

Temecula Valley Historical Society

Newsletter

May 2006 Vol 6 Issue 4

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www.temeculavalleyhistoricalsociety.org

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Temecula, CA 92593-0157

Mission Statement

The mission statement of the Temecula Valley Historical Society is to identify, preserve and promote the historic legacy of the Temecula Valley and to educate the public about its historical significance.

President's Corner

THE PRESIDENT'S CORNER

By Eve Craig

It was beautiful and relaxing in Hawaii for a wonderful vacation-really Paradise. I've been back for ten days and working diligently to catch up and move ahead. Audrey Cilurzo presided at our last meeting when several of us were on vacation, and did her work well. Our next meeting is scheduled for May 5, 2006 at noon in the Community Room of The Temecula Library when we will be privileged to talk with Ben Drake and listen to his farming adventures in our area. We are also welcoming Al Rattan who will discuss his suggestions for possible re-location of historic buildings for preservation.

Our members and guests really enjoyed the stories told by Pat Ommert at the last meeting.

We are preparing for and working on our 5th Annual Heritage Luncheon to be held at "The Four Seasons Lodge," Wednesday, May 24th in their lovely Ballroom, an excellent location for a served luncheon and a great opportunity to thoroughly enjoy Paul Price, his incredible knowledge and activities. He keeps us amazed

and spellbound. Invitations are in the mail. If you would like to have one sent to a friend just call Eve Craig at 951/699-9872. We will enjoy seeing you and you will enjoy this extra special event that Audrey Cilurzo has prepared for us. She has obtained complimentary wine from the Riverside International Wine Competition which we appreciate so very much. It's a fine time to entertain your friends as well. See you there !!

POW WOW NEWS

By Eve Craig

This year Pechanga's POW WOW will be held on Friday, June 30th, July 1 & July 2. Loretta Barnett and I will co-chair the event. Bonnie & Ken Reed will generously bring and install their 10 x 10 pop up tent. Board Members are requesting donations of Soda Pop and Water from markets and stores where they are available. It would be appreciated very greatly if members can help us. Just call EVE at 699-9872 for any further information. It's great fun and doesn't cost anything to park and browse through the booths. Things can be bought such as lovely jewelry, baskets, shirts & blouses, leather goods and many other items. There are bleachers to see the Indians' dances and rituals. Their regalia is extraordinary. It's beautiful and done with loving care. If you are thirsty, just stop by for sodas and water as well as knowledgeable conversation about Temecula's wonderful history.

Speakers and Events

By Audrey Cilurzo

Pat Ommert, our April speaker for the Temecula Valley Historical Society gave us a visit to the valley in the late 1960's. Her husband Will had a dream to build a state of the art veterinary clinic, and this they did in 1968 when the family moved to Temecula. Their daughters attended local schools and graduated from Elsinore High School. Will and Pat entertained groups of horse loving people from all over the country. Pat reminded us of the LAKE CLUB where for a few years gourmet food was served overlooking Vail Lake. The club was actually owned by land owners of Meadowview, and was an incentive for people to purchase in the Meadowview development. Pat explained how she worked to make sure there are riding trails for everyone in the valley who loves and rides horses. Even today there are riding trails all the way from Vail Lake to Los Ranchitos. She worked to establish trails all through Lake Skinner, and now is working to make it possible to ride horses all the way from Vail Lake, and Lake Skinner out to the Eastside Reservoir. Pat brought Rancho News newspapers from the 1960's and 1970's to read news articles to the audience. She also donated a large number of early maps and advertisement materials to the Historical Society. Pat talked about the social life in the valley in the 1970's. Often parties and meetings were held in the entrance area of the Rancho California motel. This was the only area large enough for a group to meet. The Motel and small lake it overlooked are gone

from the Plaza now. Pat talked about the encroachment of high density housing to the horse and wine grape areas and how just last week near Pauba and DePortola roads zoning has been changed from 5/10 acre minimum to 2 acre minimum to build houses .. Pat feels the new approach to the future of the Track and Training Center can be successful. Instead of an equestrian Center the new owners plan an Equestrians Resort. Pat feels that is the only way the area can be a financial success. Pat talked about the years when world renowned horses and the trainers filled the Track and Training Center

All of us listening to Pat felt we could have spent the whole afternoon asking her questions, that triggered new memories, and new stories. Pat Ommert is wonderful lady who has worked all these years to make sure the quality of rural life is preserved here in the Temecula valley Thank you Pat.

Meet Your Board Members

Audrey Cilurzo

I came from Canada to attend Westmont College in Santa Barbara. After a year I left college, and started teaching on an emergency credential in Morgan Hill CA. I then went to late afternoon and evening classes and graduated from San Jose State College with my full teaching credential. I moved to southern California and took a position teaching first grade in the Burbank school district. I met my husband Vince on Olvera Street in Los Angeles. I was chaperoning my younger sister who was the girl singer on the ROY ROGERS, DALE EVANS TV

series. Vince was the lighting director on the show. He asked me to hold his camera during the taping. A year later we were married. Roy and Dale had a wedding shower for us, and gave us our family Bible. In 1967 we bought 100 acres of land in an almost unknown development called RANCHO CALIFORNIA. A year later we planted the first commercial vineyard in the Temecula valley and in 1978 started CILURZO WINERY.

THE ALAMOS & HYATT SCHOOLS' 2006 REUNION

Several of us attended the Alamos/Hyatt Schools' Reunion on May 3rd at the Alamos School House at Lake Skinner. Bill McBurney invited us and we enjoyed talking with the people and their families. We were surprised to meet relatives of several from Temecula that we know and work with such as Walter Allen and many of the Pourroy clan. The pot luck lunch was very impressive and it was a lovely day. One of their teachers was there and some good pictures were taken of and for them.



Upcoming Events

May 24 will be our annual HERITAGE luncheon. This year our speaker will be our own director Paul Price. Paul is so talented we don't know how to describe him. His art work is displayed at Pechanga. Paul, a historian and naturalist, is a student of the history of our local and California Indians. The luncheon promises to be a very special event.

Rebecca Farnbach will speak to us at the June meeting. Rebecca, with Loretta Barnett wrote the book *Temecula*. Historic pictures gathered from local families trace the changes in Temecula from the earliest Indians to the present day. Rebecca will show us pictures and documents from the descendents of Juan Murrieta founder of the town of Murrieta. Rebecca and her husband Darrell Farnbach are the founders of the Vail Ranch Restoration Association (VARRA). Darrell is a director of the Temecula Valley Historical Society and chairman of the Research/Preservation Committee

LANDSCAPE PLAN FOR WOLF'S MONUMENT (Preliminary Design)

Susan Puma, Past President of The Garden Club has developed a beautiful plan for garden in front of the wrought iron fence and on each side of the gravel walk/path on the property. Susan and Rebecca Weersing, President of The Rose Society have worked very hard on the choices of plants to provide well balanced and colorful garden areas to enhance the entrance to the monument.

The shrubs and roses contemplated are as follows:

A. Ballerina (Indian Hawthorn) an ever-green shrub to 2 ft. tall, 4 ft wide with deep rosy pink flowers in Spring.

B. 'Gulf Stream' (Heavenly Bamboo) an Evergreen light, airy-looking shrub to 3-1/2 ft tall, 1-1/2 ft wide with blue-green summer foliage and good red winter color.

C. 'Pure Perfume' (Shrub rose) Many choices in color and fragrance.

D. 'Peter Pan' (Lily of the Nile) is an Evergreen perennial – foot high foliage with blue flowers on 1-1/2 ft stems in summer.

E. 'Ice Follies' (Daffodil) to be planted in groups of three bulbs. Yellow cup with white perianth segments.

We are deeply grateful to Susan Puma, Rebecca Weersing, Phyllis Bettelheim and Bill Scheufler for their very special contributions to this important project. They and we are anxious to enrich the soil and start planting. Thank you all so very much.

ALL ABOUT BILL MC BURNEY'S RECIPE FOR OUR SPECIAL COOKBOOK

Bill was born in Hemet and lived there until 1938 when the family moved to the old Roripaugh homestead in Auld Valley for 3 years, then back to Winchester until 1943 when they moved to Fallbrook. After 24 years in the Navy and 30 years in Seattle, they moved to Murrieta in 2002.

"Mother was a pioneer in New Mexico and as the oldest daughter of 10 children, she

learned to cook at an early age. Food there was often meager, the same as it was for our family when we lived at the ranch that's now the bottom of Lake Skinner. She cooked wild game that my brother and I shot as well as the basics of biscuits and gravy and things from the kitchen garden. We had only a wood range, no refrigeration, no electricity nor gas. We had to carry water from the well in a bucket; the sink drained into the garden. Since Mother had three boys, she taught us all to cook and keep house. These recipes are form memory, going back 65 years".

Bill's family moved to the ranch in the fall of 1938. His father had just raised a beautiful crop of watermelons which he couldn't sell because the price he could get in Los Angeles was only \$20. a ton (after picking and trucking them to the market). After losing his investment, he moved the family to the ranch where they lived very simply for the next year. He then planted 80 acres in alfalfa and bought 200 sheep which Bill's mother, brothers and he herded while "Pop" continued driving a Signal Oil Co. truck delivering petroleum products to the ranchers of Menifee, French and Hemet Valleys. The boys attended Hyatt School and his mom watched the sheep during the day. Evenings and weekends, his brothers and he watched the sheep while his mom did housekeeping chores. There were lots of cottontail rabbits in the valley, eating alfalfa and it was easy for him or his brother to shoot two or three for supper. They were 9 and 10 years old at the time. They would clean, skin and cut up the rabbits down by the well and deliver the pieces to the kitchen. Their

Guernsey cow gave them four gallons of rich, creamy milk per day so they used it whenever they could.

Cottontail Fricassee

3 Cottontail rabbits cleaned and cut into meaty pieces (discard the rib pieces – there is little meat)

1 Cup flour

Salt, pepper and Sage to taste (the wild sage growing in Riverside County works fine)

Season the rabbit & dredge in flour, place the pieces in a skillet with about 4 to 6 tablespoons lard (today he'd use Canola Oil) and fry until the pieces are golden brown on all sides.

Pour about 3 cups of half and half cream into the fried rabbit and cover. Simmer for about 30 minutes until the cream thickens into a nice gravy.

Re-Season to taste before serving.

Serve with rice or baked potatoes for a nice hearty meal.

Please share one of your family recipes with us.

Call Myra Gonsalves at 951-699-1030 for forms.



HOW SAN JACINTO'S MASSACRE CANYON GOT ITS NAME

Life and death marched hand in hand during a year of drought far back in pre-historic days of the Valley of San Jacinto. Life was represented by *chia*; death by the aboriginal spear.

Chia, the delectable little seed that is now considered a rare delicacy by connoisseurs of health foods, was once a staff of life to Indians of the Southwest. A member of the mint family, it grows wild throughout the High Country. Sam Hicks, in his book *Desert Plant and People*, mentions two varieties, both of which were, and still are, harvested by Indians. Chia, Sam said, is used both as a food and as an eye lotion by natives.

If chia is such a valuable food and medicine why did it once march hand in hand with death? Louis Zeigler, curator of the San Jacinto Museum supplied the answer but warned that it is only a tale handed down for centuries by word of mouth.

Near where the town of San Jacinto is today, there once thrived the Indian Village of Ivah. The supply of chia in that valley was plentiful, and the people of Ivah were prosperous. Then a year came when there was scant rainfall. Chia failed to mature in nearby villages, but on the highlands near Ivah there was a plentiful supply. Indians from Temecula, where the crop had been a total failure, went to the Ivah highlands to gather seed and were engaged in battle by the Ivahs who sought to protect their food supply. The Ivahs were outnumbered and during the

battle were forced into a narrow ravine where, backs to the wall, they fought to the death.

When white men came and heard the story, handed down by descendants of the valiant defenders of Ivah's chia, they named the ravine *Massacre Canyon*.

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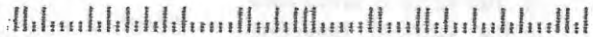
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The Board of Directors formulate and vote on policies. The membership may vote for Directors at the annual meeting.

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:

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