



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.

Ravenna

On July 4, 1902, Tracy enters the Ravenna 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 en-



Composite photo of Harry Tracy, 1902

"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

joy 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.

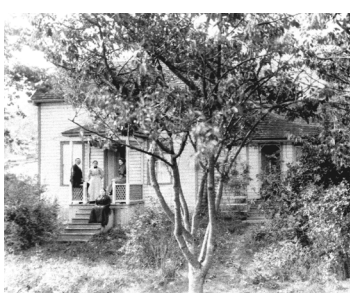
Lincoln County

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.



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. 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 correspondent to the happenings in Eagle Harbor and environs.



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 de-

tail. 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 PASSED 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.



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, fence-men.

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

BUTLER GREEN FARMS

We were introduced to the 2019 farm interns at Morales Farm this year. A lively bunch from all across the USA. To enhance their advanced degrees, they have found a way to spend time learning and doing with Brian MacWhorter and his crew.



Chloe Breznsy
Santa Cruz, CA
BA - Linguistics, Spanish & Education & Org. Ag Cert.



Javier Gutierrez
New York, NY
BS - Design



Kathryn Ruesch
Brookfield, WI
BA - Anthropology & Sustainability

BAINBRIDGE'S NEIGHBOURHOOD PUB

231 parfitt way sw, on the waterfront, 206.842.0969

SINCE 1991

UNIQUELY
BAINBRIDGE

MAKE SURE TO CHECK OUT OUR CHALKBOARDS FOR TODAY'S SPECIALS

VISA, MASTERCARD, DISCOVER, AMERICAN EXPRESS & COLD HARD CASH ALWAYS ACCEPTED, NO PERSONAL CHECKS For parties of 8 or more 18% service charge automatically included.

Here's a few reasons why we enjoy what we do:



Dr. Joth Davis and his wife Karen, who resided on Bainbridge Island, founded Baywater in 1990 with a simple idea: maintain the environmental integrity of Thorndyke Bay, Hood Canal, while providing shellfish of the highest quality. As Baywater continues to develop, with their son, Caleb, they have maintained their original commitment of stewardship to Thorndyke Bay by operating without electricity, warehouses, or running water.

FRESH NATURE®

Fresh Nature Green Chickpeas, Spokane, WA, utilize sustainable farming practices and are harvested without the use of insecticides. The green chickpeas are picked fresh from the vine and rushed from the field to be washed, blanched and flash frozen. Green Chickpeas offer a nutrition packed bite. GMO FREE • GLUTEN FREE • ALLERGEN FREE • SODIUM FREE • VEGAN

Mt. Townsend aims to bring new life to dairy by creating wonderful cheese. From the beginning, the creamery has prioritized using high-quality milk. Today Mt. Townsend's cheeses are hand-crafted from the milk of a single herd of 250 cows that live and graze on a family-owned farm, in Sequim, whose owners have been raising dairy cows for generations.



Utilizing a state-of-the-art new fishing vessel, Blue North is focused on quality, as opposed to quantity, and each fish is individually hooked and handled. Freezer longliners are also specifically designed to avoid bycatch and have the unique ability to carefully release any unwanted catch back into the sea with minimum damage. This sensitive, sensible and sustainable process helps bring the world's best frozen-at-sea Alaska cod to market. Mike Burns, founder, and his family live on Bainbridge Island.



Pane d'Amore bakes because they love good bread, hard work and our community. Having bakeries in Port Townsend & Bainbridge Island, they provide people the very best product they can make using the very best ingredients they can find at home, in the state and around the world. At the pub's request, Pane d'Amore has developed a burger bun using 100% Einkorn flour. Einkorn flour (farro) is an ancient grain, never been hybridized, nutrient-packed, & easily digested—but still tastes great!



By age 13, Paul Svornich knew he wanted to make a career out of fishing — but, he insisted on doing it in a way that is low-impact, produces a high-quality product, and is independent of the fishing corporations that dominate the industry. So, Paul built his own 38 foot fishing boat, *Ocean*, in his backyard from 1984 to 1987, just a few blocks from the pub. Every fish is caught, processed & frozen in no more than two hours.



Butler Green Farms has grown organic fruits, vegetables, eggs, and meat in Kitsap County since 1979. Brian MacWhorter and Amy Kuhl started farming professionally over 40 years ago near Eugene, Oregon before moving the farm and family to Bainbridge Island in the mid 80s. Brian has helped our community create a thriving market for organic produce with his involvement in local farmer's markets, grocery stores, restaurants, and farm-based education programs. Known for his ability to extend the growing season, Brian operates many greenhouses and several low tunnels to produce high quality greens and root vegetables and thousands of heirloom tomatoes.



Most ketchup today is genetically modified, sprayed with pesticides, and laced with high fructose corn syrup. Portlandia Foods partner with local distributors, who partners with farmers, who in turn partner with ladybugs and honeybees to produce condiments the way nature intended... no monocultures, no pesticides, no corn syrup. Gluten and MSG free too! Our other condiments are locally inspired as well. The pub makes all of its own tartar sauce, salad dressings, relishes, sauces, gravies and kimchi.

The Pub has been buying Becky & Mark Weed's Harlow Cattle Co. beef on-the-hoof since January of 2010. It is one hundred percent grass-fed, antibiotic-free and humanely treated beef ranch on the Western side of our state. Their Spanaway ranch is in its second generation of management spanning over 70 years. We feel honored to partner with Harlow Cattle Co. to deliver healthy, flavorful beef. You can really taste the difference!




We deep fry exclusively in trans-fat free Canola oil. The waste fryer oil is recycled into biofuel and other products.

Our entire staff truly enjoys serving you!

To ensure our mostly hidden, but equally deserving kitchen staff share in your thanks and generosity, a pre-tax 5% service charge will be automatically added to your check. The entire charge is distributed to the kitchen team. The customary tip line will be left for your discretion and is designated for just your server(s).

Tippling on the 5% service charge (or sales tax) is not expected.









Skip the Line, No more waiting around

How It Works

- Discover us on Yelp**
Search "waitlist" to find our wait times before leaving the house
- Join the List**
Add yourself to the waitlist with a single tap right from your phone
- Come On In**
We'll notify you with a text as soon as your table is ready

The wheat gluten free designation means the menu item includes no wheat in its regular preparation. However, wheat flour is still used in our kitchen. For an extra \$2 you may substitute an Udi's® Gluten-Free Burger Bun for a wheatless bread option.

- | | |
|---|--------------------------|
| OYSTER SHOOTER  | \$3 |
| A single locally-farmed Pacific in a shot glass with cocktail sauce
The Health Department warns that consuming raw meats may increase your risk of foodborne illness. | |
| PAUL'S ALBACORE TUNA SLIDERS | \$12 |
| Seared medallions of sashimi-grade tuna (hand-caught aboard an historic sailboat by our neighbor Paul Svornich) on a Pane d'Amore® mini-bun with ginger aioli & pub-made kimchi — Plate of two —
Each Additional Slider | |
| \$5 | |
| FLASH FRIED CALAMARI  | \$16 |
| Rings & tentacles dusted with gluten-free flour, deep-fried & served with our pesto aioli | |
| NATURE GREEN® HUMMUS | \$8 |
| Green chickpeas, tahini & roasted garlic Served with fresh veggies & grilled naan bread | |
| PUB-CUT FRIES  | small side \$2 plate \$4 |
| Hand-cut russet or yam Double-fried in trans-fat free canola oil | |
| LITTLE BEN'S FISH TACOS | \$18 |
| Mexican food truck style — Organic corn tortillas with beer batter deep-fried, line caught Alaskan Cod, chipotle mayo, shredded cabbage, pepperjack cheese black bean aioli — Plate of two —
Each additional | |
| \$7 | |
| STEAMED MUSSELS IN BEER  | \$17 |
| Washington Coast mussels steaming hot With Pub-cut fries & a side of mayo | |
| LINE CAUGHT ALASKAN COD FISH AND CHIPS | \$18 |
| Pub-made beer-batter dipped, humanely caught Alaskan cod Served with traditional Pub-cut fries fried in trans-fat free canola oil, Cole Slaw, lemon & our own tartar sauce — Extra fish piece | |
| \$5 | |
| STEAMED CLAMS | \$18 |
| Steamed Baywater® Salish Blue clams in white wine & lots of garlic Served with Pane D'Amore® bread rolls | |
| PUB FAMOUS CHOWDER  | \$18 |
| A New England Classic using the best of the local NW ingredients!
Bowl of organic potatoes, onion, bacon, white wine & cream sautéed to order Garnished with a traditional pat of butter With your choice of:
In the shell Baywater® Salish Blue Clams,
Hood Canal Mussels,
Pub-smoked Pacific Salmon, or
Locally farmed Pacific Oysters | |
| RIBOLLITA | \$15 |
| A hearty Tuscan bread soup made of tomatoes, garlic, mushrooms, zucchini, spinach, white beans & vegetable broth Ladled over a thick slice of grilled rustic organic bread Seasoned with parmesan cheese | |
| CLASSIC MONTRÉAL POUTINE  | \$11 |
| The Canadian classic prep of a plate of our fries topped with Mt Townsend Creamery® Cheese Curd smothered in Pub-made, gluten-free beef gravy | |
| SMOKED SALMON TARTINE | \$16 |
| Pub-smoked, Pacific wild salmon, goat cheese, capers & red onion served on fingers of grilled organic whole wheat sourdough bread On a bed of Butler Green® organic salad greens | |
| PUB FAVOURITE SALAD | small side \$7 lg \$10 |
| Fresh Butler Green Farms® organic greens & vegetables with your choice of dressing See Additions below | |
| SALAD ADDITIONS (price added to price of salad) | |
| Grilled boneless, skinless Free-Range Chicken Breast | \$9 |
| Peppered Cod or Smoked Pacific Wild Salmon | \$9 |
| Grilled & Smoked Portabella Mushroom | \$6 |
| Bob's Vegetarian Pecan® Patty | \$7 |
| Two Pane D'Amore® bread rolls & butter | \$2 |

Sandwiches served à la carte (may we suggest fries or poutine for the table!)

- | | |
|--|------|
| THE PUB ORIGINAL BURGER | \$17 |
| A big 8oz of pub-ground, Harlow Cattle Co.® Grass-fed Beef, flame-grilled, with lettuce, grilled onion, pub-made pickle relish & mayo & served on a Pane D'Amore® 100% Einkorn bun | |

MAKE IT YOURS ADD-ONS:

- | | |
|--------------------------------|-------------------------|
| Beecher's Flagship® Cheese \$3 | Fried Organic Egg \$2 |
| Mt Townsend® Cheese Curd \$2 | Sautéed Mkt Veggies \$2 |
| Artisan Blue Cheese \$3 | Sautéed Mushrooms \$2 |
| Artisan Goat Cheese \$2 | Two Bacon Slices \$3 |
| Pepperjack Cheese \$2 | Caramelized Onions \$2 |

All grass-fed beef burgers cooked to medium-rare. If you don't like the pink, then ask and it will come well-done. The Health Department warns that consuming raw or undercooked meats may increase your risk of foodborne illness. You're welcome to Substitute a free-range, skinless, boneless Chicken Breast; or a Port Townsend-made Bob's Pecan® Veggie Burger Patty; or a pub-smoked whole Portabella

- | | |
|---|------|
| SOUTHERN FRIED CHICKEN SANDWICH | \$16 |
| Organic, free-range, boneless, skinless chicken breast soaked in buttermilk, dredged in seasoned flour & deep-fried Served on a Pane d'Amore® Einkorn bun with pub-made sausage gravy, Cole Slaw & Bread and Butter pickles | |

- | | |
|---|------|
| PUB BBB.L.T. | \$15 |
| Six strips (yes six!) of smokey Montana bacon on toasted Pane d'Amore® organic whole wheat bread With lettuce, tomato & mayo
You can Substitute Fresh Sliced Avocado for the Bacon | |

- | | |
|--|-----|
| PUB-BAKED RUSSET POTATO  | \$4 |
| One large WA baker with butter & sour cream | \$4 |
| Add Sautéed Market Vegetables | \$2 |

- | | |
|------------------------|------------------|
| SOUP OF THE DAY | bowl \$7 cup \$6 |
|------------------------|------------------|