

5th Anniversary Celebration Calendar of Events

May 12, 11 a.m.

Sixth Annual Artisan Reunion and Awards Ceremony

The awards ceremony, open to the public, honors six outstanding individuals. Julie Adams and the Rhino Boys perform their rockin' sounds.

May 13 Sunday@Two

The Lilly Brothers and the Lilly Mountaineers perform bluegrass and old-time tunes in a special Mother's Day concert.

May 20, 2-4 p.m.

Gallery Reception

The exhibit *Garden* opens in the David L. Dickirson Gallery.

May 20 Sunday@Two

The Contemporary Youth Art Company presents *The Abbreviated History of West Virginia*, 1400 years of West Virginia history in 90 minutes or less.

May 24, 6 p.m.

Chef Jon Hams It Up Cooking Demo

May 28, 2-4 p.m.

Special 5th Anniversary Edition of Chef Jon Hams It Up Cooking Demo

June 2-3, 10 a.m.-6 p.m.

Fourth Annual Garden Festival

Plant yourself at Tamarack for a weekend filled with craft exhibits, nurseries selling plants and herbs, workshops, craft exhibitors, and entertainment.

June 10 Sunday@Two

The West Virginia Kickers Clogging Team clogs in grand Appalachian style.

June 16, 8 a.m.-8 p.m.

Customer Appreciation Day

Join us for a 20%-off sale in retail areas only. Some exemptions apply.

June 17 Sunday@Two

Mick Souter presents his production of *Celebrate West Virginia*.

June 20, 10 a.m.-6 p.m.

The Biggest Best of West Virginia Birthday Bash

Celebrate West Virginia's birthday with Abe Lincoln look-a-like Jim Rubin, 16-year-old fiddler Jake Krack, birthday cake, and lots more fun and festivities.

June 22

Fenton Signing Event

Don Fenton will be on hand to sign a 5th Anniversary commemorative glass piece.

**For additional information on
5th Anniversary Celebration
events call toll-free at
1-888-262-7225.**



TAMARACK Times

The Best of West Virginia

Summer 2001 Volume VII

Tamarack's 5th Anniversary Celebration "Celebrating Five Years of the BEST of West Virginia" May 12 through June 22, 2001

We're all for a leisurely stroll down memory lane as we reflect on five years of the BEST of West Virginia. But it's even more fun to follow the route and participate in the festivities. The celebration offers plenty in the way of things to do and buy. Be sure to stop by and experience our weeklong promotions with a fun theme. Creative displays will highlight product lines that showcase the spirit of the celebration.

Reawaken your senses with our *Rest Easy* week, May 12-18, with relaxation and self-care products such as lotions, bath salts, soaps, candles, music, books, and videos. Although your schedule may not be relaxed, these products add the right touch to soften any hectic lifestyle.

Treats, treasures and small pleasures highlight *Play Room* week, May 19-25, with cotton candy, lollipops, games, toys, puzzles, dolls, train sets, and children's furniture. Recapture childhood memories with old-fashioned glass marbles, folk toys like the whimmy diddle and flap jack, and wooden train sets in all sizes. For that sweet tooth, try lip-smackin' cotton candy and old-fashioned lollipops.

Gourmet Every Day spotlights "What's Cookin' in the Kitchen" with gourmet food products, cutting boards, pottery in all shapes and sizes, potholders, table-top textiles, and nifty wooden cooking utensils, May 26-June 1. Executive Chef Jon Reeher presents a Special 5th Anniversary Edition of the *Chef Jon Hams It Up* Cooking Demo Series on May 28 from 2-4 p.m. This is



Brilliantly inventive gallery doors dazzle visitors.

your last chance to experience this culinary adventure before we take a break for our busy summer season. The cooking series resumes in the fall.

Budding in with "All Things Garden" is the right showcase for *Way to Grow* week, June 2-8. Enjoy the simple pleasures of gardening, and take home special artistic creations such as birdhouses, planters, outdoor furniture, garden sculptures, bird feeders, and more. Plant yourself at our *Fourth Annual Garden Festival* June 2 and 3, and enjoy gardening workshops, nurseries selling plants and herbs, special exhibits, and craft exhibitors selling garden products.

(continued on page 4)

Photos in this issue are by Rick Lee.

The Art and Soul of Tamarack

The West Virginia hills are alive with anvils ringing, potter's wheels humming and wood lathes turning. Hope springs eternal in these mountains with inspiring artisan success stories that enrich many lives by retaining, expanding and creating jobs while generating educational and training opportunities for emerging artists.

Recognized globally as an innovative non-traditional economic development project, Tamarack enriches the Mountain State and enhances West Virginia's overall image and tourism. Serving over 1,900 juried artisans, more than \$24.5 million has been invested in the West Virginia economy through purchases of goods and services in all 55 counties. The Caperton Center has generated over \$23.5 million in sales and hosted more than 2.2 million visitors since its May 1996 opening.

The "art and soul" of this thriving industry are the artists, craftspeople and producers. Every year since its opening, artists are honored at the Annual Artisan Reunion and Awards Ceremony, scheduled for May 12 this year. The awards pay tribute to six individuals who have excelled in their businesses, maintained the highest level of quality and creativity in their work, and enriched the Tamarack experience through their support and participation.

If a picture is worth a thousand words, then his demonstration photo says it all. Tamarack's 2001 Craftsperson Award recipient is blacksmith Frank Hedgecock, of Raleigh County, who works in Tamarack's metal studio. As the sparks fly and the anvil rings, his every movement shows a mastery of blacksmithing skills honed for more than 30 years. Carrying on a tradition that goes back to his great-grandfather, Frank creates beautiful everyday objects and large-scale commissions destined to be heirlooms.

Books, books and more books are the best way to describe Bill Clements of Kanawha County, Tamarack's 2001 Author/Publisher Award recipient. Bill found his niche in 1995 by publishing books that specialized in West Virginia history and travel/tourism. A savvy entrepreneur, he started Pictorial Histories Distribution in 1996 to market his and Pictorial Histories Company's books. With his roster of over 300 titles, Bill Clements deserves much credit for the quality and diversity of West Virginia books offered at Tamarack.

She likes to smell the roses. We celebrate Janet Toney of Summers County as Tamarack's 2001 Food/Agricultural Award recipient. Janet takes the gifts from her gardens, adds her personal touch and creates artistic dried floral arrangements to fit all seasons. Her gardens in Monroe and Summers counties flourish with more than 20 varieties of flowers. From planting to raising to hanging and arranging, she does it all. Each Janet Toney creation is a work of art bearing the fruits of her labors.

Fiddling around West Virginia, 16-year-old Jake Krack is Tamarack's 2001 Performing Artist Award recipient. His parents moved to rural Calhoun County to help Jake carry out his mission of learning fiddling from the elder masters of mountain music. With more than 160 tunes in his head, Jake has four recordings on the market. This music touches Jake's heart unlike any other, and he feels it's his duty to carry on this mountain music tradition. With young folks like him, we can be sure that this wonderful tradition will live on in the Mountain State.



Resident blacksmith Frank Hedgecock strikes a pose.

Drawing in his past paved the way to his successful career as an artist. Glen Barnes of Wetzel County, Tamarack's 2001 Artist Award recipient, has been drawing for as long as he can remember. His career in mechanical drafting kept his drawing skills alive. Painting full-time since 1985, Glen is known as a wildlife artist whose originals and reproductions have been shown in over 200 galleries in 17 states. His subjects include the frontier, the Civil War and sporting art. His northern panhandle surroundings and extensive historical research are the inspiration for his magnificent paintings and prints.

His vision for a vibrant cottage industry in West Virginia, where jobs, market opportunities, training, and educational resources abound for West Virginia artists and artisans, is legendary. Former Governor Gaston Caperton is the 2001 Spirit of Tamarack Award recipient. Honored for his development of Tamarack, his vision ensured that our rich cultural heritage and artisan skills and traditions are preserved and strengthened for future generations of West Virginians. He continues to be an inspiration to staff and artists in the Tamarack project.

Fried Green Tomatoes Sandwich

Our biggest seller in the food court

Slice three green tomatoes 1/4" thick. Make flour mixture by mixing 1 cup of cornmeal, 1 cup of flour, and salt and pepper to taste.



Dredge tomato in the flour mixture. Sauté tomato with 2 tablespoons of olive oil over medium high heat until golden brown. Flip it over and do the same to the other side. Serve with hickory-smoked bacon and Swiss cheese. A Kaiser roll is recommended. This recipe makes 4 sandwiches.

Managed by

The *Greenbrier*®



Wrapped in Compliments

Fine dining takes the cake as one of the most popular activities at Tamarack during its first five years of business. Chef Jon Reeher knows that all too well when he sees the lines swell for this popular dining spot. Customers just love the place!

The freshly prepared food and the tasty recipes provided through the years by Tamarack's three Greenbrier chefs are a "taste-ament" to its appeal. Chef Jon said, "We really appreciate our customers, especially those who visit us on a regular basis. It tells us that we are doing something right! I personally check our customer comment cards to make sure we are providing the food quality and service they expect and deserve."

Expanding the culinary program to include the *Chef Jon Hams It Up* cooking demo enriches the guest experience. Chef Jon's commanding stage presence and "ball of fire" cooking techniques have created some regular fans of the show. His Special 5th Anniversary Edition on May 28 is sure to be the hottest ticket in town.

"I can't think of a better place to have a meeting in Beckley or southern West Virginia than Tamarack," said Ned Payne, a Beckley attorney and one of Tamarack's best customers. In its first five years of business, Ned has scheduled many of his meetings at the facility and continues to do so.

"This is truly a quality meeting location that is very central to not only Beckley, but southern West Virginia," he said. "The customer service is the best, and the food is outstanding. Tamarack staff goes beyond the expected to accommodate any size group from five to more than 100 people. It's a wonderful setting and the parking makes it very accessible. In my travels, I tell folks about Tamarack and ask them if they've made a visit. I hand them my business card and encourage them to stop by, especially to dine in the food court. I tell them if they're not satisfied they can send me the bill. I haven't received one yet."



Chef Jon appreciates Ned Payne's support and that of many regular customers. "This word-of-mouth method of advertising our food services is one of the best ways to generate new customers. We will continue to provide only the best as we move forward to the next great five years."

Tamarack's 5th Anniversary Celebration

(continued from page 1)

Top-drawer displays of "wearables" highlight *Ready to Wear* week, June 9-15. Dazzle them in a one-of-a-kind silk kimono, a designer quilted jacket or vest, a hand-painted scarf, colorful leather shoes, and terrific neckties. Just as no two snowflakes are alike, our handmade jewelry is a singular gem in any setting.

Join the treasured hunt for unique home décor during *Setting the Scene* week, June 17-22. Lifestyle areas showcase distinctive furniture

creations, heirloom quilts, designer wall hangings, pillows, throws, stained glass windows, handwoven rugs, lamps, and a variety of decorative accessories.

Brimming with treasures of times past, Tamarack celebrates in grand style with a tribute to quilting in West Virginia. Piece together an exciting experience and start a new tradition with a series of festivities called *Sew Many Faces of Quilting*, running June 9 through 24. Stitched to perfection, create your own patchwork of

memories with hands-on quilting workshops and events.

Experience innovative exhibits of quilt motifs in fabric, stained glass, jewelry, and painting, and take home a souvenir from the design and hands of the artist.

Looking for the best way to celebrate West Virginia's birthday on June 20? Come to our party and celebrate in style with our *Biggest Best of West Virginia Birthday Bash* yet. It's a piece of cake for guests as they savor our delicious birthday cake fresh from the oven.

The legend becomes him as Abe Lincoln look-a-like Jim Rubin turns on his nostalgic charm. Fiddling around will be more fun with 16-year-old Jake Krack as he turns on his magic with those old-time fiddle tunes handed down from West Virginia's masters.

Our first five years have been bright from the start and all the more special because of you. Celebrate our 5th Anniversary with us and experience the sights, sounds and tastes of the BEST of West Virginia! It doesn't get any better than this!



Always Free by Burl Jones



Don Hamon is a "glass" act.

Open Daily January to March, 8 a.m. to 7 p.m.
April to December 8 a.m. to 8 p.m.
Free Parking and No Admission Charge
Handicapped Accessible

Right On Your Way!

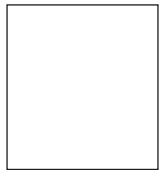
Exit 45, I-77 WV Turnpike Beckley, West Virginia
Tamarack is only one hour by car southeast from Charleston, West Virginia and northwest from The Greenbrier. It is a one day drive from most major cities on the east coast.



For more information call
1-88-TAMARACK or visit www.tamarackwv.com



One Tamarack Park, Beckley, WV USA 25801



Calendar of Events

Enjoy an exciting line-up of entertainment, exhibits and demonstrations

October 7 - Sunday@Two
Appalachian Country Cloggers bring traditional clogging to the stage.

October 12-14
Alice Kennedy from Clarksburg demonstrates beaded jewelry making.

October 13
Dennis Deitz will sign copies of his book, *Mountain Memories*.

October 13-14
Lee Fritch of Vienna will demonstrate watercolors.

October 19-21
Barbara Miles of St. Albans demonstrates stitchery.

October 19-21
Teddy Shea will help visitors get prepared for Halloween with her unique masks.

October 20
Karen Vuranch performs *Coal Camp Memories* at 7 p.m.

October 21 - Sunday@Two
John Lilly performs traditional folk and country music.

October 26-28
Kathi Dery of Charleston demonstrates making Halloween slates.

November 3
"Always Patsy Cline" returns to the Tamarack stage at 7 p.m. by popular demand. \$10 reserved seating.

November 11 - Sunday@Two
Davis & Elkins Jazz Ensemble and Cabaret Singers.

November 18
Cabaret Singer Barbara Good performs "AutumnSong."

December 2 - Sunday@Two
WomanSong from Charleston with guest tenors Joe Romagnoli and Toney Light will begin the holiday season.



TAMARACK Times

The Best of West Virginia

Fall 2001 Volume VIII

What's happening in the studios?

Two new resident artists display the beauty of the earth and the fancies of fabric

Silently and appearing to move with an energy all its own, a gray-white mass slowly shimmies up Rod Queen's left hand as if dancing to the gentle whir of his potter's wheel.

Although its shape suggests the beginnings of a fine porcelain vase, only this skilled potter knows the piece of clay is destined to become part of a set of drinking steins.

His hands move deftly, and his eyes rarely even so much as glance away from the piece in progress.

Using a card-like device in his right hand, Queen adds shape and details to the outside. His touch remains ever so gentle, but always firm and deliberate.

"I have to stay in control, and I have to have a goal in mind, especially when it comes time to glaze and fire a piece," he says offhandedly.

Accustomed to the notion that artisans somehow don't have "real jobs," this Buckhannon native remains unruffled and patiently does work that requires tremendous technical knowledge and skill.

Fine pottery emerges from a carefully directed intersection where art and science meet, and this son of a cabinet maker uses clay to make a statement his words often can't express.

Queen knows each clay well and carefully matches every piece with the best function, glaze, style and temperature required to bring out its very best characteristics.



As Tamarack visitors can witness while Queen serves a year in residence at Studio B, the work at the potter's wheel is only one phase of a fascinating process.

Through large glass windows, they can pull

up a chair and watch as long as they want, from the process of putting the clay through the pug mill to remove moisture, to cutting and molding handles, applying glazes and putting on finishing touches.

Quiet pastoral scenes with rolling hillsides painted in soft shades of blue, lavender; pink and green find their way into Queen's pots, mugs, steins, bowls and vases.

His trademark — a tiny tree in full foliage enclosed in a circle — appears on every piece. "I never met a tree I didn't like," Queen says wryly.

Turning blobs into beauty challenges him, and for the time being, Queen is happy with his lot in life. He is a man in touch with the earth.

Photos in this issue are by Rick Lee.

Bliss captures the rhythms of nature with fibers and fabrics



Look through the glass in Studio A and behold a kaleidoscope of color and cloth.

“It’s like living in a rainbow,” resident artist Elaine Bliss says with a sweeping gesture that encompasses the rich colors of wall hangings catching the last rays of the afternoon sun.

Jubilant colors in a dozen geometric shapes create a feeling of movement in each piece, following their maker’s love of rhythm.

“I love the rhythm of water — the movement, the sound of the rhythm — has always fascinated me,” Bliss says, clipping a thread from a piece in progress. “I sew quickly, but coming up with the designs — that’s where the work is.”

“It’s like living in a rainbow.”

Seated at the machine, Bliss works with an ease and precision she’s been developing since age 4 under the skilled hands of her mother, a seamstress and interior designer.

The hum of her sewing machine follows her lead — her hands and feet working in perfect timing to start and stop the peddle, turn the fabric, stitch and turn, start and stop, stitch and turn in a rhythm that could easily be set to music.

The vocabulary of her work takes on a touch of the theatrical as Bliss demonstrates how she “auditions” colors by selecting a main fabric and laying other pieces beside it to find the exact combinations of geometry and color that fit her fancy. Only someone with this artist’s trained eye could combine such a variety of busy patterns in a design that displays the wholeness and purpose she intended.

A wall hanging titled “Forest Floor,” for example, is bordered in brown fabric with gentle ripples that suggest pine cones. Brilliant colors and patterns juxtaposed within the center display to the careful observer tiny mushrooms as they might be found in Nature’s bosom.

“There are 44 mushrooms hiding in there,” Bliss explains. She knows where they hide, because this piece was inspired by a recent trip to the woods to pick a few of the edible varieties.

Nearly anything becomes an artistic tool in the hand of an artist who’s thoughts are never far from her work.

The bottom of an apple she was crunching for lunch one day suddenly became a stamp to be dipped in paint and daubed onto a piece of fabric.

Stencils, paints, dyes, appliqués, beading, metallic threads all become part of an intricate layering of media that produce this unique approach to quilting.

“Most traditional quilters start with a basic pattern of some sort and work from there. I don’t have a pattern. Textiles offer a way to do dimensional stuff in a way paper can’t. I like to play with different ideas and different media and watch them come together. They seem to have a mind of their own.”

Her life is a mosaic of jobs that has taken her around the world. Bliss has done clerical work, paste-up for a newspaper, served as a tour guide, done landscaping, gardening, basket-weaving, and has tackled a couple of unique ventures that took her abroad.

She spent some time herding goats and picking grapes in the South of France and made her way to Scandinavia and Russia by way of a job as a travel agent.

At 50-something, Bliss has become a woman at peace with herself.

Studio A at Tamarack has become a place where Bliss can finally put aside the mundane and devote the majority of time to her craft.

“It’s wonderful to finally do what I like with the biggest part of my life instead of with the smallest part of my life,” she said.

As if celebrating her personal rite of passage, whim and fancy began threading themselves into her pieces.

Small figures, their arms upraised as if in celebration, rejoice among the patterns of many of their maker’s new pieces.

She calls them “oblations,” from a word that means offerings of thanksgiving.

“I think they express how I feel about being here. Yeah, it’s great to be alive,” Bliss cheers, raising her own arms high in the air. “It’s a good time in my life, and I hope my work communicates that joy to visitors who come to the studio.”

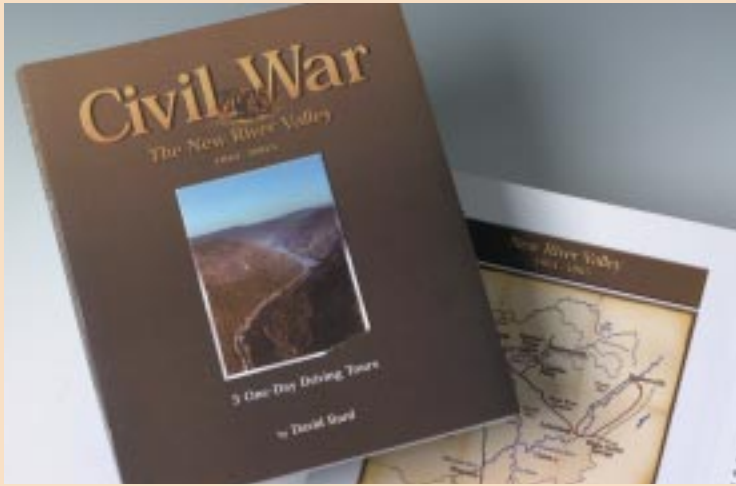


New Civil War tour book available at Tamarack

A Connecticut Yankee, eager to share new insights about West Virginia's role in the Civil War, offers readers a unique way to learn about battles in the New River Valley.

Concord College history professor David Bard, Ph.D., spent five years researching and writing, *Civil War: The New River Valley*, which provides three colorfully illustrated one-day driving tours through the region. Each tour begins and ends at Tamarack and covers about a 200-mile round trip.

Color coding helps readers immediately identify Confederate leaders and fighting grounds featured in red ink and Union brigades and battles written in blue.



"I had some people test-driving this for me, and they came back and said it was hard to keep track of which was which, so I got the idea to use the different colors to eliminate the confusion," Bard said.

The large spiral-bound edition is easy to handle, and a series of colorful maps provide clearly marked highway networks for those who want to do the driving tours.

The crisp design and eye-catching layout of the book, coupled with well-written narratives, make the book an enjoyable read for the armchair tourist.

"I had two goals in mind. I wanted to make it interesting enough that the reader with a casual interest would enjoy the stories and vignettes and not feel bogged down with the weight of historical detail, but I also wanted to create something with enough meat to satisfy the dyed-in-the-wool history buff," Bard said.

Preparing the book had several surprises in store for this author:

"Before I began working on this, I never realized that it was really significant what happened in this region. There were several logistics that figured into a unique kind of battle strategy here that put those Civil War military leaders through their paces," Bard said.

In his introduction to the book, Bard wrote, "The New River Valley was a minor but significant theater in the Civil War. The New River Valley posed strategic and tactical problems for both the Union and the Confederate forces, which played a vital role in the logistical warfare that eventually determined the military outcome of the Civil War."

Bard believes the topography of the land, its railroads and resources presented new challenges for the military leaders of the day.

"The Union leaders had to learn a whole new way of warfare. They weren't used to railroads and steamboats. In order to conduct military operations, they had to design strategies that took all these into consideration. The North kept sending the same leaders back each year, so they could be more experienced and more effective. The South sent different leaders each year," Bard said.

He found entries about the region in some of the journals of Ulysses S. Grant.

"I had read Grant's journals, but I had never paid attention to his entries about the New River. I used some of his quotes."

Many of Bard's views about the state have changed since 1966, when he came fresh out of school planning to spend only about two years.

"When I came to West Virginia, I was just a young lad looking for a place to teach for a couple of years. I came with all those negative stereotypes about the state, and I've since learned they are all false. The students here are bright and eager to learn. The people are friendly and display a rare ingenuity. I'm a West Virginian and proud of it," Bard said.

He earned a Bachelor of Arts in history from Ohio Wesleyan University in 1963; his masters from the University of Connecticut in 1965 and a doctorate from the University of Maine in 1974.

Over the years, Bard stressed the need to keep sight of the "big picture" when studying history.

"I used to spend more time on national history, rather than regional history, because it's easy to get bogged down in the latter and lose sight of what's happening on a larger scale. This project has definitely taught me that the regional significance has an important place in that bigger scheme of things," Bard said.

He hopes his book conveys that appreciation to others.

"This little old backwater that nobody paid much attention to played a significant role in American history," Bard said.

"When West Virginia became a state and we drew a border through the New River, everybody began to lose sight of the fact it was a separate entity. It got lost. I found it," he said.

His book is totally a West Virginia project, and Bard is quick to give credit to students and colleagues who offered help along the way.

"I've had a lot of help on this, and it's something I think we all feel very good about," Bard said.

Funding was provided by a grant from the West Virginia Humanities Council. Funds for printing were provided by the West Virginia Parkways Economic Development and Tourism Authority. The book was printed in Beckley and bound in Parkersburg. Available now at Tamarack.

Order this Book by Mail

Item #007704 *Civil War: The New River Valley* by David Bard
\$19.95 plus \$3.50 shipping and handling; West Virginia residents add 6% sales tax. Order by phone at 1-88-TAMARACK from 8 a.m. to 5 p.m.; or 24 hours a day by fax at 1-304-256-6877; or e-mail at orders@tamarackwv.com.

Get the scoop!!!

New ice cream parlor serves up 16 delightful new flavors

There are 16 delectable new reasons for visiting "A Taste of West Virginia Food Court." A new ice cream parlor offers thick, rich, creamy sundaes, milkshakes, banana splits and cones in some of the most taste-tempting flavors imaginable.

How about Black Raspberry Cheesecake or Coconut Almond Delight? Other crowd-pleasers include Moose Tracks, Dark Chocolate Peanut Butter and White House Cherry.

By mid-morning, the delightful smell of homemade waffle cones baking in the kitchen begins to drift throughout the entire Tamarack complex.

"Once that smell gets out there, people start going wild," said executive chef Jon Reeher, who can vouch for every one of the new ice cream flavors.

"Yep, I've sampled them all — more than once," he adds with a guilty grin. "This is gourmet ice cream. It's the best you can find anywhere."

Robert Lawson serves up the scrumptious scoops from 11 a.m. to 8 p.m. daily, and cones are holding the top spot among orders.



The calorie-conscious need not shy away from this quintessential American treat. There are two fat-free, sugar-free varieties available, including a wickedly good fudge ripple.



Caramel pecan ice cream pie

Makes 4 pies

Crust: 1 bag vanilla wafers
1 cup caramel syrup
2 cups roasted & salted pecans

Crush pecans and wafers; then add syrup. Mix well and put in pie plates.

Filling: 6 cups vanilla ice cream
1 cup roasted & salted pecans
½ cup caramel syrup

Mix well and put on top of crust. Put in freezer for 4 to 6 hours.

Topping: pecan halves & caramel topping

After pie is frozen set out for 15 minutes. Put pecan halves around pie and drizzle with caramel topping.

Open Daily January to March, 8 a.m. to 7 p.m.
April to December, 8 a.m. to 8 p.m.
Free Parking and No Admission Charge
Handicapped Accessible

Right On Your Way!

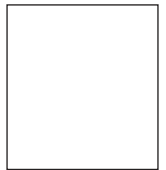
Exit 45, I-77 WV Turnpike Beckley, West Virginia
Tamarack is only one hour by car southeast from Charleston, West Virginia and northwest from The Greenbrier. It is a one day drive from most major cities on the east coast.



For more information call
1-88-TAMARACK or visit www.tamarackwv.com



One Tamarack Park, Beckley, WV USA 25801



Calendar of Events

Enjoy an exciting line-up of entertainment, exhibits and demonstrations

November 18 Sunday@Two
Cabaret singer Barbara Good returns to present "AutumnSong"

New Horizons
The David L. Dickirson
Fine Arts Gallery
New views of the West Virginia landscape

November 23, 2001, through January 6, 2002
Reception November 25, 2001

November 25 Sunday@Two
Julie Adams and Steve Hill perform holiday favorites

December 2 Sunday@Two
A twenty-voice chorus
WomanSong from Charleston performs with guest tenors Toney Light and Joe Romagnoli

December 9 Sunday@Two
The Chorus Department of Pikeview High School takes visitors back to merry old England as they present their Boar's Head and Yule Log Festival

December 16 Sunday@Two
Beckley Academy of Dance presents selections from The Nutcracker

December 23 Sunday@Two
Beckley Community Chorus shares A Christmas Collage

December 30 Sunday@Two
Summers County Community Choir offers Carols and Classics

January 6 Sunday@Two
Nationally recognized Lilly Brothers and Lilly Mountaineers start off the New Year with Bluegrass on the TAMARACK stage as well as introducing their most recent CD "Live at TAMARACK."



TAMARACK Times

The Best of West Virginia

Winter 2001 Volume IX

Tamarack through Santa's eyes

For Santa Claus, the sights and sounds of Tamarack take on special meanings during the holiday season.

"This is a great place to communicate some of West Virginia's warmth and hospitality to people from other states. I always try to help get their minds off the road. This is a wonderful break from looking at miles of yellow lines, and I want their visit to be as special as possible," Santa said with a wink.

Calling himself "an old-fashioned Santa," this jolly old elf attracts children easily. "I'm not a sitting Santa. I walk around and talk to people. The children are just delightful, and a lot of them tell me I'm the most authentic Santa they've ever seen," he said, stroking his thick, fluffy beard. Believing no one is too old to enjoy the spirit of the season, Santa works hard to bring joy to adults and has a special place in his heart for senior citizens.

"I want everyone who comes here to experience the joy of Christmas. Times are tough in our world right now, and this year may be more difficult for a lot of families because of so many folks going away on military duty. I want to help brighten the holidays for those who are able to be here with us," Santa said.

Although he's been on hand at Tamarack for five years, Santa says he never tires of seeing the wonder in a child's eyes. "These children make my Christmas. They're so real and so genuine. Spending time with them is always a joy."

The questions are often the same from year to year, and Santa has to put his quick wit to work to satisfy the youngsters' curiosity. "They always want to know where the reindeer are. I always tell them The Greenbrier is feeding them somewhere outside. We look out all the windows and look for them, but the reindeer are always smarter than we are, and we never manage to see them," Santa confided with a sly grin. Their toy requests usually follow the market



photo by Steve Shaluta

Tamarack's Old Fashioned Santa

trends. "I sit down and look at catalogues to see what's hot on the market, so I'll be sure to know exactly what the children want." Santa said he believes in a two-toy limit. "When kids mention more than two items, I tell them they're very lucky if they have at least two. I try to get them to think about other children who might not have that many," Santa said. The electronic age has added a whole new spin on letters to Santa. "Sometimes kids say, 'I e-mailed you my list. Didn't you get it?' I tell them Mrs. Claus takes care of all the computer work, so I'm sure she has it."

Santa will be around throughout the Christmas season; however, he won't show on Dec. 24. "Santa has to pack his sled that day. People can still come and shop, because Tamarack is open, but Christmas Eve is the busiest day — and night — of the year for Santa." When it comes to the gift he would most like to see every person receive this year, Santa's voice becomes soft and somber. "Peace. That's what I hope we can all receive this Christmas. After all, that's what the season is all about — 'peace on Earth, good will to humankind.' That's the twofold wonder of Christmas; it should be special and spiritual," Santa said.

Bowed psaltery: Woodworkers revive centuries-old instrument



Tish Westman photo by Rick Lee

Greg and Tish Westman just can't keep a secret. The artists hard at work in Studio E discovered a unique musical instrument a few years ago, and now they want to share its rare qualities with everyone they meet. The bowed psaltery, which predates the violin, sells itself, the Westmans say, for two reasons — it's sweet, haunting sound and its ease of mastery.

"Just about anybody can play one of these the first time they pick it up," Greg says, wafting a bow lightly over the strings of a triangular instrument that can be custom-designed for its owner. A "cheat sheet" spells out the notes of the scale, and guided by Greg's thumb, a newcomer can create the strains of "Amazing Grace" or

"Silent Night" with little effort and no previous musical training.

"This is not a toy; it's a musical instrument," Greg points out. "People who've wanted to play some kind of music for years can learn to play the bowed psaltery without taking lessons. The instruction books are easy to read, and we've seen all kinds of people learn to play in just a few minutes."

That appeal is readily evident in the broad smile of a middle-aged woman surprised at her ability to play a simple tune on the first try. "That's where all the time and hard work pays off," Tish says with pride in the new musician's accomplishment. "That smile right there is what this is all about. We've had so much joy sharing these instruments across the nation. It's truly rewarding."

A former architect, Greg became tired of the stress and high-pressure demands of his job. It didn't take much arm-twisting to persuade Tish, who worked for many years with a printing company, to get into a new line of business.

They settled in Greenbrier County, where Tish reconnected with family members. The Westmans raised cattle and took up woodworking as a hobby. Both music lovers enjoyed playing their own instruments, but arthritis finally stopped Tish from playing her 12-string guitar. They credit Providence for leading them to the bowed psalteries. "I could play this, and I loved it from the first moment I picked one up," Tish said, taking the bow and producing a lively tune.

They learned to make them, and the real fun began, the Westmans say. "We love making them and watching other people learn to play them, but we enjoy playing them as well," Greg said.

The strings provide 25 notes in two octaves. Unlike a guitar, banjo or violin, there is no left hand movement required to play the bowed psaltery. Historically, the bowed psaltery became widely popular in

12th-century Celtic England. Its roots, however, extend from Biblical times, when the plucked psaltery was used by King David during his youth. "To psalter means to chant songs or poetry," Tish explained. The plucked forerunners include the zither and the hognose psalter, so named because of its shape that resembles a pig's face with the sound hole positioned to resemble a nose.

People who've wanted to play some kind of music for years can learn to play the bowed psaltery without taking lessons.

Making them begins with the choice of rough sawn lumber from local resources. The artists cut the shape, hollow the three layers of wood and cut the sound hole to match the customer's request. They drill 50 holes for the steel pegs that hold the strings. Then comes the tedious part. Each piece of wire is measured, strung and then tested and tightened to the right pitch. "If push comes to shove, I can string one in 28 minutes, but I don't usually rush the process unless I'm behind schedule," Tish said. The Westmans put in 12 hours a day most of the time, as they try to keep pace with the continuous orders for the psalteries. Customers must allow about nine weeks for completion.

"Most people don't mind the wait, because they are looking forward to having a one-of-a-kind musical instrument the whole family can enjoy," Tish said.

Because Tamarack is a major crossroads, the Westmans say they enjoy sharing their love of bowed psalteries with visitors from every part of the country. Their instruments have gone from Canada to Mexico and as far as East and West coastlines.

"We're like Johnny Appleseed," Greg said with a broad smile. "We're spreading them around."



Bowed psaltery by Greg and Tish Westman

photo by Rick Lee

Seeds of creativity sprout into unique arrangements

For years, Janet Toney worked in an office for a company that sold building supplies. To brighten her work area, the Summers County native put a few plants here and there.

Then, she realized a large plate glass window could serve as a greenhouse of sorts. She planted some seeds, put the pots in the window, and before long, people were taking orders for the plants that seemed to flourish under her tender care.

It was Toney's father who introduced her to a love of flowers that has blossomed into a business all its own. "We went to visit an elderly lady who had all kinds of flowers growing near her home. My father asked me if I had ever touched a strawflower. I hadn't. When I reached out and touched it, the look and feel of that flower stuck with me," Toney remembers fondly.

After 17 years with the same business, Toney revisited that memory when her company announced it would be closing. "I had to ask myself what I would do to support myself. The answer came in the memory of that day and my father and that strawflower," Toney said.



Dried flower wreath photo by Rick Lee

She found another job but began growing flowers as a sideline. The location of her new office right beside a public library gave Toney the opportunity to do the research that would open her soul to some new ideas.

"I read everything I could find about plants and flowers. I learned about soils and climates and what grows best in which environment. I've used just about everything I learned."

She now grows 20 varieties of plants and flowers on two farms in Summers and Monroe counties. Using materials she has grown and harvested, Toney applies her imagination and talents to designing dried plant and flower arrangements. "I never know when I start a piece exactly how that wreath or centerpiece is going to look. My problem is that I don't know when to stop sometimes. I want to keep adding. I just get lost in what I'm doing. It's very relaxing, and it's really fulfilling to see what those individual flowers and plants can become when they are combined into an arrangement," Toney said.

At Tamarack, she found a new market for her works of art. "When I'm at Tamarack, I love talking with people about the arrangements, and I enjoy making custom arrangements for them. Every piece has its own unique qualities, and each one is always new and different for me as well," Toney said.

During the holiday season, she looks forward to customizing arrangements for Tamarack visitors. She will incorporate fresh greenery into the arrangements. "Tamarack is a wonderful place to meet people, and when I come out here and see the works of other artists — even though their medium is different than mine — I get new ideas. It's a place that sparks creativity," Toney said.



Janet Toney

photo by Rick Lee

Like other artists, her eye beholds beauty that might otherwise go unnoticed. "I can see a field of broomsage, and to me, it's beautiful, because I can think of all the things I can do with that broomsage. I seem to notice a lot of things other people never see."

When she begins to make an arrangement, her hands, however, guide her through the maze of ideas. "When I start touching a product, I just seem to know what I need to add next. As I handle it and feel all the natural fibers, it's fun to watch what happens as the piece begins to come together. It's as fascinating for me as it is for people who watch me," she said. Her pieces are made entirely of natural products she has grown and harvested herself, so each arrangement is truly made "from the ground up."

The sideline has turned into a business called Creative Decor in Hilldale, and friends joke about her working hours. "I have to spend as much time in the gardens as I do in the shop, so people kid me about taking 'flower breaks.' It's great to be able to have a business that lets me do the things I enjoy most," Toney said.

With her arrangements
always comes a
small piece of Toney's soul.

With her arrangements always comes a small piece of Toney's soul, because her work has sprung from her homespun philosophy of life. "As we age in life, choice changes everything. My choice has given me greater satisfaction, has brought me peace of mind and has taught me patience. From the smallest seed to the finished flower, I see God's miracle in itself." Janet Toney will be at Tamarack throughout the holiday season; however, her schedule will vary. Please call 1-88-TAMARACK for more information.

All That Glitters is Christmas at Tamarack

"All That Glitters..." is Tamarack this holiday season.

With everything shiny, silvery and kissed with starlight, Christmas at Tamarack promises to rekindle your holiday spirit.

Walk through Tamarack's glass front doors to escape into a calm, peaceful, holiday setting. Check off your Christmas wish list with one-of-a-kind gifts in every price range, meal specials and desserts (Taste of West Virginia managed by The Greenbrier), holiday performances for all ages, strolling musicians, handcrafted scents, and West Virginia-made treats.

Everything you see, smell, taste and touch at Tamarack is handmade in West Virginia. If you can't decide on one item for that special someone, Tamarack will help you customize a gift box assortment.

For corporate giving, Tamarack will work within your budget to help you thank this year's best customers and top-notch employees with handmade West Virginia gifts.

And, for your convenience, Tamarack Station Post Office is open 10 a.m. – 4 p.m.

Free parking, one-stop-shopping, on-site shipping, food, entertainment and a genuine West Virginia holiday atmosphere—All That Glitters... is Christmas at Tamarack.

- Open 8 a.m. – 8 p.m. daily
- Open until 9 p.m. Thursdays & Fridays after Thanksgiving
- Thursday night: \$8.95 Grilled Sirloin
- Friday night: \$8.95 Fried Fish Filet & Shrimp
- West Virginia-made Hors d'oeuvres
- Strolling musicians
- Holiday entertainment
- Free parking/ATM machine
- US Postal Service on site
- A special guest from the North Pole

Special hours Thanksgiving and Christmas Eve: 8 a.m. – 6 p.m.



Jane Lilly offers fresh-baked apple pie

photo by Steve Shaluta

Country Apple Pie

1 cup sugar	dash of salt
$\frac{1}{4}$ cup all purpose flour	8 cups thinly sliced pared tart cooking apples
$\frac{3}{4}$ teaspoon ground cinnamon	4 tablespoons whipping cream
$\frac{1}{2}$ teaspoon ground nutmeg	

Heat oven to 425 degrees. Mix sugar, flour, cinnamon, nutmeg, and salt. Stir in apples. Turn into pastry lined deep-dish pie plate. Drizzle with 3 tablespoons of whipping cream.

Cover with the top crust that has slits cut in it. Seal and flute. Brush with the remaining whipping cream. Bake 40-45 minutes or until crust is brown and juice begins to bubble through slits in the crust. Serves 8.

Open Daily January to March, 8 a.m. to 7 p.m.

April to December 8 a.m. to 8 p.m.

Free Parking and No Admission Charge

Handicapped Accessible

Right On Your Way!

Exit 45, I-77 WV Turnpike Beckley, West Virginia

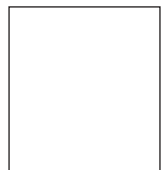
Tamarack is only one hour by car southeast from Charleston, West Virginia and northwest from The Greenbrier. It is a one day drive from most major cities on the east coast.



For more information call 1-88-TAMARACK or visit www.tamarackwv.com



One Tamarack Park, Beckley, WV USA 25801



Calendar of Events

Tamarack presents free entertainment every Sunday at 2 p.m.

June 20

West Virginia Birthday celebration with traditional musicians Robin Kessinger and Robert Shafer.

July 30

Sunday@Two brings The Mountain Women as they present a variety of skits, songs, and stories – all with the flavor of Appalachia.

July 7

Sunday@Two series continues with Mo Truman known for his country and gospel music. He is frequently referred to as West Virginia's Willie Nelson.

July 14

Porter Creek Cloggers will bring fast and lively action to the Sunday@Two performance.

July 21

Discover the New Orleans Dixieland Jazz sound as the Backyard Dixie Jazz Stompers perform during Sunday@Two.

July 28

The Appalachian Brass Quintet returns to the stage for Sunday@Two with classical, jazz, and contemporary music.

August 4

Sunday@Two brings Delmer Clevenger and Allegheny Outback.

August 11

Sunday@Two presents the Lilly Brothers and Lilly Mountaineers.

August 18

Black Mountain Bluegrass entertains during Sunday@Two.

August 25

Sunday@Two introduces a new bluegrass group to our stage – Black Diamond.



TAMARACK Times

The Best of West Virginia

Summer 2002 Volume X

Face Jugs Open Doors for Potter

When one door closes, another one opens.

Such is the case with potter Ed Klimek. When the foundry closed, Tamarack opened its doors. Klimek's striking face jugs won the nod of the jurors, and in 2000 he sold 97 face jugs.

Fashioned after faces of people and pets, each jug is named by his wife, Mary Jane. African slaves originated ugly pottery jugs to scare evil spirits from graves. Ed's face jugs are reminiscent of his days as a cartoonist in the military.

Born in Duluth, MN, Klimek started out as a painter, but was introduced to other media at the University of Wisconsin. Jewelry design and ceramics intrigued Klimek, who has a BFA specializing in metalsmithing. The common thread of art followed Ed through the military as well when Klimek worked for a four-star general as an illustrator while stationed in Vietnam.

After eight years in the Air Force, Klimek also discovered woodturning, stained glass and metalsmithing. Moving from Dayton, OH, to Waynesburg, PA, and eventually to Clarksburg, WV, Mary Jane's brother found Ed a job. For seventeen years he installed windows, built cabinets and decks, then worked in a foundry for six years.

When the foundry closed, Tamarack opened.

When the foundry closed, Tamarack opened. "I'd always heard West Virginia was a good place for arts and crafts," said Klimek. His first attempt at jurying met with rejection. Then he saw a picture of face jugs in *Country Living*. "The main purpose of the jug was to make them ugly," Klimek learned of the African slave grave rite. And Klimek's first 20 jugs were just that, "Ugh," he says. But Ed's ugly jugs won the jury's



Ed Klimek and face jug

approval, and Tamarack opened its doors to Ed Klimek.

Everyone sees someone they know in the face jugs, but where does Klimek find the faces for which he patterns the jugs? Some people commission faces of friends, family members, and even pets. But, for the most part, Klimek says, "Images come to mind when traveling." Names come from his wife, Mary Jane, who tags each jug with a moniker.

Besides Tamarack, he shows at the Designers Guild and in the Mountainlair in Morgantown. Also a juried silversmith, Klimek has a paper route three hours a day, works from a potter's wheel he built, and digs his own clay. "Forty to 50 percent of my pots are WV clay," said Klimek, who says throwing pots is the easy part of the process.

(continued on page 2)

Those Shoes Are Made for Walking



In the beginning Mik Wright named his product Likhaya.

But no one could pronounce it. No one knew what it meant. More importantly, no one used it.

So Mik gave in to what his customers always called his product, "Those Shoes."

Brilliantly colored and hand-painted, Those Shoes have graced the cover of Newsweek on Astronaut Sharon Lucid and have adorned the feet of Jack Nicholson and Dave Matthews, Lily Tomlin and Arlo Guthrie.

Vivid colors and soft leather make Those Shoes distinctive, yet comfortable. And Mik's styles vary from low-cut tie shoes and Mary Janes to clogs and shloggs to meet everyone's tastes.

How did Mik come up with Those Shoes? Necessity is the mother of invention. Adventurous and daring, Mik Wright created Those Shoes after a motorcycle injury left one leg shorter than the other. Those Shoes were created to meet his personal footwear needs.

Six broken legs later, Those Shoes sustain the Wright family as the sole livelihood for Mik, his wife, Barbara Volk, and their teenagers Autumn and Leila. Son Jesse, a WVU grad, handles the company's website remotely from New Orleans.

The path Mik followed to WV is as colorful and eclectic as his product. Raised in Africa, Mik grew up in Zambia and was tuned in to the Great American Dream by musician Peace Corps volunteers. He learned leather work and organic gardening as he traveled in South Africa, creating shoes and boots suited to rock climbing and bush work. After working at a rehab center for paraplegics in Zululand, Mik joined family members in business and expanded into leather exporting.

Peddling his products from England to California, to Massachusetts and Pennsylvania, Mik became caretaker of 180 acres in rural Lewis County, sight unseen. "This really is Almost Heaven," Mik says of his adopted home, "but you can leave off the 'almost.'" Mik and his family work continually on their cabin home, complete with generator, wood

stove, customized outhouse, chicken coops and expansive gardens. The Wrights live off the land, home school their children, and go barefoot when not sporting Those Shoes.

Although the Wrights are homebodies, they travel extensively promoting Those Shoes. Sold at select shows, galleries and shops like Tamarack, Those Shoes retail starting at \$225. Styles vary, as do the designs. Mik and Barbara work with their daughters to produce Those Shoes with Barbara being the primary artist. Customers may choose from several designs or submit their own requests. Animals, dragons, scenic views and celestials are among the standards. Barbara's horse designs are popular, as are renditions of pets, travel destinations, and nature.

**"I am a 45-year-old with
a 5-year-old soul and
Those Shoes are me!"**

Variations on a Those Shoes theme include shloggs, which are clogs with a convertible heel strap. Ergo bags, easier on your back than a backpack or sling purse, are well made, stylish, and colorful. Just inside is a hidden key chain. An outer snap pouch holds cell phone or glasses. Small leather accessories made from leather scraps round out Mik's products with change purses and small pouches, business card holders and checkbook covers.

Those Shoes are easy to care for, thanks to Mik's enclosure of a recommended leather conditioner with every pair. Muddy shoes may be washed off with warm water, dried slowly in gentle heat, and brought back to their original state with an application of conditioner. If you wear out your shoes, Mik will resole them and refurbish their design. "If properly conditioned, your shoes will last a lifetime," explains Mik, who recently resoled a 13-year old pair of Those Shoes.

Customers of Those Shoes are Mik's biggest fans. "Love my shoes! Made my recovery from this most recent cancer surgery step up. Lots of praise and ooo's from the community," said one customer. "I am a 45-year-old with a 5-year-old soul and Those Shoes are me!" said another fan of Those Shoes.

One-of-a kind shoes and other leather accessories by Mik Wright and his family are on sale at TAMARACK: *The Best of West Virginia*. Reach Mik directly via email at thoseshoes@earthlink.com or visit his website at thoseshoes.com.

Face Jugs

(continued from page 1)

According to Klimek, a jug takes about three hours on average to make, but with the many variations and the slow drying necessary, it may take weeks to complete a finished product. Handles, lips, gold teeth, mustaches, sizes, styles and other design touches make each face jug one-of-a-kind. Klimek's Old World Santa's are popular as well.

Eight commissions from New Hampshire to Florida all originated at Tamarack, said Klimek, who said a museum director from Alabama commissioned jugs from photos of her husband and their dog. Making a living from his handcrafts and a three-hour per day paper route, Klimek sings the praises of Tamarack.

"This place has been really good to me."

Young Chefs Train with a Professional

“Hey, mom, what’s for dinner?”

At least four Fayette County, WV, teenagers may have the tables turned with mom asking them “What’s for dinner?” since they won first place in the First Annual West Virginia Hospitality ProStart student competition held in The Greenbrier Culinary Arts Center March 8-9.

Coached by Executive Chef Jon Reecher of The Greenbrier-managed Tamarack food court, the students are enrolled in ProStart, the high school level school-to-career food service curriculum developed by the National Restaurant Association’s Education Foundation. Three students and one alternate prepared a three-course meal in one hour on two burners with manual appliances after working side-by-side with Reecher over the course of two months.

“I only had a couple mornings a week with them over six weeks,” said Reecher, who acknowledged Betty Scott, their instructor at the Fayette Plateau Vocational Technical Center in Oak Hill, WV. “Her students were well prepared with basic skills, thanks to her diligence and teaching skills.

“I offered professional guidance and an industry standard to enhance their talents,” said Reecher. “I explained the importance of talking to the judges while preparing their menu, and how to work as a team because time is of the essence.” Reecher helped keep the team upbeat. “The presentation, preparation and taste are only part of the competition. People skills and communication are the foundation of truly memorable food service,” he said.

The six WV teams invited to compete at The Greenbrier applied by submitting menu samples and photographs of their presentations. The Fayette Plateau team’s award-winning presentation included orange pecan salad with fruit dressing and orange vinaigrette, pan-fried WV trout, country ham risotto, sauteed asparagus and a flame berries and shine dessert with crème a l’anglaise in a tuile cup.

The May Nationals in Denver were the next hurdle for the team, according to Reecher. Each member of the team won \$8000 in scholarships to the culinary school of their choice to span a four-year period. The Culinary Institute of America and Johnson and Wales University sponsored the state-level scholarships.

Team members Amanda Gipson and Kevin Gunter, Meadow Bridge High School, Miranda Thomas and Jennifer Wriston, Oak Hill High School, and alternate Amanda Ashmore, Mt. Hope High School, recently spent a day in the local spotlight thanks to Tamarack. The day



The award-winning Tamarack/Fayette VoTech team: Tamarack Executive Chef Jon Reecher, center; clockwise from bottom left: Kevin Gunter and Amanda Gipson, Meadow Bridge High School; Miranda Thomas, Oak Hill High School; alternate Amanda Ashmore, Mt. Hope High School; and Jennifer Wriston, Oak Hill High School.

started when the team members joined their mentor on WTNJ radio for the country music station’s morning show. The students then shadowed Reecher at Tamarack, enjoyed a luncheon with parents, teachers and invited VIPs, met with local reporters for a photo shoot, and were in the spotlight during Reecher’s culinary showcase, Chef Jon Turns Up the Heat, that evening.

Excited about the Denver trip and hopeful for a win on a national level, Reecher didn’t see nationals as the end of the road. “These students are all juniors, which adds another dimension to their win and means another year of competition, and therefore, experience.”

“I look forward to seeing students of this caliber enter the culinary profession.”

In Denver, students competed against other teams from 18 states vying for awards, which include additional scholarships and other honors.

“These students are very skilled for their age level, and I look forward to seeing students of this caliber enter the culinary profession,” said Reecher. “Although the competition meant extra hours and hard work for everyone, it was well worth it considering the scholarships. And, it was fun for all of us to work together.”

(Ed. note: The team placed 6th out of 19 teams.)

Peanut Butter Silk Pie



- 1 8-ounce cream cheese
- 1/2 cup sugar
- 1/2 cup peanut butter
- 1 teaspoon vanilla
- 1 cup whipped cream
- 1 par-baked pie crust*

*Use graham cracker crust, if desired.

Cream the cream cheese, peanut butter and vanilla until light and fluffy. Fold in whipped cream until completely incorporated. Garnish with whipped cream and chopped peanuts.

Whipped Cream*

- 1 pint heavy whipping cream
- 1 tablespoon vanilla
- 1 cup confectioners' sugar

Whisk ingredients together just until stiff peaks form.

*Use alternative whipped topping if desired.

Open daily 8 a.m. to 8 p.m.*

*8 a.m. to 7 p.m. Jan.–Mar.

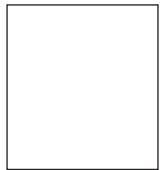
Free Parking No Admission

Exits 44/45, I-77/I-64 Beckley, West Virginia

A one-day drive from most major East Coast cities, Tamarack is conveniently located within one hour of *The Greenbrier* or Charleston, our capital.



One Tamarack Park, Beckley, WV USA 25801



For more information call
1-88-TAMARACK or visit www.tamarackwv.com

**Governor Hulett C.
Smith Theater
Hosts Sunday @ Two
Events**

Every Sunday @ Two Tamarack welcomes live musical entertainment to the Governor Hulett C. Smith Theater. Performances are free and feature a wide variety of music including bluegrass, gospel, jazz, and classics. The Lilly Brothers, Lost Cannon Bluegrass, violinist Adam DeGraff, and Lady D are among the many talented Sunday @ Two performers. For a complete schedule, call 1-88-TAMARACK or visit tamarackwv.com.

**Tamarack Remodels
David L. Dickirson
Gallery**

After seven years of use as one of Tamarack's meeting spaces, the David L. Dickirson Gallery has been remodeled and reopened as a full-time art gallery. Exhibits range from watercolors and landscapes to oils and abstracts, according to Curator Shir Wooton. Contact Shir about exhibits at 1-88-TAMARACK, extension 157.



TAMARACK Times

The Best of West Virginia

Fall 2003 Volume XI



Tamarack unveils its new Conference Center.

Tamarack Unveils Conference Center Addition

TAMARACK: *The Best of West Virginia*, well established as the nation's first and only retail center for handcrafts, unveiled its latest artistic masterpiece, the Tamarack Conference Center, on West Virginia Day, June 20, 2003.

Artisan elements of stained and etched glass, pre-function furnishings, chandeliers and wall sconces, door pulls and pushes, wall sculpture and a mural create an atmosphere of Mountain State elegance in a flexible, accommodating 22,500 sq. ft. meeting space, including its 6,000 sq. ft. grand hall.

The \$6.7 million addition to Tamarack blends into the existing structure complete with its highly visible red peaked roof. Even the terrace incorporates the Tamarack logo in its pattern of multi-colored brick.

The large conference center room, which may be divided into thirds, accommodates up to 500 people in a theater-style setup with no stage. The pre-function area and 75-seat atrium area enhance the center's space options. A board

room will meet the needs of small groups. Sound, lighting, and other equipment is state-of-the-art.

Behind the scenes the Tamarack kitchen has nearly doubled in size with the partnership between Tamarack and The Greenbrier the key component in the expansion. For the past seven years Tamarack has hosted meetings based upon the high demand for The Greenbrier's food service and Tamarack's hospitality.

Also, the David L. Dickirson Gallery has been remodeled to include a new floor and walls. The fine art gallery, under the direction of Curator Shir Wooton, welcomes guests to view the latest exhibits.

Tamarack is open daily 8 a.m. until 8 p.m. Admission and parking are free.

Call 1-88 TAMARACK or visit tamarackwv.com for a calendar of events or to reserve conference center space.

Shire of Tamarack Celebrates Renaissance Fair



Hear Ye! Hear Ye!

The Queen is coming to the Shire of Tamarack. There will be singing, feasting, and dancing. All hail the Queen!

Tamarack's second Renaissance Faire, October 4 and 5 from 10 a.m. until 5 p.m., promises a uniquely West Virginia version of a popular festival theme.

"The Renaissance theme creates a colorful and merry ambiance, but also supports demonstrations of traditional

handcrafts, as well as musical and theatrical performances," said General Manager Cheryl Hartley. "Our Renaissance Faire promotes the very elements of Tamarack—fine art, the culture of West Virginia handcrafts, performance art, regional cuisine and heritage tourism."

But to turn the pages of history back to the Middle Ages on the grounds of Tamarack is no easy task. Staff members, community groups, artisans and performers all get into the act, wearing authentic costumes, perfecting their accents, and portraying a variety of roles.

"We are very fortunate to have several groups working toward a successful event," said Events Director Tim Pyles. "Locally, we have Language Arts teacher extraordinaire, Pam Faulker, who's coordinating area actors, some of whom are high school students, into the queen's court." Actress Karen Vuranch, well known for her one-woman shows, will portray a notorious female pirate from the period.

Tamarack artisans will be the merchants in the Shire of Tamarack, demonstrating and marketing their handcrafts in colorful tents outside the building. Artisans will work in costume, 'hawking' their wares to the visitors. Candles, pottery, metal, polymer jewelry, soap, leather, weaving, hats, slates, masks, needlework, baskets, dried flowers, copper, glass and other types of products will be for sale.

Both an outdoor stage and an indoor theater will accommodate continual performances by a variety of musical and theatrical groups. Shakespeare, belly dancers, The Children of Pan, a lute player, Gregorian men's choir, bagpiper, stilt walker, magician, gypsy fortune teller, and a foot washer are among the characters who will entertain visitors to the Shire of Tamarack.

Music is a cornerstone for developing an authentic Renaissance flair at the Shire of Tamarack event. The unique range of music popular during the reign of Queen Elizabeth I involves instruments still popular today. "Most of today's stringed instruments had their origins in Biblical times and evolved to meet the changing taste in music of the

populace," said Pyles. "Other wind and percussion instruments have similar histories."

Musical instruments, handmade in West Virginia, will be demonstrated and marketed both on the grounds of the Shire of Tamarack and inside the walls of the facility. Thumb pianos, dulcimers, drums, and guitars are among the handmade instrumental creations.

Feasting in honor of the Queen's visit is a traditional part of any Renaissance Faire, but at Tamarack, period food prepared by The Greenbrier food court will be sold outside in the streets of the Shire.

Knights embattled and defending the throne will re-enact their roles from Renaissance times, courtesy of the Society for Creative Anachronism. The Barony of Blackstone will display weapons of the day and portray skirmishes. "SCA members are dedicated to researching and recreating the Middle Ages," said Pyles.

Tamarack's Renaissance Faire promises a unique chance for visitors to step back in time for an educational and entertaining weekend not too far from home. Easily accessible off Exits 44/45 on I-77/64 in Beckley, Tamarack is less than a day's drive away for two-thirds of the East Coast population. For more information, call 1-88 TAMARACK or visit tamarackwv.com.



New Executive Chef

Tamarack Welcomes Scott Duarte Home

By Bev Davis for the
Register-Herald

When Scott Duarte first drove up to Tamarack to sign on as its executive sous chef in 1996, workers were putting the finishing touches on the unique complex.

When he returned in May, workers were sprucing up the final details on the newly constructed conference center.

"It was strange. I'd been away for five years, and seeing the workers out there brought me right back to the first day I pulled up into the parking lot," the Clarksburg native said.

The same kinds of challenges that drew him away in 1998 to become executive sous chef at Pinehurst Resort and Country Club in North Carolina drew Duarte back to Tamarack.

"When I left, I wanted to expand my skills and knowledge at a larger place. Tamarack has grown, and the new opportunities that the conference center will bring enticed me back," Duarte said. "My family and I also looked forward to being back here. It's a good place to live."

The standard of quality he always found at Tamarack continues to be a draw, he said.

"This is a quality operation, and its reputation is growing. I'm excited about this market style concept. Working with local food producers helps maintain the culinary preferences of the area and it also allows us more flexibility in expanding our menu over time," Duarte said.

Diners shouldn't expect radical changes, and the new chef's plans include gradual changes as he talks with regulars and gets ideas from his staff.

"I believe in getting staff input, because they are here and they know the business, and they have a lot to offer. The work ethic here is high.



Tamarack's Executive Chef Scott Duarte returns home to West Virginia. Photo by Rick Barbero, *Register-Herald*.

**"This is a quality operation,
and its reputation is growing.
I'm excited about this
market style concept."**

People care about and take ownership of their jobs, and they enjoy what they do," Duarte said.

His challenge is to bring some new flavors to the menu without compromising what's already there.

"There isn't something broken here that needs to be fixed. The challenge is to find out what new kinds of things people will like and incorporate them over time. We also have plenty of opportunities to grow in that area as we continue to improve on what we already have. I believe building the perfect hamburger by paying attention to the small details involved in that construction is as important as developing a new form of cuisine," he said.

The
Greenbrier[®]

TAMARACK: *The Best of West Virginia*

The nation's first retail showcase of juried handcrafts greeted its three millionth guest in 2002. The striking, peaked red roof and attractively landscaped grounds draw travelers from their planned destinations off I-77 and I-64 into a welcome respite of visual beauty, Appalachian sounds, and distinctive aromas.

Tamarack is a one-stop-shop for West Virginia culture, heritage, handcrafts, fine art, regional cuisine and music. Five resident artisans work in observation studios to demonstrate textiles, glass, metal, wood and pottery. Displays change daily and feature a variety of artisan wares in departments of jewelry, apparel, wood, metal, toys, music and books, pottery, and glass. Throughout the year artisans are scheduled in for demonstrations on-site, especially in the summer and during holidays.

By providing a well-run, full-time retail center supported by a substantial marketing budget in a highly visible and easily accessible location, state leaders envisioned Tamarack would not only be a tourist attraction, but a major economic contributor.

Their vision is today's thriving reality. The 2,200 West Virginians who have juried into the Tamarack System are part of a statewide economic impact component, which touches every one of the Mountain State's 55 counties to the tune of nearly \$40 million in goods and services purchased to date. Craft sales have totaled \$44.5 million.

**Tamarack is a one-stop-shop
for West Virginia culture,
heritage, handcrafts, fine art,
regional cuisine and music.**

Tamarack's world-renowned partner, *The Greenbrier*, provides signature food service which attracts travelers and residents for second helpings of fried green tomato sandwiches, Appalachian omelettes, pan-fried trout

and mouth-watering desserts. Over the years the popularity of Tamarack's regional cuisine has attracted meeting planners as well as tourists and residents to Tamarack. The fruitful partnership with *The Greenbrier* was further enhanced recently by Tamarack's conference center addition to better accommodate meeting, conference, and special occasion needs.

Open daily 8 a.m. to 8 p.m.*

*8 a.m. to 7 p.m. Jan.-Mar.

Free Parking No Admission

Exits 44/45, I-77/I-64 Beckley, West Virginia

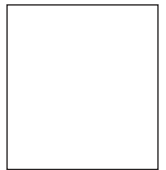
A one-day drive from most major East Coast cities, Tamarack is conveniently located within one hour of *The Greenbrier* or Charleston, our capital.



For more information call
1-88-TAMARACK or visit www.tamarackwv.com



One Tamarack Park, Beckley, WV USA 25801



Remodeled Gallery Flourishes

The David L. Dickirson Gallery welcomes regular exhibits to its newly remodeled space, which boasts increased visitor traffic as a point of interest between Tamarack's retail space and its new conference center.

According to Curator Shir Wooton, the gallery's latest exhibit, *Gifts*, features a variety of media including watercolors, abstracts, oils, photography, sculpture, pastels, and mixed media.

For details about *Gifts* and upcoming scheduled exhibits, call 1-88 TAMARACK or visit tamarackwv.com.

Tamarack Hosts Live Music Every Sunday

Tamarack's support of live performances continues as the Sunday @ Two series starts its third year of free Sunday afternoon concerts in the Governor Hulett C. Smith Theater.

Gospel, bluegrass, classical, jazz and dance, as well as vignettes of theatrical performances are featured. To top off the good news, Tamarack's Sunday @ Two events are free. For details about Sunday @ Two, call 1-88 TAMARACK or visit tamarackwv.com.



TAMARACK Times

The Best of West Virginia

Winter 2003 Volume XII

Artisan's Talents Finally Brought to Light

Appreciative gasps greet Darlene Beckett's life-sized, old-fashioned Santa. His wrinkled face, twinkling eyes and rosy cheeks give visitors pause—is he real, they wonder: His overflowing velvet bag of toys sits at his leather booted feet while he leans on his walking stick and fraternizes with the forest wildlife.

Darlene's Santa at the entrance of Tamarack guards the jewel-toned decorated Christmas tree with a watchful, albeit hand-painted eye, as life-like a creation as any human hand might mold.

Until September the Beckett home, which friends say looks like Gatlinburg during the holidays, was the only place Darlene displayed her work.

"Tamarack is the first time I've branched out and tried to make a living doing this," said Darlene, whose seven-foot Santa is accompanied by smaller, life-size versions of Father Christmas on sale throughout the building.

A floral designer who taught herself to sew at age four; Darlene forms Santa faces and hands from polymer clay. She doesn't use sketches, photographs or drawings, just a mental composite and lessons learned from a seventh grade sculpting class. "I recognize a lot of my family in those faces,"

(continued on page 3)



One of Darlene Beckett's life-like Santas

Is he real?

Jeweler Shares Tamarack Metal Studio



Roy Waller

Jewelry is valued for its monetary worth, but most people attach a sentimental value beyond its cost. That's the reason Tamarack's newest studio artisan Roy Waller creates jewelry—because it means something. "Treasures are always jewelry," he says.

Roy shares the metal studio with blacksmith Frank Hedgecock. "He doesn't know it, but I'm learning his craft, looking over his shoulder and watching him when he's not paying attention." Not so, says Hedgecock, who welcomes the company and worked with Roy to create a sterling silver necklace.

The story of Roy's interest in jewelry spans the Atlantic Ocean to Germany where Roy tried to get a European jeweler apprenticeship after he completed service in the Army. "They weren't interested in teaching an American, a non-family member, who would probably leave. They only wanted to train family members, who would keep the trade in the family," said Roy.

While in Germany, however, he did learn a rather unusual trade, as a brush maker. Making industrial paintbrushes by hand, he learned the profession, which required apprenticeship or schooling. (Today, brushes are made by machine.)

His ability to master the craft surfaced in another way: he was the only person in the shop who could make the boot brushes English Bobbies wear on their boots. "They use them to polish corners and crevices, but they're more decoration than anything," Roy explained. The brushes were made from human hair, which was sent in four-inch bundles from China. "It was weird, to say the least, to wonder about the source of the hair. I tried not to think about it."

Otherwise, working conditions were good in Germany. Roy worked 35-hour weeks, earning \$15/hour plus a production bonus. "We got 27 days paid vacation, and sixteen holidays," he said. If a holiday fell on a Thursday, Friday was a holiday as well.

When he returned to the States in 1995, he worked for Pitney-Bowes as a postage meter inspector, then became a junior apprentice with Lilly's Jewelers at their corporate office in 1996. Working directly under their master jeweler, within four years he was promoted to repair department supervisor. But jewelry repair quickly grew mundane.

"I'm fascinated by metal arts," said Roy. He'd repair a piece and wonder, "If someone else can make it, why can't I?"

Although Roy appreciates jewelry becoming a family heirloom, his talents and interests are self-taught rather than handed down. "There aren't any metal workers in my family, but carpenters and mechanics who work with their hands have similar characteristics," said Roy.

"I'm fascinated by the way things are made, and I like to experiment with different metals," Roy said. "I consider a metal's weight, wearability and durability. I work in carat gold, sterling and platinum mostly. I take old jewelry and re-design or re-style it for people. All my settings are hand forged. It's more authentic if it's hand built."

Jewelry is usually worn as a symbol and means something, according to Roy. But jewelry shopping is more difficult than conveying the sentiment. He advises people to comparison shop by value versus quality, not just by price. "A cookie cutter setting is worth what a pawn shop will give you from the minute it's purchased," he cautions. "But a hand-made, original piece continually increases in value." Get to know the jeweler, ask a lot of questions, and see how much they know, says Roy. "Bigger isn't always better either," says Roy. "Buy the best quality you can afford. Quality jewelry will hold its value."

Quality and value are rules with Roy. He only deals with the best supplies from suppliers who have been in business for decades. He bases prices on current metal markets, adding in design time. "I can spend an entire day on one piece," he says. "If my name's on it, it's the highest quality." Roy's prices average between \$80 and \$500.

Whether or not he can make a living at his craft is still a question for Roy to determine. "I need to sell three pieces a month, and now I'm selling two, which I'm happy with, but I still do contract repair work to make ends meet. Plus, I get to see other jewelry that piques my interest and creativity."

How does he feel about being the 'new kid' on the Tamarack block? "I felt great when I got juried in," he said, "but when I was asked to work in a studio here, well, that's unbelievable.

"It (Tamarack) is an inspiring place," said

Roy of his new digs. "The majority of product here is underpriced compared to the time people spend on their work. You can't get your time back. Demonstration is the key here. Then people see the value of your skills."

As far as being a studio artisan, Roy loves it. "I get to do my hobby all the time. What better way to work?"

Contact Roy Waller at 1-88-TAMARACK, ext. 146, or by email at service@tamarackwv.com.

Treasures are always jewelry.

A Holiday Taste of West Virginia

Cornbread Stuffing

Yield: 12 srv.

12 cups Cornbread, cubed	1 tsp. Thyme
1/2 # Andouille, 1/3" pieces	1 tsp. Salt
2 cups Onion, medium dice	1/2 tsp. Pepper
1 cup Celery, medium dice	1 1/2 cups Chicken Stock
1 tsp. Sage	

Toast cornbread cubes until light golden brown. In a heavy bottom pan, cook sausage until cooked through. Add onions, celery and cook until tender. Add mixture to a bowl; add cornbread cubes, sage, thyme, salt, pepper and chicken broth. Toss well and adjust seasoning. Bake at 350 F until done.

Chocolate Bourbon Pecan Torte

Yield: 1 pie

1/2 # Butter	1 pint of Eggs
1/2 # Dark Chocolate	1/2 cup Butter
1/2 # Sugar, Granulated	2 oz. Bourbon
4 1/2 tbsp. Cocoa Powder	1/2 # Pecan Halves

Melt together Chocolate and Butter. Combine Sugar and Cocoa Powder. Mix in the Chocolate & Butter. Add Eggs and whip a little. Fold in Bourbon and Pecan Halves. Prepare 9" pan by spraying and papering. Fill prepared pan and bake in a water bath at 350 F for 54 min. Once cooled Glaze with Ganache. Place Pecan pieces on the sides and Pecan halves for the tops.

Ganache

2 1/2 cups Heavy Cream
20-oz fine-quality Bittersweet Chocolate (not unsweetened) finely chopped in a food processor

Bring cream to a simmer in a 3- to 4-quart saucepan and remove from heat. Whisk in chocolate until smooth. Transfer Ganache to a bowl and chill, covered, stirring occasionally, until thickened but spreadable, about 4 hours. (If Ganache becomes too thick, let stand at room temperature until slightly softened.)



Executive Chef Scott Duarte



Darlene Beckett
and friend

Artisan's Talents Brought to Light

(continued from page 1)

she admitted. "One looks like my husband, Larry."

From the face she builds the body, proportionately by 7.5 times the size of the head. Once Darlene creates the face, the expression and, thus, the personality, she designs the costume as a tailor would fit clothing to a person. Darlene will devote six to eight weeks to each seven-foot image.

Inspired now to diversify, Darlene claims it won't be Christmas at the Beckett household year-round for much longer. "I'm planning a full-size Mountaineer with tanned leather clothes," she says.

After all, West Virginia's birthday, the perfect event for a life-size Mountaineer, is right around the corner in June. Then Tamarack visitors could be awestruck by yet another one of Darlene Beckett's hand-made, life-like characters.

For information about Darlene Beckett and other Tamarack artisans, call 1- 88- TAMARACK, visit Tamarack or email questions to service@tamarackwv.com.

Think Inside the Box

Occasions requiring that perfect gift abound in our lives, but often the path to the present is paved with good intentions but unwieldy challenges.

Tamarack makes every act of gift giving a positive experience. Sending a box of West Virginia's best is simple for the giver and certain to be appreciated by the recipient.

Tamarack's signature white box comes in a variety of sizes, which may be shipped anywhere. A gift box might follow a theme such as Sunday Breakfast, which would contain coffees, pancake mix, maple sugar, biscuit mix and jelly and a coffee mug. A Couch Potato Box might be comprised of West Virginia books, a book mark, CDs, and a video. Adventures in Babysitting would contain puzzles, wooden toys and a children's book.

For more business-like giving, boxes might contain a coffee mug, pen, paperweight and special coffee blend. A preferred customer with a sweet tooth would gladly welcome a box of handmade candies, cookies, and a

chocolate business card. For friends and family far from home, reminders of the Mountain State such as a West Virginia sweatshirt, a Mountaineer of coal, and note cards featuring West Virginia scenes deliver their home state to any location.

Of course, the creativity of gift giving doesn't have to be a shopper's burden at Tamarack. Our Customer Service professionals can tailor the perfect gift box whether a customer is at Tamarack, on the phone, or communicating via email (service@tamarackwv.com). And, if the gift will be delivered personally, exquisite gift wrap is an available option.

Think inside the box for your next gift giving challenge and give a box of The Best of West Virginia.

Gift certificates redeemable for Tamarack retail purchases or food in the Taste of West Virginia food court managed by *The Greenbrier* are also available year round.

A milestone birthday.
An employment anniversary.
A memento of appreciation.
A token of thanks to
a preferred customer.

Open daily 8 a.m. to 8 p.m.*

*8 a.m. to 7 p.m. Jan.-Mar.

Free Parking No Admission

Exits 44/45, I-77/I-64 Beckley, West Virginia

A one-day drive from most major East Coast cities, Tamarack is conveniently located within one hour of *The Greenbrier* or Charleston, our capital.



For more information call
1-88-TAMARACK or visit www.tamarackwv.com



One Tamarack Park, Beckley, WV USA 25801

