

THE MYSTERY OF THE PAST

FOR YOUTHFUL READERS



THE VAQUERO

THE EARLY CATTLEMEN

THE BIRD CITY HISTORICAL ASSOCIATION, INC.

All rights reserved

Volume I

February 2012

Issue V

The Vaquero

A good half century before the western beef-cattle industry blossomed in Texas, a singular breed of professional horsemen calling themselves "Vaqueros" had already set the style, evolved the equipment and techniques, and even developed much of the vocabulary that would become the stamp of the American Cowboy.

In 1848, a pastoral society evolved, founded on Christ, but ultimately, flourishing on the cow - the domesticated cow. Herds became an unexpected source of profit to the fathers of this pastoral society.

The American cattle men became aware of excessive profits from herds of cattle on the plains. These cattlemen soon recognized the excellent horsemen and knowledge of how to handle cattle of these Vaqueros. The plains Indians watched in astonishment.

Source: The Time/Life Book Series - "Cowboys"

Dorthy L. Mast

The Mystery of the Past (for Youthful Readers)

Introduction

- The Vaqueros - Dorthy L. Mast Inside Cover
- Out of the Past -Dorthy L. Mast pp. 1- 2
- The Craft Corner -Dorthy L. Mast & Wanda Dowdy pp. 3 -5
- Vintage Recipes -Dorthy L. Mast& Rosemary Powell pp. 6 -11
- Cowboy Spirit p. 12
- The Photo Place -Wanda Dowdy & Connie Rooney pp. 13 - 14
- The Mystery Sleuth –Linda (Beeson) Carroll p. 15
- The Keepsake –Linda (Beeson) Carroll p. 16
- The Map Quest -Helene Landenberger p. 17
- Poetry of the Land -Helene Landenberger p.18
- The Book Corner -Marsha Magley and Shirley Watson pp. 19 - 21
- Pieces of History -Hollis DaPron pp. 22 - 23
- Items of Historical Interest -Rosemary Powell pp. 24 –25
- Through the Looking Glass - Leanna Wendell pp. 26 - 27
- 1880 United States Federal Census -Cheyenne County pp. 28 - 29

The Bird City Historical Association, Inc. Officers and Members

OUT OF THE PAST

For those in the American Cattle business, the years of the late 1870's and early 1880's were an outstanding, heady, wildly, optimistic time. The profit that could be made by raising livestock on the grass lands seemed just about unknown; if anything, the money multiplied at a faster rate than the animals themselves.

In most of the vast acres of lands on which these animals grazed were the public domain lands which would eventually be carved up into homesteads. During these brief years the market for beef escalated to satisfy European appetite for American beef. The average cow might bring \$5, but the grass fed beef escalated to \$45 to \$50 a head.

After the Civil War, the end of the conflict with the Indians and the decrease of the buffalo, the area of Northwest Kansas, which was bordered on the west by Colorado and on the north by Nebraska, had caught the attention of the American businessmen and cattlemen because of the abundant native grass and open plains. This brought trail drives with large herds of cattle that could graze on the grass while being pushed toward a rail head in Nebraska.

This also brought the establishment of cattle ranches. Some of these ranchers claimed large tracts of the open range without legal title. There were individuals attempting to establish ranches with small herds.

On the first Federal census of Cheyenne County, Kansas, 1880, there were the Jacob Buck (Brock) ranch, John Christoff ranch, James Benkelman ranch, F. E. Ketchum ranch – the Fiddle Back Ranch and the William Davenport ranch.

In 1882 - the Northwestern Cattle Company, managed by Benjamin Bird.

By 1884 – the McClosky Ranch, the Hour Glass Ranch owned by Jake Ketchum, the Bar T Ranch known as the Benkelman Ranch, The Sam Grant Ranch which later became the Chauncey Dewey Ranch and the Quistooft Sheep Ranch. There were probably others, of which I do not have records.

The homesteaders kept coming and acquiring legal title to the land. This often brought conflict between the cattlemen and the homesteaders.

On the 1880 Federal census of Cheyenne County, Kansas, there were already ten individuals listed as farmers.

The Northwestern Cattle Company, managed by Benjamin Bird, was one of the largest ranches in the area known as the Round Top A, established in 1882. Benjamin Bird became a business associate with the Tootle, Wheeler and Motter Company, leading wholesalers in the ranching business. It was this association that led Bird, in 1882, to become a resident of Benkelman, Nebraska, where, as General Manager of the Northwestern Cattle Company, he assisted E. L. Marney, President, and C. H. Darby, Secretary, in the

administration of said company, whose ranching headquarters were located on the then vacant Morse claim¹, in Cheyenne County, Kansas. It ranged from the Republican to the Smoky Hill River.

Being aware of the homesteaders moving into the open range, he began to acquire as much rangeland as he could. Between 1893 and 1896, the Northwestern Cattle Company purchased hundreds of acres of land by various means of acquisition. In addition to the newly acquired smaller tracts of pre-empted and relinquished land, Mr. Bird supervised the purchase of the Round Top A Ranch, the Beckington, the Vail and Chaney rangeland, the Hourglass Ranch on Hackberry Creek and the D-D Ranch on Delay Creek and others, making the Northwestern Cattle Company the largest Cattle Company in the area.

Sources: The Story of the American West, Reader's Digest
Cowboys, Time/Life
Early Bird City, Cheyenne County, Kansas by Dorthy Mast and
Marsha Magley

Dorthy L. Mast

¹Section 5, Township 1 S., Range 37 W.

The Anatomy of the Chuck Wagon

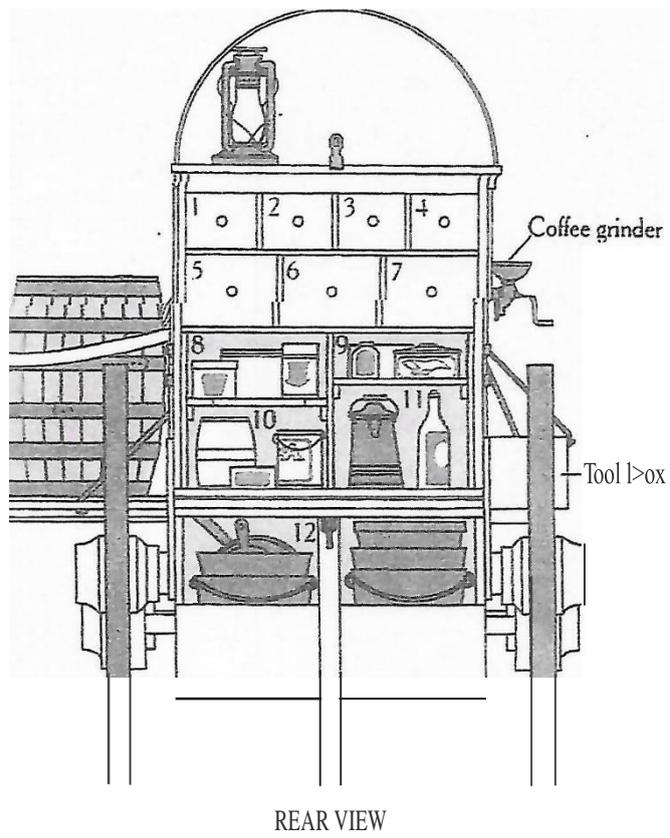
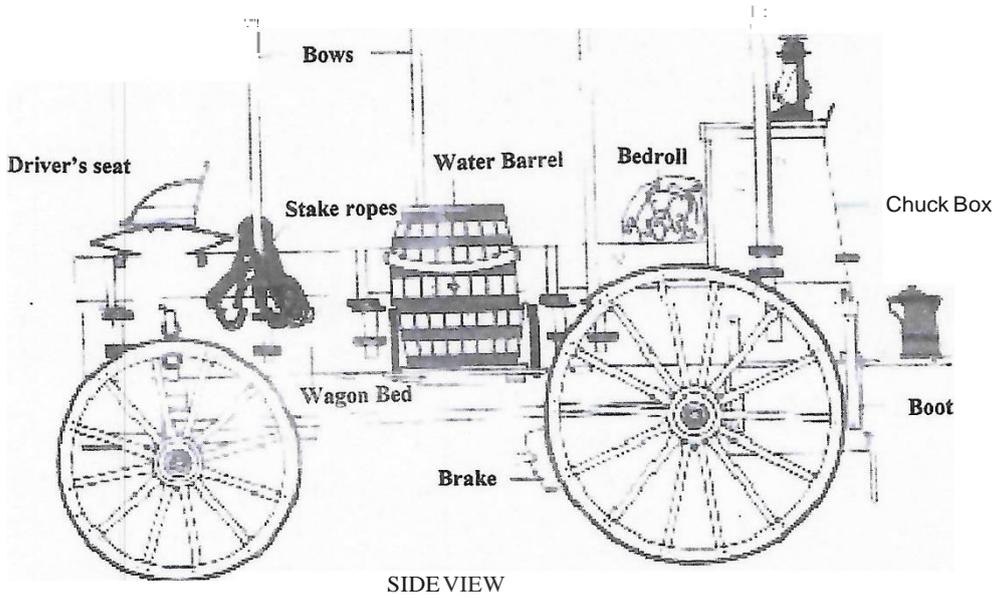
The mother ship for trail drives was a broad-beamed, sturdily built vehicle that carried virtually everything 10 men might need on a prairie voyage lasting as long as five months. Credit for the ultimate design of the wagon belongs to cattle baron Charles Goodnight, who in 1866 rebuilt for his trail crew a surplus Army wagon, picked primarily for its extra-durable iron axles.

To the basic wagon bed, where bulk goods such as foodstuffs and bedrolls were to be stored, Goodnight added three already customary trail-drive appendages: on one side a water barrel big enough to hold two days' supply of water; on the other a heavy tool box; and on bentwood bows to accommodate a canvas covering for protection against sun and rain.

But the innovation that made the Goodnight wagon unique at the time, and a useful prototype for all self-respecting wagons that followed, was the design and installation of a chuck box. Perched at the rear of the wagon, facing aft, it had a hinged lid that let down onto a swinging leg to form a worktable (side view, on the next page). Like a Victorian desk, the box was honeycombed with drawers and cubby-holes (rear view). Here-and in the boot beneath-the cook stored his utensils and whatever food he might need during the day.

A typical arrangement is shown on the next page, with the most convenient of the niches occupied by the coffeepot and the whiskey bottle, the latter being in the cook's sole charge as medicine (to which cooks were known to be especially partial). Above them is the so-called "possible drawer," a combination First Aid kit and catchall, containing everything from calomel to sewing needle.

The design of Goodnight's wagon proved so practical that cattle outfits all over the West imitated it, using redesigned farm wagons and Army vehicles. Inevitably the idea went commercial and became a standard item produced by major wagon builders, including the famous Studebaker Company, which sold chuck wagons for \$75 to \$100.



Supplies in Chuck Wagon

Wagon Bed

bed rolls
slickers
wagon sheet
1/2" corral rope
guns - ammunition
lantern - kerosene
axle grease
extra wagon wheel
salt pork
raw beef

Bulk Storage

green coffee beans
flour, pinto beans
sugar, salt
dried apples
onions, potatoes
grain for work team

Tool Box

shovel
ax
branding irons
horseshoeing equipment
hobbles
rods for pot rack
extra skillets

Chuck Box and Boot

1. flour
2. sugar
3. dried fruit
4. roasted coffee beans
5. pinto beans
6. plates, cups, cutlery

7. Possible drawer
castor oil
calomel
bandages
needle, thread
razor, strop
8. salt
lard
baking soda
9. vmegar
chewing tobacco
10. sourdough keg
matches
molasses
11. coffeepot
whiskey
12. skillets
dutch ovens
pot hooks

VINTAGE RECIPES

The Ranch Cook Shack

Cook

A rancher cook shack was a private realm often ruled over by an unpredictable but loyal cook. The prosperous rancher knew that he had to hire a man who could get along with the hands even though he usually kept to himself. However, the first requirement was being a good cook. If he was a bad cook, the hands left the ranch for employment elsewhere.

The cook slept in the cook shack, not the bunkhouse. He made sure the cowhands showed him proper respect. The cook often had more authority for conduct of the cowhands than the rancher himself, as long as he provided good food.

Here are two heritage recipes you may want to try:

Sour Dough Starter

2 C. potato water (To make potato water, chop two medium potatoes into fine cubes, and boil in 3 cups of water until tender. Remove the potatoes and measure out 2 cups of potato liquid).

Mix 2 C. flour and 1 Tbsp. sugar with potato water into a smooth paste.

Place the starter in a warm place to rise until double its original size.

Sour Dough Biscuits

1 C. Sour Dough Starter

1 tsp. each salt, sugar and baking soda

1 Tbsp. shortening

3 to 4 C. sifted flour

Place the flour in a bowl and make a well in the center. Stir in the sour dough starter, salt, sugar and soda. Add the shortening. Gradually mix in enough flour to make a stiff dough. Pinch all the dough into pieces, one biscuit at a time. Form into balls and roll in melted shortening. Place in a pan and allow to rise in a warm place 20 to 30 minutes before baking. Bake in a 425 degree oven until lightly browned. Sometimes a trail drive cook would flatten the balls of dough before allowing to rise and then fry them in a skillet with hot grease.

Vinegar Pie

1 C. sugar
2 Tbsp. flour
1 C. cold water

4 eggs, beaten
5 Tbsp. vinegar
2-1/2 Tbsp. butter

Combine sugar and flour and the rest of the ingredients, place in a saucepan and cook until thick. Pour into a prepared pie crust.

Bake in a 375 degree oven only until crust is brown.

Source: The Great American West, The Time/Life Series by Reader's Digest
Dorothy Mast

COOKING ON THE RANGE

Cowboys ate heartily and they seldom complained

By James Beard

"Wake up Jacob, day's abreakin', beans in the pan and sourdough's a'bakin'." Occasionally the frontier cook was a poet as well. More often he was not and the call to eat was "Chuck" or "Come and get it" or "Grab a plate and growl." And growl they often did, calling the chuck wagon cook by many names – "Doughbelly," "Bean Master," "Biscuit Roller," "Pot Wrestler," and others not so polite.

The chuck wagon cook was a robust character in a tumultuous age. Cowboys rode tough horses, wrangling steers and fighting poachers. It was an age of wild adventure during and after the westward trek. The men were tough and they loved what they were doing. They were men of terrific will and terrific strength. They needed food. And it was up to the doughbelly to give it to them or they raised a ruckus.

The doughbelly did his best, but there were times when he couldn't do more because some of the great bosses were skinflints who would pinch pennies on their men. Some would provide only beans and bacon and flour. Others were understanding and would provide dried fruits and coffee and canned foods. But the doughbelly made the best of everything he had.

Beans were something special. They were the backbone of the chuck wagon. It was usually the pinto bean, which takes its name from the spots on its surface which resemble pinto ponies. Pintos are among the most flavorful of beans, and they are popular with residents of the southwestern United States and Mexico. The beans were usually cooked with salt pork and occasionally with canned tomatoes. They were often three-times-a-day fodder – soaked overnight with salt pork and sometimes a little sorghum and cooked till they were slightly soft and popped. If the cook were a good one, he could vary the beans so that they tasted different and good.

There is the old story of a cowpuncher who during a visit to the city went to a restaurant where he saw a menu completely in French. Not knowing one word of the language, he called the waiter over and said, "Any of these things mean beans?" The waiter pointed to one and said, "This one." And the cowpuncher said, "Okay, bring me one of everything else."

Beans had a few extra names among the cowboys, too – like "Mexican strawberries" and "whistleberries." One cowboy called them "deceitful," because they talked behind your back.

The chuck wagon cook almost of necessity had to be a good bread maker and a good flapjack-maker. Flapjacks (pancakes) and the bread were cooked in what was probably the single most valuable piece of equipment that the range had – a Dutch oven, a round, cast-iron vessel with a cover and sometimes legs, often the top with a gallery around it so that coals could be heaped on it when it was put to bake. Thus is cooked from the bottom and the top at the same time. It was used for practically everything. The range cook had some skillets and he had several Dutch ovens and he had good coffee pots and little else as space was at a premium. At any rate, bread-making was a pretty important thing because it was eaten two or three times a day and not in dainty helpings.

Some years ago, I was lucky enough to taste some bread baked on the range. In fact, it was one of the finest sourdough loaves I have ever had in my life. It was baked in a Dutch oven by a Basque shepherd in Colorado. It was crusty, had a beautiful crumb and was full of flavor.

Every range cook had his own way of doing sourdough. Sourdough was made with salt and flour and water with a little sugar added, and was often put out in the sun to start fermentation and collect wild yeasts out of the air. It was quite a performance for the first day or so because it would seethe and push and bubble and give forth fumes. This was what the cook wanted. Most doughbellies carried their sourdough with them, and, whenever they used some, it was replaced with water and flour for continuity. It often remained active for more than half a century.

To make the sourdough bread the cook would take a large bowl or pan or a discarded lard bucket and put in a tremendous quantity of flour, some salt and a little sugar and pour sourdough into the center until he had a proper dough. Then he would knead it, let it rise, and form it into loaves that would fit in the Dutch ovens, let it rise again, then cover the oven and put it in the coals, add coals on top, and bake.

However good or bad the cook, he could usually make biscuits. The flour would be mixed with sourdough with the addition of soda or baking powder, if baking powder were available, and these were rolled out or cut into squares or circles and put into flat pans and baked. They were lighter than the bread, and supposed to be a pleasant change. But not every cook

was deft enough to make good biscuits, so it played a minor role in cowboy eating.

Butter was practically non-existent. Instead, lard, which was fairly plentiful, and bacon fat were used for breads, biscuits and flapjacks. Sometimes the lard in which steaks were fried was extended with water and flour to make a gravy that was called Texas butter. And there was sorghum syrup and syrup from dried fruits – so there were many spreads.

Pies figured well in the chuck wagon diet. Often the crust was a baking powder biscuit rather than pastry, and sometimes even bread dough was used. More often than not, they were sad examples of pastry making, but sometimes they starred in the diet. There was one pie besides those made with dried fruit that was a great favorite with the cowboys. This was a vinegar pie. The filling was made with vinegar, sorghum or molasses, sugar and eggs. It was a functional substitute for lemon pie. Amazingly, it has lingered in the American heritage and is still prepared from time to time.

In addition to the pies, there were puddings which resembled to some extent the suet pudding so common in England. The frontier cook took sourdough mixture or a biscuit mixture and combined it with suet and added baking powder and raisins and fruit and put it in a sack and boiled it for a long time till it was rich and sweet. Often it came out rather well, and was called "Son-of-a-Gun-in-a-Sack".

If there were wild berries in summer, this was often the solution to using the blackberries, the wild raspberries, huckleberries and salmon berries. All these things would be gathered and thrown into this batter and cooked as one cooks a suet pudding. "Son-of-a-Gun-in-a-Sack" could be an extremely interesting experiment next time you get to make a suet pudding.

Contributed by Rosemary Powell

Modem Adaptation

Son-of-a-Gun-in-a-Sack

| | |
|------------------------------|------------------------------|
| 2 cups all purpose flour | 1 cup ground suet (5 ounces) |
| 1 1/2 cups soft bread crumbs | 1 1/2 cup chopped nuts |
| 1 1/2 cup packed brown sugar | 1 - 5 oz. can evaporated |
| 1 tablespoon baking soda | milk (1/2 cup) |
| 1 teaspoon salt | 1 1/2 cup light molasses |
| 1 teaspoon ground cinnamon | sweetened whipped cream |
| 1/2 teaspoon ground cloves | (optional) |
| 1/2 teaspoon ground nutmeg | |
| 1 cup raisins | |

In mixing bowl combine flour, bread crumbs, sugar, soda, salt, cinnamon, cloves and nutmeg. Stir in raisins, suet and nuts. Stir in molasses; mix well. Arrange layers of cheesecloth to form a 16 inch square about 1/8 inch thick; set in a 1-quart bowl. Fill cheesecloth with pudding mixture; bring up side of cheesecloth allowing room for expansion of the pudding; tie tightly with string. Place the "sack" in a colander. Place colander in kettle; add enough boiling water to cover the sack. Cover; boil gently for 2 hours. Remove colander from pan; remove cheesecloth from around pudding at once. Turn pudding, rounded side up, on plate. Let stand 30 minutes before serving. Serve warm with whipped cream, if desired. Serves 10 to 12.

Cowboy Spirit

The cowboy embodies
the spirit of the West.
Like the father before him,
he lives life to its best.

His passion for living
shows in his face.
His bedside companion
is the wide-open space.

Honest and loyal,
hardworking and true,
he laughs when he's happy,
and smiles when he's blue.

He's mastered the art
of working the land,
And when friendship is needed
the cowboy lends a hand.

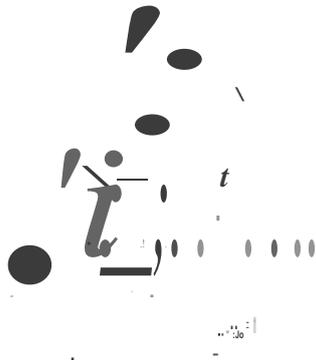
While others seek fame and fortune,
chasing the illusion of glory,
the cowboy's dream lives on forever
as part of the great Western story!

Dianna Cunningham
Phoenix, Arizona

Contributed by Rosemary Powell
Country Extra Magazine -March 2012 issue

THE PHOTO PLACE

The Bird Ladies



Lila E. BIRD, daughter of L. E. Bird, wife of
born - 1840 Vinton, Iowa
died - Nov. 19, 1912 in Aurora, Colorado
buried at "The Hill" in Aurora, Colorado
- George D. Pierce

Lila E. BIRD, daughter
born - 1840 Vinton, Iowa
died - Nov. 19, 1912 in Aurora, Colorado
buried at "The Hill" in Aurora, Colorado
- George D. Pierce

Source: Early Bird City, Cheyenne County, Kansas



Ella J. Bird, daughter of L. E. Bird
born - Nov. 9, 1863 Darlington, Kentucky
died - Sept. 2, 1917 in Aurora, Colorado
buried at "The Hill" in Aurora, Colorado
- George D. Pierce

Ella J. Bird, daughter of L. E. Bird
born - Nov. 9, 1863 Darlington, Kentucky
died - Sept. 2, 1917 in Aurora, Colorado
buried at "The Hill" in Aurora, Colorado
- George D. Pierce

Source: Early Bird City, Cheyenne County, Kansas

Source: Early Bird City, Cheyenne County, Kansas

By Dorothy L. Mast & Marsha C. Squires Magley

Wanda J. Dowdy & Connie G. Rooney

The history of women in the west, and women who worked on cattle ranches in particular, is not as well documented as that of men. However, institutions such as the National Cowgirl Museum and Hall of Fame have made significant efforts in recent years to gather and document the contributions of women.

There are few records mentioning girls or women working to drive cattle up the trails of the Old West. However women did considerable ranch work, and in some cases (especially when the men went to war or on long cattle drives) ran them. There is little doubt that women, particularly the wives and daughters of men who owned small ranches and could not afford to hire large numbers of outside laborers, worked side by side with men and thus needed to ride horses and be able to perform related tasks. The largely undocumented contributions of women to the west were acknowledged in law; the western states led the United States in granting women the right to vote, beginning with Wyoming in 1869.

While impractical for everyday work, the sidesaddle was a tool that gave the women the ability to ride horses in "respectable" public settings instead of being left on foot or confined to horse-drawn vehicles. Following the Civil War, Charles Goodnight modified the traditional English sidesaddle, creating a western-styled design.

Source -<http://en.wikipedia.org/wiki/Cowboy>

<http://www.swco.ttu.edu/history/trunk/Ranching/Frontier.htm>



This side saddle was purchased between 1895 and 1900 and was given to Dorthy Mast's maternal grandmother, Blanch Buntin, for her 16th birthday.

Wanda J. Dowdy and Connie G. Rooney

The Last Big Round Up

Mystery Quest: What caused the end of the free range cattle companies?

"May 1, 1886 marked the date of the last big roundup of cattle in this section of the country." Last month in the January issue, we enjoyed Anna (Gorthy) Benge's father's (Jim Gorthy) memorable accounts of the early cattle country era.

"The United States sent surveyors to map out the divisions of land in this big area. The word spread and many in the surrounding area envisioned a home free on the newly surveyed lands. The people in the eastern parts of the United States were encouraged to "Go West." Folks in covered wagons, horseback or by train, came to acquire homesteads. This caused trouble between pioneers and the cattlemen. The cattle rustlers and gunmen also came."

"The cattlemen wanted the land close to the Republican River. The settlers also wanted the river water. Cattlemen decided to move the cattle out. (North or back to Texas.) There was so much trouble here."

"Feelings between the cattlemen and the homesteaders became so serious many times to the point of possible, needless deaths of persons of one or the other faction."

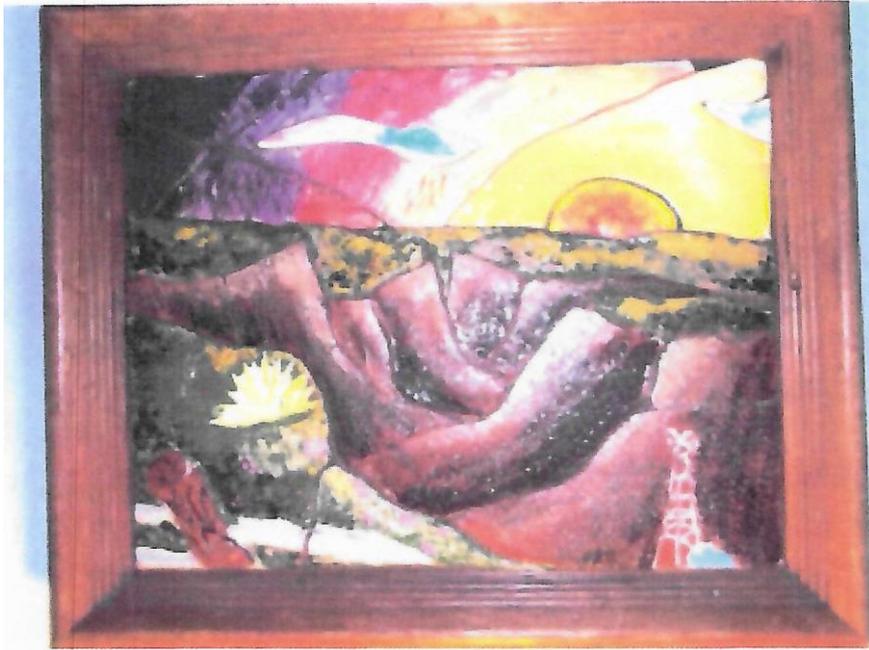
Next month we will explore interesting stories about the cattlemen, settlers, rustlers and trappers written by Anna (Gorthy) Benge from stories told by her father James (Jim) Gorthy.

Source: Cheyenne County History, p. 13, T8, "The Last Big Roundup" by Anna (Gorthy) Benge.

Linda (Beeson) Carroll

KEEPSAKES

p. 16



Samantha Beeson created this family treasure from clay for her grandmother, Betty Beeson. The framed clay picture depicts the canyons, windmill, fence, grass and plants of the grandmother's pasture. This fine creation holds a prominent place on the living room wall.

Linda (Beeson) Carroll

Ranches of Northwest Kansas

Besides the Bird Ranch described in the poetry section, at that same time there was another large ranch in the area. It was the Benkelman Ranch. The nearest neighbor they had was 70 miles away. People by the name of Roubidoux had a store, so the Benkelmans traveled three times a year or so by team and wagon to get supplies. Fort Wallace, where the Roubidoux Trading Post was located, is about 8 miles east of present day Sharon Springs. Their nearest shipping point in these years was at Ellis, Kansas, so the cattle were trailed over a hundred miles.

About 20 cowboys were kept but at round-up time that number would swell to 30. They had thousands of head of cattle so it took many cowpunchers to handle them. The "J - C" Ranch was the first of the Benkelman ranches established almost on the Colorado border. The next was headquartered about 7 miles west of the present day St. Francis, along the Republican River, called the "T-Wrench" Ranch. They also established the "4 - C" Ranch on Cheyenne County's Cherry Creek. All three of these names were derived from the brands that they put on their cattle. Jake Haigler was foreman of the "J - C" Ranch, but later had his own ranch farther north and Haigler, Nebraska got its name from this man. The Benkelman Ranches controlled about a hundred square miles of open range.

A town in southwest Nebraska by the name of Collinsville changed its name to Benkelman, when the railroad came because of the huge numbers of cattle that were shipped from there. There were horrific blizzards in the winter of 1886 and several thousand head of cattle perished from these ranches. Between this and the fact that the settlers were moving in, open range cattle operations ceased to exist.

POETRY OF THE LAND

The Round Top A Brand

*Ben Bird came from Kentucky to Missouri then to far western Kansas.
With the wholesale Ranching business, he found a bonanza.*

The Northwestern Cattle Company, in 1882 was a large concern,
From the Republican to the Smoky Hill was its return.
But open range was to become a thing of the past,
Homesteaders were coming in and they were going to last.

Then Mr. Bird had to purchase or otherwise, acquire the land.
But he always retained the Round Top A brand
Timber Creek area of Cheyenne County became the Bird Ranch.
This formation was by design not chance.

*He acquired lots of range on the creeks along the way,
Including "Hourglass on the Hackberry and the DD on the Delay."*

In the passage of time this well dressed southern gentleman,
raised breeding stock of the finest caliber MAN.
He rode a beautiful horse and a custom made English saddle,
He had well bred horses, and bulls for sale to produce great cattle.

*Then in 1885 he was instrumental in establishing a town,
That was given the name Birdton, later Bird City is the name that is found.*

In the blizzard of '86, he lost thousands of cattle,
And they say he decided to give up the battle.
He moved to Oklahoma when the Cherokee Strip was opened,
But there are descendants on that land who kept up the hope and,

Through the generations, they've honored the Round Top A brand
They've done the farming, raised the cattle and tended the land.
Clinton Munn and his family carried on in his stead,
Great grandson of Benjamin Bird, from his foot to his head.

By the Wild Rose Poet
Helene Landenberger
4 4 06

Alfred and Rosella

The writings of Anna GORTHY Bengé (1934) and her brother-in-law, Everette S. Sutton (1939), serve as the foundation of the following story. Bits of information they recorded have been abstracted, and paraphrased where necessary, in helping me to form this short historical sketch. James Gorthy, Anna's father, arrived northwest of Bird CUy, in March, 1886, when cattle drives were still passing through. There were 500 horses on the flats west of Benkelman when the "Last Great Round-Up" began (May 1) that year.

It is not necessary to delve into Ancient Literature to read Romance, for right here in Cheyenne County was enacted as dramatic an episode as one could ever wish to read about two valentines. This story takes one to the sublime heights of romance, and to the pathetic depths of unrequited love. It runs the course of happiness and of sorrow; of life to its fullest and eternity as the reward.

Rosella Desire BENEDICT, was a daughter of Asa Leander, (September 8, 1836 – December 23, 1909) and Lucinda Salina FRITCHER Benedict, (May 27, 1840 – April 3, 1914) who both rest in Union Mills Cemetery, Broadalbin, Fulton County, New York. She was born on the 1^{0th} of May, 1866, at Broadalbin, into one of the first families of the Mohawk Valley. Perhaps they were never wealthy in gold and lands, but they were rich in character and in loyalty.

William Alfred Buell, Rosie's sweetheart from childhood, was outgoing and he was not a quitter. The Buells, of North Broadalbin, were of the ancients also, and were abundantly endowed with virtues that helped make our nation great.

Rosie, beautiful in body, was also beautiful of face and of soul. And Alfred had a glowing personality, a strength of character that was almost too much for his frail health.

Optimism, Faith and Confidence permeated the lives of Rosie and Alfred. Theirs was a vision into the future that absolutely refused to consider the possibilities of failure -until Alfred developed Consumption (Tuberculosis).

Knowing his own physical condition, Alfred knew he probably would not live to a grand old age. He loved Rosie too deeply and was too honest to commit her to an invalid husband and an early widowhood, so he came West, where he hoped the dry climate might improve or heal his condition. After all, a lot of people went West and their health was restored. If, perchance, that should happen, he would then send for Rosie. But Rosie was impatient and had no thought of being away from him for very long. As Ruth of old said to Naomi, so did Rosie feel – "Whither thou goest, I will go."

Alfred Buell, Jim Gorthy, Jim's brother, Tom Gorthy and Rosie's brother, Leslie S. Benedict (January 19, 1864 – October 5, 1928), had all come to

Cheyenne County from New York together. They worked hard, drove cattle, rounded cattle up, hired out to other cattlemen, broke horses, worked trail drives, etc., and tried to keep thieves away from their homes and the homes of their neighbors. Cheyenne County was the playground of some very hard characters back in those days and Jim Gorthy later told of numerous encounters with them.

In one instance, Alfred had managed to raise about 27 head of calves. One evening, he came to Jim's shanty saying someone had stolen his herd and had started them southwest. He couldn't do anything about it by himself, so he and Jim took their good horses and rifles and headed southwest. After traveling some distance, the tinkle of a cowbell was heard. "When we caught up with the cattle, they were running and looked as if they had been running, but there were no riders in sight. We rounded up the cattle and brought them back home," said Jim. "We put them in my corral and put up our horses.¹ Later, (after we had gone to bed) we heard a cowbell tinkling and it sounded some distance away. Those riders had come back, opened the corral, and driven the cattle off again! We had a hard time overtaking them, and when we found them they had been run badly; but no riders were to be seen. We drove them slowly home and stayed with them the rest of the night. The next day, Buell and I branded the cattle and fixed the corral..."

In the spring of 1888, without sending word ahead, Rosie managed to gather sufficient money to get from New York to Benkelman and on to her brother Leslie's shack.² Leslie was embarrassed to have her show up and see his living condition. Not long after that, he came down with Typhoid Fever and Rosie hastened to move him to the home of a neighbor, unnamed, where she could care for him, personally, until he was well on the way to recovery. Then she found work in a Bird City Hotel/Cafe, operated by a friend of her father; hoping to save her meager salary to pay for the new home Alfred was building for them. Alfred showed as much determination, also. He worked with a purpose and worked beyond his strength, yet gloried in the house construction.

Alas! In a short time Rosie sickened with Typhoid Fever and died (November 1, 1888)! Due to the contagious nature of the disease, only a handful of friends turned out to witness the short burial service and see her body lowered into the cold earth. The tragedy was almost too much to bear. And Alfred's quiet acceptance of it was heartbreaking. It was the "end" for him and he realized that the same lonely burial plot, on the same bleak, windswept prairie of western Kansas would soon receive his own weary remains.

A doctor in Denver was consulted, but gave Alfred no encouragement; he told him he was dying and should settle his affairs, which he did. In his last days,

¹ SW 1/i of SW 1/i, Section 1, Township 2-Range 39? Or SW 1/i or NE 1/i, Section 11, Township 2, Range 39?.

² NW 1/i Section 12, Township 2, Range 39

Alfred was homebound (in his part dugout shanty?) and kept close to the stove, but he remained a happy man. His caregivers were Mr. and Mrs. Sleezer. One time Mrs. Sleezer told him, "I believe you would stay right there (by the stove) until your boot straps fried." On one of his particularly low days, some of Alfred's friends came to visit him. He asked them to sing his favorite songs and was quite touched by them, but he was tired and weary. The next day he grew very ill and did not rally.

A little over a year after burying his precious Rosie, Alfred, suffering intensely, coughed out his life (February 5, 1890). His dear friend and companion, Jim Gorthy, was there, to give a hand as the chill of death crept in. It was night, it was dark outside; there was a weak gleam from the little kerosene lamp on the roughly made table fashioned by Alfred's hands. "Jim, it's getting dark, tum up the lamp." The lamp was already to its full glow, the globe polished to its brightest, but Jim fiddled with the lamp a few seconds, then came back and took Alfred's hand. "Is that better, Alfred?" he asked. "Yes, Jim, thanks Jim, it's getting lighter." Two hours later he was dead.

On a bitterly cold and dreary day in February, a sympathetic pastor, a few friends and three life-long companions: Jim Gorthy (November 12, 1865 – May 5, 1950), Tom Gorthy (September 11, 1861 – April 21, 1948) and Leslie Benedict (January 19, 1864 – October 5, 1928), buried the body of William Alfred Buell (27 years, 7 months, 7 days) beside his sweetheart Rosie at the Bird City Cemetery. Afton Jackman wore Alfred's heavy overcoat for the burial service. (*When you stand by their graves, remember this story.*)

It has been written that the southwest part of Will Merklin's house,³ was the 2-room house Alfred Buell had been building for Rosie in DeLay Canyon.⁴ Buell had sold it to Merklin, in exchange for a horse, in 1889. All of Alfred's land⁵ was eventually inherited by his brother, George E., who lived at Weeping Water, Cass County, Nebraska. The 1907 Cheyenne County Atlas shows that land as owned by Tom Gorthy. Jim Gorthy appears as the owner in the 1928 Atlas. Jim put down roots in Cheyenne and Dundy Counties. He is buried at Benkelman. Eventually, both Tom Gorthy and Leslie Benedict returned to New York. Tom is at Perth Cemetery, North Bradalbin, New York. Leslie became a cemetery caretaker and is buried by his parents at Union Mills Cemetery in Broadalbin.

Marsha C. SQUIRES Magley, compiler, February 14, 2012

³ SW Y4 Section 2, Township 2, Range 39?

⁴ SW Y4 of SW Y4, Section 1, Township 2, Range 39

⁵ SE Y. of SW Yz, Section 1, Township 2, Range 39; and N Yz of NW Y., Section 1, Township 2, Range 39; and NW Y. of NE Y., Section 1, Township 2, Range 39

Pieces of History

My father, John Murray, and his parents, Ella and Charles Murray, and John's sister, Ethel Murray, came to Cheyenne County in 1908.

John and Charles Murray raised cattle. They had cows that had calves each year. They would keep the female calves and raise them up. Then when they were old enough they would breed them and they would have more calves. So that is how they built up their herd of cattle. Their herd was about 50 cattle. The male calves were kept until they were old enough to take to the sale barn and then sold. When the older cows got old they were taken to the sale barn and sold. The cows would have their calves in March and April. Then they would sell the male calves in October. They would keep one male calf to butcher for the family to eat. They raised Poll Hereford Cattle. The Poll Hereford cattle have no horns and are red with white faces.

In the summer time, the cattle would be in our pasture and eat the grass. In the winter time, the cattle would be in the corral and were fed bundles of feed. John and Charles Murray would grind bundles of feed and feed the cattle in the barn in bunks.

John and Charles Murray would use the horses to herd the cattle sometimes in the summer when they would put them in a different field.

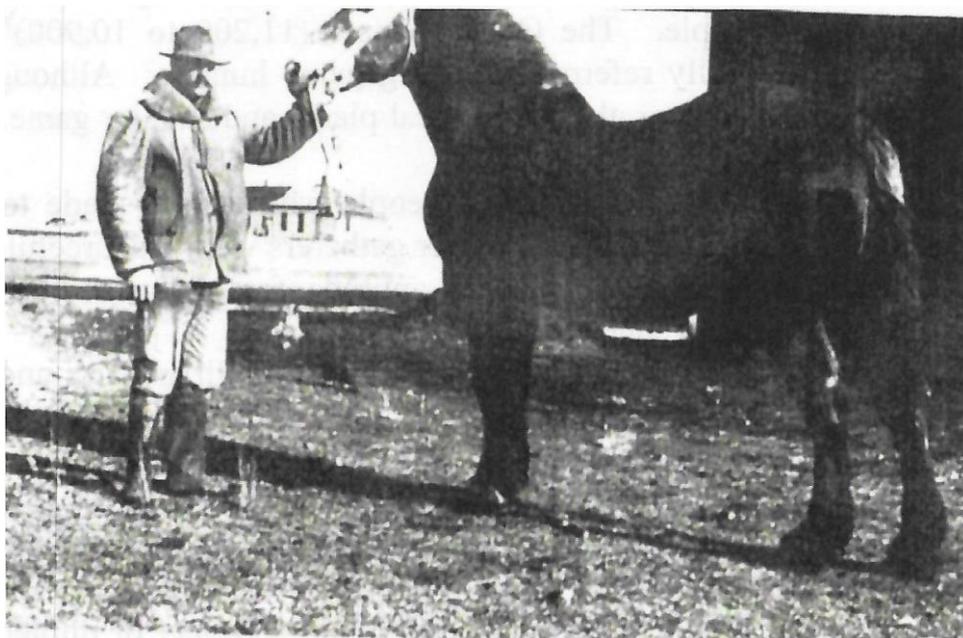
John Murray raised cattle from the time he was a young boy until he moved to Bird City, Kansas on September 21, 1981. Charles Murray raised cattle from 1908 to 1945, when he moved to Bird City, Kansas.



John Murray and his horse



Charles Murray and his horse



Another picture of Charles Murray and his horse.

Hollis DaPron

ITEMS OF HISTORICAL INTEREST

The way of life of early people in North America has been described as foraging, hunting and gathering food stuffs for sustenance.

Small band groupings, much like extended families, are known to have existed during the time of people moving into all the various areas now known as the United States.

Survival depended on knowledge of wild game habits and migration patterns and the ability to find edible wild plants. Bands moved as wild plants ripened or wild game congregated. No domesticated plants or animals are known to have existed at this time.

People undoubtedly came through the plateau region of Northwest Colorado and Southwestern Wyoming to the Great Plains to the east through a topographic corridor known as the Wyoming basin which ranges from 6500 to 7500 feet in elevation. In prehistoric times this area was a major corridor for human traffic.

It appears that people associated with the Nenana Complex in Alaska developed into the Clovis people. The Clovis people (11,200 to 10,900 years before present) are generally referred to as big game hunters. Although these people heavily relied on hunting, they used local plants and smaller game. Clovis people were quite mobile.

Clovis people were not shadowy people who simply made tools and hunted mammoth. These small bands of hunter gatherers were resourceful and technically advanced people with a tremendous aptitude for understanding and exploiting varied geographic floral and fauna resources.

Clovis points were found primarily with mammoth artifacts and Folsom points with extinct bison artifacts. Many mammoth kills were found near ancient ponds, ancient streams or river channels. Many of the kills were female, young or immature. This seemed to show that killed animals had been separated from their groups or had been bogged down in marshes or areas from which the animal could not free itself.

Animal bones found had been modified into a variety of implements including needles, awls, hammers and shaft strengtheners.

The Selby and Dutton site in Yuma County, Colorado have a record suggestive of human activity before Clovis time -- radiocarbon dating of bone collagen in the

Upper Permian loess between 17,000 and 13,000 RCY (radiocarbon years before present).

Some of the animals hunted for survival were known to have been mastodon, mammoth, camel, horses, short-nose-bear, lion, dire wolf, sloth, caribou, llama, Columbia mammoth, prehistoric elephant, *Bison antiquus*, and ice age bison. Later bighorn, elk, and deer were hunted. Fish, turtle, birds and squirrel were consumed. Seasonal plant sources used for sustenance were limber nuts, pinon nuts, acorns, walnuts, pecans, black walnuts and hickory nuts. Plants possibly were sunflower seeds, rice grass, lamb's quarter and other plants: purslane, ground cherry, amaranth, lechuguilla, stool, prickly pear leaves, persimmon, wild plums, wild grapes, rose hips, hackberries, chokecherries and buffalo berries and species of the goosefoot family – such as beet, spinach, cacti and drop seed.

Late glaciations, climatic and vegetation changes are tied to the extinction of herbivores: American mastodon, Columbian mammoth, long-nosed peccary, Harlan's ground sloth, horse, camel and giant bison and carnivores, dire wolf and saber toothed tiger as well as a host of other species.

Hopefully, someday, you will learn the wonderment in standing in a historical site and thinking of the people who lived and worked there.



How things have changed in the human beings' world.

Sources: The Pre-history of Colorado and Adjacent Areas, by Tammy Stone
Archeology of the Great Plains, edited by Raymond Woods
The Archeology of Colorado, by Steve Cassels
 The Salina Journal, February 15, 2012

Rosemary Powell

THROUGH THE LOOKING GLASS

The Sinner

With fiery eyes
dressed in jeans
booted feet
grubby hands
and a humbled heart
His rough tanned skin...
works the land
counts his head as he marvels at stars
rises with the sun and
praises the rain
He buries his sorrows in a tin...
knows of God
don't attend no church
just gets by, playing it day to day
his work is never done
The money he makes surely is thin...
he's a loner, a dying breed
out on the range he'll have his dinner
forever a cowboy
forever a sinner.

Leanna Windell

Published in The Watershed, vol. 19, 1989

Baker's literary magazine. Baker University in Baldwin City, Kansas

I Wish You Could See Me During Wheat Harvest

When the sun bums and the wind blows.
When my daddy's brow is hard and soiled.
And his days run into his nights.
When the wheat that feeds and clothes his daughters
Is there for his taking.
When the hard work is rewarded with wide fields of golden
satisfaction.

When my heart beats so fast
When I dream of the day that I can drive the big wheat trucks.

When the combines wade through the endless waves of grain;
After the sun recedes from the dark blue sky,
The faint murmur from distant headlights still cutting can be
heard.

When there is no time for lunch or dinner, only dust and the
Sound of the auger will fill their stomachs.
When my grandpa prays that another hail will pass us by.

I wish you could see me when I am most happy.
When I feel closer to God.
When the time that my dad lives for is here at last.

I wish you could see me at harvest time.

Leanna Windell

Published in The Watershed, vol. 19 1989

Baker's literary magazine. Baker University in Baldwin City, Kansas

1880 United States Federal Census - Cheyenne County, Kansas
 (all white residents)

p. 28

| Name | Sex | Age | Married Status | Work | Birth- place | Father's Birthplace | Mother's Birthplace |
|---|-----|------------|-------------------|----------------|-----------------|------------------------|------------------------|
| Thompson, Henry C. | M | 43 - 7/12 | Married | Plasterer | Illinois | | |
| Prongman, Alex M. | M | 21 - 12/12 | Single | Grocer | Iowa | Iowa | Iowa |
| Leach, Joseph | M | 27 - 1/12 | Single | Dentist | Iowa | Iowa | Iowa |
| Graham, Frank | M | 24 - 1/12 | Single | Farmer | Iowa | Iowa | Iowa |
| Brock, Jacob F? | M | 52 | Married | Cattle Raising | Germany | Germany | Germany |
| Brock, William | M | 21-3/12 | Single | Cattle Raising | Kansas | Germany | Germany |
| Christoph, John | M | 33-1/2 | Single | Cattle Raising | Germany | Germany | Germany |
| Fry, John | M | 26 - 2/12 | ? | Cow boy | Colorado | Germany | Germany |
| Kelcomb, William | M | 21 - 6/12 | Single | Farmer | Illinois | Vermont | New York |
| Steas, Romer | M | 21 - 7/12 | Single | Farmer | Kansas | Kansas | Kansas |
| ?, Henry | M | 23 - 1/12 | Single | Farmer | Kansas | Indiana | Indiana |
| Daily, Andrew M. | M | 22 - 1/12 | Single | Cow boy | Kansas | Pa. | New J. |
| Benkleman, James | M | 55 | Married | Cattle Raising | Germany | Germany | Germany |
| Dunn, George L. | M | 66 | Married | Farmer | New York | New York | England |
| Dunn, Ellen J. | F | 33 - 1/12 | Married | Wife | Illinois | Ohio | Kansas ? |
| Dunn, Calvinis | M | 11 - 1/12 | Single | (son) | Iowa | New York | Illinois |
| Dunn, George L. | M | 7 | Single | (son) | Kansas | New York | Illinois |
| Dunn, Adeala | F | 11/12 | Single | (daughter) | Kansas | New York | Illinois |
| (first child born in Cheyenne County, Kansas) | | | | | | | |
| Richards, Franklin | M | 27 | Single | Cow boy | Texas | Texas | Texas |
| Ray, Franklin | M | 28 | Single | Cow boy | Pa. | Pa. | Pa. |
| Ray, John | M | 21 | Single | Cow boy | Pa. | Pa. | Pa. |

1880 United States Federal Census - Cheyenne County, Kansas
 (all white residents)

| Name | Sex | Age | Married Status | Work | Birth- Place | Father's Birthplace | Mother's Birthplace |
|--|-----|------------|-------------------|-----------------|-----------------|------------------------|------------------------|
| Kelley, William F. | M | 29 - 11/12 | Single | Cow boy | Pa. | Ireland | Pa. |
| Davenport, William M. | M | 45 | Married | Cattle Raising | Pa. | Conn. | Pa. |
| Bateham, George | M | 27 - 7/12 | Single | Farmer | Indiana | England | Pa? |
| Bender, William | M | 14 | Single | Farmer | Michigan | Germany | Germany |
| Heston, Lucius | M | 52 - 11/12 | Married | Farmer | New York | Virginia | ? |
| Day, Samuel | M | 35 | Married | Farmer | Ohio | Ohio | Ohio |
| Day, Anne | F | 32 | Married | (wife) | Iowa | Ohio | Ohio |
| Day, Charles | M | 9/12 | Single | (son) | Iowa | Ohio | Iowa |
| Day, Andrew | M | 40 | Married | Lawyer | Ohio | Vermont | Mass. |
| Day, Sarah | F | 30 | Married | (wife) | Ohio | Pa. | Mass. |
| Day, Florence | F | 8/12 | Single | (daughter) | Kansas | Ohio | Ohio |
| (second child born in Cheyenne County, KS) | | | | | | | |
| Day, Charles | M | 32 | Single | Farmer | Ohio | Ohio | Ohio |
| Morning, James | M | 30 | Single | Cow boy | Illinois | Ohio | Ohio |
| Reich, Charles | M | 35, | Single | Cattle Rais1ing | Germany | Germany | Germany |