# THE AXE AND SAW

Volume 63, Issue 2

Grove City College Outing Club

http://www.gccoc.org

Jess Dalzell, Dean Schuttner and Alison Wade

Spring 2002



#### A Note from the President:

This spring is an exciting one for the club, well maybe it is

really just exciting for eight of us - we will be graduating in just a few short weeks. As we say good-bye to our college days we are reminded of what the club has already given us. It has given us a good excuse to get off campus, a place to find people crazy enough to go crawling through a hole in the ground, but most importantly the club has given us the opportunity to make great friends that we will be able to keep in touch with, always.

But, let's get back to the club...this past semester has been a fun-filled one, full of many memories that I'm sure that we'll all cherish for a lifetime. Little incidents that we will look back on years from now and chuckle at. Think of all the ones that you have from your club days. Think of all the hikes and the campfires, food cooked over a roaring fire (or sometimes a smoke), stories and jokes, smiles, and nights out at the cabin.

The club would also like to thank all of you - for the work that you did when you were here, for the adventures you had that are now retold around campfires, and for the support you continue to. We hope you will continue to come back and visit us and that you will never forget your days with the club.

Erin Lyon '02

#### Winter Camping Trip

On February 8, Kaitlin Domanoski, Tim Archer, Megan

Foley, Josh Poulette, Chrissie Scott, Josh Butler, Erin Lyon, Ryan Mitchell and I decided to brave the cold temperatures for an annual winter camping trip. There was no snow, but the temperatures dropped into the teens overnight. We started from the second parking lot after the cabin and hiked a short distance back the trails. We cooked steak and chicken for dinner along with veggies and soup. Erin made banana desserts by putting chocolate and marshmallow in the banana peel and roasting them in the coals. We took a short hike before calling it a night and looked for shooting starts at the old strip mine. The next morning we didn't stay long due to the cold temperatures and lack of dry wood for a nice fire (everything froze overnight). We headed back to campus for warm showers and the stifling heat of our dorm rooms. Unfortunately, this was my last winter camping trip as an active club member. Hopefully, all of you underclassmen will learn the joys of taking these trips.

Bethany Cauvel '02 (Historian '00 and '01)

#### Peak 'N Peak Skiing

This winter, GCCOC made several treks to the New York ski resort Peak'n Peak. Each time, the snow-covered mountains seemed to magically appear amidst a surrounding terrain that had very little or no snow...ahhh...the delight of artificiality. This author's trip represented his first time on such an adventure. Naturally, I was as nervous as I was excited. After spending nearly an hour donning the necessary gear, I very awkwardly took my first few "ski steps," after instructions from the seasoned veteran Josh Butler. After a few runs on the bunny slope and numerous falls (both from skiing and disembarking from the ski lift itself), my confidence grew and we (Josh, Erin Lyon, and myself) attempted some more challenging runs on orange- and green-colored marked courses. Many apprehensive moments of "this is great going fast and all, but how in world am I going to stop at the bottom?" arose, but luckily all three of us got through the day without incident. As the night grew on, yours truly decided I had pushed my luck enough for one night and decided to retire to the lodge, while Josh and Erin enjoyed an uncrowded, starlit evening on the slopes. All enjoyed the trip thoroughly and look forward to the next winter of skiing. As for me, I think I'll be ready by then for some black diamonds....

Dave Plitt '03

#### **Indoor Rock Climbing**

You've got to love 'plan B' activities - not only are they a little devious; they are a lot of fun. So, to fulfill this desire some of us go rock climbing. This has become much easier since we are now able to rock climb at Slippery Rock University at their indoor rock climbing gym. It is a very nice wall with several lanes leading up the 40 foot climb to a domed window. There are lots of different routes that can fit everyone's ability. Plus it's a great price - \$5 for students for an all day pass. Each time we went this semester we climbed until our forearms ached and our legs wobbled under us. We had a great time and look forward to climbing more next semester. We are also getting things set up to do some outdoor rock climbing thanks to Cory Gibson.

Erin Lyon '02 (President '02)

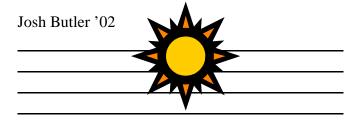
#### A Night of Fun With the Penguins

One Tuesday night in March, a group of us OCers headed down to Pittsburgh to watch the Pens trounce another team which will remain nameless until I can remember who they were (the Florida Panthers...thanks, Jeremiah!). The ride down was a bit of an adventure, with myself following Jeremiah Otto. Losing him in the middle of Pittsburgh was interesting, but with the help of Bethany Cauvel, we found our way. We had good seats, and the Pens decided to give us a suspense-filled game, drawing it out into overtime before winning. Admittedly, I am not a huge hockey enthusiast (unless the Devils are playing), so I really don't remember many of the details of the game except that it was a great time for those of us who went to hang out and have fun.

Chrissie Scott '02

#### Easter Break...in Florida!

Easter break, as always, for several Outing Clubbers served as a time to get away from school and see some of the world. This year Outing Club alumni Megan Artz, actives Allison Savage, Erin Lyon, and Joshua Butler along with guest Lucas Franklin made the long trip from Cold Pennsylvania to Warm and Beautiful, Southern Florida to canoe the everglades. They paddled a 62 mile route in five days as well as taking a sixth day to do some kayaking in some mangrove mazes. The trip included inter-coastal swamps and islands in the Gulf of Mexico. Wildlife was plentiful and the group saw dolphins, birds of all kinds, otters and even a manatee. It was truly a wonderful experience and the weather and scenery were just perfect. It was also a very cheap trip, very important for college students, costing only \$25 a person plus gas money. Trips such as these create great memories of the outdoors and remind us why the Outing Club is so important to us. The club would like to give special thanks to Alumni Ron Lang for the assistance in planning the trip.



Recycling

On Saturday, April 6th, 5 Outing Club members and Lee McCoy had the opportunity to do some recycling. We traveled 20 minutes away to help recycle, earning money for the New Castle Rescue Mission. There were 15 volunteers present, and working hard. From 9:30 - 11:30 am we unloaded cars → that came delivering their recyclables. Paper went into one truck, plastic into another, and so on for glass, clothing, and magazines (as donations). The weather started out sunny and about 45 degrees. But the temperature did drop a bit before it began snowing. Hot chocolate kept us warm, and we had a good time helping out. I would definitely do it again on another Saturday morning.

Ben Grubb '04 (Treasurer '02)

#### **Caving in Harlansburg**

On Sunday, April 7th eight brave souls marched proudly into Harlansburg cave. Okay, so we had to crawl in on our bellies and drop down a couple feet – but still, we were definitely brave. Those on the trip were: Alison Wade, Becky Whitmire, Megan Foley, Josh Poulette, Dean Schuttner, Tim Archer, Bethany Cauvel, and Kaitlin Domanoski.

We had quite a lot of fun wading through knee high mud and running into random bats along the cave walls. We even found a neat loop which involved crawling in really tight places through a couple inches of mud.

There were none of the usual mud fights, but we ended up just as covered with muck as always so it didn't matter.



After caving we walked back to the restaurant parking lot and right past a group of well-dressed people. Maybe they were having a party or something. Anyway, the contrast between them and us was amusing.

We washed up in the stream, threw all of our old clothes in garbage bags, took one last picture and we were off. Kaitlin Domanoski '02



"Just perfect!!! It's raining!!! Well, I guess we'll still go and maybe the rain will stop." That's how our trip to Crazy Dave's Paintball fields began on April 21st. We had six people go including Carissa Threewitt, Dean Schuttner, Jesse Wisniewski, myself, and two non members (Jesse Helms and Luke Shelenberger). There were also a few different tournament teams at the field practicing that day. They were fun to watch, but we were anxious to play instead of just watch. Unfortunately, on top of the rain, we had other problems arise. Both Dean's marker and my own were experiencing leakage out of various seals, but after a little work (and a rented marker) we were ready to go. We were also pleasantly surprised when a bunch of kids showed up. They were celebrating their friends eleventh birthday.

Eventually, we made our way to the tire field. We then split into teams with other groups that were there including some amateur teams and even twice against the eleven year olds. We played about six or eight games with the other groups and even played two games where we just played, the six of us. These were actually the best games, as they were fast moving and less paint was used. After Jesse H, Luke, and I left about three o'clock, the rest of them stayed for another hour or so. All in all, it was a great day. We had a lot of fun and met some new people. We also learned a little about communication and team work. More importantly, we learned that a three inch barrel might not shoot fast, but it still shoots accurately.





Hill cleanup is always a blast- can it get better than playing with pitchforks, hedge-

trimmers, garden rakes and the occasional axe? I think not. This year the weather was beautiful, and the hill from the flagpole down to Wolfe Creek was looking quite dapper by noon under the direction of Jeff Willard. We couldn't have had a better day to romp on the hill. We discovered a potential X-Games sport, leaf surfing, as well as the cookie-discus throw (Bon Appetite knows how to make the best projectiles). Good times were had by all, and the company was stellar. Three cheers for manual labor!

-Abi Smith '04 (Secretary '02)

#### 'Steak and Shrimp'--Senior Dinner 2002



On Sunday, April 28, about twenty-five GCCOC actives and alumni went out to the cabin for the annual senior dinner. Typically meals at the cabin consist of lasagna or spaghetti, garlic bread, a vegetable, and snack foods/desert. But this meal was different thanks to the work of Jason Satteson and Dean Schuttner. Jason was able to get a great deal on thirty steaks, while Dean, the sophomore who headed-up the food preparation, made a dish with bacon-wrapped shrimp. Josh Poulette and Jeremiah Otto grilled the meat in the front room fireplace (due to wet weather outside) while Dean, Matt Myer, and Jesse Wisniewski completed preparation of the shrimp and accompanying mashed potatoes, vegetables, and traditional 'dirt cake' dessert.

After enjoying a feast, graduates (from both the fall 2001 and spring 2002 semesters) shared some of their thoughts about and memories of the Club. Those sharing who had completed their graduation requirements in the fall were Mike McElhaney and Dan Dougherty; those sharing who will complete them this spring were Megan Foley, Erin Lyon, Josh Butler, Bethany Cauvel, Chrissie Scott, Tim Archer, Kaitlin Domanoski, and Jason Satteson. Lee McCoy then commented on the significance students have found in the Club over the years. In addition to the actives, alumni members Tom Morris, Ron and Sarah Lang, and Henry and Kadine Limmer enjoyed one last GCCOC event with the members of the class of 2002.

Matthew Myer '03 (Chaplain '02)

#### Tom Weekends

Tom Morris, famous outing club alum and personality, made several trips out to the cabin this school year. He introduced a lot of new members to the beauty of firearms. He cooked a lot of food. He, as always, brought a lot of fun along with him. Tom, actives, and other alumni all gathered at the cabin for deer season, a turkey roast, and spring turkey season. Although Ron Lang was the only one successful this deer season, everyone had a good time and it was a great chance to just enjoy the cabin and good fellowship. The club would like to thank Tom and the other Alumni for coming out to the cabin so often this semester and sharing stories, good food, and good times with the actives.

Josh Butler '02

#### Alumni News & Views Spring 2002

#### Notes from the Alumni Treasurer

*Matching Funds* – In the past we've been mostly unsuccessful collecting employer matching funds because we're not exactly an "educational institution". After being shot down by IBM for the umpteenth time on matching Chuck Cross's contribution, I contacted the College (at Chuck's urging) and reached a workable solution. If your employer matches contributions:

Make your contribution to "Grove City College" and send it to the College earmarked for the Outing Club.

- Fill out your employer matching funds form indicating your donation went to Grove City College.
- The College will forward the initial donation to the Club and assures me that the matching funds will also get routed to the Club.

*Morris Challenge (Old and New)* – The Spring, 2001 Axe and Saw reported Tom Morris' challenge to find 10 alumni to donate \$500. We came pretty close! With Tom's matching donation, we reached \$4330 collected to go towards the extensive cabin repairs needed due to Powder Post Beetle damage. For the record, I'm counting donations from Tom Gregg, Cory Gibson, Betsy Pluss, John McMillan, Jason Richwine, Keith and Priscilla Hare, Bonnie and Loyal Mitchell, Ken and Elaine Korhonen, Dale and Ruth Smock, David Robinson, Audrey Gerlach, Bob Corbin, Beth Turk, Heidi Riese Smith and Kevin Stevenson.

**Tom has a new grander challenge!** If nine others kick in \$1000 each, Tom will match it with his own \$1000. Terry Clever has already ponied up, so we only need eight more! Do your best to meet Tom's challenge.

Status of the Treasury – Our Treasury totals about \$22,500 right now, up from \$20,038 last Homecoming. Our big fixed expenses are insurance (\$1249 for the past year) and taxes (\$1508 for the past year). This means we need \$3000 in donations every year just to cover fixed expenses. Cabin repairs (like the Powder Post Beetle damage that will cost thousands to fix) are over and above the fixed expenses.

Obviously a lot of donations are necessary to keep the Cabin going. I often tell others that I'm amazed at the generosity of our Alumni when serious needs arise. The Beetle damage is another one of those serious needs. Please continue your giving ways. If you haven't donated in a while, this is a great time to give again! Tom Ronksley 4946 Simmons Circle Export, PA 15632

#### The Case for New Refrigerators

Few cabin issues in the last 25 years have generated the interest, consternation and diverse opinions that our ongoing gas fridge problems have.

**Background:** For the last 3 years we have had continuous problems with the natural gas powered refrigerators. We have tuned them, cleaned them, and cursed them to no avail. When they work at all, the fumes are terrible. The problem has affected both the older unit on the porch and the (newer to us) one in the kitchen.

We have tried everything several "experts" and our own specialist, Rick Givens could think of. Charlie our gas supplier has replaced our safety valve, our regulator, blown out our line and blown out his lines. What really has driven the Cabin Team and all cabin users nuts, is that all of our other gas appliances are working fine! Anyone who has walked in on the fumes or 3 week old spoiled food can relate to the interest in a <u>reliable</u> solution.

**Eureka?** Thanks to Cabin Team member Henry Limmer, we actually located a company in Brewer Maine that specializes in the remanufacturing of old Servel refrigerators. These units are very popular with the Maine fishing camps that power everything on propane since that can be transported in to the camps. Our resident expert Rick Givens had nearly a dozen at his fishing camp before selling the business a few years ago. I spoke to Alan Elkins at length and it was a real eye opener.

Alan generally has several units completely overhauled and ready for sale. He replaces the troublesome old door seals and installs a new AGA approved safety valve which these old units never had. The propane ones are then calibrated and tested before sale. Alan typically gets right around \$500 for a rehabilitated unit.

That all sounded great, except that we are looking for natural gas ones. Alan very patiently asked about the problems and made several suggestions. In every case, thanks to Rick, we had already done the work. He was pretty impressed that Rick, Henry and Dan Young all were comfortable cleaning and adjusting the units.

We then got down to natural gas issues. Apparently Servel sold these units all over the country and they were often used on raw well gas like we have or on very small community systems. For that reason, they maintained an extensive parts list of gas orifices to deal with the various pressures, moisture content and BTU rating. Alan is sure that the real problem is that our gas characteristics have changed. Remember, our gas supply system is over 100 years old. Alan can supply or manufacture an orifice IF he knows the exact delivery pressure and BTU value. Unless we were able to "bottle" some natural gas for him, he would not be able to test the solution at his shop. It could be a very tedious process to find the right orifice jet to use in our units or a "new" one. Apparently these units are more affected by the gas characteristics than other appliances are and that is why Servel had so many orifices in their manuals.

The issues: As almost everyone knows, the Servel brand models that we use have not been made in this country for MANY years. They are really pretty simple in concept, and for 60 odd years we did no service on them at all. They either worked or they didn't. Between the Y2K crowd and the increase in natural gas drilling in Mercer County, these units are in great demand. What we used to get for free or a few dollars, now costs \$200 or more regardless of age. Alan's rebuilt ones as noted are running \$500.

A Swedish company, Electrolux, makes a brand new model that is suitable for propane, NG or butane gas or kerosene as a fuel depending on the model. These units are used around the world in remote locations according to the ads that we have seen. Henry Limmer has investigated these "modern" units and is very concerned that they are pretty much a sealed assembly limiting or precluding field service. One major drawback to these units is that they appear to hold about 1/3 less than our old ones. As a point of reference, they are only 23" wide and are rated at **8** cubic feet. These new units are also pretty expensive. The cost for one is \$1149.00 plus tax picked up in central Ohio, plus an additional \$100 to convert it to natural gas operation. The supplier is very helpful based on my experience with them, but does not advertise service for these units.

What Alan Elkins has recommended for trouble free operation is to switch to **propane** for the refrigerators <u>only</u>. Since everything else is running fine on Charlie's gas, we do not need to convert anything else at this time. The club has been paying the natural gas bills for many years. We are not sure what the <u>offset</u> cost for running the fridges on propane would be, but we are pretty sure that their over all cost will go up at least somewhat.

Tom Morris and recent graduate Brian Vare have been investigating our options for obtaining propane at the cabin. As Brian worked at the Agway in Grove City, he is our main propane expert. We can get 100/120 lb. tanks (commonly called kitchen tanks) which are about 16" around and 48" tall or 300 lb. tanks which generally are used with a propane furnace and stove. These horizontal tanks are about 30" in diameter and 5 feet long. Where to put the propane tank(s) is one issue. These are no restrictions on how close the 120-pound tanks can go. A secure enclosure could be made for two or more of them just outside the kitchen. A 300 lb. tank must be a minimum of 10 feet from the building. This larger tank would probably need to be over by the small woodshed. Due to various rules and regulations, the gas supplier must be the one to fill either size tank. They apparently have a small truck just for folks like us. There are other issues like how much propane are we willing to guarantee that we will

purchase? When it is operating, the old style units will use about 1# per day and the smaller new units a little less. How many units and how many days a year would they be turned on will of course determine the projected propane usage.

Agway is also thinking that a gas filter might solve the problem, and that was one idea that Henry and Chuck Limmer had been looking into. However, after talking at length with Alan Elkins, I am pretty sure it is a gas quality/BTU issue that a filter will not help. Last summer we cleaned the inside unit and when we fired it up for Charlie after flushing the lines and replacing the regulator and setting the pressure, it gassed us right out of the kitchen in 3 minutes or less.

**Options:** The options would seem to be as follows.

Natural Gas

- 1. Install a filter, and try our units again.
- 2. Have our gas tested for BTU content, transport our three units to Maine for service and upgrade, pick them up later, hope they work on their return and the BTU value does not change if they do work.
- 3. Have our gas tested for BTU content, transport our three units to Maine as tradeins, purchase 2-3 units from Alan's inventory for present and future use, hope the BTU values do not change.
- 4. Purchase one or two new style Servels from Lehman's, hope they work on our natural gas.

#### Propane

- 1. Make a guestimate on gas usage and arrange for propane service. Locate tanks to facilitate refills and screen them as desired.
- Transport our three units to Maine for service, conversion to propane and upgrade the safety equipment, pick them up when they are done and reinstall. Remember we own <u>three</u> units right now.

3. Transport our three units to Maine to use as trade ins. Purchase 2-3 units ready to go from Alan's inventory. Install and test on return.

#### Combination

1. Install a filter on one with a modified orifice and convert the other one to propane as a test.

Several folks have contributed spirited commentary so far, and no decision has been finalized. If you have any thoughts, please email me at <u>mplace@johnplaceinc.com</u> and I will forward your comments to the entire growing list of concerned members. Alternately drop me a note at 134 East Bruceton Road, Pittsburgh PA 15236. We hope to have this all resolved for the summer outing.

Mark Place, Alumni Cabin Manager

#### **Cabin Repairs Update**

As reported in the Fall 2001 *Ax & Saw* we are in the



process of obtaining engineering advice and bids to repair the major damage to the cabin support structure. (For all of you carpenter types, many caps, bands and joists) Unfortunately, this phase has not gone as fast as planned, and we do not yet have firm repair numbers.

What we do know is that the repairs will almost certainly run between \$10,000 and \$15,000 and maybe more. We also know that the water problem under the cabin is back, and the drain system installed in the 80's needs overhauled. We also must be more diligent in our spraying for various insects such as the Powder Post beetle and our old friends, the carpenter ant.

Cabin Team member Henry Limmer just made a survey of the above problems with assistance from Ron Lang and Tom Morris and reports that the insect problem is definitely back based on some tracer tapes installed last year by Ron Lang, and the drainage problems are much worse than last year when it was very dry. We have standing water both inside and outside the cabin that must be resolved.

While we firm up the structural bid package, it appears that we will be focusing on three items this year. We will update the design of the groundwater drainage system and hope to have that work completed this summer, possibly as part of the summer outing. That update should restore drainage in the yard and do a better job of getting water away from the basement footer drains. That should dry up the basement again as it did back in the 1980s. We will also factor in the fact that we drive down and around more these days and make the pipes more crush resistant.

Based on Henry's report, it looks like last years emergency structural repairs are holding up well and little of that work will be required this year.

We also need to make some minor repairs and adjustments to the gutters and spouting to better control the flow of water.

Lastly, we will review the bids received for insect control and make some decisions in that area now that Ron's tracers have confirmed active larva are present.

Just this initial work will likely cost in the area \$4000 assuming we must do the upper and lower drains at the same time we do the insect control.

Until the repairs are completed, the special guidelines for use of the cabin established last Fall will remain in affect. For those of you that have brought groups to the cabin in past summers, please bear with us at least another year.

Elsewhere in this issue is information from Alumni Treasurer Tom Ronksley on helping to fund this major repair project and ways that we can generate a predictable income for future care of the property. Please consider supporting the Goucher Fund. Your continued and increased support is vital as we approach this critical project.

### Summer Outing July 26-28 (early bird day July 25<sup>th</sup> is likely)

The 27<sup>th</sup> consecutive Summer student/alumni/friends outing is in the planning stage as noted in the cabin report.

Once again we will try to balance much needed repair and maintenance work and time for fellowship and an evening swim. We will also take a break Saturday afternoon about **5:00 PM** to hold an update meeting for those who can make it.

Based on the anticipated project list, meals will be provided from Friday lunch through Sunday lunch. If we find that more time is needed, we will try for an extra day on Thursday the 25<sup>th</sup> and let interested folks know by phone or email.

Family and new friends are most welcome. As in past years, we will be providing all of the meals. Anyone with a special request or favorite dish that they would like to bring, please let me know and we'll get it into the menu.

Based on feedback last year, we are also considering a Saturday children's' program. We are thinking along the lines of a treasure hunt, trip to the petting zoo in Portersville, or some similar activities. If this is of interest, please let me know ASAP. We have a couple of folks willing to coordinate this so long as it is a team effort.

Please email, phone or drop me a note with your adult and child under 10 meal count by Monday July 22.

Mark Place 412-877-0050 134 East Bruceton Road Pittsburgh PA 15236 mplace@johnplaceinc.com **Electronic** Ax & Saw

Last issue we asked for input on emailing the newsletter to those we have an email address for. (About 90 folks total) We had a few folks express a strong interest in that idea, but in general there was <u>no</u> feedback either way. Until we get a better handle on the interest for this idea, we'll continue to use snail mail and also post the recent issues on the web site for future reference.

Web Site

Web master Cory Gibson continues to do a great job managing and tweaking our web site. We still get a request or two for the correct site URL. For those updating their web browser the address is now the obvious. **WWW.GCCOC.ORG**. Check it out!

## GCC Outing Club The Axe and Saw Spring 2002

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