



Northwest Montana Gold Prospectors Club

P.O. Box 3242

Columbia Falls, MT 59912

<http://www.NWMTGoldprospectors.com>

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	Bob Liston	406-752-8239

If you know of a club member who is ill or needs help,
Prayer or encouragement, call our "Sunshine Lady"
Vicki Walborn 406-756-3711

"CODE OF ETHICS"

Any Violation reflects on all of us!

1. Know and obey the laws, rules and regulations pertaining to mining.
2. Respect private property and mining claims of others. Get Permission First!
3. Conduct your mining activity in a manner that will cause minimal disturbance to others.
4. Plan your operation prior to proceeding to ensure minimal environmental impact and erosion.
5. Restore the area to its original or better condition when finished with your operation.
6. NEVER disrupt or damage wildlife breeding sites, even if it's legal to do so.
7. Remove all trash and debris found in and around all streams, rivers, and campsites.
8. Keep your equipment maintained and in peak operating condition.
9. Use extreme caution when using petroleum products around waterways.
10. MINE SAFELY! No amount of gold is worth your life or the life of others.

CLUB MEETINGS

March 13

2010

1:00 P.M.

**MEETING ROOM
IN COLUMBIA
FALLS**

99ER'S NUGGET NEWS

Northwest Montana Gold Prospectors Club

March , 2010

Editor: Mary Lance

Quote of the Month: It is better to deserve honors and not have them
than to have them and not deserve them.

Mark Twain

IN THIS ISSUE:

Next meeting:

March 13, 2010

**Meeting room in Columbia
Falls**

Greetings from the Editor

Gold Prices

February minutes

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-Personals:

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Recipes

GOLD PRICES:

AS OF :Feb. 27, 2010

Gold \$1116.31

Silver \$ 16.55

OUR WEBSITE:

NWMTGoldprospectors.com

**Please send newsletter
information to:**

Ric and Mary Lance

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406-253-9335

Hi friends, *Chondrite: n. A stone of meteoric origin characterized by chondrules.* Thanks everyone who called and emailed me information about this word. It shows that you are reading your newsletter. I got a ton of recipes to put in this month. Thanks ladies. I really enjoy all the calls and emails I am getting from you members.

I am getting really excited to take off on my cruise with my grandson Cody. I leave tomorrow night. If I am a little distracted, please forgive me. This is my first cruise and Conni (our daughter) and her family are going, too. Ric will be going to visit with his parents.

Many of you know Penny VanDort is in the hospital. She has had her foot taken off, and is facing more surgery to remove more of it. She has had a lot of company and she asked me to tell everyone she is very grateful for the prayers and cards from her friends. Estimated time for the next surgery is a week to ten days from now, so right before the next meeting. She is in the Kalispell Regional Hospital. Her new leg will be very similar to Ric's. She and John could use all the prayers you can send for them.

I have heard several positive comments about the demonstration by Jerry Hanson. He did a very good job and held the interest of those present. Thanks for taking your time for us Jerry.

Until next month, Bon Voyage. My horizons will have been broadened when I next write. :)

Mary Lance

NWMTGoldprospectors.com ADVERTISEMENTS

Gold Detectors for the 2010 Gold Season

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Fisher Gold Bug II

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566 N. Central		34403 U.S. Hiway 2
Box 2798		Libby, Montana
Quartzsite, AZ. 85346		59923
928-927-7150		406-293-8679

Members ads will be printed in the newsletter free of charge.

Please send them to my email or my home address by the 20th of each month.

Points of interest coming up

A speaker from Fish, Wildlife, and Parks

May 1-2, 2010 NWMGPC Gold, Gem, Mineral, and Recreational Show in Kalispell, Mt

TURTLE PUMPKIN PIE by Grace Dirk

1/4th cup plus 2 Tbl. Caramel ice cream topping, divided

1 graham cracker pie crust

½ cup plus 2 tbl. Chopped pecans, divided

2 pkg. (3.4 oz. Each) vanilla pudding

1 cup cold milk

1 cup canned pumpkin

1 tsp. Cinnamon

½ tsp. Nutmeg

1 tub (8 oz.) whipped topping, thawed, divided

Pour ¼ cup caramel topping into crust, sprinkle with ½ cup nuts. Beat pudding mixes, milk, pumpkin, and spices with whisk until blended. Stir in 1 ½ cups whipped topping. Spoon into crust. Refrigerate 1 hour. Top with remaining whipped topping and nuts just before serving.

Submitted by Grace Dirk and taste tested at Saturday morning coffee in Decem.

BIG SKY METAL DETECTORS & PROSPECTING SUPPLIES

www.bigskydetectors.com

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PO Box 488

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Braxton and Vicki Walborn

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406-756-9536

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Kalispell, Mt. 59901

Website: geocities.com/g_squirrel1/index.html

graysquirrel@stignatius.net

GRAY SQUIRREL NUT CO.

WHOLESALE - FUNDRAISING

Trenton L. Axtell

(406)745-2595

bedrock_au@yahoo.com

(406)745-2293

MORE RECIPES FROM MEMBERS

POPCORN CAKE

submitted by Grace Dirk

6 qt. Popped corn 1 lb. Small gum drops
½ pound nuts ½ cup oil
½ c. margarine 1 lb. Large marshmallows

Keep corn and nuts warm in over, while melting together oil, margarine, and marshmallows.

Pour over popcorn, nuts and gum drops.

Mix well and press into a well buttered pan. Press very firmly so it won't crumble when cutting.

Cool until cold and turn out onto a cake plate.

Cake is best if it sets for about 3 days before cutting. Cut with a very sharp knife (I use an electric knife).

ENJOY!!!!

PISTACHIO DESSERT

Submitted by Grace Dirk

First layer: 1 cup flour ½ cup butter or marg.

Bake in 9 x 13 pan at 350 until light brown.

Second layer: 8 ounces cream cheese 1 lg tub whipped topping

2/3 cup powdered sugar

Spread over first layer.

Third layer 2 packages instant pistachio pudding mix

2 ½ cup milk

Pour over second layer

Fourth layer top with remaining whipped topping

sprinkle with chopped nuts (optional)

Refrigerate. Keeps well. Serves 15-18

served and taste tested at the pig roast.

Dear Mary:

I am enclosing three of our favorite recipes which I have shared with our friends in Idaho.

We are enjoying your "99ers Nugget News". Keep up the good work.

We hope to see you all in the spring. We are waiting to hear when the "gold panning season is open."

Grace and Jim Dirk

Here are a couple of my favorite tomato recipes. In fact the Baked or Scalloped Tomatoes are hot off the press...I created the recipe for our dinner tonight. I love the Parmesan Tomatoes that you fix in the summer with halved fresh tomatoes, so my recipe below is based loosely on those tomatoes.

Take care and enjoy,

Tomato Zucchini Casserole

Ingredients

- 1 1/2 cups grated cheddar cheese
 - 1/3 cup grated parmesan cheese
 - 1/2 teaspoon dried oregano
 - 1/2 teaspoon dried basil
 - 2 cloves garlic, minced
 - salt and pepper to taste
 - 2 medium zucchinis, thinly sliced
 - 5 firm tomatoes, thinly sliced
 - 1/4 cup butter
 - 2 tablespoons finely chopped onion
- 3/4 cup fine bread crumbs

Directions Preheat oven to 375 degrees. Lightly butter a 9x9-inch pan.

1. In a large bowl, combine Cheddar, Parmesan, oregano, basil, and garlic. Season with salt and pepper, and set aside.
 2. Arrange half of the zucchini slices in the pan. Sprinkle 1/4 of the cheese and herb mixture on top. Arrange half of the tomatoes, and top with another 1/4 of the cheese mixture. Repeat layers.
 3. Melt butter in a skillet over medium heat. Stir in onions, and cook until soft and translucent. Stir in breadcrumbs; cook until they have absorbed the butter. Sprinkle on top of casserole.
 4. Cover loosely with foil, and bake in a preheated oven for 25 minutes. Remove foil, and bake until the top is crusty and the vegetables are tender, about 20 minutes. Servings – 4
- This is a great summer casserole, but I substitute a quart of my canned tomatoes for a great winter treat.

Kathie

Scalloped Tomatoes from Kathie Roe

Ingredients

- 1 qt or 16 oz can of tomatoes, drained
- 1 cup seasoned bread crumbs
- 1/2 teaspoon dried oregano
- 1 teaspoon granulated garlic
- 1 ½ teaspoons dried chopped onions
- salt and pepper to taste
- 1/3 cup grated parmesan cheese

1. Preheat oven to 375 degrees. Spray 9x9 – inch pan lightly with cooking spray.
 2. Drain tomatoes in colander and dump into the pan.
 3. Mix next 5 ingredients into tomatoes.
 4. Bake for 35 minutes, remove from oven and sprinkle with the cheese.
 5. Return to oven and bake an additional 5 to 7 minutes to lightly brown the cheese.
- Servings - 4

FUND RAISER FOR DAVID WOLTER

Clarence and Jill asked that this be put in the newsletter.

David Wolter, a special young man from Chloride, Az. needs our help. He has suffered from tumors on his thyroid to where they were suffocating him. After much stress and difficulty, with many doctors turning him away with no hope, Dr. Eddie A. Rumirrez agreed to do the very risky surgery. Miraculously, the one and a half pound growth was removed in Dec. 09. David's recovery is continuing with the help of prayers, patience, and time. Please find it in your hearts to help with what ever you can to curb expenses. David's unique condition leaves him with immediate dental needs as well.

David is a very bright and talented young man with interests in prospecting, mining, welding, and four wheeling. The late miner, James Rice, "Quillard", taught David about gold prospecting and Ray Nelson gave David an older truck that he has worked on and got running with his dad, John.

David's family, including his spunky 83 year old grandmother, Loretta Singleton, have lovingly and faithfully supported David through his lengthy illness. You can too with your prayers and generous donations to this most worthy cause.

Chloride's St. Patrick's Day Parade and festivities are on Saturday, March 13th. Come, get and learn to pan for real gold. All proceeds will go towards the David Wolter fund.

Fund raising continues Sunday, March 14th with a metal detecting contest at the King Tut Mine up Pearce Ferry Road towards Meadview. Your \$25 entry fee, \$35 for couples, will get you the opportunity to win gold nuggets and other great prizes with all the proceeds going to the David Wolter fund.

An account has been set up at National Bank of Arizona for David Wolter. Donations can be made to this account #7523003595.

Box 1328
Dolan Springs, Az. 86441
(928) 767-3551

N.W. M.G.P. minutes for February 13, 2010

Herb called the meeting to order.
There were 31 people present
The minutes were read and approved
The Treasurer's reports was read and approved
OLD BUSINESS:

The gold show was talked about. Herb gave the club an update. He also sent around a sign-up sheet for the show. If you were not there and can volunteer please let Herb or Ric know. We will be raffling off a gold nugget, metal detector, a 10oz silver bar and what ever else we get donated. We will be charging a \$1.00 entree fee: kids under 12 (with an adult) free. Remember the dates are May 1st and 2nd.

NEW BUSINESS:

Sandi had a letter that she read for us. We need to try to get the ballots out earlier this year. Just as a reminder that the ballots went out in December and the vote is in January.

Sandi also let us know that she need us to make a motion in the minutes about the names on the bank accounts. There was some talk about who's names should or shouldn't be on these accounts. The feeling was that the outgoing president should stay on till the next year just in case. The motions were made and seconded.

A motion was made by Ric L. to allow the new Treasurer, Sandra Randall, and the new President, Herb Robinson the ability to sign NWMGP checks. The motion also allows Braxton Walborn to continue to sign on the checking account. Former officers Don Roe and Gary Henry will be taken off the checking account. The motion was seconded by Charlie Kins and approved by a show of hands.

Herb brought up the idea of dredging on the club outing weekend. We all talked about this and we all thought it would be a great idea. If you would like to get involved with this just let Herb or Clarence know.

Jerry Henderson came and gave us a slide show. He is able to magnify samples and take pictures of them. He showed us black sand from Libby, gold nuggets, wire silver, quartz with gold in it, and crystals of silver. It was really great to see. Thank you for coming in and showing us you slides.

Herb told us about a meeting that a few of them went to about the Wilderness bill that is out there. Herb want us to know about it because we as Montanan's DO NOT get to vote on this bill. We need to let our senators and representatives know how we fell about this bill. Please call them or write to them. They all have email address and sites. Let them know.
There was no other business. Herb adjourned the meeting and the raffle was held.

REMEMBER AT EVERY WINTER MEETING THERE WILL BE A NUGGET RAFFLED WITH THE REGULAR RAFFLE AND YOU HAVE TO BE THERE TO WIN IT!!!!!! THERE IS ALWAYS A SILVER ROUND AND A BAG OF TOP O' DEEP DIRT FROM THE CLUB.

RAFFLE WINNERS ARE:

DONATED BY	PRIZE	WINNER
Herb Robinson	Bear Marker Pad	Bob Holthausen
Herb Robinson	Glass Caribou picture	Kathleen Bell
Ida Middleton	Afghan	Bob Liston
Ida Middleton	Key chain	Sandy Randle
Ida Middleton	Water Carrier	Larry Wilke
Club	Silver Round	Sandy Randle
Club	Gold nugget	Ric Lance
Larry Domingo	Calendar	John VanDort
Bob Liston	4 2 oz. Glass bottles	Wayne Hartley
Braxton Walborn	Spotlight	Bob Liston
Braxton Walborn	Crucible	Bob Liston
Wayne Hartley	Mag Light	John Hegel
Wayne Hartley	folding utility knife	Bob Holthausen
Wayne Hartley	poke and bottle	Norm Coverdell

PLEASE BE SURE TO WELCOME OUR NEW MEMBERS

Bob Holthausen
Kalispell, Mt.

Kathleen Bell
Polson, Mt.

Zelda Davis and Howard Lindsay
Lewistown, Mt.

Kimberly Overcash
Whitefish, Mt.

Greetings from AZ.

Getting time to think about coming home, The weather here has had everything from severe snow storms to torrential rains and flooding to terrible winds and a bit on the cooler side depending on where you are. We have been in the Phoenix area for the last 2 months and I have gotten out and seen a lot of new country. Even got into an old hard rock mine and started working the tailing pile with some good result. If one gets tired of swinging the PI detector you can do good with a VLF on tailing piles. Got quit a few specimens from the pile, nothing big but some nice gold and quartz. The pictures show some of what I got the 1st 2 times out. did manage to get some Gold Basin Meteorites. Haven't done the normal amount of detecting that I usually do. Will be good to get back home so we can start building the cabin in the Garnett Range. Hope you all are staying warm.

Allen & Susy C. (I will try to get the pictures in next time, Mary)

GARNET

M O N T A N A



Montana's most intact ghost town wasn't built to last. Enterprising hardrock miners were more interested in extracting the riches below ground than building above. As a result, buildings grew quickly, most lacking foundations. They were small and easy to heat.

Yet, more than a century after Garnet emerged in 1895, remnants of the town stand, hidden high in the Garnet Mountain Range east of Missoula. It was named for the semi-precious ruby-colored stone found in the area.

Garnet was a good place to live. The surrounding mountains were rich in gold-bearing quartz. There was a school. The crime rate was low. Liquor flowed freely in the town's many saloons. The bawdy houses did brisk business. Missoula and Deer Lodge were just close enough for necessary supplies.

Thirty years before Garnet's heyday, placer miners discovered gold in the same mountain range. Placer mining took only an investment of a gold pan, rocker, or sluice box.

Placer mining of gold or other minerals is done by washing the sand, gravel, etc. with running water, but by 1870 most area placer mining was no longer profitable. Although miners had located gold-bearing quartz veins, the lack of decent roads and refined extracting and smelting techniques made further development unfeasible at that time. Silver mines elsewhere drew the miners out of the Garnets.

In 1893, the repeal of the Sherman Silver Purchase Act set off a panic throughout the region. Silver mines closed, and within weeks, thousands of unemployed miners were on the move. This event, combined with improved technology, led to a renewed interest in gold mining in the Garnets. Miners began a steady trickle back.

At the head of First Chance Gulch in 1895, Dr. Armistead Mitchell erected a stamp mill to crush local ore. Around it grew the town of Garnet. The town was originally named Mitchell, but in 1897 became known as Garnet.

Soon after Mitchell erected his mill, Sam Ritchey hit a rich vein of ore in his Nancy Hanks mine just west of the town. The "boom" began. By January 1898 nearly 1,000 people resided in Garnet. The school had 41 students. Four stores, four hotels, three

livery stables, two barber shops, a union hall, a school, a butcher shop, a candy shop, a doctor's office, an assay office, and thirteen saloons comprised the town. Eager miners and entrepreneurs built quickly and without planning. A haphazard community resulted. Most of the buildings stood on existing or future mining claims. About twenty mines operated.

After 1900 many mine owners leased their mines out, the gold having become scarcer and harder to mine. The Nancy Hanks yielded about \$300,000 worth of gold. An estimated \$950,000 was extracted from all the mines in Garnet by 1917.

By 1905 many of the mines were abandoned and the town's population had shrunk to about 150. A fire in the town's business district in 1912 destroyed many commercial buildings and dealt a death blow to the remnants of Garnet. The entry of the United States into World War I in 1917 drew most remaining residents away to defense-related jobs. Cabins were abandoned, furnishings included, as though residents were merely vacationing. Frank A. Davey still ran the store, however, and the hotel stood intact.

In 1934 when President Roosevelt raised gold prices from \$16 to \$35 an ounce, Garnet revived. A new wave of miners moved into abandoned cabins and began re-working the mines and dumps. By 1936, 250 people lived here. During this era, miners constructed several new log cabins.

World War II drew the population away again. Wartime restrictions on the use of dynamite made mining almost impossible. The post office closed for the last time in 1942. Only a few hardy residents remained, including Frank Davey. Soon after his death in 1947, the store's contents were auctioned off. Much remained however, and souvenir hunters soon stripped the town not only of loose items, but of doors, woodwork, wallpaper, and even the hotel stairway.

The future of this historic town now depends on the work of volunteers and contributions from the public.

#1 The Dahl Saloon, often called "The Joint" by locals, was built by Ole Dahl in 1938. It stands on the site of a log saloon/restaurant that was run in the late 1800's by Mel Stairs. When Mel left, Charlie Davis, a teamster who owned a livery stable and drove ore wagons, took over. His saloon was lit by showy but dangerous gas lamps that resembled slide trombones. However, it was a fire that burned down the saloon, not his gas lamps.

Ole Dahl's Saloon operated until the middle of the 1960's. It was run on electricity generated from the Dahl's electric light plant. It is now the site of Garnet's Visitor Center.

#2 Kelly's Saloon is a two story frame building constructed before 1898. The owner at the time was Robert Moore and it was called the "Bob Moore Saloon." On October 21, 1898, L.P. Kelly purchased the saloon from Moore for \$1,500. Part interest in the business was sold to Thomas Fraser and it became known as the "Kelly and Fraser Saloon." In 1907, Nellie Fraser sold it to Ward Mulleneux who resold it to the Montana Liquor Company in 1908, but Kelly continued to operate the saloon. It was one of the thirteen bars in Garnet during the "boom period" that offered male oriented entertainment.

#3 The exact founding date of Frank A. Davey's Store is unknown; however, it was one of the earliest in Garnet, built about 1898. Typical of western general stores of the time, Davey's Store sold dry goods and shoes in the front, groceries and canned goods further back, and meat in the rear. The store boasted a hardware section, an office that weighed gold, and in the 1910's functioned as a post office. The meat and other perishables were stored in an ice-house which also contained three secret compartments built into the back wall. There gold would safely await shipment down the hill. The annex was added to the east side of the store to keep a supply of essentials such as flour and sugar. These items were only sold in emergency situations, a policy that angered many of the townspeople. Frank Davey operated the store until 1947. Before moving to Garnet, Davey worked in the grocery department of the Missoula Mercantile which is now the Bon Marche. Davey had received the patent for the Garnet Claim, so a majority of the town was built on his land. But it never made him rich. When he died in 1947 while out walking to one of his mining claims, it was the Elk's organization that buried him because his assets could not cover the cost. His belongings, along with the store items, were auctioned off in November of 1947. This officially marked the passing of Garnet into a ghost town.

#4 The J.K. Wells Hotel was erected in the winter of 1897 and was the most impressive building in Garnet. Mrs. Wells designed it after one she owned in Bearmouth. With its elaborate woodwork, it was equal to the luxurious buildings in Helena. Before weather and vandals took their toll, one would have entered through beautifully carved doors with stained glass

windows. To the left was the ladies parlor, on the right stood the hotel office, and moving forward the guest would enter the grand dining room. Such events as the Grande Masquerade, the Hard Times Ball, and the St. Patrick's Day Calico Ball were held in this room.

Although this was a very modern building, there were no plaster walls or insulation. The walls were covered by cloth backed paper. Heating a large building required two stoves in the dining room. Upstairs rooms were heated by rising warm air. Access to these rooms was by an oak staircase. Miners who could not afford a private room would rent floor space on the third floor. Lines on the floor divided it into spaces for the men to lay out their bedrolls under the sky lights.

The outhouse was behind the hotel and could be reached by descending a few steps from the second floor. The interior of the lower regions was heavily white-washed for the ultimate in sanitary conditions.

After the Wells Hotel closed in the 30's, Frank Davey moved into the kitchen. Davey maintained several rooms for visiting friends, but in unkept rooms mushrooms grew out of the still-made beds. When Davey died in 1947, everything left in the hotel was sold at auction.

#5 This is the site of the Miner's Union Hall, completed in the summer of 1898. The Hall boasted one of the finest dance floors in Montana, made from maple spring board. The stage had a grand piano and an Edison cylinder phonograph

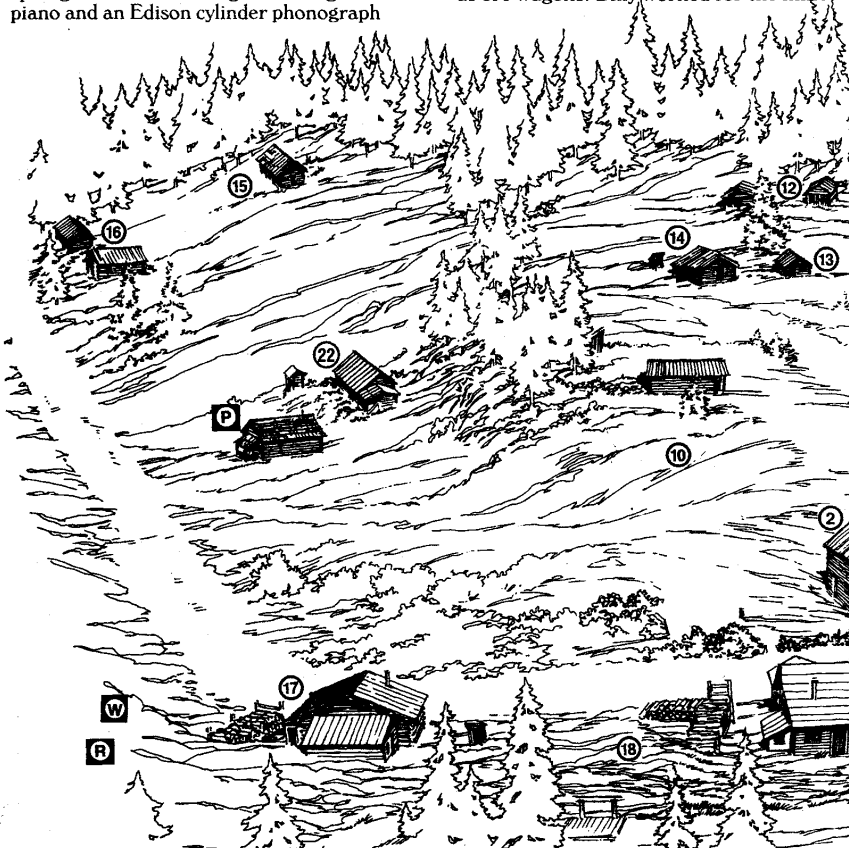
when no one was up to playing. The ceiling was high, with flags and bunting hanging from the rafters. Community dances every Saturday night and three or four social functions a week were held there.

The union in Garnet was strong and dealt effectively with mine owners when negotiating demands, so there were no major strikes or labor disputes in the Garnet area. No one worked in the Garnet mines unless they were a member of the union.

#6 The jail was erected in 1897 but never received much use. During the early days there were shootings and problems with claim jumpers, but people generally would work out these messes without using the jail. Supposedly the only person to be seen in the jail was Frank Kearns, a miner who killed someone's dog when he was drunk. It wasn't unusual for someone to be carrying a rifle in town but they were only used for hunting game - whether in season or not. In the 1960's Mr. Stoddard lived in the jail while collecting weather data.

#7 This building is now privately owned. It was built in 1938 and served as the Garnet School. The original Garnet School was constructed near this site in 1897, facing the road where there was a high footbridge leading across the gulch.

#8 The blacksmith shop opened between 1896 and 1900. The best blacksmith in town was Billy Liberty. He made horse-shoes and common forged items as well as ore wagons. Billy worked for the mines



twofold by also driving ore wagons to the mills. He also drove the stage to Bearmouth for Frank Davey in the early 1920's.

#9 This log barn was built between 1896 and 1900 and used to be a stable. There is a loft above the stables for storing feed for the horses.

#10 This is the site of a false front building that was built between 1896 and 1900. It was a carpenter's shop owned by Samuel Adams until 1927 and later became Link's Cigar Store. The stagecoach would stop here on its trips through Garnet. The building collapsed in the 1970's.

#11 Built between 1896 and 1900, the Honeymoon cabin was constructed by a miner on Frank Davey's land. Davey acquired the cabin when the miner left and he began letting newlyweds live in it rent free in 1917. They could stay until a new couple got married and needed a place to stay.

#12 These cabins were the homes of miners. They built their cabins quickly using whatever material was most easily obtained so more time could be put into mining. Logs notched at the corners fit closer together requiring less chinking to fill the spaces. Chinking material came from whatever was on hand, usually mud, grass and moss. Despite this attempt to keep heat in, the cabins were still very cold in the winter.

The board roofs leaked badly, so later corrugated iron was used to make them more waterproof. Glass windows were so expensive that putty was used to put broken pieces back in the hole. Occasionally miners put too much wood into their woodstoves, causing them to become red-hot. Several cabins were known to have burned down in this manner.

#13 The Post Office was built between 1896 and 1900 as a miner's cabin. In the 30's, Nels Seadin was a Postmaster when he moved into the Adams's house. After his death in 1939, Walter Moore took over.

#14 The Adams house was built between 1896 and 1900. It was among the nicer homes in Garnet, although constructed from logs, not boards, as it appears. A covered passageway led to the woodshed and outhouse. Mrs. (Jennie) Adams filled her parlor with plants, which further added to its fine appearance. They lived there from 1904 to 1927. Mrs. Adams had the Post Office in the house until 1910. A second family Nels & Lena Seadin moved in in 1927.

#15 The Wills cabin was built by the Hall brothers in the early 1930's instead of the late 1800's since it doesn't have the board-on-board roof typical of the earlier cabins. *This cabin can be rented in the winter.*

#16 This cabin was a rented residence of the Joseph & Catherine Fitzgerald family. They later built a permanent residence up Dublin Gulch in 1911. Their son, Frank Fitzgerald, currently occupies this home in Dublin Gulch. Joseph operated a saloon with a rooming house upstairs on main street until it burned in the fire of 1912.

#17 The Bill Hebner cabin was built in 1949 and now serves as the guard's quarters. Please do not enter. Hebner and his son planned to live there but never did. They had rebuilt the Mussigbrod mill which ran for a short time.

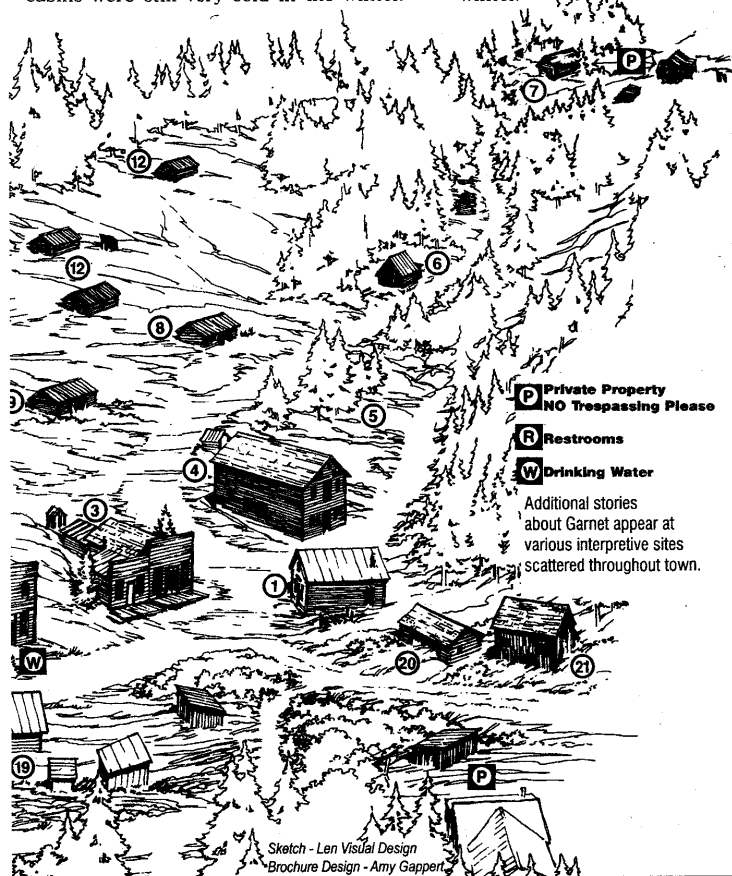
#18 This is the site of H.M. Stringham's general grocery store constructed in 1897. Originally it was called Adams and Shipler Grocery. Samuel Adams operated the store until the early 1900's. Stringham bought it and began spreading out by delivering goods. He would load his wagon and travel the rough mountain trails to miners who didn't want to leave their claims unattended. Stringham stopped doing business in the 30's and in 1971 the store was destroyed by arsonists.

#19 This log and frame cabin was the residence of the Ole Dahl. Ole and Marion Dahl moved into this building in 1938 and built their own saloon down the road, Dahl's Bar. They added a kitchen to the rear of the cabin, a garage, and a generator shed that provided electricity to the house and saloon. Marion Dahl was living in Garnet as late as the 1960's. *This cabin can be rented in the winter.*

#20 This log building was constructed between 1896 and 1900. It originally was quite a nice cabin, but during World War I, Frank A. Davey acquired it and turned it into a livery shed. By removing a few logs, Davey could store his stage coach inside. Known as a "democrat," the coach was actually a spring wagon with two seats and a fancy name. Charlie Moore operated this business for Davey for four years.

#21 The Hanifen house was a 1 1/2 story board and batten unique structure which was built in the early 1900's by Hugh Hanifen and he lived in it until 1916. Mrs. Cleary, a school teacher, lived there in 1926. It represents one of the nicer homes in Garnet, being built with vertical boards instead of the typical logs. The house also has a ten foot ceiling in the kitchen - a mark of a fine home during the Victorian Era. This kind of construction made heating the home expensive.

#22 After President Roosevelt announced a price increase for gold and it became profitable to mine again, people returned to Garnet. Glen and Edith Hawe lived in Kelly's Saloon while they built this frame house in 1937. This structure has three rooms; a bedroom, a kitchen, and a front room used as a living room. In their home they had modern conveniences such as radio, a washing machine, a sink, and a kerosene powered refrigerator.





Looking up Main Street Garnet in early 1900's

Society in Garnet differed from that of earlier mining camps. While single males were predominant in the early mining camps, Garnet had a larger number of families. Social life therefore, was quite different. Although drinking, gambling, and houses of prostitution were still enjoyed by men, married women were far more numerous in Garnet. They rarely visited the saloons and only went to the business district to shop for necessary food and clothing. Also, unlike earlier camps, a school house was established in Garnet soon after its founding.

A variety of social activities were available to the residents of Garnet. Family-oriented activities, such as dinner parties, card games, and hay rides were common. Family picnics, fishing trips, and shopping trips took place during the summer months. Sleigh rides, sledding parties and skiing were favorites in the winter-time.

One of the largest community celebrations in Garnet was the annual Miners Union Day gathering held at the Miners Union Hall. Many of the social functions were held at the Hall which was completed in June of 1898. Community dances were held there every Saturday night, and in the early years of Garnet's history, there were often three or four social functions a week. The Hall with its one large room and small stage often "was scarcely large enough for the crowd."

STRINGHAM THE GROCER

The only Exclusively Grocery
House in Town. Goods deliv-
ered to any part of the District

**WITHOUT EXTRA
CHARGE.**

PRICES

Home Baking Powder, 25 oz.
can (guaranteed equal to
any).....25¢
Picalilli, qts. in jars50¢
Per gallon90¢
Chili Sauce qts.25¢
Pickled onions qts. in jars.....50¢
Orange cider per glass5¢

H.M. STRINGHAM,
GARNET, - - MONTANA

THE WELLS HOTEL

New, Neat,
Clean and
Comfortable

Headquarters for Mining
Men and Transient
Visitors.

J. K. WELLS,

PROPRIETOR

Garnet, - - - Montana



Garnet School - 1902

Pearl Woods taught at the Garnet School in 1902. Some of the other teachers were Mr. Ralston, Claude Moss, Maggie Ryan, Katherine Anderson, Hazel (Charley) Brown, Nettie McPhail, Roy McPhail, Rose Winnighoff Brogran, Mrs. Terry, Elsie Seadin, Mrs. Prader, Mrs. Cleary, and Jennie McDonald.

Garnet is managed by the Bureau of Land Management and the Garnet Preservation Association, a non-profit organization. This cooperative effort is preserving the town for the enjoyment of the public.

Several buildings are privately owned and private land is common in the Garnet area. Please respect private landowner's property rights by not trespassing.

Mining and logging activities exist on both private and public lands in the Garnet area. Be careful and watch for heavy truck traffic on some roads. Open mine shafts, trenches, and other safety hazards exist in areas where old mining as well as current mining activities occur.

Other co-operators contribute to the use and management of Garnet. Granite County and Missoula County actively participate to enhance the use, safety and management of roads in the Garnet area.

Please observe the following rules when visiting Garnet:

**NO smoking in the buildings
open campfires or camping
firearms or fireworks
metal detectors or digging
removal of artifacts
unleashed pets or littering**

To join GPA: just pick up an application at the Visitor's Center or print your name, address, and phone number on a piece of paper. Mail this information to: Garnet Preservation Association

3255 Fort Missoula Road
Missoula, Montana 59804

For information on the Winter Cabin Rental Program, write or call:

Cabin Rental Program
3255 Fort Missoula Road
Missoula, Montana 59804
Phone: (406) 329-3914

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Garnet Preservation Association
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This is being out of your element in something you have no experience with taste and peppers, and southwestern chili.

New Mexico Chili Cook-off If you can read this whole story without laughing, then there's no hope for you. I was crying by the end. This is an actual account as relayed to paramedics at a chili cook-off in New Mexico .

For those of you who have lived in New Mexico, you know how true this is. They actually have a Chili Cook-off about the time Halloween comes around. It takes up a major portion of a parking lot at the Santa Fe Plaza. Judge #3 was an inexperienced Chile taster named Frank, who was visiting from Springfield , IL.

Frank: "Recently, I was honored to be selected as a judge at a chili cook-off..The original person called in sick at the last moment and I happened to be standing there at the judge's table, asking for directions to the Coors Light truck, when the call came in. I was assured by the her two judges (Native New Mexicans) that the chili wouldn't be all that spicy; and, besides, they told me I could have free beer during the tasting, so I accepted and became Judge #3."

Here are the scorecard notes from the event:

CHILI # 1 - MIKE'S MANIAC MONSTER CHILI

Judge # 1 -- A little too heavy on the tomato. Amusing kick.

Judge # 2 -- Nice, smooth tomato flavor. Very mild.

Judge # 3 (Frank) -- Holy crap, what the hell is this stuff? You could remove dried paint from your driveway. Took me two beers to put the flames out. I hope that's the worst one. These New Mexicans are crazy.

CHILI # 2 - EL RANCHO'S AFTERBURNER CHILI

Judge # 1 -- Smoky, with a hint of pork. Slight jalapeno tang.

Judge # 2 -- Exciting BBQ flavor, needs more peppers to be taken seriously.

Judge # 3 -- Keep this out of the reach of children. I'm not sure what I'm supposed to taste besides pain. I had to wave off two people who wanted to give me the Heimlich maneuver. They had to rush in more beer when they saw the look on my face.

CHILI # 3 - ALFREDO'S FAMOUS BURN DOWN THE BARN CHILI

Judge # 1 -- Excellent firehouse chili. Great kick.

Judge # 2 -- A bit salty, good use of peppers.

Judge # 3 -- Call the EPA. I've located a uranium spill. My nose feels

like I have been snorting Drano. Everyone knows the routine by now. Get

me more beer before I ignite. Barmaid pounded me on the back, now my

backbone is in the front part of my chest I'm getting sh*t-faced from

all of the beer.

CHILI # 4=2 0- BUBBA'S BLACK MAGIC

Judge # 1 -- Black bean chili with almost no spice. Disappointing.

Judge # 2 -- Hint of lime in the black beans. Good side dish for fish or other mild foods, not much of a chili.

Judge # 3 -- I felt something scraping across my tongue, but was unable to taste it. Is it possible to burn out taste buds? Sally, the beer maid, was standing behind me with fresh refills. This 300 lb. Woman is starting to look HOT ... Just like this nuclear waste I'm eating! Is chili an aphrodisiac?

CHILI # 5 - LISA'S LEGAL LIP REMOVER

Judge # 1 -- Meaty, strong chili. Jalapeno peppers freshly ground, adding considerable kick. Very impressive

Judge # 2 -- Chili using shredded beef, could use more tomato. Must admit the jalapeno peppers make a strong statement.

Judge # 3 -- My ears are ringing, sweat is pouring off my forehead and I can no longer focus my eyes. I farted, and four people behind me needed paramedics. The contestant seemed offended when I told her that her chili had given me brain damage. Sally saved my tongue from bleeding by pouring beer directly on it from the pitcher. I wonder if I'm burning my lips off. It really ticks me off that the other judges asked me to stop screaming. Screw them.

CHILI # 6 - VARGA'S VERY VEGETARIAN VARIETY

Judge # 1 -- Thin yet bold vegetarian variety chili. Good balance of spices and peppers.

Judge # 2 -- The best yet. Aggressive use of peppers, onions, garlic. Superb.

Judge # 3 -- My intestines are now a straight pipe filled with gaseous, sulfuric flames. I crapped on myself when I farted, and I'm worried it will eat through the chair. No one seems inclined to stand behind me except that Sally. Can't feel my lips anymore. I need to wipe my butt with a snow cone.

CHILI # 7 - SUSAN'S SCREAMING SENSATION CHILI

Judge # 1 -- A mediocre chili with too much reliance on canned peppers.

Judge # 2 -- Ho hum, tastes as if the chef literally threw in a can of chili peppers at the last moment. **I should take note that I am worried about Judge #3. He appears to be in a bit of distress as he is cursing uncontrollably. Judge # 3 -- You could put a grenade in my mouth, pull the pin, and I wouldn't feel a thing. I've lost sight in one eye, and the world sounds like it is made of rushing water. My shirt is covered with chili, which slid unnoticed out of my mouth. My pants are full of lava to match my shirt. At least during the autopsy, they'll know what killed me. I've decided to stop breathing. It's too painful. Screw it; I'm not getting any oxygen anyway. If I need air, I'll just suck it in through the 4-inch hole in my stomach..

CHILI # 8 - BIG TOM'S TOENAIL CURLING CHILI

Judge # 1 -- The perfect ending, this is a nice blend chili. Not too bold but spicy enough to declare its existence.

Judge # 2 -- This final entry is a good, balanced chili. Neither mild nor hot. Sorry to see that most of it was lost when Judge #3 farted, passed out, fell over and pulled the chili pot down on top of himself. Not sure if he's going to make it. Poor fella, wonder how he'd have reacted to really hot chili?

Judge # 3 -- No report.

