History of the BMHC

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The Bonner Milltown History Center was established Fall, 2009, and opened in January, 2010. It is located in the historic Bonner Post Office building, constructed in 1942 on the site of the original streetcar Roundhouse building.

The BMHC is a volunteer organization inspired by the Bonner Area History Roundtable. Volunteers have enabled the Center to be open to the public several hours each week.

Collections include, but are not limited to, work in the forest industry, history of the Milltown Dam (cooperatively with the Milltown Redevelopment Working Group), local railroad history, stories of the ethnic settlers of the area and related commercial and social institutions.

The Bonner Milltown History Center has received invaluable encouragement and support from many individuals dedicated to preserving our history and from organizations and businesses including the Historical Museum at Fort Missoula, the University of Montana Archives, MCAT, the Milltown Redevelopment Working Group, NorthWestern Energy, Friends of 2 Rivers, the Hellgate Lions, Our Savior's Lutheran Church, St. Ann Catholic Church, Bonner School and from Scott Cooney, Blackfoot Land & Water, Inc., who has provided the home for the Center.



Seasons Greetings from the Bonner Milltown History Center



Bonner Alley. Oil painting by Bob Phinney

Keeping our local area and timber heritage alive for the enjoyment and education of the public



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On a hot sunny day in late July, 2006 artist Bob Phinney visited Bonner and Milltown and spent the day painting scenes in the area. Toward the end of the day he walked down the alley bordering the back yards of Silk Stocking Row. When he reached this house, he was captured by the view of this Queen-Anne style home. He set up his easel and oils and began to paint. "The picture just flowed from my brush," he recalls.

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This lovely home has a proud history. Constructed prior to 1908, it sits in the mill managers' area of Bonner. Its first known tenant was George Clynick, factory superintendent from 1905 through 1918 who worked in the Big Blackfoot Milling Company prior to its sale to the Anaconda Copper Mining Company. The Clynicks rented the property from 1913 through 1917.

In 1919 the property was valued at \$3,300. Willis E. Ross and his wife Jessie resided in the house from 1920 to 1945. A saw filer in 1909, he was file superintendent from 1911 to 1956. He served as school trustee for seven years. In 1927 rent for the house was \$20 per month, increasing to \$28 in 1933.

Herman F. (Jack) Root resided in the house from 1950 to 1955. Root began his career as a clerk in 1921, earning \$300 a month as a general clerk. In 1927 he was promoted to assistant mill manager and served in this capacity until September, 1949 when W.C. Lubrecht retired. Root became general manager of the mill, a position he held until his retirement in 1957. He served as chairman of the school board from from 1932 to 1936.

In 1960 Leo J. Riley, a health and safety personnel manager for the mill, resided in the house with his wife Lucy.

The outbuilding in the foreground of Phinney's painting, a one story side gabled structure, has elements of the National Folk style design. It was constructed around 1932.

Source: Bonner Company Town Historic District, Missoula County, Montana

Contact Us

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How do you get fresh eggs in the winter when you don't have a fridge? Go to the root cellar and get the eggs you need from the crock of eggs preserved in water glass.



Both Nina Petroff Seaman and Willie Bateman recall their mothers using water glass to preserve fresh eggs over the winter.

Some on-line research revealed this description of the water glass preservation technique:

"Aunt Sarah for many years preserved eggs in water glass, or soluble glass, also known as "Sodium Silicate," a thick liquid about the consistency of molasses. It is not expensive and may easily be procured at any drug store. She used the water glass in the proportion of 10 quarts of water to one pint of the water glass. The water glass, although in liquid form, is usually sold by the pound, and 1½ pounds equals one pint. The water should always be boiled and allowed to cool before combining with the water glass.

"She was particular to use none but perfectly clean, fresh eggs. She placed the eggs, narrow end down, in an earthenware crock which had been well scalded and cooled. When the water glass had been thoroughly mixed through the water she poured the mixture over the eggs in the crock.

"Fresh eggs may be added daily until the crock is filled, having the mixture at least one inch above the last layer of eggs. It is best not to wash the eggs before packing, as this removes the natural mucilaginous coating on the outside of the shell. Place clean, fresh eggs carefully into the crock containing the water glass and water, with a longhandled spoon to avoid cracking the shell. Stand the crock containing eggs in a cool place, cover with a cloth tied over top of crock, avoiding frequent change of temperature; they should keep one year. The water glass solution may become cloudy, and resemble a soft-soap mixture, but this is a natural condition and does not affect the eggs.

"Carefully remove the eggs from the water glass mixture with a longhandled spoon when wanted to use, as the shells are sometimes not quite as hard as when placed in the crock. The eggs may be used for cooking, baking, in fact, for any purpose except soft-boiled but should you wish to boil them, a tiny puncture should be made in the shell of these eggs before boiling.

"Ten quarts of water to one pint of water glass will cover about 12 or 13 dozen eggs."

This recipe circa 1915 is from **Mary at the Farm and Book of Recipes Compiled During her Visit Among the "Pennsylvania Germans"** by Edith *M.* Thomas.