



The

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NEWSLETTER FOR RESIDENTS AND FRIENDS OF THE LODGE AT OLD TRAIL



Furry Tales



Susie Graham had not expected to relocate from Ohio to Virginia so soon after six-month old Molly came to live with her. But when the decision was made to become a resident at The Lodge, Molly obligingly made the trip in the car she loves to ride in and is now especially thankful for the “fabulous” deck in her new apartment. Molly is a one and one-half year old Rat Terrier and Susie’s much appreciated companion.

A gift from her daughter who lives in Charlottesville, Molly is the newest member of this dog-loving family. Susie grew up with Airedales, a favorite of her father, and continued with them while raising her family.

Rat Terriers are intelligent, cheerful little dogs that are cherished as pets and were once popular farm dogs used for pest control. Their ears are naturally erect giving them an alert expression. Sometimes confused with Jack Russells, they are calmer and slightly larger.

Susie will often carry Molly in her arms when around people because of this breed’s tendency to want to socialize.



Molly

Susie is contemplating obedience training for Molly in the hopes of improved understandings with her active youngster. Successful training is likely since Rat Terriers are considered highly trainable dogs.

RESIDENT FOCUS

From U.S. Navy Seamen First Class to the rank of four-star general of the U.S. Army, Paul F. Gorman spent 40 distinguished and decorated years in a uniform of the U.S. military. He and his wife Ruth of 61 years became residents of The Lodge in January 2015, but that was after they both took on another 30-year career in viticulture and oenology, culminating in the establishment of the award-winning Cardinal Point Vineyard and Winery near Afton.

For no apparent reasons from the age of 10, Paul’s ambition was to serve in the military, the first one in his family to do so. His father’s nursery business became a depression casualty, resulting in a job switch to insurance sales and a move from Syracuse, New York, Paul’s birthplace, to Massachusetts, Ruth’s home state.

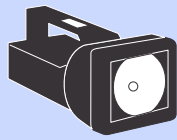
Paul credits his accomplishments to the rigorous training he got at a Catholic high school in Massachusetts, but he found while enrolled at the Massachusetts Institute of Technology his mastery of three foreign languages was insufficient to keep up with students better prepared for engineering and mathematics.

That is when he enlisted in the U.S. Navy, his second choice after applying for an appointment to West Point and “flunking” the physical exam. During naval boot camp, World War II ended and while in the Separation Center, Paul applied again for an appointment to West Point. “I took the competitive examination and this time I connected,” says Paul. He got his appointment to enter the military academy in July 1946.

It was in 1954 that Lt. Gorman and Ruth Kennedy exchanged marriage vows. They had met while attending the wedding of Paul’s sister. Ruth was teaching at a junior college at the time. She earned her bachelor’s degree at Radcliffe. Both Paul and Ruth attended Harvard University; his master’s degree is in public administration and hers is in education.

Paul’s career in the U.S. Army catapulted him into some of the most prestigious positions afforded a commissioned officer. In fact, his life’s work has been carefully documented and archived by the Army to give valuable insights to future military leaders for strategies used in both war and peace. **Cont’d back page**





STAFFER SPOTLIGHT

She enrolled in a pre-med curriculum and wanted to become a doctor, but she ended up with a degree in biological psychology, or, in other words, training in the relationship between mind and body. Suzy Bowman continued her pursuit of a medical education by earning her associate degree in nursing and becoming a registered nurse. She is now Program Manager in Seasons and Ridges at The Lodge, a position she was appointed to in 2014.

Overseeing care of the 16 patients residing in Seasons memory care, Suzy supervises the unit’s technicians, provides the communications link with doctors and patient families, and ensures the maintenance of medical records. She also coordinates medical services that may be needed in Ridges, particularly when a resident must undergo post-hospital care.

Suzy’s appreciation for fitness applies to her personal life as well. A devotee of Yoga, she also plays volleyball and was a member of an Ultimate Frisbee team. She explains that Ultimate is played without referees and depends on good

sportsmanship, with players calling their own fouls. Points are made by passing the frisbee to a teammate in the opponent’s end zone, all the while taking no steps while holding the disc. Suzy’s team won a national tournament and came in second in another. In her quieter moments, she plays the piano.

Her past also includes teaching pre-school and kindergarten physical education before moving to Crozet from San Francisco in 1999. A trip to visit a girlfriend who had made the move convinced her to come east.

What excites her? Suzy says she is most excited by her nursing chores, but a trip to Kenya with her father stands out in her memory. While on the photo safari, she got in-your-face shots of lions, wild buffalo, hippopotami, dik-diks, and wildebeests. “I have got to make an album of those pictures,” says Suzy.

Hurry it up Suzy, we would all love to see those photos.



This and That

HERE WE THOUGHT some new shops were being built in the Village Square across from The Lodge. Alas, all that earth moving is to level and reseed the area that was disturbed to build the new street. Plans, however, still call for more businesses around the edge of the parking lot, but timing is uncertain.

AS YOU WILL READ IN THIS ISSUE of *The Lodger*, new area microbreweries are riding high on the hot thirst for craft beer, but one recently got the cold shoulder while Culpeper is welcoming its first with open arms. Virginia law permits breweries in residentially zoned areas, but residents in a Fairfax County neighborhood raised such a ruckus over the proposal that the owner scrapped the plan. According to *The Washington Post*, the owner, himself a resident of the neighborhood, wrote on Facebook, “I look forward to having a pint of beer with all of you very soon . . . just

somewhere else!”

A BOUTIQUE HOTEL in the lot at the front of The Lodge is still a possibility. Plans for the original proposal are being modified and operational details are under review. Construction could start at the beginning of next year.

“THIS IS SO COOL”, says Lodge resident Don Goldstein. Listen to the number one song on the day you were born as well as all the runnersup on that day. Find the song you were conceived to by simply going to playback.fm/birthday-song on your computer, tablet, or smartphone and entering the month, day, and year of your birthday. Ah, nostalgia.

CONGRATS TO THE WINNERS of the Lodge Chocolate Chip Contest: **Laura Alexander** for the Most Surprising, **Mary Trogdon** for Best Flavor, **Betty Johnson** for Top Quality, and **Teena Hall** for Most Creative.

WE WISH A FOND FAREWELL to Marketing Director Kristina Paré and best wishes in her new job in Maryland. Her creativeness will be sorely missed.

The Lodger
 Issued every other month for residents and friends of The Lodge at Old Trail.

Jim Clark, editor

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New Close-by Brewery to Open Mid-summer

Even if beer is not your favorite beverage, you will want to visit the area's newest microbrewery. Equipped with a tasting bar, outdoor beer garden, a 200-seat indoor eating area, and a play area for children, Pro Re Nata (prn) is hoping to open for business in mid-summer. It will happen after the overhaul of a former truck service garage used as a Moose Lodge meeting house for the past 35 years. Located just outside Crozet, the new attraction on Route 250 will have the benefit of being a short ride from either Charlottesville or Waynesboro and close to the junction of I-64.

Pro Re Nata was conceived by John Schoeb, a gregarious and energetic local resident and prominent dentist in Crozet. Practicing dentistry for 20 years with no plans to retire, Schoeb says while touring the site he knows "everybody hates going to the dentist so now I want 20 years of people saying I want to be here." He was not sure what use he would make of the building, except that he knew it was in a prime location. After purchasing the former lodge when it ceased operating, Schoeb latched on to the idea of joining the successful winery and brewery craze that has evolved in Virginia.

A string of several other area microbreweries from Charlottesville to Nellysford has become known as the Brew Ridge Trail.



Dr. John Schoeb

Schoeb thinks the brewery name he chose will be especially appealing to everyone in the medical community since they are all familiar with the Latin phrase abbreviation, prn, used on prescriptions meaning "as needed." "I hope everyone will come to Pro Re Nata as needed," quips Schoeb.



The mountain view as seen from the brewery under construction.

A complete makeover of the building appealed to him, too, for he believes too many structures are wastefully replaced by new construction. He will take advantage of the doorways once used for truck access to provide one door for deliveries in the back and another huge glass door for viewing the spectacular mountain scene in the front.

Present plans are to brew as many as six beers including stouts, Danish white, and pilsners. The brewery will have a capacity of producing 1,200 barrels a year, which translates into almost 400,000 cans and bottles. While commercial microbreweries are so-named for their smaller size, quality and flavor are also their trademark.

Besides taste testing the brews and purchasing beer, visitors will be able to buy food at a stand-alone mobile kitchen that Schoeb will own and operate alongside the brewery. He says the zoning rules in effect on the property don't allow food preparation inside the brewery, but do permit inside seating. Unlike other owners that hire catering services, Schoeb will employ the workers who fulfill food orders written by customers on prescription pads. In the large area behind the brewery, well away from traffic, a section will be made into a playground for children.

A key to success will be the brewmaster, the person responsible for beer production. Picking one won't be easy; Schoeb has been flooded with 45 applications. He is told that starting a brewery from scratch is a very exciting prospect for a brewmaster. He is hoping that his customers will be just as excited.



The existing sign will soon be replaced by a Pro Re Nata sign board.

Resident Focus (cont'd)

Paul began his distinguished service in command positions within the Infantry, including combat in Korea and Viet Nam. An instructor at West Point, he later was a creator of the Army National Training Center in California.

Ruth remembers his assignment as staff to the Paris Peace Talks in the early 1970s as one of the most memorable periods in Paul's career, although his duty as Assistant to the Chairman of the Joint Chiefs and later as Commander in Chief of the U.S. Southern Command were the highlights of his military service. Paul retired from the Army in 1985 as a four-star general, but he continues to work as a consulting military specialist.

His honors include the Legion of Merit, Silver Star, and Distinguished Service Cross.

Most of Paul's reading now is in conjunction with his consulting work. He is the author of five books on military history. Ruth fancies reading novels and is currently absorbed by "In the Woods," a thriller that was a New York Times bestseller.

Ruth is credited with finding the 90-acre farm that the Gormans moved to in 1985 to raise cows. They sold off the herd when their interest turned to growing wine grapes instead. They set a goal of planting two acres per year, for a grand total of 15 acres.

Sitting on a tractor equipped with an auger one day, Paul was drilling holes while Ruth was filling them with grape vine cuttings when their son, Tim, appeared. Expressing concerns over their future, Tim asked what their management plans were. "We plan to hire a farm manager and provide him with a truck and house," Paul told Tim. "Could I apply?" asked Tim. "Send in your resume and we will give you due consideration," replied Paul. That conversation kicked off the family run Cardinal Point Vineyard and Winery with Tim as manager.

The Gorman's daughter, Sarah, a lawyer living in Charlottesville, is the winery business manager who discovered that the wine bottle labels had to be approved by the federal Department of Homeland Security! Their architect son, John, designed and oversaw the winery construction and the remodeling of the Gorman's 1893 farmhouse. The winery has been in operation since 2002.

As much as the Gormans treasured their rural living, Ruth's health and the remoteness of emergency medical services made The Lodge an attractive alternative. Ruth has a one-word description of their new home: wonderful.



General
(1984)

and
Seaman
(1945)



The entrance to the Cardinal Point Vineyard and Winery on Batesville Road near Afton.

Waynesboro to Get Brewery, Too

Joining the parade of microbreweries that are making Virginia a national leader, another craft-beer brewery 20 minutes from The Lodge is slated to open in the fall. Reusing a historic, vacant building, the newly established Metal Craft Brewing Company will lease and remodel a portion of the iconic Virginia Metalcrafters site on East Main Street (Route 250) in Waynesboro.

Not concerned with the existing concentration of area breweries, company owners Bart and Chris Lanman say breweries actually benefit one another because beer lovers travel among them to sample the unique flavors of craft beers.

"There will be seating inside and out for both drinking and eating," says Chris Lanman. The tap room will offer views of the brewery through a window wall that rises to the high ceiling. Food will be initially served from local gourmet food trucks. That could change, says Lanman, if restauranteurs who have expressed interest would open restaurants in the Metalcrafter buildings adjacent to the brewery.



Tap room will offer brewery views.

Following the trend in breweries, the Lanmans will make Metal Craft Brewing a family-friendly place with entertainment for kids in a tree-shaded grassy area adjacent to the brewery.

Year-round beers will include ales, lagers, stouts, porters, and pilsners. Seasonal beers are also planned with several innovations that will be different from the typical seasonals.

Their Master Brewer will be Jacque Landry, who has more than 20 years experience and holds 30 national and state awards for his beer.

VIRGINIA METALCRAFTERS was a Waynesboro business for 115 years before closing its doors in 2005. Beginning as a stove manufacturer in 1890, the company later produced sculpted artwork and brass and iron castings of early American historical objects. Among its statues are the Triple Crown racehorse Citation as well as two 30-foot high winged figures mounted at Hoover Dam. Using original casting methods, Virginia Metalcrafters made reproductions for Colonial Williamsburg, Monticello, and many other prominent historical institutions..

The company moved to the East Main Street location in the 1940s, occupying a 1926 building that had been vacated by Stehli Silk Company and adding the other buildings on the site to accommodate a growing business. The complex, now owned by an investment group from Harrisonburg, includes a house estimated to have been built in 1890 and used by Metalcrafters as a showroom. The property has been nominated for listing on the Virginia Landmarks Register.



The statue of Citation stands at the legendary Hialeah Park race track.