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- ECHOES -

Spring 1995

Dear Friends,

It is time once again for the Annual Meeting. Mary Cioffi is making the final arrangements and I am sure all will be in order as usual. Do plan on attending if at all possible. If not, please return your proxy.

Join me in welcoming the Edgar Benson Historical Society (EBHS) to our newsletter. The EBHS is the historical society of Red Hook and is an integral part of the plan for the Inn. They have been holding their member and trustee meetings here at the Inn for some time. We fully expect that they will make the second floor of the Inn their home when it has been restored. Spend a few minutes and start to learn about the EBHS by reading about them in this newsletter. If you like what you read and would like to see more articles on the EBHS, please let us know.

It would be a shame to succeed in restoring the Inn and not have anyone enjoy or make use of it. There are some groups who use it now, and plans are in place for the Inn becoming their home. If you need a place to meet or to hold an event, please contact us. There are guidelines for using the Inn and they are easy to adhere to. Basically, for not-for-profit use, respect the property, and help offset operating expenses with a suitable donation. It's your Inn, use it.

You will soon be hearing about efforts to restore the North Room, also known as the Tap Room. We are applying for a matching grant from the State but know it may not be approved. Many of our members would like to see the restoration of the first floor completed this year. Plans are being made to hold an auction, lawn sales, maybe a soup and bread lunch, and a Tap Room/Historic Kitchen fund drive. It is felt that the amount needed is well within reach. Whether or not this goal is met is up to you. I fully support it; I hope you will, too.

One final note. My term as President of FOE ends this March and this will be my last letter as your president. I am a firm believer in term limits (even when self-imposed), and I believe in the restoration of the Inn. So thank you for your continued support over the past two years. I will join you in supporting the next president and the restoration of the Inn.

Joe Kavaky, President

FRIENDS OF ELMENDORPH, INC.

As of February 15, 1995

DONATIONS

Barbara and Bob Bielenberg
- in memory of Helen Garlinghouse
Marilou Corrigan
- in memory of May H. Shields
Kay DePreter
- in memory of John DePreter
Andrew Francis
- in memory of Katy Arrain
Mildred and Louis Hubach

Robert Lowe and Dr. Kathryn Mahan-Lowe
Marie Milbrandt
Old Dutch Garden Club
- use of Building
Mr. and Mrs. George Reid
- IBM Matching Grant
Mr. and Mrs. Frank Rivers
Joyce and Bernard Rockefeller
- in memory of Doug Brown
Alice Timothy

NEW LIFE MEMBERS

Marion H. Gurnee
Mr. and Mrs. Nick S. Annas

NEW MEMBERS

Mr. and Mrs. Frank Rivers



Remembering Doris Lemmerman

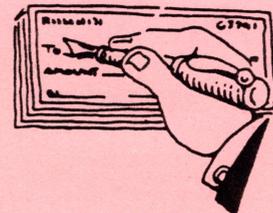
We were shocked and saddened to learn of the death of our dear friend Doris Lemmerman so soon near the holidays. With incredible generosity and typical kindness, although too sick to come herself, she donated to us all the materials needed for the children's tree decorating table where she herself in other years had shown the children how to string the cranberries and popcorn. We are especially grateful for this last gift from Doris which made it possible for our school-teacher hostesses Val Borges, Phyllis Smith and Nancy Hetzler to work with the young people in her place this year.



Membership Dues and Newsletter Label Codes

Reminder: 1995 membership dues should be sent along with your dinner reservation or proxy if you haven't already sent them in. Please look at the mailing label on your copy of this newsletter. The following codes apply:

- I - Individual
- F - Family
- B - Business
- C - Complimentary
- LM - Life Member



The two digit number shows the last year in which your dues were paid.

Christmas Party Thank Yous

The Christmas Open House was a big success due to the help of so many of our devoted volunteers. We thank Nancy Hetzler, Nancy and John Nielsen, Phyllis Smith, Valerie Borges, Rose Loren, Ann Donnelly, Brendan Donnelly, Alba and Gary Kossen, Andrea Clark, Jennifer Ruggiero, Lottie Kittner and Mary Cioffi for serving as hosts and hostesses.

The wonderful cookies were provided by Ilse Balogh, Mim Brown, Mary Cioffi, Susan Ellis, Ann Germain, Dolores Saltis, Karen Sipperley, Karen Streifeneder, Shirley Totman, Cleo Hamm, Marilyn Heuer, Stanya Jimenez, Evelyn Seils and Esther Higgins. We thank them all for their generosity and for being such good cooks!

Our party was festive with wonderful donations from our good neighbors who we thank: Gary McDonald of Mac's Agway provided us with the magnificent Christmas Tree which was later moved outside and lighted to embellish the Elmendorph for the Holiday Season, John Hardeman donated cider, Mead Orchards gave Lady Apples, and Dom Tiberio's Red Hook IGA gave us other fruit. Bill Alexander gave us the wreath for the Etc. Shop. Thanks are due to The Old Dutch Village Garden Club for providing the doorway decoration, the reindeer and sleigh. We are grateful to Blanche and Doug Traudt for decorating the Middle Room (Best Parlor) and to Shirley Brown for wreathes. Thanks are due also to George Cole Auctions for permission to park behind the Red Hook Office Park.

Busy in the kitchen mixing and serving up pitchers of hot chocolate and cider were Gussie Townsend, Richard Coons, Joe Kavaky, and Shirley Brown along with the dynamite team of Ellen Phelan and Lisa Tompkins who produced dozens of loaves of delicious bread from the bake oven to the delight of one and all. We thank Terry's Country Bake Shop for the use of their equipment in preparation of the bread dough (more on this subject from Ellen Phelan elsewhere in this issue).

Calendar of Events

Annual Meeting:

Monday, March 27, 6:30 pm, 8:00 pm program
Red Hook Inn

*Brainstorming Meeting:

Sunday, April 2, 2:00 pm, Elmendorph Inn

Auction:

Sunday, July 9, Elmendorph

* A general membership meeting is planned with the object of "brainstorming." The FOE board members welcome your input and suggestions re fundraising activities for the completion of the first floor, and for future programs and plans for the Inn. Please come!

March						
S	M	T	W	T	F	S
	5	6	7	1	2	3
12	13	14	15	8	9	10
19	20	21	22	16	17	18
26	27	28	29	30	31	

April						
S	M	T	W	T	F	S
						1
				5	6	7
	3	4	11	12	13	14
2	10	17	18	19	20	21
9	16	23	25	26	27	28
23	30					29

July						
S	M	T	W	T	F	S
						1
				4	5	6
	3	10	11	12	13	14
	9	16	17	18	19	20
	23	24	25	26	27	28
30	31					29

Baking Bread in the Beehive Oven

- Ellen Phelan

Preparation for baking bread in the beehive oven at the Elmendorph Inn actually began the day before the Christmas Open House. Since plans called for baking many, many loaves of bread, I solicited the help of Terry's Country Bake Shop and my "always willing to help" friend, Lisa Tompkins. It helps that Lisa works at Terry's Country Bake Shop and that she has a special interest in historical cooking. Charlie Calejo and Terry Reetz-Calejo were very generous with the use of their large dough mixer. I also appreciated the expert advise and encouragement from Charlie and Terry as we measured and mixed the dough.

The day of the Christmas Open House began early at the Inn (as it probably did in the 18th and 19th centuries!). Joe Kavaky was at the house by 8 a.m. to light the fire for the beehive oven. This oven has a fire built right in the cooking area. Once the oven reached a good hot temperature and the bricks had become hot (about 4 to 5 hours of heating), the fire was removed (pushed down through a chute to the large fireplace next to the beehive oven) and the baking began.

Lisa and I arrived at 11 a.m. and immediately began to shape loaves of bread and set them aside to rise. At 1 p.m. we started baking our first batch of 10 loaves (believe it or not, the oven could have held more loaves!). Our two varieties of bread were whole wheat bread and raisin-walnut bread. Both seemed to be hits as people sampled them, although I especially liked the raisin-walnut bread. A Dutch oven was set in the coals of the fireplace and we were able to bake sticky cinnamon buns as an added treat for those with a "sweet tooth."

The beehive oven baking experience was a great one for Lisa and I! So many friends and neighbors stopped by to sample the goodies, offer help, swap tales of bread baking in both old and new ovens, share historical information and just generally enjoy the day's events. We're already making plans for the next Christmas Open House. Someone suggested having the bread recipes available. Maybe we'll start an Elmendorph Cookbook. We're open to your suggestions. See you at the beehive!

The Inn Place for Parties

- Shirley Brown

The Inn is available not only for meetings (non-profit groups) but also for members who would like to have a reception, shower, or adult party. (Remember the Tap Room is still off limits until restored.) A guest at our St. Nicholas party, admiring our decorated meeting room, remarked, "What a great room for a wedding." She was right! In April, one hundred and eighty odd years ago, the Inn, then the house of Jacob Loop, was the site of the Annual Town Meeting. It was the hub of community activity, and we want it to continue to be just that!

Inquiries or messages can be left on the Inn's office answering machine (758-5887).

Recent Acquisitions

Shirley Brown has donated to our library four new National Trust publications on Floorcoverings, Fabrics, Wallpapers and Lighting Devices for historic houses and a fifth book about preserving historic plaster and moldings. Additions to our Tap Room furnishings collection include two antique arrowback Windsor chairs donated by Robert and Barbara Bielenberg in memory of Helen and Nelson Garlinghouse and a step-down Windsor chair given in memory of Doris Lemmerman.

From:

The Egbert Benson Historical Society of Red Hook

(Thanks to EBHS President Carol Brener and Secretary Cheryl Wolchok for providing us with the following excellent report.)

Friends of Elmendorph have kindly offered EBHS space in the newsletter, so welcome to our trial run. If we have something to tell and someone to tell it, we'll be back.

To tie up a loose end from last year, EBHS extends a special "thank you" to Peter Bulkeley, Sid Mead, Claude Potts, panelists for the Harvest Meeting on November 22nd. The South Room was set up invitingly with the speakers seated in front of the fireplace and the audience in a loose semicircle before them. Lively reminiscences and discussion about old-time farming in Red Hook — and "hearsay" about Prohibition — were contrasted with changes brought about by the Bridge and conditions today. Peter, Sid and Claude created a wonderful program. We videotaped it, and a copy will be available for loan after March 15th. If you want to borrow it, leave your name and phone, and mention the Harvest video, at 876-4679. We'd like more programs like this and welcome your suggestions for topics and participants (write Carol Brener, POB 125, Rhinecliff, NY 12574, or call 876-4679).

The year got off to a fine start with the formation of the Bulkeley Collection as part of the EBHS archives: Alice Bulkeley has donated two newspapers to EBHS, an *Ulster County Gazette* from the early 1800s and a *Tivoli Times*, circa 1825, and we are most appreciative. As a result of the restoration of the Elmendorph, EBHS has finally been able to get all its archival material in one place, but now comes the hard part — sorting and inventorying it. Trustees Linda Keeling and Carol Brener attended the initial "Meeting and Survey/Inventory Workshop" of the Consortium of Rhinebeck Historic Preservation Organizations, organized by Marilyn Hatch, at the Starr Library in Rhinebeck on February 18th. The Lower Hudson Conference of Historical Agencies & Museums organized the workshop, led by local government records Advisory Officer Ray La Fever. Having learned how to begin dealing with our collection, we are now looking for volunteers to help sort and inventory material so that we will ultimately have an easily utilizable working archive. You don't have to sign on forever, a couple of hours once in a while is fine. Volunteers, please call or write Marlene Hejnal, EBHS Archivist (11 Aspinwall Road, Red Hook 12571, 758-6037).

Although the EBHS Board of Trustees has been meeting monthly since last November, we have not yet had speakers' programs because we have been trying to analyze our goals, accomplishments and future direction. We decided we need to increase membership and/or active volunteers to do all the exciting things we want for Red Hook. To this end, we are considering a blanket mailing of Red Hook, a regular column in the *Gazette Advertiser*, really getting at those archives and doing something special (and fun) to celebrate New York State Archives Week in October, and more programs of local import and interest, possibly at times different from our traditional fourth-Tuesday-7:30 time, which might be more convenient for more people. Tell us what you think! Our next program will be in April, but definitely not a Tuesday-at-the-Elmendorph because we traditionally make way for Clermont's Spring Lecture Series. If you're not a member of EBHS but want to be notified of our programs, write Carol Brener at the address above.

Restoration Committee

- Barbara W. Blelenberg

By the time you read this we will have submitted to the New York State Office of Parks, Recreation and Historic Preservation a new application for a grant from the Environmental Protection Fund, created by the Legislature in 1993. If we're successful, the grant will cover part of the costs of restoring the taproom and historic kitchen. Grant awards are scheduled to be announced in mid May.

In the meantime, Herman Gorgens has been studying and recording the location and condition of the structural members supporting the floors in the two rooms. Severe rot damage to beams and floor boards has been uncovered and the location of the defects noted on a copy of the floor plans which will become part of the bid documents submitted for State approval. Whether or not we receive the grant, we hope to solicit bids for the restoration after the May announcement.

John Kuroski, the master craftsman who recently created new copper roofs for the towers of the Lutheran Church in Red Hook, has completed some needed repairs to the Elmendorph's metal roof, including installation of snowstops to prevent snow from sliding off the roof at the entrances to the building.

Community Revitalization through Historic Preservation to be discussed at Friends of Elmendorph Annual Meeting

The restoration of a single historic building like the Elmendorph is a noble enterprise, but the preservation of a village streetscape can lead to real economic benefits and community revitalization according to Juliet Harrison and Brent Kovalchik, who will be the featured speakers at the Friends of Elmendorph Annual Meeting on Monday evening, March 27th, at the newly refurbished Red Hook Inn on South Broadway in the Village of Red Hook. The talk will focus on what local groups can do to encourage community businesses to prosper. Zoning for the purposes of preserving and maintaining the existing appearance of a small town while making allowances for growth and expansion will be discussed.

Slides of small towns which will have successfully utilized a preservationist point of view to encourage business prosperity and build community pride and a sense of place will be shown. Included will be pictures of "Seaside," a brand new town recently completed in Florida which was designed to incorporate the best features of a small community like Red Hook.

Red Hook resident Brent Kovalchik earned a Masters Degree in Architecture from the Cranbrook Academy of Art in Bloomfield Hills, Michigan, and is registered to practice architecture in the states of New York and Ohio. He has designed and supervised projects in both states as well as in California, Pennsylvania, Georgia and in France, England and Salzburg, Austria. He serves the Red Hook community as a member of the Village Zoning Board of Appeals.

Juliet Harrison received her Masters Degree from Cranbrook in photography after receiving a BA in Psychology from the State University of New York at Stonybrook. For the past ten years she has been working as a free lance photographer and has gained business experience at various galleries and book stores. She is a member of the Red Hook Chamber of Commerce and serves on the Village Planning Board.

Everyone is invited to attend the lecture which will begin at approximately 8 p.m. following a dinner meeting scheduled for 6:30 p.m. For information or dinner reservations, please call 914-758-6204 or return the reservation form included in this newsletter.

Friends of Elmendorph, Inc.

ANNUAL MEETING

Dear Friends,

The ANNUAL MEETING of the FRIENDS OF ELMENDORPH, INC. will be held on **Monday, March 27, 1995** at 8:00 p.m. at the **Red Hook Inn**, South Broadway, Red Hook. The meeting will be preceded by a cocktail hour at 6:00 p.m. followed by dinner at 6:30 p.m.

Please send your proxy or dinner reservation to: MARY CIOFFI, RD #3 Box 72, Red Hook, NY 12571, (914-758-6204). All reservations **must** be made by **Thursday, March 23rd**. You may choose to attend the program and the meeting without attending the dinner. Please let us know, so that we can arrange a seat for you. Please make all checks payable to **THE RED HOOK INN**.

The speakers for the evening will be **Brent Kovalchik** and **Juliet Harrison**.

Now is the time to renew your membership for 1995. A membership envelope is enclosed for your convenience. Your continuing support is greatly appreciated.

-----**PROXY**-----

I/We will **not** attend the ANNUAL MEETING of the FRIENDS OF ELMENDORPH, INC. In my absence I hereby appoint the President or his deputy or _____ as my proxy to vote on all matters that may come before the membership on March 27, 1995.

Signature

Signature

Date: _____

Date: _____

-----**Dinner Reservation**-----

March 27, 1995

DINNER SELECTIONS - \$15.00 Per Person

(Includes salad, rolls/butter, entree, dessert, regular or decaf coffee/tea and tip)

HOW MANY?

1. Roast Sirloin of Beef au Jus, Roasted Potatoes, Seasonal Vegetable
2. Grilled Breast of Chicken with Mushrooms, Rice Pilaf, Seasonal Vegetable
3. Baked Scrod, Rice Pilaf, Seasonal Vegetable

Name: _____

Amount Enclosed: _____

Name: _____

PLEASE MAKE CHECKS PAYABLE TO: THE RED HOOK INN

Historic Notes

From: *Early American Taverns, For the Entertainment of Friends and Strangers*
by Kym S. Rice, *Fraunces Tavern Museum,*
Regnery Gateway, Chicago, 1983

"Tavern keepers drew their customers from two groups, travelers and the local populace.

"My best remembrance," wrote Casper Boissiere in 1772 to Thomas Allen of New London, "to all the Gentlemen that frequent your house." A survey of the patrons of Elijah Williams' Deerfield, Massachusetts, tavern found the majority were local residents. Forty percent, in fact, were from the town of Deerfield itself; only 25 percent were transients.

Samuel Adams, living in the coastal town of Ipswich, served both "travelling" and "town company." Between 1792 and 1796 he entertained court justices, selectman, local citizens, visitors, sailors, gentlemen, and families:

'Lecture day! — we had a good deal of company, great numbers of Friends on their way to Salem called to refresh, some dined & — we breakfasted fourteen of all sorts & colours — & dined sixteen....

Like Thomas Allen, Adams had "a good Sett of Customers."

When a tavern keeper assumed the business of another, he or she hoped to acquire an already-established clientele. Andrew Ramsey, the new proprietor of the Exchange Coffee House in New York City, advertised to request that "all Gentlemen who favor'd (the former landlord) Mr. Cox ... will do the same by him...." Others brought their customers with them when they changed locations. When Christianna Campbell assumed the management of Mrs. Vobe's Williamsburg tavern in 1771, she announced, "I shall reserve Rooms for the Gentlemen who formerly lodged with me."

Tavern keepers were prohibited by law from entertaining certain types of people. They could not serve blacks, apprentices, Indians, servants, and seamen without the permission of their masters or ships' captains.

Friends of Elmendorph, Inc.
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