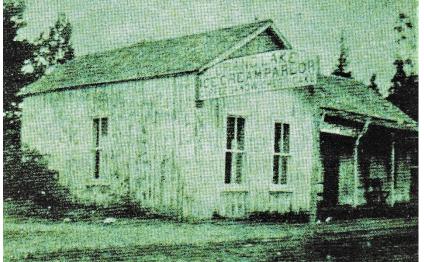
CORNER CUPBOARD

The Corner Cupboard Tearoom was established in 1920. Henry Rhone had returned to Colorado after World War I and married Carolyn Hosmer who was teaching in Denver. The Rhones built a summer cabin in Baker Gulch in 1917. They moved to Grand Lake in 1920 and began their restaurant and lodging business which grew over the years.

The building they purchased on Grand Avenue had been built by Winslow and Lillian Nickerson in 1880 and was known in the mining days as the Grand Central Hotel until 1884. (pic)

The east end of the building was used as the first school (pic) in Grand Lake in 1881 and 1882. Cornelius and Miner expanded the building by adding a new dining room and piazza in 1883 and in 1884 Dr J M R Smith and family occupied the house.





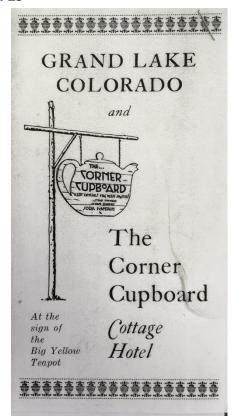
In 1918 and 1919 the building was an Ice Cream Parlor operated by Mrs. L. M. Lehmkuhl.

Information from a magazine article written by Mary Lyons Cairns in 1923.

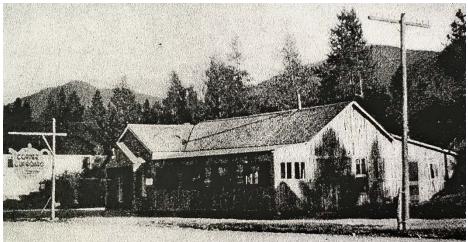
Carolyn opened a tearoom and restaurant in 1920. Before her opening day, she sent out attractive cards stating that the doors of the Corner Cupboard would be opened at a certain hour the following Saturday, and extended an invitation to family and friends. An enormous crown poured in during the day and evening to all of whom refreshments were daintily served without charge. Even though the initial expense was rather heavy, it proved to be a mode of advertising that paid well in subsequent returns.

It was an old, ugly, one story frame house from which The Corner Cupboard evolved. The unpainted exterior presented a most forlorn appearance. It soon welcomed visitors with a neat covering of white paint and cool green trimmings.











The interior was a more difficult problem. Partitions had to be removed and five rooms became three. The living room and front bedroom have become a soda fountain. The former dining room is still used as the main dining room where lunches, teas and dinners are served. Two small bedrooms have formed the "Blue Room", a semi private dining room. The old kitchen was of ample size for its new use and except for proper equipment did not need remodeling. The decorations and furnishings are unique. In the Blue Room the walls are tinted a deep soft shade of blue while the walls of the other rooms are a quiet gray. The draperies are blue, black and yellow.

All of the chairs were first painted and then enameled black and a stenciled design in blue and yellow was applied. The tables were treated in a similar way and one gate-legged table has a quaint flower design in one corner.

The pottery dishes were made to order in Denver, one set blue and one a light shade of gray. Menus were hand-made and the inside pages were typewritten and changed from time to time. Each table has a pair of black candlesticks holding blue or yellow candles and the tables are never without fresh flowers.



It is always well, in catering to the varied appetites of the public, to specialize in a few things and originate concoctions which are so good that one's tea room will gain an enviable reputation. A round topped mountain in the vicinity is know as Mount Baldy and from this source the "Mount Baldy Sundae" was created. A mound of chocolate ice cream is placed upon a piece of sponge cake. Two little knobs of the same ice cream are dropped on each side of the large one to represent projections of rock on the mountain. Marshmallow cream (eternal snow) surmounts the summit, while a rich raspberry syrup is poured over it all, in lieu of the wild raspberries which grow in the region. Simple? Yes, but it has also proved to be a very effective drawing card.

The Corner Cupboard, in its three years of existence, has won a merited success, founded chiefly upon the hard business fact that its patrons receive full value for their money.

Clam-Chewder, Grapefr it Juice, Seafeed or Fried Chicken. Mountain Trout Chicken Fried Steak. Chicken Fried Potatoes Combination, Fruit Jelle, or Cabbage and Carrot Salad PWCC. FRAS French Fried Potatoes String Beans Mashed Fotatoes Corn Muffins Corn Muffins Corn Muffins Corn Muffins Corn Muffins Corn Muffins Clam Chowder or Grapefruit Juice Eaked Ocean Perch with Tomato Sauce or Beef Hash Corn Muffing Cottage or Chocolate Pudding Coffee Tea Iced Tea VEGETABLE FLATE WITH SOUP, PUDDING, EEVERACE. ST TROUT ON CHICKEN SPELLL. Clam Chowder or Grapefruit Juice Mountain Trout or Fried Chicken Cream Slaw French Fried Potatoes Coffee Tea Iced Tea Clam Chowder Tea Iced Tea VEGETABLE FLATE WITH SOUP, PUDDING, EEVERACE. ST TROUT ON CHICKEN SPELLL. Clam Chowder or Grapefruit Juice Mountain Trout or Fried Chicken Corn Muffins Coffee Tea Iced Tea Clam Chowder Tea Iced Tea
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Fried Chicken
Fried Chicken
Mountain Trout
Chicken Fried Steak, 1.75 Pot Roast with Brown Gravy. 1.75 Pork Chops with Apple auce. 1.75 Baked Ocean Perch with Tomato Sauce. 1.50 Beef Hash. 1.50 Combination, Fruit Jelle, or Cabbage and Carrot Salad PNOCC. FLAS French Fried Potatoes String Beans Mashed Potatoes String Beans Mashed Potatoes String Beans Sun King Raisin, Cherry, Blueberry, Apple, Pineapple, Rhubarb, Lemen Cream, or Raisin Pie; Ice Cream and Homemade Cake, Cottage or Chocolate Pudding; or Boisenberry Cobbler Coffee Tea Iced Tea PLATE LUNCH. 1.00 Clam Chowder or Grapefruit Juice Baked Ocean Perch with Tomato Sauce or Beef Hash Salad Corn Muffing Coffee Tea Iced Tea VECETABLE PLATE WITH SOUP, FUDDING, BEVERACE85 TROUT OR CHICKEN SPECIAL. 1.85 Clam Chowder or Grapefruit Juice Mountain Trout or Fried Chicken Cream Slaw French Fried Potatoes Corn Muffins Coffee Tea Iced Tea
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Homemade Cake, Cottage or Chocolate Pudding; or Boisenberry Globbler Coffee Tea Iced Tea PLATE LUNDH. 1,00 Clam Chowder or Grapefruit Juice Baked Ocean Perch with Tomato Sauce or Beef Hash Salad Corn Muffing Cottage or Checolate Pudding Coffee Tea Iced Tea VECETABLE PLATE WITH SOUP, FUDDING, BEVERACE 85 TROUT OR CHICKEN SPECIAL. 1,85 Clam Chowder or Grapefruit Juice Mountain Trout or Fried Chicken Cream Slaw French Fried Potatoes Coffee Tea Iced Tea Coffee Tea Iced Tea
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French Fried Potatoes Corn Muffins Coffee TEa Toed Tea Clam Thowder
Coffee TEa Iced Tea
Clam Chowder
Homemade Pie15
Pie a la mode25
Corn Muffins15
Club Sandwich90
Turkey Sandwich75
Swiss Cheese on Rye
Pork Chop Sandwich85
Steak Sandwich
Het Beef Sandwich
Ham on Tyo
REGERRAL HERU PAPER — PATENTED RESERRAL LADORATORIES, WEST COLUMBIA, TEXAS









Additional cottages and their home Hogan's Lodge were purchased in the 1920s.



Pioneer Cabin was the first frame building at Grand Lake, the lumber having been sawed in the old P. H. Smith sawmill.

Hogan Lodge was the Rhone's winter home and a summer annex for twenty guests. Twenty modern cabins offered hotel or housekeeping accommodations.

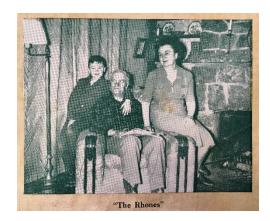


Podunk Cottage served as the county clerk's office. Skyband Cottage became not only a school house but the teacher's home as well. Morningstar Cottage was originally an Episcopal Chapel built by Dean Hart. There was maid and wood service in the cabins.



In the 1930s the Rhones purchased the Tavern from the Wiswall Brothers and operated a hotel and furnished cottages on the lake shore with a capacity of 150 guests. The name was changed to Tatonka.









The new west wing of the dining room added the charm of a fireplace, knotty pine walls and adequate dining space for American Plan guests. The Corner Cupboard has developed the two-meal American Plan: breakfast, dinner and lodging with maid and wood service in cabins.



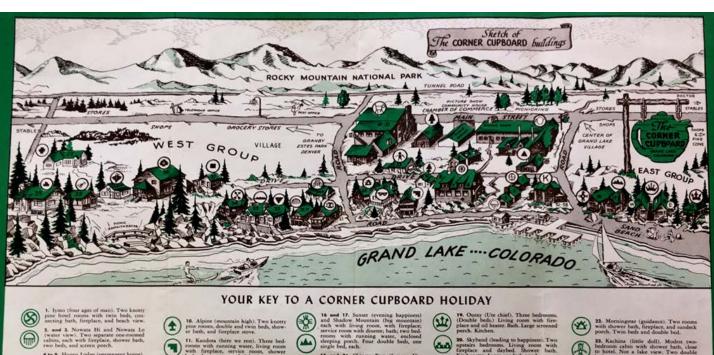


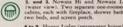
1948 they had purchased the Kauffman House and operated 58 cottage units. The Kauffman House was used as a dormitory for the people who worked for the Rhones.



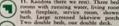
Boat rides were offered for guests with Louise Millinger providing the service. Hogan Lodge and the Kauffman House can be seen in the background.

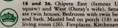


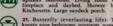


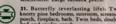


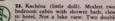


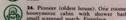




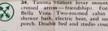


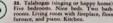


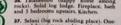


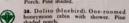


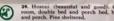


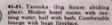


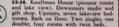


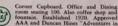


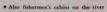


















Henry Rhone died in 1955 and the Corner Cupboard restaurant was sold to M. D. Whaley

Carolyn Rhone died in 1965 and the Corner Cupboard building was purchased by Vern Byers. They sold 3.2 beer and opened a restaurant they named the Robin's Nest.

The building changed hands in the mid-1970s when local business owners Allen Millers, Thure Oscarsons and Frank Moultons remodeled and reopened the Corner Cupboard again.

In 1989 an ad ran in the Chamber newsletter for the Corner Cupboard Inn. There is a picture that shows the Corner Cupboard sign at a different location where the Waconda and Spirt Lake Lodge were located (now Grand Mountain Lodge & Restaurant).



A Canadian firm bought the building in 1991 in hopes of using it for a gambling casino but the town voted down bringing gambling to town. Bill Jones purchased the building in 1993 and he tore down the bar area to make room for a clothing store called Corner Casuals.

In March of 2000 it was announced that the building was to be torn down. The building had no foundation under it and there was no interest in preserving it. The building was removed in 2001 and five commercial buildings and condos were erected in its place. There is a sign that shows it was the former location of the Corner Cupboard. The Hotel is still on the block and has been Squeaky Bob's, Max & T's and Squeaky B's restaurants. In 1999 the third floor was added with rooms upstairs to rent.