

Coming up!
 LABOR DAY
 COLUMBUS DAY
 THANKSGIVING
 CHRISTMAS/CHANNUKAH AND NEW YEARS
 MARTIN LUTHER KING DAY
 VALENTINE'S DAY
 ST. PATRICK'S DAY
 APRIL FOOL'S DAY
 MOTHER'S DAY
 FATHER'S DAY
 SUMMER OF 2009 AND WE'RE BACK IN GLP!

GROTON LONG POINT NEWS

Volume 65

August 29, 2008

Issue # 10

DIDN'T WE HAVE FUN?





We are out of here already. I think we had a very busy year here at the paper! We tried to get you all of the news of the Yacht Club and the Association all of the time. Most of the time, we did. The Yacht Club and the Association cover the costs of the printing and so we thank them and also thank our advertisers.

We had some new columnists this year and, according to you, you liked what you read. Kate Romani chased down some of the most interesting houses on the Point and reported on their history. Kate got a lot of enthusiasm from homeowners who called her to come and see their houses. She has some of houses to look at now but she will be here on the Point this fall and winter enjoying her new house, so if you want her to take a look at your house in the off-season, give her a call.

John Lombardo had some big shoes to fill when Corks Rosol moved to South Carolina last year leaving the wine column open. But fill the shoes he did with his very erudite column on what to drink, where it was from, how much it cost and what to drink it with.

I think the big event of the summer was the Battle of Groton Long Point which drew a huge number of residents to hear about the battle of 1814. Jon Fuller and Peter Viering did a great job of bringing the information to you and Jon also will be contributing to the paper with a "Did You Know" column.

Regulars Kathleen Bellicchi and Val Stowe were always reliable, getting new recipes cooked and gardening problems solved. Frank Murphy sailed those beautiful "A" boats right to the end of the season. Yoyo Carroll and Amy Laidlaw got lots of goings-on into the "Hear and There" column..... Weezy Pease, once again, kept our mistakes to a minimum with her close proofreading. AND, the delivery kids did a great job this year with the "manly men", Thomas Budd and Alex Reed, in charge of getting the kids paid, out on time and filling in when someone didn't show up or was sick. It was a very busy, time-consuming year but I wouldn't want it any other way. See you in the spring.....

Luise Bethencourt - Editor



On Saturday, August 9, 8 Club House Point, home of Robert and Amy Laidlaw, was the site for the wedding of their niece Leila Haven Connard and Dru Schywhart, both architects, now living and working in Denver Colorado. Leila is the daughter of Suzette (Susu) and Frank Connard.

Family members in the wedding party included Frank Connard III and Brayton, brothers of the bride, Dru's brother Devin and sister Dara, neiece and nephew Cynthia and Douglas Connard and Alicia Moroyoqui.

COSTUME DANCE RESULTS

Single Groups:

- 1st: Callie Breiter
- 2ed: Connor O'Leary
- 3rd: Evelyn Johnson

2-4 Kid Groups

- 1st: Getting Ready - Adrianna, Eva and Alyssia Hall
- 2nd: Surfin' GLP: Allie, Chloe and Lauren McCandless

5+ kids Bananas Game

- 1st: Patrick Mahoney, Mikey Kane, Jack Kane, Caroline Kane, Carlin Schildge
- 2nd: Miles Olivetti, Medeline and Julienne Harvey, Kira and Kali vom Eigen
- 3rd: Matthew, Grace and Samantha Narducci with Caroline and Molly Reyda

Grand Prize: The Jelly Fish

Faith Pease, Pia Warner, Lili Warner, Sophie and Lulu Heublein, Juju and Gordy Croce

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OUR HOUSE AT THE POINT

By Kate Romani

John and Valerie Stowe on West Shore

Few people remember the original home that was on this lot, but even after one addition and a major rebuild in 1993, there are vestiges left, if you know where to look.

The original lot was purchased from the Groton Long Point Land Company in January of 1914, but for reasons we'll never know, no house was erected until early in the 1930's. It is believed it was used during the summers up until the 1938 hurricane, and then was left unoccupied until my parents purchased the house in 1947.

The original house was a four bedroom "summer" cottage, and required some major repair work, as the dining room floor had heaved to such a degree it was a bit like climbing

a big hill, to the 2 year old I was at the time. In 1986, my husband John and I became the owners and took on the responsibilities of maintaining and updating the house.

Because of some structural issues, we needed to make some major changes. As many of us know, the GLP building codes present somewhat of a challenge. If we wanted to retain the exterior dimensions and setbacks, code required us to maintain the original footprint of the house . . . which in turn required that we leave a portion of the original house undisturbed. We wanted to create a home that appeared to have always been here, as well as one that would meet our current needs of an expanding family. As many families at the Point discover - the size of the lot and the limitations it creates on the design process can be a

challenge when it comes to needed space. To resolve these issues, many homeowners decide to go up a floor with their house . . . which was our decision, also.

I knew I wanted a gambrel roof – it would allow us to have a third floor without raising the roof line. "Eyebrow windows" were softer in appearance than a dormer, and I liked the way they looked as well as the way they let in light. Phillip Tankard, an architect in Stonington, worked on the structural drawings and all the permits for us. Phil was a joy to work with - we were a good team.

It was amazing to see the old house come down . . . it contained so many wonderful memories of my family. We found a board behind the original fireplace with my sister's and my name, dated 1948 – and we left the board and the fireplace just as we found it. It was equally as exciting to see the new house get erected around the remaining corner of the old house we had left standing. Ours was one of the first steel frame hous-

es done on the 'Point', I believe; it is grounded.

A few weeks ago, we finally put up the name plaque for the house "Tropemoh." Sounds like an old Indian name? Not quite. My mother was left handed, and she claimed that is why she mistakenly laid out the word 'Homeport' backwards on a piece of driftwood found on Block Island. I always thought she did it on purpose! Either way, this family of boaters thinks, backwards or forwards, the house is well named. It truly is our Homeport.



Would you like to share some information about your "House At The Point"?

Please contact:

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KFRomani7@comcast.net

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**Luise
Bethencourt
at Centercourt**



Random Thoughts at the End of the Official Season

Well, it has been quite a season of tennis. Injuries kept some of our tennis players outside the fence. Katy Reed is still having a little trouble with her leg, Michelle Boigon, trouble with her elbow, and knee braces abound. Still we had some very good tennis tournament finals to watch.

The GLPYC will take another look at the finals of the July and August Women's Draws and Women's Finals matches. Having the preliminaries on a Tuesday and then waiting until Sunday for the finals was a huge topic of conversation this season. Supposedly this was the way it used to be done but in all the years (30 plus) that I have played GLP tournament tennis I don't remember it this way. But I have been known to be wrong. The rationale was that there would be more people around on Sunday to watch the finals, but, because it is a weekend, families frequently have other plans for getting together for family activities. Plus, some people want to play on Sunday mornings and if both Men's and Women's Tournaments are being held the courts

aren't open for play for them. I'm sure the YC would like to hear from you so that they can make decisions as to what works best for everyone.

The tennis Draws are the most fun because it allows players who might be a little shy about playing in tournaments to play "inside the fence" and meet lots of other players for tennis at other times or just to meet other players in a social setting.

The Scrambles, on Sundays at the beginning of each month, is a purely social event. Wives and husbands can play together without arguing.

The Adult/Child Tournament is wonderful to watch as fathers and daughters and mothers and sons and any kid who can find an adult can jump right in.

And, of course, the annual Ponytails/Hot Flashes Tournament between July and August has reached epic proportions of hilarity as both sides make plans all winter for their themes..

The regular Women's, Men's and Singles Tournaments show us some of the best tennis to be seen in Connecticut. So come down to the courts and play or just watch. There's something for everyone!

Frank Mason's Telescopic Prints

Frank Mason has taken some beautiful telescopic pictures of the "A" boats as they race around the Sound on Saturdays.



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"FROM THE ARCHIVES"



TENNIS COURT NEAR CLUB HOUSE

THROUSANDS have been spent in developing GROTON LONG POINT and thousands more are to be. At a cost of something like \$10,000,000 an island Venetian Yacht Harbor and Canal one-half mile long has just been built. There is nothing like this on the New England Coast. Three-fourths of the three miles of Sound frontage at GROTON LONG POINT was sold out in three seasons and has advanced over 50 per cent in value. A few dollars invested now at the start in one of these harbor lots will help make you independent in old age and you have the use of it in the meantime. Plans from \$10.00 to \$400.00. Terms \$5.00 to \$15.00 monthly.

GROTON LONG POINT was an absolutely undeveloped point four years ago, while today it has a Club House for the property owners, Race, Post Office, running water, electric lights, over five miles of winding drives, hundreds of trees, stone walking paths and a great board walk, one-half mile long and 100 feet wide, extending along the best sandy bathing beach in the State.

75 beautiful new Bungalows have been erected in four seasons. \$15,000.00 has been spent by the Town on a New Bridge and Road leading from the property. \$1,000.00 has been spent on Electric Lights. \$7,000.00 has been spent on a Water System. \$144,000.00 has been spent on improvements in four seasons.

Here you have your choice of a plot fronting the Sound, or the Venetian Yacht Harbor, or an "The Island," or as a picturesque bluff overlooking everything. Is it not worth a visit of inspection? This is your last chance (everything else being sold) to secure a shore lot at a reasonable price, and on your own terms.

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CAUGHT IN ONE MORNING OFF "THE POINT" BY TWO COTTAGERS

It has always been known that New London and its vicinity is the best fishing ground in Connecticut. GROTON LONG POINT is only six miles east, on the trolley, where the fishing is far better, being on a rocky point extending one mile into the Sound.

- BLACKPERCH weighing one to five pounds are caught all summer from the rocky shores.
- FLOUNDERS part of the time.
- CUNNERS by the hundreds every day.
- BLUES by boat and gill, in season.
- Small green MACKEREL, run at times by the million, 000 to 1,000 per off-shore.
- CRAB by the hundred are in our two coves, Palmer's and Maudslowi's and in our island harbor. Aspire with a net can catch all they wish.
- OYSTERS are all over Maudslowi's Cove.

At the average picnic is daily almost fishing, where they come easy, and add this to the other wonderful attractions of this fact, but already known Summer resort, restricted as to nationality—where can you beat or equal it?

GROTON LONG POINT is an ideal place for a fat, tired, sick or lazy person. By building a cottage on the island harbor, the owner can lie in bed and fish out of his window, or roll out of bed, roll over the floor and porch into the water with water barrel and take a DIB.

THESE ARE FACTS. Read for stories and maps.

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Valerie Stowe's SEASCAPES



My House

Having been brought up summers at Groton Long Point since I was three months old has been magic. Even more so was the opportunity to purchase the other half of the ownership of our house from my sister, so it could be ours.

My Mother was a true gardener, untrained but born with a green thumb and good instincts. She could grow anything. I got my love of gardening and all the basics from her.

I have expanded the gardens by extending the border garden from the street to the house to provide a living fence. When our family bought the house there was a cedar fence made of the trunks of small cedar trees that performed this function. The only garden on that side of the property was around the rock, up against Mackie's yellow fence. There she planted Marguerite daisies that were a new introduction at the time and quite hard to find and hydrangeas were there then, as now.

The crab tree (Malus) in this same border was planted by our neighbors June and Al Fava in 1973 in memory of my mother, so of course that tree has remained.

As long as I can remember, there have been roses on the split rail fencing along the road and up the driveway. We have change the varieties of roses there, but the look is still the same.

The original yews along the foundation are no longer there nor are the Marguerites, but I continue to use Marguerite daisies around the yard as I still love them.

Behind our garage is a large flat rock that is covered with climbing roses. I believe they came with the house, which means they survived both Hurricane Carol and the 1938 Hurricane. Of all the roses I know these are the most disease resistant and hardy roses. They are single bloomers which means they bloom once, but from the end of June to the 7th of July they both put on quite a show. We have never known the name of either rose, but just called them Ardie's roses for my sister whose birthday is July 1st.

My mother surrounded this rock with Marguerite daisies as well, and although I still use some daisies there I use other things as well.

There is still Rosa rugosa growing out front (the water side), but not near the house, rather in the rocks. Up against the house are beach plumbs and Tamarix, two plants designed to stand up against the salt laden winters. Rosa rugosa can now be looked at and enjoyed, and it doesn't have to be where its thorns can scratch little hands.

I hope I leave just enough of the past to honor my parents who were so wise when they found Groton Long Point in the early 1940's, and even more so when they could see beyond the damage from the 1938 hurricane and purchase this property.

For most of us who take over properties, we strive to make them our own, and gardens are one of the ways we can do this, and still incorporate the best of the past



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Corn, Fennel & Leeks
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- 4 ears corn
- 1 bulb fennel
- 1-2 leeks (depending on size)
- 1 tablespoon butter
- 1 tablespoon olive oil
- 1 teaspoon salt – or to taste

Prepare the vegetables before you begin to cook, put each vegetable in a separate bowl. Scrape corn off cob, then scrape again to squeeze the milk out of the cob. You can use most of the fennel stalk as well as the bulb. Bite into the stalk to see where the texture becomes woody, you can use the stalk below that point. Remove the fronds (the feathery greens) and set aside for garnish. Slice the fennel stalks in thin pieces and the bulb in bite size pieces, about 1 inch square. Cut the leeks open lengthwise and wash well to

remove sand and dirt. Slice on a diagonal in quarter inch pieces.

Heat a large frying pan over a medium heat, add the butter and oil, when it just begins to sizzle add the leeks, stir well, turn down heat to medium low, cook 4-5 minutes. Add fennel and cook another 4-5 minutes, then add corn, salt, stir well to combine, cover, turn flame to low and cook undisturbed for 15 minutes. Uncover, check seasoning, you can add more salt, another spoon of butter to make a shiny glaze, or a few shakes of soy sauce. You can prepare this ahead and heat before serving. You can also prepare extra and freeze some for another meal. Enjoy!

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GRAPE NOTES
 John Lombardo



As the summer of 2008 comes to a close, we look forward to the ten month off-season. And I have a wine assignment for you during the long intercession. Try the famous dry red wine from the Southern Rhone Valley called Chateauneuf-du-Pape.

Chateauneuf-du-Pape literally means "the Pope's new castle." It refers to the time in the very early 1300s when the papacy relocated from Italy to the southern French town of Avignon. Indeed, wine grape-growing in the Southern Rhone Valley can be dated back to the early fourteenth century.

The wine area called the Southern Rhone Valley is located in southeastern France and is about the size of Rhode Island. The specific region called Chateauneuf-du-Pape is about the size of Groton. This region is located about five miles north of Avignon. The wines from Chateauneuf-du-Pape are blends of several types of grape varietals. Winemaking law permits up to thirteen different grape types to be blended to make red Chateauneuf-du-Pape. However, the predominant grapes (in order of relevance) are grenache, syrah, and mourvedre. Grenache is the overwhelmingly most utilized grape and it lends a ripe sweetness to the wines. Syrah adds color and deep flavors and mourvedre brings in structure from its firm tannins. The combination of grapes brings about a complexity to both the aromas and flavors of the wines.

The Chateauneuf-du-Pape red wines are typically rich, spicy, muscular, and full-bodied. The aroma features scents of dried herbs, earth and leather. Though there are a variety of styles, the common flavor pro-

file features deep black raspberry. The wines are packaged in heavy, dark bottles embossed with the papal insignia. Though 95% of the wines from Chateauneuf-du-Pape are red, there are some hard-to-find white wines produced as well.

Chateauneuf-du-Papes are widely available with over thirteen million bottles produced in a good vintage. Vintages matter in the Southern Rhone due to the fickleness of the weather. However, Chateauneuf-du-Pape has enjoyed a string of good to great vintages. Since 1998, only 2002 with its enormous rainfall was a failure. Expect to pay \$25 to \$40 for a red Chateauneuf-du-Pape though some of the more exalted producers command considerably higher prices. The wines are built to age, so if you purchase a younger wine you might consider putting it in a decanter for an hour or so to let it open up.

During this coming winter, on some gelid evening, put out your favorite beef stew and enjoy a robust bottle of Chateauneuf-du-Pape.

Cheers until next summer.

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Our apologies to the "A" crowd. The "Class A Reports" article was unavailable at the time this final issue of the newsletter went to press.



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