

C O L • R A D O

Heritage

The Magazine of History Colorado

May June 2014

\$4.95

Food: Our Global Kitchen

At the History Colorado Center

ALSO IN THIS ISSUE

- Food Programs for Kids and Adults
- May Is Archaeology & Historic Preservation Month
- Summer Guide to Our Regional Museums



HISTORY *Colorado*

Colorado Heritage

The Magazine of History Colorado

Edward C. Nichols
PRESIDENT AND CEO

History Colorado Center
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Denver, Colorado 80203
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Steve Grinstead *Managing Editor*

Liz Simmons *Editorial Assistance*

Darren Eurich, State of Colorado/IDS *Graphic Designer*

Jay DiLorenzo and Aaron Marcus *Photographic Services*

William J. Convery *State Historian*

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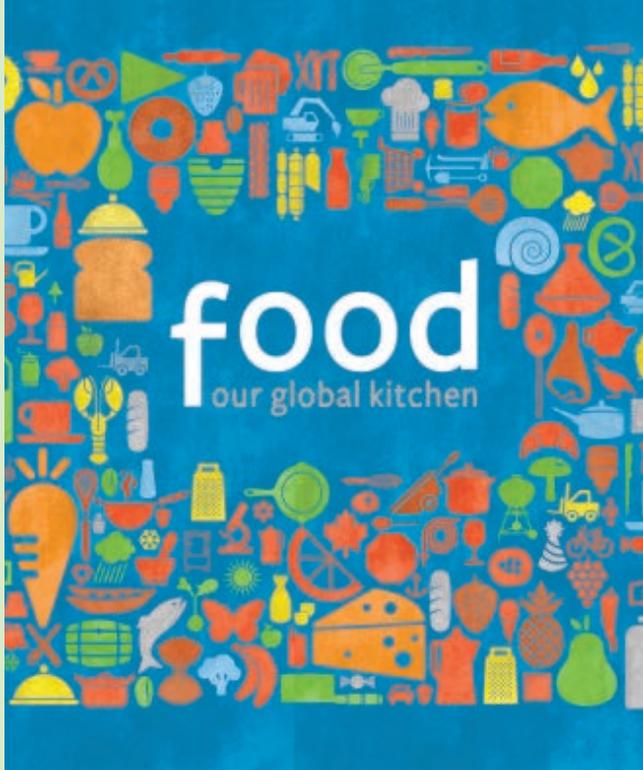
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COLORADO Heritage

MAY/JUNE 2014

Food: Our Global Kitchen

This groundbreaking exhibit offers a feast for the senses and a journey through the global system that brings our food from farm to fork.

What was it like to dine in ancient Rome, or in the court of Kublai Khan? How do the Japanese grow cube-shaped watermelons? What did Olympic champion Michael Phelps eat for breakfast or author Jane Austen consider a delectable dessert? Taste treats, cook virtual meals, see rare artifacts, and peek into the dining rooms of famous figures. What are some of the most challenging issues of our time, and how are people reimagining the future of food?

Member Open House

Saturday, May 31—See page 3.

See the special center pullout section for *Food: Our Global Kitchen* programs.

Food: Our Global Kitchen is organized by the American Museum of Natural History, New York (www.amnh.org).

Presented in partnership with:



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Ed Sealover

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ON THE COVER

The exhibit Food: Our Global Kitchen opens Saturday, May 31, at the History Colorado Center. Don't miss out on food and fun at the free Member Open House! See page 3 for more. Be sure to tear out the special center pullout section in this issue of Heritage for Food: Our Global Kitchen programs and events on tap all summer long.

© AMNH/D. Finnin

HISTORY COLORADO CENTER

1200 Broadway, Denver

Open: Monday through Saturday, 10 A.M. to 5 P.M.; Sunday, noon 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, beginning May 23, 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.UteIndianMuseum.org

From the PRESIDENT

On May 31, the History Colorado Center opens a major new exhibit from the American Museum of Natural History in New York. *Food: Our Global Kitchen* will fill your family's summer with opportunities to have fun in our

galleries and visit the Taste Kitchen for Colorado-style treats, all while exploring the myriad ways the food we eat has arrived at our tables.

Why are we hosting an exhibit about food? Because Colorado is a food producer. Palisade peaches. Rocky Ford melons. High-plains grain. Cherries and wine, cattle and sheep, the list goes on. When you see how we've enhanced the exhibit throughout the museum with pieces from our own collections, you may be surprised at the wealth of artifacts and visuals showing the central role food has played—not just in Colorado's economy but in the traditions that have brought people and cultures together.

We've even partnered with a group of imaginative Morey Middle School students to create a separate exhibit all about the Morey Mercantile: at one time Denver's largest food wholesaler. The students worked with our staff to mine the wealth of our Morey artifacts and our curators' knowledge of the Morey company's remarkable reach. All the more timely as Morey descendant Jack Ferguson gets set to open a new restaurant called "Solitaire"—named for the very brand that made the Morey Mercantile a household name.

We're delighted to welcome Whole Foods Market as a partner in bringing you *Food: Our Global Kitchen*. Who better than this company, which has been key to so many Coloradans' efforts to eat well, live closer to the land, and, in many cases, make a living through start-ups focused on smart, sustainable food traditions.

More than just an exhibit, *Food: Our Global Kitchen* is a chance for us to engage with communities in exploring all that Colorado represents within the world of food. And so, we're launching our most ambitious series of programs yet—listed in a separate tear-out section of this issue—for both adults and families.

In these pages you'll also read about an important cooperative effort in the San Luis Valley to revive centuries-old food traditions, because all too often we ignore the valley when we think about our great state's agriculture. Yet, it's there that we see some of the most innovative ways to bring people closer to their land and their agricultural heritage, through a shared passion for food—which, in so many ways, is what *Food: Our Global Kitchen* is all about.

Edward C. Nichols, President and CEO

Food: Our Global Kitchen

May 31 to September 1
History Colorado Center

In this major traveling exhibit, explore the intricate system that brings our food from farm to fork. How did the ancient Romans dine? How do the Japanese grow cube-shaped watermelons? What does Michael Phelps' Olympic training breakfast look like? (You might not believe it...) Sample treats in the Taste Kitchen, view rare artifacts, and peek into the dining rooms of famous figures from throughout the past and around the world.

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:



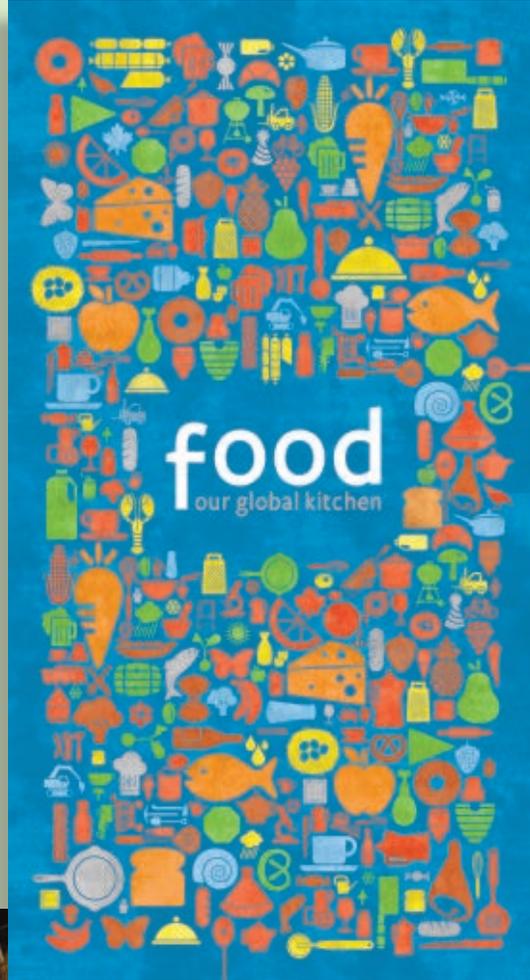
Member Open House

Saturday, May 31, 8 to 10 A.M.

What better way to start the weekend than a visit to the History Colorado Center to see what we've been cooking up in our newest exhibit, *Food: Our Global Kitchen!* We'll be offering a little bit for everyone—from the more seasoned palate to the junior food critic!

Preview the exhibit, enjoy behind-the-scenes talks from our History Colorado staff, feast your eyes on strange kitchen gadgets from our collection, and put your taste buds to the test in the Taste Kitchen. Visit our research library to see food-related photos and other collection items. For our families with little ones, we'll have creative activities: a button-making station, a food-craft table, and a scavenger hunt throughout the exhibit (with prizes!).

We'll serve up hot breakfast hors d'oeuvres, a gourmet coffee station, and a variety of build-your-own breakfast bars. The cash bar will offer delicious morning mimosas and bloody Marys, customized to your liking.



Aztec marketplace—This re-creation represents a small corner of a giant marketplace that served the capital city of the thriving Aztec Empire in what is now Mexico. The year is 1519 and Spanish explorer Hernán Cortés is about to enter the city for the first time, setting off an explosion of cultural exchange that will bring exciting new foods to Europe, Asia, and Africa—and introduce others to the Americas. © AMNH/D. Finnin



Jane Austen's ice cream—Known for her sharp-witted novels about love and manners among the English gentry, Jane Austen did most of her writing in the early 1800s, more than a century before most European households had electricity. Although she lived comfortably and ate well, she had fewer food choices than most English people do today. At the time, a summer treat as simple as ice cream was quite a luxury. © AMNH/D. Finnin

New & On View

Denver

History Colorado Center (unless otherwise noted)

Living West

Explore the living dynamics between the people of



Colorado and our state's extraordinary environment. Mesa Verde collections, Dust Bowl Theater, snowpack interactives, and more! Presented in partnership with Denver Water with generous support from the Gates Family Foundation. Find crafts, recipes, and activities kids and parents can do together in our online *Living West* Activity Book: www.HistoryColoradoCenter.org/families/livingwest.



More About Morey

The Morey Mercantile, in today's Tattered Cover LoDo building, was Denver's biggest wholesale grocer, selling an array of products like the legendary Solitaire brand. In 1921, Chester Morey left behind another unforgettable legacy: today's Morey Middle School. *More About Morey* is a collaborative exhibit developed with thirteen Morey students, who had free rein to tell the Morey story of their choosing and get creative with designs and hands-on activities.

In an era of income inequality, climate change, and gas and oil exploration, Birnbach shows the families' battles against cultural, economic, and environmental challenges that threaten to destroy their way of life.



Morey Middle School students tell the story of their school's founder and his Morey Mercantile at the History Colorado Center.

Explore the history of the food trade—from the Aztecs to modern shipping—in Food: Our Global Kitchen, open May 31 through September 1 at the History Colorado Center

The Poster Art of Herbert Bayer

Byers-Evans House Gallery
On view through Saturday, May 31

The most important Bauhaus artist with ties to Colorado, Herbert Bayer launched innovations in photography, architecture, painting, sculpture, typography, design, printmaking, and earthwork. Bayer moved to Colorado in 1946 and helped turn an old mining town—Aspen—into an educational and cultural retreat.

A Handful of Dust

Byers-Evans House Gallery
On view June 6–August 30

Free opening reception Friday, June 6, 5 to 9 P.M. during First Friday Art Walk

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



Ladder Ranch Drive #12, by Allen Birnbach, on view in A Handful of Dust

Pueblo

El Pueblo History Museum

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

This year is 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.



Leadville

Seasonal Hours at Healy House

On May 23, the Healy House Museum begins its spring and summer hours: open daily 10 A.M. to 4:30 P.M. (last tour at 3:45)

Montrose

Ute Indian Museum

Into The Circle: Raising Ute Children

On view May 1–31
Traditionally, Ute grandmothers make cradleboards for their unborn grandchildren, to help them on the journey into the new world. Cradleboards on display will share the story of Ute children.

Woven in Spirit Navajo Rug Exhibit and Sale

On view June through July
In partnership with the Adopt A Native Elder Program, the Ute Indian Museum presents a Navajo rug exhibit and sale.

Call for Nominations!
Do you know local historians who deserve recognition? Have you or your organization worked on an exhibit or historical project? If so, nominate a project for the Caroline Bancroft or Josephine H. Miles History Awards! Every year,



History Colorado gives two monetary awards to individuals, organizations, or museums in Colorado that have made a major contribution in the past year (July 1, 2013–June 30, 2014) to the advancement of Colorado history. The Caroline Bancroft History Award is given for history projects in communities with a population of less than 50,000. The Josephine H. Miles History Award may go to a project in any size community. Awards are presented at History Colorado’s annual meeting in the fall. Nomination forms must be postmarked or emailed by June 30. Self-nominations are encouraged! For forms and eligibility criteria, call 303/866-2306 or email megan.rose@state.co.us.

History Colorado Signs Memorandum of Agreement to Create Collaborative Educational Effort with Cheyenne and Arapaho Tribes

This past March, History Colorado signed a joint Memorandum of Agreement to formalize a collaborative government-to-government process that involves efforts to educate the public about the November 29, 1864, Sand Creek Massacre and the history and culture of the Cheyenne and Arapaho people.

The MOA establishes a framework that guides how the State of Colorado, History Colorado, the Northern Cheyenne Tribe of Montana, the Northern Arapaho Tribe of Wyoming, and the Cheyenne and Arapaho Tribes of Oklahoma will work together to fulfill this educational mission through exhibits at History Colorado museums, events that commemorate or are related to the Sand Creek Massacre, and collections and artifacts related to Cheyenne and Arapaho people.

The MOA is the result of consultations with the three tribes, who had raised concerns about an exhibit on the Sand Creek Massacre in the History Colorado Center. History Colorado closed the exhibit in June 2012 and began consultations to develop an MOA to guide their current and future relations.

“During our discussions, History Colorado and the Tribes agreed that a beneficial first step, before discussing exhibits or programs, was to develop a framework for our shared vision and the guiding principles in how we work together,” said Ed Nichols, President and CEO of History Colorado and State Historic Preservation Officer. “The history of the Sand Creek Massacre is one of profound local and national importance for the Cheyenne and Arapaho people and all of us as a society. This MOA is a reflection

of a commitment to work together to share the history and culture of the Cheyenne and Arapaho people with the public for generations to come.”

May Is Archaeology & Historic Preservation Month! Celebrate Our Heritage at Work in 2014

A century ago, on April 20, 1914, a makeshift tent colony near Trinidad was ravaged by gunshots and fire when the Colorado National Guard attacked striking coal miners and their families at the Ludlow tent colony. That tragedy exposed the abhorrent working conditions facing miners and other laborers around Colorado and the nation, and its aftermath changed forever how Coloradans work.

In honor of our history of labor, this year’s theme for Archaeology and Historic Preservation

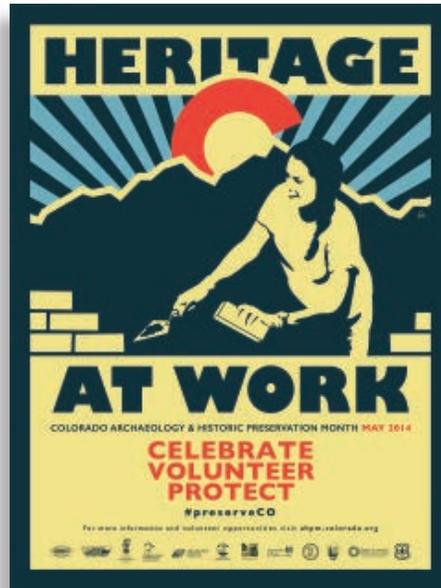
Month is *Heritage at Work*. From farmers and miners to railroaders and Rosie the Riveter, Coloradans have always been hard workers, eager and willing to build a

state that’s now on the forefront of engineering, agriculture, transportation, manufacturing, aerospace, health, energy, and entrepreneurship.

Whether you’re from Durango or Denver, your community—and your own two hands!—have shaped Colorado’s working past and future. Join us to honor our legacy of labor, and attend events across the state that share stories about Colorado’s *Heritage at Work*.

Submit your local events to our online Archaeology and Historic Preservation Events Calendar, then check out other events to see what’s happening in your town.

Visit www.ahpm-colorado.org to get involved today!



Tours & Treks

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

Historical Treasures of Cañon City

Friday, May 23, 1 to 4 P.M.

In honor of Archaeology and Historic Preservation Month, learn how preservation benefits a community by walking the streets of Cañon City. The Royal Gorge Regional Museum and History Center will show us great buildings in one of Colorado’s largest historic districts. See the Cañon City Library, the St. Cloud Hotel, Raynold’s Bank, the Strathmore/McClure Hotel, Murray’s Saloon, and many more.

Members \$21, nonmembers \$26

(Please provide your own transportation to starting location.)

Southeastern Colorado Journeys: Sand Creek and Bent’s Fort

Saturday, June 7, 7 A.M. to Sunday, June 8, 6 P.M.

Register by May 2

Join us for this exploration of places and moments on the prairie that would profoundly affect the course of Colorado. At Bent’s Fort, the twenty-first century gives way to



Cañon City

life in an 1840s crossroads of cultures. Nearby, park rangers offer glimpses into the shattered stillness that reverberates to this day from a violent 1864 morning at Sand Creek. The chance to explore these two powerful sites in one thought-provoking weekend is not to be missed.

Members \$275, nonmembers \$340 (single supplement \$100) *(Includes one night’s lodging, bus transportation, two meals, guides, and all entry fees.)*

Exploring Western Nebraska

Friday, June 20, 7 A.M. to Monday, June 23, 7:30 P.M.
 Register by May 16

With history, geological oddities, a winery or two and even a visit to Carhenge, you'll be amazed by all there is to see in western Nebraska! From the Agate Fossil Beds and Scotts Bluff National Monuments to the Buffalo Bill Ranch and Ogallala—the Gomorrah of the West—there's so much awaiting you.

Members \$625, nonmembers \$700 (single supplement \$150)

(Includes three nights' lodging, bus transportation, guides, welcome dinner, and admission fees.)



Greenland Ranch and Castle Rock

Friday, June 27, 8 A.M. to noon

South of Larkspur is the Greenland Ranch: miles of trails and stunning views, set aside to prevent Denver and Colorado Springs from growing together. We'll hike and explore an area replete with history, geology, flora, and fauna. Returning northward, we'll explore the history of Castle Rock beneath its namesake stone tower. Your drive along I-25 will never be the same again.

Members \$26, nonmembers \$31

(Please provide your own transportation throughout tour.)



Summer Blossoms in Crested Butte

Friday, July 25, 8 A.M. to Sunday, July 27, 7 P.M.

Register by June 20

Colorado summers melt mountain snows into bountiful runoff, plentiful columbines and a spectacular palette of colors. Skip the crowds and join this exclusive version of the Crested Butte Wildflower Festival built just for History Colorado by expert guides. With a little strolling and a little more hiking, we'll search out the botany, history, and geology of Crested Butte. Members \$750, nonmembers \$810 (single supplement \$200)

(Includes two nights' lodging, all transportation, three meals, all guiding services, and floral tours.)



NEW TOUR!

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 steam 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

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.

MAY

May 3: Mountain man **Doc Grizzly** shows off tools of the trade, 10:30 A.M. to 2 P.M.

May 10: **Flintknapper** Tim Boucher, 10 A.M. to 3 P.M.

May 11: **Rocky Mountain Youth Dance Foundation** and **Colorado Ballet**, 12:30 and 3:30 P.M.

May 17: **Angel Vigil** stories and lasso tricks, 11:30 A.M. and 1:30 P.M.

May 18: **William Green Russell**, Colorado's first gold panner, 11:30 A.M. to 1:30 P.M.

May 24: Discover Mesa Verde pottery with **Gregory Wood**, 11:30 A.M. to 1:30 P.M.

May 31: *Food: Our Global Kitchen Opening Day* with tastes, demos, and performances all day

JUNE

June 10: **Buffalo soldier** Sergeant Jack Hackett, 11:30 A.M. to 2:30 P.M.

June 14: **Flintknapper** Tim Boucher, 10 A.M. to 3 P.M.

June 15: **Angel Vigil** stories and lasso tricks, 11:30 A.M. and 1:30 P.M.

June 21: *Food: Our Global Kitchen Family Day* with tastes, demos, and performances all day, plus **free admission** for kids 12 and under

Story Time

History Colorado Center

Wednesdays, May 7 and June 4, 9:30 A.M.

Wednesdays, May 7 and June 4, 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

Leadville

Ye Olde Flea Market

Healy House Museum

Saturday, July 5

Search for treasures on the museum's lawn.

Trinidad

Santa Fe Trail Festival

Trinidad History Museum

Saturday, June 14, 10 A.M. to 4 P.M.

From dancing the Virginia reel to making adobe bricks, kids and adults will enjoy a variety of free hands-on activities and living history programs.

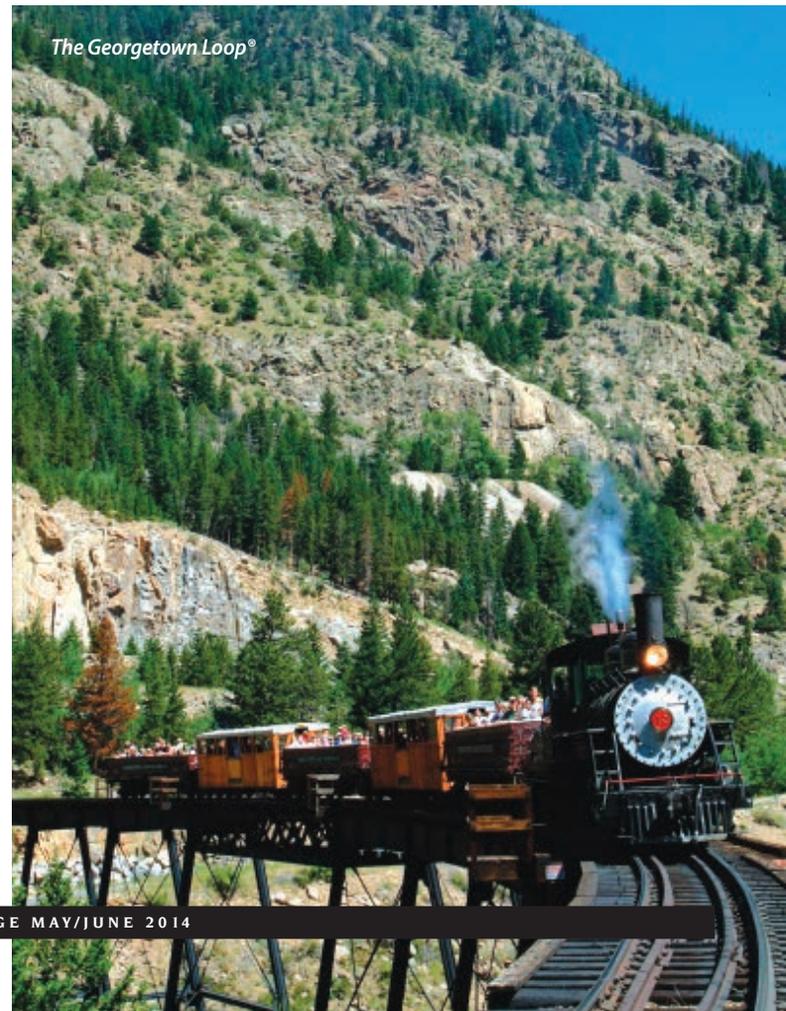
**Piecing Together History:
Mosaic Workshop for Youth**

Trinidad History Museum

Saturdays, June 7 to July 26 (6 sessions), 9:30 A.M. to noon

In a series of six workshops combining art and history, students (ages 10–15) will create a mosaic for the Tot Erickson Fountain in the Bloom Gardens.

Free! Registration: 719/846-7217



Georgetown

All Aboard! Georgetown Loop Historic Mining & Railroad Park® Summer Events

The Georgetown Loop Railroad and Lebanon Mine open for the season on May 3. Don't miss the special events happening on the rails this summer.

Tickets and information: georgetownlooprr.com or 1-888-456-6777

Mother's Day Weekend Train Rides

May 10 and 11—All moms riding the train receive a box of handmade chocolates and a rose.

Gold Digger Days Weekends

May 30 and June 1; June 7 and 8—Trains will deliver guests to the Lebanon Mine so they can try their hand at panning and sluicing, or just tour the mine. Modern-day miners will show you how to pan for gold—if you find any, it's yours to keep! The Front Range Mine Rescue team will answer questions, Blacksmith Jeff will be pounding out who knows what, and Burro Bill will show you how to pack for your next prospecting trip.

Steak and Lobster Train Rides

June 14 (Father's Day), 20, and 21—Treat yourself to one of our famous steak and lobster dinner train rides (includes a free glass of wine). Make your reservation early—they sell out fast.

Fundraiser for the Front Range Mine Rescue Team

Sunday, June 22—Come ride the train and enjoy great barbecue at the Devil's Gate Station to raise money for the volunteers of the Front Range Mine Rescue Team.

ADULT PROGRAMS

Denver

COMingle

This state may be square, but it's "out of the box."

Embrace your inner history geek and join History Colorado for COMingle, our after-hours history "happenings" that include an offbeat mix of games, trivia, demonstrations, exhibit adventures, performances, and hands-on activities. Toss in a cash bar, munchies, and a whole lot of Colorado



spirit and you've got the perfect reason to get out on a Thursday night! COMingle is a great date night or fun evening with friends.

Cost is just \$10

Colorado Is Older Than Dirt

Thursday, May 8, 6 to 9 P.M.

Our state's always making history. Take a trip through time and discover the hidden history and quirky stories of Colorado. Make a vintage craft to take home and recreate your own historic photo.

- Get a sneak peak of Oh Heck Yeah, Denver's immersive street arcade, where the past meets the future!
- Join Warm Cookies of the Revolution for a talk about what Colorado will be like when YOU are older than dirt.
- Hear untold stories of Colorado's past with the Romero Theater Troupe.
- See if you can spot historic buildings in the exhibits, then try and recreate one with LEGO® bricks.
- Hear dueling archaeologists debate what dirt, mud and pottery can tell us about the past.
- Wear your favorite Colorado gear (hat, T-shirt, or tattoo), and win prizes.
- Snacks, cash bar, and time machines!



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! All programs require a minimum number of participants and may be canceled if the minimum is not met 48 hours ahead of time. Early registration recommended!

Colorado's Landmark Hotels

Friday, May 9, 1 to 2 P.M.—Don't miss this chance to travel to Colorado's historic hotels without leaving your chair. Author Linda R. Wommack shares stories about the glory days and current statuses of hotels designated as historic

landmarks. You're sure to walk away with new destinations to add to your travel wish list.

**World War II from Coloradans Who Lived It—
That All May Know What It Took**

Thursday, May 22, 1 to 2 P.M.—In the new book *Sterling Heroes of World War II*, thirty-six veterans from rural northeast Colorado share their personal World War II experiences. Dr. John Elliff and Denny Dressman collaborated on this microcosm of hometown heroes. They'll discuss the sometimes poignant, sometimes harrowing, sometimes humorous—but always compelling—individual recollections of that pivotal time.

SPECIAL SUMMER LECTURE!

***The Smithsonian's History
of America in 101 Objects***



Tuesday, June 17, 7:30 to 8:30 P.M. (book signing to follow)
Information: 303/866-2394

The Smithsonian's Dr. Richard Kurin presents highlights from his new book, *The Smithsonian's History of America in 101 Objects*, a literary exhibition of objects from across the Smithsonian's museums that offers a marvelous new perspective on the history of the United States. With examples from the earliest years of the pre-Columbian continent to the digital age, and from the American Revolution to Vietnam, Kurin pairs the fascinating history surrounding each object with the story of its creation or discovery and the place it has come to occupy in our national memory.

Members \$8.50, nonmembers \$10

Fort Garland

Fort Garland Museum

*The Ludlow Monument—shown here around 1920—
was built in memory of the strike-turned-massacre.*

Ludlow Tour

Saturday, June 14, 8 A.M.

Barb Lovell-Reid leads a tour of the Ludlow Massacre site in commemoration of the 100th anniversary of the tragedy. We'll also visit several other historic sites in the area, including a cluster of old mining camps and the site of the Hastings mine explosion.

Information: 719/379-3137

Montrose

Ute Indian Museum

Lakota Sioux Beaded Bag Class

Thursday, May 15, 6 to 9 P.M.

Museum director CJ Brafford teaches a class on making a beaded bag.

\$15 (includes materials)

Reservations: 970/249-3098

We Still Live Here Film

Tuesday, May 20, 7 P.M.

The Wampanoag nation of southeastern Massachusetts ensured the survival of the first English settlers of America—and lived to regret it. This film documents the disappearance and return of the Wampanoag language, the first time a language with no native speakers has been revived in this country. Free!

Porcupine Quill Earrings Class

Tuesday, June 10, 6 to 9 P.M.

Museum director CJ Brafford teaches you to make two pairs of porcupine quill earrings.

\$15 (includes materials)

Reservations: 970/249-3098



2013–14 Lecture Series

Colorado: Our Home

Colorado—the land we call home—has faced environmental conflicts, disasters, and sometimes triumphs. The 2013–14 lecture series delves into our interactions with the land and the way these experiences affect our relationships with each other.

Lectures at 1 and 7 P.M. at the History Colorado Center. Call 303/866-2394 for information. Sponsored by the Walter S. Rosenberry III Charitable Trust.

Colorado Mail Stories: By Train, Plane and Pony Express

Tuesday, May 20

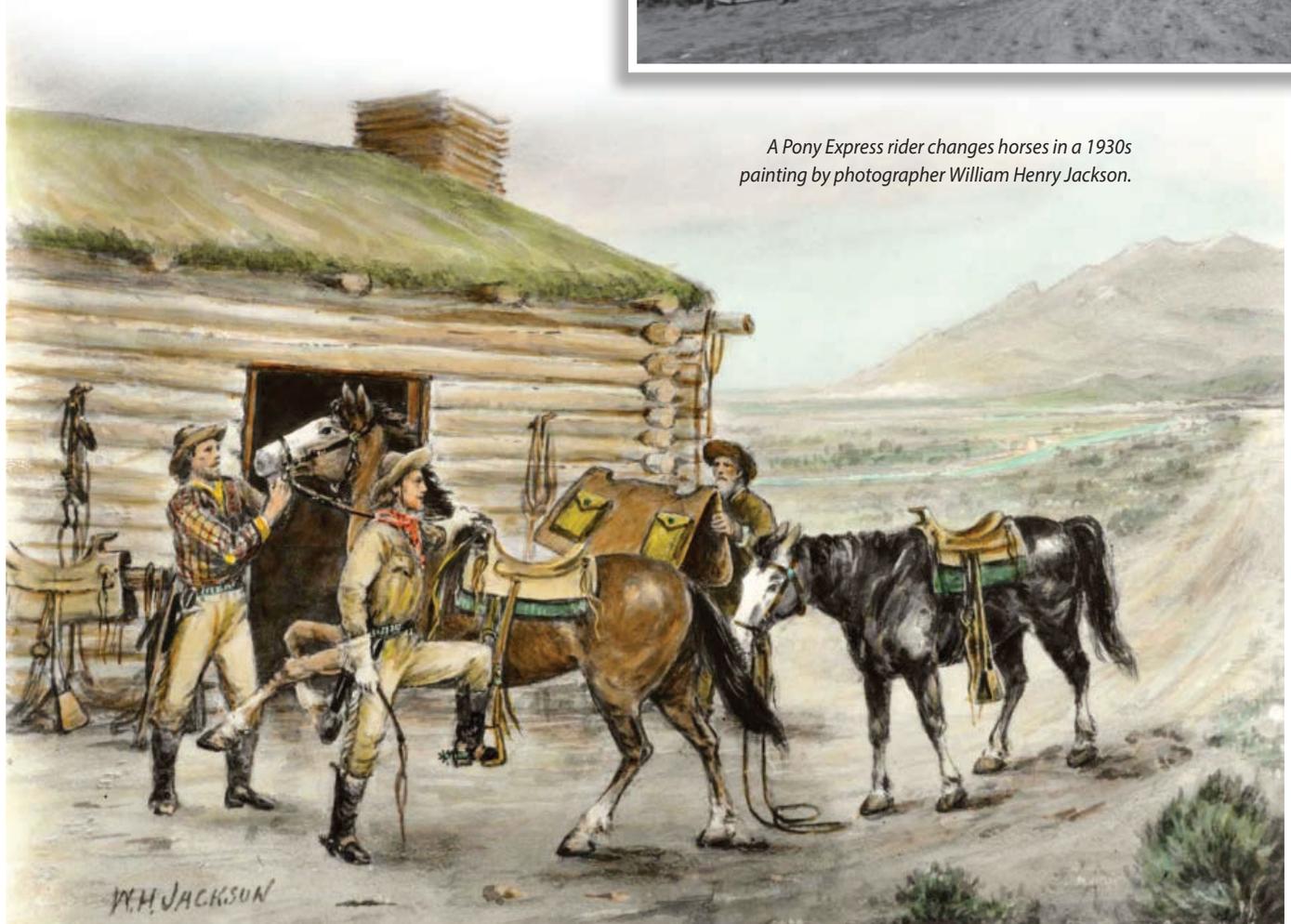
The geography and economy of Colorado prompted creative endeavors by the government, businessmen, customers, and criminals to protect or hinder the delivery

of mail. And though the short-lived Pony Express had its only Colorado stop in Julesburg, that station is now a postal legend. K. Allison Wickens of the Smithsonian’s National Postal Museum discusses the history of the delivery of mail to Colorado, from pioneering days to the present.

Members \$8.50, nonmembers \$10, students (with ID) \$6.50



The Rosita post office in Custer County, photographed in 1934



A Pony Express rider changes horses in a 1930s painting by photographer William Henry Jackson.

Whole Foods Market: Where Local Tastes Better



Nineteen enthusiastic Team Members greeted customers with the highest-quality natural and organic food available, some of it produced in and around Austin. A year later, a flash flood severely damaged the original store. With the help of families, customers, and friends, the store reopened just twenty-eight days later. This feat reveals something about the role *local* has always played for the company.

In 1985, Whole Foods Market unveiled its “Declaration of Interdependence,” affirming its commitment to customers, Team Members, investors, suppliers, the environment, and local communities. Team Members are encouraged to “forage” for talented regional producers—honey makers, farmers, ranchers, cheese artisans, bakers, and soap makers. Many of the Colorado products people enjoy, like Osage Garden Herbs from New Castle, started as Direct-Store-Delivery producers, scouted by teams. This open-door policy allows local producers to build their businesses sustainably, one store and receiving dock at a time.

A Team Member cashiering at the Pearl Street store in Boulder once noticed that no organic hummus options were

Supporting local food artisans has been at the heart of Whole Foods Market since it opened its doors in Austin, Texas, in 1980.

available. He forged a new path and is now the owner of Hope Hummus—a popular line sold nationally. Justin’s Nut Butter also got its start in the Boulder store and can now be found in Starbucks and Target throughout the country, and the company has launched a candy line.

These local success stories are part of what gave rise to Whole Foods Market investing in local food on a new level

when it launched its Local Producer Loan Program in 2006. To date, local producers have received \$10 million in low-interest, non-collateralized loans through the program. The Rocky Mountain Region leads the company in loans given—more than thirty-five, for a total of \$2.2 million—to great Colorado producers like Justin’s, Hope Hummus, White Girl Salsa, Third Street Chai, Lasater Beef, and Evol Burritos.

Buying local food ensures a friendly and fresh connection, reduces the impact and costs of transporting products, preserves agricultural heritage, supports crop diversity and quality, and boosts the local economy. Plus, local just *tastes* better.

For more about your local Whole Foods Market, visit Goodfoodmatters.wholefoodsmarket.com. Sign up for Dark Rye, Whole Foods Market’s award-winning online magazine for doers and dreamers at Darkrye.com.



is our partner in presenting *Food: Our Global Kitchen at the History Colorado Center* this summer.

Calendar

MAY

8 Thursday

COMINGLE: COLORADO IS OLDER THAN DIRT
History Colorado Center
See page 9.

9 Friday

COLORADO'S LANDMARK HOTELS
History Colorado Center
See page 9.

15 Thursday

LAKOTA SIOUX BEADED BAG CLASS
Ute Indian Museum
See page 10.

19 Monday

FWD: FOOD AND HEALTH
History Colorado Center
See [Food pullout section](#).

20 Tuesday

WE STILL LIVE HERE FILM
Ute Indian Museum
See page 10.

COLORADO MAIL STORIES
History Colorado Center
See page 11.

22 Thursday

WORLD WAR II COLORADANS
History Colorado Center
See page 10.

23 Friday

TREASURES OF CAÑON CITY TOUR
See page 6.

31 Saturday

FOOD: OUR GLOBAL KITCHEN EXHIBIT OPENS
History Colorado Center
See [Food pullout section](#).

JUNE

3 Tuesday

SOUL FOOD LECTURE
History Colorado Center
See [Food pullout section](#).

6 Friday

HANDFUL OF DUST RECEPTION
Byers-Evans House Museum
See page 4.

7 Saturday

SAND CREEK AND BENT'S FORT TREK
See page 6.

10 Tuesday

PORCUPINE QUILL EARRINGS CLASS
Ute Indian Museum
See page 10.

12 Thursday

COMINGLE: COLORADO IS DELICIOUS
History Colorado Center
See [Food pullout section](#).

14 Saturday

SANTA FE TRAIL FESTIVAL
Trinidad History Museum
See page 8.

LUDLOW TOUR

Fort Garland Museum
See page 10.

17 Tuesday

HISTORY OF AMERICA IN 101 OBJECTS
History Colorado Center
See page 10.

20 Friday

EXPLORING WESTERN NEBRASKA TREK
See page 7.

21 Saturday

GLOBAL KITCHEN FAMILY DAY
History Colorado Center
See [Food pullout section](#).

22 Sunday

MINE RESCUE TEAM FUNDRAISER
Georgetown Loop Railroad
See page 9.

24 Tuesday

EAT YOUR ELECTRONS!
History Colorado Center
See [Food pullout section](#).

27 Friday

GREENLAND RANCH AND CASTLE ROCK TOUR
See page 7.

Repeated Events

STORY TIME
History Colorado Center
May 7 and June 4
See page 8.

COLORADO DAY CELEBRATIONS
August 1 and 2
See [Food pullout section](#).

MOTHER'S DAY WEEKEND RIDES
Georgetown Loop Railroad
May 10 and 11
See page 9.

GOLD DIGGER DAYS WEEKENDS
Georgetown Loop Railroad
May 30 and June 1
June 7 and 8
See page 9.

STEAK AND LOBSTER RIDES
Georgetown Loop Railroad
June 14, 20, and 21
See page 9.

A Meal a Minute on Colfax

BY LYLE MILLER, STATE HISTORICAL FUND OUTREACH SPECIALIST

Colfax: it's a street, a place, a mindset, a destination. Thought to be the longest commercial street in America, Colfax Avenue, as part of highway US 40, became a major commercial corridor cutting east and west through the Denver metropolitan area before I-70 siphoned through-traffic to the north. Now, a State Historical Fund grant awarded to the 40 West Arts District will document changes and consistencies in its Lakewood segment.

As the automobile gained in popularity, many businesses embraced that change. In turn, those businesses changed the way people bought and serviced their cars, where they found lodging for the night, and how they enjoyed their meals.

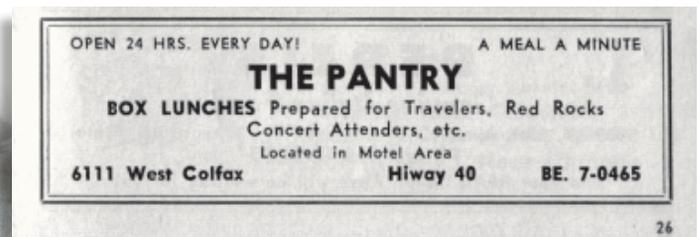
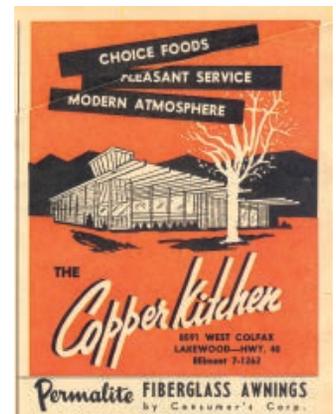
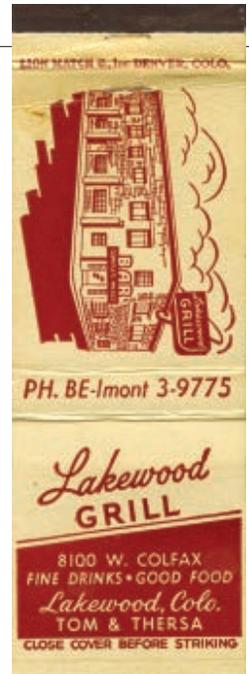
"Snappy Service," claimed the Mountair Café at 5403 W. Colfax, which offered complete dinners, short orders, and hot lunches. "A Meal a Minute," boasted the Pantry at 6111 W. Colfax. Here were box lunches "prepared for travelers [and] Red Rocks concert attendees."

The Pantry was open 24 hours a day, but, not to be outdone, the Holiday Drive Inn at 8630 was open 25 hours a day and 7½ days a week. It offered a choice of services: dining room, coffee shop, drive-in, and "A La-Carton," or takeout.

Some restaurants featured "curb service," while others placed parking close to the building. Uniformed carhops greeted motorists at Jess and Lill's at 5300. During World War II, the Felix Drive Inn at 7000 took job applicants,

men or women, from 21 to 65 years old and claimed that the job would be theirs after the war—providing their work was satisfactory.

Many restaurants added covered carports; others, like the Holiday Drive-in, put carports into their original design. The Holiday was one of five Denver-area drive-ins in a small chain. Other chains had stores on Colfax as well: Many residents recall the Denver Drumstick at 6801, where meals were served in paper sailboats or fire engines. Rockybilt Systems sold hamburgers from its small, distinctive buildings or decorated entries at strip malls, such as the one at 7801. The White Spot asked, "Won't you make the White Spot your next stop?" and one of those stops was at 7785 W. Colfax.



Where once a six-course meal atop a white tablecloth was expected, burgers and fries on a Formica countertop or a milkshake enjoyed in the comfort of a mohair-upholstered car became the norm. For some, then, Colfax might simply mean convenience: A Meal a Minute on the Miracle Mile.

New Listings

in the National Register of Historic Places and Colorado State Register of Historical Properties

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

National Register of Historic Places

Conifer Junction Schoolhouse

Conifer

Conifer Junction Schoolhouse is a one-room schoolhouse that was used continuously from 1923 to 1965 for grades one through eight. In 1965, the school district converted it into a preschool, which operated until 2012. The school provided a central gathering place for community dances, box socials, and other events until 1955. The school and the 1930s horse barn are good examples of the Late Nineteenth and Early Twentieth Century American Movements architectural style. Most rural school buildings have a single front entry door into the main room, but this schoolhouse is distinctive, as it features an entry porch and three doors that lead into the main room and protruding cloakrooms.

Conifer Junction Schoolhouse



Colorado State Register of Historic Properties

Bradford Junction

Conifer

Built in 1918, the three Gordon Van Tine kit buildings at Bradford Junction include the barn with its prominent Gothic bell-shaped roof and the Craftsman-style ranch house and caretaker’s cottage. For decades the barn served as a local gathering place and community social center for activities such as seasonal dances, hosted by the John J. Mullen

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 May 30. 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.

family. The Gordon Van Tine Company opened as a building material supplier in 1907, primarily supplying the Sears Roebuck & Company with millwork and building materials for the next five years. In 1912 the company published the “Gordon-Van Tine’s Grand Book of Plans for Everybody,” a booklet that illustrated more than forty homes and cottages for which customers could buy building plans.

Denver & Rio Grande Western Locomotive No. 491

Golden

D&RGW Locomotive No. 491 provided rail service for the Denver & Rio Grande Western Railroad from 1928 to 1963. It demonstrates innovation by the railroad in its repurposing of an existing boiler in 1928; for the cooperative effort of three Colorado

companies to reverse-engineer an existing class of locomotives for which the D&RGW already carried replacement parts; and, in 1947, for adding thermic siphons to boost steaming efficiency and increase heating surface within the firebox—a practice that had never been applied to narrow-gauge locomotives. In effect, No. 491 is the “test case” for applying these boiler improvements, which were common on standard-gauge locomotives, to a narrow-gauge locomotive.

Do you know this building?

1. Where is it?
 - a) La Jara
 - b) La Salle
 - c) Longmont
 - d) Lucerne
2. When was it built?
 - a) 1891
 - b) 1901
 - c) 1911
 - d) 1921
3. What was its original use?
 - a) Carriage and horse barn
 - b) Food warehouse
 - c) Hospital
 - d) Saddlery



Answers on page 32

Holding Tight to a Local Food Heritage

The Rio Culebra Cooperative



BY ED SEALOVER



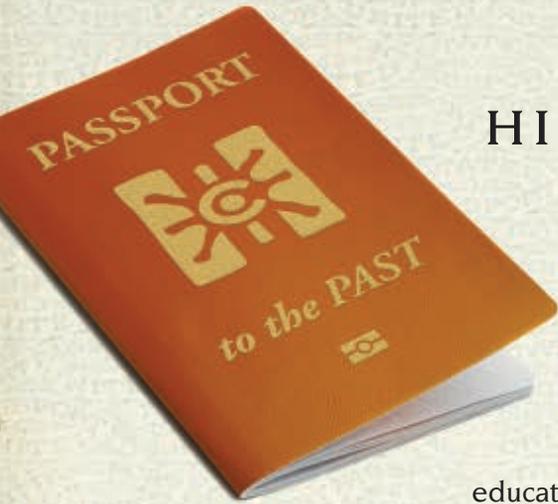
Colorado's San Luis Valley, maybe more so than any other region of the state, is an area whose history is defined as much by the way its people have used the land as it has been by the specific personages who trod over that territory. The Ute and Comanche raided and hunted the fruits of the land, though they chose not to live in the valley. The first permanent settlers coming up from New Mexican territory in the 1840s brought with them cattle and sheep, introducing into the arid region grazing livestock that remain one of its agricultural cornerstones today. And when the next wave of residents began to organize the first towns in the 1850s, they learned to divert water and construct ditches, eventually gaining the first adjudicated water right in Colorado history and proving that a land whose isolation had scared off centuries of wanderers could be plowed and harvested for a living.

While it is a region rich with agricultural history, however, the San Luis Valley is also a region in flux. As Colorado's population ballooned from 1.3 million to 5 million between 1950 and 2010, the valley's inched up only from 45,963 to 46,027 in that time. Fifth- and sixth-generation children became educated and moved to bigger population centers. And, as longtime high school and college instructor Dennis Lopez tells it, the young people began losing the connection to their heritage in the valley.

It was to that aim of holding tight to local heritage that the Rio Culebra Cooperative in San Luis, the seat of Costilla County, was formed in 2003. An association of more than fifty family farms, the organization was meant to help those farms market and sell their wares, creating a sustainable existence. But it also threw a lifeline to crops and breeds that had become scarce, if not borderline extinct, since those first settlers had introduced them to the valley some 160 years earlier: *bolita* beans, *chicos* corn, Navajo-Churro sheep.

And, as the History Colorado Center prepares to open the temporary exhibit *Food: Our Global Kitchen* on May 31, maybe no group of people in the state exemplify that unbroken bond between farm and table—a bond that stretches over gold rushes, railroad busts, pioneering exploration, and more than a century of water compacts—better than those members of the Rio Culebra Co-op.

(continued on page 17)



HISTORY Colorado

Make History Colorado's museums and the Georgetown Loop Railroad® a part of your summer vacation travels! Our museums offer exhibits, educational programs, and family activities all summer long. Members (plus active-duty military and their families) enjoy free admission to all sites except the Georgetown Loop®, which offers discounted pricing.

For the most up-to-date events, programs, and exhibits visit the websites listed, see www.HistoryColorado.org, call ahead, or watch for updates in *Colorado Heritage* magazine.

- El Pueblo History Museum**
- Fort Garland Museum**
- Ute Indian Museum**
- Healy House and Dexter Cabin**
- Byers-Evans House Museum**
- Trinidad History Museum**
- Grant-Humphreys Mansion**
- Fort Vasquez Museum**
- Georgetown Loop Historic Mining & Railroad Park®**
- Pike's Stockade**

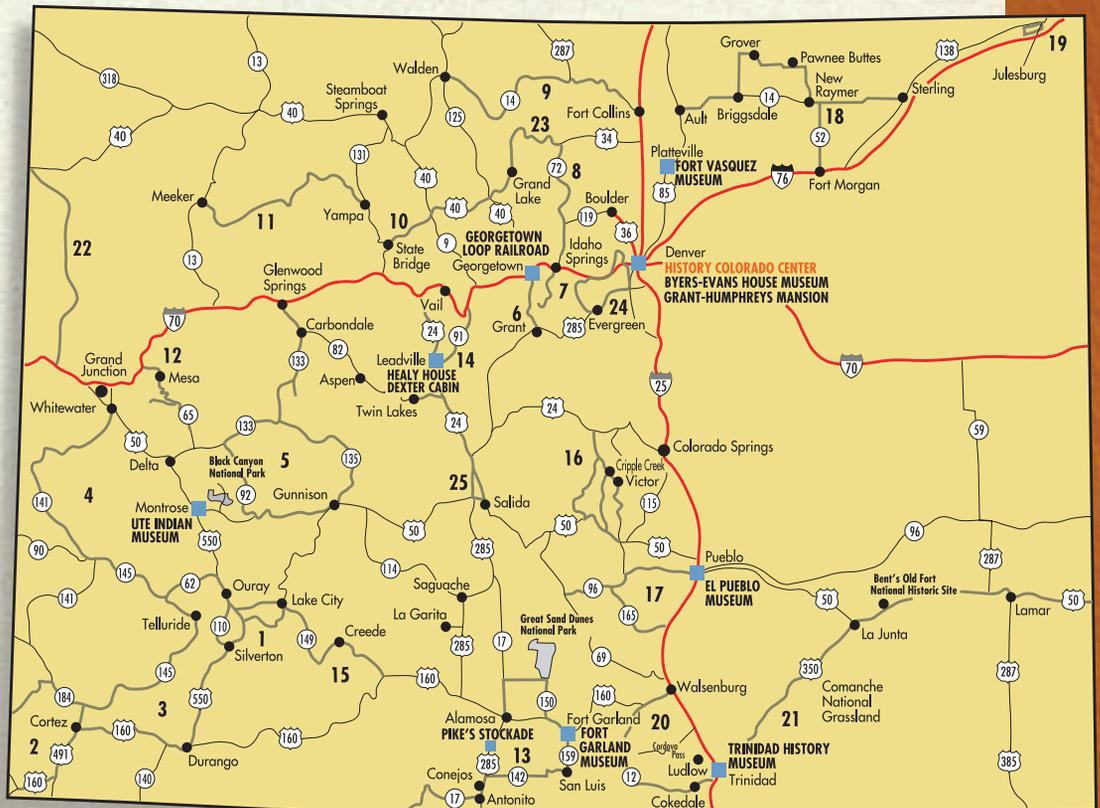
SCENIC AND HISTORIC COLORADO

Colorado's Scenic and Historic Byways

correspond to these numbers on the map:

- 1 Alpine Loop
- 2 Trail of the Ancients
- 3 San Juan Skyway
- 4 Unaweep/Tabeguache
- 5 West Elk Loop
- 6 Guanella Pass
- 7 Mount Evans
- 8 Peak to Peak
- 9 Cache La Poudre—North Park
- 10 Colorado River Headwaters
- 11 Flat Tops Trail
- 12 Grand Mesa
- 13 Los Caminos Antiguos
- 14 Top of the Rockies
- 15 Silver Thread
- 16 Gold Belt Tour
- 17 Frontier Pathways
- 18 Pawnee Pioneer Trails
- 19 South Platte River Trail
- 20 Highway of Legends
- 21 Santa Fe Trail
- 22 Dinosaur Diamond
- 23 Trail Ridge Road
- 24 Lariat Loop
- 25 Collegiate Peaks

■ History Colorado Property





Georgetown Loop Historic Mining & Railroad Park®

■ **GEORGETOWN LOOP HISTORIC MINING & RAILROAD PARK®**

Georgetown or Silver Plume exits off I-70
Open daily for round-trip rides between Georgetown and Silver Plume. Extend your trip with a 1 hour and 15 minute walking tour of the 1870s Lebanon Silver Mine. (Mine not recommended for children under 5.)
www.georgetownlooprr.com
1-888/4LOOPRR

All aboard one of Colorado's great narrow-gauge railroads! The Georgetown Loop® is an engineering marvel beloved by families and rail fans from around the world. Along the ride, learn about Colorado's mining and railroad history and enjoy stunning views over the Devil's Gate High Bridge. The Georgetown Loop was built in the late 1800s and closed in the 1930s. History Colorado founded the park in 1959, refurbishing the three-mile rail line and Lebanon Silver Mine to open as a new heritage tourist attraction.

Special VIP rides are sprinkled throughout the season, including a Fourth of July fireworks train, Moonlight in the Mountains dinner trains, Beer and Bratwurst trains, and Wine Tasting and Hors d'Oeuvres trains.

The park includes nearly 1,000 acres and four railway bridges, including the nearly 100-foot-high Devil's Gate High Bridge over Clear Creek.

■ **EL PUEBLO HISTORY MUSEUM**

301 North Union in Pueblo, three blocks west of I-25, Exit 98B
Open Tuesday through Saturday, 10 A.M. to 4 P.M.
www.ElPuebloHistoryMuseum.org
719/583-0453

El Pueblo History Museum showcases the many peoples of this "Cultural Crossroads on the Arkansas." Visit our newest exhibit, *Children of Ludlow: Life in a Battle Zone*,

1913–1914, developed with descendants of those touched by the Ludlow tragedy. Learn about cowboy life at *Chow's On!* and play at the fully equipped chuck wagon. The *Mormon Cabin* tells the story of Mormon Town, built in 1846. *Life in a Tipi* focuses on Plains Indian life in a fully furnished tipi, and the *Pike's Camp* interactive showcases equipment like that used by Lt. Zebulon Pike and his men as they explored the region.

El Pueblo Trading Post—a life-size adobe—offers a unique opportunity to learn about the original trading post. The William G. Buckles Archaeology Pavilion details the excavation of the original El Pueblo site and the city's evolution. The museum also houses the Frontier Pathways Scenic and Historic Byway Center.

The store features local jewelry, ceramics, and hand-dyed wool. Shop for fine American Indian jewelry and pottery and choose from an array of outstanding books. A block away, the Historic Arkansas Riverwalk boasts an amphitheater, pedestrian promenades, trails, fountains, and restaurants.

■ **FORT VASQUEZ MUSEUM**

13412 U.S. Highway 85, one-third mile south of Platteville and 35 miles north of Denver
Open Wednesday through Sunday, through Labor Day, 10 A.M. to 4 P.M.
www.FortVasquezMuseum.org
970/785-2832

Fort Vasquez Trading Post, built in 1835, was the first permanent structure along the South Platte River. Louis Vasquez and Andrew Sublette of St. Louis established the



El Pueblo History Museum



Fort Vasquez Museum

adobe outpost on a plateau near the Trappers' Trail so they could be near the Cheyenne and Arapaho Indians who traded buffalo robes for blankets, beads, kettles, knives, guns, and ammunition. The fort employed up to twenty-two men yearly as traders and hunters.

A century later, Platteville led an effort to rebuild the adobe outpost with help from Weld County and the federal Works Progress Administration. Today, exhibits feature Plains Indian, mountain man, and fur trade objects, dioramas, and archaeological excavations. A life-size bison sculpture and

YOU ARE WHAT YOU



WHO ARE YOU?

Food: Our Global Kitchen

On Exhibit May 31 to 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!

Presented in partnership with Whole Foods Market.

- Admission is just \$5 with the purchase of a general museum admission ticket.
- Bring in a receipt from any Colorado Whole Foods Market for \$2 off!
- History Colorado members and kids 5 and under are free.
- Tickets at www.HistoryColoradoCenter.org

Friend History Colorado on Facebook for the latest exhibit happenings and quizzes about kitchen gadgets from our collection. Watch our blog at www.HistoryColorado.org for more. And, keep your eye on www.HistoryColoradoCenter.org for *Food: Our Global Kitchen* events and the Taste Kitchen's daily schedule.

Exhibit organized by the American
Museum of Natural History (amnh.org).



Global Kitchen Family Days

Join us for cooking demos, food-themed crafts, and live performances. Visit the exhibit and check out special activities in the Taste Kitchen all day. Explore kitchen tools, sample tasty treats, and savor food stories from around the world and in Colorado. Free for kids 12 and under!

- Saturday, May 31 (Opening Day)
- Saturday, June 21
- Thursday, July 3
- Friday, August 8

Check historycolorado.org for performance times and updates.

FWD: Food and Health in Our Communities

Monday, May 19, 6 to 7 P.M.

\$5 (includes light refreshments)

From fast food to farmers' markets, how do food choices impact neighborhoods? Access to healthy, sustainable food is a challenge for many low-income communities in the Denver metro area. Panelists from Denver Urban Gardens, Denver Water, the Growhaus, Hunger Through My Lens Project, Mo' Betta Greens Marketplace, and ReVision share stories of how people are working to transform food deserts with urban gardens, green markets, and more. Panel moderated by Sarada Krishnan of Denver Botanic Gardens and featuring a special performance from hip-hop artist and organic gardener DJ Cavem.

COmingle

Our after-hours history "happenings" bring an offbeat mix of games, trivia, exhibit adventures, and performances. Toss in a cash bar, munchies, and a whole lot of Colorado spirit and you've got the perfect reason to get out on a Thursday night! Only \$10.



Colorado Is Delicious

Thursday, June 12, 6–9 P.M.

From Palisade peaches to Olathe sweet corn to Denver omelets, Coloradans love to eat local. Test a historic recipe, go on a food scavenger hunt, and make edible art.



Colorado Day

**Friday and Saturday, August 1 and 2
History Colorado Center**

Happy birthday, Colorado! On August 1, Colorado turns 138. 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.

Celebrations at our eight regional museums across the state on Friday, August 1.

Sponsored by AngloGold Ashanti North America Inc.



Evening Lecture: Soul Food

Tuesday, June 3, 7 P.M.

Celebrate the history of soul food. Adrian Miller, a culinary historian and 2014 James Beard Award Nominee, speaks about his book *Soul Food: The Surprising Story of an American Cuisine, One Plate at a Time*. From mac and cheese to chicken and waffles, Miller explains how foods got on the soul food plate and their meaning in African American culture. You'll leave ready to cook up one of the recipes in Miller's book or visit one of his favorite soul food joints in the metro area.

Members \$8.50, nonmembers \$10

Tickets: 303/866-2394



Top: This wooden mold was used to shape pastries given to family and friends during China's Autumn Moon Festival. The leaping carp on the round design is a symbol of plenty. © AMNH/M. Ellison

© AMNH/D. Finnin



TOURS

Take a *Delicious* Guided Trip Into the Past
To register call 303/866-2394

Coffee Crawl by Bus

Wednesday, July 9, 10 A.M. to 3 P.M.

We'll begin this caffeinated Colorado journey at Novo Coffee, a locally owned, family-run business celebrated as one of the top ten coffee roasters in the country. See the roastery and learn about Novo's relationships with coffee bean farmers. Next, we'll stop for samples at Fluid Coffee Bar and Metropolis Coffee, where we'll learn about coffee routines and ceremonies. Good to the last stop!
Members \$36, nonmembers \$46

Denver Urban Gardens 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 improve their neighborhoods. We'll tour several urban gardens in the Lower Highlands and see how these spaces perpetuate cultural heritage and traditions. Get some dirt under your feet and tour these mini-oases in the city!
Members \$21, nonmembers \$26

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. Celebrate our local food traditions in this farm-to-table experience. We've teamed up with Slow Food Denver for a guided farm tour followed by an informal lunch created with products raised on-site. This is a unique opportunity to reconnect with your food and the people who grow it.
Members \$41, nonmembers \$46

*Top left: This diorama shows a neighborhood on the outskirts of Belo Horizonte, Brazil. Worried about high hunger rates, the city government decided in the 1990s to organize city-wide agriculture efforts. Local nonprofit agencies and the city government share agricultural skills and provide technical support.
© AMNH/D. Finnin*



© AMNH/C. Chesek

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!

Eat Your Electrons! Antioxidants in Food and Health Tuesday, June 24, 1 to 2 P.M.

Ever wonder about the science of food and how diet impacts the body? Take a little bite out of a big topic as chemistry professor Lisa Julian explains how antioxidants in leafy greens and vegetables (as well as berries and red wine) prevent damage to our DNA and nourish the body.

Members \$8.50, nonmembers \$10

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" when it came to cuisine as late as the turn of this past century? And were cheeseburgers really invented here? From the humble sandwich to fine French dining, explore historic Colorado restaurant menus for clues about restaurateurs and gastronomes past.

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. Get an up-close look at related items from the collection, meet the curators, and take home a few historic recipes.

Food for Thought Supper Club

July 15 and August 18, 5:30 to 7 P.M.

Join us for an exclusive dining series at the History Colorado Center's Café Rendezvous. The evening begins with a brief talk or demonstration by Executive Chef Kurt Boucher, the first Colorado chef to compete on the Food Network's "Iron Chef America,"

followed by the chef's three-course gourmet meal inspired by Colorado products and people.

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

Reservations required: 303/866-2394

Information: 303/866-2781

At the Gift Shop

Sample a smorgasbord of tempting treats and foodie gifts. Books on tap share the culinary traditions of the Southwest, Native American recipes, and the secrets of Old West bakers and ranch-house chefs. Others feature recipes for wild game, edible plants of the Rockies, and the food and drink of the Santa Fe Trail. Stock up on specially selected Colorado-made toffee, popcorn, salsa, and more!



COMING SOON



September 20, 2014
through January 4, 2015

Helping individuals of all ages to better understand the origins and manifestation of race and racism in everyday life by investigating race and human variation through the framework of science.

A Project of American Anthropological Association.
Funded by Ford Foundation and National Science Foundation.
www.understandingRACE.org



THE 1968 EXHIBIT

Opens February 2015

Vietnam War. Civil Rights. Space Race. Love beads. Explore the legacy of 1968 today through the fascinating stories of the people who lived through it.

www.the1968exhibit.org

information center are part of the complex, and the store offers Native American jewelry and books about the West.



Ute Indian Museum



Fort Garland Museum

Indian attacks and to enable westward expansion of the United States. Today the restored adobe buildings have exhibits about Fort Garland's role in the Civil War, Buffalo Soldiers, nineteenth-century transportation, and military barracks. The *Saving the Fort* exhibit tells of the soldiers who served there, the people who built the fort, and the citizens who preserved it.

Forty miles southwest of Fort Garland is Pike's Stockade on the Conejos River, where Zebulon Pike and his men

camped during the cold winter of 1806 and 1807. Pike and his men were taken into custody by Spanish soldiers here for trespassing on Spanish lands and marched to Santa Fe and Chihuahua, Mexico. The fort was rebuilt from notes made by Pike himself.

■ **UTE INDIAN MUSEUM AND MONTROSE VISITOR INFORMATION CENTER**

17253 Chipeta Drive, 3 miles south of Montrose
Open Monday through Saturday, 9 A.M. to 4:30 P.M.;
Sunday, 11 A.M. to 4:30 P.M.
www.UteIndianMuseum.org
970/249-3098

The Ute Indian Museum sits on nearly nine acres in the heart of traditional Ute territory on lands homesteaded by Chief Ouray and his wife, Chipeta.

The museum includes the Montrose Visitor Information Center, a 20-minute Bear Dance film, dioramas, changing exhibits and programs, and a gift shop. Exhibits feature such noted Ute figures as Ouray and Chipeta, Buckskin Charlie, Ignacio, Colorow, and Shavano; the museum also has a Ute timeline and a wickiup (Ute dwelling) found near Cochetopa Pass in Saguache County. The museum's Peace Pole—one of 100,000 in 90 countries—is inscribed with the words "May Peace Prevail" in eight languages including Ute. Wander the grounds to discover a boardwalk along the Uncompahgre River, a picnic area and native plants garden, a display honoring the Dominguez-Escalante expedition of 1776, Ouray Memorial Park, Chipeta's gravesite, and seven tipis.

■ **FORT GARLAND MUSEUM AND PIKE'S STOCKADE**

Fort Garland: 25 miles east of Alamosa
at Highways 160 and 159
Open daily, 9 A.M. to 5 P.M.
Pike's Stockade: 11 miles from La Jara, 7
miles from Sanford, just off Highway 136
www.FortGarlandMuseum.org
719/379-3512

At the base of the Sangre de Cristo Mountains in the San Luis Valley stands Fort Garland, a frontier army post established in 1858 to protect Hispano settlers from

■ **GRANT-HUMPHREYS MANSION**

770 Pennsylvania Street, Denver
www.GrantHumphreysMansion.org
303/894-2505

This magnificent thirty-room mansion was completed in 1902 for James Benton Grant, a former Colorado governor. The Beaux Arts architecture of this showpiece home resembles that of Renaissance Europe. Grant and later the A. E. Humphreys family found the home to be a fabulous place to hold parties. The home continues to serve in that capacity today, as a unique place for receptions, weddings, and business meetings.

■ **BYERS-EVANS HOUSE MUSEUM**

1310 Bannock, Denver
Open Monday through Saturday, 10 A.M. to 4 P.M.
Guided tours from 10:30 A.M. to 3:30 P.M.
www.ByersEvansHouseMuseum.org
303/620-4933

This historic house museum was built in 1883 by William Byers, founding editor of the *Rocky Mountain News*.



Grant-Humphreys Mansion



Byers-Evans House Museum

In 1889 William Gray Evans, president of Denver Tramway Company and son of Colorado's second territorial governor, John Evans, bought the home. For more than a century, the house has been a symbol of the power and influence of Denver's pioneering Evans family.

The home has been beautifully restored to the period between 1912, when the last major architectural changes were made, and 1924, the year of William Evans' death. Polished wood finishes, brightly colored wallpapers, and dramatic window treatments form a rich backdrop for an array of furnishings. A gallery features changing exhibits of art from Denver and the West. Visit our website for the latest shows and special events, free days, and summer performances.

■ **TRINIDAD HISTORY MUSEUM**

312 East Main Street, Trinidad
 Open Tuesday through Friday, 10 A.M. to 4 P.M.
www.TrinidadHistoryMuseum.org
 719/846-7217

Enjoy a full city block of history in the heart of El Corazon de Trinidad National Historic District.

The two-story adobe Baca House displays Hispano folk art, family heirlooms, and period furnishings to evoke the lifestyles of the prosperous pioneer Baca family. In the old workers' quarters, the Santa Fe Trail Museum explores 100 years of history from Trinidad as a trail settlement to its heyday as a commercial and cultural center and rail hub.

The Bloom Mansion—Trinidad's most photographed building—symbolizes the success of Pennsylvanian merchant and cattle rancher Frank Bloom and his wife,



Trinidad History Museum

The exhibit *An American Icon: Louis Tikas and the Ludlow Massacre* commemorates the 100th anniversary of the infamous Coal Miners' Strike. The Museum Book and Gift Shop features Trinidad souvenirs, local history books, garden books, cookbooks, southwestern literature, and gifts made in Colorado and New Mexico. The Trinidad and State Byways Tourist Center has information for exploring the fascinating Colorado–New Mexico border region.

■ **HEALY HOUSE AND DEXTER CABIN**

912 Harrison Avenue, Leadville
 Open daily, 10 A.M. to 4:30 P.M.
www.HealyHouseMuseum.org
 719/486-0487

August R. Meyer built a stately frame home on the top of Capital Hill in 1878 as Leadville enjoyed its first boom. There, the elite entertained in style. Later, Daniel Healy and his family turned it into a fashionable boarding house.

The house has been beautifully restored and filled with furnishings, many from the original owners and Leadville pioneers.

On the same property, a curious log cabin looks rustic from the outside but has an unrestrained, opulent interior. James Dexter used it as a retreat and meeting place for stag parties. One of Colorado's first millionaires, Dexter owned mines and collected gems, coins, and paintings; many of the furnishings in the restored cabin belonged to his family.

From the parlor window you can look out on the lush gardens with their Victorian urns, statuary, and benches. Stroll through the heritage and native plants and enjoy the spectacular view from the gazebo. The expanded bookstore and gift shop offer items reflecting Leadville's history along with old-fashioned toys and Victorian gifts.



Dexter Cabin



Healy House

Sarah. With its fleur-de-lis iron cresting and four-story tower, the house is an outstanding example of Second Empire French architecture. Delight your senses with fragrant flowers and rustling grasses in the Baca-Bloom Heritage Gardens, where you can buy organic fruit, vegetables, and herbs.



HISTORY *Colorado*

Southwestern Colorado's fertile San Luis Valley, from a vantage point overlooking San Luis itself—the state's oldest town.

“There were a lot of people here who practiced raising their own food, but it was a dying process,” says co-op production coordinator Eugene Jacquez, who lives just east of San Luis in the town of Chama. “Now many people are interested in planting sustainable gardens.”

“A lot of our ancestors that came here, when they came they brought seeds that were becoming extinct,” Jacquez continues. “It’s part of our heritage. It’s part of our culture. It’s something that’s happened since we settled.”

The San Luis Valley may be a large part of Colorado—a 122-mile-long, 74-mile-wide patch of high desert roughly

the size of Connecticut—but it is a place that many state residents have never seen. Spanning six counties bordered on the west by the San Juan Mountains and on the east by the Sangre de Cristo range, it is a vast and sometimes lonely land without a city exceeding 10,000 residents and with one county boasting a population of less than 1 person per square mile.

A pleasant place to be in the summer, with daytime highs often settling in the 70s and 80s, it is also a land of extremes where nighttime temperatures can plummet 35 degrees or more from their noon peaks. Jacquez’s father used to say

Cutting grain in Chama, in an undated image



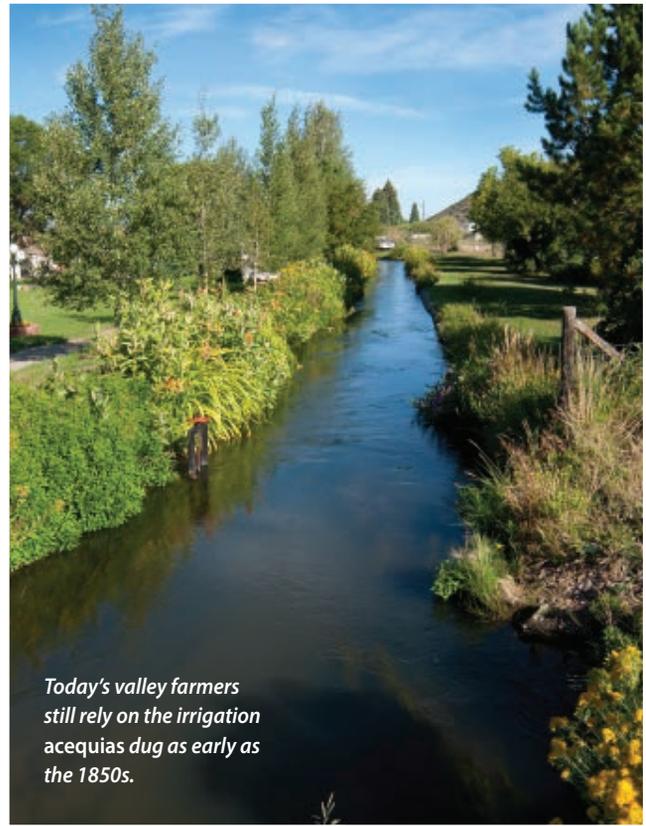
the valley had “nine months of winter, and then three cold ones,” and few would debate him.

Those first settlers—who chased land grants into the northernmost area of Mexican territory in the 1840s and then founded the state’s oldest town, San Luis, in 1851 after the United States won the land in the Mexican War, brought with them unique food. And they crafted unique ways to cultivate it.

Seeing the dearth of naturally flowing waterways, they build *acequias*—irrigation ditches into which water flowed downhill from tributaries and then downhill again into fields owned by farmers who shared the ditches. The modern-day farmers still share those ditches, Jacquez says, irrigating their land and providing grazing areas for livestock while taking turns cleaning the ditch and pulling debris from it.

Many of those grazing livestock are descended from the original breeds. The Navajo-Churro are considered to be America’s first domesticated sheep. The beef cattle are grazed in high valley areas in the spring and summer and then brought down to lower ground in the winter—a practice called “transhumance pastoralism” that prevents overgrazing and allows the cows to be 100-percent grass-fed.

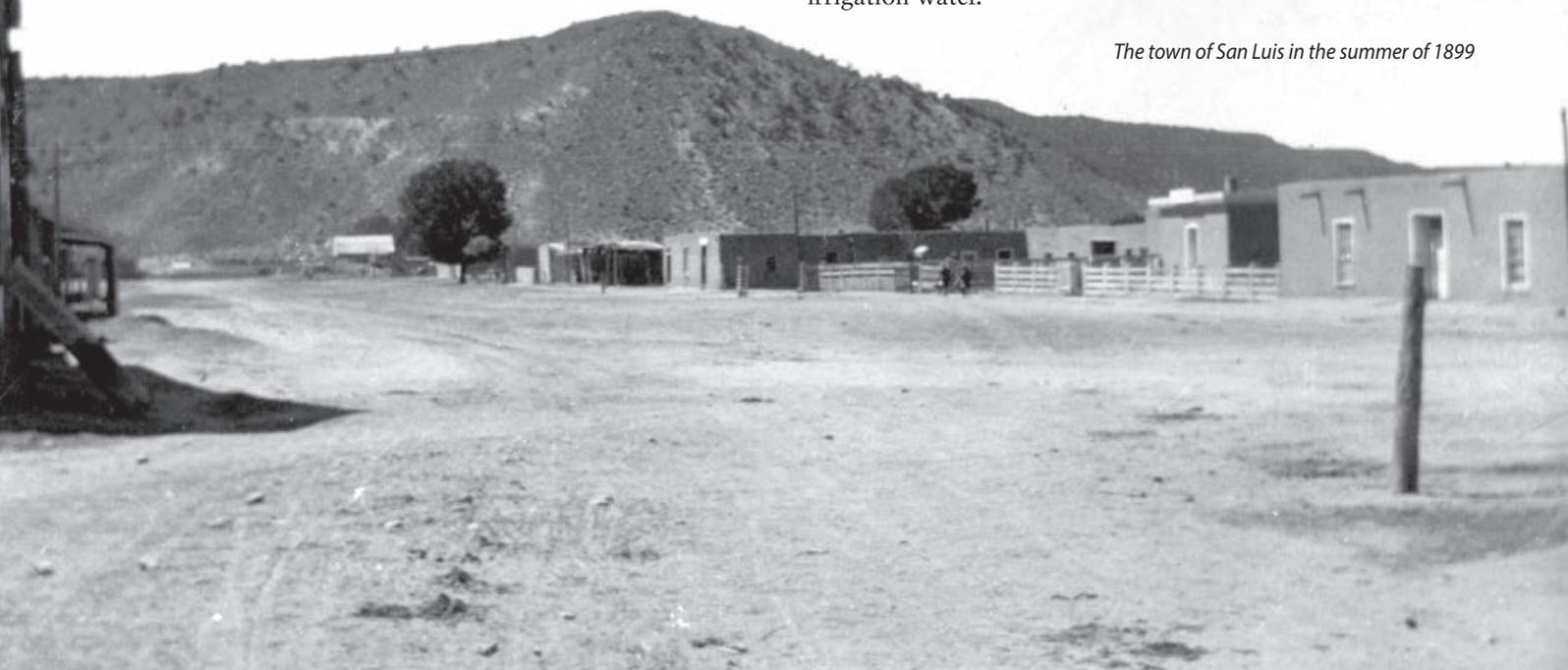
The cooperative helped farmers to spread the word about those traditional livestock that were being raised in the area; the organization connects farmers to markets and sells some of their products on its website, www.rioculebra.com. But when it came to heritage crops, it went even further, essentially revitalizing foods that only a scant few people in the valley still were growing.



Today’s valley farmers still rely on the irrigation acequias dug as early as the 1850s.

One of those is the bolita bean, a variety that Juanita Malouff-Dominguez, also of Chama and a board member for the cooperative, describes as almost creamy, with a smoother taste than the classic soupy beans. She and her late husband, Emilio, grew them on their “vara” ranch—the narrow strips of land laid out to cross the ditches so as to provide each farmer access to irrigation water.

The town of San Luis in the summer of 1899



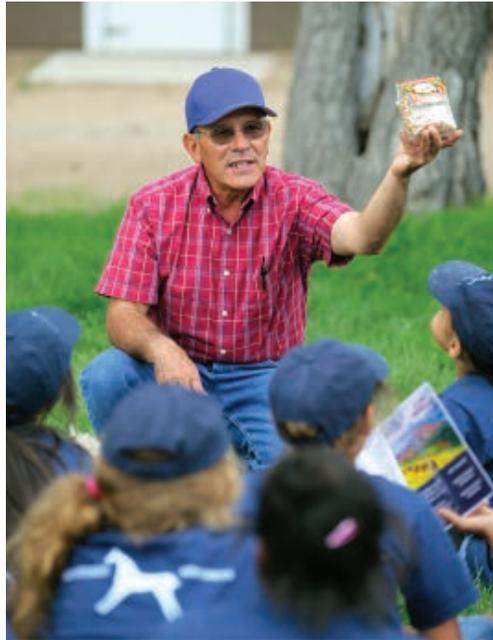
But the raising of bolita beans had gone so far out of practice until a few years ago that cooperative officials had to make a concerted effort to bring it back. So, Malouff-Dominguez and nine other farmers each grew a slightly different strain, then cooked them in a pot and had a taste-off to determine which was best. The winner was the “Chiquita” bolita—the smallest strain—which was then used for planting the following year.

Jacquez worked with John Navazio, a senior scientist with the Organic Seed Alliance, to raise ten pounds of bolita beans in the first year. The next year, they were able to harvest nearly 100 pounds of the beans. Now they’re harvesting five different strains of them.

“I’ve been practicing. I’m just so happy that I fell into this job,” says Jacquez, a former schoolteacher and lifelong livestock farmer who recalls raising and tasting the beans with his grandmother. “Through this co-op, I’ve been able to get even better at it.”

Co-op members also are raising chicos corn—a white variety grown

from heirloom seeds that is roasted in an outdoor earthen oven called an *horno* and then is dried and hand-shucked. Often cooked with beans, this heritage crop is attracting attention from people who may be drawn to the cooperative by its hormone-free beef but decide they want to try a corn variety that is non-GMO and rare elsewhere, Malouff-Dominguez says.



Top left: Eugene Jacquez teaches youth at History Colorado’s Old Stories, New Voices camp at the Fort Garland Museum. Photo by Brian Cadbery.

Top right: John and Frances Santisteven own the 800-acre Rancho Colorado near historic Old San Acacio, where they raise Angus-Saler cattle.

Roasting in a traditional adobe oven—the horno—is key to the character of the hand-processed white chicos variety of corn. Chicos is listed on the Slow Food Ark as an endangered regional variety prepared in an endangered technique.



“We’re online, and there are people from Washington, from New York, from different areas that are interested not only in the meat we make available, but they get excited when they see there are chicos available,” she says.

The crops for which the San Luis Valley is best known are more traditional: peas, lettuce, cabbage, potatoes. The area, in fact, is one of the most significant potato-growing regions in the United States.

But these unique crops and breeds offered through the Rio Culebra Cooperative are not just foods that the San Luis Valley alone can market. They are, in a sense, able to tie the people of the valley to a history that sometimes seems to be slipping from their grasp, says Lopez, who taught Chicano studies at Alamosa High School from 1975 to 1993 and researched San Luis Valley history to share with students a sense of their roots. He now teaches a class at Adams State University in Alamosa entitled “Life Ways of the San Luis Valley.”

Lopez’s family came to the valley in the mid-1800s as recipients of the original Conejos Land Grant. Like many, they settled the land, imagining it would be theirs forever. But a mining boom that bolstered the valley economy in the 1870s began to fade around the turn of the twentieth century, and as that happened, many farmers sold their land to larger private concerns, he says. Then in 1908, the federal government took roughly 1.83 million of the 2.5 million acres in the land grant and formed the Rio Grande National Forest.

Where ranchers once owned 3,000 head of sheep, the largest now have only 100 to 300—hardly enough to make a living from, in many cases, Lopez says. Farms are much smaller than many of those that populated the region around 1900. The median income in the valley is nearly 40 percent lower than the statewide median income, and the poverty rate for the region is roughly double that of Colorado as a whole.

“What little land was left to the people, they cling to that land, because it’s that part of the land that was not confiscated or nationalized,” Lopez says. “They cling to the water rights they have and they cling to the land they have because of ancestral feelings they have. And that’s why they’re very much tied to the land.”

The cooperative has helped to re-ignite some of that

connection to the land. By maintaining traditional agricultural and ranching practices, it allows the older generation to explain to the younger generation what makes the area unique, what gives it a sense of place beyond just its vastness and sometimes rugged conditions.

Malouff-Dominguez will be growing garlic on her vara farm for a son who lives in Denver but is interested in these more traditional ways. And she continues to live out the



valley heritage in other areas of her life, by participating in *Los Pastores*, a morality play whose origins stretch back 500 years to Spain, even before the settlers of Mexico came to the New World. She had to dig out a University of Chicago old-time Spanish dictionary to understand some of the fifteenth-century Spanish text.

“If we are a natural heritage area, we want to preserve as much of what is indigenous to this area,” she says. “Beans don’t all taste alike. The taste of a bolita bean is unique, especially to those of us who grew up with them.”

Meanwhile, Jacquez says he is getting more people in the area to plant gardens, just as he planted two cups of bolita beans a few years back. He then can sell those crops through the cooperative’s website or at farmers’ markets, bringing more income to the area and spurring more interest in this heritage farming.

“A lot of people are beginning to grow their own beef for their own use, their own pig for their own use,” he says. “But they’re also growing their own crops, like the haba beans and bolita beans.”

The average Coloradan may not consider it an act of historical importance to buy a package of lamb shoulder steaks and a couple of 16-ounce bags of bolita beans from the Rio Culebra Cooperative and cook them up for dinner. But without doing so, the traditions that have defined Colorado's longest-settled region and passed down from the first settlers who decided to make a life of here could be in danger of disappearing.

“By doing what they’re doing, they’re fostering that appreciation of their heritage,” Lopez says.

ED SEALOVER is a reporter for the *Denver Business Journal* and author of the book *Mountain Brew: A Guide to Colorado's Breweries*. In his spare time, he is doing his best to become an amateur Colorado history buff.



Art Quintana moves his Navajo-Churro sheep up to the highlands. Descended from the original breeds, the San Luis Valley's Navajo-Churro are considered America's first domesticated sheep.



The stacker team pushes a load of hay to the top of the stack while the sweep rake heads out to collect more. It might take thirty to forty loads from the sweep to form a stack.

MAKING HAY

A Grand County Family Brings in the Crop

BY DOROTHY DEE HAMILTON

Preface

In the early decades of the twentieth century, Grand County ranchers used horse-powered mowers, rakes, and stackers to accomplish the crucial task of bringing in the year's hay crop. It was hot, sweaty work that involved the entire family.

Dorothy Dee Hamilton (néé Howe) provided a first-person account of the process. She was born January 7, 1915, in Troublesome, Colorado, a hamlet named for the creek that joins the Colorado River there. The area was so remote that Robert C. Black, a historian of the region, titled his study *Island in the Rockies*. As a youngster, Dee rarely had occasion to travel the seven miles from Troublesome to Kremmling. She first ventured out of Grand

County when she was nine years old, traveling by car over the Continental Divide via Fall River Road. Trail Ridge Road had not yet been built.

Her father, Wynn Otis Howe, was a native of Maine. He had come to Grand County around the turn of the century to run a cattle operation at Troublesome. Her mother, Clara Amelia Howe (néé Yust), was born in Breckenridge. By the time Wynn came courting, she resided south of Kremmling on the Yust homestead. The couple married there in 1903, blessed by a dowry of thirty-five heifers from her parents. They ranched in Grand County until their retirement in 1948.

Lyla D. Hamilton

Ranching was hard work, but as with farming, large families provided extra hands for the work. We all had responsibilities, and even after leaving home we came back to help with the big jobs of branding and moving cattle in the spring, and hay harvest in late summer.

During Dad's first years on the ranch, he cleared the Colorado River bottomland of willows and sage to encourage the growth of grasses, especially timothy and redbop. As time passed, he cleared more ground and turned it into pasture. When clearing land, he had to consider not only our ability to water the ground, but also whether it could conveniently be mowed and raked. If not, it would be strictly for grazing.

While the cattle spent the summer foraging in the high country, we monitored the growth of their winter feed in the lower country. Dad could over-winter only as many cattle as he could feed, so haying was very important.

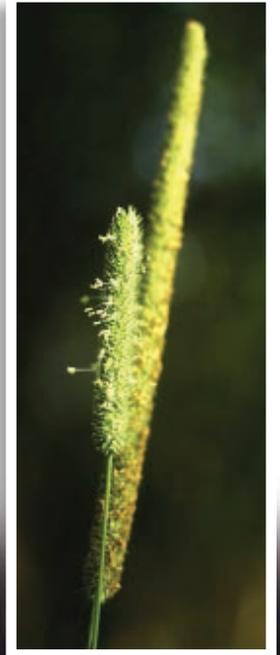
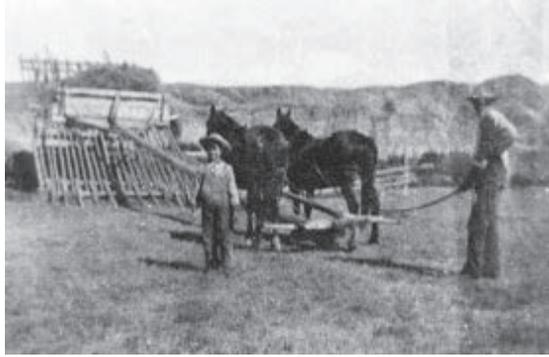
Before we started irrigating, we dragged the fields, distributing leftover wisps of hay and many cattle droppings, and filling a few deep tracks or ruts. Huge piles of manure accumulated through the winter when the horses were in the barn and the cattle in the corrals. Keeping the stalls and stockyard clean was a never-ending chore. When it was time to fertilize, the men hauled manure from the barn and corrals to spread on the fields.

Depending on the area, we irrigated by flood or by tube. In some places, we channeled the spring and early summer run-off from high country snowmelt into pipes that emptied into large holding tanks. We used that to water the cattle and irrigate the lower fields.

Toward the end of July, we readied the haying equipment, including harnesses for the horses. The next step was to round up our horsepower. The horses, turned loose after they helped move the cattle in the spring, had been on their own ever since. My older brother Edward or a knowledgeable hired hand, or both, rode up Troublesome Creek seeking the horses' hiding places. A favorite was the rugged "Slide,"

where the face of the cliff had sloughed off, sending a crash of rocks and dirt that covered trees and everything else in its path. Horses also congregated by the ponds that held rainwater or snowmelt. The water often turned stagnant by summer's end and was good for nothing except breeding hordes of mosquitoes.

Horses from other ranches often mingled with ours. The riders could pick out most of our band even from a distance. All were branded, so ownership wasn't an issue. The challenge was to separate ours from our neighbors' horses without spooking them and losing all in a stampede. Eventually, after much running back and forth and yelling, the Howe herd moved out. Riders had to be right on the job not to let any horses bolt and rejoin the unwanted horses. Of course, the horses had trails of their own so the riders were busy trying to keep them together. Eventually riders and band were out of the timber and on the open side of the Slide.



Grasses: timothy (inset)
and redbop (below)



View of the Howe Ranch, looking southeast toward Cedar Ridge. The Colorado River, which in spring provided water needed to irrigate the hay fields, is here blocked by a winter ice jam.

The stack yard was centrally located. Generally, thirty or forty loads were pushed onto a stack. Then the whole operation moved to the next location. In the early days, buck fence kept livestock away from the stacks until snow came and they needed feed. Easily constructed of lightweight poles, buck fences rotted quickly. Also, determined cattle could push past them. Eventually, we used wire fencing to enclose the stack yards.

Some hours later, we at home heard the hoof beats and the hollering. We opened the gates and made sure that the horses didn't cross the railroad tracks and head for open country across the Colorado River.

We immediately began calming them and getting them reacquainted with us so they'd be quiet enough to harness. Oats, sugar cubes, and petting helped. To get them ready to work, we teamed the spooky horses with those we kept year-round near the house.

Along with every available family member, we usually had hired help for haying. Sometimes itinerants worked a day or two. Other times Dad called an employment agency in Denver and arranged for men to come by train. They stayed in the bunkhouse that had once been the school. Their hours and work assignments varied with hay conditions and weather. They ate with the family.

We always hoped for dry weather when we were haying. Good hay needed time to cure to dry out just right. If it rained, we didn't work. If the grass was too wet and heavy, the mowers might go out later or start another "land," an area defined by fences, irrigation ditches or geography. Which land we worked at any particular time depended on moisture and the convenience of getting cut hay to the stack.

The buck fence was an early and sometimes ineffective barrier to protect haystacks from cattle and elk. This fence is in Kremmling at the E. C. Yust Homestead, the childhood home of Clara Amelia Howe (née Yust).

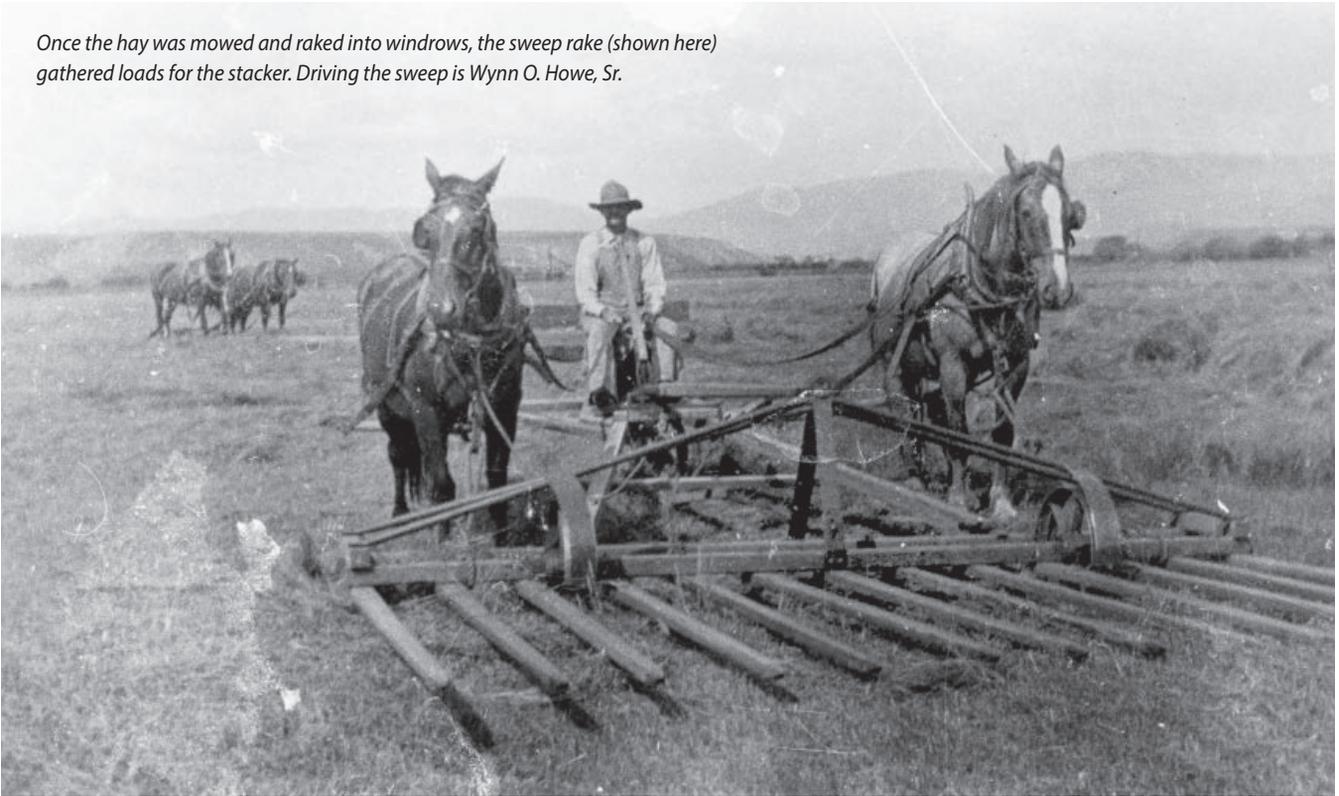
The first step in haying is mowing. In good weather, we would start with two or three mowers. The mowing crew started early in the morning so it could stay ahead of the raking and sweeping crews. If it got too far ahead, the crew would stop and help rake.

The raking team shaped the mowed hay into windrows. We had a sixteen-foot rake and several smaller ones for tight areas. The ground was rough and the rake was unwieldy, so it was potentially the most dangerous piece of equipment. My sister Delia drove a raking team and sometimes had the wilder horses, but she was a proficient raker and could always handle her team.

Once a row of hay was raked into windrows, sweep rakes moved the hay to the stacker. The sweep driver slid the



Once the hay was mowed and raked into windrows, the sweep rake (shown here) gathered loads for the stacker. Driving the sweep is Wynn O. Howe, Sr.



teeth of the sweep under the windrow, called to the team, and drove along, piling up hay. If he needed more hay, he moved to another windrow. The load on the sweep was sometimes so high that Dad had to stand to see over the hay.

Dad was expert on the sweep rake. He and his team had been together for a long time. When they worked, it was poetry in motion. From his seat in the middle of the rake he controlled the team using one hand for each horse—turning, reversing, and driving them around obstacles. He used verbal instructions as well. Each horse took direction

individually: “Gee” to go right, “Haw” to move left. Also in their vocabulary: “Back up,” “Slow,” and “Easy now.”

At the stacker, the pusher driver was waiting to push the hay up the stacker and onto the growing pile. The stacker was a tall, framed wall of sorts against which the hay was piled. The wall was supported from the back by long slender poles, placed side by side, which slanted from the top of the wall to



the ground. The support poles formed a slide up which the hay was pushed, over the top, and onto the growing stack.

As driver of the pusher, I'd have my team of horses, usually Nellie and Queen, waiting for Dad. He would stop at just the right point. Holding one horse still, he would—with a single word—swing the other around to square the sweep with the stacker. His team would push the load forward so it was partway up the stacker. He then quickly backed them away and headed off to collect more windrows.

I began helping with haying when I was five years old. By the time I was twelve, I'd driven the pusher team for several seasons. My job was to keep the team pushing straight up the artificial hill of the stacker until the hay fell down on the stack. Nellie and Queen were at-home horses and younger drivers could handle them. Mostly they did their jobs and made the kids look good. Queen was kind of lazy and if she didn't do her part, the pusher wouldn't go straight.

My older brother Edward, the king of the haystack, was on top of the pile, where he endured repeated baptisms of hay. He directed Dad and me, shaping the mound to ensure quick rain and snow runoff. For some reason, big brothers, especially those who are 10 years older, seem to command respect, almost reverence, from little sisters. As a lowly pusher driver, I had to take a lot of instruction and guff from the king of the haystack.

I stood on the wide end of the pusher. A broad wooden wheel was connected to the end of the pole, providing an easy way for the pole to roll along and push the load. I was careful not to step on the wheel. The plate of the pusher was attached to a long pole, which the team of horses pushed. Once the hay fell onto the stack, the horses backed away, turned around and walked smartly away. They munched on hay until it was time to go back to work.

Dealing with two beasts weighing about a ton each was a little overwhelming for a snippet like me. Horses are pretty smart, and at the end of a 25-foot pole I was pretty small pota-



Other names for the sweep rake include "bull rake" and "buck rake."

Horses are pretty smart, and at the end of a 25-foot pole I was pretty small potatoes to be yanking a pair of horses who did not understand what the big push was all about.



toes to be yanking a pair of horses who did not understand what the big push was all about. But between Nellie and Queen and Edward's shouted instructions, I got the job done. Eventually I learned how to make a straight approach to the stacker.

Once my team and I pushed the hay over the stacker, I positioned the team and the pusher for the next push. I usually had time to spare before Dad returned with another sweep of hay. Sometimes I'd move back from the pile to get a running start and then scramble up the stacker and jump down into the hay. If Wynn Jr. were there, we'd make it a game. Great fun until the stack was too high!

Sometimes we'd have so much hay in our shirts we'd have to shake them off because the hay was scratchy on our sweaty backs.

Fortunately, we had few accidents. One year, when we were nearly done with haying, and all quite pleased that the job would soon be finished, I had little Wynn with me on the pusher, as usual. I had lined out the horses and gotten the load up and the horses turned around. I, big sister, had taught Wynn how to stand on the pole holding on to me as we rode back to the hay pile. This time I urged him to stand back, because he had been riding and balancing

himself, not holding on. He came closer, but suddenly the pole hit something and swung toward him. The big heavy pole knocked him down and ran over his leg. There was no way to stop. The team moved on. Wynn cried out in pain. Edward raced down the stack toward us.

Dad heard Wynn's screams of pain, stopped his horses and was quickly beside us. "Don't touch him," he commanded us. "Don't move," he instructed Wynn. Meanwhile, Edward unharnessed a horse, threw on a saddle, and galloped the mile or so to the house to have Mother call Doctor [W. S.] Fleming in Kremmling. Dad traded horses to get a team for the light wagon, while others gathered hay and the tarp and something to splint the wobbly little leg. It seemed hours before Wynn was made as comfortable as possible for the bumpy ride home. Delia and I sat as close as possible to support him and offer comfort. Once we got home, Mother put Wynn on a soft blanket on the dining room table and covered him so he wouldn't chill. It seemed like hours more before the doctor arrived.

I was glad they sent me out when the Dr. Fleming came. I could hear Wynn crying and I cried, too. Tears fill my eyes now as I type. He had three breaks in one leg. Nobody scolded me, but it was my fault. I did my best to make up a little by trying to be very good, and helpful to Mother by reading or playing with Wynn while he was confined in bed. Thankfully, that was the only accident on the ranch, and, though serious enough, not permanently debilitating.

In addition to my responsibilities in the field, I had kitchen duty. Breakfast was early and hearty. It included oatmeal, which in those days had to be cooked for a long time. We also had Mother's wonderful homemade bread, biscuits, muffins, cornbread, or occasionally doughnuts, meat of some kind, fried potatoes, and eggs. Using coal or whatever wood was available, Mother cooked on a range, her pride and joy. It had six burners and a warming oven. In spite of smoke and ashes, she kept it very clean.

The haying crew usually ate dinner at about 1:30. I'd leave the fields a bit before that to change from my jeans into a dress and help prepare the meal, set the table and serve both family and hired hands. By dinnertime everyone had worked up a hearty appetite. Sitting in the cool dining room was a welcome relief from the beating sun.

The horses that had started work with the mowing

crew were pretty tired by then. We fed and watered them, turned them out to pasture and harnessed new teams for the afternoon. After dinner we returned to the field to work until dark. The days were long.

When the haying was finished for the year, Dad cleaned and repaired all his equipment, and stored it in the old barn to protect it from the elements.

Dad once paid me the compliment of saying that even though I played hard, when it was time to work, I was Johnny-on-the-Spot. Of course, he didn't say it to me. That was not his way. In those days people didn't flatter children. Years later, Mother told me.

Breakfast was early and hearty: oatmeal, Mother's wonderful homemade bread, biscuits, muffins, cornbread, meat, fried potatoes, and eggs.

Cast of Characters

Narrator is Dorothy Dee Howe Hamilton (b. 1915, Troublesome, Colorado; d. 2009, Louisville, Colorado)

Dad is Wynn Otis Howe (b. 1876, North Dixmont, Maine; d. 1964, Denver)

Mother is Clara Amelia Yust Howe (b. 1883, Breckenridge, Colorado; d. 1969, Loveland, Colorado)

Edward is Edward Crosby Howe (b. 1907, Denver; d. 1974, Lincoln, Nebraska), brother of Dorothy Dee Howe

Delia is Delia Mabel Howe (b. 1912, Troublesome, Colorado; d. 1934, Denver)

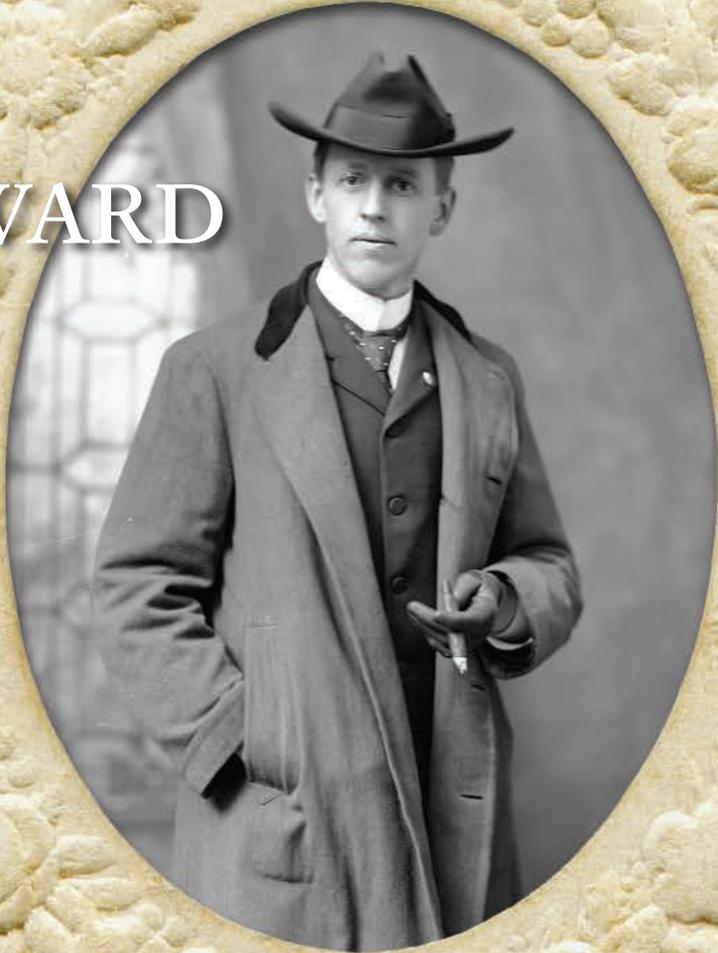
Wynn Jr. is Wynn Otis Howe, Jr. (b. 1919, Troublesome, Colorado; d. 1982, Delta, Utah)

The Howe Ranch: Troublesome, Colorado; about seven miles east of Kremmling on what is now U.S. 40 (a dirt road during Dee's childhood). Since the 1950s, Lloyd Palmer has owned the property.

DOROTHY DEE HAMILTON (néé Howe) was born in 1915 in Grand County, where her family ranched from the turn of the century until the early 1950s. Her daughter, Lyla D. Hamilton, PhD, edited this reminiscence, which dates to the early years of the twenty-first century. Lifelong Grand County resident James E. Yust, Dorothy Dee's cousin, provided contemporaneous photos of the haying process, details about the process, and additional information about locales mentioned in Dee's narrative.

FLASH FORWARD

THOUSANDS OF AULTMAN PHOTOS SEEING NEW LIGHT



BY MEGAN K. FRIEDEL

The origins of Colorado's longest-operating photography studio lie in serendipity or bad luck, depending on how you look at it.

First, there was the young, enterprising



bank bookkeeper, hoping for a financial foothold in prospering Trinidad, Colorado, in 1889. Second, a new photographer in town, seeking funds to start a

studio there. The two men found each other through circumstances unknown, and a \$1,500 loan passed from bank clerk to photographer, with an agreement for monthly repayments every thirty days. Nine months later, though, the clerk, Oliver Aultman, was still in Trinidad but empty-handed, without a cent repaid. The photographer, J. F. Cook, had apparently left Colorado for Ohio with Aultman's money. He was never seen in southern Colorado again.

Facing: Oliver E. Aultman self-portrait, 1890–1910.
Inset: Abner Rowland, Oliver Aultman's father-in-law,
cuts a tree in Trinidad, 1892–1909. Photo by Otis A. Aultman.

So it was that, in 1890, twenty-four-year-old Oliver Eugene Aultman, or “Ollie,” took over what remained of Cook’s photography business and opened the Aultman Studio in Trinidad. With no prior training, he started learning portrait photography—and inadvertently began a business that would prosper for 110 years. From 1890 to 2000, the Aultman Studio—led first by Oliver and later by his son Glenn—documented the residents of Trinidad, its city streets and business, and its surroundings through the camera’s lens. The resulting body of work is today one of the most thorough and unique visual records of a Colorado community growing and changing during the late nineteenth and early twentieth centuries.

History Colorado is proud to hold in its collections the lasting legacy of the Aultman Studio. Beginning in 1965 and continuing until his death in 2000, Glenn Aultman arranged for almost the entirety of his and his father’s work to come to History Colorado to be preserved into perpetuity. Today, History Colorado’s Aultman Studio collection contains about 50,000 glass-plate and film negatives, several hundred original studio prints, and countless candid photographs documenting the Aultman family’s own life and adventures in Trinidad,

as well as a large collection of the studio’s equipment and furniture—including props, backdrops, and cameras used in the daily work of both Oliver and Glenn Aultman. It is History Colorado’s largest photography collection and one of its most requested, as generations of Trinidad’s current and past residents visit the Stephen H. Hart Library & Research Center to search through it, looking for the faces of their ancestors.

If you had the means and you lived in Trinidad between 1890 and 2000, you likely had your portrait taken at the Aultman Studio. Never one to involve himself in local politics, Oliver allowed all walks of Trinidad life to sit before his camera—provided only that they could pay. Therefore, the Aultman Studio collection now accurately records, in a way most contemporary photograph collections do not, the ethnic and economic diversity of the Trinidad area. Anglo, Hispano, Japanese, Jewish, Italian, and African American residents all sat for portraits at the studio. So did cattlemen, storekeepers, clerks, teachers—and even, it seems, prostitutes. Local coal miners came too. In an interview with History Colorado staff not long before his death, Glenn Aultman recalled that his father had a special rate for miners: two dollars per dozen cabinet-card portraits, half his usual rate. He also recalled that Oliver arranged several funerary portraits of dead miners who had not been able to have a camera likeness made while they were still living.

Photography was, in all ways, an Aultman family business. In 1902, Oliver Aultman hired a young widow named Susan Jane Rowland Snodgrass, known as “Jennie,” as his receptionist and retoucher; the two married in 1904, and she continued to work regularly at the studio. Oliver himself remained owner and chief photographer until his retirement in 1952. Jennie and Oliver’s son, Glenn, worked intermittently with his parents through his teens doing retouching. Like his father, though, he never intended to make photography a career. In later life, he recalled that his father could be a difficult man, firm in his ways and “negative to change,” and he feared that the two of them would not get along if son joined father in the business. By 1925, however,



Left:
Cowboy, 1910–20.

Photos by Oliver E. Aultman.

Below: Boy with dog, 1900–1910.



Above: Italian lodge,
Sopris, Colorado, 1892–1909.
Photo by Otis A. Aultman.



Far left:
Hispanic family, 1910–20.
Photo by Oliver E. Aultman.



Left:
Jenny Shears, circa 1890.
Photo by Oliver E. Aultman.

Facing:
Kit Carson, Jr., 1892–1909.
Photo by Otis A. Aultman.

Skeleton and skulls, 1890–1905.
Photo by Oliver E. Aultman.

Oliver had formally accepted Glenn as a partner and, when Oliver retired following a stroke, Glenn took over as owner and operator and maintained the studio in its location on the top floor of the First National Bank building in Trinidad for the next forty-eight years.

The importance of family is obvious in the Aultman collection itself. Though the bulk of the images are studio portraits taken by Oliver and Glenn, there are also negatives and photographs Oliver and his wife Jennie took outside the studio—practicing their craft by making portraits of their home and family—along with photos of fishing expeditions and other family adventures in southern Colorado.

Another section of the collection contains photographs produced by a short-lived photography studio that Oliver helped his brother, Otis Ashcroft Aultman, open in Trinidad in 1892. Whereas Oliver preferred studio portraiture, Otis



preferred to photograph outdoors—shooting landscapes, cityscapes, and events in the Trinidad area. When Otis left town abruptly in 1909, reportedly due to mounting debts, Oliver saved the business’s negatives, and these images are now part of the Aultman Studio collection. Otis later became a news photographer for the International News Service and PatheNews, based out of El Paso, Texas, and is especially known today for his photographs of the Mexican Revolution.

Though Oliver Aultman devoted most of his professional work to the studio, he signed on in 1901 as the official photographer for a promotional expedition following the route of the Green River in Utah. For thirty days, he and a small crew traveled on a flat-bottomed sternwheeler on the Green, Grand, and Colorado Rivers, ending in Moab, Utah. Oliver apparently took several hundred glass negatives during the expedition, but his son later reported that many were

“destroyed” after the trip. Luckily, several dozen glass plates documenting the expedition do exist today in the Aultman collection at History Colorado. Aside from that expedition, Oliver did make a few other notable photographs outside of the studio. His camera captured some events and street scenes in Trinidad, including views of the Ku Klux Klan marching in Trinidad in the 1920s, the 1913 dedication of the Kit Carson statue, and the bandit “Black Jack” Ketchum after his 1899 capture following the holdup and robbery of a Colorado & Southern passenger train in Folsom, New Mexico. (Ketchum was later hanged in Clayton, New Mexico.)

Until recently, the Aultman Studio collection was closed to researchers. During the transition to the new History Colorado Center in Denver, all of the negatives were carefully packed away until staff could re-house the collection in a new offsite storage facility. History Colorado is very pleased to announce that a significant portion of this amazing historical resource is now available to researchers once more. Since August 2013, staff have unpacked and re-housed nearly all 35,000 glass-plate negatives in the Aultman Studio collection, comprising both studio portraits taken by Oliver Aultman, dating from 1890 through the 1930s, and negatives from Otis Aultman’s time as a photographer in Trinidad. The negatives are now open for use, and researchers can search through them by using an online database to the Aultman Studio’s registers, which lists the names of people who either appear in the photos or paid for them to be taken: www.historycolorado.org/researchers/aultman-studio.

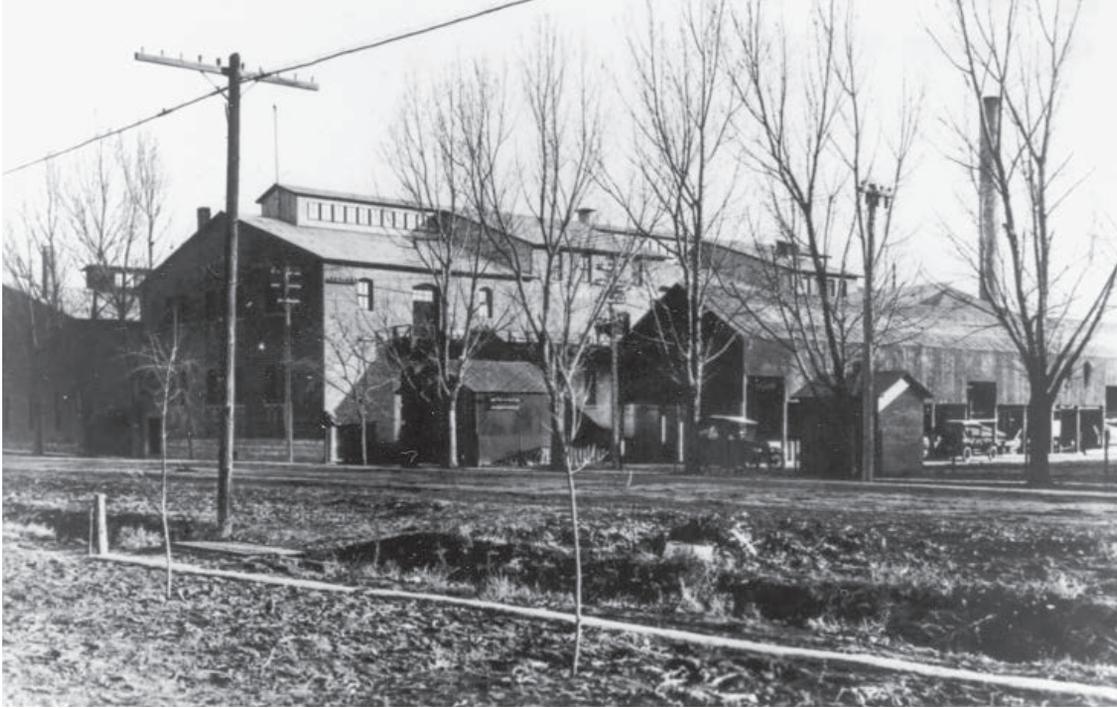
Additionally, more than 1,900 of the Aultman Studio negatives are digitized and available for viewing online in History Colorado’s collections on the Denver Public Library Digital Collections website. Researchers may request to view or order reproductions of Aultman Studio photographs by contacting History Colorado at photos@state.co.us.

Staff expect to have the entire Aultman collection, including studio prints made by both Oliver and Glenn Aultman as well as family photographs, organized and available for research use in 2015.

MEGAN K. FRIEDEL is History Colorado’s Curator of Photography. She has also written about History Colorado’s Photography and Moving Images collection for the History Colorado blog, at www.historycolorado.org/blog.

Do you know this building?

Continued from page 15

Answers: c) Longmont, b) 1901, b) Food warehouse

Northern Colorado's agricultural industry has been thriving since at least the 1870s, when farmers began producing beets, apples, potatoes, peas, and cabbage, among many other crops. Businesses like the Empson Cannery emerged shortly thereafter to facilitate long-term storage and exportation.

John Empson started his cannery in 1883 in Denver before he and his daughter Lida relocated to Longmont, where they bought 350 acres and began growing and canning pumpkins, cabbage, and peas. They aptly named their business "J. Empson and Daughter." In 1891 a fire destroyed their first Longmont cannery, but the community quickly helped the family build a one-story factory in its void.

A creative agriculturist, John patented a pea sheller and viner that separated peas from their pods and vines. He even developed a smaller, sweeter pea than was typically grown at the time. Over the years, his cannery grew to include six buildings, including this 1901 food warehouse. Thanks to the cannery's success, he expanded the warehouse twice in its first eleven years.

When ready for processing, harvested vegetables traveled first to the main cannery, where employees loaded them onto conveyor belts for de-vining, washing, and separating. Next, the conveyor belt carried the vegetables to the center cannery building for a second washing, followed by cooking and canning. Finally, the vegetables landed in the warehouse, where workers labeled, boxed, inventoried, and sorted the cans.

By 1905, the Empson plant employed 600 people and shipped more than 300 railroad cars of canned produce annually. Empson's land had grown to 2,500 acres—2,000 of them for pea plants. After John Empson died, Max Kuner of Denver's Kuner Pickle Company bought the cannery (including processing plants in Longmont and Greeley) and merged it with his own business to form the Kuner-Empson Company. Today, this warehouse is the only remaining building at the Longmont plant, which stayed in operation until 1970. The warehouse was listed in the National Register in 1984.

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