

# THE LINKSLETTER

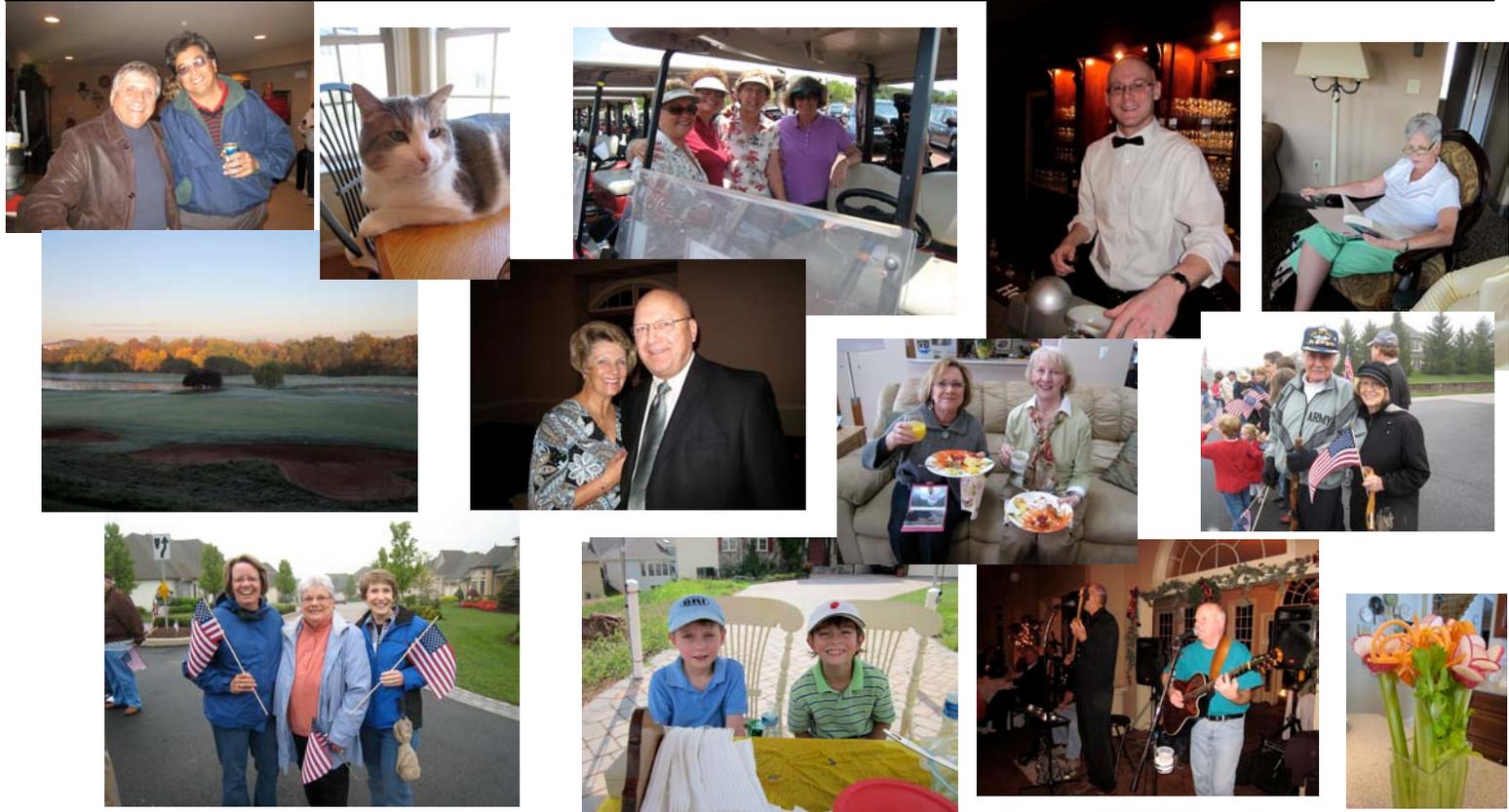


February, 2011    Written and edited by Lynn H. Hunter    A publication featuring golf and community stories, photos, and events.

## The Year that Was A photo montage of the year 2010



## Whatever the season, something is always happening at The Links of Gettysburg. Young and old alike celebrate life, fun, & friendships!



Two blizzards, Wounded Warriors, The Hawaiian Open, line dancing, community gardening, book discussions, breakfasts, lemonade, parties, & music...a great place to live!



**Newspaper Drop-Off**

*8 Parkland Court*

*Thanks to neighbor, Frank Negro, it is convenient to recycle our newspapers! Look for a monthly e-mail from Frank specifying the exact date and time for newspaper drop off. Place your papers outside Frank and Sandy's garage. Please remove colored/glossy inserts and tie firmly with string.*

**Frank Negro**

[fasnegro2@yahoo.com](mailto:fasnegro2@yahoo.com)

**Frank is a retired MD teacher, a substitute teacher here in PA, and also a new granddad. He organizes a yearly golf tournament, The Hawaiian Open. Look for more details about that event in early summer.**

**Boy Scout Project**

*3rd/4th weekend monthly*

*Frank and the local Boy Scoutmaster coordinate the pick-up date for our community. Many thanks for this worthwhile project. The goal for 2011 is to increase the volume of recycled newspapers at The Links.*

Folks at The Links are truly appreciative of the communications from Frank Wollard. Not only does Frank regularly update the community directory, but he lets residents know about needs, news, and important events.

The many clubs and committees, moderated by specific residents, send out announcements and dates via e-mail. At this writing, besides newspaper re-cycling, The Links has a bookmobile from the Adams County Public Library, a ladies' bridge group, a bring-your-own-project event, monthly ladies' breakfasts, poker night, yoga and body sculpting, a men's cigar group, book discussions for both men and women, a billiards club, and a social committee.



Bonni Klein announces Friday Happy Hour details with meal and special drink descriptions.

The Home Owners Association (HOA), manages community issues.

The Architectural Review Committee can be contacted about community improvements and landscaping and the Community Center Committee takes care of our community center.

For further details please consult our website: [www.courtyardshoa.org](http://www.courtyardshoa.org)



Chef George Keeney, our Chef here at The Links of Gettysburg, is a man of solid culinary principles. Since his goal is to provide from his kitchen, a “quality product” each and every time, Links’ residents, wedding guests, and golfers alike enjoy each morsel of his delicious food. It is no wonder that in six years, The Links’ Food and Beverage has experienced tremendous growth! With 60-70 weddings per year, Chef George’s reputation enables the Links as a wedding venue to “sell itself.”

Acceptance into the first-class Culinary Institute of America at Hyde Park, NY, was a long process and a two year wait list. George persisted, was accepted, studied, and graduated in May 1984. Competition in the culinary world was and is fierce. I was interested to learn from George that the honored title of “professional chef” wasn’t even recognized in The United States until 1976. Before that, a Chef was described as a “domestic laborer.”

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One of George's many influences came in his late 20's with a remarkable man, James "Seamus" Mitchell, then in his 60's. George first met Seamus while working under Executive Chef Bill Barum at the Pittsburgh Hilton and they later worked together at The Baltimore International College. George learned mental discipline, motivating skills, and how to read/lead people from Seamus. Managing so many personalities in a kitchen is like a smooth dance: being calm, showing no fear, focus, mental toughness, and taking charge. Everyone looks to the chef/leader to get the job done; the chef sets the emotional tone of the operation. If a challenge or curveball occurs or in the moment a subordinate doesn't grasp why something is a priority, it's best to talk about it later, as a learning tool. Although Seamus died of cancer, his words and example are deeply rooted in George's management style.

George also worked with Mark Jalbert, the owner of Pomona's in Biglerville. George then worked a couple days a week for free, at the bakery behind The Blue Parrot, because of the level of respect for Mark, his products, and techniques. "It was too much fun to pass up," says George. "In the process to help a buddy get things rolling I actually didn't work for free. Mark paid me in bread...literally...in bread!"

Before coming to The Links George was at Carroll Valley Resort and The Cashtown Inn. Believing the potential at The Links and wanting a new challenge, George came to The Links in September 2004. He works with two wedding coordinators, Suzanne Thompson and Amanda DeFalco. All three communicate closely with the brides, grooms, and their families, taking a positive, pleasant, direct approach when assisting customer with product selections and all that goes with it. George explains: "Our goal is to make every event as seamless as possible. Perfect doesn't exist, but awesome does!"

George also expressed appreciation to Bonni, Rick, and the entire Klein family who have been tremendously supportive and are so easy to work with. George reminisced about the 515 dozen sticky buns that he, Bonni, and the wonderful volunteers turned out for a local Heart Association and Gettysburg Fire Department Fund Raiser. This photo memory is taped above the desk in his office with about 40 other photos of family and friends.



Chef George has mentored some 20-plus young chefs over the years, most of whom went on to culinary school. He is particularly proud of James Boccanegra, now chef of The Hilton Palacio del Rio in San Antonio, TX and Mark Bliss, chef at The Silo, also in TX. George's best advice for young 'culinarians' is to get a job in a predominately cook-from-scratch kitchen and persist for at least 2 years. "If you still enjoy yourself, then take a serious look into culinary/restaurant school," George advises.

Born in Camden, NJ in 1960, George is the 5th child of 7, with 3 brothers and 3 sisters (one brother, Mark has passed away). Growing up, he loved swimming, basketball, playing sports in general, and riding Missy one of the family's Tennessee Walkers. When he was 3 his family moved to Cambridge, Ohio; at six, his family moved to Indianapolis, Indiana where his Dad worked for RCA. They eventually moved to Westminster, MD. While working at Elby's (his 2nd restaurant job) in Gettysburg, PA, George realized that he wanted to become a chef. George's parents (Alex, an industrial engineer and Mary a registered nurse), now in their 80's, live nearby in Littlestown.

George met his wife Cindy, in 1982 and married her in 1986. Their children Paige, 21 soon to graduate from High Point University, N.C. and Mikey 20, have worked here at The Grill.

Their oldest son, Danny, is stationed in Dover, DE in the Air Force; he also worked at The Links as a busboy and the grounds staff. George and his wife enjoy traveling, most recently to Seville, Spain. George exercises at the Y.W.C.A., officiates basketball with the PIAA, and plays golf. His favorite vacation restaurant meal was enjoyed at Bouchon in Napa, CA. The top restaurant of all time was Rudy's 2900 in Finksburg, alas, now closed. Here in our area, George recommends Sheppard's Mansion (high end), Gary Owens Pub (casual), and General Pickett's Buffet (family).

We are surely blessed to have Chef George among us. He describes his job as "fun work!" When not cheering for one of his favorite teams (Dolphins, Pirates, Spurs, Nebraska Football ) or being with his family, he is practicing the ART of cooking right here at The Links.



### Career Highlights

- Assisting in making what was at the time "The World's Largest Cake", for Ronald Reagan's birthday, in Austin, Texas.
- First non-Asian chef to cook for The Chinese American Society of Western, Pa. While at The Pittsburgh Hilton, prepared an 11-course meal for 600 diners.
- Lead chef for a meal honoring Mario Lemuix, of the Pittsburgh Penguins in 1987.
- American Culinary Federation Greater Baltimore Chapter, Chef of The Year in 1991.
- During time in Pittsburgh, did pre-game meal for Steelers.
- Cooked for numerous celebrities, Phil Collins, Billie Joel, Farrah Fawcett, Tommy Lasorda, Gerald Ford John Bon Jovi, et. al.
- Known as The Ice Man when working with the Hilton Corporation, sometimes doing 4-plus ice carving after a 10-hour day in the kitchen.

# “Always Keep a Happy Heart”

Grandmother Pfaff



**Ginny Werder  
as a young  
girl**



**Bill and Ginny**



**Ginny in  
her  
studio at  
home**

There is an artistic, spontaneous, reverent, gracious, courageous, witty, philosophical, and grateful grandma among us...Grandma Ginny. When one of her ten precious grandchildren turned 13, she wisely wrote to her with the advice that her paternal Grandmother Pfaff always gave: “Let nothing disturb thee, let nothing affright thee; all things are passing, only God is eternal.” When her beloved Dad passed away in 1974, she vividly remembers seeing “flashing luminescent blue lights” in her mind’s eye and believes now that his soul was passing through. Since that sleepless night, Ginny has never feared death. Ginny keeps a list of “things my Grandmother used to say,” These truisms have bolstered Ginny up throughout life’s joys and sorrows: “Dare to be different.” “It’s warfare from cradle to grave.” “Snicklefritz!” “Obedience is better than sacrifice.” “Above all, to thine own self be true.” One thing is for certain: our neighbor, Ginny Werder, is delightfully wise and resilient.

Mary Virginia Pfaff Werder was born in Elizabeth, NJ. Her father worked for ESSO, Standard Oil Company of NJ (now EXXON). He moved the family to Aruba in the Dutch Antilles. Ginny’s family, Mom, Dad, and older sister, Bobbie, lived in a gated community surrounded by divi divi trees. She remembers being carried on her dad’s shoulders to and from the lagoon. Always an avid boater, her dad loved sailing and even had a floating home, the “Nada Mas,” in his later life.

When Ginny was seven years old, an important event occurred at her Aruban grammar school. After the children drew witches for their first grade teacher, Ginny’s paper was held up and given exemplary praise. Ginny never forgot what she felt at that moment! When she eventually became a loving mother to seven children and an elementary school art teacher, she retained the memory of building a child’s self-esteem with “praise, praise, and more praise.” Years later, as an accomplished artist herself, Ginny found that “her greatest pleasure came from teaching young people and learning from their spontaneity and freedom of expression.”

On Ginny's 13th birthday in 1948, she flew with her mother on a KLM airplane to NJ via Miami. She tearfully left her father and sister behind. Her parents had divorced. Although she still spent many carefree summers in Aruba, Ginny lived with her Mom and Grandmom in NJ. Even though there were difficult times in Ginny's early childhood, her Grandmother Pfaff and the nuns at St. Peter's school remained consistently positive in her life, imparting to Ginny much joy, strength, and courage.

Meanwhile, Ginny's father re-married. His new wife, Anne Tuthill, was a local school teacher in Aruba and she became a strict yet loving step-mother to Ginny. She taught Ginny to bake, to sew, and to swim. Ginny retains Anne's Singer sewing machine to this day. Ginny's dad would take her and her friends sailing, cooking out, and sleeping under the stars on his sailboat. At his and Anne's suggestion, Ginny applied for and was accepted into The Rhode Island School of Design. Ginny will be forever grateful for the financial sacrifices her Dad and step-mom made to make this life-changing experience possible. Ginny concentrated in painting for three years and, as a senior, majored in art education. She graduated with a fine arts degree.

After graduation, Ginny took her first teaching job in Cranford, NJ where she took a cab to 7 different schools and where she taught "art on a cart." At the time she was engaged to a friend from Aruba, then a senior at Lehigh University. Ginny's friend at her rooming house suggested that they join the Ski Club, and so they did!



One night at a club social, Ginny was dancing with a young man named Bill Werder, a civil engineer with PSE&G in NJ. He noticed her engagement ring, but, the rest is a fairy tale. Ginny broke her engagement, married Bill in 1958, and went on to have a beautiful family.

These were busy years as Bill took the train into work. With only one car and seven children, life was a whirlwind. When the family moved to New Providence, NJ, they purchased a larger home to accommodate their growing family. Ginny took a local oil-painting class and gradually got back into her art. She also began teaching at Kent Place School, a private school in Summit, NJ. With academic emphasis on heaps of praise, Ginny found her job to be rewarding. She has many memories of art shows and of the creativity of her students, keeping to this day some of the youthful drawings from her students at Kent. At the same time, Ginny gave art lessons in her private studio at home.

Later, in the 1980's, Ginny became an independent, professional artist in her own right. Moving to Dorset, VT and surrounded by the beauty of nature, she began to experiment with acrylics. As her style emerged, Ginny found that acrylics "allow every stage of painting to be an adventure." With spontaneity, and change, she finds that the unexpected happens as she paints, applying colors in layers. Her work, joyfully floral, "progresses from a color and gesso base." By "adding and subtracting paint," Ginny's paintings evolve; as the values are deepened, "lending a batik effect, clusters of shapes create an exciting atmosphere and a solid foundation."

"My paintings reflect my love of nature and capture the infinite beauty of flowers."



"The unexpected happens when she paints: she builds imaginative and fanciful images on the canvas which give her paintings a dramatic and impressionistic quality." Ginny's work has been shown in galleries throughout VT and NJ. Currently she shows paintings in her home in Garrison Falls. In 2009, she won the prestigious Adams County Art Show. Ginny would like for all people to know intimately the "joy of art." This writer encourages you to experience Ginny's lovely artwork in person!



Although Ginny's husband, Bill, was in ill health with throat and neck cancer in 2008, the Werders moved to Garrison Falls at the suggestion of their son Bill and also of friends Aileen and Guy Henry. Son Bill works in Frederick at Avanti Marble and Granite and would send his parents photos of our development in hopes that they would move here. Ginny and Bill not only moved here to be closer to family but to escape the harsh VT winters. Relishing friendly and supportive neighbors, Ginny also enjoys her spacious studio.



Sadly, Bill passed away on December 29, 2010. The Werders had been married for 52 years. As Ginny's children and grandchildren in NJ, MD, NC, CA, and PA surround and comfort her, she remembers what Grandmother Pfaff always prayed at times like these: "Grant me the serenity to accept the things I cannot change, the courage to change the things I can, and the wisdom to know the difference."

And, if I know Ginny, she will rely on her "happy heart" to sail on!



***IT HAS BEEN MY PLEASURE TO SHARE STORIES ABOUT OUR NEIGHBORS IN THE LINKSLETTER AS WELL AS TO DISCOVER THE WORKINGS OF OUR GOLF COURSE COMMUNITY. MANY THANKS TO THOSE FAMILIES THAT OPENED THEIR HOMES AND THEIR HEARTS TO ME. I'VE ENJOYED EVERY MOMENT.***

***PEACE, LYNNIE HUNTER***