at the time be cause the gen erator start when light was pulled. The added power of the diesel generator allowed the addition the first electric

refrigerators. Before the electric refrigerators, the boys of the family brought ice to the cabins twice a day from the ice house that was located on lot #225. Ice could be held all summer under the sawdust and it also served as the freezer for the guests' fish.

In October of 1944, after closing Stony Point for the season, the family took off for Florida in a Glider Trailer. Fred & Hilda had visited Florida with friends in 1942 and started developing an idea for a business there during the winter. This idea was further encouraged by Fred's doctor who told him the warmer climates would help his arthritis. When their car developed tire problems in Clearwater, Florida they took it as a sign and started looking for a business. They ended up purchasing Oak Court Cabins, which was a pretentious name for a bunch of run down cottages that were painted black with creosote. By 1947 these cottages were being replaced by the Delux Motel complex. In the 1960's Del Gangelhoff and his sister Lil Howard took over the motel operation until 2007 when Lil's daughter Yvonne & Joe Silcox bought them out. This is how the Gangelhoff migratory pattern was established.

From 1948-1949 indoor bathrooms were added to the cabins. Before that, everyone used the small bath house connected to Cabin #8..

In 1952 the first eight travel trailer lots were estrailer lots are now lots #8, #9, #10, #11, #225, #226, #227 and #228.

> and the beach area continued to have fill added until the presarea was established. The Gehrke

More trail-

Brothers were a big help with this

1960 was the year Ron and Del

bought the resort from Fred, although he continued to play a big part in the resort's operation. This was also the year access to the resort changed. Although quite simple now, until 1960, what is now Highway 2 was a Soo Line railroad track. Stony Point's entry road was further east and right at the point where the railroad and old highway crossed with a steep slope down a two rut road through the swamp into the resort. This made pulling a trailer into the resort quite a chore. Luckily, trailers were not the size they are today.



By 1961 Ron dug the first canal using a 1932 P&H dragline. Some remnants of that canal can still be seen just north of the present canal. The first canal was abandoned and partly filled in after a land dispute in 1968 between the Government, the Tribe, and Stony Point that took away all the beach front and first canal property away from Stony Point. Later in 1986 it was possible to do a land swap that returned the beach property to Stony Point.

Since the resort was quite small in the 1960's, Ron worked a side tablished for the pipeline job mostly in the off-season sellworkers who spent the ing Chicago Cutlery Knives to summer laying one of two help support his growing family. crude oil pipelines under By 1964 this job was taking pre-Cass Lake. Those first cedence over the daily operation of the resort and he went to work full time for Chicago Cutlery and became such a big part of that business he ended up owning the company. Del and Kay then took dur- over the daily operation of Stony Point and have been at it ever since with the help of their kids (Karen & Mike).

> In 1968, Obert Reierson, with help from Storlies, dug the present canal from the lake to the turn at lot #1. The canal was finished to its present length in 1972 with a combined effort from Ron, Arvin Gieseke, and Arvid Anderson. Del and Harold Ausk helped with dozer work.

> 1972 was the beginning of the first Canal House café/restaurant at the resort. Kay served a small menu of soup and sandwiches in a Holly Park mobile home which was set up on lots #39, #40 and #41 and also served as a resort office. By the end of the year, the present main building with the restaurant, recreation room, office and gift shop was under construction. The Holly Park was moved onto lot #101 and has served as a rental unit under private ownership since then.



In 1990 the front addition was added to the main building by Lee Hochstetler. This allowed the expansion of the restaurant and gift shop, as well as updating the looks of the place.

The 1990's were Stony Point's decade for a face lift. The cabins have been remodeled and renovated for the next fifty years or so. Now, instead of bare 2"x4" walls, they are wainscoted with knotty pine paneling and sheet rocked for a brighter look. Large picture windows enhance the great lake view and air conditioning as well as heat, make life much more

1995 saw the addition of the shop building built by Juelson Construction. This building houses the main laundry, fish house, resort work Point and replaced shop and upstairs condos. Presently, this building was the first fully winterized one. The Gangelhoff family also added a new member

when Mike married Cheryl Mur-

phy from Bemidji, Minnesota, but

just a couple months later Mike

In 1997 Mike's memorials were

ter on the beach. He loved to watch

the sunsets and socialize with every-

1999 added another member to

the Gangelhoff family when Karen

married Jim Bowley from Black-

duck, Minnesota. Jim has taken

over most of the construction proj-

ects at Stony Point starting with

Cabin #3 which now can sleep up

The new century saw Stony Point

connecting to the Cass Lake City

sewer system which allowed the re-

sort to expand its full hook-up sites

to 145 and eliminate all the old sep-

tic tanks. Karen Gangelhoff-Bowley

and Jim Bowley along with sister-

in-law Cheryl Gangelhoff took over

the resort business so Del and Kay

"On Beautiful Cass Lake-Gangelhoff's Since 1939"

Stonycpoint =

Canal House Restaurant

RV Park, Campground & Cottages Write: Box 518, Hwy. 2 East, Case Lake, MN 56633 Phone (218) 335-6311 — Toll Free No. 1-800-332-6311

2004 Stony Point helped host

the Professional Walleye Tourna-

ment on Cass Lake. That began the

summer season with a bang and we

completed the season with our 65th

anniversary celebration for the re-

sort with our first customer, Robert

Pape, in attendance at age 97.

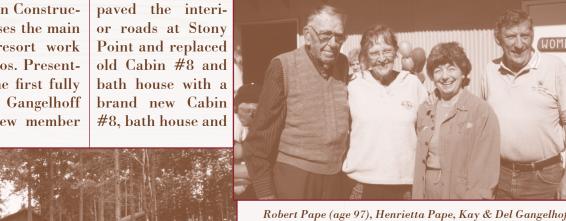
to 30 people.

could retire.

used to help build the picnic shel-

lost his battle with cancer.

one who came to the resort.



laundry built and designed by Jim,

The Gangelhoff family added two

new members when Jim and Karen

adopted Hunter in 2005 and Eliana

2008 was the first fishing opener

we were unable to get on the lake

from the resort because the bay was

iced in. Then we hosted the FLW

Tournament in June and finished

the year by expanding our office/

In 2009 Doris Gangelhoff built

the first house on the resort prop-

erty since the original farm house

burned down in the 1930's. The

newly expanded office/gift shop is

open for business on a much larger

scale, since Cheryl and Karen got

when campgrounds and resorts are

packed with people. Our guests were

a big help getting us cleaned up and

back in business in record time. We

ended the year building Cabin #11

on former Lot #56 this is our big-

gest cabin with ten bedrooms and

six bathrooms and sleeps 46.

carried away shopping.

Bowley in 2007.

Karen, Cheryl and Carlos Moreno.

In 2005 we finally

 $Robert\ Pape\ (age\ 97), Henrietta\ Pape, Kay\ \&\ Del\ Gangelhoff$ August 2004

In 2014 we finally got permission to connect the second canal that was dug in the 1980's to the lake. This relieved a huge headache we had for providing docking to our restaurant and resort customers.

Del and Kay celebrated their 50th Wedding anniversary and Stony Point celebrated its 75th year in business.

2016 will be remembered for the building of an indoor pool, hot tub, sauna, and kiddie pool attached to Cabin #11. This is be open for year round use. We had talked about building a pool for 40

2020 Celebrating over 80 Years in Business!

2019 we started residing all the cabins with seamless steel log siding and rock base and enlarged the dock in the kids' fishing pond. Our 80th year in business went well until we lost Del to cancer in September.

2021 Del's memorials were put into expanding the picnic shelter on the beach. Cabin #2 sold and moved to lot #52 and a new five bedroom. three bathroom Cabin #2 (that sleeps 20) was built. Outdoor fitness equipment was also added.

2012 will be remembered for the We want to thank all the wonbiggest storm to hit the area in over derful guests we've had over more 70 years. Stony Point lost over 100 than 80 years of business. You are trees and was without power for 20 responsible for the growth and suchours but most of the area was hit cess of this business and for many of harder and didn't have power for the ideas we've used in our expanthree days or more. Luckily no one was injured because it hit July 2nd

> Thank You. The Gangelhoff's & The Bowley's

218-335-2136

Volume 27, Summer 2023

Cass Lake, Minnesota WHAT TIME WILL DO

Welcome to Stony Point Resort | Minnesota. They became good & Campground. Stony Point has | friends over the years as Robert

been owned and operated by the Pape stopped in to gas his truck Gangelhoff family since 1939. and chat with Fred. Over the years our family, with the help of the

resort, made many long standing friendships with our customers and created an ongoing history we thought might be enjoyed by all. With this

idea in mind, we will attempt to put together the history of the resort and its customers. If you have any additions or corrections please let us know, because gathering over eighty years of stories together is a muddle of stories and memories at best.



(because there was more swamp ated the Deep Rock Gas Station in While operating the gas station Fred met Robert Pape, a potato trucker from East Grand Forks,

In 1937 farm burned down and Rober Fred that it

would be

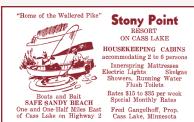
fishing cabins for the Pape family and some of their friends.

By 1939 the first five cabins were ready for use. Four ins were on the

lakefront in their present location. These are cabins #2, #3, #6 and #7. The fifth cabin sat back from the others on what is now lot #229, but this cabin was eliminated in 1993. What was considered a cabin in 1939 would be more like a shed by today's standards. The original cabins were one room with open 2" x 4" ceilings and walls, no interior finishing, with a two burner gas hot plate, an ice

box and a wood & oil stove for heat. Electricity was provided to the cabins by a gas powered generator. Electric service was not available on the east side of Cass Lake (the lake) because all the land was government or tribal owned and still is today, except for Stony Point Resort.

One of the farm's out buildings located on lots #54 and #55 was



renovated into a summer home in 1939. It served as the first resort office. During the summer Fred, Hilda and their family would commute back and forth between their home in the town of Cass Lake and

> their summer home at the resort. Fred and Hilda ran the resort with the help of their six kids (Lil. Fred. Ron, Del, Dave and Sharon),

although all were available for work at the very start.

1942 was the first summer the whole family spent at the resort. Along with the family came a new addition, Daisy, the cow. She is well remembered by the boys of the family for her wanderlust, her ability to provide a great diving platform at the beach, as well as her plentiful milk supply. A free roaming cow gives a whole new

meaning to allowing pets at the resort.

Gradually during the 1940's more cabins were added to the resort and by the late 1940's a diesel generator replaced the gas one. This was a very modern update

Fred Gangelhoff 1944



da Gangelhoff traded a home in Libby, Montana for the farmstead here in Cass Lake, Minne sota known then as the frog farm land than solid ground) and now known as Stony Point Resort Most locals told Fred he had been taken in the deal. At the time of the trade Fred owned and oper-Cass Lake (now called R&R Repair), so he rented out the farm.

Pepperoni\$11.95 \$13.95

FOUR MEAT SPECIAL \$11.95 \$13.95

CHICKEN ALFREDO\$11.95\$13.95

	Served 11	a.m. – Close		
	Appetizers CHICKEN STRIPS* \$10.50	Sandwiches served on choice of bread or wrap with pickle & fries unless otherwise indicated.		
	CANAL HOUSE NACHOS*\$15.95 Beef, Chicken	Soup & Salad Bar w/Sandwich an extra\$3.95		
	QUESADILLAS*	GARDEN BLT*\$11.95 Bacon, lettuce, tomato & avocado mayo.		
	Onion Rings\$10.50	RUEBEN\$13.50 Corn beef served hot with sauerkraut & swiss cheese, plus our special sauce on marble rye bread.		
	SAMPLER PLATTER*\$19.95 Chicken strips, cheese curds, cheese quesadillas, onion rings, seasoned fries & potato skins.	RACHEL\$11.95 Sliced turkey served hot with sauerkraut & swiss		
	★ CHICKEN WINGS* Boneless \$10.95 Sweet chili, Buffalo, BBQ, Hot Bone-In \$12.50	cheese, plus our special sauce on marble rye bread. FRENCH DIP		
	LOADED POTATO SKINS*\$10.95 Choice of bacon, chicken or beef taco.	Thin sliced prime rib served on a Hoagie with AuJus Philly Steak \$2.00 EXTRA		
H's	WHITE CHEDDAR CHEESE CURDS\$10.50 GARLIC CHEESE BREAD\$7.95	Peacock Melt*\$12.95 8 oz. hamburger on toast served with grilled onions, mushrooms and cheese.		
	Served with marinara sauce.	Cranberry Chicken Salad Sandwich\$12.95 Our homemade chicken salad served on wild rice cranberry bread with lettuce and tomato.		
	Lighter Meals with salad bar add \$3.95	CHICKEN SANDWICH*\$12.50		
	POPCORN SHRIMP*\$13.95 21 deep-fried shrimp with fries & coleslaw.	Breaded or grilled chicken, lettuce and tomato on a bun. Comes with mayonnaise or BBQ sauce upon request. Add cheese \$1.00 EXTRA		
	Walleye Tacos*\$15.95 Deep-fried Walleye served in flour tortillas with lettuce, cheese & pico de gallo.	WALLEYE SANDWICH\$15.95 Deep-fried Walleye, lettuce, tomato and a side of tarter sauce.		
	★ WALLEYE FINGERS* \$13.95 Deep-fried fish with fries & coleslaw.	₹ Turkey Club House\$13.95 Sliced turkey and ham, bacon, American cheese,		
	CHICKEN STRIPS*\$12.50 Chicken strips with fries & coleslaw.	mayonnaise, lettuce and tomato on toasted wild rice cranberry bread.		
	Mouth-Watering Burgers	HOT HAM & CHEESE\$11.95 Sliced ham and American cheese served on white bread.		
	Half-pound burgers served with fries & pickle. • Add lettuce, tomato & onion upon request. • Add soup & salad bar for \$3.95	Buffalo Chicken Wrap*\$11.95 Grilled chicken seasoned with buffalo sauce, topped with lettuce and bleu cheese dressing.		
	HAMBURGER*\$11.95 CHEESEBURGER*\$12.50	CHICKEN CAESAR WRAP*\$11.95		
	Bacon Cheese Burger*\$13.50	Grilled chicken, lettuce, parmesan cheese, caesar dressing, served in a spinach wrap.		
	Mushroom Swiss Burger*\$12.95	Substitutions for Burgers and Sandwiches		
	Hot Pepper Burger*\$13.95 Burger topped with jalapenos, peppers, onions, pepperjack cheese & Sriracha mayonnaise.	Seasoned Fries, Onion Rings or a Cup of Fruit		
	Brunch Burger*\$14.50	Gluten-Free Bun add \$3.00		
	Burger topped with tator tots, bacon, American cheese and fried egg.	Giovanni's Pizza		
It's	Western Burger*\$13.95	10" 12"		
	Burger topped with BBQ sauce, American cheese,	CHEESE\$10.95 \$12.95 PERPERONI \$11.95 \$13.95		

bacon, and onion ring.

Canal House Restaurant

♥ Guest Favorite

Canal House Dinners

Served 5 p.m. – Close

Includes soup & salad bar, vegetable and choice of potato or rice. Add loaded garlic mashed potatoes or loaded baked potato for \$1.99.

★ 1/4 Broasted Chicken*\$15.95 All white meat \$1.00 EXTRA

1/2 Broasted Chicken* \$17.95 All white meat \$2.00 EXTRA

RIBS & CHICKEN COMBO*.....\$23.95 Tender Pork Ribs...... Full Rack \$25.95

WILD RICE MEATBALLS*.....\$18.50 Served over house rice pilaf with creamy mushroom sauce and cranberry wild rice bread.

CHOPPED STEAK*.....\$16.50 8 oz. of beef served with BBQ sauce or fried onions.

8oz. Sirloin*.....\$21.95 Hand-cut steak.

10 oz. Rib Eye*.....\$27.95 Hand-cut steak.

Walleye Pike* 1 Pc. \$24.95 Served fried, broiled, cajun or 2 Pc. \$32.95 broiled lemon pepper.

JUMBO SHRIMP*.....\$23.95 5 jumbo shrimp broiled or fried.

House Cordon Bleu*\$17.50 Grilled chicken breast topped with sliced ham, Swiss cheese, with dijon cream sauce and sprinkled with seasoned bread crumbs.

Canal House Pasta

Served 5 p.m. - Close Includes soup and salad bar.

Served with garlic bread.

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 Vegetables..... add \$2.00

Chicken*...... add \$3.00 Steak & Mushrooms* add \$4.95 PASTA WITH MARINARA SAUCE\$13.95 Tasty house marinara sauce served over a bed

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

of spaghetti pasta.

Returning Favorites

Daily Specials Served 5 p.m. - Close

Monday & Tuesday - Chef's Special Price Wednesday – Broasted Chicken*.....\$17.95 All you can eat! THURSDAY – BAR-B-Q RIBS*.....\$20.95 All you can eat! Friday – *Fish Fry**.....\$17.95 All you can eat! 12 oz. \$29.95 Sunday – Chicken Minnesota*.....\$17.95 Chicken breast with mushrooms & wild rice stuffing.

Desserts

CHEESECAKE	\$6.95
Cherry or Strawberry To	opping \$7.95
SAND PAIL SUNDAE	\$6.50
SLICE OF PIE	\$3.95
Ala	mode \$4.50
X ROOT BEER FLOATSS	Small \$2.95
1919 Minnesota root beer	Large \$3.95
ICE CREAM 4 oz. or 1 Scoop	\$2.50
w/to	opping \$3.50
8 oz. or 2 Scoops	\$3.95
w/to	pping \$4.5 0
SOFT SERVE CONES	\$2.80
Vanilla and a variety of other flavors.	
SHAKES	\$5.50
Strawberry, Chocolate or Vanilla.	
Ask About Our Dessert Spe	cials!

Soups & Salads

SOUP OF THE DAY Cup \$2.95 Bowl \$3.95 **☼** Soup & Salad Bar.....\$11.95 CHICKEN RASPBERRY VINAIGRETTE SALAD*.. \$13.50 Romaine lettuce, crispy chicken, walnuts, apples, bleu cheese crumble, dried cranberries and raspberry vinaigrette dressing. TACO SALAD*.....\$11.95

Beef or chicken served in a deep-fried flour shell with lettuce, pico de gallo, black olives, and shredded CAESAR SALAD*\$9.95 Romaine lettuce, parmesan cheese, and caesar

Add grilled chicken \$4.00 EXTRA DINNER SALAD\$6.95

Beverages	
Coffee	\$2.95
Regular or Decaf.	
ICED COFFEE	\$4.50
Tea	\$2.95
Hot or iced.	"
SOFT DRINKS	\$2.95
Free Refills.	
FROSTY MUG ROOT BEER (one refill)	\$2.95
Мік	.\$2.95
REGULAR OR RASPBERRY LEMONADE	\$2.95
Free Refills.	
ORANGE OR CRANBERRY JUICE Small	\$2.50

(Strawberry, Blue Lagoon, Lemonade, Piña Colada) HOT CHOCOLATE......\$2.95 CAPPUCCINO......\$3.50

Large \$2.95

.\$4.50

Bar Drinks

FAP BEERS (served in a	frosty mug) Prices Vary
PITCHER	Prices Vary
BOTTLED BEER/CAN	\$4.00
Budweiser	Michelob Golden Draft Light
Bud Light	Michelob Ultra
Frain Belt	Mike's Hard Lemonade Variety
Coors Light	Busch Light
Miller Light	Miller Genuine Draft
Spacedust IPA	Strong Bow

Blue Moon

Sam Adams Press Variety	White Claw Variety	
MIXED DRINK	••••	\$6.50
with vodka, rum, brandy	, gin or whiskey	"
CALL DRINK	• • • • • • • • • • • • • • • • • • • •	\$7.50
(V.O., Jim Beam, Malibu	,etc.)	
MARGARITAS OR DAIQUI	IRIS BLENDED	\$8.00
Strawberry or Regular		

BOTTLED BEER/CAN.

Real Strawberries)

Corona

ICE CREAM DRINKS.......\$8.50 Grasshopper (Créme de Menthe & Créme de Cacao) North Wind (Bailey, Amaretto & Créme de Cacao) Pink Squirrel (Créme de Almond & Créme de Cacao) Brandy Alexander (E&J Brandy & Créme de Cacao)

Wine Peter Vella (California)glass \$6.00

Delicious Red, White Zinfandel, Chardonne Merlot	1y &
Barefoot (California)	
Individual Bottle	.\$6.50
Pinot Grigio, Pink Moscato, Merlot,	
White Zinfandel, Cabernet, Chardonnay	
Josн (California)	
Glass	.\$9.00
Cabernet	

RED WINE

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BLUSH WINE

WHITE ZINFANDEL,	
BAREFOOT (California)	\$10.5
Nice aromas of cranberry ar	
slightly sweet, light wine.	

WHITE WINE

Сна	RDONNA	Y, CUPCA	AKE (C	Californ	ia)	\$15.0
		t flavors				
D	0	D	C	/T 1	\	#1=0

PINOT GRIGIO, BELLA SERA (Italy)...... \$15.00 Aromas of honeysuckle, pineapple and apricot. Flavors of apple and pear.

St. Gabriel Riesling (German)....... \$15.00 Crisp sweet aromas and flavors of green apples, lime and passion fruit.

SPARKLING WINE/CHAMPAGNE

ASTI SPUMANTE, GIONELLI (Italy)	
Bottle	\$14.50
Peaches, pears and nectarines jump from glass.	n the
Moscato D'asti (Italy)	
750 ml. Bottle	\$19.95
Sweet peach and trapical fruit enarlyling	r animo



Join us for Happy Hour 3-5pm Daily \$3 OFF Appetizers & \$1 OFF Drinks!