

EDITOR:
Faith Compo

TYPESETTING/LAYOUT:
Norma Lizza

DISTRIBUTION:
Lottie Kitter

- ECHOES -

May 1994

Dear Friends,

With this letter we embark on another year in the unfolding story of the Elmendorph Inn. And what an eventful past year we had, and hopefully, an eventful year has started.

But first, on behalf of all of our friends, let me thank those directors who served us this past year that are not remaining on the board. To Bob Bielenberg, Catherine Jones and Richard Coons, thanks. Your efforts are now a part of the history of the Inn. To our new directors who join us this year, welcome. Read about them in this newsletter.

I want to tell you what a pleasure it was to be part of the annual meeting that was held this past March. The food was good, the attendees were the best, and our guest speaker, Winty Aldrich, lived up to our high expectations. The theme of the meeting was centered around our deceased members, Rosemary Coons and Harriet Johnson. Even though we now close the chapter on their contributions to the Inn, they will remain in our memories and have also become part of the history of the Inn.

Now for the present, if you haven't been to the Inn lately, you are missing out on the finishing touches of the middle room. And what a sight it is. The restoration work is truly marvelous. Our gratitude goes out to the crew of Hudson Valley Preservation who did the work, to the NYS Office of Parks, Recreation and Historic Preservation for their guidance and demands (even if we don't always agree 100% with them), and for their EQBA funding. No, I have not forgotten the generous donations of our friends and the Elmendorph, Etc. shop.

For the future, we will be doing the finishing touches on the middle room (and hallway), continue to promote the use of the Inn for community use, open the Inn up to the village centennial, and working toward our latest goal. That goal is the finishing of the tap room and kitchen. This is one of the long-term goals of our charter members, whose numbers are starting to decrease, and I can't think of a better goal than that of finishing the lower floor of the Inn by the end of 1996. To accomplish that goal, we need the help of all of our friends. We got this far because of you and we can't get to the end without you.

*Joe Kavaky
President*

Meet Your New Directors

Joan Lewis came to Red Hook at age 16 and attended the Red Hook high school as a classmate of Rosemary Coons. On her Christmas vacation during her first year of college (she is a graduate of Ohio State University) she met her husband, Jack Lewis, at Midnight Mass — the rest is history. For thirty or so years while Jack served the community, first as a teacher and then as the Principal at the Mill Road Elementary School, Joan worked as Dental Hygienist for a local dentist. Here they raised their two grown daughters, Pam and Cheryl. Since retiring two years ago, besides her volunteer work at the Elmendorph and singing in the choir at St. Christopher's, she is especially proud of her work giving endless hours for the Christ Tree project at St. Christopher's Church, which is now in its third season and has raised thousands of dollars for charity by recycling, re-creating and repackaging Christmas cards.



Ellen Phelan grew up in Germantown and attended SUNY Oneonta. After marriage to Sam Phelan and a ten-year stay in California, the Phelans returned to live in Red Hook and Tivoli. The mother of Sally and John, Ellen has found time to be community activist in a grand style, offering management skills and leadership to a number of causes: serving as past Board Member of the Friends of Clermont, as past president for the parent/teacher organization of the Mill Road School, and as the original organizer of the Red Hook Child Care Center. She is currently Treasurer of the Red Hook Soccer Club and on the Trails Committee of the Red Hook Town Conservation Advisory Council. Ellen was employed as office manager for Hudson Valley GREEN for three years and is presently working as office assistant for the Winnakee Land Trust.



Elmendorph Etc.

- Shirley Brown

Elmendorph Etc. will be open as a thrift shop Wednesdays, Fridays and Saturdays from now through October. Our first day was Apple Blossom Day. We opened with fresh paint, great merchandise, enthusiastic volunteers and every indication of a good season!

We are still seeking volunteers to clerk and donations of useful items to sell. We plan to be at the Inn to receive merchandise on Tuesdays (work day) as well as the three days we're open.

For information, call the Inn (758-5887) or Shirley (758-8604).

Dates to Remember

August 19 Centennial Open House

October 7 - 10 Art Show

December 3 Greens Show

December 4 Christmas Open House

Membership

Please observe the label of your newsletter and see if your membership is current. This new method of informing you of your membership status has been initiated with this issue and will help us to remind our old Friends to renew their memberships. We are ever grateful for your continued support. If the label reads M94, your 1994 dues have been received.

FRIENDS OF ELMENDORPH, INC.

As of May 4, 1994

LIFE MEMBERS

Mr. and Mrs. David Borm

NEW MEMBERS

Colburn's Mobile Home Park
Eleanor Friery
Nancy Hetzler

Mary Lou Muirhead
Carole Marie Powles

DONATIONS

Dr. & Mrs. Kenneth Appell
Lawrence Apsey in memory of Virginia Apsey
Mr. & Mrs. H. Bertelsmann
John Jay Chapman
 in memory of Olivia James Chapman
Mr. & Mrs. Oakleigh Cookingham
Mr. & Mrs. Terence Dewsnap
Tullen Downing
 in memory of John Downing
Kip Eggert
Irving & Katherine Fraleigh
Friends of Clermont
Eleanor Friery
Donald & Anne Germain
James & Cheryl Gold
 in memory of Rosemary Coons

Betty & John Kennedy
Robert T. McCarthy & Sons, Inc. (for services)
Betty Miller
Joe & Margaret O'Brien
 in memory of Rosemary Coons
Old Dutch Garden Club
Holly & Richard Ross
Karen Sipperley
Phyllis Smith
Henry & Barbara Thompson
Dominick & Eunice Tiberio
Stan & Priscilla Tremper
Murray VanNess
Charles Wegman
Carolyn Yablonski

Acquisition Committee

Now that the dust of restoration has settled, the Elmendorph office has been cleaned and a new bookcase, constructed by Chris Kendal, has been installed. The bookcase is dedicated to former Board member and Board Secretary, Pat Merrall. Pat founded The Bookery in Red Hook, and she and her husband generously donated an IBM computer to the Friends before they moved to California.

The bookcase is rapidly filling with volumes of state and local history, preservation technology and architecture and books about inns, taverns and travel in the early years of our nation. Recent donations include *A Knickerbocker Tour of New York State, 1822*, ed. by Louis Leonard Tucker; *The Yankee Peddlers of Early America*, by J. R. Dolan; *From Here to Yonder, Early Trails and Highway Life*, by Marion Nicholl Rawson; and *The Sensible Cook, Dutch Foodways in the Old and New World*, by Peter G. Rose. Richard Coons has donated *Indian Tribes of Hudson's River* (2 Vol.) by E. M. Ruttenber and *Hudson Valley Lives*, ed. by Bonnie Marranca.

The books are available for study in the comfort of the Middle Room. Please call the Elmendorph office to make an appointment (Telephone 914-758-5887). Donations of appropriate reference books are always welcome. A volunteer librarian to organize and catalogue our growing collection is also needed.

RESTORATION COMMITTEE

- Barbara W. Bielenberg

We are delighted to announce that restoration of the Middle Room and Center Hall has been completed by Hudson Valley Preservation and approved by our New York State Office of Parks, Recreation and Historic Preservation Field Representative. The Middle Room restoration is funded in part by the balance of our New York State EQBA grant, but the Center Hall is entirely funded by the proceeds of our auction, Elmendorph, Etc., yard sales, and the generous donations of our members.

The new, and repaired, plaster walls will be painted after the plaster has had a chance to cure sufficiently. Eventually, we hope to cover the Middle Room walls with wallpaper and borders the same or similar to the paper first installed around 1820. An exhibit of this, and later papers preserved on one wall of the Middle Room, is being prepared. We are very grateful to Larry Thetford who provided pieces of rare old yellow pine to repair the Middle Room floors and to George Smith and John Kurowski who also provided flooring when we were in desperate need.

Tap Room/Kitchen Planning Begins

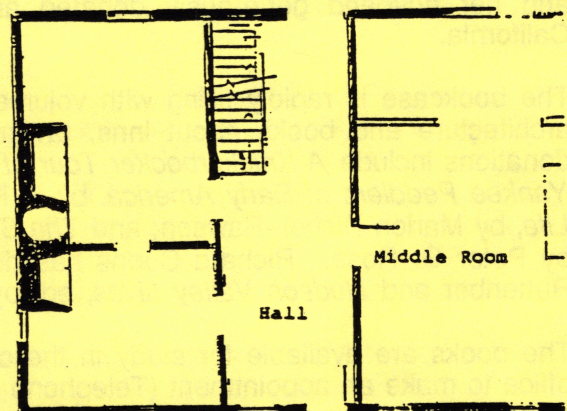
In March, Governor Mario M. Cuomo announced the availability of approximately \$1 million in historic preservation grants from remaining funds of the 1986 Environmental Quality Bond Act. We have submitted an application for matching funds to complete the restoration of the first floor of the Elmendorph Inn. Whether or not we receive State funds, it's time to start planning the restoration of the Tap Room and the historic Kitchen — major projects which will add immeasurably to the use and interpretation of the Elmendorph Inn. To that end, last summer we employed Hudson Valley Preservation to document and carefully remove the deteriorated ceilings in both rooms and to remove the 20th century kitchen cabinets from the kitchen. This was followed by an on-site investigation by Restoration Consultant Don Carpentier, Stacey Matson-Zuvic, our NYS Office of Parks, Recreation and Historic Preservation Field Officer, Craig Marchessault of HVP, and members of the Elmendorph Restoration Committee.

Careful study of the newly exposed ceiling beams, the floor boards, plaster walls and remaining architectural details allowed the experts to trace the evolution of the Tap Room and Hall and the addition of the Kitchen in three phases:

Circa 1783

A 1783 advertisement describes the building as having ". . .three commodious rooms below stairs, (and) a large entry through the house. . . ." Marks on the ceiling beams and remains of former windows indicate that at the time of the advertisement the hall was indeed one bay wider than at present. The North, or "tap room," was divided into two rooms each with its own fireplace. A large foundation for the two fireplaces was discovered under the present floor boards. The parged floor of the rear hearth was littered with large oyster shells and a ceramic fragment discovered, which was identified by Carpentier as part of an English mocha punch bowl of surface marbled creamware, c. 1780-90.

Circa 1783

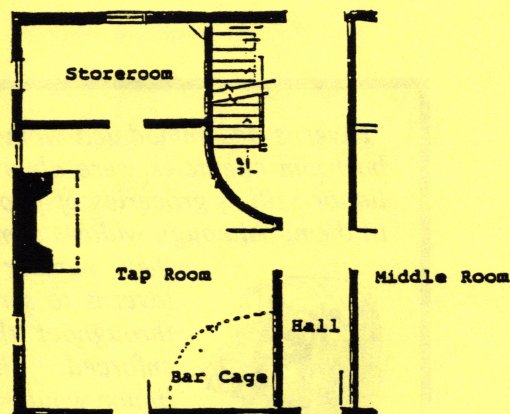


Circa 1820

The "tap room" was enlarged by moving the south wall, reducing the width of the center hall. The wall was curved to accommodate the hall stairway. The two fireplaces were removed and replaced by a single Federal-style fireplace (existing). The partition was removed and a new partition placed further east. A chair rail was installed in the "tap room" but none appears in the "storeroom."

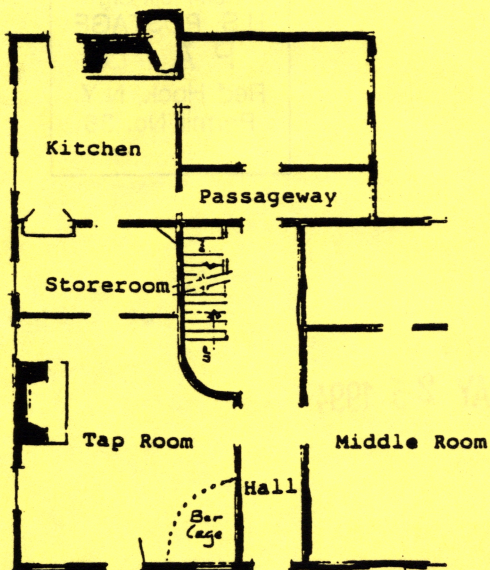
A window in the west wall was moved and replaced by a dutch door. A bar cage was installed in the newly widened southwest corner. Judging from evidence found during the plaster ceiling removal, nail holes, and wear marks in the floor and repairs to the south plaster wall, the bar cage curved from the west wall to the south, repeating the curve of the stair wall. A fragment of the cage remains nailed to one of the beams. Sometime after these changes were made but before the kitchen addition, a plaster ceiling was installed, curved to accommodate the height of the windows but not curved up at the dutch door which was lower in height.

Circa 1820



Circa 1830

Circa 1830



A kitchen el was added, consisting of two rooms, one equipped with a fireplace and a large bake oven, the other was made more private by the addition of a passageway connecting the kitchen to the center hall. The west window was replaced by a door to the kitchen and a large kitchen cupboard projected into the storeroom to the north of the door. The outline of the kitchen cupboard remains on the storeroom floor. Trim boards on the kitchen side remain and are painted the same as existing original fireplace trim and cupboard. Evidence remains of four sets of hinges as does the location of a center stile. The casings of the kitchen door and the door to the passageway remain. Both casings have pintle holes and match the dimensions of the existing door linking the old and "new" kitchens.

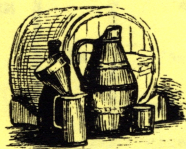
The tap room and kitchen are the key defining elements of the Elmendorph Inn. They provided the food, drink and social exchange which made a vital contribution to the growing Red

Hook community. We happily envision a day when the tap room, equipped with simple tables and chairs, once again rings with laughter and good times and the kitchen hearth provides warmth and sustenance.

From: *The Reshaping of Everyday Life, 1790-1840,*

- Jack Larkin, Harper & Rose, New York, 1988, p. 282

"Taverns accommodated women as travelers, and let out rooms for dances, but their barroom clienteles were almost exclusively male. Outside the dockside dives, or the liquor-selling groceries of poor city neighborhoods, women were rarely seen drinking in them. Although widows sometimes operated urban taverns in the eighteenth century, their number had shrunk markedly after 1800. Laws forbidding taverns to serve servants, apprentices and minors were on the books throughout the states, but in most places they were not rigidly enforced. The unwritten consensus of many communities was that liquor would not be denied to those youths who did a man's work or were accepted in the company of drinking men."



Friends of Elmendorph, Inc.
P.O. Box 1776
Red Hook, New York 12571

Non-Profit Org
U.S. POSTAGE
PAID
Red Hook, N.Y.
Permit No. 36

MAY 25 1994

Life
Leocadia Kittner
PO Box 8
Red Hook NY 12571 0008

ADDRESS CORRECTION REQUESTED