

(9/10) LEFT COLUMBUS, STARTED OUT FOGGY, HIT LIGHT SHOWERS WHICH TURNED TO CLOUDY OVERCAST.

-----ROAD CONSTRUCTION-----

SITTING 50 MILES SOUTH OF WILLISTON WAITING FOR PILOT CAR.



STILL WAITING



YES, WE ARE STILL WAITING



Sturgis, SD

FULL
THROTTLE

SALOON

**Hillbilly Hell Rider
Full Throttle Saloon
Sturgis, SD**



**Hillbilly Hell Rider
Full Throttle Saloon
Sturgis, SD**

SERIOUSLY, I WANT ONE OF THESE!!!!



Hillbilly Hell Rider
Full Throttle Saloon
Sturgis, SD



HARLEY-DAVIDSON
STURGIS, SD









STURGIS
SOUVENIRS

STURGIS

STURGIS
OLD TIME PHOTOS
& CUSTOM FRAMING

STOP









(9/11) GILLETTE, WY
BEEN RAINING SINCE WE LEFT STURGIS.
STOPPED HERE TO DRY OFF & WARM UP.

KEPT GOING, RAIN GOT WORSE, SO STAYED
IN SHERIDAN, WY. LOW MILEAGE DAY!!!!



**HOT SOUP AND A WARM SANDWICH
CAN YOU BELIEVE IT---NO HOT DRINKS!!!**





(9/12) BUTTE, MT
ROYSE BURGERS



The Royse's History

It was Labor Day 1971 when Bud and Donna Royse came to Butte from Corvallis, Oregon. Bud quit his driver salesman job with Gamble-Robinson he had held for 14 years. They sold their house, camper, insurance policy, and took the kids' savings – everything they had and came to Butte. With their four children, Judie, Nancy, Doug, and Dan they started a new, exciting chapter in their lives.

The Arctic Circle should have been almost ready when they arrived, but they found out when they drove to the location the only part of the building that was finished was the foundation! This was all due to a famous Butte strike of the Carpenters Union. The family anxiously waited for the building to be finished so they could open their new restaurant. Well, finally on November 5, 1971 the Arctic Circle opened in Butte. Bud and Donna worked tirelessly seven days a week. They were open from 11 to 11 with midnight closing on Friday and Saturday. But the time spent at the restaurant went far beyond those hours. There was prep work, ordering supplies, schedules, and of course cleaning, cleaning and more cleaning! The Arctic Circle has a famous reputation for its cleanliness. Something Bud and Donna knew was very important in this business. This quality has been instilled in their children, two of whom help run the restaurant today, Nancy and Dan.

In the beginning of 2008 the Royse's started a new chapter in their business. The restaurant known for 36 years as the Arctic Circle is now known as Royse's Hamburgers & More. The same great people doing what they do best, taking care of our customers and doing it in a fashion that was created by two people who really know the importance of customer service.

On September 24, 2008, Dan and his wife Tracy purchased the business from Bud and Donna. On September 16, 2010 Dan was diagnosed with pancreatic cancer. He still worked as much as he could through his disease. His chemotherapy would make him very sick for several days at a time, but as soon as he was feeling better he would be right back at work. Dan lost his battle with cancer on July 7, 2012. He was a truly amazing man, showing everyone how strong he was even when faced with a terminal illness. Dan will always be watching over us and he will never be forgotten. Tracy continues to run the business with help from all of the family.

Our goal at Royse's Hamburgers & More is to carry on what Bud and Donna started in 1971, and continue to make them proud by doing things the way they have been for so many years. Thank you, Bud and Donna, you set a great example for us to follow!

BILL AND I TALKING ABOUT MAKING UP TIME AND STAYING IN POST FALLS TONIGHT. THAT'S THE PLAN. IT IS GOING TO BE A BUTT BUSTER DAY, 647 MILES (DRIVE TIME--9HR 30MIN.)



MADE IT TO POST FALLS AND BILL FOUND A UNIQUE
KITCHEN/TAPHOUSE. SITTING DOWN FOR DINNER (8PM)

DARE YOU TO GOOGLE "UNIQUE KITCHEN/TAPHOUSE"
IT'S AT THE TOP OF THE LIST!!!!
BILL---YOU GOT TALENT!!! WHAT MORE CAN I SAY.





REPUBLIC
KITCHEN & TAPROOM

Menu board with text, partially illegible due to lighting and distance.



and with assistance from local architect Mark Latham, was converted to commercial use, becoming Rosa's Italian Market.

In 2016, twin brothers Mark and Tom Latham purchased the property from the Schultzes, and began yet another round of restoration to turn the home into what you see today. The Latham families are longtime residents of Post Falls, with a deep love of the history of the area and dedication to the preservation of this beautiful historic home.

The Latham brothers and their wives teamed up with famed restaurateur Adam Hegsted in the summer of 2017 to add a much needed culinary niche concept to Post Falls, turning the Young Home into Republic Kitchen+Taphouse, serving craft foods and local brews.

Determined to preserve the historical integrity of this property, the Republic team is working diligently to maintain architectural features while putting the building into it's new and productive use.

We hope that you feel the memories of the Young and Reynolds families come alive through the laughter and joy of this cozy neighborhood gathering place as you raise a glass with friends.

THANK YOU: TINA-MARIE SCHULTZ, THE REYNOLDS FAMILY, JEANNE HERZOG, KIM BROWN, STEVE COURCHENE, THE POST FALLS HISTORY WALK, MADDY BAKER, MURAL ARTIST LINDA FABRIZIUS, KEN LAMBIE, JODY LIZOTTE AND MANY, MANY OTHERS.

THIS PROPERTY HAS BEEN
PLACED ON THE
NATIONAL REGISTER
OF HISTORIC PLACES
BY THE UNITED STATES
DEPARTMENT OF THE INTERIOR

THE SAMUEL & ANN YOUNG HOUSE

This Victorian Queen Anne style home is the oldest standing house in Post Falls, and one of the few intact structures in the town from this architectural period. It was built in 1910 by Samuel and Ann Young as their family residence. Samuel was born in 1845 and Ann in 1848, both in Derbyshire, England. They married in 1867 and had 12 children. The family moved to America in 1882, first settling in Evanston, Wyoming, and in January, 1896, they came to Post Falls.

Samuel was a poultry farmer and an innkeeper, building one of the first hotels in town. He and Ann purchased nine lots at one time on this block. Ann was a mother and wife and was known for her beautiful gardens. The Youngs raised all 12 children in this house, and were deeply involved with community affairs and the development of Post Falls. Samuel also served as chairman of the school board. Samuel died in 1929 and Ann in 1933, both here in Post Falls.

The building has been referred to by several names, including the Reynolds House while it was owned by Oscar and Kate (Peters) Reynolds for over 30 years. Kate was known for her flower and vegetable gardens, especially her tulips and delicious apple pies. Oscar was a local business owner.

This home was placed on both the National, and Idaho, Registers of Historic Places for its significance as an example of the modest form of Queen Anne architecture found in small towns in northern Idaho, its distinctive woodwork and trim, as well as the involvement and contribution of the Youngs in the community of Post Falls.

During the early 2000's, it was purchased and historically renovated by John and Tina Marie Schultz, and with assistance from local architect Mark Latham, was converted to commercial use, becoming Rosa's Italian Market.

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Republic Kitchen & Taphouse
120 E 4th St
Post Falls, ID 83854

September 12, 2019 8:26pm

Guest : 0066

Ticket: 1909120066

Server: Felicia C

Seat: Republic :45:1

Item	Price
1 Republic Mac&Cheese	13.00T
1 Dirty Mac	4.00T
1 Maui Coconut Porter	5.00T
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Subtotal	22.00
Sales Tax (6.0%)	1.32
Kitchen Benefits (4.0%)	0.88
Total	\$24.20

(9/13) LEAVENWORTH
OUR LAST FUEL FILLUP - ONLY 100+ MILES LEFT



USING RESTROOMS, SAYING OUR GOODBYES, AND
FINALIZING OUR REMEMBERABLE NORTH DAKOTA TRIP.

TOTAL MILES --- 2937 MILES (SEPT 4 THRU 13, 2019)

