

# News from The Red Caboose

WINTER 2018



# The Gateway Gallery: A Downtown Venture

By Paul Shea, Director

Two new and exciting happenings kick off the New Year at the museum and the beginning of our fifth decade of operation. We have adopted a new logo and are working toward a new business prospect for the museum.

After much consideration and work by the boards and staff, and with the help of Markouture, the new design incorporates the official Park County logo while highlighting that we are the county's museum. The graphic reflects our area's mountains, fields, and the Yellowstone River. The white shape on the mountain is modeled after the actual shape of Park County.

Why did we replace the previous logo that featured a stagecoach? The former logo highlighted the museum and the county's relationship to Yellowstone National Park. While the stagecoach is a dynamic representation of early travel to

the park, the museum comprises more than just its connections to Yellowstone. There are the stories of Native Americans, pioneers, the the railroad, and numerous other aspects of our history. A single icon could not represent the fullness

Rob Park and Paul Shea posing with some of John C. Haberstroh's photographs that Rob has printed, matted, and framed.

of our mission, the scope of our collections, and what we represent in the community.

We also plan to design several representative icons that can be used for specific purposes: perhaps a plow for homesteaders, a tipi for Native Americans, a train for

transportation and so on.

Now we're ready to design gift shop items: t-shirts, hats, tote bags, and more to enhance our image.

Even more exciting is a business proposal between the Friends of the Yellowstone Gateway Museum

> and Rob Park of Park Photography. He has been our contract printer for ten years and has done exemplary work. Rob prints all of our exhibit story boards and photos requested by our patrons.

Rob will open his photo gallery, called the Gateway Gallery, on Main Street in the former Floral Boutique location. His proposal is to showcase mostly historic photos of Park County and

the surrounding area. These photos will be from the museum's collections; each sale will earn the museum a commission. Rob will print, frame, and display the photos and customers can purchase a variety of sizes framed or

(continued on page 2)

(continued from page 1) unframed. Rob is also making available to the Friends space for retail gift shop sales and a small exhibit space to showcase the museum.

This is an incredible offer that will bring the museum to a more centralized location, likely increasing foot traffic to the museum by both county residents and visitors. Being downtown is a major step up for us in our need to make the museum more visible. It will also enhance museum revenues, helping us make the museum a must-see attraction and a community center.

On another more mundane (but important) note we have updated our membership dues and sponsorship fees. The Friends have discussed this issue for over a year. After reviewing what other regional and statewide museums of the same size are charging for membership, we found that our dues were low. We decided to raise our dues to align more with what is found throughout the state and region. This is another way to increase revenue, making it possible for us to continue to bring our members a quality experience and value.

As we continue our work making our museum an outstanding regional interpretive facility and research center—one that the communities of Park County can be proud of—your support is especially important. With the new business partnership and membership fee structure we can weather better the uncertain future of our government funding. We hope you will agree and continue to support the many projects and fun happenings at the Yellowstone Gateway Museum.

#### Two New Board Members

The Friends board welcomes two new members, Kate Todd and Sabine MacInnes. Kate was born



Kate Todd and Sabine MacInnes pose in front of Bíishe Kóokisshe, the museum's taxidermied bison.

in Pittsfield, Massachusetts and was raised mostly in Michigan. She studied English and history at Michigan State University and Portland State, and then moved to Cannon Beach, Oregon.

Kate next resided in Big Timber, Montana where she met her husband Stan Todd in 1989. They married four years later and lived in Billings until 1998 when they purchased a house in Livingston. Kate helped care for his mother who was a Livingston native. (Stan was raised here, too.)

Kate served on the Park County Friends of the Arts board of directors, where she also was president. Kate is also an artist, delving mostly into folk art. She worked as a financial advisor with Ameriprise Financial for several years. Kate's excited to be on the museum board and said, "I look forward to putting energy into event planning and fundraising." We look forward to her help in

both of these areas.

Sabine MacInnes' father was a coal miner in Germany who immigrated to Lethbridge, Canada where she was born and raised. Sabine graduated from the Gemological Institute of America after high school and initially worked in gemology. She then studied nursing and became a Registered Nurse. Sabine and her husband, Ken MacInnes, lived and worked in the Dallas/Fort Worth area before they moved

to Livingston in 2016 when Ken became the new fire chief of Livingston Fire and Rescue. She began working for Livingston Healthcare in 2017.

Sabine desired a more extensive knowledge of Livingston's history in relation to her southern Alberta hometown history. Finding railway, agriculture, and windy weather parallels have made this area a good fit for her. She enjoys local people's stories about their family's deep roots and the challenges they overcame to survive and thrive here and she appreciates the knowledgeable local artists, scientists, and cultural experts who bring context to the museum's exhibits. Sabine considers it an honor that people have entrusted their family artifacts to the museum. She particularly enjoys her role as a museum docent.

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#### Boards and Staff

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#### Museum

118 W. Chinook Street Livingston, MT 59047 406-222-4184

museum@parkcounty.org yellowstonegatewaymuseum.org

#### Thanks to Our Esteemed Volunteers

Mary Jane Ammerman Nick Amsk Reeva Bohannon Merrilee Bryan Shannon Burke Daniel Davidson

Steve Fox Melissa Frady Jessica Guldon Allison Parrish Jamie Potenberg Susan Sewell Amanda Shaw Carol Woodley Ellen Zazzarino & Board members!



Museum volunteers pose in front of a tiny jail in Martinsdale enroute to the Charles M. Bair Museum, last year's volunteer appreciation field trip.



Long-standing members of our Collections Committee peruse a new donation made by the Neal family.

#### Good Fit?

Would you enjoy volunteering at the museum? We're always looking for: creative- and builder-types for exhibits; detailoriented writertypes for cataloging; people who like working with youth and the public in general: docents (guides), front-desk or program/event workers; oral history interviewers; and researchers. We do many different projects every year and probably have a job that would fit vour (or a friend's) talents and interests. Volunteering is a great way to enrich your life and to help your community. And your schedule is your own! Stop in and talk to Paul or Karen: we'd love to talk to you!

# MUSEUM HOURS

WINTER: (10/1 - 5/25) 10 AM - 5 PM, Thurs. - Sat.

**SUMMER:** (5/25 - 9/30) 10 AM - 5 PM, 7 days/week

RESEARCH CENTER: 8 AM - 5 PM, Tues. - Fri.,

Please call for special groups or research appointments.

# Where Have All the Barber Shops Gone?

By Bruce Graham



Three men getting a shave and a haircut at Alexander VanBrocklin's barber shop. Located at 111 N. Main St. in 1904, by 1915 he and his son, George, operated at 119 W. Park St. where George worked as a barber until he died in 1956. Sax and Fryer Collection photo.

his little joke. Tom had so many tales to tell that he wrote a book,

Hang a White Dish Towel in the Window Tonight, about growing up in the country north of Big Timber.

When I graduated from Park High School in 1964 none of the males wore long hair—it may have been a school dress code—but as soon as they left school some guys let their hair grow and they sported beards and pony tails. This was the beginning of the hippy movement in the United States. I went into the Army in spring 1965; at the induction center grown men were crying because their beards and hair were shaved off.

I have thought a lot about the men who would have become barbers and what they were doing instead of cutting hair to (continued on page 5)

Barber shops have disappeared like the milk man, the telephone operator, and neighborhood grocery stores. In this article I give you a little barber shop history, a couple of stories, and a theory.

My dad took me to Tom Osen's barber shop when I was a young kid. Tom would place a board across the arms of the barber chair for the little kids to sit on while they got their hair cut. I continued to get my hair cut from him most of the time until he retired. He always had some good stories. There were two pictures on the wall across from the barber chair: one was a picture of Custer's Last Stand and the other was of two guys sitting on a street curb. One day I asked Tom who the two guys in the picture were and he said "that's my Dad and me." Many years later I saw the same picture and it was actually Will Rogers and Charlie Russell. He got me good on that story and probably enjoyed

### Shave and a Haircut...1965

Gene's Barber Shop 119 West Park St. Gene C. Wink

Jackson Barber Shop 108 N. Main St. John M. Jackson

Kens Barber Shop 109 ½ S. Main St. Ken Dyer

Lewis Barber Shop 104 N. Second St. Jess L. Lewis

Sanitary Barber Shop 127 S. Main St. Lynn Kruse Osen Barber Shop 106 E. Callender St. Tom Osen

Park Barber Shop 102 W. Callender St. Dwayne S. Runyan

Yellowstone Barber Shop 112 W. Callender St. Oscar A. Wallace

Style Barber Shop 114 W. Callender St. Lloyd B. & James C. Griffith

Palace Barber Shop 118 W. Callender Delbert W. Armstrong





I used Polk Directories in our Research Library to compile the above data. After 2004, only online city directories are available. A local telephone book was used for 2016 data.

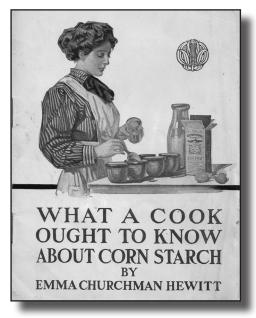
#### (continued from page 4)

make a living. My theory is that they all became fishing guides; they could tell their stories and gossip to their captive audiences. In 1965 there were very few fishing guides in Livingston and now they are everywhere. Just drive to any fishing access site on the Yellowstone and you will see them and their clients gearing up, getting ready to hear or make up a good story.

## Jello and I Have History ~ Part II

By Merrilee Bryan

Editor's note: This is the second installment of an article that the author wrote after cataloging cookbooks for the museum. It chronicles changes on the culinary homefront. One recipe simply confounded me. I've read and re-read the directions and they defy the imagination. Comprised of just a few sentences, a 1909 Kingsford cornstarch advertisement suggested forming egg- shaped mounds of cornstarch and serving it with a vanilla custard sauce as a delicacy for children. Now, any cook knows that cornstarch dissolves instantly in liquid and is frequently used to thicken juicy pies or to make sauces. But the directions omitted how to form a solid egg of cornstarch and liquid. And how



could you possibly tolerate eating a lump of cornstarch?

The last hundred years have radically altered our eating habits. The nation's infrastructure

developed and spread with the advent of motorized vehicles. Travel opened up for both country and city dwellers and folks often weren't at home as meal time rolled around. Roadside restaurants popped up and food stands offered local specialties like saltwater taffy or deep fried clams on the West Coast, regional favorites like Mexican enchiladas and tamales in the desert Southwest, Cajun cooking in New Orleans and Asian cuisine in port cities. The burgeoning highway system allowed growers and producers to move their goods faster and farther. Refrigerated trucks could transport perishables like dairy products and bring

(continued on page 10)

# Moments from Our 40th Year ~ 2017

























# Recent Donations ~ Thank you!

#### **Collections Donors**

Nancy Adkins ~ Springdale School educational films

Jann Berntsen ~ KPRK collection

Curated Closet ~ 1883 MT Territory map

Priscilla Dysart ~ BPWC booklets

Bob Ebinger ~ Livingston Fire Dept. photo and

projector for above educational films

Scott Franzen ~ WWII ration books

Patricia Grabow & family~ GN Railway manual

Kathryn Held ~ Photograph

Gretchen Jennings ~ Lamberta M. Jennings' papers
Bob Jovick ~ MT Revised Codes, A.W. Miles papers
Warren McGee ~ Historical research
Park Co. Extension Office ~ 4-H photos
Hank Poeschl ~ NPR book/pamplet
National Park Service ~ Misc. YNP items
David Neal ~ Neal family memorabilia
Donnie Sexton ~ Railroad book, envelope
Ellen Zazzarino ~ PCHS cookbooks

#### **Memorials**

For Marilyn Plaggemeyer
By Bruce and Margery Graham

For Lenny Gregrey
By Robert & Stacy Jovick

For Merle Neal By David Neal

#### Other Donations

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Thank you!		, Tatarani	Ψ1,000	bottom of next page for our mailing address.

# Friends of the Yellowstone Gateway Museum of 02/01

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Please renew your membership or join today.

Visit our web site, www.yellowstonegatewaymuseum. org, stop by the museum, or drop us a line at:

Friends of YGM PO Box 815 Livingston, MT 59047

Thank you!

(continued from page 5) oranges to Montanans in winter! World War II ushered in a new era of frugality. Sugar, meat, fats,



and other commodities were limited. Transporting products from one side of the country to the other used up gasoline, oil, and rubber needed to fight the war. One local woman recalls skimming the thin layer of oil from boiling hot dogs and carefully saving it. People received ration books needed to purchase certain items. I have a wartime ration booklet my mother saved, where she'd written "for shoes" across the top. Everyone was urged to grow Victory gardens. This was a bonanza for companies selling canning supplies like Kerr and Mason. They published booklets detailing the processes to safely preserve your produce and wild game in glass jars.

New advances in the 1950s and early 1960s gave rise to processed and pre-packaged, frozen meals. Advertisers touted their convenience and insisted they were healthy alternatives to fresh food.

Americans ardently embraced this concept along with swapping their radio console for a brand new form of entertainment, the television! TV travs became common household furniture and for many families, the dining table was only used for special occasions. Frozen TV dinners had little partitions that each held a different component of a themed meal, including dessert. The television became the new rallying ground around which the family clustered to first eat dinner, then, spend the evening eating snacks while enjoying their favorite programs. I remember the evening news with Montanan Chet Huntley and his partner David Brinkley, the Ed Sullivan Show, Jack Benny, and Howdy Doody.

We're cannier and more sophisticated consumers now. The Food and Drug Administration

has enforced stringent labeling laws so we can assess the nutritive value of products for ourselves. Products must list the amount and type of sweeteners, if colored and whether dyes or preservatives were used. Labels identify our produce's country of origin, whether it was grown organically or sprayed with pesticides, or was genetically modified. Thanks to world-wide transportation, ethnic and specialty food products like lemongrass, mushroom varieties, and fresh herbs, as well as produce like strawberries and citrus fruits, are available year-round.

Each generation fosters a new twist on cooking techniques and flavor combinations. Now, the internet is an instant resource of unlimited recipes and menus. I guess I still have one foot in the past—I reach for a tried and true cookbook first!

# eafing through family recipes

or cookbooks and then preparing a few recipes is a great way to reconnect with your history and family traditions!

Try this Banana Cake recipe from Mrs. James (Jennie Whyatt) Graham, Bruce Graham's great aunt. It was published in the Ladies Aid Society, First Baptist Church's cookbook in 1938.



James and Jennie Graham. Photo courtesy of Bruce Graham.

#### BANANA CAKE

11/2 cups brown sugar 1/2 cup butter or other shortening

cups flour

cup crushed ripe bananas

tbsps. of sour milk 1 tsp. soda mixed in milk

1 tsp. baking powder in flour 3 eggs, reserving one white for icing

1/2 cup chopped walnut meats

Cream sugar with shortening, add the eggs not beaten, then add crushed bananas. Beat the above mixture thoroughly, first with spoon then with egg beater. Sift flour and baking powder twice. Mix into the creamed mass, using milk and soda for moisture. Fold in nuts. Bake in three layers for 20 minutes in a med-

#### Icing-Seven Minutes

1 cup brown sugar 3 tbsps. hot water

1/2 tsp. vanilla
White of 1 egg, beat and add last
Put all in double boiler. When icing is almost done, add 6 marshmallows cut in halves. Using egg beater for icing

Mrs. James Graham

#### **CALENDAR**

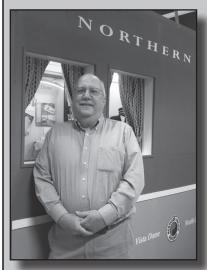
# HUMP DAY HISTORY

# Speaker Series: A Moving History\*

#### Feb. 28, Wednesday, 7pm

The Railroad:

Livingston and the Beginnings of a County

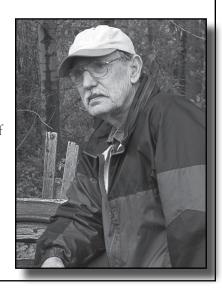


Museum Director
Paul Shea shares early
photos—some never
seen before—and stories
of our vibrant history.
The railroad is the
reason that Livingston
is here, and the
arrival of the railroad
created the economic
development that led to
the separation of Park
County from Gallatin
County.

#### March 14, Wednesday, 7pm

The Big Bend of the Yellowstone Trail Nexus

Was Capt. William Clark a "path finder," or John Bozeman a "pioneer?" Or were they, compared to the old trails they traveled, Johnny-come-latelys? Through a discussion of time, culture, and technology, this presentation by historian Jerry Brekke illustrates native trails that converge at the Big Bend of the Yellowstone River.



#### March 28, Wednesday, 7pm

Convicts, Boosters, and Citizens: Park County's Contribution to the Yellowstone Trail



Graduate history student Lerick Allen gives a program about an early transcontinental auto highway stretching from Plymouth Rock to Puget Sound. He includes a lot of colorful stories and anecdotes about the key section of the Yellowstone Trail, wending through our county, leading to Wonderland.

#### April 11, Wednesday, 7pm

In the Wake of Discovery: Traveling the Lewis and Clark Trail by Canoe and Foot

Lewis and Clark historian **Norm Miller** reflects on his 2004 journey in the wake of Lewis and Clark, paddling up the Missouri River, hiking over the Rockies, and paddling

to the Pacific Ocean.
He notes changes and similarities over 200 years along the longest river system in the country.



\*Doors Open at 6 PM. Come Early, Grab a Seat, & Visit the Museum Before the Program. All welcome. Refreshments. Free, but donations welcome! Attendees must climb stairs to the museum's top floor.





# Friends of YGM Annual Meeting & Program

March 29—Thurs. 6:30 PM (meeting) 7:00 PM (program)

Livingston-Park County Public Library, 228 W. Callender

Following the meeting, Rob Park, Park Photography, will present his program, A Look at the Photography of John C.Haberstroh. All welcome.