

# People

## Plans for her place

Holly Glaze gives McLeod's Road Kill Saloon a new look

By Alex Benson

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**W**hen the "queen of southern New Jersey" first walked into McLeod Bar at age 16, she knew someday that she would make it hers.

Holly Glaze, the queen, made it a goal to buy the bar before she turned 50. Now, at age 49, Glaze has purchased the bar, renamed it Holly's Road Kill Saloon, and will have her grand opening Sept. 4.

Before moving to Montana in June 2009, Glaze said she owned the only wholly woman owned tri-axle dump trucks in a 100-mile radius of Deptford in New Jersey.

"The tri-axle queen," is what her employees called her.

In making Montana home she left behind her business, family and the shore of the tumbling Atlantic Ocean. The sweet semireirement plan she accomplished has yet to hit; it's been an uphill struggle.

The McLeod bar that Glaze walked into in the mid-'70s, when she said to herself, "I'm going to buy that bar," was then owned by Cliff and Florence Martin.

Cliff Martin, the original owner, built the bar with his own hands. He used the design of a Quonset hut, a World War I semicircular structure that could be used for barracks, to build the bar.

"It was the cheapest way for him to build it," Glaze said. The wood paneling on the steel frame is tongue in groove, knotty pine.

Cliff buried six or seven 50 gallon drums of water and a ventilation system linked to the drums to the bar. Hundreds of burnt beer or soda cans covered by Plexiglas are mounted outside of the bar and trap heat that can be pushed through the bar by a fan, Glaze said.

Several other homemade projects exist throughout the bar's inner-workings including the raised cabin behind the bar.

Glaze has the horns of a moose the Martin's son, Ron, shot before he died in Vietnam. It's mounted next to the original bar and she plans on engraving a plaque underneath it in his memory.

She said that she has tried to keep as much of the original bar as possible without taking away the character of the building.

The bar is now upgraded for handicap accessibility. New woodworking, countertops and racks, have been custom made by Rob Webber. The countertop of the wine and martini bar has pinkish crystals plugged and embed-



ALEX BENSON / Big Timber Pioneer

**Holly Glaze, owner of Holly's Road Kill Saloon, holds a box of bread rolls baked in Philadelphia. Glaze, a south New Jersey native, uses the bread to make hoagie sandwiches. Glaze said she sold 200 hoagies in less than two days. "That's what makes the hoagie," Glaze said, "If you don't have the right roll you don't have a hoagie."**

ded into the wood. Metal crowns, scaled smaller, are mounted in various places around the bar.

The head of a buffalo with a thorny crown resting on its head overlooks the bar. A sign above the animal says, "Don't upset the queen." Her employees back in Jersey made the sign for Glaze.

"I don't think it has really hit me," Glaze said of accomplishing her childhood dream. Getting everything done and ready has kept her mind occupied, she said, mentioning 12-15 hour workdays and 23 dump-truck loads removed from the building.

Glaze plans on moving into the bar. There's a basement that attaches to a multiroom structure. Once she renovates the area and moves in, she can cut the cost of driving back and forth from Big Timber to McLeod.

Holly's Road Kill Saloon, 15 miles south of Big Timber, is not going to be a destination for getting drunk, Glaze said.

"I don't want to be responsible.

Which is the reason why I took the pool table out," Glaze said, "Have a few, relax, get on the porch, eat some food, be on your way."

Designated drivers can drink soda all night for free, which is something you don't see people doing anymore, Glaze said. She will also give away the last shot in the bottle for free.

Glaze has a five year plan, but within a year she wants to build a kitchen in the bar.

Within five years, she plans to build a 60-by-40-foot area with a horseshoe bar next to the original structure.

A brick oven and a dance floor, a stage and a see-through fireplace lounge area with a wrap around porch will also be built. Underneath it all will be a prep area with a full kitchen and wine cellar — a vision for a space that could accommodate 65 guests mainly in the summer months.

"I've been thinking about this a lot," Glaze said.

So far, business has been doing well. She went through 200 hoagie sand-

wiches in less than two days. The bread, of course, was bought from a supplier in Philadelphia.

"That's what makes the hoagie. If you don't have the bread you don't have a hoagie. You need Philly or Jersey rolls," Glaze said. Every 500th sandwich she sells, she will dish out a \$50 gift certificate with that hoagie.

After buying the bar in mid-March, Glaze left in late June 2009 for Montana. She was only a few days out when she had to return on the 4th of July — her nan, Anne Glaze, died while she was away.

"She was a very inspirational woman in my life," Glaze said, "She was my nan," Glaze said, fighting back the tears.

Every time she feels like she's having a bad day, two red birds perch themselves near Glaze.

"I know it's my nan and pop," Glaze said, adding that her nan had red hair.

Glaze started to cry: "Her favorite saying was 'there's no such thing as can't.'"