

The Louisville Historian

A Publication of the Louisville Historical Museum

Issue #140

Fall 2023

What's for Dinner?

A Taste of Louisville History in Four Eras

by Summer King, Museum Staff

Nothing connects us to each other and to our past like food. If you ask a passing stranger on the streets of Louisville what their favorite food is, the answers are likely to be as diverse and passionate as Louisville itself. Is it the traditional Thanksgiving meal prepared by your grandmother with savory turkey and sage stuffing? Perhaps a family recipe brought from another country like a spicy curry, creamy pasta, or a pillowy pierogi. Or just as likely today, a favorite food might be a specific dish from a Louisville restaurant like the tamales at Casa Alegre, the brisket at LuLu's, or the shoyu ramen at Sushi Yoshi.



Pete Zarini enjoying an outdoor picnic c. 1920s.

What has Louisville's food landscape looked like over time? To explore such a huge topic, we will dive into a few periods, starting with the food of the Ute, Cheyenne, and Arapaho tribes, jumping forward to the humble coal miner's lunch, exploring the "spaghetti economy" of the 1950s and 1960s, and finally looking at Louisville's food landscape today.

Indigenous Roots (and Meats, and Berries...)

Long before Louis Nawatny purchased 40 acres of land and named the town after himself, these lands were home to the thriving cultures of the Ute, Cheyenne, and Arapaho Tribes. Colorado's oldest

continuous residents, the Utes, believe they have always been a part of the mountains and always will be. Unlike the later Cheyenne and Arapaho, the Utes never farmed, relying instead on hunting and gathering the natural bounty of the Rocky Mountain region. Men hunted large game such as deer, elk, and antelope while women trapped small game animals. Around 1580, the Utes acquired horses and began to roam further enabling them to hunt buffalo. One buffalo could

feed several families and the Utes became expert hunters, relying on this source of meat over all others.



The choke cherry is pictured here in the 1907 "Handbook of Trees." Native to Colorado, it gets its name from how bitter the fruit is when not ripe, causing one to "choke."

To supplement the game they hunted, the Utes gathered wild fruit: chokecherry, wild raspberry, gooseberry, and buffalo berry to eat fresh or squeeze into juice.

Berry pulp could be made into a pudding or combined with seed meal. Wild plants such as the lowly dandelion were prized for their abundance. Amaranth, an ancient grain (which is actually a flower seed), filled the meadows along with Indian ricegrass. Savory soups made with Indian potato, wild onion, grass seeds, and flower seeds were a staple during cold winters. Thinking of the abundance of sunflowers in Louisville today, it is easy to imagine gathering seeds of this and similar flowers as an easily available food source. The Utes cooked their food in earthen ovens, four feet deep and lined with stones. A fire was built on top of the stones and food was placed in layers of damp grass and heated rocks. Sometimes these items would be covered in dirt to cook overnight.



A group of Utes with "Rocky Mountain Joe" Sturtevant and Chief Buckskin Charlie in Boulder in 1909. Photo credit: Boulder Historical Society/ Museum of Boulder.

The Cheyenne and Arapaho tribes both migrated from the Great Lakes region, expanding into Colorado in the early 1800s. The tribes eventually became close allies and formed one Nation around 1811. The Arapaho adopted a nomadic hunting lifestyle in Colorado, relying on horses to hunt buffalo. The Cheyenne were originally an agrarian people, farming and raising crops such as corn, beans, and squash. They also trapped beaver for pelts and traded buffalo hides. Today, these foods are still an important part of Indigenous cultures and traditions.

Lunch Break for Coal Miners

In 1900, Louisville's population was over half immigrants, and almost all coal miners. Doing such hard physical labor created a hearty appetite, and a

huge thirst. Today, we associate miners with the large aluminum lunch pail they often carried, but the original pails were actually iron graniteware. These were replaced by the lighter aluminum pails around the turn of the century.

A coal miner's pail had multiple compartments: a bottom filled with drinking water, a middle section to hold his lunch and often a special top shelf for pie, or other dessert. Lunches were as diverse as the men eating them. Without a convenient way to heat food, sandwiches were a common lunch time staple. Joe Guerri, depicted in the statue of a coalminer at Superior Marketplace, was an Italian coal miner in southern Colorado for 50 years. While the Guerri family dined on traditional Italian fare in their home, including homemade pastas and tortellini, Guerri's daughters recall their father having a much more basic lunch. Their father was sent into the mines "with a lunch pail consisting of a meager sandwich of salami and cheese."



Two Louisville coal miners are shown carrying aluminum lunch pails. The man on the left is William Jenkins, Sr. Born in Louisville in 1885, he worked as a coal miner until the 1950s.

Despite poverty and meager lunches, stories of generosity abound. Josephine Dhieux Avner was born into the French Dhieux family in Louisville in 1913 and recalls a miner named Kimber who would save his dessert to give to children. Louisville kids lined up along the fence to eagerly wait for him to walk home, "all our hands were sticking through the barbed wire fence waiting for his dessert. But he knew which child he gave it to. We all had our chance with his dessert." It is likely the generous

coal miner was one of the sons of Charlotte and George Kimber, English immigrants who lived on Main Street. All three sons, Arthur, James, and Charles, worked as coal miners.



This 1908 photo, in front of 225 Roosevelt, shows George Kimber, who emigrated from England, on the far left. His wife Charlotte is in the center of the photo, and son James (a good candidate for the dessert sharing miner) is shown on the far right next to his wife Frona.

Such generosity was not limited to children. There are also stories of miners sharing their lunches with animals, whether intentionally or not. Josephine's brother Henry Dhieux remembers a mule at the Old Centennial Mine that would find a way to get the lid off his pail and eat his leftovers. Coal miners were also known to intentionally share their lunches with mules. Alex Bisulco, a coal miner in Ludlow, relates a story of a mule named Jack who became particularly friendly during lunch, "He'd eat all the sandwiches... bananas everything we'd give him the peelings and all that kind of stuff."

Mules were not the only animals that shared the coal miner's lunch. Mice often hitched a ride into the mines in the oats and hay brought down for the mules. Instead of chasing them away, coal miners would sometimes share crumbs from their lunch pail with the mice, even giving them names, and recognizing which one was which. Befriending mice provided entertainment and company, but served a safety purpose as well. Mice are more sensitive than humans to carbon monoxide and vibrations, so a scurrying mouse might alert his coal miner buddy of impending danger.

After work hours the pail served a different purpose. As described in *Once a Coalminer*, "At the end of a long shift of twelve or fourteen hours, they came up from underground to be greeted by their small sons, who grabbed the empty lunch pails and ran to the saloon to have them filled with their fathers first beer, swallowed no doubt to rid themselves of the black, oily dust in their throats. A few of the women drank too, secretly of course, and sent the young ones to the saloon's back door for a refill." This story of sending children to fetch beer in lunch pails has been told to us by many Louisville sources as well.

GIVE 'EM
SOMETHING **Different** *IN THEIR LUNCHBOX*

The miners have returned to work and you will want to have plenty of good food stored up and ready for their lunches. Each day give them something different. Give them wholesome food that will taste good and provide energy.

Now also the kids will be returning to school and you will need supplies for their quick, lunches. Lunches that are refreshing as well as body building. Be prepared for those after school "pieces" that are so necessary to a child after a day of enforced unaccustomed inactivity. Make it something light but tasty.

Our shelves are well stocked with a wide variety of supplies that you will want to transfer to your pantry to help you with these everyday lunches and snacks.

McCorkle's City Market

This 1947 Louisville Times ad from McCorkle's City Market advises shoppers to fill their coal miner's lunchboxes with a variety of wholesome food. "Each day give them something different," it says.

The "Spaghetti Economy"

One coal miner started a side business that would eventually become an icon of Louisville, and change the food landscape for years. Mike Colacci, an Italian immigrant, opened The Blue Parrot Restaurant in 1919. At that time, he worked during the day as a coal miner while his wife Mary served as a short order cook. When Mike's shift at the coal mine ended, he would work in the restaurant late into the night. Spaghetti was not on the menu in those early days, but Mary did cook home-made spaghetti for family and friends. Over time their praise convinced her to serve spaghetti in the restaurant, however only on weekends and only by reservation, perhaps because of its time-intensive requirements.

Mary kneaded and cut the thick noodles by hand, as well as prepared her signature sauce using ingredients she made from scratch, such as conserva, a thick tomato paste that takes hours to cook down. Mary's youngest son, Joe, recalls "a feature of the sauce was its relative lack of spices." Mary was also an adventurous cook, incorporating food outside of her Italian heritage such as chili and tamales, perhaps to cater to Louisville's growing Hispanic population. Joe remembers a time his mother "ordered chow mein in another restaurant, then carefully studied it with eye and fork to determine the ingredients" before reconstructing it for the menu at the Blue Parrot. However, it was spaghetti for which the Blue Parrot, and eventually Louisville, would become known.

This photo shows Mike and Mary Colacci standing on either side of their son Joe Colacci on furlough sometime in 1944 or 1945.



The demand for spaghetti grew rapidly, and continued to draw visitors to

Louisville. Mike and Mary's son Anthony opened his own restaurant, "Colacci's," in 1955 to keep up with the demand for Italian food. On a single Sunday in February 1958, over 2,326 meals were served between Louisville's three most popular restaurants, more meals than residents in town! According to the *Louisville Times*, "More people come to Louisville each week than any other small town in the state. And what is the attraction that brings them here—food—and especially Italian spaghetti."

Colacci's guest book spanned the country and included several celebrity guests: Clark Gable, Bing Crosby, Harry Belafonte, Yankees Manager Casey

Stengel, and Supreme Court Justice Bryon White, just to name a few.



Mary Elizabeth Colacci, daughter of Anthony and Rita Colacci, by the cash register in Colacci's Restaurant during the opening weekend in 1955.

As unbelievable as it may seem, by 1961, Louisville was frequently referred to as the "spaghetti capital of Colorado" or sometimes the world, depending on the author's enthusiasm. There were at least five spaghetti restaurants in a town of only 2,067. Colacci's spaghetti dinners were a common fundraiser for churches, schools, and charity clubs not only in Louisville, but in surrounding cities as well. In 1969 the Lions Club began an annual golf tournament with a unique name, "The Spaghettilville Open." Eventually shortened to the "Spaghetti Open," the tournament was taken over by the Chamber of Commerce who ran it successfully for 51 years until it had to be cancelled in 2020.



Interior of Colacci's in 1958. Pete Madonna is behind the bar and Anthony Colacci is in the back left in a hat.

With the Louisville Times proclaiming spaghetti to be the “largest economic force in the community” perhaps it is no surprise the City played into this Italian reputation. When Highway 42 was opened in 1967, Mayor Rizzi determined to cut a spaghetti noodle instead of a ribbon! This unique choice made national and even international news, as one Louisville resident discovered. Don Cummings was stationed in Vietnam and was surprised when he opened the *Pacific Stars and Stripes* servicemen’s newspaper to see an article about his hometown’s “Spaghetti Ribbon Cutting.” He mailed the article home to his parents in Louisville.

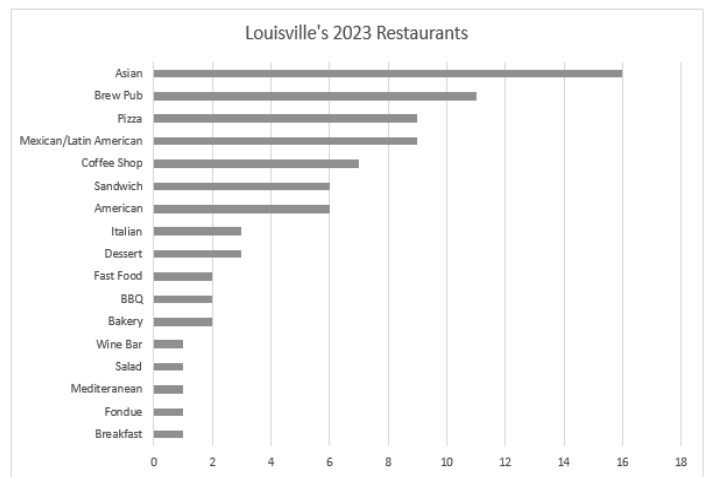


This photo in the November 16, 1967 edition of The Louisville Times shows Mayor Frank Rizzi (left), Lions Club President Les Davis (right) and Deputy Chief State Highway Engineer Lawrence Bower (center) cutting spaghetti to officially dedicate State Highway 42.

Louisville Today

What does food look like now in Louisville? With instant access to any recipe online, and once rare foods readily available, today’s home cooks can make almost any food they like. Nonetheless, many families continue to cook the recipes handed down

to them by their relatives. Virginia Caranci once told the Museum “Everyone in our family on the Jordinelli side would gather at either Frank or Eliseo Jacoe[s] house on Christmas Eve. We would have our Christmas Eve supper which consisted of 13 different dishes for good luck. We always had ogleo e. olio anchovy spaghetti, eel, schmelts, oysters, shrimp, macaroni, chichi (garbanzo beans), trout and the rest was salads and desserts. Now that I’m married and have our family we carry on the same traditions at our home. Our daughters and their families come for the same dinner I had as a child and then we open all our gifts.”



Outside of the home, Italian food no longer dominates today’s restaurant scene. When the founders of Louisville’s first Chinese restaurant, “Double Happy” opened in 1983, one said, “We wanted to do something special for the town. The city needed to diversify. Louisville is too big to be known only for its spaghetti.”

And diversify it has! As this graph shows, Louisville’s restaurant scene has shifted dramatically from Italian food to Asian food. Boasting sixteen Asian restaurants, residents can now eat Thai on Tuesday, Chinese on Wednesday, and Indian on Friday, all without leaving Louisville.

Perhaps it is no surprise then that the most successful restaurant in Louisville, in terms of longevity, is also that first Chinese restaurant mentioned above that has been serving Chinese and Vietnamese dishes on Main Street for over 40 years.



Double Happy Restaurant when it first opened in the 1980s.

From Louisville's earliest residents, to the humble coal miner, to the spaghetti economy, to today, food variety and preferences have changed dramatically. While today's residents can order cuisine from around the world in a matter of minutes, we also still treasure our traditions and home cooking.

In addition to the Museum archives, additional sources include: Killing for Coal by Thomas Andrews; Once a Coal Miner by Phyllis Smith; Southern Ute Tribe Webpage; Cheyenne and Arapaho Tribes Webpage; and Austin Brown in Economic Vitality - City of Louisville.

Cookie Recipes

To celebrate old traditions and maybe encourage some new ones, below are recipes originally printed in a *Louisville Historian* 32 years ago, representing Louisville's early German, Italian, and Scotch families. We hope you enjoy baking these holiday treats!

GERMAN COOKIES

Recipe passed on by Lizzie (Winkler) Dionigi who was born in Tyrol, Austria, to her daughter, Marion Junior.

- 1 recipe of Cream of Wheat using milk instead of water
- 1 cup sugar
- 1 cinnamon stick
- Bread crumbs

When cereal mixture is thoroughly cool, roll into balls. Coat with bread crumbs and fry in melted butter until brown.

Top with the following sauce:

- 1 cup wine
- ½ cup sugar
- 1 egg
- 1 tsp. cinnamon

Cook until mixture is clear. Top cookies with sauce and serve.

ITALIAN PANETONI

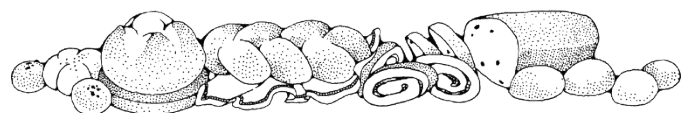
Recipe from Hazel (Zarini) Harris, daughter of Italian immigrants, Peter and Savena Zarini who lived on LaFarge.

- | | |
|---------------------|--------------------------------|
| 5 ½ to 6 cups flour | 3 eggs |
| 2 pkgs. dry yeast | ½ cup raisins |
| 1 cup milk | ½ cup dried currants |
| ½ cup honey | ¼ cup candied fruit |
| ½ cup butter | 2 to 3 tsp. crushed anise seed |
| 1 tsp. salt | ¼ cup pine nuts |

Combine 1½ cups flour and yeast. Heat together: milk, honey, butter, and salt, stirring constantly. Add to dry ingredients; add eggs and beat for ½ minute. Stir in raisins, currants, candied fruit, and anise seed. Add flour to make soft dough. Knead 8 to 10 minutes. Let rise until double (approx. 1½ hours). Punch down, divide in half. Cover and let rise 10 minutes. Shape into two loaves. Place on two greased baking sheets, cut a cross ½ inch deep in top. Cover, let rise until double (approx. 45 minutes.) Brush with 1 egg and 1 tsp. water. Bake at 350 for 30-45 minutes.

SCOTCH SHORTBREAD

Cream 1 cup butter and 1 cup powdered sugar until light and fluffy. Stir in 2½ cups sifted flour. Chill several hours. Divide in half. On ungreased cookie sheet pat each half into 7-inch circle. With a fork, prick each mound deeply. Bake on cookie sheet at 300 for about 30 minutes. Cool slightly; remove from pan; cut into pieces and store.



Upcoming Programs and Events

The Museum invites the public to join us for these upcoming programs. For more information, visit the Museum website. All Museum programs are free.

Museum Participating in First Fridays

downtown: These events are free, indoor-outdoor evening events with engaging themes based in Louisville history and held in the lovely Museum Courtyard and the Museum buildings. Drop in between 6 and 8 PM and check out the other participating downtown businesses and organizations, including the Louisville Public Library.

November 3 – “Comfort Foods”

November is a month for eating foods that make you feel warm and cozy! Learn about Louisville’s past with historic menus featuring some truly surprising “comfort foods.” Take home recipes to make different multi-cultural rice and bean dishes.

December 1 – “Parade of Lights – Holiday Treat Bags.” Museum open from 5-7 PM.

The Museum will give away free Holiday Treat Bags for children during the Parade of Lights on Friday, December 1, while supplies last.

This continues the Louisville holiday tradition of handing out sacks of treats to children. For decades, from the 1920s to the 1980s, Louisville community organizations sponsored these sacks that typically each contained an orange, nuts in the shell, and pieces of ribbon candy. For many Louisville children, receiving these treat sacks was a large part of their holiday experience. During the Great Depression, the sacks were even the only gifts for children in some families. We thank the Louisville History Foundation for sponsoring the treat bags again this year and for continuing the tradition.

January 5 – No First Friday event this month

Saturday, November 18, 2 PM – 4 PM “Marshall Fire Conservation Workshop” Louisville Public Library – Meeting Room

Drop-in at the Louisville Public Library for a last opportunity to meet with a professional conservator. Conservators will be available to discuss how to clean, stabilize, and preserve items damaged by the

Marshall Fire. Feel free to bring in your item(s) for this free consultation. No registration required. Free conservation kits will also be available.

Museum Holiday Closures

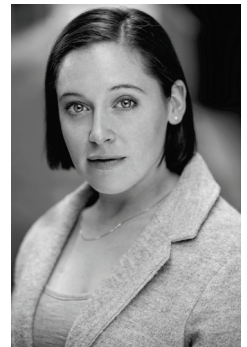
We will be closed for the following holidays:

November 11	Veteran’s Day
November 23-24	Thanksgiving
December 24-25	Christmas
January 1	New Year’s Day

Welcome New Museum Associates!

The Museum is thrilled to welcome two new Museum Associates to our team!

Sophia Imperioli will be joining the Museum as the Public History Museum Associate. Originally from New Rochelle, New York, she has a bachelor’s degree in Political Science and is currently working toward a master’s degree in Public History from UC Denver. She



began her career in operations and logistics with the U.S. Army and Amazon, but also brings a wealth of experience in history through volunteering with institutions like the 4th Infantry Division Museum, the Colorado Springs Pioneers Museum, and the Brighton City Museum.



Hadley Kluber Seifert will be joining the Museum as the Collections Management Museum Associate. Hadley has a background in archives and museums, and holds a master's degree in film preservation. In her free time she likes to shoot film photography, dirt bike, attend the opera and

symphony, catch stand-up shows, and throw the ball for her black lab Sputnik. She says, “I look forward to engaging with Louisville history and community members, please stop by and say hi!”

Museum Receives SCFD Funding!

We are excited to announce that the Louisville Historical Museum was awarded \$33,085 from the Scientific and Cultural Facilities District (SCFD) to support the Museum's education programs, exhibits and collections. SCFD, a critical source of cultural funding, collects and allocates tax revenues to nearly 300 cultural organizations across the seven-county Denver metro region.

This grant to the Historical Museum represents more than a 10% increase in our annual budget. With the generous support of SCFD, the Museum will be able to elevate our exhibits, expand our educational reach, and ensure current and future generations can be part of the story. The endorsement from SCFD acknowledges the Museum's robust strategic planning and their strong collaboration with The Louisville History Foundation, their non-profit fundraising partner.

In 2021, SCFD funding distributed \$2.8M to 71 organizations across Boulder County, including the Boulder Museum of Contemporary Art, History Boulder, Museum of Boulder, Lafayette Miners Museum, and Wow! Children's Museum.



Volunteer Update by Gigi Yang

We love our volunteers and how much they embrace Museum activities and Louisville history. Museum volunteers share their talents by collecting oral histories, giving museum tours and walking tours, and supporting First Friday events.

As we reorganize with our new staff members, we will be reaching out to volunteers and accepting new volunteers to help with Museum programs and initiatives.

Save the date for a Volunteer Thank You reception on December 8! If you are interested in volunteering, please stop by the Museum or visit the Museum website for more information and an application.



Volunteers Michelle Baker, Amy Marks, and Vicki Quarles join museum staff Summer King and Gigi Yang for a haunting good time during October's First Friday event.

Louisville Historical Museum Volunteers

Leslie Aaholm	Diane Marino
Michelle Baker	Amy Marks
Cate Bradley	Jean Morgan
Memory Delforge	Vicki Quarles
Noelle Gatto	Vanessa De Los Reyes
Barbara Gigone	Joanie Riggins
Christy Gray	Betty Solek
Becky Harney	Chris Torrence
David Hosansky	Elyssa Torrence
Carolyn Anderson Jones	Sloane Whidden
Ady Kupfner	Carol Williams
Tara Manning	Corrie Colvin Williams

Rose Garden Beautification Marty McCloskey

“Let’s Eat!” Museum Front Window Exhibit by Summer King

Coming soon! Look for a new exhibit in the Museum’s front window beginning in mid-November. “Let’s Eat: Dining In and Dining Out” will feature Louisville cooking and food items from the Museum collection as well as restaurant menus, advertisements, lunch pails, photographs and memorabilia. “Let’s Eat” continues our exploration of Louisville’s food landscape featured in this issue of the Louisville Historian. What foods bring back memories for you?

Weighing In

This past September, the Museum was pleased to have several items from our collection on display at the Louisville Public Library that corresponded with an exhibit of photographs from Jean Morgan on the Louisville Grain Elevator. Since the grain elevator was



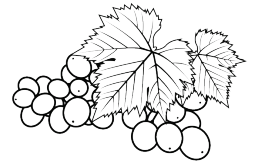
used to weigh grain, Museum staff curated a selection of scales from the Museum collection to demonstrate other ways that Louisville has weighed in. A candy scale to weigh penny candy at the grocer, a scientific scale, an egg scale that looks like a parking meter, and a kitchen scale were on view through September 29.

Having a Grape Time!

As a town founded by immigrants, early Louisville residents sought to plant and grow familiar foods from their home countries. We’ve learned from Chris Lichty’s “Trees of Louisville” walking tour that Louisville has an abundance of fruit trees, including apple, plum, peach, and cherry trees, as well as many grape vines. Wine was important to Louisville’s Italian families including the DelPizzo family that lived at 1133 Main from 1926-2019.

A few years ago, Museum staff were able to take cuttings of Concord grape vines growing at 1133 Main St. before the house was sold. According to the DelPizzo family, these grapevines grew untrained in the yard and were occasionally used to make wine. Fortunately, former Museum Supervisor Bridget Bacon has an excellent green thumb and was able to root the cuttings and start some young grape plants for the Museum.

In September, we planted four grape plants on the Museum campus and have been diligently watering them while the weather stayed warm. We are keeping our fingers crossed that they will make it through this winter and establish themselves in the spring. We are excited for the addition of living examples of Louisville’s history and expanding the story of Louisville’s food landscape outdoors and as part of the Museum campus.



Museum Outreach Update by Summer King

Louisville History Month seems to have flown by this year! First, we welcomed visitors to the newly reinterpreted Tomeo House on the Museum campus, with all new panels and many new items at Louisville’s First Friday in September.

Then, the Museum held the third annual Vintage Base Ball Game at historic Miners Field. The Louisville Miners, made up of local community members, won 7 to 5 against the Star Base Ball Club of Colorado Territory. Over 300 spectators gathered to watch the game and eat Cracker Jacks. Many spectators also arrived early enough to receive free Louisville Miners t-shirts. A big thank you to the Louisville History Foundation and our event sponsors, Cory Nickerson of 8z Real Estate, Deep End Solutions, and Origin CPA Group!

We rounded out the month with a walking tour on Historic Trees in Louisville with City Forester Chris Lichty. Participants learned that Louisville has several “Champion Trees” listed on the state registry for their exceptional size and were able to see some of these unique tree specimens in person.

Louisville History Foundation News

This fall we welcome our newest member Jeff Bradley to the LHF Board. A longtime resident and professional writer, Jeff's many skills also include nonprofit fundraising and developing case statements for museums across the country.

Our Board of Directors meets monthly and works to raise funds for and advocate for local history and the Louisville Historical Museum.

We welcome you to consider sharing your skills! To learn more or apply to join please email info@louisvillehistoryfoundation.org.

The Louisville History Foundation is a non-profit 501c3 and accepts monetary donations in support of the Museum. The Foundation has provided essential funding for conservation of historic artifacts, special events, and the Museum courtyard.

LOUISVILLE HISTORY FOUNDATION

Jeff Bradley	Jennifer Henderson
Jane Coyle	Gordon Madonna
Loren Laureti	Cory Nickerson
David Marks	



Foundation Board member Jennifer Henderson at the 3rd Annual Vintage Base Ball game during Louisville History Month in September.



The Louisville Miners vs. the Star Base Ball Club of Colorado Territory.

Tomeo House Update

For our Museum members who were not able to make it to our recent Members Only event, here are a few pictures of the interior of the Tomeo House that show how the Rossi family lived there.

Boys bedroom where all four Rossi brothers slept in two twin beds.



Kitchen with new stove location and display table with a sausage maker, toy stove, and iron from the education collection.

The Museum Corner by Gigi Yang

There's always something new happening at the Museum these days. We are very happy to start the Fall with two new Museum Associates, Sophia Imperioli and Hadley Kluber Seifert. Sophia will be focusing on public history and interpretation, assisting with research, articles, programs, oral histories, and tours. Hadley will be working with the Museum collections, cataloging, processing, and working towards making our collections more accessible both online and at the Museum. Please stop by the Museum to welcome them!

This is also the time of year when our History Foundation and Historical Museum Advisory Board (formerly Historic Commission) are accepting applications for new members. Please check the city website or the Museum website if you are interested in supporting the Museum through these opportunities.

With the cooler weather we are anticipating closing out the year with our traditional Holiday Treat Bags given to Louisville children during the Parade of Lights. We are looking forward to the expanded opportunities provided by SCFD funding and planning a new year of historical topics, programs, and exhibits that continue to reflect our diverse past and who we are in Louisville today.

Donations to the Museum's Collection and Records

The Louisville Historical Museum recently accepted the following donations for the Museum's Education and Reference Collection during the months of August - September. Thank you to the donors!

Michael Aumock – 1940s portable radio.

Doug Conarro – Book, “*Ghosts and Legends of Lafayette and Louisville*,” 2023.

Leo Deborski – Louisville High School letter sweater c. 1950s, small brass baseball pin.

Elaine Duran – Sausage maker.

Christi Johnson – Rag doll, cowboy doll, garlic press, enamel pot, tape measure, hat stretcher, ink well, crochet hook, and two children's books.

Jean Morgan – Flatware and coffee pot.

Elizabeth Turney – Ice skates, two pairs of eyeglasses and case, three aprons, Weave-it tool, yellow metal highchair.

Museum Staff – Louisville High School Yearbook, 1961.

Thank You for Your Monetary Donations!

Thank you to the following people and businesses for their generous monetary donations, other than memorial donations, to the Louisville History Foundation. Funds that the Foundation raises help support the Museum and the preservation and sharing of Louisville history.

Jill Elnicki
Alan Iannacito
Kathy Takemoto
William Whitesel

Memorial Donations

Thank you so much for these recent memorial donations.

***In Memory of Virginia DeRose Caranci
(1931-2023)***

Alan & Karen Scarpella

In Memory of Grace Dionigi (1927-2023)
Mike Dionigi

In Memory of Lola Dixon Gaudreau (1923-2023)
Lois Taylor Wisdom, Lola Lauricello

In Memory of Glen Hansen (1924-2023)
George Brown, Leo Deborski

In Memory of Joyce Ross (1934-2023)
Adam & Donna Elnicki

In Memory of John Madonna, Jr. (1918-2022)

George Brown

In Memory of William Ryan (1940-2023)

George Brown,
Anne & Shella Burton,
Memory Delforge,
Robert & Darlieen Del Pizzo,
Adam & Donna Elnicki,
Mary Karen Euler,
Dan & Cindy King,
John Kranker,
Larry & Kathleen Martella,
Chris & Reggie Schmidt,
Debbie & Steve Wood

In Memory of Claire Van Meter (1929-2023)

Becky & Paul Harney, Sheila Newton

In Memory of Violet DeSantis Varing (1926-2023)

Adam & Donna Elnicki

Regrets

We extend our sincere sympathy to the family of lifetime member Grace Dionigi, and families of regular members Lola Dixon Gaudreau, Joyce Ross, and William Ryan.

Thanks to New and Renewing Members!

New Members

American Legion Auxiliary Unit III
Deep End Solutions
Jill Elnicki
Bob McCool
Origin CPA Group
Kathleen Peterson
Whitney Patterson
Tygh Runyan
Mary “Mikki” Shields

Renewing Members

Jean Delille
Roy Elliott
Alan Iannacito
Peggy Leggett
Scott Leggett
Marianne Porter
Janelle Stanton
Jim Steinbaugh
Glen & Bonnie Strand
Kathy Takemoto

***Don't Miss an Issue of
The Louisville Historian!***

Museum membership is a must for those interested in Louisville’s unique history and cultural character! Members receive the quarterly *Louisville Historian* with substantive articles about Louisville history.

A yearly membership is \$20 for an individual and \$35 for a family. Annual membership for businesses is \$125. Visit the Museum website at www.louisvilleco.gov/museum to pay online or to print out a form to send in.

The Museum has started managing the membership program, while the Louisville History Foundation raises funds to help support the Museum and preserve and share Louisville history. Please direct your memberships to the Museum and your donations to the Foundation. Thank you!

Historical Museum Staff

Gigi Yang
Museum Services Supervisor
Sophia Imperoli
Museum Associate– Public History & Interpretation
Summer King
Museum Associate– Outreach & Communications
Hadley Kluber Seifert
Museum Associate– Collections Management

Historical Museum Advisory Board

The Louisville Historical Commission has a new name! This year, Louisville City Council reviewed all of the City's boards and commissions to better reflect their roles and titles. The Louisville Historical Commission will now be called the Historical Museum Advisory Board (HMAB) with seven members, each appointed by the City Council for a four-year term.

The primary role of the Historical Museum Board is to act as an advisory board to the Louisville City Council on matters relating to the Louisville Historical Museum and Louisville history.

Current HMAB Members

Shelley Angell	Paula Elrod
Jonathan Ferris	John Honan
Scott McElroy	Joe Teasdale

Historical Museum Tours, Contact Information, and Services

Museum Hours: The Museum welcomes walk-in visitors! Groups and schools may request tours by appointment using the online group tour form.

The Museum's regular hours are:
Tues, Thurs, Fri & Sat: 10 AM – 3 PM
Wednesday: 1 – 6 PM

Donations: Do you have a donation to offer to the Museum? If you would like to ask about an artifact donation or have a specific research inquiry about Louisville history, please contact the Museum at museum@louisvilleco.gov or 303-335-4850. The best days to bring in items for consideration are Wednesdays and the third Saturday of each month.

About: The City of Louisville owns the Louisville Historical Museum as part of the Department of Cultural Services, with Sharon Nemechek as Director of Cultural Services. The Museum is located at 1001 Main Street. Its mailing address is 749 Main Street, Louisville, CO 80027.

Website: Keep up to date on information about the hours of operation for your visit at the Museum website, www.louisvilleco.gov/museum.

Thank you to all of the Museum's Business Members!

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749 Main Street
Louisville, CO 80027*

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