

Everyday Living, Everyday Lives

An Inside Look at Daily Life at Trail End

A Whole-House Exhibit at the Trail End State Historic Site, April 2019 - December 2019

Did you ever wonder what it would be like to live in a house like Trail End? What it would be like to be the Lady of the House or the Maid of All Work? Did you ever wonder what teenagers did for fun before video games, or how food stayed cold without refrigerators?



“The most ordinary everyday living is as delicate, as breath-taking, as difficult, takes as terrific physical and mental control and effort, as walking a tightrope.”

Anne Morrow Lindbergh

Trail End’s current whole-house exhibit, *Everyday Living, Everyday Lives: An Inside Look at Daily Life at Trail End*, answers these wonderings and more, including many of the questions we’ve been asked by visitors since we first opened our doors to the public in 1982:

- Why is it called a Butler’s Pantry when the family didn’t have a butler?
- What were the maid’s duties and how much did she get paid?
- Did any of the Kendricks belong to the Boy Scouts?
- How did the family get their laundry done?
- How does the heating system work?

Everyday Living, Everyday Lives celebrates the little things (routine tasks) as well as the big things (once-in-a-lifetime happenings) that impacted the lives of the people who lived, loved and worked at Trail End – Wyoming’s premier historic house museum.

ENTERTAINING AT HOME

An invitation to call at Trail End was an excuse for the local ladies to dress up in their finest clothing and put on their best manners. One didn't just sip tea during a visit to Trail End; one had to carry on clever conversation as well. Eula Kendrick was particularly adept at small talk. As she noted in a 1928 interview:

The successful hostess, in order to lead in the conversation, and keep it flowing without constraint, must cultivate a line of light talk, carefully avoiding subjects of a personal nature, or that might offend those holding opposite opinions.

Drawing Room

The Drawing Room – much the same as today's living room – was where Eula and her family usually entertained their friends and acquaintances. From an elegant afternoon tea to a boisterous game of charades or a quiet afternoon with a good book, the Drawing Room was where it happened.

Whether played alone or in a group, games have always been a favorite way to occupy spare time. A favorite solo game was the *crossword puzzle*. First introduced in 1913, crosswords were soon found in almost every American newspaper and magazine. For something a little more interactive, Manville and Rosa-Maye could play checkers or Parcheesi – two of the most popular games of the time.



Without computers, televisions or video games, living rooms were quieter places in the early 20th Century than they are today. This was good, because Eula didn't like a lot of noise in the house. Speaking of quiet occasions, at least two family funerals were held in the Trail End Drawing Room. The first was for Senator Kendrick in 1933, the second was held for Eula Kendrick following her death in 1961. At this private family event, large bouquets of flowers were displayed in the Drawing Room, some so big they nearly covered the painting above the fireplace.

While the Kendricks liked to entertain, they didn't have formal events all that often, either in the Drawing Room or the Ballroom. Most of Eula's gatherings were relatively casual affairs, and John Kendrick had most of his more formal gatherings at the Elks Club or another public venue.

Ballroom

Unless one of the family members wanted to have a casual gathering with their friends, the Ballroom stood empty for much of the year. Manville's wife, Diana Cumming Kendrick, who loved to play bridge, would occasionally invite a couple dozen friends to Trail End to play bridge in the ballroom. (For her part, Eula Kendrick rarely played bridge. She said she wasn't any good at cards, so why waste the time!)

Rosa-Maye Kendrick's diaries reveal that she and her friends frequently held small, impromptu dance parties in the Ballroom and also in the Foyer. For these get-togethers, a Victrola or Edison phonograph provided the music. Live bands were rarely hired for private dances.

Once someone did decide to have a formal party, the Ballroom underwent a thorough cleaning. The maid and housekeeper polished the floor, cleaned the windows and light fixtures, replaced any burned out light bulbs, vacuumed the seat cushions, and dusted any cobwebs out of the ceiling's nooks and crannies. Only then was the room ready for guests.

In 1951, John and Hugh Kendrick, ages 19 and 17 respectively, hosted a formal dance for their friends. It was one of the last major events held at Trail End. After eighteen year old Hugh's unexpected death in 1952 (as the result of a swimming pool injury), the family rarely entertained on such a large scale.



Cocktails for Two or More

After their marriage in 1929, Manville Kendrick and his wife Diana held a lot of small cocktail gatherings at Trail End. It was natural for them to have a full selection of cocktail-making/serving devices, from specialty glasses to corkscrews and napkins. These items were stored in the liquor cabinet, tucked away behind a hidden door in the Foyer (not because the Kendricks were trying to hide anything, but because they didn't want to interrupt the elegant good looks of their paneled walls).

Even when they weren't entertaining a crowd, Manville and Diana still enjoyed their evening cocktails. According to a maid who worked at Trail End in the 1950s, one of her duties was to take a bucket of ice to the couple's upstairs sitting room (located in one of the former guest bedrooms) at 5:00 p.m. each day. There Manville and Diana would sit down with a whiskey and soda, go over the day's events or relax with a book.

Books & Music

Books were very important to the Kendricks. They loved to read – everything from novels and poetry to histories to popular sermons. With only a grade school education, John Kendrick valued the knowledge he gained from books and instilled the same in his children.

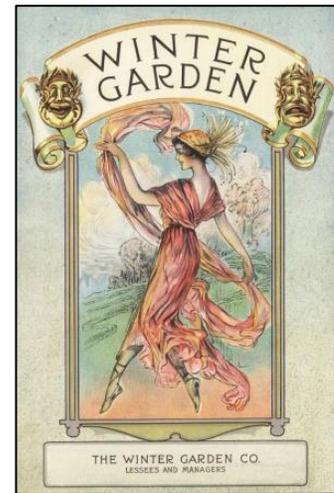
Almost as important as books was music. Eula, Rosa-Maye and Manville were all musical; Eula sang at meetings of Sheridan’s Cecilian Club in the mid-1890s, and Rosa-Maye was president of the Sheridan High School glee club in 1915. Manville, however, was the most talented in the family. In college and later as an adult, he would entertain his friends with musical selections on both the piano and mandolin. Family friend Phil Johnson recalls,

Manville and Diana [and my] Mother and Dad were very close friends. Dad (Guitar) and Manville (Piano) used to entertain together at all of the big social functions and parties.

When they got the chance, Eula and her children would go to concerts, both here in Sheridan and when they were visiting the East. In New York, they went to the Metropolitan Opera, the Belasco and Winter Garden theaters, and even the Ziegfeld Follies.

In the days before compact discs and digital downloads, people listened to music on phonograph records. When Thomas Edison first invented the phonograph, records were cylindrical in shape rather than flat. There is a 1905 Edison cylinder player the library windowsill; a 1913 Edison player is located in the Foyer.

Before the phonograph, however, there was the music box. Trail End’s Regina Corona music box – originally purchased in 1895 for use at the OW Ranch – played steel disks called tune sheets. Projections on the backside of the tune sheet plucked the teeth of the machine’s music comb in the right order to produce songs.



A COOK’S LIFE

After moving into Trail End, Eula Kendrick ignored the kitchen as much as possible. A teenaged Rosa-Maye occasionally baked a cake or pie, but for the most part, as Manville Kendrick recalled in 1982, he and the rest of the family rarely visited the room:

I would defend any indication that she was snobbish, but I don’t think my mother planned for us to spend much time in the kitchen.

Diana in the Kitchen

That changed after Manville married in 1929. Although she didn't have a lot of experience, Diana Cumming Kendrick was not afraid of the kitchen. She and Trail End cook Anna Simmerman would cheerfully try out new recipes on the family before serving them to guests. Not all the experiments were successful, as Diana and her guests discovered late one night when they tried to make a snack out of Diana's latest dish, eggs in aspic (boiled eggs placed in an oval mold, suspended in a delicate meat-flavored jelly):



Manville and I suggested that the Percys come on in and see what we could find in the icebox and go to the movies with us, which they did. Mrs. Simmerman was probably humiliated at my bringing home guests, as it was our first attempt at 'oeufs a la gelee.' They were good, but fell into an unrecognizable mass when decanted from the molds!

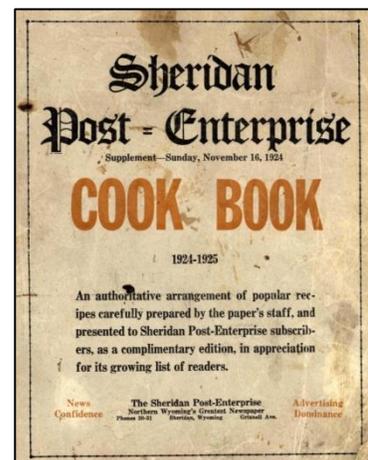
In the 1930s and 40s, due to the shortage of kitchen help, Diana sometimes found herself unexpectedly thrown into the role of chief cook and scullery maid. As she told her mother:

I had a big dinner party last Saturday, the night the maid quit. I peeled, sliced and cooked fifteen pounds of onions Friday, and Saturday I creamed and baked them for the party. They were delicious! I did every bit of it myself. This little bit of cooking has given me confidence, but this would be no house to try doing everything in!

Cooking Skills

A cook who truly loved her job could spend hours looking through cookbooks, searching for find new recipes to introduce to her culinary repertoire. Some newspapers, like *The Sheridan Post-Enterprise*, distributed small compilations of recipes to their readers as a "thank you" gift for reading their paper. The most popular recipes were those contributed by local women. These recipes were tried and tested by Sheridan area cooks, which ensured that the ingredients would be available at local stores.

Recipes used to be a lot less precise than they are now. "A handful of chopped walnuts" or "a thumb-sized lump of butter" were not unusual measurements to find, even in the most reputable of cookbooks. A cook with small hands would use a different quantity of ingredients than a cook with big ones, which is why most cooks used recipes more for inspiration than for exact measurements.



A lot of recipes assumed the cook was familiar with the basics, and knew what kind of result she was striving for. A recipe might say only “Make sufficient cream sauce for two pounds chicken,” for example, or “beat eggs to desired consistency.”

An experienced cook would know how much cream sauce to make for that amount of chicken, and she would know the consistency she wanted for her eggs, depending upon what they were being used for.

Shopping Skills

Because food can spoil very easily in a hot Wyoming summer, it was very important that every home have a good, working icebox. Trail End’s icebox was located in the Butler’s Pantry.

In the early days, man-powered saws and horse-drawn wagons were used to harvest the ice that filled hundreds of Sheridan iceboxes. In 1919, the Sheridan Ice Co. introduced the electric ice saw, which was much faster than the old method. In the interest of a higher quality product, the company also switched from river ice to specially frozen pond ice.

Trail End’s cook made sure that the ice box was filled with the best meat, produce and dairy products available. Because all-in-one supermarkets hadn’t been created yet, she had to purchase food from individual shops: the butcher, the baker, the dairy, the produce stand, the fruit vendor and the dry goods store. Since there were very few packaged goods and no frozen goods (invented in the 1920s, frozen food didn’t become common until the 1940s), food shopping was almost always a daily occurrence.

It took a lot of work to get the food she needed, so rather than walk up and down Main Street every day carrying heavy packages of groceries, the cook preferred to have what she needed delivered to the house. (Most working women in the early 20th Century – like Trail End’s cook – didn’t own cars; they had to either walk to where they wanted to go, or – for a nickel – they could take the streetcar, which had a stop just two



blocks north of Trail End.) After World War One, delivery vans were common, and a lot of young men got jobs delivering groceries around town. A truly canny cook would develop friendly ties with each driver, thus ensuring that her food would be delivered in the morning, before the inside of the delivery truck was warmed by the heat of the day.

Trail End's Cooks

It is very difficult to find out much about the Trail End cooks or what their everyday lives were like. We have, however, discovered a few facts about three of the cooks that worked for the family:

- **ELLA LOWE** – In early 1910, Mrs. Ella Lowe (1875-1924) lived with the Kendricks when they rented a house on South Main Street. She may also have been the cook who lived with the family in the Carriage House, before the main house was completed in 1913. By 1920, the Ohio native was working as a cook at the Idlewild Cafe.
- **ANNA B. SIMMERMAN** – Swedish-born Anna Burgholm (1872-1934) and her husband George Simmerman (1868-1929) started working for the Kendricks in 1916. Sometimes they occupied the mansion's basement Chauffeur's Bedroom, but they also had a small house a block north of the mansion. She retired in 1934 after eighteen years with the family.
- **ELIBETH HOTCHKISS** – By 1940, Mrs. Hotchkiss had already worked at Trail End at least a year. According to census records, the fifty-eight year old was making \$480 a year, working forty-eight hours a week (that's an appalling nineteen cents an hour, but at least she got room and board). Unlike previous cooks, Mrs. Hotchkiss had a college education.

THE MAID OF ALL WORK

In the 1980s, Manville Kendrick recalled that every family member ate every meal – breakfast, lunch and dinner – at the big table in the Dining Room. Every day. Since then, some other memories have been shared with us that disprove this. Rose Sobotka Hill, who worked at Trail End in the late 1940s, recalls that only Manville and his mother ate their breakfast in the Dining Room:



My first duty every morning ... was to set the dining room table for Mrs. Eula Kendrick and Mr. Manville Kendrick, including water goblet, plate and silverware, and set out cups and saucers for coffee. Usually Mrs. Kendrick came down about 7:30 a.m. and Mr. Kendrick by 8:00 a.m. Both were served fresh fruit or fresh-squeezed orange juice, coffee, toast, bacon, sometimes an egg. Mrs. Diana Kendrick took her breakfast in bed ... John and Hugh came to the kitchen whenever they wanted.

Barbara Nelson, who worked here in 1959, says Manville always had half a beef filet for breakfast, along with biscuits. As for dinner, Jeanette Reimers Hoffman, a Trail End maid from 1954 to 1956, recalls that while the other family members ate in the dining room, she had to take a dinner tray to Eula Kendrick's room at 5:00 every afternoon.

For mere pennies an hour (up to twenty cents an hour by the late 1940s), the Trail End maid had to do much more than just clean, vacuum, dust and scrub. She also had to serve meals, wash dishes, and perform any other task asked of her by the cook and/or housekeeper.

The maid had to be ready for work by 7:00 a.m. After setting the table, serving the meal, and washing up, she made beds, cleaned bathrooms, and vacuumed floors. After lunch – which involved the same work as breakfast – she had a bit of quiet time in the early afternoon. Then she would set the table, serve the evening meal, and wash up again. The maid's day didn't end until the last cup of coffee was served and the last dish was dried and put away.

The life of a housemaid was hard, but it was one of the few occupations available to unskilled female workers in the early 20th Century. During these years, Sheridan maids came from a variety of religious, ethnic and racial backgrounds. Most were daughters of miners who came to Sheridan from Eastern Europe, Ireland, Austria, and Scandinavia. They went to work at an early age – some as young as fifteen – and quit at an early age as well, usually to marry and set up their own homes. Few maids stayed at Trail End for more than a year or two.

Maid Rose Sobotka Hill

In her memoir, *Two Years in the Butler's Pantry*, Rose Hill recalls her days as a fifteen year old high school student/maid:

During the school year, I received \$7 a week – serving breakfast in the morning and dinner in the evening, cleaning on Saturday. I had Thursday afternoon off but I had to come back and serve dinner. After lunch on Sunday I was done for that day.

My uniforms were furnished. During the day I wore a blue dress with white collar and cuffs and a white bib apron. For serving the evening meal, I wore nylons, black slippers and a long-sleeved black dress with detachable white collar and cuffs, buttoned on and off, to be removed and replaced when I changed to a fresh uniform.



Manville Kendrick once employed a maid named Jancee who, although well-trained and efficient in all other ways, had a bad habit of breaking china:

She cooked, she cleaned, she did everything. But there was one habit that she had picked up before she came to us: she would never tell [us] if she broke a dish or something. Just never did.

To make matters worse, when Jancee broke something, she took the pieces outside and buried them in the flower garden!

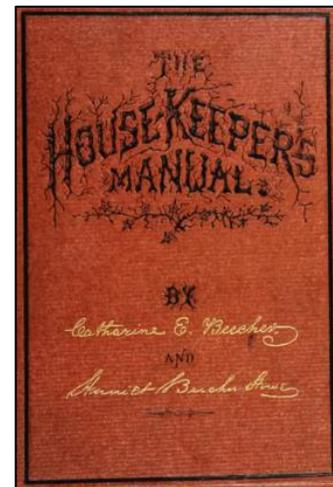
THE HOUSEKEEPER

In today's world, a housekeeper is usually defined as a private contractor who comes in and cleans our homes on a regular basis, an activity for which she (or he) is paid an hourly wage. In the early years of the 20th Century, being a housekeeper meant something very different.

In a very large house, you would find both a housekeeper and a butler – the latter of whom would be the head of the household staff, and the one overseeing all male employees. The housekeeper, on the other hand, was in charge of all female staff, including cooks, maids, nannies, nurses and laundresses. She was also responsible for overseeing the linens, kitchen budget, cleaning schedules, and other domestic activities.

There was no butler at Trail End, so the housekeeper took over his duties as well as her own. While supervising the cook, maid and laundress – and seeing to the linens and cleaning schedules – she was also responsible for answering the phone and the doorbell, keeping track of the silver and other household valuables, and consulting with the family on budgets and event planning.

Much of a housekeeper's duties were codified in *The Housekeeper's Manual* – a book published in 1873. It was co-authored by Harriet Beecher Stowe, an early feminist, abolitionist, and author of *Uncle Tom's Cabin*. While she extolled the virtues of a good housekeeper, Stowe understood that a *housekeeper* was a very different creature from a *homemaker*. In her collection of essays, *The House and Home Papers*, she describes the difference:



To keep a house may seem a complicated affair, but it is a thing that may be learned; it lies in the region of the material; in the region of weight, measure, color, and the positive forces of life. To keep a home lies not merely in the sphere of all these, but it takes in the intellectual, the social, the spiritual, the immortal.

Most of us have never seen a housekeeper in real life, but we are probably familiar with at least one famous fictional housekeeper: Do you recall the evil Mrs. Danvers in Daphne du Maurier's

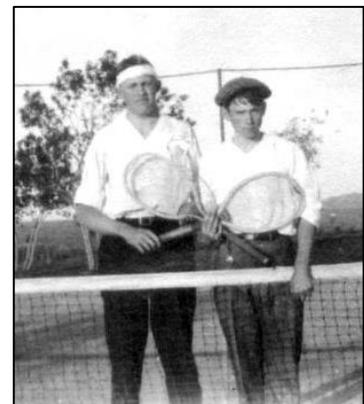
gothic thriller *Rebecca*? Or the perky Alice Nelson in television's *The Brady Bunch*? Maybe the out-of-control *Mrs. Doubtfire* (as portrayed by Robin Williams) or the reliable Mrs. Hughes from the PBS series *Downton Abbey*?

MANVILLE KENDRICK

Manville Kendrick began his life in a second floor room of the Sheridan Inn in 1900 – and forever after maintained a love of the finer things in life. Rarely indulged while at the ranch (where he and his sister were home-schooled by their mother), he made up for it later in life.

Manville at School

When he moved into Trail End, Manville was just thirteen; too young to have a job or much in the way of social obligations. Instead, he spent most of his days either at school, playing tennis on Trail End's grass court, or exploring the town with his best friend, Harry Kay.



After his father was elected Governor of Wyoming in November 1914, Manville attended Cheyenne High School for a brief time before transferring to Phillips-Exeter Academy in New Hampshire. From there he went to Harvard, from which he graduated in 1922.

It was at Harvard that Manville tried to get his father to fund the purchase of his first automobile. In 1919, Manville presented John Kendrick with a scheme to buy a used Ford in partnership with another student. The Senator scoffed at the prospect of paying almost \$400 for a used car when a new one could be purchased for \$600. He tried to offer Manville a different option, but Eula Kendrick shot it down:

I suggested that I [could] furnish you with a second hand Dodge, paving the way for a new Dodge for myself, but for some reason your Mother sort of resented the idea ... and so I said no more about it.

The car deal fell through, but even without a set of wheels, Manville took advantage of what Cambridge had to offer: plays, concerts, movies, dances, yachting weekends and football games.

Manville at Home

Summers in Wyoming featured fairs and rodeos. Until the early 1930s, the Sheridan County Fair – along with several private ranch rodeos – provided the bulk of the area's rodeo action. That changed in 1931 when the very first Sheridan Wyo Rodeo took place. Manville was in

attendance, along with thousands of other rodeo lovers – locals as well as guests from area dude ranches. Professional rodeo riders from all over the country came to town, hoping to win a bit of the \$15,000 purse (that's equal to more than \$250,000 in today's money).

Manville ended his bachelor days in 1929 by marrying Clara Diana Cumming, the daughter of U. S. Surgeon General Hugh Smith Cumming. Diana was a popular Washington debutante who surprised all her friends by forsaking city life for the wilds of Wyoming. While Manville took over operation of the family ranches, Diana settled into Trail End. The pair joined the ranks of Sheridan's *young moderns* – wealthy couples who played tennis and bridge, had social obligations nearly every night of the week, yet still managed to hold down jobs and raise families.



Manville and Diana Kendrick had two sons, John and Hugh. According to their mother, the boys were a handful – even more so as they got older. Though she missed them, she looked forward to their trips to the ranches, or to visit family in Texas and Virginia:

The house seems deserted without our noisy brats, and they are obstreperous these days. I hope they calm down away from home. But much as we miss them, this will be a nice trip for them, and give me a chance to go over their room and do some much needed eliminating!

In addition to being messy and noisy, the Kendrick boys were like today's boys in other ways, too. They loved going to basketball and football games and hanging out with their friends. They played marbles, were in Boy Scouts, and went hunting and target shooting with their father. Like the rest of the family, the brothers loved to read, and they also enjoyed science: Hugh liked to look at things through his microscope and John once built his own telescope (he went on to become an engineer)

Both John and Hugh attended grade school in Sheridan, but went to Phillips-Exeter Academy (their father's alma mater) for their high school education.

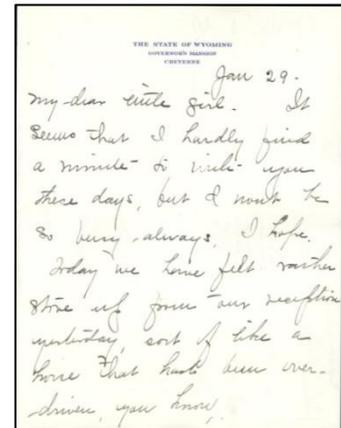
LETTERS & JOURNALS & ROSA-MAYE

Before email, tweets, and inexpensive telephone calls, people still had to stay in touch with one another. The main way to do that was by writing letters. John Kendrick had a secretary to type his correspondence, but Eula Kendrick wasn't so lucky.

Handwritten

Eula corresponded with hundreds of people throughout the year, including friends, family and those with whom she did business. On any given day, she had a dozen or more letters to write – all of them by hand. Unless she had other appointments or duties, she would spend mornings at her desk, writing letter after letter. And not just short notes, either; letters to her parents and children often went on for pages and pages.

When they were apart, Eula wrote to Manville and Rosa-Maye almost every day. And when she skipped a day or two – as she did in January 1915 – she felt guilty:



My Dear Little Daughter – Just think, two whole days have passed without a single line from your mother and I don't know how you feel about it, but I feel very much as if I had neglected you.

Eula chided her children to write to her regularly, even if she didn't have time to respond every day.

Along with keeping up with all her regular correspondence, Eula also kept a diary. In a series of small, five-year diaries, she recorded everything from weather and luncheon menus to details of her husband's funeral and the births of her four grandchildren.

Although Manville proved resistant, Eula managed to pass on the habit of journal-keeping to daughter Rosa-Maye, who wrote in similar diaries nearly her entire life.

Appointments & Obligations

When she was home from school, Rosa-Maye Kendrick's days were filled with appointments: hair and dental appointments key among them. When she wasn't seeing to these obligations, she liked to go to concerts. One night was particularly memorable – and not because of the music:

Miss Anna and I went down to hear the new organ at the Episcopal church. It was so dark when we started that I took [a] little cap pistol. [Manville] told me that it wasn't loaded, but it had three shells in it which had all been shot. Well, when we got on the streetcar I took it out and was playing with it when BANG!! It went off. There were just a few people in the car and they all jumped and looked my way and began to laugh.

We kept thinking that the powder smelled strong. We got in church and everybody began to sniff and several men got up and began to hunt for fire. Miss Anna just happened to reach over to her coat and it felt so warm and she drew out my muff and it

was SMOKING! ... She only had one thought and that was to get the fire out. She tried to put it out with snow and ended with sticking it in a tub full of water.

The muff was ruined and Rosa-Maye felt terrible about it. When asking her mother for a new one, she wrote, “I don’t want an expensive one at all, just one to last the winter out and even then I don’t know whether I deserve it.”

From Cowgirl to Bride

Along with her cousin, Eula Williams, Rosa-Maye loved to dress up like a cowboy and put on little Western plays to entertain the family. Even though she liked to clown around in cowboy clothing while on the ranch, Rosa-Maye enjoyed the latest fashions, and took advantage of every opportunity to dress up. She and her mother went on frequent buying trips to Denver, Chicago and New York. When she couldn’t go along, she asked her mother to shop for her.



In 1927, Rosa-Maye Kendrick married Major Hubert Reilly Harmon – West Point graduate, Army pilot and White House aide. By the time he retired in 1956, General Harmon had served his country in many more ways: as Military Air Attaché at the American Embassy in London, instructor at West Point, commander of the Thirteenth Air Force during World War Two, Air Force representative to the United Nations, and as the first superintendent of the U. S. Air Force Academy.

Because of Hubert’s demanding career, the Harmons and their two children didn’t visit often. When they did, they spent much of their time at the OW Ranch where the Kendrick-Harmon cousins played under their grandmother’s watchful eye.

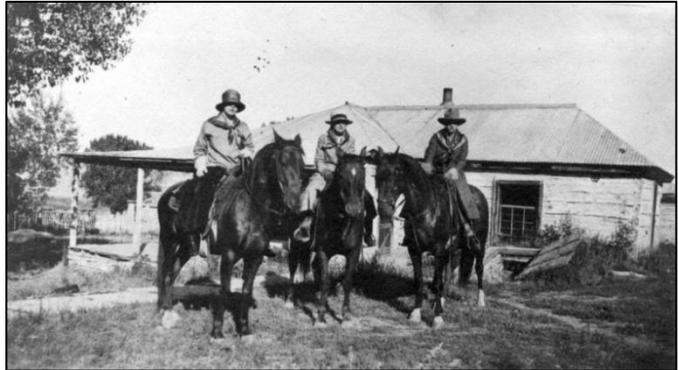
EVERYDAY LIFE AT THE RANCH

Before they moved into Trail End, the Kendricks spent most of their time at the OW Ranch in southeastern Montana. Here, John spent most of his days working with cattle and horses and overseeing the cowboys. Whether at the OW, Trail End, or the legislature, “Jawn B.” was rarely seen without his signature bowtie.

As teenagers, Manville and Rosa-Maye rode their horses to baseball games and dances at neighboring ranches. They also worked on the OW, helping to round up cattle in the spring and

drive the herds to their winter range in the fall. When they traveled, the Kendricks hopped on their horses the way we hop in our cars.

Since she employed a cook, Eula didn't have to spend her time preparing food like most ranch wives. Instead, she cleaned house, did her husband's ranch accounting, homeschooled her children, and helped the cook with the laundry.



Laundry Day

At the ranch, the laundry was washed in a large copper tub full of water heated atop the wood-burning kitchen stove. The water had to be hauled up from the well. Clothes were scrubbed and rinsed by hand, then hung up outside to dry. Ironing also took place near the stove, as the heavy irons had to be heated on the burners. It was hot, backbreaking work that turned even the most refined woman into a household drudge.

Laundry day was considerably different at Trail End. While the Laundry Room here might be considered a bit primitive by today's standards, it was actually quite modern for its time. Electricity both lit up the space and heated the irons. A large water heater provided enough hot water to fill up the triple porcelain sinks time after time. Plus there was room for performing all the tasks associated with laundry:

- Gather and sort dirty clothes and linens
- Treat stains with bleach or cleaning fluid
- Soak whites in bluing solution
- Wash clothes in hottest water possible
- Use washboard to scrub out stains
- Repeatedly rinse clothes to remove soap
- Run wet material through wringers
- Dip clothes in starch solution, if desired
- Load wet laundry into baskets
- Carry to drying yard; hang up to dry
- Carry back to laundry room when dry
- Sprinkle water on items to be ironed
- Heat irons until very hot
- Iron without scorching the material
- Fold everything and put away

Once they moved to town, the Kendricks rarely did their own laundry; they usually hired a laundress who came in once a week to take care of the washing. It was this woman who once decreed that she would quit her job if the Kendricks ever bought an electric washer. Even without an automatic washer, the technologies of electricity and running water available at Trail End drastically changed laundry day.

MEN AT WORK

Trail End was heated by a pair of coal-fired steam boilers manufactured by the Kroeschell Brothers of Chicago, Illinois. Water heated to just below the boiling point was piped from the boilers to nearly fifty radiators located in every room of the 13,748 square foot house. The amount of heat put out by an individual radiator could be controlled by turning a small brass handle at its base. This type of zone heating saved money, as radiators in unoccupied rooms could be turned on low until they were needed.

Although John Kendrick was part owner of a coal mine operating north of Sheridan, he didn't burn its coal in his furnaces; most of it was sold to the Burlington railroad. Instead, the family took advantage of delivery services offered by the Model Coal Yard. From a small underground mine located just north of Sheridan, Model (pronounced moh-DEL) supplied its product to hundreds of homes in Sheridan County.

In the winter, Trail End's furnace could burn through a ton of coal a day – all of which had to be moved from the coal bin (under the back driveway) to the boilers (on the other side of this wall). This was hard, time-consuming labor. Before an automatic stoker was installed in the 1920s, either the housekeeper or a hired hand – sometimes assisted by John or Manville Kendrick – had to load the furnace with coal every few hours.

Edgar E. Edwards, Groundskeeper

A number of men worked at Trail End over the years. One of the most memorable was Edgar E. Edwards, who tended the house and grounds from the 1920s into the 1940s. Born in South Wales in 1876, Edgar immigrated to the United States in 1904. He began working at Trail End sometime in the 1920s. In the 1930s, Edgar was a favorite of Manville Kendrick's sons, John and Hugh. When he wasn't busy planting, mowing, trimming and watering Trail End's extensive grounds, he could often be found entertaining the boys. With nine children of his own, he knew what made the little ones happy!

Preserve this Bill until settlement We do not itemize again

MODEL COAL YARD
COAL & KINDLING WOOD
PHONE 84 183 NORTH SCOTT ST.
Prompt Deliveries & Full Weights Guaranteed

No. 1417 Sheridan, Wyoming, Feb 2 1927
Sold to Mrs. Kendrick
Address [Handwritten address]
Teamster Taylor Car No. & Initial 4900 30984
lbs. MODEL COAL
lbs. MONARCH COAL
KINDLING WOOD
Paid \$ [Handwritten] Charged \$ 5.00 Collect \$ [Handwritten]

PLEASE NOTIFY US AT ONCE IF COAL IS NOT SATISFACTORY AND IF ANY DAMAGE DONE BY TEAMSTERS IN OUR EMPLOY.

As he got older, Edgar Edwards sometimes needed help with the harder work around the house and grounds. In the early 1930s, Edgar's son, future dentist Edgar Jr., helped out. In 1937, the Kendricks hired local handyman Ole Sheldon to assist with the heavy lifting.

Today, Trail End's grounds are watered by an automated underground sprinkler system, mowed by a gas-powered tractor-mower, and planted with flowers grown in greenhouses. When Edgar Edwards worked here, things were quite different. All three acres of lawn had to be mowed by hand using a push mower, water for sprinkling the grass was pumped up the hill from Big Goose Creek, and flowers were grown from seed or bulb. An extensive vegetable garden, located south of the Carriage House, was also maintained for use by the cook.



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For more information, visit www.trailend.org