



C O L O R A D O

Heritage

The Magazine of History Colorado

July August 2014

\$4.95

Food: Our Global Kitchen

At the History Colorado Center

ALSO IN THIS ISSUE

- Denver's Urban Agriculture, Past and Present
- Food Programs for Kids and Adults
- Summer Programs Around the State



HISTORY *Colorado*

Colorado Heritage

The Magazine of History Colorado

Edward C. Nichols
PRESIDENT AND CEO

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www.HistoryColorado.org

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- A limited number of free pass(es) and discount tickets to the Georgetown Loop Historic Mining & Railroad Park®
- Our bimonthly newsmagazine, *Colorado Heritage*
- Our monthly e-newsletter, *History Colorado NOW*
- Member-only discounts on tours, lectures, and History Colorado programs
- Invitations to exclusive member-only events
- 10% discount in museum stores and at the History Colorado Center's Rendezvous café
- Admission benefits at participating Time Traveler museums across the country
- Discounts on History Colorado publications

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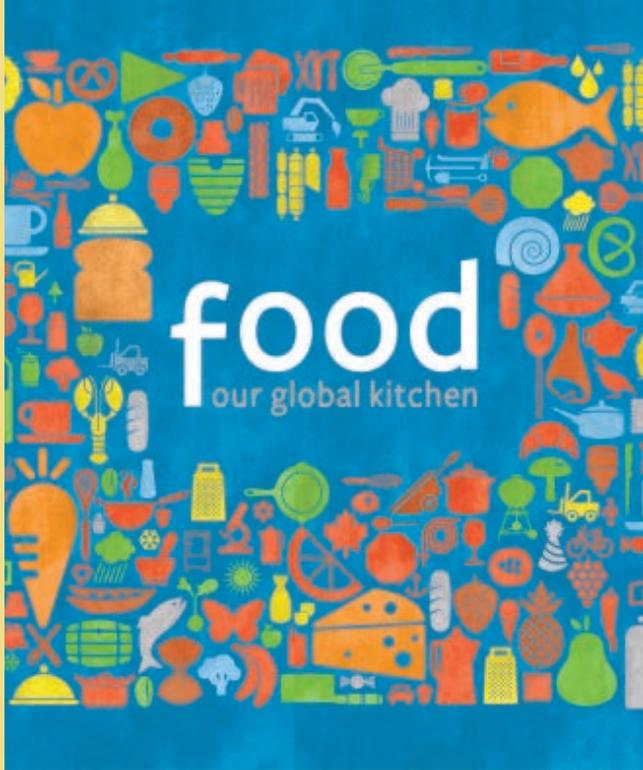
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COLORADO

Heritage

JULY/AUGUST 2014

Global Kitchen Family Days

Free for kids 12 and under!

- Cooking demos, food-themed crafts, live performances
- Activities in the Taste Kitchen all day
- Explore kitchen tools, sample tasty treats, and savor food stories
- Go on a scavenger hunt for kitchens and food stories in the exhibits

Thursday, July 3

Ben Jacobs of Tocabe restaurant demonstrates American Indian cooking at 11:30 A.M. and 1:30 P.M. At 12:30, the Sherwood Family Dancers perform American Indian dances. See an up-close artifact presentation from 2 to 4, and explore organic gardening and rapping with DJ Cavem from 1 to 3. Sample something sweet in the Taste Kitchen, where you'll meet a special guest from Whole Foods Market.

Friday, August 8

Make pasta with DiFranco's from 11 A.M. to 3 P.M. Colorado Mestizo Dancers perform Mexican folk dances at 11:30 and 1:30. DJ Cavem, organic gardener and rapper, returns for more juicing and rapping from 1 to 3. See an up-close artifact presentation from 2 to 4. Sample jams and jellies in the Taste Kitchen, and meet a special guest from Whole Foods Market. Check out photographs from Hunger Free Colorado's *Hunger Through My Lens* project.

Presented in partnership with:



5 *Food: Our Global Kitchen Programs*

12 *Our Shifting Times:
2014–2015 Lecture Series*

18 *Centennial Farms and a
Centenarian Farmer*
Lyle Miller

20 *From Peddling to Processing:
The Denargo Market and the Evolution
of Produce Distribution in Denver*
Alisa Zahller

DEPARTMENTS

2 From the President

3 New & On View

8 Family Fun

10 Adult Programs

15 Calendar

16 Preservation Now

ON THE COVER

Employees clean and sort celery at Mrs. Condie's Salad Company in Denver, March 2014. Mrs. Condie's is one of today's thriving legacies of the historic Denargo Market, once Colorado's biggest open marketplace for farmers to sell their goods directly to hungry consumers, restaurants, and distributors. See page 20.

HISTORY COLORADO CENTER

1200 Broadway, Denver

Open: Through September 21, open every day from 10 A.M. to 5 P.M.**Admission:** Members free; nonmember adults \$12; seniors and students \$10; children \$8; children 5 and under free. **303/HISTORY**, www.HistoryColoradoCenter.org**BYERS-EVANS HOUSE MUSEUM**

1310 Bannock Street, Denver

Open: Daily, except Sunday, 10 A.M. to 4 P.M. Guided house tours from 10:30 A.M. to 3:30 P.M.**Admission:** Members free; nonmember adults \$6; seniors and students (with ID) \$5; children (6–12) \$4. Group tours available. **303/620-4933**, www.ByersEvansHouseMuseum.org**EL PUEBLO HISTORY MUSEUM**

301 North Union, Pueblo

Open: Tuesday through Saturday, 10 A.M. to 4 P.M.**Admission:** Members free; nonmember adults \$5; seniors, children 6–12, and students with ID \$4; children 5 and under free; children 12 and under free on Saturdays. **719/583-0453**, www.ElPuebloHistoryMuseum.org**FORT GARLAND MUSEUM**

25 miles east of Alamosa off U.S. 160

Open: April–October, daily, 9 A.M. to 5 P.M. November–April, Wednesday through Saturday, 10 A.M. to 4 P.M.; closed Sunday, Monday, and Tuesday.**Admission:** Members free; nonmember adults \$5; seniors \$4.50; children ages 6–16, \$3.50. **719/379-3512**, www.FortGarlandMuseum.org**FORT VASQUEZ MUSEUM**

13412 U.S. 85, Platteville; 35 miles north of downtown Denver

Open: Wednesday–Sunday, 10 A.M. to 4 P.M.**Admission:** Members and children under 5 free; nonmembers \$2. **970/785-2832**, www.FortVasquezMuseum.org**GEORGETOWN LOOP HISTORIC MINING & RAILROAD PARK®**

Georgetown/Silver Plume I-70 exits

Call **1-888/456-6777** for reservations or visit www.georgetownlooprr.com.**GRANT-HUMPHREYS MANSION**

770 Pennsylvania Street, Denver

Open: For rental events, including receptions, weddings, and business meetings. **303/894-2505**, www.GrantHumphreysMansion.org**HEALY HOUSE MUSEUM AND DEXTER CABIN**

912 Harrison Avenue, Leadville

Open: Daily, 10 A.M. to 4:30 P.M. Last guided tour starts at 3:45. Group tours (20+) can be arranged in winter (depending on availability) with reservation.**Admission:** Members free; nonmember adults \$6; seniors \$5.50; children (6–16) \$4.50; children 5 and under free. **719/486-0487**, www.HealyHouseMuseum.org**PIKE'S STOCKADE**

Six miles east of La Jara, near Sanford, Colorado, just off Highway 136

Open: Memorial Day to October 1, or by appointment.**TRINIDAD HISTORY MUSEUM**

312 East Main Street, Trinidad

Open: May 1–September 30, Tuesday–Friday, 10 A.M. to 4 P.M. Closed on state holidays. October 1–April 30, hours subject to change. Free self-guided tours of garden and grounds, Monday–Saturday, 10 A.M. to 4 P.M. Baca House and Santa Fe Trail Museum available by appointment for groups of six or more. Bloom Mansion closed for restoration.**Admission:** Members free. Nonmember ticket options for Historic Homes Guided Tours, Santa Fe Trail Museum self-guided tours, Friday Heritage Garden Tours, and combination tickets at adult, senior, and child rates. Children 5 and under free. **719/846-7217**, www.TrinidadHistoryMuseum.org**UTE INDIAN MUSEUM**

17253 Chipeta Road, Montrose

Open: January–June: Tuesday through Saturday, 9 A.M. to 4 P.M.

July–October: Monday through Saturday, 9 A.M. to 4:30 P.M.; Sunday, 11 A.M. to 4:30 P.M. November–December: Monday through Saturday, 9 A.M. to 4:30 P.M.

Admission: Members and children 6 and under free; nonmember adults \$4.50; seniors \$4; children ages 6–16, \$2. **970/249-3098**, www.UtelIndianMuseum.org

From the PRESIDENT

Have you seen *Food* yet? In the largest and most ambitious traveling exhibit we've hosted at the History Colorado Center, you can see—and taste, and smell—the ever-evolving world of food.

Organized by the American Museum of

Natural History in New York and presented in partnership with Whole Foods Market, this exhibit appeals to something we can all relate to: an interest in food, a love of food, and the desire to know how that food gets to us, whether it's from a local farmer or a country half a world away.

We've augmented *Food: Our Global Kitchen* in myriad ways to show off Colorado's proud food producers. In addition, History Colorado collections are out on view: historic and vintage kitchens, odd cooking gadgets for you to see up-close, and graphics from the world of Colorado food producers of the past.

We've also launched a range of programs for you and your family to get the most out of *Food*. Every day the Taste Kitchen is open, with our partners from Colorado's Whole Foods Market serving up samples. See inside this issue of *Colorado Heritage* for the weekly Taste Kitchen schedule. Our program staff have outdone themselves too. See inside for details of our Global Kitchen Family Days, a "Food for Thought" Supper Club hosted by our very own Chef Kurt Boucher, and tours and lectures all designed to make this truly a summer of *Food*.

Colorado turns 138 on Friday, August 1, and this year's Colorado Day celebration will be the biggest ever—in fact, it's *two* days. On Friday and Saturday, August 1 and 2, enjoy music, live performances, and an indoor/outdoor food market at the History Colorado Center. We're partnering with the Governor's Commission on Community Service to make this an event filled with fun and key announcements, including a press conference from Colorado Proud. And it's all free.

Now's the time to make your reservations to ride the Georgetown Loop and take advantage of your History Colorado member discount on tickets to the most scenic train ride and silver-mine tour in the state. And, check your last issue of *Colorado Heritage* for our annual Summer Guide to Our Regional Sites to find the regional History Colorado site—or sites—to include in your summer vacation plans. If you're a new member and don't have that guide yet, let our editors know at publications@state.co.us and they'll send you a copy right away.

See you this summer!

Edward C. Nichols, President and CEO

New & On View

Blue Star Museums

All History Colorado museums statewide (excluding Georgetown Loop Historic Mining and Railroad Park®, Grant-Humphreys Mansion, and Fort Vasquez) participate in the Blue Star Museum program from Memorial Day through Labor Day, where active-duty military, National Guard, and reserve military personnel and their families receive free general museum admission.



Denver

History Colorado Center (unless otherwise noted)

Expanded Summer Hours

Now through September 21, the History Colorado Center is open every day from 10 A.M. to 5 P.M. Get in from the heat!



Museums on Us

History Colorado is proud to be the first cultural center in Colorado to partner with Bank of America's *Museums on Us*® program. Present your Bank of America or Merrill Lynch debit or credit card for free general admission at the History Colorado Center. With *Museums on Us*, each cardholder gets free admission the first full weekend of every month, just for being a customer. Tell your friends!

Oh Heck Yeah

Thursdays and Saturdays, through July 26, 7 to 11 P.M.
The corridor along Denver's Champa Street between 14th and the 16th Street Mall transforms into an immersive, all-ages play space, with three LED screens lit up with multiplayer video games. Pedestrians are encouraged to walk up and engage in a bit of friendly competition. In the midst of the mayhem, staff from History Colorado and improv actors from Bovine Metropolis Theater lead comedic but historical street tours.

COMING SOON...

RACE: Are We So Different?

September 20 through January 4

This September, the History Colorado Center is proud to present *RACE: Are We So Different?* It's a powerful exhibit, no matter your color or background. Developed by the American Anthropological Association in collaboration with the Science Museum of Minnesota, *RACE* is the first national exhibition to tell the stories of race from biological, cultural, and historical points of view. Combining these perspectives offers an unprecedented look at race and racism in the United States.



Are We So Different?

The 1968 Exhibit

Opening February 2015

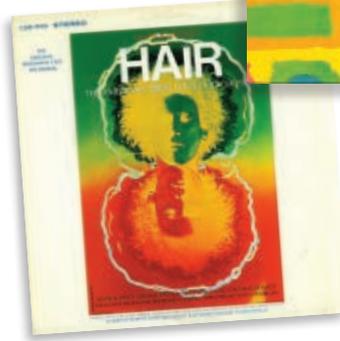
It was the year that rocked history. In 1968, the death toll in the Vietnam War reached a new high. Riots and demonstrations raged across the country, Apollo 8 orbited the moon, and the nation was transformed by the tragic assassinations of Dr. Martin Luther King, Jr. and Robert Kennedy. The 1960s also charted a dramatic road in America's pop culture. *Hair* opened on Broadway, "Laugh-In" debuted on television, and



THE 1968 EXHIBIT

Johnny Cash gave his famous performance at Folsom Prison in 1968.

Developed by the Minnesota History Center, in partnership with the Atlanta History Center, the Chicago History Museum, and the Oakland Museum of California, *The 1968 Exhibit* is an ambitious, multimedia experience.



Colorado Remembers 1968

How do you remember 1968? As we anticipate the opening of The 1968 Exhibit, we'd love to share your memories of that pivotal time.

Send us your impressions of '68 (under 500 words, please), and we may share them here in the pages of Colorado Heritage. Send them to publications@state.co.us, or, if you prefer to write them down, mail them to us here at Publications, History Colorado, 1200 Broadway, Denver, CO 80203.

We want to put you in the picture!

A Handful of Dust

Byers-Evans House Gallery
On view through August 30

Noted photographer and filmmaker Allen Birnbach documents three families with diverse heritages who have ranched and stewarded their lands for generations.

Byers-Evans House Seeks Volunteers

Byers-Evans House Museum
Saturday, August 23, 9 A.M. to 1 P.M.

Learn to volunteer for the Byers-Evans House. We're always looking for help with tours and the visitor center. Email ashley.rogers@state.co.us for information.

Pueblo

El Pueblo History Museum

Children of Ludlow: Life in a Battle Zone, 1913–1914

2014 marks the 100th anniversary of the tragedy at Ludlow. What was life like in the Ludlow tent colony during the Colorado Coal Strike? Developed with the direct involvement

of the descendants of those touched by Ludlow, this critically acclaimed exhibit presents the experiences of the children in this turbulent environment. *Children of Ludlow* is sponsored by Black Hills Energy.



Georgetown

All Aboard! Georgetown Loop Historic Mining & Railroad Park®

The Georgetown Loop Railroad and Lebanon Mine are open for the season! Tickets and info at georgetownlooprr.com or 1-888-456-6777

Montrose

Ute Indian Museum

Woven in Spirit Navajo Rug Exhibit and Sale

On view through July 31

In partnership with the Adopt A Native Elder program, the Ute Indian Museum presents a Navajo rug exhibit and sale.

Trinidad

Trinidad History Museum

Fresh Produce from the Baca-Bloom Heritage Gardens

Wednesdays, July 16–September 30, 10 A.M. to 4 P.M.

Buy heirloom vegetables, herbs, and fruit grown at the museum.

Platteville

Fort Vasquez Museum

Fort Vasquez Trader's Market

Every Saturday until it snows! 7 A.M. to 5 P.M.

Buyers and sellers wanted. Information: 970/785-2832

YOU ARE WHAT YOU



WHO ARE YOU?

Food: Our Global Kitchen

On view through September 1
at the History Colorado Center

In this major traveling exhibit, explore the intricate system that brings our food from farm to fork. Experience the intersection of food, nature, culture, and history—and consider some of the most challenging issues of our time! *Food: Our Global Kitchen* is organized by the American Museum of Natural History, New York (www.amnh.org).

Presented in partnership with:



Friend History Colorado on Facebook for the latest exhibit happenings and quizzes about kitchen gadgets from our collection. Keep your eye on www.HistoryColoradoCenter.org for *Food: Our Global Kitchen* events.

Watch our blogs at www.historycolorado.tumblr.com and www.HistoryColorado.org for more.

Taste Kitchen

Presented with Whole Foods Market, our working kitchen features taste experiments and hands-on activities all day every day. Each day also features special guests, demonstrations, and samplings from Whole Foods Markets vendors and partners.

Taste Experiments

Join us for a short activity to explore how color and smell influence your sense of taste, then see if you've inherited the genes that make you a "supertaster."

Kitchen Touch Cart

Show us how you set the table. What's the smallest piece of food that you can pick up with chopsticks? See if you can guess the kitchen gadget or match the item with the historic kitchens in the History Colorado Center exhibits.

Daily Samplings

Taste a new or familiar item from our partners at Whole Foods Market.

Spices and Sauces

June 29–July 12—Learn how spices have traveled the world, and why some people love spicy foods. Sample a salsa and other spices.

Sweets and Chocolate

July 13–26—Find out which treats are popular around the world and see what satisfies your sweet tooth.

Jams and Jellies

July 27–August 16—Sample jams and jellies, and explore how Colorado fruit goes from tree to table.

Juices and Milks

August 17–September 1—Stop by for a cool drink and find out the difference between juice and cider, and how rice milk and soymilk are made.

Statewide

Colorado Day Celebrations

Happy birthday, Colorado! On August 1, Colorado turns 138. Celebrate with special events and free admission at the History Colorado Center and our regional museums throughout the state!

Denver

Byers-Evans House Museum
August 1 and 2
Free tours all day!

Fort Garland

Fort Garland Museum
August 1 and 2
Free admission and a
Colorado trivia contest



Colorado Day Celebrations *continued*

Trinidad

Trinidad History Museum
August 1
Free admission and hands-on history activities

Leadville

Healy House Museum
August 1
Free tours of the 1878 home

Platteville

Fort Vasquez Museum
August 1
Free admission, plus cake and ice cream for the first fifty visitors

Montrose

Ute Indian Museum
August 1
Free admission!

At the History Colorado Center

Friday and Saturday, August 1 and 2
Celebrate our square state with two free days of performers, demos, and crafts. Sample an indoor/outdoor food marketplace and enjoy American Indian dancers, Taiko drummers, adobe brick making, and gold-panning. Sponsored by AngloGold Ashanti North America Inc.



Colorado Day Collections Close-Ups

Friday, August 1, 2 to 4 P.M.—Meet curators Leigh Jeremias and Alisa Zahller and see some unusual food-related items from our collection.

Library & Research Center Open House

Saturday, August 2, 10 A.M. to 4 P.M.—Interested in seeing historical photos, artifacts, and other collections related to food and spirits? Join us for an open house in the Stephen H. Hart Library & Research Center. Curators and librarians will be on hand to answer questions. *(Note: the library will be closed for regular research on this day. Our normal research hours are Wednesday through Saturday, 10 A.M. to 5 P.M.)*

Tours & Treks

Take a Tasty Guided Trip Into the Past

(To register call 303/866-2394)

Denver Urban Garden Tour

Friday, August 1, 9 A.M. to noon

We're teaming up with Denver Urban Gardens to learn how community gardens let people of all ages and backgrounds fight hunger and poor nutrition and improve their lives and neighborhoods—creating positive change throughout the city. We'll tour urban gardens in the Lower Highlands neighborhood and see how these spaces perpetuate cultural heritage and traditions.

Members \$21, nonmembers \$26

(Please provide your own transportation to starting location.)

Farm to Table Experience with Slow Food Denver

Saturday, August 23, 10 A.M. to 2 P.M.

Colorado exemplifies the “farm to table” movement—the idea that consuming food produced nearby helps support local farmers—and the state’s endless sunshine transforms that farmland into taste-tempting tidbits. Celebrate our local food traditions and heritage in this farm-to-table experience. We’ve teamed up with Slow Food Denver for a guided farm tour followed by an informal lunch of food raised on-site. This is a unique opportunity to reconnect with your food and the people who grow it. Members \$41, nonmembers \$46

(Includes lunch and tour. Please provide your own transportation to starting location.)



Slow Food
DENVER

COLORFUL COLORADO

at the History Colorado Center

Members \$4, nonmembers \$5 (unless otherwise noted)

Meet Colorado authors, History Colorado curators, and others. Call 303/866-2394 to reserve your spot, or register online! Early registration recommended.

Out on the Town: Historic Menus from the History Colorado Collection

Thursday, July 10, 11 A.M. to noon—What can food culture tell us about ourselves and our society?

Was Denver truly a “cow town” as late as the turn of this past century when it came to cuisine? Were cheeseburgers really invented here? From the humble sandwich to fine French dining, join History Colorado’s Laura Ruttum Senturia to explore historic restaurant menus for clues about restaurateurs and gastronomes past.

Ancestral Pueblo Food:

Growing It, Cooking It, Eating It!

Thursday, August 21, 1 to 2 P.M.—Food is a necessity and a joy—and something we can all relate to! Ancestral Puebloans spent a lot of time obtaining and preparing food. They domesticated corn, beans, and squash, hunted large and small game, and spiced up their diets with wild plants and salt. Join History Colorado’s Sheila Goff and discover how we’ve learned about the food-related activities of ancestral Pueblo people from the archaeological record, experimental archaeology, and consultation with their descendants. *(Limited to 30 people.)*

What’s in a Name? An Object Adventure

Wednesday, August 27, 1 to 2 P.M.—Hear the history behind the names of some popular dishes and drinks. Join curators Leigh Jeremias and Alisa Zahller for an up-close look at items from the collection, and take home a few historic recipes.

Food for Thought Supper Club

5:30 to 7 P.M.—Join us for an exclusive dining series at the History Colorado Center’s Café Rendezvous. Each evening begins with a brief talk or demo by Executive Chef Kurt Boucher, the first Colorado chef to compete on the Food Network’s “Iron Chef America,” followed by his three-course gourmet meal inspired by Colorado food and people.

Members \$35, nonmembers \$45 (per person, per evening)

Reservations required: 303/866-2394

Information: 303/866-3683

Go to www.HistoryColorado.org for full menu descriptions

Tuesday, July 15—Grilled watermelon salad, entrees with a Mexican flair, and strawberry shortcake.

Tuesday, August 19—Chilled cherry soup, summery chicken, fish, or vegetarian entrees, and rhubarb pie.

Join the History Colorado Center’s Chef Kurt Boucher at the Food for Thought Supper Club.



Tours & Treks

Take a Guided Trip Into the Past (To register call 303/866-2394)

Discover Denver’s Mountain Parks

Wednesday, July 23, 10 A.M. to 4 P.M.

Join Tom “Dr. Colorado” Noel and historian Sally White for a trip into the Denver Mountain Parks system. We’ll celebrate the centennial of the Lariat Loop, which opened for an increasingly auto-mobile tourist public in 1914, with stops at Red Rocks Park and the nation’s best-preserved CCC camp. Along the way, we’ll see parks like the lesser-known Dedisse and Corwina and learn the history of Denver’s bison herd. Members \$41, nonmembers \$51

(Please provide own your transportation to starting location at Red Rocks; bus transportation provided during tour. Please bring money for your meal.)

Green River and Lodore Rafting Adventure

Thursday, August 14 to Sunday, August 17

Register by July 11

History Colorado is proud to team up once again with Adrift Adventures to offer an amazing four-day whitewater rafting adventure on the Green River in Dinosaur National Monument and the Gates of Lodore. Enjoy action, excitement, geology, and the history of the Green River. You’ll cavort with cowboys, outlaws, famous explorers, and more! Explore it all alongside historian Dr. Andrew Gulliford, guest speaker from Fort Lewis College. Bring the kids and let’s get wet! Members \$680, nonmembers \$730

(For more information or to reserve your space, call Adrift Adventures at 1-800-824-0150. Space is limited to 25.)

Railroad Engineer: The Ultimate Experience

Monday, September 15 to Friday, September 19

Register by August 1

History Colorado and Leisure West Tours present a unique railroad adventure in Nevada! You'll get to operate and drive a real steam train and a diesel locomotive. Behind the throttle of a historic nineteenth-century locomotive, feel the heat of the coal-banked fire and watch the steam fill the sky. Hear the sound of steel-on-steel ring out as you control one of America's best-preserved short-line railroads. Visits to Great Basin National Park and historic sites in Ely complete your journey.

Members \$1,995, nonmembers \$2,095 (single supplement \$500)

(Cost for companions not doing the engineer experience is \$1,195. For more information or to reserve your space, call Leisure West Tours and Cruises at 303/659-4858. Space is limited.)

FAMILY FUN

Colorado Plein Air 2014

June through September

The Colorado Plein Air Arts Festival invites artists of all experience levels to create works *en plein air* (in the open air). After the festival, artists can enter their pieces into a juried competition, with winners exhibited at the Denver Public Library and Byers-Evans House Museum Gallery. Registration: www.gtmd.org

Colorado Plein Air "Paint Outs"

History Colorado museums statewide will host "paint outs" this summer. Artists are invited to work on the museum grounds, and the public is invited to watch.

Friday, August 1 (Colorado Day)

All History Colorado regional museums

Saturday, August 2

Trinidad History Museum, Trinidad

Saturday, August 16

Ute Indian Museum, Montrose

Wednesday, August 20

Grant-Humphreys Mansion, Denver

Saturday, September 6

Byers-Evans House Museum, Denver

Use a History Colorado site as inspiration at a Paint Out this summer.

Denver

FREE PERFORMANCES

at the History Colorado Center!

These are just highlights, and performances are subject to change, so check www.HistoryColoradoCenter.org for updates.

Free with admission.

JULY

- July 4: Independence Day music with the **Highline Silver Cornet Band**, 11:30 A.M. and 1:30 P.M.
- July 5: **Mountain man** Doc Grizzly shows off tools of the trade, 10:30 A.M. to 2 P.M.
- July 8: **Buffalo Soldier** Sergeant Jack Hackett, 11:30 A.M. to 2:30 P.M.
- July 11: Live birds of prey with **Hawkquest**, 11:30 A.M.
- July 12: **Flintknapper** Tim Boucher, 10 A.M. to 3 P.M.
- July 13: Angel Vigil has stories and **lasso tricks**, 11:30 A.M. and 1:30 P.M.
- July 18: Student dancers from **Cherry Creek Dance** perform, 1:30 P.M.
- July 19: **Mudra Dance Studio** performs East Indian dance, 11:30 A.M. and 1:30 P.M.
- July 20: Dance, music, and songs with **Balkanika Dancers**, 1:30 and 3:30 P.M.
- July 25: Student dancers from **Cherry Creek Dance**, 1:30 P.M.

AUGUST

- August 3: Angel Vigil has stories and **lasso tricks**, 11:30 A.M. and 1:30 P.M.
- August 5: **Buffalo Soldier** Sergeant Jack Hackett, 11:30 A.M. to 2:30 P.M.
- August 9: Dance, music, and songs with **Balkanika Dancers**, 11:30 A.M. and 1:30 P.M.



Story Time

History Colorado Center
Wednesdays, July 2 and August 6, 9:30 A.M.

Bring the kids (age 2–5) to story time in our Destination Colorado exhibit and learn about farms, cowboys, and animals. We'll read a story and then have playtime in the exhibit before the museum opens.

Free with admission

Free Tours

Byers-Evans House Museum
Saturday, August 30, 10:30 A.M. to 3:30 P.M.

During Taste of Colorado in Civic Center!



Leadville

Healy House Museum

Ye Olde Flea Market

Saturday, July 5, 9:30 A.M. to 4:30 P.M.

Shop for handmade jewelry, soap, vintage vinyl records, food, art, and antiques. Enjoy guided museum tours and book signings by local authors.

Teddy Bear Picnic

Thursday, July 10, 11 A.M. to 2 P.M.

Healy House invites kids to a picnic on the museum lawn! Bring a packed lunch and your favorite teddy bear. We'll provide drinks, games, and watermelon.

RSVP by July 1: 719/486-0487

Wildflower Train Ride, Lunch and Tour

July 19 and 26, August 2, 10 A.M. to 2 P.M.

Ride a historic train 900 feet above the valley floor! Guides lead a 20-minute hike through open meadows full of alpine wildflowers. Back in town, enjoy a catered picnic lunch on the Healy House lawn, stroll through the heritage gardens, and take a tour of the 1878 Victorian home and rustic cabin.

Bring your camera!

Reservations: 719/486-0487

Platteville

Fort Vasquez Museum

Independence Day Free Admission

Friday, July 4

Celebrate with free admission to the museum, plus cake and ice cream for the first fifty visitors!



Leather Workshop for Kids

Wednesday, July 9 or Thursday, August 21, 10 to 11:30 A.M.

Kids learn to make their own leather with experienced leathersmith Clifford Smith.

Members \$4.50, nonmembers \$5 (tools included)

Reservations: 970/785-2832

Platteville Harvest Daze Art & Quilt Show

Saturday and Sunday, August 16 and 17

Enjoy two days of free museum admission and festivities.

Highlights on Saturday include a parade, booths in the park, a horseshoe tournament, and free cake and ice cream for the first fifty visitors.

Fort Garland

Fort Garland Museum

Junior Archaeology Camp

July 28–August 1

High school students (ages 16 to 18) in the San Luis Valley area are invited to apply to attend a summer junior archaeology camp hosted by Great Sand Dunes National Park in partnership with Fort Garland. The camp will introduce students to archaeology of the San Luis Valley. *(Space is limited; call 719/379-3512.)*

Montrose

Ute Indian Museum

Children's Cultural Classes

\$15 per class (includes materials)

Reservations required: 970/249-3098

Thursday, July 17, 10 A.M. to 12:30 P.M.

Learn about tipis, rock art painting, and Indian sign language.

Wednesday, August 20, 10 A.M. to 12:30 P.M.

Make a beaded friendship bracelet or bookmark, tour the museum, and learn about tipis.

Trading Post Yard Sale

Saturday, July 19, 9 A.M. to 4 P.M.

Old, new, or antique, there's something for everyone!

Free

ADULT PROGRAMS

Denver



Collections Close-Ups

History Colorado Center—Free with museum admission
Tuesday, July 22, 1 to 3 P.M.

Our photography curators Megan Friedel and Emily Moazami show and tell about some of their favorite photos from the collection, including daguerreotypes, ambrotypes, stereoviews, and selections from the William Henry Jackson collection.

LIBRARY PROGRAMS at the History Colorado Center

Stephen H. Hart Library & Research Center

Members \$4, nonmembers \$5

RSVP required. Call 303/866-2394, or register online!

Read All About It: Newspaper Research

Tuesday, July 15, 10:15 to 11:15 A.M.—History Colorado boasts the largest collection of Colorado newspapers available anywhere. Historic newspapers are great sources of information for historians, genealogists, or anyone who enjoys coming face to face with the past. Join reference librarian Sarah Gilmor to learn more about our newspaper collection and how to use it in your own research.

(Limited to 12 people)

The Historical Craft Society

Saturday, August 30, 10:15 to 12:15 A.M.—Attention crafters! Searching for new projects and a community of fellow creatives? Join us for our inaugural Historical Craft Society program! We'll create decoupage boxes using items from the History Colorado collection for inspiration. All supplies and materials included. Coffee and pastries available for purchase. *(Limited to 20 people)*

America's Story: A Community Conversation with Award-winning Journalist Maria Hinojosa

History Colorado Center
Thursday, September 25, 7 to 9 P.M.

For twenty-five years, Maria Hinojosa has covered America's untold stories and brought to light unsung heroes in America and abroad. In this community conversation—the premiere

event for the new exhibit *RACE: Are We So Different?*—Hinojosa will draw from her work as a journalist to explore issues of race and identity, and how individual experiences define our nation's "race" story. Presented by Facing History and Ourselves and The Allstate Foundation in partnership with History Colorado and the *RACE: Are We So Different?* exhibit.



Leadville

Healy House and Museum

Meet the Authors at Ye Olde Flea Market

Saturday, July 5, 9:30 A.M. to 4:30 P.M.

Visit with Colorado authors in the museum gardens, and buy autographed copies of their books.

Fort Garland

Fort Garland Museum

Old Spanish Fort Presentation

Wednesday, July 9, 6:30 P.M.

Archaeologist Amanda Cvinar gives an overview of this little-known fort. Friends of the Fort will have a business meeting at 6 P.M. Free!

Spanish Fort Tour

Saturday, July 19, 8 A.M.

We'll visit the site of an adobe fort the Spanish built in 1819 and hear the fascinating history of this area.

Zebulon Pike in the San Luis Valley Presentation

Wednesday, August 13, 6:30 P.M.

Fred Bunch, interpretive ranger at the Great Sand Dunes, gives a presentation on Zebulon Pike. Friends of the Fort will have a business meeting at 6 P.M. Free!

Platteville

Fort Vasquez Museum

Leather Workshop

Monday, July 21, 7 to 9 P.M.

Learn to make your own leather with experienced leathersmith Clifford Smith.

Members \$4.50, nonmembers \$5 (tools included)

Reservations: 970/785-2832

Great Western Cattle Trails Presentation

Saturday, August 9

Local storyteller Ken Kleinsorge gives a presentation about traveling the Great Western Cattle Trail in a vintage chuck wagon. Dutch oven dessert provided.

Members \$9, nonmembers \$10

Reservations required: 970/785-2832 (*Limited to 20 people*)

Montrose

Ute Indian Museum

Cultural Classes for Adults

Classes are taught by Ute Indian Museum Director CJ Brafford and are \$15 per class (includes materials).

Reservations required: 970/249-3098

Native American Beadwork

Tuesday, July 29, 6 to 9 P.M.—Learn the history of Native American beadwork and make a beaded medallion.

Porcupine Quillwork

Wednesday, August 27, 6 to 9 P.M.—Learn to make a porcupine quill bracelet using the wrapping technique.

Trinidad

Trinidad History Museum

Historic Marker Unveiling Ceremony

Sunday, July 20, 1 P.M.

The Buffalo Soldiers 9th and 10th Cavalry Association unveils the Cathay Williams Memorial Marker in the Baca Courtyard. Williams changed her identity to “William Cathay” and enlisted in the U.S. Army as a Buffalo Soldier in 1866. After her discharge, she lived in Trinidad and Pueblo.

Behind the Scenes and Under the Ground

Saturday, August 2, 10 A.M. to noon

Register by July 30: 719/846-7217

Tour four historic buildings and the museum grounds. Topics covered include Dolores Baca’s role as an ad hoc preservationist, Bloom Mansion restoration projects, and museum archaeology.

Members \$8, nonmembers \$13

(Must be at least 12 years old, able to climb stairs, and move in cramped spaces.)

Shop for treasures and meet the authors at Ye Olde Flea Market in Leadville on July 5.



2014–15 Lecture Series

Our Shifting Times

The world has changed drastically since Colorado's birth as a state 138 years ago. The 2014–15 Lecture Series explores the ways Colorado and its people have transformed in attitudes, perceptions, and outlook in the face of evolving race relations, cultural and political revolutions, and new discoveries. *Our Shifting Times* coincides with the upcoming exhibits *RACE: Are We So Different?* and *The 1968 Exhibit*.

We'll consider Colorado's role in Japanese internment in a larger North American context, see a performance on abolitionist Frederick Douglass, and learn about black heritage and jazz in Denver. February's lecture looks at music, race, and '60s politics along with a discussion of forced busing and its impact on Denver's schools. A visit from the Smithsonian National Air and Space Museum will illuminate the significance of the landmark Apollo 8 mission. We'll also commemorate two centennials: the start of World War I and the opening of Rocky Mountain National Park.

Unless otherwise noted, lectures are at 1 and 7 P.M. at the History Colorado Center. In August, History Colorado members will receive a lecture series brochure with registration information in the mail. Call 303/866-2394 for more information. Sponsored by the Walter S. Rosenberry III Charitable Trust.

Wartime Japanese Confinement in the United States, Canada and Mexico

Tuesday, September 16

The mass removal and confinement of West Coast Japanese Americans in World War II has been called America's worst official civil rights violation in modern times. Less known is that the Canadian and Mexican governments also participated in the confinement and expulsion of people of Japanese ancestry. Dr. Greg Robinson of the University of Quebec at Montreal discusses Japanese American confinement as part of an international pattern.

A Conversation with Frederick Douglass

Tuesday, October 21

Frederick Douglass escaped slavery and went on to write a famous narrative of his life. But he was forced to confront prejudice in an entirely unexpected place—among his abolitionist friends. Through force of conviction, eloquence of language, and the liberating power of thought, this anti-slavery leader emerged triumphant. Historic portrayer Charles Everett Pace illuminates the life and times of Frederick Douglass in a vivid scholarly performance.

Honoring the Doughboys, Following My Grandfather's World War I Diary

Tuesday, November 18

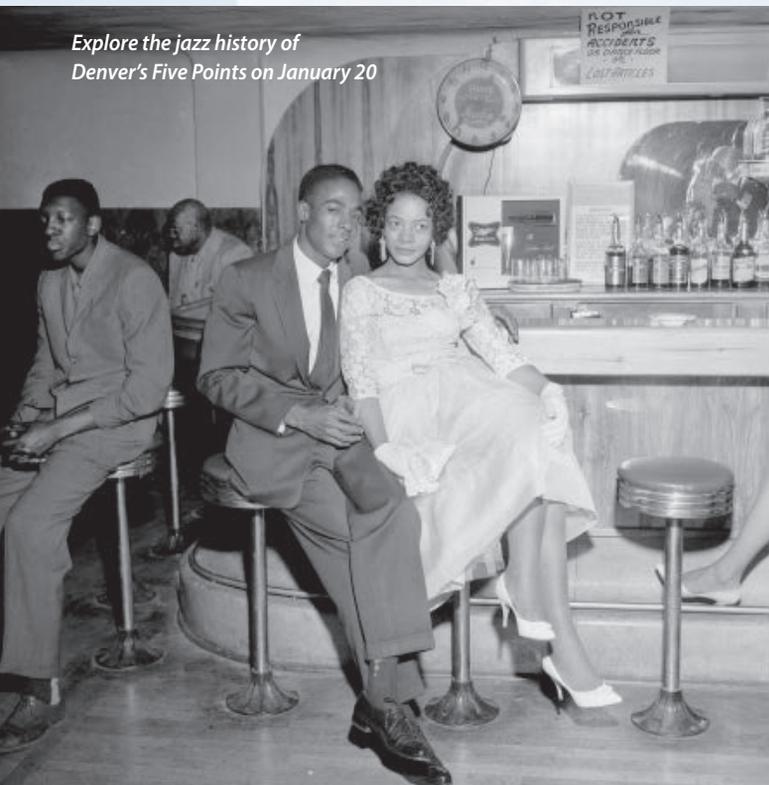
The Great War began officially in July 1914. Although the United States did not enter the war until 1917, the effects of American participation altered the course of history. To recognize the centennial of this conflict, author and photographer Jeff Lowdermilk shares his journey to trace the path of his grandfather, an infantryman from Denver. Following the notes in his grandfather's diary, Lowdermilk traveled Europe photographing the landscapes he encountered. Lowdermilk reveals his stunning photographs commemorating those who fought in the war.

Five Points: The Cradle of Jazz in the Rockies

Tuesday, January 20 *Special Time: 1 to 2:30 P.M. and 7 to 8:30 P.M.*

Denver has many historic neighborhoods with stories to tell—but Five Points is especially known for its connections to Denver's early black history and culture. This "Harlem of the West" attracted such jazz legends as Billie Holiday, Duke

Explore the jazz history of
Denver's Five Points on January 20



Ellington, Miles Davis, Ella Fitzgerald, and Louis Armstrong. While the neighborhood continues to evolve, its association with this vibrant past cannot be silenced. Join jazz musician and historian Purnell Steen and his group Le Jazz Machine as they bring to life the history and sounds of Five Points through story and song.

**Utopian Rhythms, Interracial Blues:
Popular Music, Civil Rights and 1968**

Tuesday, February 17

Music illuminated visions of a better world—and the challenges of creating true change—during the Civil Rights Movement and the political upheaval of the ‘60s. From Motown to L.A.’s Brown Eyed Soul scene and beyond, music reveals the limits and possibilities of seemingly disparate places and struggles. Luis Alvarez of the University of California San Diego weaves stories of pop music, race, and 1968 with a soundtrack that maps the era’s politics as simultaneously global and rooted in the everyday lives of ordinary folk.

**Segregation in Denver Public Schools:
The 1960s and Today**

Tuesday, March 17

In 1973 the Supreme Court ruled that the Denver Public Schools Board had deliberately segregated schools. The court ordered forced busing in an attempt to remedy the situation. While more than twenty years of busing brought some success in achieving balance, massive “white flight” led to a dearth of white students to be bused by the early ‘90s.

*Look into segregation and busing
in Denver Public Schools on March 17.*



Today, the district is arguably more segregated than ever before. Former Denver Public Schools board member Laura Lefkowitz discusses the legacy of this controversial policy and compares segregation patterns of the ‘60s with today.

Apollo 8: First Voyage to the Moon

Tuesday, April 21

At the end of 1968, humans ventured into deep space on the Apollo 8 voyage. Three astronauts spent twenty hours orbiting the Moon, witnessing something no one had ever seen: Earth rising over the lunar surface. This image became one of the most widely known pictures of the last forty years. Join the Smithsonian National Air and Space Museum’s Dr. Michael Neufeld as he describes the historic mission.

**Enos Mills and the Campaign for
Rocky Mountain National Park**

Tuesday, May 19

On January 26, 1915, after a hard-fought seven-year campaign, President Woodrow Wilson signed the bill creating Rocky Mountain National Park. At the center of it all was conservationist Enos A. Mills, the “Father of Rocky Mountain National Park.” Historian Jim Pickering delves into the history of this Colorado icon and tourist magnet as we celebrate its centennial.

Taste Kitchen Is the Recipe for Community Partnerships



When was the last time you could *taste* an exhibit? This summer's *Food: Our Global Kitchen*, a traveling exhibit organized by the American Museum of Natural History in New York, lets you do just that with a custom kitchen built inside the exhibit space! This "Taste Kitchen" features live food demonstrations, delicious samples, and unique tasting experiments, in addition to guest appearances from talented Colorado food artisans and chefs.

Thanks to our partnership with Whole Foods Market®, the Taste

Kitchen will be filled all summer long with food to delight your senses and with inspiration to nourish your own culinary creations.

The Taste Kitchen features Whole Foods Market's network of local food producers, like Noosa Yoghurt and 34 Degrees, food-focused community groups including Project Angel Heart and Slow Food Denver, and History Colorado's own extraordinary volunteer corps to animate the experience of food and flavor for museum visitors.

Visitors can connect with local producers and learn how they developed their recipes, launched their products, and support food culture in Colorado. Enjoy a sampling schedule that changes every two weeks and explore culinary themes like pickles, spices, sauces, and sweets (see page 5).

For more about Taste Kitchen activities and the *Food: Our Global Kitchen* exhibit, visit www.historycoloradocenter.org. Digitally inclined? Join the fun and share photos of your own food inspiration with #HCCFood.



Devin Lamma and the Whole Foods Cherry Creek team treated guests to samples of Colorado cheeses at the opening event for Food: Our Global Kitchen on May 29! History Colorado donors and giving-level members also had the opportunity to try local brews from Colorado Cider and two IPAs from Wasatch and Squatters brewing companies.



Calendar

JULY

4 Friday

FREE ADMISSION
Fort Vasquez Museum
See page 9.

5 Saturday

FLEA MARKET &
MEET THE AUTHORS
Healy House Museum
See page 10.

9 Wednesday

OLD SPANISH FORT
Fort Garland Museum
See page 10.

10 Thursday

HISTORIC MENUS
History Colorado Center
See page 6.

TEDDY BEAR PICNIC
Healy House Museum
See page 9.

15 Tuesday

NEWSPAPER RESEARCH CLASS
History Colorado Center
See page 10.

17 Thursday

CHILDREN'S CULTURAL CLASS
Ute Indian Museum
See page 9.

19 Saturday

TRADING POST YARD SALE
Ute Indian Museum
See page 9.

SPANISH FORT TOUR
Fort Garland Museum
See page 10.

20 Sunday

HISTORIC MARKER UNVEILING
Trinidad History Museum
See page 11.

21 Monday

LEATHER WORKSHOP
Fort Vasquez Museum
See page 11.

23 Wednesday

DENVER MOUNTAIN PARKS
TOUR
See page 7.

29 Tuesday

ADULT BEADWORK CLASS
Ute Indian Museum
See page 11.

AUGUST

1 Friday

COLORADO DAY CELEBRATIONS
History Colorado museums
statewide
See page 5.

PLEIN AIR PAINT OUTS
History Colorado museums
statewide
See page 8.

DENVER URBAN GARDEN TOUR
See page 6.

2 Saturday

LIBRARY OPEN HOUSE
History Colorado Center
See page 6.

BEHIND THE SCENES TOUR
Trinidad History Museum
See page 11.

9 Saturday

GREAT WESTERN CATTLE TRAILS
Fort Vasquez Museum
See page 11.

13 Wednesday

ZEBULON PIKE IN THE
SAN LUIS VALLEY
Fort Garland Museum
See page 10.

14 Thursday

GREEN RIVER RAFTING
ADVENTURE
See page 7.

16 Saturday

PLEIN AIR PAINT OUT
Ute Indian Museum
See page 8.

20 Wednesday

PLEIN AIR PAINT OUT
Grant-Humphreys Mansion
See page 8.

CHILDREN'S CULTURAL CLASS
Ute Indian Museum
See page 9.

21 Thursday

ANCESTRAL PUEBLO FOOD
History Colorado Center
See page 7.

23 Saturday

VOLUNTEER ORIENTATION
Byers-Evans House Museum
See page 4.

FARM TO TABLE EXPERIENCE
History Colorado Center
See page 6.

27 Wednesday

WHAT'S IN A NAME
History Colorado Center
See page 7.

ADULT QUILLWORK CLASS
Ute Indian Museum
See page 11.

30 Saturday

FREE TOURS
Byers-Evans House Museum
See page 9.

HISTORICAL CRAFT SOCIETY
WORKSHOP
History Colorado Center
See page 10.

Repeated Events

STORY TIME
History Colorado Center
July 2 and August 6
See page 9.

GLOBAL KITCHEN FAMILY DAYS
History Colorado Center
July 3 and August 8
See page 1.

WILDFLOWER TRAIN RIDES
Healy House Museum
July 19, 26, and August 2
See page 9.

LEATHER WORKSHOP FOR KIDS
Fort Vasquez Museum
July 9 and August 21
See page 9.

PLATTEVILLE HARVEST DAZE
ART & QUILT SHOW
Fort Vasquez Museum
August 16 and 17
See page 9.

JUNIOR ARCHAEOLOGY CAMP
Fort Garland Museum
July 28–August 1
See page 9.

FOOD FOR THOUGHT SUPPER CLUB
History Colorado Center
July 15 and August 9
See page 7.

COLLECTIONS CLOSE-UPS
History Colorado Center
July 22 and August 1
See page 6.

Join our Food for Thought Supper Club on July 15 and August 19.



“A Darn Fine Buzzard Roost”: Center-Pivot Irrigation

BY ERIKA WARZEL, NATIONAL AND STATE REGISTER HISTORIAN

One of the inventions that transformed the way American farmers grow crops was the center-pivot irrigation system—first built and tested at a small farm in Strasburg, Colorado. Best known for creating the distinctive circles of green as seen from an airplane, center-pivot irrigation applies water to a field by a line of sprinklers pivoting from a center point. In areas where rivers and creeks were scarce—and hence a supply of water to irrigation ditches nearly impossible—center-pivot was revolutionary.

Its embrace by the farming community followed on the heels of the discovery and exploitation of the vast Ogallala Aquifer found under most of the Great Plains, including eastern Colorado. With a new source of water and an easier way to apply it, farmers began to plant crops in areas once considered unfit for agriculture. The “Great American Desert” had truly become the country’s breadbasket. Today, center-pivot accounts for more than 75 percent of irrigated farmland in some Great Plains states.

Frank Zybach, a tenant farmer and inventor from Nebraska, was farming in eastern Colorado in the summer of 1947 when he attended a demonstration of an early sprinkler system using pipe sections laid on the ground. Troubled by the amount of labor it required, he decided to try his hand at creating a system that moved using

self-propulsion. His creation used the power of hydraulic pressure to rotate a line of pipes fitted with sprinklers around a center point.

To test his system, Zybach partnered with Strasburg farmer Ernest Engelbrecht. The two built a prototype at Engelbrecht Farm using common machine parts, such as tractor wheels, for the base. Zybach was awarded a patent in 1952 and sold the manufacturing rights to Valley Manufacturing (now Valmont Industries) in 1954. The prototype continued to water Engelbrecht’s alfalfa until 1967.

At first, many were skeptical of the system: one farmer thought it looked like “a darn fine buzzard roost.” But by 1976 about 9,000 units were in use in Nebraska alone. Today, center-pivot accounts for vast numbers of irrigated acres in the United States, particularly on the plains.

The original center-pivot towers remain at Engelbrecht Farm, as does the machine shop where Zybach and Engelbrecht built the prototype and the pump house that supplied the water. A nomination to list the farm in the National Register of Historic Places for its association with the invention is pending in Washington, D.C.



Inset: The five original towers for the first center-pivot system still reside at Engelbrecht Farm in Strasburg. Photo by Heather Peterson.

New Listings

in the National Register of Historic Places

The National Register of Historic Places is the official list of the nation's historic places worthy of preservation.

National Register of Historic Places

Milner-Schwarz House

710 S. Railroad Avenue, Loveland (5LR.6744)

The 1873 Milner-Schwarz House is an excellent example of an I-House with a classic modification: a single-story rear wing built at the same time as the main section. Features of the I-House form include the two-room wide and one-room deep plan with a central passage and minimal exterior ornamentation; this one also has a Victorian-style porch. While most Colorado I-Houses were built of wood, the Milner-Schwarz House is brick, as the Milner sons were stone masons.

Charles Emerick House

1211 Nevada Avenue, Trinidad (5LA.13268)

The 1905 Charles Emerick House (with its 1904 carriage house) is an important example of a Mixed Style building. That style combines the Gothic Revival, Late Victorian, and Late Nineteenth and Early Twentieth Century American Movements. Because of its placement, the Gothic Revival round tower creates a dominant feature on the southeastern front corner. Charles Emerick constructed the buildings for his family.

I.O.O.F. Lodge—Valentine Lodge No. 47

400 Main Street, Meeker (5RB.2245)

The 1897 I.O.O.F. Lodge provided an important social venue,

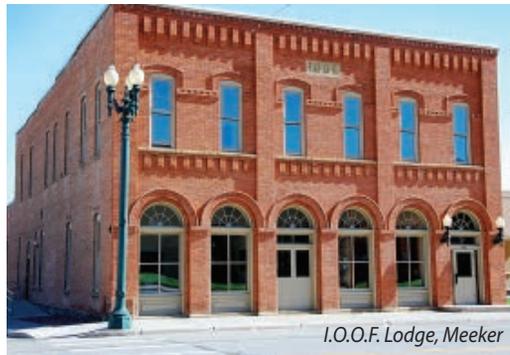
Good to Know

Properties listed in the National or State Register may be eligible for investment tax credits for approved rehabilitation projects. Listed properties may also be eligible to compete for grants from Colorado's State Historical Fund. These grants may be used for acquisition and development, education, and survey and planning projects. The next nomination submission deadline is October 3. For information, call 303/866-3392.

For more about these and all National and State Register properties in Colorado, go to www.HistoryColorado.org/archaeologists/national-and-state-registers.

not only to the lodge members but to the community and various organizations. Local engineer Herman Pfeiffer designed the Late Nineteenth and Early Twentieth Century Revival style building. The lodge used the upper floor, while merchants, a government office, and the school leased the lower floor. A large dance floor and community room on the first floor hosted many community events—even roller skating in the

1940s and '50s. Mountain Valley Bank added a drive-up in 2004 and converted the first floor into a bank.



I.O.O.F. Lodge, Meeker

Painted Hand Pueblo

Pleasant View vicinity (5MT.502)
Located in the Canyons of the Ancients National Monument and administered by the Bureau of Land Management, Painted

Hand Pueblo is a habitation site with public architecture. The site contains towers, masonry rooms, kivas, and plazas dating to the late Pueblo II and Pueblo III periods (A.D. 1100–1300). The property is nationally significant in the areas of prehistoric archaeology, Native American ethnic heritage, architecture, and community planning and development.

Do you know this building?

- | | | |
|---------------------|-----------------------|-------------------------------|
| 1. Where is it? | 2. When was it built? | 3. What was its original use? |
| a) Colorado Springs | a) 1869 | a) Cracker factory |
| b) Denver | b) 1879 | b) Farm implement factory |
| c) Fort Collins | c) 1881 | c) Hotel |
| d) Grand Junction | d) 1907 | d) Plumbing supply company |

Answers on page 32



Centennial Farms and a Centenarian Farmer

BY LYLE MILLER, STATE HISTORICAL FUND OUTREACH SPECIALIST

In her hand-written memoirs, 93-year-old Ruby Moreland tells of the time she and her siblings had to follow a fence with their hands across the pasture of their farm because the dust was so thick they couldn't see more than a few feet in front of themselves. Her grandfather dug by hand one of the first wells in the area on their homestead near Fowler in Pueblo County. Neighbors lined up waiting for the wind to blow and power the windmill so they could fill barrels of water to take back to their homes. The same wind that provides power to pump precious water in turn wreaks havoc when it blows across a parched landscape. Such is the life of a homesteader.

The Homestead Act, signed by President Lincoln in 1862, allowed for an ordinary citizen to acquire property and possibly begin a new life, for some in a new country. By laying claim to unoccupied public land, usually 160 acres, a settler put into motion a process to "prove up" the claim. This involved planting crops and building a home and occupying the land at least six months out of the year. After five years the land became property of the claimant.

The Homestead Act provided the incentive for thousands of settlers to flow into eastern Colorado. Some came by wagon, some by the railroad in "emigrant cars." Some families succeeded, some did not.

History Colorado, through its Centennial Farms program, acknowledges those who succeeded and have endured 100 years of challenges and trials. Not all farms and ranches in the program (now numbering more than 400) started out as homesteads. But, a common thread of perseverance ties them together. This year History Colorado

is happy to announce that nineteen more farms and ranches will join the program in a celebration at the Colorado State Fair. Of them, twelve began as homesteads.

Elmer and Etta Ball were married in Kansas in 1914 and soon began their honeymoon by boarding an emigrant train headed for the Briggsdale area. With them they brought a team of gray mares, a saddle horse, walking plow, a harrow, a four-wheeled grain bed wagon, 100 fence posts, some furniture, and the family organ. Etta's father gave them a milk cow, and Elmer's mother gave them four dozen Brown Leghorn hens. They gathered eggs all the way to Colorado.

There is sparse lumber on the eastern plains. One way to provide for shelter came from the earth, literally. Homesteaders would have to dig up the sod into blocks that they stacked to form a shelter, which would then become a home. Like sod, adobe brick proved useful as well. Sometimes the home might be a dugout built against a hill—or, it would stand proudly, and quite visibly, on the land against the wide-open sky. George and Alice Amment built a sod house in 1914 near Iliff, where they lived with three daughters, one son, and a baby on the way. The Kindvall family built their sod house near New Raymer in 1910 and occupied it until 1959.

Logs were the method of construction at the Hittle Cattle Company of Collbran, including a two-story house. As machined lumber and building materials became more available, many farmers and ranchers updated their houses or built new ones that would rival anything in town. Just as important as the house on a farm are the outbuildings, especially the barn. The white clapboard barn on the



The farmhouse at Ball Ranch near Briggsdale



A barn at Ball Ranch



The barn and milk house at Leafgren Farm in Lucerne



Ament Farm near Iliff



Leafgren Farm near Lucerne has been in place since 1914, as has the milk shed.

Farms and ranches, like the Leafgren, that have four or more historic buildings or structures in use can receive a Historic Structure Award. The Paulsen Farm house and outbuildings date from the early 1900s and are listed on the National Register of Historic Places. At the Detering Farm

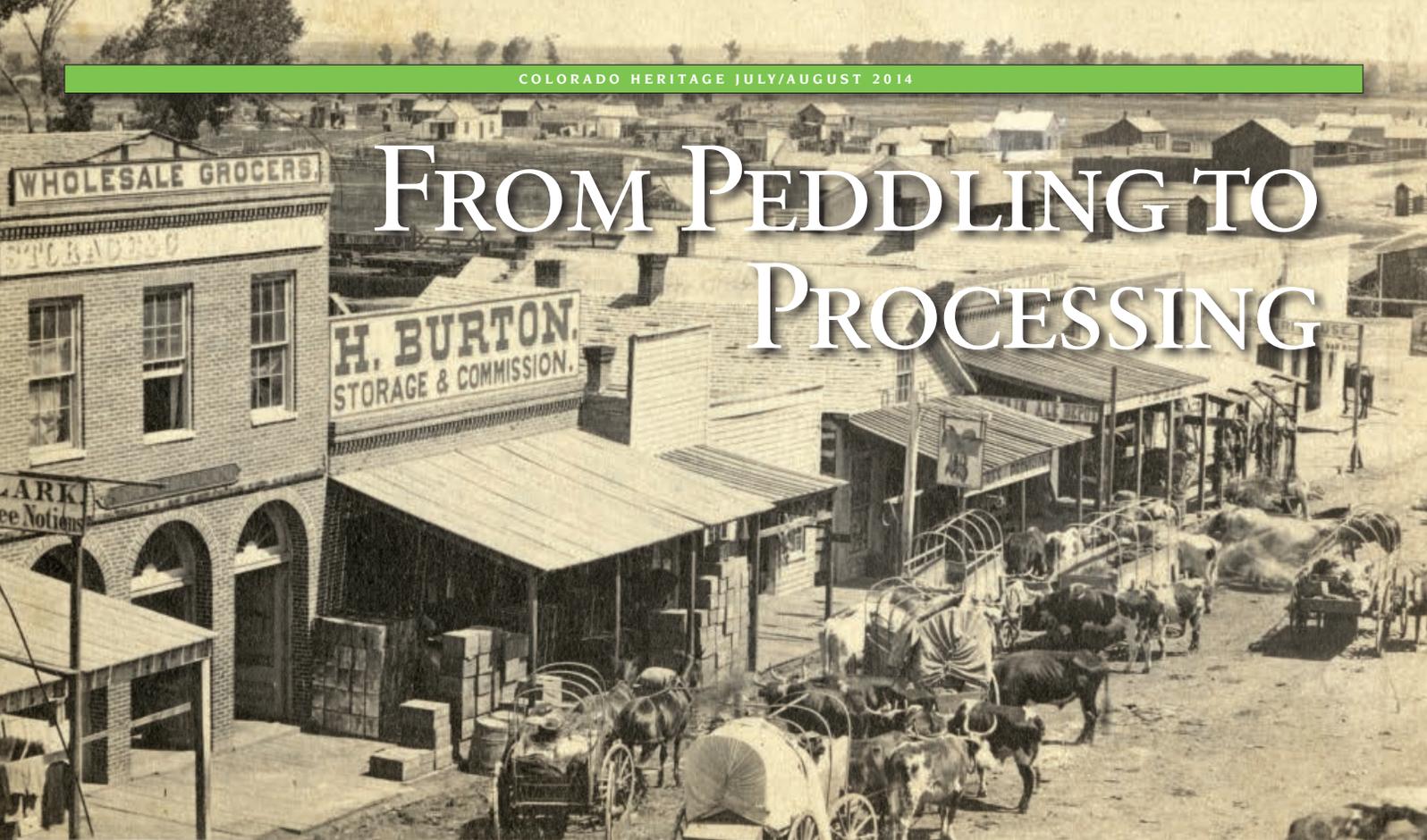
outside of Vernon, Alva still uses the house that he and his father were born in.



This rock and adobe wall section of an 1899 house stands at the Gramm Homestead in Kit Carson County

While many farmers were born on their land, not so many have stayed there for 100 years. Brought into the program in 2009, the Edgar family farm near Rocky Ford was settled in 1905. Here, brothers Lyman and Roy were born; and here is where Lyman stayed. Though now living in town during the week, Lyman returns to the ranch whenever he can, and until recently he enjoyed driving his old pickup along the dirt roads. As he stood on the stage five years ago to receive the Centennial Farm/Ranch award, Lyman was asked to come back in five years when he'd be a true "Centennial Farmer." We look forward to seeing him in August as he begins his next 100 years.

FROM PEDDLING TO PROCESSING



The Denargo Market and the Evolution of Produce Distribution in Denver

BY ALISA ZALLER

This summer, the Colorado Department of Agriculture lists nearly a hundred farmers' markets actively operating throughout the state of Colorado. Of those, at least ten are open right now in Denver County alone, with many more throughout the Denver metro area. When you also factor in the "you-pick" farms, produce stands, pumpkin patches, greenhouses, and wineries the region now enjoys, it's obvious that urban

agriculture is a thriving—and growing—business, not to mention a cause close to many people's hearts in these times of greater attention to the quality of the food we eat and the work of the local farmers who grow it.

What many people don't know is that the roots of this phenomenon—the proliferation of outlets for farmers to sell their produce directly to consumers—didn't spring up in recent years, or even in the last few decades. In fact, Colorado's biggest farmers' market of all time opened in Denver just prior to World War II. And its roots go all the way back to the nineteenth century, nearly to Denver's very earliest years.

Above: This circa-1864 view of Blake Street shows the Wholesale Grocers Store at left.

The largest farmers' market in Colorado opened in Denver in 1939, near the present site of the Coors Field baseball stadium. Known as the Denargo Market, it was the primary means by which produce was sold and bought in Denver between 1939 and the late 1960s. Visit the site today—just west of Coors Field, down the Denargo Street ramp—and you'll see little evidence that the market ever existed. A once-thriving center of commerce for Colorado farmers and produce buyers, today it's a neighborhood of trendy lofts—a place where the history of the Denargo Market is hidden from many of the area's new residents.

How is it that a market like the Denargo can rise and virtually disappear in forty years?

Although little remains of the physical site of the Denargo Market, produce distribution in Denver is alive and well. In fact, the produce business is thriving, in large part due to consumers' growing interest in (and sometimes concern about) how and where their produce is grown and their demand for a greater variety of produce on store shelves.

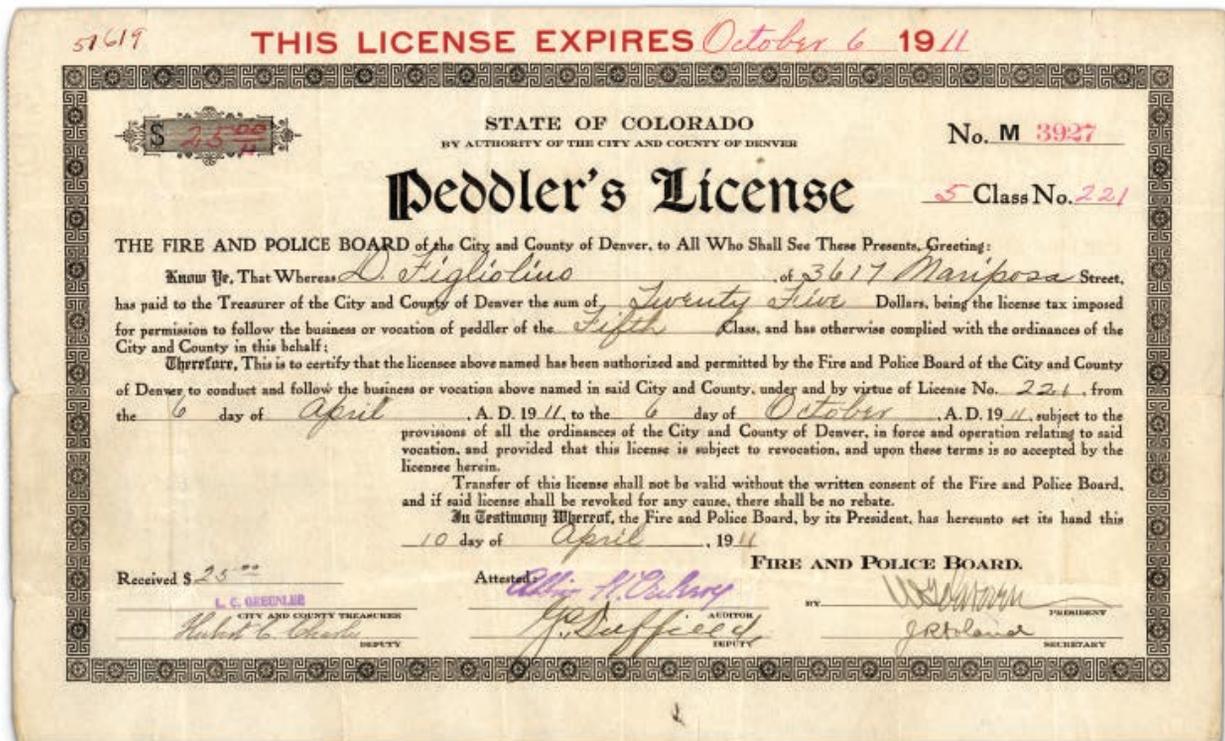
How is it that a market like the Denargo can rise and virtually disappear in forty years? The answer lies in the evolution of produce distribution in Denver, along with associated industries like peddling and truck gardening. Taking the story a step further, a look at Mrs. Condie's Salad

Company—a Denargo business thriving today and the last one still located on the original Denargo site—reveals a historically rooted produce business that's adapted to meet the demands of today's food consumers.

Licensed to Peddle

Peddling in Denver most certainly began in the 1860s, but not until 1874 did it appear in the Denver City Directory as an official occupation. By 1879, a Denver peddler needed a license. Issuing licenses meant city revenue and a means to regulate the peddling business and distribution of goods in Denver. City code at the time defined a peddler as any individual selling, delivering, or bartering goods, wares, or merchandise from a pack, pushcart, or other vehicle. Peddler's licenses were issued annually, and peddlers were required to put a sign on their wagons, as well as carry the license with them anytime they were doing business.

This fifth-class peddler's license was issued to Dominic Figliolino in 1911 for the sum of \$25. Per the back of the license, there were six classes of peddlers in 1911: 1. meat, 2. flowers and plants, 3. non-food, 4. oil, 5. produce, butter, eggs, and fish, and 6. water.



Denver peddler's license, 1911

Feeding a Gold Rush

The rise of early Denver's produce industry started with the 1858 Colorado gold rush, as gold seekers flooded the area to buy the supplies they needed in order to strike it rich in the hills outside the environs of the city. In addition to flour, barley, feed, liquor, and tobacco, gold seekers wanted produce—apples, peaches, potatoes, onions—which, in Denver, was either grown locally or by 1862 brought in on wagons via the Overland Trail.

The gold rush not only brought gold seekers to the city but new immigrants, jobs, and businesses. For the produce industry, that influx of people and opportunity led to the rise of both peddling and farming. Land at a reasonable price meant new settlers could buy or rent small five- and ten-acre tracts of land to grow fruits and vegetables. Crops grown on the land fed the farmers' families, and the farmers peddled their leftover crops or sold them to middlemen peddlers who then sold them in the city. Middleman peddling required little investment, as produce could be sold from a basket or cart, until the peddler could afford a wagon and horse—allowing them to carry more produce, travel a greater distance, and reach more customers.

For some middlemen peddlers, their earnings eventually went toward the purchase of their own land—often marshes and gravelly hills—that they then converted into vegetable gardens or small farms.

Rapid growth in the produce industry gave rise to the need for a market house or central location where farmers could bring their crops to sell. As early

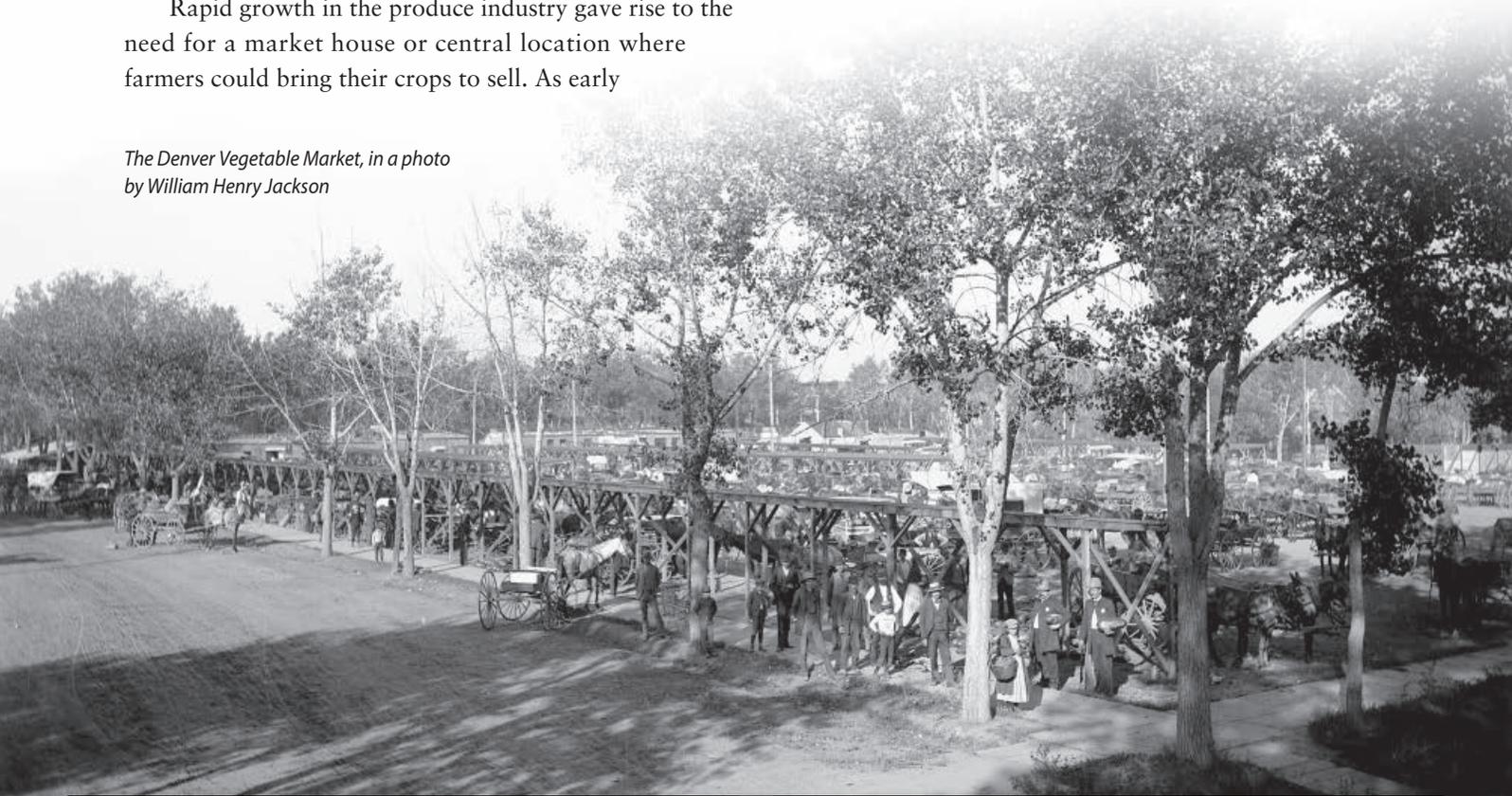
as 1862, the possibility of a Denver market house was aired in the *Rocky Mountain News*. Citing it as a matter of great importance to the community, one letter to the paper's readers called upon Denver citizens and/or City Council to address the issue for the farmer and the city, stating that:

As matters now stand, the farmer is compelled to peddle his produce around your city streets, from door to door, consuming thrice the time it would take to dispose of his load in a market house. Besides, your citizens depend upon chance alone, to get supplied with such vegetables as they need. The market house, with regular hours and days for market, would obviate these difficulties, save time, vexation and money....

In 1868, the issue of a Denver market house again appeared in the *News*. Like previous articles, this one called for a market house to be at a central location in the city. It also proposed set days of operation for farmers and produce dealers to come into the city and do business, and for a system that would result in more money for the farmer and lower produce costs for residents.

With the arrival of the transcontinental railroad in 1870 and the other lines that followed, Denver was increasingly linked to other parts of the country. With the rise of railroads also came an increase in the population, more construction in Denver, and growth in trade; between 1871 and 1872 trade in Denver increased by 40 percent. In 1872, construction

The Denver Vegetable Market, in a photo by William Henry Jackson





The City Market, around 1900

in the city included the building of 237 brick buildings and 447 frame buildings. By 1873, Denver's population reached nearly 16,000—a significant increase given that the population in 1870 had totaled fewer than 5,000.

Still without a designated public produce market, local farmers under the auspices of the Denver Farmers Club in 1874 petitioned the city to designate a street where they could at least back their wagons up five days a week against the curb of a sidewalk and sell their produce until a market was built. Not until 1883 would a Denver City ordinance establish curb produce markets in the city; at the same time, Denver established the position of “market master” to oversee activities at the curb markets and enforce city regulations.

Like modern farmers' markets, the curb markets gave farmers a central place to sell their produce directly to customers including residents, small grocery stores, restaurants, and peddlers. The problem with the curb markets—including one downtown at Fifteenth and Champa Streets—was pointed out by an 1887 *Rocky Mountain News* article. Characterizing the curb market as chaotic and unsightly, the article went on to describe how, every day, several wagons loaded with produce would arrive and then block several businesses, as there was no good place to sell the crops. The article stated that “beyond doubt” a Denver market house was needed.

As more small farms developed in Denver and surrounding areas, the need for a public produce market only grew. Finally, in 1889, produce activities evolved from the realm of curb markets to a new public venue: the Denver Vegetable Market. Located between Twenty-third and Twenty-fourth and Stout and California Streets, the new market occupied an entire

city block. (Today, it's the block

north of Sonny Lawson Park.) Filled with 150 wood stalls covered by corrugated iron roofs, along with spaces for peddlers to park their wagons, the market sat on land owned by William Barth, who rented the space to the city. (Most people simply called it the “Barth Market.”) The city then charged rent to the farmers, peddlers, and dealers.

The market also housed three lunch stands and a depot for the sale of hay, grain, and feed, and it employed the market master and one maintenance man, who was responsible for cleanup on the property. By 1890, the market's customers were buying raspberries, cucumbers, onions, eggplant, cherries, cauliflower, watermelon, peas, and corn, nearly all of it from Colorado.

In 1899, in response to complaints that the Barth Market was too small, and because the city sought to increase its revenue, Denver finally established the City Market on land the city owned and operated. Larger and located at West Colfax and Curtis Streets near the banks of Cherry Creek, this outdoor market served as a central location for farmers to efficiently sell their produce directly to customers, and to maximize their profit.

By 1890, the market's customers were buying raspberries, cucumbers, onions, eggplant, cherries, cauliflower, watermelon, peas, and corn—nearly all of it from Colorado.

Produce growers sell their goods at the City Market in 1927.



Colorado growers on December 8, 1938, raise their hands in favor of establishing a growers' produce market on the Denargo site. The growers backed up their vote by pledging \$23,500 to help acquire the site.



The Thirties

By the mid-1930s the City Market was considered inadequate by farmers, peddlers, and city customers. What had happened in the nearly forty years since its founding? A major problem was the market's design. Originally built for farmers who used horses and wagons, the stalls were small and the roads between them narrow. Now, trucks were the primary means of getting food to and from the City Market. The passing of time had also left a market that was unsafe, given its aging wooden structures and lack of plumbing and access to water. The market was unsanitary and didn't meet modern health standards; sellers and buyers had no place to wash their hands or their produce in an area shared with horses (and manure).

The market's location was another problem. Repeated flooding of Cherry Creek had damaged the site, and it lacked access to the railroad that enabled Denver produce to be shipped beyond Denver to the rest of the United States. Limited access to the railroad meant produce was handled twice after it left the farm: once from the farm truck to the market, and again from the market truck to the railroad. Finally, the old market was considered an eyesore in the city and a detriment to property values in the area.

By the end of the 1930s, farmers once again decided to take up the issue of a new market. Businesses and other professionals tied to the produce industry joined them and signed a petition for a new market. The city agreed that a new market was needed and wanted it located on the west side of Denver, near Jerome Park (between Tenth and Thirteenth Avenues, west of Lincoln Park) where it would be close to the Colorado & Southern Railroad tracks. But farmers wanted the new market to be on the city's north side,

at a site called "Denargo" bounded by Broadway, Brighton Boulevard, and Twenty-Ninth Street, near the Platte River and the Union Pacific tracks. As a result, in December of 1938, the farmers formed an organization they called the "Growers Public Market Association," with the purpose of owning and operating a market for farm produce and other types of merchandise at the Denargo site.

On February 1, 1939, the Growers Association entered into an agreement with the Union Pacific Railroad to build a new market at the Denargo site—named after the Denargo Land Company that had sold the property to the railroad. The site was where the Argo Smelter had once stood; the word *Denargo* was derived by combining *Denver* and *Argo*. The railroad was opposed to the Jerome Park site because of its inconvenience for access by its railcars, a fact that solidified its support of the Denargo site.

The Growers Association agreed to buy 28 acres of land from the Union Pacific for the site of the new market. The railroad, in turn, retained 32 acres, for a total of 60 acres at the site. Per the agreement, not all of the land would be developed; some would be retained for future expansion. The Growers Public Market Association paid \$28,625.50 for the site, and the Union Pacific paid for the construction of the market, which ultimately cost a total of \$125,000. The new Denargo Market (also known as the Denver Food Terminal Market) was to be a growers' market, owned and operated by the growers in partnership with the railroad.⁶⁹

By February 8, 1939, construction of the new Denargo Market was under way. Plans for the market boasted 200-car

⁶⁹Though not always mutually exclusive, the terms *farmer* and *grower* had acquired specific meanings. A *grower* raised fruits and/or vegetables, and a *farmer* might also raise cattle or other livestock in addition to growing crops. The Growers Association specifically served *growers* of fruits and vegetables, whether they were small-scale truck gardeners or larger-scale farmers who might also deal in livestock.



Thousands attend the opening celebration of the Denargo Market on May 21, 1939—with dancing, live music, and other entertainment.

capacity railroad tracks, a paved loading area, twenty-one stores, four warehouses, and thirty large produce warehouses with state-of-the-art ripening rooms, spray systems, and electric conveyors. An administration building would house offices including that of the market master, and there would be fifteen units for jobber stores; “jobbers” were commission houses that purchased produce from farmers and then resold the produce to consumers like grocery stores, Denver hotels, and restaurants. Jobbers would have twelve warehouses for produce storage, and the market would have sixteen trucker units (for truckers who specialized in long-distance hauling), restrooms, a restaurant, and just over 300 individual market stalls for growers. The grower stalls were to be in three rows of single and double stalls, each 800 feet long and separated by 80-foot paved streets. These 304 stalls were the heart of the market—where growers, farmers, peddlers, grocers, and others involved in the distribution of Denver’s food would meet and do business.

At a banquet held in April 1939 to celebrate the soon-to-open market and the proud partnership between the Union Pacific Railroad Company and the growers, Union Pacific vice-president J. L. Haugh commented:

The Union Pacific Railroad Company is at home in Denver. It is one of Denver’s first citizens, and came into the territory when Denver was only a village and where there was no transportation available other than the team and ox cart.... We are here tonight to consider the fruit and vegetable industry which is one of the most important trade classifications in the city.

The Union Pacific is a very heavy transporter of fruits and vegetables. It handles approximately as many carloads of these commodities into, out of and through Denver

as all of the other five railroads combined. It is the only Denver railroad that serves directly the entire Pacific coast, including Oregon, Washington, California and Idaho, bringing fruits and vegetables of those states to supply the trade of Denver at a time when they are not available from home-grown sources.

The prosperity of the railroad is so closely inter-woven with that of the growers, grocers, shippers, jobbers, brokers and dealers in fruits and vegetables that it always pursues the policy of leading in any development for the benefit of this trade.

Built by F. J. Kirchhof Construction Company, the market opened on May 22, 1939, with all but three stalls leased for the primary Colorado growing season—May through October. Businesses at the market included F. Alito Fruit Company, Brunos Imported Foods Co., Amato Fruit & Produce, Elliott Produce Company, Katz Fruit Co., M. Toplitzky & Co. Inc., Sposato Fruit Co., Perry Fruit Co., Clyde T. Hunt, and A. F. Takamine Co. The average cost of a stall for the 1939 growing season was twelve dollars.

Construction on the market continued after the official opening. A few months later, the Denargo included a 100-car garage built to store and service dealers’ trucks and cars and a two-story produce warehouse that housed on the second-floor broker’s offices, telegraph offices, a barber shop, and a recreation room.

Open for Business

A typical day at the market began with growers and farmers arriving in the early morning hours—around 3 A.M. for many. When the market bell signaled the opening of the market day at 6 A.M., buyers hurried down the driveway,

each headed for the stall of their choosing to buy what they needed. Growers and farmers with contracts to grocery stores and other large buyers filled contract orders first, and then sold their remaining stock to other buyers. A majority of growers and farmers would sell out by 8:30 and return to their farms to finish work there. By 11 A.M. the market was done for the day.

A customary day in 1939 saw 327 growers selling goods to 560 buyers including grocery and fruit stores (the largest group of buyers on any given day), followed by peddlers, truckers, and produce brokers.

During the 1940s, the Denargo thrived as a distribution market—not just for Denver growers and buyers, but for those across Colorado and into states like Kansas, Oklahoma, and Texas. The Denargo’s refrigerated cars and state-of-the-art facilities allowed for tons of produce to be unloaded and loaded daily and sent by railcar and trucks to merchants across Colorado and beyond. It was certainly

those modern features that contributed to the Armed Services’ becoming the largest buyer of produce at the Denargo during World War II. Even after the war, the Army maintained a

procurement office at the Denargo, buying in 1948 more than \$650,000 monthly in perishable supplies. The supplies were sent to troops at military installations in seven states.

By the late 1940s, the Denargo Market and the city’s other market, the Wazee, were supplying half a million Denver residents with fresh fruits and vegetables grown in Colorado, along with many imported from other parts of the United States and from Latin America. Daily, two hundred thousand pounds of fruits and vegetables—including Colorado

celery, peppers, and tomatoes, California oranges, Massachusetts cranberries, Guatemalan bananas, Florida avocados, and Mexican pineapples—changed hands at the market in 1948. That same year the market saw nearly \$20 million in gross sales.



John A. Boyd poses proudly on opening day at the Denargo. According to The Denver Post on May 22, 1939, Boyd sold all of his produce in ten minutes that day. He went on to sell his produce at the Denver markets for fifty more years.

Market Tools

In 1925, thirteen-year-old John Losasso left school to work in the produce business full-time. After years spent loading trucks and delivering produce to grocery stores John started his own business, and in 1939 he opened American Fruit and Produce at the Denargo Market. His company—known as a “jobber store”—primarily sold produce to local grocery stores in Denver.

Like other sellers at the Denargo, Losasso specialized in different kinds of produce. One of those specialties was watermelons. Known as the “watermelon king,” he dealt in large shipments of the melons that others avoided because of the difficulty in packing, shipping, and unloading them, especially in large quantities. He and his crew unloaded the watermelons one by one (the melons were shipped in bulk by boxcar), sorted them, and then wheeled them into his Denargo store.

Losasso used each of these tools in his years at American Fruit and Produce. All items are gifts of John Losasso to History Colorado.

Ring packer set, Perfection Pack Co. Inc., patented 1927



John Losasso used this “ring packer” to pack fruit and vegetables in bushel baskets without damaging the produce.



Produce crate hammer and crowbar, John H. Murcott Inc., circa 1950



A Market in Decline

In the 1950s, activity at the Denargo Market slowed as small-scale grocers—the market’s primary buyers—were replaced by large supermarket chain stores like King Soopers and Millers Super Market. These stores not only supplanted small, local grocers, they had the buying power to import produce from other states at a lower price. When the chain stores did buy in Colorado, they dealt directly with the farmers, who could deliver or ship the produce straight from their farms to the stores. Growth in the Denver metro area also had an impact on the Denargo; the expansion of suburbs meant the loss of Colorado farmland and growers to support the Denargo Market. Land grew increasingly valuable and, for many farmers, selling their land was far more profitable than growing crops.

By the late 1960s activity at the Denargo had dwindled. In 1969, about twenty to fifty farmers (depending on the time of year) sold produce at the market—down considerably from the more than three hundred who sold there in the 1940s. Of the farmers who still chose to frequent the Denargo, many did so because the faces there were familiar and it was a way of life for them.

The Denargo Market stayed in operation until 1974, when the Growers Association was dissolved and its assets liquidated. Trade continued in the area, but over time more and more businesses closed or moved their operations elsewhere.

By 2007 the Denargo area was described as “dilapidated” and in need of revitalization.

Today, that area is being redeveloped with a mixture of businesses and residential units. The only structures that remain from the Denargo Market are the mechanic shop and truck storage unit and a row of jobber units that housed Mile High Fruit and Vegetable.

Three-quarters-bushel basket for 35 pounds of Idaho Sunny Slope Peaches, 1950s

Banana knife, Russell Green River Works, about 1930



Mrs. Condie’s—A Denargo Legacy

Amid the rise and fall of the original Denargo Market, Mrs. Condie’s Salad Company is still in business and thriving today. Mrs. Condie’s is, in fact, the last business from the Denargo era still located on the original Denargo site. An inside look at the history of Mrs. Condie’s reveals the contributions of this business to the changing scene of Colorado’s produce industry.

Rather than a big-name produce brand, Mrs. Condie’s is the middleperson: in the business of buying produce from farmers and preparing it for supermarkets, restaurants, and others who then resell it to the consumer. In operation in Denver for sixty-four years, Mrs. Condie’s has changed its philosophy of buying and selling produce very little over the decades. What *has* changed are the ways the company buys that produce, the variety of produce it handles, and the ways in which it processes produce for its customers.

Founded in Salt Lake City in 1938 by Charles F. “Chick” Black and his wife, Marietta, the company started out by selling pre-cut and packaged cabbage in Chick’s grandparents’ store. Chick’s grandmother’s name was Annie Condie: the “Condie” of “Mrs. Condie’s Salad Company.” An innovator and pioneer in fresh-cut vegetable processing and pre-packaged produce, the company decided to expand its operations and in 1950 opened a store in Denver. Chick’s partner, Leo J. Barlow, ran the Denver branch. Barlow and Black were neighbors in Utah, and for a number of years, Barlow—a Utah fruit grower—worked for Mrs. Condie’s during the winter months. The first location for Mrs. Condie’s in Denver was at Seventeenth and Bassett Street—south of present-day Commons Park West, near Union Station.

When Leo J. Barlow started Mrs. Condie’s in Denver, the Denargo Market was thriving and an important part of the Mrs. Condie’s business. During the early 1950s

the company purchased produce at the Denargo during the Colorado growing season and then cleaned, packaged, and sold it, either locally or by railcar to businesses in various American cities. The produce came from small farms in Denver and the surrounding areas; at the time, these farms had limited options for marketing and selling their crops. In the off-season, Mrs. Condie’s would acquire produce from other states and then clean, wash, and sell it to local buyers, including those at the Denargo.



This view of Mrs. Condie's Salad Company (at right) shows Coors Field in the background. At left is a Denargo Market apartment sign, in a nod to the historic produce market that once occupied the site.

In 1955 while on vacation in California, Barlow saw a vendor at a local market cut the tops off carrots and put them in plastic bags to resell. Commonplace today, pre-washed and prepackaged “convenience carrots” were uncommon in Colorado in the 1950s. Barlow took a chance on the idea and started selling the convenience carrots in Colorado. Soon, those carrots were a mainstay of the Mrs. Condie’s business, along with processed cabbage, celery, and spinach. Barlow’s idea was timely as the demand for fresh, processed produce was rapidly increasing—the result of three major changes in the produce industry: the rise of supermarkets and fast-food restaurants, demand for convenience items, and a significant increase in the amount of food needed to feed people across the United States.

By the late 1950s supermarket chains were replacing the smaller grocery stores. Larger stores owned by big corporations meant greater buying power and less reliance on the local farmer. By the 1960s, supermarket shelves were stocked with convenience items, as U.S. households were making less and less of their own food at home. For companies like Mrs. Condie’s, these changes helped them grow as supermarkets sought efficient ways to stock their shelves. Rather than deal with many small farms (the majority of which didn’t have the capability to clean and package large quantities of produce at a reasonable price), supermarkets preferred

to deal with just a few produce suppliers who could clean and package bigger quantities of produce.

Another significant change in the produce industry was the rise of fast-food restaurants. Again, these were businesses that needed large amounts of produce and, like supermarkets, preferred to deal with only a few produce suppliers who would also process the items for their specific needs.

And, the produce industry changed as a result of new technologies (such as irrigation, fertilizers, modifications to seed varieties, and storage and shipping methods), developed to increase farming yields and the import of produce from around the world, in order to feed an ever-growing American population.

As the Mrs. Condie’s business grew, so did its need for bigger and better facilities. In 1965, Mrs. Condie’s moved its operations to 1204 Wewatta—northeast of today’s Pepsi Center and a short distance from the first location. In 1979, Leo J. Barlow bought the vegetable processing operation from Chick Black, and in 1988 Mrs. Condie’s Salad Company moved to its present location at 3225 Denargo—the original Denargo Market site, where only a few produce operations remained.

In the years since then, Mrs. Condie’s Salad Company has evolved from a wash, clean, trim, and repack vegetable operation with four commodities—cabbage, celery, carrots,



Shipped from the farm to Mrs. Condie's, celery is then unloaded, trimmed, cut, and washed (at right). Then, it's sent down the line for sorting and bagging (at left).



and spinach—that primarily served grocery stores, to one that today has more than thirty commodities and not only repacks vegetables but is a regional produce processor, filling the specific needs of a variety of customers.

Today Mrs. Condie's is owned by Gary Cucarola, who bought the company from Leo J. Barlow in 1993. Born in Sterling, Colorado, in 1953, Gary Cucarola grew up in the Italian community of Padroni, just north of Sterling. There his father ran two gas stations and later became a farm equipment dealer for Massey Ferguson; in 1960 the job took the Cucarola family to Kansas. After eight years, the family moved back to Colorado and settled in Montrose, where Gary went to high school. After graduating, Gary briefly lived in Denver and then moved to Grand Junction, where he took a job as a produce manager for the supermarket chain City Market. An employee of City Market for some sixteen years, Gary traveled across the state, learning about the produce industry.

In 1974 Cucarola helped open the City Market in Steamboat Springs, and in 1977 he moved back to Grand Junction to work at the newly built City

Market Warehouse Distribution Center. His first job at the warehouse was in quality control, inspecting all of the produce that City Market bought before it was shipped out to stores. A short time later, he became a produce buyer, purchasing goods from Colorado, Washington, Texas, Arizona, and other parts of the United States, a position he held for eleven years. During this time Cucarola met Barlow, and he went to work for him at Mrs. Condie's in 1984. Over the next nine years Cucarola learned every aspect of the company's operations.

By 1984 Mrs. Condie's was cleaning about sixty thousand pounds of carrots a week. After Cucarola took over the business, that number rose to three hundred thousand pounds a week. Over time, Mrs. Condie's started to process

Employees clean and process cabbage inside Mrs. Condie's.



Gary Cucarola's farming connections and his training in the supermarket produce industry have been key to the ongoing success of Mrs. Condie's Salad Company.



more and more vegetables for a variety of businesses in the food industry. Today the company processes, on average, four hundred thousand pounds of vegetables a week (or ten semi loads), turning its inventory twice a week.

Per Cucarola, the Mrs. Condie's operations can today be divided into four main customer-based areas. The first is supermarket chains across the United States, which make up about 40 percent of Mrs. Condie's customer base. These stores buy cleaned and trimmed vegetables, packaged into bags with the store brand on them. These bags are then stocked in the produce department and sold to their customers under the store's brand.

The second area of Mrs. Condie's business, around 20 percent, includes cleaning and repackaging produce for food-service corporations like Shamrock and Nobel Sysco, who then sell them to restaurants and other businesses. The jalapeño dip you enjoyed last football season was likely made from a portion of the 700 tons of jalapeños Mrs. Condie's bought, cleaned, and distributed to the makers of your dip.

At 30 percent, the third area includes cleaning, processing, and prepping items for food manufacturing businesses that serve large corporations like Chipotle. This type of processing ultimately saves businesses time and money, because less staff is needed to prepare large quantities of food. The onions

in your Chipotle meal were peeled, sliced, packaged, and sold by Mrs. Condie's to Ready Foods (a food-manufacturing business), which then sold and sent the onions to your local Chipotle.

Finally, about 10 percent of the Mrs. Condie's business comes from other wholesale companies. For example, if you bought mashed yams from Whole Foods Market for Thanksgiving last year, chances are the yams (about half a million pounds) were peeled by Mrs. Condie's before being sent to another wholesale company that mashed and added a bit of orange juice, and who then packaged the yams for Whole Foods Market.

As for suppliers, today Colorado farmers supply Mrs. Condie's with about 50 percent of its inventory. Keep in mind that the inventory changes based on consumer demand. For example, for a time iceberg lettuce was king; but more recently, romaine and other varieties have enjoyed newfound popularity. With these changes, Mrs. Condie's has had

to adapt—and so have Colorado farmers. Today Mrs. Condie's processes Colorado crops including potatoes (one of the few crops Cucarola can buy almost twelve months out of the year), onions, peppers, tomatoes, cucumbers, green beans, and carrots, to name just a few. A challenge for Colorado farms today is the growing season (roughly five months a year); fewer farmers can compete with places like California with its twelve-month growing season for crops like celery and lettuce.

Mrs. Condie's Salad Company employs fifty-seven full-time employees—including Cucarola, who remains directly involved in the business, working as the operation manager buying all the produce. Other staff include a distribution sales manager, inside sales representative, office accountant, and the floor staff who clean, cut, run the machines that slice and dice produce, and prepare and package tons of produce daily. The company has survived over the years because it has continued to reinvent itself and look for ways to better serve other businesses. Of equal importance, Gary Cucarola has continued to network and build and sustain personal relationships with local farmers and suppliers across the United States. He is skilled at reading the markets and knowing what (and how much) to buy and store, and he enjoys his work.



Potatoes sit in cold storage at Mrs. Condie's. In a process called "forward buying," potatoes like these are bought and then put into storage for later sale. Forward buying enables buyers to look at anticipated supply and demand, and to consider the right times to buy and sell. Factors include weather, crop yields, and customers' seasonal needs—for instance, the demand for potatoes goes up in the fall and around holidays like Thanksgiving.

Given the value of real estate in the Denargo area, it's impossible to say whether Mrs. Condie's will stay at its present location. What *is* certain is the need for food, and for food processors like Mrs. Condie's—a direct link to the Denargo Market and Denver's produce industry of the past, and a key player in the network of Colorado's produce industry today.

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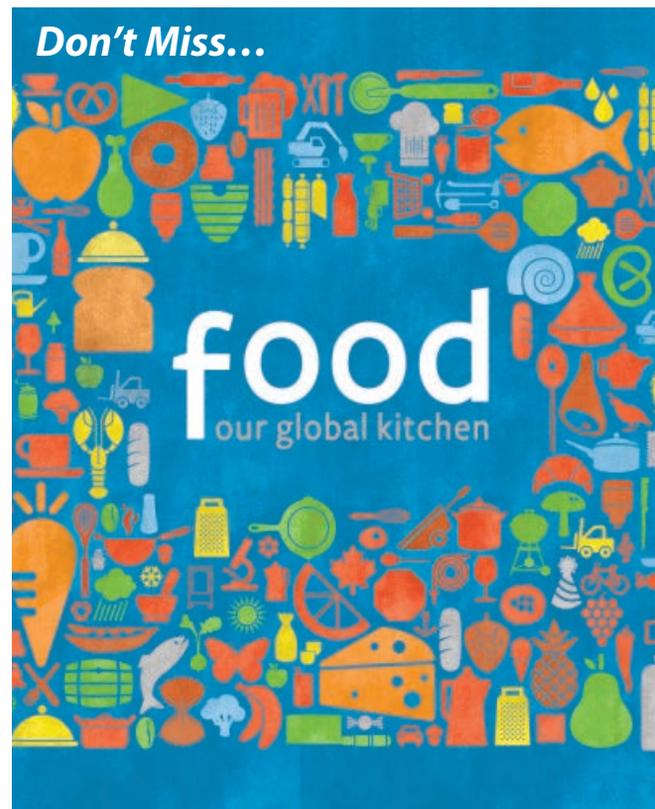
For Further Reading

The author's sources include the *Rocky Mountain News* (August 29, 1861; January 18, 1862; January 20, 1868; December 15, 1939); *Denver Times* (December 28 and 31, 1899); *Denver Post* (December 3, 1938; June 22, 1969; May 3, 2007); and *Denver Republican* (July 20, 1890). History Colorado collections include Colorado Italian American

Preservation Association Collection (MSS 2595); Denver Market and Produce Terminal, Inc. (MSS 1116); and Denver Vertiport Project, Denargo Market, Office of Archaeology and Historic Preservation Site File, 1994. See also *Colorado and the Italians in Colorado*, Dr. Giovanni Perilli, Denver, 1922, and the Denver City Directories for 1873 and 1874.

The source regarding farmers' markets, cited in the opening paragraph, is the thirtieth-anniversary *Colorado Farm Fresh Directory* (Colorado Department of Agriculture, 2014). The directory also contains listings of farms, roadside produce stands, and Community Supported Agriculture programs as well as a crop calendar and listings of county

fairs, agriculture festivals, and agriculture extension offices throughout Colorado.



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WHOLE
FOODS
MARKET

HISTORY
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Do you know this building?

Continued from page 15

Answers: b) Denver, c) 1881, a) Cracker factory

As Denver's first cracker manufacturer, the F. W. Crocker & Company Steam Cracker Factory opened in 1872 near Nineteenth and Blake Streets. In its first year, the cracker factory made \$20,000 in sales; in 1879, sales jumped to \$75,000. Frank W. Crocker's wholesale factory supplied crackers to retailers throughout Colorado and neighboring states.

Success prompted Crocker to build a new factory at 1862 Blake Street in 1881. The three-story Commercial-style brick building exhibited efficient and safe mechanical equipment and boasted large windows, allowing natural light for the factory workers.

To expand the company further, Crocker sold the business to the American Biscuit Manufacturing Company, which had acquired more than forty similar businesses nationwide in 1890. Crocker continued to be involved in the management of the Denver factory, and his grown son, Sherwood, clerked there. In 1898 the New York Biscuit Company merged with the American Biscuit Manufacturing Company, creating more than 100 bakeries and factories. They called the new business the National Biscuit Company (by 1970, it was shortened to "Nabisco").

The National Biscuit Company continued operating from the Blake Street factory making crackers, cookies, wafers, ginger snaps, cakes, and jumbles. It used mostly Colorado-grown ingredients, including lard, butter, sugar, eggs, and nearly 200 barrels of flour a day. By the first part of the twentieth century, the Denver factory employed more than 200 people and served as the shipping headquarters for a five-state region. As early as the 1930s, the company provided progressive employee benefits, including sick benefits—uncommon at the time.

In the early 1940s, the manufacturer left the Blake Street building, after which it served as a warehouse for many years. With the aid of Preservation Tax Credits, the building was converted into office space in the 1980s. It was listed in the National Register in 1984.

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