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Life As Few Know It™

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Advertising rates upon request
info@havenbrookmedia.com

Publisher: Josh Baldwin
Design by: Mary Baldwin
Writers: Josh Baldwin, Sarah Ellkins,
Bob Conte, Clay Elkins.

Photographers: Havenbrook Media, The Greenbrier Sporting Club, The Greenbrier resort

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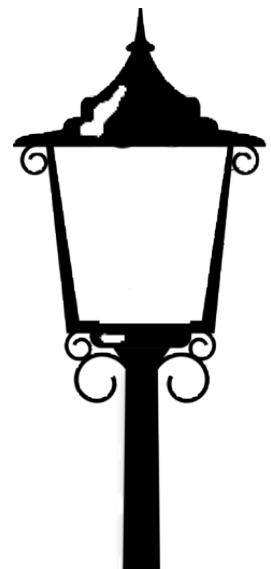


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GREETINGS

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



The new season is upon us with crocus, tulips, daffodils, robins, cardinals and golfers on our magnificent 11,000 acres of scenic mountains and golf courses. There is just something about the beauty of spring and the warmth of summer that stirs the soul. Even with all the glory that nature provides, it is the sights and sounds of new construction that truly signal a new sales season is here.

Of the total 453 master-planned homesites, 231 homes have been completed, 12 are under construction and 16 new home designs are with the Architectural Review Board. The Greenbrier Sporting Club community is healthy, and the future looks bright. With low

interest rates available, banks eager to lend and consumer confidence high, I expect another stellar year of sales.

Through the first quarter of the year we have seven properties under contract already, which bodes well for the remainder of the year. Both in this magazine, and on our website, you will find some of the most beautiful homes and homesites available for sale in the United States. Isn't it time to make life at The Greenbrier part of your family's legacy?

The sales team and I are standing by to make your dream of home ownership in the scenic mountains a reality. To learn more about The Greenbrier Sporting Club, please browse through this magazine, visit our website (www.greenbrierliving.com), and call to schedule a tour of properties.

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Photo by: Jan Lorenzen

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Anytime of year, you can be sure there is something exciting happening at The Greenbrier. Visit www.greenbrier.com

Easter Weekend - April 19 - 21

An Easter basket of activities, including a Sunday service and brunch, egg hunts, magic shows and lawn games, are planned for children and adults that will make this Easter weekend one your family will remember.

Greenbrier Concours d'Elegance - May 3 - 5

After a successful debut in 2018, this weekend celebration of The Greenbrier's rich automotive history returns bigger and better than ever.

Mother's Day Weekend - May 10 - 12

Bring your mother to the most beautiful and historic resort in the world and treat her like a queen for the entire weekend.

Greenbrier Half-Marathon - May 11

After selling out each of its first two years, The Greenbrier Half Marathon, 10k and 5k, returns for its third year. Runners will be treated to a course with minimal elevation gain run along some of the country's best golf courses with views of the breathtaking Allegheny Mountains.

Memorial Day Weekend - May 24 - 27

Families have been coming to The Greenbrier to celebrate Memorial Day Weekend for generations.

Fourth of July - July 1 - 7

From games on the lawn to a scavenger hunt, family bingo, a golf cart parade, a picnic dinner and, of course, an unforgettable fireworks display, there's no better place to celebrate America's birthday than at America's Resort.

Labor Day Weekend - August 30 - September 2

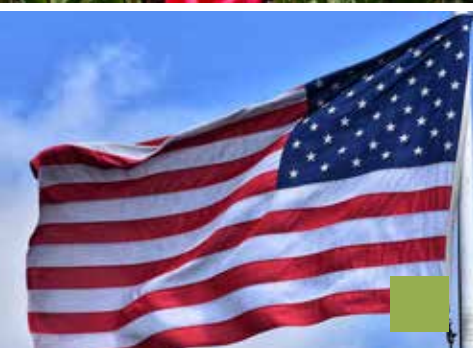
Send summer out with a bang by spending Labor Day weekend at The Greenbrier. Enjoy mixology classes, wine tastings, behind-the-scenes-tours and cake walks.

A Military Tribute at the Greenbrier September 9 - 15

The PGA TOUR FedEx Cup Event, A Military Tribute at The Greenbrier, promises to be yet another shining example of what makes West Virginians proud!

Champions Tennis Classic - September 13 - 14

Come to The Greenbrier's picturesque tennis venue, Center Court at Creekside to watch some of the best men's and women's players to ever play the game in our annual celebration of a sport that holds a special place in the history of America's Resort.





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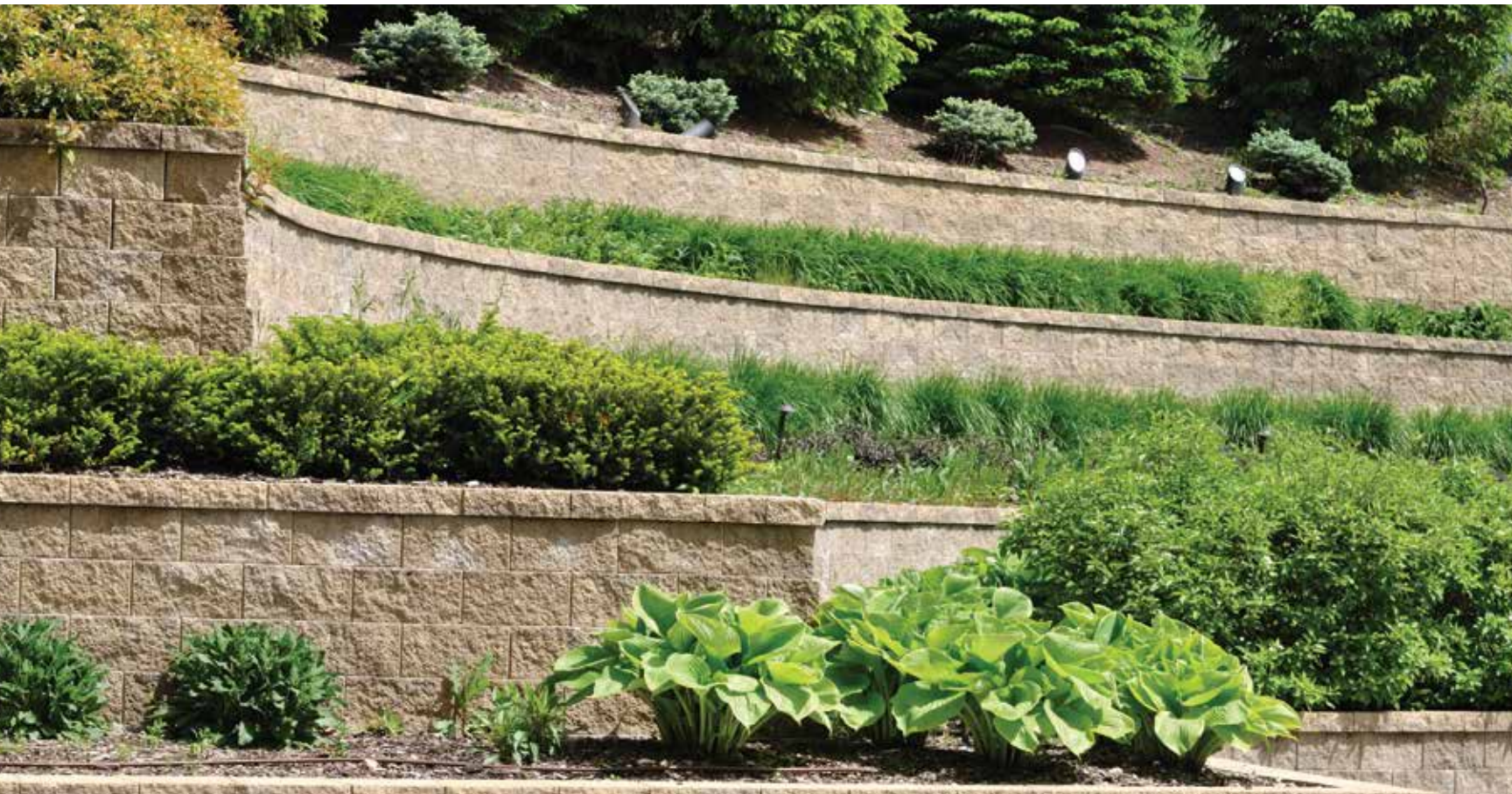
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AROUND TOWN



VIA MERCATO HAND SOAP - Clove, Vanilla Flower & Orange; Waterlily & Sandalwood; Bergamot, Patchouli & Rosewood; Green Tea & White Musk
Bella the Corner Gourmet - Lewisburg, WV \$12.99

With the aroma of spring and summer in the air, it's the perfect time to introduce some new scents into your home. Here is a collection of some of our favorite soaps, perfumes, lotions, and air fresheners.



LOLLIA LOTION - Wish, Midnight Gardens, Wildflower, Lavender & Honey, White Petals & Rice Flower, Classic Petal, Dream, Breathe -
Yarid's - Lewisburg, WV \$7.50 and up



TOKYO MILK EAU DE PARFUM
 French Kiss, Gin & Rosewater, Kabuki, Dead Sexy -
Harmony Ridge Gallery - Lewisburg, WV \$42.95



MISTRAL HAND SOAP Mint Julep, Almond Milk, & Lychee
Suzanne Perilli Designs Lewisburg, WV \$8.50 and up



DUKE CANNON MEN'S SOAP
 Victory, Productivity, Naval Supremacy -
Barnwood Living White Sulphur Springs, WV \$10



VOLUSPA CANDLES & HOME FRAGRANCE French Cade & Lavender -
Wolf Creek Lewisburg, WV \$12 and up



NUBIAN HERITAGE BODY WASH & BATH BOMBS-
 Wash: Olive Oil & Green Tea, Lemongrass & Tea Tree, Coconut & Papaya
 Bath Bombs: Indian Hemp & Haitian Vetiver, Patchouli & Buriti -
Edith's Health & Specialty Store - Lewisburg, WV \$12.99 and up





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By Clay Elkins

When in the Greenbrier Valley (or anywhere) you should be keeping your eyes (and taste buds) open for some new wines to tempt your senses. Here are some of my current favorites. Cheers!

RIEBEEK CELLARS, PIETER CRUYTHOFF, BRUT, SPARKLING, SOUTH AFRICA - Enjoy this fun South African Sparkling Wine at any occasion this summer.

THE PRISONER WINE CO., BLINDFOLD, WHITE BLEND, CALIFORNIA - A fun summer white blend from the folks who brought you The Prisoner.

CAVES JEAN ET SÉBASTIEN DAUVISSAT, CHARDONNAY, CHABLIS VAILLONS, BURGUNDY, FRANCE - Amazing & complex Chardonnay coming from a Premier Cru Vineyard. Drink this today or hold on to it for a few years.

A.A. BADENHORST, SECATEURS, CHENIN BLANC, SWARTLAND, SOUTH AFRICA - Enjoy this Front Porch Pounder all summer long and see why the Chenin Blanc grape is seeing a resurgence in popularity.

D'ARENBERG, HERMIT CRAB, VIOGNIER/MARSANNE, MCLAREN VALE, AUSTRALIA - Enjoy this light summer blend with your favorite people and some cheese.

QUILT, CABERNET SAUVIGNON, NAPA VALLEY, CALIFORNIA
A solid Cabernet pulling from a patchwork of prime Napa vineyards for a nice price.

BROWNE FAMILY VINEYARDS, CABERNET SAUVIGNON, COLUMBIA VALLEY, WASHINGTON - Check out Browne Family for one reason why Columbia Valley is the next top Cabernet destination in the US.

GUERRIERI RIZZARDI, RIPASSO, VENETO, ITALY - One of the best styles of wine for more bang for the buck! And the entire winery is solar powered.

CARMELO PATTI, GRAN ASSEMBLAGE, LUJÁN DE CUYO, ARGENTINA - Carmelo was a force in the rebirth of fine Argentine wine in the 80s and this is a great Bordeaux blend example.



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the Meyers

Melora and David



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• We couldn't love our home more! Every part of it is perfect for us and our family, but what we love the most is the location. We walk over in the morning to get coffee and say hello to everyone; we cross the street for happy hour and dinner, pool, golf, workouts, tennis, and the spa. We have hosted many Thanksgiving and Passover meals here and have lots of happy memories. We enjoy beautiful views of the new Ashford course and the mountains beyond. Also, the sun sets perfectly between the two mountains, so we get a gorgeous view on every clear evening.

• We like to get outside as much as we can when we are here. We play The Snead course a lot. The Lodge pool is gorgeous, and we love to spend days there in the summer. Our son, Jake, is a high school swimmer, and he likes to walk over in the mornings to swim laps. Dave and our daughter, Leah, enjoy running the organized 5k runs, especially the grueling annual Run to the Summit! The tennis courts were rebuilt after the flood and are as nice as you will find anywhere. Leah is surprisingly good with a shotgun, so we have a lot of fun at the Greenbrier Gun Club.

• We also like to hike as a family, and just last summer we completed the Summit Trail. We celebrated with a wonderful lunch, a dip in the Summit pool, and then took a shuttle down. Another great benefit of The Club is that we can walk to anywhere on the Greenbrier property without ever leaving the grounds. We love to walk from our home to the main hotel using the Valley View trail for the hotel's weekday breakfast buffet.

• Dave often says what he loves most about the amenities and offerings of the Greenbrier and Sporting Club is that you can visit ten times and have ten totally different experiences. A romantic trip with your spouse with a trip to the spa; a weekend with your kids away from their hectic schedules back home; large family gatherings for the holidays; fly down with a group of buddies for golf, dinner and the casino; business retreat with work colleagues; solo trip to have alone time to prepare for a big trial (or at least that what Dave says he was doing), and the list goes on and on.

• The day Melora made a hole-in-one on the Ashford Course: That was an exciting day! We were here for Labor Day with good family friends. My friend, Jenny, and our sons took a few clubs over because it was a beautiful day. On number 4, I hit a pretty shot with a 7 iron off a tee and then couldn't see it because it rolled over a small bump. As we approached the hole, Jenny whispered that she couldn't see my ball. I joked, "That's because it's in the hole." And it was! Just then, our husbands were walking across the bridge after playing The Snead, so our boys started yelling the news to them. It was champagne all around in the bar. And, I get to see the now-famous hole every day right off the back yard of our house.



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• Over the years, we've been fortunate to have good friends that invited us to their homes, to share various holidays and events at The Greenbrier and Greenbrier Sporting Club. It was always something that we looked forward to. When we visited, we grew to love the outdoor activities and the luxury of the spa amenities.

• We had built our dream home in Illinois and when we became empty nesters, we moved south. Over the years we've missed that home. When we decided to look for a second home or homesite, Hayes Beard brought us to Sam Snead Drive, in the Greenbrier Sporting Club. When we entered the house, we were both struck by how much the architectural design, the use of stone and wood, and the natural beauty of the surroundings reminded us of that Illinois home we had so loved.

• We were able to satisfy my need for outdoor pursuits along with Wendy's love of the spa and exercise facilities, book clubs, and various social events. We figured we had found our new mountain home. I enjoy the various shooting sports, and fly fishing the streams. There are great hiking and biking trails that we also enjoy. And, you can never go wrong having meals at The Summit and Lodge. The hospitality is unsurpassed in every way.

• Wendy and I met in art school 40+ years ago and had always wanted a studio that we could share. With the help of Larry Klein, we discovered a special place in Lewisburg: Lee Street Studios. Even before we had decided to finalize an offer on our home, we found this nice gallery setting that happened to have artist studios. There was only 1 left and we decided to lease it on the spot. We knew at that point that a real estate purchase was guaranteed! It was interesting that we found our new creative home and a comfortable mountain home at the same time.

• We love to share the peace and tranquility of our home and its natural surroundings with family and friends. It doesn't hurt to be able to entertain with spectacular dining and various activities. The best attribute of GSC is the people who make us feel like family. The staff, from the spa to the restaurants and bar, to the gate keepers and groundkeepers, the professional staff at the shooting club and the courtesy that all show makes this place one-of-a-kind. It is a comfortable and gracious place to be.





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Golf & Tennis TOGETHER IN SEPTEMBER



This September, America's Resort becomes the site of America's greatest golf and tennis extravaganza. Fans of both sports will enjoy an unparalleled opportunity to watch top golfers and tennis royalty up close and personal. An event of this caliber, bringing together the greats of two sports on the grounds of one resort, has never been done before. Make plans early to be part of the fun!

A Military Tribute at The Greenbrier is the lead-off event for the PGA TOUR FedExCup 2019 - 2020 season. Beginning Monday, September 9, the week-long tournament will feature a Pro-Am match for sponsors on The Greenbrier Sporting Club's exclusive Snead Course, a public Pro-Am match on Wednesday, and Kids' Day on Saturday. Official tournament play will begin on Thursday and continue through Sunday, September 15, with television coverage by the Golf Channel.

Tournament play will take place on the Old White TPC at The Greenbrier. The purse is \$7.5 million, and the winner will walk away with 500 FedExCup points. The Greenbrier has secured a contract with the PGA TOUR FedExCup through 2026, promising seven more years of world-class golf at the resort.

A portion of proceeds from A Military Tribute at The Greenbrier will benefit charity organizations representing each branch of the U.S. military, as well as first responders.





“Our whole mission is to put on a successful golf and entertainment event that will provide funds to allow us to serve those who serve us,” says tournament director Robert Harris.

The honorary chairperson of the tournament will be Secretary Tom Ridge, the first Secretary of Homeland Security, who will make a keynote address during the weekend’s schedule of events. And, while several events honoring veterans, active military personnel, and first responders are planned for the week, a special September 11 Memorial Ceremony will take place on Patriot’s Day, Wednesday, September 11th. All activities will stop across the resort at 9:08 am for the ceremony.

Because the tournament has moved away from the 4th of July weekend, “We’re anticipating that not as many players will travel with their families. The good news is that we’ll have rooms available for the public,” Harris says. Also new this year, ticket sales will be managed by eTix.com, enabling attendees to receive their tickets via email or text.

Daily badges are \$40, and weekly passes are \$125. Weekly passes with access to Eisenhower Pavilion with food and beverage service are \$600. Group discounts are available. Ticket sales begin in May and can be purchased by visiting GreenbrierClassic.com.

On Friday, September 13, **The Greenbrier Champions Tennis Classic** kicks off at Center Court at Creekside. Four exhibition matches are scheduled for Friday and Saturday, starting at 5:00 pm. Matches include men’s doubles, mixed doubles, women’s singles, and men’s singles.

The women’s singles match will feature Serena Williams and Caroline Wozniacki. Williams has been ranked the number one player in the world 8 times, and Wozniacki earned the title in 2010. The men’s singles match will pit Jack Sock against Taylor Fritz. Sock is recognized as one of the top U.S. players and currently ranked number 2 in the world in men’s doubles. Fritz is a rising star, ranked third in the U.S.

Taking the court in a men’s doubles match against Sock and Fritz, will be the Bryan brothers, top-ranked, identical-twin, doubles champions. Brothers Bob and Mike Bryan will also teach clinics. It is yet to be determined which of the four men will participate in the mixed doubles match. In addition, major sponsors will be invited to enter a player in a Pro-Am match against the Bryan brothers.

“There’s not a bad seat in the stadium and it’s much closer to the tennis players than you get at any of the major venues,” says Sandy Cutler, event organizer and longtime advocate of The Greenbrier’s



“There’s been a wonderful tradition of tennis at The Greenbrier, and we really thought there was an opportunity to build a strong sister sport to the wonderful golf program that the Greenbrier already has.”



tennis program and The Center Court at Creekside.

“We moved the seats as close to the court as allowed by USTA rules. We really wanted to emphasize the experience for the guests. You can hear everything they say on the court sometimes good sometimes bad. You can hear the shots, the spin; you can hear a flat shot. It’s a lot of fun,” Cutler adds.

The Greenbrier’s Center at Creekside clay courts were built in 2015 with stadium seating to accommodate nearly 3,000 attendees, but the resort’s tennis tradition is much older than that. Tennis was introduced as early as the 1890s with a court in front of the Paradise Row cottages. In 1915, the clay courts were built and upgraded to were upgraded to Har-Tru clay surfaces in 1937. The Mason and Dixon Championships were held between 1921 and 1937, featuring legends like Bill Tilden.

“There’s been a wonderful tradition of tennis at The Greenbrier, and we really thought there was an opportunity to build a strong sister sport to the wonderful golf program that the Greenbrier already has,” Cutler says.

Tickets to the Greenbrier Champions Tennis Classic will be available for purchase later this spring by visiting Greenbrier.com/Activities/Center-Court-at-Creekside.





THE 4TH of JULY celebration is BACK!

Since 2012, The Greenbrier Classic PGA Tour (rebranded A Military Tribute at the Greenbrier in 2018) has descended upon The Greenbrier resort in early July. While the tournament brought plenty of fun and entertainment, its timing made the resort's long-standing Fourth of July celebration a logistical impossibility. Now, with the golf tournament moving to September, The Greenbrier is bringing back an Independence Day tradition nearly as old as the nation itself.

It is only fitting that America's Resort throw the grandest party for America's birthday. Indeed, so many events are scheduled, The Greenbrier's event services team couldn't fit it all in one day. Guests are invited to enjoy four full days of celebration this year.

"Certainly, the entire summer is a big family time at The Greenbrier," says Betsy Conte, Director of Social Activities, "but the Fourth of July weekend is, in particular, a wonderful time for the entire family to be here."

Official festivities begin Wednesday, July 3, with events such as a garden tour, family games on the lawn and evening bingo. But, that's just a warm-up to the big day. Get an early start on Thursday morning with an 8 a.m. Fun Run, but be sure to pace



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*"It is only fitting that
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party for America's
birthday."*



yourself. Scheduled activities continue all day culminating with a parade through White Sulphur Springs, a buffet at the Golf Club, "Pops" concert and, of course, fireworks.

"The parade gets everyone in the holiday spirit," Conte says. "And the buffet is always a rip-roaring, jam-packed affair." With that in mind, many of the events, including the buffet, require reservations. Make your plans early.

On Friday, the fun continues with games on the lawn, a magician's workshop for kids 10 and over, a party on the porch of the Alabama Row Art Colony Shops, and more. Top the evening off with John Slicer's Family Comedy Magic Show. Slicer has been called "spectacular," "fun," and "simply amazing." His sleight of hand and up-close magic will leave you astounded.

The four-day holiday concludes on Saturday with more workshops, a scavenger hunt, lemonade on the lawn accompanied by the story of how Kate's Mountain got its name. In late afternoon, John Slicer will offer an encore magic show in the Tea Garden.

Many of the scheduled events require reservations which can be made by calling 888-965-6302. A complete lineup of Fourth of July Celebration activities may be found online by visiting www.greenbrier.com/Hidden-Offers/Fourth-of-July-Celebration.



Top: 4th of July revelers on the front steps of the Old White Hotel, 1908. Bottom: The 4th of July parade travels down Main Street White Sulphur Springs and through the front entrance of The Greenbrier. Pictured here: Carleton Varney dressed as Uncle Sam and driver, Bob Conte.



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The 2nd Annual GREENBRIER Concours d'Elegance

For three days in May, The Greenbrier resort will host the grandest display of automotive artistry and engineering anywhere. The second annual Concours d'Elegance will begin Friday, May 3rd, with driving tours of Kate's Mountain and the Summit. The weekend culminates with an awards ceremony on Sunday, May 5th.

Car enthusiasts, collectors and competitors alike are invited to join in festivities that kick off on Friday with driving tours and a welcome reception. On Saturday, the day opens with the International Car Show featuring prized vehicles from international car clubs, as well as manufacturers' models. Highlights from the 2018 inaugural event included a 1957 TRC Ferrari and a 1972 McLaren Can-Am.

This year, the Concours d'Elegance will pay homage to the Rolls-Royce and celebrate the 100th anniversary of Bentley



Motors. Attendees will catch a glimpse of a 1925 Rolls-Royce Silver Ghost, 1925 Bentley 3-Litre Speed Model, 1934 Bentley 3.5-Litre Sports Saloon, 1949 Bentley MKVI Drophead Coupe, 1953 Rolls-Royce Silver Wraith, 1953 Bentley R-Type Continental, and 1954 Bentley R-Type Saloon.

Later that day, Greenbrier historian Dr. Robert Conte will team up with the "Voice of the Concours," Ed Lucas, for an automotive seminar exploring the long connection between the world's finest cars and America's Resort.

Saturday closes with a Charity Dinner replete with live music and the Kentucky Derby broadcasting from the big screen. (Ladies, pack your hats!) And everyone should enjoy one of The Greenbrier's famous mint juleps. Proceeds from the evening's events will support the Mountaineer Autism Project and the Antique Automobile Club of America Library & Research Center.

The weekend crescendos with the official event: The Concours d'Elegance around the iconic front entrance of The Greenbrier. Judges will select winners in the following categories: originality, condition, authenticity, appeal, and best in show. Last year's Best in Show winner was a 1934 Swallow Sidecar, predecessor of Jaguar Cars.

Following the 3:00pm awards ceremony, the cars will be on display around the grounds of the resort, as well as inside, including the exhibit hall of the bunker.

For more information on The Greenbrier's Concours d'Elegance visit www.greenbrierconcours.com.



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A Legacy of World-Class Chefs

A HISTORY LESSON *with* THE GREENBRIER'S EXECUTIVE CHEF BRYAN SKELDING

“Reading a good menu should make you hear a symphony, make you see a painting or hear a drama, and then it will raise the sum total of contentment and the joy of living,” Hermann G. Rusch told *Golfdom Magazine* in 1974. It was this philosophy he brought to The Greenbrier nearly twenty years prior when he became the resort’s Executive Chef Steward in 1955 and, later, Executive Food Director. Most notably, he is remembered as the founder of The Greenbrier’s Apprenticeship Program, from which an elite 345 apprentices have graduated since 1959.

This past February, four apprentices graduated the program. That’s fewer than some years, more than others, but mostly par for the course. The three-year apprenticeship has produced some of the world’s most celebrated chefs, and anyone who manages to complete the program has achieved quite the feat.

“There are a lot that don’t make it through. It’s less than half, I can tell you that,” says Executive Chef Bryan Skelding, of The Greenbrier’s rigorous and competitive apprenticeship.

“I actually try to talk people out of applying to the program. I want them to come in with the mentality

that this is going to be intense,” he says. Skelding is looking for chefs who take his caution as a personal challenge, as a dare to prove him wrong. Those are the ones most likely to make it through. Once they do, conquering the world is up to them, but Skelding is confident they’ll have the tools to do whatever they want.

“I don’t want it to come off as being arrogant, but I feel that a Greenbrier apprentice can walk into any kitchen and hold their own. I tell everyone, ‘Keep your mouth shut and out-cook everyone. Let the food do your talking for you.’”

It would appear there are plenty of Greenbrier graduates doing precisely that: letting their food do the talking. When asked who some of the notable contemporary alumni of the program are, Skelding struggles to keep the list to a short few.

He ticks off Ben Grupe (2009), a recent James Beard Award semi-finalist; Mike Matarazzo (2005), Executive Chef of Farmington Country Club, Charlottesville, VA; Drew Garms (2005), Executive Chef at The Everglades Club, Palm Beach, FL; Lawrence McFadden (1986), COO at The Union Club, Cleveland, OH; Keith Coughenour

Fried Green Tomato Sandwich - RECIPE BY RODNEY STONER



(1988) Executive Chef of the Duquesne Club, Pittsburgh, PA; Tom Wong (1988), professor of culinary arts at The Culinary Institute of America, St. Helena, CA. He could go on.

In fact, he does. “Chef Rich Rosendale (1999). If you follow what he’s doing—everything from the Olympics to the Bocuse d’Or to his restaurants and his new endeavor in Atlanta—he really sets a good tone for the Greenbrier culinary team out there.”

To fully understand the magic that makes The Greenbrier Apprenticeship Program the success story it is, you must rewind another fifty years before Rusch ever conceived the idea. In 1913, Ernest Schleusener became the first Executive Chef of The Greenbrier when the C&O Railroad (later CSX) purchased the resort to salvage the then-decaying destination. Schleusener elevated the dining experience and set scrupulous standards for the culinary team. His tenure at The Greenbrier would span thirty years, with an interruption from 1942 to 1948 when the grounds were used as a WWII internment location and hospital.

Skelding recently designed a special event menu featuring Schleusener’s country-fried quail breast with petite dandelion greens, caramelized pineapple, apple puree, and sour cream dressing. The dish first appeared on the menu in 1913. This is a testament to The Greenbrier’s devotion to its long history. Skelding has a photocopy of the menu hanging in his office. He scoffs jokingly that resident historian Dr. Bob Conte won’t let him have the original.

Speaking of offices, Skelding’s office, known as the “crow’s nest,” is a glass-encased box overlooking the expansive, century-old kitchen. From his viewpoint, Skelding can see and hear all the goings-on of the busy lines—purposeful design on the chef’s part.

Guests will sometimes ask him if he runs his kitchen in the style made famous by Chef Gordon Ramsey, full of bombast and red-faced screaming. “I joke that we’re ten times worse than that,” he grins. “But, honestly, our motto is to praise in public and discipline in private.” This is a motto he has learned, more or less, from the several esteemed mentors and predecessors who occupied this nest before him.

He points out an inconspicuous intercom system on the far corner of his desk: “If I push these two buttons, I can yell at everyone on the floor right now, but I don’t do that.”

The intercom has been in place since the 1950s, and plenty of the resort’s executive chefs have made use of it in earlier days. Chef Hartmut Handke, for example, who served as Executive Chef from 1986 to 1991, remains an essential mentor of Skelding’s whom he characterizes as an “old school, German chef,” adding, “He was firm but fair.” Skelding worked in Handke’s Columbus, OH, restaurant before coming to The Greenbrier.

Fried Green Tomatoes

MAKES 4 SANDWICHES

16 slices	green tomatoes (sliced 3/8" thick)
1 cup	flour
1 Tbsp	salt (for flour)
4 each	eggs
1/2 cup	buttermilk
2 Tbsp	chopped parsley
2 Tbsp	chopped cilantro
2 cups	bread crumbs
	salt & pepper

Combine crumbs and herbs together. Whip together eggs and buttermilk. Dust both sides of tomatoes with salt, pepper. Toss tomatoes in flour and salt mixture. Dip dusted tomato in egg wash and drain. Coat in breadcrumbs completely.

To assemble: Place chevre on top of 4 tomatoes. Top with 2 slices of bacon, 1 tablespoon black pepper mayo on roll. Top with spinach leaves and red onion. Place on bun and cut in half.



Bread Pudding - RECIPE BY HERMANN RUSCH

Working with Handke was the first of two pieces of advice Chef Tom Wong offered Skelding as he was coming up. Fresh out of culinary school, Skelding first worked with Wong in 1999 at the Royal Hawaiian Hotel. That relationship would foment each of Skelding's next career moves.

He recalls, "Tom said, 'You need two things; you need to work with Chef Handke, and you need to work at The Greenbrier. But you need to work with Chef Handke first.'" So, that's what he did.

Later, after a stint in Handke's Ohio restaurant, Skelding would make it to The Greenbrier to work under Executive Chef Peter Timmins, but soon set his sights on Los Angeles and gave notice that he would leave the resort. Timmins offered Skelding the position of Saucier, known in the industry as the most challenging job in the kitchen. Skelding turned the offer down and headed west.

Soon after arriving in LA, Skelding spoke to his mentor Wong on the phone and admitted he'd turned down Timmin's offer. Wong said, "Hang up the phone right now, call Chef Timmins, and tell him you're taking the job. I was offered that position after the program. I don't have many regrets in life, but I regret not taking that job."

Thus, Skelding returned to The Greenbrier as Saucier to work with Timmins, a chef he credits with taking the food at The Greenbrier to the next level.

"Timmins elevated the plating concepts, still keeping in the traditions as we all must do. He was very driven and intelligent when it came to classical cooking, and an absolutely amazing teacher."

Another highlight of Skelding's time as Saucier was working with Chef Steve Mengel. Mengel was a 1976 graduate of the apprenticeship program and has remained at The Greenbrier for the past 45 years, currently serving as chef administrator and food purchaser.

"He's a legend here. He's an icon, for sure," Skelding says. He recalls plating parties with Mengel.

"He was very particular, moved very fast. We have a plating belt down there," Skelding points from his perspective in the crowd's nest. "That man would want us to plate the food so fast you could hardly keep up. Some of us would start laughing, and he'd start yelling at us, 'Come on, guys! Dollar bill apart, dollar bill apart!'"

Coconut Almond Pound Cake

RECIPE DEVELOPED BY RODNEY STONER,
1969 GRADUATE OF THE GREENBRIER'S APPRENTICE PROGRAM AND
SERVED AS EXECUTIVE FOOD DIRECTOR 1978 - 2005.



Coconut Almond Pound Cake

1 cup	Crisco shortening
2 cups	sugar
5	eggs

Cream shortening and sugar together. Beat eggs and mix in well.

2 cups	flour
1 tsp	salt
1 1/2 tsp	baking powder
1 cup	buttermilk

Sift and add flour mixture to creamed mixture. Alternate with buttermilk and mix well.

1 can (4 oz)	Baker's angel flake coconut
1 Tbsp	coconut extract

1. Add coconut and coconut extract and mix in.
2. Pour into greased pan and bake in a 350-degree oven for 45-50 minutes.
3. Bake in round pan or loaf. Should make 2 loaves.
4. After baking, cool 5 minutes. Poke holes in top of cake with toothpick and pour on glaze.

GLAZE:

1 cup	water
1/2 cup	sugar
1 tsp	almond extract
1/2 tsp	coconut extract

Bring to boil for 2 minutes. Drizzle over cake.



Five Onion Soup

RECIPE DEVELOPED BY HARMUT HANDKE, CMC, EXECUTIVE CHEF
1986 - 1991

After five years at The Greenbrier, Skelding followed Chef Rich Rosendale to Columbus, OH, to cook in Rosendale's restaurant of the same name. When Jim Justice purchased the resort in 2009, Rosendale was offered the Executive Chef position and, again, Skelding returned as Executive Sous Chef. In 2013, Skelding was promoted to Executive Chef, a role he says is the hardest job he's ever had, but one he loves.

When asked the secret ingredient that makes a chef great, Skelding offers a simple answer: listen.

"Larry Griffith, who has been a butcher here since 1980, is famous for saying, 'Once you listen, you have half a chance.' We tell that to everyone who comes in here. Write it down, follow the specs, follow the recipes. If you ever think you know more than somebody else, or that you know every way to do something, or you hear a guest comment and blow it off, you're not going to be good."

Skelding makes sure to follow his own advice, a practice that ensures The Greenbrier's service and culinary experience remains one of the best anywhere.

"We're in the service industry. We have to take the criticism and feedback and go with it," he says.

But guests aren't the only ones with a voice. The Chefs de Cuisine are encouraged to propose improvements, as long as they follow protocol. (There is no tweaking of recipes in this kitchen.)

"Say someone has a better Caesar salad dressing recipe. That's great. I'd be more than happy to taste it. In fact, let's taste it side-by-side and blind taste it. We blind taste everything. We don't want to be biased."

It's hard to say whether The Greenbrier's culinary experience is superior because of Rusch's vision and the rigor of the Apprenticeship Program or if the program is superior because of The Greenbrier's unique culinary history. It's a chicken-and-egg sort of quandary. Or, is that quail-and-egg? Either way, it seems to be working.

Cream of Five Onion Soup

This is a long-time favorite of The Greenbrier. The key to this soup is cooking the onions very slowly until they are well caramelized. Prepare this soup in advance through step 4, then reheat and add the cream just before serving your guests. The crispy shallots may be made ahead too!

INGREDIENTS:

- 2 Tbsp butter
- 3 medium shallots, peeled, trimmed and sliced
- 1 small leek, white part only, trimmed and sliced
- 1 small red onion, peeled and sliced
- 1 medium yellow onion, peeled and sliced
- 6 green onions, white part only, peeled and sliced
- ¼ cup white wine
- 1 tsp sugar
- 6 cups strong chicken stock
- bouquet garni (2 sprigs thyme, 2 parsley stems, 4 peppercorns and bay leaf)
- 1 cup heavy cream
- crispy fried shallots, optional garnish
- 1 Tbsp chopped fresh chives, optional garnish

PREPARATION:

Melt the butter in a large, heavy-bottomed saucepan. Add the shallots, leek and all the onions. Cook over medium heat, stirring occasionally, until onions are soft, 10-12 minutes.

Deglaze the pan with the white wine and cook until the wine has evaporated. Sprinkle in the sugar and stir to incorporate. Press a piece of aluminum foil down onto the surface of the onions and continue cooking. Stir onions from time to time, scraping the bottom of the pot to ensure they are not sticking or burning. Cook until onions are meltingly soft and a deep golden brown.

CREAM OF FIVE ONION SOUP

1. Add stock and bouquet garni and simmer uncovered for 20 minutes.
2. Remove from heat. Discard bouquet garni. Puree the soup in batches in the food processor.
3. Put puree in a clean pan, add cream and bring to a simmer. Simmer for a few minutes to reduce slightly, if needed. Season to taste with salt and pepper.
4. Ladle into warmed bowls and sprinkle with crispy fried shallots and chopped chives.

CRISPY FRIED SHALLOTS

INGREDIENTS:

- canola oil for frying
- 2 shallots, peeled, cut in half lengthwise and sliced as thinly as possible
- 1 Tbsp flour

PREPARATION:

1. Place oil in a small, heavy-bottomed pot, to a depth of approximately 2". Heat oil over medium high heat.
2. Toss the shallots in the flour to coat. Shake shallots in a strainer to remove excess flour.
3. Drop the shallots a few at a time into the hot oil and stir to keep them from sticking together. Cook shallots slowly to a deep golden brown. Remove with a slotted spoon and drain in a single layer on paper towels. Repeat process with remaining shallots.

Shallots may be fried up to 8 hours ahead and stored in an airtight container.



It's Not About The Furniture

Carleton Varney's Love Affair with The Greenbrier



In the wake of WWII, everyone was looking for a pick-me-up. That included The Greenbrier, which had served as a waystation and surgical hospital for nearly 25,000 soldiers throughout the war. In 1946, Dorothy Draper, the already-famous designer, was called in to breathe new life into a resort that sought to rid itself of the gloom of war. That new life, as she envisioned it, has remained the trademark look of The Greenbrier ever since. Black and white marble floors, bold stripes, black-lacquer, and flowers—lots of flowers. That is thanks, in large part, to Carleton Varney, Draper's protégé and president of Dorothy Draper & Company, who has maintained the integrity of Draper's vision for the fifty years since her passing.

"We're going to remain Tara. Tara is always going to be Tara. Vivien Leigh and Clark Gable are not going to be erased from the movie screen," Varney says when asked if the Draper look has evolved on his watch. In short, no.

Varney remembers the seven years he spent working with and for Draper fondly. "I came to The Greenbrier in the early 60s when Mrs. Draper was still running this company. We traveled together on the train. We'd take the train and be met the next morning by the car and driver," he says.

There were buns from the coffee shop and Dorothy with her hair tied up, wearing earrings, a look she was known for. In those days, Draper had been working on the West Virginia Wing.

The first project Varney assisted in was the Crystal Room. At the time it was called the Mural Dining Room.

“It was done in softer tones, like beige. That was something Dorothy was never known for,” he recalls.

In the decades since, Varney has overseen many design projects at the resort, both large and small. From the addition of the Casino Club, construction of the Greenbrier Chapel, and interior design of the original Copeland Hill cottages to events like Greenbrier President Jill Justice’s wedding reception, he has stayed true to the Draper aesthetic, as much his own as it ever was hers. Although, you’ll be hard-pressed to find much beige in his rooms.

About that he says, “I’m always very interested in America being so grey and beige today. At one time, it was more spirited. I credit that with it being, after the war years, a little bit sad. At the current moment, people have a tendency to be sad, but The Greenbrier brings them up to spirit.”

Of course, Varney shares the praise for having maintained The Greenbrier’s spirited look for so long. He commends the Justices and others who have made it a priority. “They’re really interested in the detail. The curtains, the valances, the over-doors, the design of the fabric on a chair, the carpets. It’s all very custom,” he says. Their interest in the details is something he doesn’t find everywhere. “People come to see The Greenbrier and be there because everything about it is a Kodak moment.”

For Varney, keeping Draper alive through The Greenbrier’s décor is particularly crucial because, as he puts it, “she represents something the world has lost, and that something is called glamour.”

Varney, now in his early 80s, is nostalgic for the simple elegance of things lost to technology. He laments the people in airports staring at the phones in their hands instead of looking at what surrounds them. Television has robbed people of their fantasies; nothing need be imagined anymore. Recently, he interviewed a young man who confessed he couldn’t read cursive.

The author of more than thirty books says, “I write my books and my newspaper columns longhand. I feel better when I see my cursive hand on yellow pages filling out line after line.” As much as he’s vexed by the death-rattle of glamour and imagination in modern society, maybe people have never really gotten what Dorothy Draper & Company is about.

He remembers a Greenbrier ad from the 60s that said, “Come to our resort. We’ll make you feel at home.” He understands the sentiment, but “that was the last thing this office ever wanted to do. We wanted to offer, and still do offer, an adventure into something different. They can go home to feel the décor of their home.”

And, if there were a science to interior design, Varney would undoubtedly reject it. He’s working somewhere between intuition and superstition, talking to his friends, dead and alive, who are framed in the personal pieces on his walls. Decorating is an intensely personal thing for him.

“I don’t do things by picking a fabric from a book, then picking a chair, and a table and a lamp. That isn’t how we do things. We are not a catalog. We are not a Ritz-Carlton stamped-out interior with one round table in the middle and a bowl of flowers and two wing chairs on each side and an oriental rug and panel walls with sconces.



“The sensation of the interior, the vibrancy, elegance or serenity is there by what you choose for color.”



“I don’t do things by picking a fabric from a book, then picking a chair, and a table and a lamp. That isn’t how we do things. We are not a catalog.”



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Every one of those places looks alike. That's standardized elegance."

The problem with standardized elegance? "There's no patina. There's no dust. There's something nice about dust."

The main point, the thing Varney has been saying since the beginning is "decorating has nothing to do with furniture. It's about color." This from a man often called Mr. Color.

"The sensation of the interior, the vibrancy, elegance or serenity is there by what you choose for color." Choosing the right color requires a sensitivity to who you are. But, Varney adds, this is specific to decorating personal spaces.

On the other hand, when he decorates a hotel, he looks at it "as a beautiful body, a beautiful woman, making her ready for the ball, making her ready for the tennis court, making her ready for an evening in the dining room." In these cases, "rooms have dress codes."

Not too long ago, Varney was invited to decorate a Copeland Hill Cottage. The family that bought the property had one wish: for their home to look like Dorothy Draper's Greenbrier. The request itself was "a very beautiful tribute to us," Varney says.

"We had a free hand to create a magical house for them. We did it down to the nines. It's a dream of the West Virginia countryside."

Of his fifty years at the helm of Dorothy Draper & Company, Varney says, "I was the right person to carry on her legacy. I know that now. I wasn't certain in the beginning."

Asked if Draper was also confident he was the right person, Varney is honest: "I don't know, because toward the end she was getting a little doubt-y in her feelings. She died of Alzheimer's. I don't know, but she knows now because she's reading it from the sky."

Varney is currently working on a new book, *A Love Affair with a Hotel*, about his long connection to The Greenbrier. It is expected in bookstores next spring.





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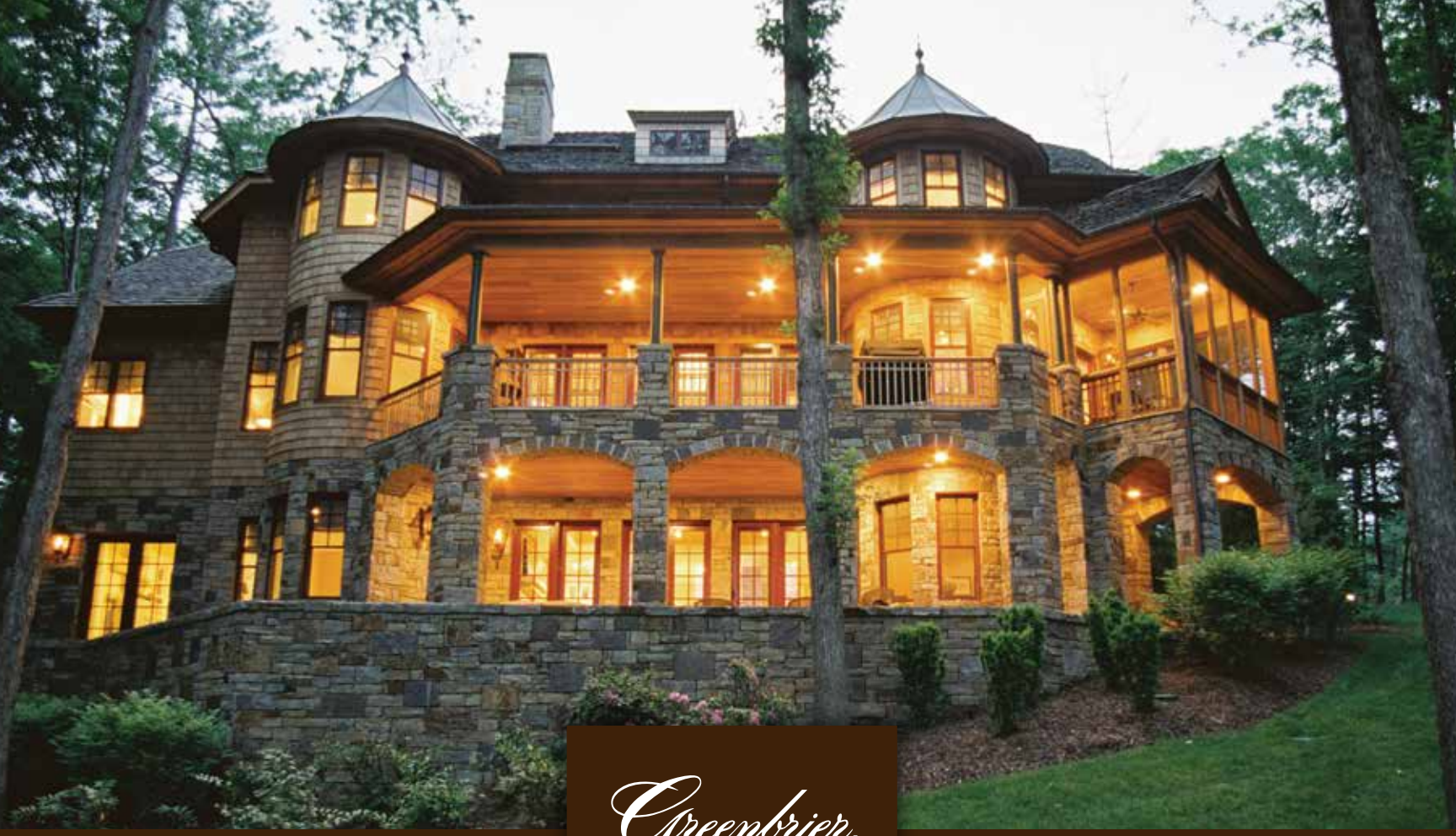


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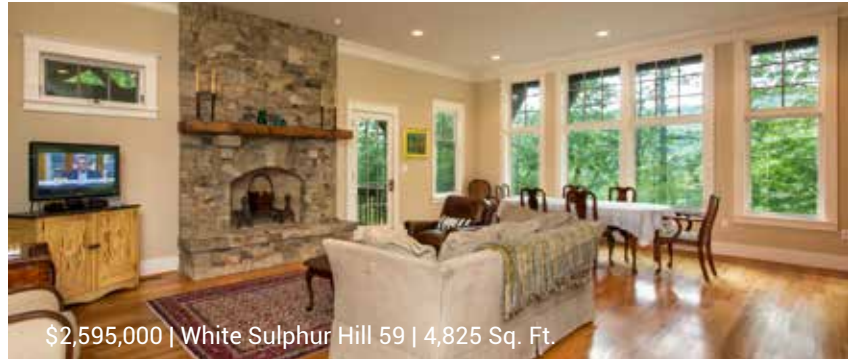
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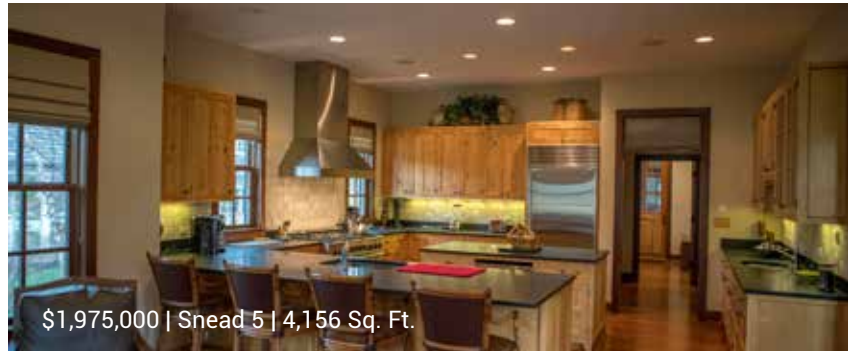
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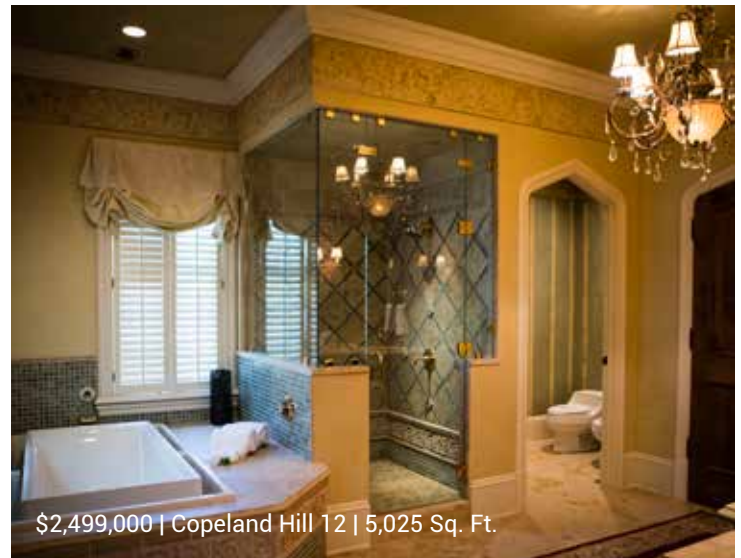
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\$2,499,000 | Ridges 32 | 7,571 Sq. Ft.

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\$3,645,000 | Ridges 22 | 8,233 Sq. Ft.



\$4,250,000 | Ridges 14 | 10,009 Sq. Ft.



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Price upon Request | Longmeadow 502 | 4,669 Sq. Ft.

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Memories



HERMANN RUSCH

Hermann Rusch was to the Culinary Program at The Greenbrier what Sam Snead was to golf and Dorothy Draper was to decorating.

He served as the Executive Chef for twenty-five years, from the mid-1950s until his retirement in 1980. From Switzerland, he was internationally renowned not only for his work at The Greenbrier, but because he also oversaw the preparation of meals for American Olympic teams starting in 1956. Perhaps his lasting legacy is The Greenbrier's famous Culinary Apprenticeship Program, which has trained hundreds of chefs since Mr. Rusch created it in 1957. This lovely photo of Mr. Rusch and his wife Violette, was taken in 1955, just as he was beginning his career at The Greenbrier.

Dr. Robert S. Conte
Historian
The Greenbrier

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