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Koerner's Drug, 1925, now Black Diamond Pizza & Deli. (Courtesy Washington State Historical Society, Asahel Curtis negative number 48373.)

History. It's what's for dinner!

Restaurants in historic buildings dish up heaping helpings of hospitality

IN AND AROUND OUR COMMUNITY, several restaurants that reside in historic buildings have stood the test of time and rouse an interest in our area's colorful past.

Many businesses have come and gone, but the buildings remain and continue to warm the hearts of those in search of a pinch of nostalgia with a dash of modern charm.



The Black Diamond Pizza and Deli on Railroad Avenue occupies a building built in 1893 and has been home to a variety of businesses, including a post office, the State Bank of Black Diamond, Koerner's Drug, an ice cream parlor, an art gallery, and from 1930 until 1960, **Alice Davies' Confectionery**.

With a background in construction and carpentry, owner **Mike Deicher** is personally devoted to

preserving the building's physical appearance since he purchased it in 1999.

Over the course of 120 years, the building has undergone numerous changes.

"See the really nice glass windows?" asks Mike, as he gestures toward Railroad Avenue. "One of the previous owners rented space to a guy who did glass, and he made



BULLETIN

SPRING 2013

The mission of the Black Diamond Historical Society shall be the discovery, preservation, and dissemination of the history of Black Diamond and environs, as it relates to King County and the State of Washington.

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Black Diamond Bulletin invites articles for publication. Articles may be edited for style, length, and clarity. Please contact the editor if you wish to submit an article. BlackDiamondHistory@comcast.net

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HOURS

Thursday, 9 a.m. to 4 p.m.
Saturday & Sunday, 12 to 3 p.m. (winter);
12 to 4 p.m. (summer)

Signs of the times

A MESSAGE from the EDITOR



**KEN
JENSEN**

A business sign means more than just hanging out the proverbial “shingle.” There’s always a story. Case in point. On the cover we find the **Koerners—John and Walt**—posing in front of their drug store in 1925. One of the signs on the building is for United Cigar Stores Co. Turns out that cigar franchise was a real boon for the Koerners—and for Black Diamond, too—as John Koerner reported in the September 1922 *Pacific Coast Bulletin*: “I have been successful in securing the [United Cigar] franchise for the sale of its brands of cigars in Black Diamond. This enables me to sell anything and everything sold in any of its 2,500 stores at the same price they do. I feel quite elated as I believe I am the only dealer in the United States located in a town the size of this that has its agency.”

When **Alice Davies** took over the building, “Koerner’s Drug” was replaced with a Confectionery/Pepsi-Cola sign. But if you look closely at the photo on page 12, the faded lettering of Koerner’s is still visible as is the lettering for the post office. It seems that a fresh coat of paint wasn’t a priority for Mrs. Davies, what with the Great Depression, World War II, and all.

Signs are everywhere in old photographs—and sadly, most are lost to posterity. Signs like that of the Krain Tavern, for instance. Or the Jersigold Ice Cream sign that hung from the Diamond Café, a building better known today as the Black Diamond Museum.

But one sign that’s still around is the one for The Dinner House, though it’s now on the side of Mama Passarelli’s building. **Ginger Senecal** points out that it too tells a story, as you’ll discover in **Frank Hammock’s** article on restaurants in historic buildings.

Turns out that The Dinner House was so named because it served, well, dinner, while the Black Diamond Bakery served breakfast and lunch. Seems simple enough.

I hope you’ll enjoy what’s on the menu in this issue of the *Bulletin*.

— Ken

BlackDiamondHistory@comcast.net



Note: If you’re wondering when your society membership expires, please check the date on the last page, near your address.

Errata: The date of the fire that claimed the Selleck school was January 3, 1930, not 1929 (see Winter 2012/2013, page 9).

Upcoming events, project updates, and volunteers

Hello society members! First on the agenda is an update of the events that will be held or are sponsored by the Black Diamond Historical Society.

The **General Membership Meeting** will be Sunday, **April 28**,

A MESSAGE from the PRESIDENT



**KEITH
WATSON**

at 1 p.m. at the Black Diamond Museum. The meeting, which is open to the public, will feature a coal mining film from the 1930s.

We'll also look at items used by miners and examine

how they lived and earned a living.

Bring the kids and family. Refreshments will be served.

The **Black Diamond School Reunion** will be Wednesday, **June 5**, at 11 a.m. at the Black Diamond Community Center. This annual luncheon, organized by the historical society, is for students who attended school in Black Diamond.

Be sure to join the fun and reconnect with former classmates and acquaintances. If you'd like an invitation, please contact the historical society.

Welsh Day will be Saturday, **June 8**, at 1 p.m. at the Black Diamond Museum.

We celebrate the founding of



The memorial will feature a cascading wall with a life-size bronze coal miner statue surrounded by a paver walkway. If you'd like to purchase a paver to honor a loved one, a coal miner, or if you'd like to show your organization's support for the memorial, contact the historical society at 360-886-2142 or Museum@BlackDiamondMuseum.org.

Black Diamond in 1882 by the Black Diamond Coal Company, which moved north from the coal mining town of Nortonville, California. The majority of these folks were Welsh, but there were also several Italian families who made the trek from California.

Former President **Alan Upshall** of the Puget Sound Welsh Association will be taking us on a travelogue of Wales.

Refreshments will be served.

Miners' Day will be Saturday, **July 6**, on Railroad Avenue in Black Diamond.

Festivities start at 9 a.m. with the 5K Diamond Classic running and walking race.

Railroad Avenue will be closed for the day. Attractions will include live bands, old-time fiddlers, a dunk tank, a fishing pool for kids, and vendor booths on both sides of the street.

Food will be available at the Black Diamond Bakery, the Smokehouse & More, and the Eagles.

This Miners' Day event will be very special for the historical society, as there will be a ribbon cutting for the Washington State Coal Miners' Honor Garden by Black Diamond Mayor **Rebecca Olness** and other dignitaries at 1 p.m.

The life-size bronze coal miner statue is the work of sculptor **Paul**

PRESIDENT, *continued next page*

PRESIDENT,

continued from page 3

Crites, who will be on hand to chat about his creation.

The statue will stand on a large granite pedestal and will represent the coal miners, loggers, railroad workers, and others who helped build the coal mining communities of Washington.

A 28-foot-long granite wall will feature the engraved names of the 1,100 coal miners who perished in the coal mines of Washington. Four granite benches have been purchased by donors to honor these miners—and their families—who lived to tell their tales.

The honor garden will be paved with hundreds of bricks containing personal messages that honor people, families,

organizations, businesses, and towns.

Thanks to those of you who've donated your time and money to this project.

Fire truck restoration. Joe Androsko and a wonderful group of volunteers and donators are hard at work restoring the former

Black Diamond Ford fire truck.

There is much to be done, and we really appreciate your donations to accomplish this task.

Museum greeters. The Black Diamond Historical Society invites you to become a greeter at the museum on one weekend day a month.

We have openings on Saturdays and Sundays from 12 to 3 p.m. Join other members who love to greet visitors from all over the world—all you need is a smile!

Please contact me at 360-886-0778 or kcwdoc@comcast.net. This is a very rewarding volunteer position.

Volunteers. Thanks to all the volunteers who help keep our history alive. We have a working board of



PHOTO: JACK SPERRY

Do you have your memorial garden paver?

Thousands of men and their families worked to establish communities in and around the coal mines of Washington State.

The Black Diamond Historical Society is privileged to be building the Coal Miners' Honor Garden, which will be located on the grounds of the Black Diamond Museum.

The garden will honor the memories of the 1,100 Washington State coal miners who perished in mines from Bellingham to Burnett, from Roslyn to Ravensdale, from Carbonado to Centralia, from Renton to Ronald, from Fairfax to

Franklin, and all points in between.

The garden is a place for peaceful thought and remembrance of all the men and families who composed the population of so many coal-producing communities starting in the mid-1800s and continuing into the mid-1980s.

Hundreds of people have donated their time, money, and equipment to make this possible. Still others have donated donation paver bricks with the donor's

personal inscriptions.

One of the granite pieces will be inscribed with the coal miner's prayer as seen at right.

Donation paver bricks are easy to order and are only \$100 each. Contact the historical society for more information.



directors who really have a passion for accomplishing our objectives to discover, preserve, and disseminate knowledge about the history of the town of Black Diamond and the surrounding area of King County and the state of Washington.

Museum grounds. Thanks to **Katherine and Tom Daniels, Judy and Keith Watson, Gomer Evans, Don Mason,** and **Tom Noller** who take care of our flower gardens and grounds. A special thanks to **Palmer Coking Coal Co.** and **Bill Kombol** for the good deal on Beauty Bark, which really helps keep the weeds down.

Thanks to Jennifer Jensen. Jennifer has been a life saver, donating her time to help solve the museum's computer issues and directing us as we digitize our photographs and data. A great big thank you, Jennifer!

New recording secretary. It's my pleasure to announce that **Alison Stern** has volunteered to become the historical society's recording secretary. She has been in training for the last several months and is a very positive presence.

Thank you, Alison, for taking on this important position.

Need corresponding secretary. We're looking for an individual to volunteer as the society's corresponding secretary.

This position requires skills in using our computer to maintain the membership file, collect all dues and transmit them to the treasurer; prepare and transmit all correspondence of the society;



Coal Miner's Prayer

Take a look at these hands, Lord.
They're worn and rough.
My face scarred with coal marks. My language is tough.
But you know in the heart lies the soul of a man.
Who toils at a living that few men can stand.

There's sulphur and coal-dust and sweat on my brow.
To live like a rich man — I'd never learn how.
But if you've got a corner when my work is through.
I'd be mighty proud to live neighbors with you.

Each dawn as I rise, Lord, I know all too well
I face only one thing — a pit filled with Hell.
To scratch out a living the best that I can.
But deep in this heart lies the soul of a man.

With black-covered faces and hard calloused hands,
We ride the dark tunnels, our work to begin.
To labor and toil as we harvest the coal.
We silently pray, "Lord, please harvest our souls!"

Just a corner in Heaven when I've grown too old.
And my back it won't bend, Lord to shovel the coal.
Lift me out of the pit where the sun never shines,
'Cause it gets mighty weary down here in the mine.

But I'd rather be me, Lord, Tho'no riches I show,
Though tired and wary, I'm just glad to know
When the Great Seal is broken the pages will tell
That I've already spent my time in Hell.

Author Unknown

give notice of all meetings; and be in charge of all society and board administrative papers, books, and records (other than financial records).

This is a position that requires a lot of time and dedication. It's a rewarding position in that you are

able to become acquainted with the fine membership of the society. Please give me a call at 360-886-0778 if you want to be considered for this position.

— Keith
kcwdoc@comcast.net

RESTAURANTS

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those on the premises. The original windows are the ones that go all the way across the top.”

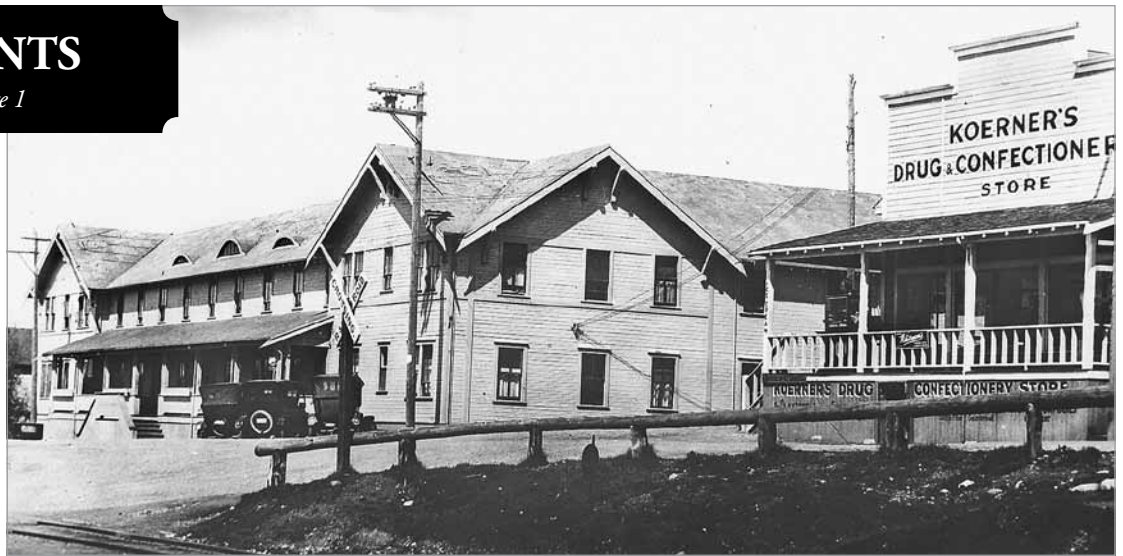
Another of the changes to the building is the second floor dwelling.

According to Mike, “When the building was built, it wasn’t meant to have a room upstairs, and you can tell by the way they built it—it was just the attic.” Along the way a previous owner added 2 x 12s to the ceiling joists to carry the added weight. “Word to the wise is,” he jokingly adds, “don’t put anything really heavy up in that room.”

Over time, Mike intends to install the original porch posts, recently found lying beneath the existing porch, as well as 5 ½-inch lap siding that once clad the building’s exterior.

In the 1930s the building had one of the few working phones in town. A call would come in and someone was sent to retrieve the person for whom the call was intended.

The building also had an emergency siren on the roof—the same one that’s now on display at the museum—and when a fire call came in, Alice Davies would sound the alarm and folks would run for the fire carts.



PHOTOS: BOB DOBSON

Top: The 67-room Pacific Coast Company Hotel was across Baker Street from Koerner’s Drug and Confectionery, and is now the site of the Eagles. Left: Restaurant owner Mike Deicher—also a part-owner of the Green Bay Packers—is a man in love with his community and the preservation of its history. Middle: The original, walk-in vault used by the Bank of Black Diamond now serves as a storage room. The vault door still has the original lettering on the outside. Right: The stove is a replica of the one that graced the building when it was Alice Davies’ Confectionery.

Various paraphernalia, both old and new, hang on the walls and from the ceiling—ranging from a picture of the Beatles to photos of the building’s historical past.

Other artifacts on display that remind visitors of a long ago era include an original, elongated wooden ice refrigerator that now serves as the front counter just inside the main entrance. In the back, forming part of a bar-style seating area, stands a back bar—installed by the Koerners—with

a central mirror and two large wood-crafted pillars on each side.

“You feel like you’re getting hugged when you walk in here and look at the old ceiling and walls,” said Mike.

Black Diamond Pizza & Deli is located at 32700 Railroad Avenue, Black Diamond. For more info, go to www.BlackDiamondPizzaandDeli.com. Hours are Wednesday through Saturday, 11 a.m. to 7:30 p.m. Phone: 360-886-9217.

The Black Diamond Bakery—built in 1902 by **Willard (Bill) Hadly**—has occupied the building since its construction, but now includes a restaurant, creamery, gift shop, and coffee shop.

Seoung and Moon Bang, who purchased the bakery in 2007, have continued a century of tradition, especially when it comes to the original baking process for its famous breads in the bakery’s wood-fired brick oven.

At the front counter, the original bread shelves still stand where customers can select and purchase bread that’s made daily in the old oven.

“Moon maintained everything that was good and positive and great about the menu,” said assistant **Terry Kuehn**. Moon even hired a Belgian baker to produce a greater variety of baked goods such as éclairs and Russian pretzels to go with the donuts, cinnamon rolls, and more.

But for this business, the oven is the nostalgic timepiece that still marches on in spite of the additions made to the building and even a noticeable crack from an earthquake.

“Bakers get here at 2 o’clock in the



Owner Moon Bang helps a customer in front of the bakery’s original bread shelves. (Photo: Bob Dobson.) At left is the Black Diamond Bakery, circa 1912. Standing at the door are Aurelia Minaglia and Jack Evans. Eldon Lapham is by the horse (Photo courtesy of Victor Evans.) Bottom: Antique scale from the bakery. (Photo: Bob Dobson.)

morning to bake bread in it, and use the same recipes, too,” said Terry. The brick oven used to be outside but it was later enclosed, added Moon.

According to Terry, “[The bakers] put the firewood in before they leave in the afternoon and by the time that they get there at 2 o’clock, it’s all burnt down and the bricks are real hot and ready to go.”

“Popping hot,” said Moon.

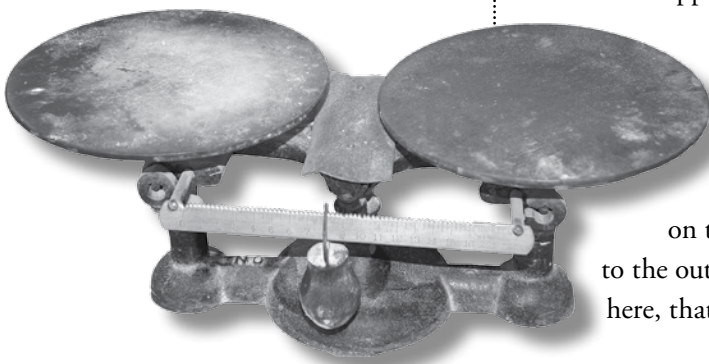
To the right of the old brick oven, Moon and Terry pointed to a metal trough located on the floor that leads to the outside. “From down here, that’s where the logs are

brought up,” said Terry. Moon added that alder used to be the firewood of choice to ensure a steady burn in the old brick oven, but such wood is hard to come by nowadays. Other types of wood are now being used.

People come from miles around to take home a loaf or two of the bakery’s homemade bread for which it’s known.

The Black Diamond Bakery is located at 32805 Railroad Avenue, Black Diamond. For more info, go to www.BlackDiamondBakery.com. Hours are 7 a.m. to 9 p.m. daily. Phone: 360-886-2235 and 360-886-2741.

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RESTAURANTS

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The Krain Corner Inn, about 5 miles south of Black Diamond, was built in 1916 by Slovenian immigrant **Frank Pogorelc**.

It occupies a building that started as an ice cream parlor and candy counter and was later converted into a tavern. The restaurant, serving breakfast, lunch, and dinner—along with an antique shop—came later.

The restaurant and the nearby Holy Family Krain Cemetery are about all that remains of Krain, which means “at the foot of the hills.” The town, which dates to the 1880s, once included a general store, church, school, and community hall.

Karen Hatch, who’s owned the restaurant since 1991, is a wealth of knowledge about the building and the surrounding area—and she enjoys sharing it.

“When we [along with late husband **Glenn**] bought the building, it was strictly a tavern and we had 12 people who came every night.”

The original building used to be in about the middle of the Enumclaw-Black Diamond Road. “The whole building was put on great big logs and rolled over [to its current location].” And those logs are still there under the foundation—discovered when Karen had to have some plumbing repaired a few years back.

Interestingly, numerous bottles of liquor were found during the move,



Enter the Krain Corner Inn and you’ll notice right off that the walls are covered with articles, photographs, historical tidbits, handmade doodads, and antiques that give this place a feel that one has just stepped back in time. Owner Karen Hatch (left) is a wealth of information and fun, and will explain any of the multitude of objects on display (Photos: Bob Dobson.)

hidden under the foundation, and are still there today—deliberately left for their historic significance.

Yet the building itself, coupled with the many photos and paraphernalia inside, is like a museum—and the stories of the place are what stand out.

“They used to ride horses straight through the building, and it used to be a lot of fun for them,” she laughs. “They,” as she points to one of many black and white pictures that adorn the interior of the restaurant, are a few men standing at a bar.

“The reason those men are standing is because as long as they could stand, they could drink. Otherwise they had to leave.”

For Karen, the Krain Corner Inn—which received historical status in 2011—proudly serves up a mixture of nostalgia and history with each plate that her family-oriented staff delivers. And for the stories, there’s no charge.

Krain Corner Inn is located at 39929 264th Avenue SE, Enumclaw. For more info, visit its web sites, www.KrainCornerInn.com or www.facebook.com/KrainCornerInn. Hours are Monday, 8 a.m. to 2 p.m.; Tuesday – Thursday and Sunday, 8 a.m. to 8 p.m.; and Friday and Saturday, 8 a.m. to 9 p.m. Phone: 360-802-0484.

Mama Passarelli's occupies a building that was constructed in 1922 by **Victor Gattavara** in the Morganville section of Black Diamond, back when the 1921 coal miners' strike was still fresh news.

It began life as a general store and was later converted to the Morganville Tavern. Then in 1979, the **Salvatori family** made it into The Dinner House with a 1930s ambiance.

Current owners **Harvey and Ginger ("Mama" Passarelli) Senecal** took over ownership in 2004 and gave it a more personal touch.

"Legend has it," Mama recalls about the restaurant's humble beginnings, "that the people who were gonna open this as a restaurant were friends with the people who owned the bakery. So [the bakery] did breakfast and lunch, and here they were going to do just dinner. So that's how it got the name, The Dinner House."

Mama makes it a point to come out and chat with each and every person who dines in her restaurant.

"You're not a number, eat, and get the heck out. That's not the way I want it," said Mama. "This is a place for families and I want to make a difference in the community."

Mama still has the original Dinner House sign as well as a cracked glass mug from the tavern with the words "Morganville Tavern, Silver Dollar Bar, Black Diamond, Wash." emblazoned on the front.

"I will never wash that mug," she said, to preserve it.



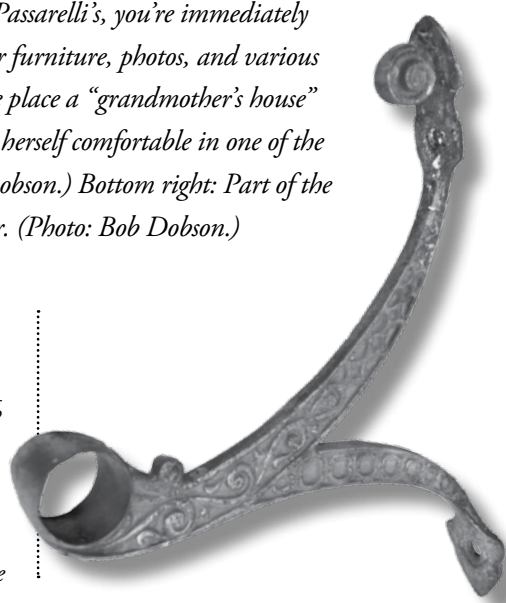
Top: Owner Ginger Senecal stands next to the door of her restaurant. (Photo: Bob Dobson.)

Left: Gattavara's store in Morganville, now the home of Mama Passarelli's, was built in 1922. Right: As you walk into Mama Passarelli's, you're immediately struck with an ambiance of antiques, older furniture, photos, and various mementos from a bygone era that gives the place a "grandmother's house" feel to it, said Ginger. Here Mama makes herself comfortable in one of the chairs next to the fireplace. (Photo: Bob Dobson.) Bottom right: Part of the footrail from the Morganville Tavern's bar. (Photo: Bob Dobson.)

Mama remembered a time when an elderly granddaughter of the Gattavara family came in one evening to see the old place.

The woman told a story of a time when Mrs. Gattavara would

RESTAURANTS, continued next page





Unlike its rowdy past as a tavern where patrons were served at the massive bar as long as they were able to stand, the Krain Corner Inn now offers antiques for sale in addition to its family-style meals. (Photo: Bob Dobson.)



The Gattavaras operated the store on the main floor and lived in the home's second floor. This November 27, 1939, photo is courtesy King County Assessor Property Card collection, Washington State Archives, Puget Sound Branch.

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collect money from the coal miners. She'd then give it to a Catholic nun, who came out to Black Diamond about once a month to have tea, for a hospital.

For Mama Passarelli's, the service is about compassion and kindness—reminiscent of Mama's philosophy: "Warming the world one bowl at a time."

Mama Passarelli's is located at 24306 Roberts Drive, Black Diamond. For more information, visit www.MamaPassarelli.com or www.facebook.com/MamaPassarelli. Hours are Thursday through Saturday starting at 4 p.m. Phone: 360-886-2524.



If these old buildings could talk, what anecdotes would they reveal about the life and times and businesses that have graced their antiquated floors? Perhaps the answer lies in the residents who made the places they once were into what they are today.

Residents like the late **Ruby Favro-**

Androsko-Keeney, who recently passed away at the age of 105 and worked in the Morganville Tavern as well as the Black Diamond Bakery.

She and so many others provide that resonant trace from a bygone era that for them was routine, and to us has become nostalgic.

These and many other encounters



The best thing mined in Black Diamond these days is bread—slow-baked in a 100-year-old wood-fired brick oven. Bread lovers come from miles around to the Black Diamond Bakery for its fresh-baked bread. (Photo: Bob Dobson.)



Mama Passarelli stands next to the former Morganville Tavern's back bar. The tavern's trademark 22-foot-long bar, inlaid with 400 silver dollars, was stolen in 1977 and never recovered. (Photo: Bob Dobson.)



Left: Black Diamond Pizza & Deli owner Mike Deicher was a good sport as he helped us recreate the famous 1925 Asabel Curtis photo on the front cover. (Photo: Bob Dobson.)

Right: This June 22, 1925, photo of the Black Diamond Bakery was also taken by famed Northwest photographer Asabel Curtis. Doug and Shari Weiding added wings on each side of the historic building after purchasing the bakery in 1985. (Photo courtesy of the Washington State Historical Society, Asabel Curtis negative number 48371.)

Bottom: The original Krain tavern and boarding house, circa 1900. Constructed in the 1890s, the building was torn down in 1907.



can be discovered for yourself if you take the time to visit these marvelous dining places and the buildings that they occupy. And if you happen to have an old photo, story, or memento, bring it along during your visit. The owners would be honored to share the memory with you—and who knows, you too might detect a trace of that

resonance lurking within the layers of time still hidden inside these historic structures.

If only they could speak...
— Frank Hammock
hammockfnn785@comcast.net

The Confectionery

Alice Davies had 60+ penny candies to choose from

It's the children, many now in their 70s and 80s, who remember **Alice Davies**, the proprietor of the Confectionery. They'd flock to her store, located across the street from the museum, to buy penny candy—often with just a single penny to spend.

The various candies were displayed on top of a long display case. After you made your choice, Alice would put your candy in a small paper bag

A PIONEER family ALBUM



JOANNE MATSUMURA

in exchange for your penny. But there wasn't much time to make your choice—especially if you wanted to catch the free movie at the Show Hall after school on Thursdays.

At other times children lingered—it wasn't easy to choose from the more than 60 penny candies.

The lucky ones were those walking along with **Alton Botts**, the brother of **Dr. H.L. Botts**. Alton would share his pennies with the children—sometimes up to 3 pennies each—but then it was even harder to decide what to buy.

Alice's son **Ior** once said that “the kids would come in and stare for a long time to decide how to best spend their penny.” Would it be Dubble Bubble gum, jawbreakers, or candy buttons? Licorice whips, Nik-L-Nips,



Top: The Confectionery, circa 1940, with the emergency siren, now on display at the museum, on the roof. The Show Hall is at right.

Above: David McCrindle, Alice's grandson, on the front porch of the Confectionery. (Photo courtesy of David McCrindle.) Right: Alice was a short, endearing lady whose gray hair was always worn in a rolled bun toward the back of her head, and wearing a typical housedress and a simple apron,” remembered Lou Draghi. (Photo courtesy of David McCrindle.)

or Black Jack Gum? Or Slo Poke suckers, U-NO bars, or Boston Baked Beans?

Today these candies are called “retro,” and many of the recipes are different, but according to **Donald**

“Doc” Botts, “the sweet memories never change.”

If you were lucky enough to have a nickel you could get a Baby Ruth, a roll of Neccos, or an ice cream cone. **Muriel Waldo** and **Beth Van**

Buskirk, Doc's sisters, used to sing the popular advertising jingle: "I scream, you scream, we all scream for Auburn Ice Cream."

And if you didn't have any money, enterprising kids like **Lou Draghi** found a way to earn it: by gathering beer and pop bottles in his wagon and delivering them to King's Tavern for cash. "I felt rich and would immediately traipse across the road to the Confectionery to buy candy, kites, and marbles," he said.

Lou needed a few more pennies than most kids. That's because his dog Skippy was always waiting on the porch, drooling for his Sugar Daddy candy. And he wasn't just satisfied with licking it; instead he would bite it and get the candy stuck in his teeth...every time.

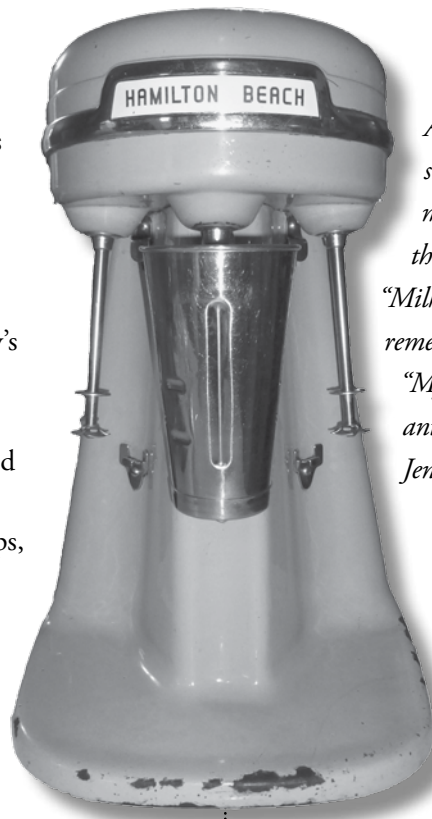
David McCrindle, Alice's grandson, was tasked with cleaning up all those candy wrappers strewn

about the outside of the building. He also remembers Alice wrapping the pennies and nickels in rolls and then using them to buy cigarettes and tobacco for the store.

The Confectionery's décor didn't change much over the 30+ years that Alice owned it. There were display cases, ice cream scoops, and glass containers for nuts and syrups and ice cream sundaes.

There were also a couple of booths by the stove and stools at a counter that made screeching sounds, remembered Lou. Alice would order me to "stop twirling around."

"Alice always had a very positive



Alice purchased this 1940s state-of-the-art milkshake machine that could mix three shakes at a time.

"Milkshakes were 35 cents," remembered Lou Draghi.

"My mouth would water in anticipation." (Photo: Ken Jensen.)

attitude and a song in her heart," wrote her son Ior. "Thank you for giving her a place in the museum,"

he added—referring to the candy counter at the front desk named in her honor.

— JoAnne
pine2tree@earthlink.net

Alice and Evan purchased the Confectionery in 1930

Alice Sloan was born in Maidens, Ayrshire, Scotland, on December 23, 1887, and immigrated to Newark, New Jersey, about 1910. She met **Evan William Davies** on the ship over and the two were married June 1, 1914, in Seattle.

They had two children, **Hanna Love** and **Ior Davies**. They lived near the Black Diamond baseball field in a house the Evan helped build, but were forced to move to Morganville during the 1921 miners' strike.

Alice and Evan purchased the Confectionery from **Grover Curtis**

in 1930, and Alice operated it until she retired in 1960, long after Evan passed in 1935.

"I'll live here the rest of my life. The people of Black Diamond have been so wonderful to me, so I want to spend the rest of my days with them," she told a reporter in 1961.

The Labor Day Committee honored Alice that same year with the Citizen of the Year award.

She passed away in 1966 at the age of 78.

Those who remember her say that she left the world a better place for having lived in Black Diamond.



Alice Sloan Davies was born in Scotland on December 23, 1887. (Photo courtesy of David McCrindle.)

Famous chef, TV personality traces his family tree through Black Diamond

Mario Batali, celebrated chef, writer, restaurateur, and media personality, was born in Seattle in 1960, one of **Armandino** and **Marilyn Batali**'s three children. But did you know that his grandmother, **Leonetta Merlino**—perhaps the one person who most influenced his cooking—was born right here in Black Diamond in 1902?

Mario's father—a man who's experienced a great deal of success in his own right, first at Boeing and then as the owner of Salumi Artisan Cured Meats in Pioneer Square—did. Leonetta was his mother.

According to Armandino, family patriarch **Angelo Merlino** arrived in Black Diamond in 1896 from Taranta Peligna, Italy, to work in the coal mines. His first wife, **Antoinetta**, joined him six months later in 1897. **Ubaldo**, their first child, was born here in 1899, followed by **Carmella** in



Pictured above is Dana Batali, Leonetta Merlino Batali, Mario Batali, and Armandino Batali. Leonetta passed away in 1994. Lower-left: Angelo Merlino, the family patriarch, was a Black Diamond coal miner, ca. 1900. (Photos courtesy of Armandino Batali.)

1900, and Leonetta. **Attilio** and **Annie** followed in 1904 and 1908, respectively.

Angelo, however, soon tired of not being able to eat good pasta, meat, and salami, so he moved the family near Seattle's International District where he opened the Metropolitan Grocery. In the 1920s, he moved the business, then known as Angelo Merlino & Sons, strategically across the street from the old immigration building.

"A lot of people came through there and the first thing they found was an Italian store importing Greek and Jewish and Turkish products, plus Italian," said Armandino. "[Angelo] had instant access

to people coming into the county. Smart guy. He built up quite a business."

In fact it was a business that Angelo operated for half a century until his death in 1957, and one that his sons continued to run into the mid-1970s. And though Merlino Imports is no longer associated with the family, it's still in business today.

Food, you see, has always played an important role in the Merlino and Batali families.

"We were a family of cooks," said Armandino. "My mother and father, **Armando Batali**—who too was born into a coal mining family in Butte, Montana—were great cooks... together," he added.

"The memories the kids have is going to grandma's and all the food



that was always on the table: some antipasto, some salami, and cheese and bread. You went to the first course—maybe a soup, probably a soup—because she loved soup. The second course would be pasta. You thought dinner was over and then you had four more courses of meat and everything else! They remember that.

“They remember the fun, the bantering around the table. The whole social life was around the table.”

Mario, in an interview on PBS’s *Faces of America with Henry Louis Gates, Jr.*, said that his grandmother’s ravioli “were amongst the greatest single things that were ever experienced in our lives. And she had a count. And it’s legendary among my entire family. You got, and I’m not sure.... I don’t remember the number anymore. It was either eight, nine, or eleven—and that was all you got.”

Armandino remembers. “She would limit them each to nine. If they ate more than nine they wouldn’t eat anything else. That’s a great memory for the kids.”

The ingredients for her ravioli included Swiss chard and sausage, and it was often served with oxtails.

“When our neighborhood friends would come over and hear what we were having, they thought we were the weirdest people in the world because they were still buying sliced turkey and putting it on white bread,” Mario told Henry.

Armandino’s job at Boeing took the family to Spain in the late 1970s. During vacations, the family traveled throughout Europe and learned about enjoying food, the quality of food, and service.

“Everything relied on food in our family.”

And so it only seems logical that Mario would become a chef, a craft he honed while living in Italy for

three years. But in the early 1980s cooking still wasn’t “hip”...yet.

“Cooking was kind of the last thing you did when you got out of the military before you went to jail,” Mario joked with Henry. “It was the lowest-common-denominator job. Everybody could peel potatoes.”

And so the family tradition lives on.

“He [Mario] always remembers his grandma—all our kids do. They talk about grandma and grandpa and their food,” said Armandino.

“Whenever we get together, we always light a candle for grandma and grandpa in the corner so that the memory is not forgotten.”

— Ken Jensen

For more information about the Batali family, go to:

www.mariobatali.com

www.salumicuredmeats.com

www.mariobatalifoundation.org

Mario Batali’s grandmother’s ravioli

FOR THE RAVIOLI:

Kosher salt
2 tablespoons extra-virgin olive oil
2 large red onions, sliced
1 pound sweet Italian sausage (crumbled)
1 bunch red Swiss chard, cut into ½-inch ribbons
1 cup fresh ricotta
½ teaspoon freshly grated nutmeg
Freshly ground black pepper, to taste
Pasta sheets

FOR THE OXTAIL RAGU:

5 pounds oxtail, cut into 2-inch thick pieces
Kosher salt and freshly ground black pepper
6 tablespoons extra-virgin olive oil
Flour, for dredging
2 medium onions, sliced ¼-inch thick
4 cups red wine
2 cups brown chicken stock
2 cups basic tomato sauce
2 tablespoons fresh thyme leaves
Pecorino Romano, for grating

PREPARATION:

Go to ABC TV’s *The Chew* web site: beta.abc.go.com/shows/the-chew/recipes/Grandma-Ravioli-Mario-Batali



In memoriam

Gone but not forgotten

Dorothy Darnell

Cosgrove, a society member since 2011, passed away October 9, 2012, at the age of 87. She was born in Curryville, Missouri, on July 25, 1926, to Howard and Mattie Darnell.

While living in Minneapolis she met William Cosgrove, who had lived in Black Diamond. Dorothy, or “Dot,” married William in 1951, and they raised two daughters, Sue and Catherine.



The society is appreciative of the contributions of William and Dorothy Cosgrove and of the Cosgrove family during those early years of the 1920s.

Dorothy is survived by husband William, daughters Sue and Catherine, grandchildren and great-grandchildren.

Maxine “Nettie” Niles

Gamba, a lifetime society member for 24 years, passed away February 24, 2013, in Renton at the age of 95. She was born December 30, 1917.

Maxine attended school in Black Diamond and was a member of the high school alumni.

She is survived by daughters Antonette Nelson and Rose Marie Carnefix, sons Anthony and Timothy, and many grandchildren, great-grandchildren, and two great-great grandchildren.

Maxine was preceded in death by her son, Rodney. She will be missed by her loving family.



Junette Quist Larson,

a society lifetime member since 1998, passed away on December 20, 2012, at the age of 94. She was born in Thief River Falls, Minnesota, on June 1, 1921, and came to

Washington in the early 1940s.

She served the society as a volunteer and was a frequent donor of her exquisite needlework—some of which is exhibited in the museum’s country kitchen.

Junette is survived by daughters Julie Chamberlin and Susan Kinzer, grandchildren, and great-grandchildren.

She was preceded in death by her husband Melvin and son Curtis and was followed in death by her daughter, Diane Larson, in January 2013.

Josephine Gertrude

Remsche Long, a society member since 2002, passed away December 31, 2012, one month shy of her 100th birthday.

“Jo” or “Josie” was born January 20, 1913, to Austrian immigrants Jacob and Cecilia Remshe.



Ruby Favro Androsko Keeney

A centenarian and honorary lifetime member of the society, Ruby passed away on January 4, 2013, just short of her 106th birthday.

She was born in Black Diamond on February 2, 1907, to Joe and Mary Hainaut Favro, joining sisters Louise and Elvira and half-brothers Frank and Emil.

Ruby was a longtime resident of Black Diamond and Enumclaw.

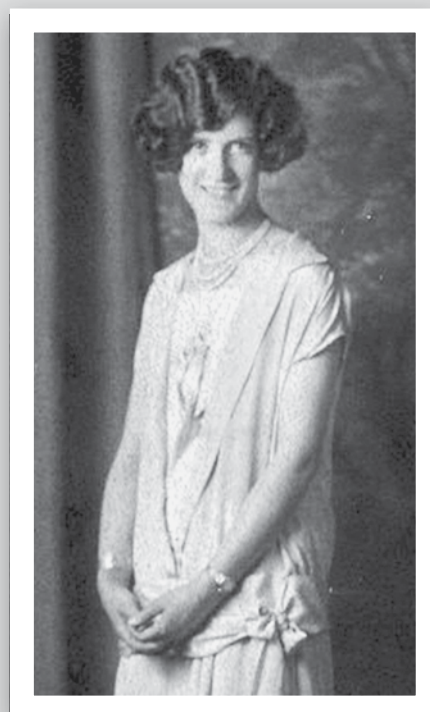
A 1926 graduate of Black Diamond High School, she married Steve Androsko in 1927 and they had two children, Joe and Joanne—who died at birth. Steve

preceded her in death in 1962.

Ruby’s second husband, Lee Keeney, whom she married in 1965, also preceded her in death in 2009.

Ruby lived life with a pioneer spirit, strength, and perseverance. She worked at the Black Diamond Bakery, Weyerhaeuser (where she sorted lumber) and retired as the head cook at Rainier State School in Buckley.

She is survived by son Joe Androsko, Sr., daughter-in-law Sally Androsko, stepdaughters Vicki Harp, and Dorothy Copper, and stepson Edward Sellers, with many grandchildren, great grandchildren and great-great grandchildren.



Josephine, with sisters Sally and Ann and brother Ed, grew up in Black Diamond.

She attended the schools in Black Diamond and was a member of the high school alumni.

She married Conrad Long in 1939, and they had a daughter, Betty Jean.

Aside from their raspberry farm in Puyallup, Josephine was a school bus driver for 20 years for the Puyallup School District—their first female driver.

The society appreciates her contributions, support, and interest during the years of her membership.

She is survived by daughter Betty, brother Ed, sister Anne, grandchildren, and great-grandchildren.

Her husband, Conrad, and sister Sally preceded her in death.

A wonderful, sweet lady who touched many lives, she will be missed by her family.

Jeanne Young Maier, a society member, passed away on March 25, 2013, at the age of 84.

She was born January 28, 1929, in Kansas.

Jeanne served the society beginning May 2007 as an

experienced greeter from the U.S. Bear River Migratory Bird Refuge in Utah.

Her hospitality and warmth in greeting visitors was a natural for her, and she enjoyed welcoming them to the museum.

Jeanne and Beth Van Buskirk were team greeters, every third Saturday.

She is survived by sons Harold, Mike, and Tom. Her husband, Red, preceded her in death.

She will be missed and not forgotten.



Frank Leonard Roulst, a society member since 2001, passed away January 30, 2013, at the age of 96.

He was born August 23, 1916, in Black Diamond to Frank and Ethel Roulst and grew up with five brothers.

He was a cousin of BDHS member Ruth Ayers Hofto, who is soon to be 103. Longevity runs in the family.

Frank served his country with the U.S. Navy during World War II. He enjoyed the outdoors—hunting and fishing—and was a good steward when out in the woods.

The society is appreciative of Frank's contributions to many society events and of his interest in our work.

He is survived by wife Eleanor, sons Frank and Ken, daughter Barbara, and several grandchildren.

Frank will be missed and remembered.

Thanks for the memories

Rose Camerini

August 10, 1916 – January 30, 2013

Mother of Donald Camerini

Marilyn Carkin

June 25, 1936 – January 11, 2013

Daughter of Ernest & Alice Moergeli

Eugenia Dukowitz

January 20, 1934 – February 11, 2013

Sister of Roy Atemboski

Michael Harris

Nov. 6, 1955 – February 27, 2013

Resident of Ravensdale

Ervin "Dale" Mackie

Passed away February 16, 2013

Former Kangley firefighter

John Louis Zumek

April 30, 1946 – December 8, 2012

Husband of Judy Rae Hobbs Zumek

In through the out door



PHOTO: BOB DOBSON

The historical society would like to thank Dan Drllевич of the Maple Valley Millwork Outlet for his generous donation of a new door for the museum. It took a bit of trimming by Steve Israel, but the design fits right in with the old style of the building and now looks like it's always been there.

Donations

We wish to thank the following for their generous donations to the Black Diamond Historical Society, a 501(c)(3) non-profit organization. All donations are tax-deductible as allowed by law.

In memory of:

Rose Callero,

by Joyce & Rick Lyons

Louie & Rose (Baldi)

Callero,

by Janie Parkinson

Ruby Androsko Keeney,

by Lynda Maks, Greg & Cecelia Morris, Joe & Eileen Zumek, and Janie Parkinson

The Lapham family,

by Joe Lapham

Josephine Long,

by Betty Wendt

Matt & Hannah

Starwich,

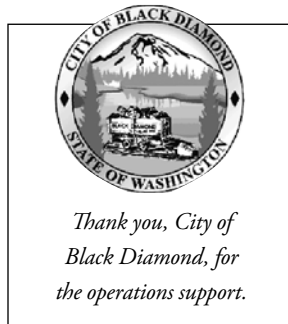
by Paula Perkins

John Zumek,

by Joe & Eileen Zumek

Fire truck restoration:

Joe & Eileen Zumek



Franklin tours:

Mr. & Mrs Bill Boston

Debie Boyd

Julie A. Hamasaki

Samuel & Sandra

Matthews

General fund:

John & Doreen Anderson

Jim & Doris Hamilton

Shelley Howe

Gary Gibbon

Mary Kennedy

Diane Kitz

Mike & Bonnie Malgarini

Alice Morris

Carol Paulson

Newsletter fund:

Debby Evans Barnes

BD Lawson Partners, LP

BD Village Partners, LP

Jeff Cunningham

Lois Clapper

Louis & Kay Traverso

Eileen & Ron Wyke

644

Number of guests visiting the museum during the first quarter of 2013.

Be our guest

During the months of January through March, the museum had 644 guests. Visitors hailed from 7 states—Arizona, California, Florida, Minnesota, North Carolina, Oregon, and, of course, Washington—as well as from the Kingdom of Denmark & Wales.

Here are a few of the nice comments that were in our guest book this quarter:



You guys have neat stuff

Very informative

Loved all the wonderful history

Great community resource

Came to listen to the music; had a wonderful time

Very fun and informative

Fantastic

Great display of town history

Very interesting museum

Love it—very special

Brought back so many memories

Loved the phone booth

Well preserved

The train is really cool

Very amazing place

Always discover something new every time

Welcome new and renewing members

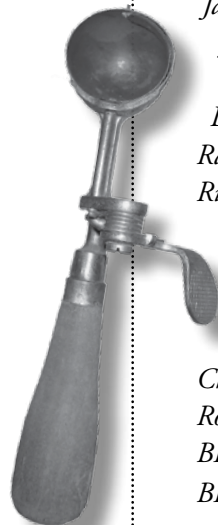
The Black Diamond Historical Society now has 353 members. We are pleased to welcome our newest members this quarter:

Wally Anderson
 Michael W. Berry
 Glenn Binns
 R.W. Brean
 Kerry & Dawn Johnston Dean
 Gary Gibbon
 Jim Hamilton
 Bev Knowles
 Joe Lapham
 Lloyd & Carol Qually
 Shirley Ryan Rose
 Joe Silvestri
 Douglas & Alison Stern

Betty Wendt
 We would like to thank the following members for renewing their membership this quarter:

Debby A. Barnes
 Roy Callero Jr.
 Lois Clapper
 Jeff Cunningham
 Beth Deady
 Troy Deady
 Michael Deicher
 Louis Draghi
 Sue Dringle
 David & Connie Florence
 Steve Fontana
 R. Wayne & Pat Frantz
 Michael & Felicidad Groves
 Dick & Toni Hansen
 Gale & Arlene Hendrickson
 Dave Hester
 Ken & Linda Jensen
 Mary M. Kennedy
 Virginia Kessner

Diane Kitz & Joey & Ryan Williamson
 Gerald & Nancy Kuzaro
 Pete & Dahni Logar & family
 Mike Malgarini
 Frank H. Manowski
 Dr. Richard & Shari Mariotti
 Ted & Leona Myers
 Traci Parent
 Janice Ranton
 Jeanne Riggs
 Mike & Cyndi Smith
 Louis & Kay Traverso
 Ralph B. & Betty Uhrig
 Richard VanHorn
 Rose Vetter
 Doug Wagner
 David C. & Susann K. Watson
 Keith C. & Judy Watson
 Chris & Raeann Webb
 Ron & Eileen Wyke
 BD Lawson Partners
 BD Village Partners



Membership and Renewal Form



Date _____

Name(s) _____

Address _____

City _____ St _____ Zip _____

E-mail _____

Day Phone _____ - _____ - _____

Eve Phone _____ - _____ - _____

Date of Birth (Optional) _____

If this is a gift, who is it from? _____

How did you hear about us? _____

Annual Membership Fees

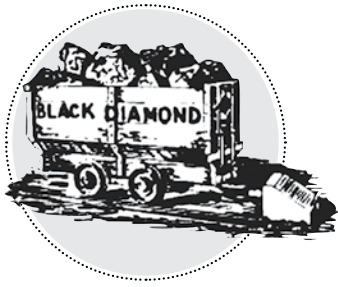
Individual	\$10.00	<input type="checkbox"/>
Family	\$15.00	<input type="checkbox"/>
Business/Group	\$30.00	<input type="checkbox"/>
Lifetime Individual	\$100.00	<input type="checkbox"/>
Newsletter Fund Donation	\$ _____	
Other Donation	\$ _____	
Total Enclosed	\$ _____	

New Make Check Payable to: **BDHS**
 Renewal Mail to:
 Cash **Black Diamond**
 Check **Historical Society**
 Ck # _____ **PO Box 232**
Black Diamond, WA 98010

BDHS is a 501(c)(3) Non Profit Organization (TIN 51-0170304)

For our records, on all checks please note purpose of check. (Dues, Donation, Memorial, etc.)

(Museum Use Only) Referred by: _____ Date: _____ Posted by: _____ Date: _____ (rev. 12/01/10)



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www.twitter.com/BD_History

www.blackdiamondhistory.wordpress.com

And make sure to tell your friends, too.

Miners' Day on Railroad Avenue

Ribbon-cutting
ceremony for the
Coal Miners'
Honor Garden at
1 p.m.

Saturday, July 6

For more information, go to the
Miners' Day page on Facebook.



PHOTO: BOB DOBSON

Miners' Day is Saturday, July 6, on Railroad Avenue in Black Diamond. Festivities start at 9 a.m. with the 5K Diamond Classic running and walking race. Attractions include live bands, old-time fiddlers, a dunk tank, a fishing pool for kids, vendor booths on both sides of the street, and food at the Black Diamond Bakery, the Smokehouse & More, and the Eagles.