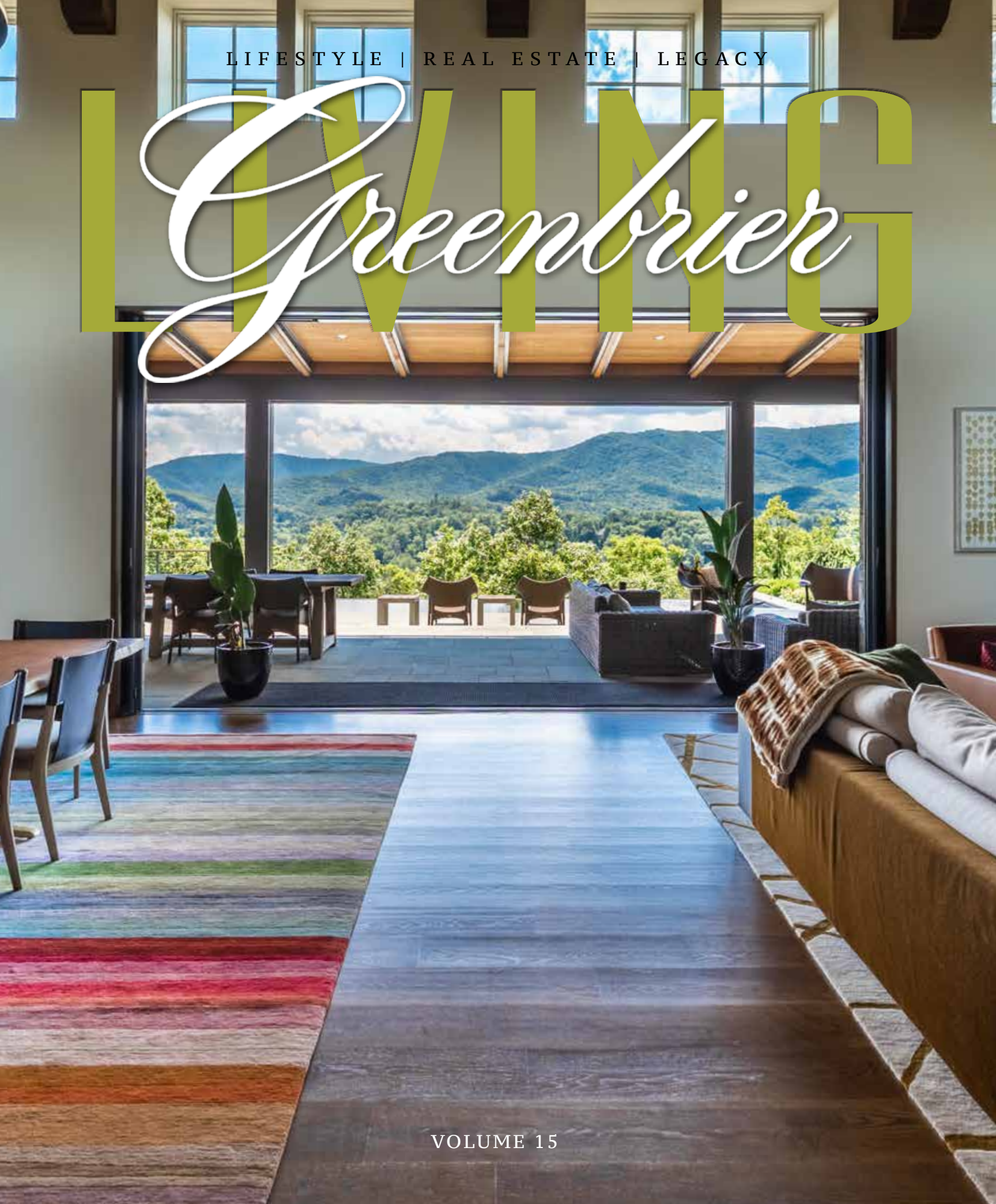


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*Life As Few Know It*<sup>™</sup>

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# GREETINGS

- HAYES BEARD, THE GREENBRIER SPORTING CLUB DIRECTOR OF SALES -

**A**s we embrace the enchanting winter season here at The Greenbrier, America's Resort, we warmly invite you to discover the pinnacle of luxury living at The Greenbrier Sporting Club. Nestled in the breathtaking Allegheny Mountains, with 11,000 acres of pristine grounds, our 19 neighborhoods offer everything you've been dreaming of.

The Greenbrier Valley is brimming with activities, culture, and shopping, providing a vibrant and unique lifestyle. With the exclusivity of The Greenbrier resort just steps away, you'll enjoy extraordinary opportunities that simply can't be found anywhere else. Imagine experiencing true Southern hospitality, feeling the thrill of a private casino, attending professional sporting events, casting a line in clear mountain streams, or teeing off on one of our five stunning award-winning golf courses. But that's just the beginning! Immerse yourself in our world-class spa, access state-of-the-art healthcare via the renowned Greenbrier Clinic, and soak in the rich, unparalleled history and tradition of The Greenbrier itself.

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# HAPPENINGS



The 2024 LIV Golf tournament at The Greenbrier offered an electrifying weekend of golf, set against the stunning scenery of the historic Old White Course, renowned for its challenging layout and rich history. The tournament featured top LIV players and a format that kept fans on the edge of their seats. In the end, Smash GC Captain Brooks Koepka emerged with his fifth individual title. Koepka beat Legion XIII Captain Jon Rahm on the first playoff hole for a fantastic finish to a great weekend of golf. Koepka's Smash team also won the team title. The event, in its second year, added another memorable chapter to the evolving legacy of professional golf tournaments at The Greenbrier.







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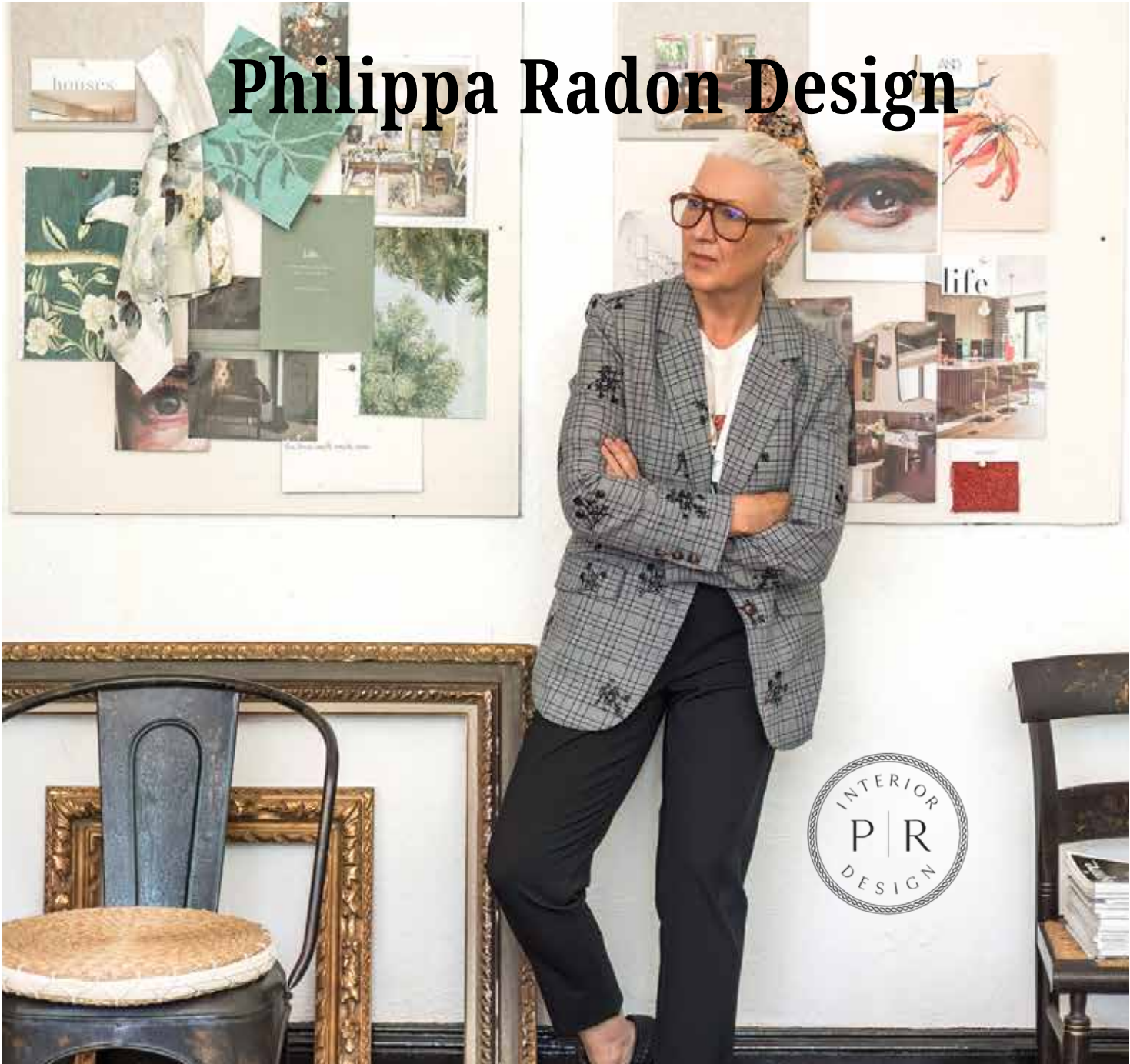


# HAPPENINGS





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SHOPPING



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## THE GREENBRIER ROMANCE & RHODODENDRONS BY CARLETON VARNEY - \$65

This hardcover book is the first title to reveal the interior spaces as well as other buildings on the grounds of the famous Greenbrier Hotel. Never-seen-before sketches and vintage color photographs from Dorothy Draper's archive of the redesign of the hotel, with behind the scenes anecdotes from international designer Carleton Varney.

## THE GREENBRIER PEACHES - \$49

The Greenbrier Resort's famous peaches are one of the most popular desserts at America's Resort, and one of the most popular gifts. We use only the highest quality peaches, which are packed in peach puree and frozen to retain their fabulous fresh flavor.







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**SWEETGRASS PINE BATH SALTS - \$32**

The Greenbrier Mineral Spa Sweetgrass Pine Bath Salts- Sooth away the day's stress with our Sweetgrass Pine Bath Salts. These mineral salts are infused with The Greenbrier's signature Sweetgrass Pine scent and will take your senses away.



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**THE GREENBRIER GOURMET PEACH ICED TEA - \$10.50**

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**THE GREENBRIER LIFESTYLE COLLECTION LUXURY SHEETING SET - \$198**

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# SHOPPING

## GREENBRIER SIGNATURE CHOCOLATES ASSORTMENT - \$45

This Truffles & Crème 20-piece assortment includes some of our most popular candies: Greenbrier Caramel, Chewy Nut Bar, Milk Chocolate Fudge, Orange Butter Crème, Vanilla Butter Crème, Chocolate Covered Cherry, White Mint, Solid White Springhouse & More.



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Start your day with a peaceful In-Room Dining experience or enjoy a hearty breakfast in the Main Dining Room. Afterward, you can either visit the Tennis Club for some indoor play or take a refreshing dip in the Indoor Pool. If you're feeling more adventurous, head outside for some Fishing, or a scenic Winter Carriage/Sleigh Ride. For those looking for more adrenaline, try the Jeep Driving Adventure or the Polaris Sling Shot Driving Adventure. As the day unfolds, consider a more relaxed activity like the famous Bunker Tour. When hunger strikes, enjoy a leisurely lunch at Draper's Café before diving into an afternoon of excitement at the Escape Rooms or unwinding with a rejuvenating treatment at The Greenbrier Spa—the perfect way to recharge. As evening approaches, savor dinner at one of the resort's signature restaurants, such as Prime 44 West, The Forum, or the Main Dining Room. Afterward, head to The Casino for a night of fun or try your luck at Family Bingo. Wrap up your day with a relaxing nightcap at the Lobby Bar, then drift off to sleep, knowing tomorrow holds even more adventures. Whether you crave relaxation or adventure, there's something for everyone at America's Resort.

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# Choice Cuts

**The Members' Lodge has rebranded this year, with a new steakhouse concept that connects Club members to local producers and seasonal dishes that satisfy.**

In the green, rolling landscape of southern West Virginia, Sporting Club members enjoy the best of what life has to offer – a close-knit community in a tranquil environment, mountain living, world-class golf, invigorating spa amenities, and thrilling outdoor recreation – in addition to the offerings of The Greenbrier resort. Members come to their homes in the hills from all over the country (and further), finally stopping to rest in the Appalachian Mountains.

Among all this exquisite living also lies a dining experience that asks not to be missed – as members pass the gatehouse from U.S. Route 60, the winding road leads you toward the heart of The Sporting Club's 2,000 acres. The Members' Lodge sits nestled against Howard's Creek, overlooking the 18th hole of The Snead golf course and welcoming members to relax in utter comfort.

The Lodge's restaurant has long been a bastion of classic Club fare, but Sporting Club Food and Beverage Director Justin Moses explains that in the past, The Lodge has struggled to really define its culinary identity, largely operating in the arena of French-American bistro cuisine. Though Club membership has certainly shown their love for the restaurant over the last two decades, the times are changing as The Lodge refocuses to a new concept – an





Above: The Lodge dining room seen from above.

elevated steakhouse serving succulent new dishes that highlight local ingredients.

“Last year in September, we did a food and beverage pop-up for a weekend,” Moses says. “We [offered] a full steakhouse-style menu, and we just saw a tremendous response from members coming out and enjoying it and giving us feedback like ‘you should do something like this more often.’ So, we did that softly into this season, and it’s been very well received.”

“It’s kind of what started it all. We were like ‘Wow, this has gained a lot of traction,’” Sporting Club Executive Chef Jared Masters tells of last year’s steakhouse pop-up.

Moses characterizes the shift as an “evolving experiment” – not that they had landed on a menu set so firmly in stone that it would never change, but that they had opened a door to something new, and could use that as a stepping stone to pay attention to what members enjoy, allowing feedback to move the needle as The Lodge Steakhouse navigates what’s next. In the time since the debut of the new concept, Moses says they’ve seen surprises, inspiration, and success with the Club’s membership.

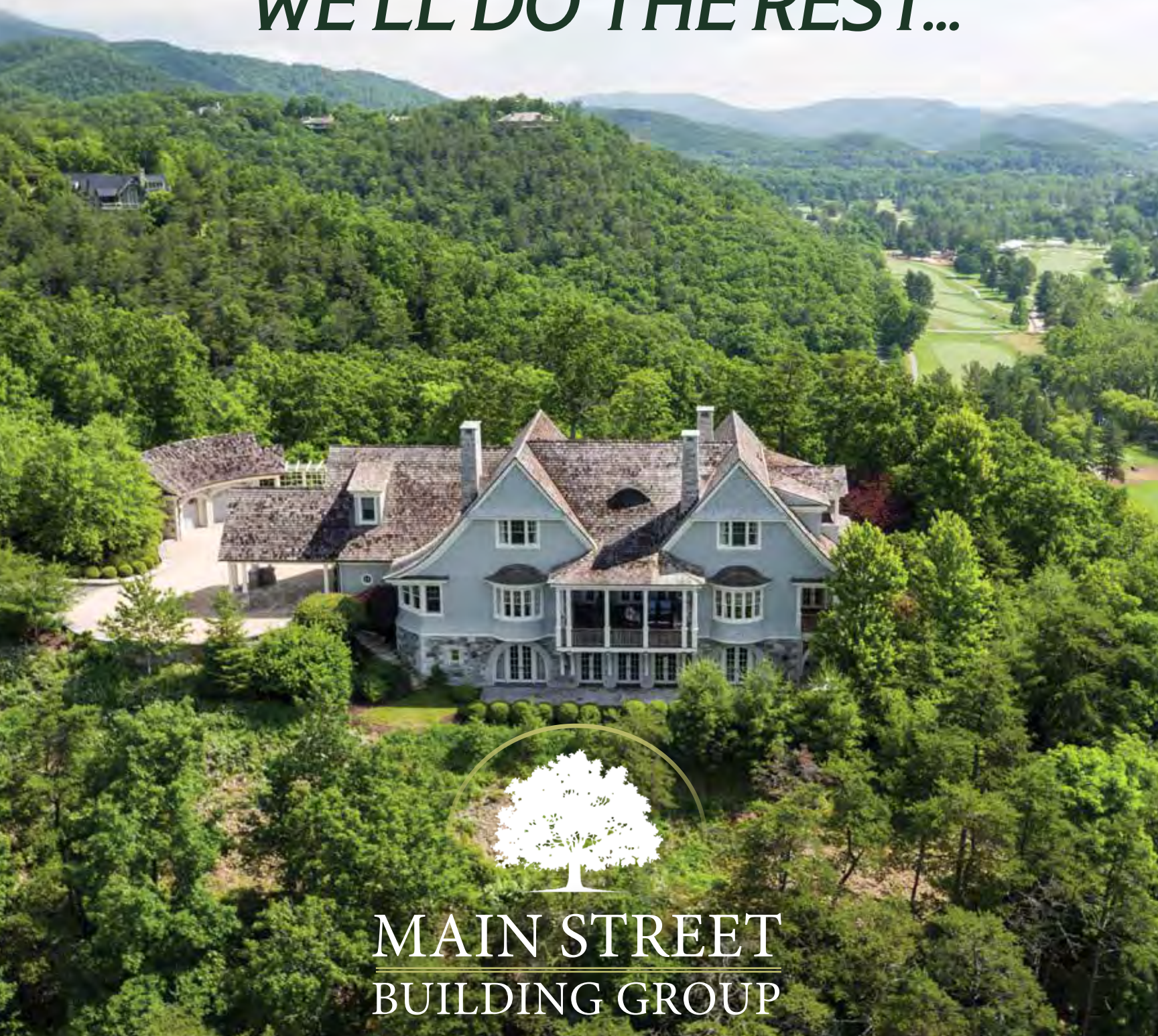
“Chef Masters has been really hands-on with it,” Moses says. “He was fully on board with it, and came at it with the perspective that if this was what our members wanted, then that’s what we were going to do.”

With that members-first outlook in mind, Moses and Masters transformed The Lodge, beginning in the spring of 2024 and growing through the year with Club member expectations and the seasonality of food. As a Greenbrier County native, Masters has focused on procuring top-quality food from exceptional neighbors, and The Lodge’s evolution into a steakhouse proved to be the perfect endeavor. Local beef raised and sold through Mountain Steer, located in White Sulphur Springs, has been the basis of the

**With that members-first outlook in mind, Moses and Masters transformed The Lodge, beginning in the spring of 2024 and growing through the year with Club member expectations and the seasonality of food.**



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new steakhouse menu, with classic filets and New York strips as well as some lesser-known cuts sold as daily chef's specials. Together, Mountain Steer and other producers, like New River Mushrooms and Masters Farms (operated by Chef Masters' family), keep the bulk of The Lodge Steakhouse's fare hyper-local.

"Mountain Steer is really what drove us towards doing a steakhouse concept. We were able to get great beef and keep supporting local people in Greenbrier County, so it was a win-win for all of us. We get to use such a high-quality beef here, and it works out great for the members," Masters relates.

**Masters' blend of creativity and discipline serves The Sporting Club well, but it has also lately provided him with a new endeavor to push toward – at the end of September, Masters was selected to be a member of the ACF Culinary Team USA at the 2028 Culinary Olympics**

**M**asters' blend of creativity and discipline serves The Sporting Club well, but it has also lately provided him with a new endeavor to push toward – at the end of September, Masters was selected to be a member of the ACF Culinary Team USA at the 2028 Culinary Olympics (or IKA – an acronym based on the German for "International Exhibition of Culinary Art"), the largest culinary exhibition in the world. Held every four years in Stuttgart, Germany, the Culinary Olympics is a unique experience,











touted as a diverse and comprehensive competition where, as the IKA puts it, “creative achievements count at least as much as cleanliness, hygiene, and sustainability in the workplace.”

It’s an incredible opportunity that has long been on Masters’ radar – “I said ‘this is the year I want to try to do it.’ Seven months of nonstop practicing and cooking, plus my normal job,” he says.

After years of working with other chefs who have been to the IKA and looking up to them, Masters made a decision seven months ago to make the leap, and spent the better part of 2024 honing his skills in anticipation of the selection competition.

“I was fortunate to work with other chefs that had made the team years back, and looked up to them and wondered if I could achieve it,” he said in an interview with The West Virginia Daily News.

His hard work paid off in a big way. Now, four years of practice with other American chefs lie ahead of him. Masters describes it as not just high-level cooking, but a matter of discipline, organization, and coordination. He and the other Team USA chefs practice together once a month in different parts of the country, as well as taking on constant individual practice as these talented chefs work toward Stuttgart in 2028.

**T**here are always surprises in store at The Lodge Steakhouse – the culinary team’s dedication to fresh and exciting food also leaves room for “experiments” like the pop-up that led to the steakhouse concept. Masters points out that through their partnership with Mountain Steer, the culinary team can order specific cuts of local beef and have them dry-aged – a highly prized process that intensifies flavor – to The Lodge Steakhouse’s specifications. Through other local suppliers, like Swift Level Fine Meats, they can bring in luxurious Australian wagyu, which featured earlier this year in a trio menu at another of The Lodge’s pop-ups. In the peak season, the culinary team tends to do one of these pop-ups every month, to keep the Club’s





Above: Miso-glazed Dino Rib; Below: Pork Vitello alla Milanese

**There are always surprises in store at The Lodge Steakhouse - the culinary team's dedication to fresh and exciting food also leaves room for "experiments" like the pop-up that led to the steakhouse concept.**







Above: Roasted Vegetable & Burrata Salad; Opposite Top to Bottom: Center Cut Filet with Onion Jam & Red Wine Jus; Pulled Pork Hush Puppies with Pickled Jalapenos; Cauliflower Soup with Curried Croutons

dining experience from growing stagnant and fuel ideas for new dishes based on Club member feedback.

“It gives the membership a fresh look on things, and it’s fun for us to do something different too,” Masters says, “so that we’re not doing the same thing every day.”

His creativity is a driving force in The Lodge’s shift to a steakhouse, according to Moses – “I think a lot of times chefs are known for their creativity, and Jared certainly has that in spades,” he explains. “Sometimes to take that creativity and apply it to a steakhouse menu means dialing that back and being a little bit more subtle.” But that’s not what has happened with The Lodge Steakhouse – Moses says of Masters, “I think he’s enjoyed the challenge of what dishes we can put on.”

Sometimes, that challenge includes looking to traditional dishes and giving them new life. Moses describes a classic baked Alaska, with cake, ice cream, meringue, and a little fire. “We started to do that as a tableside dessert,” he explains, “where the chefs would come out with the brandy and toast the meringue. It added a little bit of a show, and that’s been a huge success.”

Under the vaulted wood beams of The Lodge’s cathedral ceiling, the steakhouse concept flourishes into the kind of lavish experience that so heightens life at the Sporting Club – a balance of comfort and elevation fueled by a team which strives to meet its members’ needs.

**“I think a lot of times chefs are known for their creativity, and Jared certainly has that in spades...**

**Sometimes to take that creativity and apply it to a steakhouse menu means dialing that back and being a little bit more subtle...But that’s not what has happened... I think he’s enjoyed the challenge of what dishes we can put on.”**



**T**he Sporting Club's membership currently sits close to 500 – fulfilling the culinary desires of that many people, each with different taste, is a challenge, but one that Moses says the whole food and beverage team enjoys. He describes The Lodge Steakhouse as the place he would want to eat during the week, with what he calls “steakhouse comfort food” to contrast the higher-concept regional menu at The Club's other restaurant, The Summit.

“It's something we've never done as a standalone concept,” Masters explains. “This would be its identity.” But Masters and The Lodge culinary team won't settle for “just” a steakhouse – the menu takes on a creativity they hope will entice and satisfy the Club's membership, and which they will have “a good time cooking,” as Masters says. “We have a baked potato, for example, but it's twice baked with six other components, and fully composed. It's still fun to eat.”

And, with local ingredients, the team has the chance to phase new dishes in as the weather and the availability of fresh produce change. When the tomatoes go out of season, root vegetables and squash replace them in the pantries, carefully treated to make each plate the best version of itself.

“We want to be a seasonal restaurant and use seasonal ingredients,” Moses says, “and I think people want to eat seasonally as well.”

This fall, The Lodge Steakhouse dinner menu is featuring creative takes on staple dishes, like breaded pork loin Milanese, decadent pan-seared scallops with butternut squash risotto, Carolina pulled pork hush puppies, and more. Fare such as classic Caesar salads, roasted vegetable and burrata salad, and creamy cauliflower soup serve as starters or lighter options. Sous Chef Chris Martinez brings to the menu a braised “dino” short rib, taking 14 hours to cook local beef before pairing it with comforting sweet potato puree, pickled chilis, and a rich miso jus.

“It's always ever-changing,” as Masters describes it, rather than being set in stone. The idea is to keep that fluidity and adaptability in the menu, rather than picking one set of dishes and cooking them without change for the foreseeable future, a trap into which Masters says some larger steakhouses fall. “We're cooking with the seasons,” he says, “not just set on ‘this is the menu we're doing all year.’”

With flavors rotating to match the season and a new concept to drive forward, The Lodge Steakhouse dining is set to be every bit as excellent as it has always been – and then some. Culinary creativity and dedication to local producers collide in this newest endeavor of The Greenbrier Sporting Club, and Moses, Masters, and the entire culinary team can't wait to show Club members what's next.

The Lodge Steakhouse is open for dinner from 5 – 8 pm Wednesday through Saturday, with carryout options also available. As the seasons change and the weather cools, Moses, Masters, and the entire culinary team at the Lodge Steakhouse hope members will come out and join them for dinner – it promises to be an experience they'll want to repeat.









# OPENING *The Barn Doors*

**Equestrian Manager Dawn Holliday invites Club members to stop in for trail rides, happy hours, doggy day care – or just to say hello, no riding boots required.**

**O**n a stunning fall day in southern West Virginia, a crisp breeze blows across Greenbrier Mountain – the leaves are turning golden and drift on the wind across a well-cleared trail as a string of horses and riders work their way up and down the hillside. If it's chilly enough, plumes of breath linger as the horses walk – on warmer days, the sun dapples across their manes. It's a gorgeous day for a ride, in the way clear, brisk autumn days tend to be.

Further down, at the bottom of the mountain, well-kept paddocks sit right beside U.S. Route 60, where a herd of horses graze and enjoy the sunshine. The Sporting Club Equestrian Center is tucked into the valley, and the staff and four-legged residents would love for you to come say hello.

With a barn of just under 20 horses in her charge – most Club-owned, some belonging to members through the full board program – Sporting Club Equestrian Manager Dawn Holliday certainly keeps busy. Events, trail rides, doggy day care, and daily attention to that number of horses is no small task, but Holliday and staff keep things running smoothly – the whole stable area is beautiful and welcoming, with warm toned wood planking lit brightly by skylights and swept cement floors in the stall areas. In the entry, stone flooring and wood-trimmed walls lined with photos of great figures in equine sporting welcome Club members to what, for some, may be their first encounter with horses.

Holliday emphasizes that the Equestrian Center welcomes riders of all experience levels, even those who are just starting out – or who have no experience at all. With lessons for beginning riders and trail rides suited to anyone who can, as Holliday puts it, successfully sit in the saddle and follow direction, The Sporting Club fosters an environment that's open to any who love (or want to love) these beautiful animals.

“It's a mountain ride. We've got a really good group of horses, and the trails are all nice and wide,” she says. Safety is the number one concern of the Sporting Club staff – riding is a fun sport, but there can be a learning curve before





The Sporting Club Equestrian Center is more than just trail rides and lessons – the staff also provides for smaller four-legged friends with Happy Dog Day Care, so members can feel good about leaving their dogs for the day.



a new rider may feel comfortable in the saddle. “And the majority of the folks that ride with us don’t ride [regularly],” Holliday mentions. “This is something that they do when they’re on vacation.”

But what a place to learn – with beautiful mountain trail rides, Pony Camps for children just beginning with horses, and lessons in English and Western disciplines available to riders of all levels, Holliday and her staff are ready to help Club members get started.

**T**he Sporting Club Equestrian Center is more than just trail rides and lessons – the staff also provides for smaller four-legged friends with Happy Dog Day Care, so members can feel good about leaving their dogs for the day. Equestrian staff members offer playtimes, exercise, and bathtime for pups. Even pet parents sometimes need a sitter!

“That’s pretty big,” Holliday says of the program, “because a lot of people who have no interest in riding a horse at all still have pets. If they want to go golf or go to the spa, they can bring their dog here and we take care of their dogs for the day.” She’s also excited to point out that the dogs are having a great time as well, playing with the staff in the barn’s lobby area – “We’re all animal lovers, for sure!”

The stable is also home to a new resident who needed a little extra love before Holliday and The Sporting Club stepped in. Annie, a sweet little Haflinger foal who was only a month old when she was adopted in April, is the newest member of the herd.





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Annie is a rescued Haflinger foal. She's found a home at The Sporting Club where she'll get to grow up loved and cared for, and now has a chance at a wonderful life.





Annie was adopted from Rolling Oaks Ranch, a foal rescue based in Cambridge, Ohio – like with any other animal, rescues play a huge part in finding forever homes for foals who may have been rejected, orphaned, or otherwise separated from their mothers. Annie is one such rescued foal, and in her new home at The Sporting Club, she has a chance at a wonderful life.

Haflingers are a small, sturdy horse with breed foundations dating back to the late 19th century and historical origins as far back as the Middle Ages. They're known for their golden coats and golden temperaments to match, and are popular for riding, driving, and a host of other work. During the World Wars, their draft horse-like build made them ideal as packhorses, and their intelligence, versatility, and friendliness makes them wonderful family horses still today. Little Annie is too young to have made up her mind about a job yet – but in the meantime, she's found a home where she'll get to grow up loved and cared for, with plenty of adult horses to show her the best of what life at The Sporting Club Equestrian Center has to offer.

**Haflingers are a small, sturdy horse with breed foundations dating back to the late 19th century and historical origins as far back as the Middle Ages.**





A collection of jewelry is displayed on a white background. At the top right is a silver-toned watch with a black dial and a date window at 3 o'clock, set on a metal link bracelet. To its left is a large, ornate ring with a central diamond and four large blue stones. Below the watch and ring is a large, textured yellow elephant head pendant with two curved, diamond-encrusted tusks. A thick, braided yellow necklace with two diamond-encrusted rectangular links is draped across the middle of the image. The bottom of the image shows more of the braided necklace with diamond accents.

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“[Her breed] was definitely a big drawing point. That breed, for our operation, should be a really good fit,” Holliday says. “Whether it be trail rides or she does lessons, we’ll leave that up to Annie. We’ll let her decide what it is that she’s best suited for!”

**H**olliday and the equestrian staff all have a deep love for the animals they steward – beyond basic feeding, watering, and regular maintenance, Holliday keeps the stable running in a way that prioritizes the horses’ health. None of the horses go on more than one trail ride a day, for example – this keeps them from getting hurt and keeps riders safe, certainly, but it also goes a long way toward making sure the horses are happy, healthy, and – importantly – enjoying their work. (As vital for trail horses as it is for people!)

“It’s a lot of mountain,” Holliday explains of the ten miles of multiple rugged trails spanning Greenbrier Mountain. “It’s pretty physical. And sure, we could go out more, but in my experience, that turns into a horse that really hates its job. It’s more important to me that everyone enjoys their time and experience.”

The Club stables also use this as a jumping-off point for a piece of equine education. As the staff looks for more ways to invite members through those gorgeous wood doors, part of the answer has been to host demonstrations, like equine massage. Just like in humans, massage therapy has been proven to support horses’ joints, muscles, and circulation – as well as feeling oh so nice! Holliday tells of a demonstration done by a local equine therapist, Amber Tuckwiller, and describes it as a huge hit with Club members.

“It was very involved, Amber really made it kind of class-like – [interactive], with questions, and it was a lot of fun,” she says. “I know people really enjoyed that because most of them don’t know much [about horses] at all. So it was fun to watch people who didn’t know anything at all find interest in it.”

**Events at the Equestrian Center are also designed to be a draw for those who may have an interest in horses but aren’t quite comfortable with riding.**

Events at the Equestrian Center are also designed to be a draw for those who may have an interest in horses but aren’t quite comfortable with riding. This summer, the barn was the site of happy hours to celebrate two of the biggest events on the equine sports calendar – the Kentucky Derby and the Olympics. The Kentucky Derby, aside from being one of the best-known horse races in the world, is also the focus of some of the best parties of the year – no horse sense required. The race draws attention from all over the world, delighting “horse people,” sports fans, and partygoers in equal measure. Though the next Summer Olympics party will have to wait until 2028, Holliday already has the 2025 Derby party on the books.

“We’re just looking for opportunities to bring more members in and get them involved,” she says. “The big thing is just making it known to more folks that we are here, and we cater to Club members.”

Holliday and the entire equestrian staff want members to know that they are always happy to have people coming by – bringing children ages three to eight for Pony Camp, or coming out to ride the trails and relax afterward with their Ride and Wine options.

She says, “I’ve met several people that had never even seen a horse in person, which is mindboggling to me. Their only horse experience was on television or in a book, they never had any hands-on experience with the real animal.”

It’s a special experience, to be sure – working with horses is like nothing else on Earth. “I could ride these trails every day and just never get tired of it. It doesn’t get much better than our trail, because you don’t have the distractions of the rest of the world. We’re kind of secluded up there, which makes it really nice.”

**“I could ride these trails every day and just never get tired of it.”**

Members are encouraged to drop by when they have time, even if they don’t know a thing about horses. The barn cats, the rabbit, and the dogs love to meet new faces, just as the staff and the horses do.

“I don’t think anybody would be disappointed to just come and visit the barn,” Holliday says. “I’ve been doing this for a long time, I’ve seen a lot of change. Things come and go, but my root of what we do will always remain focused around happy horses and happy people.”





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# MOUNTAIN GETAWAY

**Cabell and Molly Childress, along with their children Lawson, Lilly and Luke and their mini labradoodles Honey and Charlie, created their own cabin getaway on Jackson Ridge.**

**C**elebrating their 20th anniversary, the Childress family, from Richmond, Virginia, has been visiting The Greenbrier since their oldest, Lawson, now 18, was born, and as a child, Molly says she remembers coming to the resort with her family on their way to visit her grandparents.

“We fell in love with it,” Molly says. “Our kids grew up with The Greenbrier in their lives. I remember stopping with my family and eating lunch at Draper’s, back when Draper’s was where the Forum is now. We didn’t necessarily stay overnight, but we would visit and walk around and I have a memory of that growing up.”

Cabell, who runs one of Virginia’s top real estate teams in Richmond, is unable to resist talking about property when on family vacations. Molly says she used to tune it out and shut down any thought of buying or building a mountain home, but in 2021, she was diagnosed with cancer and endured seven months of chemo. Once she was declared cancer free, it was finally the right time for the family to seriously consider a home at The Greenbrier.





“Our kids love everything it has to offer... We love going up there, and we’re five minutes to the front door of The Greenbrier by car so it makes it convenient for us to experience both the valley and the resort, as well as the Sporting Club amenities up top.”



Above Left to Right: Molly, Lilly, Luke, Lawson, and Cabell Childress at The Summit.

Taking a trip to The Greenbrier during winter break 2022, Cabell stopped by for his usual check in at Hayes Beard’s real estate office inside the hotel.

“Normally I keep walking and look in the shops, but this time I stopped with him and something just hit me,” Molly says. “I was like, I think maybe now’s the time.

“There was something about going through cancer, feeling the brevity of life, knowing your days are not promised and feeling if we have the opportunity to do this, then let’s go for it. We can’t get today back. That’s how we landed on it.”

Looking at homes for sale, Beard, acting as their agent, then took the couple to see lots to consider building. At first, they were hesitant, but after seeing their current lot, everything changed.

“We thought it would be too much work,” Molly says. “We just went through the hardest time of our lives, but we got up to this particular lot and the view was so stunning it just felt right. So we went for it.”

On a 2.5-acre lot, the cabin getaway is halfway up the mountain from The Greenbrier, and the location was ideal for many reasons for the family, who all love The Summit.

“Our kids love everything it has to offer,” Cabell says. “We love going up there, and we’re five minutes to the front door of The Greenbrier by car so it makes it convenient for us to experience both the valley and the resort, as well as the Sporting Club amenities up top.”

Construction began in December 2022 and was completed in March 2024. The team at Agsten Homebuilders brought the Childress’ vision to life, even while the family couldn’t be present throughout the entire building process.

“Agsten did a phenomenal job,” Cabell says. “I can’t speak highly enough of them, the quality of their craft, the workmanship; they build a good product, and they’re very organized and communicative with expectations and their opinions.”

The couple also worked with R.A. Hoffman Architects for their dream vacation home.

“The first thing we did was connect with Rene Hoffman and tell him what we were thinking,” Cabell says. “We looked at houses to see what else was out there, from a material and architectural standpoint, and realized we like the log cabin feel and look, but we also liked a little bit more modern.”

To make the Jackson Ridge home modern yet still retain a mountain cabin feel, it has abundant stone, logs and glass. “We came up with the





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**“We have a dramatic feel of being in a tree house; we pushed it toward the back cliff of the lot, so we could, for multiple reasons, maximize the flat space in the front of the house because there’s not much,” he says. “Instead of having a backyard, it basically drops.”**

design, and it’s something different we felt was open and inviting,” Cabell says.

To achieve its spectacular views, the home flirts with the back edge of the mountain, Cabell says. Only about a third of an acre lot is flat; the rest is mountainous.

“We have a dramatic feel of being in a tree house; we pushed it toward the back cliff of the lot, so we could, for multiple reasons, maximize the flat space in the front of the house because there’s not much,” he says. “Instead of having a backyard, it basically drops.”

Another nearly gravity defying focal point of the home is the hot tub that appears to overhang the cliff. Jutting past the flat edge of the yard, it’s built into the deck, which is itself suspended over the drop of the mountain.

“Cabell had this idea to have a hot tub that’s almost like it’s overhanging off the cliff; you feel like you’re hanging over a little bit,” Molly says. “It’s a really cool feel when you’re in it.”

There’s a cozy screened in porch with an outdoor fireplace on the side of the home to further maximize the views, Molly says.

The outside features of the home are so wonderful you hardly want to spend any

time inside, where the beauty of the natural surroundings does the talking.

“There’s honestly not a lot of art,” Cabell says. “The walls to hang art are pretty scarce in the house, and I think it’s okay because the art is outside.”

When you finally head in and are ready to relax, there are three en suites and the bunk room, with six built-in bunk beds, perfect for the kids and their friends or even Cabell’s golf buddies, and the third floor not only has the best view of the mountains, but it’s a TV and hangout room.

A custom wine cabinet is another standout feature of the home, along with the floating suspended staircase that was specially ordered from Charleston, West Virginia. There are log skins on the interior of the house, including the master bedroom, as well as the exterior.

“I have a friend that is a master with wood, and one thing that stands out is the vanity in the master; it’s a custom vanity he made with old barn wood or beams,” Cabell says.

Their friend also crafted the beautiful dining room table.



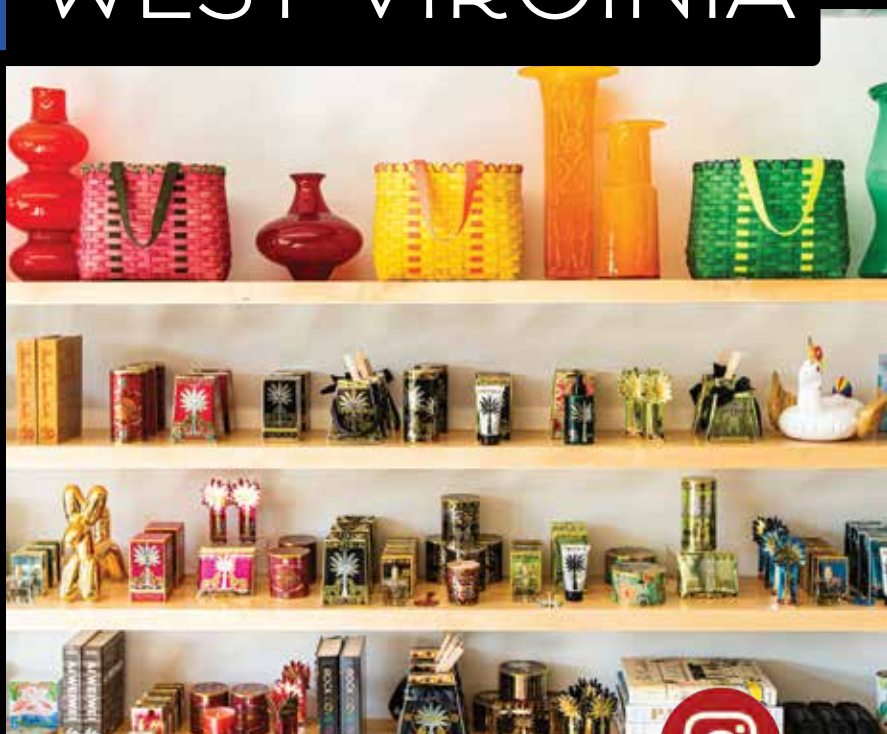






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“We didn’t use an interior designer,” Molly says. “Cabell has a really good eye, and I think we as a team are good at picking out design, furniture, tile and lighting. All the decor we did together and it’s a work in progress.”

Another special touch is the detached two car garage with a studio apartment above, complete with a kitchen, laundry facility, full bath and a balcony.

“It has everything you need up there,” Molly says. “It’s has a murphy bed as well as a pull-out sofa. We felt like it was a nice option and a good overflow space in case the house was full of people and we wanted to be up there.”

“It provides flexibility, not just for overflow for us and our family and friends, but for other Sporting Club members,” Cabell says. “The reason we thought about having this apartment was because it provided versatility. We have the flexibility of the garage and two detached living spaces.”

The entire family couldn’t be more grateful with their Jackson Ridge home, including their two dogs who also make the most of each visit, seeming to enjoy running on the golf courses the most.

“Honey and Charlie love it there,” Cabell says. “They love the Snead.”





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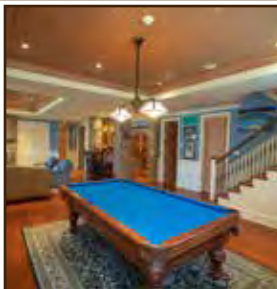


## TRAVELER'S HILL 9

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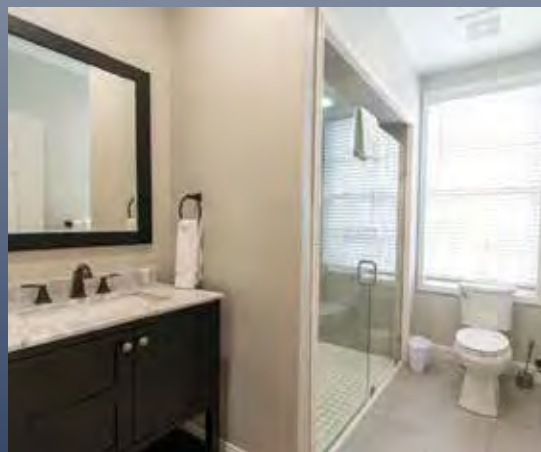






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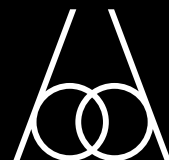


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