POST ST PONDER INGS FUN IN THE...RAIN

Good gravy! This Summer is flashing by before our eyes - we can't believe it's already August! It's true what they say about time flying when you're having fun...and we've been having loads of it (despite the seemingly constant rain). It hasn't dampened our spirits though, and we're grateful for the beautiful weather we've gotten recently - Jay's 4th of July fireworks were truly awesome!

To begin, welcome to our new subscribers! Our Sunday Summer Soirées have been loads of fun, and if you've been missing out it's not too late. Every Sunday from 5:30-7pm we invite you to join us by the waterfront (or in the barn if it's raining) for delicious dinner buffets and live music. Check out the schedule below.

		2023 Musical Guest	s
8/6	-	Pauly Daley	
8/13	-	Susan Brison & Friends	
8/20	-	Steve Hoffman	
8/27	-	Never Too Late	
9/3	-	James Graham	
9/9	-	<u>100th Birthday Shindig</u>	
7		with Mango Jam and others!	1



Our staff this year has been outstanding - it's one of the best crews we've ever had come work with us. One of the things we missed the most the last couple years has been our international staff - we're so glad that's back. You can find a bit about each of them later on in the issue.

The best part about researching the history for our centennial has been the stories from guests who've been coming here for generations. You can see some of the photo contributions at <u>lochlymelodge.com/centennial</u> and read the written memories at <u>lochlymelodge.com/</u> <u>memories</u> and we'd love to see your pictures and hear your memories and put them on the website - just send them our way - <u>PostPonderings@gmail.com</u>



Jay's World Famous 4th of July Fireworks show (photo by Juliet Kelly)

BIRTHDAY PARTY

By now you're probably aware that we're celebrating our 100th anniversary this year, and we've finally picked a date for our birthday shindig. **Saturday, September 9th**, we'll be holding a lamb and pig roast (with vegetarian/vegan options) to celebrate 100 years of memories.

Book your cabin now and make a weekend out of it. Mention that you're a subscriber to Post Ponderings and save 20% on your cabin! Check out the poster on the back of this issue for all the details.



Double rainbow all the way across the barn (photo by Juliet Kelly)

MEMOIR OF A CABIN BOY

In 1950, an 8-year old Fred Tilton first visited his grandparents in Lyme. A decade later, he'd spend 4 years (1961-1964) as a cabin boy at Loch Lyme Lodge, working for Elmer and Effie Fulton (Judy Barker's Parents). He visited us a few years ago and was gracious enough to share his incredible stories with us.

There's too much to print here, but we have a hard copy for you to read if you come visit us. Here's just a few of our favorite excerpts.

My first summer at the Lodge I arrived in early June. I had graduated from high school in late May, earlier than most other high schools and colleges in the northeast, so most of the other staff my age had not yet arrived and for the same reason there were only a few guests. I met Effie in her office which was in the front of the old barn which had been part of the original farm. The rear of the barn had been converted to serve as the living quarters for the Fulton Family which included Mr. and Mrs. Fulton, daughter, Judy [married Paul Barker], who was probably ten or eleven then, and the two Fulton boys, Tom, age 5 and John, age 3. Most of the rest of barn was a storage area.



Loch Lyme Lodge staff - Summer 1961



Betsy Henderson,, Linda Jarratt and [Fred Tilton] riding the LLL bikes - something we all liked to do in our free time

Effie advised me that my salary was a grandiose \$25 plus room, board, and tips. As you can imagine tips became very important. The cabin boys' accommodations consisted of a one room cabin across the driveway from the barn with a small separate room containing a bathroom and sink. The shower was attached to the barn on the other side of the driveway. All the cabins at Loch Lyme had some kind of wood in their name, and the cabin boys' was no exception. It was named Knot Wood. The accommodations for the female staff were in the old farm's remodeled chicken coop and was named Wee Wood.

The staff in place when I first arrived was an eclectic group of mostly local Lyme residents. Mid Smith, the pastry cook, was a pint size 60-plus-year-old character with a rich New England accent and her favorite expression, which she repeated at every real or imagined crisis, was "Jeesus Gawd". She was a dynamite cook and her cakes, sugar donuts, pop overs and special maple syrup pecan pie were literally to die for.

I would be remiss if I did not mention the Sunday picnics by the Lake. It was always a guest favorite and they were disappointed when they were rained out. The staff hauled tables and food across the road to the lake lawn. Mid always prepared the muffins, rolls and bread along with a variety of cookies and homemade pies. The kitchen staff and Effie scooped out watermelons and filled them with a variety of fruits and provided a choice of sandwich meats and vegetable dishes. There were jugs of ice tea, fruit punch and water. Following the meal, the staff sat in a circle on the lawn in the middle of the guests and serenaded them with camp, songs, and old favorites. There were always some Irish tunes for Miss MaCready. One song we always sang was as follows:

"Pip over, pop over, why don't you stop over at Loch Lyme Lodge? And when you stop over, try a hot pop-over at Loch Lyme Lodge."



Cindy Wakefield, Ginny Hill, and Bob Halleck

MEET THE TEAM!

A lot's changed since Fred's time here, but thankfully, some things have stayed the same. One of the things that changes every year (and yet remains the same) is our amazing family of seasonal workers. This year, we were thrilled to be able to invite international students to work with us again, and that international flavor is part of what makes us who we are, so we asked them about their favorite flavors:

Erin (21, Ontario, Canada) is a lover of poutine - french fries with gravy and cheese curds - we can confirm that it's wildly delicious! Her favorite thing to eat while she's here is pizza (Editor's Note: pizza is the best!). "*My favourite part of life in Lyme is the community. The way everyone would support each other just as quickly as they would agree to come to a family BBQ is truly special.*"

Frederika (24, Bratislava, Slovakia) misses the delightful taste of Halušky, a traditional Slovak meal featuring soft potato dumplings coated in bryndza, a unique fermented fresh sheep cheese. While here, she's grown quite fond of Jay's steaks, and who can blame her? They're legendary! *After work I enjoy swimming in the lake- when it's not rainy (haha). From time to time we play board games with other international students. I love to spend free time with them. I love here that everyone is too kind!"*

Farangiz (20, Shymkent, Kazakhstan) got to cook her favorite food for us and it was scrumptious! Pilav is the traditional Uzbek food, containing rice, carrots, lamb and onions. She loves chef Patrick's tacos and also raves about Jay as the best employer who makes the best steaks. *"I like everything (except insects) in Lyme. Lyme has a*



Our international staff enjoying a night at the Fairlee Drive-In. From left Kamil, Erin, Adina, Fara, Frederika (photo by Erin)



Staff dinner! From left Adina, Amy, Juliet, Jay, Erin, Kamil, Frederika, Fara (photo by Fara)

very beautiful nature, everywhere is green trees and fresh air. The stars are clearly visible from here. The people are very kind and friendly."

Adina (18, Almaty City, Kazakhstan) says her favorite is the Kazakh dish of boursak - a fried dough sprinkled with sugar yum! While in Lyme, she's fallen in love with chef Patrick's chocolate chip pancakes...hey Patrick, what time is breakfast? *"All mountains and trees in Lyme are amazing.I'm glad that I'm here and that I can meet so many different and friendly people!"*

Kamil (25, Miklusovce, Slovakia) when at home loves Pirohy - filled dumplings made by wrapping unleavened dough around a savory or sweet filling and cooking in boiling water. While in Lyme, he really enjoys Wendy's pretzel burgers and (surprise) Jay's steaks...hey Jay, what time is dinner? *"I like hiking, movies, video games, and now I'm learning fishing. I like the Lyme Country store, because they have a good collection of beer and snacks."*

We also learned from Fred that the staff in the 60's would serenade the guests as they departed. We're not sure our current staff likes the idea of reviving it, but we liked the song, and we loved the sentiment!

"Remember the times you had here Remember when you"re away. Remember the friends you've made here And don't forget to come back some day Remember the fields and woodlands The sky so heavenly blue, For you belong to Loch Lyme and Loch Lyme belongs to you"

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Innkeepers: Jay & Amy Kelly Editor/Digital Content Manager: Silas Cole PostPonderings@gmail.com SATURDAY, SEPTEMBER 9TH, 2023 **CONTESTS AND PRIZES!**

Oth Anniversary Shindig

Book your cabin now and make a weekend out of it!

LIVE MUSIC!

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