

Carson City Historical Society

1207 North Carson Street, Carson City, NV

Mailing address: 112 North Curry, Carson City, NV 89703

February 2021

Valentine's Day

“What the world needs now is love, sweet love...,” and so the music goes. February 14 is a day when lovers, relatives and friends express their affection with greetings and gifts. On this day our wish to you is to have and share a Happy Valentine's Day.



A Message from

Acting President, Sue Ballew

January came and left quickly. The Society is slowly trying to emerge from the covid pandemic even though it is still going strong. We had a Zoom lecture in January given by Jonah Blustain on the “Ghost Town of Rhyolite, Nevada” which was excellent. David Bugli is setting this up to be played again from our website at cchistorical.org. Our exhibit called “The Petticoat Connection—Notable Women of Eagle Valley” has modified their name to say

“Notable Women of Eagle Valley.” The artwork has been done, and the mural art is in the works in the Carriage House. The soft opening will be in March of this year, again depending on the pandemic, but one way or the other we are working towards opening up the Carriage House. A heartfelt thank you to the artists who have thus far donated their time and artwork--Cynthia Brenneman, Loretta Williams, Ronni Rector, Karen Kreyeski and Matt Rose. If you are wondering why you haven't seen the artwork in this newsletter, we are keeping it a secret until the Grand Opening in March!

Thank you to David Bugli for setting up all of these Zoom meetings and coordinating the people and lectures. It takes a lot of time and is very much appreciated. Also, thank you to Travis Legatzke, Donna McLaren and all those who gathered together to get the cameras and internet working. Thank you also to the person who donated the security and camera equipment. I also want the members that have donated their time and artwork to know how much they are appreciated (Cyndy Brennemen and Loretta Williams). Kudos also go to Kiyoshi Nishikawa for setting up our new smile.amazon.com account for nonprofits. See Page 2.

UPCOMING ZOOM EVENTS

As mentioned earlier, although we haven't been able to meet publicly, we have held meetings via Zoom.

***February 18 (Tuesday) at 7:30 p.m.** we will have a **ZOOM LECTURE by Garrett Barmore, Mackay School of Mines Endowment Curator, Keck Museum, UNR, on "The Cocktail and Alcohol Culture of Virginia City."** The lecture will include 3 recipes and an extra bonus punch recipe.

***The ingredient list is on the last page of this newsletter so you can purchase items for the Zoom meeting if you wish. Please contact David Bugli for the Zoom link if you would like to participate. His email address is DCBUGLI@AOL.COM. Phone is 775-883-4154.

***On March 18 we will have a ZOOM LECTURE by Karen Dustman on the old Genoa Cemetery—"Lessons from the Cemetery."** More information will be forthcoming.

CARRIAGE HOUSE EVENTS

***A new exhibit is in the works, "Notable Women of Eagle Valley." We plan to have a soft opening of the exhibit Saturday, March 20, from 1 to 3 p.m. and continue opening on each Saturday thereafter in the Carriage House. Attendees are asked to please wear a mask.**

Our exhibits chairperson Kat Long and Andrea Hobbs have been working on this display for many months along with many local artists. Each month one of the women in the exhibit will be featured in the newsletter. This month it is Agnes Train.

2021 Officers:

Jeff Loflin, President
Sue Ballew, 1st Vice President
Travis Legatzke, 2nd Vice President
David Bugli, Secretary
Kiyoshi Nishikawa, Treasurer
Andi Fant, Membership
Kat Long, Exhibits
Donna McLaren, Facilities

A Birthday Celebration

Pat Holub, our member, celebrated her 97th Birthday in December. **Happy Birthday, Pat!**

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as your nonprofit and you're all set! A percentage of your purchases automatically comes back to help fund CCHS. Every little bit helps. Because of the covid pandemic we have not been able to do fundraisers and have not had income other than dues.

I would like to thank our Treasurer Kiyoshi Nishikawa for making this happen.

SECURITY ISSUES RESOLVED

Just a quick update on the security issues—
The cameras and the internet are now both up and running. Our first night visitors captured on camera were four deer who were walking up the ramp to the back of the Roberts House.

Notable Women of Eagle Valley— Agnes Train



(photo from Nevada Women's History Project; www.agnestrain.com)

If you are wondering why are we approaching the topic of “Notable Women of Eagle Valley,” it is because these women have done so much and been recognized so little. Kat Long, head of CCHS exhibits and her assistant Andrea Hobbs have embarked on this mission and come up with some incredible Nevada women. Agnes Scott Train is one of those women. A must read book called “Through Rose Colored Glasses,” written by Agnes Train has many lovely stories about Nevada, and even about the time she owned “The Pink House” in Genoa. Here’s her story:

Agnes Hume Scott Train Janssen was born March 24, 1905, in Seattle, Washington, and died in Carson City, Nevada July 17, 1991. She was married twice—first to Percy Train in 1928 and then to John Janssen in 1944. She had no children. She was one of the first Curators at the Nevada State Museum. She was also a naturalist, author and artist. She didn’t attend college but worked as a librarian in the Chicago Public Library where she learned invaluable skills that she would later use in cataloging Nevada fossils and plant specimens, managing collections at the Nevada State Museum and setting up proper storage for fragile items, such as historic newspapers.

She met Percy Train on a trip to Seattle. He was a renowned fossil hunter, archeologist, mining engineer and field representative of the Smithsonian Institution. They were married at Long Mountain near Lovelock at sunrise.

Agnes did sketches of the specimens sent to the Smithsonian, the University of Nevada and museums across the country. In 1941 they put together a publication of major work called, “Medicinal Uses of Plants by Indian Tribes of Nevada.”

They purchased Judge Daniel Webster Virgin’s home in Genoa in 1939 along with all his family possessions. This place was known as the “Pink House.”



(Pink House in Genoa, Nevada owned by Agnes Scott Train. CCHS photo)

She became curator of the Nevada State Museum in 1941, and after six weeks on the job her husband, Percy Train, died. She continued her work promoting Nevada history, museum collections, fossils and medicinal plants. She oversaw the acquisition of the 1875 Glenbrook Steam Locomotive that stood outside the museum for 40 years.

In 1944 she met John Janssen and was later married to him by Judge Clark Guild. John Janssen was a dairyman, and the couple moved to Santa Rosa, California.

Agnes continued to own the “Pink House” until 1956, providing a place for her parents to live and act as caretakers. She sold the home when her widowed mother moved to Oregon.

In 1951, Agnes started preservation of the Percy Train collections of fossils, minerals and flowers, and “Pink House” artifacts. In November, the fossil collection went to the Mackay School of Mines.



(Mormon Station State Park, Genoa, Nevada. CCHS photo.)

In 1956 she and her mother donated a collection of historical items once belonging to Judge Virgin to the Mormon Station State Park, and in 1956 the Nevada State Historical Society received a file of early Nevada and California newspapers from 1865 into the 1930s from the Pink House collection.

Agnes died July 17, 1991, at age 86 and is buried next to her beloved Percy in the Genoa Cemetery.

(Information gleaned from an article written by Debbe Nye.)

The Carson City Historical Society is a 501(c)(3) nonprofit organization based at the Foreman-Roberts House, 1207 North Carson, Carson City, NV 89703. Mailing address is Carson City Historical Society, 211 N. Curry, Carson City, NV 89703.

Website: cchistorical.org.

Email: carsoncityhistoricalsociety@gmail.com

Dues are due: \$25 one member, \$35 for family, etc. and can be mailed to the mailing address above. Donations are also accepted.

RECIPES FOR TUESDAY, FEBRUARY 18TH. ZOOM LECTURE WITH Garrett Barmore on “Cocktails of the Comstock”

The three cocktails below will be demo-ed during the presentation. Most of the ingredients should be available at local liquor stores. The fourth recipe for “Cold Whisky Punch” will not be demo-ed, but is a bonus! Please direct any questions to Garrett Barmore at gbarmore@unr.edu.

If cocktails are not your thing, you can still partake in beverages found on the Comstock. Seltzer water, mineral water, ginger beer, and ginger ale are all “dry” beverages you may find in the saloons of Virginia City.

Gin Fix – Adapted from “The Bartender’s Guide” by Jerry Thomas, 1862

Ingredients
2 oz. Gordon’s London Dry Gin
1 oz. Water
¼ oz. Fresh Lemon Juice
1 tsp. Sugar
1 Lemon Round

Instructions
Place ice in a bar glass or cocktail shaker. Add gin, water, lemon juice, and sugar. Mix with a spoon until sugar is dissolved. Strain into a glass and garnish with lemon round.

Pisco Punch – Recipe from [Serious Eats](#)

Ingredients
2 oz. Pisco
¾ oz. Fresh Lemon Juice
¾ oz. Pineapple Gum Syrup

Instructions
Combine ingredients in a cocktail shaker and fill with ice. Shake until well-chilled, about 15 seconds, and strain into chilled cocktail glass.

Hot Toddy – Courtesy of Mrs. Laurel Barmore

Ingredients
1 ½ oz. Bourbon Whiskey
Honey (to taste)
Slice of Lemon and/or Orange
1 Stick Cinnamon
6 oz. Hot Water
1 bag Black Tea

Instructions
In a mug add honey, lemon, and whiskey. Place teabag or loose leaf tea in a strainer, and pour water through strainer into mug. Using the cinnamon stick, stir until honey is dissolved.

Bonus Party Punch recipe

Cold Whisky Punch - Adapted from “The Bartender’s Guide” by Jerry Thomas, 1862

(For a Party of Fifteen)
Ingredients
1 qt. Rum
1 qt. Cognac Brandy
1 lb. White Sugar (for a more spirit-forward punch, use less sugar)
4 Lemons, quartered
3 qt. Boiling Water, lightly steeped with black tea
1 tsp. Nutmeg

Instructions
Over a punch or large bowl, rub each lemon quarter with sugar to break the vessels and release the juice. Place the lemon quarters, the rest of the sugar, and nutmeg in the bowl. Add rum and cognac. Stir with a spoon until combined. Pour the boiling tea (tea leaves removed) into the bowl. Stir until combined. Allow the punch to cool to room temperature. Place in the refrigerator to chill overnight. When served, garnish with lemon rounds.