



**Montgomery Historical Society**  
**PO Box 47 / 2044 N. Main Street**  
**Montgomery, Vermont 05470**  
[www.montgomeryhistoricalsociety.org](http://www.montgomeryhistoricalsociety.org)

The following is from "Montgomery, Vermont, A History of a Town" by W.R. Branthoover and Sara Taylor.

Jon. P Zachadnyk... bought property on the Hazen's Notch Road in 1962 and opened "Zack's on the Rocks" in the 1970s. It quickly gained a reputation for a beautiful setting, good food, and a quirky ambiance. Zach was active in the Montgomery community, generously supporting fund raisers and institutions. He was a founding member of the now defunct Montgomery Business Association. "Zack's" closed in 2002 and is now a private residence.

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The following is from [www.scenesofvermont.com](http://www.scenesofvermont.com)



## **Welcome to Zacks on the Rocks! An Eclectic Vermont Institution!**

From the purple rocks outside this "off-the-wall" restaurant to coffee served with purple sugar, dining or staying at Zacks is an experience to be remembered. No one who comes here ever forgets that experience. Theatrics abound. During Christmas week, guests are escorted into the tiny, candlelit, three storey dining area by the proprietor dressed in an ermine robe, wearing a crown and ringing a cow bell.

Waitresses who have been there 20 years, (not quite as long as Zack himself who started here more than 30 years ago), serve the guests in nightgowns and slippers. It used to be BYOB, with drinks outside on the rocks, and waitresses in floor-length gowns and bo-beep hats.

**Cosmopolitan** magazine calls **Zacks on the Rocks** "*outstanding and outrageous*," **The New York Times** calls Zacks "*curious and appealing*." It's a "*storybook setting*," according to **Vermont Life** and "*an oasis of gastronomic sophistication*," according to **SKI** magazine. **Gentlemen's Quarterly** refers to it as "*an unusual oasis*."

The oasis is Hazen's Notch Road, Montgomery Center, 55 miles northeast of Burlington, and about 30 miles west of interstate 91. Zacks is close to the Canadian border. If you can find the big Jay Peak ski resort on a map, you can find Zacks. People drive for miles to come here, even going to the trouble of hiring limos for the evening.



## Dining at Zacks

The dining room seats 34 on three levels. The room is filled with outlandish decorations that hang from the ceiling in a kaleidoscope of colors that set the scene for an evening of magic.

The menu comes on a brown bag, with the writing in purple ink. Chose from such items as chicken banana, escargots, veal kidneys, shrimp scampi, duckling, tournados bernaise, grilled salmon in brown butter and mushrooms Monkey Center. Entrées are around \$17. Major credit cards accepted. Reservations are required. Tel: (802) 326-4500826147

## There is more than one Zacks

Besides *Zacks on the Rocks*, you'll discover four other Zacks: *After the Rocks* is the bar. *Off the Rocks* is for Zack and his wife, Gussie. Then, there is '*Fore the Rocks* - undoubtedly one of the smallest inns in Vermont. It's designed exclusively for a couple and costs \$100 per night. '*Fore the Rocks* sits off to one side in slight seclusion. Like the other buildings in the Zack compound (if one may call it that), it's a separate stucco building. Inside it contains a canopy bed, sunken tub, and fireplaces in the living room and bedroom. The windows reveal mountain views and a pond. Finally, there's *Under the Rocks*, the hillside gravesite that Jon Zachadnyk has selected in the local cemetery for himself and his wife.

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From an email sent to the Historical Society

To Whom, etc.

Regarding the information posted on the Montgomery Historical Society link, Jon "Zack" Zachadnyk purchased the property and built his restaurant in 1962, years before he had married "Gussie". He and Betty June Lee were not married until the 1980's and they were divorced/separated in the '90's. Zack's On the Rocks was entirely Zack's own concept and culinary venture for forty years and, although Gussie contributed much to the operation and spirit of the restaurant during her tenure there, Zack remained the driving force and personality that drew visitors there and to the area.



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**JON P. "ZACK" ZACHADNYK**

Burlington Free Press on October 6, 2011



JON P. "ZACK" ZACHADNYK – BURLINGTON / MONTGOMERY CENTER - Jon Payne "Zack" Zachadnyk, 86, passed away on Tuesday, Oct. 4, 2011, at Converse Home in Burlington. Zack was born in Blackstone, Mass. on Aug. 7, 1925, son of the late Alex and Mary Maliniak Zachadnyk. He was graduate from the Blackstone High School and a graduate at Hill's Business College in Woonsocket, R.I. He was in the [Korean War](#) in the 5th Infantry Division.

After his duty in the army, he attended the Culinary Institute of America, in New Haven, Conn. His first job was in Marco Island, Fla. where he received his first culinary award. He worked at the Tyler Place in Highgate, Vt. for two years. He decided to buy land and have his own restaurant in Montgomery Center and that was the beginning of "Zack's On The Rocks," which he ran for 30 years.

He's made many people happy and many friends that will never forget the experience. He had coined the name "Monkey Center" and put this small northern Vermont town on the map because of his restaurant. "Zack's" was known by account executives and bon vivants worldwide. He received many accolades from all over the country and Canada. His flair for the dramatic transformed his dining room into the stage he used to provide his guests with his own unique magical dining experience. The high vaulted ceiling was the perfect complement to the gold gilt accents, silver candelabras and royal purple charger plates of the elegant and formal table settings.

In fact, Zack preserved the tradition of elegant dining when the rest of the world was going casual. He demanded that backwoods hippy drop-outs and funseeking city folk alike "dress" for dinner at the height of an era when dressing up meant putting on a clean pair of jeans. Men had to wear ties and jackets and women were frowned at if they dared to show up in anything as tasteless as a pants suit. For those out-of-towners who wished to indulge in their own On The Rocks experience, Zack arranged for limousines or small buses to assure their safe passage home. Zack served up a "happening" experience as well as classical French cuisine always sporting his signature purple jeweled caftan.

He also drove a purple MG. Zack loved "Monkey Center" and gave back to the community in his signature "MY way" by throwing two annual events. Each year on Valentine's Day, he opened his restaurant to all the elementary students using his culinary talents to prepare a lunch made from school commodities in ways the kids had never before experienced. Each year he welcomed The Meals On Wheels diners to a luncheon at On The Rocks. He funded and oversaw the renovations of The Grange, helping to pay for it by resurrecting local "Guest Chef" nights, a town tradition that had lain dormant for years. In addition, he was the secret angel who paid the electric bill to keep the small Baptist Church warm in winter for its tiny congregation.

Zack knew what was needed to promote and market a business. As a keen entrepreneur, he founded the Montgomery Business Association in the 1960s and oversaw its regular meetings through the '70s. Being a forward thinker, Zack branded the word Rock before branding a word was THE marketing strategy. True to his love and identity with the word whether it was used Before the Rocks (the cottage he built and rented on his property) On The Rocks (the restaurant) or After the Rocks (both the bar he added to the restaurant and his residency in retirement), Zack's final resting stone is a ROCK on the hillside in the Montgomery Center Cemetery.

On Dec. 19, 1999, the Montgomery Historical Society presented him a life time membership in honor of his dedication, care and loyalty to the Town of Montgomery. Following retirement Zack, opened After the Rocks 5 course dining experience, as a fund raiser, at the Unity Church of Vermont in Essex Jct., which was held once per month. After awhile he had to retire again, but loved every minute of it while he could do it. Zach was also honored by having been selected as an honored member of Who's Who in U.S. Executives for 1990 by the membership committee, by the Vermont Lodging and Restaurant Association 1991 Restaurateur of the year and also in 1998 a plaque for pioneer of the industry.

Zack leaves his nieces, Mrs. Mary Lefebere and husband, Leo, Francis Lulu; grandnieces and nephews, Melissa and Steven Lefebere, Lisa Mark and Rachel Mark, all of Huntington Beach, Calif.; cousins of Smithfield, R.I., Olga Despres, and Jackson and Nanci Despres, Irene Rae of Mansville R.I., Susan Zachadnyk, Ged and Helen Zachadnyk of Cumberland, R.I., Carol and Frank Parres of Cranston, R.I.; and his loving companion and soul mate, Lucille Morin of Williston, Vt.

A special thanks goes to the loving and caring staff of The Converse Home and VNA Home Health and Hospice for their personal and heartfelt attention to Zack. There will be no public visiting hours. In Zach's memory everyone is requested to wear something purple to the memorial service to be held at Unity Church of Vermont, 56 Main St., Essex Jct., Vt., at 2 p.m. on Saturday, Oct. 8, 2011, with Rev. Lane Williams officiating. Inurnment will be private and at the convenience of the family in the family lot in Montgomery Center Cemetery. Memorial contributions in Zack's memory may be made to the Montgomery Historical Society, P.O. Box 356, Montgomery Center, VT 05471 or Montgomery Food Bank, 20 Fuller Bridge Road, Montgomery, VT 05470. Arrangements are by John D. Workman, A. W. Rich Funeral Home - Essex Chapel, 57 Main St. Essex Jct., VT 05452. The family invites you to share your memories of Zack or your experience at "On The Rocks" by visiting [www.awrichfuneralhomes.com](http://www.awrichfuneralhomes.com).

The Montgomery Historical Society Board is:  
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