



Morris Harris (near center with bow tie and derby) standing on the front porch of his hotel about 1912. The boy standing next to him is his son Harold. The identities of the others are unknown. The building is currently No. 1 South Main Street.

Centennial Artifacts No. 1 *Harris House Recipe*

Village of Voorheesville (1899-1999)
Voorheesville, New York 12186

– Mayor –
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– Recipe –

'Harris House Clam Chowder'

By Elizabeth Harris

1 1/2 Quarts Beef Broth Base
Small Amount Carrots, Cubed
Small Amount of Celery Leaves
Canned Tomatoes, Not Too Much
Parsley
Diced Potatoes
12 Chowder Clams, Cut Up
Onion, Cut Up

~ Historic Note ~

The Harris House was a small hotel situated at the foot of Main Street in Voorheesville owned and operated by Morris Harris and his wife Elizabeth.

The hotel had its grand opening on a Saturday evening in early April 1889. The local correspondent for *The Altamont Enterprise*, who had a knack for being on hand for any newsworthy event that occurred in the village, told readers of the hotel's opening celebration making special mention of "the boys" having a feast on clam chowder and other delicacies. Elizabeth Harris' clam chowder was served in the hotel from its very first day of operation.

During the time that Morris and Elizabeth owned the hotel, it became a central part of the social life of Voorheesville, offering a wide variety of entertainments ranging from vaudeville-type shows to wrestling matches.

In the rear of the hotel there was a livery stable where summer vacationers to the village could rent a horse and carriage to take a day trip up the old Indian Ladder Road to spend the day hiking through what is today's Thacher Park.

The recipe offered here became a part of the culinary repertoire of Elizabeth Harris' daughter Lillian Harris, who handed it down to her niece Ann Harris Sneed in February 1982. Lillian told her niece that all of her mother's recipes were as general as the clam chowder recipe. She said that a unique feature of Elizabeth's chowder recipe was its base of beef broth.

Lillian Harris liked to recount that her mother, in preparing quantities of foods for the hotel, invented freezing. She told how the veteran hotel owner oftentimes baked a dozen or more pies which she froze in the ice house out back until needed.