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LOUISA COUNTRY, VIRGINIA

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Limon is a black and white kitten . Photo courtesy of Louisa Humane Society. Cover designed by Marilyn Ellinger



Callie Opie's Orchard "American Gothic" with owners Mike and Roxanne Kavros. Photo courtesy of Mike Kavros

Callie Opie's Orchard: Farm to Table

ike and Roxanne Kavros had a vision for a new restaurant, one that was different in every way

from those in the area. "Unless you wanted to drive 45 minutes, there weren't many choices for fresh farm to table dining. I wanted to turn it up a notch," says Mike.

The restaurant name is a derivation of the goddess Calliope, muse of music, song and dance. In naming his restaurant, Mike Kavros honored his heritage as well as his maternal aunt, Callie Opie, who passed away at an early age from cancer.

Since opening in August of 2017, it has surely delivered on that vision! With a rustic, warm atmosphere, delicious fresh food, and an outside patio surrounded by an expanse designed to be in pleasing harmony with its natural surroundings, Callie Opie's Orchard is

See Orchard Page 7

The Lake Anna Life & Times is an insert and is not affiliated with Louisa Life. The contents of Lake Anna Life & Times are the responsibility of its publisher. By Carol Barfield Correspondent



Mike Kavros, owner of Callie Opie's Orchard. Photo by Carol Barfield





Adopt! Foster! Donate!

By Pat Wilson Correspondent

hese three desires of the Louisa Humane Society's board of directors are essential to its mission to save unwanted or abandoned county animals. And, last year's statistics prove the not-for-profit organization is making a difference. The society's efforts saved 446 animals – 284 cats, 75 dogs and 12 rabbits. Volunteers handled the adoption of 335 animals and transported others to similar organizations. The rest are still awaiting forever homes. So, as more animals are surrendered or neglected, the need continues and the tasks involved fill much of the spare time of a few dedicated rescuers.

Board member Meg Shrum heads up cat fostering and adoption, and, with support from her husband, has enclosed their patio into a spacious area that houses adult cats and litters, and is furnished with climbing options, toys, birthing crates and litter boxes.

"I've been involved for 10 years starting with feral cat trap and neuter return," she said. "One thing leads to another and you start saving kittens from bad situations. So, you get them fixed and hopefully adopted."

Wendy Callahan, LHS president, oversees canine adoptions. The society draws



Meg Shrum and Shirley Graninger were among the Louisa Humane Society volunteers who organized Empty Bowls, an April fundraiser at Lake Anna Winery that raised \$8000.

My name is Author.



My name is Honey.



My name is Buffy.

mainly from the Louisa County Animal Shelter from which it takes puppies and adult dogs as well as pregnant females or those with litters.

"I have about seven active foster families who take in adult dogs, and one has three right now," she said.

The society uses numerous outreach sources to find homes for the animals. A Facebook page has been a great asset along with Petfinder.com. and Adopt-a-Pet. com. In support of their rescue efforts, Pet Suppliers Plus in Charlottesville and St. Francis Animal Hospital in Fredericksburg provide space for kittens. Volunteers take animals to outings, often to the seasonal Mineral Farmer's Market on Saturday mornings.

See Humane Society page 6





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Wendy Callahan, LHS president, specializes in puppies, and a recent litter of beagle/terrier/pug mixes are ready for adoption.



Nancy is waiting for a new forever home.

The Application Process

The first step in adopting, fostering and/or volunteering is to complete the appropriate application available on LHS's website, louisahumanesociety.com. A committee member will promptly reply. Important in the adoption/foster process is compatibility of the person and the animal. For instance, Shrum currently has an older cat she hopes will find a home with a senior couple, and she is seeking a family for two younger cats that have been together since kittens. Callahan and Shrum are continuously seeking persons to temporarily foster dogs or cats, especially as the animals complete health treatments before becoming eligible for forever homes.

"There is a perfect adopter for every animal," said Shrum. "Looking at the questions on the application and talking with the potential adopter help us make the appropriate match. And, if it turns out to not be the right fit, we welcome the pet back."

An adoption fee is charged since the animal will be spayed or neutered, ID microchipped and up-to-date on vaccinations prior to the adoption. The organization often offers a reduction or no fee for older and special needs dogs. The group has cats suitable for inside living or a farm way of life.

"The adoption fee never covers the total expenses for the animal. We take in a lot of special needs cats and dogs, for instance ones that require heartworm treatments. We never shy away from them because it will be expensive. So we rely on fundraisers, donations and grants," said past president Michelle Forrest, who has been active in the society for over a decade.

The volunteers stress that animals do not have to be needlessly euthanized if spay and neuter programs are supported, adoption options are available and a public educational campaign on responsible pet ownership is implemented.

An Ongoing Commitment

LHS was formed in 2001 by concerned citizens who recognized that the Louisa County Animal Shelter was in poor condition and its daily operation was underfunded, understaffed, and generally inadequate for the growing numbers of homeless and unwanted dogs and cats in Louisa County.

Today, the efforts of shelter staff, volunteers, LHS and other organizations have greatly reduced the shelter's euthanization numbers. Unanimously, the board members complimented Diane Miller, executive director of the county animal shelter, for working with breed rescues, veterinarian resources and area humane societies. Her measures have played a significant role in reduction numbers of euthanized animals to those with major behavior problems or incurable health situations. In addition to LHS's adoptable pets, the shelter staff welcomes potential adopters to consider animals at the facility.

"Diane is so phenomenal in working to save adoptable animals and the board of supervisors is supportive of funding for improvements to the shelter and medical care for the animals,"

Upcoming Benefits:

More information about upcoming events and advanced ticket purchases are available on the Louisa Humane Society's Facebook page and website.

•Thursday, June 20: Rock Paper Scissors Tournament and Pint Glass Night at Cooling Pond Brewery, 4411 Zachary Taylor Highway, Mineral, 6 to 9 p.m.

• Friday, June 21 and Saturday, June 22: Adoption Outing and Fill the Van at Pet Suppliers Plus, 1240 Seminole Trail, Charlottesville, starting at noon each day

• Saturday, October 12: Happy Tail 5K, Dog Jog and Kids Run at 53 Winery and Vineyard, 11372 Shannon Hill Road, Louisa

Saturday, October 26: Halloween Festival at Lake Anna Winery, 5621 Courthouse Road, Spotsylvania 6 to 10 p.m.

said Forrest. "We have a generous monthly supporter, and we use his donation to sponsor spay or neuter for hard-to-adopt animals at the shelter so that people can pay a much reduced or waived adoption fee. We also pass on extra items such as bowls and leashes that are donated to us."

An enormous asset to the society is the recent donation of a van by Dominion Energy that allows the group to transport dogs, and occasionally cats, to other humane agencies or veterinary care facilities. Adult dogs must be transported in individual crates, so the large interior space makes the transport more cost-effective and efficient. LHS has developed a relationship with other humane societies, both in and out-of-state, which occasionally have shortages of adoptable pets.

"A volunteer who works at North Anna learned about the van program and put us on that list," said Janelle Goldean, a board member.

With the help of community businesses, the volunteers organize fundraisers throughout the year. The overwhelming success of Empty Bowls at Lake Anna Winery in April netted \$8000 thanks to the winery, a variety of soups provided by volunteers, bowls from Virginia's Dream Pottery and bread from Knead Bread. Similar projects such as Eat for Pete's Sake at Tim's at Lake Anna, as well as at Obrigato's and Floozies, have added funds to permit an increase in the society's ability to rescue more animals.

Still, donations from individuals are essential. Tax-deductible contributions may be sent to Louisa Humane Society, P. O. Box 1837, Louisa, VA 23093 or made through the website, louisahumanesociety.com.

sure to become a family favorite. "There's been nothing like us before in the county along this economic corridor," Mike states proudly.

Being an hour away from the typical foodie hubs of Richmond, Charlottesville and Fredericksburg, their location presented early challenges in attracting talent. However, now the Kavros team is pleased with the great staff they have assembled, some of whom have been with them for over a year. Killian King, who started as a line cook and worked his way to the top spot of head chef, has been with Callie Opie's from the start. The owners and Killian collaborate on their menu items, putting a premium on locally and seasonally available foods and produce.

At Callie Opie's you can expect that your food will arrive hot to the table, and as much homemade or housemade as possible. "Each meal is created individually as you order, we don't produce 10 cheeseburgers, then heat them up as orders come in." Farm to table is defined as produce or food produced within a 300- mile radius of a restaurant. Those who are excited about this movement enjoy the advantages of better flavor and freshness, sustainability and supporting small family farms. The issue of the disappearance of varieties of vegetables and open-pollinated fruits is also a motivator for those who support local sourcing.

Another challenge Mike and Roxanne faced in the early days was filling the slowing season after weekenders departed. "We did some great winter attractions: a paint night, a plant night, a special murder mystery night suggested by customer Terri Wood, and a bourbon tasting event."

Roxanne is in charge of decorating, and the back patio is landscaped beautifully, to include tables with umbrellas and a fire pit encircled by deep lavender Adirondack chairs. A large boulder begs for kids to 'come climb'; a fountain in a corner pond sprays invitingly, and the four orchard areas provide leafy green enjoyment. "The area is dog-friendly as well," says

Mike. "I spoil one of my regular customers and have a nice pan of water ready for their pet. We just ask that dogs be leashed and friendly to others."

The orchard is comprised of 130 dwarf trees with four varieties of apples: Crimson Crisp, Golden Delicious, Crown Empire Crisp and Aztec Fuji. They have already begun producing and are used sliced on salads, and to make apple butter and pie filling. "If the future brings a high yield, we would like to produce a local cider," said Mike." He doesn't just hope the trees produce—he has eagerly taken advice from regular customers Neil and Peggy, who are helping them establish honeybee colonies on the far side of their pond. "Our regular customers are so gracious to us. They tell us how inviting and comfortable it is here. They love the ambience, and they want us to be a success. Everything we do with our whole concept is to support our farm-to-table theme. We'd like to ramp up the outdoor entertainment this summer. A full menu is available to those who choose to enjoy the outdoors. We also have a rolling bar and serve local wines from Lake Anna Winery, Chateau MerillAnne and 53rd Winery and Vineyards."

Next door to Callie Opie's Orchard is a new neighbor, Cooling Pond Brewery. It's a coincidence that the businesses are located next door to each other since they are



The fire pit area.



The interior of Callie Opie's Orchard. Photo by Andre Magalhas

also residents of the same subdivision.

Another exciting outdoor project is the construction of a board and batten gable barn to match the restaurant. Callie Opie's has been the venue for four weddings, and the dream is to create a weatherproof venue with additional on-site catering and banquet facilities.

They are also hosting a Farmers Market featuring strictly produce and food- related items that started Memorial Day weekend.

Only eight acres of this 25-acre property have been developed, but rest assured, the Kavros Family has enough ideas to keep the visions coming!

Callie Opie's Orchard is located in Mineral with access from both Chopping Road and Rt. 522.



The front view of entrance. Photo by Carol Barfield



EVENTS & ANNOUNCEMENTS

LCEF's 5th Annual BBQ Throwdown Set for June 22

Contributed by Carol Barfield



On June 22nd from 3-5pm at the Betty Queen Center in Louisa, you have an opportunity for some summer fun and hijinks, and a chance to enjoy some great food at the Louisa Community Emergency Fund's 5th Annual BBQ Throwdown. This is not a typical barbecue, but a funfilled competitive event. During the "throwdown", volunteers use their best recipes to provide delicious

LCEF BBQ cooks.

dishes, including 3-4 types of slaw, baked beans, cornbread, and desserts. Attendees vote for their favorite in each category, and the winners receive bragging rights and a gift certificate to a local restaurant. County Supervisor Fitzgerald Barnes donates, cooks and serves a full pig, pulled-pork style to enjoy with your meal.

While having fun with friends and eating delicious food is the main event, the fundraiser supports a non-profit organization, the Louisa Community Emergency Fund (LCEF). The fund is for Louisa County residents with an unusual crisis situation, including sudden illness or recent job loss. Recipients apply for and receive help with rent or mortgage, electric, heating or water bills. The benefit of having a



www.TavernOnTheJames.com

centralized fund is that resources are concentrated; funds are combined from several churches, grants, individual and business donors and many more applicants can be helped through rough times.

Since LCEF began in 2015, over 270 families have been assisted. Expenses are low, and 97% of donations go toward helping qualified applicants. This fund is a prime example of a local area taking the initiative to help their own-no government funding is involved.

Please support this community event. Tickets are \$10 in advance or \$12 at the door. Contact Lin Kogle 540-894-0239 for more information or to purchase tickets. If you would like to make a donation, mail checks to LCEF, PO Box 295, Louisa, or make an online donation on our website http://louisacommunity



Independence Day Week @Small Country Campground July 3rd - 7th

Horseshoes, corn hole and other tournaments, fire truck rides every day, "HEY" rides too, LIVE BAND Saturday night. Plus all the fun things we do....face painting, Water Wars, FREE mini golf and more!

FIREWORKS on Thursday, July 4

3 night minimum, no discounts. Take off Friday for a 4-day vacation. If you want to enjoy the FIREWORKS and two weekends of music, you can stay all week (9 nights) for 25% off the regular daily price. Call for reservations and details. 4400 Byrd Mill Road, Louisa • (540) 967-2431



Hog Wild for Agriculture

The 2019 Louisa County Agricultural Fair dates have been set!

The 2019 Louisa County Agricultural Fair will be held July 26th & 27th at the Louisa County

Fairgrounds. We hope to see you there! We may not have carnival rides, but between the animals, games, food, entertainment, and much, much more ... you'll be sure to enjoy some good old-fashioned

fun at the Louisa County Agricultural Fair! Friday, July 26th • 12:00 a.m. - 10:00 p.m. Saturday, July 27th • 10:00 a.m. - 10:00 p.m.

Louisa County Ag Fairgrounds, 200 Fredericksburg Ave. Louisa





\$1 Special Wednesdays at Louisa County Aquatics Facility Back by popular demand is our special discount nights for family fun! On the Wednesdays that there are no swim meets, we are staying open a little longer so families have a chance to visit LCAF. And if you are part of the advertised group, you can attend starting at 4 p.m. for just \$1. On these \$1 Special Wednesdays, we will stay open until 8 p.m. If you aren't part of the advertised special group, our evening special rate will still apply, so it's only \$2 a person! Or come for the day and enjoy the extended hours! We will have music playing and some special activities to participate in! SEASON PASS HOLDERS get in FREE! So come on and join us poolside for these Wednesday Special Events! for these Wednesday Special Events!

Wednesday, June 27:All Kids/Adults Wearing LCPRT T-Shirt Wednesday, July 11:County Employees Wednesday, July 25:All Volunteers & Boy Scouts & Girl Scouts Wednesday, August 1: All LCPRT Child Care Participants 540-967-0401



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The front entrance of Cooling Pond Brewery with owner John Pope. All photos by Carol Barfield.

DINTS \$6

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5 MUDD'S TAVER

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TEP-

LADRADE \$3

AMI + CHEESE PLATE- \$12

*UNCLOSED TABS

6/\$15

hat could be more approachable and refreshing than drinking a foamy, chilled Boswell Tavern beer at 9:30 in the morning? It's sitting down to talk with John Pope, the man who created the brew!

John and his family opened Cooling Pond Brewery in March after fifteen months of dirt scratching, designing and build-"My intent was to build a ing. brewery with a farm feeling, small and comfortable enough for people to come and relax, have a pint with old friends, meet new friends, yet big enough to handle crowds during the summer season."

Before John became a brewmaster, he served in the Navy, then became a defense contractor helping to develop and deploy new equipment for the Navy diving program. He also worked in telecommunications. Front Royal was home base for the family until they made a move to Warrenton in 1995. A few years later, John purchased a place on the lake and moved here full time in 2017. By then he knew the area well and was looking for agriculturally zoned land that would fit his vision for a "farmette-style" brewery in a park-like setting.

John runs the tasting room with wife, Lori, who keeps him in line



Purposefully starting slowly in the off-season by using only social media to adver-

John Pope stands behind the bar.

makes a beer remarkable.' Judging a beer involves scrutiny of a brew's appearance, aroma, flavor, mouth

learned a lot.

Fredericksburg

artist who handles the logos,

photos, and social media

presence (see Cooling Pond

Brewery on Facebook). She

also does beautiful work pre-

serving wedding bouquets and selling dried flower and

plant art through her home

business in Barboursville

and through her Etsy web-

the beer culture without

doing his homework. "I

studied brewing for two

years before I even bought

equipment. In fact, I sold

my motorcycle to fund my

first homebrew system!'

John is a tinkerer at heart,

finding joy in the complicat-

ed process of building and refining his brew. He is also

a trained judge and has been

part of a very active club,

Insiders, or "FBI," a clever

nod to nearby Quantico and

its demographic. Through

the excellent brewers and

judges in the club, John has

many scientific and artful

steps that go into brewing;

pulling it all together is what

Brewing

"There are

John did not jump into

site, kmpressed.

on bookkeeping and the details of running the enterprise. Son Johnny, 26, is the goto guy for anything to do with construction and fabrication of the building and equipment and helps with technology. Daughter Karly Murphy, 29, is the family

tise, he put up his sign only two weeks before opening. Keeping the tone low-key allowed him the autonomy and flexibility to hone his craft while serving a smaller, yet enthusiastic, client base. "We're pretty jazzed about what we do here. We love beer and want to pass that on to people. It's not just about alcohol; we want this to be educational. I enjoy sharing my beer and sharing what I've done to make it."

Not unlike a chef who shares what they've done with their recipes, John could talk about his craft all day long with customers. He has recipes for dozens of beers, but keeps only twelve on tap, staying with seven staples and rounding out with seasonal and special brews as he gets the impulse. "I tend towards malty and complex fermentation character in my beers, but everyone asks for an IPA, so I did break down and make one called Swim Advisory."

John constantly experiments with ingredients and is supplied by national and local distributors. The grains come from all over the world. In his English beer, he uses European malts and hops. Hops are the bittering agent that balances flavor and aroma in beer. They deliver floral, spicy, earthy, fruity or pine character depending on how they are blended and at what time they are put in the boil. The yeasts are European style, mostly from England. Based on the wort and temperature at which they are fermented, yeast can create a multitude of flavors. In the back half of the building, John is at work tasting the output at all steps in the process. He tastes the grain, the mash runnings, the boil; he tastes all along the way during fermentation in order to tweak his recipes into the best finished product.

The front section of the building is reminiscent of a lodge, with a lofty ceiling and comfortable seating surrounding a big stone fireplace. Approaching the gorgeous wooden bar with a huge mirror behind it, you will see yourself ordering several English-style pub ales. Named after historic inns and taverns in Virginia, you will want to try a flight, then a pint of the following:

Swim Advisory – a juicy IPA Penny's Tavern – red ale Wigglesworth Tavern – dark, mild ale Boswell's Tavern – very special bitter Mudd Tavern – roasted barley (has a coffee-like aroma; delicious!)

If you need something to enjoy later, bring your own or purchase a 32 or 64 oz growler with the brewery logo. Well-behaved children and dogs are welcome—John even has a resident cockatiel named Charlie on premises! Live music and food trucks enhance the atmosphere, offering a variety of food from burger and fry plates, to barbecue and Puerto Rican street fare. Enjoy an agricultural enterprise in process, with exciting future plans to include a hop yard, a vegetable and herb gar-

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den, and a vineyard. There is room for yard games and plenty of natural beauty to enjoy.

"Ås we grow, we will add farmers, groundskeepers and servers, but will carefully handpick people who share our passion for what we do. This is near and dear to our heart, and we will wait for just the right team members. It's exciting to ramp up our capacity and we will ensure that everyone has a great time."

John has a few tips for his visitors:

1) Don't drink with your eyes; color is not a flavor. Get rid of your color preconceptions and take a pour of each of the ales.

2) Bitterness is a flavor, but bitter is just the English word for beer.

3) Keep your beer and growlers sealed and cold. Drink within three days for best flavor and carbonation, and once open, enjoy promptly.

When asked which of his beers is his favorite, John replied, "That's like asking which child is my favorite, but my answer is Boswell Tavern, the recipe I've made for years; it's nice and complex, but not frou frou. I've kicked it up a notch by making it very special. Let me just say that even if you've been to other breweries, you haven't been here. Our beers are approachable"just like the owner!

Cooling Pond Brewery is located at 4411 Zachary Taylor Hwy, Mineral. Visit John and family Fridays and Saturdays, 12 - 8 pm, and Sunday 12 to 6 pm. Watch for expanding summer hours.



Crossword Answers page 15



The one-room Trevilians Schoolhouse was relocated, restored and dedicated in 2017.

School Days ... School Days

By Pat Wilson Correspondent

eadin' 'ritin' and 'rithmetic....taught to the tune of the hick-'ry stick" may have been the norm for past generations of students, although schoolmarm Miss Mary Armstrong claims she never used one and rarely had to send a note to the parents of a misbehaving pupil. But, if she did, they'd resolve the situation together. This comment and a host of others are

part of the lessons taught by Lois Loy, a historical interpreter, in the restored oneroom Trevilians Schoolhouse, relocated behind the Sargeant Museum in the town of Louisa.

"All we know about Miss Armstrong is that she lived in the county and we believe she was a teacher but not in that school," she said. Loy credits Elaine Taylor, former Louisa County Historical Society executive direc-

Loy credits Elaine Taylor, former Louisa County Historical Society executive director, as the motivator in her assuming this late 19th century role. The timing was perfect as Loy was retiring that year from a career in the field of education.

"At Heritage Day in 2017, the future site was just a mound of dirt and I watched a reenactor from the W. S. Hancock Society in Pennsylvania do a presentation," said Loy. "Elaine commented to me that they were getting ready to put the schoolhouse there and would I like to be the teacher."

Loy welcomed the opportunity and researched for an appropriate persona, deciding on Miss Armstrong. Seamstress Linda Petry made her a period dress and styled a matching hat, along with creating a carpetbag (actually sewn together placemats) for carrying school supplies.

"When she goes into that school, she owns it!" said LCHS president Chris Peterson. "She's done a remarkable job and kept it period perfect right down to the carpetbag handbag she carries with her. She is a perfectionist!"

Through further research, Loy learned about the teachers who taught during the time period. In addition to the 3Rs, a teacher covered history and spelling. The McGuffy Reader and erasable slate boards using "chalk" were the norm. Although some schools had desks with ink wells and quill pens, others just had benches. Facilities were outside and water was pumped from a nearby well or carried from a close-by stream. Heat was provided by a coal or wood burning stove, with older students sometimes required to chop donated wood.

Because of the predominance of farming in the county, the school day might be shortened or even cancelled during planting and harvesting times. Lunches, usually a biscuit with jam, cheese or meat, were carried in pails as most students walked along country roads.

"Teachers had to be single and needed to live close to the school," said Loy. "In my presentation, I say that Miss Armstrong probably lived with her brother, a farmer, and his wife and six children who lived about two miles away. She most likely helped with chores and cooking in the afternoons. Other schoolmarms might have rented rooms in nearby homes. Teachers earned \$21 a month and probably averaged about 14 students from first through seventh grade. Because of the differ-



Youngsters are captivated to learn about school life almost 150 years ago.

ent ages, older students were required to help younger ones with their lessons."

The One-Room Schoolhouse

The Trevilians Schoolhouse, which served the community from 1880 to 1922, was originally located near the intersection of Louisa and Oakland roads. The building was constructed after a state-mandated requirement for free public education was passed in 1868.

"Prior to that time, youngsters were tutored privately, attended a field school if the family could afford it or a mother taught her children," said Loy. "After the state law, numerous schoolhouses dotted the county."

Albert "Sambo" Johnson, whose ancestor had taught there, later moved the abandoned building to the eastern corner of the town of Mineral and restored it. In 2007, the schoolhouse was conveyed to the town of Mineral and the historical society obtained it a decade later, then relocated and restored it.

Placed on masonry pillars, the building underwent needed repairs and upgrades. As much as possible, interior refurbishing, often done by volunteers, attempted to follow the manner of the period. A picture of George Washington, a



The schoolhouse flag has 38 stars representing the total number of states in 1880.

38-star American flag, a coal burning stove, a globe-shaped oil lamp, youth and adult-sized caned chairs and bell for calling students in from recess were among the donated items. At a dedication ceremony in 2017, the schoolhouse was repurposed as a center in which the community could learn about education in rural Virginia.

Always an Educator

Born in South Carolina, Loy moved to Louisa in 1970 when her father Reverend Garland Sparks was appointed pastor of Louisa Baptist Church. The teenager graduated from Louisa County High School three years later and then earned a Bachelor of Arts degree in early childhood education with a concentration in library science from Mars Hill College near Asheville, NC. Her career spanned 40 years with 39 of those as a librarian first at Madison Elementary School, then Louisa ES and for 32 years at Jouett ES. Loy followed a family tradition as her mother Lillian served as librarian for the public library when it was located in the Girl Scout building on West Street.

When assuming the persona of Miss Armstrong, Loy incorporates numerous themes in her presentations. At Heritage Day in April, the lesson focused on women who were prominent during the American Revolution. When Trevilians Elementary School first grade classes visited the site, Loy had them do writing and math activities using slates and chalk, as well as told them about the one-room school's history.

SHAKESPEARE A MIDSUMMER NIGHT'S DREAM BY WILLIAM SHAKESPEAN DIRECTED BY LYDIA UNDERWOOD HORAN BARBOU JUL 12-27

THE SAVANNAH SIPPING SOCIETY OCT 11-27 Directed by meg hoover JESSIE JONES, NICHOLAS HOPE & JAMIE WOOTEN

BARBOURSVILLE RUINS

BASED UPON THE PARAMOUNT PICTURES FILM // WRITTEN FOR THE SCREEN BY NORMAN KRASNA. NORMAN PANAMA. AND MELVIN FRANK // MUSIC AND LYRICS BY IRVING BERLIN // BOOK BY DAVID IVES AND PAUL BLAKE // ORCHESTRATIONS BY LARRY BLANK // VOCAL AND DANCE ARRANGEMENTS BY BRUCE POMAHAC // DIRECTED BY EDWARD WARWICK WHITE // MUSIC DIRECTION BY KRISTIN BALTES // CHOREOGRAPHED BY MARIKO SCHAPER DOKTOR



DWIN

ON THE MAINSTAGE

AT THE RUINS



IN THE CELLAR



MUSIC BY ZINA GOLDRICH // BOOK AND LYRICS BY MARCY HEISLER

THENGUSERAP CLINTON JOHNSTON MAR 6-22 BY AGATHA CHRISTIE

ON THE MAINSTAGE

ON THE MAINSTAGE



CELLAR IN BLUE APR SONGS IN THE CELLAR CONCEIVED, ARRANGED, & DIRECTED BY KIP McCHAREN

MUSIC & LYRICS BY BENNY ANDERSSON, BJÖRN ULVAEUS AND SOME SONGS WITH STIG ANDERSON // **BOOK BY CATHERINE JOHNSON // ORIGINALLY CONCEIVED BY JUDY CRAYMER**

DIRECTED BY PERRY MEDLIN // MUSIC DIRECTION BY ERICA UMBACK // VOCAL DIRECTION BY AMELIA CAMACHO // CHOREOGRAPHED BY PERRY MEDLIN & SARAH SYDNOR

FOUR COUNTY PLAYERS 2019-2020 SEASON





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EVENT

5th ANNUAL BBQ THROWN-DOWN! Saturday, June 22 at Betty Queen Center, 522 Industrial Drive, Louisa from 3 p.m. to 5 p.m. Vote for your favorite BBQ, sides and enjoy great food, fun & LIVE music by The Freddy Finger's Band. Tickets in advance are \$10 or at the door \$12. Sponsored by Louisa Community Emergency Fund, Inc. Contact Lin Kogle for more info or tickets (540) 894-0239.

INDOOR YARD SALE: Saturday, July 13, 2019, from 8 a.m. to 2 p.m. at Fellowship Hall, Mineral United Methodist Church, 301 W Third Street, Mineral VA 23117. "Christmas in July" to benefit mission programs. Bargains for all!

FOR SALE

TWO LAWN TRACTORS: Husqvuarna Zero-Turn 46" deck, in good condition. \$900.00 Bad Boy Zero-Turn 54" deck, 4 months old! Original price was \$3499.00, asking \$1950.00. Both have extra blades and parts. Call (540) 854-5286.

DOWNSIZING- MAKE OFFER: 2 above ground cemetery sites at Monticello Memorial. Call (434) 466-1114 or (434) 531-5560.

BOOKS: make great gifts. Give Linda Salisbury's "Bailey Fish Adventure" series for kids, and humor for grown-ups. Can be found at many local gift outlets, online (plus Kindle and Nook), or from tabbyhouse@gmail.com, (540) 895-

HELP WANTED



Are you passionate about applying your skills to ensure the greatest quality of life possible for our fellow community members in need? If so The Arc urges you to consider opportunities within our organization. Our mission is to ensure full community inclusion and participation of people with intellectual and developmental disabilities through the provision of high quality services and advocacy. Our vision is to remain the leading provider of services and advocacy for this deserving population. If you share these values we urge you to consider the following career opportunities:

Direct Support Professionals (Crozet Residential Services- 2 full-time positions and 4 part-time positions)

Direct Support Professionals (Charlottesville Residential Services- 3 full-time positions and 3 part-time positions.)

Direct Support Professionals (Charlottesville Adult Activity Center- 2 full-time positions.)

We are eager to hear from qualified candidates interested in working in Charlottesville, Crozet, and Louisa working in one of group homes. Additional detail for each vacancy (including schedules) may be viewed on the Employment page of our web site.

We are also seeking candidates interested in working as Direct Support Professionals in Charlottesville, Crozet, and Nelson.

To see a full listing of all of our positions, to apply and to learn more about what The Arc is doing to support our community, please visit our web site at http://thearcofthepiedmont.org/

In addition to offering a challenging and rewarding experience The Arc also offers competitive compensation, paid training, and- for full time staff- an attractive benefits package which includes paid leave, health, dental and vision insurance, as well as life and long-term disability insurance, among other offerings. The Arc of the Piedmont is an Equal Opportunity Employer.

FOR SALE

9093, www.lindasalisburyauthor.com

CEMETERY SITES: Holly Memorial Gardens and Monticello Memory Gardens. Significant savings. Call 434-295-1750.

HELP WANTED

TIM'S @ LAKE ANNA: now hiring cooks, servers, dishwashers and hosts. Must be energetic and self-motivated and able to work evenings, weekends and holidays. Full/part-time. Apply in person at 200 Boardwalk Way, Mineral, VA.

MUSIC DIRECTOR: Grace & Glory Lutheran Church, Palmyra, seeking P/T Director of Music: degree in music, music education, voice or instrumentation, or equivalent experience/education. Accomplished organist, pianist, or musical keyboardist. Familiarity with liturgical musical traditions and ability to provide choral musical direction/leadership. Salary commensurate w/experience. Submit cover letter & resume: admin@graceandglory.org.

RENTALS

MONTICELLO PROPERTIES: For current Home Rentals Contact Genevieve Reilly (434) 414-4453 or (434) 589-7653 (office) or email: monticellopropertiesmgt@gmail.com.

SERVICES

FULL SERVICE SELF STORAGE: Fluvanna Self Storage on Lake Monticello Road, (Rte 618) offers 2 convenient locations with both Climate Controlled and Regular Units (24/7 availability), Locks, moving supplies, U-Haul Trucks, and ON-SITE manager. Limited time offer: 10% off of any size unite, some restrictions apply. Call

(434) 589-2222.

SERVICES

We accept VISA and Mastercard.

LOHR'S PIANO SALES & SERV-ICE: Reliable repair and tuning with 40 years experience. Also offering good used and new pianos at reasonable prices. Phone (540) 672-5388, evenings, for all your piano needs.

DAVID ROWE'S TREE, YARD & HANDYMAN SERVICE: Carpentry, painting, power washing, gutter work, fencing, tree work, re-seeding, fertilizing, mulching & more. Fully insured. Call for estimate 540-937-2144 or 540-522-1662.

SPECIAL NOTICES

VETERANS AND DEPENDENTS: Do you know your Veterans Benefits? We do! Virginia Department of Veterans Services: https://www.Virginiaforveterans.com or https://www.dvs.virginia.gov. Need Help?

Call 1(800) 827-1000 for Veterans Affairs Benefits & Services or (434) 295-2782 for Appointment.

WANTED

OLD COINS: I BUY OLD COINS. 434-466-7968





Miss Mary Armstrong (Lois Loy) involved her "older students" in a presentation at Heritage Day 2019.

Because she enjoys working with children, each week Loy reads to kindergarteners at Thomas Jefferson ES. As time permits, Loy visits other county elementary schools often portraying other historical persons such as Jack Jouett's mother or Martha Washington. She travels to the Culpeper school where her daughter Mary Beth Bopp teaches for similar presentations and has participated in Louisa County Parks, Recreation and Tourism youth programs. On the fourth Sunday of each month through December, Loy will be part of the historical society's Free Family Fun Days. And, her motivation ...

"I always loved reading and studying about the past. For me it is important to preserve history and make it come alive for children," she said.

FREE FAMILY FUN DAYS

Join Louisa County Historical Society presenters on the fourth Sundays of the month from 1 to 4 p.m., as they explore Louisa and Virginia history. Sponsored by Dominion Energy, the Free Family Fun Day programs take place in the restored Michie House and Trevilians Schoolhouse located adjacent to the Sargeant Museum on Fredericksburg Avenue in the town of Louisa. Each month the program will focus on a dif-ferent topic and will feature living history demonstrations, hands-on children's activities, and an old-fashioned oneroom schoolhouse lesson! More information is available on the LCPRT weblcpr.info, or the **LCHS** site. website, louisahistory@verizon.net.



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Lois Loy purchased the framed flag etiquette picture, one of numerous donated items appropriate for the building.



Visitors can practice writing their name using slate and chalk.

June 14- July 11, 2019 • LOUISA LIFE • 15



This exhibition is open to all 2-D and 3-D artists. All artwork submitted must be original, and not have appeared in a previous show at the Louisa Arts Center. There is an entry limit of four pieces of art per artist. This opportunity is open to artists of all levels.

16 • LOUISA LIFE • June 14- July 11, 2019

Mary Poppins

Returns: July 9

How to Train Your

Dragon: The Hidden

World: July 16

Hotel

Transylvania 3:

July 23

Visit the Purcell Gallery from May 31-July 26

for Lee Nixon's exhibit. The Gallery is open

Tuesday-Friday from 12:00PM-4:00PM.

Incredibles 2:

July 2