

a view from the

WEST POINT INN

The Newsletter for the West Point Inn Association and Friends

June 2024 • Issue 58

Mission Statement:

The West Point Inn Association exists to preserve, maintain, operate and educate the public about the significance of the historic West Point Inn.

INSIDE THIS ISSUE

President's Message	1
June Roofing Project	2
Pancake Breakfasts	2
Reservations	3
Membership Update	3
Garden of Eatin'	4
Call for Candidates	5
Homemade Cracker Recipe	5
WPI Officers & Chairpersons	6

The newsletter is published with funds provided in memory of Lifetime Member, Ernest E. Emig, and Honorary Member, Harold Allen Atkinson.

PRESIDENT'S MESSAGE

Mark Northcross

The best news I have to share is that we received our building permit to do the repair work on the Member's Lounge! This means that the much needed project to replace the sagging roof support structure, replace the roof itself, as well as other related work, will begin Monday, June 17th. The Inn will be closed from that date through Sunday, July 7th to accommodate this work. However, there is no guarantee that the work will be completed by the date. We will monitor the situation closely and make sure the July pancake breakfast takes place as planned. We anticipate that some of the construction workers will be staying at the Inn. The public restrooms will be closed, but there will be one or more port-a-potties at the Inn during construction. Many thanks to James Hill and Michael Jeffries for their long work to make this project happen - and thanks to Rye Jorgensen for doing the engineering work we needed to get the building permit from the County.

We have also retained special counsel to give us advice in setting up our endowment fund. For these major donations to be tax exempt, the endowment needs to be legally created and structured to follow certain parameters. Pete Karlen has worked very hard for months to not only raise funds, but to develop a long term funding strategy for our endowment. We hope to have the formal endowment fund, intended to fund the next generation of improvements at the Inn, fully operational later this year.

I want to remind members about the need to seriously consider reducing vegetation within a 5' or so perimeter of all structures at the Inn. The next time you are at the Inn, please walk around all the structures and decide how you feel about reducing or eliminating such vegetation. The 5' perimeter is called "defensible space" by fire safety professionals. As I mentioned at the April member's meeting, we need to collectively decide just how much vegetation within our defensible space perimeter we want to remove. I invite you to email me at president@westpointinn.com with whatever your thoughts are on this important question.

Above all, I want to thank everyone for all the volunteer work that you put into making the West Point Inn such a beautiful and fulfilling place!

JUNE ROOFING PROJECT

James Hill

Immediately following the pancake breakfast June 16th, the Inn and cabins will be closed to visitors for 3 noisy weeks to make way for the construction required to re-frame the sagging ceiling of the members lounge and reroof both lounge and innkeeper's quarters. The fast-track schedule is currently being studied to minimize further inconveniences to the Inn operation.

Immediately following the Father's Day pancake breakfast clean-up, Donald Delave will lead those available in prepping the inn for serious construction including clearing the members lounge of furnishings and protecting the floors. If you would like to help, Don can be reached at doublydon@yahoo.com.

To its credit the historic ceiling has spanned the 27' wide lounge with only 2x4's joists for support for more than a century.

I am told that ten years ago the notorious ceiling sag was disturbing enough to prompt discussion at the bi-annual members meeting. Just as the need for urgency was expressed, a loud crack was heard overhead, and the ceiling dropped from an original 3" to 6" dusting the attendees below with dust and debris from the previous century. Plans were drawn up to reframe the roof and forgotten, minor re-enforcements were installed, followed by further sagging, further talk and some imaginative design proposals. At last, Jorgensen Engineering has provided WPIA with both drawings and a permit, approved by the County for an engineered solution.

The engineered solution preserves the original tongue and groove ceiling while re-supporting it with a light weight pre-fabricated truss system concealed in the attic. Further improvements provide an air-sealed, better insulated, more fire resistant and bat-free attic.

Assuming all goes well, guests will be able to warm their feet by the fire and sink once again into the overstuffed sofas, and look up to the familiar wood ceiling built to span another century or two.

PANCAKE BREAKFASTS

Lin Johanson

The 2024 Pancake Season got off to a spectacular start! We had around 940 guests attend the Mother's Day breakfast and we are expecting a similar number for Father's Day. Scott & Lisa Halsted did a great job leading the awesome squad of volunteers as they served up pancakes, sausages and other items to the hundreds of hungry visitors. Chris Scheetz led another incredible crew of volunteers in cleaning up after the event. Mark & Antoinetta Northcross are currently gearing up for Father's Day while the simply amazing team of SGuille & Brian will be training to lead the cleanup team.

We wouldn't be able to pull off these important fundraisers for the Inn if we didn't have a great crew working on the Pancake Committee. A large debt of gratitude to Alyssa Jorgensen & Nancy Fox for all their work on organizing and prepping before and during the season; Patti Schmidt for being our tremendous media liaison; Fran Rondeau for being our coffee guru with Red Whale coffee and, of course, Alison Bricker for her assistance with graphics and email blasts. We also appreciate Jennifer Bryant for being our new volunteer coordinator and all-around general email question-answerer. Thank you all for your help in running Pancakes.

Our remaining dates this year are June 16, July 14, August 11, September 8 and October 13. Come on up and enjoy a great breakfast with an incredible view!



RESERVATIONS

Jennifer Greene

To make a reservation go to our website westpointinn.com and click “stay” and then “make a reservation”. This takes you to our booking engine and you are prompted to type in the member promo code.

This promo code allows you to book 120 days in advance, receive a 50% discount on ONE accomodation per night, and discount on whole inn bookings Tuesday-Thursday. We do not allow whole inn bookings on Saturdays or Sundays. Mondays we are closed.

Please do not share the promo code with anyone. The promo code is currently BOOTJACK

WPI bucks are redeemed by presenting them to the Innkeeper upon arrival at the inn.

We look forward to seeing you at the inn soon!



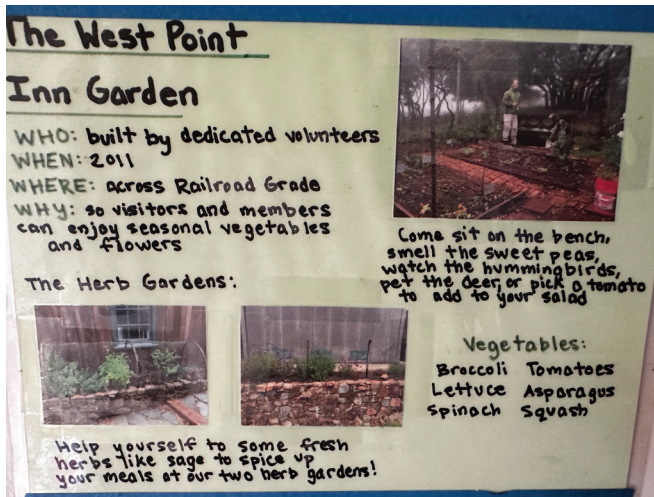
MEMBERSHIP

Talia Friedman

We are at capacity with 600 members, but our waitlist is very short, making it a great time to encourage your family, friends, and neighbors to explore becoming a member of the West Point Inn Association.

Applications are available from the Innkeeper or by requesting one from membership@westpointinn.com.





GARDEN OF EATIN'

Kathy Kopp

Ahhh, it's my favorite time of year for our gardens. So much new growth, fresh buds, and hope for a good nourishing bounty. Pollinators are in flight in abundance.

Again, I'd like to thank the innkeepers for maintaining our West Point Inn community garden, since 2011. That was the year we restored the garden in its historic footprint.

It's shaping up to be a great crop this year, with lots of tomatoes, peppers, beans, peas, basil and more. If you've ever tried to get fresh tomatoes up to the inn in your backpack, you know it's a challenge to keep them intact. The summer garden is a sweet alternative.

It's wonderful to have fresh produce for guests and innkeepers to enjoy. Fran has used the garden bounty to help prepare delicious meals for inn events. The flowers are used in arrangements to brighten up the inn.

There are also several compost receptacles up at the garden. Thank goodness we have a place to compost most of the food scraps from everyday guests and big inn events, including the PKB's. Less waste is an environmental win.

The garden is entirely run by volunteers, and plants, supplies and labor are donated by the gardening committee and the innkeepers who maintain it. What a great gift. Thank you all!



CALL FOR CANDIDATES

Susan Aronovsky

WPIA ANNUAL BOARD OF DIRECTORS ELECTION

The WPIA Board of Directors and Election Committee welcome inquiries from members who are interested in serving on the Board. Here are the basics:

- There are nine WPIA members on the Board of Directors.
- The term for Directors is three years.
- All candidates must be members in good standing for no less than one year and must not have served on the Board of Directors for the twelve months prior to taking office.
- Any qualified member may be nominated for office either:
 - o By nomination by the Nominating Committee which consists of outgoing Board members and the President.
 - o By delivering by September 1 to the Chair of the Elections Committee a nominating petition signed by at least 10% of members qualified to vote.

All candidates are asked to submit a short bio. The list of candidates and their bios will be printed in the Fall newsletter. Voting will occur at least 30 days prior to the Annual Fall Meeting on October 20, 2024. Winners will be announced at the meeting. Specific results are kept confidential.

Serving on the Board of Directors is an excellent way to help the West Point Inn. Please consider sharing some of your time and talent to ensure that the Inn continues to operate for the benefit of the members and guests who appreciate the opportunity to experience our unique establishment.

NOMINATING COMMITTEE:

Mark Northcross
Peter Karlin
Patti Schmidt

ELECTION COMMITTEE CHAIR:

Susan Aronovsky

PLEASE CONTACT ANYONE ON THE BOARD AS SOON AS POSSIBLE IF YOU HAVE AN INTEREST IN BECOMING A CANDIDATE. They can give you more complete information about the responsibilities and time commitment required of Board members. Contact info for members of the Board of Directors is on the WPIA website.

Other questions? Please contact Susan Aronovsky at elections@westpointinn.com



HOMEMADE CRACKERS

Fran Rondeau

The first of our three West Point Inn cooking classes started with the following recipe. We decided to share it with all of the members, hoping you would find it easy enough to try at home and be amazed at how easy and satisfying it is to make your own crackers. Bon appétit and join us next year for our second series.

Ingredients:

- 1/3 cup cold water
- 1 1/3 cup bleached white flour
- 2 tsp avocado or olive oil
- 1/4 tsp kosher salt

Preheat pizza stone or cookie sheet in 500 degree oven

1. Place flour, water, oil and salt in a large bowl-mix with a knife
2. Knead dough 2-5 minutes until smooth
3. Brake off a portion and roll out on a large sheet of parchment paper
4. Prick all over with a fork and cut with a cookie cutter, pizza cutter, or knife to desired shapes
5. Transfer to pizza stone or cookie sheet. Bake 3 minutes, turn and bake 2-4 minutes more.
6. Add optional toppings: flake salt, za'atar, sesame seeds, garlic powder
7. Cool on a rack.

You can sprinkle the rolled out dough with salt, sesame seeds, garlic powder

Cut into bite size squares

Bake 350 degrees 15 minutes

N.b. if not crispy enough put back in the oven for a few minutes at 350.

WEST POINT INN OFFICERS AND CHAIRPERSONS

PRESIDENT

Mark Northcross
415.380.4171
president@westpointinn.com

VICE PRESIDENT

James Hill
415.8644408
jameshill@jameshillarchitect.com

TREASURER

Craig Hill
415.518.4130
treasurer@westpointinn.com

SECRETARY

Joss Hanna
jhanna@harvestproperties.com

POLICY & PROCEDURES

Wayne Koide
yuzuru3632@gmail.com

BUILDINGS & GROUNDS

Michael Jefferies
michaeljefferies48@gmail.com

DEVELOPMENT

Pete Karlen
petekarlen@gmail.com

PANCAKE BREAKFAST

Lin Marcuse
pancakes@westpointinn.com

MT. TAM LIAISON

Bob Newcomer
rjnewcomer@comcast.net

COMMUNICATION

Jan Gauthier
jangauthier08@gmail.com

GARDEN

Kathleen Kopp
katkopp@gmail.com

FIRE SAFETY COMMITTEE

Scott Halsted
scott.halsted@gmail.com

HERITAGE

Fred Runner
onesoundfred@mac.com

HOUSEKEEPING

Fran Rondeau, franrondeau@gmail.com
Bonnie Jones, bmjones4123@gmail.com

INN HISTORIAN

Fred Runner
onesoundfred@mac.com

MEMBERSHIP

Talia Friedman
membership@westpointinn.com

NEWSLETTER EDITOR

Alison Bricker
alisonbricker@gmail.com

EVENTS

Nancy Fox & Patti Schmidt
events@westpointinn.com

ELECTION

Susan Aronovsky
elections@westpointinn.com

WORK PARTY

Donald DeLave
workparty@westpointinn.com

BOOKKEEPER

Marta Gomez
bookkeeper@westpointinn.com

INFORMATION TECHNOLOGY

Alyssa Jorgensen
alyssajorgensen@gmail.com

WEB MASTER

Kay Voyvodich
webmaster@westpointinn.com

INN RESERVATIONS

Jennifer Greene
reservations@westpointinn.com

WEST POINT INN PHONE/

INNKEEPERS
Jim Barry
David Durr
Gordon Edwards
Janice Hayes
Karl Jurgenson
John Slater
Bob Thomson
Pat Williams
415.388.9955
innkeepers@westpointinn.com

WEST POINT INN EMAILS

Board
board@westpointinn.com

Committee Chairs
committee@westpointinn.com

Innkeepers
innkeepers@westpointinn.com

MAILING ADDRESS

West Point Inn Association
4040 Civic Center Drive
Suite 200
San Rafael, CA 94903

BOARD MEMBERS

Craig Hill
James Hill
Peter Karlen
Melanie Leavitt-Cantarutti
Mark Northcross
Patti Schmidt
Allison Stockman
Ceci Van Vorhees
Alan Zimmerman

WEST POINT INN ASSOCIATION
P.O. Box 796
San Anselmo, CA 94979

The West Point Inn Association exists to preserve, maintain, operate and educate the public about the significance of the historic West Point Inn.



CHANGE OF ADDRESS OR EMAIL?

PLEASE UPDATE YOUR CONTACT INFO

BY SENDING AN EMAIL TO:

MEMBERUPDATE@WESTPOINTINN.COM

WANT TO SUBMIT AN ARTICLE?

PLEASE SEND SUBMISSIONS

AND PHOTOS TO

EDITOR@WESTPOINTINN.COM