



Vintage Vanderlip



TOP: The Beechwood mansion. MIDDLE ROW: The theater at The Clear View School; Reception in the Beechwood library. BOTTOM ROW: Event planners with Director Vicki Mack and Executive Producer Don Christy (2nd and 3rd from right); An antique car delivers a guest to the screening; Vanderlip descendants in attendance.

A capacity crowd turned out on a beautiful Saturday in June for the East Coast premiere of *Money Man: Frank Vanderlip and the Birth of the Federal Reserve*, a film by Vicki Mack. Over 200 people attended the screening at the Clear View School in Scarborough, followed by a reception in the ballroom and library of the former Beechwood estate mansion. It was a magical afternoon, where guests travelled back in time to honor the head of one of Scarborough's most prominent families, Frank A. Vanderlip (1864–1937).

Frank and Narcissa Cox Vanderlip purchased the Beechwood estate in 1905, expanded it to over 125 acres, added the ballroom and library to the mansion, and oversaw the completion of formal gardens. They raised their family on the estate, and to ensure that all children in the community (including their own) had access to a quality education, they founded the Scarborough School in 1911. The school building was erected in 1916 and has been the home of the Clear View School since 1981. Frank's expansive vision of suburban development included the founding of Palos Verdes, California (where Ms. Mack resides), beginning in 1913, and the revitalization of the Ossining neighborhood of Sparta in the 1920s. Frank died in 1937, and the estate remained in the family until about 1980.

The 90-minute documentary recounts the life of Frank A. Vanderlip, who was a financial visionary in the early years of the 20th century. He served as Assistant Secretary to the Treasury, was president of First National City Bank (Citibank), and a founder of the Federal Reserve. Source material for the film came from Vanderlip's 1935 autobiography, his personal journals, and contemporary media coverage. Several reenactment scenes were filmed at Beechwood, and the film included interviews with several local history specialists. Ms. Mack's research was published in her 2013 book, *Frank A. Vanderlip: The Banker Who Changed America*.

A parade of antique automobiles carrying special guests from the Beechwood Estate to the theater kicked off the festivities before the screening. In addition to Ms. Mack and executive producer Don Christy (Frank's step-grandson), over 25 descendants of Vanderlip were in attendance (from as far away as Montana and California), as well as members of the four local organizations that sponsored the event: The Briarcliff Manor-Scarborough Historical Society, The Clear View School, The Jug Tavern of Sparta, and the Beechwood at Scarborough Homeowner's Association. It was a short walk from the theater to the Beechwood mansion for a reception that included food, drink, live music from the Tin Pan Alley era, meeting and socializing with friends, enjoying the beautiful gardens, and history.



'16 Ossining Village Fair

We enjoyed meeting new faces on Main Street, where we displayed photographs, books, and artifacts found in our historic neighborhood. We had many conversations around the clay pipes and old medicine bottles, but the biggest draw were our 18th-century style cutout boards used for twenty-first-century selfies. Families lined up to pose as the farmers or the children. But hands down, the most popular was the sheep. How cute is that?



A Taste of Change

At our Annual Meeting in May, Food Historian Peter Rose (www.peterrose.com), delivered a delicious program on the foodways of the Hudson Valley, where the Dutch influenced American cooking from farm to table. Peter's talk was about the importance of cookbooks as historical documents of family traditions. The evening included refreshments made from her recipes. Peter kindly allowed us to reprint two of them here for you to get a taste of history.



Peter G. Rose researches, writes, and lectures about the influence of the Dutch on the American kitchen. She is a native of the Netherlands and today makes her home in the historic Hudson Valley.

COLESLAW WITH HOT BUTTER DRESSING (KOOLSLA)

2 cups julienned green cabbage
2 cups julienned red cabbage
1/3 cup white wine vinegar
1/4 cup melted salted butter
Salt and freshly ground black pepper

Combine all ingredients well ahead of dinnertime so that the flavors can marry, but do not refrigerate or butter will congeal.

From *The Sensible Cook: Dutch Foodways in the Old and the New World*, Syracuse University Press (1998).

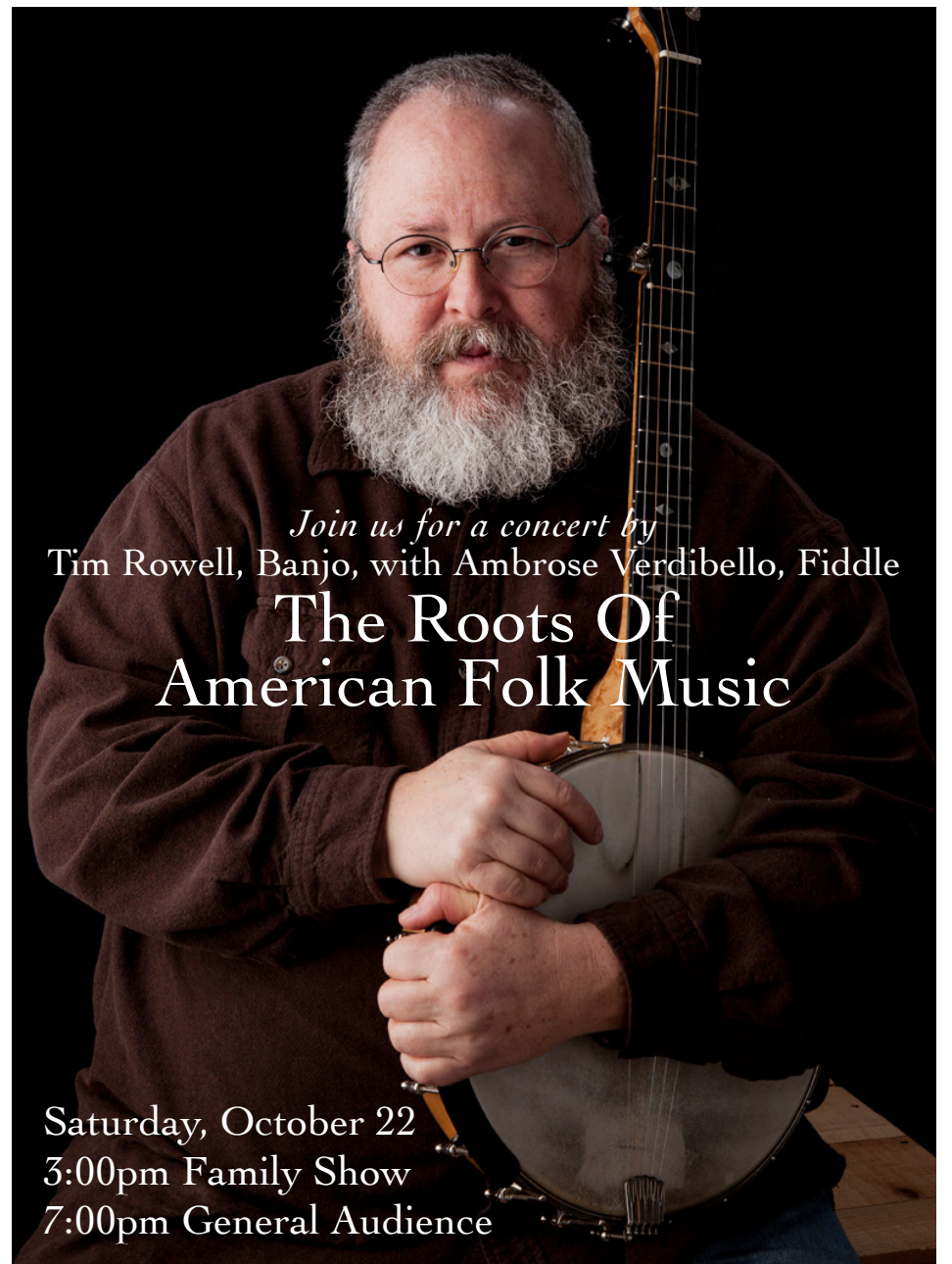
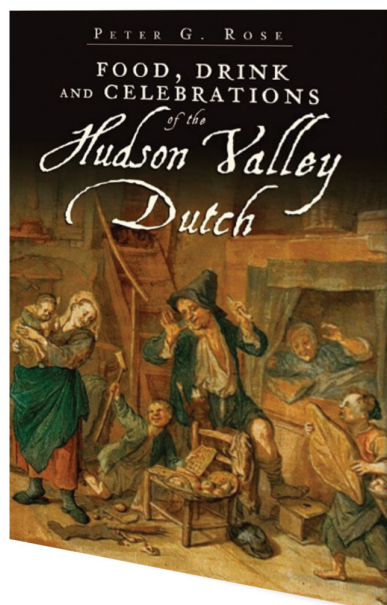
GINGER BEER

1 cup minced fresh ginger (about 1/2 pound)
1 quart boiling water
Juice of 2 lemons
3-1/2 cups pineapple juice
Generous dash of freshly grated nutmeg
Sugar to taste

In a quart jar combine ginger and water and steep for three hours. Strain liquid into a large pitcher; add the lemon and pineapple juices. Stir in the nutmeg. Taste and add sugar as necessary. Serve over ice cubes.

The ginger beer is also very good as a cocktail. For every 8 ounces of ginger beer add 1-1/2 ounces of light rum. A great drink for a hot summer's day!

From: *Food, Drink and Celebrations of the Hudson Valley Dutch*, History Press (2009).



The third program in Sparta Speaks 2016: Food, Drink, & Song

Tim Rowell, Old-time Music specialist, performer, and music teacher, will present The Roots of American Folk Music. Tim, a clawhammer banjo player, will be joined by fiddler Ambrose Verdibello in a program that showcases how the traditional music of British Isle immigrants combined with African influences to form the distinct sound of Appalachian folk music in the early 19th century.

Tim Rowell grew up in Ossining and has been playing banjo for over 40 years. Having been heavily influenced as a young lad by Pete Seeger and a whole bunch of wonderful musicians from the Hudson River Valley, Tim eventually discovered a deep affection for southern Appalachian string band music. He is Director of the Traditional Music Project for the Real School of Music in Burlington, Massachusetts; teaches privately in the Boston area; and performs with his old-time string bands Jubilee Mule and The Hi-Tone Ramblers.

Admission is free, but seating is limited. Contact the Jug Tavern to reserve a seat by Saturday, October 15, 2016, info@jugtavern.org or (914) 432-7281.