



## TR's Restaurant

At the Holiday Inn,  
2223 Canada St.,  
Route 9, Lake George,  
(518)668-5781

Open daily, breakfast, lunch  
& dinner, daily specials, full  
bar-lounge, outdoor patio,  
happy hour 4pm - 7pm,  
banquet rooms, on-site parking,  
reservations encouraged,  
all major credit cards.

How do you turn a landfill, long ago known as a 'dump,' into a treasure?

Nancy and Harold Veeder, prominent real estate moguls, did just that in the 1960s when they purchased the Town of Lake George Landfill just south of the village on Route 9. They sold the south parcel to Marshall Hannock of Albany who built The Lake George Bowl, saving the remainder, with excellent views of the lake, for their dream of constructing a hotel.

For a short time the Gillettes, owners of Magic Forest, operated a carnival on site but the Veeders invested in what would be our



region's first national chain, a Holiday Inn. Veeder's real estate office still stands at the base of the hill as a bait shop!

Several years later the Veeders sold The Holiday Inn to the Hoffman family and in 2017 it was purchased by local town council member Vincent Crocitto and his family.

Over the years you could always count on The Holiday Inn being open, and the owners heavily involved in the community while also boosting tourism. This will not change, as the Crocittos are local and active in many community efforts.

The restaurant and bar are named after the 26th president of the United States, Theodore Roosevelt. Located in the front of the complex, the large bar and lounge has great views of the lake's southern end and is a bee-hive of activity day and night.

The dining area has recently been renovated and includes a nice outdoor patio, cozy booths and a great stone fireplace. There's also a small, private room adjacent for

board meetings and two larger function rooms that host the popular Lake Theater: a seasonal dinner-show club.

The U-shaped bar seats 16 to 18 comfortably and is my idea of Boston's famous Cheer's bar. Locals, tourists and business travelers converge nightly to gossip, play Quick Draw or just relax, particularly during the daily happy hour that features free hors d'oeuvres. From Taco Tuesdays to Wednesday's delicious ribs, people clamor for the light snacks that come along with very reasonably priced cocktails.

Two longtime bartenders, Bob and Agnes expertly handle the large crowds each night that sit bar side, on high-tops or at tables that circle the bar. The obligatory big screen TVs feed satellite sports games in nightly, along with one dedicated to the loyal Quick Draw crowd. There's also a free NASCAR and football pool, as well as a Rewards Club for regular customers.

On any given night you'll find Cadillac Jim, Corvette Jack, Ghost

Catcher Fred, Wise Billy, Irish Bill, Coffee Babe and a number of local couples chatting while meeting stayover visitors. You will get to meet Annie, Battles, Andy, Mike, Helen, Ed and a host of others year-round.

Longtime sous chef, Henk Schonvueld is now at the helm of the kitchen and TR's has become one of Lake George's top culinary adventures. Not your average Holiday Inn menu, service or ambiance, I promise. The menu and daily specials keep many on-site and coming back for more.

Chef Henk's menu begins with a great caramelized French onion soup in a Marsala beef broth, chicken tacos, BLT sliders, regular and boneless wings and Genovese flatbread pizza slices with a choice of toppings.

Salads include a wonderfully ice cold caprese wedge with fresh mozzarella, a Caesar, spinach prosciutto with sautéed apple slices and a chopped salad with grilled chicken, walnuts, grapes and oranges.

Diners can choose lite items including a huge turkey club, hot roast beef hoagie, veggie wrap, chicken cutlet or an 8 oz. Angus burger on a ciabatta roll.

Mains include shrimp scampi, vegetable cappelini, chicken parm, seared ribeye, BBQ beef brisket or two pan seared pork chops finished in an apple bourbon sauce.

Fish lovers will enjoy the fish 'n chips, 8 oz. Atlantic salmon or sole stuffed with lump crab, shrimp and scallops.

After late night meetings, it's easy to rely on TR's for some wonderful choices, rarely found in other hotel stops.

Tonight our Board of Directors drew The Holiday Inn's top servers in Stephanie and Kris, the latter

just recently having become a full-fledged American citizen!

I chose eight oven-broiled, bubbly clams casino in garlic bacon butter. Fresh, succulent and a great beginning. Others were raving about an order of Sriracha and honey flavored fries, and sweet potato waffle fries with a garlic aioli and maple flavored ketchup.

Our group followed that with a Marma's chicken cutlet sandwich, pounded thin, lightly breaded and smothered with mozzarella on a ciabatta roll.

Another declared "Yummy," a prime 12 oz. New York strip seasoned with house herbs and served with a duet of bordelaise and béarnaise sauce. The quality and tenderness equal any area steak house and here again, totally unexpected in a chain hotel except maybe "The Ritz."

Yours Truly devoured a generous chicken bon femme; a classic airline breast (boneless tenderloin with drumette attached) oven roasted and glazed with rosemary olive oil and topped with sautéed onion and bacon; a great combination "kicking" the tender white meat up a notch.

I could now lean over to my newcomers who were fully satisfied and say "I told you so," as they had wanted to travel to Glens Falls to get a pizza.

So Dear Reader, don't sell this Holiday Inn short! It has been rated one of the best 20 in the country and we just ate one of the reasons, the food!

Stop in once, meet Bob or Agnes and perhaps the new owner Vinnie. You'll be hooked. It's friendly, warm, comfortable and affordable. Imagine, all on top of a place that was once called "The Dump"!

## Robinson Single-Shot Rifle Made in Upper Jay

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were repeaters, and they were manufactured by the Adirondack Arms Company from about 1872 to 1874. According to Mark Cross, author of the "Robinson Rifles" story in the Northeast Arms Collector and Journal (Sept. 15, 1985), the inventor made two single-shot rifles in 1874 or shortly thereafter before moving out of the region.

Robinson's two single-shot rifles, including the Adirondack Experience's, were featured in Paul Peck's Spring 1973 Adirondack Life story, "The Adirondack Arms Company." Peck labels the rifle as a "sporterized rolling block." Sporterized rifles are typically military firearms that are modified

for civilian hunting. "Rolling block" refers to the action of the rifle, or how the cartridge gets locked in the chamber from the breech, or back of the barrel.

When the rifle's lever is operated, the block action (between the hammer and the breech) rolls back and ejects the shell. A new cartridge can then be placed in the chamber. When the lever is returned to its previous position, it rolls the block forward to the breech and locks the action.

Another American gunsmith, Utah-based John Moses Browning, made falling block action single-shot rifles, and his first patent met the same fate as Robinson's. Like many late 19th century capitalist giants, the Winchester Repeating

Arms Company gobbled up the competition by taking over companies and buying patents around the U.S., including Robinson's repeating rifles in 1874 and Browning's first single-shot rifle in 1883.

Browning's bliss was invention, not manufacturing, so he began working for Winchester and by the time he died in 1926, he had created some of the most popular and innovative guns in American history, including the Winchester Model 1886 lever action repeating rifle, the Winchester Model 1887 lever action repeating shotgun, the Colt Model 1895 Peacemaker machine-gun and the Browning Automatic Rifle (BAR).

When Robinson moved out of the

Adirondacks, to Penn Yan and then St. Paul, he gave up the gunsmith trade and became a wheelwright and accomplished violin maker. His family, however, preserved his Adirondack roots.

Robinson's son, William, returned to Upper Jay and opened a wagon-making and wheelwright

business. William's son, Walter, continued the family business and made furniture. Walters' son, Paul, operated a service station in Upper Jay that included a hardware store and gunsmith shop. Paul Robinson supplied much of the information for Peck's Adirondack Life story.

## Fort Ti to Hold Re-enactment

"Preparing for the Coming Campaign," Fort Ticonderoga's next living history event, will be held on Saturday, January 13. Bringing to life the story of American soldiers at Ticonderoga in the winter of 1777, the event's re-enactors and interpreters will exhibit their practice in the use of fire arms and artillery and demonstrate 18th century carpentry skills and techniques, tailoring and flag making, even the preparation of chocolate treats. Gates open at 10 am and close at 4 pm. For a full event schedule and other event details, call 518-585-2821 or visit fort-ticonderoga.org.

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