

Temecula Valley Historical Society

Newsletter

July 2005 Vol 5 Issue 7

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www.temeculavalleyhistoricalsociety.org
Contact us at 951-501-9159

President's Corner

At our June 3rd meeting, John Meyer, Temecula Redevelopment Director and Bruce Beers, Temecula Theater Manager, addressed the Board on the conversion of the historic Mercantile Building into lobby for the new performing arts theater. The sudden removal of the windows and the doors from the building on Friday, May 13th created quite a stir among local preservationists and members of the Historical Society. Several members of the Society spoke to the Temecula City Council on May 24th and received assurances from the City Council and Shawn Nelson, the City Manager, that the Mercantile Building will be restored to its original appearance in keeping with safety requirements for its public use. We were also promised that the citizens of Temecula would be kept informed of future developments with any of the historical structures in the Temecula area.

A recent change in city policy will allow the Old Town Local Review Board to review all plans for construction relating to any of the historical structures within the City limits. Another change being made by the City will alert the City staff anytime anyone accesses any of these buildings on the computer in the City Planning Department. Hopefully, these changes will prevent unannounced change or destruction of historical properties in the area.

Don't forget to call Darell Farnbach (951-552-3516) if you would like to participate in the July 4th Parade in Temecula.

Jimmy Moore

Student Historical Production

By Rebecca Marshall Farnbach

On June 9th, Third Grade Sparkman Elementary students and teachers demonstrated a thorough understanding of local history. In their program "Temecula: A Journey Through Time," the students chronicled foundational events and personages from the Native American era through the development of the local vineyards and Temecula cityhood. With a background of historical photos in a power point presentation, students in costume depicted Pablo Apis and Walter Vail and others.

The program was dedicated to The Temecula Valley Historical Society, The Temecula Valley Museum staff and volunteers and the Vail Ranch Restoration Association "in appreciation of your support of our students, our curriculum, and our love of Temecula History."

The eight historians in attendance watched with pride from front row seats. The accuracy and enthusiasm demonstrated by the fine performance shows that our efforts to teach local history are not wasted. Thank you, Sparkman students and teachers.

***Things that go bang like firecrackers, or
How not to make sausage***

From C.A. Sumner's California Early Days, 1873-83

By degrees we got together quite a bunch of hogs on the Laguna Ranch, amounting to hundreds. We let them run loose on the property, and to prevent them from getting too wild, and to keep the young ones from destruction by coyotes and cats, we corralled them every night on the flat at the west end of the lake. I made a large cow's horn into a bugle, which the pigs could hear a long way off. It had no notes, but made a loud noise and the hogs came racing home to get their feed of corn as soon as they heard it.

Mrs. Sumner used to ride horseback every afternoon and helped considerably in whipping up the stragglers and the lazy ones, so that it was very rare that they got left out. There was, however, one old boar that persistently strayed away and took with him several sows, and before long they were as wild as deer. We tried in vain to drive them in, but they skulked in the willows and disappeared as soon as we approached.

At last I hit on a plan. We sprinkled corn along the sheep walk toward the ranch house, and after a time found the corn eaten every night. Then I put a trough in the run, with garbage and meal, and that too was eaten. So finally we made a large trap of 2 by 4 timber, probably six foot square and high. This I propped up over the trough and after two or three days set the trap by lodging the feed trough so that box fell down when the pigs started to eat. It took several trials and some alterations before it worked well, but finally Mr. Boar was caught, and there was an awful banging and squealing to tell us of the successful capture. The boar was so wild, poor and scraggy we could do nothing with him then, so simply left him and fattened him where he was, eventually getting some splendid milk and sugar-fed pork.

Of course as the pigs were running about loose we had to mark them, partly for theft and also to prevent travelers from shooting them. The marking was done when they were very young. We slit one ear and cut a small half moon out of the other, the same as we did to our sheep. It may sound cruel,

but the wounds healed up very quickly and did not seem to hurt too much.

In the fall we killed all that were fit to butcher and made bacon. We drove the condemned ones up to the house, or rather let them come of their own accord. We took along a wagon filled with corn, then started home, throwing some cobs out as we went along. The pigs followed as nice as you please, the few stragglers being whipped into line by a couple of riders.

Having previously made all preparations, we started early in the morning to kill. Although the apparatus was very crude, it was effective so that we were able to butcher quite a number in a day. After the salting, we hung the meat in a large adobe brick room without windows, then made a fire of corncobs, closed the door and left the meat to cure. The market for ranch bacon was very poor. I don't think we ever got more than five cents a pound wholesale, though I sold quite a lot in the store to travelers at a better price. The lard, however, was always an asset and we had a great many five gallon cans.

It happened that while we were killing hogs we had some lady visitors at the house, and they insisted in helping by turning their attention to sausages. There was my wife and sister, a couple of visitors and our nurse, all eager for the fray. (Note: The nurse was Miss Grace Street who had come with the Sumner family from England and later became Mrs. Barnett.)

First, they had to tuck up their sleeves, and because we had no sausage machine, they cut the meat up by hand, put it in a wooden bowl and minced it fine with an ordinary meat chopper. They took it in turns and give directions the rest of the time.

Then came the seasoning. Everything was tried, and each tasting showed an improvement on the former batch. At last a quantity of meat was ready for the skins, but alas, they had been forgotten, not only by the ladies, but by the gentlemen who had ruthlessly thrown them away as refuse – just like a man, of course.

However, the ladies were determined and a little thing like skins for the sausage never fazed them.

Out they got the sewing machine and some white muslin. Then and there they made a huge, long telescope of a container several yards long and about as big as a bologna.

The next process was to stuff the bag. All helped. Some shoveled the minced meat into one end of the "skin" and others worked it along until the end was reached. It looked fine, just like a cows tail and as firm as you please.

"More meat, it will stand more," someone said, and more meat went in, and with it more squeezing. Bang! Smash! Zing! The bag exploded. Sausage meat went everywhere, in the ladies' hair, on their dresses, hands and ears, all over the dining room table, on the ceiling, floor and windows. Wherever you looked there was sausage meat. The lamp had some, the chairs had some, and then to cap the climax, our servant Jim poked his head in the door asking, "What you-all crying about? I'll clean it up sure."

We did not have sausages, but we did have a lot of sausage meat, and poor Jim got tired of being asked if that sausage meat was gone yet. I believe if you went to that dining room now you could still find a piece of pork sticking like a fly on the ceiling as a memento of the Great Sausage Bee.

Have you sent your family recipes yet?

Maybe you don't have a sausage recipe, but please send a family recipe for a cookbook to benefit the society to Senior Girl Scout Erin Diamond, 49945 Saginaw Ct., Aguanga, CA 92536.

A Mayflower Colony recipe:

Bean Porridge – for winter only

Soak 3 cups beans overnight. Parboil till the skins break. Separately cook 3 lbs. of meaty bone till meat comes off. Add water to make 6 quarts. Add beans and seasoning and one cup of wet cornmeal. Cook 30 minutes without burning. Put in pans and set outside to freeze. *Hack off amount needed with axe and heat to serve.*

It's not too late to volunteer to help with our booth at the 2005 Pechanga PowWow July 1 – 3. Call Loretta Barnett (951-676-7031) to volunteer.

Meanwhile, back at the ranch...

Darell Farnbach, president of the Vail Ranch Restoration Association (VaRRA,) gives this report:

VaRRA met with Kimco and learned the company is writing a proposal for the County of Riverside Board of Supervisors to address future plans for the Vail Ranch Headquarters site. Kimco has done weed abatement and will address urgent maintenance issues. They are working on a proposal to give to the County of Riverside Board of Supervisors that outlines Kimco's plan for giving the building exteriors some attention and providing for ongoing maintenance. They are unable to find tenants for commercial usage of the property.

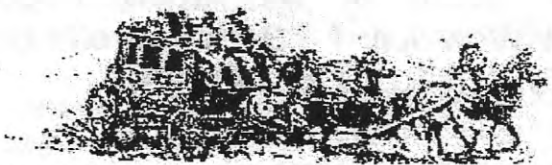
County officials have indicated they aren't happy with this mere "facelift" of the ranch buildings and would prefer commercial use of some of the buildings in order to bring revenue to sustain the historical ranch.

City officials are interested in owning the ranch, then possibly turning it over to VaRRA for management.

As a point of interest, we hear from our contact person at the County Economic Development Agency and from Supervisor Bob Buster's aide Dave Stahovich, but neither Supervisor Jeff Stone, nor his aide Vern Lauritzen return our calls.

Does anyone know about this?

What do you know about The Mt. Olympus Commune that was on the west side of Pala Road during the 1930s and 1940s? The property is marked with a windmill, some cabins and a "just sold" sign. If someone knows the story behind this property, we will print it in the newsletter.



Temecula Valley Historical Society
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Membership/Donation Categories:

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The Board of Directors formulate and vote on policies. The membership may vote for Directors at the annual meeting.

Membership is open to anyone regardless of race, color, religion, sex or national origin.

Dues and donations are tax deductible to the extent allowed by law. Donations may be designated or undesignated.

Checks payable to:

Temecula Valley Historical Society

Mail to:

P. O. Box 157

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