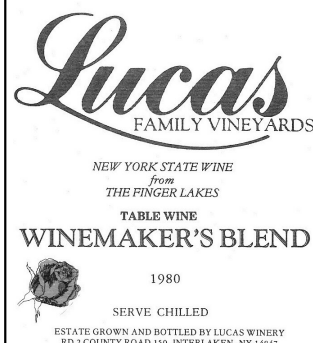


## Between the Lakes

A Newsletter of the  
**Interlaken Historical Society**

Volume 35, No. 2      October 2009

[www.InterlakenHistory.org](http://www.InterlakenHistory.org)



*An original label from  
Lucas Vineyards*

*Be sure to join the  
Historical Society  
on Monday,  
October 26th at  
Lucas Vineyards for  
our Fall program.*

### **IHS October Program Vintage Grapes & Wines Monday October 26, 2009 7:30 p.m.**

**Lucas Vineyards, County Road 150**

Please join the Interlaken Historical Society for an evening on the History of Grape Growing in the Finger Lakes. The meeting will be held on Monday, October 26, 2009 at 7:30 p.m.

The featured speaker will be Tim Martinson, Senior Extension Associate with Cornell University's Statewide Viticulture Program. Using a variety of materials he will discuss the evolution of grapes and wines in this area.

Adding to this informative evening will be Ruth Lucas, owner and founder of Lucas Vineyards. The Lucas family moved to Interlaken in 1974 and transformed a farm into what is now the rolling vineyard, the home of Cayuga Lake's oldest winery.

Wine and juices will be available for sampling at the end of the evening.

For more information please contact the Society at [museum@interlakenhistory.org](mailto:museum@interlakenhistory.org) or Diane Bassette Nelson at 607-532-9227.

### **Retiring American Flags November 19, 2009**

Do you know the proper way to dispose of a used or damaged American Flag? *"The flag, when it is in such condition that it is no longer a fitting emblem for display, should be destroyed in a dignified way, preferably by burning"*

Interlaken Grange #160 invites the public to bring their damaged American flags to the Grange Hall at 4255 West Covert Road, on Thursday, November 19<sup>th</sup>. Working with the Interlaken Fire Department flags will be burned with their proper ceremony at 6:30 p.m. The Grange Hall is located just off Route 96 next to the Covert Baptist Church, between Interlaken and Trumansburg.

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**President's Message**  
***Occasions, Others & October***

Welcome to fall. Now that the hectic days of summer are past we have time to look back at the many activities. Did you have time to visit the museums? On behalf of the Board, thank you to our docents, those people who volunteer their time to welcome the visitors to the museums. Thank you also to the docents who were on hand for the Thursday afternoon visits by the Boy Scouts from Camp Barton.

Summer is a time for many occasions and the Historical Society had their share. Education being one of our main missions it is always an occasion when the 4<sup>th</sup> grade students visit the museums. Thank you to everyone who helped with the visit in June.

In July we celebrated with the community on the lawn of the library. The weather held and everyone enjoyed the food and company.

In August we thanked Allan Buddle for his many years as president of the Historical Society. Seneca County Historian Walt Gable spoke for all of us when he noted Allan's years and activities. Even more so we could all say "yes" when Walt made the comment that behind every good man there is a good woman. Ann Buddle has been an asset to this Society for all of those years as well. She brings her talents in many areas to help us.

To see pictures from all three of these occasions go to pages 14 and 15, or look at the Historical Society's website:

[www.InterlakenHistory.org](http://www.InterlakenHistory.org) .

All of us have occasions in our pasts that should be remembered for the future. If 2

you have pictures of these events that you would like to share with the historical society for our files we would be happy to scan the photographs.

Have you been into the remodeled Covert Municipal building on South Main Street? Originally built for the Interlaken American Legion Post Home, and the location of many happy occasions, it now houses all of the town offices, and has for the past few years also served as meeting space for Society's quarterly meetings. A display case in the foyer area shows pictures and memorabilia from both the Legion and the Auxiliary.

If you attended a dinner or reception at the American Legion Home in the past 40 years or so you were treated in some way to the wonderful cooking of Miss Elizabeth Egan. Nancy Radloff in her article on the VanArsdale summer home (pages 9-13) mentions Miss Egan's cooking. It was with sorrow that we learned in early July that she had died. Her spirit, her recipes and her generous nature will long remain in the community and at the Historical Society. As we continue our journey into the future, let us also preserve, celebrate and appreciate past occasions and others who have helped make us who we are as an organization.

*Diane Bassette Nelson*

**Follow up file  
AFTER THOUGHT**

by Barbara B. Stewart

In the last newsletter the author wrote about heritage tomatoes. In my enthusiasm I forgot to mention a local garden where these tomatoes and many other Heritage Vegetables can be found.

The Pounder Heritage Vegetable Garden can be found on the Cornell University grounds, located near the Botanical Gardens south of Plantations Road. The best time to visit is June through September. There is still time left to pay a visit, and to remember to visit them next year.

There are four theme beds: a colonial garden of the 1700s, gilded age gardens of the late 1800s, victory gardens of World Wars I and II, and the contemporary gardens.

Please take some time and explore these interesting gardens!



*As the Board thanked Allan Buddle for his service as president, County Historian Walt Gable commented that behind every good man is a good woman, thank you Ann for all you do for the Society.*

**October Meeting Host Location**

The Lucas family and their knowledgeable staff host more than 50,000 visitors a year in their stylish tasting room located in Interlaken, New York. Ruth Lucas, owner and founder of Lucas Vineyards, grew up in a 5 room apartment in the South Bronx with her parents and five siblings, and she discovered her love of the outdoors while playing on her neighbor's green grass. In 1974, the Lucas family moved to a 68 acre dairy farm in Interlaken, New York which would one day be transformed into a rolling vineyard, now the home of Cayuga Lake's oldest winery.

With no agricultural background, Ruth was determined to find out everything she could about grape growing and wine making through Cornell Cooperative Extension's classes and seminars. The Lucas' persistence paid off in 1981 when they bottled 400 cases of the fruits of their family's labor from the 1980 harvest. Those first wines won Gold and Silver medals, and production has risen to more than 25,000 cases of wine in 2009. More than 450 International and National awards have been presented to Lucas Wines to date.

The Lucas family faced many challenges in the early years performing all the tasks needed to create a successful agricultural business. Through the years, the Lucas Family has worked in all areas of the farm and retail business.

Lucas Vineyards has been a pioneer in the Finger Lakes Wine Industry while being instrumental in the formation and growth of the Cayuga Wine Trail. The daily operations are taken care of by Ruth's daughters, Ruthie and Stephanie. Stephanie's husband, Jeff Houck is the winemaker at Lucas Vineyards. Ruth continues to oversee the viticulture, enology, production and marketing at Lucas Vineyards while enjoying time with her 4 grandchildren and 2 great grandchildren.

### **Donations to the Society**

Betty and John Brooks – school bell and memorabilia in honor of Helen Burr, wooden grain measure, and a hammer  
Mr. and Mrs. Rod Outwait, scrapbooks about life in our area 1950s to 1980s.  
Jim & Bev Close: Pictures from Miss Elizabeth Egan.

Financial gifts from:

Barbara Bell, Watkins Glen, NY  
Margaret Lorenz, Falls Church, VA

### **New Members**

Barbara Lowe, Shaker Heights, Ohio  
Daniel & Carol Holland, Interlaken, NY  
Jon & Beverly Aho, Henrietta, NY

### **New Life Members:**

Mary Pell, Interlaken, NY  
Nancy Radloff, Interlaken, NY  
Judy Boyes, Interlaken, NY

### **News of Our Neighbors**

#### **Ovid Historical Society**

Monday, Oct. 19, 2009 The Ovid Historical Society will have an Old Postcard Show. Walt Gable, County Historian will show his power point program at the Ovid Museum on Main St., starting at 7 pm. The postcards are of Ovid, Interlaken, Lodi and areas. All are welcome and refreshments will be served.

#### **RED DOT ALERT**

July 1st begins the new fiscal year for the Society. Dues for 2009-2010 should be paid at this time. If a RED DOT is on your address label, that means you owe dues. Please see the insert to the newsletter for specifics. Thank you!

### **Library News**

by Pat Moore

Thanks to all who helped to keep the library running while I was recuperating from hip surgery. A special thank you to Jennifer Gray for doing the summer reading story times in July. She worked with the Literacy Families this year. Children from one year to ten years old attended along with their parents. Jennifer used the New York State theme, Be Creative at Your Library. In addition to reading many books they also did a lot of crafts.

The library is slowly getting back together after the reconstruction of the Children's Room. We will soon have the new shelves in place.

Our stories for the Pre 1 classes will begin soon, and we are hoping the Even Start folks will come also.

Happy Fall. We have many new books on the shelves for your enjoyment. The cooler nights of fall are perfect for curling up with your favorite author or to try something new. Please stop in to see us, say hello and sign out a few books. We can help you find whatever you are looking for.

## History and Review of Wine Grape Varieties Grown in New York

by Tim Martinson

### Why do we grow 42 varieties of grapes in the Finger Lakes?

The Finger Lakes and New York wine industry is and always has been diverse. We grow more kinds of grapes derived from a broader range of germplasm in our 10,000 acres than is found in all of California, and possibly any other grape growing region in the world. These grapes make their way into a bewildering array of wines - from dry to sweet, foxy to delicate, bulk wines to premium wines. Why are there so many kinds, and how did they get here?

The answer lies in the region's history. The wine industry has existed since the 1850s, and has reinvented itself several times as prohibition became law, new varieties were introduced, and consumer tastes in wine changed.

The result is that today we have at least 42 different wine grape varieties grown in the Finger Lakes. These represent three major classes of grapes: Native American or Labrusca-type grapes, grown since the 1830s; Interspecific hybrids, including 'French Hybrids' which made their debut in the early 1950s and locally produced hybrid varieties by the mid '60s; and *Vitis vinifera* classic wine varieties starting in the late '50s.

Whether Native, Hybrid or *V. vinifera*, the curious fact is that all of these grapes depend on germplasm (genetic material) from both Europe and North America. None of the 'Native American' cultivars existed before European colonists brought *V. vinifera* grapes over to try to grow them here. European *V. vinifera* cultivars, on the other hand, are nearly totally dependent upon rootstocks derived from wild American species of grapes.

### Climate and Grape Phylloxera

Two overriding factors have influenced decisions about what to grow in the Finger Lakes and in the rest of the Northeast.

The first factor is our climate. Our winters are cold, and grapevines are sensitive to winter injury. Although our summer climate is comparable to that of grape-growing regions in Europe, our winters are much colder. The lakes - and their moderating influence on climate - are a major factor in the Finger Lakes' success as a grape growing region. These large (Lake Ontario) and smaller (Finger Lakes) bodies of water that never freeze buffer extremes in temperature, preventing winter injury and spring/fall frosts that plague other cool-climate areas.

The other major determinant was a small aphid-like insect called Grape Phylloxera, *Daktulosphaira vitifoliae*, which feeds on roots and kills *V. vinifera* vines. This insect (along with diseases powdery mildew and downy mildew) was responsible for two centuries of failed experiments in growing *V. vinifera* in eastern North America.

*Drawing of grapevines on a trellis.*

Continued on page 6

**Grapes** Continued from page 5

### Early Grape Growing Experiments

European immigrants were familiar with *V. vinifera* and were pleased to find several native



*V. vinifera* and were pleased to find several native

Vitis species growing wild here. They were anxious to produce wine for export, and tried vinifying grapes from native species. Many did not like the unfamiliar 'foxy' flavor. Consequently, settlers (including Thomas Jefferson) attempted repeatedly to bring in *V. vinifera* from Europe and grow them here. The vines would grow well for a few years, then inexplicably (to the growers) die.

A side effect of these experiments, however, was the emergence in the early 1800s of many Native American cultivars - many of which appeared spontaneously around this time. Although no one knows for sure, it is reasonable to assume that many of the new varieties resulted from chance hybridization between native *Vitis* species and the *V. vinifera* grapes that settlers tried to grow in Virginia, Long Island, and other locations.

#### **Perfect flowers vs.**

#### **Male and Female grapevines**

One reason to suppose that the flush of Native varieties that appeared were actually hybrids of American *Vitis* (Mostly *V. Labrusca*) and *V. vinifera* is that cultivated vines have perfect flowers with functional stamens and pistils/ovaries, while wild vines invariably have either male (staminate) or female (pistillate) flowers. The cultivated *V. vinifera* parent, by this line of reasoning, would have conferred the 'perfect flower' trait to the Native/Hybrid offspring. If you are growing grapes, having all grapevines produce fruit (rather than 1/2 male vines) would be an enormous advantage, and also a rare event in nature.

#### **Native Varieties**

The Native *Labrusca* type grapes that emerged around this time became the foundation for the NY wine industry that emerged on Keuka Lake in the 1850s. Isabella and Catawba

were the first varieties planted in the 1830s, and soon became the basis for a thriving table grape industry - it was the main supplier of table grapes to NY City. These varieties, along with Delaware, Concord (1850s) and later Niagara (1868) were the basis for the wine industry that emerged in the 1860s. These *Labrusca* type varieties are cold-hardy and less susceptible to diseases than other wine varieties. The Finger Lakes became America's center for sparkling wine production. *Labrusca* varieties were well-suited for this task, because of their naturally high acid levels and the fact that most were made with higher levels of residual sugars - which masked the 'foxy' flavors to some extent. Still wines, fortified wines, and sherries were also produced, and the Finger Lakes was producing 10 million gallons of wine by 1900.

Prohibition crippled the wine industry, and a few producers survived by selling unfermented grapes to home winemakers. Taylor's Wine Company re-invented itself as Taylor's Juice Company. Prohibition was repealed in the 1930s, but the industry didn't really recover until after World War II.

*Grape packing plant*

#### **Hybrids**

The large wineries in the Finger Lakes and Canada were looking for new varieties after the war. They wanted to produce drier wines to expand their product lines and compete with California jug wines. This was particularly important for the Canadians, who couldn't import grapes or bulk wines from outside Ontario. They found the solution in French Hybrid varieties.



French Hybrids, or 'hybrid direct producers', were one response to the phylloxera crisis in France. Several private grape breeders crossed *V. vinifera* varieties with Native American *Vitis* spp. Their goal was to combine the wine qualities preferred in Europe with phylloxera resistance from the American species. They were successful, and by the 1950s one third of France's grapes were 'French Hybrids'.

Many of these varieties (most denoted by numbers) were imported into the US by a newspaper editor from Baltimore named Phillip Wagner. His idea was simple: These varieties, though bred for phylloxera resistance, might also be more cold-hardy than their *V. vinifera* parents, and thus might be suitably adapted to Eastern production areas. They would also allow wine producers in the Northeast to make dry red table wines, which they had not previously been able to do.

About 15 to 20 of these hybrid varieties were planted in the Finger Lakes, and 3000 acres were in production by the early 1970s. The major wine companies viewed wines made from these varieties as 'blenders' they could use to produce the fruity, semisweet jug wines that were selling so well in those days. The idea was that their winemakers would be able to blend several flavors to come up with a consistent product year after year. They weren't looking to produce varietal wines. The most widely planted whites were Aurore - a very early white variety, harvested in August, and Seyval blanc (Seyve-Villard 5376), a higher quality white variety. The two most common reds were Baco noir (Baco #1) and Dechaunac. Many of the numbered hybrids were named by the New York Wine Grape Growers Association.

Cornell's breeding program also produced hybrid wine varieties. The first of these, Cayuga

White, was released in the 1970s, and the first commercial wines became available in 1977. Since its early release, this variety has become a favorite of Finger Lakes winemakers, known for its versatility both as a varietal and as a blending wine. It is also a grape that growers love, because it is disease resistant, consistently produces 6 to 8 tons per acre, and sells at a good price (\$450 to 600/ton). Cayuga White is the offspring of Seyval blanc and 'Schuyler' - one of whose parents was 'Zinfandel'. A more recent introduction is Traminette, the offspring of Gewürztraminer and a numbered French hybrid. It produces a distinctive spicy wine with a floral aroma similar to its parent, but is easier to grow than Gewürztraminer (more cold-hardy and disease resistant). Three numbered red varieties are currently being released and planted in the Finger Lakes.

#### ***Vitis vinifera***

At the same time hybrids were being introduced, new efforts were made to grow *V. vinifera* varieties. The effort was championed by two

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#### **Grapes** continued from page 7

immigrants - Konstantin Frank, from Ukraine, and Charles Fournier, president of Gold Seal, who started his career in Champagne, France.

The obstacles they had to overcome were cold winters that killed vines, the greater disease susceptibility of *V. vinifera* cultivars, and the short growing season on Keuka Lake. More importantly, they had to overcome great skepticism in the industry after three centuries of failed attempts to grow *V. vinifera* here.

Their solutions were careful rootstock evaluation, choice of earlier varieties from Champagne, Burgundy, Germany, and Russia, burying the canes in winter, and new fungicides that became available. Finally, they produced wines,

thumbing their noses at the researchers from Geneva who said it couldn't be done. The first wines were released by Gold Seal in 1960, to great success and acclaim. It would take another 30 years for *V. vinifera* wines to enter the mainstream of Finger Lakes viticulture.

Of the varieties they produced, White Riesling has become the signature wine of the Finger Lakes, whose quality is comparable to classic German wines of the Mosel and Rheingau. Chardonnay also became a success, because of its relative cold hardiness and early harvest. It is still the most widely planted *V. vinifera* cultivar in the Finger Lakes. Pinot noir was less successful, due to its extreme sensitivity to botrytis bunch rot. This characteristic meant that growers often had to harvest it long before it was ripe, or risk losing it to rot. More recently, Cabernet Franc has had significant plantings in the Finger Lakes. Many wineries are producing a dry, Bordeaux style red wine with it.

### **Structural Changes in the Industry**

Following great success and expansion in the 1960s and 1970s, the wine industry went through hard times in the 1980s. Major wineries consolidated, then went out of business. Of the five major wineries in existence in the late 1970s, only Canandaigua Wine Company remained by 1991. It is still the major market for many of the wine grapes grown in the Finger Lakes.

Growers, after planting grapes in the 1970s, found themselves with no market in the 1980s. Prices plummeted and grape acreage shrank by one third from 1985 to 1990. Some of the growers started wineries following passage of the Farm Winery Act in 1977 - principally as a means of marketing the grapes they produced.

The industry has seen a revival in the 1990s, but with a major structural change in markets for

grapes. The industry has shifted from reliance on a few large producers like Canandaigua to a more diversified mix of bulk wine production and small wineries, now numbering over 90 in the Finger Lakes. Wines, once marketed nationally through distributors, are increasingly sold regionally or locally in tasting rooms. The business is increasingly driven by tourism.

*1985 Ruth Lucas sharing the fruits of the vine in the tasting room.*

Through the 1990s, small wineries have seen their sales grow by 10 to 20 percent a year, and many attract 60 to 80,000 visitors a year.

Back in the old days, winemaking was a mysterious process done by a few experts somewhere in the dim recesses of the Taylor facility in Hammondsport. While many started out fermenting their wine in blue plastic barrels (with variable results), most have steadily upgraded their skills and production facilities as they have grown.

Wineries in the Finger Lakes still produce an eclectic blend of wines made from Native American, Hybrid, and *V. vinifera* grapes. While some see this bewildering diversity as a problem for our reputation in the larger world of wine, I see it as a great strength that allows wineries to offer customers a wide range of products for differing tastes and pocketbooks. With an abundance of good wine available from all over the world, I admit that this strategy is most effective when you sell





most of your production retail at your own tasting room. Widening the market for Finger Lakes wines beyond the 100 mile radius from which most tourists visit is the next challenge for the small winery segment

A generation ago, grape growers in the Finger Lakes were content to grow their grapes and haul them down to Hammondsport every year for an exceptionally good price. Now, many of these same growers have been transformed into winemakers and winery owners. They have become the true innovators and are leading the reinvention of the Finger Lakes wine industry.



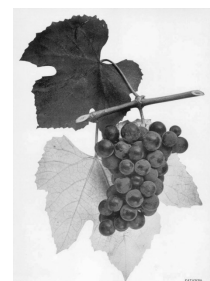
Tim and his colleagues received an award for the Best Viticulture Paper published in the *American Journal of Enology and Viticulture* in 1997, and Tim received the New York Wine and Grape Foundation's 'Researcher of the year' award in 2007. He lives near Trumansburg with his wife Joanna and daughter Wren.

*Above left: a drive in the vineyard.*

*Right: Catawba grapes*

### **About the Author**

After completing his MS and PhD degrees in Entomology at Cornell University in 1990, Tim was research associate with the grape entomology program at the NYS Agricultural Experiment Station in Geneva, where he studied ecology and management of grape insect pests. In 1997, Tim was hired to be Regional Grape Extension Educator with the Finger Lakes Grape Program, which serves a diverse clientele of 230 growers and 90 wineries, with a vineyard base of 10,000 acres planted to over 30 Native Labrusca, interspecific hybrid, and *V. vinifera* varieties. In 2006, Tim became Senior Extension Associate, with responsibility for coordinating the statewide viticulture extension effort and developing an applied research effort focused on issues affecting sustainability and profitability of grape production in New York.



## Summers at *The Hemlocks*

by Nancy Radloff

*In the July issue of our newsletter Nancy began the story of the VanArsdale family. The rest of the story concludes in this issue.*

Of course, summertime at the lake was also a time of freedom and fun, particularly for the children. Royle remembers going hiking and swimming, and learning to carve walking sticks and skip stones with his Uncle Jim Vance. There was a round-bottomed row boat at the cottage, and the children spent hours rowing on the lake. As a small boy, he and his pals on the beach played cowboys and Indians or “tough guys” in the woods. Royle’s sisters played with the other girls. He remembers that Janet was ‘always’ designing clothes for her paper dolls, but he couldn’t remember what other activities occupied the girls. Among the younger children, play was generally divided according to gender.

As the children grew up, they began doing things together, and these shared activities usually included the water. When they were in their teens, water skiing came to Interlaken Beach. John King, who lived on Cemetery Road during the winter and summered in a cottage north of *The Hemlocks*, where the Robert Zall cottage now stands, built a boat with a motor and made a pair of wooden skis. Soon all of the kids were skiing –without life jackets, and into the night if the water conditions were good and the moon was bright. Royle remembers that his sister Sally was especially good at skiing.

Royle’s best summer friend was Jack Pashley, an Interlaken boy whose father ran the local theater; the Pashley family also owned a cottage on Interlaken Beach. Royle and Jack often walked to town to watch the movie. Royle sometimes helped out around the theater by changing the marquee or doing other small jobs. Bruce Clark, a resident of Interlaken Beach who first came here to spend summers with his grandparents when he was a toddler, also fondly remembers the theater. He was good friends with the Storath boys (Karl, Richard, and Eric), whose father had bought the drugstore in Interlaken. The four boys often walked into town to see a movie, stopped at Cronk’s Dairy Bar for an ice cream, and then walked home. Bruce remembers that the theater had thirteen rows of seats and two large electric fans. They sold candy and large gumdrops there. Bruce and his friends bought gum drops and then threw them into the fans at the scary parts of the movies to scare the girls.<sup>25, 26</sup>

Summer at *The Hemlocks* was a time of relaxation and fun with family and friends. As mentioned above, relatives often came to visit Dorothy and the children, and John Royle often brought some of his children’s friends with him for the weeks that he was in residence. There was a community beach fire every Saturday night and all of the residents and guests joined in, singing old songs around the fire. As the younger generation came of age, they sometimes drank beer, but always after 10 PM, when their grandmother Agnes was asleep.



*The Van Arsdales, 1943. Back row: Dorothy, Uncle Jim, Agnes, Janet, Royle. Front row: Lyle, Sally [with the family dog] and John Royle.*

Janet, Royle, and Sally grew up and married, and the next generation of Van Arsdales came to Interlaken Beach. John Royle had retired, and he and Dorothy were living in an apartment in Annapolis, MD. However, they left their winter home every year in mid-May to return to *The Hemlocks*; and stayed through the end of September. Janet and Royle each had three children, and Sally had four, and they all came to *The Hemlocks* too, arriving in time for the 4<sup>th</sup> of July and staying until Labor Day.<sup>27</sup> Steve Van Arsdale, Royle's son, remembers these times together as "organized chaos, with twenty people or more in residence at any given time. The Bunkhouse, sleeping quarters over the garage, was built in the early 1970s and became the residence of all unmarried males in the family. Steve believes that many of the rules, such as those concerning mealtimes, were instituted to provide structure. Other rules, such as an hour

of quiet after lunch and the hour before dinner when children were banned from the porch, were designed to preserve the "sanity of the adults."<sup>28</sup> Doug recalls spending the obligatory one-hour rest period "reading," with several of the kids packed on each other's beds.<sup>29</sup> Steve remembers that the family walked together up to Route 89 every evening, and that other residents on the beach were amused "when most of the Van Arsdale clan tramped by, right on schedule."<sup>30</sup>

John Royle assigned chores to be done. Doug remembers that his grandfather tailored the difficulty of the task to the age and ability of the child, they ranged from cutting and chopping firewood and filling the road's pot holes with beach gravel, to putting up the flag and washing windows, and for the little ones, throwing stones from the lawn into the lake.<sup>31</sup> The children spent their days swimming, water skiing, and sailing; evenings were spent playing kick the can or British bulldog.<sup>32</sup> Royle taught his children to fish and ski and went swimming with them. Small sailboats and a ski boat joined the rowboat, adding new options for being on the water.

It took a lot of work to feed and care for the family at *The Hemlocks*. Dorothy and John Royle did not bring a maid up with them from Annapolis, but a local woman, Elizabeth Egan, became an important part of the family. Betty arrived every day to fix meals and clean the cottage.<sup>33</sup> She is fondly

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**The Hemlocks** continued from page 11

remembered by the family, and they visited her in the nursing home in Jacksonville every summer until her death in 2009.



*Members of the VanArsdale family enjoying the beach and sunny weather.*

The routine changed when John Royle and Dorothy's ten grandchildren grew up and married. It was no longer possible for all of the Van Arsdale descendents to spend the summer together in the cottage. Doug and Kathy Shaw built their own summer house, just north of the old cottage, but there are still nine members of the fourth generation who must share *The Hemlocks*. Janet, Royle, and Sally keenly felt the change. They had spent two months at *The Hemlocks* every summer since they were born; now they had only two weeks for their respective families.<sup>34</sup> Still, a new generation of children discovered the freedom of living in this community on the water. There were no more community beach fires on Saturday, but the families often had their own fires. Times had changed, but the important

aspects of summers at *The Hemlocks* remained. The fifth – and latest to date – generation still have chores to do, and they grew up spending their days on the water and their evenings playing kick the can. Some of the families still walk to Route 89 in the evening, and sometimes they walk down to Kidder's to look for the sunken hull of the *Busy Bee*.<sup>35</sup>

What does spending time at *The Hemlocks* mean to the Van Arsdale family? Royle states that the sense of freedom children have at the lake encourages them to try new things and fosters confidence. It also, of course, is an endless source of exercise and fun. But there is something more that the lake and the cottage have given his family. Royle says that owning *The Hemlocks* and spending at least part of every summer here has kept the family close by bringing them together to share a common set of experiences. The fifth generation of Elias and Agnes' family spends their summers at *The Hemlocks* much as John Royle and Lyle did over 90 years ago. The latest generation, mostly in their twenties, knows some of the stories of their great-great-grandparents Elias and Agnes. They know which rocking chair was Agnes' favorite, and which chair was Uncle Lyle's. Thanks to Scott Van Arsdale, Royle's son, they also know many of Lyle's jokes.<sup>36</sup> And, to this day, a picture of Elias, John Royle, and Lyle hangs above the couch.<sup>37</sup>

The story of Elias and Agnes and *The Hemlocks* is also the story of Interlaken

Beach. Elias and Agnes' first took possession of *The Hemlocks* when they – and everyone else who spent summers on this beach – were residents of Interlaken. The Van Arsdales left Interlaken, though, and then commuted back from their winter home in New Jersey. Other families, such as the Minors, did the same. Today, few beach properties are owned by people who live in the town of Interlaken.<sup>38</sup> Instead, they come in from places as near as Trumansburg and as far as Arizona.<sup>39</sup>

While there have been changes since Elias and Agnes spent their first summer at *The Hemlocks*, the important things remain intact. There is still a sense of community, as families, friends, and neighbors spend time together boating, fishing, and enjoying the lake and woods. And the traditions and family values exhibited by early residents such as Elias and Agnes Van Arsdale can still be found in *The Hemlocks* and throughout the Interlaken Beach community.

25 Bruce Clark interview by the author, May 2009  
 26 Mr. Storath bought the Arnold drug store but, since they had no druggist, they ran it as a variety store. [Ibid.]  
 27 Janet's husband, George, worked in South America. For the first eight years of their son Doug's life, they only returned to *The Hemlocks* every other year. After that, when they were in Brazil, they came yearly. A friend of John Royle's painted cartoons of the 'Hemlocks folks,' portraying Janet's family as "South-American relatives." (Doug Shaw's email to the author, 4 June 2009)

28 Steven Van Arsdale's email to the author, 3 June 2009  
 29 Doug Shaw's email to the author 2 June 2009.  
 30 Steve Van Arsdale's email.  
 31 Doug Shaw's email, 2 June.  
 32 Ibid.  
 33 Steve and Doug both mentioned Betty in their emails to the author.  
 34 Each family is given 2 weeks for their exclusive use, and the cottage is available during the non-claimed weeks for whoever wants to come.  
 35 Hannah Shaw's email to the author, 4 June 2009. Hannah is Doug and Kathy Shaw's daughter and George and Janet (Van Arsdale) Shaw's granddaughter.  
 36 Ibid.  
 37 Royle Van Arsdale interview.  
 38 One exception is the Betzler family, who spends their summer in Comfort Lodge.  
 39 While beach cottages were originally built only as summer homes, there are a few residents on the beach now who live there all year.

*Sunrise, sunset, a full moon or a fall morning with the steam rising from the lake. Do you have lake pictures to share? The Society is always looking for new pictures from any event, occasion or historical content.*



*Gift Season is coming, check out the list of books, calendars and videos on the insert. Just the right item for someone on your list.*

# Summer 2009 Social

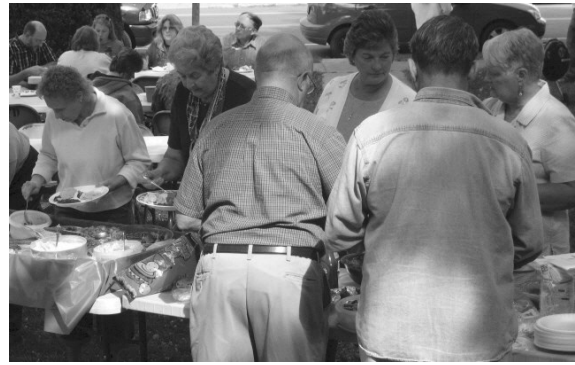


1

Sunday July 19th on the Library Lawn over 60 people joined for an Old Fashion Social.

- 1) As they arrived neighbors and old friends were greeted.
- 2) Once the hot dogs were cooked everyone enjoyed a wide variety of dishes.
- 3) Of course the visiting continued while everyone ate
- 4) We were all delighted to welcome Pat Moore back to the social as she was able to get out following hip surgery.

2



3

A special thank you to the Village of Interlaken for their help in getting ready for the social and to Chuck Bosman for the use of the ice cream cart to keep the ice cream frozen until time to serve.

4



1



## 4th Grade Visit to the Farmers' Museum

2



3



1) As the kids look around Allan Buddle points out some of the farm tools.

2) One young man tries his hand at flailing the wheat

3) Always a favorite, Howard Barrows demonstrates some of the woodworking tools in the woodshop area.

4) Kari Lusk demonstrates the use of a Cyclone Seeder.

4





*Board members, former members and guests from around the area gathered in August to thank Allan Buddle for his service as Historical Society Board President.*

## **The Historical Society**

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[www.InterlakenHistory.org](http://www.InterlakenHistory.org)

#### **Is there a Red Dot on your address label?**

See page 4 for details.

#### **Mark your calendar**

October 26<sup>th</sup> Tim Martinson "History of Grape Growing in the Finger Lakes"

January 25, 2010 Edward Swenson on Restoring Pianos