

OLDE TOWNE PEARISBURG

REGISTER

SEPTEMBER 2015

Quietly resting and nestled on a ridge overlooking the mouth of Walkers Creek and adjoining Whitt-Riverbend Park in Ripplemead is the Chapman Cemetery. Although overgrown and in need of care, one can sense the importance of those buried within the stately walls and iron gate. Dating back to over two centuries, the cemetery contains the grave of John Chapman, a Revolutionary War veteran and early settler of Giles County. Other family names in the cemetery include: Pendleton, Mullins, and Strother.

There are approximately 18 known graves within this cemetery including three detailed briefly below.

John Chapman (1740-1813). John moved with his family from Culpeper County to the Shenandoah Valley in 1766 and after living in that valley two years came to the New River Valley where he settled at the mouth of Walker's Creek in the present Giles County in 1768. He had two dwellings destroyed by the Native Americans and was forced to flee to Snidow Fort for protection. He was listed among those who fought under Colonel Andrew Lewis at the Battle of Point Pleasant in October of 1774. His burial stone states he was an Ensign in the U.S. Army during the American Revolution. In November, 1785 Montgomery County Court records indicate John was granted the ability to operate a ferry that crossed the New River near Ripplemead. His burial is the earliest known burial in the Chapman Cemetery dating to 1813. The last recorded burial was 1899.



Henley Chapman (1779-1864). Henley was the son of John Chapman above, and reportedly “the most distinguished citizen Giles County has ever produced.” He was born on his family’s property on the river and remained an honored and much loved citizen of Giles County until his death in 1864. Henley was a lawyer by profession and was the first Commonwealth's Attorney of Giles County. He was also one of the first attorneys who qualified to practice law in the county court of Tazewell County after its organization in 1800.

From 1812 until 1816, Henley was a member of the Virginia State Senate representing Botetourt, Cabell, Giles, Grayson, Greenbrier, Kanawha, Lee, Mason, Monroe, Montgomery, Russell, Scott, Tazewell, Washington and Wythe counties. He also was a member of the convention that framed the Virginia Constitution of 1830 representing Wythe, Montgomery, Grayson and Giles counties. The Constitution of 1830 was adopted by this convention which met in Richmond from October 5, 1829 to January 15, 1830. The new constitution gave the western counties more equitable representation in the Assembly and extended the franchise to include leaseholders and householders.

Henley also owned the place where Mountain Lake is now located and ranged his cattle as did other settlers on the mountain thereabout. He and others used the basin as a salting ground for their cattle.

Albert Gallatin Pendleton (1807-1875). Albert married Elvina Chapman, daughter of Henley Chapman above. He was a lawyer by profession, which he pursued actively for over thirty-five years. Albert was on different occasions a member of the Virginia General Assembly, representing Giles County in the House of Delegates. He also served as a representative to the Virginia Constitutional Convention of 1850-1851. The Constitution of 1851 established universal white adult male suffrage and provided that the Governor, formerly chose by the General Assembly, be elected by a popular vote. This Constitution remained in force until after the Civil War.

Albert also built "Fort Branch" in the years 1844-45. He purchased the tract of about 280 acres from Charles Hall, Jr. one of the children and heirs of Jeminia Hall, daughter of John Chapman above. "Fort Branch" has changed hands numerous times over the years most notably to Judge Martin Williams. Judge Williams was known as "The Grand Old Man of Giles." During his ownership of "Fort Branch," many notable men came to see him, often spending the night including 13 Virginia Governors and 2 Senators.

Today, we know "Fort Branch" as the Giles Country Club with the clubhouse being the original house built by Albert Gallatin Pendleton in the mid-19th century.



DATES TO REMEMBER

September 19, 2015

Art on the Lawn

October 2, 2015

Giles High School Homecoming Parade

October 3, 2015

Fireman's Parade

October 3, 2015

Lord's Acre Sale

October 13, 2015

Town Council Meeting

October 17, 2015

1st Annual Scarecrow Festival & Parade

November 3, 015

Election Day

November 10, 2015

Town Council Meeting

PEARISBURG TODAY

Pearisburg Water Rate Increase

The Pearisburg Town Council will schedule a Public Hearing for October 13, 2015 at 7:30 pm to consider a rate increase for water used on or after November 1, 2015. The increase will be \$3.75 per month on the minimum bill for up to 2500 gallons of water used. This will raise the minimum water bill from \$22.00 to \$25.75 each month. The charge for water used over the minimum will not be changed. Customers will see the increase on bills mailed in December 2015.

The funds raised from this increase will be used exclusively to reimburse the Giles County Public Service Authority for purchase of wholesale water. The PSA has increased rates to all six local government customers in order to balance its budget. The PSA has reduced staffing and implemented a Capital Improvement Plan to help guide it in the future. Major expenditures for River Withdrawal Project and significant overruns on other projects have caused the PSA to borrow funds from the Solid Waste Operation. This rate increase and implementation of other management changes are designed to insure the PSA has operational funds to continue to deliver water throughout the system.

New Boat Launches

Major improvements to public access are being made on the New River at Whitt Riverbend Park and Bluff City. Funded by a DGIF Grant the improvements will include better parking, boat ramps, toilet facilities, and landscaping. Giles County and the Town of Pearisburg are co-applicants on this project. The improvements are also part of the effort by Giles County to promote the New River as a water trail.

Work at the Bluff City landing is nearing completion while the other site will be completed later this fall. The New River is an important asset for the area drawing many boating and fishing enthusiasts. The new launch sites will improve public access. The two sites are on either side of Pearisburg and make Whitt Riverbend Park a more attractive and useful area.

Once the work is finished dedication ceremonies are being planned for each site. We invite you to visit the two boat landings and make use of the New River.



Plans are underway for the 2nd Annual Christmas Stroll

Plans are being completed for the 2nd Annual Christmas Stroll. Be sure and watch for the date and time for this year's event. Merchants and businesses stay open and offer refreshments and decorations. The Christmas lights are on and Christmas trees adorn many shop windows. Last year's inaugural event was very popular and we hope this year will be just as good.

DEPARTMENT NEWS**POLICE
DEPARTMENT**

A few changes have been made in front of the Municipal Building with the installation of 15 minute parking signs. This is applied during the 9am to 5 pm business hours.

We hope that this makes it more convenient for our citizens to find parking during business hours allowing them parking when conducting official business.

We have also made a change to our parking ticket fines. At the August Council meeting it was voted to increase parking ticket fines. The old fine for overtime parking was \$5. That has been increased to \$25. Other traffic violation notices have also been increased to \$25. Fines will double if not paid within ten business days of the violation.

HOLIDAY CLOSURES

October 12, 2015

Columbus Day

November 11, 2015

Veterans Day

November 25-27, 2015

Thanksgiving

**TIPS FROM YOUR
BUILDING
INSPECTOR**

SMOKE ALARMS ARE A KEY PART of a home fire escape plan. When there is a fire, smoke spreads fast. Working smoke alarms give you early warning so you can get outside quickly.

- Install smoke alarms inside and outside each bedroom and sleeping area. Install alarms on every level of the home. Install alarms in the basement.
- Large homes may need extra smoke alarms.
- Test all smoke alarms at least once a month. Press the test button to be sure the alarm is working.
- There are two kinds of alarms. Ionization smoke alarms are quicker to warn about flaming fires. Photoelectric alarms are quicker to warn about smoldering fires. It is best to use both types of alarms in the home.
- A smoke alarm should be on the ceiling or high on a wall. Keep smoke alarms away from the kitchen to reduce false alarms. They should be at least 10 feet from the stove.
- People who are hard-of-hearing or deaf can use special alarms. These alarms have strobe lights and bed shakers.
- Replace all smoke alarms when they are 10 years old.

Roughly 3 out of 5 fire deaths happen in homes with no smoke alarms or the alarms are not working.

Mayor's Corner

This has been a very busy summer and I am excited with the success of the new Community Farmers Market. Opening a farmers market has been a goal of the town for many years. With the help of a two year grant written by Dianne Dinger it came into existence. Currently there are 7 or 8 vendors offering fresh meat and vegetables every Saturday morning. Our Third Thursday adds regional wine and a free music concert. If you have not tried the Market out, come on out and join the fun.

New business is always welcome in Pearisburg. A new lawyer's office has opened in what used to be The Bank Food and Drink restaurant. The Dollar Tree will soon open and we are looking forward to several other businesses, including a drug store, that are seriously looking at opening in town. As always I encourage you to shop Pearisburg and Giles County first.

This is an election year. Town council has three seats on the ballot and all three incumbents are running unopposed. However, be sure and look at all the other races on this ballot as most are being contested by more than one candidate.

As always let me know if there is anything I can do for you as your Mayor.

Robert L. Dickerson

mayor@pearisburg.org

CARILION CLINIC GRANT HELPS TO FUND SNAP BENEFITS AT PEARISBURG COMMUNITY MARKET

PEARISBURG, VA –Carilion Clinic has partnered with the Pearisburg Community Market by funding a grant for a “Double Value Program” benefitting market goers enrolled in EBT/SNAP benefits.

SNAP (Supplemental Nutrition Assistance Program) benefits enable low-income residents and visitors to purchase food by exchanging EBT (Electric Benefits Transfer) credit for wooden tokens, which are accepted at the market as payment.

The new Double Value Program began in July 2015 and allows SNAP participants to receive a one-for-one match for every dollar token that they spend at the market. This incentive doubles their market budget and encourages the purchase of locally grown fruits and vegetables.

“This program plays a large role in improving the health of the wonderful communities that we serve,” said Carilion Community Health Educator Shenika Dillard. “With this grant, the Giles county residents are able to be introduced to fruits and vegetables that are affordable and fresh, and are receiving education on how to cook them as well.”

To date, Carilion Clinic has invested \$2,000 in the Double Value Program.

About Carilion Clinic

Carilion Clinic is a not-for-profit healthcare organization serving nearly one million people in Virginia through hospitals, outpatient specialty centers and advanced primary care practices. Led by multi-specialty physician teams with a shared philosophy that puts the patient first, Carilion is committed to improving outcomes for every patient while advancing the quality of care through medical education and research. For more information visit www.carilionclinic.org/about.

Join us at the Pearisburg Art in Public Places Opening

Thursday, September 18, 2015

Time: 5:00-8:30pm

Behind Pearisburg Community Center

1410 Wenonah Avenue

An art exhibit composed of sculptures and murals by local artists

5pm- Self Guided Tour of New River Sculptures Walking Trail

ARTISTS: Nikki Pynn, Robert Tuckwiller, Corbin Vierling, Tim Vierling, Julie Ferrari, Tacie Jones and students of LoCo Arts

6pm- Unveiling of New Art in Public Place Murals

ARTISTS: Melissa Zeppa, Nikki Pynn, Tacie Jones and students of LoCo Arts

6:15pm-Pearisburg Art in Public Places and Community Market Fundraising Dinner-Celebrating Julia Child! Chicken braised with wine and mushrooms, buttered noodles or roasted new potatoes, sautéed vegetables or salad, crusty bread, and dessert.

Tickets: Single adult: \$25, Couple: \$40, Kids 6 and under: \$5

Advance dinner ticket purchase-

Call 540-921-0340 or Visit Pearisburg Town Hall

RSVP by September 14

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**The Pearisburg Community Market Will Celebrate**

**10<sup>th</sup> Annual Art on The Lawn**

**Saturday, September 19**

**With Extended Hours from 9-4pm!**

**Join us as the market moves to Wenonah Avenue (in front of Giles County Courthouse) in downtown Pearisburg for this 1-day event .**

**In addition to locally grown produce, fruits, flowers and plants, the market has meats, honey, prepared foods, ice cream, baked goods, and more!**



**Stop by JBR Vineyards & Winery, Beliveau Estate Winery and the Farm Table for tastings, and on-site sales of locally made wine, wine jellies and prepared breakfast and lunches!**

**Continuous entertainment will be provided by musicians sponsored by Giles Art Council.**

**Over 20 Artisans**

Join us for Pearisburg's Farm to Fork demonstration, hands-on cooking and beverage classes!

Whether you are new to the kitchen, want to sharpen your skills or  
just want to have a fun night out with family or friends, we have the class for you!

September 13, 3-6pm Cast Iron Cooking: Participants will learn to cook selected menu items using cast iron cookware. \$25 per person

October 4, 3-5pm-Introduction to Home Brewing-How to Make Yeast Starter and More! \$20 per person

October 13, 6:30-8:30pm- Regional Food and White Wine Pairing. Review the principles of balancing taste components of 3 hand selected white wines with food; how soil, climate, altitude and age of the vine affect the flavor of the wine; and winemaking techniques. Each wine will be tasted and "matched" with a small dish. \$30 per person

October 20, 6:30-8:30pm- Regional Food and Red Wine Pairing. Review the principles of balancing taste components of 3 hand selected red wines with food; how soil, climate, altitude and age of the vine affect the flavor of the wine; winemaking techniques. Each wine will be tasted and "matched" with a small dish. \$30 per person

October 27, 6:30-8:30pm- Red and White wine tasting. Participants will participate in a tasting of 5 regional wines "matched" with 5 small dishes. \$30 per person

Class sizes are limited.

**How to Register:** Online at [www.pearisburg.org](http://www.pearisburg.org). Click on the Farm to Fork link to locate the registration form or you can register at the Pearisburg Town Office.

#### PAYMENT OPTIONS:

Checks payable to the Town of Pearisburg, cash or MasterCard/Visa. All credit card payments must be made in the town office.

### **Pearisburg Farm to Fork ~ Growing Local, Cooking Fresh**

This activity has been made possible as a result of the US Department of Agriculture (USDA) Farmers Market Promotion Program grant awarded to the Town of Pearisburg Farm to Fork Program.

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Chicken BBQ Dinner

Pearisburg Community Center

1410 Wenonah Avenue

Thursday October 15, 2015 4-8pm

Join Us For The Tastiest Chicken, Homemade Sides and More!

Live music! Beliveau Estate Winery Wine by the glass or bottle!

Shopping with Local Producers and Artisan Vendors!

Menu includes: 2 pieces of Chicken, 2 homemade sides, dessert and a beverage

Price: \$12 per person. Eat-in or Take Out!

Pearisburg's First Annual Scarecrow Festival

Sponsored by the Pearisburg Merchant's Association

Saturday, October 17, 2015

9-5pm, Tazewell Street

The First Annual Scarecrow Festival will take place in downtown Pearisburg on Saturday, October 17th from 9am—5pm. It will be held on Tazewell Street. This is a family oriented affair and there will be many things for children to do.

The day starts off with a Harvest Breakfast and shopping with the Pearisburg Community Market vendors. A parade will march through town at noon. There will be a children's parade sponsored by the Pearisburg Junior Woman's Club. This will allow children to ride bikes, wagons and battery powered vehicles. Adults can enter fall/scarecrow themed floats by contacting a member of the Pearisburg Merchant's Association. From that time until wrapping up at 5pm there will be face painting, pumpkin painting, a scarecrow stroll and contests.

There will be performances during the day by Giles County School of Dance, Dance Motion, Crossroads band and more! Tazewell Street will also have various vendors set up.

You can build a scarecrow and enter the contest! Details and rules may be found on the Pearisburg website at www.pearisburg.org or by visiting with downtown merchants.

We look forward to a family fun filled day!



Town of Pearisburg Brings Back An Election Tradition

Turkey Dinner

November 3 - 10am -5pm

Pearisburg Community Center

1410 Wenonah Avenue

A great time to connect with friends, catch up on local news, and support the local community. Menu includes: turkey, stuffing, mashed potatoes, gravy, green beans, roll and dessert.

Cost: \$8.00 per person

Cash or Check Payable to Pearisburg Community Market

Preorders Are Encouraged ~ Eat-in or Take Out

Forms are available at the Pearisburg Town Office and at the Pearisburg Community Market through October.



The Pearisburg Community Market is pleased to welcome these new vendors

Wedgefield Farm, Pearisburg VA. Chuck & Sue Woods have joined the Pearisburg Community Market as one of our newest produce vendors! The Woods family have farmed the Walnut Grove Fruit Farm in Pearisburg in late 1800's. Growing & sharing produce has been handed down by each generation. Wedgefield Farm was a dairy farm in S.C. owned by Sue's great grandfather. When it was sold, Sue adopted the name for their Pearisburg farm. Chuck enjoys growing Candy Onions, a big sweet onion & all kinds of beans. Sue likes to experiment with something different each year. That's how she found "pumpkin trees". Check out what the Wood's bring to the market weekly!

Blacksburg Bagels

Blacksburg Bagels is locally owned and operated by Jessica Schultz (the Bagel Lady) and Pete Macedo (the Pie Guy). Together they have been preparing their handcrafted baked goods for the local community since 2013. Their bagel menu includes a selection of over 20 bagel varieties for you to enjoy. Are you a purist hunting for a sesame or everything bagel? Or perhaps you look for something more daring like the unforgettable Jalapeno Cheddar. Maybe your sweet tooth is drawing you to the Maple Pecan. Any way you slice it, they've got a bagel you'll love! In addition to the trademark bagels, they bring a wide variety of baked goods to the market such as pretzels, pitas, and pies. Their menu also includes many specialty items such as cookies, ciabatta, baguettes, bread bowls, and Portuguese muffins. Every bite is filled with homegrown, local, and seasonal ingredients whenever possible. Blacksburg Bagels booth is open on the third Thursday of the month at the market. You may also find his bagels in the near future as a new addition to the Farm Table menu.

Pear Tree Hill Farm

Owners of pear Tree farm are two folks who have always wanted to be farmers. "We love the lifestyle, the outdoors, and the gratification we get from working hard. We fully believe in the safe and responsible production of wholesome, high quality produce. We follow organic and small-scale biointensive production practices with a focus on soil health and sustainability. We grow 90 different varieties of seasonal vegetables and have started a small orchard. All fruits and vegetables are managed without the use of chemicals. We are a family owned and operated small farm nestled among the hills near the New River and Claytor Lake. Our goals are to grow the best tasting and highest quality produce for our region. We love food. We want others to love their food, too. A way to start fully appreciating what we eat is to become familiar with where it comes from and how it came to be in the first place. We hope this blog will help educate others about how we are working to establish a market garden, using practices that are sustainable and kind to the environment." Look for Pear Tree Hill at Pearisburg Community Market, weekly.

The Palisades Restaurant

Located in the former Pyne's General Store, The Palisades Restaurant offers contemporary cuisine in a unique countryside setting, warm hospitality and unparalleled service in an historic landmark building. The Palisades is truly a neighborhood restaurant - most of our pork, beef, trout and produce is grown right here in the New River Valley, providing our guests with the freshest ingredients while supporting the local economy. The Palisades will be offering homemade ice creams, candles, spice blends, and locally roasted coffee at the market!

**The Pearisburg Community Market will not be open for business on
Saturday, October 3, 2015.**

The Market will have an additional day of business on