



THE ELDON INN, ROARING SPRING, PA

Remember...

*The Eldon Inn
1907 - 2007*

To all Patrons of the Eldon Inn, Past, Present and Future.....

This booklet is a compilation of the recorded history of the Eldon Inn gleaned from previous documented histories of Roaring Spring, as well as, actual recollections of many individuals who were either employed by or were patrons of the Inn during its years of operation. The Inn was the vision of D.M. Bare and his son-in-laws to provide a valuable asset to our community and while its function changed in the mid 1960's from feeding the body to feeding the mind, as the community library, he would approve of its stature if he were here today. There have been many individuals participating in the success of this effort through contributions to the booklet, or the painting of the Inn, as well as, participating in the birthday event on July 21st. There is an acknowledgement page as part of this publication that hopefully has documented anyone who has made a contribution to the 100th anniversary celebration of this historic place in our community.

Sincerely,

*100th Birthday Celebration
Organizing Committee*

The Eldon Inn

From Inn to Library - 100 Years of Service to the Community

During the early twentieth century, as the Borough of Roaring Spring grew and its paper industries flourished, forward looking business men sensed the need for a modern hotel. D.M. Bare, A. L. Garver, William Eldon and Edwin Bobb developed plans for such a structure and, in 1907, the Eldon Inn was built. From its very beginnings this hostelry provided first class accommodations for traveling business men, overnight guests en-route to other destinations and long term temporary lodging for those waiting to establish permanent residency in the area.

The Eldon Inn, because of its unique charm, its outstanding cuisine and its home-like atmosphere, became the town's social and business center. The Eldon Inn's spacious first floor was the chosen site for meetings of Rotary, BPW, sales meetings for various local industries, wedding receptions and high school class reunions. The church groups that would meet there appreciated it being a temperance hotel. A barber shop and lunch room, the "Red Rooster", were located in its basement. In July 1914, thirty automobiles carrying 100 representative citizens of Blair County made a tour of the area under the auspicious of the Altoona Chamber of Commerce. Their first stop was at the Eldon Inn for lunch. The Inn's Sunday dinners were legendary and crowds of town's people filled its dining room each Sunday after church.

During its long existence, the Eldon Inn came to reflect the history, the mores, the changing economic conditions and the lifestyles of, not only Roaring Spring, but of our state and country. The Eldon Inn was, indeed, "elegance personified".

In 1966, a fledgling Roaring Spring Public Library, established in 1959, was searching for larger and more suitable quarters for its rapidly growing number of books and periodicals. The library had already outgrown three other sites and when the Eldon Inn became available it was purchased by the Borough of Roaring Spring to serve as the community library under the management of a library board. The library moved into its new quarters in January 1966. After some internal changes, the Eldon Inn took on a new life while continuing its old purpose of providing service, albeit of a different nature, to Roaring Spring and the surrounding area.

In 1907, far sighted and dedicated people conceived and built the Eldon Inn; an inn which functioned as such for fifty-nine years. That inn, under the aegis of equally dedicated people, was transformed into a public library in 1966, and continues to function as such to this time. In the past 100 years the inn that evolved into a library has provided, in its early days, care and comfort to travelers, and, at present, intellectual fare to its patrons - the Eldon Inn, has been and continues to be a hallmark of service.

HOTELS

The first hotel erected in Roaring Spring was built in 1865 by George Himes, uncle to J. F. Himes of Poplar Street, and was called the Grant Hotel, being named after General Grant. It is known today as the Barley Hotel.

The ground on which the Grant Hotel was built was bought from the Spang heirs by Mr. Himes, who at the beginning of the year 1866 leased it to Job Spang, who conducted a license house in it during the first seven months of the above year. At the end of that period, July 31, 1866, Mr. Spang gave his hotel equipment and \$1,100.00 to his landlord, George Himes, for his homestead, the house which a number of years ago was moved back to the alley in order to make room for the Roaring Spring Theatre building. After this transaction, Mr. Himes, the owner of the hotel, conducted a license house in it for the remaining five months of the year, 1866, after which he sold it to Daniel Hoover, for years baggage master on the passenger train of the Morrisons Cove branch of the Pennsylvania railroad.

Mr. Hoover rented it to John Long, who also conducted a license house in it for some time. He was later succeeded by William Hurley, who also applied for and secured license for a number of consecutive years.

Mrs. Sarah E. Barley, the first person to conduct an unlicensed house in it, bought the building in 1902 from the Daniel Hoover heirs, Mr. Hoover having changed its name to National Hotel. It has since been known as the Barley House where for many years the Barleys provided desirable accommodations for the traveling public.

In 1907, in order to provide an up-to-date hotel without a liquor license with a view to encouraging prohibition in future years as well as at the time it was being considered, Messrs, D. M. Bare, E. G. Bobb, A. L. Garver and William Eldon erected and equipped at a cost of \$25,000.00 what is known as the Eldon Inn, located on the corner of East Main and Girard streets.

This modern, elaborately equipped structure was erected according to plans drawn by Prof. Hurlburt, architect, who at the time was organist at Trinity M. E. Church. On its completion it was rented to Simon Kauffman, who for thirty years has provided very satisfactory service for those needing the accommodations of a first-class hotel.

Looking 80 years Backward:
Written by D.M. Bare

THE ELDON INN

Roaring Spring is unique in its hotel business. Public sentiment is overwhelmingly in favor of temperance and the public desire has been respected by the Court and no license has been granted for more than thirty years. However, the rapid growth of the town and the necessity for a good public house caused fear that a license for the sale of liquor might be granted. Accordingly, D.M. Bare, E.G. Bobb, Dr. A. L. Garver and Dr. Wm. Eldon erected and equipped a first-class hotel as a house where travelers and boarders could find accommodations, but strictly without the sale of liquor. The house is a brick structure, spacious and fitted up with all the modern up-to-date appliances that make for comfort and convenience. Its construction and furnishing cost about twenty-five thousand dollars. In license court Judge Bell remarked that if all the towns would do as Mr. Bare had done at Roaring Spring, no license would be granted, for the reason that the traveling public were already provided for. The above account of the Eldon Inn is taken from Jesse Sell's History of Blair County, published in 1911.

In addition to what Mr. Sell has to say about the Eldon Inn, I will insert several testimonials giving the opinion of the traveling public. Mr. Benj. F. Perry, of Jonesboro, Georgia, writes to his home paper: "In addition to the many other excellent things that distinguish the town, it has a hotel, the Eldon Inn, that is the equal of any and superior to many in its service, table and accommodations generally, with no bar room or other serious objection so characteristic of many other places throughout the state." Mr. Frank R. McClurg, traveling salesman for the D.S. Walton Paper House, of New York City, says, "The Eldon Inn is one of the finest hotels I stop at; the accommodations are as good if not better than most of the \$4.00 a day hotels." Rev. Daniel Longenecker, of Paoli, Missouri, wrote to his home paper, saying, "I never saw as fine a hotel at a small place as they have in Roaring Spring."

Mr. Hurlburt was the architect of the Eldon Inn, and the Planing Mill Company were the contractors. It was built during the summer of 1907, and was rented to Simon Kauffman, who with his wife took possession of it in December of that year. For the past twelve years they have continued to cater to the traveling public, quite satisfactorily, as the foregoing testimonials would indicate.

THE ELDON INN



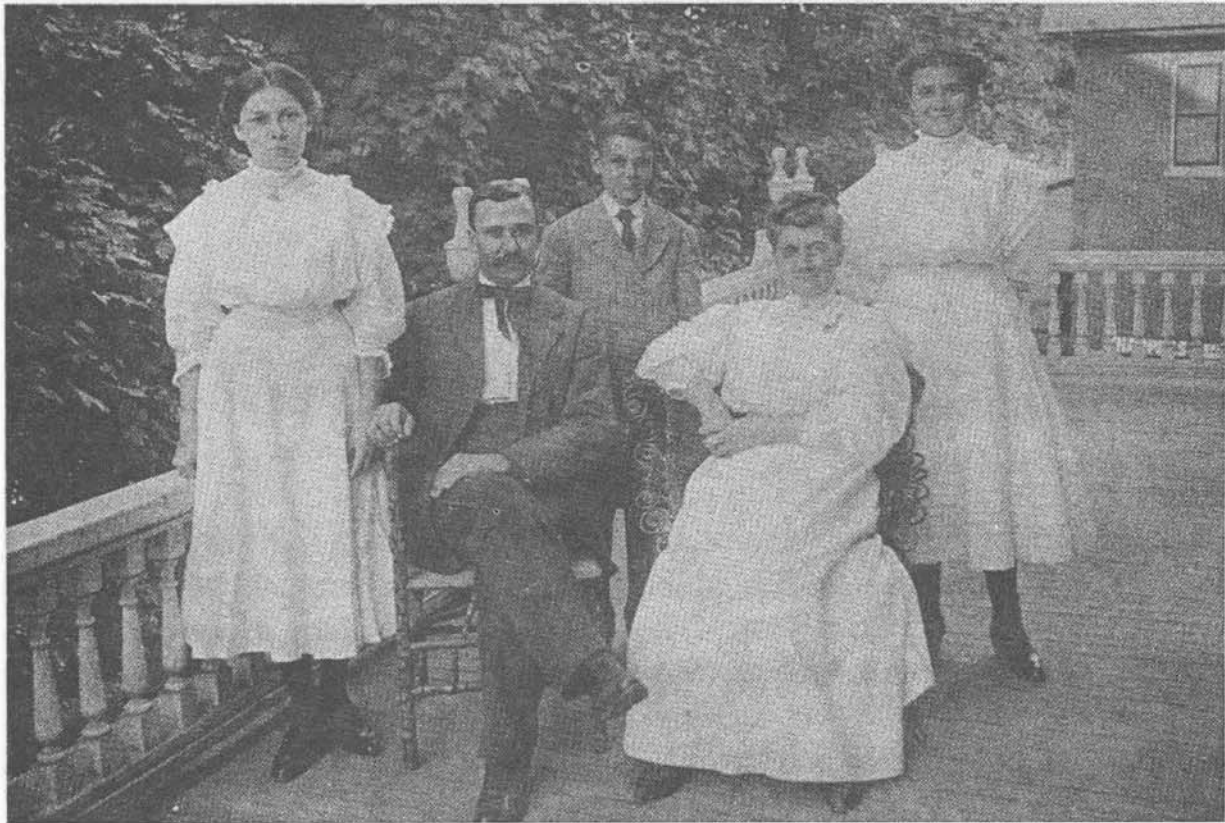
At the turn of the century the success of The D. M. Bare Industries with the resultant growth of the town, indicated the need for a first-class hotel in Roaring Spring. Accordingly, in 1907, Messrs. Daniel Bare, A.L. Garver, William Eldon and Edwin Bobb, with the assistance of Architect Professor Hurlburt, erected the Eldon Inn. From its inception the hostelry was outstanding and unique in the field of public service embracing, as it did, the most modern facilities and conveniences available at the time.

During the years since the Eldon Inn opened its doors there have been four leasers: Simon Kauffman (1907-1940), Mary E. Eberhardt (1940-1944), & Jesse Replogle (1944-1945), J. Lester Williams assumed the lease in 1945 and operated the hotel until 1961 when he purchased the property from the Garver estate. The charming atmosphere and warm hospitality have created an enviable reputation for gracious dining and efficient service. Much credit for the excellent cuisine is due to the interest and loyalty of Mrs. Jane Gill, who has been in charge of the kitchen since 1940. Through the interest and dedication of a well-trained staff, the establishment has earned the recommendation of Gourmet Magazine and Duncan Hines.

To quote Jesse Sell in his "History of Blair County" (1911), "the Eldon Inn is a credit to the town" and after more than a half century it still is!

Morrisons Cove Herald
Thursday, August 9, 1962

Host's Daughter Recalls Early Days at the Eldon Inn
By Mrs. Mabel (Kauffman) Cox



Eldon Inn's host and hostess, Mr. and Mrs. Simon Kauffman, sat on the second floor porch of the "Eldon Inn" to have this picture taken. Their children were: Mabel (Kauffman) Cox, Ralph B. Kauffman, deceased and Marie (Kauffman) Hite, deceased.

I remember when my father and mother, Simon and Melda Kauffman, moved to the Eldon Inn soon after it was built.

It was November, 1907; I was 14, Marie, who later married Dr. Earl Hite, Sr., was 12 and my brother Ralph was 10. We had many happy times and found lots of friends at the hotel.

I played the piano and many evenings were spent in singing in which the boarders and traveling men frequently would join. Among the boarders I remember best were Thomas Fletcher and Dr. W. R. Robison because they were always telling jokes on someone or teasing us. Then there were the Misses Mary and Ida McAllister and their sister, Mrs. Davis whom, we thought, were the most wonderful people that ever lived at the hotel. There were many other delightful quests and some not so pleasant, like the man and woman whose names I cannot remember who would spend several weeks there. I do recall that I carried her breakfast up three flights of stairs every morning and each time she would say, "Honey, I haven't any change this morning, I will give you

something tomorrow morning." That tomorrow never came and I believe they slipped off and didn't pay their board bill.

But for all the guests, mother made them feel it was a home rather than a hotel. One thing I shall never forget about Tom Fletcher was the time he hung out his red underwear to dry from the top of the hotel known as the look out. The longies rippled in the breeze over the establishment like a scarlet banner.

We served many banquets at the hotel and what I disliked most was when we served oysters on the half shell and we had the task of opening them. But we always had home made ice cream or sherbet, and when ever the freezer was too full we could eat the overflow. One of the nicest banquets was that of the Roaring Spring Club when they entertained their ladies at Christmas time. I loved to watch the girls in their beautiful gowns and, finally, when the time came when I was an invited guest, what a thrill it gave me.

Marie helped my mother with the cooking and I was the upstairs maid and helped in the dining room. Meals were 50 cents and a bed for the night cost 50 cents. Those were the good old days.

Mother passed away in 1935. Father continued to operate the hotel until the fall of 1941, when he retired and came to live in the home he had built years before and which I am now enjoying at 700 E. Main Street.

Some of the guests registered at the Eldon Inn on its first day, Nov. 5, 1907, as taken from the original register were: D. N. Randolph, Pittsburgh, PA; A. M. Bobb and Miss Mary Bobb, City; A. D. Kauffman, City; H.O. Medin, Chicago, Ill; A. R. Flint, Altoona, PA; William Weil, Altoona, PA, F. J. Wood, City; Roy Green, City; Joe Wood, City; D. M. Bare, City; Russell Garver, City; Vera Garver, City; Sara M. Eldon, City; and Allen Butler, City.

Morrisons Cove Herald
Thursday, August 9, 1962

Eldon Inn Boarders Take Annual Hat-Buying Trip
By Mrs. Charlotta Berkheimer

Reminiscing sometimes takes us back quite a few years, yet sometimes they are very pleasant memories which make us happy to recall.

When I came to Roaring Spring quite a few years ago to be a stenographer in the D. M. Bare Paper Company office, my first place of permanent abode was the Eldon Inn.

These arrangements were made possible for me through the efforts of Mr. E. G. Bobb, who was then the president of that company.

One event which stands out very prominently was the seasonal visit to Woodbury for all the folks who might be interested in buying a new hat for the special spring and fall occasions.

Mrs. Myra Detwiler, who has since become Mrs. Richards, was the owner of the hat store and still continues in that capacity.

The trip was made possible for all of us by the kindness of Mr. And Mrs. Simon Kauffman, who at that time were managing the Eldon Inn. As I recall supper (as it was then termed) was over as soon as possible and we were off, decked out in dusters and auto veils; some owned by the ones wearing them, others, borrowed, and I think mine were the latter. It necessitated an early going so as to get back before dark, otherwise Mr. Kauffman would have to stop and light the lights.

The trip was planned and talked about many days before it materialized and very often it took two "goings" before all of us were "hatted" for the season.

This is one of many fond memories of the former Inn residents who were cared for by the friendly Kauffmans.



Just Reminiscing by Dr. E. M. Hite



As far as I know this was the first orchestra in Roaring Spring to appear at public affairs.

The picture was taken on the second floor of the large porch in front of the Eldon Inn.

Few people today know that this upper porch existed--with the beautiful heavy railing around it, I want you to know that this was one of the most attractive places in Roaring Spring. Up there among the large trees in front, one could relax in the evenings. I know, I sat there quite frequently.

The musicians on the picture were: Frank Curfman; drums, William Gates, bass horn; How-

ard "Fish" Pote, clarinet; Roy Hileman, second violin; Mrs. Russell Barclay, piano; John Zook, first violin; Director-George Wineland, of Martinsburg, flute; Thad Quarry, trombone; Ira Dick, trumpet.

This was an exceptionally good orchestra.

They played for parties and large gatherings at the Hotel and at political meeting, dances etc. over the county.

My assistants "Henny" Stonerook and Sherm Hainley are always active and gave me information on this picture.

This picture was loaned to me by Rosemary (Pote) Burket.

Simon and Melda Kauffman moved to the "Eldon Inn" soon after it was built in November 1907. Melda passed away in 1935 and Simon continued to operate the hotel until the fall of 1941 when he retired and went to live with his daughter, Mabel Cox, at 700 East Main St., Roaring Spring.

Mabel has interesting memories of her life at the inn. She recalls that the "Eldon Inn" was THE place to go for Sunday dinner for Simon's roast chicken and waffles. Meals were 50¢. There was always homemade ice cream and sherbert and when the freezer was too full, the children could eat the overflow. She remembers many evenings when she played piano and boarders and traveling men would join in the singing. Among Mabel's favorite guests were Misses Mary and Ida McAllister, their sister, Mrs. Davis, and her son, Archibald. Miss Mary and Miss Ida lived in a lovely country estate outside of Williamsburg and spent their winters at the hotel. Mrs. Davis and her son also spent part of the winter at the hotel. Archibald was an interesting friend; and avid stamp collector and a world traveler. Mabel, also, had fond memories of other boarders. Thomas Fletcher and Dr. W.R. Robinson were always playing jokes. Mabel recalls that Tom Fletcher hung out his red underwear to dry from the top of the hotel known as the lookout. The longies rippled in the breeze over the establishment like a scarlet banner. Many banquets were served at the inn but Mabel said one of the nicest was that of the Roaring Spring Club when they entertained their ladies at Christmas time. What she disliked most about banquets was when oysters were served on the half shell and she had the task of opening them. Mabel was the upstairs maid and helped in the dining room and Marie helped her mother with the cooking.

Mabel Cox now resides at "Homewood Retirement Center" at Martinsburg. She was born at Curryville. She is a lifelong member of Christ, United Church of Christ, Roaring Spring, member of the Blair County Soroptimist Club, past matron of the Eastern Star, past president of Nason Hospital Auxiliary, and American Legion Post 147 Auxiliary. She was twice married, first to Fred J. Wood who died in 1939 and in 1957 she married Garman Cox. She was the owner of the Roaring Spring Insurance Agency.

Ralph B. Kauffman was born in Curryville and was a lifelong member of Christ, United Church of Christ, Roaring Spring. He married Mabelle Detter, daughter of Rev. and Mrs. J.A. Detter. They had four sons: Twins, (Ralph and Robert), John, and Richard. Ralph worked as a clerk in the Supervisor of Expenditures Office of the Pennsylvania Railroad. He was a Mason and past master of Woodbury Lodge NO. 539, World War I veteran, charter member of Murray-Appleman Post where he served as commander, finance officer, and adjutant.

Marie (Kauffman) Hite was born in Curryville and was a lifelong member of Christ, United Church of Christ, Roaring Spring. She was married to Dr. Earle M. Hite and ably assisted him in the operation of Hite's Drug Store for 47 years. They had three children: Earle M. Hite Jr., Doris, married to Frank Benner Jr., and Wilbert. She was a member of Nason Hospital Auxiliary and American Legion Post 147 Auxiliary.

Submitted by Doris Ott Ferry
Menu for the 6th Annual Reception of
The Roaring Spring Club, dated 1912

MEMBERS

F. M. Bobb	W. B. Mauk
O. L. Burket	C. B. Mauk
J. M. Butler	Palmer Mock
F. W. Berkhimer	H. G. McAuliffe
Paul Eaton	P. A. Martin
H. L. Garver	W. C. Replogle
I. E. Garver	L. P. Swoope
R. B. Garver	C. S. Stephens
G. B. Hair	P. R. Wood
W. L. Hair	J. R. Wike
K. M. Hite	G. B. Williams
W. A. Hite	H. C. Lorenz, Jr.
	R. D. Lorenz

6th Annual Reception

at

The Roaring Spring Club

held at

The Eldon Inn

New Year's Eve.

Nineteen Hundred and Twelve.

POST PRANDIAL

THE LADIES Paul Eaton
FELLOWS OF 1912 Paul Martin
COLLEGE SOCIETY Earl Hite
"Fresh" Palmer Mock
"Fresh" School Ex. Jesse Wike
TOMMASTER, F. W. Berkhimer

MUSIC

Stonerook's Orchestra

COMMITTEE

H. L. Garver	O. L. Burket
F. W. Berkhimer	I. E. Garver

MENU

Oyster Cocktail

Olives Celery

Salted Almonds

Banana Fritters—Lemon Sauce

Roast Turkey

Sweet Potato Croquettes

Cranberry Sauce Sweet Pies

Shrimp Salad

R. S. C. Punch

Fruit Salad Ice Cream

Coffee Tea Cigarettes

ROARING SPRING ROTARY CLUB



First Row – J. Lester Williams, Dale W. Detwiler, Robert S. Over, Clyde Longenecker, Wilfred Garber, Joe H. Sheriff, Jr., Kennwth W. Miller, Walter A. Hite, C. Elvin Weidenhamer.

Second Row – Robert R. Hoover, Richard Clemens, Wesley Lingenfelter, Alfred L. Heuston, Berkey E. Knavel, Raymond Steele, Charles S. Butler, Charles L. Packard, and Dr. W. L. Grounds.

Third Row – Gene Rodabaugh, Alvin W. Hite, Galen Snyder, Brice E. McEldowney, Edmund Diehl, H. Verius Stover, J. Ray Smith, Merrill W. Raugh, and Orville V. Warner.

Fourth Row – John R. Bassler, Jr., J. Calvin Lang III, Kenneth C. Stover, Albert W. Johnson, Jr., Melvin C. Hoover and Hunter Swope.

The Roaring Spring Rotary Club was organized at a meeting held on April 29, 1926 with 19 members. Charter members were Harry S. Albright, John F. Eckman, Cloyd M. Fluke, Russell B. Garver, Dr. W.L. Hair, Simon S. Kauffman, Palmer S. McGee, Robert R. Miller, Dr. S. M. F. Morgart, Dr. W. Albert Nason, Harry R. Longenecker, R. Donald Lorenz, Dr. R. A. Lambert, A. D. Mingle, Walter A. Hite, Dr. W. L. Grounds, Ira C. Mummert, Francis H. Russ and Jesse R. Wike.

The first slate of officers were R. Donald Lorenz, president; Dr. R. A. Lambert, vice-president; A. D. Mingle, secretary; Francis H. Russ, treasurer; and Walter A. Hite, sergeant at arms. The first Board of Directors was composed of the officers and these additional members, Jesse R. Wike, Ira C. Mummert and Dr. W. L. Grounds.

The charter was presented to the club on July 15, 1926 at the Eldon Inn by Past District Governor Ward Fleming of Phillipsburg. The charter was accepted by President R. Donald Lorenz on behalf of the club. The club was the 40th in the 34th District to be chartered and the 2351st chartered in Rotary International.

Other notables present were Dr. C. Howard Witmer of Lancaster, the newly elected District Governor; Arthur E. Winter, president of the Altoona Rotary Club; William F. Sellers, past president of the Altoona Rotary Club; Bob Stauffer of the Phillipsburg Club; James Mackin of the Lewistown Club; and Sam A. Hamilton of the Huntingdon Club. There was a delegation of 30 members present from the Altoona Rotary Club. The new club held their weekly meetings at the Eldon Inn Thursdays at 12:15.

On October 26, 1938, the Rotary Spring Rotary Club went to Martinsburg for the purpose of organizing a Rotary Club in that town. On January 26, 1939 the charter was presented to Dr. Howard A. Kerr, first president of the club, who accepted in behalf of the 19 charter members. The presentation was made by Governor Walter Kirkman of the 180th District.

In August 1948, the Roaring Spring Rotary Club sponsored the organization of the Claysburg Rotary Club. The charter was presented to President Maurice McCullough by Ernest E. Church, governor of the 178th District, on October 12, 1948. The Club registered 19 charter members.

Following the practice of the motto of Rotary International "Service Above Self", the Roaring Spring Rotary Club has maintained a membership of forty to fifty members during the past thirty years and has taken the lead or assisted in starting and promoting a large number of the projects which have contributed to the progress of Roaring Spring during that time.

As the Club begins its 37th year on July 15, 1962, it reaffirms its belief in the future of Roaring Spring and joins in this observance of its 75th Anniversary to the fullest extent.

Article submitted by Lester Williams' daughter, Kathleen Williams Stair and his son, John Lester Williams III, both residing in Oliver Springs, Tennessee

WELL-KNOWN HOLLIDAYSBURGER

by Mike Ridenour, 1979



John Lester (Les) Williams: Although Les Williams was born at Erie, Pennsylvania and received his early schooling there, he has had a long and illustrious career that includes many years in the Hollidaysburg area.

After graduation from high school at Erie, Les enrolled at the American Institute of Banking at Chicago where he completed a course in fundamental banking practices and financial institution accounting and for the next 12 years, served in various capacities with banks in the Chicago area.

For the next 5 years he was associated with the Metropolitan Life Insurance Company at several locations in the state of Montana. He then accepted a position with Puget Sound Naval Construction Contractors and was stationed at Spokane and Seattle, Washington.

For more than a year after the attack on Pearl Harbor, Les served as a consultant to the U.S. Navy at Kodiak, Alaska.

In 1945, Les Williams came to our area and took over the management of the Eldon Inn in Roaring Spring, a position he held for the next twenty years.

In 1965, the late Tom Treese, Sr., Past Potentate of Jaffa Shrine, prevailed on Les to accept the position of Steward of Jaffa Mosque. He remained at this post until his retirement in 1974.

In 1948 Lester Williams married the former Anne Greenawalt of Altoona. Although Anne was born in Altoona she also spent a number of years in Hollidaysburg. Anne's parents were antique dealers and conducted their business at 703 Allegheny Street.

There are three children in the Williams' family: John, who now lives in Mississippi; Kathleen whose home is at Seattle, Washington and Dale of Hurlock Maryland.

During the 20 years that Les Williams managed the Eldon Inn he became exceptionally well known not only to the people of Hollidaysburg and Altoona but throughout Central Pennsylvania.

However, no matter how many friends Mr. Williams made as manager of the Eldon Inn, their number will not begin to compare with the host of friends he made in the nine years he spent as the Steward and genial host at Jaffa Mosque.

It was in this latter position that Les Williams really came into his own as an exceptionally popular and outstanding member of our community.

Anyone who ever attended a function at Jaffa Mosque where food was served, whether it may have been a buffet supper or full course dinner, can attest to the ability this man has for organizing a smooth running and efficient operation. In his supervision of the preparation of food at the Mosques Les Williams, time after time, has been responsible for offering some of the biggest and finest banquets that have been our privilege to attend anywhere. And we are certain that in this we speak for thousands of others from all over the Commonwealth of Pennsylvania who have enjoyed that same privilege.

J. Lester Williams is now retired and he and Anne are very comfortably situated in a lovely apartment on North Juniata Street. Although retired, his reputation as a genial and efficient host will long be remembered by all those who enjoyed his many superb productions.

Les Williams is a definite credit and exceptionally popular member of our community.

We are proud to be numbered among his unusually large army of friends.

ROARING SPRING COMMUNITY LIBRARY

Among the recently established organizations is the Roaring Spring Community Library Association. The library board of directors meets the fourth Tuesday in October, January, April and July. All citizens of Roaring Spring eighteen years of age and over are association members and may avail themselves of library services.

Appreciation is due Mr. and Mrs. George E. Kensinger, who were the instigators of the original library. Their efforts involved a public notice inviting interested persons to attend a public meeting held in the Roaring Spring Junior High School for the purpose of formulating library plans. From this meeting organizations were contacted for contributions and a shelter was sought to house the library. WVAM offered two rooms of its Cove Studio at 507 East Main Street.

January 3, 1959 the library began operation. At this time, the library was without an official board of directors or a sponsor. It functioned with a nucleus of volunteer workers and donations of books and funds. As the library progressed it became evident that larger quarters would have to be secured. Here the library family met an obstacle. The idea of seeking a sponsor germinated. The Roaring Spring Rotary proved receptive to the idea and voted to adopt the library as a project. February, 1960 a meeting was held in the Trinity Methodist Church. Rev. Orville Warner and Joseph Macalka acted as co-chairmen and representatives of Rotary. The library was officially organized and initial officers were Rev. Orville Warner, president; Michael DeStefano, vice president; Mrs. Jesse Walter, secretary; Mrs. Wilfred Garber, treasurer; Mrs. C. Matthew Hiney, assistant secretary and historian; Mrs. Max Baker, head librarian.

Other directors elected included Mrs. Charles Butler, John Green, Mrs. Max Long, Joseph Macalka, Mrs. John Matthews, Alfred Stone, Mrs. John Thompson and John Thompson.

September 29, 1960, the title of Roaring Spring Community Library Association was accepted and a constitution with by-laws adopted by the association.

The board of directors went into immediate action and convinced the town council that the municipal building had adequate space to house the library. Saturday, February 4, 1961 volunteers moved the library. Funds for the renovation were donated by the D. M. Bare Concession Fund Association.

Present directors include John Thompson, president; Joseph Macalka, vice president; Mrs. Jesse Walters, secretary; Mrs. C. Matthew Hiney assistant secretary and historian; Mrs. Wilfred Garber, treasurer; Mrs. Max Baker, head librarian.

Other directors are Mrs. Charles Butler, Joseph Conlon, Michael DeStefano, Brice McEldowney, John Green, Mrs. Wilbert Hite, Mrs. John Matthews, Mrs. John Thompson, and Rev Orville Warner.

Today the library boasts of 1,964 catalogued and 353 registered library users. The organization is particularly proud of the library cart instituted in the Nason Hospital as a service to patients.

All personnel involved in the operation of the library are volunteers. Among those now serving are Mrs. Wilson Bush, Mrs. Charles Butler, Mrs. Gerald Dick, Mrs. Alfred Hoover, Mrs. Melvin Lindsay, Mrs. Joseph Macalka, Mrs. Walter Martin, Mrs. Vernon Moore, Mrs. Robert Over, Mrs. Robert Riley, Mrs. Jesse Walter and Mrs. Alfred Weaver.

The library is supported by contributions from civic groups and funds solicited by an annual tag day.

The Roaring Spring Community Library



Our library is one of the prime assets of our community with 13,528 catalogued books and 11,746 books circulated in 1986, a copying machine and a computer available for personal use. This facility is available to all persons with special emphasis on our youth and children.

Apparently our library was started by the conversations and urgings of Mr. and Mrs. George Kensinger who called together an inspired group at the Junior High School, January 3, 1959, to make plans for a community library. The group agreed to be an informal, voluntary group without formal organization. The library was housed in two vacant, rear rooms donated by WVAM Cove Studio, 507 East Main Street. Local organizations contributed money and citizens gave books from their personal libraries. Mrs. Max Baker served as librarian.

Soon these quarters were outgrown and a need for a more permanent organization was seen. The Rotary Club assumed sponsorship and formed a Library Committee which first met at Trinity Methodist Church, Feb. 3, 1960 with the Rev. Orville Warner

and Joseph Macalka as co-chairmen. At the meeting Mr. Warner was elected president. Other officers and board members were Michael DeStefano, Vice President; Mrs. Jesse Walters, Secretary; Mrs. Wilfred Garber, Treasurer; Mrs. Matthew Hiney, Assistant Secretary and Historian; Mrs. Max Baker, Librarian; Mrs. Charles Butler, John Green, Mrs. Max Long, Joseph Macalka, Mrs. John Matthews, Alfred Stone, Mr. and Mrs. John Stone.

Again additional space was needed. Borough Council invited the library into rooms at Borough Hall. On a frigid, snowy February 4, 1961, volunteers carried the library to new quarters. A generous gift from D. M. Bare Concession Fund association enabled extensive renovations. The first quarter after the move, circulation increased from 104 to 790 books with 2,953 catalogued.

Federal funds from the Library Service Construction Act made money available for more books and offered professional counseling in library operation. Our affiliation with the Altoona-Blair Library Association greatly expanded available books, periodicals and films. These funds also made possible the hiring of our first full time librarian, Mrs. Karl Hite. Again we outgrew our home.

Mrs. Max Baker began a search for a new place. Our Borough Council came to our assistance and offered to purchase the Eldon Inn for our use if the board would agree to become a self-sufficient operation. This agreement was struck. The council purchased the building and Blank Book contributed the money for a new furnace. Incorporation was undertaken immediately by the board and we moved into Eldon Inn in January, 1966.

Later, Barbara Welliver and Eileen Conlon served as librarians. Mr. William B. King is the present librarian. Literally hundreds of citizens gave time and money to make our library successful, more people than could be listed on several pages. Some names stand out, Joseph Macalka, Kate Hiney, Doris Baker, Gene Garber, Esther Walter, Sandra Garber and others.

The Friends of the Library, Kate Hiney the first president, are vitally essential to our library. They are the people who plan and labor throughout each year to supply the library with the extra monies necessary for our life. Our Memorial Book system enables persons to leave lasting and valuable memorials to their loved ones. Memorial books constitute all our new book purchases.

Since Federal Funds have ceased and State and County funds will surely be reduced in the future, our library still relies on the enthusiasm and appreciation of our good people to meet the challenge which lies ahead.

Present officers and Trustees are: Eugene Garber, President; Max Baker, Vice President; Carolyn Hartman, Secretary; Deanna Kurtz, Treasurer; William Burkett, John Garber, Roy Gates, Peggy Over, Donald Shafer, Nancy Snavelly, Betty Swope, and Esther Walter.

ROARING SPRING COMMUNITY LIBRARY

2007

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Submitted by: P.S. Adams (the middle 'DOC')

For me there were always two entrances to the Eldon Inn. One set of double doors on E. Main Street were for patrons and guests entrance; the second door was on Spang Street. Known as the basement or "back-door". As a youth of 10 or 12, in the years of '47 thru '50; I always entered through the backdoor. The front entrance was off-limits; besides I was never dressed properly. The people that used the front door almost always were in their "Sunday-best" or at least impressed me as being at their best. Seldom, if ever did you see jeans and a T-shirt or ladies in shorts and tanktop. They were usually dressed a cut-above. Oh yes, polite and mannerly to everyone. It wasn't that this approach to life was unknown to us as children, but we seldom wanted to take the time to bother! We were usually on a 'mission'.

Our appointments were for monkey business with young Les Williams; our age and a friend to this day. It wasn't someone you passed on the way; but people you came to know and love. You know-FAMILY. We visited the Inn often not as patrons, but as "permitted-guests". The part that was neat about our visits was that we got to visit the inside workings and relationships. Yes we got to carry boxes of food to the kitchen, help put up and takedown laundry on the basement clothesline and scrub the floor with a garden hose. Lord, kids can't live that close to life now! We also enjoyed treats from the kitchen. Truth be known; we were probably tastetesters. It always seemed to taste good when you knew you were getting away with something. It was a wonderful growing up experience. I always hated that Barber Shop. You had to sit still too long and nobody seemed to talk about the things I was interested in; but if you listened you could learn all the things your parents didn't tell you. Don't even remember the cost of a haircut cause Dad either paid in advance or came back later and settled-up. You can't go to the barber now and get out on credit! Yes, I know it was a small town! One I wouldn't trade for anything.

Submitted by: Max L. Baker

In the late twenties and early thirties, the Eldon Inn was operated by my Uncle Simon and Aunt Melda Kauffman. I remember going there almost every Saturday evening to sit on the front porch or in the business side to watch the people go by. At that time, many people spent their Saturday evenings walking around the downtown "triangle".

As you entered the front door, the left section was the registration area. The back wall had a registration desk. The remainder of the area had leather seats and a brass railing along the radiator and the large front window. This was the area where we loitered.

The right side was a living area with large plush chairs and sofas. This is where the inn guests would congregate. Some guests came to the inn for the entire winter season.

Back of the living room was the dining room and behind the registration room was the kitchen.

At that time I did not eat meals there, but I remember that one of their real treats was lemon sherbet that was made at the Inn.

Submitted by Doris Baker

Aunt Melda's Lemon-Orange Sherbet
(served at the Eldon Inn)

3 C. sugar

3 cans evaporated milk – carnation

3 lemons }

3 oranges } juice and grated rind

Fill with plain milk and freeze. Use a 4-quart freezer.

My memories of the Eldon Inn are probably from the late 1940's and early 50's. Meetings and banquets including the school sports banquets were held there. I especially remember that my mother's bridge club would join with the other bridge clubs in town and have a large luncheon at the Inn. This happened about once a year and was an important affair – a time to wear your best dress, and maybe even a hat!

Regarding Max's reference to guests who wintered at the Inn: from what I recall of Max's parents' conversations, one such person was a well-to-do lady from Royer. We think her name was Ida McAllister.

Submitted by: Clyde Black

From the early 1940's until graduation from high school in 1958, my home was located at 409 Water Street, a block from the Eldon Inn. Throughout those years, and thereafter, I don't believe that my family ever ate a meal in the main dining room, nor did we ever stay at the Inn as guests. Still the Eldon Inn holds a warm place in my heart.

The first haircuts I remember being given were at Frank Earhart's barbershop in the bottom of the Eldon Inn. The shop was accessed from the rear of the Inn on Girard Street and had large bay windows which opened onto the street. There was a parking lot at the rear of the Inn which was also accessed from Girard Street, and the property adjoining the parking lot contained the home of Frank and his wife, a building which is no longer there. Frank was old when he cut my hair, a slender, bespectacled gentleman.

The Red Rooster was a sandwich/coffee shop which was opened in the late 40s or early 50s and was also accessed from Girard Street. The entrance was directly onto the street, a short distance up the hill from the barbershop. My mother and I would frequently eat Thursday evening meals there because my father was an active Rotarian, and the Rotary Club met on Thursday evenings in the main dining room upstairs. The desert of choice was a parfait.

Although I have no recollection of my family taking a meal in the main dining room of the Inn, I do recall several times that I accompanied by father to Rotary meetings. In the late 40s and early 50s, major league baseball players would go on the road after the official season was over and play all-star teams in hamlets around the country. The major league players that came to Roaring Spring were probably sponsored by the local Rotary Club, and the players would eat with the local club on its meeting night. My father took me to several of those special occasions, and I recently found among my souvenirs a menu folder from the Inn which no longer contains the available cuisine or the fare, but it does contain thirteen autographs from the players who attended on that particular occasion.

My grandparents, Simon and Melda Kauffman moved to the "Eldon Inn" soon after it was built in 1907. They were proprietors from 1907 – 1941.

Simon and Melda had three children:

My mother, Marie Kauffman Hite

My aunt, Mabel Kauffman Wood Cox

My uncle, Ralph B. Kauffman

Mable was the upstairs maid and helped in the dining room and Marie helped her mother with the cooking.

This was the place to go for Sunday dinner for roast chicken, homemade waffles, homemade ice cream and sherbert. These were the specialties. When the ice cream freezer was full, the children could eat the overflow.

Meals were 50¢. Many banquets were served at the Inn but one of the nicest, as I was told by my Aunt Mabel, was that of the Roaring Spring Club when they entertained their ladies at Christmas. What she disliked was when oysters were served on the half shell and she had the task of opening them.

Mabel, also, recalled that many evenings she would play the piano and boarders and traveling men would join in the singing. She had fond memories of some of the boarders. Thomas Fletcher and Dr. W.R. Robinson were always playing jokes. Mabel remembered that Tom Fletcher hung out his red underwear to dry from the top of the hotel known as the lookout. The longies rippled in the breeze over the establishment like a scarlet banner.

Among my favorite guests were Misses Mary and Ida McAllister and their sister, Mrs. Davis and her son, Archibald. Miss Mary and Miss Ida lived in a lovely country estate outside of Williamsburg. They spent their winters at the hotel. Mrs. Davis and her son also spent part of the winter at the hotel. Archibald was an avid stamp collector and world traveler. Miss Mary and Miss Ida had an outstanding library in their home. I remember their books, after their death, were sold at "Gables' Department Store" in Altoona. As a little girl, I especially liked and enjoyed Miss Ida. Miss Ida read to me in what is now the main library room to the right as you come in the front door. The green tile fireplace is a reminder of the past. We sat side by side on a black leather sofa. Miss Ida's appearance was very impressive. She was tall and thin with a dignified look. She wore a long black dress and high black, button shoes. Her white hair was piled high on her head. She always kept candy (orange slices) in a glass jar in her second floor bedroom and I was invited upstairs for candy after she read to me. Another vivid memory I have is of my brother, Earle Jr., and I staying overnight in the hotel. I was thrilled to be there but was always scared of the way the heating pipes made a squeaky noise. I would crawl under the bed. Daytime was different. I enjoyed wandering through the halls and running up and down the winding, narrow stairway that led from the kitchen to the second floor. I, especially, liked the little sitting room on the second floor facing East Main Street. The little balcony was very attractive and right out from

the sitting room. I did not know that this small balcony had replaced a large porch until I was reading over one of my father's "Just Reminiscing" columns. In Dr. Earle M. Hite's "Just Reminiscing" book, page 14, there is a picture of an orchestra on this porch. He wrote, "As far as I know this was the first orchestra to appear at public affairs. Few people today know that this upper porch existed – with the beautiful heavy railing around it. I want you to know this was one of the most attractive places in Roaring Spring. Up there among the large trees in front, one could relax in the evenings."

Submitted by: Dale Carrier

My family: My father was Dale F. Carrier, Sr. who lived in Hollidaysburg and sold cars there until the early 1960's. He was married to my mother, Anne Greenawalt from Hollidaysburg, from 1940-1946. My mother then married J. Lester Williams (Pap to me) and moved to the Eldon Inn in 1947/48. I was raised at the Inn from 2nd grade through graduation from RSHS in 1959. I came back to Roaring Spring in 1965 to help run the Inn for a summer. I am now a retired educator and have two married children and 5 grandchildren.

My memories of the Eldon Inn are varied and many. It was home!! I had many parents as all the adult employees participated in the process of raising me. In my teen years, it was a great experience to work there with many of my classmates and friends. In one winter, we ran the Inn for over 2 weeks with no electricity – heated by steam from the Blank Book Factory and gas stoves were used to cook. Lots of candles and kerosene lamps were also used. Every bed was filled and many slept on the floor during the ice storm of November 25, 1950.

The Inn was tastefully and appropriately decorated on holidays – never overdone, but just enough to make the guests comfortable and “at home”. There was always holiday music over the sound system in the lobby and dining rooms.

During the summer of 1965, I worked as a dishwasher, grass cutter, painter, busboy, waiter, cashier and assistant manager.

I often ate in the kitchen. My favorite foods there were chicken rival soup, ham pot pie, roasted turkey with trimmings, strip steak and homemade pie, especially cherry and blueberry.

I have a wonderful original, oil painting of the Eldon Inn. A woman named Mary Dainty painted it as a gift to Lester and Anne in 1952/53. Mary, and her husband, George, lived at the Inn for about 9 months after they moved to Roaring Spring and she painted the picture as a thank you for the hospitality shown them while they lived at the Inn. Lester and Anne are on the front porch and I'm riding a bike on the sidewalk out front (by the Red Rooster sign). The barbershop is cleared depicted and Lester's Dodge Woody and the Dainty's 1948 Ford is parked in front. The Eldon Inn sign welcoming travelers is also prominent.

Submitted by: Wanda Croft

I'm not too sure, but I think it was 1954 or 55 when I worked at the Eldon Inn. I just did regular kitchen help.

At that time the Inn was under management of Lester Williams. In fact, he and his family lived in an apartment upstairs at the Inn.

The cooks then were Jane Gill of Roaring Spring and Elsie Shultz of Williamsburg. Elsie had a room there and she just went home to Williamsburg, maybe every other weekend. They are both deceased now.

The waitresses were Jean (Butler) Ayers, she worked there before and after me, Katie White from McKee and Kate Claar from out in the country somewhere. They are both deceased also.

Mabel Oakes did all the baking; she was such a good baker. She is gone, too.

The Barber Shoppe wasn't there then, they took that room and made it like a little lunchroom, for just over the lunch hour. A few people, like some Blank Book people and a few would come there for lunch. It wasn't open too long. They couldn't make out with it. It was called "The Red Rooster" with a rooster sign outside; it was a cute little place.

Sunday was the big day. They had a lot of regulars that came every Sunday after church. I always remember Dr. Grounds and his wife ate there every Sunday. Through the week it was only open in the evenings for dinner.

I always thought it was such a pretty dining room – so clean.

Submitted by: Eleanor Matthews Green

I remember going to the Eldon Inn with my grandparents, Dr. and Eleanor Grounds. My grandparents always went to the Inn on Sundays after church. We attended St. Luke's Lutheran Church which was right across the street from the Inn. My sister and I thought it was a special treat to be invited to go along for Sunday dinner.

Some of our favorite dinners were turkey or chicken and waffles. We always choose the fruit cup as an appetizer because it was served in a special goblet with colored water in the bottom. We thought it was special to pick a salad from a tray served by a waiter in a white coat. The best part of the meal was the warm sticky buns and real butter. My grandfather's favorite dessert was coconut cream pie.

Eating at the Eldon Inn with my grandparents is a special memory for me.

When I was a freshman in high school I got a job as a waitress at the Eldon Inn. I worked every Saturday and Sunday and occasionally on one or two nights during the week. The pay was 40¢ an hour plus tips. You also got a free meal when you were done working for the day.

I fondly remember a lot of the employees at the Inn. Jane Gill was the head cook and quite a character. Ruthie Snyder did the baking and made wonderful pies, muffins and cinnamon rolls. I liked to work on Saturday mornings because while I worked on my assigned duties I would visit the basement where all the baking took place and I would sample the cinnamon buns as they were freshly baked.

The head waitress was Kate Claar. Kate White was the other full time waitress that I remember. Maureen (Harris) Mitchell and Mary Lou (Lehman) Kensinger were high school friends of mine who worked at the Inn. We had many adventures while working there together.

I was probably 13-14 when I started working there, my mom (Ellen McGee) was doing the baking and salads at the time. I had several good teachers, the two Kates. Janie Gill and Mame Holsinger were doing the cooking. When I had to do the breakfast shift on Saturday morning (one no one wanted), Mame would make an effort to come in early as we were not only expected to serve the meal, we were to cook it. Never let it be said that I was one of the great cooks of the era. She really "saved my bacon" more than once. I always loved her. Jane was a great help, too. She was a great cook and a good friend to a teenager.

The Inn was one of the elegant restaurants in the country. I remember one of my favorite customers, a retired minister and his wife name Williams (forget the details) but he was a great old guy. Sunday special was usually chicken and waffles, and that was his order, and he always tipped a quarter (which I was thrilled with, by the way). People came from all over the county to eat Sunday lunch there. Remember, this was way before everyone ate out more than they ate at home.

I was working during the ice storm of fall, 1950. That was quite a busy time, all the utility people were in for a long period of time doing repairs, the rooms were full, we all worked a lot of hours, and at the time there was a small café called "Red Rooster" in the basement of the inn, where a lot of them ate. Evelyn Leturgez was pretty much in charge of that spot. She was a really good waitress and handled it well.

I remember the uniforms we wore, pink and grey, aprons and hats. Classy? We served the clubs in the area, Women's Club and Rotary. Usually had quite a crowd.

People moving in to the area would stay there until they located housing. I remember the Clemens family stayed quite a while, and I thought it was really neat that those kids had the run of the place and could come and go, eating whenever and whatever they wanted and just signing the ticket. (Remember, I was pretty much a kid myself.)

Of course, Lester Williams and his family were the owner-managers, and their boys kind of grew up there. Young Lester and Dale Carrier were both a lot of fun.

From my early teens until my grandfather's (Simon) retirement, I was available certain days to assist in the operation of the Inn. On Saturday mornings it was routine as weather permitted to scrub the front porch and wash off the sidewalks, and always kill 5 or 6 chickens for Sunday's dinners, and make 5 gallons of ice cream. Also, run errands to local stores of Shaffer's and A&P for fresh fruit and vegetables.

On Sunday's there were a couple families and other regulars who came for the chicken dinners with all the extra's which was the only item on the menu. The cooking was all accomplished on a large coal fired stove and oven, even toast was made by holding the frame holder over the open fire. A double door refrigerator was in the pantry. (No electric stove, freezers in operation here).

On Thursday, after school I would be involved as the Rotary Club met in the small dining room downstairs for dinner and program. My grandfather was a member so while he was downstairs, I answered the telephone, rented rooms as per request, at that time \$5.00 per night, and was the "porter" to carry the bags to the room. In answering the telephone, often it was for a Rotary member, thus, I would advise my grandfather who would signal the member to come upstairs to answer the telephone. At that time there was only one telephone in the Inn and a booth for coin operated long distance calls.

In the area of regular roomers, I remember Jim O'Hora, football coach, Joe Macalka, basketball coach living for a time at the Inn, also, Chief of Police Gill and Ellen Baker, a sister to Melda Kauffman, who was employed at R S Dept Store for most of her life. These people lived on the 3rd floor. Then Cloyd Fluke and wife lived on 2nd floor, he was the Electric Co. Office Manager located in the Lambert Drug Store complex.

The big front porch contained two styles of chairs. Approaching the front door on the left were perhaps 10-12 wicker rocking chairs with high backs where the men usually sat smoking their cigars. On the right side was the same set-up but backs of the chairs were a foot or so shorter where the women sat.

In regards to Inn workers I can recall the Knisley sisters from Baker Summit area. There was Lillian, Grace (Moore) and Ada (Pote). Also, Alsometa Pote (Hoover) I believe she became associated with the school district in the dietary area. These ladies were primarily responsible for preparation of meals and desserts as well as serving in the dining room.

Haircuts at Frank Ehrhardt Barber Shop, only once or twice when my grandfather got involved. My mother did not like Frank's "cuts" so I was a Roy Green customer.

I do not recall any holiday decorations other than a Christmas Tree in the parlor by the fire place which was never used.

Since my grandfather's retirement, I have not visited the Eldon Inn for upon graduation in 1942 I in essence left town, drafted into the army, on to college and on to employment in Harrisburg. However, those many memories on my teen years and the Inn remain as well as growing up in Roaring Spring. I hope these comments will aid in the process of gathering information on this historic building.

I lived the first 17 years of my life in Roaring Spring, and the Eldon Inn operated as an inn and restaurant during all this time. I had two different routes to walk to school from my home on Franklin Street. One took me past the Eldon Inn, where I crossed the street and went up an alley that curved around, went past the gymnasium, and then went onto the school. I went past the Inn so many times that I still have a strong memory of its external appearance.

Our family didn't eat at the Eldon Inn very often, but it was a special occasion when we did. I can still picture the interior of the restaurant. During high school I became friends with the owner's son, Lester Williams, Jr., and we used to go to the Inn together for an after-school snack. It was a "downstairs-in-the-kitchen" experience, and I got to know some of the staff, especially the cooks.

My next memory of the Eldon Inn jumps ahead to 1966, when I took a faculty position at Penn State and my wife, two children and I moved to State College after living in California for four years. By this time the Eldon Inn had become the Roaring Spring Library and my father had moved into a corner apartment above the library. We enjoyed Sunday visits to the Eldon Inn because the library was closed and our children delighted in having a "private" library to themselves. They could keep busy reading while we had a chance to spend time with my dad.

My last memory of the Eldon Inn isn't such a good one. My dad, William Klevans, who operated Klevans store downtown until it was sold in 1961, died of a heart attack on the porch of the Inn in May 1975. My brother, Larry and I then came and cleaned out his apartment. That was the last time I visited the Eldon Inn.

Submitted by: Maxine Lockett

I have fond memories! The beautiful lobby with the fireplace and spacious staircase, a great employer, Lester Williams and the wonderful staff to work with. My wedding reception was served there. At Christmas time a tree was in the lobby and a garland was placed around the fireplace.

My favorite dish when dining there was roast young tom turkey. A four-course meal cost \$1.75 - Wow!!

I stayed there many nights when Mr. Williams and his wife would "go out" for the late evening and I would be available to check in any hotel guests. I stayed in the room that was unoccupied that night and was charged nothing.

I started washing dishes (before dishwashing machines) when I was in the 7th Grade. Then in my freshman year, I was asked to be a waitress. After 4 years, I taught the new waitresses. I also typed the menus. After each meal the sign had to be changed on the front porch. They were cardboard that slid into glass holders; one facing East and one facing West. My sister, Zelda Teeter and my mother, Mamie Holsinger also worked at the Inn. My dear Mother (Mamie) as she was called baked all the pies and cooked. Her coworker was Janie Gill (both now deceased). Her favorite pie on the menu was strawberry chiffon pie.

I also remember one Mother's Day we served 500! What a day. We ran out of turkey. That was the biggest day every year.

Submitted by: Carl Martin, Jr.

I spent so much time eating there, at least 6 of every 7 days a week, for as long as I can remember of my first 17 years. I still have so many wonderful memories that I need to take more time to put them in writing. Lester Williams was a Saint in my mind, and for the longest time I believed my father was God. Except for my father's smoking habit, I couldn't have had two more wonder teachers of how to be a caring concerned human being on this earth. The Inn, along with my father, played a huge role in my not ever smoking! Every Lent, even though we were not Catholic, my father, a 3 or 4 pack a day Camel smoker, would give up smoking for 40 days. He would stop his coughing, feel better, and on Easter Sunday, after Sunrise Service, he would gather at least 16 to 20 of their friends and me to a sumptuous breakfast at the Inn. He would proceed to light his first cigarette in 40 days and immediately commence to cough and hack through breakfast! While I believed my father to be God, and my main mentor of how to love work, be on time, and treat everyone kindly, the lesson he taught me about smoking, particularly on those Easter Sunday mornings at the Inn, will live with me forever. As I've told this story to many a smoker since, "that was the dumbest damn thing I've ever seen an otherwise very smart man do in my life", but probably the best lesson I've ever had about why not to do something!

Lester took the time when I was about 8 to start teaching me Chess before or after lunch at the Inn. I still remember my lunch was always the same – cheeseburger w/French fries. On our Sunday lunches, I learned to appreciate such wonderful delicacies as shrimp, lobster, lobster bisque, and a wide variety of wonderful pies that Mrs. Gill would create.

As I got older, Lester would take me on my first and only Biplane ride, teach me how to drive the Woody with floor shift gears, and how to be a busboy at the Inn. I remember a ride in the Woody coming down from Hollidaysburg when I was sitting next to Lester Sr and Lester Jr at my right. Senior asked me to grab the wheel because he said he was going blind! I still believe that was a test of whether I would panic or grab the wheel. I grabbed the wheel and Sr. seemed to recover his eyesight in seconds.

Lester Jr, after he came to live in Roaring Spring, and I became friends and lunch partners. When Dale Carrier finally arrived to live here, Lester and I turned into bullies with Dale. I have since apologized to Dale for my inexcusable behavior in those years. It's not that we physically abused Dale, it's that we made fun of him and wouldn't allow him to sit and eat with us at lunch.

The Inn, the town, the Mill, the Blank Book Factory, the Spring Dam, the people, many of them relatives will live in my mind until the day I pass to a place where I can renew old friendships and ask many of the questions I failed to ask while on this earth.

Submitted by: Carolyn Cree (Martin) Marshall

My hotel recollections started around 1931 when my grandparents, Lewis and Millie Garber, always invited their children, daughter's spouse and at that time, their one and only granddaughter Carolyn, to a Sunday family dinner at the Eldon Inn. I do remember the menu never changed and Simon always greeted us in the front parlor.

Fast forward a few more years to the late 1930's thru the 1950's. My father started a tradition of inviting a friend to Easter breakfast at our home. The first friend guest was Walter Miller. Stipulation was that everyone, but my mother, Margaret the cook, had to first attend Sunrise Service. For a few years it was just Walter and our family, but the attendees started to grow. Harold and Opal Bowers came to breakfast, Wayne and Sara Stevenson, George and Mary Dainty and children, my husband John and our two children, John Jr. and Christy and my brother Carl, when he was younger. My dad moved his Easter Breakfast to the Eldon Inn. At that time, the hotel was under the management of Lester and Ann Williams. I think the last Easter breakfast my dad had at the Inn, was in the year 1959. And a silly little memory of the front parlor of the Inn is that our son took his first steps unaided there in 1954.

After I graduated from college in 1950 and came back to the Cove to live for a few months, my brother and I had the pseudo job of keeping our eyes on the Eldon Inn while Lester and Ann Williams and our parents, Carl and Margaret Martin took a trip to Florida. Perhaps my brother would remember more than I, but I know we shared a lovely room -- frequently checked on the kitchen, ate anything we wanted, as we had been told to do, and via bus, took one of the young hotel guests to see a movie in Altoona. Far as we knew, it was business as usual and the hotel was still in one piece when the Florida vacationers returned. Free room and meals and a short distance for me to walk to the Paper Mill where I was working as a receptionist and switchboard operator in the office. Life was good!

A few other slight memories: Roberta Carothers Martin and her family were moving to Roaring Spring. Mr. Carothers had been hired by the Paper Mill. The Carothers family were staying at the Eldon Inn while they looked for a home. Berta and I saw each other there for the first time not realizing we would be classmates and she would end up marrying my cousin, Paul Martin many years later. Berta probably would remember the year, though I just remember we were very young.

I could never forget two waitresses at the Eldon Inn. The two Kates, Kate Claar and Kate White. In the 1950's I had a tendency to give them a hard time about what would be on the menu. I would always ask if they were going to have old fashioned PA Dutch Pot Pie? If not, then I would tell them I would be taking my business elsewhere. Most likely to Replogle's. They were fun to tease, but I did love the Inn's Pot Pie.

The last thing I did, before moving away from Roaring Spring, was to plan a surprise 25th Wedding Anniversary party for my parents and family members at the Eldon Inn with the help of Lester Williams. Lester was such a nice person to work with.

THANKS FOR THE MEMORIES AND HAPPY 100 ANNIVERSARY TO A GRAND OLD GAL.

Once Upon a Sunday Dinner at the Eldon Inn

“Girls! Open up!”

I chuckle every time I remember those words, which recall a happy afternoon at the Eldon Inn.

One Sunday in the 1950s, Dr. and Mrs. Grounds took three young girls—their granddaughters, Mary Lee and Eleanor Matthews, and me—to dinner at the inn. I had rarely been in the inn. My family no longer lived in Roaring Spring, and I did not know yet that my grandparents, Ruth and George Replogle, had held a reception at the inn for my parents, Elizabeth Ann Replogle and Palmer Scott McGee Jr., after their wedding at the Church of the Brethren on June 9, 1945.

For me, dining at the inn was a treat. Restaurant meals were infrequent in my life, and going anywhere with our family doctor was special: Dr. Grounds had delivered my father and then, twenty-five years later, me.

Towards the end of our pleasant, but formal, meal, Mary Lee, Eleanor, and I asked to be excused to go to the ladies room. It was large, and we must have seen instantly that it offered space for play. We made the most of our opportunity. After a time, we heard a knock at the door but ignored it. Some time later, we heard another knock. More time elapsed. There was a third knock. We were oblivious.

All of a sudden, we heard Mere Grounds’ authoritative, “Girls! Open up!”

We obeyed immediately, of course. Opening the door, we saw Mere- and behind her, a line of ladies waiting to use the facilities! We were surprised. And since Mere looked embarrassed, we were also self-conscious about “misbehaving.” Yet, nothing could detract from the bliss of having had, if for only a short period of time away from adult supervision, a chance to give ourselves up to our imaginations, a cherished childhood pastime.

Since then, I have often wondered, was the restroom really spacious? We were, after all, small girls.

The best part of this story is this: Mary, Eleanor, and I love retelling it! And now Eleanor’s darling grandchildren, Maxwell and Beatrice, are about the size we were that Sunday afternoon in the fifties at the Eldon Inn.

Submitted by: Carol (Decker) Miller

I remember eating at The Red Rooster Restaurant downstairs with my aunt, Grace Riley, the friendly staff and good food. Mostly, I remember the elegance the Inn seemed to hold and the majestic look of the building.

When I turned 16, my mother, Helen and father, Randy, had my birthday dinner at the Inn. Since I was a waitress there, Lester Williams, the owner at that time surprised us by picking up the tab.

My favorite dish was turkey with all the trimmings.

One guest who stayed at the inn several months always had tea and toast for breakfast. The charge was 25¢ or 35¢ and she always left a 10¢ tip.

I was a waitress. Clean white uniforms, aprons and shoes were required. The wage was 40¢ per hour. We catered McClanahan and Stones employee picnic and at Judge Haberstroh's farm.

Pat Bush, Kate Claar, Kate White, Jane Gill, Ronald Oakes, Ruthie Snyder, Joan Holsinger also worked at the Inn.

Dr. Grounds had a birthday party and gave all the wait staff a \$5.00 tip. D.M. Bare bosses ate lunch at the Inn daily. Wait staff got free meals except steak and seafood. The homemade pies and sticky buns were famously delicious. The menu, with lots of carbon copies, was typed daily on an old manual typewriter.

Submitted by: Dorothea Beegle Nelson

When we lived in Roaring Spring and our girls were quite small, we had dinner at the Eldon Inn almost every Sunday after church. Les Williams was always very gracious to us. Our daughters loved him. Going in to the Eldon Inn was a refuge of quiet elegance.

Our two girls loved going to the restroom upstairs on their own, but one day Gaye, who was 2 or 3 at the time, locked herself in the bathroom and could not figure out how to unlock the door. After much consternation, Les crawled out on the roof, came in through the window and rescued Gaye. I do not know how dangerous it was for him to be on the roof, but we were forever grateful!

Submitted by: Ada M. Pote

I graduated from Morrisons Cove High School at age 16 and shortly after went to work at the Eldon Inn. My sister, Lillian (now deceased) was cook and waitress there and Simon liked her so well, he hired me. I was paid \$5.00 a week, plus room and board with one day a week off. Those days I always went back to the farm in Bakers Summit where my only brother, Edmund Knisely still lives.

There were 8 girls including twins. Mother was a good cook and she made sure we all knew how. I also was paid \$21.00 every three months at the Inn for serving the Rotarians. They were the finest men I have ever met. They are all deceased, but one, Dr. Joe Sheriff. I will give you their names, what I can remember:

Ivan Garver, Russell Garver, Melvin Garber, Cal Lang, Charles Butler, Dr. Sam Morgaret, Dr. Roy Lambert, Dr. Earle Hite, Dr. Grounds, Dr. Hair, Ray Smith, A. D. Mingle, Rev. Steyer, Charles Packard, Dr. Sheriff. This is all I remember.

They met in a room downstairs at the Inn. The Rotarians enjoyed their meals, especially when Simon made them a freezer of Raspberry Ice Cream. When I got married, they gave me a pink wool blanket from the Woolen Mill at Waterside. I kept it in my cedar chest until recent cold winters.

My job at the Inn was to bake the pies. I baked 3 pies every morning (2 kind) we never served day-old pie. My sister-in-law Alsometa Pote Hoover (deceased) also worked at the Inn. After the pies were baked, Alsometa and I would go upstairs, change beds, clean rooms and bathrooms while Lillie was preparing the noon meal. She would change into her white uniform and white shoes and wait tables. We took over the kitchen duties, filling plates and washing dishes. There were no dishwashers. On Lillie's day off, I waited on tables. We always wore white uniforms and white shoes. Some people who had rooms then were Ellen Baker (Simon's sister-in-law). She worked at the Department Store, Mr. and Mrs. Fluke, _____ Stauffer, who ran the movie theater, Wayne and Sara Stephenson, town cop, Mr. Gill, Dorothy Mock, who worked at the telephone office and several schoolteachers. Many sales people would stop for a night or two. Simon was a great person to work for. He treated us like family. My sister, Lillian Kensinger died last year at age 92. My sisters are all deceased but one and she is still in Africa.

I worked at the Inn till I got married to Alsometa's brother, Art in May 1940 at the Reformed Church at East Main Street (now Catholic Church). I did not make big wages but saved enough money to pay for all my wedding clothes, with a few dollars left in the bank. Working at the Eldon Inn was some of the happiest days of my life.

We built our house here on Walnut Street 60 years ago all on one floor. We were married for 55 years, Art died 12 years ago.

My family is small, a son Garry, a daughter-in-law, Jo Anne Bergstresser Pote a Granddaughter, Nicole and husband, Dr. Gregory Fameglio of State College and a darling four year old Great Grandson Garrison.

My name is David Vanderhei and my memories of the Eldon Inn started in 1950. My father, Harold Vanderhei, was chief engineer of Combined Locks Paper Company outside of Appleton, Wisconsin at the time when Combined Locks Paper Company bought the D.M. Bare Paper Company in Roaring Spring. This meant he had to make several trips per year to Roaring Spring by train which meant taking him to the train station in Appleton to catch the Chicago and Northwestern Steamliner 400 to Chicago to transfer to the Pennsylvania Railroad Broadway Limited to Altoona. He always stayed at the Eldon Inn on the second floor right over the main dining room. Once each summer he would take me to Roaring Spring for a couple of weeks and I stayed at the Eldon Inn starting at age 10. Each year we would mark my height on the white posts on the front porch to see how much I had grown. A few years ago I read in the newspaper that they replaced all the original posts.

I remember Anne and Les Williams being the owner-operators of the Eldon Inn and living in the second floor over the reception area. Anne had a son, Dale Carrier, who was my age, and we soon became close friends and often had sleep-overs at the Inn after we moved to Roaring Spring. Anne Williams used to take several of us children to Raystown swimming and that was my first ride in a convertible.

Shortly after the purchase of the D.M. Bare Mill, there was a tremendous digester explosion that destroyed a large portion of the mill. My father was given the responsibility to oversee the rebuilding of the mill, which meant most of his time was spend there and it became obvious that we would be moving to Roaring Spring. My father summoned much help to rebuild the mill, all of whom spent considerable time at the Eldon Inn.

1. John Rouman was then chief engineer in Appleton, but spent almost three full years at the Eldon Inn. He was single at the time and worked very long days. He came back from work one night, ran his bath water, fell asleep in the tub and ran water down into the main dining area.
2. Lloyd Falk spent a lot of engineering time in the project and he too was single and stayed at the Inn. He met Elsie Keith who worked at the First National Bank in Roaring Spring at the time. They got married and moved to Appleton.
3. Clarence Manchester of Wisconsin Bridge and Iron was the steel erection supervisor for building and equipment erection. He and his wife stayed at the Inn for a long time before finding permanent housing.
4. Walter Radowski came to lend technical support to the project and stayed at the Inn.
5. Lloyd Taylor and family and Charles Gregor and family came to the mill to manage the mill finances and stayed at the Inn until they found housing.

During my early visits to the Eldon Inn, I can remember the following employees:

1. Kate Claar – Kate was a waitress who appeared to serve as an assistant manager.
2. Kate White – waitress.

3. Filomena Smith (I think I'm right in the last name.)
4. Jane Gill – cook. I believe her husband was Chief of Police in Roaring Spring and she lived opposite the Roaring Spring Department Store.
5. Mrs. Snyder also worked in the kitchen and lived just south of Roaring Spring. Our family moved to Roaring Spring in November of 1953. A few years later, I had the chance to work weekends at the Eldon Inn for about four years. Three of my closest friends, Dale Carrier, Jack Patterson, Floyd McGraw, and I all worked there together for 50 cents per hour washing the dishes and bussing the tables. It was not unusual to have people come from Maryland and Bedford County for Sunday lunch. Mother's Day was full from morning to evening.

The Eldon Inn also catered picnics and parties at the time with Kate Claar driving the old "woody" station wagon full of beans and potato salad around the Cove. On one trip, Kate was forced to dynamite the brakes and the beans came out of the container in a big wave and we had beans under all of the seats.

I certainly do remember the barbershop in the lower level of the Inn. I did have a few haircuts there, but can't recall the barber. When it closed, I went to Glunts barbershop for many years. Also the spot where the barbershop was located later became the taxi office and I remember Jess Bouslough (Richard's Dad) driving the black Chevrolet. He was such a pleasant man.

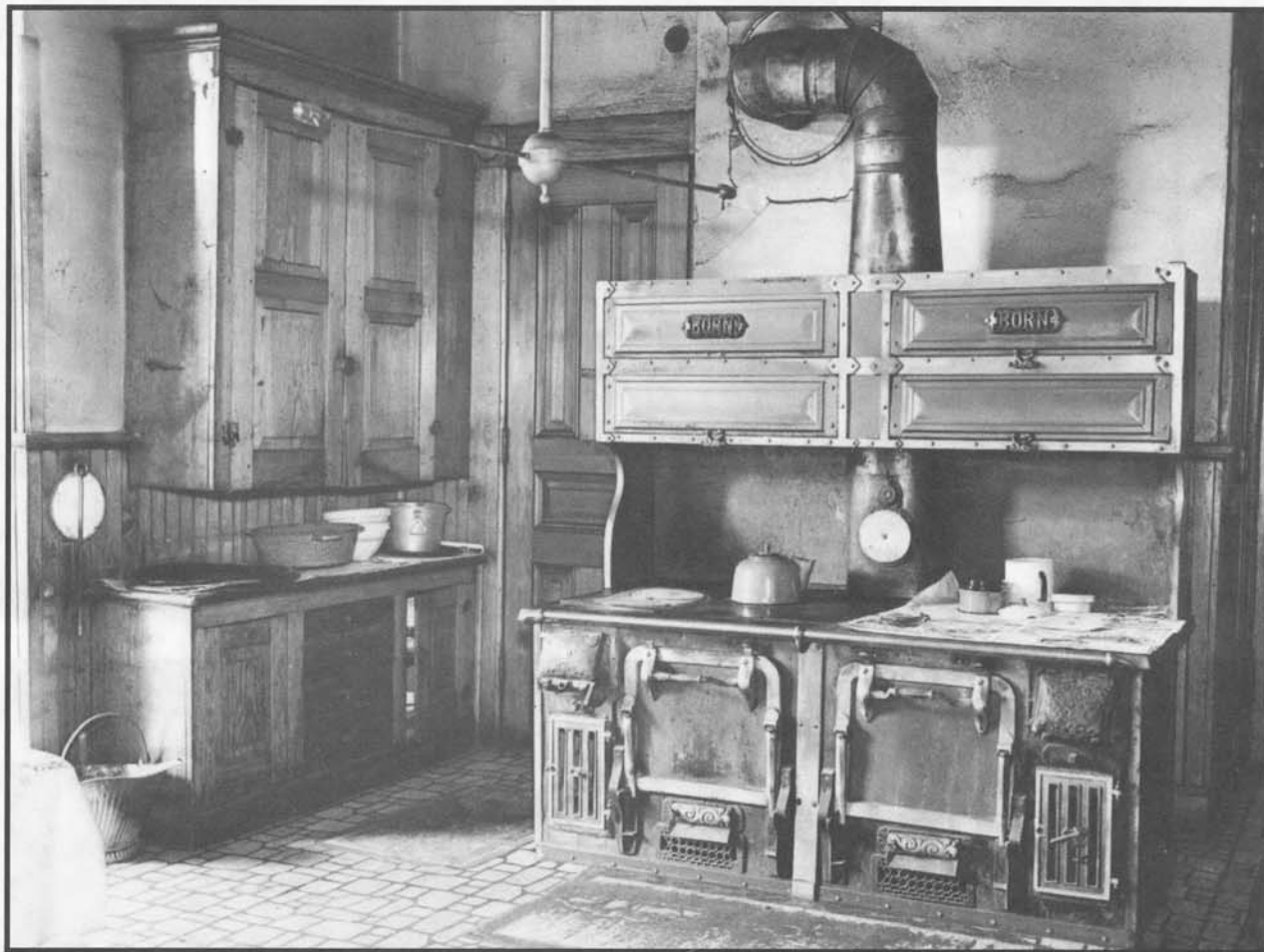
Time marches on and the Inn became the library. We stopped there two years ago and the people there helped us locate our friends that still live in Roaring Spring. I feel so fortunate to have been able to grow up in Roaring Spring. We hope your recognition of the Eldon Inn allows so many more people to share in the history of this great Roaring Spring landmark.



October 7, 1940



October 7, 1940



October 7, 1940



May 1941



1940's



January 22, 1950



November 3, 1956

BLUE DINING ROOM — ELDON INN, ROARING SPRING, PA.



“Refuge of Quiet Elegance”



LOBBY — ELDON INN, ROARING SPRING, PA.



RUTH SNYDER



MAMIE HOLSINGER RUTH SNYDER



November 15, 1964



Palmer McGee & Betsy Replogle Wedding June 9, 1945



Phil & Anita Emeigh November 7, 1964



1. Virginia (Brown) Long
2. Norma Jean (Hagerty) Keith
3. Betty (Morgan) Nicodemus
4. Betty (Stonerook) Myers
5. June (Acker) Bowser
6. Inez (Cornelius) Mirenda
7. Louise (Sell) Claybaugh
8. Doris (Bush) Covert
9. Rosella (Helsel) Miller
10. Donna (Bechtel) Myers
11. Betty Lou (Shaw) Long
12. Shirley (Paul) Sharbaugh
13. Bob Lightner (Football Coach & Teacher)
14. Austin Shaw
15. Carl Myers
16. Eugene Horner
17. Ronald Kagarise
18. Adam Long
19. Robert Miller
20. Leroy Hoover
21. Charles Showalter
22. J. Robert Sprowls (teacher)
23. Earl Hite (teacher)
24. Robert Mock
25. Howard Riley
26. Charles Biddle
27. Joseph Thompson

Cranberry Salad. (Lester's)

- 2 cup cranberries run through grinder.
- 1 cup sugar.
- 1 " nuts
- 1 " chopped celery
- 1 " Grapes cut in small pieces
- 1 pk. Lemon or cherry Jello.
- grate the rind of 1 orange add
- 1 cup of water and $\frac{1}{2}$ cup orange juice.

Apple butter.

- 11 cups apple Sauce.
 - 1 " Vinegar.
 - 6 " Sugar.
 - 3 teaspoon cloves.
 - 1 " Allspice.
 - 1 " Cinnamon.
- Boil 3 hours in moderate oven.
350 degrees.

Mrs Packards Receipt,
you can use Pears instead
of apples. if you wish.

Gobs

icing

2 cups Powdered sugar
1 cup crisco
2 sticks oleo
1 cup milk
8 tbs flour
2 tsp vanilla
Beat until fluffy

cake

2 cup sugar
 $\frac{1}{2}$ cup oleo
 $\frac{1}{2}$ cup Butter
 $\frac{1}{2}$ 2 eggs
 $\frac{1}{2}$ cup milk
2 8 tbs cocoa
4 cup flour
2 tsp soda
1 tsp vanilla
Bake at 350
8 to 10 mins

Apple crisp

1 cup sugar
2 table spoon flour
1 tsp cinnamon

1 cup B sugar
1 " oat meal
1 " flour
1 tsp baking ~~powder~~ ^{Powdered}
 $\frac{1}{4}$ tsp soda
1 tsp salt
 $\frac{1}{2}$ cup shortening

Bake 375 - 45 min

Eldon INN BUTTERSCOTCH ROLLS

2 1/4 Cups Milk
2 Yeast Cakes
1/4 Cup Sugar (heavy)
2 1/2 Teaspoons Salt
1 Cup Butter or Crisco
Eggs
About 7 Cups Flour

Scald milk and melt shortening in it as it cools. Mix sugar and yeast until it liquefies. When milk is luke warm add to yeast and sugar. Add beaten eggs and beat in flour and salt until you have a soft dough. Sprinkle with flour and pat into a ball in the mixing bowl. Cover and set bowl in the ice box until three hours before needed.

Generously grease your muffin tins with Crisco or other vegetable shortening. Be sure that you grease them heavily. For every dozen rolls mix one cup light brown sugar with 1/4 cup butter and put 1 spoonful in bottom of each section of muffin tin.

Now roll the dough into an oblong shape about 1/4 inch thick. Spread with melted butter and sprinkle with cinnamon. Roll into a long roll and cut into pieces about one inch thick. Place in muffin tin and let rise in a warm room two to three hours or until double in bulk. Bake in 400° oven about 25 minutes. Be careful that the sugar does not burn. Before removing them from the oven, have a large flat pan ready and turn the tin over immediately onto this. Lift and let sugar run onto the rolls. Don't burn your fingers!

This recipe makes between three and four dozen and can be kept in refrigerator several days and made into rolls as desired.

Chicken Asopar.

1 3 lb Chicken. cut up for frying, stew.
roll in flour. brown in 1/4 cup shortening.
golden brown. then put in deep heavy Pan.
add 3 cups Chicken broth. add 1 cup rice
4 oz can pimentos, drained and cut. 10 green
stuffed olives; add 1 PKg frozen cut
Asparagus. 1/2 PKg frozen peas.

Simmer 20 minutes. Stir occasionally
add more broth if necessary, this
should be rather soupy, serve as

Main dish.

Special Dressing

1 large can tomato soup (or $5\frac{1}{2}$ cups)
 4 cups sugar
 4 cup oil 4 table spoons dry mustard
 4 cup vinegar Blue cheese + garlic
 1 tsp pepper
 1 tablespoon salt
 4 " Paprika

Wacky cake

Put in cake pan
 3 cup flour
 2 tsp soda
 $\frac{1}{2}$ " salt
 2 cup sugar
 6 tbsp cocoa Mix
 add
 $\frac{3}{4}$ cup oil 2 tablespoons vinegar
 $\frac{1}{4}$ 2 tsp vanilla
 2 cup cold water Bake 350

Rhubarb custard Pie

for 9" pie
 Beat slightly 3 eggs
 add 3 tbsp milk
 Mix and stir in 2 cups sugar
 $\frac{1}{4}$ cup gold medal flour
 $\frac{3}{4}$ tsp nutmeg
 Mix in 4 cups cut up pink Rhubarb.
 Pour into pastry-lined pie pan.
 Dot with 1 tbsp butter
 cover with a lattice top. Bake until
 nicely browned. Serve slightly warm.
 temperature 400° (mod hot oven)
 time: Bake 50 to 60 min

Walnut cookies

1 cup shortening
 1 cup brown sugar
 1 cup white sugar add 3 well beaten eggs
 4 cup pastry flour $\frac{1}{2}$ tsp salt
 1 tsp soda 1 tsp cream of tartar
 1 tsp vanilla 1 cup nuts
 Mix dough stiff enough to handle
 without sticking. Form into roll
 and let stand overnight in refrigerator
 slice and bake.

Mrs Ruth Snyder
 Martinsburg R. D

DINNER MENU
SATURDAY, MARCH 23, 1963

CHIEF SPECIALS: BREADED FILET OF HADDOCK * TARTARE \$1.25
BROILED SPECIAL T* BONE STEAK 1.95
BROILED DELMONICO STEAK 2.95
FRENCH FRIED POTATOES TOSSED SALAD ROLLS BUTTER
BEVERAGE EXTRA

COMPLETE DINNERS
OUR OWN NAVY BEAN SOUP HICKY FRUIT SUPREME
CHILLED FRUIT JUICE TOMATO JUICE VEGETABLE JUICE COCKTAIL
JUMBO SHRIMP COCKTAIL .50% EXTRA

BROILED CHOICE LARGE PORTERHOUSE STEAK ON SKEWER \$4.00
BROILED FILET MIGNON * MUSHROOMS SAUTE 3.50
BROILED PRIME RIB EYE STEAK 4.50
BROILED SIRLOIN STRIP STEAK 2.75

ROAST YOUNG NATIVE TURKEY * FILLING * CHERRY SAUCE 2.35
PAN FRIED PORK CHOPS * APPLE SAUCE 2.25
DEEP FRIED OYSTERS * CATSUP 2.00

GRILLED BABY BEEF LIVER WITH CRISP BACON STRIP 2.30
GRILLED CORNED HAM STEAK * PINEAPPLE RING 2.25
FRIED TENDER YOUNG CHICKEN 2.05

BROILED AFRICAN LOBSTER TAIL SERVED WITH DRAWN BUTTER 3.95
PAN FRIED FISH BROOK TROUT * LEMON WEDGE 2.45
FRENCH FRIED PANTAIL SHRIMP * TARTARE 2.50

CHOICE OF TWO VEGETABLES:

PARSLEY BUTTERED POTATOES KERNEL CORN
FRENCH FRIED POTATOES HARVARD BEETS
BUTTERED NEW PEAS

BUTTERSCOTCH ROLLS SALAD HOT DINNER ROLLS

DESSERTS

LEMON SPONGE PIE, OR BLACKBERRY PIE GRAPEFRUIT ROYALE
CHOCOLATE, VANILLA, OR BUTTER PECAN ICE CREAM WITH CAKE
LIME, OR ORANGE SHERBET GRUYERE CHEESE AND CRACKERS
CHOCOLATE, OR STRAWBERRY SUNDAY QUEEN ANNE CHERRIES

STRAWBERRY, CHOCOLATE, OR CREME D' MENTHE PARFUMED .25% EXTRA

COFFEE HOT TEA BUTtermilk SANKA MILK

WEDNESDAY DINNER MENU

SOUP MIXED FRUIT CUP SUPREME
CHILLED FRUIT JUICE * TOMATO OR V-8 JUICE

BROILED LOBSTERTAIL, FRENCH FRIES & TOSSED SALAD.....3.95
BROILED DELMONICO STEAK, FRENCH FRIES & TOSSED SALAD.....2.95
SPECIAL T * BONE STEAK, FRENCH FRIES & TOSSED SALAD.....2.25

BAKED CHICKEN PIE WITH TOSSED SALAD.....1.00
BAKED FILLED MEAT LOAF WITH POTATO AU GRATIN & JELLO.....1.25¢

COMPLETE DINNERS

BROILED RIB EYE STEAK.....4.50
BROILED FILET MIGNON WITH MUSHROOM SAUTE.....3.95
BROILED SIRLOIN STRIP STEAK.....2.75
LARGE PORTERHOUSE STEAK ON SIZZLER.....4.00

ROAST NATIVE TURKEY * CRANBERRY SAUCE.....2.35
FRIED TENDER CHICKEN.....2.35
GRILLED TENDER PORK CHOPS.....2.35
TWO GRILLED PORK CHOPS.....2.25

PAN FRIED FRESH BROOK TROUT * LEMON WEDGE.....2.55
BREADED FANTAIL SHRIMP * TARTARE.....2.50
ROAST OF BEEF, BROWN GRAVY.....2.35
BROILED FLORIDA POMPINO * LEMON WEDGE.....2.50

GRILLED TENDER BABY BEEF LIVER WITH CRISP BACON.....2.10
SHRIMP CREOLE ON RICE.....1.75
BREADED OYSTERS.....2.25

CHOICE OF TWO

POTATO AU GRATIN FRENCH FRIED POTATOES
BUTTERED NEW PEAS STEAMED CABBAGE

HOT ROLLS

DESSERTS

COCONUT EGG CUSTARD OR FRESH APPLE PIE
CHOCOLATE VANILLA OR BUTTER PECAN ICE CREAM
LEMON SHERBERT CHOCOLATE OR STRAWBERRY SUNDAE
CHILLED CANTALOUPE OR WATERMELON

PARFAIT 25¢ EXTRA CHOCOLATE OR STRAWBERRY

COFFEE HOT TEA ICED TEA MILK SANKA

*****Friday Luncheon*****

Oyster Bisque.....Bowl 30¢ Cup....20¢
Tomato Juice 15¢ Blended Juice 15¢
Fruit Cup Supreme 25¢

Filled Green Pepper85¢
Breaded Pork Chop95¢
Grilled Tenderized Ham95¢
Filet of Cod85¢

Choice of two:

Cheese Potato Puff Baked Corn Pudding
French Fried Potatoes French Fried Egg-Plant
Stewed Tomatoes

*****Bread and Butter*****

Corn Beef on Rye 55¢

Special for Today:

Toasted Cheese Sandwich and French Fries.

Desserts:

Homemade Cherry and Egg Custard, also Mince Pie 20¢

Ice Cream and Cookies 15¢

1. Vanilla

2. Chocolate

3. Strawberry Macaroon-
Sherbert 15¢ (lemon-lime)

Sundaes 25¢

1. Strawberry

2. Chocolate

Parfaits 30¢ also Strawberry or Chocolate.

Coffee 10¢ Tea 15¢ Milk 10¢ Sanka 10¢ Buttermilk 15¢

WEDNESDAY LUNCHEON MENU

HOMEMADE NAVY BEAN SOUP BOWL 30¢ CUP 20¢
CHILLED FRUIT OR TOMATO JUICE 20¢

BROILED SIRLOIN STRIP STEAK\$ 1.95¢
PAN FRIED BROOK TROUT WITH LEMON WEDGE 1.50¢

BOTH SERVED WITH FRENCH FRIED POTATOES
TOSSED SALAD BREAD & BUTTER

SPECIAL TOASTED ~~Glaze~~ SANDWICH WITH CUP OF NAVY BEAN SOUP.....60¢

LUNCHEONS

TWO PRICES OF FRIED CHICKEN.....\$ 1.00
GRILLED TENDERIZED CUBE STEAK.....90¢

BAKED TENDERIZED HAM - PINEAPPLE WEDGE.....95¢

PAN FRIED SEA BASS - LEMON WEDGE.....90¢

FILET OF FISH - TARTAR SAUCE.....90¢

POT ROAST OF BEEF - BROWN GRAVY.....95¢

CHOICE OF TWO VEGETABLES

POTATO PATTIE BAKED ONIONS
FRENCH FRIED POTATOES HARVARD BEETS
APPLE SAUCE TOSSED GREEN SALAD

CREAMED SLAW

BREAD & BUTTER

DESSERTS

HOMEMADE COCONUT CREAM . SLIVERBERRY OR BANANA CREAM PIE .20¢

CHOCOLATE VANILLA OR CHERRY VANILLA ICE CREAM .20¢

LIME SHERBET 20¢ HONEY DEW MELON .20¢

CHOCOLATE OR STRAWBERRY SUNDAE .30¢ PANCAITS 35¢

COFFEE 10¢ MILK 15¢ TEA 15¢ SANKA 10¢ BUTTERMILK 15¢

DINNER MENU
THURSDAY, JANUARY 14, 1965

CHEF SPECIALS:	BAKED INDIVIDUAL CHICKEN PIE	\$1.25
	LARGE TOSSED SALAD ROLLS BUTTER	
	CUBE STEAK SANDWICH	1.25
FRENCH FRIED POTATOES	TOSSED SALAD	
	BROILED SPECIAL T-BONE STEAK	1.95
	BROILED DELMONICO STEAK	2.95
FRENCH FRIES	TOSSED SALAD ROLLS BUTTER	
	BEVERAGE EXTRA	

* * * * *

COMPLETE DINNERS

HOME STYLE VEGETABLE SOUP	MIXED FRUIT SUPREME
CHILLED FRUIT JUICE	TOMATO JUICE VEGETABLE JUICE
	JUMBO SHRIMP COCKTAIL .50¢ EXTRA

BROILED CHOICE LARGE PORTERHOUSE STEAK ON SIZZLER	\$4.00
BROILED FILET MIGNON * MUSHROOMS SAUTE	3.95
BROILED PRIME RIB EYE STEAK	4.50
BROILED SIRLOIN STRIP STEAK	2.75

ROAST YOUNG NATIVE TURKEY * FILLING * CRANBERRY SAUCE	2.35
PAN FRIED PORK CHOPS * APPLE SAUCE	2.25
ROAST PRIME RIB OF BEEF AU JUS	3.25

GRILLED BABY BEEF LIVER WITH CRISP BAXON STRIP	2.10
GRILLED CURED HAM STEAK & PINEAPPLE RING	2.35
FRIED TENDER YOUNG CHICKEN	2.35

PAN FRIED FRESH BROOK TROUT * LEMON WEDGE	2.55
FRENCH FRIED PANTAIL SHRIMP * TARTARE	2.50
BROILED FILET OF FLORIDA POMPAÑO * LEMON	2.50
DEEP SEA SCALLOPS * TARTARE	2.00

CHOICE OF TWO VEGETABLES:

CREAM WHIPPED POTATOES	STEAMED BROCCOLI
FRENCH FRIED POTATOES	GLAZED CARROTS

* * *

BUTTER COTCH ROLLS	SALAD	HOT DINNER ROLLS
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DESSERTS

CHOCOLATE CREAM PIE, OR RED CHERRY PIE	½ GRAPEFRUIT
CHOCOLATE, STRAWBERRY, OR PINEAPPLE SUNDAE	
LIME, RASPBERRY, OR ORANGE SHERBET	GRUYERE CHEESE AND CRACKERS
CHOCOLATE, VANILLA, OR HOLLY ICE CREAM AND CAKE	

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STRAWBERRY, CHOCOLATE, OR CREME D'MENTHE PARFAIT .25¢ EXTRA

COFFEE	HOT TEA	BUTTERMILK	SANKA	MILK
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Our Weekly Cooking Feature



With the hot, murky weather that has been following our heavy rains, a cool salad is a welcome addition to our dinner menus.

This week's cook, Mrs. Orville Holsinger, of 929 Franklin Street, has submitted an original recipe for Molded Cottage Cheese Salad. Mrs. Holsinger raised a family of eight and is a part-time cook at the Eldon Inn. The recipe is a large one—makes two molds—but could be halved for a small-sized family. The finished product is shown with its creator.

MOLDED COTTAGE CHEESE SALAD

3 boxes cottage cheese (regular size)
1 pint can crushed pineapple

(drained)

1 cup diced peaches
12 maraschino cherries (cut fine)

Combine in sauce pan juice of crushed pineapple, juice of one orange, $\frac{3}{4}$ cup sugar, 3 envelopes of Knox Gelatin. Heat until gelatin is dissolved. Cool and add to cheese mixture. Last, add one cup whipped cream. Chill in molds until firm. Unmold and garnish with lettuce.

Mrs. Holsinger tells us that this is a pretty salad and an excellent one for a banquet table. It may be made well ahead of time, for it will hold several days. She also explains that the cream should be whipped, then measured.

White Texas Pie
filling $\frac{1}{2}$ cup sugar
 $\frac{1}{4}$ cup B flour
1 envelope Knox gelatin
 $\frac{1}{2}$ tsp salt
 $1\frac{3}{4}$ cups milk
cook - boil 1 min stirring
constantly add $\frac{3}{4}$ tsp
vanilla $\frac{1}{4}$ tsp almond

Carefully fold into
meringue of
3 eggs white beaten
stiff $\frac{1}{4}$ tsp cream tartar
 $\frac{1}{2}$ cup sugar
 $\frac{1}{2}$ cup whipping cream
whipped
1 cup coconut

Pecan tarts

Shell

1 cup margarine 2 sticks
 $\frac{1}{2}$ lb cream cheese 8 oz
 $2\frac{1}{2}$ cups pie flour

Filling

6 eggs beaten lightly
1 tsp vanilla
dash of salt
 $1\frac{1}{2}$ boxes light brown sugar
3 tablespoons melted butter

Pecans

cream butter and cheese
add flour put in pans
Bake 350 for 15 min
turn back to 250 for 10 min
take from pan makes 5 to 6 doz

$2\frac{1}{4}$ cups = 1 box

Sexton

Tested Recipes

Chicken Salad Variations

YIELD: Approximately 15 ala Carte salads

1. BASIC CHICKEN SALAD MIXTURE

Diced Boned Chicken..... 2 Lbs.

Celery, Finely Chopped 1 cup
Pimientos, Finely Chopped 1/4 cup
Green Peppers, Finely Chopped 1/4 cup
Onions, Finely Chopped 1/4 cup
Sweet Pickle Relish 1/4 cup

Salad Dressing or Mayonnaise..... 1 Cup

METHOD: Blend all ingredients lightly but thoroughly and allow to chill for a few hours before using.

2. VARIATIONS

A. Polynesian Delight Chicken Salad

For each salad, arrange a pineapple slice on crisp greens, top with a #16 or #20 scoop of the basic Chicken Salad, surround with Orange Segments, and garnish with cranberry sauce.

B. Chicken Salad - Tomato Aspic Sandwich Salad

Place a 1/2 to 3/4 inch layer of melted Tomato Aspic in bottom of a 12" x 20" x 2" Pan. Allow to congeal slightly then spread with the basic chicken mixture above. Top with another 1/2 to 3/4 inch layer of aspic and allow to set until firm. Cut into squares, diamonds, or triangles, and serve on crisp lettuce leaves, topped with a rosette of mayonnaise and a stuffed green olive.

C. Peachy Chicken Salad

For each serving place two Ambrosia Peach halves on crisp greens and fill cavities with 2 tbsp of basic chicken mixture. Garnish with toasted slivered almonds.

Submitted by Simon Kauffman's
Granddaughter, Doris Hite Benner

ELDON INN WAFFLE RECIPE

This recipe was used for the Chicken and Waffle Sunday dinner at the Inn.

1 quart Buttermilk (Set aside 1/2 cup buttermilk for later)
3 Eggs (separated) Yellow goes in with buttermilk, whites are set aside in bowl for later.
1 teaspoon salt
1 Tablespoon sugar
Flour to thicken, approx. 3 1/2 cups
2 or 3 Tablespoons of melted butter - put into batter
2 level teaspoons of baking soda - put into 1/2 cup of remaining buttermilk. Mix until it bubbles up to about 1 full cup. Stir into batter.
Beat egg whites and fold into batter last.

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