

## Who is AHH?

The Alderson Hospitality House supports the women of the Federal Prison Camp Alderson and their families and friends. We believe in the importance of visitors during incarceration. Our volunteers and staff, through donations, demonstrate this belief by providing temporary lodging, meals, transportation assistance, information and support.

## BOARD OF DIRECTORS

Linda Dameron	Dale McCutcheon
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## AHH STAFF

Kathleen DeRouen, co-director  
Brian DeRouen, co-director  
Anna Robertson, staff

## FLIGHT INFORMATION



**Raleigh County Memorial**  
Beckley, WV  
[www.flybeckley.com](http://www.flybeckley.com)  
**Greenbrier Valley**  
Lewisburg, WV  
[www.gvairport.com](http://www.gvairport.com)

## AMTRAK INFORMATION

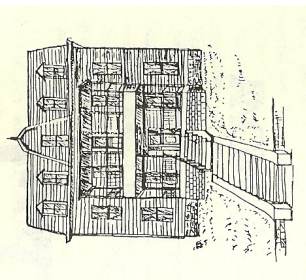


[www.amtrak.com](http://www.amtrak.com)  
Amtrak stops in Alderson, WV  
**ONLY** Sundays, Wednesdays, and Fridays  
**From Chicago, eastbound: Train #50**  
**From New York, westbound: Train #51**

Non-Profit Org.  
Permit No. 579  
Alderson, WV  
24910

If you would like to be added or removed, please contact us!

**Alderson Hospitality House**  
203 High Street  
PO Box 579  
Alderson, WV 24910  
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## ALDERSON HOSPITALITY HOUSE



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## DINNER BELLS

By DAVID B. NELSON

Another wonderful visit at the Camp, counting down the days to taking my loved one home. Just a short drive now to the House. The Alderson Hospitality House. A place like none other. Upon entry, there's both the immediate warmth from the wood burning stove, as well as, the embrace of the wonderful Staff.

It's 3:30pm, and depending on the day, either Kathleen or Anna has already started on dinner preparations. I check the menu board to see what's for dinner. I go up to my room, drop my bags, and freshen up.

Head downstairs to the kitchen, grab an apron from the pantry. It says, "Kathleen"; and its color is a deep forest green; but I feel official when I tie it on. A man is in the kitchen, no doubt.

Because of this wonderful house, I have developed a love of helping in the kitchen.



This house has impacted my life, forever. Whatever needs to be done, I am compelled to do it, lovingly, but I will need the sharpest of knives, so I sharpen. The right tool for the job makes the job so much more enjoyable.

Big or small vegetables, potatoes, fruit and all types of garnishes, spices, canned goods. You name it, this kitchen is well prepared. If it's not in the kitchen, it can be found in the outdoor pantry.

Until recently, I hated mushrooms, unless it was on a pizza. In the kitchen, Kathleen always has mushrooms on and in hand. She has changed my taste buds and thoughts towards them. Not an easy task. Anna has something up her sleeve whether it's Mexican or something sweet in the oven, next to Kathleen's freshly made bread.

Some guests peek in their head because they can't resist the smell of this wonderful kitchen. Many may grab a snack or two, lingering, offering help, while grabbing some freshly brewed coffee or tea with some pastry that is always in abundance. Some take naps; some go to

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## HOUSE NOTES By KATHLEEN

The Holiday Season was once again a busy and exciting one for the Alderson Hospitality House. We start the season off with our annual Haunted House and keep rolling until Mid-January. Our House of Horrors was a great success this year. The community rallied behind us and the weather cooperated for the first time since we started haunting 4 years ago. It is amazing how much the house transforms in a week...or even a night. We had Sunday and Monday to transform the house into a haunted place; then haunted from Tuesday-Thursday; and in a few late night hours on Thursday the house goes from a completely, terrifying horror zone to our comfortable bed and breakfast. This transformation can only happen with the generous help of our friends and community members. I am struck every year with how many people come out to help, giving up three or more nights in a row, and then staying until after midnight on Thursday so that we can continue our mission the next day.

Recovery and the full clean up from that event lasts almost until Thanksgiving, and after that, we are decorating for Christmas. The Zuccari family joined us again on Christmas Eve for decorating gingerbread houses and a delicious meal. They also helped Santa by donating a new washer, dryer, and dishwasher that are much-appreciated new toys for Brian, Anna, and I.



The Holiday Season is a great one for volunteers. Martine joined us for a weekend, and Uncus, a former board member, and his friend helped us clean the house on Christmas day. Evey and Jim helped me out once again by cooking a meal between Christmas and New Years. New Years Eve was quiet this year as they didn't have visitation at the camp, but New Years Day brought in a great crowd.

After the craziness of the Holiday Season at the Hospitality House, winter ushers in a quieter and less frenzied pace. We thoroughly enjoy the quiet that winter brings. The weather deters some



people from driving up into our mountains of West Virginia, so we have more time to get to know the guests that do brave the ice and snow. Fewer guests equals fewer beds to make and fewer loads of laundry to fold, so Brian gets

to enjoy exciting NFL playoff games with guests cheering for opposing teams. Winter brings more intimate dinners and people huddling around the fireplace to get warm. Our warm home is as important as ever during January, though, as more women have to surrender this month than during any other time of the year. Staying up late talking with women who come in alone on the train, or sitting with a frightened family in the hour before their wife, daughter, mother, grandma, best friend surrenders is a difficult but wonderful part of our job. We tell them about what to expect, assure them that they are going to be okay, and most importantly, make sure they know that they are loved and welcomed into our home as family.

Just as a family beginning their journey

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## DINNER BELLS CONTINUED

the freshly oven baked bread or pie!" Out they come and they smell delicious adding to the aroma of the home cooked meal.

A prayer is given at bowed heads, that always start off respectfully with, "Loving God..." and it always includes those that grew the food, those who helped bring the food to the table, and those that helped prepare it. Our family and loved ones at the Camp, their safety and that we have our home cooked meals together with them soon.

Strangers become friends. Friendships become bonds through this wonderful place. What I believe to be a taste of Heaven. We have been commanded to "Love ye one another." Dishes are washed, dried and put away. "Don't forget to thor-



## HOUSE NOTES CONTINUED

through incarceration has challenges ahead, this season brings some tough ones for our house. Keeping this old house warm in sub-zero temperatures is almost impossible, and the electric bill, of course, skyrockets. One of the drain pipes froze last week so the



sinks in half of the guestrooms cannot be used, and many guests are experiencing car troubles as their vehicles are not accustomed to the cold.

oughly grease the skillets before putting them away!" Leftovers are labeled if any, table cloths replaced, floors are swept and trash removed. Finally the kitchen is set up for breakfast. Hopefully, Anna will grace us with her angelic singing and guitar playing. Very soon, all becomes quiet, although there are those who periodically creak the floorboards during the night.

It's "Groundhog Day!" It's done all over again after the house has been kept by Brian, Kathleen & Anna, during our visit at the Camp. Soon it will be 6:00 pm, again. Time again to ring the Dinner Bells.🔔

We spend a lot of time shoveling the snow on the front stairs and our

beautiful hardwood floors are constantly in need of another mopping. No matter the hardships, though, in our house nobody has to struggle alone. Folks pitch in and work on each other's cars, many help us bring wood in for the stove, and as is the case in every season, we always appreciate the help and company with the after dinner dishes.

In many ways, winter is a time of waiting...for the ice to melt, rooms to heat up, and spring to arrive. Waiting is something, which our guests must become far too accustomed to. Waiting to be approved to visit, waiting in the early morning cold to be first in line when visitation starts, waiting for their loved one to come home. It is our pleasure and honor to wait with them, and to hopefully make their wait just a little bit easier.

POETRY  
CORNER

## Wind

By Melanie Haas

*Swaying autumn leaves.  
Birds Flying high above.  
Water flowing wild.*

## Poetry

By Cynthia Vaughan

*Great Imagery  
Do you agree?  
Can shift your paradigm  
Absolutely*



## Unrestricted

By Cynthia Vaughan

*Thought you could imprison me with your bars?  
Unknown to you was the depth of my mind  
Physically counted by you each day  
Yet daily on yonder eagle's cliffs I dined*

Please share your artwork, thoughts and words of anguish, hope and joy. We'll consider any submissions for future publications, so please send us your stuff! 📧

## Sweets

By Melanie Haas

*Fulfilling Unforgiving  
Soothing Smells Savoring  
With what's worth enjoying  
Chocolate*

## DINNER BELLS CONTINUED

reflect quietly on their visit from the Camp or read a book in a comfortable chair. If you want serenity and a place that feels like "Grandmother's House in the country," this is the place to be. The Alderson Hospitality House.

Oh no! Dishes are beginning to pile up again, no worries. We wash as we go when we can and clean as we rush towards the Dinner Bells! Time is always a factor in this kitchen. All of the burners are on. Boiling, frying, cooking something and again the oven is occupied. You know that the reward is coming soon. To see the satisfied faces and taste of the House guests and others who are so dear to the House.

It's getting dark soon. The garbage has to go out to the compost and other items to the recycling bins. Anna has to get it out quickly. The black and white striped creature likes the dark and you don't want to have that encounter in the dark night of West Virginia, with only a flashlight!

The wood pile is getting a little low. More will be needed before the night is done. The wood barrel cart makes it easy. Cooking food, wood burning stove, and chatter of guests watching football or the children at play in the Children's Room. There is a wonderful aroma of love in this house. All of us have a common denominator here. It's our family member at the Camp.

Presentation time. We have less than 15 minutes to go. Counters are cleared and cleaned again and again. White oval shaped dinner plates, white deep serving bowls,

pretty green cloth napkins and silverware are set out.

"Taste this again, try that!" "Does it need anything?" "No, really?" "Perfect!" "All you need is just a little salt and pepper! Man do we miss Keith in the kitchen - Ha ha ha ha!" "Recipes are only guidelines..." "Presentation is everything!" Pitchers of Tea and Lemonade have been made and are out with cups at the ready.

It's 6:00 pm. It always arrives too quickly in this kitchen. "Where are Kathleen's boys,



Micah and Vitale?" Here they come through the front door, with Vitale wearing his brown and tan lion coat along with lion face hoodie. Brian, their dad, asking Vitale, "What sound does a lion make?" Vitale roars hilariously. From floor to floor, all 3 levels, they run, skip and hop, ringing the dinner bells, with other kids as well.

"Dinner Time - Dinner Is Ready!" Ring-a-ling-ling. Ring-a-ling-ling. Knocking on doors. Guest stir from their naps or tear away from the couch watching football or kids videos in the Children's Room. All make their way to the huge kitchen.

Wow! Again, I didn't realize that so many were actually coming to dinner or the number of guests in the House tonight. Always, anywhere between 10 and 25 guest, at times many more. "With little becomes much in the Master's hands!" Gathered around the kitchen, Kathleen or Anna always at the ready to give the menu and its preparation. To always include both meat and vegetarian dishes. Unless it's Friday, no meat. "Wait,



## RECIPES FROM THE KITCHEN

## Taco Casserole

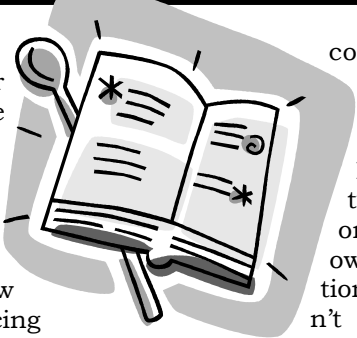
Working at the Hospitality House teaches you with leftovers, usually by making them into casseroles. When I found myself with a wealth of leftover taco filling, I found this recipe for taco casserole that had everyone coming back for seconds. You can follow the recipe directly, or if you have a taco night, you can combine the leftover filling and substitute it for similar ingredients. ¡Buen provecho! Source: <http://allrecipes.com/recipe/taco-casserole/>

1 lb. ground beef	1 (1.25 ounce) package taco seasoning mix
8 oz. macaroni, cooked	2 oz. shredded cheddar cheese
1/2 cup onion, chopped	2 oz. shredded monterey jack cheese
1 (10.75 ounce) can condensed tomato soup	1 cup crushed tortilla chips
1 (14.5 ounce) can diced tomatoes	1/4 cup green onions, chopped

1. Preheat oven to 350 degrees.
2. Cook onion and meat together in a large skillet, stirring frequently. Once meat is browned, stir in tomato soup, diced tomatoes, taco seasoning, and pasta.
3. Transfer the mixture to a 9x13in. casserole dish. Sprinkle with crushed tortilla chips and cheese.
4. Bake, covered, for 30 to 35 minutes, or until cheese is melted. Sprinkle with green onions. Serve with a dollop of sour cream if desired. 🍴

## CALLING FOR RECIPES

My year of working with Kathleen and Brian here at the Hospitality House is coming to a close all too soon. I've been asking myself, "How can I continue to make a difference in this ministry after I'm gone?" and I have an idea up my sleeve, but I need your help. Although I'm learning how to throw together dishes without referencing a recipe, on many weekends you can find me sitting at the kitchen table, combing through a pile of my staple cookbooks. In a pinch, *The Joy of Cooking* solves all of my kitchen problems, no questions asked. Or, if I'm feeling ambitious at the height of fall harvest, I turn a cornucopia of garden-fresh vegetables into one of Mollie Katzen's creations from *The Moosewood Cookbook*. One day, as I was studying the French bread recipe in the spiral-bound cookbook another local non-profit created as a fundraiser, I realized the obvious: the Hospitality House needs its own



cookbook! And that's where I need your help!

While I'm eager to include some of Kathleen's classic recipes – turkey noodle soup, anyone? – and some of my own more successful creations, this cookbook wouldn't be complete without guest and community contributions. So whether you're a gourmet connoisseur or an amateur, I want your favorite recipes! **Please send recipes for appetizers, main courses, side dishes, desserts, breakfasts, and pastries, either by email to [aldersonhospitalityhouse@gmail.com](mailto:aldersonhospitalityhouse@gmail.com) or by mail to the address listed on the back of the newsletter.** If your favorite recipe comes from a cookbook written by someone else, send it anyway! – but be sure to include the name and author of the cookbook where you found it. Bon appétit! 🍴

## TOP US OFF – THE ANNUAL FUND

There is always a pot of coffee on at AHH. Our guests depend on that coffee to wake them up in the morning or help them get through an afternoon with energetic grandchildren. Many of our guests drive all night and sleep only an hour or two before heading to visitation, so a caffeine boost is critical. Likewise, the financial support we receive from our donors is indispensable.

Let's work together to make 2014 a successful fundraising year. Our goal is to raise

\$90,000, with which we can meet the needs of the house and our many guests. Please help us to Fill Our Cup!!! ☕

Please make all checks payable to **Alderson Hospitality House** or donate online at [www.aldersonhospitalityhouse.org](http://www.aldersonhospitalityhouse.org)

THANK YOU FOR YOUR SUPPORT!

## WISH LIST

## Everyday Items

Postage Stamps  
Ink Pens  
Dish Soap  
Paper Towels  
Toilet Paper  
Laundry Detergent (for HE)  
Light Bulbs  
Fresh Produce  
Pasta  
Pasta Sauce  
Lemonade/Iced Tea Mix  
Kroger/IGA/Kmart Gift Cards

## Willing to spend a bit more?

Landscaping shrubs  
Standard size pillows  
Quality wash cloths

## For the big spenders out there:

Weed Wacker  
Windows for the Little House  
Push Lawn Mower  
Power Washer  
Economy Car

GOAL  
\$90,000

FEBRUARY  
\$5972

