



The Capon Weekly

VOLUME XXXII, ISSUE 16

Saturday, October 10, 2009

CAPON SPRINGS, WV



Columbus Day Weekend Highlights

On Friday, guests thought it was summer with the temperatures hovering in the mid 80s, and the Meeting House packed with kids, parents and grandparents eager to get their chance at winning fabulous Capon food shop prizes at Bingo. Glenn Austin called the numbers, providing his deep voice to the evening excitement.



On Saturday morning, young and old alike strolled down to Hog Heaven for the traditional pig feeding. After dinner, the young at heart can receive their fill of the "Great Me" when Patty Austin reads the Lou Austin children's classic in the Main living room. As long as your entry is in by 8:15 pm, you can guess the weight of the big pumpkin on the Main Front Porch. The guest with the closet entry without going over will win a T-shirt of their choice from the Capon store. Come to the traditional campfire sing-a-long to hear the results.

Everyone will be a winner when it comes to getting Capon pumpkins and gourds. A record 16 bushels of the miniature fall fruit are available for purchase. A bountiful display of regular Jack-O-Lantern size orange globes are also for sale in the Food Shop area.



On Sunday morning after breakfast, the Spring House will be open for touring. Guests can see the famous Capon water at its source. Here's fifteen minutes that will change your understanding of the history of the old resort and the healing properties of the water itself.



Sunday's festivities will end with the 28th Annual Film Festival hosted by Capon guest Kevin O'Sullivan. This year's event features: Chubbchubbs—the academy award winning animated short. Then movie goers will see the behind the scenes making of the claymation classic Wallace & Grommit before enjoying the newest release, "A Matter of Loaf &



Death." The evening ends with the return of a festival favorite "Rendezvous" - an accelerated car ride through Paris at dawn.

Natural Wonders



A nature program has been added to the usual weeknight programming this Fall. Starting Monday morning, area naturalists will be offering their expertise as they take guests on explorations around Capon's woodland forests.

On Monday morning, Fred Viers will lead the traditional nature hike along Teaberry Hollow. See the Blue Trail during the autumn splendor. That evening, master gardener Lynn Hoffman will show and tell on how to arrange flowers and autumn materials for a fall centerpiece. On Tuesday morning, Lynn will lead a stroll along the Red Trail which starts behind the Spring House.

Tuesday evening, music replaces nature temporarily. The vocal talents of Ricochet return for their harmonizing barbershop singing antics. On Wednesday morning, Dave Warner, Capon's timber management consultant, will help guests see the trees from the forest.

Renovations 2010



Since most of all the outer lodging buildings have been given complete interior renovations over the last decade, the next big project to tackle is the Main Building itself. The two year project will expand all the public areas as well as provide some handicapped accessible guest sleeping rooms (including an elevator to the second and third floor).

Since this is one of Capon's most ambitious projects to date, construction will begin before the last guests leave. Starting October 19, maintenance crews will begin taking apart the Card Room and Reading Room. Backhoes and dump trucks will be busy digging out the hill behind the Main Building preparing for the footer work. Come for this Halloween weekend, Oct. 29-Nov. 1 and see renovation in progress! ***(A variety of rooms are available, even just for one night!)***

Golf Benefit



For the 6th straight year, Gail Oliver has organized a golf outing on Sunday afternoon to raise money for the Michael J. Fox Foundation, in celebration of the life of her mother, Dot Moorhouse. With visits of a month or more every Spring and Fall, Dot (affectionately known as "Mrs. Mo") was the undisputed queen of Capon visits with 1492 nights spent here. Once again, best ball foursomes will enjoy a friendly battle for Apple Butter and non-golfers will socialize at the first tee, while raising money to find a cure for Parkinson's. Everyone is welcome!

Expressions of Love

"There are countless trillions of leaves, each one different, each one having its own individuality. There are only a few billion humans. Why should it



be surprising that God has given each of these human beings a different individuality, with different traits and different viewpoints,

different thoughts and impressions? Is not God trying to express Himself in different ways through each of these humans? Ah, if we would only understand that while the humans are different, the Spirit of God in each is the same, simply using the human as a vehicle to express Himself—the Spirit of Love."

Lou Austin,

co-founder of Capon, from an anthology of his work compiled by his daughter, Claire Kay Austin Bellingham



Family Gatherings

This weekend several families are represented by members of three generations: Atlas, Baldwin, Bedner, Criste, Dingfelder, Dykstra, Easter, Horst, Lindeman, Mentzer, Perkins, Pinholster, Rauh, Sella, Ustun and Williams.

Apple Butter Making

While last year's production took place in early October, this year's operation returned to its mid September time slot. An earlier crop of golden delicious apples meant a five day process which began September 14. Once again "snitter sisters" Lydia Hott and Ann Holliday led the apple butter making project. This year, instead of putting the majority of the end product into half pints, most of the result was stored in pint containers.

The process begins with the "Peeling Crew" coring and peeling about **110 bushels** of Golden Delicious apples, grown at a local orchard. The apples are inserted onto the corer with one hand and the wooden handled crank is turned with the other, moving the knife blades around the apple, thus removing the skin. The apples drop into a barrel ready for the next step: "snitting" - cutting them up into small pieces.



The apples are washed and then gradually added to two huge copper kettles which are suspended over wood fires. The apples are stirred continuously with long wooden paddles for about eight hours. Vanilla and sugar are added. Then, while the apple mixture is still hot and bubbly, it is poured into glass jars and sealed.

The 2009 crop produced 1400 pints and 85 gallons. About 150 pints of sugar free and 100 half pints of regular apple butter were added to the totals.

Celebrations

BIRTHDAYS

10/11 J.T. YOUNG
10/12 MARK
JAROSINSKI
10/12 CAROL CLARK

ANNIVERSARIES

10/9 Alan & Nancy
Proia
10/9 Menachem &
Debby Shoham
10/10 John & Kelly
Cook
10/11 Mick & Sally
McGinnis

Best kept secret that you want to share with others!

One of Capon's long standing traditions is accepting reservations from past guests and those they refer. This has allowed us to maintain our traditions while introducing new friends into the extended Capon family. As we move toward the end of one of our best seasons on record, we thank you for keeping Capon, Capon and spreading the word to others!



The Capon Weekly,

house newspaper of Capon Springs and Farms, Inc.
P.O. Box 0, Capon Springs, WV 26823
(304) 874-3695, is published weekly in the summer,
monthly in the spring and fall. Circulation: 150. Back
issues are in binders in the library. Managing Editor:
Jonathan Bellingham; Proofreader: Tom Austin
Production: Retta Lockwood