

a view from the

# WEST POINT INN

The Newsletter for the West Point Inn Association and Friends

September 2022 • Issue 51

**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.*

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

## PRESIDENT'S MESSAGE

**Don Keeley**

Greetings Fellow Members!

Even though we continue to live with the constant presence of the Covid-19 pandemic, operation of the Inn is becoming to return to something approaching normalcy.

Monthly Work Parties resumed earlier this year under the direction of a new Work Party Committee Chair, Joanne Devereaux. Work Parties use the talents of approximately 30 volunteers each month to clean and organize the Inn, and to complete simple maintenance projects. Typically, half of the attendees are members who love to support the Inn and half are prospective members who are completing their three volunteer activities to become members. Lunch is provided for all volunteers at the Work Party's end, and all member volunteers receive West Point Inn Bucks (with a value of \$35) that can be used toward annual dues or overnight stays.

Monthly Pancake Breakfasts resumed in May on Mother's Day and will continue through October. Lin Johanson continues as the Pancake Breakfast Committee, and she does a tremendous job organizing the breakfast and clean-up crews for each breakfast. So far this year there have been no cancellations due to Red Flag Days, and we all hope that trend continues. Each Pancake Breakfast requires 30-40 volunteers, a mix of members and non-members. 20-25 Volunteers (including the host) arrive at the Inn on Saturday afternoon and are responsible for preparing everything necessary for the breakfast and for serving approximately 700 customers on Sunday morning. 10-15 Volunteers (Including the host) arrive Sunday afternoon and are responsible for cleaning and putting the Inn back together like the Breakfast never happened.

Our wonderful Housekeeping Committee, chaired by Fran Rondeau and Bonnie Jones, keeps the Inn looking fresh from mending torn curtains and fabrics, to making pillows and reupholstering furniture to ordering new mattresses and everything in between. Their work, and the work of the volunteers who assist them, are a main reason why the Inn always looks great.

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Board Member Michael Jefferies, in addition to completing several building projects at the Inn, has also taken on the additional role of coordinating maintenance activities at the Inn that require the services of paid contractors. He has coordinated the repair of the Toby Cabin floor, arranged for the painting of the Emig Cabin, managed the purchase and installation of the new Wolf stove for the kitchen, obtained quotes to replace all roof shingles and gutters and quotes to strengthen the structural integrity of the Members' Lounge ceiling.

Board Members Nancy Fox and Patti Schmidt have taken on the additional role of co-chairing the Events Committee. As we continue to return to some form of normalcy, Nancy and Patti have been exploring ideas for events, and just as importantly, trying to recruit hosts to help run the events. They are working to add some Holiday Events to the December Calendar, including a Holiday Cookie Party and a Holiday Dinner.

During my term as President, it has been a privilege to work along side my fellow members of the Board of Directors. The Directors are all members who have volunteered to run for election to a 3-year term. During the last two and a half years of the pandemic, the Board has worked collaboratively to manage the Association's finances, operate the Inn in compliance with all Marin County and California Health Orders, re-open the Inn in stages to overnight guests, plan for long term fundraising to support the Inn's maintenance and capital improvements over the next 20-25 years, and negotiate a long term lease with the Marin Municipal Water District.

Our caring, capable Innkeepers, who are really the face of the Inn to overnight guests, are the majority of the paid employees of the Association. All other work to support and maintain the Inn is done by volunteers. I have only highlighted some of the volunteer efforts in this Newsletter Message, but there are other Committee Chairs whose contributions should not be overlooked. You can find a list of all Committee Chairs near the end of this Newsletter.

There are 600 members of the West Point Inn, and to be perfectly blunt, we need more Members to step forward to volunteer in support the Inn we all love and enjoy. Our most immediate need is to find three members who would like to join the Board of Directors. Nancy Fox, Michael Jeffries and my term on the Board of Directors end on the second Monday of January 2023. Election of new Board Members occurs during October of this year, so time is running short to find candidates. There are also several Committees that do not have a Chair, and other Committees that are in need of more help. There are plenty of opportunities to volunteer in just about any way you are able.

If you are interested in joining the Board of Directors (and I hope you are!), please contact me and I will answer any questions you may have. Also, if you are willing to volunteer for any other opportunities, please let me or any other Board Member know. Since becoming a member in 2015, volunteering at the Inn has been one of the most rewarding things I have done. I think you would have the same rewarding experience.

## INNKEEPERS REPORT

Lin Johanson & Fran Rondeau

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We want to thank our Innkeepers for the great job they are doing! They keep the Inn looking great and in tip-top shape, a miracle for a building over 118-years old. They are also always ready to lend a helping hand or answer questions during a pancake breakfast or work party. The crew is also there to mend wayward hikers and bikers, whether it be a skinned elbow or a broken knee. We are extremely grateful for their dedication to the Inn, our members and the public. Thank you!

## PANCAKE REPORT

Lin Johanson

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Our first full pancake season in three years is going like gangbusters! After great Mother's and Father's Day events, our July and August teams served what may have been record numbers. Alyssa and Rye Jorgensen led the July crew with almost six hundred customers while Colleen and Pat Williams had almost seven hundred diners in August. If this trend continues, September and October will have as many visitors as Mother's and Father's Day!

We also want to thank everyone that volunteered to help this year. These events wouldn't be possible without their hard work and dedication to the Inn. Unfortunately, our teams aren't able to take everyone interested in being a part of the squad. For some of these events, we have twice as many people on the waitlist as on the actual working teams. But, we thank each and every one of you!

So, if you aren't able to be on the breakfast or cleanup staff, please come on up and enjoy pancakes with a spectacular view!

## HOUSEKEEPING REPORT

Fran Rondeau

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Are you interested in hearing about what goes behind the scenes of the housekeeping committee? Read on.

As the Inn gets back to the new normal Bonnie Jones, Nan Torrey, Jean Jeffries, and I have been busy making touch ups here and there to keep everyone cozy and comfortable as they enjoy a night or two at the Inn.

The honeymoon cabin now has a new double size bed as well as the former twin bed. The deck has a new compact and weather resistant sturdy cot for those who enjoy sleeping "en plein air".

After many complaints about the bed in room 2 we discovered that it was lacking a real box spring. Done! Thanks to the back breaking effort of Bonnie and Jean we have replaced the old deteriorated barriers with stapled brand new cloth barriers under four of the box springs, including the one in room 2. Hopefully this will deter little mice critters from building their nests.

We have also ordered 8 sets of old fashion curtains to slowly replace the present ones as they tear and deteriorate.

Several new quilt coverlets will also shortly replace some torn and tattered ones.

Finally, four of the upholstered dining room chairs in the members lounge are showing wear and tear. Nancy Fox and Bonnie Jones are planning a Fall afternoon to use the fabric stored in the event closet to bring those chairs back to new.

Any restoration experts out there? Anyone interested in helping keep the Inn in turn of the century tip top shape? Volunteer! Please contact: [franrondeau@gmail.com](mailto:franrondeau@gmail.com)

To make a reservation, go to our website: [westpointinn.com](http://westpointinn.com)

Click on STAY from the menu bar, MAKE A RESERVATION, then enter the promo code NORA2021 to see member rates and open the 30-day advance booking window.

## MEMBERSHIP UPDATE

### Talia and McCoy

Thank you Volunteer Committee: We welcomed twelve new members this year and have a waitlist again thanks to the efforts of the work party and pancake breakfast committees creating a fun environment for new applicants.

Annual dues: We are coming up on Annual Dues season. Invoices will be sent by email starting 11/1/2022. Invoices not paid by 1/1/2023 will incur a \$30 late fee. Members with unpaid dues by 2/1/2023 will have rights removed. Paying promptly really supports our efforts and reduces to total number of volunteer hours required to support the Inn. As a reminder, those Joint Member will only receive one invoice sent to one of the pair.

Contact information: All members, including lifetime members: If you have moved or changed your email address lately, Please take a moment to ensure we have your current information by either updating directly in WildApricot (the app we've been using for invoicing and our membership roster) or by jotting a note to [membership@westpointinn.com](mailto:membership@westpointinn.com)

Lockers: Effective January 1, 2023 annual rental of locker space increases to \$60/year. These fees will be collected along with Membership Dues (per email starting in November). With lockers in high demand, the Board is exploring opportunities to construct a few more at the Inn. But in the meantime, if you are a locker holder and no longer use it much, perhaps consider either sharing it with another member or clearing it out - some members have been waiting patiently since 2016. Please reach out to [membership@westpointinn.com](mailto:membership@westpointinn.com) for questions or to be paired up with another member.

## HOLIDAY DINNER SAVE THE DATE 12/17

### Patti Schmidt

The WPI Holiday Dinner is returning to West Point Inn on Saturday, December 17 so save the date! Chefs Fran Rondeau and Nancy Fox will prepare a festive multi-course prix fixe feast.

Rooms and cabins have been set aside for members and their guests who want to stay overnight. We will also organize a group walk down the mountain after dinner for guests who aren't staying over.

More details to follow soon!



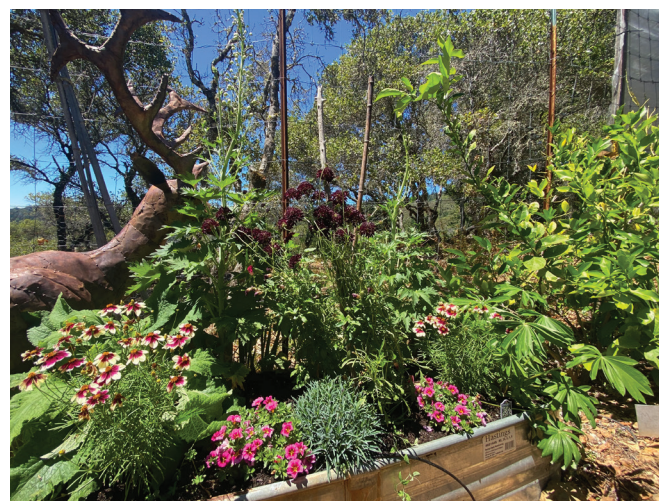


## GARDEN OF EATIN'

Kathleen Kopp

The sun gold tomatoes are popping up in our garden on the mountain. There's also several lettuces, beets, peppers, and green beans.

The old repurposed horse trough is brimming with flowers. We started a little succulent garden as well. Hope you can get up for a visit soon!



## CAPRESE SALAD

Fran Rondeau

My version of this summer Italy inspired salad is not original but varying the cheese gives this recipe a twist and transcends the dish. Fresh mozzarella from Bellweather Farms in Petaluma, Belfiore in Berkeley, and Cowgirl Creamery in Point Reyes are all local and readily available. However, if you want to take this dish to a new level try imported creamy burrata. Both of the burratas I tried are from Puglia, Italy. They are also readily available. As you cut into the thick outside layer the creamy center flows over the olive oil and sweet ripe tomatoes letting you savor the essence of late summer.

### Ingredients:

- Two large yellow, red, or multicolored tomatoes.
- One half cup of basil leaves.
- 4- 6 ounces of the best olive oil you can find.
- Burrata or fresh mozzarella.
- Salt and lots of fresh pepper.

### Instructions:

- Place the whole mozzarella/burrata in the center of a medium size shallow bowl or soup dish
- Gently tear the basil leaves and scatter in the bottom of the bowl
- Pour the olive oil overall
- Slice tomatoes thickly and surround the cheese (halved cherry tomatoes work as well)
- Grate coarse black pepper over all
- Decorate with clusters of fresh basil, sliced baguette and enjoy!

Bon appétit!

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**CHANGE OF ADDRESS OR EMAIL?**

**PLEASE UPDATE YOUR CONTACT INFO**

**BY SENDING AN EMAIL TO:**

**[MEMBERUPDATE@WESTPOINTINN.COM](mailto:MEMBERUPDATE@WESTPOINTINN.COM)**

**WANT TO SUBMIT AN ARTICLE?**

**PLEASE SEND SUBMISSIONS**

**AND PHOTOS TO**

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