



The Historacle

The Official Newsletter of the
Talent Historical Society

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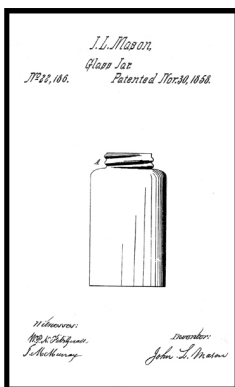
Blue Ball Mason Canning Jars - A Talent Tradition

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.



Mason's 1858 Patent

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



John Landis Mason (1832 - 1902) - Inventor of the Mason jar

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.

The ease of use and affordability of

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



Mason jar

Talent Historical Society

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.

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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@talenthstory.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

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**1:00 pm
to
5:00 pm**

Contact info@talenthistory.org or
call the museum at 541.512.8838 for
additional information.



Freddie Taulani
Winner of Talent Poker Tour XXXIV

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

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

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.

Continued from page 1

years that used a glass lid and wire bail or some other closure may be fruit jars, but they aren't technically Mason jars!

From 1858 when it was first patented, to the present, Mason jars have had hundreds of variations in shape and cap design with many companies seeking to profit from the expanding home canning marketplace. In the United States, standard-size Mason jars are made of soda-lime glass and now come in both regular and wide mouth. They are also produced in 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 canners 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

blue of Ball canning jars. As I paused to consider my discovery, it got me curious as to the jars history.

I am the proud owner of several blue Ball canning jars that I inherited after my Uncle died in 1975. At the time of his death, he still lived in the house in Talent that he had shared with my Grandmother and the jars were still sitting there in the pantry years after she had died. No one else seemed to want them; just some old jars, but I was thrilled and carefully carried them home.

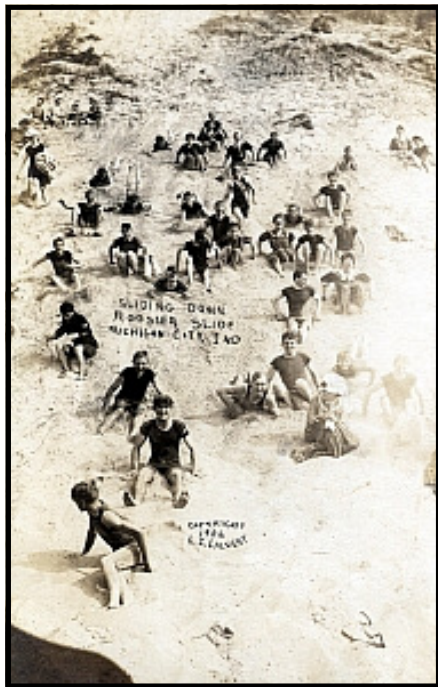
But back to the sand... Glass is made primarily from sand with small amounts of soda/potash and lime added for production reasons. The mineral content in the sand that's used to make the glass determines its color. Aqua glass is a "natural" result of the iron impurities found in most sands. It's very rare that sand doesn't contain some traces of iron. Each deposit of sand has its own unique composition and the color of glass will vary from lime-green to yellow-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



The Hoosier Slide with railroad tracks in the foreground - from a postcard from the early 1900's.



A 1906 postcard showing men sliding down the sand dune.

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

DATING A BALL JAR BY ITS LOGO



1885-1886



1885-1886



1885-1886



1900-1910



1910-1923



1923-1933



1933-1962



1960-present

Chart for dating Ball canning jars

Continued on page 8

From Our Facebook Page

To read all the THS posts and information, "like" us on Facebook

Find us at: <https://www.facebook.com/talenthistory/>

Or go to www.facebook.com and type Talent Historical in the search bar at the top of the page. Then from the options shown, choose Talent Historical Society

In a daily post, we are following pioneer Welborn Beeson's diary entry from 150 years ago. (currently 1867)

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 to morrow. Wagners are going to the Willamette. Allice has been having a cry about leaving here. It makes us feel melancholly, 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 Creeck are nearly all gone. the Beeson family have now been on Wagner Creeck longer than any other family that are now on the Creeck, 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 evey 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 loveing 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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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.

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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 *l* 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 pro-

duce 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.



Root and Vegetable Cutter for Poultry

Thomas Doty - Storyteller

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 McLoughlin 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.



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.



98,000 SQUARE
MILES OF YES

The Talent Historical Society is a qualified Oregon Nonprofit participant of the Oregon Cultural Trust, and we encourage your support of this innovative, uniquely Oregon organization. For more information, please go to culturaltrust.org.



6

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.



Talent Historical Society
P.O. Box 582
Talent, OR 97540

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.