

Who is AHH?

The mission of the Alderson Hospitality House is to provide support for those incarcerated at the Alderson Federal Prison Camp, their families and friends by providing temporary lodging, meals, transportation, emotional support and education.

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Raleigh County Memorial

Beckley, WV
www.flybeckley.com
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AMTRAK INFORMATION



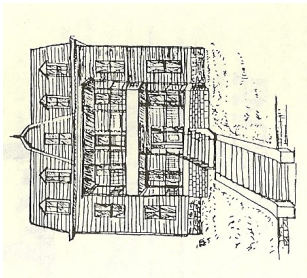
www.amtrak.com

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
24910

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

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ALDERSON HOSPITALITY HOUSE



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HOUSE NOTES

By KATHLEEN

I'm writing this article on the first day of summer. With the summer comes more liveliness at the Hospitality House... mainly in the form of children. Easter is really when we start to see more kids visiting mom or grandma or aunty. School spring breaks offer a chance for adults to bring the kids without missing school. We had a house full of kids on Mother's Day, and now, with summer break upon us, the fun will really start. This weekend alone we have 5 new families staying with us, most of whom have 3 or more kids in their group. The playroom and the park will be busy.

In addition to the playroom and park, guests have also been taking advantage of the fun summer activities that Alderson has to offer. Swimming in the river is a favorite past-time of our son, Vitale, and many guests have recognized the joy of cooling off in the Greenbrier River. We had guests (and past staff member, Jeli) come to the Strawberry festival, enjoy the music, and drink some Tali's Teas. Several guests have enjoyed and participated in the open mic nights just down the block at the historic Alderson Train De-



pot on the first Saturday of each month during summer.

As those who have been visiting the House since December know, we have some new weekly faces around the dinner table. Brian's parents, Howard and Melodee, moved to the neighborhood in December. The two of them love to chat and

meet new people, so they are up at the House every Saturday and Sunday that I serve dinner to guests. They have sat for hours around the table chatting and laughing with guests. However, about a month ago, they had to take a break from visiting. Howard, who very graciously offered to mow the lawn in the park, lost control of the riding lawn mower (he blames the mower, btw) while riding down the driveway. He launched off the side of the bridge at the bottom of the driveway, Evil



(Continued on page 3)

TREASURED HELPERS AND FRIENDS

The building which we know and love as the Alderson Hospitality House was built way back in 1880. It was built as a dorm so it has extra wide staircases, beautiful hardwood floors and all of the wear and repairs needed that you would expect of a 145-year-old structure. We never know when the next glitch will come, but last week it was a couple of electrical issues.

Happily, for us, while we run the Hospitality House, we do not do so alone. Each weekend we have wonderful guests, many of whom are very generous with their time and talents. When Morgan made her reservation to stay with us last week, we asked if Bobby would bring his electrician tools along. He did so, and thanks to them, now all of the lights in the bathroom hallway are working again.

As we were cleaning up after a fun dinner with Morgan, Bobby and the other guests, Kathleen and I started reminiscing about some of the guests over the years that have helped us to keep the place going.

We moved into the Hospitality House in September of 2009, and I will always remember the grand entrance that I made. I was carrying a couple boxes up the front stairs and reached to open the front door. As I did, one of the boxes shifted and its corner slid right into the large window on the door, shattering it into countless pieces! Terribly embarrassed that I had literally broken the House during my first day on the job and not knowing how to replace a shattered window, I wasn't sure how to proceed. At that moment, Jason came walking down the stairs.

By BRIAN He and his two little girls were staying at the House for the first time. Without a moment's hesitation, he joined me in cleaning up the glass and a couple hours later, thanks to him, the door had a new window installed. Over the years that Jason and his girls visited, he was a part of many projects ranging from getting a television and cable into the kid's playroom to installing a new countertop and sink in the kitchen.

One of Jason's coworkers on the kitchen counter project was Raphael. He came in from Chicago every two weeks to visit his lady at the camp. One day he mentioned that it would be great for us to have a jungle gym play structure in the park for all of the kids to play on. He told us that he would look into making it happen, and we didn't think anything further would come of it. That is, until a couple months later, when he showed up for his visit in a big box truck with a crew of several guys. They brought the play structure in, installed it and more than ten years later neighborhood kids and guests alike can often be found playing on it.

When Claude first started staying with us, he was visiting his fiancé at FPC Alderson, and that remained the case until they got married half way through her sentence. We could not help them to celebrate their wedding night the way that they would have loved to, but we could make sure that Claude had the Jean Gump room, which was his favorite in the House. By the time Claude left with his wife on the day that she was released, he had purchased two new mattresses, box springs and pillows for that room.

With all of the miles that we put on our

(Continued on page 3)



HELPERS CONTINUED

13) neither Rosemary or Sandra would permit Kathleen to touch, let alone wash or dry, a dish after she had worked hard to get dinner served. Keith and Dave would coordinate their visits so they could prepare a meal together. They would step in when Kathleen had a roller derby bout.

We are embarrassed to say that we can't remember the names of the family that came in from Washington DC and brought sublime Ethiopian food along with them. If we remember correctly, they owned and ran a restaurant, and we will never forgive ourselves for not asking what it was called before they left for the last time as the memory of their Injera and delicious dishes has my mouth watering as I sit here typing. And oh my goodness, the guacamole that Carlos and Giesella would make is the stuff of legend around here.

There was an elderly lady that spoke no English that came many times with a wonderful man named Mosen. While we never got the grandma's name, Kathleen still talks about her genius with cutting vegetables. Due to the language barrier, they communicated through glances, pointing and head shakes. That lady chopped vegetables at the speed of light and would not let the smallest useable amount go to waste...to the extent that she would retrieve the ends of onions that Kathleen had discarded into the compost bowl and with a disapproving shake of her head would get several more ounces of onion into the sauté pan.

Another story which Kathleen likes to tell from the Hospitality House kitchen is about



rice. She is a suburban white lady and was making rice the way suburban white ladies tend to do when two men and one woman, all three different ethnicities and all from different groups staying at the House, yelled, "Stop!" They took over the making of the rice that day and taught Kathleen the best tips from each of their rice making recipes. From taco night to the rice under Kathleen's Dal and veggie Korma, our family and guests of the House owe a debt of gratitude to those three guests.

Lilly would organize the toys in the playroom anytime one was out of place, Jeb restrained the back porch and Khael practically ran the House single handedly during my liver surgery and recovery...I could go on and on for many more pages as the helpers mentioned in this article are only a few of the countless guests that have left their mark on our lives and that of the Alderson Hospitality House.

Saying goodbye to these guests who became treasured helpers and friends is at once full of joy and sadness. We know that when they pick up their loved one on the wonderful day that she is released from FPC Alderson that their time of bringing light into our life at the House is most likely over. Some stay in touch and some even send donations for years and years after they no longer need the services that we provide. No matter if that is the case or not, we are deeply grateful for the time and efforts they have given to the House and for the breakfasts, dinners, holidays and even

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POETRY
CORNER

Chosen

*How in the world can it be
That God has chosen to love me.
I'm unworthy, weak and very flawed
But through all this, I am called
To follow His word, and call His name
Instead of running, to hide in shame.
His word is good and strong and true
And what he tells me I will do.
To love all others, kind or mean
On Him I trust and will lean.
To touch one heart and guide it home
So they will never be alone
Would be the greatest gift to me
For Jesus loves us, can't you see?*

By: Cynthia Wrenn

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! 📧

HOUSE NOTES CONTINUED

Knievel style, and landed several feet in front of the mower facedown in the creek. He didn't quite "walk" away, but he did crawl out of the creek and into my car. After three nights in the hospital, surgery on his ankle, a fractured vertebrae and a few weeks of recovery at home, he and Melodee are back to their weekly visits at the Hospitality House. The guests really enjoy their company and getting to hear their crazy stories.



In the last newsletter, we started a fundraiser to purchase a new vehicle (that fundraiser is doing well; we have raised \$18,000 and are about \$3,000 shy of our goal). In this newsletter, I am putting out a plea for a riding lawn mower as our old one was dragged out of the creek in far worse shape than my 86 year-old father-in-law. Is anyone upgrading their mower, and want to donate their old one? Or maybe you were looking for something kind to do this summer, and you want



to buy us a new riding lawnmower? If this appeals to anyone, please let us know. In the meantime, our neighbors have been very kind and mowed the park several times.

The Hospitality House continues to be a blessing for both our family and the families who stay here. We've been here over 15

years, and I'm still filled with appreciation for the human connection that the House offers ...the group of grandmas sitting around the table sharing the challenges that occur while loving someone in prison or the two 7 year-old girls who were strangers the day before sitting down together to share a bag of popcorn. These moments and many more are what make the AHH so special. This summer, like every other season, will come and go but the warmth inside of this special house will always be a blessing to each person that walks through the door. 📧

HELPERS CONTINUED

vehicles helping women to surrender and getting guests back and forth from the airport, camp and house, it is no wonder that our cars need a little work from time to time. Tim and John are two guests who helped us to keep our vehicles running, helping us to figure out and often fix the strange sounds which would come from under the hood.

Leo was an amazing weed whacker that helped us tame the vegetation around the House and Uncle Bubba would take groups of kids down to Anvil Rock to swim while the other adults relaxed and enjoyed an hour of quiet after visitation with all of the visiting kids down at the river. Hannah would take



Micah on walks and to play in the park. Charles read story books to our boys and the other kids. We specifically remember him reading the "They broke the bed" from Micah's favorite book over and over again.

In addition to brewing wonderful Columbian coffee on the maker that she would bring with her during her stays at the House, Gloria would always help with dishes after dinner. She would not stop when the last dish was dried and put away. That woman knew how to deep clean a kitchen and would always do so with a smile and without being asked. When the topic of washing dishes comes to mind, it would be impossible for us to forget Rosemary and Sandra, two of the best and most thorough dish washers to ever pass through the doors of the Alderson Hospitality House. While Kathleen was pregnant with Vitale (who is now

RECIPES FROM THE KITCHEN

Basmati Rice

Brian and I call this “non-suburban white girl rice”. My journey to learn how to make rice that didn’t taste bland and clump up in a gross way was a long one. After a few VERY helpful tips from guests, I’ve created this method, and it tastes great.

- 1 Tablespoon Butter or Margarine
- 2 Cups Basmati Rice
- 1 Tablespoon minced Garlic
- 1 teaspoon Whole Cumin Seeds
- 4 teaspoons “Better than Bouillon” Garlic Paste
- 4 Cups Boiling Water
- Salt (to taste)

1. Thoroughly rinse the rice in a fine strainer until the water runs clear.
2. Start boiling water in a teapot or pan (or Microwave would work, too). Really you just want the water to be warm enough that it melts the Better than Bouillon Paste and not take forever to bring to a simmer once added to the rice. Once water boils, measure out 4 cups and add bouillon. Stir until it dissolves.
3. In a medium size pot (with a well fitted lid), melt butter and add garlic with a pinch of salt. Sauté garlic on medium until it starts to brown. Add cumin seeds. Sauté for 1 minute more. Add rice, stir to coat rice in browned butter and garlic. Sauté for about 2 minutes more.
4. Add bouillon water, another pinch of salt, and stir to make sure nothing is stuck to the bottom. Put the lid on. Simmer for 15 Minutes.
5. Take off the heat. Stir to fluff up rice. Taste and add salt if desired. Enjoy! 🍴



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Raise money for AHH while buying your groceries. Go to [krogercommunityrewards.com](https://www.krogercommunityrewards.com) 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!



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

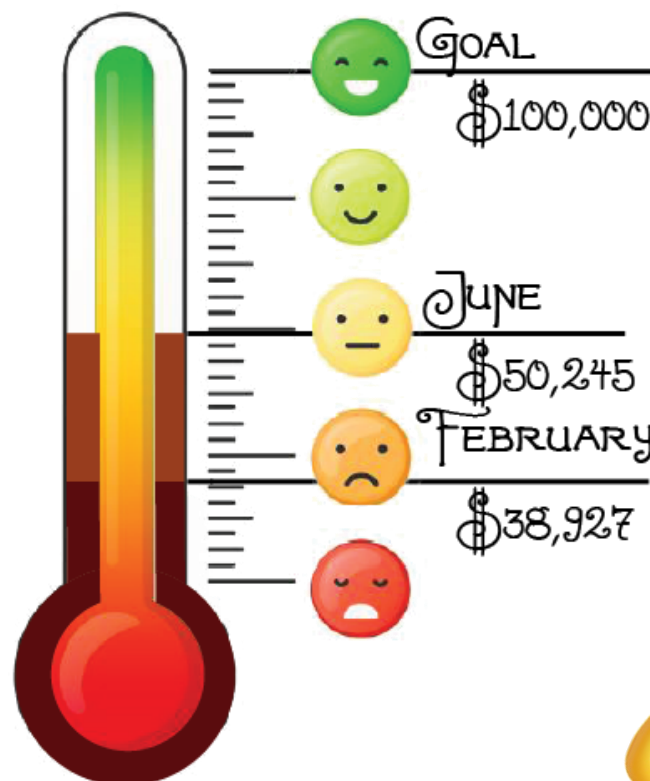
THE ANNUAL FUND

In this newsletter we wrote about a lot of wonderful and helpful guests that we have met over the years. They have come from all over the country, are of many different ethnicities, some have money, and others do not. It is a diverse crew to say the least and the one thing that they all have had in common is that they are visiting a loved one at FPC Alderson. Once they found the House, they made their mark on it by contributing to the community that we cultivate...but none of them could have done so if the House was not open. Even the best dishwasher can’t be helpful if the water bill hasn’t been paid just as the best cooks

cannot prepare a meal without the ingredients first being purchased. For this amazing House to work, we need to have boots on the ground helping in the kitchen and friends from near and far that are able and willing to make the donations which allow us to keep the doors open. No prayers or dollars sent our way will be wasted, and we appreciate every single one of them. 🙏

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

THANK YOU FOR YOUR SUPPORT! 🙏



WISH LIST

Coffee (Not decaf)
Postage Stamps
Dish Soap
Dryer Sheets
Toilet Paper
Paper Towels
Hand Soap Refills
Pasta
Pasta Sauce (Not Meat Flavored)
Lemonade/Iced Tea Mix
Kroger Gift Cards

Willing to spend a bit more?

Small Working Lamps
New Twin Beds
Small Recliners
Propane Grill
Fire Wood

Feeling extra generous?

A New Car
Riding Lawn Mower

