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Life As Few Know It™

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GREETINGS

- JOHN KLEMISH, THE GREENBRIER SPORTING CLUB BROKER IN CHARGE -

his year has been nothing short of a banner year for The Greenbrier Sporting Club. I've never seen this kind of excitement surrounding owning a home here at The Greenbrier. Already this fall we are approaching \$50 million in sales and more contracts are on the way. Whether it's living on the golf course or seclusion in the mountains, buyers are more and more attracted to what we are offering here at The Greenbrier Sporting Club.

West Virginia is the perfect place to fulfill all of your needs in a luxury environment that features some of the most beautiful landscapes you'll find anywhere. The Greenbrier Valley is a great place for families, with tons of outdoor adventure, arts and culture, shopping, and world-class dining, and more. The connection to America's Resort provides opportunities unique to The Greenbrier Sporting Club. Where else will you find authentic southern hospitality, a private casino, professional sports, fishing streams, four incredible golf courses, a worldrenowned spa, a state-of-the-art clinic and the unmatched history that The Greenbrier boasts?

More and more people are discovering that West Virginia is a great place to call home – or a home away from home – and The Greenbrier Sporting Club represents the best of Mountain State living.

While The Greenbrier provides the serenity and security of a rural setting, it also features reliable broadband, healthcare and education, and getting here couldn't be any



easier. The Greenbrier Sporting Club can be accessed in minutes off of Interstate-64, and Greenbrier Valley Airport provides reliable and convenient air service just five miles away. There's even an option to arrive by rail, with Amtrak providing service directly across the street from The Greenbrier's main entrance.

Discover why so many new members are making the decision to experience Life As Few Know It at The Greenbrier by scheduling your tour today. I can't wait to show you around.

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s part of the Salute to Heroes Weekend, honoring first responders and military members on the 20th anniversary of the September 11th attacks on America, The Greenbrier hosted the ninth annual Greenbrier Champions Tennis Classic. This year's event was part of the Champions Series Tennis Tour, with prize money going to the winner. Tommy Haas won the event, which also featured Andy Roddick, James Blake and Marcos Baghdatis. A replay of the matches will air on Tennis Channel, as well as regional sports networks, in the coming months. The Salute to Heroes Weekend helped raise funds for the First Responders Children's Foundation. Other weekend events included dinners, concerts and more.





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he San Francisco 49ers called The Greenbrier home for a week between back-to-back East Coast games against the Detroit Lions and Philadelphia Eagles. For the second straight year, the 49ers stayed at The Greenbrier and practiced at The Greenbrier Sports Performance Center. funds for the First Responders Children's Foundation. Other weekend events included dinners, concerts and more.









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HORSES & The Greenbrier

orses and The Greenbrier are as intertwined as Sam Snead and the Old White Course. When the word spread about the sulphur springs along Howard's Creek on what is now The Greenbrier property in the late 1700s, there was only one way to get there – horseback. One of the oldest documents in the resort's archives is an account book from the 1816 and 1817 seasons. Along with the rates for adults (\$1.15 per day) there were also rates for horses (60 cents per horse).

By the 1800s, stagecoaches were the preferred mode of transportation, as visitors traveled the Kanawha Turnpike to arrive at White Sulphur Springs. Even after the invention of the automobile – and in the heart of rail travel – stagecoaches were used at The Greenbrier to transport guests from the train to the front door, a reminder of days gone by.

It wasn't just getting to The Greenbrier that required horses, either. They were also used as a source of entertainment upon arrival.

Hound hunts on horseback were popular among visitors in the 19th century, and from 1931 until 1941, The





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Greenbrier hosted a polo team, with a field on part of what is now the Snead Course at The Greenbrier Sporting Club.

The tradition continues at The Greenbrier today. Although horses are no longer the mode of travel, they're still at the center of many of the entertainment options at The Greenbrier and The Greenbrier Sporting Club. The original stables, which were housed where The Greenbrier Golf Academy is today, burned to the ground in 1916, but new stables were quickly erected at the base of Kate's Mountain. The stables were replaced in 2004, and now both The Greenbrier and The Greenbrier Sporting Club have stables for housing horses of all types.

On property today are more than 24 horses of all different breeds. Horses with names like Traveler, Doc, Briscoe, Stonewall, Zeb, and Woodrow call The Greenbrier home, eating 24 tones of sweet feed per year.

All originating at the equestrian circle just outside the doors of Kate's Mountain Adventures adjacent to the North Entrance, guests of The Greenbrier can go horseback riding on more than 10 miles of trails for riders of all levels or take a carriage ride, pulling a carriage made by the Studebaker company in South Bend, Indiana.

Long before making automobiles, the Studebaker Brothers Manufacturing Company, which was established in 1852, produced wagons, buggies, carriages and harnesses, and those carriages are used for today's rides at The Greenbrier. Carriage drivers like to joke that guests are riding in a 2-horsepower Studebaker.

During the winter months when the weather cooperates, the carriages are replaced by sleighs, pulling riders through the beautiful 11,000 snow-covered acres of America's Resort.

The Greenbrier's newest connection to the equestrian world began this year with the ArenaMend Classic in October. A Federation Equestre Internationale CSI5* and CSI2* show, featuring world-class show jumpers in a field of 50 five-star riders and 60 two-star riders, the event drew Olympic-level horses and athletes to America's Resort.





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MEET THE CRONINS

Above: Bob Vail, Tom Vail, Dan, Julie, Scott Cronin, Kelly Cronin; Opposite: Interior shots of the Cronin's Sporting Club home. n a mild, late summer afternoon, I drove leisurely up Bear Cub Trail, along the top of Greenbrier Mountain, until I came to a soft run into one of the ridge lines—the road of which being named after one of the many Presidents that have visited The Greenbrier. I'm on my way to visit Dan and Julie Cronin—longtime Clevelanders that purchased property at The Sporting Club way back in the early days of the club's humble beginnings in the early 2000s.

While they originally bought property on White Sulphur Hill, this new home is perched perfectly along a private ridge tucked into the forest. Designed by architect Ole Sondresen, the home is a shining example of combining vernacular elements with a modern sensibility. The home feels like a cozy mix of Danish modernism and classic mountain resort, with timber beams and stacked stone elements providing a tone of rustic elegance.

Q: YOU SAID WHEN YOU FOUND THIS HOUSE, IT WAS LOVE AT FIRST SIGHT. YOU HAD ORIGINALLY PLANNED TO LIVE ON THE GOLF COURSE, BUT YOU CHOSE TO LIVE UP IN THE MOUNTAINS.

JULIE CRONIN: We first purchased a small lot in 2003 in the developed area near The Greenbrier. We spent the next several years looking at houses and, as the ridges development expanded, we started looking up the mountain. This house had everything that we wanted, a modern house, a mountain view, space and privacy. We also purchased the lot next door. This ridge has only three houses and will likely stay the same in the long run.

Q: HOW HAVE YOU SEEN THE LANDSCAPE OF MEMBERSHIP AND MEMBERS-IN-RESIDENCE CHANGE OVER THE YEARS, AND MORE RECENTLY WITH THE CHANGES TO REMOTE WORK?

JULIE CRONIN: It got crazy down here during COVID quarantine time. The Sporting Club did a great job keeping us safe with mask and limited capacity requirements, food delivery, and providing safe outdoor dining and events. Many members stayed in residence with additional family members in the house. Two of our city bound millennial children worked remotely and enjoyed the Club and the great outdoors. It was a chance to spend time together, and not just for a holiday weekend.

DAN CRONIN: The membership has definitely picked up. For example, 54 people played in the women's memberguest this past summer, up from 16 in the initial year. The membership is growing substantially, especially with new younger members.

JULIE CRONIN: Yeah, it used to only be 16 people back in the day.

Q: DO YOU FEEL THE INCREASED MEMBERSHIP THROUGHOUT THE PANDEMIC HAS CREATED MORE CAMARADERIE BETWEEN MEMBERS?

DAN CRONIN: No question about it. Everybody's watching out for everybody else here.

JULIE CRONIN: When quarantine hit, we spent time with our friends at porch parties. Our small group rotated





from porch to porch every few weeks, our version of a socially distanced cocktail hour. We called it a "six feet aparty." We saw more of family members too since so many kids quarantined with their parents. Just seeing people helped us get through it all, and not via Zoom.

Q: AND WHEN THE KIDS COME IN, WHAT DO YOU GUYS LIKE TO DO?

JULIE CRONIN: The family loves to do anything outside: golf, swim, tennis, run and hike. Several of my friends hike the "loop" with me, starting from my house and winding down and back up the mountain. We talk throughout the hike, not only to catch up but also to scare the bears.

DAN CRONIN: The golf choices are unlimited here with the Snead and The Greenbrier courses. Of course there's always the casino...

JULIE CRONIN: We also love the events at the Club and The Greenbrier. This past summer we had the Tennis Classic and a few outdoor concerts.

DAN CRONIN: We spend a lot of time out on our deck, grilling, using the fire pit when it's cold, and just enjoying the view. We spend so much time there that we have decided to expand with a lower deck next year. It really is the center of our house activity.



Q: WHEN YOU COME HERE TO THE SPORTING CLUB, DO YOU FEEL IT'S A RESPITE FROM LARGER, BUSIER PLACES LIKE NORTHERN VIRGINIA OR OHIO?

DAN CRONIN: Yes, you just relax immediately. You don't realize how wound up you are living in a city, working in a city. It's a real nice change.

JULIE CRONIN: You slow everything down, get back to your "y'all," which I lost a long time ago.

Q: MUCH OF THE SPORTING CLUB WASN'T YET DEVELOPED WHEN YOU PURCHASED YOUR PROPERTY HERE. WHAT'S IT LIKE SEEING ALL THOSE CHANGES OVER THE YEARS?

DAN CRONIN: In 2003 there were only plan designs to build a club and a golf course. We saw all this happen and got to play in opening day at the Snead. The ridges were developed later when the Club bought more property and the Summit came much later.

JULIE CRONIN: We never knew how much property the Club would acquire down the line. They had us at "hello" back in the day and then the Club exploded.

Q: WHAT WOULD YOU SAY TO SOMEONE,

ESPECIALLY YOUNGER PEOPLE, ABOUT WHAT IT'S LIKE TO BE A MEMBER HERE? WHAT ADVICE WOULD YOU GIVE TO THEM? AND WHAT WOULD YOU SAY ABOUT THE PEOPLE IN WEST VIRGINIA?

JULIE CRONIN: I would say that a person, any age, has a million choices what to do here. With different locations, the Summit and the Lodge down below, you can pick

and choose. Our older kids love the Summit infinity pool. They head up in the morning and have it all to themselves, including the view. If you have young kids, the Lodge pool is larger and has a baby pool. The climbing wall at the gym is another kid hot spot. I'm also seeing our friends' children buying houses here because they can work remotely. We are getting to know the next generation so much better these days rather than just seeing the families at the holidays.

DAN CRONIN: People are really nice here and you make some long-lasting friendships. There are lots of good families in West Virginia. Everyone likes it here.

Above: Julie, Bob, Dan, Tom, Scott, Kelly



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EXECUTIVE HEALTH ATTHE GREENBRIER

ime is an increasingly rare and valuable commodity for everyone, especially during this era of 24/7 connectivity to work. For that reason, scheduled-every-minute executives often find it inconvenient to devote time to maintaining their health. Visits to doctors, having lab work done, undergoing diagnostic tests and returning for follow-up visits can consume many hours over several weeks.

Recognizing the critical role executives play in the vitality of their companies, The Greenbrier Clinic instituted an Executive Health program in 1948 to provide comprehensive, efficient preventive health care under one roof in a relaxing, resort atmosphere.

"You get the benefits of spending an hour to an hour and half with a physician and getting exams head to toe," explained Tonja Ridgeway, assistant operations manager at The Greenbrier Clinic. "All the testing is done within two days. You don't see that any more with healthcare. It is how we can catch so many diseases so early. Our attention to detail often catches issues that might be overlooked by a family practitioner, due to their demanding time constraints."

The clinic, located on the grounds of the historic resort, is staffed by board-certified internists and family practitioners. From start to finish, Executive Health Program members experience the superb attention to detail and warm hospitality for which The Greenbrier is renowned.

"It was a little nerve wracking not knowing exactly what to expect," said David McCormick, Jr., owner and president of Commercial Interiors of Morgantown and Charleston, W. Va. He first joined the program in 2020 because he was turning 50 and decided it was time for a thorough check-up. Like most, McCormick had a primary care physician that he visited annually for the basics, but he soon found out that becoming a part of the Executive Health Program was an entirely different experience.

"From speaking to the scheduling office and the folks that take care of the pre work, to my first consultation with Dr. Poling, everyone made me feel very comfortable," he remembered.

"What sets The Greenbrier Clinic apart the most in my mind is the personal, concierge service that you get. I've never seen anything like it."

The program takes a holistic approach to preventive care and includes not only diagnostic tests for medical conditions, but also nutrition counseling and a fitness consultation. From the remediation of a problem, to formulating a plan for a new health objective, or simply receiving reassurance on an existing lifestyle plan, Greenbrier





Executive Health evaluates and provides a comprehensive strategy to manage your health.

Day one of the program begins at 7:30 a.m. with screening labs for which you will be asked to fast 12 hours in advance, Ridgeway explained. "Then you see a physician. He or she will go over your patient data form and discuss family history, symptoms, or whatever is appropriate. This will take an hour to an hour and a half," Ridgeway says, noting they limit the number of appointments to allow doctors ample time to allow for such in-depth consultations. Patients can request a particular physician or the clinic will assign one. The program can also be compressed into one day upon request.

"Day 1 helps us form a baseline with testing, but it also is designed for the physicians to get to know the patient better on a one-on-one basis," said Dr. Poling. "We can learn more about their lifestyle and how it impacts their overall health and answer questions or concerns they may have for us. The format allows us ample time with the patient to accomplish those goals."

Following the consultation with the doctor, a nurse will then perform an EKG and vision, hearing and pulmonary function tests. You will then move to the Radiology Department for a chest X-ray and an abdominal ultrasound.

A nutritional consultation concludes the morning schedule just in time for lunch, which can be provided onsite upon request. The testing continues in the afternoon with a cardiac calcium scoring test and cardiovascular fitness and strength assessments.

"What sets The Greenbrier Clinic apart the most in my mind is the personal, concierge service that you get. I've never seen anything like it."





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"Early detection and prevention are our top priorities, and our state-of-the-art technology helps us catch potential issues as early as possible."

The nutrition assessment addresses normal nutrition, weight control, cardiovascular health, cancer prevention, behavior modification and sports nutrition. The fitness assessment covers body composition, Cardio Respiratory Fitness (CRF), muscle strength, muscle endurance and flexibility.

The second day begins at 7:30 with additional recommended testing determined by your age, sex and medical history. After lunch, you once again meet with the physician for another 30-60 minute consultation to review results and receive recommendations about future treatment or lifestyle changes. After the visit, you will be sent a 12-20 page report of all findings in the mail.

With an accredited on-site laboratory, radiology department and AAAHC accredited ambulatory surgery center, the clinic has the capacity to perform tests including 3-D mammography, bone mineral density, nuclear cardiology, echocardiography, computerized tomography (CT) and celiac disease testing. Two board-certified gastroenterologists perform colonoscopy and upper endoscopy (EGD) procedures.

"The technology and equipment we're fortunate enough to have inside our facility allows us to get the answers patients are looking to find while they're here for their visit," said Dr. Randolph Modlin. "Early detection and prevention are our top priorities, and our state-of-the-art technology helps us catch potential issues as early as possible."

For David McCormick, his decision to invest in the Executive Health Program proved extremely valuable. During his visit, clinic staff discovered that he had heart condition that was serious enough to require surgery.

"It was something that would probably never have been found until later in my life, if at all," he explained. "Due to the early diagnosis, I was able to have surgery to fix the problem that certainly would have caused me issues down the road. It may have saved my life. I decided to make an investment in my health, and it's one of the best decisions that I've made in my life."

The Executive Health Program is part of the Greenbrier Clinic, which provides state-of-the-art healthcare for guests of the resort and the general public. For further information about the Executive Health Program, visit www.greenbrierclinic.com, or phone 1-800-362-7798, ext. 372.



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OUR FAVORITE FALL & WINTER RECIPES:

At The Greenbrier, we relish the turns of the season! Just as mother nature begins to gradually shift her colors, our menus begin reflecting a change as well. Here are some of our members' favorite Greenbrier Recipes to get you through the next few months.


1CREAMED COLLARD GREENS **YIELD: 2 GALLONS**

INGREDIENTS

1.75 pounds Bacon, small diced 3Tbsp. Canola Oil 16 ounces Vidalia Onion 8 ounces White Wine 12 ounces Apple Cider Vinegar 6 Quarts Chicken Stock 1.5 pounds Whole Butter 2 Tbsp. Sriracha Chili Sauce 5 Pounds Collard Greens, (trimmed, washed, and cut) Salt & Pepper to taste 3 Quarts Heavy Cream

METHOD

1. Place a large sauce pot on medium heat. Lightly saute the bacon in canola oil until the bacon is 75% cooked. Add onions to bacon and olive oil and cook for another 8 minutes. 2. Add white wine and apple cider vinegar and reduce by ¹/₂.

3. Add chicken stock, whole butter, and chili sauce to the greens and bring to a boil. Once at a boil, add the collard greens and reduce to a simmer. Simmer greens for four hours (uncovered) until tender. Stir the greens frequently to promote even cooking. Adjust seasoning to your liking with salt and pepper.

4. Take 3 quarts of heavy cream and reduce it on low heat, be sure not to boil. Make sure half of the cream has evaporated. Introduce the reduced cream into the cooked collards. Mix very well and enjoy.

2CHEESECAKE AT THE GREENBRIER

GRAHAM CRUST

1 cup Graham Cracker Crumbs 2 tbs Sugar 2 tbs Butter, melted

Paddle all together until butter is fully incorporated. Press into the bottom of the greased mold. Bake at 350°F for about 10 minutes.

CHEESECAKE FILLING

3 packages (8 ounces each) Cream Cheese, softened 1 cup Sugar 1 cup (8 ounces) Sour Cream 2 tbs AP Flour 2 tsp Vanilla Extract 4 large Eggs, lightly beaten 1 Orange zested 1. In large bowl, beat cream cheese and sugar until

smooth.

- 2. Beat in sour cream, flour, zest and vanilla. 3. Add eggs on low speed until combined.
- 4. Pour over crust. 5. Bake at 350° for 40-45 minutes or until center is set. 6. Cool for one hour and refrigerate overnight.

6. Top with Whipped Cream

WHIPPED CREAM

1 cup cold Heavy Cream 2 tbs Sugar 1/2 tsp Vanilla 6. Top with whipped cream







3THE GREENBRIER SPORTING CLUB TRUFFLES

INGREDIENTS

8 oz Heavy Cream 32 oz Milk Chocolate 1 tbsp Bailey's Irish Cream ½ oz Shortening

PREPARATION

1. Divide your chocolate into 2, 16 oz portions. 2. Take 16 oz of your chocolate and place in a heatproof bowl.

3. Place heavy cream in a small or medium sauce pot and bring to a boil over medium heat

4. Pour boiling cream over the milk chocolate in the heatproof bowl and cover with Saran Wrap until chocolate is melted.

5. Once chocolate is melted, stir the mixture together and add Bailey's. This makes a ganache.

6. Place the ganache in the freezer to set up completely.

7. While your ganache is setting, take your second portion (16oz) of milk chocolate and place in a heat-proof bowl.

8. Place your shortening in a separate heatproof bowl.

9. Melt the second portion of chocolate over a double boiler just until it's melted, stirring frequently.

10. While the chocolate is melting, place the shortening in the microwave and microwave in short, 15 second bursts until the shortening is totally melted and there are no lumps.

11. Add the melted shortening to the chocolate in the double boiler and stir to incorporate.

12. Remove the chocolate from the heat when completely melted.

13. Remove ganache from the freeze and, using a small scoop or a teaspoon, scoop out ganache into equal sized portions. Roll between palms to make a nice even ball.

14. Dip the ball of ganache into the melted chocolate and roll around to coat. Remove the ball from the chocolate and place on a parchment lined baking sheet to set up.

15. Once all the truffles have been dipped, place the cookie sheet into the fridge to finish the setting process.



4 THE GREENBRIER'S BREAD PUDDING WITH WARM VANILLA SAUCE

BREAD PUDDING BASE:

4 cups milk 34 cup sugar 12 tbs vanilla paste 7 eggs 4 cups bread, cubed 12 cup raisins Apricot Jam for glaze Fresh Berries for garnish

Warm 2 cups milk and sugar. Then whisk into the eggs along with the remaining milk and vanilla. Soak assorted cubed bread with the warm milk mixture and bake at 320° for 45 minutes. Glaze with apricot jam and garnish with berries. Serve hot with the Warm Vanilla Sauce.

WARM VANILLA SAUCE:

1 cup milk 1 cup heavy cream ½ cup sugar 5 egg yolks 1 tsp vanilla paste

In a sauce pot warm the milk, vanilla and heavy cream together. Blend with the egg yolks and sugar, and add to the warm milk mixture, cook to 170° F.



INGREDIENTS

1 cup butter

- ³⁄₄ cup sugar
- 1/2 cup dark brown sugar
- 2 eggs
- ³/₄ teaspoon vanilla extract
- 1 ¹/₃ cups all purpose flour ³/₄ teaspoon baking soda
- ³4 teaspoon baking ³4 teaspoon salt
- 2 cups dark chocolate chips
- 1. Mix butter and sugars
- 2. Slowly add eggs and vanilla
- 3. Add all sifted dry ingredients
- 4. Finish with chocolate chips. Do not over mix.
- 5. Scoop to desired size and chill.
- 6. Bake at 350° for 10-12 minutes.



6 STICKY TOFFEE PUDDING

PUDDING INGREDIENTS

³/₄ cup Chopped Pitted Dates
1 ¹/₄ cup Boiling Water
1 tsp Baking Soda
2 oz Butter
³/₄ cup Sugar
1 Egg
1 tsp Vanilla Extract
1 cup All-Purpose Flour
1 tsp Baking Powder

PREPARATION

 Bring the water to a boil and add the dates and baking soda, give a quick stir and reserve.
 In a mixer fitted with a paddle attachment, cream butter and sugar together until fluffy. 3. Add egg and scrape the bowl well, mixing again after you've scraped. 4. Add vanilla
 Add dry ingredients and mix to incorporate, scraping often.
 Add date mixture slowly, scraping often.
 Portion batter into well sprayed pans and bake at 350 until baked through. 8. While warm, poke holes in cakes and add toffee sauce.

SAUCE INGREDIENTS

4 oz Butter ½ cup Heavy Cream 7 oz Brown Sugar

SAUCE PREPARATION

 In a small sauce pot, melt your butter.
 Once your butter is melted, add your brown sugar and cook until gently caramelized. 3. Slowly add heavy cream while whisking, be careful with this step, hot sugar is like hot lava. Add a little cream and whisk, until all the heavy cream is incorporated. It is going to bubble. 4. Boil for another 4 minutes.

5. Pour the warm sticky toffee sauce over your baked sticky toffee pudding while it is still warm, so it will soak up the caramel goodness.

6. Serve your sticky toffee pudding warm, with ice cream or whipped cream, for the full effect of this classic dessert.



7 CHEF SKELDING'S ROASTED TURKEY

BRINE INGREDIENTS

lb Kosher Salt
 lb Dark brown sugar
 oz White wine-Chardonnay
 oz Fresh lemon juice
 oz Fresh rosemary sprigs
 oz Fresh thyme sprigs
 oz Fresh italian parsley stems
 Bay leaves
 oz Juniper berries

CREATE THE BRINE

1. Combine all ingredients into a saucepan and bring to a simmer.

2. Let simmer for 3-4 minutes on low heat

3. Cool and refrigerate until needed. Brine can be held for 1 week.

BRINE THE TURKEY

1. Have your turkey completely thawed out and patted dry.

 2. Mix 1 part of your brine to 5 parts cold water and whisk together in the container you are going to submerge the turkey into.
 3. Carefully drop the turkey into the brine and have it completely submerged. Cover, label and

date, and refrigerate for 24 hours.

ROAST THE TURKEY

1. Remove the turkey from the brine and pat dry. Let air dry uncovered in the refrigerator for 6-8 hours, or overnight.

2. Preheat the oven to 325F (Note* if using a convection over, roast at 275F)

3. Place your turkey on a roasting tray and place into the oven. Your goal is to roast the turkey to a breast temperature of 142F and the thigh to 155F. Depending on the size of the turkey, times can vary.

(Note* If the skin starts to get too dark, you can cover with a sheet of aluminum foil until your internal temperatures are met)

4. Once you have reached the desired doneness, let the turkey rest for 45 minutes to an hour before carving.



8 PICKLED JALAPENO PIMENTO CHEESE SPREAD YIELD : 1 GALLON

INGREDIENTS 4 lbs Cream Cheese, softened 1 lb Mayonnaise 8 oz Garlic Paste 18 oz Red Bell Peppers, (roasted, seeded, and finely cubed) 12 oz Pickled Jalapenos, finely diced 2 lbs High Quality Sharp Shredded Cheddar Cheese 1 lbPowdered Parmesan Cheese 1 tbsp Kosher Salt 1 Tbsp. Black Pepper, ground

PREPARATION 1. Place all ingredients in a large mixing bowl or stand mixer. Combine all ingredients very well and enjoy.



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THE <u>Sreenbrier</u> CONFERENCE CENTER



An updated Conference Center with a new look and state-of-the-art technology makes The Greenbrier the ultimate destination for groups wanting to conduct business while enjoying the amenities of America's Resort. he Greenbrier Conference Center — originally built to help attract conference business in 1954 and refurbished in 1984, along with a two-story addition — had everything a business needed for a successful meeting at America's Resort. There were rooms of all shapes and sizes for both meeting and entertaining. There was the needed technology — wireless and hardwired internet access, projectors and screens, etc. — and there was the resort's event team, ready to meet the business' every need.

But the one thing missing from the 14,000-square-foot Conference Center was that legendary Greenbrier feel.

When the facility was refurbished in 1984, Greenbrier decorator Carleton Varney and his team provided the look that businesses

were looking to find at the time — rich woods and dark shades that could be found in executive offices around the country. But styles come and go and when the COVID-19 Pandemic put travel including groups, meetings, and conventions on hold, the Justice Family, which owns The Greenbrier, decided it was the perfect time to create a fresh look for today's business needs and make the wing feel like an extension of the rest of the resort.

"We wanted it to still feel like you were at The Greenbrier in the Conference Center, but not the over-the-top classic Draper style with florals like the rest of the hotel," said Rudy Saunders, an interior designer for Dorothy Draper & Company, which has been decorating America's Resort since 1946. "It's a little more subdued for groups that are coming here, but still colorful and has the Draper look."

The process was an extensive one, with Carleton Varney — Dorothy Draper's protégé, who is now President of the company — and his team, working together with the Justice family and the entire Greenbrier team to create the ultimate Conference Center.

While ideas have been bounced back and forth for quite some time, the project moved full

speed ahead this past winter, and there were plenty of decisions to be made along the way.

A theme quickly developed, based on elements already in place. The existing Brighton Pavilion wallpaper in the hallway gave the area an Asian look, and over the years, Varney had added touches like coromandel screens in the Hayes and McKinley rooms that he brought back from Japan to complement the theme.

The decorators loved those pieces and wanted to keep them

in place, so they settled on Asian Expression as their inspiration for the project.

"We started with the Puff Wallpaper from Carleton V Ltd. (a textile design firm now run by Carleton Varney's son Sebastian)," said Merriweather Franklin, Interior Project Manager at The Greenbrier. "The wallpaper has an array of colors, most notable aqua, jade, beige and a hint of red."

The Puff design, which features a Japanese dragon, covers the hallways, and above are the classic Carleton Varney blue ceilings that can be found in many areas throughout the hotel.

For the carpets, the team updated a classic Dorothy Draper design that had been used in the hotel and is currently in the hall-

ways outside the executive offices. "It's one that was recolored and refreshed, but it's an archival Draper design that has been at The Greenbrier for a long time," said Saunders.

The wallpaper and carpet defined the color scheme that was used on fabrics throughout the area.

Those basic design elements filled the hallways, and the design team selected a Dorothy Draper Fabrics & Wallcoverings wallpaper called Mountain View in three colorways — peach, cream and mint — to adorn the walls in the meeting rooms. The drapes in these rooms are a classic plain white linen with avocado trim, a perfect mix to complete the rooms.

The larger meeting spaces the McKinley, Hayes, Taft, and West Virginia rooms, part of that expansion in 1984 — have a more versatile look.

"The bigger rooms we wanted to make more flexible, so you could host a dinner, a luncheon or bridal event," said Saunders. "It doesn't feel as much of a meeting space."

The walls in Taft, the largest meeting room, have a unique wallpaper, an aqua grasscloth from Dorothy Draper Fabrics & Wallcoverings named Whitman.

The trim in the larger rooms, which was originally supposed to remain as unpainted wood, eventually took on a few coats of white paint.

"That was a big decision," said Saunders. "We were just going to do Taft, and then it was sort of a happy accident that McKinley started going white. Everybody loved it, so there was some backand-forth on how far to go. It just really brightened it up and connected it to the rest of the hotel."







The floor outside of McKinley also provided a debate. Originally carpeted to limit the sound inside the meeting rooms, the light from the large windows that line the hallway caused the carpet to fade quickly. Eventually, the decision was made to convert this hall to the classic Dorothy Draper black and white marble floor that can be found in the Upper Lobby and other areas of The Greenbrier.

The team considered every detail, taking out desks in the lounge area — where guests would sit and work at a computer — and replacing them with seating to accommodate today's business professionals, who often prefer to be on their phones during breaks.

"We tried to think about what people of today need, as

"It was carpeted before, so we were a little concerned about sound," said Franklin. "But it turned out beautifully, and we're really happy with it."

Outside those windows, an uncovered porch received an overhang to block out any weather. It's now a flexible outdoor space that can be used for entertaining, as well.

While these major decisions created the basic look, it's the subtle changes that both Franklin and Saunders believe provide the charm.

A last-minute decision to paint the doors to the meeting rooms Greenbrier Green helps tie in the space with the rest of the hotel. New lamps, as well as updated overhead lighting, were installed in various areas throughout the space. The existing furniture was covered in all new fabrics.

The artwork that Varney brought in over the years was all maintained and featured, some of it moved to different locations. All of the bathrooms were updated, and the walls covered with Bali Hai wallpaper — aqua in the ladies' and mandarin in the men's. The Greenbrier's engineering team worked hard installing new ceilings and lighting throughout the space to give it a more modern look.



"They're such hard workers, and they do amazing work," said Franklin. "I was thanking them every day throughout the project."

The engineering team at The Greenbrier — including painters, masons, carpenters, upholsterers, seamstresses, electricians, and plumbers all worked together to help create a finished product that made all involved shine with pride.

"The people at the hotel are so talented, and they're able to give insight," added Saunders. "We all worked together to come up with something special." well as future needs and made design choices accordingly." said Saunders.

Inside each of the meeting rooms, named for the United States presidents who have visited The Greenbrier, is a portrait of the president for whom the room is named, complete with a description of their visit to America's Resort. Carleton Varney is a member of the White House Historical Society that graciously provided copies of the official portraits for use at The Greenbrier.

It's one of the special touches that has transformed the area from a functional meeting space into one that matches the uniqueness of The Greenbrier.

"It feels more like part of the hotel now," said Saunders. "You wouldn't expect a Conference Center to have some of the art, accessories, and details that make it special.

"People who are sharing design photos of their trips to the hotel are now sharing the Conference Center. That never would have happened before. It's great to see these elements being shared."

"I'm even more excited about it than I

thought I would be," added Franklin. "Everyone has said how much they love it, which is great to hear.

"The rooms have been so booked, it's been difficult to even find a time to finish hanging some of the artwork. That's a great problem to have, and I think it shows how much people are loving the new Conference Center."

Be sure to check out the renovated Conference Center during your trip to The Greenbrier. The area can be accessed via a staircase adjacent to the Chesapeake Room, or take the main elevators to Level 2 and turn right.



STORY BY AMANDA LARCH PHOTOS BY JOSH BALDWIN AND SHEENA PENDLEY

anging in the Virtu Glass hot shop at The Greenbrier is a little chalkboard that otherwise might be considered inconspicuous, listing items and tools the glassblowers need or are running low on, but on the top of the board someone has written, "The future belongs to those who believe in the beauty of their dream."

Amidst the heat and noise in the shop, where only well-trained ears can hear one another, and where I can barely hear the processes the glassmakers are explaining, these artists who love and believe in their craft are living proof of that quote's truth.

VIRTU

Alex Brand is one of those artists, who says his life is a series of miracles. For 11 years, he has been master glassmaker and owner of Virtu Glass at The Greenbrier. But without their home in New York burning down, Brand and his wife would not have packed up their wares and made their way to the Mountain State to find success here. This, believe it or not, is one of Brand's miracles. He's able to see the silver lining in just about everything—a talent every good artist should have—and his faith plays a major role in his life and art.

Located in the artist's colony at The Greenbrier, Virtu Glass—which added a hot glass studio, or the hot shop as Brand would say, in 2013—allows visitors like myself to witness the miraculous creations of house artists through glassblowing, fusing and sandblasting. Visitors can often take classes themselves as well.

Meanwhile, back at the glass blowing studio, Brand and Max Clair, a glass instructor, work like a well-oiled machine, each sensing and anticipating the needs of the other. Wearing protective gloves and sunglasses, the pair are creating one last pumpkin for the day. It's going to be green, rolled in a powder that looks almost suspiciously like

"If it's fall, I'll take inspiration from fall colors to make my mixes of colors," Greenbrier. Other items for sale include drinkware, vases, home décor and or paraerte

vases, home décor and ornaments.

"I like making functional things, like bowls, vases, goblets. Things people will use," Brand said.

He's always had a knack for art and making things, but it was a high school ceramics teacher who really pushed Brand to pursue art as a career. Brand attended the Tyler School of Art, at Temple University, where he majored in jewelry making and metalworking. At the time, glassblowing was relatively new on a small studio scale and wasn't offered as a major at the Tyler School, but Brand still took some classes. Having spent his professional career as a glassmaker, Brand still put his degree to use by marrying a jeweler, Susan Chapman Thomas. She does the jewelry work for the gallery at The Greenbrier.

After years of traveling art shows as their main source of income, and losing their home in the fire, he and his wife moved to West Virginia and opened the Virtu shop at the Greenbrier with some help through connections of their art show days.

"My wife was friends with Tom and Kathy Yuri who have the leatherworking shop here," he said. "They said, 'Oh, you want to come down to the Greenbrier and open a shop there,' but we didn't know anything about the Greenbrier. My wife's actually from West Virginia; we lived up in Corning, New York, at the time. I had a shop similar for a while and then I worked at Corning for a while, too. We eventually planned on coming to West Virginia because I really loved it here. We decided what the heck, so we came down here to give it a try."

While Brand doesn't miss the days of packing up glassware, traveling to craft shows and hoping to make sales, he reminisces on the friends he would see at the shows.

"What I like best is that I'm not traveling with it anymore," he said. "If you can imagine packing all the glass up in a van, and maybe even a trailer, and with the whole display and driving somewhere, which could be even a day or two away, setting it all up for three or four days and then packing it all up and doing that maybe 10 times a year. All those years, it really gets tiring. I haven't done a craft show since we moved here."

Brand sometimes approaches his craft by experimentation. Certainly, he studies what others make and gets inspiration from nature, but he's





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particularly interested in seeing what the glass itself will do and the shapes it'll take on. One particular series he created—Pagoda vases were inspired by Japanese architecture.

"I've done series at times that were based on more natural things, like different textures, but for me it's more about just trying different things," he said. "Sometimes I'll have an idea to try something, and it won't go anything like I thought, but I'll get an idea to go in a different direction. I do some sculptural things at times.

"I occasionally look at historical glass, but I'm more influenced probably by getting ideas from working with a glass. There's a full range of things. If it's fall, I'll take inspiration from fall colors to make my mixes of colors," he said. "Or just real classical forms as far as the vases and bowls go. I do some vases that I call ribbon vases where they're set up in a certain way but in the final heat, the way glass moves, I just let the glass do more of what it wants to do than what I want it to do. So it ends up with more of an organic form to it, and people seem to really like that."

Someone once told Brand he should have a T shirt that says 'plays well with colors.' He really enjoys working with color and form. One piece he points out to me in the gallery is solid purple on top with stripes of purple underneath: a perfect example of what he likes to make best. The top and bottom were blown separately and fused. Both are heated and stuck together when they're at their smallest and blown out further, allowing Brand to get a real clean separation between colors.

"I like combining a lot of different colors. I use a technique a lot called *collamore*, which is blowing separate parts and then fusing them up and blowing them further. If I'm known for anything, it would be that process, but I do a lot of different processes," he said.

The most challenging pieces Brand has made were the trophies for a PGA tournament hosted at the Greenbrier, and they're also some of his favorite pieces.

"The Greenbrier hosted a PGA tournament here for several years. For three of the years I made the trophy for it," he said. "There's a number of pieces that I wish over the years I hadn't sold. The first trophy that I made for the Greenbrier, I think I had probably over 100 hours in that, is made with a lot of different parts that are fabricated and put together with a high tech adhesive."

One of Brand's other favorite pieces he designed is a beautiful stained glass artwork featuring a Celtic cross. Because it fit so perfectly in his window, Brand wished he could keep it, but a need for fundraising caused him to pray about what he should do; his prayer was answered, and he auctioned off the stained glass.

"Oh man," he said. "I don't keep many pieces, but I wanted that one."

The art of glassblowing has a rich history in West Virginia, but with only a couple factories still in operation here, and the technological advances available for glass to be produced on a small scale as opposed to a factory scale, Brand believes it's important to get younger generations interested in glass.

"There's a lot of historical techniques and history that would be nice to keep going—it's not good to lose that," he said. "Especially with more and more advances in technology, automation and artificial intelligence, to think of something, draw it out, and actually make it, take it through the whole process,

The most challenging pieces Brand has made were the trophies for a PGA tournament hosted at the at the at the Greenbrier, and they're also some of his favorite pieces.

I think it's getting more and more unique these days."

Glassblowing allows Brand a lot of freedom in his creativity, and no day is the same as any other, which is what he likes best about his craft.

"When I lived up in Corning, I knew people who were designers for Corning Incorporated," he said. "One woman was complaining to me that it took almost a year for something to go from the initial concept to the finished product, and she said it was really frustrating. Whereas I can wake up in the morning and have an idea and say, 'Okay change of plan, we're going to do this today."

Working in glass for about 44 years has certainly taken its toll physically. Brand has had four surgeries for carpal tunnel and on his trigger fingers. But he tells me this with a laugh. Brand is thinking about retiring, but he'll forever be thankful for The Greenbrier. Clair is considering taking over the business, and Brand would still make it a habit to stop by the hot shop every now and again.

"I'm extremely grateful that The Greenbrier's here, that they continue to make a viable business out of it and attract guests," he said. "They've been very lenient, letting us do what we want, not overseeing us too much. It's nice to see Max (Clair) doing it and give lessons; he's extremely good at the lessons, and he's a good people person. Look where I get to come to work every day, it's a really beautiful place. I try to be grateful every day as I drive in."

Brand offered additional advice for up-and-coming artists and shared why he believes he has been successful.

"You have to have an aptitude for it, of course. I think there's still plenty of room for creativity in it. It's what you feel called to do," he said. "I don't know if I've worked as smart at it as I could have at first; when I decided to do it, I really didn't have a plan B, and I just decided I'm going to work as hard as I need to make this work. But I've been much more successful in the last 11 years being here than I was prior. I think it's mainly because of tithing, and that's a miraculous process that makes the rest go a lot further. Lots of miraculous things have happened because of that."



JOHN KLEMISH, Broker in Charge 855-494-1076





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Dr. Robert S. Conte Historian at The Greenbrier 1978-2021



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