

JACKSON HOLE

HISTORICAL SOCIETY & MUSEUM



CHRONICLE

VOLUME XXXII NO. 3

JACKSON'S HOLE, WYOMING

FALL 2012

Smithsonian Exhibit *Key Ingredients* Visits Jackson

by Shannon Sullivan

The Wyoming tour of the Smithsonian exhibition *Key Ingredients, America by Food* opens on December 13th at the Center for the Arts. Activities in Jackson begin in November (see Page 5 for a complete schedule). The *Key Ingredients in Jackson Hole Food* is a companion food history exhibit opening on December 2nd at the Jackson Hole Historical Society and Museum.

Gathering

The story of food in Jackson Hole must begin with those who knew it most intimately—the earliest inhabitants of the valley dating back as far as 11,000 years ago. In fact, the preparation and storage of food constitutes much of what we know about these people, and that makes sense considering that food is the most primal need.

We know they were nomadic people who probably traveled throughout the valley as different plants and berries reached peak harvest, gathering them and preparing them in the same locations year after year. Several roasting pits have been found near Jackson Lake which indicate regular and consistent use of the same location over a long period of time. Steatite bowls, which could have been used in preparation or for storage, have also been found in the valley. These were probably kept in one place that people knew to come back to since they can be very large and heavy, making them difficult to carry. An array of these bowls



Soapstone bowls from the JHSM collection
1958.0464.001

and other tools will be on display at the Museum during the *Key Ingredients* exhibit.

Hunting

Hunting is an activity that most people think about when they think of food and Jackson Hole culture. Like gathering and preserving plants and berries, hunting remains an important activity in the valley. It's part of tradition and the tourist economy, although it's not necessarily for sustenance today. In 2008, the Shoshone-Bannock Indians participated in a ceremonial buffalo hunt on the National Elk Refuge for the first time in nearly 100 years, an important step in reestablishing their cultural connection to Jackson Hole. But buffalo are no longer the primary staple of their diet. Others might hunt an antelope, deer or elk for food, but it's not really a necessary part of today's diet because it's so much easier to go to the grocery store. Settlers didn't have that option, so elk was an essential food, and groceries could be found

in their backyards. Even during the cattle ranching era, everyone ate elk since they were readily available, and cattle were seen as a business investment, not a food source. An article reprinted in the book *Early Jackson Hole* by Marion V. Allen

states, "Idaho hotels and restaurants on railways, as well as road houses enroute to town, advertise elk steaks and serve elk meat in lieu of other meats to the traveling public, under the name of 'Wyoming beef.'"

The mass starvation of elk in the early 1900s spurred settlers into action, both because the herd was a food supply and an important aspect of the burgeoning outfitting industry. You can say that the National Elk Refuge was created so the settlers could protect themselves from starvation.

"[Deer] are orderly and polite, and although Jim Varley still swears that an eight-point buck once bummed him for a dime in front of the RJ Bar, there is no record of a single deer ever having been booked into the jail. It seems a shame to eat such nice people." Donald Hough, *Cocktail Hour in Jackson Hole*

Picnics and Camp Cooking

"See that for your camping trip is provided a man cook... Dear woman who goes hunting with her husband, be sure that you have it understood that you do no cooking, or dishwashing. I think that the reason women so often dislike camping out is because the only really disagreeable



Early picnic, date unknown. 1958.1182.001

part of it is left to them as a matter of course...In return for not having to potter [sic] with the food and tinware, never complain about it. Eat everything



Roasting pits on Jackson Lake 1958.1243.001

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Organizational News

Girl of the Golden West

by Dr. Sharon Kahin and Liz Jacobson

A little known fact about Dr. Sharon Kahin, the new Executive Director of the Jackson Hole Historical Society and Museum, is that she was the lead vocalist for the "Girls of the Golden West", an interpretive performance of cowgirl songs and range ballads developed for the Wyoming Chautauqua Society's 1983 summer tour with the band called Horse Sense. Their repertoire was taken from oral history interviews and early radio recordings of the 1940s group by the same name and featured songs such as "Roll Along Prairie Moon" and Gene Autry's favorite, "That Silver Haired Daddy of Mine". She fondly talks about how popular these were with the older folks who knew all the words and sang along, happily tapping their feet under the touring tent.

Dr. Kahin joined the museum staff in September, and was selected because of her extensive museum experience and background in the history of Northwest Wyoming, not because of her singing talent. An art historian by training, she has a strong track record of developing public programs and exhibits as an independent scholar. Most recently, she worked as a consultant writing grants for the Eastern Shoshone, Crow and Northern Arapaho for the National Park Service's program in Tribal Heritage Preservation. She also co-founded Utah State University's Native Memory Project in partnership with the Fife Folklore Archives and Department of English. This past summer the partnership worked with Crow historian and storyteller Grant Bulltail to make video recordings of the cultural and visionary landscape of Yellowstone National Park.

Her passion is ethnology, the study and comparison of different cultures, and in particular documenting oral traditions, place names and cultural narratives. She believes the oral history projects she has done on the settlement and heritage of Wyoming's Bighorn Basin and on the Wind River Indian Reservation, funded by grants she wrote and directed for the National Endowment for the Humanities, are among her most important work. "I call this historical search and rescue" she said. "It's very exciting learning firsthand from people with such diverse backgrounds, and it's critical that this information is preserved for future generations."

Dr. Kahin earned her B.A. in Philosophy from the Colorado College in Colorado Springs and both her M.A. and Ph.D. in Art History from Cornell University in Ithaca, New York. Her education also includes a number of years studying abroad at Cambridge University in England, the New York

Institute of Fine Arts and Columbia University. As a teacher, she developed curriculum in the art of the American West for the University of Wyoming and taught courses and seminars at Cornell, Northwest College and Utah State.

Kahin's roots run deep in this part of Wyoming. Her grandmother traveled across Yellowstone by stagecoach in the late 1930s. She proudly says that she is a third generation "dudine or dudette"—her grandmother, mother, aunt and she were all at various times guests of the T-Cross Ranch near Dubois at the base of the Absaroka mountain range, a historic guest ranch that has been in operation since 1918. In 1967, after many years of visiting the area, her mother, a Methodist minister, founded Ring Lake Ranch as



a non-profit ecumenical center and also purchased Spring Ranch as a family home. Both are located outside of Dubois. The latter, shared with her brother, three dogs, two horses and a stray cat, is where Sharon hangs her hat when she is not in Jackson.

From 1991 until 2004, Kahin was the Director of the Wind River Historical Center and Dubois Museum. She helped develop this small rural museum into a regional interpretive center on the natural and cultural history of Mountain Indians of the Greater Yellowstone, as well as a thriving community center with an annual folk arts festival. Kahin also developed programs on the area's unique high elevation archeology, working with University of Wyoming's Dr. George Frison and the internationally known rock art specialist Dr. Lawrence Loendorf. She's created traveling museums exhibits for the National Endowment for the Humanities and a five-part documentary video series on the Sheep Eaters or Mountain Shoshone that airs annually on Wyoming Public Television as part of their fundraising drive.

With her fundraising and grant writing skills, the Dubois Museum was able to

continued on Page 3 - Kahin

Three New Faces on the Board

Steve Morriss was born in New Mexico and grew up in Kansas City. He graduated from Carleton College in Northfield Minnesota, and earned a MBA in Finance at Indiana University in Bloomington, Indiana. He later became a Certified Public Accountant. Steve held a variety of positions in the petrochemical industry. Before he retired, he was Asia Pacific Treasurer for BP PLC and CFO of BP's Global Polymers business. He and Sue lived in Singapore for eight years.

Steve's father worked several summers in Yellowstone in the late 1940s, and brought the family to the area for numerous vacations. After Steve brought his future wife, Sue, on her first trip west, she shared his love for the mountains. In the late 1970s they began a 15+ year tradition of annual backpack trips in the Wind Rivers. Early in their lives, they decided the Jackson area was where they wanted to retire. As Steve says, "Jackson is the only place we have lived by choice." Steve and Sue have been property owners in the valley for over twenty years.



Having a deep interest in history, Steve's contributions to the Historical Society and Museum prior to joining the Board included writing articles for the *Chronicle*, serving as Museum docent, helping develop the Museum hallway and Stan Klassen Research Center photo exhibits, editing oral histories, conducting research, and providing event support, including photography.

Steve's other volunteer activities have included: JH Therapeutic Riding; JH Wildlife Foundation; Old Bill's Fun Run, and Grand Teton Music Festival.

Teresa Nelson-Bragg is a Wyoming native. Her family moved to the Jackson Hole area in the late 1800s and homesteaded in the Moran and Kelly areas. The preservation of her own family history by her grandmother Fern Nelson, among others, shaped Tere's love of history and desire to preserve and share it with the next generation.

She graduated from Jackson Hole High School and then earned her law degree from the University of Wyoming in 1996. Tere has lived in several communities in Wyoming which has given her a unique perspective regarding the challenges faced by Wyoming citizens. She has been an instructor at the community college level and taught psychology, business and government. She spent several years working in contract management and



right-of-way acquisition for an energy company. Most recently she was engaged by the State of Wyoming Department of Health as a Prevention Specialist supporting non-profit community coalitions throughout the state that focus on promoting community health and lowering substance abuse.

Tere is the mother of two middle school boys and is currently homeschooling. She is very active in their curriculum, from academics and music, to sports and values development. Additionally, Tere is an avid outdoorswoman. She enjoys hunting, fishing, camping, riding horses, and skiing. Her hobbies also include writing, sewing, crafting and painting.

Jennifer Tennican grew up on the East Coast of Central Florida where as a schoolchild she watched space launches at Cape Canaveral. She earned her B.A. in English at Wellesley College in Boston. She worked as a headhunter for a scientific and technical search firm and as a commercial real estate appraiser before starting her production company, JenTen Productions in 2000.

Jen has experience in all aspects of documentary production. While living in Massachusetts, she took film and video productions classes at Emerson College and The International Film and Television Workshops. She interned with independent filmmakers in the Boston area and worked as a production assistant on several NOVA shows for PBS. She



produced and directed an independent documentary about a Boston-area rock climber's epic journey to create a route on Cannon Cliff in New Hampshire. The film, *Benedictus*, was an official selection of the Vancouver International Film Festival in 2007 and People's Choice Runner-Up at the Alpinist Film Festival in Jackson, Wyoming. In 2009, she co-produced and directed a short documentary, *The Grand Yodeler*, for the Wyoming Short Film Competition which was also selected as People's Choice Runner Up.

Kahin - continued from Page 2

add five buildings to its complex. She raised over \$800,000 to move and restore a historic resort building built by Swedish tie-hacks, the 3,500 square foot Dennison Lodge which hosted celebrities Clark Gable and Carol Lombard. Disassembling, transporting and reconstructing the log building on its present location took a concerted and often tortuous effort. But that's another story...

How does Sharon view her role with the Jackson Hole Historical Society and Museum? She wants to help the museum move beyond the local—to look at how our Jackson Hole history relates to the region, the nation, and the world. For instance, this area played a huge role in the creation of the conservation movement and in defining our sense of national identity.

Sharon describes museums as "context providers" for interpreting history, and would like to explore the history of Jackson Hole and the surrounding environment from multiple perspectives. Part of her plan is for the organization to pursue many more collaborative projects that include working with Grand Teton and Yellowstone National Parks, the Bridger Teton, the Greater Yellowstone Historical Society (an official chapter of the Wyoming State Historical Society which she started and has been president of since 2010) and the many Native American peoples who have a significant connection to Jackson Hole and the Greater Yellowstone area.

In addition to her documentary work, she has written, directed, produced and edited promotional and educational videos for non-profits and government agencies. She won the 2011 Wyoming Short Film Contest with *Highway 22 Revisited*, a comedic spin-off inspired by her work on *The Stagecoach Bar: An American Crossroads*, a one-hour documentary produced for the Jackson Hole Historical Society and Museum. The documentary premiered on June 27, 2012 to a soldout house at the Center for the Arts. It has been selected for inclusion in numerous national film festivals, and DVDs of this popular documentary can be purchased at the museum store.

Jen and her husband Michael are avid rock climbers. They have been married since 1997, and have lived in Jackson since 2002. Michael is a management consultant, and volunteers as the head of the St. John's Hospital board. In addition to her video production work, Jen makes appearances as The Recycling Avenger to teach children and adults how to be a hero by recycling. Her most recent appearance was at the Harvest Festival in Jackson.

She joined the JHHSM board because she wants to preserve the stories and unique voices of the people of Jackson Hole. She hopes that her experience with visual storytelling as well as her community connections, established through the production of the Coach film, will allow her to be an effective board member.

Key Ingredients - continued from Page 1

that is set before you, shut your eyes to possible dirt, or, if you cannot, leave the particular horror in question untouched, but without comment.” Grace Gallatin Seton-Thompson, *A Woman Tenderfoot*, 1900.

No matter where you go in the summer, it's inevitable that you'll run into someone picnicking or camping. Although their lives were maybe a little more complex than ours are today, early settlers came here for the same reasons that people do today—the view. And there's no better way to experience it than eating outdoors. Camp cooking is associated with everything from cattle drives to outfitting to working on the



Jackson Lake Dam crew cooking supper, c. 1915
1958.0773.001

Jackson Lake dam. On the other hand, picnics have often been associated with leisure. These gatherings provided prime reasons for people to be social, and, despite the work, people had fun. How the food tasted was often beside the point although since their popularity hasn't decreased, it's safe to assume that this became an important factor at some point.

Dutch oven cooking was a necessity for camp cooks, and the tradition remains alive today almost as an art form. In *Fiction and Fodder from the Tetons*, Margaret Feuz waxed poetic describing recipes cooked in a Dutch oven.

“There's a great variety of food you can prepare in a Dutch oven and as you go along you can experiment...”



Dutch oven cooking over a campfire, c. 1930s
HS.0156

“You don't have to be a cowboy to cook cowboy spuds in a Dutch oven. Build your camp fire of either native pieces of wood or you can use commercial charcoal. Let it die down a little, then put on the Dutch oven and add several pieces of either salt pork or fresh side pork (we like the fresh side pork), cut this up in small pieces. Stir it well while it starts to cook so it won't burn. After it starts and has good hot grease in 'the bottom of the Dutch oven' add the potatoes, peeled and

sliced, then add lots of onions cut up, salt and pepper. Put the lid on the Dutch oven and let it cook slowly. Stir often so they won't burn. This is practically a meal in itself and you won't need much to go with it. We like a salad and then if you want a real cowboy picnic serve cooked dried apricots and raisins with it, or Spotted Pup with canned cream. (Spotted Pup in case you don't know, is rice and raisins cooked together, and it's delicious.) We like two Dutch ovens, and in the second we put biscuits. Put a little bacon grease or shortening in the bottom of the Dutch oven and let it heat, then drop in the biscuits, cover with a lid, put on low coals, put a few coals on top of the lid (you'll probably burn them the first time), and let them bake while the spuds cook.”

“Baked beans are another dish twice as good in a Dutch oven outdoors. Of course the men in the camp cook on these all day, and that is the way it should be done, but not many of us are fortunate enough now to be able to spend all day on a picnic. We cook the beans first at home, usually the day before. On the picnic we put them in the Dutch oven with pieces of fresh pork, or sausage, or bacon. We like the white beans and the sausage or fresh pork best. Add quite a lot of onions cut up, some celery cut up fine, a good gob of catsup, salt and pepper. Let it brew for at least an hour slowly, then add



Cooking in Dutch ovens 2003.0117.330a

a handful of brown sugar and brew a few more minutes. Taste it. If it isn't perfect add a little more of something or other until it is.”

Families and Ranching

In the early days of valley settlement, people used what they could to preserve their food. Game was hung outside of cabins all winter with pieces being chopped off as needed, although often frozen solid or slightly rancid. Everyone also survived on supplies that were brought over the Pass—simple canned goods and flour would help isolated ranches get through the winters. During the short growing season, vegetable gardens and chickens were common in many yards. While there was still ice on the lakes, large chunks would be cut out

and taken to ice houses in hopes that it would last long enough to keep food cool. In short, everyone did everything they could think of to survive on the food available throughout the year.



Ted Hartgrave and Al Shotz cutting ice.
1958.1740.001

Fanny Kemble Wister recalled the following ranch fare, “We had many canned tomatoes; and on the days when a steer was shot for beef, we would have some for supper that night. We ate dried, smoked, salted bear meat (like dark brown leather); fresh elk too tough to chew; trout caught by my father... We frequently found dead flies between the flap jacks at breakfast, and we drank condensed milk.”

A Bar BC dude ranch menu tartly informs guests of the origin of foods available at the ranch. The melon is listed vaguely as coming “From The Far West” and the elk meat was noted for who shot it and not how it was prepared.

Chuckwagons and Tourism

Although symbolic of food in the Old West, chuck wagons probably weren't common on cattle drives in this valley. But at some point, they became popular tourist draws. Chuckwagon barbecues began to spring up in the valley as

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tourism increased, and these restaurant style venues offered the experience of a camp cookout without the mess.

As tourism gained more steam, luxury became a clear factor. People continued

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Key Ingredients - continued from Page 4

to be fascinated by the romance of the West but wanted food that could be found anywhere else.

What started out as simple necessity for the few travelers that passed through has grown into a booming industry with hundreds of places to purchase food and dine out today. The ease of getting exotic foods by air delivery has improved both the variety and freshness. It's easy to find almost anything that you might crave. There are food festivals, farmer's markets and ethnic grocery stores. We also pay a lot more for our meals than we ever have before, an expectation when living in Jackson Hole.

With the accessibility of food in Jackson Hole has also come soul searching

about what people should eat. Many of the ways earlier people were forced to eat in the valley are now how people want to eat. In the twentieth century it was a relief not to have to grow food and preserve it thanks to modern invention. Now people are trying to learn how it used to be done. Some research today supports the idea that wild game is healthier to eat than commercially produced livestock. Several local businesses sell game meat which allows us to eat elk and buffalo without having to hunt and butcher the animals. Fresh farm-grown vegetables and fruit from Driggs and Victor can be on your table in an hour, whereas in the early 1900s, it would've taken one to three days to get these foods.

What has remained the same since

100 years ago in Jackson Hole is how seriously locals take their food. The social gatherings around campfire cookouts and at restaurants are still an important part of life, but the livelihoods of many remain dependant on how people eat. Food is fun but it's also serious business. So actually, not much has changed.

Key Ingredients: America By Food has been made possible in Jackson by the Wyoming Humanities Council.

Key Ingredients: America By Food is part of Museum on Main Street, a collaboration between the Smithsonian Institution and the Wyoming Humanities Council. Support for Museum on Main Street has been provided by the United States Congress.

The Smithsonian is Coming to Jackson!

LOCAL EXHIBIT



225 N. Cache

December 2 - March



SMITHSONIAN EXHIBIT



Center for the Arts
240 S. Glenwood

December 13 - January 20



- | | |
|-----------------|---|
| November | Food for Art: After School Workshops
Grades K-2 and 3-5, call Art Association, 733-6379 to register |
| December 2 | Local Exhibit Opening
Folklife Specialist Andrea Graham and Children's Workshop
1-5 p.m., Jackson Hole Historical Society & Museum, 225 N. Cache |
| December 13 | "Soup-Off" Contest ~ Center for the Arts
Vote for your favorite soup. 12-1 p.m., Center for the Arts lobby
Key Ingredients Traveling Exhibit & "Flash in the Pan" Openings ~ Food by CWC Students
5:30-7:30 p.m., Art Association, Center for the Arts |
| December 15 | Mardy Murie Christmas ~ Cookie Swap and Program
2-5 p.m., The Murie Center in Grand Teton National Park |
| January - March | Foodies Book Club with blogger Annie Fenn
Teton County Library. Call Oona Daughtery, 733-2164, to register |
| January 5 | Pie Sale ~ JHHS Culinary Arts & Arts Depts.
Buy student-made pies & plates to benefit Jackson Hole Cupboard
4:00 p.m., Jackson Hole High School Basketball Game |
| January 22 | Dutch Oven Cooking Presentation
Jessica Flock, Wyoming Humanities Council Speaker
7:00 p.m., Jackson Hole Historical Society and Museum |
| January 24 | Voices of the Valley Storytelling Program
Laurel "Bru" Wicks and Jim Terry, restaurant entrepreneurs
7:00 p.m., location to be announced |

Key Ingredients: America By Food is part of Museum on Main Street, a collaboration between the Smithsonian Institution and the Wyoming Humanities Council.

www.jacksonholehistory.org
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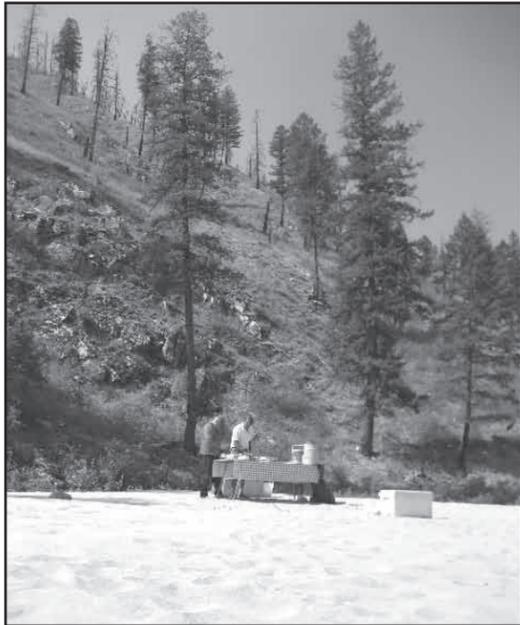
Thank you Community Foundation of Jackson Hole! Thank you Jackson Hole!

Salmon River Raft Trip Benefits Museum

by Liz Jacobson

Two couples took advantage of an epic adventure to benefit the Jackson Hole Historical Society and Museum. Members Mary and Lee Cutler and Nancy and Dick Riddle joined river guide Wayne Johnson, owner of the Salmon River Rafting Company on a four-day trip in late August and early September down the historic Salmon River in Idaho. Twenty percent of the trip cost was donated to the JHSM thanks to the Cutlers, Riddles, and Wayne Johnson!

They floated the river by day and stayed in accommodations each night ranging from rustic cabins to modern lodges. Everyone agreed the meals were wonderful and better than they thought possible on a raft trip. Mary, Lee, Nancy and Dick couldn't say enough good things about Wayne, his sidekick Steve Gale and the rafting experience. "It was the most fun I've ever had in my life," says Mary. She wants to do the trip again for a family reunion.



Lunch stop on a beach.

Complex fire burning nearby which eventually burned approximately 367,000 acres. The first night's destination was at the River of No Return Lodge where they stayed in a rustic cabin Nancy refers to as the "baked potato" because it was wrapped in silver fire protection material. From the raft they saw a few trees burning and a small group of firefighters marching along. This didn't dampen their spirits, but the river sometimes dampened them when they rushed through some wild sections of rapids.

Along the way, the group enjoyed delicious lunches on pristine white sand beaches, kayaking in calm areas of the river Wayne called "duck ponds", floating through gorgeous scenery and observing eagles, osprey, deer, bears, bighorn sheep and chuckers. Running periodic rapids was an exciting part of the trip, and Nancy laughingly remembers the commands of "down deep, down hard, down fast" and "lock in" to anchor their feet in the toe pockets or under the middle tubes of the raft.

Small planes met them at the last landing site for their return trip, and they were sad to see the adventure end. Mary, Lee, Nancy and Dick all agreed that they were well taken care of and would highly recommend Wayne and his Salmon River raft trip. What a great way to benefit the Jackson Hole Historical Society and Museum while having the time of their lives. Nancy gave the best recommendation of all—"I wanted to keep going!"

Nancy said the trip was a wonderful link between the Jackson Hole Historical Society and Museum and the Salmon River. "We learned so much about the history of the river and the people who lived along its banks," she said. Lee loved the fact he didn't have to do any research and planning that he usually has to do for trips. Dick said that Wayne is the ideal person to go with because he is so knowledgeable. Not only do Wayne and Steve entertain rafters with stories, poetry and songs, Wayne even carries along an ammunition box with his traveling library. Letters and anecdotes he collects from local old-timers added to the interesting stories.

The group discovered aspects of the area's history as they stopped at different points of interest along the river including homesteads, a swinging bridge, the Buckskin Bill Museum, a hot spring, and pictographs made by the Shoshone Bannock Indians possibly as early as 7,700 years ago. Not only did they experience the "thrill of the river, but learned about respecting it and its people," said Dick.

The paddle boat and the "sweep" boat, which carried gear and food, averaged around sixteen miles a day, with the longest stretch on the first day of twenty-one miles and the shortest stretch on the last day of ten miles. The weather was beautiful, though sometimes smoky, with the Mustang



Mary, Lee, Nancy, Dick and Wayne at the end of their trip on the "River of No Return."

Stan Klassen Research Center: More Than Just a Library

by Clayton Caden

Since the opening of the Stan Klassen Research Center nearly five months ago, we have discovered that it is more than just a space to house our collection of over 16,000 historic photos, 10,000 documents, over 400 oral histories, microfilm, rare books, library, and the media collection. While these materials are invaluable to our collection, it is the substance within that makes them invaluable to our community and beyond.

In the short time our doors have been open, the Research Center's resources have had a diverse impact on visitors. Our goal is to be a source of education and community enrichment, and we have seen substantial success. We have aided PhD candidates and graduate students from institutions ranging from the University of Montana to Brown University. We are also taking our resources out to the community by collaborating with pARTners through the middle and high school Flash Fiction project utilizing our photo collection and primary sources.

This aspect of the Research Center helps us become more than a museum and a viable educational resource in the valley.

There is another and equally as important function of the Research Center—the preservation of memories. On several occasions family members have reconnected by just opening a file



or searching our photo collection. For example, two great grandsons of Teton County's first Sheriff, Jim Francis, met through sheer coincidence by requesting research on the same day. The Research Center has become a place where people

can come see who their ancestors are and learn more about their lives and personalities. It is truly rewarding to witness the emotional connections and see the formation of memories our patrons experience when visiting the Research Center.

These qualities of the Stan Klassen Research Center are evident, and I believe we are just scratching the surface. By utilizing the new archival techniques available, we will be able to share our collection with a wider public and safely preserve them for future generations. The outstanding volunteer work of Bill Chaney has made this even more possible. Due to his dedication and attention to organization, the vertical file system with over 10,000 documents will be ready to take the next step towards preservation. Mr. Chaney has set the example for the kind of volunteer work and community interest that is vital to our organization and preservation of our collection.

Welcome First Time New Members and Business Partners (August to October):

Tamara and Richard Albrecht
 Bill and Marilyn Arland
 Suza Bedient
 Tere and Bob Bragg
 Roger and Harrit Butterbaugh
 Nancy Carey
 Sue Ernisse
 Kit Farwell
 Samuel Harrell
 Sharon Kahin
 Kerry Lamb
 Joan Lapham
 Judy Lenoir

Carol Mongeluzzi
 Hailey Morton
 O’Ryan Cleaners
 Marcia and Charles Parsons
 Ila Rogers
 Barbara and Elias Sedlin
 Florence Shepard
 Jennifer and Michael Tennican
 Town Square Tavern
 John Underhill
 Glen Wiley
 Julie and Dave Young
 Bob and Joanie Zelnio

Upcoming Events

November

Thursday, November 8, 5:00-7:00 p.m.
Chamber Chili Mixer

Hosted by Jackson Hole Historical Society and Museum
 Museum classroom

Tuesday, November 13, 7:00 p.m.

Local Author Series

Earle Laysen, *The Jackson Hole Settlement Chronicles: The Lives and Times of the First Settlers*
 Museum classroom

Thursday, November 22
Happy Thanksgiving!

Thursday, November 29, 7:00 p.m.
Olde Tyme Christmas

Wort Hotel, Jackson Room
 Stories, music, and refreshments

November 18 through December 2
Museum and Store closed

December

Sunday, December 2, 1:00-5:00 p.m.
Key Ingredients Local Exhibit and Christmas Exhibit Openings

Speaker, children’s class
 Museum classroom and gallery

Tuesday, December 11, 7:00 p.m.

Local Author Series

Gap Pucci, *We Married Adventure*
 Museum classroom

Thursday, December 13,
5:30-7:30 p.m.

Key Ingredients Smithsonian Exhibit Opening

Art Association, Center for the Arts. Exhibit on display through January 20, 2013

Saturday, December 15
2:00-5:00 p.m.

Mardy Murie Christmas

Cookie swap and program
 Murie Center



Bronze Cowboy Named

The museum received twenty-eight entries in this summer’s contest to name the new bronze sculpture located in front of the Jackson Hole Historical Society and Museum at 225 North Cache.

The sculpture is of a turn of the century cowboy, created and donated by artist Georgia Bunn and a generous anonymous donor.

The staff carefully reviewed the entry forms which included reasons the contestants chose the name. The vote was overwhelmingly for naming him “Slim” in honor of the founder of the museum, W.C. “Slim” Lawrence.

Although there were two entries for this name, Shay James won because hers was submitted first. She received two complimentary tickets to the Slim Lawrence Barbecue on August 19th.

Other names were Billy, Moose, Bruce, Bob, Hank Boone, Cody “Pot-hole” Moran, Charlie “Stink-eye” Larson, “They’re late!”, Vigilant Virgil, “If the hat fits, wear it”, Jackson Hole Cowboy, Colt, Farley Dupree, Slim Colter, Top Shot, The Lone Cowboy or Jackson’s Lone Cowboy, Slats, “Just Passin’ Thru”, Jack, Cache, Jackson Joe, Buck, Shorty Williams, William “Bill” Kelly, Home Rancher, and Jack Be Quick.

Thank you to all the contestants who participated, We enjoyed your creative names and the thoughtfulness you put into them.

**Volunteer opportunities available at the JHHSM ~
 Contact Brenda Roberts at 733-2414**

More to the Story...Addendum to the National Elk Refuge Story

by Steve Morriss

The previous issue of the *Chronicle* contained an article on the establishment of the National Elk Refuge. I highlighted that Robert Miller, the third homesteader in the valley, sold his 160 acre homestead in 1914. While true, the comment significantly understates the actual 1,240 acreage that Miller and his wife Grace sold to the government for the Refuge. In addition to Robert’s homestead, Grace established her own “desert claim” in 1898, and Grace’s sister, Hattie Green, established a homestead that she eventually sold to Grace. Both Robert and Grace purchased neighboring acreage from Michael Detwiler, Thomas Brown,

John Hicks and Maggie Simpson to name a few. Robert, whose nickname was “Old Twelve Percent” for the rate he charged on loans to his neighbors, also acquired acreage through mortgage foreclosures.

The Miller’s sale of 1,240 acres occurred in two separate transactions. One was Robt. E. Miller and Grace G. Miller, deed of 600 acres for \$15,000. The other was Grace G. Miller and Robt. E. Miller, deed of 640 acres for \$16,000. In today’s dollars the two transactions would total about three quarters of a million dollars.

For more on the Millers and their colorful life in Jackson, see our video “The

History of the Miller House and National Elk Refuge” by using the interactive iPad at the museum or by going to *YouTube.com/JacksonMuseum* and clicking on the fourth video in the list.

Sources

National Elk Refuge Historic Miller Ranch. Pamphlet: U.S. Fish and Wildlife Service

Robert E. Miller, an enigma. Doris Platts, 2004

Teton County Land Records
 BLM Land Records

Join us in our Mission — Preserving and Sharing the Heritage of Jackson Hole

Seven hundred and sixty members of the Jackson Hole Historical Society and Museum are the heart of our organization. More and more people are learning about the value of our mission thanks to our members. We want our membership to grow, to engage more and more people in supporting the new, year-round history museum for our community, and to increase our potential to achieve our organizational goals. If you are not a member, will you become a part of our vision? If you are a member, will you invite at least one person to join? Business Partnerships are also available. Below is an individual membership form to complete and mail in, or you can join through our website www.jacksonholehistory.org. Thank you for your support!



WANTED

~NEW MEMBERS~

Individual Annual Membership Application

Benefactor \$1,000 <input type="checkbox"/>	Family (children under 18) \$60 <input type="checkbox"/>
Sustaining \$500 <input type="checkbox"/>	Individual \$35 <input type="checkbox"/>
Contributing \$250 <input type="checkbox"/>	Senior (65 and over) \$25 <input type="checkbox"/>
Friend \$100 <input type="checkbox"/>	Student (K-12) \$10 <input type="checkbox"/>

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 P. O. Box 1005, Jackson, WY 83001
 or join online at www.jacksonholehistory.org



Become a Business Partner today!

The Benefits of Annual Business Partnerships:

FRIEND PARTNERSHIP: \$100

- Partnership ID card
- Quarterly *Chronicle* with interesting historical articles and list of upcoming events
- Free admission to the museum and regular programs for business owner/principal
- Two reusable employee passes to the museum and regular programs
- 10% discount on purchases at Museum Store
- Recognition in publications and program fliers

CONTRIBUTING PARTNERSHIP: \$250

- All of the above, plus —
- Choice of 8 x 10 historic photograph

SUSTAINING PARTNERSHIP: \$500

- All of the above, plus —
- \$25 gift certificate to the Museum Store

BENEFACTOR PARTNERSHIP: \$1,000

- All of the above, plus —
- Listing/link on our website

Member Benefits	Annual Dues							
	Benefactor \$1,000	Sustaining \$500	Contributing \$250	Friend \$100	Family (Children under 18) \$60	Individual \$35	Senior Individual (65 +) \$25	Student (K-12) \$10
Membership card	X	X	X	X	X	X	X	X
Free admission to Museum	X	X	X	X	X	X	X	X
Free admission to regular programs	X	X	X	X	X	X	X	X
Ten percent discount on purchases	X	X	X	X	X	X	X	X
Quarterly Newsletter with historical stories	X	X	X	X	X	X	X	X
Choice of historic photographic 8 x 10	X	X	X					

We Appreciate Our Business Partners!

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 The Virginian Lodge
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Cowboy Village Resort
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Jackson Hole Art Auction
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We can help you wrap up your holiday shopping!



Great Gift Ideas at the Museum Store

- Historic photographs - order from collection of 16,000
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- *The Stagecoach Bar: An American Crossroads* DVDs
- Children's toys, games, DVDs and books
- Silk scarves, jewelry and American Indian beadwork
- Etched Jackson Hole Museum wine glasses or mugs
- Variety of items for the home such as pillows, tea towels
- and much more!

Gift memberships that fit your budget and fill their stocking, and come with great benefits:

- Free admission to museum
- Free admission to regular programs
- 10% discount in museum store
- Quarterly *Chronicle* mailed directly to you

Starting at \$10 for students
 \$25 for seniors
 \$35 for individuals
 \$60 for families

You can also consider making a tax-deductible donation in honor of a family member or friend. It's a great way to give a meaningful gift and protect the future of the valley's heritage.



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"Our Heritage ~ Grand and Alive"

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