



# UTE PASS HISTORICAL SOCIETY & Pikes Peak Museum



P. O. Box 6875 / 231 East Henrietta Avenue

Woodland Park, CO 80866

(719) 686-7512 • [uphs@utepasshistoricalsociety.org](mailto:uphs@utepasshistoricalsociety.org)

## The Columbine Hotel From *Discovering Ute Pass, V. I*

One of the more popular hotels in Green Mountain Falls, the Columbine, was built not in the 1800s but rather closer to 1920. Its beginnings were humble.

G.G. Gayler had purchased land at the north end of town from Gertrude Dow Cruff, who held the remainder of the Town Land and Improvement Company's property.

Gayler used a barn on his dude ranch property across from what is now Highway 24. The dude ranch extended into Green Mountain Falls,

He sold the barn, which was moved onto a rock foundation off Grand View Avenue. The owner then turned it into a hotel.

A child at the time, Dorothy Hart Conn said that wood salvaged from the Cripple Creek Fire was also used in the construction of the Columbine Hotel.

Luella Holzapfel, who first ran the Green Mountain Lodge as a room and board establishment, sold that business. She was then hired to manage the Columbine Hotel.



*Left:*  
Columbine Hotel  
ca 1940  
*Sanborn Postcard*



*Right:*  
Columbine Hotel  
July, 2020  
*Judy Perkins*

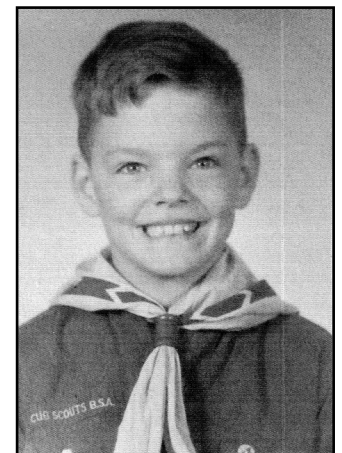
## Orange Bread

Memories of Tom Headlee

My Grandmother, Katherine Stewart, used to make Orange Bread, Cinnamon Rolls, and Sour Cream Pancakes during the summers from 1954 through 1959 at the Columbine Lodge. We used to serve a complete breakfast to those staying there...anything on the menu and "all you can eat" for \$2.00!

Green Mountain Falls author Mary Ann Davis gave me these recipes the summer of 2017, when we got together at the Outlook Lodge in GMF. Mary Ann said that she had worked at the Columbine Lodge in the '60s, and had found a copy of these recipes stuck in a drawer at the Lodge. She said that she bakes the Orange Bread to send to relatives every Christmas.

P.S. My Grandfather, Harold Stewart drew the art on the letterhead (page 4).



Tom Headlee  
*For recipes, see page 4*



Dear Patrons,

I hope you all are well and staying safe.

Because of the Pandemic this year, the Ute Pass Historical Society is struggling financially. We have been unable to do our fundraisers as they involve bringing together large groups of people and our Gift Shop sales are down. We are looking for additional donations to help keep the Historical Society functioning.

If anyone is able to do an additional donation, it would be greatly appreciated. We are a 501©(3) non-profit. Please send your tax deductible donation to: UPHS, 231 E. Henrietta Avenue, Woodland Park, CO 80863

Thanks for your faithful support over the years. Together we have kept the Historical Society going for almost 45 years. We share in the belief that preserving and sharing our history is a worthy and important mission.

Donna Finicle  
UPHS President

### Thanks to our Amazing Volunteers!

- Larry Black \* Jack and Mary Ann Davis
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### UPHS Gift Shop and Land Office Now Open!

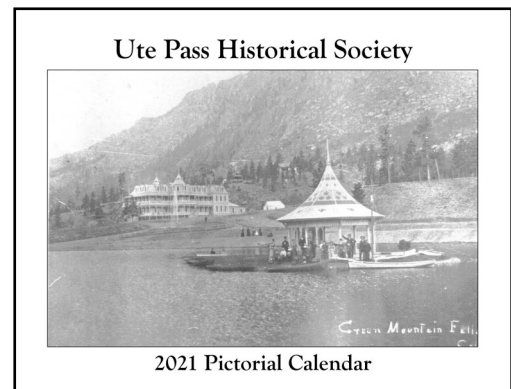


The new **2021 Calendar** is now available only at the UPHS Gift Shop and the Land Office by the Lake in Green Mountain Falls.

\$14.00 + tax

The Land Office is open Saturdays and Sundays at 10 am. The Gift Shop in Woodland Park is open 10 to 3, Wednesday through Saturdays year round.

Please call: **719.686.7512** to schedule your free private tour of History Park.



### And UPHS recognizes our Honorary Lifetime Patrons

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- Jack and Mary Ann Davis \* Donna Elder
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COLUMBINE LODGE  
GREEN MTN. FALLS  
COLORADO

SOUR CREAM PANCAKES

- 2 cups pancake mix
- 1 cup sour cream
- 1 1/2 cups milk
- 1 egg, beaten
- 2 tablespoons melted shortening

Add sour cream, milk and beaten egg to pancake mix all at once and stir lightly. (If batter seems too thick, add 1/4 cup milk.) Somewhat lumpy batter makes light, fluffy pancakes. Lightly stir in melted shortening. Pour 1/4 cup batter for each pancake onto hot, lightly tressed griddle. Bake to a golden brown, turning only once.

ORANGE BREAD

2 packages dry yeast- dissolved in 1/2 cup luke warm water.

- 2/3 cup Crisco
- 2 cups scalded milk
- 1 table spoon salt.
- 3 eggs, beaten
- Flour to make stiff dough.

Pour scalded milk over crisco and salt. Mix yeast mixture and 1/2 cup sugar in small bowl. When milk is luke warm, add eggs and 3 cups flour-beat. Add yeast mixture and orange-peel mixture. Add flour to make stiff dough but able to stir with spoon. Cover and let rise one hour. Work down. When double in bulk, work down and make into loaves in bread pans. (Makes five medium loaves.) When double in bulk bake 45 minutes in 350° oven.

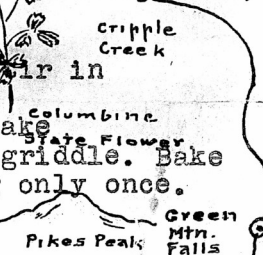
We served it as toast for breakfast. We made it in the little flat toaster.

Orange peel mixture.

Put peeling of six oranges through ~~churn~~ food grinder. Cover with salt water- let stand over night or for several hours. Drain and rinse. Add 2 cups of water and 2 cups of sugar and cook slowly until clear but not ~~simmered~~ in that huge mixing bowl. I always took my pans and food grinder from home. No doubt you have some.

Patricia and I always took two coffeemakers each from home for coffee making. Also some of our pottery dishes. No doubt you will do the same.

I made hot cinnamon rolls three or four mornings a week. I used a roll recipe-probably you have one of your own- if not, I would be glad to give you mine. I made the dough in the morning, put it in the refrigerator and then just before going to bed, I would roll out dough, spread with soft oleo, sprinkle with brown sugar and cinnamon and roll and slice. I dotted the bottom of baking dishes with oleo and brown sugar and put rolls on top. Coverd and then inthe morning they were just right to bake.



1963



*Above:*  
Painters and fixers:  
From Left: Julie Snyder,  
Karla Schweitzer and  
Pat Hyslop



*Above:* New swinging doors  
between the Gift Shop and kitchen



*Left:* Old bathroom  
*Right:* Updated bathroom



*Left:* partially updated kitchen  
*Right:* finished product  
*We know how these ladies put quarantine time to good use!!*

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Woodland Park, CO 80866-6875



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***UPHS is a 501 (C) (3) non-profit organization***

***THANK YOU!***

*The Ute Pass Historical Society's Board of Directors is grateful to our loyal patrons and enthusiastic volunteers. Without your generous financial contributions and dedicated volunteer service, we would not exist. Thanks to all of you for supporting our mission to preserve and share the history of the families and communities of the Ute Pass area of Colorado.  
It is an honor to serve you!*