



THE ROCK LODGER

Rock Lodge Club, P.O. Box 86, Stockholm, NJ 07470 ~ 973-697-9721 ~ www.rocklodge.com

Volume 1. No 7

August 2007

Talent Show A Success!

Once again Rock Lodgers were entertained by some great talent at the recently held talent show. A special thank you to all the participants.

The Stone House at Rock Lodge is 100 years old

There are two events to celebrate this anniversary. A well attended reception was recently held on Aug 18. Attendees were treated to a lovely decorated Stone House cake as part of the celebration.



The next Stone House celebration will be held on October 21 from 2:30 PM until 5 PM. Details to follow in future issues.

A Centennial book has been published in honor of the Stone House. It includes the reproduction of the complete plans to build the structure, constructed in 1907 as a model fireproof farm house, along with a few photos of the era. You can obtain a copy with a \$15 donation to Rock Lodge Club. Sure to become a collectible item!

“South of the Border” Party Labor Day Weekend



Come join in the fun on Saturday September 1. Enjoy a dinner complete with make-your-own Taco Bar. There will be London broil, local corn on the cob, hot dogs, vegetarian fare and other goodies. Bring a side dish or dessert to share and add to the fiesta. Dance the night away to music by Peggy. Dress up in your favorite fiesta style costume. Adults \$10, Children (ages 5-12) \$5, 4 and under free.

Team Tennis Tournament Sunday September 2

Sign up for some fun and serious play. The winners will then be invited by the losers to a victory breakfast the following weekend.

Campfire on Rock Beach Sunday September 2

Those wonderful ‘smares and lots of singing and storytelling at this event are sure to please both young and old. Bring your musical instruments.

Short Stories Reading Saturday, September 15

An evening of enchanting stories to be read by the Acclaimed Rock Lodge Players.

Saturday, October 13 It's Time for the Rock Lodge Fall Foliage Hike!



By mid-October, the hills surrounding Rock Lodge Club will be ablaze with fall color. Come join in the fun with friends.

This will be an easy hike lasting about 3-4 hours at a leisurely pace. This year we are planning to include a Weenie Roast over the bonfire so bring your hot dogs, bratwurst, or kielbasa as well as a beverage and water.



Halloween Party
Saturday Oct 27

This is an annual popular event. Come join in for some Halloween fun. Details to follow in future issues.

A recipe: Speculaas – Dutch Cookies by Diane

[Editors Note: This is a recipe that was baked and served at the recently held July International Bring-A-Dish Dinner by Diane.]

These cookies are called “speculaas” in the Netherlands and are typically made in late November and early December. Diane told us, “The smell of these spicy cookies baking is one of my earliest memories, together with the sound of my grandmother’s joyous voice coming through every room in the house, wishing “ ‘Prettige Kerstdagen!’ ” (Merry Christmas).”

Your house will be filled with the smell of ginger, cloves, nutmeg and cinnamon:

- 1 cup dark brown sugar
- 3 tablespoons milk
- ½ teaspoon baking powder
- 1 ¼ cups butter
- 1 ½ teaspoons cinnamon
- ½ cup slivered almonds
- ¾ teaspoon ginger
- ½ teaspoon salt
- 3 cups sifted flour
- 1 ½ teaspoons ground cloves
- ¾ teaspoon nutmeg

1. Combine sugar and milk in a bowl and stir until smooth.

2. In another bowl, sift the dry ingredients and blend the butter until the mixture is like cornmeal.

3. Add the sugar and milk mixture and then the almonds, mixing well.

4. Wrap in foil or wax paper and refrigerate overnight.

5. Roll out the dough quite thin (1/8 of an inch or so) on floured surface.

6. Use Christmas cookie cutters.

7. Dust the cutters well with flour to be sure they don’t stick.

8. Place on greased cookie sheet and bake at 350 degrees for about 10-12 minutes. They are done when the bottoms just start turning a little dark.

“COFFEE KLATCH”

On Sundays join Rock Lodgers as they gather at 3 pm on the patio for “Coffee Klatch” — where you will find plenty of goodies and conversation.

This event is often followed by a Sunday afternoon game of volleyball.



Or simply come and enjoy a relaxing day at Rock Lodge.

A sample of the many beautiful gardens at Rock Lodge.



Frishauf Family
Muerber Cake

The parking lot at Rock Lodge was once an apple orchard at the turn of the century. At the recent Centennial celebration members were treated to a cake made from apples taken from one of the last remaining apple trees. Here is the recipe:

2-3 medium apples, sliced
1 or 2 plums, sliced (optional)
Rum (can be cheap, but good enough to drink)

1 stick softened butter
1/3 C sugar (coarse, tan colored unrefined sugar works best)
1 C sifted flour (not level, a little heaped, closer to 1 1/4 C)
1/2 tsp vanilla
Fresh lemon

Cookie Sheet - 350 degree oven.

Spread the sliced fruit out in a container (probably not metal!) big enough to spread the fruit out a bit, and add the rum. Cover with plastic wrap and let sit at room temperature (preferably overnight), until the rum is well absorbed and the fruit looks soaked and brownish. Mix gently once or twice to ensure all the fruit is soaking evenly.

Cream the butter and sugar. Add vanilla. Work in the flour, and mix very lightly with a fork or spoon, just to get it started. Use your fingers to work the rest of the flour and sugar/butter evenly together into a ball of dough.

Grease a cookie sheet, set the dough on it, and slightly flatten with your palm. With your hands, start patting and pushing the dough out into a very thin (1/4-1/2), roughly 8 x 8 shape. Try to get the thickness fairly even. This takes some patience. As you are patting the dough towards 8 x 8, to keep the edges and dough thickness a little more even, set the palm of one hand on its side (or use a ruler) and push the dough into the straight edge. But certainly does not have to be perfect! Mixing and patting out the dough by hand turned out better.

Now, lay on the fruit, in 3 or 4 vertical rows, slices touching or even slightly overlapping. Press lightly into dough. Squeeze some fresh lemon over the apples, and sprinkle

a tablespoon of coarse sugar over all.

Baked in 350 degree oven.

The dough will not really brown, so it is a little hard to tell if it is done, but 30 minutes should be just fine. The edges will look a little tan or golden. Take out of the oven and let sit for 10 minutes, then cut into bars or squares. You can use a big chopping knife, in order to be able to press the blade down, instead of drawing the knife point down a row. Prevents too much crumbling, though it will crumble a little. A chef's knife would work, too.

They're good eaten warm from the oven, but if you're going to save then refrigerate. Store in airtight container, separate layers with brown paper to prevent it from becoming mushy.



The Highlands Region

Rock Lodge is part of surprising natural landscape called the Mid-Atlantic Highlands. It is a region of forest, farmland and rugged hills spanning 3.5 million acres from south-central Pennsylvania, through New Jersey, New York and into northwestern Connecticut.

The Highlands region serves

as a prime recreation destination, popular for biking, canoeing, bird watching, fishing, rock climbing, photography and hiking. The region hosts 14 million recreational visits annually, more than Yellowstone National Park. Several trails traverse the Highlands, including the Appalachian Trail, Long Path, and the Highlands Trail.

The Highlands Trail passes just outside the main gate of Rock Lodge and the Appalachian Trail is just ten minutes away by car.

Overnight Room Rental

only
\$42.80
(including tax)

Email: info@rocklodge.com

Plan your 2007 visit!

Call: **973-697-9721**

Email:
info@rocklodge.com

Website:
www.rocklodge.com

Rock Lodge Club is a proud member of AANR, AANR-East, TANR, TNS and the NY-NJ Trail Conference.

Rock Lodge Club, Inc.
(c) 2007 All rights reserved