

Eagle Harbor Reporter



Photo Above: Snowcovered Madison Ave. S. & Winslow Way looking west; BIHS #708; M.R.Greening

ESCAPED CONVICT HARRY TRACY • THE LAST DESPERADO

Harry Tracy: Trail of the Northwest's Last Desperado

by Alan J. Stein

This account is based chiefly on contemporary newspaper accounts of Tracy's exploits, and corrects a number of errors and embellishments that have since become part of the Tracy legend.

In Pursuit of Harry Tracy

When Harry Tracy arrived in King County on July 2, 1902, he set in motion the local episodes of the last great manhunt of the Wild West. One month earlier, Tracy had escaped with cohort David Merrill from the Oregon State Penitentiary. The convicts eluded Oregon lawmen for weeks.

Oregon State Penitentiary

On June 9, 1902, Harry Tracy escapes from the Oregon State Penitentiary in Salem, assisted by fellow convict David Merrill. The two men escape north into Washington. Near Chehalis, Tracy shoots Merrill in the back, and continues on.

Meadow Point

On July 2, 1902, escaped convict Harry Tracy enters Seattle aboard a launch hijacked from Olympia. After landing north of Ballard, he begins making his way towards the city with one of the kidnapped crewmen, whom he later releases.

Bothell and Woodland Park

On July 3, 1902, Tracy participates in a gun battle near Bothell, killing Snohomish County Deputy Sheriff Charles Raymond, and wounding King County Deputy Sheriff Jack Williams. Making his way back to Seattle, he commandeers a home near Woodland Park, and has dinner. Leaving the house, he is involved in another gun battle, in which Patrolman E. E. Breece and posseman Neil Rawley are mortally wounded.

Ravena

On July 4, 1902, Tracy enters the Ravena home of farmer August Fisher, and orders Mrs. Fisher to cook him breakfast. Afterwards, he regales them with stories of his exploits, and leaves with a sack lunch and a new set of clothes. He opts not to tie the Fishers up, as they had a baby who needed to be cared for.

Bainbridge Island

On July 5, 1902, Tracy commandeers the Johnson home on Bainbridge Island, demanding food and clothing. He had crossed Puget Sound the night before aboard a hijacked fishing vessel. After eating two meals, and reading about his exploits in the newspaper, he ties up the family and kidnaps hired hand John Anderson, whom he forces to row a small boat back to Seattle.

West Seattle

On July 6, 1902, Tracy arrives back in King County, after kidnapping John Anderson on Bainbridge Island the night before. Anderson was made to row a boat across Puget Sound, and also carry Tracy's stolen provisions. Over the next two days, they make their way towards Renton, where Tracy meets up with men he appears to know.

Renton

On July 8, 1902, Tracy encounters two women picking blackberries near Renton, and makes them come with him to the nearby Gerrells residence. Once inside, he charms the ladies with dashing wit and a devil-may-care attitude. Even though they know him to be a killer, the women enjoy his conversation over dinner. At eventide, he barely escapes through a phalanx of lawmen, just as he has done many times since his escape.

Kent

On July 9, 1902, Tracy overtakes the E. M. Johnson home near Kent, following his escape from a posse near Renton the evening before. He keeps the Johnson family captive throughout the day, and leaves eastward at nightfall.

Lincoln County

On August 6, 1902, Tracy takes his own life, rather than surrender to authorities, after being wounded in a gun battle in a Lincoln County wheat field.

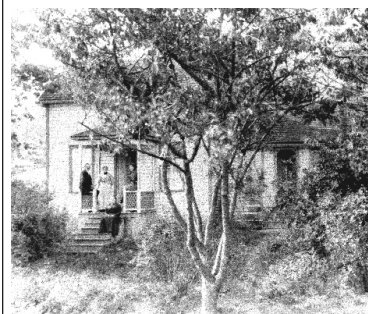


Composite photo of Harry Tracy, 1902



Ambrose F. Grow

Ambrose Grow and his wife, Amanda, and their family came to Eagle Harbor in 1881. He was a civil war veteran and came because of the descriptive letters he had read in the New York and Kansas papers telling of the virtues of Bainbridge Island and more particularly Madrone. Selling his large farm in Manhattan, Kansas he homesteaded 160 acres here along the waterfront. In addition to being a charter member of the Eagle Harbor Congregational Church and the Madrone Schools, he was a prolific reporter of the happenings in Eagle Harbor.



The Grow Family Homestead

Still stands today as home to Harbour Public House

ON JULY 5, 1902, ESCAPED CONVICT HARRY TRACY (1877-1902) COMMANDEERS THE JOHNSON HOME ON BAINBRIDGE ISLAND, DEMANDING FOOD AND CLOTHING

Excerpted from *Seattle-Post Intelligencer*, July 7-8, 1902 By Alan J. Stein, 3/6/2003

He had crossed Puget Sound the night before aboard a hijacked fishing vessel. After eating two meals, and reading about his exploits in the newspaper, he ties up the family and kidnaps hired hand John Anderson, whom he forces to row a small boat back to Seattle. Tracy had escaped from the Oregon State Penitentiary one month earlier, and had been evading a region-wide manhunt ever since.

ISLAND STOP

Harry Tracy arrived in the early morning near Port Madison on Bainbridge Island. The night before, he confronted a Japanese fisherman at Meadow Point, two miles north of Ballard. At gunpoint, he forced the man to take him across Puget Sound.

After landing on Bainbridge Island, Tracy sent the fisherman back, and went into the woods to sleep. Upon arising, he approached a home owned by John Johnson, a stump farmer. Tracy watched the house for more than an hour. He saw a man, his wife, their young son and daughter, and what appeared to be a hired hand.

Near the beach, he approached the hired hand, John Anderson, and made him accompany him to the Johnson home. It was 2:00 p.m. in the afternoon. He rapped on the door, which Mrs. Johnson opened. As soon as Tracy told her that he was hungry and being pursued by other men, she knew exactly who he was. Tracy told her that he meant her no harm, and she ran screaming from the house.

A HOT MEAL

Tracy yelled at Anderson to call her back. Anderson shouted out that Tracy would shoot her if she did not stop running, and Mrs. Johnson stopped in her tracks. Nearly breathless, she returned to the home. "That was a foolish thing to do," Tracy scolded her. "I told you that so long as you acted sensibly you would not be hurt and I meant it."

They entered the home. Mr. Johnson was out working in the field, and the children were inside the house. Tracy paid little attention to the boy and girl, and ordered Mrs. Johnson to cook him a big meal. She started to fix bread and cheese, but Tracy demanded meat.

The ritual was the same as at other homes Tracy commandeered. He ate with his rifle over his knees, and would stand at the ready whenever he heard a dog bark in the distance. He slammed back cup after cup of coffee, and told illustrious tales of his pursuit by various lawmen.

IN ALL THE PAPERS

After eating, he asked to see some recent newspapers. Mrs.

Johnson handed him three copies of the *Seattle Post-Intelligencer*, in which the Tracy story was covered in great detail. Tracy carefully read every word.

He then embellished his side of the story to Mrs. Johnson, comparing his version to the newspaper version. According to Tracy, he never wanted to kill anybody, he just wanted to escape. And if someone got in his way, so be it. "Why, if I were the blood-thirsty villain the papers make me out, I could have killed twenty more men," he rationalized.

By this time, Mr. Johnson had returned home to find a killer chatting with his wife, while handyman Anderson sat silently in a chair. After introducing himself, Tracy took the two men into one of the bedrooms, where he picked out another new set of clothing. He swiped all the gold pocket watches in the house, as well as some provisions. As he pinched a few blankets, he remarked that sleeping in the woods without bedding, "wasn't what it was cracked up to be."

ANOTHER HOT MEAL

But now it was time for the evening meal, and Mrs. Johnson spread the table again for Mr. Tracy. He pointed out that everyone needed to be fed, and that they should all sit at the table. When Mr. Johnson pointed out that he needed to milk the cow, Tracy let him go to the barn, but told him not to sound an alarm, lest he kill his wife and son.

The family and uninvited guest feasted on eggs, potatoes, fried ham, brown beans, and stew, as well as some preserves. Tracy questioned Mr. Johnson about the Hood Canal region and told the family that he would leave after dark.

He forced Anderson to bind the family, but told him not to tie the mother and daughter too tightly. Tracy then bound Anderson, and then took the hot water off the stove. He wanted to shave before his trip.

His tonsorial task completed, he unbound Anderson, telling him that he would be accompanying him. Anderson was told he would be bound to the oars of a rowboat owned by the Johnsons, so that he could not escape or fight back. The two men left the house.

BOATS THAT PASS IN THE NIGHT

Within an hour, Mrs. Johnson was able to release her bonds, and untie the rest of the family. Mr. Johnson ran to the home of the local Deputy Sheriff, who in turn secured a boat to get word to the posse in Seattle.

The next day, King County Sheriff Edward Cudihee chartered the tug Sea Lion and brought his men over to Bainbridge Island. The next few days were spent patrolling the waters of Puget Sound, looking for any clues as to Tracy's whereabouts.

Unbeknownst to the posse, Tracy had slipped right through their fingers again. While policemen and bounty hunters were searching as far north as Deception Pass, Tracy and his kidnap victim landed once again in King County.

"In all the criminal lore of the country there is no record equal to that of Harry Tracy for cold-blooded nerve, desperation and thirst for crime. Jesse James, compared with Tracy, is a Sunday school teacher." -Seattle Daily Times July 3, 1902



Mugshot of Harry Tracy, 1901

THREE GUARDS KILLED BY TWO PRISONERS

Successful Attempt to Escape at the Oregon Penitentiary.

A Posse Is Searching Woods for the Fugitives and a Battle Is Expected.

SALEM, Oregon, June 9 - Two desperate prisoners, Harry Tracy, sentenced to twenty years, and David Merrill, a thirteen-year man, serving sentences for assault and robbery committed in Multnomah County, escaped from the penitentiary this morning after killing three guards-Frank Ferrell, shop guard, and S. R. Jones and Ben Tiffany, fencemen.

The prisoners employed in the foundry were marched to work at 7 o'clock, and had entered the molding room, with Shop Guard Ferrell inside and Guard Stapleton in an adjoining room. "Without warning Tracy and Merrill appeared with rifles. Tracy aimed at Ferrell, when Ingram, a life prisoner, attempted to reach and disarm Tracy. Instantly Merrill shot Ingram and Tracy shot Ferrell, the latter dying almost instantly.

Tracy and Merrill scaled the wall near the northeast corner stockade by a ladder. From outside the wall Guard Jones was shot twice and killed.

Tiffany was also shot and he dropped from the fence, engaging the fugitives in a fight. His gun was soon empty and he was taken by the convicts and used as a shield while they made for the timber.

When out of the range of the prison they stopped and deliberately killed Tiffany, escaping into the timber immediately.

Duncan Ross, a new guard, was on the fence, near Tiffany, having been ordered up to relieve the latter. Ross was unarmed and the convicts shot at him, one bullet striking him in the forehead, inflicting a slight scalp wound.

A large force of men is now searching for the fugitives, who are known to be in the timber between the prison and the reform school, and as they are desperate a battle is expected before they can be secured. The prison authorities offer \$1,000 reward for the capture of the prisoners.

The three guards killed had families. Great excitement prevails in this city and scores of men are leaving for the woods, armed and determined to run the murderers down. A farmer has just reported that he saw the fugitives in the woods near the reform school four miles west of the city.

The arms are believed to have been thrown over the stockade Sunday night by friends among excursionists who came from Portland.

Ingram, the wounded prisoner, was sentenced from Linn County for killing his brother in 1891.

Published: June 10, 1902
The New York Times



This is the fourth issue of a series devoted to the early history and settlers of Eagle Harbor. Made possible with assistance from the Bainbridge Island Historical Museum.

Find our menu inside.



Enjoying the holidays at

the pub

CELEBRATING OUR 17TH YEAR AS BAINBRIDGE ISLAND'S NEIGHBOURHOOD PUB

SHARED PLATES

HUMMUS PLATE \$7.95

Pub-made hummus served with warm pita, sliced cucumber, red bell pepper & Kalamata olives

SWEET PAPAS LATINAS \$8.95

Pepper seasoned yam fries with black beans, melted pepperjack cheese, mango salsa & sour cream

SMOKED SALMON TARTINE \$8.95

Pub-smoked Pacific salmon, goat cheese, capers & red onion served on fingers of grilled whole wheat sourdough bread

SPICY CRAB & ARTICHOKE DIP \$8.95

Served piping hot with warm pita bread

EDAMAME \$4.95

Soybean pods blanched with star anise

FLASH FRIED CALAMARI \$7.95

Dusted, fried & served with our pesto aioli

PUB NACHOS \$7.95

Tortilla chips, cheddar, tomatoes, olives, green onions & Pub-made salsa with sour cream

Add Pub-made guacamole \$2.00

Add shredded pork or black beans \$2.95

NATURAL PORK® QUESADILLA \$8.95

Two grilled flour tortillas with shredded Salmon Creek Farms Natural Pork®, chipotle barbecue sauce, cheddar & black bean aioli With sour cream, salsa & guacamole

NORTHWEST FISH CAKES \$7.95

Three seasoned Pacific cod & potato cakes dusted in cornmeal, pan-fried & served with our horseradish sauce

PUB POTATO SLABS \$6.95

Deep-fried, hand-cut, organic potato slices with bacon, sour cream & your choice of melted cheddar or blue cheese



SALADS & SOUPS

PONZU CHICKEN STIR-FRY SALAD \$12.95

Free-range chicken breast & fresh vegetables sauteed with a light Ponzu dressing served over fresh organic greens Sprinkled with chopped cashews With fresh focaccia

PUB FAVOURITES SALAD \$12.95

Fresh organic greens & vegetables with your choice of free-range chicken skewers, shrimp or beef skewers, salmon filet, peppered cod, smoked salmon, or Field Roast® veggie cutlet & your choice of dressing Served with fresh focaccia

PUB GREEK SALAD \$9.95

Fresh organic spinach tossed with diced zucchini, tomato, red onion, Kalamata olives & our red wine vinaigrette Topped with feta cheese & served with warm pita bread

PUB CAESAR SALAD sm \$5.95 lg \$7.95

Crisp organic romaine lettuce tossed with traditional Caesar dressing made with garlic, lemon, anchovies & olive oil, with Pub-made garlic croutons & parmesan

Add Beef or Prawn Skewers \$7.95

Chicken Skewers \$5.95

Salmon filet, Peppered cod, Smoked Salmon \$5.95

Field Roast® Sunflower Country-style cutlet \$4.95



WARM SPINACH SALAD \$8.95

Fresh organic leaf spinach with Pub-made warm bacon dressing, caramelized onions, sautéed apples, spiced walnuts & crumbled blue cheese With fresh focaccia

PUB SIDE SALAD \$6.95

Fresh organic greens & vegetables with your choice of our blue cheese, balsamic vinaigrette & ranch dressings or **CAESAR SIDE SALAD** \$4.95

SOUP OF THE DAY bowl \$4.95 cup \$3.95

Made fresh & served with fresh focaccia



CLAM CHOWDER bowl \$4.95 cup \$3.95

Pub-made, New England Style & served with fresh focaccia

GRILLED SKEWERS

GREAT ON THEIR OWN OR ADD THEM TO ANYTHING

PAINTED HILLS NATURAL BEEF® \$8.95

Steak pieces marinated & grilled Served with tzatziki sauce

RANGER® FREE-RANGE CHICKEN BREAST \$6.95

All white meat chicken breast pieces Served with our curried peanut sauce

SKEWERED PRAWNS \$8.95

Marinated & grilled Served with our pub-made mango chutney



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NIGHTLY SPECIALS

NEED A BIT MORE PREDICTABILITY TO YOUR LIFE?

MONDAY- BROILED FREE-RANGE CHICKEN \$15.95

1/2 of a Ranger served with Mashed Potatoes & Pan Gravy

TUESDAY- THE PUB'S MEATLOAF \$12.95

Served with Mashed Potatoes & Mushroom Sauce

WEDNESDAY- PANFRIED OYSTERS \$12.95

Panko-breaded Hama Hamas With Pub-Fries & Slaw

THURSDAY- CENTER-CUT PORK CHOPS \$14.95

Served with Yam Fries & Pub-made Applesauce

FRIDAY- FRESH CAUGHT FISH Market

Fresh off the Boats

SATURDAY- 10oz RIBEYE STEAK* \$18.95

With a baked potato & Caesar side

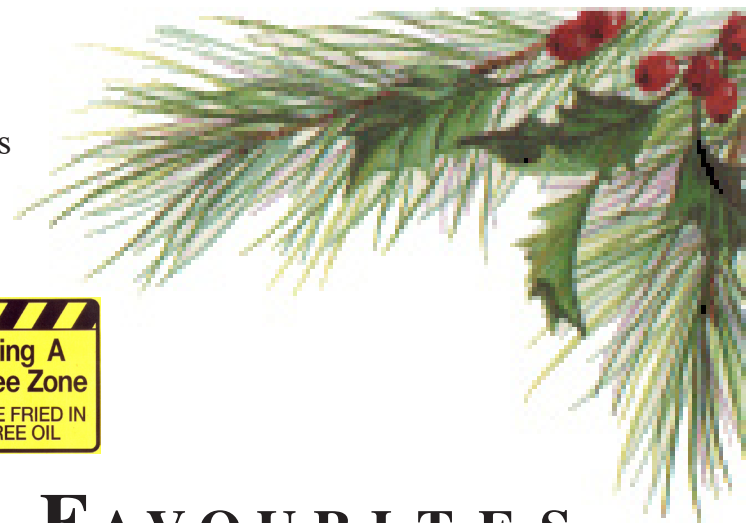
SUNDAY- SPAGHETTI & MEATBALLS \$11.95

Why should the Italian Restaurants have all the fun?

* The Health Department reminds you that consuming raw or undercooked meats may increase your risk of foodborne illness, especially if you have certain medical conditions.



Items in **RED** served until closing [with tortilla chips substituted for fries after 10:30 PM]. All other items available until 10:30 PM



SANDWICH PLATTERS

THE PUB BURGER* PLATTER \$10.95

Fresh Pub-ground Painted Hills Natural Beef® chuck steak, grilled & served on a fresh burger bun with lettuce, tomato, grilled onion & mayo Served with Pub-cut fries

WITH CHEESE Cheddar, Swiss, Pepperjack or Crumbled Blue \$11.95

Add sautéed mushrooms or bacon \$1.50

GRILLED SALMON SANDWICH \$12.95

Wild salmon filet charbroiled Served on a burger bun with lettuce, tomato & our Pub-made tartar sauce With Pub-cut fries & cole slaw

SLOPPY JOE \$9.95

An American Classic. Seasoned ground Painted Hills Natural Beef in a zesty tomato-based sauce Served over a fresh Essential Bakery bun With cheddar cheese Pub fries

CALIFORNIA CHICKEN SANDWICH \$12.95

Grilled tequila-marinated free-range chicken breast on a fresh burger bun with pepperjack cheese, two slices of bacon, lettuce, tomato, chipotle pepper glaze, mayo & guacomole With our Pub-cut fries

BARBECUE NATURAL PORK SANDWICH \$10.95

Slow-roasted & shredded Salmon Creek Farms Natural Pork® in Pub-made barbecue sauce on a fresh burger bun with cheddar & red onion Served with a side of Pub-made barbecue baked beans & slaw

SPICY CRAB & ARTICHOKE MELT \$11.95

Rock crab in our creamy artichoke spread Toasted on foccacia with melted cheddar cheese Served with a side Caesar salad

FIELD ROAST® CHEESEBURGER \$9.95

Sunflower Country-style vegetarian cutlet topped with melted cheddar, tomato, lettuce, pickle, Dijon & mayo on a fresh burger bun Served with Pub-cut fries

THAI PORK BURGER \$10.95

Fresh Pub-ground Salmon Creek Farms Natural Pork® patty, seasoned with lemongrass, garlic & green onion, grilled & served on a fresh burger bun with shredded cabbage & our curry peanut sauce Served with Pub-cut yam fries

PUB B.L.T. SANDWICH \$9.95

Six strips of smokey bacon on toasted whole wheat sourdough with lettuce, tomato & mayo Served with either a cup of soup or a side salad with choice of dressing

SUBSTITUTE SIDE SALAD OR SOUP FOR FRIES \$2.50

* The Health Department reminds you that consuming raw or undercooked meats may increase your risk of foodborne illness, especially if you have certain medical conditions.

SIDES

BARBECUE BAKED BEANS \$2.95

TEX-MEX BLACK BEANS \$2.95

HAND-CUT ORGANIC FRIES \$3.95

HAND-CUT YAM FRIES \$3.95

PUB-BAKED ORGANIC POTATO \$3.95

With butter & sour cream

Add chopped bacon, shredded cheddar or green onion

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Consistently voted Bainbridge's favourite! Pub-made beer-batter dipped Pacific cod Served with traditional hand-cut fries, cole slaw, lemon & Pub-made tartar sauce

TEQUILA LIME CHICKEN \$12.95

Char-broiled boneless, skinless, free-range chicken breast marinated in tequila & lime juice, on fresh organic greens & topped with Pub-made mango salsa & black bean aioli Served with a cheddar cheese quesadilla

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SCANDINAVIAN SEAFOOD STEW \$10.95

Sauteed Pacific salmon & cod in a sour cream & dill sauce with red potatoes

PUB MAC & CHEESE \$10.95

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STEAK PITA GRILL \$11.95

Slices of Painted Hills Natural Beef® shoulder tenderloin steak marinated & grilled Served on warm pita with hummus, shredded lettuce, diced tomatoes & our tzatziki sauce With Pub-cut fries

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Hood Canal Agate Pass Amber Ale —Poulsbo, WA A pleasing amber named after an island landmark	
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Ancient Vines Mourvedre, 2005 Dark berries and toasted caramel flavors with soft tannins	\$30.00
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Henri Abele Brut Champagne FRA	\$56.00
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CREAM OF THE CROP ICE CREAM Vanilla or flavor of the day	\$4.00



THE EDGE
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Feb. 2
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May 3
June 7
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With everything keeping you busy this holiday season, channeling Martha Stewart for your entertaining needs may just be a bit too much.
Instead, bring your guests by the pub. We do all the work, you have all the fun.
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