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

Paul Loos Kim Shrewsberry Maria Madariaga Lynda Neff Luther Crouthamel Gloria Martin William Strange Richard Lohmeyer Miles Thomson Sam Kasley Adrienne Biesemeyer Bobbi Loos

AHH STAFF

Kathleen DeRouen, co-director Brian DeRouen, co-director Julia Means, staff Kayla Wiser, volunteer staff

TLIGHT NFORMATION



Raleigh County Memorial

Beckley, WV www.flybeckley.com

Greenbrier ValleyLewisburg, WV

Lewisburg, WV www.gvairport.com

AMTRAK INFORMATION



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

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

ALDERSON HOSPITALITY HOUSE
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LIFE AFTER

By Julia

AHH is committed to making incarceration a bit more bearable and assuring that

visits from family and friends are possible; however, we are rarely able to stay in touch with our Hospitality House guests after their loved ones are released because life moves quickly. For most, re-entry can be overwhelming, marked by anxiety and excitement. Finding reliable and satisfying employment often proves a major concern for those released. Though we rarely meet the women incarcerated at FPC Alderson who our guests visit, we are grateful that there are other organizations working hard to insure a more comfort-

able and welcoming release.

WOTC Solutions/The Next Step (WS/TNS) is a two-pronged organization that works to connect people who have been incarcerated and recently released to willing and eager employers. The WOTC Solutions

portion of WS/TNS partners with potential employers and The Next Step side works with individuals who have been released to ease their re-entry process, showcasing their skills and talents and providing introduc-

tions into work environments.

A unique aspect of this organization is its ability to help employers navigate the process of applying for and obtaining the federal Work Opportunity Tax Credit, offered for hiring individuals that traditionally may have trouble finding employment, like ex-felons. WOTC Solutions' earns its main revenue by collecting a small amount of the WOTC credit they help employers obtain. WS/TNS serves as a database for any employer that is interested in their matching program, but its survival depends on the employers that they help

obtain WOTC, and the existence of the federal WOTC.

WOTC is in jeopardy of being overlooked and dismissed by Congress, thereby threat-

(Continued on page 3)

THE GREEN GROCER

By Kayla

Last November the local grocery store in Alderson closed its doors and there was nowhere to shop for 15 miles in either direction. I cannot count the times when I have been in the middle of making dessert, and realized I'm missing a key ingredient. My chocolate chip cookies are not the same

without brown sugar, and there's no way I can make mv pastry crust without shortening. Granted, the problem is partially due to poor plan-



ning on my part, but fixing it wasn't as easy as running to the store....because there wasn't one. When you're preparing dinner (or dessert) for 20 or more, driving 25 minutes for a cup of sugar just isn't feasible. However, last minute dessert making is the least of the worries of most Alderson residents. With an aging population and considerable poverty, many cannot make the trip to Kroger, even if they own a car. Fresh produce, whole wheat bread, and milk had become a luxury.

However, as of April 1st, things have changed. The Alderson Community Food Hub which in recent years have started a community garden, farmer's market, and small food co-op, decided to expand their co-op into a full blown grocery store, the Alderson Green Grocer. Expanding into a real store would mean a lot more space to fill... and a lot of work to do. The entire space needed to be painted; a certified food service kitchen had to be constructed; new shelving, cooler, and freezer space had to be pur-

chased; the computer system updated; and much more. After months of hard work, community efforts, fundraisers, and countless volunteer hours, the store was ready to open its doors. On April 1st, what had been a mere vision last November became reality.

Since its opening, I have had the opportunity to work at the Green Grocer as a parttime store clerk. It has been lovely to participate in the store's development, to see new

products come in, try to make space for them, and keep on making adjustments. It has been a learning experience for everyone involved and has taken a lot of creativity and flexibility to make this new venture succeed.

We sell local products as much as possible: vegetables according to season, eggs, meat, and various goods. Some

folks may not be familiar with "ramps", or wild garlic onions that grow in early spring. When the store opened, it was high ramp season, and we had a

gentleman who dug them and brought them in to us to sell. I must admit I was a little skeptical at first, especially when I walked through the door and was bombarded with the strong, inescapable, tangy smell. To my surprise, they were one of the most popular products in the store-the demand far exceeding the supply! Since then, we have been consistently carrying a variety of greens and salad mixes; and as of a few weeks ago, fresh local strawberries! It is very exciting to see new products come in as the seasons progress, and we can't wait for even more.

A popular part of this venture has been the Sunnyside Café, run by a retired couple

(Continued on page 7)

House Notes Continued work of the AMA, but not the bunk

beds and dorm-style living that the community center provides. Brian is a part of the AMA, and when he heard of their dilemma, he offered a couple rooms at AHH. They are a handy crew, and while they go out into the town of Alderson and beyond to help repair homes, they also spend time at AHH repairing, painting, building, and cleaning the park. We have really come to look forward to their time spent with us. Our kids enjoying playing with Mr. Bob, and I look forward to the small repairs they make around the house. This year as always, Al spent most of his time in Alderson at our park. He cuts the grass, rakes the leaves, cleans out the horseshoe pits, trims the bushes, and much more getting it ready for a summer of fun. Others in the group painted the Dorothy Day bedroom and the third floor hallway. And still more, put up a roof over our recycling center. Gutters were cleaned, doorknobs fixed, and the wall in the kitchen was patched. It was a productive week.

I would be amiss if I did not also mention the many individual volunteers who have graced us with their service these past few months. Leyna, a wonderful girl from Mississippi, came and stayed with us for a long weekend to volunteer. It was like

GROCER CONTINUED

who are providing a beautiful variety of

hot and cold deli sandwiches and sides out of the certified kitchen. It is a perfect place to stop by and get a tasty lunch or dinner, or sliced meats and cheeses. With an ever changing menu, it is one of the very best places to eat in town.

The most rewarding part of working at the store is hearing the response of the community. People express gratitude that the store is here as they have such easy access to fresh, healthy food again. Kathleen, as

she belonged right from the start – the guests thought we had hired a new staff person. Hopefully, she will come back again to visit and work with us. We are grateful for all our volunteers: Chelsea, who came to help while Brian and Julia were running their marathon; Evey and Jim, who have stepped in numerous times to cook dinner when I was away; Patti and the Hinton Churches, who bring over cookies from time to time and cook dinner for the guests when we need help; our parents, who inevitably get put to work when they are just trying to come visit their kids and grandkids.

The House thrives because of our many volunteers. Brian and I love living and working at AHH, and without volunteers that allow us to step away from our work from time to time, we would risk the chance of burnout that can come from such an emotionally involved ministry. The work of the House

never ends, but the generosity of our volunteers allows us the rest that we need.

Treasurer of the Food Hub,

played a central role in the creation of the Green Grocer, and now that I am working, she is my boss at two different jobs. At the Hospitality House we are thrilled to host and serve guests from all over the nation; that is our priority and we love it. At the same time we are thankful that we are able to get out into our local Alderson Community to make a difference. So the next time you come to town stop on by the Green Grocer. I will be happy to see you!

POETRY

CORNER

Prison Thoughts

by Miles Thomson

Surrounded by a constant noise,
I sit alone inside my brain,
And think of sweeter times of choice,
without this pain.
My hopes, my dreams,
the steps I planned to take,
All dashed,
upon the rocks of one mistake.

I pray, I hope,
I plan to find my way
After, I have served this prison stay.
When that time comes,
If there is any left,
that still resembles me,
I will succeed,
in all I try to be.

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!

LIFE CONTINUED

ening WS/TNS and the many job connects they

offer. As ongoing discussions around the dinner table at AHH and throughout the country remind us, it is important for each of us to strive towards conscientiousness and to remain active in our political environment. Increasingly individuals and organizations alike are paying more attention to some of the struggles and setbacks of people who experience incarceration and those who care about them. AHH is proud to be part of

a community of organizations working towards positive and meaningful change.



HOUSE NOTES BY KATHLEEP

Before moving to the Hospitality House, Brian and I worked at a place called Bethlehem Farm. There, our job was to host groups of volunteers for week-long service retreats in Appalachia. Upon leaving, we were burnt out and thought that we were finished inviting groups of volunteers into our home. While fulfilling, it is also a challenging job and, for introverts like us, more than a little exhausting.

Then, about three years ago, we got a phone call from a sophomore at Virginia Tech named Catherine Goggins. That phone call changed everything as her wonderful spirit and the amazing groups that she brought to the House from the Tech Newman Center reminded us of just how helpful and life giving groups of volunteers can be. Catherine graduated this year and is moving on, but we are hoping that the relationship she helped create between AHH and Virginia Teach students will continue long into the future. Several times a year, Hokies spend a few days with us: painting, cleaning, serving dinner and doing whatever tasks we ask of them, like scrapping glue off the wood floor in the office. They also go out into Alderson

meeting and helping local community members.

We have many good friends on the board of Friends of the Lower Greenbrier (FOLGR), a local nonprofit that strives for secure drinking water quality and recreational values of our watershed. A group of students from Hamilton College has spent a week during the last two years working with FOLGR, while staying at AHH. While they do much of their service with FOLGR, they always spend a day or two helping us spring clean. This year, some of the students tackled the playroom: cleaning and sorting toys and cleaning all the surfaces.

A third group is a group of adults that come to this area through the Alderson Ministerial Association (AMA). The AMA is a collection of the ministers in town who work together to provide a monthly food pantry, a benevolence program, and low-income home repair. They use the money from sales at the local Thrift Store to fund their projects. Mr. Bob's group from Camden, NJ enjoyed the

(Continued on page 7)

HE RUMPET 4

Recipes from the Kitchen



1 cup milk

I cup yellow cornmeal

1 cup flour

4 tablespoons sugar

1 teaspoon salt

1 teaspoon baking soda

2 tablespoons cornstarch

- 1. Preheat the oven to 400°
- 2. Grease a 8x8" pan or about 6 muffin holes. If you have a cast iron skillet, these are the best cooked in one of those. Spread shortening on the skillet and place it in the oven when you preheat. When the batter is done and the oven is preheated, pull out the skillet using a hot pad and pour the batter in, Bake as instructed
- 3. Mix the dry ingredients
- 4. Make a hole and add the wet ingredient
- 5. Mix until just blended. Do not over mix
- 6. Pour batter into pan
- 7. Bake for 20-25 minutes.



Raise Money for AHH without spending a dime. Every time you search the internet using goodsearch, you raise can raise money for the Hospitality House. Go to goodsearch.com to find out more.

2 tablespoons applesauce

2 tablespoons shortening, melted

Will you be going to the PGA tour at the Greenbrier Resort this year? Check out the Badges for Charity when you purchase your badge to watch the tournament. 30% of your ticket can go to the Alderson Hospitality House.





Like Us on Facebook! You can follow us and keep up with what is going on at AHH throughout the year.

Raise money for AHH while buying your groceries. Go to <u>krogercommunityrewards.com</u> and register your Kroger Plus card to automatically give a percentage of every sale to AHH. Our number is 85722. Use it when you sign up today!





CLIMBING THE STAIRS - THE SANNUAL TUND

Getting up the Hospitality House stairs is a real challenge for many of our guests; likewise, fundraising is the toughest part of our job as staff. We love serving healthy meals and providing warm comfortable rooms. Offering hospitality is a vocation for us, and we are grateful for every day we are able serve in this amazing setting. Raising the money to grocery shop for those meals and pay the electric bills which keep the rooms so nice and warm is far less enjoyable. We do recog-

nize, however, that without money to pay the bills, this home away from home for so many grinds to a halt. Please help us climb a few more steps towards our goal. No donation is too small (or too large:), and we have a long way to go.

Please make
all checks payable to
Alderson Hospitality House
or donate online at
www.aldersonhospitalityhouse.org

THANK You FOR YOUR SUPPORT!



Everyday Items

Coffee

Postage Stamps

Ink Pens

Dish Soap

Paper Towels

Toilet Paper

Laundry Detergent (for HE)

Hand Soap Refills

Light Bulbs

Fresh Produce

Pasta

Pasta Sauce

Lemonade/Iced Tea Mix

Kroger/IGA/Kmart Gift Cards

Willing to spend a bit more?

Extra Long Table Clothes
Bath Towels to match the rooms
Rain Barrel

For the big spenders out there:

New or gently used living room Chairs Power Washer Economy Car and/or Minivan

