



THE MOUNTAIN MEMO

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SEP 1986

VISIT THE MOUNTAIN IN OCTOBER TO ENJOY IT THE MOST

AROUND THE HILL

The mountain started out this season like no other season. There were more goings on than you could shake a stick at but on Labor Day weekend it was all but deserted. I ran into, I believe it was Scott Martin, Ted & Shirley DePaolis, and the new owner of B-16. I hope you will all welcome Tom Lloyd of Baltimore County to the mountain. Tom is ex-Navy and works as a Stationary Engineer. He only settled on the property recently but has been on the mountain fixing up the cabin since about the first of May.

As I was saying, this summer has been really busy up here. Almost any weekend you could find Pete Suznevich making sawdust on the corner of Hill and Ridge. If Pete keeps up he will be able to sell tickets like they do at Berkeley Castle. Watch out for Pete at night though, you might not see him coming (hee! hee!). I suspect the reason he was not on the mountain this Labor Day was he had surgery on his hand, and knowing Pete, he didn't want to come up just to admire. Good luck on your therapy, Pete.

Others missing were Nick & Andrea Elko. Again, like Pete these two are mainstays on the mountain. The work they are putting into their abode up there is certainly going to raise the property values and cause a bunch of "ohs" and "ahs" from the passers-by. These two are a quiet couple but enjoy their friends and are ready to help at the drop of a hat.

You hear from Shirley DePaolis every month in her column FROM THE TOP, but you only here about Ted in passing. What you should know about Ted is his ability with a chainsaw. Ted is the sawingest person on the mountain. He can cut, split and stack more wood than Paul Bunyon. And he does it drinking diet Coke.

I haven't seen Al Stahl in about a month but he has a rain water cistern which he is just tickled pink about. (I haven't heard whether his wife is also pink or not.) Al is also another of these mountain people that is ready to help out whenever or wherever he is needed. (You all heard about the stuck truck).

It's been almost two years but Gus and Marilyn are back on the mountain and they are glad to be back. They weren't away by choice. Marilyn needed back surgery and the road to recovery has been long and is still continuing. I talked to Gus and, like the old Gus, he complained a little about the way things deteriorate. However, if I know Gus, these little things will give him some incentive to get up to the mountain and piddle around.

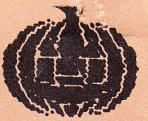
Maybe I've just missed them on my days on the mountain, but some of those who used to be regulars, I just don't see anymore, The Skillmans, Steve Beigle, Bud & Gretch Wyman, Tom Wright, The Pestones, and what happened to my friends the Albericos, one of the early diehards who were the foundations of our security system today?

Maybe next year we can get together another Tailgate picnic. That was our most successful social that I can recall, but then I'm biased.

IT'S AUTUMN HERE

Fall means many things to many people but to those on the mountain it means the most colorful season of the year, it means making sure there is enough wood cut to keep the fires going and of course, it means the Apple Butter Festival. The annual festival held in Berkeley Springs on the Columbus day weekend, this year the 11 & 12 of October.

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FROM THE TOP

This has been a busy summer for us but we have still managed to visit the mountain on a regular basis. We have especially enjoyed all the blackberries this year. They sure make good pies. Each year we wonder if it could get any better up there, and each year we enjoy it a little bit more.

I would like to share some of the decisions made at our last Board meeting. It has been decided that the Security Program will be paid from the association's funds rather than individual donations. We feel that security is for all of our property owners and the burden of cost in providing it should not fall on just a few.

Ken Kisling is making arrangements with Mr. Whitacre again this year. We hope to retain Mr. Whitacre for the \$100 a week that we paid him last year. I know that some of you feel that is too much money but when you consider we paid Mr. Wisner \$165 a week the last year he worked for us, I feel Mr. Whitacre's rates are reasonable.

Ted DePaolis is looking into the possibility of a road maintenance contract with Bernie Hook. He is also looking into doing some more improvements on Hill Rd., which requires a great deal of maintenance.

Tom Wright is still trying to work with our attorney in regard to ownership of Firetower Rd. I am happy to say that the dual locking arrangement of the gate on RT 18 is working out well. I have not heard anything from Potomac Valley Vista Board members lately.

It is our understanding that lots C-22 & B-16 have been sold recently. We would like to welcome the new owners to the area. If anyone has the names and addresses of the new owners please send them to me.

We will contact the Audit Committee for a meeting sometime in November. Mike Sullivan will officially take over the duties of Treasurer in November.

Telephone service is supposed to be available in the Spring. We will keep you posted on its progress.

The Board would like to call your attention to Article IV, items 1, 4 & 6 of our covenants. Items 1 & 4 refer to building requirements and temporary trailers. If you fall in this category, we are asking you to write to us and let us know your future plans. Waivers will be considered on an individual basis. Item 6 refers to garbage disposal. Someone has decided to use one of the cul de sacs as a dumping area. We will have the area cleaned up but in the future we will adhere to covenant rules. We have a nice subdivision and we intend to keep it that way.

Again, if anyone has any questions or comments please contact any of the Board members. We appreciate your suggestions, it makes our job a little easier.

Shirley DePaolis



IS THERE A CABIN IN YOUR FUTURE?

In the last installment I had the cement blocks delivered, but they were 100 feet away from the footings (Still better than down at the bottom of the drive.)

On Saturday I returned with help to a light misty rain and there was still water flowing in the footings. We tied plastic sheet canopy-fashion, over the site and systematically dammed the water flow in one direction. This gave us a chance to lay block in the corners. We did this for each of the corners with the exception of the low end of the grade. At the low end we attempted to put in an offset corner. The following day we layed almost a full course of block, again using the damming method to keep the water flow from washing away the mortar. Only half a day this day; it being a Redskin Sunday we had to get back and watch the Skins ... lose to the GIANTS? Even though the ensuing week was rather dry, it did snow and freeze on Thursday. When we got on the job on Saturday it was overcast and 33 degrees, the forecast had been for sunny and 40 degrees. After a little debate we made the decision to lay block. The conditions remained the same the entire day. By the time we finished the day, three walls needed two courses and the remaining wall still needed four courses. This day the work was accomplished mainly because we had traveled 100 miles and did not want to return without something to show for it. At this point, although we had layed about 160 block, I was really depressed because of the thought that all our work today may be wiped out by the wind and freezing temperatures. Because of the weather we went home and did not return on Sunday, a mistake; the weather was bright and sunny and the temperature was around 55 degrees. On Monday the day was a repeat of Sunday and the forecast was for more of the same for the next two days. I decided to try again. So I spent Tuesday and Wednesday alone laying block in very nice temperatures, but laying block alone doesn't go as fast as when someone is mixing the mortar for you. Wednesday I decided to go home while still having two courses on one wall and the finishing touches on the center piers to complete. After getting home and listening to the forecast, I decided to return on Thursday to complete the job. With the assist-

ance of my younger son, we finished the block work by about 2 PM that day. That was some kind of a relief. I could now schedule delivery of the cabin. The cabin was scheduled for delivery on the 19th, almost one month after the original target date.

To ensure enough help to unload the truck, I made calls to everyone that I thought could be of assistance. On the 19th, when the truck arrived there were seven of us plus the truck driver. I was relieved that they were there after seeing the load that the truck was hauling. It was at least fifteen feet off the street level. The wall sections were struggled with but we made out fine. This was when I was glad there were plenty of us available. When only the plywood and lumber was left on the truck, the driver raised the bed and dumped the remaining lumber on the ground, amazingly only breaking one piece of lumber.

I lost some of the help after the unloading was complete but I was thankful they had been there when they were needed. By 1PM, the sill plates were down and the drop girder was in place (I hope the use of the technical terms is not too confusing). At this point I was left to continue by myself. By the end of the day I was able to erect the box joists and most of the floor joists. The following day my younger son arrived and it really helped to have a second set of hands available. We were able to complete the joists, cross bracing and blocking, and lay all of the sub-flooring except for six sheets of plywood.

The night before I had stayed in a cabin and found I could not stay warm after I had retired for the night. I'm not sure of the temperature during the night but it had to be very close to zero. So when my son suggested going home for the evening and returning with others in the morning I didn't think about it for very long. However, after arriving home and hearing the forecast for the next day I made the decision to skip a day and go up to the mountain on Sunday.



WHAT'S A PAWPAW?

Since first hearing of Pawpaw, West Virginia, the pawpaw fruit has been somewhat of a curiosity for me. Is it actually good for anything, or were the Indians the last ones who ever did anything with it? (I'm assuming they at least named it.) An article in Country magazine, Sept 85, along with a few recipes found in a Jamaican cookbook assure me that apparently it is edible and even tasty.

According to the Country magazine article, "In West Virginia, which is good pawpaw territory, roadside stands offer wild pawpaws in season. So do farmers' markets in Parkersburg, Weston, Beckley, Charleston (open Monday through Friday, some Saturday). The fruit, priced at 99 cents a quart, is mostly a novelty item, says Leonard Drain of the state agriculture department. It starts appearing for sale after the first frosts, which he says-improve the flavor (pawpaw researchers don't agree). Sales are modest."

"Most pawpaw fanciers like their pawpaws raw. ... tear off a piece of the skin, or bite it, and squeeze out the pulp. If the fruit isn't quite ripe bring it home to mature in the air in a dark place. Once it's ripe, going to yellow to spotty brown, shift it to the refrigerator. Served at the table, on a bed of its leaves, pawpaws are opened more or less baked-potato-fashion and the pulp scooped out with a spoon (seeds spat as delicately as possible).

People use the pulp - it's nicely textured, not stringy, not fibrous -in pies and custards and ice creams and in breads and muffins, more or less substituting it for bananas. Recipes call for straining the fruit through a colander"

"Joe Freitas in The Natural World Cookbook (1980, Stonewall Press) reinforces the point that ripeness is everything, for even the slightly green pawpaw, he says, has a fetid taste and odor, where the ripe one is sweet."

"The pawpaw scores high in proteins, in unsaturated fats, and in carbohydrates, high in vitamins A and C (twice the C of apples, grapes peaches), high in potassium, phosphorus, magnesium, sulfur, iron, well-balanced,

in an exceptional way, as to amino acids. The tree is hardy, adaptable, resistant to disease and insect damage. It thrives without spraying. It tolerates shade. A clump gives a pleasingly 'Japanese' look to a garden."

"In Pawpaw, West Virginia the tree is admired, if not extravagantly. Townspeople are planting young pawpaws around the bank, the post office, the highschool to replace numbers of the trees lost to new development along the river. And visitors to the Senior Center are generous with recipes from their files. But there's never been a pawpaw potluck celebrating the tree crop, and though pawpaw beer, brandy, marmalade, custard and dried leather were all prized in the past, local church cookbooks lack pawpaw recipes." But here's where our Jamaican cookbook comes in. You might note that these recipes call for green pawpaws as opposed to Joe Freitas' opinion that they must be ripe. Not being an expert myself, I will have to leave you to try it for yourself. Have fun!

Green Papaw Coconut Pudding

In a buttered baking dish arrange alternate layers of sliced green papaw, shredded coconut, and raisins. Sprinkle with cinnamon and brown sugar. Place dots of butter or margarine on top of the mixture. Add a little water. Bake in a moderate oven until papaw is tender. (Bread crumbs or cracker crumbs may be used in place of coconut.)

Green Papaw Cheese Crisp

6 cups green papaw chips
1 t. cinnamon
1 T lime juice
1/2 cup corn syrup
1/2 cup sugar
2/3 cup sifted flour
1/4 t. salt
1/3 cup butter or margarine
1 cup grated cheese

Arrange papaw in greased baking dish. Sprinkle with cinnamon. Pour lime juice and syrup over papaw. Combine sugar, flour, and salt: cut in butter until mixture is crumbly. Lightly stir in cheese. Top papaw with mixture. Bake uncovered in a moderate oven for about 1 hour (350 deg F) or until papaw is tender. Serve warm. Ice cream goes well with this. 6 to 8 servings.

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Papaw au Gratin

1 green papaw

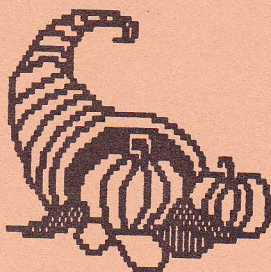
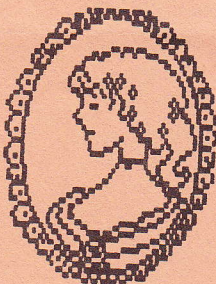
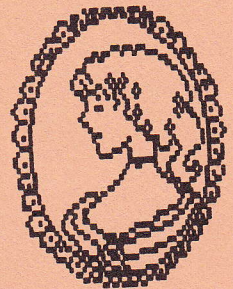
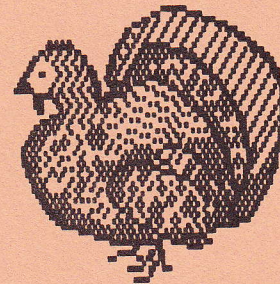
1 to 2 T butter or oil

Onion, chive, tomato, etc.

Dried bread crumbs (raspings)

Choose a well-formed green papaw, wash, cut in half, and remove seeds. Boil both halves till soft. Lightly fry the seasonings in the butter or oil. Scoop out the pulp of the papaw and mix it with the other ingredients (except bread crumbs). Refill the shells, or if the shells are broken, put into a baking dish. Sprinkle top with bread crumbs. Dot with butter, and brown lightly in a quick oven.

Carol Thompson

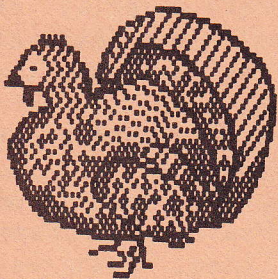


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Those who have been to one will want to return. Those who have not been to this country festival should make a point of finding out about a real small town festival before passing judgement one way or the other. As at most festivals, there are arts and craft concessions, many different kinds of music and all kinds of contests, and you won't go hungry here. There is food from soup to nuts literally. You can purchase country ham sandwiches, pies, pastries, apples, funnel cakes, french fries and much more, but you must go to appreciate the entire affair.

The mountain has had a good share of rain in September but around the mountain there has still been those wanting. September is the beginning of the fall fire danger season. This means that you cannot burn open fires in the daylight hours without a permit. Please observe these rules to keep the mountain green.

THE MOUNTAIN MEMO
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FIRST CLASS



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