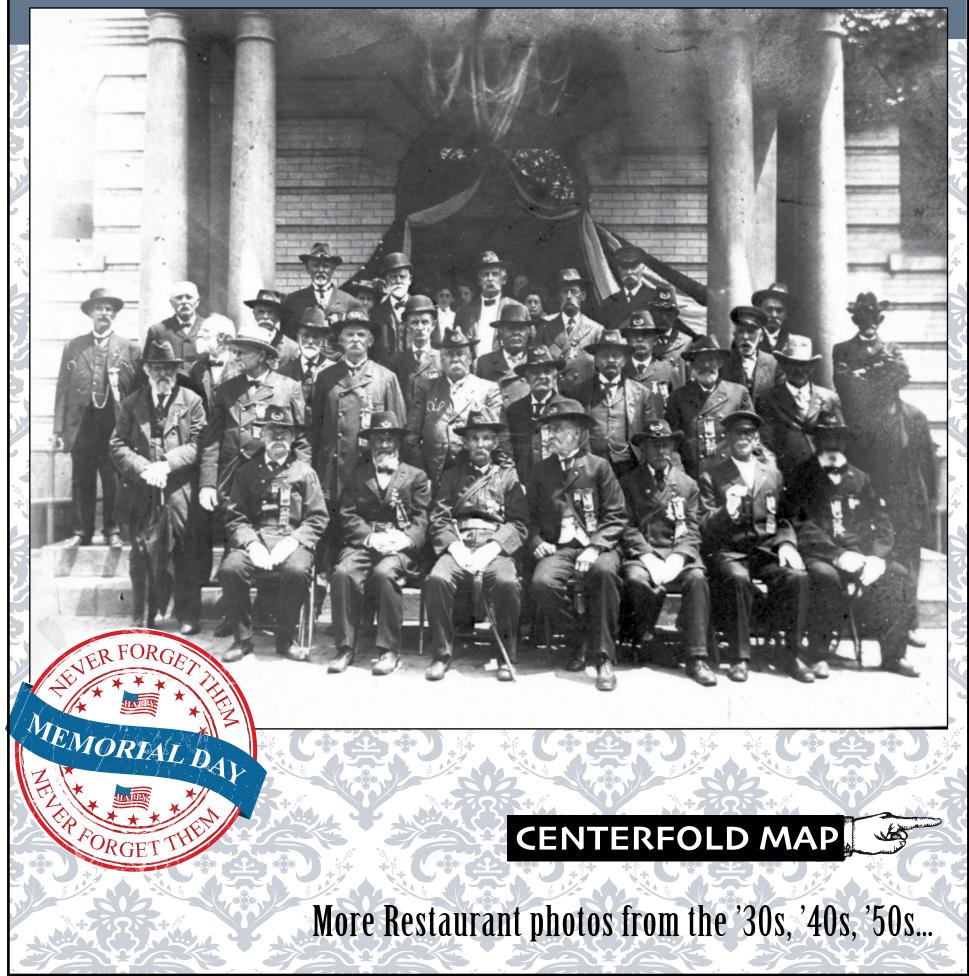


MAY 2023





...preserving North Fork History

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ON OUR COVER:

Civil War Veterans' Reunion in Greenport, c. 1912

These men were part of the 127th Infantry Regiment's Company H and were mostly from Orient, Greenport, Southold and Mattituck. The 127th served originally in the defense of Washington DC. Later, moving to South Carolina and seeing skirmishes on both Folly and Morris Islands.

During its service the regiment deaths included 23 killed in action, 14 deaths from wounds received in action and 95 from disease or other causes.

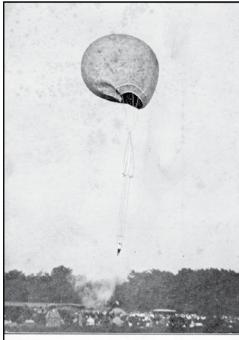
IN THIS ISSUE:

In our November 2022 issue we printed a few photos of restaurants and bars on the North Fork from the 30s, 40s and 50s. During those years photographs of the bar and the exterior of the facility were required by the New York State Liquor Authority. Rory Klinge of Greenport came across a group of these photos and was kind enough to share them with us. Many of the photos have a stamp on the back with the date received by the Liquor Authority and some have names of the owner at that time.

We hope to stir up some good memories for our readers from that era.

READER FEEDBACK:

The picture of the Smoke Balloon on the cover of your April issue was was interesting. In the 1700s and 1800s the thought was that smoke made the balloons rise so they were called Smoke Balloons. Smoke Balloons may have been used later, however not as a traveling stunt. In fact, hot air ballooning fell out of favor for about 150 years due to the advancement of lighter than air gas ballooning and the danger of burning stuff to provide heat to make the balloon rise. The first flight in a modern hot air balloon using propane was as late as 1960 by Ed Yost on October 22, 1960 who flew for over an hour.



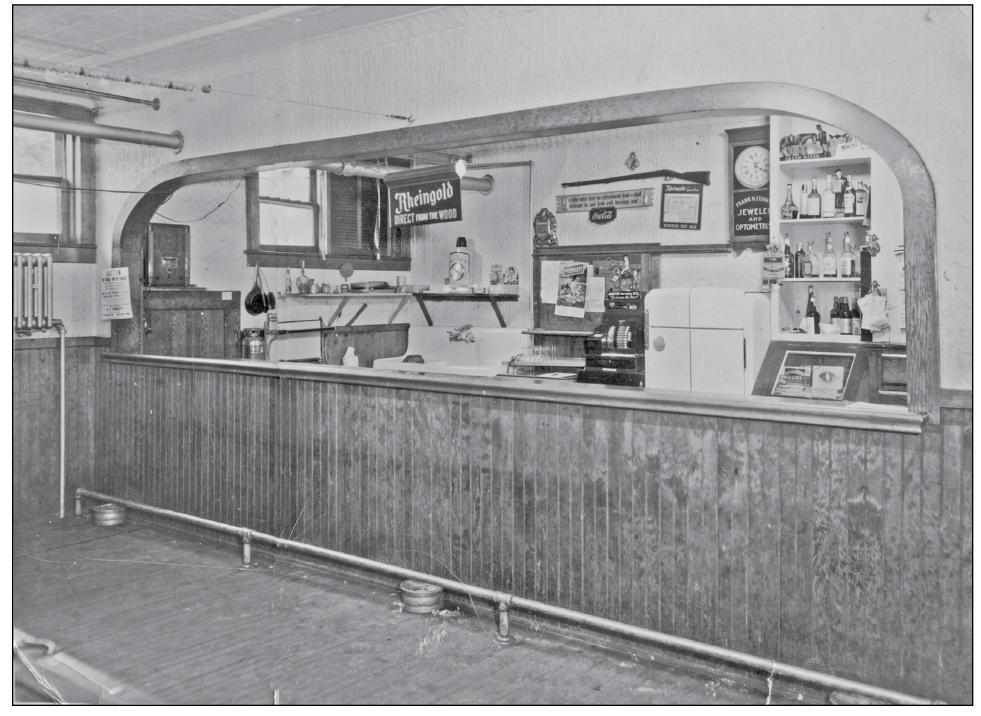
BALLOON ASCENSION AT THE FAIR, RIVERHEAD, L. I.











— The bar inside Polish Hall, Riverhead, 1934 —

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In Sound Massage sessions I use therapy grade tuned metal bowls which, when struck by a series of mallets, direct different frequencies of sound waves through the body. Muscles & Fascia relax and unwind, Mental chatter quiets, Inflammation breaks down & disperses, Blood & Lymph flow become uninhibited and Meridian & Energy Systems clear & balance. Deep meditative states often occur quickly.

Group Sound Sessions have participants laying on futons with blankets surrounded by 15 tuned bowls, 2 deep tone Gongs, Seadrums & Rain instruments.



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Patty Payne

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— Sullivan's Hotel, 17 Main Street, Riverhead, 1947 —

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— Inside Sullivan's Hotel, 17 Main Street, Riverhead, 1947 —





— Freddie's Restaurant, Main Road, Mattituck, 1950 —





— The bar inside Freddie's Restaurant, Main Road, Mattituck, 1950 —





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— The Old Mill, Mattituck, 1950 —





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Family owned and operated craft butcher market and old school deli, located among the vineyards and salt water on the North Fork of Long Island. We offer our customers only the best quality, homemade, hearty food, and USDA prime-aged craft butcher cuts for over 50 years. We take pride in our customer's bragging rights. Your personal farm-to-table all-American craft butcher.

Spring Catering Menu

Spring Brunch_

- Asparagus Tart
- Sage Sausage & Herb Cheddar Strata
- Spinach, Feta, and Garlic Strata • Honey Baked Ham and Cheese Strata
- Southern Biscuits and Gravy

Single Dinners -

- (Recommended for parties of 1 or 2) \$34.99
- Honey Glazed Ham
- Roasted Pork with Gravy
- Roasted Beef with Gravy
- Braised Lamb Shank
- Mashed Potatoes Potato Au Gratin Braised Asparagus Steamed Fresh Sweet Peas

Brunch Sides:

One Side Included: \$7 each add.

Roasted Root Vegetables

Spring Dinners

(1/4 Tray Feeds 2-4) \$29.99 (1/2 Tray Feeds 4-6) \$49.99 (Full Tray Feeds 8-12) \$69.99 SOUPS (served cold in quarts)

• Potato Leek • Split Pea and Ham • Cheesy Potato and Ham

SALADS

- Classic Italian Caesar Salad: Romaine, aged Parmigiano Reggiano
- · Classic Greek Salad: Greens, mixed olives, feta cheese, onions, and homemade greek dressing.
- Fresh Spring Salad: Mixed greens, tender asparagus, spring peas, radish, feta avocado, toasted pistachios and herb-flecked dressing.

PASSING HORS D'OEUVRES / GRAZING TABLE

- Prosciutto Wrapped Asparagus: Our aged prosciutto di parma thinly sliced and wrapped around crisp local asparagus and topped off with a garnish of our 18 month old Parmigiano Reggiano cheese.
- Fresh tomato and mozzarella: Our homemade creamy fresh mozzarella and ripened tomatoes served with a pesto and balsamic drizzle.
- · Local Crudite Platter: Fresh local produce served with our green goddess dressing
- · Beef Tenderloin on Toast Points: Our prime beef tenderloin sliced thin and served on crostini with a peppercorn aioli
- · Gourmet Cheese Platter: Served with an assortment of our cheeses in house. Small feeds 4-6. Large feeds 8-10.
- Gourmet Charcuterie Platter: Small feeds 4-6. Large feeds 8-10.
- Classic Italian Antipasto Platter: An assortment of our aged salamis, fresh cheeses, and accompaniments. Small feeds 4-6. Large feeds 8-10.

EST.

YOUR THE OWAL CRAFT BUTCHT

DINNER ENTREES + \$100 Deposit + \$50 Deposit

Pricing depends on current market value, non-refundable deposit is required upon confirmation. Great for parties of two or mor

- Pork and Beef Braciole +: Slow cooked in sauce.
- Leg of Lamb +: Slow herb roasted and infused with garlic, fresh rosemary and cooked to perfection. Half is great for parties of 4-6, Full is great for 8-12.
- Rack of Lamb (half or full) +: Also referred to as "lolipop lamb chops." Roasted in whole racks on the bone with fresh herbs and garlic. Can be cut in double or single chops depending on preference.
- Lamb Loin Roast +: Also referred to as "porterhouse" of lamb. Slow roasted and juicy. The flavor is out of this world.
- Roasted Duck L'Orange ♦: Crescent LI Duck feeds approx 4-6. Roasted in the traditional French way with fresh herbs and delicious orange.
- Herb Braised Brisket ←: Traditional brisket cooked low and slow. A demi-glaze for your side dishes provided upon request
- Braised Short Ribs +: Served the English way of slow and low roasting with herbs. A very simple but elegant dish.
- Organic Herb Roasted Chicken +: 3 4 lb. chicken roasted with herbs de provence and a few fresh herbs from the garden.
- Shepherd's Pie +: Traditional English cottage pie with US lamb, beef and local vegetables. Crispy on the outside, hearty and decadent on the inside.
- Beef Wellington +: A decadent USDA PRIME traditional filet mignon trimmed and tied to perfection wrapped in crisp puff pastry with caramelized onions and mushrooms. Minimum of 3 lb roast.
- Aged Prime Rib Roast (tied back) +: A classic prime rib served with jus. We will ask you how many ribs. Figure 2 people to a rib, minimum of 2 ribs per roast
- Smoked Honey Ham +: Our boneless spiced ham glazed with honey and brown sugar
- Traditional Pork Roast (with or without crackling) +: Our delicious hot roasted pork, trimmed, tied, and roasted to perfection. Figure anywhere from 1/2 lb - 1 lb per person for eating. We will ask you how many people you will be feeding.
- Whole Roast Beef with Jus +: Our silky and delicious roast beef, trimmed, tied, and roasted to perfection. Figure anywhere from $1/2\ \text{lb}$ - $1\ \text{lb}$ per person
- for eating. We will ask how many people you will be feeding. • Lasagna +: Wayside's Classic lasagna and we can portion for 2 people, 4 people, 6 people, or 8 people plus.
- Meatloaf +: Our classic meatloaf sliced and served with a delicious traditional brown gravy

DINNER SIDES:

(11)e cater to our customers.

Our Gooey Baked Mac & Cheese Potato Au Gratin Mashed Potatoes Garlic Mashed Potatoes

Roasted Root Vegetables Braised Asparagus Honey Herb Roasted Carrots Herb Parmesan Roasted Potatoes

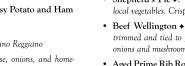


Tuesday - Thursday: 6am - 3pm, Friday and Saturday: 6am - 5pm, Sunday 6am-3pm, Currently Closed Mondays 631 765 3575 | southoldwaysidemarket.com | 55575 Main Road, Southold









Cooked Sage Sausage Cooked Bacon Grandpa's French Toast Pancake Platter