



# The Louisville Historian

Issue #69

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Winter 2006

## MAKING BREAD ON THE HARNEY FARM

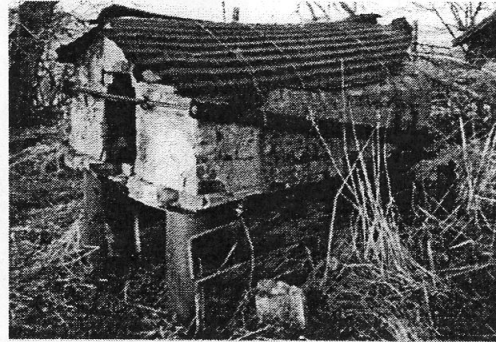
Mariann Lastoka

Before my mother, Susan Harney Lastoka, passed away in 2004, I sat down and talked with her about the wood-burning bread oven that she used to use for baking bread on the farm. My grandparents, Joseph and Anna Harney, first bought the farm in 1923 after having lived in Louisville since about 1904.

Susan told me that the bread that she and her mother, Anna Harney, made was no comparison to the bread that is made now. It had more substance, aged better, and didn't dry out as fast. And needless to say, it tasted a whole lot better. It also smelled wonderful. The neighbors always knew when Susie was making bread. In those days, she and her family could expect a visitor or two to help them eat the bread.

Looking at the cream-colored, stucco covered red brick bread oven that is still standing on the property, one would never guess that it was used to bake around 25,000 loaves of bread over a period of over twenty years. Joseph Harney and his two stepsons, John and Andrew Surmay Harney, built the oven in late 1923 or early 1924. The round-topped structure stood on four

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*These photos show the bread oven on the Harney-Lastoka Farm in 1996 (above), before it was repaired, and in 2003 (below), after it was refurbished.*



## LOUISVILLE'S TRADITIONAL BREAD OVENS

Bridget Bacon, Museum Coordinator

Many of the European immigrants who settled in Louisville in the late 1800s and early 1900s brought with them their traditions of baking crusty loaves of bread for their families. For some families, this involved using outdoor bread ovens. The accompanying article by Mariann Lastoka details how her mother, Susan Harney Lastoka, made bread in a bread oven on the family farm according to her family's Slovak traditions. The Harney-Lastoka Farm, located on the southeast corner of South Boulder Road and Highway 42, is now open space co-owned by Boulder County, the City of Louisville, and the City of Lafayette, and has been designated as a Boulder County Historic Landmark. At this time, it is not open to the public.

Many of the Italians who settled in Louisville also baked homemade bread. In a 1995 interview, sisters Marion DiGiacomo and Lena Pinelli recalled the delicious bread made by their mother, Jennie Tesone, when they were young. When they were older, she made loaves to sell for ten cents a loaf.

Eugene Caranci, Executive Director of Louisville's Chamber of Commerce, well remembers his mother baking crusty Italian bread in the bread oven that his father built at the family's home on Rex Street. Eugene also used the bread oven as a bank to keep his money earned from doing odd jobs when he was growing up. As he said, "I thought the safest place would be inside that oven which was not a good idea." Normally, he would remember to take the money out on Sunday nights because his mother would bake on Mondays. Once, he forgot to take it out and of course, it burned. All of his dollar bills were gone and he had to dig through the ashes to recover his coins. Eugene still occasionally makes bread at home using his mother's recipe.

*Continued from page 1*

clay pipes about two and a half feet above the ground. The clay pipes were obtained from a coal mine where John worked. Joseph purchased the bricks.

The three men placed an iron rectangle plate on top of the clay pipes. Red clay bricks were then placed on the iron plate and mortar was used with brick to build the round-topped oven. Iron straps were placed along the sides at a diagonal from front to back with a bar connecting the straps along the front and another strap attached at the back. The iron strapping kept the oven from falling apart due to the constant expansion and contraction of heat and cold. Tin roofing material to protect the stucco from deterioration was placed on top of the oven.

Anna Harney was the first to bake bread in the oven, then her daughter Susan took over. When she wasn't able to or was sick, her brothers Frank or Andy would make the bread. Once a week, the family made twenty-four loaves that would last them until the next baking day.

The night before the bread was to be baked, a mixture called "sponge" was made. This consisted of sugar, yeast, and warm potato water. The water was what was drained off of the boiled potatoes from the evening meal. These ingredients were mixed together in a 10-pound lard bucket and put on the back of the stove to be kept warm so the yeast could work. The next morning, this sponge mixture was added to fifty pounds of flour, along with several cups of sugar and some salt. These ingredients were all mixed together and kneaded until the dough was smooth and of the proper stiffness.

The dough was then put in a galvanized dish tub and set aside on the house stove oven door where it was left to rise for the morning. The tub was covered with a clean white dish cloth and a light blanket to help keep the heat in. It would also be turned so the dough would rise evenly. After lunch, the loaves were made and put



*This photo of the Harney family was taken circa 1920 in the back yard of their home on Cannon Street. Back row: Stephen, Anna, Susan, and Joseph. Front row (seated): Peter, Frank, and Mike.*

into the baking pans. The loaves were left to rise once more before baking later on in the afternoon.

The pans used on the Harney Farm were of two different types. Oblong roast pans were used to hold two loaves that were approximately 10 by 5 inches. Other pans were actually round film tins that Susan's brother, Mike, brought home from the Rex Movie Theatre (now Senor T's Restaurant). These were 10 to 12 inches around and 2 ½ to 3 inches high and were used to make large round bread loaves.

A fire was built inside of the bread oven. Pieces of wood about 3 to 3 ½ feet long were stacked on the oven floor and lit. The fire was tended and wood of various sizes added to heat the inside of the oven evenly to baking temperature. The wood was burned to ashes and would be removed before the loaves of dough were placed in the oven.

With no temperature control, getting the oven to the right heat level could be tricky. Susan said that she "would rather have the oven too hot, than not hot enough. You could always cool it off easier than starting another fire to make the oven hotter." When asked how long the fire was left to burn, Susan said, "until you thought it was hot enough. You just knew from experience from the many times you did it to know when the oven was hot enough."

Susan then went on to tell that when the fire was



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hot and the oven heated to the proper point, the ashes were shoveled out into buckets and dumped into the field. A broom was used to sweep out any remaining ashes, then a broomstick with a gunny sack tied to it was dipped into a bucket of water and the oven floor cleaned out. Susan would then toss flour onto the oven floor to see how soon it burned. This told her if the oven was too hot or not. If the flour browned nicely, the oven was ready. If the flour burned, then the oven would be swabbed out with the wet gunny sack again to cool it down.

When the oven was ready, Susan and her mother Anna typically would make two trips from the kitchen to the bread oven, carrying three pans of bread each. Each pan held two loaves of bread. All twelve pans were put into the oven with a broomstick which had a square board attached to the end to resemble a long handled paddle. The smoke hole at the other end was left open.

Susan said that it would take about an hour to an hour and a half of baking before the bread was golden brown. At that point, the loaves were removed from the oven with the paddle and left to cool on the kitchen table.

After a full day of work making dough and bread loaves, building the fire, and baking bread, the family enjoyed warm yeast bread with their evening meal. The twenty-four loaves lasted through the week until the next baking day. During harvesting and holidays, Susan said, she would bake more than once a week. She made fancy bread for holidays by adding eggs (1 to 2 dozen) and more sugar to make "sweet bread." She would sometimes add raisins to make raisin bread. Susan had fond memories of baking bread and of enjoying the friends who helped make the bread.

The bread oven was used until around 1945. At some point after that, Susan's brothers put boards along the sides, back, and front. They left an opening in the bottom front large enough for the dogs to get in. So the oven base became a dog house and the top part was used for dry storage. As Susan's children got big enough to go to the farm in the 1950s and 1960s, the bread oven became a play area and fell apart. In 1999, Eagle Scouts repaired the bread oven and it still stands on the property east of the farmhouse.

*Louisville resident Mariann Lastoka is the author of The Harney Lastoka Cookbook, which is available for purchase at the Louisville Historical Museum.*

## THANKS TO NEW AND RENEWING MEMBERS

### NEW MEMBERS

Mary Euler	Bill Cohen
The Bell Family	Amy Hilbert
Connie and Ty Ostwald	Marion Junior
Callan Childs and Vaughn McWilliams	Katie J. Stackawitz
Kathy Valentine and Janet Stonington	Anne Dyni
JoBelle Fischer Orvis	Laurel Tofte
Dino and Sandy Ross	Billy & Mary O'Donnell
	Charles & Joan Robinson

### RENEWING MEMBERS

Mrs. Charles Bottinelli	Sylvia Kilker
Frank and Mary Patete	Louisville Tire & Auto Care
Martin Buffo	Marjorie Nell Pickett
Beulah Caldwell	Barbara Leichty St. John & James E. St. John
Virginia and Eugene Caranci	Eric & Elizabeth Swanson
Phyllis Hawkins	Bill Unrau
Michael Koertje	Karen Watts
Mariann Lastoka	Dr. David A. Wertz
Delbert McNally	The Lodge at Balfour
Alex & Erin Robertson	Gail Khasawneh
Donald & Joyce Ross	Joyce Hyslop
David & Marilyn Scherer	Pamela Forcey
Gloria Brandt	Kim Salony
Sally Burlingame	Alicia Mahoney & Jon Skinner
John & Charlene Chiolino	Arlin Lehman, Lehman Properties
Robert DiGiallonardo	Tom & Deb Lamm
Melvin DiLorenzo	Helen Kreek
Gloria Green	Mimi Wilson
Rebecca Harney	
Isabelle Hudson	

### REGRETS

With regret, we note the passing of Historical Society member Evelyn Harr. Evelyn passed away on December 30 in Madison, Wisconsin where she lived with her husband, Al. She was born in Louisville in 1922 to Andrew and Rena (Zarini) Lepenski. Evelyn and Al are remembered fondly by local residents from when they lived in Louisville on Garfield Avenue. We extend our sincere sympathy to Evelyn's family.

## MANUAL TELEPHONE SYSTEMS IN LOUISVILLE

Bob Enrietto, Louisville Historical Commission

Prior to 1955 the telephone system in Louisville was a manual one requiring operators, a switchboard with numbered receptacles, cables with attached plugs to fit receptacles, magneto phones in each customer's location, and batteries to back up the system. To initiate a call a customer cranked the magneto in the phone and picked up the handset. When the magneto was cranked, it caused a flag to drop on the switchboard receptacle that matched the num-

ber of the phone, and sounded a signal to alert the operator. The operator pulled the end of a cable out of the switchboard, plugged into that receptacle and requested "Number Please," then pulled the other end of the cable and plugged it into the requested receptacle. The operator then manually rang the number and made sure it was answered, or if not, advised the caller that the number did not answer. If a cable was already in the requested number the operator would so notify the caller. The operator had to manually check each connected circuit to determine when the call was completed and connecting cables could be removed.

During this time, the only toll free call was to Lafayette. All other calls were long distance toll calls requiring the operators to monitor the length of the call and record the same for billing purposes.

The telephone office was manned 24 hours a day and was the communications center for the town. If a fire was reported the operator would sound the siren and advise callers as to its location. If a call came at night for a police officer the operator could turn on a light at the town hall as a signal to the night patrolman. Anyone of importance, doctors, town officials, Public Service troubleman, etc. would leave a notice with the operator as to where they could be reached in the event of an emergency.

As can be seen from the above, telephone operators played a vital role in always being available during any kind of emergency and in providing a vital service to the citizens and business people of Louisville.

During the early 1950's, the Mountain States Telephone & Telegraph Company began a program to convert a large number of manual to unattended dial offices. A location was chosen on Walnut Street at the alley between Main Street and LaFarge Avenue for the required equipment installation, cabling was installed, and each customer received a dial telephone. The manual phones remained until the system was complete and operating.

During this time, M.S.T.&T, hired people to conduct training sessions in the new dial system. These would contact customers on their manual phone and ask them to dial the new phone. The dialing could be checked in the new equipment room to determine its accuracy. It was found that a number of customers had never used a dial phone and they would dial the individual's name since the dial had alphabetical letters as well as numbers. In March 1955 one Saturday night at midnight the cabling to the manual office was cut, switches were activated, and the new system was in place and operating.



*In this undated photo, Maud Machin, Esther Jones Thirlaway, and Myrle Swanberg stand in front of the original Telephone Exchange, where they worked as operators. The building reportedly was in the 800 block of Main Street (near where Pasquini's Restaurant is now located). The Telephone Exchange first opened in 1904 and by 1906 it had 119 customers.*



## MUSEUM CORNER

Bridget Bacon, Museum Coordinator

A memorable event took place at the Historical Museum in November: a marriage proposal! Chad Braun and LaToya Jones love living in downtown Louisville and Chad thought that the Museum would be an appropriate location for the event. LaToya is an Assistant Professor in the Department of Pharmaceutical Sciences at the University of Colorado and Chad is a Postdoctoral Research Associate in the Cooperative Institute for Research in Environmental Sciences (CIRES). Congratulations to LaToya and Chad and best wishes for their life together!

Thank you to Mariann Lastoka for her article about her family's bread oven. We have this information about Louisville's heritage of bread-baking because Mariann asked her mother about it and wrote it down. It's a useful reminder to all of us to talk to the older members of our families and community about how they used to do things and to write it down, tape record it, or videotape it.

I'd like to thank the members of the Fundraising Committee of the Louisville Historical Commission for their outstanding work in 2005, especially on the organization of the Labor Day Silent Auction and the Holiday Home Tour. The moneys raised at these events will greatly help us to create interesting and attractive displays at the Jordinelli House and to generally improve our Museum campus. Thank you to Elle Cabbage, Pat Seader, Donna Hauswald, Sally Burlingame, Alice Koerner, and Stuart Pritchard!

Thank you also to people who have contributed their time to the Museum during the past quarter: Dick Del-Pizzo, Betty Buffo, Mary Kay Knorr, Jeff Cole, Bill Cohen, Amy Hilbert, and Duke Damiana.

Bill Cohen and Amy Hilbert, volunteer historical researchers for the Museum, are making great headway in their research of the 1936 Monarch Mine Explosion. They have been researching archival records about the event as well as census and other records to learn more about the lives of the eight miners who were killed near Louisville on January 20, 1936. Their work is even reaching into other states from which some of the miners originally came, and they have enlisted the help of reference librarians and other helpful contacts. A Museum exhibit is being planned for later this year. Although we have been working on this research project for several months now, it has taken on new relevance since the recent West Virginia coal mining tragedy. Our whole nation has received an education in the dangers of coal mining, dangers that have long been known to residents of Eastern Boulder County.

The information in the Fall 2005 issue of the Louisville Historian about locating houses that were moved from the Monarch Mining Camp in the 1940s generated some response from readers and Museum visitors. Thank you to Historical Society member Jay Davis, who contacted the Museum because he recalls that his uncle, Guy Davis, lived in a house that was moved from the Monarch Mine and is now at 514 Main Street. His aunt, Ruby Wallace, lived in a house from the Monarch Mine that is now located at 557 Front Street (County Road) across from the Grain Elevator. Since the relocations of houses from area mining camps don't appear to have been documented in an official way, it is important that we continue to try to document what we can about these houses today.

### How Well Do You Know Louisville?

1. What Louisville resident and Austrian immigrant was the first proprietor of the establishment later known as The Track Inn, Pine Street Junction, and, now, Casa Alegre?
2. A statue of a coal miner stands in front of City Hall on Main Street and serves as a memorial to area coal miners. As part of what event was the statue put up?
3. This photo of the interior of the Mangus Store was recently donated to the Historical Museum by Eileen Farrell Fisher, whose relatives operated the store. Where was the Mangus Store located?

Answers listed on page 7.



This photo of the Mangus Store shows (L to R): Vincent Mangus; Julia Mangus Farrell; unidentified; and Frank Mangus.

## **2006 PIONEER AWARD**

**Don Ross, Historical Commission**

*The following comments were given by Don Ross at the Annual Chamber of Commerce banquet in January.*

It gives me great pleasure to present the Louisville Historical Commission's 2006 Pioneer Award. Our recipient has been an active part of the Louisville community her entire life. She moved here when she was eight years old with her mother and her brother to live with her grandparents in the same house that is a part of the historical museum today. She married a Louisville native and they raised three daughters here in Louisville. To begin, she was a volunteer at the Well Child Clinic where she introduced a good friend of hers to Don Ross (that's me you know.) I have been married to this good friend of hers for the past 46 years.

Our recipient continues to be involved in many community activities. She was instrumental in getting girls little league sports started in Louisville. When all of our doctors left town, she work with her friend Lawrence Enrietto to get a doctor back in town, and we now have one of the finest health care centers in the county.

She was president of the committee to get a golf course in Louisville and now we have the Coal Creek Golf Course. She volunteered at Avista hospital for many years and was on the Avista Foundation board for eight years.

She was appointed to the Historical Commission in 1980 and continues to serve today. She was chairperson of the Commission for twelve years and worked to open two museums and now we are about to open a third. This third building was the home in which she grew up, the Jordinelli House.

She has also been and continues to be a volunteer for the Chamber of Commerce events the Spaghetti Open, the Taste of Louisville, and the Parade of Lights. She co-chaired La Festa for four years and served on the La Festa committee from its origin. She was the first recipient of the Chamber's volunteer of the year award and this was before her husband became the Chamber director.

Ladies and gentlemen, I could go on discussing the outstanding things she has done for our community but I will close now. Please join me in congratulating our 2006 Pioneer of the Year, Virginia Caranci.

*The Historical Commission gives the Pioneer Award every year in conjunction with the Chamber of Commerce.*

## **2005 HOME TOUR A SUCCESS**

**Elle Cabbage, Historical Commission**

The Holiday Parade of Homes was held on Saturday, December 3, 2005, from 10:00 AM - 3:00 PM, and was enjoyed by over 200 individuals. This event has become an annual fundraiser for the Louisville Historical Commission. This year the Holiday Parade of Homes raised nearly \$3,000.

We are most thankful to all the participants: Kathy Valentine, Diane Marino, Callan Childs and Vaughn McWilliams, Connie & Ty Ostwald, Sandy and Dino Ross, JoBelle and Herb Orvis for opening their homes to the public in order that we could host another successful event. In addition to our generous home owners, we would like to express our gratitude to the historic Louisville United Methodist Church and Pastor Linda Pelletier. The church and its members were, again, kind enough to assist the Holiday Boutique participates with space, tables, and chairs, and also provide complimentary Christmas cookies and beverages throughout the day!

We would like to extend thanks to all the individuals who volunteered their time to serve as hosts and hostesses at the specific homes on the tour. Many thanks go to Ed Yeager and Centennial Printing for sponsoring the printing of the tickets and also to Mona Doersam for the ticket layout and graphics. We also thank the Louisville Times for their generosity, the Chamber of Commerce for including the Holiday Parade of Homes in their seasonal advertising; the local businesses who sold tickets for this event and also those who donated items, flowers, food, to enhance the festive event. For their assistance in advertising we thank Home Depot, Stan's Tires, Albertsons, Safeway, The Huckleberry, Heritage Bank, Birds of Prey, and the United Methodist Church. And of course, we must thank YOU, the public for your participation in this holiday event!

The Holiday Parade of Homes is not only a fundraiser, but is now a Louisville tradition kicking off the holiday season with good will - filling the streets and homes with the warmth and cheer for our community residents while they learn more about our historic downtown and its homes!

We are very appreciative to all those individuals who participated this year and encourage you to contact the museum if you would like to be a part of this annual event in 2006!

## **JORDINELLI HOUSE UPDATE**

In the fall, the City hooked up a hot water heater and commenced water service to the Jordinelli House kitchen. Inside the house, the windows were recently professionally tinted in order to protect the Museum artifacts that will be displayed inside. Also, picture frame moulding, which earlier had been painted, is in the process of being put up so that framed photos of historic Louisville can be hung



## MUSEUM DONATIONS

The Louisville Historical Museum has accessioned the following donations during the months of November through January. We sincerely appreciate these recent donations.

*Robert Enrietto* – fly fishing reels used by his father in the 1930s

*Susanne Bell* – key ring and belt buckle with StorageTek logo

*Betty Buffo* – household items and other items that belonged to Ethel Thirlaway Andrew

*Patricia F. Fisher* – photographs of historic Louisville, including of the Mangus Store

*May Hubbard Chapman* – yearbooks and other items from Louisville High School

*David Ferguson* – household items and other items that belonged to June Bonner

*Mariann Lastoka* – photographs from the Harney and Lastoka families

*Charles Robinson* – two tools from his great-grandfather, Charles Pruden

*Paul Jones* – paper he wrote entitled “Moving Memories: The Movement of a Miner’s Memorial,” regarding where the Joe C. Jaramillo monument, relating to the 1936 Monarch Mine explosion, has been located over the years

*Arlin Lehman* – Photo albums, postcard albums, ledger, and other items relating to the Hutchinson and Clarkson families of Louisville

## MEMORIAL DONATIONS

A donation has been made to the Museum in memory of:

*Evelyn Lepenski Harr*  
1922-2005

## LOUISVILLE HISTORICAL COMMISSION

Sally Burlingame

Elle Cabbage

Virginia Caranci

Robert Enrietto

David Ferguson

Donna Hauswald

Alice Koerner

Diane Marino

Daniel Mellish

Stuart Pritchard

Donald Ross

Patricia Seader

Aline Steinbaugh

William Unrau



## MUSEUM WISH LIST

We wish to extend a special thank you to May Chapman for donating a complete set of Louisville High School yearbooks from the years 1959-72. They belonged to her mother, June Hubbard, who was a Home Economics teacher there and who passed away last year. Many of the yearbooks were on the Museum’s wish list.

The Louisville Historical Museum would like to add to its collection the items described below. If you would be willing to donate any of the described items, please contact the Louisville Historical Museum. A reproduction of an original photograph would be acceptable. All donations to the museum, a non-profit institution, are tax deductible. Thank you for your support!

- A copy of “Louisville Tidbits,” a cookbook created by Mrs. Dhieux and her 6th grade English class in the 1970s
- Louisville High School Yearbook: 1954
- Photographs of Louisville High School’s graduating classes: 1954, 1955, 1958, 1960, 1961, 1962, and 1964 through 1971
- Centaurus High School Yearbooks: 1973 to 2000

## ANSWERS TO HOW WELL DO YOU KNOW LOUISVILLE?

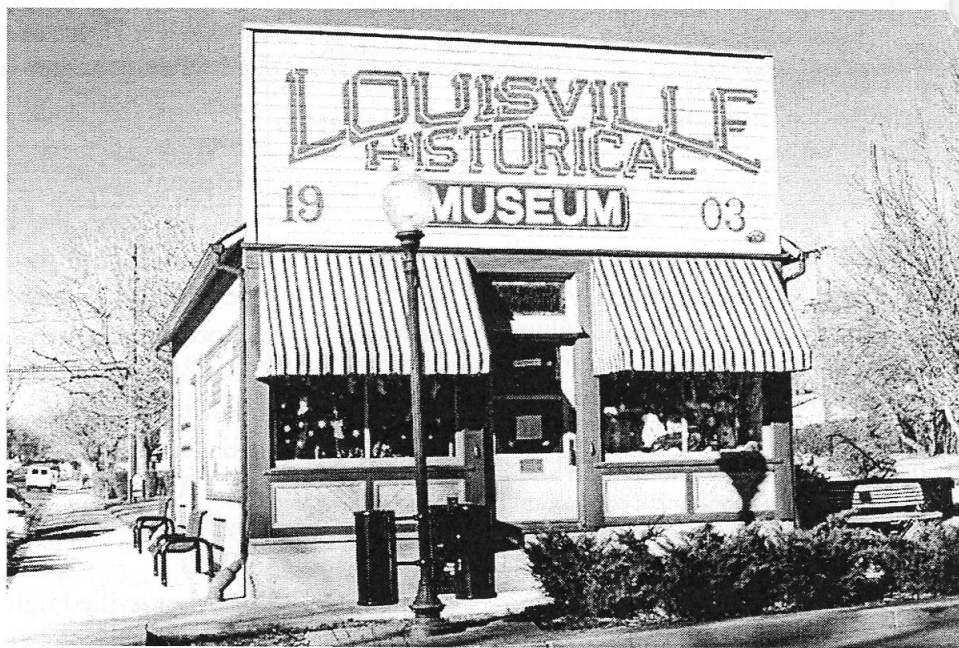
1. Joseph Lackner (1857-1939) opened the establishment at 1006 Pine Street as Lackner’s Tavern. The tavern was considered to be in a good location because it was next to the train depot. The Lackner building was constructed in 1900 by Herman H. Fischer and it is listed on the National Register of Historic Places. According to Museum records, the Lackner family residence was nearby at 630 Front Street, which today is where the business CD Depot is located.
2. The coal miner’s memorial statue was planned and erected as part of the Centennial-Bicentennial celebration in 1976-77. According to Carolyn Conarroe in her book *Louisville Legends*, the statue resulted from a volunteer effort on the part of the community to commemorate its coal mining heritage.
3. The Mangus Store was located at 740 Main Street in the building now occupied by the Double Happy Restaurant. County records show that the building was constructed in 1900. According to Museum records, Newrock’s Drug Store occupied the left side of the building and the Mangus Store, which sold clothing and other items, occupied the right side of the building.

## JOIN THE HISTORICAL SOCIETY

Membership in the Louisville Historical Society is a great idea for those interested in Louisville's unique history and cultural character. Members receive the quarterly *Louisville Historian* and an invitation to the annual Historical Society Meeting.

A yearly membership is \$15.00 for an individual, \$25.00 for a family, and \$100.00 for a business.

Visit our web site at [www.ci.louisville.co.us/museum.htm](http://www.ci.louisville.co.us/museum.htm) for a membership form or call the museum at 303.665.9048. You may also write to us at Louisville Historical Museum, 749 Main Street, Louisville, Colorado, 80027. Please make checks payable to the Louisville Historical Society.



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