

HOLIDAY DINNER AT GREY GABLES

December 2018
Issue #7
Editor: David L. Miles

Platinum (\$2000 or more)

Adrienne Osborne Ives
Craig & Deborah Mann

Gold (\$1000 — \$1999)

Mike & Rhea Dow
Burton & Susan Farbman
Freshwater Church
Paul & Sally Hoelderle
Paul & Linda Weston

Silver (\$500 — \$999)

Ace Hardware
Belvedere Club
Virginia Cash
Charlevoix Commercial Center/
Self-Service Storage
Charlevoix State Bank
John & Phyllis Elzinga
Gary & Denise Fate
Grey Gables Restaurant & Catering
Haggard's Plumbing & Heating
Ralph & Mary Lynn Heid
Don & Kay Heise
Dale & Diane Herder
Don Kelly's Furniture Barn
Tom & Sue Kirkpatrick
Jack & Carolyn MacKenzie
Nu-Core, Inc.
Richard & Diane Platt
Mary Taylor
Susan van Wieren
David & Judith Wilson
John Wilson

Bronze (\$350 — \$499)

Lawrence & Danielle Allen
Tom & Maryalice Armstrong
Curtis & Shelley Boehmer
Charlevoix Convention & Visitors Bureau
Harry Golski
Elizabeth Hoffmann
Ed O'Neill & Susan Kroll
Barry & Karen Markwart
Stafford's Hospitality
Don & Vicki Voisin

**Please support the businesses
that support us.**

**We'll keep our Christmas merry still—
Sir Walter Scott**

Once again, members and their guests are invited to gather in the spirit of the season for the Historical Society's annual Holiday Dinner, one of the nicest events of the year, and judging by the turnouts of the past several years, one of the most popular.

**When: Tuesday, December 4
at 6:00 p.m.**

**Where: Grey Gables Inn
308 Belvedere Avenue**

A holiday cheer cash bar and social hour with old and new friends will precede the Gable's always quality offerings (menu and prices inside). As in previous years, we would like to have a rough estimate of how many of each entrée will be ordered. So, if you can, we would appreciate a response by Thursday, November 29 informing us of the number in your party and your selections. Call (231) 547-0373 Monday through Saturday, or leave a message.

Should circumstances prevent you from deciding or being able to call until the last minute, you may appear at the appointed hour at the Grey Gables with no problem.

No prior payment is needed. Someone will be on hand to collect your payment at the rear dining room door. Credit cards accepted.

LATE FALL/WINTER MUSEUM HOURS

The Museum at Harsha House will be open Tuesday through Saturday from 12 to 4 p.m. through December 29 (Thanksgiving and Christmas Days excluded). Staff is on the premises starting at 11 a.m. for those who need to conduct Society business, do research, or purchase a store item before opening.

Beginning in January, the museum will be open Fridays and Saturdays only, 12-4 p.m., through March. A curator will be on site daily except Sunday. Please call ahead if you need to stop by to conduct business or make a store purchase.

MUSEUM VISITORS FROM AROUND THE WORLD

In 2018, so far, visitors to the museum have arrived from: Alaska, Arkansas, Arizona, California, Colorado, Florida, Georgia, Illinois, Indiana, Iowa, Kansas, Kentucky, Louisiana, Maryland, Massachusetts, Minnesota, Missouri, Nebraska, Nevada, New York, North Carolina, Ohio, Oklahoma, Oregon, Pennsylvania, Tennessee, Texas, Virginia, and Washington.

And from abroad: Australia, France, Ireland (Dublin), Israel (Tel Aviv), Jamaica, Japan, Mexico, the Netherlands, Spain (Salamanca), Switzerland, and Thailand.

Much of this extensive visitation can be attributed to the state's Pure Michigan program.



**Charlevoix Historical Society
Annual Holiday Dinner**

Tuesday, December 4, 2018 at the Grey Gables Restaurant

6:00 p.m.

Social Hour

(Wine & Cocktails Available at the Cash Bar)

*Appetizer of Baked Brie with Almonds & Brown Sugar,
Served Warm with Fresh Sliced Apples & Crackers*

7:00 p.m.

Dinner

*Belvedere Avenue Caesar Salad with Garlic Caesar Dressing, Parmesan &
Homemade Croutons; Sourdough Dinner Rolls & Butter Pats*

Choice of Three Entrees:

**Seafood Stuffed Chicken Breast with Shrimp, Spinach & Roasted Garlic Stuffing,
Whipped Potatoes & Vegetables, Stoneground Mustard Cream Sauce**

**Pan Roasted Norwegian Salmon with Cous Cous,
Crispy Leeks, Balsamic Glaze, Lemon Beurre Blanc**

**GG Roasted Prime Rib of Beef with Baked Potato, Vegetable, Natural Demi-
Glaze Sauce, Horseradish Sauce**

Dessert:

**The Gables' Famed Vanilla Bean Ice Cream with Sanders'
Hot Fudge & Fresh Whipped Topping**

Fresh Brewed Coffee Price: \$50 Tax & Gratuity Included
(A Portion of the Price Benefits the Historical Society)

**Vegetarian or Any Special Dietary Requirements: Please contact Chef Darren Romano directly at 547-9261 and he will
accommodate your needs.**



Major Renovations completed for Museum at Harsha House and Train Depot

Renovation projects totaling \$160,000 for the Museum at Harsha House and Train Depot were finished as of the end of October 2018. These included exterior carpentry and masonry repairs, new cedar shakes and painting - all of which have served to highlight the architectural beauty of the structures built in 1892. Funding came from the **Embrace.Preserve.Cherish.** capital campaign and grants from the Michigan Council for Arts and Cultural Affairs (MCACA). Thank you to our many generous donors!



To our board members - thank you for all of your time, energy and expertise which you give in support of the Historical Society! - Denise Fate



Pictured from l to r: Chuck Cleland, Jack MacKenzie, Tom Darnton, Craig Mann, Ed O'Neill, David Miles, Ginnie Cash, Trevor Dotson, Lindsey Dotson, Jamie McLane, Phyllis Elzinga and Amanda Wilkin.

MESSAGE FROM THE PRESIDENT

As the year winds down and we reflect on our accomplishments, I think the Society can be quite proud, and grateful. It's really gratifying to see the fruits of our efforts - and capital campaign - with the new, beautiful appearance of the Museum at Harsha House and the Train Depot. This is only possible with the generosity of our donors. We'll plan events at the depot next spring for members and the community to get a close-up look.

There are several people I want to thank for their seasonal support which keeps the museum and the depot looking sharp: Cliff Biddick ensures there's a new flag flying at the depot each spring, and then taken down before the weather gets too harsh. Ralph Heid mows the grass at the museum and does the spring and fall clean-ups for us at the museum and the depot. Ralph - we love your energy! And the Charlevoix Area Garden Club teams at the museum and depot for their beautiful work too. Thank you everyone!

Denise Fate

STEP-ON BUS TOURS—MOST SUCCESSFUL YEAR EVER

From a humble beginning in 2004 when five tourist buses came into town seeking, with the assistance of the Chamber of Commerce, step-on guides to find out what Charlevoix is all about, we have just completed our most successful year ever: three guides (Marsha Braun, Cindy Whitley, and your editor) boarding seventy-nine buses holding visitors from all across the country. Their main goal is the Earl Young stone structures, but they often have time to experience Charlevoix from end to end.

The Society welcomes new Life members: *Randy Forester, Paul Harsha*

The Society welcomes new Patrons: *Barry & Karen Markwart*

Donations (unrestricted) received from: *the Jeff & Ann Miller Fund, Bob & Wally Klein*

Donation in memory of Roberta "Bobby" Mayne Albright received from: *Carol Venema*

Donation in memory of Barbara Bice Capolongo received from: *David L. Miles*

Donation in memory of Kathy "Dee Dee" Engel received from: *Amy Garrett*

