

# The Household WORD



ISSUE 4, DEC. 2003

A Newsletter about homes, you...and Bill

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# Extreme HOME



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# Extreme HOME

—continued from cover

Paul and Trudy Withers and I go back many years. In fact, Paul is my oldest friend (though not in age) as we go back nearly 40 years, and Trudy, I've known nearly as long. You see, we all grew up together back in Millersburg, Pennsylvania; me at 426, Paul at 421 and Trudy at 415 Berrysburg Road. Paul's late-mother Shirl, referred to Millersburg as Brigadoon (if that paints the picture). Paul graduated from college and began his travels all around the United States and Canada as a cost engineer for construction companies, including two stints on the Alaska Pipeline; Medicine Hat, Alberta, Canada; Portland, Oregon; Baton Rouge, Louisiana; and close to home in Hackensack, New Jersey; among others. During that time in New Jersey, Paul and Trudy started dating, got married and ultimately headed for Denver, Colorado. I was best man in their wedding (you should see that photo—formal tails and me with an afro—suffice it to say you won't).



*The roof trusses are being set. Who would know that this was to become a railroad station replica just a few months later?*

Anyway, back to the story. Paul also qualifies as one of my most unique friends. After all that travel, he and Trudy moved back close to home in Halifax, Pennsylvania with children Andrew and Gwen. Paul and his dad went about constructing a beautiful log home in the woods. Next came a garage and office, and Paul turned his hobby into a business. Paul is what is known as a railfan. Maybe, the ultimate railfan. Paul chases trains all over North America and writes reference books and a magazine about them. He has published nearly 50 volumes which he has co-authored and photographed with all the gurus of his hobby. He produces and distributes a bi-monthly magazine called *Diesel Era* about diesel railroad locomotives. Unusual, of course, but Paul has a ready market that gobbles up his publications as soon as they're announced. Check out his website at [www.witherspublishing.com](http://www.witherspublishing.com).



When it came time to design a vacation home, Paul, an avid hunter and outdoorsman, thought he wanted to buy a retired railroad caboose and put it in the woods somewhere to use as a hunting cabin. Most of the available cabooses were in terrible shape so he began the search for land with the idea of building a small home . . . near the railroad tracks, of course. As only Paul could do, he found this tract of land (a former ski resort) with an existing foundation near Thompsettown, Pennsylvania that was right across the highway from the Norfolk Southern tracks and the Juniata River. Paul (who, like me) always has to have a project going on or at least something on the backburner, decided to design and build a replica of a railroad station. With the help of friend Larry (a retired Conrail employee) the design started to take shape and before you knew it, materials were ordered and the station started to appear out of the ground. The station is based on original plans for a 1906 Union Pacific Railroad design for use in small towns and was modified to match a typical small town Pennsylvania Railroad station.

I remember when I saw the first pictures, I thought my friend had truly gone off the deep end. Has he really taken this train obsession to the nth degree? This answer was yes, but when I saw it in person I was just blown away (or should I say we, as KT was with me for the unveiling of Paul's masterpiece). This building project is so spectacular I just had to share it with you.



*Interior detail of the intricate pressed tin ceiling. The cornice is left unpainted to show what the ceiling looks like before it is completed.*

My first exposure to the station was last Thanksgiving (2002) when the Withers asked us to join them for a holiday dinner. Sounded like a good idea, although there was no kitchen at that point. Not to worry. Trudy's response, "I have outlets." Plumbing was functional, as was the bathroom. No kitchen stove, although the fridge and microwave had been delivered. Add to that an army of crockpots, warming devices and the deep fryer outside for that Cajun-style deep fried turkey, and we were set for one terrific meal.

Authentic in detail best describes Paul and Trudy's creation. So authentic that people actually stopped by when it was under construction to ask Paul when the train would begin stopping there and complimenting them on what a nice job they were doing fixing up the old railroad station! He decided to name the station Tuscarora Springs and had Pennsylvania Railroad replica station signs cast for the building's gables announcing the name of the station stop just as the railroad did 100 years earlier. The station is Victorian in style with the interior having 14 foot ceilings with pressed tin coverings, wainscoted walls and period lighting. A large "great room" occupies the space where the waiting room and bay window ticket office would be. This is where the kitchen and family areas are located with ample entertaining space and a perfect view of the Juniata River and the trains that pass by. The station master's office is the master bedroom and there is a



*Voila! The masterpiece is nearly completed in this photo. Did I exaggerate in my description? I think not.*

*That's Paul and I at Cape Canaveral in Florida awaiting the launch of the Space Shuttle (that's a story for another newsletter).*

Victorian tiled black and white bath on the first floor. The stairs to a second floor sleeping loft are hidden behind the freight door (which does not operate). Underneath the station is plenty of storage for the Withers' toys including four wheelers, kayaks, skis and the tools needed for outdoor maintenance and construction. A freight platform will function as a porch which is in the process of being constructed. There is still room in front of the building for 80 feet of track, and maybe, someday, that old caboose! All in all, Paul will tell you it turned out better than he could have imagined and a long way from the caboose in the woods.

So next time you turn on HGTV's Extreme Homes, don't be surprised to see a story about this vacation home turned railroad station. Or is it the other way around?

*All photos by Paul K. Withers*

## *I know A FRIEND who knows SOMEONE who knows SOMEONE*

I hope that friend or someone is me! You know me, always hammering on the importance of recommendations and referrals. And to prove to you my point, this is the perfect illustration of what you all mean to me and the importance of referring my name to your friends, family and business associates.

This story begins with Leo and Wanda Nikolaus, who I met in my former life back about 1982. I would see the Nikolaus' on occasion, and, like every one of my clients, they got a letter announcing my foray into the real estate business in 1988 (hard to believe it's going on 16 years). One day, the phone rang with the familiar, "remember us?" It seems Leo and Wanda's son Paul's college roommate (got that?) and his wife were moving to Lancaster and they asked me to make contact with Carmen and Elaine Petruzelli. They moved into their first home (a newly built home to their specs) in West Hempfield in February of 1992.



Son Paul was next to move back to Lancaster County in June of 1992, in fact buying Jim and

Kathy Young's house (also clients) in the same neighborhood as Carmen and Elaine.

The next call came from Elaine's sister and her husband, Karen and Dave Frank, who were coming back to the United States from the U.K.; Dave to start a new job with Armstrong. Dave and Karen moved into their Manheim Township home in May of 1997.

Back to Leo, who works at National Computer Systems in Columbia along with friend (and client from my former life) Dave Horn. Dave and I sit on the Board of Directors of the Citizens' Scholarship Foundation of Lancaster County together. They were kind enough to

*—continued on p.5*

# F1 = A+



*The U.S. debut of the yet-to-be introduced 645ci took place in front of our hotel. Drool!*

Okay, I admit it. I am a car snob. Suffice it to say you already knew that. I love all cars, but the more expensive, sometimes all the better. Current or vintage, and, of course, all things

BMW. So when the opportunity came to go to a Formula One race at Indianapolis with BMW as host, I said why not? I must confess, the details were sketchy, but I made the call and was put on "the list" for consideration, with the understanding that I would

receive a call within the next few days if KT and I were confirmed to go. Sure enough, the call came and the overnight confirmation followed with much more detail. What did I just agree to? It turns out, I agreed to one fantastic weekend known as the BMW Formula One Experience.

Friday, September 26, we boarded the flight to Indianapolis, and upon our arrival, we were greeted by a representative from BMW and escorted to our hotel, the Westin Downtown Indianapolis. Never having been to that city, we were both impressed with the blend of old and new buildings and the cleanliness of the city. Parked in front of the hotel was a bevy of Bimmers, including the new 530i and the yet-to-be introduced 645ci (its North American debut). Let's just say it's a knockout design that will take its place among classic BMW's.

After checking in and receiving our itinerary, we went to our room to find matching BMW Williams Team backpacks replete with earplugs, chapstick, bottled water, snacks, binoculars and a really cool fleece pullover (perfect since the weather was not cooperating). Back to the shuttle bus and off to the track to watch practice. We arrived at the track and were rushed off to the BMW Suite between the start/finish line and the first turn just as cars were being launched. Launch is the appropriate word as these cars accelerate like a rocket. And the noise is deafening. Earplugs are a must. We were told that the noise behind the driver's head is 140 decibels (a jet engine is 120 decibels) making it the harshest working environment in which a human being is asked to function.

Following practice, KT and I walked to the Indianapolis Hall of Fame Museum which chronicles the evolution of racing (very cool) and on our way there, ran into Lancastrian, BMW enthusiast and fellow Lancaster Museum of Art Board member, Richard Bennett, and his friend Bill, also experiencing their first F1 race in person. It's a small world and, once again, proof that I'm never able to get away with anything.

Back at the BMW Suite, we watched as practice resumed and lunch was served. A short ride back to the hotel and we were able to take a break before the evening's activities. That evening was a cocktail party at the hotel with all the dignitaries from BMW, including BMW US Chariman and CEO Tom Purves, PTG's head Tom Milner (he prepares M3's for BMW's racing teams), legendary BMW driver Hans Stuck, and Rick Hendrick of Hendrick Motorsports (NASCAR's Jeff Gordon's teamowner), among others. Back to the buses and a ride to an indoor karting course that BMW had reserved for the evening. What followed was nearly four hours of serious competition, only to realize how good others were at this and how really bad we both were. Nevertheless, a fun evening.

Saturday morning, back to the track for more F1 Team practice and qualifying, Porsche SuperCup practice and race (with specially prepared 911's), and yet another round of grazing. The weather improved and it made for a pleasant day. The highlight, however, was to come mid-afternoon with the arrival in our suite of BMW-Williams driver Juan Pablo Montoya. Suffice it to say that you would



*That's him. BMW's top driver, Juan Pablo Montoya, with BMW of North America Chairman and CEO Tom Purves.*



*The second moment we were all waiting for, the arrival of Ralf Schumacher, BMW's other driver, to our suite at the Speedway. He is being interviewed by Chris of the BMW Williams Team*



*Yes, that's me at speed on the kart track. I may have been kart #1, but that's not exactly where I finished.*



have thought the President of the United States was there being interviewed by Tom Purves from BMW. We mortal guests were offered the opportunity to ask questions. Wow!

Back to the buses and we were taken to the parking lot of the RCA Dome where an autocross was set up with matching Imola Red M3's (SMG paddle shifters on the steering wheel); 330i Sedans with Performance Packages (6-speed manual transmissions); and X5 4.6is (big motors with Steptronic automatics). BMW provided us with seven instructors (from their

Spartanburg, SC facility) as we were split into three teams in preparation for another competition. After six practice runs (two in each car), the three teams were timed against one another. Despite my excellent time (I'm bragging), our team came in third (like it mattered). All was not lost, however, as KT received a trophy (a fluorescent orange mini-pylon) for most improved driver! I've taught her well.

A quick trip back to the hotel, and an even quicker change prior to dinner that evening. BMW had arranged for us to have a catered dinner among a prominent car collection in downtown Indianapolis. They even brought in historic BMW's including a 507; 328 Mille Miglia roadster; 2002tii; and Hans Stuck's 1975 Formula One BMW March.

Sunday, Raceday, finally was here, but the weather did not cooperate. Colder temperatures, misty rain and a slight

breeze were upon us. Oh well, these guys run in the rain and we were there to make the best of it. And with a police escort, we bypassed all the traffic and were at the track in no time.

Despite the uncooperative weather, the day was another highpoint with the visit to our suite by BMW's other driver, Ralf Schumacher. BMW drivers qualified well the day before, both ahead of Ferrari driver and reigning F1 champ Michael Schumacher (Ralf's older brother). Things looked good for BMW. Could this be Montoya's bid for the championship as well as BMW-Williams' shot at the constructor's championship?

Next came the start of the race. Different from other racing series, the F1 teams have a standing start with a chaotic dash to the first turn. Unbelievable! Speed, noise and jockeying for position unlike anything I've ever witnessed. Whatever they pay these guys can't be enough (keeping in mind that Michael Schumacher is the highest paid athlete in the world). Unfortunately, things deteriorated for BMW rather quickly and the day ended on a negative with Juan in sixth and Ralf out of the race, but nevertheless, a great experience. All the folks at BMW were so kind and accommodating and we met many interesting and fun people throughout the weekend. The only problem, henceforth, is that we'll never be able to go racing any other way but first class!



*This place is amazing! The size, the crowd, the speed, the history. A car nut's paradise.*

## *I know A FRIEND...* continued from p.3

call for my services when co-worker Sharon and husband Steve Masteller relocated from Eden Prairie, Minnesota. The Mastellers moved into their East Hempfield Township home in November, 1998.

Dave Frank was hiring a new associate in his office at Armstrong and, he too, was kind enough to refer Fernanda Goncalves to me to assist her in relocating to the "big city." She moved into her Manheim Township home in October, 2000.

Leo and Wanda's daughter (and Paul's sister) Amy Keller and her husband Bruce were transferred by her employer, LensCrafters to my favorite place, Palm Beach County, Florida. They called me to assist them in the sale of their West Hempfield home and made their exit in February, 2002.

Paul was no longer just Paul, rather Paul and Angela, with baby Zachary on the way, so space was at a premium in the Nikolaus household. Time to "upgrade their accommodations," so, we sold their home in West Hempfield and designed and built a new home in Mountville, closing in May of 2002.

Somewhat simultaneous to all this, Carmen and Elaine decided to take advantage of a business opportunity in Philadelphia so they called and asked me to sell their West



Hempfield home. Reluctantly (it's always bittersweet to see clients leave Lancaster), I did, and they were on their way back to Philly in June of 2002.

Can you believe it, after all this, which started with Wanda and Leo

Nikolaus, they still live in the same East Hempfield house! I did such a great job, I convinced Wanda to tear up all the wall-to-wall carpets of their home and expose the hardwood floors. She liked it so much, she and Leo decided to stay. Oops!

The moral of the story: Call me, regardless of your needs and regardless of the price of the home you wish to buy or sell. Your friends, family and business associates should experience the top level of professionalism, expertise, knowledge and experience available and I strive to be that person. Remember, call me and call me first and only. And thanks to all of you for your continued business referrals and confidence in me as a real estate professional. I couldn't do this without you.

# fyi...about friends, clients and you.

The June 2003 newsletter cover featured an article about **Jaca White's kitchen** makeover. I received a call from **Sue Long** (of *Lancaster Magazine* fame) asking me if she could contact Jaca with regard to featuring her kitchen in an upcoming issue. The contact was made, and low and behold, Jaca's kitchen and house were featured in the September 2003 issue of the magazine in an article titled, "On The Menu: Color." Especially fitting, since it's the only thing on Jaca's menu (she doesn't cook)! A special thanks, Sue, for including me in the contractor credits as Jaca's realtor.



Reflecting the popularity of furniture from both Crate and Barrel and Pottery Barn (I've bought furniture from both), **Rob Bowman of Charter Homes and designer, Danette Larsen**, have furnished one of the model homes at **Millcreek** in West Lampeter Township with items from those stores. If you've not visited either Millcreek or the Crate and Barrel store in King of Prussia, put both of them on your radar screen. Did someone say Marketing 101? And speaking of marketing, Pottery Barn has begun offering a slipcased set of three books known as the **Pottery Barn Design Library** for \$24.95 each or the set of three for \$60.00. Call 1-800-922-5507 or go to [www.potterybarn.com](http://www.potterybarn.com). I also saw them in the book section at **COSTCO**. A little



**Jeff Peters** from my office is now Mr. and Mrs. Jeff Peters. Jeff and fiancée Lisa tied the knot Saturday, August 2, 2003 in Wrightsville. Congratulations!

Speaking of congratulations, **Paul Malmendier's** feature on HGTV was finally aired on Wednesday, August 20, 2003. Paul's work was featured in the November 2002 newsletter. Look for him on HGTV's frequent repeat schedule in the

show "**Modern Masters**." Despite what Paul thinks, he came off polished and competent, something he might not be quite yet in his new role as dad. Paul and Patty became the proud parents of a daughter, Eleanor Andrea (Ellie), September 19, 2003!

If, like me, you receive the proliferation of house magazines every month from Architectural Digest to Old House Interiors (I think I get like fifteen or twenty), it seems there is hardly room for another. But, I just got the premier issue (December 2003) of **Inspired House** from the Taunton Press and I would put this on the recommended list. Described as looking at a home from "your" point of view with no celebrity homes and stories from real people, architects and designers, they review and discuss things you can apply to your own situation. I think they have succeeded. Check it out at [www.inspiredhouse.com](http://www.inspiredhouse.com).



too "chick" for my tastes but lots of good ideas for Martha Stewart or Nate Berkus wannabees. Lisa Cooper from Cooper Custom Homes says everything I pick looks like a guy picked it anyway. No kidding!

My favorite HGTV program is back on the air. "**Dream House**," this time known as "**Brandon's Dream House**" airs Monday evenings at 8:00 p.m. and Thursdays at 11:00 p.m. in case you want to shake your head in amazement. Where do they find these people willing to subject themselves to constant miscues and building debacles that seem to crop up unendingly? I've never been even remotely through an experience with a client like these people go through. And the stuff they choose to build? Always the most complicated and difficult path to get from point A to point B. I consider this "extreme entertainment." Watch it.

And, I hope, for the final time, we are still ironing out the mailing of this newsletter. It appears several of you did not get your newsletters last time. *Please let me know of any problems as soon as possible.* And, also for what I hope is the final time, I do write this thing myself. Sharon (the newsletter nazi) is responsible for layout, graphics, editing, etc. Thanks for the compliments and continued letters and emails.

Yet another congratulations to East Petersburg **Interior Designer, Patricia Stadel**, ASID, who was the interior designer for Warwick Grove, Warwick, New York, which received a Grand Award in **Builder Magazine's 2003 Builder's Choice Awards**. One very cool project that you can check out at [www.builderonline.com](http://www.builderonline.com).



# It's that time of year



... for football parties and before you know it, the Sopranos will be back on HBO for another Sunday night season. Here are ideal recipes that will be sure to please you and your guests for just such occasions!

## SPICY VEGETABLE CHILI

(from *Better Homes & Gardens Meatless Main Dishes*, 1981)

This is perfect for your friends that don't eat red meat (like me) and the cashews and raisins take on the texture and taste of meat. It's amazing. I've also used black beans and garbanzo beans (chick peas) in addition to the other beans.

- 3 medium onions, sliced (1 1/2 cups)
- 3 stalks celery, sliced (1 1/2 cups)
- 2 green peppers, sliced (1 1/2 cups)
- 4 cloves garlic, minced
- 2 tablespoons olive oil
- 2 28-ounce cans tomatoes, cut up
- 3 15 1/2-ounce cans red kidney beans
- 1 15-ounce can great northern or navy beans
- 1 cup beer or water
- 1/2 cup raisins
- 1/2 cup cashews
- 1/4 cup vinegar
- 1 tablespoon chili powder
- 1 tablespoon snipped parsley
- 2 teaspoons salt
- 1 bay leaf
- 1 1/2 teaspoons dried basil, crushed
- 1 1/2 teaspoons dried oregano, crushed
- 1/2 teaspoon pepper
- 1/4 teaspoon bottled hot pepper sauce
- 2 cups shredded cheddar cheese

Cook onion, celery, green pepper and garlic in oil until tender. Stir in undrained tomatoes, and thoroughly rinsed kidney and great northern beans, along with all remaining ingredients, except cheese. Bring to boil; reduce heat. Cover and simmer for 1 hour. Remove cover; simmer 1 hour longer. Remove bay leaf. Top each serving with 1/4 cup shredded cheese. Serves 8.

## TIMOTHY'S WHITE CHILI

(*Bon Appetit*)

KT and I have made this one countless times and it's always a big hit. The first time we ever had white chili was here in Lancaster at American Bar & Grill (known to the locals as AB&G or THE A-BAG). I would swear this is the same recipe.

- 1 16-ounce can of great northern beans, rinsed
- 2 lbs. boneless skinless chicken breasts
- 1 tablespoon olive oil
- 2 medium onions, chopped
- 4 garlic cloves, minced
- 2 4-ounce cans chopped mild green chilies
- 2 teaspoons ground cumin
- 1 1/2 teaspoons dried oregano, crumbled
- 1/4 teaspoon ground cloves
- 1/4 teaspoon cayenne pepper
- 6 cups chicken stock or canned broth
- ...
- 3 cups grated Monterey Jack cheese (about 12 ounces)
- Sour cream
- Salsa
- Chopped fresh cilantro

Place chicken in heavy large saucepan. Add cold water to cover and bring to simmer. Cook until just tender, about 15 minutes. Drain and cool. Cut chicken into cubes.

Heat oil in a large heavy pot over medium-high heat. Add onions and sauté until translucent, about 10 minutes. Stir in garlic, then chiles, cumin, oregano, cloves and cayenne and sauté 2 minutes. Add beans and stock and bring to boil. Reduce heat and simmer until beans are very tender, stirring occasionally, about 2 hours. (Can be prepared one day ahead. Cover and refrigerate. Bring to simmer before continuing).

Add chicken and one cup cheese to chili and stir until cheese melts. Season to taste with salt and pepper. Ladle chili into bowls and serve with remaining cheese, sour cream, salsa and cilantro.

## GRILLED TURKEY BREAST WITH CRANBERRY SALSA

Turkey time is just a few weeks away. Someone gave me this recipe (I can't remember who, nor can I credit where the recipe came from) and it's another winner. The cranberry salsa is easy to make in the food processor and will make people think you've been cooking all day (not)!

- 1 (6-pound) turkey breast
- 1 cup cranberry juice cocktail
- 1/4 cup orange juice
- 1/4 cup olive oil
- 1 teaspoon salt
- 1 teaspoon pepper
- 1/4 cup chopped fresh cilantro
- ...

- 3 cups frozen cranberries
- 1/2 cup honey
- 2 tablespoons fresh lime juice
- 1/2 cup coarsely chopped purple onion
- 2 jalapeno peppers, seeded and coarsely chopped
- 1/2 cup coarsely chopped dried apricot halves
- 1/2 cup fresh cilantro leaves
- 2 large oranges, peeled, seeded, and coarsely chopped

Remove and discard skin and breast bone from turkey breast, separating breast halves; place turkey in a large heavy-duty, zip-top plastic bag.

Combine cranberry juice cocktail and next five ingredients in a jar; cover tightly, and shake vigorously. Reserve 1/2 cup marinade and chill. Pour remaining marinade over turkey. Seal bag, and chill 8 hours, turning occasionally.

Position knife blade in food processor bowl; add cranberries and next 7 ingredients. Pulse until chopped, stopping once to scrape down sides (do not over-process). Transfer cranberry mixture to a serving bowl; chill.

Remove turkey from marinade, discarding marinade.

Cook turkey, covered with grill lid, over medium-hot coals (350 to 400 degrees), about 15 minutes on each side or until a meat thermometer inserted in thickest portion registers 170 degrees, basting occasionally with reserved marinade. Let stand 10 minutes before slicing. Serve with cranberry mixture. Yield: 8 servings.

# The Household WORD

ISSUE 4, DECEMBER 2003

A Newsletter about homes, you...and Bill

*“May your house  
always be too  
small to hold all  
your friends.”*



106 Luxury Condominium homes by Garman Builders, Inc., in a pastoral setting in Ephrata Township. Seven models to choose from, including first floor owner's suites, two-car garages, gas heating and full basements. Priced from the mid \$180,000's.

**RE/MAX**  
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**GARMAN BUILDERS**  
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