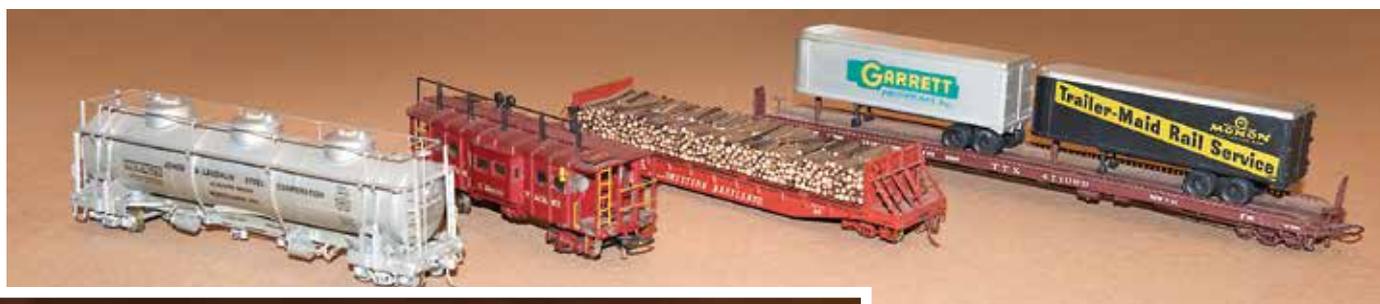
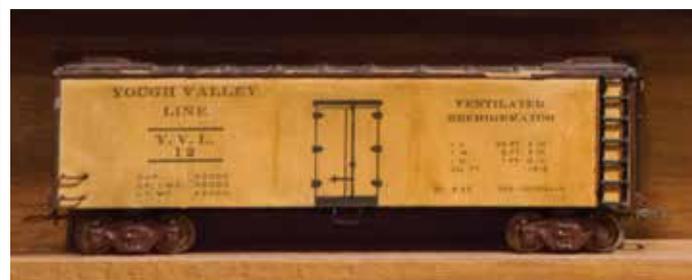
What about sleep? "You went weeks without a good night's sleep. You slept any chance when it was relatively safe. I would crawl under a blanket in the vehicle."

Meals were served when possible. "There would be a plan for serving food, but often it didn't work out."



Left: George enjoying his HO railroad set up in an outbuilding near his home.

Below: George meticulously hand crafted a stock of HO scale cars using Hershey Syrup and Borden Milk cans. These cars and more are on display at the Oakland B&O Museum, Liberty Street, Oakland, MD.



9 mm round went through the calf of my leg. It did not stop me, so I ran like hell and was not hit again." After 4½ months of convalescence and treatment, George returned to the front lines in Belgium.

"I was assigned as gunner on an armored car. While on a screening mission, we were

Someone would find an easier way, and that's how it was handled."

George assessed the German Army to be a formidable opponent, but the Waffen SS troops (armed wing of Hitler's Nazi party) were fanatical. "The German soldiers would sometimes surrender, but not the SS."

Operation Cobra, code name for the American offensive to roll up the German Army at Normandy, provided George with unpleasant memories of fighting. "We were ordered down a road, then orders kept changing, so that a large circular area was covered over a period of weeks. It took us 30 days to get back to where we started. In July, there was 14 days of combat with only a two day break, so I came to the conclusion that war can get you hurt!"

Injuries were sustained on October 8, 1944, when the division was breaking through the Siegfried Line. "I was ambushed by a German patrol behind our front line. The

checking out a road block that was too close to the division line. When we realized that it was a manned outpost, the driver whipped the Jeep around, and we got out of there fast. But a bullet from either a rifle or machine gun struck the fore end of my rifle in the gas cylinder area. The force from the bullet turned me over backward. I could move my eyes around and see my feet, and I could see an arm up against the wheel box with a thumb hanging down. In the meantime, I was choking on my own blood."

Upon being carried to the safety of a medic, George learned that he couldn't swallow because his chin was on his chest and he could not turn his head. "I was practically paralyzed and later evacuated to a general hospital in the port of Southampton before transfer to the states."

The serious wounds required multiple surgeries and convalescence at a series of hospitals, including Newton B. Baker in Martinsburg, WV, and Valley Forge General

Hospital in Phoenixville, PA. "After it was decided that no additional surgeries were required, I was discharged from the army, March 18, 1947."

On November 30, 1945, George married Mildred Florence Killius, a Loch Lynn resident who was born in a house just three blocks from where the couple established residence in 1948. The couple successfully raised five children (Richard, Stephen, Paul, John, and Susan) in Loch Lynn and continue to reside there.

With army work behind and family life pending, George made a living by trapping, coal mining, and timbering before accepting the position of clerk at the Mountain Lake Park Post Office. The Post Office proved to be a good fit for the veteran and he was soon promoted to Postmaster, a title held until retirement in 1979.

Retirement meant that George could be active in the local government and civic events. It also provided an opportunity to become more involved with model railroading, a hobby introduced to him by friend, Bernard Gonder.

HO became George's railroad scale of choice, as the miniature world continued to grow in an outbuilding near his home. Hundreds of freight cars, and multiple engines operated on the layout over the years. Not content to simply purchase manufactured equipment, George began to fabricate rolling stock and engines with an uncanny attention to detail. While he acquired the trucks, wheels, and motors, the remainder of the models were meticulously hand crafted using Hershey Syrup and Borden Milk cans, and occasionally brass stock. Some of George's collection of handcrafted scale models have been donated to the Baltimore & Ohio Railroad Museum located at the train station in downtown Oakland.

George Perrine's remarkable life experiences only came to light in more recent years. According to family members, it wasn't until about fifteen years ago that he began to openly reflect on military service. One of the more memorable occasions became part of Oliver North's *War Stories*, a popular television series highlighting key military events in American history. George's memories summarized the North African campaign.

George Perrine continues to reminisce on more than nine decades of life experiences at his home in Loch Lynn Heights. A well known and respected member of the Garrett County community, he represents the best of America's Greatest generation.

The author acknowledges an article by Lora Teets.

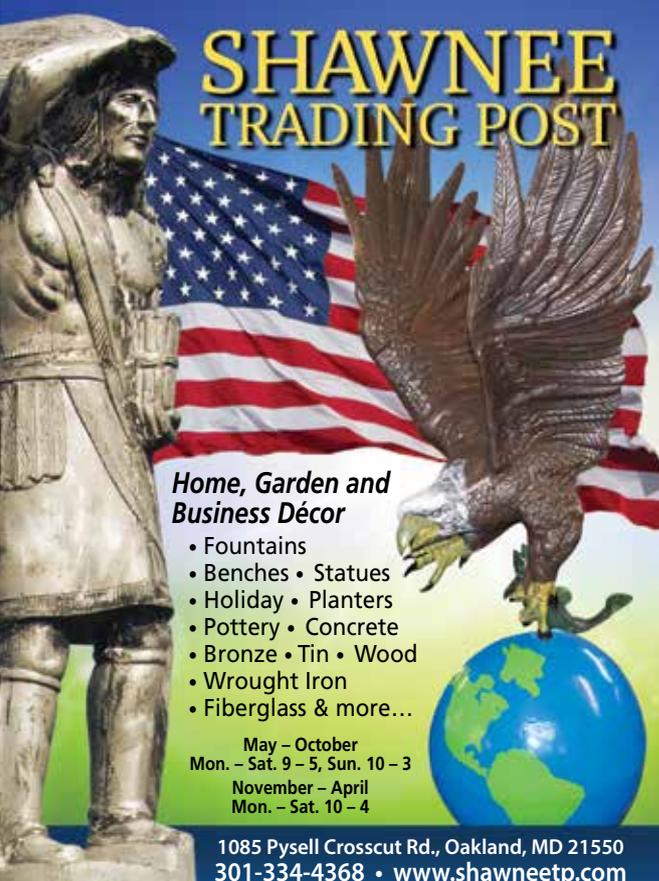
View some of George Perrine's hand crafted HO scale model train cars at the Oakland B&O Museum, Liberty Street, Oakland, MD. www.oaklandbandmuseum.org



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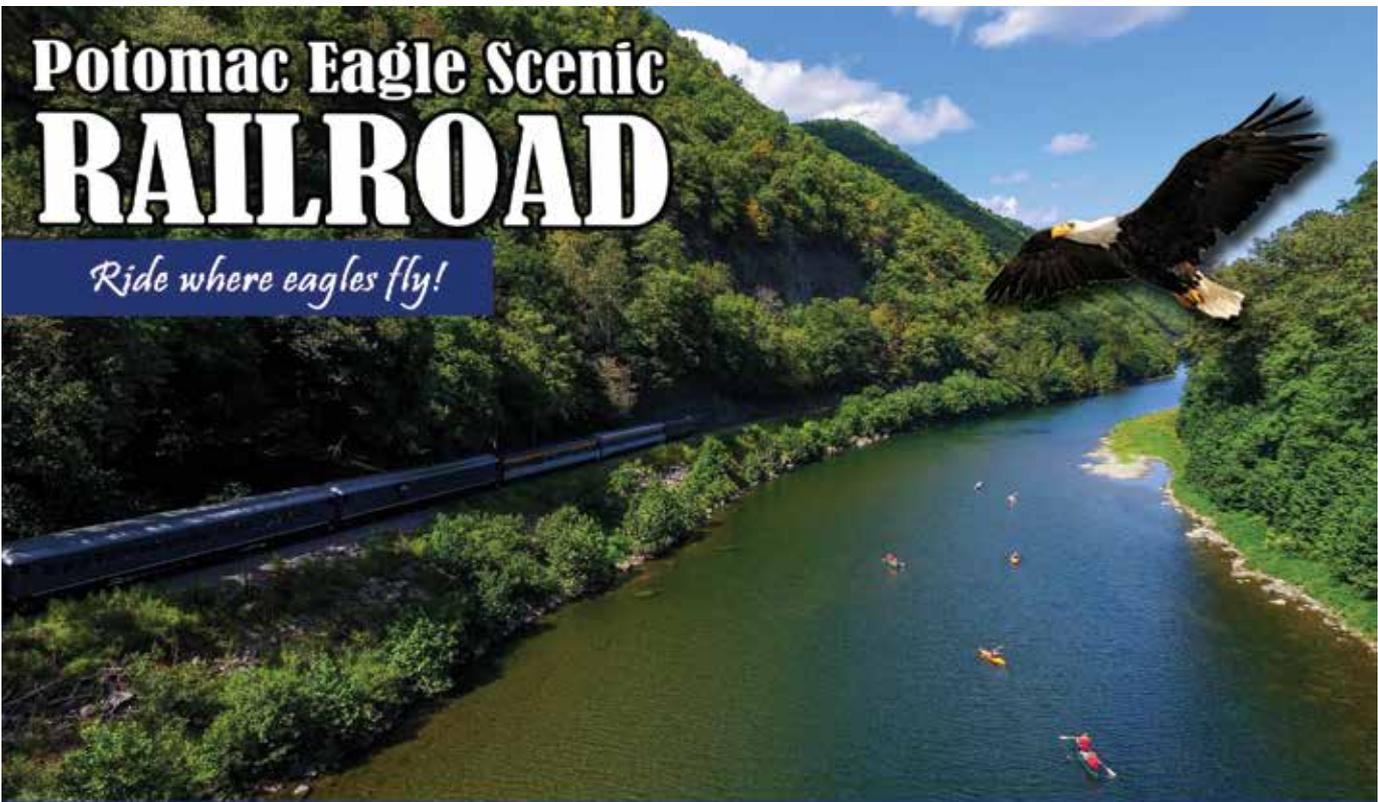
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Cumberland Area Festival Helps Aspiring Young Pilots Soar

Greater Cumberland Regional Airport, Wiley Ford, WV – September 29, 2019

Written by: **Sara Mullins**
Photography by: **Katie Kight**
unless otherwise noted

The “**Wings and Wheels**” Fly-In Festival will return for a 5th year on September 29 from 9 a.m. – 1 p.m. at the Greater Cumberland Regional Airport in Wiley Ford, WV. This event, presented by Chapter 426 of the Experimental Aircraft Association (EAA) in partnership with the airport, supports the Chapter’s annual goal of sending an area youth to the EAA Air Academy’s Young Eagle aviation camp in Oshkosh, WI. This residential program allows campers from ages 12 to 18 to explore the field of flight through instruction, hands-on activities, and a flight in an airplane and a helicopter. All applicants must write a letter of interest, fill out an application, and experience a flight. The Chapter covers all costs for each attendee.

“Of the 15 young people sponsored by Chapter 426 who have completed the EAA Air Academy program, at least 10 are pilots or are employed in the aviation field,” says Chapter 426 member Katie Kight. “This year’s attendee, Cole O’Neal, is chomping at the bit after waiting several years.”

The Festival welcomes cars, motorcycles and airplanes – new and old – and will feature a Medivac on display. Other attractions include an AYCE (All You Can Eat) Pancake Breakfast, 50-50 Raffle, music by the popular local band Night Traveler, and vendors offering assorted



Katie and Rick Kight, coordinators of the Wings and Wheels Fly-In Festival.
Photo by Lance C. Bell

items such as glassware art, jewelry and, appropriately, model aircraft. Youths from ages 8 to 17 will have a chance to enjoy a Young Eagle ride in the sky, depending on weather and pilot available.

Wings of Appreciation will be this year’s special guest, who bring our Wounded Warriors out of Virginia. “These guys are awesome,” Katie says. “They really look forward to this.”

Special events and fundraising efforts continue beyond the Festival to support the selected camper. Chapter 426 holds AYCE breakfasts from April through October on



the last Sunday of the month, from 9 a.m. to 1 p.m. at the Chapter House located at the airport. The Community Trust Foundation contributes \$1,000 every year in memory of the late David Summerfield, former director of the Summerfield Aviation flight school and in memory of the late Earl and Sherri Wilson.

For more information or to make a donation, contact Katie Kight at **301-268-2624** or The Community Trust Foundation at **301-876-9172**. And you might want to put those AYCE breakfast dates on your calendar.



Above, left to right: EAA members, Rick and Katie Kight; Melissa O’Neal; Curtis O’Neal; Cole O’Neal (this year’s Young Eagles sponsored camper to Oshkosh, WI); Kristin White, Young Eagles Coordinator and Max White, pilot.

Left: Special guests at the Fly-In — Wings of Appreciation and Wounded Warriors.

Bottom left: Youth from ages 8 – 17 sign up for a Young Eagle’s ride in the sky.



EAA Chapter 426 All You Can Eat Pancake Breakfasts



All Breakfasts — 9 am to 1 pm

- April 28, 2019
- May 26, 2019
- June 30, 2019
- July 28, 2019
- August 25, 2019
- September 29, 2019 & Fly-In Festival
- October 27, 2019



A Spring Escape Aboard

Potomac Eagle

Scenic Railroad
Romney, West Virginia

Written by: **Jodi Burnsworth**
Photos courtesy Potomac Eagle

As if the unseasonably warm temperatures, budding trees, and blooming flowers weren't enough, a sure sign that spring is coming is the start of Potomac Eagle Scenic Railroad's 2019 season.

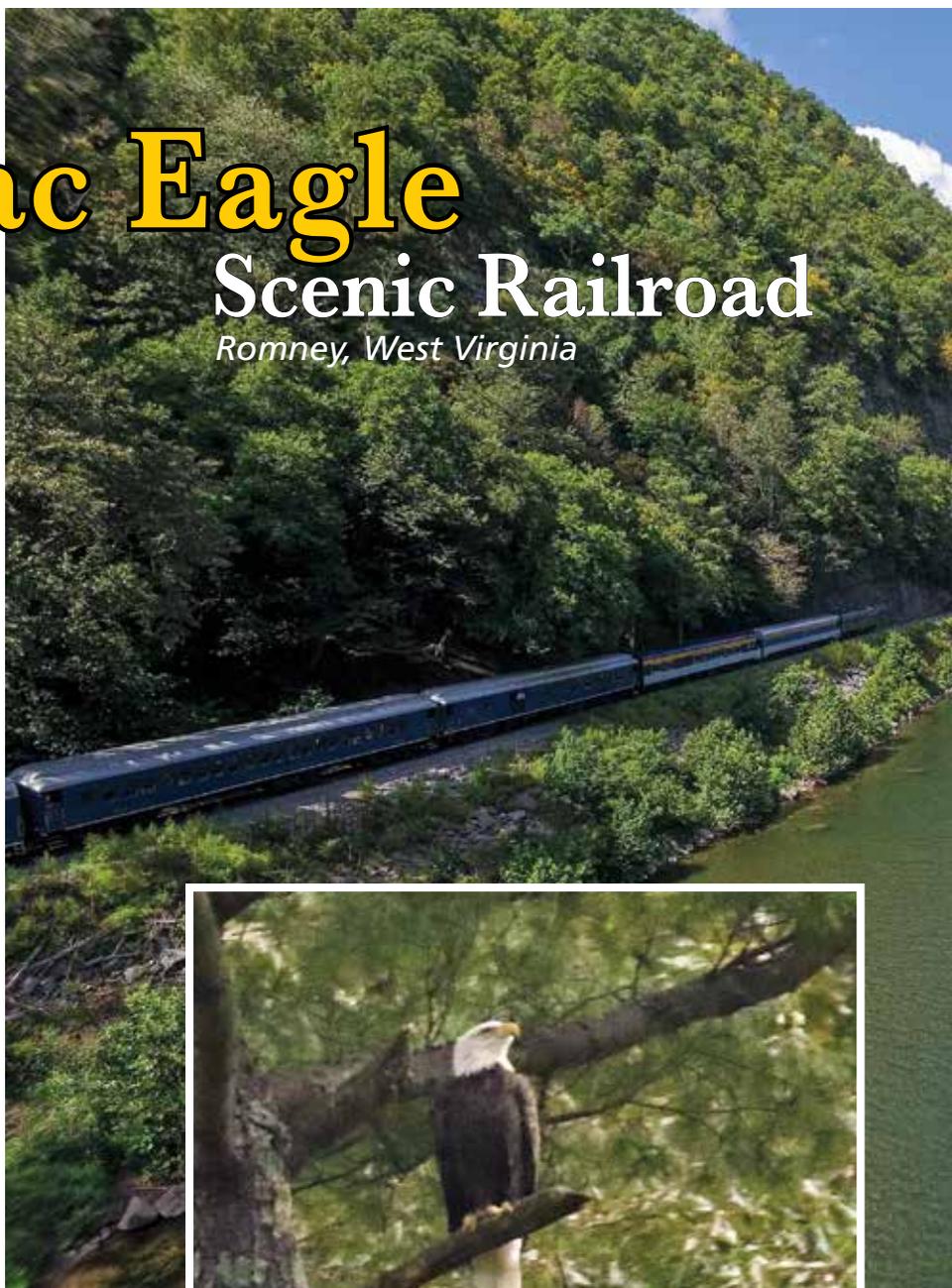
Located in the eastern panhandle of West Virginia, Potomac Eagle is less than three hours from Baltimore, Pittsburgh, and Washington, DC; close enough for a day trip, yet far enough away to escape the hustle and bustle of the every day.

Your journey begins at Wappocomo Station, situated next to a charming homestead and a sprawling view of the mountains. Enjoy the sounds of vintage diesels as they lead you through beautiful pastures and farms dating back to the 1700s. As you wind along the South Branch of the Potomac River, you'll enter a visually striking gorge known as the Trough. One of the most scenic spots along the South Branch, the Trough is home to American bald eagles.

Bald eagles need clean water and tall, mature trees for suitable habitat. The South Branch provides the perfect home. Plus, the Trough, the six-mile-long, steep, narrow canyon that the South Branch flows through, limits access to this area. This isolation is the most important need for bald eagles to thrive.

Top: Kayakers and canoers paddle through the Trough alongside the Potomac Eagle Scenic Railroad.

Right: A Bald Eagle at its nest along the South Branch of the Potomac River.





Mature bald eagles are easy to spot with their distinctive white head and tail feathers and yellow beak and feet. Juveniles have mottled-brown tail, head, and body feathers with some white in the wing linings while their talons and bill are yellow. Although eagles are spotted on over 90% of excursions, May and June are the best times to see the young eaglets.

While bald eagles are the main attraction for most passengers, Potomac Eagle offers something for everyone! A favorite way to view the scenery and those majestic eagles is a ride in one of our observation cars. One has a roof but



Top: Boarding the Potomac Eagle at Wappocomo Station, Romney, WV.

Middle: Dining in the 1950s lounge car.

Bottom: Watching for eagles from the gondola car at a stop on the South Branch Trough.



Above: The restored 1789 Isaac Kuykendall home is one of the various historical sites along the Potomac Eagle excursion.

Right: The Potomac Eagle leaving Wappocomo Station, for its scenic journey through the Trough.

Photo by Lance Bell

large open windows; guests can ride here anytime during the trip. The other observation car is the gondola. It is completely open with no roof. Passengers can ride there while traveling through the Trough.

Potomac Eagle offers two classes of service with unique passenger cars. Step back in time and ride in a 1920s passenger coach. Open a window and enjoy the breeze as the train travels along the South Branch. Or, treat yourself to Club, which includes meal service aboard a 1950s lounge car.

Excursions include narration about the railroad, local history, and things to do in the area. Romney is in Hampshire County, the oldest county in West Virginia, established in 1754. The 52.4-mile line runs through three counties—from Green Spring to Petersburg—and is an original Baltimore and Ohio Railroad line, over 100 years old. When West Virginia purchased the line in 1978, it



became the first state to own and operate its own freight service. Potomac Eagle began scenic excursions in 1991.

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