

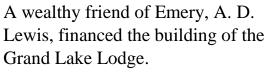
1920-2020 $100^{th} Anniversary$

Shortly after Rocky Mountain National Park was formed in 1915, Roe Emery suggested the idea of building a lodge near Grand Lake. Emery owned a transportation company and envisioned bringing tourists to the park on a circle tour from Denver through the central Rocky Mountains with a return to Denver.

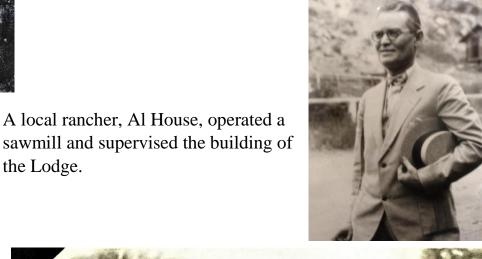
the Lodge.



Frank Huntington, Grand County Surveyor, was asked to find a suitable location and draw up plans for a lodge. In February of 1919 the park approved the plans and in April construction began.













The Tonahutu Creek was diverted to provide water for the lodge through the mile-long wooden water pipe with a metal sheath inside. For 80 years this was the water used at the Lodge until Grand Lake built a new tower. Now this water is used for irrigation on the property. A 40' x 25' building housed the water wheel to provide electricity to power a saw mill and lines were strung for a mile to the lodge to serve the operation there.











In 1926 the Grand Lake Lodge made extensive improvements totaling \$40,000.



The original lighting and power plant having outgrown its usefulness, the Grand Lake Lodge erected a \$25,000 hydro electric plant to serve that purpose. The plant was located one mile above the hotel on a mountain side where there is a fall of 200 feet for the water which is to be used in generating the electricity and had a capacity of 100 kilowatts.



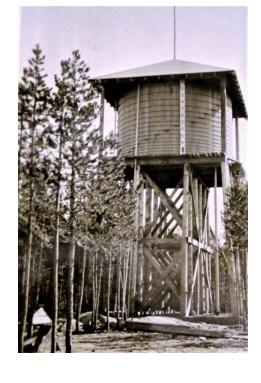
The plant is located on Tonahutu Creek and is operated by a supply of pipe line twenty inches in diameter and one thousand feet long. Professor L. G. Carpenter was the consulting engineer.

The machinery, wood stove and pipe line were transported from Granby, the nearest railroad point to Grand Lake, on bobsleds, over four feet of snow.





This picture of the water tower at the Lodge was taken in 1936. 20,000 gallon capacity



Logs that were cut when building Fall River Road were brought to the site. Rocks from the area were used for the foundation.





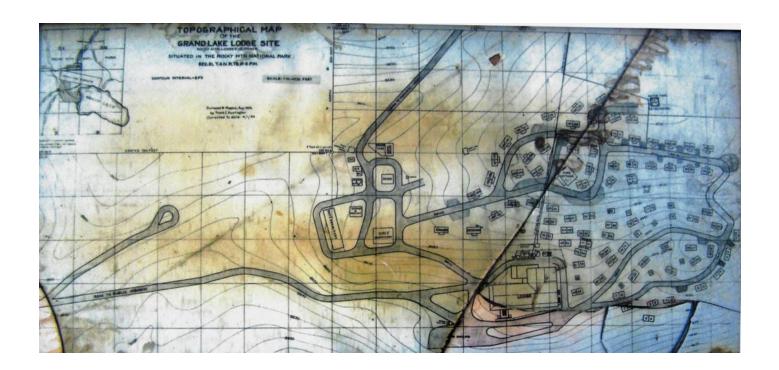


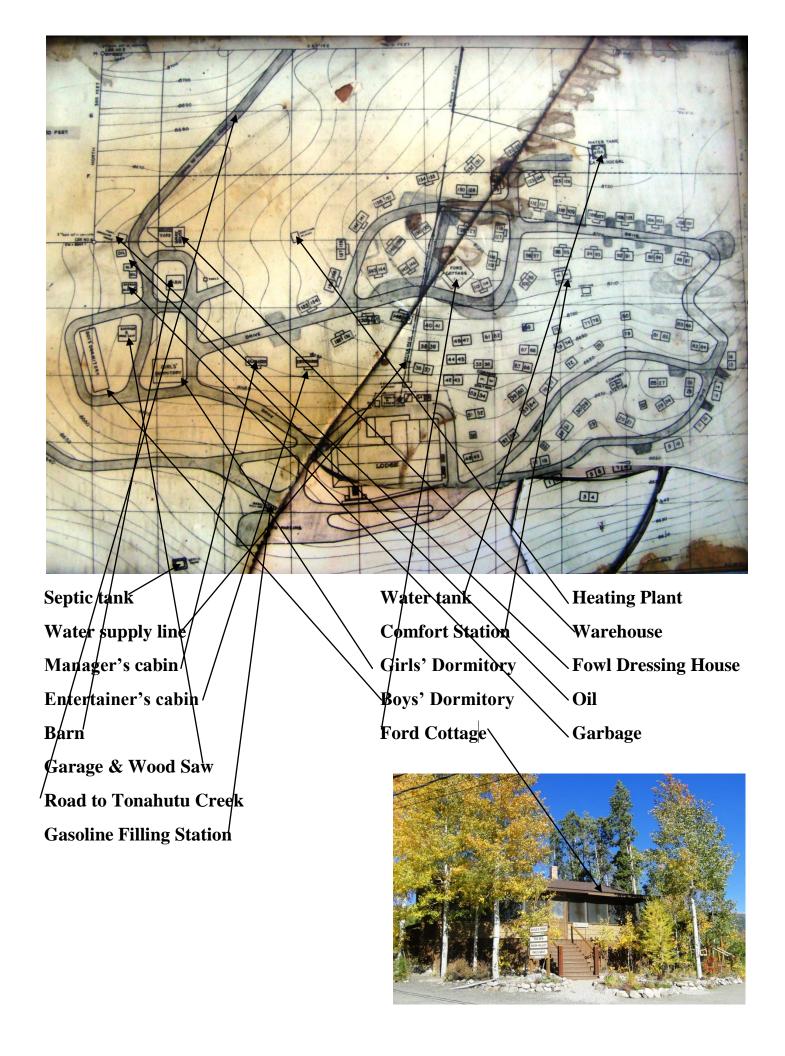
The Grand Lake Lodge was completed in the summer of 1920. Invitations and advertisements announced a formal Grand Ball set for the third of July 1920 to celebrate.

(We have searched for more information about the opening but haven't located anything. The Middle Park Times editor had visited the Lodge on July 2nd and said it was not finished. If you have pictures or any information about the opening, please let us know.)

Because Fall River Road was unfinished and did not open until September of 1920, Roe Emery would have transported his guests by tour bus on a route of 150 miles to Grand Lake.

This topographical map of the Grand Lake Lodge Site was surveyed and mapped by Franklin Huntington in 1924 and updated in 1929.







The first full season was 1921 with A. D. Lewis as manager and five cabins.

Over 80,000 visitors came through the park that summer.



The lodge building included a lobby, circular fireplace, dining room and kitchen. It was filled with chairs, rockers and tables made by the Old Hickory Furniture Company which supplied furnishings for the most famous lodges in the national parks.



The center supports shown is this picture were not sufficient to support the winter load of snow.

The entire building was remodeled in 1922 and many comforts added. Changes were made in the interior to have two rows of supporting beams in the lodge along the 160-foot length of the building.



Behind the main lodge building were five one- and two-bedroom guest cottages in 1921. In the fall of 1922 ten new cottages were built.





Cabins were built during the 1920s, some ordered from Sears-Roebuck Company. From 1908-1940 Sears, Roebuck and Company sold about 100 thousand homes through their mail-order Modern Homes program. They designed 447 different housing styles from elaborate multistory to the simpler Goldenrod which served as a quaint, three-room and no bath cottage for summer vacationers. They could modify the homes to buyer tastes and ship off the appropriate precut and fitted materials, including the nails, drywall and shingles, by railroad directly to the customer.

The lodge had its own saw mill and local rancher, Al House, in the fall of 1922 got out one hundred thousand feet of logs for the use of the Lodge after the mill had converted them into lumber. This immense amount of lumber was a portion of that used in the construction of the

twenty new cottages.



C. E. Verry, the new president and general manager of the Rocky Mountain Lodges, Inc arranged for an extensive building program at Lewiston Chalets and Grand Lake Lodge. A large new dormitory for the help has been built in which is included a recreation hall and correspondence rooms.





Rocky Mountain Parks Transportation Company bought two hotels (Lewiston – renamed Estes Park Chalet, Grand Lake Lodge) and leased the Hot Springs Hotel from A. D. Lewis for \$75,000.



Estes Park Chalet with Circle Tour automobiles ready to roll.

Chalet Lobby



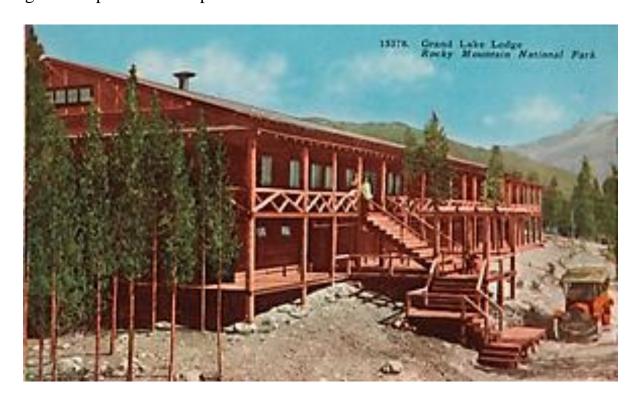
Porch Dining Room in Idaho Springs



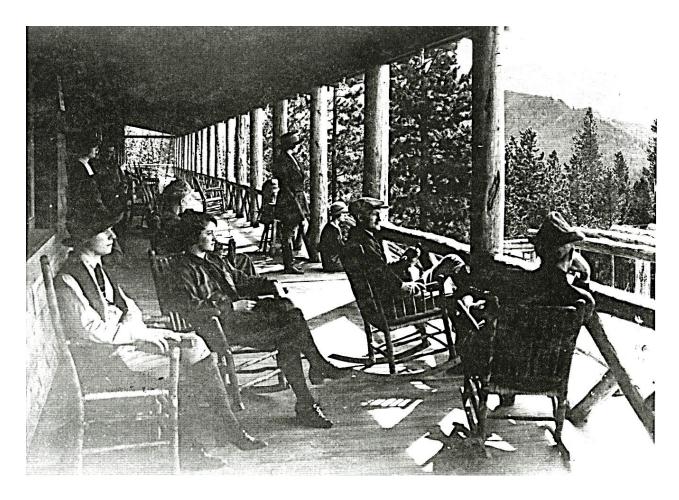
Hot Springs Hotel – Idaho Springs



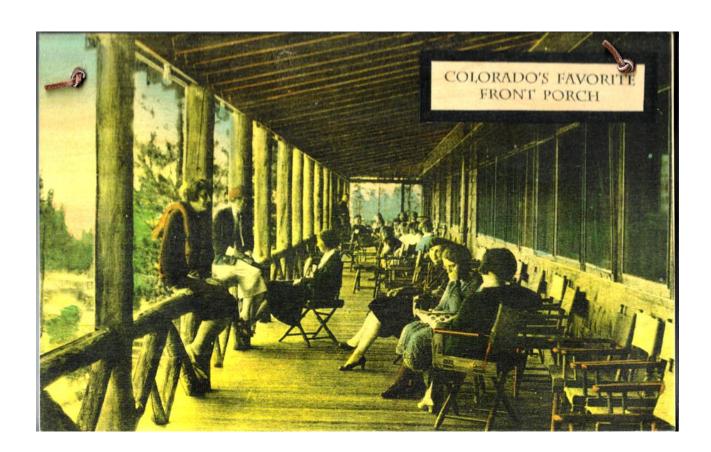
Roe Emery took over management of the Grand Lake Lodge January 1, 1923. He operated it successfully for the next 30 years. Emery also bought another bus company becoming one of the largest transportation companies in the West.







The most unique feature of Grand Lake Lodge was a veranda that offered the best views in all of Grand Lake.



Kitchens were greatly improved and plans were to make the Lodge second to none for meals and other accommodations. These improvements gave them a much greater capacity than was necessary for the tour business and it was planned to care for a goodly number of tourists other than those traveling with the tours. At the Lodge up to date electrical equipment and a double deck Hubbard oven was installed in the kitchen and the bakery.



COSY CORNER AT GRAND LAKE LODGE

Every possible convenience is provided for the guests at Grand Lake Lodge that tourists in the Rockies could demand—but most of all is a really enjoyable outing in the garden spot of America. To reach Grand Lake Lodge you drive over the highest continuous automobile road in the world and also one of the most scenic. It is not too early to make reservations for next season.

Write for literature today

ROCKY MOUNTAIN LODGES

Estes Park 434 17th St., Denver, Colo.



Hickory hand crafted chair from the Grand Lake Lodge



Iced tea spoons Silverware used at the lodge Oneida Hotel Metal Plate



Creamer Original china used at the Lodge



Window box from a cabin at the Grand Lake Lodge Used for refrigeration

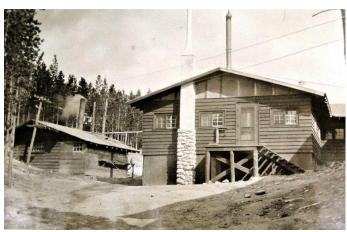


Barn and Ice House 1924

After the fire in 1973 this barn was moved by putting it on logs and rolling it to a different location.

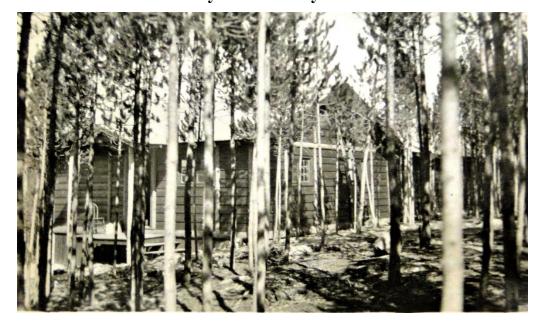
After the 1925 season Rocky Mountain Lodges, Inc had lumber on the grounds at Grand Lake Lodge. Fred Anderson of Estes Park was in charge of the work of erection of ten two room cottages with connecting bath, a boys' dormitory of 14 rooms, and an employees' dining room 30' x 32'. The work kept a crew of men busy all winter. This gave the Lodge 40 rooms with bath and a total of 150 guest rooms.





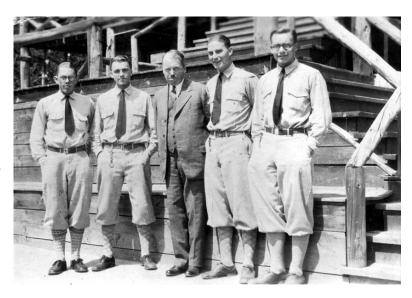
Kitchen 1924

Boy's Dormitory



Roe Emery hired college students to work at his lodge and prominently mentioned these specially trained employees.

Ted Coover spent three summers working at the Grand Lake Lodge 1924, 25, 26. He was a student at Kansas Wesleyan University. A friend had a job peeling potatoes. He was hired as a driver but found that he didn't do well and they offered him a desk job at Grand Lake Lodge for \$75 a month with room and board. He discovered that the bell hops made the most money so the second year he was a Bell Hop at \$25 a month plus tips.

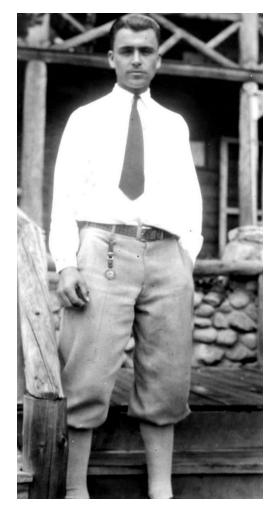


E. A. Francis (center in the picture) was the manager of the Lodge and returned there from the Hot Springs Hotel where he had been for the winter to supervise the improvement work.



Bell hops met the tour busses and took guests to their rooms, carried their luggage and every morning they started fires in the cabins and worked to earn their tips. The biggest tip he ever earned was \$150 from the Henry Ford family who stayed over a week.

Ted Coover

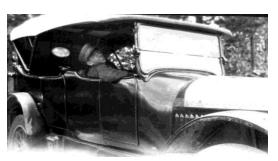




The cabin boys did a lot of work at the Lodge.









One day's laundry





Doris Sargeant worked at the Grand Lake Lodge in 1927 when she was 19. She and Dorothea Van Horn went to college at Hastings, Nebraska and were hired to work as waitresses at the Lodge. They took the train to Colorado. Doris remembered she had to memorize the entire menu and take orders at the tables with her hands clasped behind her back. All of the waitresses wore white pinafore aprons. White uniforms were worn for breakfast and lunch, black for dinner. The largest tip she ever received was 50 cents. 'It was a magical summer." Employees would go into town on their day off and rent horses to ride. Doris remembers the Henry Ford family visiting but didn't think that Henry came, just his family. Also visits from George Eastman who owned the Kodak company

Doris Sargeant







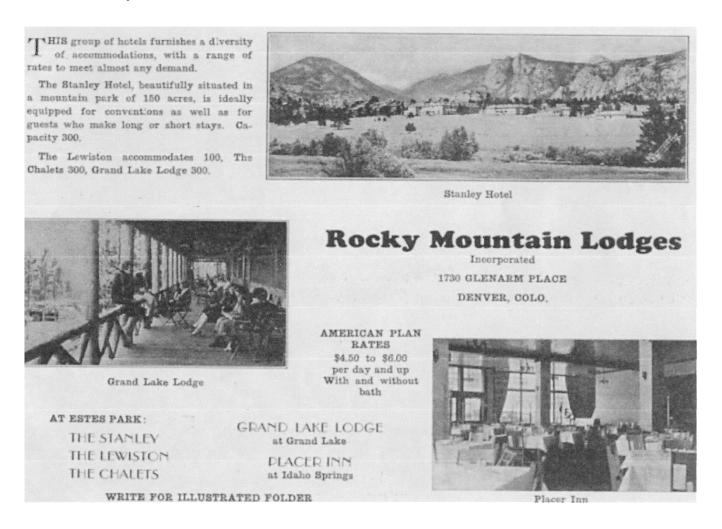


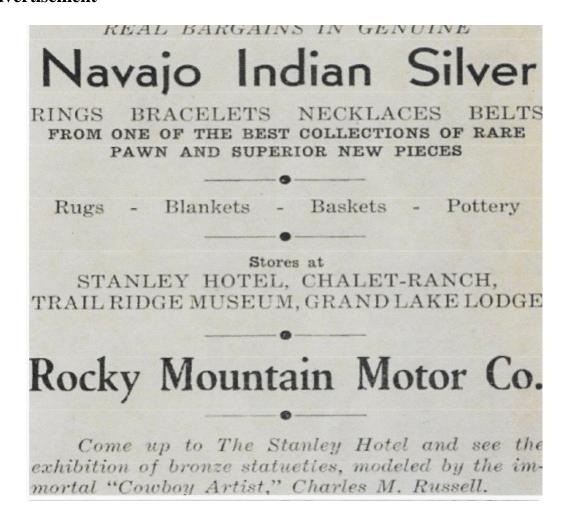


In November of 1929 the newspapers announced plans for a million-dollar merger of the Estes Park Chalets and the Stanley Hotels. Chalets was owned by Rocky Mountain Motor Company and the Stanley owned by F. O. Stanley. C. E. Verry who had charge of the Grand Lake Lodge and Placer Inn at Idaho Springs was expected to be the manager of the consolidated Estes Park hotels.

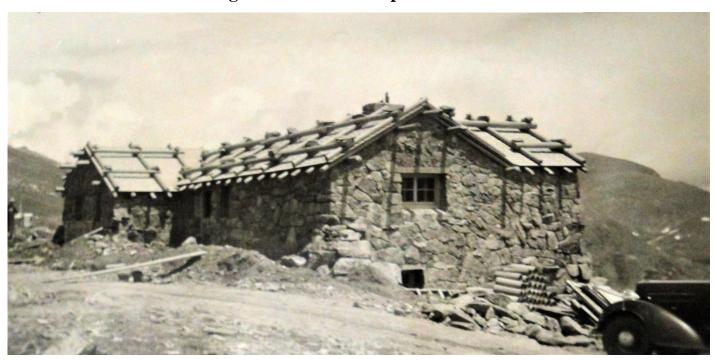
Roe Emery bought the Stanley Hotel in 1930. His transportation company had turned a tidy profit allowing him to upgrade the Stanley which had been built in 1907 and opened in 1909. The Stanley was a model mountain resort, complete with a nine-hole golf course, tennis courts, lawn and indoor bowling, croquet and billiards. It had its own private water plant, laundry and garage. On weekends guests could enjoy an afternoon on the veranda, attend evening dances and an afternoon concert. It cost five to eight dollars a night at a time when other Estes Park hotels charged only a dollar or two. (1933 advertisement)

In 1935 Roe Emery redecorated the bedrooms, added new light fixtures, replaced the hydraulic elevator with an electric one, and repainted the exterior from the original mustard yellow to the now classic white. Mr. Stanley continued to have lunch at the Stanley, attend concerts and sit in his favorite rocker on the veranda until his death in 1940. (In 1946 Emery sold the Stanley Hotel.)





Trail Ridge Museum at the top of Fall River Pass



Elaine Game worked at the Lodge 1936 – 37 as a maid and waitress. The maids had to empty the chamber pots. She remembers visits from a princess from Sweden and Norway, Clark Gable and Alf Landon. After Clark Gable came to the Lodge, she read the book <u>Gone with the Wind</u>. Elaine remembers serving Melba Peach Salad with cottage cheese. The waitresses laundered their own uniforms. They wore white in the morning and for breakfast and lunch and black at night. The girls and boys lived in separate dorms. Four girls who grew up on a dairy woke us all up at 5:30. It was hard work. The bell hops and cabin boys went to cabins and built fire with kerosene and sawdust.







The International Association of Lions Clubs, District Number 6, Denver, Colorado 18th Annual Convention at the Grand Lake Lodge June 29-30, 1937.



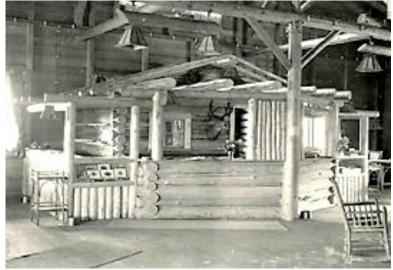






In 1946 Della Seyl, an Iowa elementary school teacher, traveled to Colorado with two of her friends to take summer jobs at Grand Lake Lodge. Della washed dishes, especially glasses, for two weeks and then made salads. She remembered working in the pantry. She also took tours around the area, went on picnics, went to church in the woods and mountains and fed the chipmunks.



















Ron Capares worked at the lodge in 1949. He came from Indiana for a wedding and the Lodge needed a dishwasher. He washed 10 glasses per minute. As a bus boy he made 40 cents an hour. He took people for horseback rides. Tour groups paid 75 cents for lunch and left a 25-cent tip.



Cooks at the Lodge

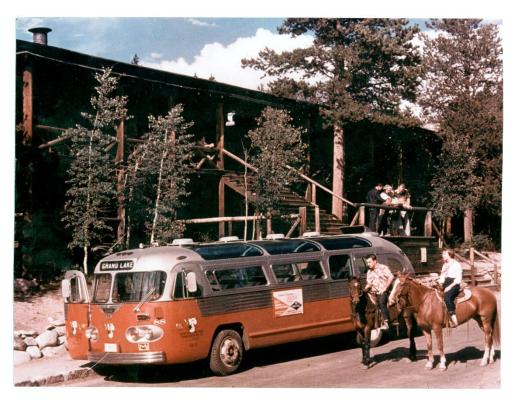
The kitchen had a steam heated cabinet to keep the china warm. The windows opened with pulleys.

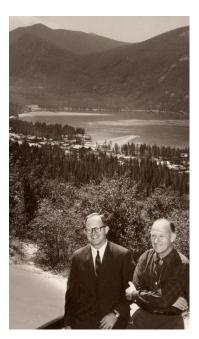
This picture shows the kitchen with the clerestory above, which allowed for ventilation of the cooking fumes.

The clerestory was what allowed the flames from the fire in 1973 to get into the rafters.



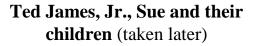
In 1952, at age 78, Roe Emery retired and sold his empire in T. J. Manning of Denver. Manning was unable to secure adequate financing and Emery offered the company to two brothers from Nebraska, Isaac B. and Ted L. James. They purchased the assets of the Emery bus and lodging company and formed the Colorado Transportation Company, taking control on January 1, 1953.





Ted Jr. & Ted Sr.

The first year proved to be successful, so they exercised their option on one of the leases on two of the Emery properties that included The Trail Ridge Store and the Grand Lake Lodge, both inside the park boundaries and negotiated a 20-year concession contract with Rocky Mountain National Park. Ted Jr. and his bride Sue took over managing the Trail Ridge Store. Ted James Senior took over the Grand Lake Lodge and other properties.





Welcome to -



Grand Lake Lodge

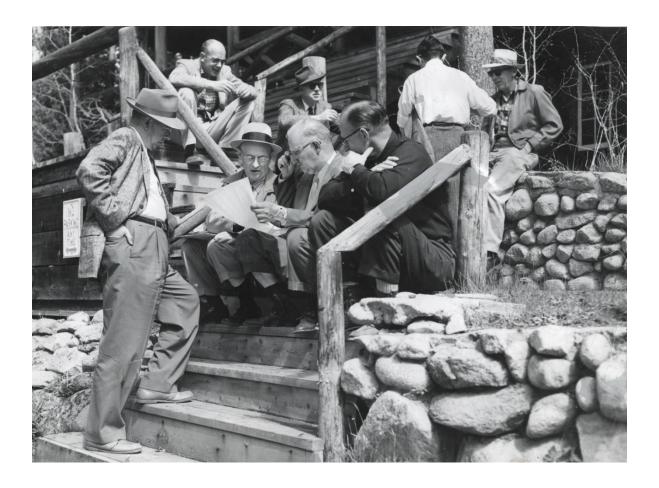
GRAND LAKE, COLORADO

In 1961 the James family began negotiations with the park to exclude the Grand Lake Lodge from park boundaries. The National Park Service Mission 66 project purchased holdings within the parks and returned the land to nature. To save the Lodge being removed, the James brothers acquired a number of properties inside park boundaries and offered to exchange them for the land surrounding the lodge. It took an act of Congress and the signature of President John



F. Kennedy to authorize the boundary adjustment.

In January of 1963 the Grand Lake Lodge became the property of I. B. and T. L. James.



Discussion to determine the Lodge land boundaries after the Park changes the boundaries. H. Baker Regional Director standing, I. B. James, Conrad Wirth National Park Director, and Ted James

By June of 1963 the brothers agreed to divide their company with I. B. assuming control of the bus operations and T. L. taking over the Lodge and other properties. Ted Junior joined his father to manage the Lodge and the Trail Ridge Store, staffing each with eager college students.



A new swimming pool was built in 1961.





Ted James

Bob Scott was hired in 1969. He came to Colorado from Texas and has been working with the James family at the Grand Lake Lodge for over 40 years.

He began working at the Grand Lake Lodge desk, the Trail Ridge Store, and eventually managed many of the operations of the Company. His duties even included taking care of the James family children. Pictured with Bob in 1969 is Reed James.



Chef Harold and Ted James, Jr. at the Chalet



The Grand Lake Lodge and Estes Park Chalet worked together. The laundry was sent to Estes Park to be done and a specially built van transported food and clean laundry to the Grand Lake Lodge, then took garbage from Trail Ridge store & lodge to the dump and returned to Estes Park with the dirty laundry. The Chalet was sold in the early 1970s.

Sunday brunch was started in 1969 through 1973 and as many as 500 would be served.

The Lodge operated as a steakhouse atmosphere. David Allison, a college student from Purdue University worked at the Lodge in 1969 in the kitchen and was put in charge of preparing breakfast and lunch. The staff worked six days a week at the Lodge. "For breakfast we cooked bacon, scrambled eggs and sausage. On the line we cooked pancakes to order. The girls in the pantry served up fruit, muffins and breads which came in by truck from Estes Park Chalet."

"Lunches had three times the number of people served at breakfast or dinner with the bus tours of vacationers who were visiting Rocky Mountain National Park. We heated up frozen entrees that were trucked in: chicken a la king, Swedish meatballs, beef stew and the like. We baked our own pastry shells which had come in frozen and cooked our own rice and vegetables. The pantry supplemented these with a variety of salads and desserts, some of which they made, and others of which they just dished up."

Later that summer David partnered with another hired cook for the dinner shift. "Dinner was the only meat that we prepared from fresh ingredients. They consisted of top round of beef, ham, roast chicken, sometimes fried scallops, grilled pork chops, steamed vegetables, baked potatoes, salads and an array of desserts. On Saturdays we cooked a large round of beef and often welcomed guests from Grand Lake as well as the lodge visitors. It was simple cooking and people seemed very happy with the food."

Every year in August, the Grand Lake Yacht Club held its summer regatta on the lake. After it ended, they held their celebratory banquet at the Grand Lake Lodge. "It was the biggest event of the summer and we had been preparing for it for days." That morning the cook was fired and David had a battlefield promotion, acting as head chef at only 18 years of age.



On July 19, 1973 a fire broke out in the kitchen and got into the space above the ceiling. Employees saved chairs, taxidermy, and whatever they could, throwing them out onto the lawn. Firefighters worked to stop the spread of the fire, breaking holes in the roof, running out of water and eventually using the water from the swimming pool. Luckily a recent rain helped prevent the spread of fire away from the building.

This picture was taken just after the fire blew out the dining room windows



A local teenager jumped into the pool to keep the pumps from floating.





The lodge was closed for seven years. The James family continued to operate the Trail Ridge Store. Bob Scott was put in charge of managing the store and the housing of employees at the Grand Lake Lodge.

There were 67 employees and they worked in two shifts at the top of Trail Ridge Road. Bob woke up the first shift and they went by bus to the store at 7:15. Later he woke the second shift and



they were bused to the top. Bob returned to the Lodge.

A maintenance crew of six worked to keep everything in working order. Bob Scott prepared the dinner for all the employees at night. He also planned weekly activities for the staff and once a month they had a talent show. Ted James, III was a high school student and he and his friends played music on a reel to reel tape recorder for the weekly steak dinner followed with a dance.

After three years which operated on insurance payments, the James family decided to renovate the main building. The arduous job of re-peeling the charred, once beautiful hand-peeled logs supporting the structure, with a sharp draw knife began. A special sealer was used to coat the logs after cleaning.

Employees cleaned up the lobby area of the lodge and turned it into a recreation hall, with rock and roll dances. Ted James, Jr. even purchased a supply of used roller skates which transformed the lobby into a roller rink.



In the summer of 1980, the Grand Lake Lodge once again welcomed guests on a limited basis. The main building remained closed except for the Front Desk, but some of the cabins had been opened for overnight accommodations.

Cabins were renovated throughout the 80s updating electrical, sewer and plumbing systems to comply with the latest codes.

In 1981 David McDougal agreed to lease the kitchen and dining room operation. Upgrades included new exhaust hoods and fire suppression equipment for the grill area as well as an abundance of fire extinguishers. McDougal's experience with his own Mountain Inn restaurant gave the James family an opportunity to concentrate on the hotel side of the business. The restored lobby boasted new taxidermy, Indian rugs and handcrafted furniture. The handpeeled logs appeared brand new and new lighting gave the building a soft, warm glow. Sue James reopened the gift shop. After seven long years the Grand Lake Lodge was back in business.

Jungera	re	Salada	lar
oppetize	25	ke Lodge Salad 1	- 1
Sauteed Mushrooms.			stoga Wagon
Shrimp Cocktail			ay of salads,
Escargot	4.50	cheeses & fruits.	7.25
."		trees	
All entrees i	nclude Soup du Joi	ir, Salad Bar, a choice of	Baked
Potato, Rice Pilat or	Vegetable du Jour, I	n-house Baked Bread and	Whipped Butte
Roast Sirloin of Beef Rock Cornis		sh Game Hen	
with Bordelaise			Veal Marsala
9.95		th Country Rice Dressing	12.50
		0.95	
Irout		Seafood	
Colorado's Premier Offering,		Shrimp Scampi 11.50 Crab Legs Market Price	
Proudly Served H		Crab Legs	. Market Price
Irout Almandine	9.95	Seafood Brochette	11.50
Irout Pecan 9.95		Shrimp & Scallops wrapped in Bacon	
Steaks and Chops		Fruits de mere Au Gratin 10.95	
New York Strip Steak 12.50		Seafood in a Creamed White Wine	
Jop Sirloin 11.25		& Cheese Sauce	
tilet	13.50	Combination.	
Beef Wellington	14.95	Filet & Scampi	14.95
Steak Au Poiure		Filet & Crab Legs	
(New York cut laced with		Children's Menu	
Peppercorns in a Brandy Cream Sauce)		Shrimp Scampi 5.50	
Stuffed Pork Chops 9.95		Roast Sirloin Bordelaise 4.95	
Daily Specials		Daily Specials Half Price	
Monday: Chicken Cog Au Vin 8.95		Dessert Cart	
Juesday: Filet of Red Snapper		All Selections 2.50	
Veronique		All Selections	*
Wednesday: Chicken Ter		Coffee, Jea or Sanka	
Thursday: Ham Steak Hawaiian 9.25			
Friday: Seafood Fettuccine 12.95		Soft Drinks	
Sacurday: Colorado Roi			
Rib of Beef 12.50		Resembations Accounted: 427-2105	
Sunday: Roast Leg of Lamb		Reservations Accepted: 627-3185	
With Mint Sauce 9.25		Hours: Monday thru Thursday . 5-10 pm	
,		Friday & Saturd	y . 4:30-10 pm
		Sunday	5-9 pm
5% Gratuity added for		Sunday Brunch	

In 1993 the United States Department of the Interior listed the Grand Lake Lodge in the National Register of Historic Places. The designation recognized the significant contribution to the preservation of the "Rocky Mountain rustic stick style of architecture once so prevalent in the parks throughout the American West."



In the 1990s the Lodge began hiring staff from the Camp America program in Europe. A couple from Slovakia returned for the reunion in 2006. They said they learned more about people from around the world, about nature and improved their English.





Grand Lake Lodge Restaurant

SOUPS AND SALADS

Baked French Onion Soup. . \$4.95

A Lodge Specialty

Soup of the Day

Summer Greens House Salad. . .\$3.50

Fresh Greens, Julienne Carrots, Tomatoes, Jicama and English Cucumbers Choice of Dressing: Ranch, Raspberry Vinaigrette, Balsamic Vinaigrette or Blue Cheese

Caesar Salad with Grilled Chicken

Marinated Chicken Breast, Crisp Romaine Parmesan Cheese, Herb Croutons, tossed in Lodge Caesar Dressing. . .\$7.95

Spinach and Feta Cheese Salad

Spinach, Candied Walnuts, Marinated Feta Cheese, Fire Roasted Red Peppers, Red Onions and Herb Croutons with Raspberry Vinaigrette. . . \$8.95

Grilled Salmon Salad

Salmon Fillet, Mixed Greens, Bean Sprouts, Carrots, Green Onions, Almonds and Dried Cranberries with Mango-Soy Vinaigrette . . . \$9.25

Angus Beef Burger

Vine Ripened Tomato fanned and topped with a Succulent Shrimp Salad served on a Bed of Baby Field Greens . . . \$8.50

1/3 Pound of Ground Angus Beef on a Kaiser Roll . . . \$7.95

Basket of Homemade Cornbread Muffins . . . \$3.50

FROM THE GRILL

Grilled Items served with French Fries (substitute Fresh Fruit for \$1.75) Jerk Chicken Sandwich

Grilled Rainbow Trout

Rainbow Trout grilled to perfection and topped with Lemon Herb Butter . . . \$10.50

Buffalo Burger

Teddy's Favorite

Cheddar Cheese, Bacor and BBQ Sauce \$1.95

1/3 Pound of Lean Ground Buffalo on a Kaiser Roll . . . \$8.50

BURGER TOPPINGS

Sue's Special Blue Cheese and Sautéed Onions \$1.50 Dylan's Delight Choice of Cheddar, Swiss Pepper Jack Cheese \$.95

Grilled Caribbean Marinated Chicken Breast

with Mango Aioli on a Kaiser Roll . . . \$8.95

FAVORITES AT THE LODGE

Thinly Sliced Roasted Beef, Sautéed Bell Peppers and Sweet Onions, topped with Melted Pepper Jack Cheese on a Hoagie Roll with French Fries . . . \$9.50

Apple-Chipotle BBQ Pork Sandwich

Tender Pulled Pork smothered in Lodge BBQ Sauce on a Kaiser Roll with French Fries . . . \$8.50

Club Wrap

Lean Turkey Breast, Honey Glazed Ham, Bacon, Swiss and Cheddar Cheese, Lettuce, Tomato, and Honey Mustard Mayonnaise wrapped in a Flour Tortilla with French Fries . . . \$9.25

Marinated Portobello Mushroom with Roma Tomatoes, Fresh Mozzagella, Basil Chiffonade on Homemade Basil-Garlic Focaccia Bread with French Fries . . . \$7.95

Cajun Crawfish Quiche

Deep Dish Crawfish Quiche with Poblano Peppers, Onions, Jarlsberg Swiss Cheese, Cajun Seasoning and Fresh Herbs on Baby Field Greens . . . \$9.95

Corned Beef, Swiss Cheese, Thousand Island Dressing and Sauerkraut on Marble Rye Bread with French Fries . . . \$8.50

Lodge Baked Sweets, Cobbler, à la Modes, or Old-Fashioned Root Beer Float . . .\$3.50

"Please inform your server of any special dietary needs.

One check per table please. A 15% grantity may be addded to parties of six or more.

A 1% voluntary charge will be added to your check in support of the Middle Park Land Trust.

Rev. 500:

LODGE DINNER BUFFET

Due to popular demand, the James Family has brought an evening buffet back to the Grand Lake Lodge. During the 1950's, 1960's and up until 1973 (when the Lodge closed for eight years because of a fire) our guests dined on a hearty spread of fine food at the end of each day. The James Family and the entire Lodge staff hope you enjoy our revival of that tradition.

- ♦ Adults \$19.95
- ♦ Children (Ages 4 to 12) \$9.95
- ♦ Children Under 4 Free
- ♦ Premier Seating "On the Porch" available with reservations . . . Additional \$2.50 per person

Garden Salad Bar, Homemade Dressings, Soup du Jour, Fresh Bread and Butter. Chef's Vegetable of the Evening, Dual Selection of Starches, Three Entrée Choices including a Nightly Carving Station, and Wonderful Desserts. Choice of Two Children's Entrées also offered.

Bountiful Buffet complete with:

- ◆ Early Bird Discount 15% (must be seated when the restaurant opens at 5:30 p.m.)
 ◆ Senior Discount 15% (60 years or older)
 ◆ One discount per person

CHAMPAGNE SUNDAY BRUNCH The Lodge EXTRAVAGANZA Beckons . . .

Come join the James Family and our friendly staff for a bountiful buffet of delicious and exciting foods featuring freshly baked breads and pastries, favorites such as our waffle bar, peel-and-eat shrimp, hearty roast carving stations, original pastas, specialty eggs and fresh fruits. Our all-you-can-eat brunch buffet includes plenty of sparkling champagne, assorted juices, gourmet coffee, and cocoa.

BREAKFAST at the Lodge is an all-you-can-eat buffet. Start your day with a view and enjoy our famous waffle bar, freshly baked pastries and muffins, specialty eggs, breakfast potatoes, bacon, sausage, biscuits and gravy, fresh fruit, yogurt and granola.

LUNCH at the Lodge is an unforgettable afternoon with the National Park as your backyard. Come sit on Colorado's Favorite Porch and enjoy homemade soups, wholesome salads, summer sandwiches, hearty buffalo and Angus beef burgers, daily specials and homemade desserts.

RESTAURANT HOURS . . .

Breakfast (Monday-Saturday) 7:30 a.m. - 10:00 a.m. Lunch (Monday-Saturday) 11:30 a.m. - 2:30 p.m. 2:30 p.m. - 4:30 p.m. Afternoon Appetizers Dinner

Beginning at 5:30 p.m. 8:30 a.m. - 1:00 p.m. Sunday Champagne Brunch

> Reservations Strongly Suggested (970) 627-3185

In 1994 Tim Allen was married at the Grand Lake Lodge. The reception area below the lodge was decorated for the wedding. The drapery was hand pleated and Japanese lanterns were hung. The room had over 100 candles and it took two hours to light the candles. Water was brought down by a hose. Caterers were brought in to prepare and serve the meal.







In 2006 a three day reunion was organized for former employees of the Grand Lake Lodge. As many as 675 former employees attended the first-ever Grand Lake Lodge Reunion.



The entire James family core members being mother Sue, her sons Ted III and Reed, and daughters Kathy and Kerry plus husbands wives and children were present at the event. Reed James first Lodge job was doing laundry and shoveling coat at the age of 10 to 12.

For five decades of teens and twenty-somethings, the Grand Lake Lodge has been the ultimate summer job with an irresistible dose of the great outdoors, summer camp like camaraderie and turning into lasting friendships and hospitality skills. Lodge employment often spanned generations. Mothers or fathers, once part of restaurant or housekeeping staff would have children who also worked at the lodge.

Operating a seasonal family resort with the rise in health insurance costs, property taxes and general overhead created an impasse for the James family. The Lodge needed to become a viable, year-round resort to continue. A master plan on how the property could be built out to raise finances for future business projects was created.

The family embarked on a development plan called Tonahutu Ridge Development home lots were offered on about a fifth of the 70 plus acre property divided into 17



acre lots. The Grand Lake Lodge was annexed into the town of Grand Lake to gain access to town water and infrastructure.

About halfway through the development the family decided to pass the baton to someone else who could bring the Grand Lake Lodge business to the year-round resort it needed to be. "We're teachers, historians, hotel and restaurant operators," Reed James said, "not developers."

General Manager Reed James announced the nearly century-old lodging business is nearing the end of an era under his family's watch. The Lodge was listed for sale for \$20 million and was twice under contract but both times the deals fell through due to failed financing.

In 2007 Tonahutu Ridge Development was completed with the sale of 19 homesites surrounding the Lodge. About a fifth of the 70 plus acre property was divided into 17 acre lots.





In 2011 the Lodge was purchased by Grand Ventures and operated by Red Tail Acquisitions an investment firm from California.



The Lodge sold again to Highway West Vacations in December 2017. They are now in their third year of operation with Nathan Harkins as manager.













The Grand Lake Lodge is celebrating its 100th anniversary in 2020. A display about the history and development of the Lodge will be in the lobby. A similar display will also be at the Kauffman House Museum in Grand Lake. This written history will be on the Grand Lake Area Historical Society website: grandlakehistory.org.

The Lodge opened May 23rd during the Corona Virus pandemic with limited cabin rentals and carry out food. The restaurant opened May 29 with social distance seating and a special three course meal.



A special exhibit about the history of the Lodge was placed on display by the Grand Lake Area Historical Society.

Material for this exhibit and document was researched and compiled by Kathleen Means for the Grand Lake Area Historical Society.

Information came from the papers, photographs, and CDs donated to GLAHS by Robert Scott and the Grand Lake Lodge and research at Rocky Mountain National Park and on-line historical newspapers. Also helpful were books A Quick History of Grand Lake by Michael Geary and Memories of Grand Lake Lodge 1924 – 1926 by Ted Coover, magazine articles and personal interviews with Bob Scott.

Photographs were taken from the files from the Grand Lake Lodge, scanned from scrapbooks donated to the Lodge and Ed Howard's scrapbook loaned by Martha Boehner. Recent photos were taken by Kathleen Means.

Thanks to the people who attended the Lodge reunion for sharing their memories on the videos and tapes made at that time by Bob Phillips, a lodge employee in 1969.

Rare footage of the fire at the Grand Lake Lodge is on You Tube – Grand Lake Lodge Fire Summer 1973. It was taken by Ton Kiphardt. He and his wife Vera were managing the Corner Cupboard and were taking pictures of the staff outside the building when they saw the smoke and drove to the lodge to take a movie.

This document and others about the history of the 100th anniversary of Fall River Road and the Circle Tours may be seen on GLAHS website: grandlakehistory.org.