



Historic Hall Ready for Occupancy !!

Craig Rock



A Veterans Day Donation

The inventory of books at the **Patricia Loomis History Library** increased to nearly 2,000 books this month, thanks in part, to donations from **Arnold and Peggy Teague** of San Luis Obispo.

Peggy and Arnold are two of the original members of the Society's Folklore Committee who started gathering information on local history and folklore in 1976. I will report on some of their projects in my future columns. This month, however, I want to



focus on one of their donations -- a scrapbook of photos taken or collected by Peggy's stepdad, Clarence Wall, who worked in the engine room on the *U.S.S. Corry* in 1927. As I gathered this material from the Teagues on the Monday after Veterans Day, I thought it only fitting to include some of Clarence Wall's photographs in our newsletter.

The *Corry* went up and down the West Coast conducting various military operations near Panama, San Diego, Los Angeles, San Francisco, Hawaii, and Alaska. Its operations included testing of sonic depth finders and antiaircraft gunnery, as well as search and rescue.

Lieutenant Commander William Merrill Corry, for whom the ship

was named, was commander of the air station at Le Croisic France during WW I. He stayed on in Europe after the war, working with the Navy on demobilizing our remaining aircraft in the region. On October 3, 1920,



he was injured in an airplane crash that threw him clear of the burning plane. He reentered the plane to save the pilot. A few days later, Corry died from his burns. For this heroism he was awarded the Congressional Medal of Honor. The ship was named after him when it was first launched in San Francisco in 1921.

If you have stories to tell about your military experience in this county or state, please let me know so we can add it to our archives. You can reach me at 489-8282 or email me at comstockrock@yahoo.com

(see more pictures on page 2)

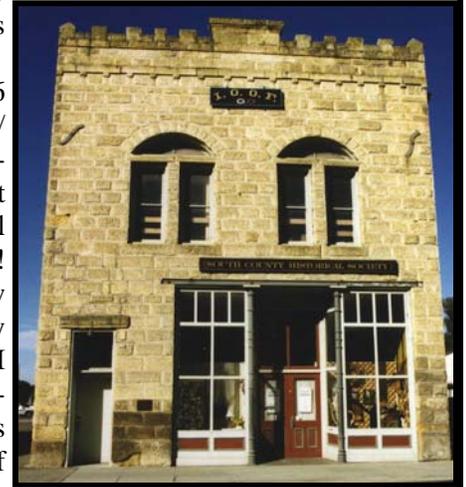
LOOKING FORWARD

Jane Line - President

If you see **Howard Mankins** skipping around town, give him a "high five!"

In fact, you may see many of our members skipping around town!

At the November 2006 Annual Membership/General Meeting, Howard made his final report on the Historic Hall (IOOF) Retrofit project! Just to show you how much time and energy went into this project, I offer the following excerpts from previous minutes of the Board of Directors meetings.



February 24, 1998. IOOF Committee: A new committee composed of Doug LeSage, Larry Turner, Sam Burton, Don Gullickson and Rich Neufeld was appointed by President Loren Nicholson to move ahead with the Society's plans to retrofit the IOOF Hall.

April 21, 1998. IOOF Construction Committee Report: Committee Chair Howard Mankins reported to the Board that the top priority of the committee is an approved set of plans. They have hired engineer Bill Sommermeyer to draw the plans. The Committee will have plans and a budget by the next Board Meeting.

And so it began. Funds were gathered, plans drawn, workmen (volunteers and paid) endured. Howard's final report indicated over 250 people worked on this project during its eight-plus year lifespan with special tribute paid to **Don Gullickson, Bill Smith, John Bryant and Mike Fairbrother.**

So, on behalf of the 2006 Board of Directors, I have the distinct pleasure of announcing to our membership in this newsletter that "the eagle has landed."

The retrofit of the Hall is complete!

We will now begin the process of incorporating this beautiful old native stone building into our Society's programs. Details will be forthcoming as the process evolves. Please plan to share in this major event brought on so many years ago when **Gordon Bennett** organized a transfer of title on the Hall from the diminishing IOOF membership to our South County Historical Society.

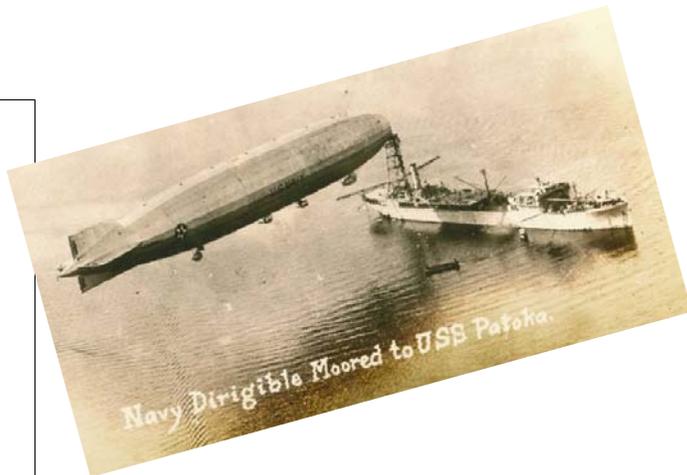
There have been many, many good stewards along the way.

We thank them all!

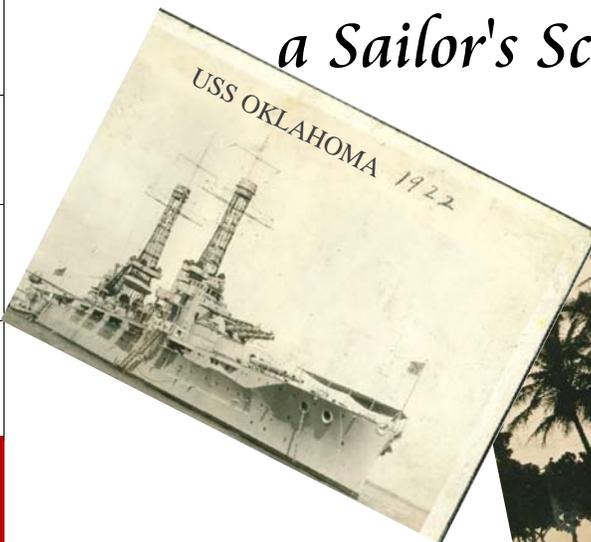
CALENDAR of ACTIVITIES

**Pat Loomis
History Library &
Resource Center Hours
At Ruby's House**

Mon-Tue-Wed
2:30 pm until 5:30 pm
Thursday
2:30 pm until 8:30 pm
Or by appointment



a Sailor's Scrapbook



November 23

Happy Thanksgiving

November 26

Arroyo Grande Christmas Parade
Arroyo Grande—4:00 pm

December 2

Grover Beach Christmas Parade
Grover Beach—10:00 am

December 3, 2006
Ruby's House
Dedication
2:00 pm

ADOPT-A-POLL does it again !! For the 6th Time

December 23, thru Jan 2, 2007

*Museums and Offices will be open
by appointment.*

NOTE:

No General Meeting in December

**Merry Christmas and
Happy
New Year**

January 9

General Membership Meeting

January 17

Board of Directors Meeting

January 11 & 12 & 13 2:00 pm

PPS Workshops at Ruby's House

February 10—11

Antique Show
Regional Center

February 14

Board of Directors Meeting



Pictured: Ginny Kraatz, Gerry Fesler, Anne Shipstead, Jane Line, Olaf Shipstead
Not pictured: Paulette McCann, Kay Fairbairn, Marya Kindig, Berneda Cochran, Martin Line, Lynn Titus
These pollworkers earned \$575 which is earmarked for the antique book restoration fund.

PUBLICITY

Vivian Krug



Parades, Parades and more Parades

Well, we've got one parade under our belt and two to go. We had a great time at the Pismo Clam Festival Parade with one of our own, Society member **Effie McDermott** as Grand Marshal. Our next parade will be the Arroyo Grande Village Christmas Parade on Sunday, November 26th and as last year our vis-a-vis carriage will be carrying the man of the day, Santa Claus! And making its first parade appearance after countless hours of restoration work by **Chet Thomas, John Stilwell** and other volunteers under Chet's guidance, our 1923 American La France will be making its debut run in the parade. Make sure you come line the streets and cheer as the La France makes its way down the parade route.



Once again the Society will be selling hot cocoa, cider and cookies beginning at 4pm. Events on the 26th begin at 3:30pm at the Rotary Bandstand with the 50 voice Grace Bible Church Choir led by Glen Pickett performing "Gracefull". The Harvest Bible Fellowship will be displaying a live nativity scene on the lawn of their new home (formerly Amanda's) at 124 W. Branch Street. Then at 5pm the parade begins and makes its way to Short Street, where the Tree Lighting Ceremony will take place and Santa will be visiting with each child along with a gift for each.

The following weekend, December 2nd, we'll be in the 40th Annual Grover Holiday Parade. This year's theme "Peace on Earth".

We hope to see you at both events supporting your Society!

Web Stats — Our web site continues to grow and get more visitors. Last year we had 14,000 visits to our web site. As of this writing we have had 18,073 visitors to our site this year. We are now receiving an average of 50 visits a day. I continue to work on reciprocal links and getting our site listed on other local and historical sites. If you haven't visited our web site lately come and take a look. One of the newest features, Ruby's House. If you weren't able to attend the event on September 26th, you can read about the event and see the photos on line.

Team Efforts...

For the past two years the Society has been doing quite a bit of cross promotion with the Village Improvement Association (VIA) to promote tourism here in Arroyo Grande. The Society museums are listed in the Village brochure and the Society is highlighted with two photographs gracing the back cover. A new brochure is currently being designed and the new brochure will be in full color.

The Society along with many other service groups here in the city will be joining the VIA in a national program called "America in Bloom ~ planting pride in our communities!" Keep your eyes open for lots of exciting news about this program which will further beautify our city.

We're in the News!

If you've been reading our local newspapers, listening to the radio, watching TV and surfing the internet, you probably noticed that we have received countless stories, quotes and mentions over the past month. If you missed any of these stories, copies of the articles are posted on our website, click on "We're in the News."

View Your Newsletter On Line

Don't forget, you can view your Historical Society Newsletter, the Heritage Press on our website located at www.SouthCountyHistory.org. It's a great way to read your newsletter and enjoy color photographs.

Contact Me

If you want to participate in any of our upcoming events or have information I can use for publicity or on our website, I'm easy to reach by Phone 458-3321 or Email: Vivian@EmotionsCards.com

Happy Holidays!

Live life to its fullest. Appreciate life. I am ever grateful and thankful for each day. There are many of you in my life that I appreciate and owe thanks. You know who you are and I Thank You! I hope you all find that you too have much to be grateful for. I wish you all a wonderful Thanksgiving with friends and loved ones. Have a Joyous, Safe and Happy Holiday Season.

Until next year, stay connected! Viv



PATTERNS OF THE PAST

Tidbits, Tribulations, and Tools for Survival

By Beatrice Hodges and Berneda Cochran



We write this first article in what we hope will be a continuing series of stories of life in past times, and knowing the holiday season is fast upon us, we've combed our Historical Library shelves to find some books with which to examine etiquette and holiday traditions of the 19th century. We found a wonderful article on table etiquette, and a holiday dinner menu with some recipes popular in that time. The books are referenced if you'd like to read more deeply, and are housed in the Patricia Loomis History Library.

Contemporary families are busy with work, school activities, family dinners and reunions so our buffet dinners and get-togethers are casual, a complete holiday dinner can now be ordered from the supermarket including sides (*just supply the appetites and tableware*), cuisine arts, microwave and thermostatically controlled ovens ease preparation and epicurean recipes are on the Internet. (We don't have a Bridget in our kitchen.) And, for those short on time and epicurean interest, there's the frozen or TV dinner. Times have changed of necessity in our activity-packed days, but travel with us to the 19th century with its mannerly expectation of comportment, and a sumptuous (if more laborious) menu and some recipes for the holiday feast.

Small Points on Table Etiquette

"Delicacy of manner at table stamps both man and woman, for one can, at a glance, discern whether a person has been trained to eat well—i.e. to hold the knife and fork properly, to eat without the slightest sound of the lips, to drink quietly, to use the napkin rightly, to make no noise with any of the implements of the table, and last, but not least, to eat slowly and masticate the food thoroughly. All these points should be most carefully taught to children, and then they will always feel at their ease at the grandest tables in the land. There is no position where the innate refinement of a person is more fully exhibited than at the table, and nowhere than those who have not been trained in table etiquette to feel more keenly their deficiencies. The knife should never be used to carry food to the mouth, but only to cut it up into small mouthfuls; then place it upon the plate at one side, and take the fork in the right hand, and eat all the food with it. When both have been used finally, they should be laid diagonally across the plate, with both handles towards the right hand; well-trained waiters understand this to be the signal for removing them, together with the plate.



Be careful to keep the mouth shut closely while masticating the food. It is the opening of the lips that causes the smacking that seems very disgusting. Chew your food well, but do it silently, and be careful to take small mouthfuls. The knife can be used to cut the meat finely, as large pieces of meat are not healthful, and appears very indelicate. At many tables, two, three or more knives and forks are placed on the table, the knives at the right hand of the plate, the forks at the left,—a knife and a fork for each course, so that there need be no replacing of them after the breakfast or dinner is served. The smaller ones, which are for game, dessert, or for hot cakes at breakfast, can be tucked under the edges of the plate, and the large ones, for the meat and vegetables, are placed outside of them. Be very careful not to clatter your knives and forks upon your plates, but use with without noise. When you are helped to anything, do not wait until the rest of the company are provided, it is not considered good breeding. Soup is always served for the first course, and it

should be eaten with dessert spoons, and taken from the sides, not the tips of them, without any sound of the lips, and not sucked into the mouth audibly from the ends of the spoon. Bread should not be broken into soup or gravy. Never ask to be helped to soup a second time. The hostess may ask you to take a second plate, but you will politely decline. Fish chowder, which is served in soup plates, is said to be an exception that proves this rule, and when eating of that it is correct to take a second plateful, if desired.

Another generally neglected obligation is that of spreading butter on one's bread as it lies in one's plate, or but slightly lifted at one end of the plate; it is very frequently buttered in the air, bitten in gouges, and still held in the face and eyes of the table with the marks of the teeth on it. This is certainly not altogether pleasant and it is better to cut it, a bit at a time, after buttering it, and put piece by piece in the mouth with one's finger and thumb. Never help yourself to butter, or any other food with your own knife or fork. It is not considered good taste to mix food on the same plate. Salt must be left on the side of the plate and never on the tablecloth.

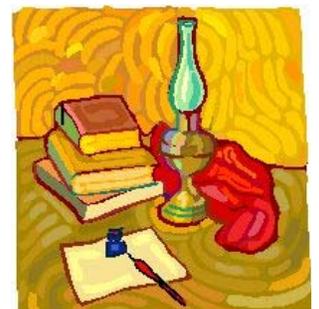
Celery, cresses, olives, radishes, and relishes of that kind are, of course to be eaten with the fingers...fish is to be eaten with the fork, without a knife; a bit of bread in the left hand sometimes helps one to master a refractory morsel. Fresh fruit should be eaten with a silver bladed-knife, especially pears, apples, etc.

It is not proper to drink with a spoon in the cup; nor should one ever quite drain a cup or glass. Drink sparingly while eating. It is far better for the digestion not to drink tea or coffee until the meal is finished.

At the conclusion of a course, knife and fork should be laid side by side across the middle of the plate—never crossed; the old custom of crossing them was in obedience to an ancient religious formula. One's teeth are not to be picked at table...one may pick a bone at the table, but, as with corn, only one hand is allowed to touch it...which is certainly the more elegant way of doing; and to take her teeth to it gives a lady the look of caring a little too much for the pleasures of the table; one is, however, on no account to suck one's finger after it.

There is a reason for everything in polite usage; thus the reason why one does not blow a thing to cool it, is not only that it is an inelegant and vulgar action intrinsically, but because it may be offensive to others—can not help being so, indeed; and it, moreover implies haste, which, whether from greediness or a desire to get away, is equally objectionable. Everything else may be as easily traced to its origin in the fit and becoming."

Excerpted by Beatrice Hodges from *The White House Cook Book, A Comprehensive Cyclopedic of Information for the Home*, by Mrs. F.L. Gillette, and Hugo Ziemann, *Steward of the White House*; Chicago: The Werner Company. Copyright 1887 by F. L. Gillette, Copyright 1890 by R.S. Peale, pages 544-548.



Christmas Dinner

The Victorian holiday menu was quite extensive and might have included some of the following dishes. I found their method of brewing coffee very interesting and it made me realize how simply we can concoct a cup of good coffee now. Cooking from scratch was the rule not an option as it is today.



Raw Oysters
Bouillon
Fried smelts.....Sauce tartar
Potatoes
Sweetbread Pates.....Peas
Roast Turkey.....Cranberry Sauce
Roman Punch*
Quail with Truffles.....Rice Croquettes
Parisian Salad
Crackers and Cheese
Plum Pudding. *** Fancy Cakes
Fruit.....Coffee **



*Roman Punch

Put in a saucepan on the fire three-quarters of a pound of sugar with three pints of water; boil ten minutes, then put aside to become cold. Put in a freezer, and when nearly frozen, stir into it rapidly a gill (½ cup) of rum and the juice of four lemons. Serve in small glasses.

**Coffee



Take one quart of boiling water, one even cupful of freshly ground coffee, wet with half a cupful of cold water, white and shell of one egg. Stir into the wet coffee the white and shell, the latter broken up small. Put the mixture into the coffee pot, shake up and down six or seven times hard, to insure thorough incorporation of the ingredients, and pour in the boiling water. Boil steadily twelve minutes, pour in half a cupful of cold water, and remove instantly to the side to settle. Leave it five minutes; lift and pour off gently the clear coffee. Serve in small cups, and put no sugar in the coffee. Lay, instead, a lump in each saucer, to be used as the drinker likes.

***English or Christmas Plum Pudding

This recipe is from "The Gold Medal Flour Cook Book" published in 1916 and available free by sending in a coupon.

1-½ lbs bread crumbs	2 lbs. raisins
2 oz. citron	1 lemon, juice and grated rind
½ lb. Gold Medal flour	2 lbs. sugar
2 oz. shredded almonds	1-teaspoon salt
2 lbs. suet, chopped fine	2 oz. candied lemon peel
2 nutmegs, grated	16 eggs
2 lbs currents	Milk for stiff paste
¼ cup brandy	



Mix in the order given and let stand over night. In the morning put into buttered moulds and steam for twelve hours or more. When it is to be used steam for two hours more.

Garnish with a sprig of holly. Pour 2 tablespoons of brandy over and bring to the table blazing. Serve with English Sauce.

The modern recipe for plum pudding is similar although it uses butter instead of suet and 4 eggs instead of 16 and can be microwaved.

pudding Sauce

½ cup butter	2 tablespoons wine
1-cup sugar	½ teaspoon vanilla
2 eggs	¼ cup boiling water

Cream butter, add the sugar, beat for fifteen minutes, add the eggs beat to a froth. Just before sending to the table stir in the hot water, then beat to a foam, and add vanilla and wine.

Why is plum pudding called plum pudding when there are no plums in it? In the 17th century, plums referred to raisins or other fruits. It has never contained plums. During the Puritan reign in England, plum pudding was outlawed as "sinfully rich." Traditionally in England, small silver charms were baked in the plum pudding. A silver coin would bring wealth in the coming year; a tiny wishbone, good luck; a silver thimble, thrift; an anchor, safe harbor. By Victorian times, only the silver coin remained. In England families who make their own puddings can still buy these tiny charms.

It is also traditional for every one who lives in the household to simultaneously hold onto the wooden spoon, help stir the batter for the pudding, and make a wish.



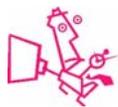
YARD SALE REPORT

Many thanks to all who lugged, labeled, sorted, dragged, haggled, cajoled and generally gave your time and energy to the Yard Sale.

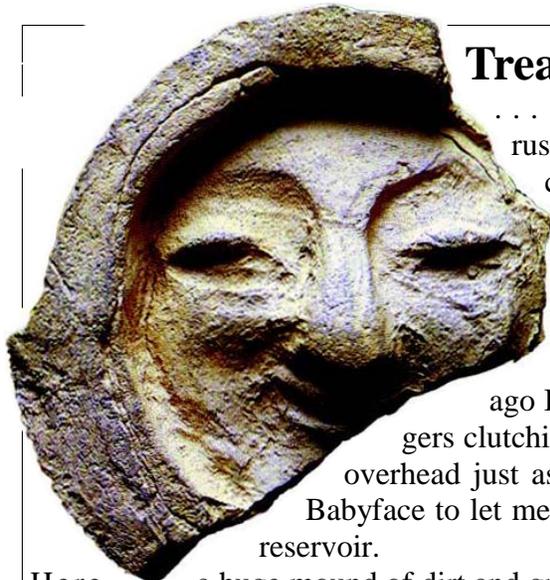
We had such a successful day that several people thought we should do it again the next weekend, so some of us returned to resort, reorganize and set up again. I didn't have high hopes for the second sale, but the crew that day (and even the next) actually made over \$500.

The grand total and net total aren't complete yet. Change has to be sorted and rolled, and expenses figured in, but I think we're in the area of \$2,600 for the whole event. Not too shabby.

If I could single out one person who worked at least as many hours as I did, and probably more, it would be **Norma Burton**. Every time I looked up in the days that led up to the sale, she was there, energized and good-spirited. I was grateful for her presence. **Doug & Barbara LeSage** were also there with unflagging reliability. They and Norma ran the second sale and they even came back again to see what else we could do the day after that.



We had a lot of participation from a lot of people in a lot of different ways. From all of you hauling your discards over to us, to **Sam Burton** directing the parking lot on the day of the sale, I have indelible pictures of people working and having fun. Thank you all.



Treasure Hunt by **Wanda Porter** (Continued from previous newsletter)

.....Sam and I dug for treasure in the uneven soil finding more pieces of rusty iron. I kept waving the detector over the ground, believing at every beep a coin-like the 1846 six pence I had uncovered years ago would be in the next lump of soil we turned over. I wagged the detector around the barnyard until finally tired I decided it was hopeless.

Sam wanted to explore a nearby reservoir. We packed our stuff back into the Blazer and walked down to a valley behind the barn site along the same trail I had walked everyday as a kid. I discovered my favorite oak tree where long ago I used to nestle was now just a dried up stump, with gnarly roots like dead fingers clutching the rocky embankment. In the small valley the coyote brush still grew high overhead just as it had fifty years ago. I showed Sam the rock I used to sit on waiting for Babyface to let me catch her. We squeezed through a gate onto the neighboring ranch to see the reservoir.

Here a huge mound of dirt and gravel built to stop rushing rainwater created by the many new homes molesting the hillsides, now interrupted the little valley. After exploring the reservoir we walked back to the Blazer to head home. I wanted to forget the hillside houses and the ugly reservoir and remember the small farm as it looked years ago when I had the freedom to wander trails once traveled only on horseback.

I've heard that "One man's trash is another man's treasure," but like a penny on the sidewalk, Sam and I only found things no one would stoop to pick up. Besides the old hinge, we found a piece of metal roofing cut in a circular pattern-perhaps for a stove pipe in the bunkhouse roof-a big, rusty eye bolt, and a few spent cartridges, no treasure.

Yet, digging for treasure made me feel like a real archeologist who looks for history in abandoned dumps and old out-house sites for things people threw away, or were too nasty to touch.

I realized finding my buried treasure would be a problem when Sam told me his metal detector only located things buried a few inches. My treasure would be buried many feet deep. No decent stage robber would bury a strong box full of gold, silver and valuables in a few inches of dirt. I hope no developer begins building houses on the old barn site. If they do, I expect to read in the newspaper that someone digging a foundation for a new house found a treasure. Or perhaps not. A wise person would never reveal they had found a box full of jewels and silver. Would they?



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