THE PROPERTY REVIEW BY KENT TARBUTTON

I ints of springtime surround us in these wondrous mountains, but after the very strange winter we have just seen, I am not sure what to make of it. It seems that we waited for winter to arrive and stay this year but it never did. I prayed every winter holiday for snow and we got it — Christmas, New Year's and Martin Luther King weekend ... yet in between we had days that hit 60 degrees!

I read in *National Geographic* magazine several years ago that the age of our mountains had been vastly underestimated by scientists for generations because of their size and erosion. They ranked them as the second oldest mountain chain in the entire world. Through those eons the vistas of the Blue Ridge have changed and no doubt experienced major changes in weather patterns, but this past winter has been the oddest in the comparatively short 15 years that I have enjoyed them at Chetola.

However, I am happy to report that area skiing was better than last year, and though the slopes opened and closed several times, the ski resorts made the best of the on-again off-again cold weather. Chetola actually enjoyed an increase in group business this winter, and I pray this is an indicator of travel pattern changes and renewed hope in the travel sector for Summer 2013.

Timberlake's Restaurant also saw a positive increase in business in just its first six months of opening. We sat down a couple weeks ago and completed our first menu update, so come by and try some of the newly added North Carolina mountain-based dishes. I am personally happy

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to report that it seems we are close to finalizing the insurance claim nearly 18 months after the fire. I have lost track of the letters and data exchanges, but know that in the hundreds of pages of spreadsheets, bills and verbiage we have likely used an entire tree's worth of paper. I am thrilled to devote my time to more exciting endeavors here at Chetola. I am sure our good insurance carrier (Cincinnati, through Greystone Insurance Company in Boone) will surely be much happier as well.

You will see many of those exciting endeavors in the following pages: New adventures like the personalized horseback riding trips exclusively offered at Chetola for small groups of riders on scenic mountain trails with our new partner, Blue Ridge Mountain Club. More wellness cooking classes are scheduled as well. They sold out so frequently last year that even we had trouble getting a seat, so my Shelley has reminded me to sign up much earlier. New wellness dinners, like the upcoming plant-based and Parisian-inspired "French Feast", are also on the agenda. Too many more of these and I will have to take advantage of our fitness programs!

As usual, a wonderful spring and summer beckons you to return to your second home in the magnificent Appalachian Mountains, with unsurpassed comforts, dining experiences, day trips, memorable adventures and the peaceful allure of the magic created in the village of Blowing Rock. I look forward to seeing you soon.





The resort's natural wildlife enjoyed this winter's temperatures, which fluctuated between frigid and balmy, sometimes from one day to the next















'POLAR' BEARS IN CHETOLA LAKE **SNOW? ICE? SO WHAT?**

he air temperature was 28 and the water 34, but that didn't deter the 65 brave souls who participated in this year's Winterfest Polar Plunge into an ice-shrouded Chetola Lake. And per tradition, our trusty Emcee, Tracy Brown-whose trademark off-the-cuff (and off-the-wall) commentary is as entertaining and kooky as the majority of the costumed jumpers-took the day's final plunge, his 15th! Thanks to Tracy and all the jumpers for another stellar Polar Plunge. We're already looking forward to next vear.

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FISH OUT OF WATER **TROUT DERBY RETURNS APRIL 6 & 7**



annual twoday fishing challenge otherwise known as the Blowing Rock Trout Derby returns April 6 and 7. Both novice and veteran anglers can win prizes for biggest fish in separate age categories in this Chetola-sponsored event. No entry fees are required and no pre-registration is necessary. Just take your catch to the official Derby headquarters at the Blowing Rock American Legion Building on Wallingford Street.

Children 11 and younger and persons with disabilities may fish at Broyhill Park's Mayview Lake. There is a limit of three (3) fish per participant per day at Mayview Lake and no license is necessary. All other anglers must have a license for all other fishing areas and obey all posted fishing regulations. The only fish eligible for entry into the derby are freshly caught trout from Watauga County public trout waters. ■

ART IN THE PARK

Local and regional artisans—from painters and potters to sculptors and jewelers—are gearing up for the Blowing Rock Chamber's popular Art in the Park. The festival, now in its 51st season, takes place in Memorial Park in downtown Blowing Rock and runs once a month from May through October. Admission is free and complimentary trolley service to and from Tanger Shoppes on the Parkway is provided.

MAY 18 | JUNE 15 | JULY 13 | AUGUST 10 | SEPT. 7 | OCT. 5



IT'S AN EGG-STRAVAGANZA



5-9pm \$30 per child/\$25 each additional child Dinner, Easter Crafts, Games, Cookie Decorating and more! Sign up in the Rec Center.

FRIDAY, MARCH 30

KIDS EASTER CAMP

9:30am-12:30pm \$20 per child/\$15 each additional child Pool Games, Fitness Fun, and an Easter Activity! Healthy Snack Provided Ages 4-12 Sign up in the Rec Center.

EASTER EGG DECORATING & FACE PAINTING

1:30-4pm Drop-In, Complimentary

4pm Complimentary Children meet in front of Timberlake's Restaurant. In case of bad weather, call the Rec Center.

To sign up for activities or for more information, call the Highland Sports and Recreation Center: (828) 295-5535 or ext. 535.





THE RECREATION CENTER IS HOPPING WITH **EASTER WEEKEND ACTIVITIES**

FRIDAY, MARCH 29

KIDS NIGHT OUT

EASTER EGG HUNT



WINE & FOOD FESTIVAL WINING, DINING AND ... RUNNING

Ine lovers and foodies alike prepare to converge in the village of Blowing Rock for the always anticipated Blue Ridge Wine & Food Festival, April 11-14. While the standard events remain in place, including Uncork! The Festival, the Grand Wine Tasting, and Wine and Food Seminars, this year Chetola is excited to present two new events: one that involves drinking and one that involves running, and with the latter, perhaps both at the same time.

On Friday and Saturday nights, April 12 and 13, Timberlake's will feature its regular menu and will offer special wine flights of a variety of vintages from Argentinian winery Puro



Uno, including Malbec, Quadro and Sparkling Rosé. Winemaker Frank Baroudi knew winemaking was his calling while a student of engineering at the University of Southern California. Fast forward 30 years later when he found his muse while on a research trip to Mendoza, Argentina, which he described as an "intriguing environment, with rich complex fruit of amazing depth and quality." Today, Baroudi's unique varietals, such as his 2008 Malbec Gran Reserva, are recognized as world-class. Call 828-295-5505 for more information or reservations.

Join us also on Saturday morning for what we hope is the beginning of an annual event, Chetola Resort's Corkscrew 5K. The race, which will wind through both Chetola's property as well as Tanger Shoppes on the Parkway, will be held

in conjunction with Zap Fitness, and a portion of the proceeds will

benefit the Blue Ridge Parkway Foundation. Registration is \$25 in advance and \$35 on the morning of the event. Morning sign-in and registration begins at 7:30am, and the race starts at 8:30am. Wine-themed prizes, including wine and retail items, will be given to the winners in various age groups, as well as grand prizes for overall male and female. We may even have wine stations along the route, so stay tuned. To register, call 828-295-5533. ■

For more information on all Blue Ridge Wine and Food Festival events, call the Blowing Rock Chamber at 828-295-7801 or visit www.blueridgewinefestival.com.



WINE & FOOD FESTIVAL HIGHLIGHTS

UNCORK! THE FESTIVAL

6pm

The Grand Tasting Tent at Maple Street Parking Lot \$35 in advance, \$45 at the door (No Refunds)

Uncork! the Festival will be a culinary delight of Alaska Seafood and other fresh meats, fruits and veggies served under the Grand Tasting Tent with some very special reserve wines not offered at the Grand Tasting.

PURO UNO FLIGHTS AT TIMBERLAKE'S 5:30-9:30pm

GRAND WINE TASTING Saturday April 13, 2013 NEW TIME: 2-6pm! \$35 in advance, \$45 the day of event (No Refunds)

Childcare Services are available through Chetola Resort's Recreation Center. The cost is \$10 an hour plus \$2 an hour for each additional child and must be paid in cash. At least a 24-hour notice is required to secure a babysitter for you. Contact Chetola's Recreation Center at (828) 295-5535

PURO UNO FLIGHTS AT TIMBERLAKE'S 5:30-9:30pm

For a complete schedule, visit www.blueridgewinefestival.com







Thursday, April 11

Friday, April 12

Saturday, April 13





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FITNESS SCHEDULE THROUGH APRIL 30, 2013 NEW SCHEDULE WILL BE AVAILABLE APRIL 15TH

Class	Time	Sun	Mon	Tues	Wed	Thurs	Fri	Sat
Gentle Yoga	5:30pm			X				
Hatha Flow Yoga*	9:15am						x	
Hatha Flow Yoga*	5:30pm		X					
Pump & Flex	8:30am					X		
Quick Fit	8am				x		x	
Swan Flow Yoga	9am	x						
Swan Flow Yoga	9:15am				x			
Swan Flow Yoga	5:30pm					X		
Water Works	9am		x					
Yogalates	9am							X
Zumba Tone	8:30am			X				

*All classes are 60 minutes, except Hatha Flow Yoga, which is 90 minutes.

Fitness Class Pricing

- •Chetola Guests: \$8 per class
- •Non-Chetola Guests: \$10 per class • Chetola Club Members: Free

 - •10-class card: \$90 (\$9/class) •20-class card: \$160 (\$8/class) Class cards do not expire

- **Private Personal Training**
- •1 Session: \$40 per session
- •5 Sessions: \$175 (\$35 per session)
- •10 Sessions: \$300 (\$30 per session)

Semi-private (2 people, 1 trainer/instructor) • \$60 per session

- \$250 for 5 sessions (\$50 per session)
- \$400 for 10 sessions (\$40 per session)



t's a literal feast at Chetola with two back-to-back wellness offerings in the same week. First, you can journey to France without ever leaving the resort thanks to the 'French Feast' wellness dinner on Feb. 21. This plant-based French twist on romantic favorites features everything from Coq au Vin and Creme Brulee to Salade de Provence and Paté. Seating is limited, so reserve your flight...er, seat now.

A mere three days later finds Catherine Scantlin and her culinary cohort Caroline Stahlschmidt showing participants how to whip up 'Glorious Greens' in the latest edition of the famous monthly whole foods, plant-based hands-on cooking classes. Prepare and indulge in such treats as Kale, Brussels Sprouts, Pomengranate and Orange Salad; Spinach-Cilantro Chickpea Salad; Collard Wraps with Edamame Hummus; and Chocolate Fudge Cupcakes. For more information, visit www.chetola.com.



'FRENCH FEAST 'WELLNESS DINNER THURSDAY, FEBRUARY 21 Through Feb. 17: \$29.95/person or \$49.95/couple **Dinner includes tax and gratuity** Dinner at 7pm Seating is limited; call 828-295-5535 for reservations.

Beginning Feb. 18: \$39.95/person or \$59.95/couple Doors open at 6pm for cash bar and appetizer course







GARDEN VARIETY PLANT-BASED DINNERS AND COOKING CLASSES TAKE YOU FROM FRANCE TO YOUR GARDEN

'GLORIOUS GREENS' COOKING CLASS SUNDAY, FEBRUARY 24 4-6pm **Through Feb. 21: \$50** Beginning Feb. 22: \$65 *Interactive cooking demonstration ***Recipe Tastings** *Printed take-home recipes *Voucher for one yoga/fitness class *10% coupon off spa products at The Spa at Chetola Resort Class size is limited; call 828-295-5531 for reservations.



www.chetola.com

BOARD COMMUNICATIONS BY ED DIAZ

reported in our last newsletter that we had once again received a Gold Crown rating from RCI. I am pleased to report that Interval International (I.I.) has awarded us with a similar status. And with the assistance of the Chetola's Marketing Dept., we have issued a press release to newspapers in North Carolina and surrounding states to promote our properties.

We continue to upgrade all of our units. The new rockers/gliders will be placed in some units by the end of the first quarter, with the program scheduled to be completed by the end of the second guarter. And we are updating the pictures in all of the units.

Shortly you will receive information explaining how to apply to run for the board. This will be followed by a separate packet of information regarding the annual meeting, which will be held on Saturday, June 29. On Friday evening, June 28, board members will be available from 6pm to 7pm for informal discussions. Details will be provided in your packet. We hope that many of you will be able to attend this meeting, but if you are unable to attend, please return your proxy along with your ballot. You will be voting to fill three slots for two-year terms.

We are also continuing certain exterior maintenance programs. On the interior, in addition to routine maintenance, we will continue to improve the units as funding is available. The board will be discussing all of these issues at its next meeting. You can help us with the maintenance of the units by filling out the information forms provided to you when you stay in your units. If you prefer, contact a board member (see contacts below).

A few fixed and floating weeks remain in our inventory of foreclosure units, which are being offered at very low prices plus closing fees. For information, visit the "owners" section of www. chetolalakepoa.org. To purchase any of these units, contact Maggie Gamble. These units can also be rented to you, your family or friends for a three-night minimum of \$100 per night. For more information on rentals, call Chris Edwards, Timeshare Coordinator, at 828-295-5510, or Clarence Stroud, Property Manager, at 828-295-5500. Please feel free to contact me or any other board member if you have any questions or comments about your units or other matters of interest to you.

2012-2013 POA BOARD CONTACT INFO

- President Vice-President Secretary Treasurer Director Director Director DIT
- Ed Diaz Bob Warmuth Dave Roever Jim Luneke Tom McVerry Maggie Gamble Molly Kennerly **Richard Kreisel**

emd333@earthlink.net bigbob@embarqmail.com dave.roever@charter.net jbluneke@yahoo.com tmcverry@hotmail.com mgamble@crosland.com mollykennerly@aol.com rekreisel@aol.com

864.233.7005 828.322.7467 828.294.9944 423.926.5390 704.542.3530 704.561.5218 910.488.8634 919.781.3819

www.chetolalakepoa.org



'SPRING'ING FORWARD BY CLARENCE STROUD, **PROPERTY AND RESTAURANT MANAGER**





hours in advance.

In other news, Timberlake's will be featured in the April issue of US Airways Magazine. We will share the story in the next newsletter.





s the mountain air makes its seasonal transition from wool sweater chilly to light jacket cool, it's time to fire up the grill for one of our most anticipated outdoor offerings, Steak on the Lake on the Timberlake's patio. Gather around the firepit with friends and enjoy NY Strip cooked to order, potato and a side salad, as well as a little live music. The event will take place

every Wednesday evening (weather permitting) beginning in May. Stay tuned for details.

Timberlake's also continues to offer First Friday Date Night. Taking place the first Friday of every month, the restaurant, in conjunction with the recreation center, offers complimentary child care while you dine from 5 to 8pm for up to two children ages 3-12. Each additional child, as well as children ages 1 and 2, is an extra \$5 per child. Extended hours childcare is also available from 8-10pm for \$5 per hour per child. An optional children's meal for \$5 is also available at 6:30pm, with a choice of all-natural peanut butter and jelly sandwich with a fruit cup or a cheese pizza. No outside food is permitted. Call 828.295.5505 from your condo or outside the Resort. Reservations for dinner and childcare require a 48-hour advance notice with a \$15 reservation hold that is not charged if your reservation is cancelled more than 48

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TIMESHARE TRADES/SALES

Please forward your timeshare trades and sales to be included in the next Chetola Dispatch by May 5. Email them to Allison West at awest@chetola.com. Please limit listings to 30 words. For discount rental rates in Chetola Lake POA units, please contact Chris Edwards at 828-295-5510 or Clarence Stroud at 828-295-8664.

Week #12 / For Sale or Trade, Laurel 3, Upper floor 2 bedroom deluxe unit, with lake view, sleeps six. Will sell for \$5,000 or trade for a comparable beach unit of any week in North or South Carolina. Contact Margaret Dunn at 910-392-3111, marggdunn@aol.com.

Week #27 / For Trade in exchange for any week in May 2013, Maple 3, 2 bedroom deluxe, 2 bath, full kitchen, dining room, living room with sleeper sofa, balcony, Jacuzzi tub, fireplace. Contact bigbob@embargmail.com.

Week #28 / For Sale, Azalea 4, peak July week, sleeps 6, near Recreation Center, Friday check-in. \$7900. Owner/Realtor. Contact Rachel Campbell at 704-542-2064 or 704-488-4646 or email rachcamrjc@yahoo.com.

Week #32 / For Sale, Dogwood 2, 2 bedroom, 2 bath deluxe, sauna, great view and location, renovated. \$7,000/obo; will con-



sider renting. Contact Hal Fleischer at 561-279-0960.

Week #40 / For Trade, Maple 2, 2-bedroom deluxe (red) in exchange for similar 2BR deluxe (red) between weeks 23-33. Beautiful time of year, leaves are changing and weather is great. Contact Sassy Loiki at 704-807-3356 or sassydeals@aol.com.

Week #42 / For Sale (or possible Rent), Laurel 1, 2 bedroom deluxe condo. Sleeps 6, ground level, near clubhouse, restaurant and pool. Nice view down the hill and close to the top trail. Third week in October. Value is \$7,000; will take \$5,000/obo. Patti Eikenberry 937-423-0463 or 937-548-3623.

Week #45 / For Trade, Spruce 4. Will trade Nov. 10-17 for a week in May or June. Contact Ned at 704-484-9396.

Week #51 / For Rent, Birch 1, 2 bedroom, deluxe, available Dec. 22-29. Recently upgraded with new bed, TV, and wireless Internet. Contact Jan at 434-806-6141 or email SMHL@aol.com. ■



For a complete listing of area events, visit www.blowingrock.com or www.exploreboonearea.com



FEBRUARY

February 21 - April 25 2013, "The Carolina Mountains: Photography of Margaret Morley", Images of 1890s Appalachia, BRAHM, 159 Chestnut St. Tue. & Wed. 10am-5pm, Thu. 10am-7pm, Fri. & Sat. 10am-5pm, Sun. 1-5pm, closed Mon. Admission: \$8. 828-295-9099. www.blowingrockmuseum.org

High Tea at Chetola, Evergreen 19 Room. Assorted teas, scones, cookies, tartlets, profiteroles, blueberry-lemon bread and sandwich gauteau. 2-4pm. \$30/person. 828-295-5509. www.chetola.com

Walnut Street Theatre's "Around 20





CALENDAR OF EVENTS

The Carolina Mountains: Photography of Margaret Morley

the World in 80 Days", Valborg Theatre, ASU, Boone. Jules Verne's classic adventure tale. 8pm. Tickets: \$15 adults, \$8 students. 800-841-2787. www.pas.appstate.edu

21 Cork & Canvas, Blowing Rock Art & History Museum. Canvas, easel, brushes, paints, an apron, wine, ice bucket, water and light snacks provided. Bring your favorite wine if you prefer. 5-7pm. Cost: \$35 museum members, \$40 non-members. Reservations must be made in advance. 828-295-9099 ext. 3006. www.blowingrockmuseum.org

French Feast Wellness Dinner. 21 Chetola Resort, Evergreen Room. Fivecourse plant-based French twist on romantic favorites. Doors open at 6pm for

www.chetola.com

CALENDAR OF EVENTS cont. from page 13

cash bar and appetizer course; dinner at 7pm. Tickets: \$29.95/person or \$49.95/ couple thru Feb. 17; \$39.95/person or \$59.95/couple beginning Feb. 18. Price includes tax and gratuity. 828-295-5535. www.chetola.com/fitness.html

"Resolution: Glorious Greens" 24 Cooking Class, Chetola Resort, Evergreen Room. Whole-foods, plant-based cooking class. 4-6pm. Cost: \$50 thru Feb. 21; \$65 beginning Feb. 22. 828-295-5535. www.chetola.com/fitness.html

MARCH

Thru April 25 "The Carolina Mountains: Photography of Margaret Morley", Images of 1890s Appalachia, BRAHM, 159 Chestnut St. Tue. & Wed. 10am-5pm, Thu. 10am-7pm, Fri. & Sat. 10am-5pm, Sun. 1-5pm, closed Mon. Admission: \$8, 828-295-9099. www.blowingrockmuseum.org

Harlem Globetrotters 2013 World 20 Tour, The Holmes Center, ASU, Boone. Tickets start at \$16. 828-262-6603. www.theholmescenter.com

Easter Egg Festival & Hunt, Me-23 morial Park, Blowing Rock. Free fam-



Harlem Globetrotters

ily event. 828-295-5222. www.blowingrock.com

"Cook Once, Eat 5 Meals" Cook-24 ing Class, Chetola Resort, Evergreen Room. Whole-foods, plant-based cooking class. 4-6pm. Cost: \$50 thru Mar. 21; \$65 beginning Mar. 22. 828-295-5535. www.chetola.com/fitness.html

APRIL

Thru April 25 "The Carolina Mountains: Photography of Margaret Morley", Images of 1890s Appalachia, BRAHM, 159 Chestnut St. Tue. & Wed. 10am-5pm, Thu. 10am-7pm, Fri. & Sat. 10am-5pm, Sun. 1-5pm, closed Mon. Admission: \$8. 828-295-9099. www.blowingrockmuseum.org

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"Dido an Aeneas" at ASU

"Dido and Aeneas" and "Bas-4-7 tien und Bastienne", Rosen Concert Hall, ASU, Boone. ASU's Hayes School of Music presents Henry Purcell's Dido and Aeneas and Mozart's Bastien und Bastienne. April 4-6 at 8pm and April 7 at 2pm. Tickets: \$10 adults, \$8 students. 800-841-2787. www.pas.appstate.edu 6-7 34th Annual Trout Derby, various locations, Blowing Rock. April 6 from 6am-5pm, April 7 from 6am-4pm. No entry fees required or pre-registration required. Take your catch to the American Legion Building on Wallingford Strreet. Prizes awarded at 4:30pm on April 7.

828-295-4636. www.blowingrock.com

10-14 8th Annual Blue Ridge Wine & Food Festival, Blowing Rock. Uncork,





CALENDAR OF EVENTS cont. from page 14

Garrison Keillor

Cooking Demos, Wine Tastings, Winemakers' Dinners, The Grand Tasting, Bartender's Brawl, live music and more. 828-295-7851. www.blueridgewinefestival.com

Chetola Resort's Corkscrew 5K, 13 Chetola Resort property. Advance registration \$25, day of \$35. Portion of proceeds to benefit Blue Ridge Parkway Foundation. 828-295-5535. www.chetola.com

An Evening with Garrison Keil-16 lor and Musical Guests, Holmes Center, ASU, Boone. The Prairie Home Compan*ion* radio host will be joined by musicians performing works that reflect our region's character and cultural traditions. 8pm. Tickets: \$38 adults, \$35 faculty/staff/seniors, \$20 students, \$15 ASU students. 800-841-2787. www.pas.appstate.edu