

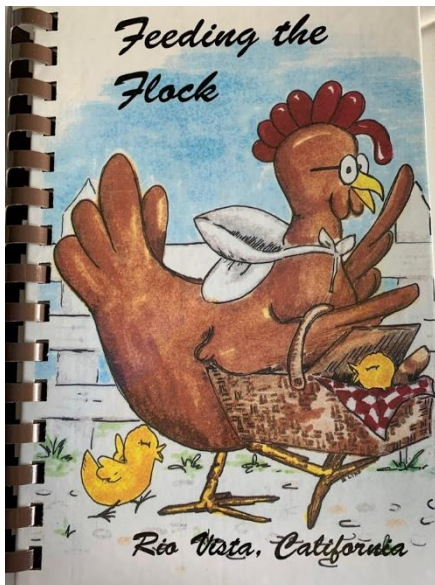


Community Cookbooks of the Delta

At our upcoming annual meeting on January 27, we will be treated to a presentation by food historian and author Maryellen Burns. She will be talking about the rich historical content of vintage cookbooks, and more specifically, community cookbooks. These typically spiral-bound cookbooks, created as fundraisers for churches, schools, and civic organizations, trace their origins to the Civil War. Following the war, women's groups used cookbooks to raise money to aid widows, orphans and veterans. They were helped in these efforts by technological advances in printing processes.

Ms. Burns will discuss the ways in which these cookbooks tell stories of conflict and celebration, scarcity and plenty, family and community. She will feature cookbooks, pamphlets and recipes from the Stockton-San Joaquin Delta from 1872 to today.

In preparation for Ms. Burns' appearance, we will highlight here some of Rio Vista's community cookbooks and recipes.



1992 cookbook published by the
Community Assistance Center (C.A.C.)

The following recipe comes from a cookbook entitled *Feeding the Flock*, compiling the recipes of many Rio Vista residents. The Hamilton family have been raising sheep in the Rio Vista area since the 1870s.

Barbecued Lamb Burgers (Recipe from Pat Hamilton)

1 pound ground lamb	1 medium sized onion, chopped
1 tablespoon prepared mustard	1 med sized green pepper, chopped
1 teaspoon salt	2 tablespoons French dressing
½ teaspoon garlic salt	1 teaspoon lemon juice
½ cup mayonnaise	

Combine lamb, mustard, salt, garlic salt, and ¼ cup of mayonnaise. Mix well and shape into 6 patties.

Broil 3 to 4 minutes or cook on an outdoor grill for 5 minutes. Turn the patties.

Combine the remaining ingredients and remaining mayonnaise until blended. Arrange over the lamb patties. Cook for 5 minutes or until the lamb is a desired degree of doneness.

CURE FOR POISON OAK

Dissolve 1 ounce of gum shellac in 6 ounces of sulphuric ether; cork tightly in a bottle. Bathe the surface, where the irritation or eruption appears, with cold water and wipe dry, then apply the above solution. The ether will evaporate in one minute, leaving an elastic coating of gum, completely impervious to the air. In about two minutes the most distressing case of oak poison can be relieved entirely of all unpleasant sensations. As the coating cracks or peels off, apply more of the solution, and in twenty-four hours the case of indescribable suffering is completely healed. – Mrs. A. L. S. Bush St. from *Recipe Book of Ladies of California*, published in San Francisco, 1872.

Museum Transformations—Halloween and Christmas

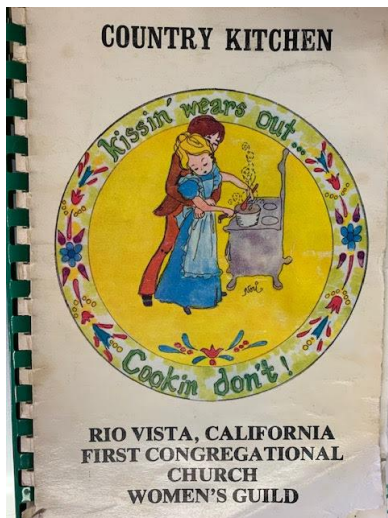
On October 31, the museum was transformed for the first Halloween Night at the Museum. A number of children and their accompanying parents visited the beautifully decorated museum for treats, both visual and edible.



The 11th annual Christmas Craft Faire took place over the first full weekend of December. The Christmas Faire has become a much anticipated community event featuring local artisans and the ever-popular bake sale.



Every nook and cranny of every room was utilized. This year's Craft Faire again included Friday evening in addition to Saturday and Sunday. As always, it featured a variety of local talents, delicious baked items, and the popular raffle of vendor-donated items. On Saturday, Phil Pezzaglia signed copies of his newest book, *Rio Vista Through Time*.



Ethel Halloran operated the Rio Vista Florist on Main Street. Many Rio Vistans still display the candles, ornaments, and other decorations purchased there. Being a successful businesswoman was just one aspect of Ethel Halloran. Ethel was also known for her skills in the kitchen. For many years she was one of the key candy makers of First Congregational Church's Harvest Festival candy booth.

Chocolate Mousse

$\frac{1}{2}$ lb of semisweet or milk chocolate	4 egg yolks
$\frac{1}{2}$ cup of sugar	1 tablespoon of brandy or rum
$\frac{1}{2}$ cup of water	4 eggs whites, beaten stiff

Melt the chocolate over boiling water. Cook the sugar and water until the mix is syrupy. Slowly pour the mixture into the melted chocolate, stirring briskly. Add egg yolks, one at a time, beating vigorously all the while. Remove from fire and add rum or brandy. Fold carefully into egg whites. Heap into a serving dish or individual glasses and chill. It is best if it is chilled overnight.



A few of the Delta's community cookbooks from the past few decades. Included here are books from D. H. White School, Riverview, Delta High's Future Homemakers of America, the Union Baptist Church, the First Congregational Church, Lodi Memorial Hospital, and Trilogy.

***Maryellen Burns to Speak at
Annual Membership Meeting
Monday, January 27, 2020
6:30 p.m.***

Come to the museum to enjoy a program of historical interest and to elect the 2020 officers and board members.

We hope your appetite for community cookbooks of the Delta has been whetted. Come learn more about this fun and fascinating topic.

2020 Museum Dues

Please return your dues in the enclosed envelope or bring it with you to the Annual Meeting. Remember, the museum depends on these funds.



The kitchen area of the museum is a perennial favorite. Visitors are often heard to exclaim, "My grandma had a stove like this!" If you haven't spent time in this area in a while, you should check it out. It is especially relevant as we explore recipes from the Delta region.