



Spring-Summer 2017

Anderson Island Historical Society's

A Little Old, A Little New News



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President's Message

Bob Bedoll

This is my first 'President's Letter' since becoming AIHS President in January of this year, and I can honestly say that it is an honor and privilege to hold this office. It is also a great responsibility. The AIHS is really a terrific organization, something I am reminded of every day as I meet all the volunteers who tirelessly give their time and support to help the organization and the community. The AIHS has been in existence since 1975 – over 40 years – which is a long time for a volunteer organization – yet over those years it has grown and flourished, and its contribution to the AI community has also grown and flourished. Our mission has always been to preserve, protect, and present the history of Anderson Island. We do that through maintaining and enhancing the Johnson Farm and now the new Archival Building, collecting and displaying island artifacts, and bringing together and nurturing the Anderson Island Community. And because of all of you, we do a great job at it.

This is really an exciting time to be part of the organization. The new Archival Building promises to be not only a wonderful museum but also a great community space for events for the Historical Society and the entire island. Over the course of this year, we will be outfitting the Archival Building with a set of displays and exhibits that tell a story: the history of Anderson Island. Esther Stark, our Archivist, will be leading this exciting effort, and she is happy to have volunteers to help with ideas and display creation. Peggy Hodges, our Education chairman, is also looking for docents to lead visitors through the farm and the Archival Building. Additionally, Wayne Wallace, our Operations chairman, leads Wednesday work parties that maintain and improve the entire farm – we can always use volunteers.

Since the Historical Society began in 1975, it has constantly upgraded the farm to create a showplace for life on the Island in the early 1900s. Somewhere around the year 2000 a 'vision' was put together for the 50th anniversary of the Historical Society (in 2025). Out of that vision

Contacts

OFFICERS

Bob Bedoll, President

Pat McGoldrick, Vice President

Ed Stephenson, Past President

Rick Anderson, Secretary

Todd Billett, Treasurer

BOARD OF DIRECTORS

Esther Stark
Archives

Peggy Hodge
Education

Lynne Jacobsen
Public Information

Jeanne McGoldrick
Event & Member Services

Wayne Wallace
Operations & Facilities

MUSEUM STORE

Kathy Bailey
Leslie Lamb



Aspen Grove Sanctuary, by JM Starz
Best in Show

came a plan for the new Archival Building, which was finally realized this year. Now it is time to renew that vision and decide what we want the Historical Society and Farm to be in 2025. We are putting together a committee to come up with a new 50th Anniversary Vision, and a plan on how to get there. If you have ideas on what the Historical Society and the Johnson Farm should be by 2025, please let us know. All input is most welcome.

As always, our focus on bringing the community together is continuing with our major events for this year: Farm Day (May 27), the Salmon and Rib Bake (July 1), and the Apple Squeeze (October). And this year we will be adding a 'Festival of Trees' to our annual December open house. We will be using the Archival Building to display trees from Island organizations. Jeanne McGoldrick and our volunteers do a great job of making these events successful, but we are always reaching out to all of you to join us in helping with these events. It's part of what makes Anderson Island such a great community.

Finally, I want to thank all our donors, volunteers, and members, for making AIHS such a great organization, and I want to encourage all of you to help in any way you'd like to. I'm especially open to suggestions on how we can do better each year, and what you would like the Farm and the Historical Society to be by 2025.

Busy Times at the Farm

2017 started out with a bang, hosting the fifth Annual Anderson Island Art Show in the new Archival Building. This was the first official event in the new space and it was a fantastic venue. The artwork looked great on the walls, and everyone enjoyed the new building and it was much appreciated by the viewers. Jewel Starz won Best in the Show award for her painting "Aspen Grove Sanctuary", and Lynne Jacobsen won People's Choice award for her painting "Late Summer Gifts"



Late Summer Gifts, by Lynne Jacobsen, Peoples' Choice

Stephenson Hall Sign Crafted by Bill Hodge

COMMITTEE CHAIRS & TASK MANAGERS

Bernice Hundis
Liane Heckman
Carol Shearn
Ray Mohr
Jim Singer
D. Groppenberger
J. Groppenberger
Carol Duncan
Mikey Sleight
Sue Huseby
Marsha Howells
Cathy Thome
Jerry Bausman
Dick Throm



Volunteers setting up the plant sale for Farm Day



Cathy Thome and Donna Battishell enjoying the Salmon and Rib Bake

Winter events continued with our monthly potlucks and educational programs. The new building continues to serve us well, offering much more room and a great venue for events with its great electronics and a/v set up.

Spring and Summer Events

May 27, 2017 Farm Day celebrated the opening of our busy season. This event boasted a plant sale featuring island grown vegetable starts and many decorative plants, including deer resistant and native varieties. There were activities for kids, a display of animals, a student art show and food including homemade chowder and chili.

June 17, 2017 Marked the dedication of the new Archival Building. What an incredible new building, one part of the building dedication was the naming of the great hall, now called Stephenson Hall, in honor of Ed and Lucy Stephenson who dedicated so many hours and consistent support of the building throughout the entire time of construction. Lucy passed away before the building was completed, but we are sure she would enjoy the new facility.



Bill Hodge rafted the sign that now graces the new great hall in the archival building.

Salmon and Rib Bake 2017

The Salmon and Rib Bake is dependent upon volunteer labor; to all of you who helped, hearty thanks. This year we would like to especially recognize the food service volunteers, Rick and Kris Warter headed up the huge task of cooking the ribs (450 lb. this year), and the volunteers from fire department grill all the salmon. Marsha Howells had the task of coordinating all the food, food workers and servers, assisted by Jim Singer, with Sue Huseby and Karen Stephens taking charge of desserts and hot dogs. Working with all of them are literally hundreds of other volunteers, cooking, portioning and serving the food. This event is a big fund raiser for the farm and we value the huge number of willing workers to count upon. The buyers for the food start developing lists



Marsha Howells, Dave Jacobsen and Margaret Gilbert at the Salmon and Rib Bake



Setting up the silent auction

Waiting in line for the salmon and ribs! Good time to catch up with your neighbors



and purchasing months before the event arrives, non-perishables are purchased and stored, then the big shopping trips are a day or two before the event (always exciting). Doug Shaffer is our chief buyer, assisted by Dick Throm and Pat McGoldrick and anyone else they can talk into making a stop for them. Overseeing the handling and cooking of food are Dave Jacobsen and Margaret Gilbert, our Community Booth Operators, who act as liaison with the county to ensure food safety.

The silent auction was headed by Peggy Hodge, Kerry Shaffer and Diana Haslund-Fotheringill, they also had a large company of volunteers working with them to make the displays of items look great and the selling go smoothly. Collection of all the items, pricing and display are huge jobs, and the set up now starts two days ahead of the event. Thanks as well to all who donated items for the auction, they are much appreciated!

Liane Heckman lead the photo contest, photos are delivered and judged two weeks before the event, then framed and put on display. The photos become part of our archives. Bernice Hundis oversaw the quilt display, this year the quilts were on loan from the servicemen who received them from Quilts of Valor, they were gorgeous and looked so wonderful lining the walls of Stephenson Hall. There are many unnamed but much appreciated volunteers, I know we have missed some of the volunteers who should be given a big shout out, please forgive! (and let me know so that you may be included!)

Salmon and Rib Bake 2017 Donors

Major Donors

Riviera Golf Shop
Dennis Moore (pest control)
Dave Sanbeck (gravel)
Clean Septic Pumping
Whites, Inc. (gravel)
Ed Stephenson

Joe and Marsha Howells
Tucci Construction
Brian Marshbank (excavation)
Island Propane
Panera Bread
Arnette Jackson

2017 Salmon Bake Silent Auction Donors:

Dave & Terry Albertson
Bruce Buchanan
Corcoran Lock & Safe
Genie Cunningham, Island Style & Cut
Farelli's Pizza/McNamara's Pub
Sarah Garmire
Sean Griffin
Diana Haslund-Fotheringill
Bill & Peggy Hodge
Hank Hollenbaugh
Joe & Marsha Howells

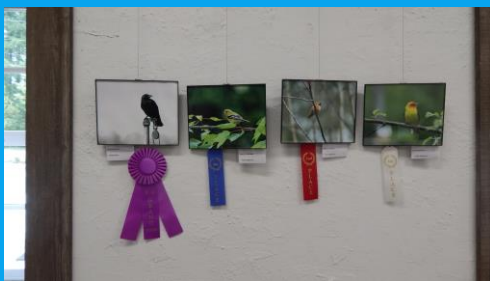
The Bair Bistro
Clean Septic Pumping
Candace Cragg
Teresa Fotheringill
Billy Garcia
Glassman, Inc.
Hands On Children's Museum
Chuck & Kelly Hinds
Dale Hopkins
Hotel Murano, Tacoma
Bobi Hughes



Some of the beautiful 'Quilts of Valor' on display at the Salmon and Rib Bake



The dessert and hot dog station was moved this year, but we all found it!



A sample of entries to the photo contest

Bernice Hundis	Island Clipper, Billie Sue Blue
Island General Store	Island Propane
Arnette Jackson	Johnson Farm Gift Shop
Larkin Jewelers, Tina Elstad	Lynne Jacobsen
Jim Jacqua	Nanette Johnson
Beth Jones	Lakewold Gardens
LeMay Car Museum, Tacoma	Liberty Inn, DuPont
Mariott Fairfield Inn, DuPont	Brian Marshbank
Raul Martinez	Pat & Aileen McGoldrick
Megan Moffitt	Museum of Flight, Renton
Dennis Moore, Termite & Pest Mgmt.	
Museum of Glass, Tacoma	Sue Porterfield
Melissa Ripley	Riviera Golf Shop
Sabeti Motors, Shane & Claire Sabeti	
Dave Sanbeck	Belin Schneider
Seattle Mariners	Doug & Kerrie Shaffer
Bill & Catherine Spears	Jewel Starz
Steilacoom Pub & Grill	Ed Stephenson
Rick & Barbie Stockstad	Super Buffet
Sweet & Savory Café, Puyallup	Tacoma Art Museum
Tacoma Rainiers	Tanner Electric
Robin Tarte	Bev Theofelis
Timothy Bock, Rain or Shine	Topside Bar & Grill
Tucci Construction	Janet Wagoner
White's, Inc.	LaFon Worden
Young Life, Anderson Island	

Photo Contest Results

Photos entered are kept by the historical society and we have almost 40 years on file. It is fun to look at them to see how the island has changed! Entry details are available on our website: andersonislandhs.org. Check it out for next year.

Best of Show: Brian Beck (Crow Sentinel)

Macro:

- 1st Brian Beck
- 2nd Charlene Holt
- 3rd Brian Beck

Neighbors

- 1st Sarah Garmire
- 2nd Sofia Checketts
- 3rd Andy Hundis

Scenery:

- 1st Andy Hundis
- 2nd Brian Beck
- 3rd Susanne Winkler

Critters:

- 1st Rick Kirkman
- 2nd Rick Kirkman
- 3rd Rick Kirkman

Youth:

- 1st Vivian Checketts
- 2nd Elisabeth Checketts



Schedule of upcoming events for winter and spring 2017-2018

September 23, Program and Potluck

November 11, Program and Potluck

January 27, 2018 Program and Potluck

February 24, 2018 Program and Potluck

March 24, 2018 Program and Potluck

**May 26, 2018 Farm Day
(Saturday before Memorial Day)**

Volunteers are needed for all these events, please share a few hours of your time. Contact Jeanne McGoldrick at 253-884-4096

Memories

Evelyn Camus (Courtesy of Tanner Sousley)

From the summer that we moved to Anderson Island, us kids spent every summer bare-footed and in swimming suits. We went to a one room school, 8 grades, there were 22 kids and when we moved, taking 6, there were only 16 left. We walked 1 ½ miles each way and when the weather was nice we took the long way home. We lived in Amsterdam Bay and we spent hours fishing for bull heads and when the tide was right we fished for cut throats.

We always had fish, clams, or crab to eat. Anderson Island was the place Bill and I tried a cigarette. We rolled dried grass in ropes and headed for the boat house. The boat house was full of barrels of gas and oil for dad's logging. Mom and dad were walking over to Grandma and Grandpa Camus' and when they walked by, Bill and I were really smoking by the time they finished with us.

Gift Shop News

No visit to the farm is complete without a stop in the Museum Gift Shop. You will be able to shop through a large inventory of art and crafts made on the island, along with other great items. The gift shop is open weekends until December. If you have a special request, the shop may be opened for you, just contact Kathy Bailey at 884-9930 to make arrangements.

This fall look for Island Made Preserves!

The Gift Shop is always looking for both helpers and consignors. It is a fun place to spend some time on weekends, and is a good venue for your arts and crafts.

Contact Kathy Bailey (253-884-9930) or Leslie Lamb (253-884-2295)



VOLUNTEER OPPORTUNITES ABOUND

Anderson Island Historical Society is dependent upon the skills and energy of our volunteers. No matter what you are interested in, there is a place for you. It is a great way to meet people, connect with friends and have fun. Below are some of the ongoing opportunities to share your skills with the community.

Docents are needed to lead tours of the farm and farmhouse. This is an ongoing need, and is a great way to meet new people.

Twice a month we provide lunch to the work parties at the farm, it is fun, and you are never on your own, someone else is paired with you to make the meal. *Contact for lunches is Marsha Howells (253-884-4342).*

Speaking of work parties, the farm takes a lot of upkeep, small repairs, big jobs, sometimes building, sometimes grounds work. The work parties take place on Wednesdays from 9-12, lunch provided on the second and fourth Wed. of the month. *If you have questions, check with Wayne Wallace (253-884-0843)*



Fall Art Classes and Art Club

Art Club meets every Thursday at 1pm in the Lois Scholl Room, unless the weather is great, then we meet at the marina! Bring your supplies and project and come to work with other artists on the island. It is nice to have someone to talk about your work and share your ideas with.

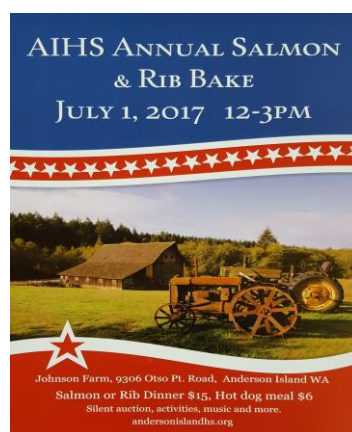
Art classes begin again September 21st, 2017. This fall's classes will be Thursdays from September 21st to October 26th

- Oil Painting will be from 1-230 pm
- Watercolor painting from 3-430pm
- Drawing from 630-8pm

For information and supply lists please call Lynne Jacobsen, 253-320-5571

Salmon and Rib Bake Poster Contest

The end of this year's Salmon and Rib Bake means it is time to dust off your paint brushes, pencils or cameras and think about entering a photo, drawing or painting to represent the event or glorious summer on Anderson Island. The deadline for this contest is November 11, 2017. The artwork will be displayed at the AIHS Annual Meeting and voted on by the membership. The winning artwork will be used to promote the Salmon and Rib Bake in 2018. Check our website for entry details: andersonislandhhs.org, or call Lynne Jacobsen at 253-320-5571.



2017 Poster with artwork by Sean Griffin

Anatomy of A Salmon and Rib Bake

Lynne Jacobsen

Another Salmon and Rib Bake has come and gone. Hundreds of visitors enjoyed the fantastic meal, silent auction, music, friendship, quilt show and all the associated events. Have you considered what it takes to make an event like this happen? The planning begins on the first day after the event. The volunteers and board members discuss the recent event and what could have been done better, what problems we ran into and ideas for the next year's event. Financial data is examined to see where cost savings or improvements in processes could occur. The budget for the next year is determined by October. In November, the budget is passed at the annual meeting along with the general budget for the Historical Society. At this same meeting, the poster for the next event is chosen by popular vote.

In January, the Salmon and Rib Bake has its first meeting, determining who will be the lead, who will purchase food and supplies, who will oversee the silent auction and other activities. A plan for marketing is discussed and a review of amounts of food used in the past, and discussions about what we might foresee as needs for the year and the number of visitors. Initial marketing covers date of the Salmon and Rib Bake, request for items for the silent auction, quilts for the quilt show and photos for the Annual Photo Contest. Monthly meetings are held to check progress in all areas to make sure nothing is being missed. By May the meetings occur more frequently. In the meantime, volunteers have been recruited for the serving lines, clean up, set up, auction support and other tasks. Permits are ordered for the event; the county is made aware of the menu and discussion about changes in food handling requirements are addressed. Posters, banners and marketing materials are ordered, articles are sent for publishing in the news and other local calendars. Vendors are contacted to fill our orders, prices are set and delivery dates are determined.

Two weeks before the event the final preparation begins, farm is cleaned up, the details of layout of the event are established, recruitment of workers is reviewed to make sure all the holes are filled, training for the food workers is scheduled. The photo contest entries are judged. Auction items are collected, prices are determined and forms are filled out. Three days before the event, the tents are put up, final details in the layout are worked out. This is also the time when the photo contest entries are put on display, quilts are hung, and the tables for the silent auction are put in place. Two days before the event, food prep areas are set up, wood for the barbecue is stacked, and the silent auction is set up.



Guests at this year's Salmon and Rib Bake



Volunteers setting up the food tables, early in the morning!

We always hope for good weather!





The day of the event starts very early. Volunteers arrive at 8am to put up the tarps on the tents, start barbecues and shuck corn. Tables are set up, and cooking begins. We often see the county health department at this point, wanting to make sure we are following all the rules for food safety. Food service begins promptly at noon, usually with a line of folks all ready to eat. The salmon and ribs are cooked and immediately transported to serving areas where temps are monitored to ensure the food is safe. In the meantime, the volunteers assigned to the silent auction are monitoring sales, and collecting funds.

As the hours wind down, food continues to be served, music and auctions occur and volunteers race around with armloads of food and other items to keep the tables stocked. Once the food service is finished, another group of volunteers comes in to take down the tents, put away tables and chairs and sell left over salmon, ribs, beans, corn, salad and bread. Pans are washed, supplies are put away, and folks meet to discuss the next big event.

From the initial planning throughout all phases of this event, your help is welcome. There are plenty of jobs to go around, please consider helping next time around. Each Salmon and Rib Bake uses about 200 volunteers! If this is more than you care to take on, there are a lot of smaller events like Farm Day or the Apple Squeeze that would benefit from your assistance.