Blue Ball Mason Canning Jars - A Talent Tradition

By Belinda Klimek Vos

Harvest time is upon us and as I marvel at the abundance of fruits and vegetables that can be grown in our Talent gardens, it caused me to consider how former Talent area residents were able to process and store their precious bounty of food.

In Welborn Beeson’s diary entries, we often hear him mention the immense time and effort that went into growing most of their own food in the late 1800’s. But how did they preserve it? Pickling, drying and smoking were all ways used to store food in those days, but there were limitations to all of those methods.

However, all of that changed in November of 1858 when John L. Mason took out a patent for a new type of canning jar. A tin smith from New York City, Mason invented a machine that could cut threads into lids, which made it practical to manufacture a jar with a reusable, screw-on lid. His invention was for a square-shouldered glass jar with a threaded screw, matching lid, and rubber ring. The threads on the glass jar allowed the lid to be screwed on, forming an airtight seal.

Actually, Napoleon is often credited with the invention of modern canning. In 1795, the French military offered a cash prize of 12,000 francs for a new method to preserve food. Nicolas Appert suggested canning and the process was first proven in 1806. Until 1858, canning jars used a glass jar, a flat, tin lid, and sealing wax, which was not reusable and often failed. Mason’s invention was a huge improvement over previous wax sealers and soon became a hit, used not only among farmers, homesteaders and settlers, but also urban families. The jar included his patent: “Mason’s Patent November 30th. 1858.” Mason also held patents on a baby bottle, folding life raft, and soap dish among other things. Mason sold off his rights to the jar to several different people and as the patent expired, other companies began producing “Mason” jars. He died a relatively poor man in 1902.

Mason jars helped home canning spread across the nation. The term ‘mason jar’ is, in fact, a generic trademark like Xerox, Kleenex or Jell-o. A fruit jar with a screw top, made by any manufacturer, is a Mason jar. All of those other jars made through the

Cont’d on page 4
The Talent Historical Society researches and preserves the history of the Talent area in Southern Oregon. We offer a collection of historical archives to help local residents and visitors become better acquainted with our area’s rich history.

We are members of the Jackson County Heritage Association; a group of heritage nonprofits dedicated to the collection, preservation, and interpretation of Southern Oregon’s cultural history.

We operate a museum and meeting place located at:

105 North Market Street
Talent, Oregon

The museum is open Saturday and Sunday and holiday Mondays from 1:00 pm to 5:00 pm.

General Business Address:
P.O. Box 582
Talent, OR 97540

Phone Number: (541) 512-8838
Email: info@talenthistory.org
Web Page: www.talenthistory.org

Facebook: www.facebook.com/talenthistory/

The Historacle is published quarterly.

Editor/layout:
Belinda Klimek Vos

President’s Message - by Ron Medinger

Over the past few years the Talent Historical Society has become more financially stable with the help of our dues paying members and other financial supporters. But this has all been accomplished by a very small group of dedicated people working tirelessly.

Now I am appealing to you for your help.

Those dedicated people are starting to tire. We’ve all taken on more than our share and while we can keep that up for a while because we believe in our historical society’s importance, as you know, eventually we need some back-up.

What can you do? Attend the next THS Board Meeting on September 12th and let’s talk! Our Board Meeting is from 6:00 p.m. to 8:00 p.m. at the Museum at 105 North Market St. in Talent and is open to everyone.

Think you will forget about this by September 12th? Email me right now at r.medinger@talenthistory.org and I’ll remind you of the upcoming Board Meeting as it approaches. Go ahead - send that email now!

We’re not asking you to take responsibility for the entire Talent Historical Society, but if you’ve got a few hours you can offer each month, you could make a world of difference in the history of your town.

Memberships since Last Issue

New Members:
Phoebe Knowles
Jerry Deubert

New Business Sponsors:
Lloyd M. Haines

Renewals:
Steve Feigner
Noni Eaton
Jim Bradley & Patricia Remencuis
Colleen Roberts
Otto King
Wendy Siporen
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Renewing Family Sponsorships:
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Bob Casebeer Jan Wright Susan Moulder Katherine Harris

Steve Feigner
Joan Dean
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Marie Morehead
Lloyd M. Haines
Paula Mixson
Talent Poker Tour

Thanks to everyone who came out to our last tournament on July 29th, and congratulations to winner Freddie Taulani.

Our next tournament will take place on Saturday, Sept. 30th starting at 1:00 pm at the Museum. The tournament is open to THS members only, with a membership level of Family or above.

The No-Limit Texas Hold’em tournament will feature a buy-in of $30.00 with all entry money paid back out as cash prizes. Refreshments and snacks will be available for a modest cost. This is a no alcohol/no smoking event.

Call the museum at 541.512.8838 for additional information.

Talent Historical Society continues its series of presentations held on the fourth Tuesday of each month from 6:30 to 8:00 p.m.

On Tuesday, June 27th Jan Wright led an interesting and informative field trip to the Stearns Cemetery.

Author Tish McFadden’s presentation on “Teachings of Grandma Aggie” was held on July 25 and included stories and songs from her upcoming book.

Please join us for a special event on Tuesday, September 26 when Stephanie Craig will give a talk on local Native American culture, traditional weaving and tools, and plants and their uses. Stephanie is a traditional basket weaver and a member of the Confederated Tribes of Grand Ronde. Following her talk, she will teach a short workshop on working with tule to create a Tule Duck Decoy, used by many tribes for hunting. While the talk is free, there is a $15 material fee for the workshop which is limited to the first 15 people to sign up. Please call Thomas Doty at (541) 482-3447 for more information and to reserve your spot. A special thanks to Cherokee Construction, LLC for sponsoring this event.

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On Nov. 14th THS board member Emmalisa Whalley will give a talk on “Birds of Talent.” She is an accomplished photographer and will have her 2018 calendar featuring her bird photographs for sale at the meeting. A portion of the proceeds will be donated to THS.

Harvest Festival

Talent’s annual Harvest Festival will be held on Saturday, October 7th with the Grand Parade beginning at 10 am down Main Street.

The Talent Historical Society will once again have an entry in the parade and will also have a booth. The Museum will be open from 10:30 am until 5:00 pm that day. Stop by our festival booth and enter a free raffle where we are giving away two t-shirts of your choice, a commemorative belt buckle, and a copy of Jan Wright’s book on Talent. Then, drop your ticket off at the Museum to enter. The raffle drawing will be held at the Museum at 4:00 pm and you need not be present to win.

Keeping in the harvest theme, we will be having an exhibit of canning jars at the museum featuring blue Ball Mason jars. Other antique harvest and food related items will also be on display.

So, come on down and join the fun as Talent celebrates this long running community event.

Accessions

The following items have been donated to us and have been added to the Museum collection:

Letter and envelope written by Henry R. and “sis” in Talent in Oct. 1913 donated by Ben Truwe

Three old bottles found under the crawl space of 204 S. 1st St., Talent donated by Ron & Stella Medinger

Farm items used on the Robert Gilman farm on Ross Lane, Medford including a cultivator, post hole digger, corn planter, milking stool, dehorner, wrench and bolt cutter. Donated by Dan Gilman and Dawn Sullivan

Photographs and documents donated by Colista Bailey.


Old wooden ironing board donated by Bud Gleim

Thanks to all of these folks for thinking of us. We appreciate your donations.

Tuesday Evening at the Museum

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Dec. 19th Annual Meeting and Holiday Social. Please note that it will be held on the third Tuesday of the month instead of the usual fourth Tuesday because of the holiday.

All talks are held at our museum at 105 North Market Street, Talent, unless otherwise noted. The meetings are free and open to the public, and you need not be a member to attend.

Freddie Taulani
Winner of Talent Poker Tour XXXIV
Indiana. In 1913, the name “Perfect for the Ball Glass Works of Muncie, Certificate of Incorporation was filed in 1886. On February 7, 1888 a hearing about the natural gas boom in to relocate to Muncie, Indiana after that had expired in 1879. They decided the canning jars using the Mason patent quickly expanded the glassmaking operation and decided to produce a variety of volumes, including cup (half-pint), pint, quart, and half-gallon.

In the late 1800’s with the market for glass canning jars expanding rapidly, other companies quickly came into play. An opportunity arose and as Mason’s patent expired, Frank and Lucius Ball borrowed $200 from their Uncle George to buy a kerosene can company in upstate New York in 1880. Although the vessels were made of tin, the cans were lined with a glass container to prevent corrosion. With the help of two of their brothers, they quickly expanded the glassmaking operation and decided to produce canning jars using the Mason patent that had expired in 1879. They decided to relocate to Muncie, Indiana after hearing about the natural gas boom in 1886. On February 7, 1888 a Certificate of Incorporation was filed for the Ball Glass Works of Muncie, Indiana. In 1913, the name “Perfect Mason” was introduced acknowledging the first-ever self-manufacture of each part of the Ball jar, ensuring a perfect fit and revolutionizing the home canning process by providing cannners with matching jars, lids and bands in a single unit.

By 1905, the company was producing 60 million canning jars per year and had acquired other glass manufacturers, expanding its operations to include seven factories in addition to its main facilities at Muncie.

The company was a huge success and became a household name. The Ball Company, owned by brothers, Edmund, Frank, George, Lucius and William expanded rapidly in the ensuing decades. Today, the company no longer manufactures canning jars but has grown into a worldwide metal packaging company. A separate company, Jarden Corporation, was spun off and is licensed to use the Ball registered trademark on its line of home-canning products.

Colored jars were considered better for canning because the color blocked some light from reaching the food, which helps to retain flavor and nutritional value longer. So far, we’ve worked our way from Napoleon to John Mason to the Ball Brothers. But what about that blue color I mentioned in the title of this article. Well it turns out, it’s all about the sand! “Ball blue” a blue-green shade which the Ball Corporation used in its jars from around 1900 to 1930, is unique, and Mason jars with this particular color of glass may be attributed to Ball, since “virtually no other bottle or jar was made in that color.”

My own interest in blue Ball canning jars stems from my collection of jars that belonged to my Grandmother. My Grandparents homesteaded on the north fork of Anderson Creek in 1918 living in a log cabin there for many years. They eventually moved down into Talent so that their children had easier access to school. The cabin in the mountains is still there, but is slowly sinking back into the earth, one shingle and board at a time. Not long ago while exploring along the creek near the cabin, I came across a small pile of broken glass, blue glass; the special unmistakable color of glass will vary from lime green to aquamarine to teal to sky blue to blue. To get clear glass, a decolorizer has to be added. Sand deposits with very low iron content were highly valued commodities.

The sand used for the Ball canning jars that are blue came from a one time Indiana landmark, the Hoosier Slide. According to the public library in Michigan City, Indiana: “Once Indiana’s most famous
landmark, Hoosier Slide was a huge sand dune bordering the west side of Trail Creek where it entered Lake Michigan. At one time it was nearly 200 feet tall, mantled with trees. Cow paths marked its slopes and people picnicked upon its crest. Climbing Hoosier Slide was very popular in the late 1800s with the excursionist crowds who arrived in town by boat and train from Chicago and other cities. The summit, where weddings were sometimes held, afforded an excellent view of the vast lumberyards which then covered the Washington Park area.

“With the development of Michigan City, the timber was cut for building construction and the sand began to blow, sometimes blanketing the main business district of the town on Front St., which nestled near its base. “When it was discovered that the clean sands of Hoosier Slide were useful for glassmaking, the huge dune began to be mined away. Dock workers loaded the sand into railroad cars with shovel and wheelbarrow to be shipped to glassmakers [and other places]. “Over a period of 30 years, from about 1890 to 1920, 13 1/2 million tons of sand were shipped from Hoosier Slide until the great dune was leveled. By the 1920s, nothing remained of the giant dune.”

In an excerpt from a memoir a man wrote about his father, he explains, “For twenty-five years, six days a week, he pushed an iron-wheeled wheelbarrow, moving sand from Hoosier Slide onto gondola carts headed for the manufacturing of canning jars.”

Commercial sand mining of the Hoosier Slide began about 1890 when the Monon Railroad built a switching track along the south side of the dune. The sand was loaded in wheelbarrows and pushed across planks to the gondola cars with the work being done mostly by the 100 or so dock wallopers and their families. After natural gas was discovered in central Indiana around 1890, glass factories started in the Muncie area.

Along with the Ball Brothers factory, Pittsburg Plate Glass in Kokomo and the nearby Hemingway Glass Co. which made insulators for telephone poles, also used the sand. Railroad cars were filled and the sand was shipped as far away as

A 1906 postcard showing men sliding down the sand dune.
Our Facebook page continues to be a source of information and updates about what’s happening at the Talent Historical Society, and we now have 247 followers!

As always, we follow the posts of Welborn Beeson from 150 years ago (1867). Summer brings lots of work on the farm, and Welborn’s wife, Kate, continues to be a great source of comfort for him.

May 29th Wednesday. Kate went with me to visit Mrs Cortes Myers we had a pleasant visit called at Coolidges as we came home, and the lady came home with us I walked and she rode with Katie. been warm day. It was late when we got home and I am tired D.M.C. Galt [?], and lawyer Mitchel came to get what property they could belonging to Father to satisfy debts that he contracted in the eastern States, but he was not hear.

Change occurs in the Wagner Creek community as one of the founding families moves away. June 17th, Monday Logan and I have been hoeing and ploughing in the Orchard Kate and Allie have been doing house Work &c,&c.Joe Robison and his father in law Morrison have moved out from the Willamette Vally and Pap Wagner has sold his place to them for the sum $3000,00 coin. the deeds will be drawn to morrow. Wagners are going to the Williamette. Allice has been having a cry about leaving here. It makes us feel melancholy, to have good neighbor’s leave here. Wallace is going to start away, soon, and thus goes the world we form friendships and then they are broken by various mean’s. the Original neighbors and friends and settlers of Wagner Creek are nearly all gone. the Beeson family have now been on Wagner Creek longer than any other family that are now on the Creek, and then Robisons next. I believe we will sell if we can find a purchaser, and yet I know we could never better ourselves in a farm.

And less we forget what era Welborn and Kate lived in, there is this post. July 22nd Teusday. I staid at home and worked in the barn. after noon Kate and took a ride to Gassburg We came near having a run away. some Emigrants were passing thro--- [page cut off] Gassburg, and they had a young grizzly Bear in the wagon, and Jessie smelled it and got so wild and crazy that she whirled and ran up the street, but I finaly got a her quieted with out serious damage. Dear Kate was as cool and self possessed as could be. some girls would have been frightened out of their sences. The couple celebrates their first wedding anniversary. Aug 6th Teusday One year ago to day was our wedding day. how short it has seemed, and how happy we have been. oh it is such bliss for Katie and I to be alone together to talk our thoughts over to each other. Our love is more firm and determined now than ever before, and the only trouble is life will be to short. I called at T.G. Reames and saw his little baby it is very small. Cinda seem’s to be getting along pretty well. Martha was there to wait upon her.

Kate is sometimes the one to write the diary entries and she seems a happy wife indeed and missing Welborn when he is gone from home. Aug 7th Wensday. My own Dear Welborn was up early this morning and went to Mr Pattersons to work I am looking fur my Darling home evry minute oh Dear Darling Welborn I do love and worship you and oh what will I do if he does not come home for it seems as if it had been one month since I have seen your sweet smile and recieved youre loving kiss oh do come dear one to my arms oh I sant write any more for looking for you Dear one oh Dear I have been out looking for my Dear Welborn but oh I cant hear his welcome voice and well known step. I feel as if I should cry I cant go to bed any how, with out my Darlings sweet kiss.

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Thanks to these businesses for supporting the Talent Historical Society at a Sponsorship level.
The unmistakable landmark Roxy Ann Peak, in the Cascade Range, identifies the approximate spot as this field near Bear Creek. Talent was first and foremost an agricultural settlement, and farmers outnumbered all other occupations. Today Talent is more of a place to live than a place to work. (Jerry Kime.)

From “Images of America - Talent” by Jan Wright of the Talent Historical Society, page 76. This book may be ordered through our online store or purchased directly at the Museum. The price is just $14.95. This must have book documents Talent’s early history through images and text and is published by Arcadia Publishing as part of its Images of America series.
Continued from page 5

Mexico. The sand was also used as landfill for Jackson Park in Chicago and the right-of-way for the Illinois Central Railroad. Over 30 years, approximately 30 railroad carloads were shipped each day. And then there was none; all gone, no more sand.

NIPSCO’s (Northern Indiana Public Service Co.) Michigan City Generating Station now rests on the site where the Hoosier Slide once stood.

So after all that particular sand from the Hoosier Slide was used up, the Ball Company had to get another source, and the glass formula was changed forever. No more pretty Ball Blue. It’s been described as aqua, deep aquamarine and blue-green. Whatever name you choose to give it, there is no other color like it. There are many shades of aqua and blue in the fruit jar world, but only the one Ball Blue.

When I look at the photo of the Hoosier Slide I am amazed at its size, and I see thousands and thousands of blue bottles emerging from all that sand. How many bottles did that huge pile of sand make? So, the next time you come across a blue Ball canning jar at an antique store, flea market or garage sale or maybe even your Grandma’s house, take a moment to pause and consider where it came from; made in America from Indiana sand, and think about those men and their wheelbarrows. I know I will!

Sources seem to vary a bit as to exactly what years the blue Ball canning jars were manufactured. It would appear from about 1900 until the late 1920’s. The sand dune was probably gone earlier, but the Ball Company may have stock piled some sand at their plant. At any rate, true blue Ball canning jars were not made after 1930. The Ball Company had several other plants which also produced clear jars.

Old canning jars have become collectables and jars are often sold through antique stores and auction sites such as eBay. The value of a jar is related to its age, rarity, color, and condition. An easy way to date Ball jars is by the logo which has changed through the years. By paying close attention to the lettering, you can pinpoint the age range of the blue Ball jars fairly accurately.

My oldest jar dates from 1900 - 1910. There is a loop at the end of the last I in Ball as it swoops downward. The jar has an air bubble in it and high, straighter shoulders. The 1910 -1923 version looks more like today’s shaped bottle and has stylized ends to the B, the a and the line under the name. The line under the Ball name is missing entirely from the 1923 - 1933 logo. I have quite a few of this era’s jars.

Mason jars have now become a popular and chic craft item. They’re everywhere. Hundreds of Pinterest pages are devoted to them. The Jarden Corp. that holds the Ball licenses now makes fake, I mean, “reproduction”, blue jars. They are not the same. Not even close. Hipsters aside; nothing compares to that true blue/aqua of a vintage blue Ball canning jar.

I went through my own canning stage. Our family lived on Anderson Creek Road at the time, and I “put up” over 300 quarts of food in a harvest season. It was exhausting work; standing over the steaming water bath, peeling and chopping, but it was rewarding to finish up the day and look back at all I had accomplished. Thinking about it now and remembering how tired I was after a day in the kitchen canning, I can’t help but imagine my Grandmother’s canning experience up in the log cabin. While I had the luxury of just turning the knob on the electric stove to heat my water, she only had a wood burning cook stove that constantly needed to be fed. I stood over my double sink peeling away, while she only had water from the creek. How tired was SHE after spending a day canning and with seven children that needed her attention as well.

I’ve donated one of my Grandma Klimek’s canning jars to the Museum so that others can admire its unique color and beauty and perhaps reflect on our changing times. How easy it is now to just go to a grocery store and start piling food items into the shopping cart. My Grandma’s canning jars were filled again and again in the kitchen of a woman who lived in the Talent area for almost 50 years, season after season, filling those jars with food for her family to eat in the coming winter months; peaches and pears, apples and tomatoes, she did what she could to provide for her family.

My Grandmother’s beautiful blue Ball canning jars now command a place of honor in my home; some filled with dried flowers; others safely stored in a cupboard. A few were used as vases at my niece’s wedding; the bride’s great grandmother’s jars a connection between generations. It’s so easy to forget the trials and tribulations of those who came before us. We here at the Talent Historical Society hope that by revisiting these past times we will also come to appreciate our present time a little more. Beautiful Blue Ball canning jars; a Talent tradition for sure!!!

Some of my blue Ball canning jars: l to r 1900 - 1910, 1910 - 1923, 1923 - 1933.
At the Museum
In each issue, we showcase an interesting artifact or exhibit housed at our museum. Stop by and take a look!

An interesting contraption showed up at our Museum a few weeks ago. On loan from Board President Ron Medinger, his family’s root and vegetable cutter is quite the machine.

It was originally purchased by L. John Medinger (Ron’s grandfather) in 1919 in Columbus, Nebraska at a farm supply store. Ron’s Father, Clyde Medinger who was 10 at the time, could remember going with his Dad when the purchase was made. Ron eventually became the proud owner of the machine and brought it with him in his move from Nebraska to Oregon.

The machine was used to cut up produce grown on the farm to feed to the chickens. After doing some research, I discovered that there were several companies making machines like this in the early 1900’s. By looking at photographs, I believe Ron’s machine is a Banner and measures 36” high by 20” wide. The vegetable cutters were touted as “not a toy, but a large practical machine for poultryman or farmer.”

I found many ads for the vegetable cutters in poultry magazines of the time. An ad in the December 1914 *American Poultry Advocate* reads:

**MORE EGGS**

Never was anyone raising fowls better repaid for care and attention to poultry than at the present time. Never was there such a general demand for poultry and eggs, and conditions point to a constant increase in this demand. Farmers are increasing the efficiency of their flocks.

The Banner Root Cutter, manufactured by O. E. Thompson & Sons, Ypsilanti, Michigan, shreds roots and vegetables - cuts potatoes, cabbages, beets, etc., into ribbon-like strips, just right for hens. Hens have a natural craving for roots and vegetables. Prepared in this way they “take to them” with zest. This cuts down on the amount they consume of grain and high priced poultry food. And the hens surely do lay better.

The cost of a Banner Root Cutter is very low in comparison to what it accomplishes. Send for your illustrated booklet, and make your hens pay better this winter than ever before.

We’re pleased to have this interesting addition to our museum and enjoy knowing the details behind its journey to us. Thanks, Ron, for sharing one of your family’s heirlooms.

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**A Native View**

Photo: Mount McLoughlin, home of Acorn Woman.

**Acorn Woman**

In southwest Oregon, Acorn Woman is an important medicine woman. She makes her home on Mount McLaughlin in the Cascade Mountains. Each spring she walks into the valleys and spreads her skin over the oak trees to grow acorns for the native people. Her medicine keeps the people healthy. In the fall, after the acorns have been gathered, she returns to her mountain where she spends the winter. Her white hair is the shape of the snow.

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Thomas Doty is a noted Native Storyteller and author. Since 1981, he has traveled the countryside performing and teaching traditional and original stories. He is descended from Shasta and Takelma people, as well as from Irish and English settlers. The Takelma were the first people to live in the lands now called Talent.

Doty is the author of several books and his stories have been broadcast on Public Radio. His website at www.DotyCoyote.com contains a wealth of information and other topics in his “A Native View” series. His captivating book “Doty Meets Coyote,” can be purchased at our Museum or through our online store at http://store.talenthistory.org/.
Beeson Book

We are pleased to announce that THS Board Member and Historian, Jan Wright's, Kickstarter fund for the writing of “Apostle John Beeson, Advocate for Native Americans” was a success. Thanks to all 144 backers who made the writing of this important book about one of Talent's most notable citizens possible. A special thanks to Talent Mayor Darby Ayers-Flood for her outstanding support. We will keep you informed as to the book's progress. We, at the Talent Historical Society, are so pleased to have been able to be a part of this outstanding project detailing the life of John Beeson. Publication date is Sept. 2018. We can't wait to read this book!!

Grant Received

We are pleased to announce that the Talent Historical Society has received a Cultural Development Grant for $6,109 from the Oregon Cultural Trust. The funds will be used for much needed improvements and upgrades to our Museum. We wish to thank the Oregon Cultural Trust for their support and the opportunity to make our Museum all that it can be.

F.B. & Nida Oatman House

100 Madison Street  ca. 1910

A 1½-story wood-frame Bungalow style, this house was built for Frank and Nida Oatman. Frank worked on various farms and ranches in the area. He died suddenly of a heart attack in 1917 at age 58. Nida moved to Medford prior to 1942 and died at age 91 in Portland, where she lived with her daughter. The house is among the better examples of the Bungalow style in the Talent area. The original mixed siding with shingled gable ends, corner boards, window sash and trim, wide eaves and brackets survive.

Unfortunately, this historic structure was removed to allow for new construction in 2017.

Taken from our “Walking Tour of Historic Talent” Booklet. The booklet may be purchased at the museum or at our online store: store.talenthistory.org. Purchase price is $2.00 and includes descriptions of 20 properties of significant historic value that are located within the city limits of Talent.

DON’T MISS OUT!!

Would you like timely email reminders about upcoming events at the Talent Historical Society? If so, contact us at: info@talenthistory.org or call and leave a message at (541) 512-8838. Or just drop by the museum and leave us your information. We’ll email notices out including all the information about upcoming events.
The Talent Historical Society Membership Application

The Talent Historical Society was founded in 1994 as a non-profit organization dedicated to collecting, preserving and interpreting the history of the Talent area in Southern Oregon. By becoming a member of the Society, you provide valuable support of the Society’s ongoing work.

To become a member, please select a membership level, complete the form below, and return the completed form along with your membership payment. All memberships, regardless of level, are greatly appreciated.

Name __________________________________________________________ Date ______________________

Mailing/Street Address  ____________________________________________________________________________________________

City, State, Zip __________________________________________________________

Phone ___________________________ e-mail __________________________

Member Type: [ ] New [ ] Renewing

Membership Level: [ ] Junior (12-18) - $10 [ ] Individual - $20 [ ] Lifetime Individual - $200
[ ] Business - $50 [ ] Family - $30 [ ] Lifetime Family - $300
[ ] Individual/Family Sponsorship - $100 or more
[ ] Business Sponsorship - $100 or more
Donation in addition to membership: $_____________________

Amount Enclosed: $____________________

Dues include our quarterly newsletter: The Historacle
[ ] Check to receive The Historacle electronically, sent by email in lieu of paper. (This saves us printing and postage costs.)

Please make checks payable to: Talent Historical Society
Send completed form along with payment to: Talent Historical Society
P.O. Box 582
Talent, OR 97540

Thank you!

Talent Historical Society Board of Directors:

Ron Medinger President - Membership Chair
Willow McCloud Vice-President - Art/Design Chair
Jan Wright Secretary - Historian
Belinda Vos Newsletter Editor
Emmalisa Whalley Webmaster
Anthony Abshire Board Member
Bob Casebeer Board Member
Thomas Doty Board Member

The Monthly Talent Historical Society
Board Meeting is held on the second Tuesday of each month at 6:00 p.m. at the museum building at 105 North Market Street, Talent, Oregon

All interested persons are invited to attend.
Upcoming Events

- **Sept. 12**  THS Board Meeting  6:00 pm  At the Museum
- **Sept. 26**  Tuesday Evening at the Museum  6:30 - 8:00 pm  Stephanie Craig - Native Basketmaking
- **Sept. 30**  Talent Poker Tour  1:00 pm - ?  At the Museum
- **Oct. 7**  Talent Harvest Festival  10:30 am  At the Museum & at our booth
- **Oct. 10**  THS Board Meeting  6:00 pm  At the Museum
- **Oct. 24**  Tuesday Evening at the Museum  6:30 - 8:00 pm  Leslie Compton - “Dearest Minnie”
- **Nov. 14**  THS Board Meeting  6:00 pm  At the Museum
- **Nov. 28**  Tuesday Evening at the Museum  6:30 - 8:00 pm  Emmalisa Whalley - “Birds of Talent”
- **Dec. 19**  Tuesday Evening at the Museum  6:30 - 8:00 pm  Annual Meeting and Holiday Social

Something YOU can do to help!

If you do any shopping on Amazon.com, use the link below to enter the Amazon website. The price doesn’t change, but the Historical Society receives a donation from each purchase. Any purchases you make will help support the Talent Historical Society and its projects. Thanks!!

http://www.amazon.com/?%5Fencoding=UTF8&tag=talent-histosoc-20

Just a reminder that you can check the top, right hand corner of the address label on this issue of the Historacle to see when it's time for you to renew! The date will tell you when your membership expires.