



Quarterly News Bulletin

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**Grace Methodist Church near O'Banion Corners
in Sutter County, circa 1900**

Photo courtesy of Community Memorial Museum of Sutter County



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The **Bulletin** is published quarterly by the Community Memorial Museum of Sutter County in Yuba City, California. Editors are Phyllis Smith and Sharyl Simmons. Payment of annual membership dues provides you with a subscription to the **Bulletin** and **Muse News**, membership in the **Museum**, and a **10% discount** in the Museum store.

Contact us at ssimmons@suttercountymuseum.org.

The 2018 dues are payable as of January 1, 2018. Mail your check to the Community Memorial Museum at 1333 Butte House Road, Yuba City, 95993-2301 530-822-7141

Student (under 18)/Senior/Library	\$ 20
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Director's Report

Already the year is winding down. The weather has gotten crisp, heaters are on, and holiday plans are being discussed. Trees & Traditions is just around the corner – December 2 – and I hope you're including it in your plans! It'll be a great kick-off for the holiday season. We're really knocking it out of the park this year. Hillcrest Catering is providing the food, many new businesses and artisans are providing Silent Auction and Raffle items, and we're bringing in new live music! You're not going to want to miss it, so make sure to buy your tickets early! They're available at the Museum and from Museum Commissioners.

This fall has been busy. We added two more very popular Night at the Museum programs. We're stopping for the holiday season, and will start again in the Spring. If you have young ones at home, I hope you come join us! We also did a program with West Coast Falconry in the park behind the Museum. If you missed it, don't worry – the program was so well received, we're already discussing when to have them back.

Our annual holiday program for kids is also getting a facelift. We'll have Santa, storytelling, music, crafts and more! And don't worry, cookies and hot cocoa are on the menu. If it isn't already on your calendar, it should be – December 10 at 1pm.

Speaking of the holidays – it's never too early to start shopping for that perfect gift. We've stocked up the Museum Store with a lot of fantastic new merchandise, so don't forget to come in when you start your holiday shopping! We'll be having a lot of fun in the Museum Store in December. We're going to do an advent calendar-type sale, where there will be a different deal every day. These will be listed on our Facebook page, or of course you can call to find out the sale of the day!

Our fifth annual history-themed art exhibit, *The History of Hunting in Yuba-Sutter*, has been a lot of fun and so far it has been very well received. We've sold some art and some of the prints of historic photos that were included in the exhibit. There are still many fantastic pieces available, and the exhibit is up through November 5, so I hope you get a chance to come see it.

As you may remember from the July Bulletin, we are partnering with Yuba Sutter Arts on their Portraits of Veterans program. They have held many photo sessions this fall, including one here at the Museum. The first veteran to be photographed that day was a Pearl harbor veteran. We are thrilled to be a part of this project, and we'll be displaying at least 40 of the photographs with bios Veteran's Day through Thanksgiving weekend. The reception will be on Saturday, November 11, 1-3 p.m. I hope you will join us!

Many of you probably noticed some rework being done in the Museum during September – our alarm system was upgraded, and we had light switches put in for the main gallery. We are very lucky to be able to count on the Buildings Maintenance crew of Sutter County. They do a fantastic job, and are great company as well!

The Bulletin will continue next year as a quarterly publication. As has been mentioned, you will see some changes. The biggest change is that we are combining the Bulletin and Muse News into one quarterly publication. We're still figuring out the details, so if there is something you would like to suggest, please let us know!

As always, thank you for supporting the Museum and the preservation of this area's history.

Jessica Hougen
Director

Memorials

In memory of **Debra Bryant**
Marnee Crowhurst

In memory of **Jim Kutzer**
Suzanne & Clint West

In memory of **Robert Bryant**
Marnee Crowhurst

In memory of **Eleanor Mackensen**
Marnee Crowhurst

In memory of **Ina Meriel Davis**
Jim Staas

In memory of **Robert McNeill**
Jim Staas

In memory of **Jean Goss**
Jim & Ann Johnson

In memory of **Diane Nagler**
Marnee Crowhurst

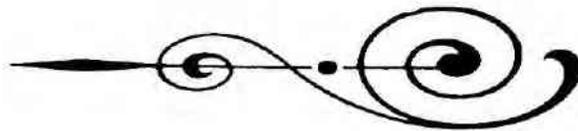
In memory of **Vicky Darlene Hansen**
Jim Staas

In memory of **Marion Seyferth**
Virginia Filter & Family

In memory of **John “Yuill” Joaquin
& Marie Schlichting Joaquin**
Joan Joaquin Wood

In memory of **Jim Tarke**
Marnee Crowhurst

Gift for Hosting Alzheimer’s Dinner
Meredith Morford



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Abroad at Home

Lives and Works of Folks We Really Should Know Better

Reprinted from the Independent Herald; originally published September 13 and September 20, 1951

Today O'Banion Corners is little more than a stop of George Washington Boulevard, but more than 50 years ago it was a bustling little community center with a general store, blacksmith shop, community hall, school and church. The latter, the Grace Methodist Church alone remains there today. Incidents in those early days were recalled recently by Mr. & Mrs. Ernest Lowell O'Banion, Sr. who began their married life on the O'Banion ranch almost 50 years ago and now reside on Carlson Road where they operate a small peach orchard.

O'Banion is the son of pioneer William O'Banion who, with his brother Daniel, at one time owned a large acreage of land at the four corners that was named for the brothers.

William O'Banion, a native of Kentucky, came west as a youth of 18 in 1851. He was "trail Breaker" who rode ahead of a covered wagon caravan scouting the trail and gauging the depth of the rivers and streams, ever on the lookout for signs of unfriendly Indians.

After arriving in California, O'Banion went directly to the diggings in Grass Valley, where he worked for three years, earning a stake that enabled him to return to his native state and marry his boyhood sweetheart, Catherine Gresham, a native of Missouri.

O'Banion and his bride, accompanied by his brother, Daniel, made the trip back to California by way of Panama, where they boarded a boat

for San Francisco, eventually arriving in Sutter County. The brothers took up land 12 miles south of Yuba City north of O'Banion Corners. The virgin acreage at that time was covered with wild oats and pasture grasses. The land now borders the north side of O'Banion Road and both sides of the present George Washington Blvd.

Daniel O'Banion built a large two-storied house, now standing today, occupied by Mr. & Mrs. Aubrey Schuler and family. Across the road William O'Banion built a six-room, one-story, frame house. A few years ago the house was destroyed by fire.

It was in this house that Ernest O'Banion was born on Dec. 14, 1877. Young Ernest attended the old Gaither School and recalls that his father donated the Grace Methodist Church property to the community and also helped with the building fund of the church.

As a boy, O'Banion often heard his father tell of driving cattle from Yuba City to the corners, coming cross country through stubble covered fields, as roads were few and far between and there were practically no fences to separate the ranches. His father often told of his first farming venture — breaking the earth with single-hand plows, pulled by a team of oxen.

After graduating from the old Gaither School, Ernest O'Banion attended the new Sutter Union High School and there met another student, Anne Blythe Campbell, whom he married in the parsonage of the Sutter

City Methodist Church in November 1899. The ceremony was performed by Rev. Pratt, but there were no wedding guests as Mrs. O'Banion's mother had passed away a short time before.

The first year of their marriage was spent on his father's ranch where they lived in his parents' home. Later he purchased the property across the road that had belonged to his Uncle Daniel and they lived in the big ranch house for the following 21 years.

"For entertainment when we were young," said O'Banion, "I believe the most important event was the annual picnic held at the old Hock farm, then occupied by the Holmes family. We really looked forward to it. Everybody in the two counties attended and everybody always had a good time. There were egg races, foot races, sack races – races of all kinds; always a ball game and dancing in the afternoon and evenings, with a Marysville band usually providing the music."

"– and the food," interrupted Mrs. O'Banion, "There was always plenty and everything home made and so good. Each woman always tried to outdo the other one. When everyone had eaten all they could for lunch, we packed it away until suppertime and ate again."

"It was a beautiful spot for a picnic, shaded by big oak trees that were cut down many years ago."

"When I was a little boy attending the picnic," said O'Banion, "I remember the steamboat bringing passengers from Yuba City to the picnic. The river is much too shallow for a steamship nowadays."

"The girls all wore their prettiest dresses," recalled Mrs. O'Banion. "So many starched ruffles and bows you

never saw before and they looked real pretty too."

"But the girls look prettier nowadays," interrupted O'Banion. "Not that they really are any prettier, but a little paint and lipstick does a lot for a girl –"

"No self-respecting girl would have used it then," protested Mrs. O'Banion. "If we had, we would have been ostracized."

Reminiscing, the O'Banions told of dances held at the Graffis warehouse at Tudor, where music was played by fiddlers Bob Gray and Bessie Hobbs while Molly Hobbs played the melodeon.

"We also attended dances at the old Felt Hall in Sutter City, the Odd Fellows Hall in Yuba City and the Woodmen's Hall in Marysville. There was a young kid named Wilson McRae who conducted a band at some of these dances," said O'Banion.

"There was usually a dance somewhere every Saturday night," continued Mrs. O'Banion, "and we went to all of them. When our babies were small, we just put them in a basket and took them with us. We danced square dances, the Schottische, the two step, the waltz and the daring fox trot that was just coming into popularity. Favorite tunes were all of Souza's marches, "After the Ball" and "Turkey in the Straw."

O'Banion Corner's first blacksmith shop was established by Erich Schmidt, a native of Germany, who came to America when three years old. Later the blacksmith shop was moved across the road from the church and purchased by Gary Ott, who conducted the blacksmith shop for 25 years. Oak Wilson later rented the property from Ott and operated a

garage there. For a number of years the building remained empty but was destroyed by fire four years ago. The property is still owned by Ott.

The corner grocery store was owned by Frank Kimball and was a meeting place for the farmers who gathered around the potbellied stove and discussed crops and political affairs. The store was last operated by Herman Neyens, but burned down in 1936.

Reminiscing, Mr. & Mrs. Ernest O'Banion recalled highlights of the past 50 years and the days following their marriage in 1899 which linked two pioneer Sutter County families – the O'Banion family of O'Banion Corners and the Kendall family of Sutter City.

The arrival in America of Mrs. Ernest O'Banion's family dates back to 1704 when the first Campbell arrived from Scotland. The district of Campbell, Santa Clara County was named for her father who was an early settler there. It was in that section of California that Anne Blyth Campbell was born on August 19, 1881, the daughter of Mary (Kendall) and John Franklin Campbell, the latter a Presbyterian minister.

Mrs. O'Banion is a member of the Oakland chapter of the Daughters of the Revolution, as her paternal great-grandfather was an officer in the Revolutionary War. Later her grandfather saw action in the War of 1812, serving in the then-infant navy, and was an officer on "Old Ironsides."

When Anne Campbell was but seven years old, her father died and her mother brought her small children to her parents' home in the Sutter Buttes. Her grandparents were pioneer residents of the Sutter district, and after her grandfather's death her

remarried a Mr. Moore Getty, and the ranch on which she was reared became known as the old Moore Getty place.

"Newcomers usually remark about the old stone fences in the Buttes," explained Mrs. O'Banion, "and marvel at the work that went into them. Some think the Chinese labor went into the building of the fences, but I know that the fences on my grandparents' ranch were built by my grandfather Kendall. Later fences were added by my step-grandfather Moore Getty, as I remember him telling about the pioneers piling wagons with big rocks to build the fences.

"The wagons had high wheels and were pulled with ox teams. I believe that other pioneers built the stone fences on their ranches also."

Mrs. O'Banion, with her brothers and sisters, attended the little rural school in Sutter City, which later grew into the present large Brittan School. She recalls Mattie Brittan Wullweber as one of her teachers.

A brother of Mrs. O'Banion was for years a merchant tailor for the firm of Holland and Lombard, an early merchandise store in Marysville.

"A highlight of my youth, which I remember distinctly today," said Mrs. O'Banion, "was my first grown up party, and incidentally my first party dress. The invitational dancing party was held in the old Sutter City hotel ballroom and first "long" dress (we girls let down our skirts when we reached our 'teens then), was a beautiful pink, about the color of strawberry ice cream and was trimmed with ivory colored lace."

"The skirt was quite daring, very straight and form fitting until it reached the knees, where it flared. But if the skirt was slim, the top of the

dress made up for it in bulk as the sleeves were huge and puffed and over the top of these and around a high neck, was a big, gathered bertha collar. I thought it was the prettiest dress I had ever seen.”

“Our two children were born on the ranch at O’Banion Corners,” said Mrs. O’Banion. “In 1921 I took them to Berkeley, where they attended the University of California. To be near them while they attended school I established a home in Oakland. That is how it happens that we have two homes, one here and another in Oakland. We divide our time between the two, spending the winter months in Oakland and the summer and fall months here on our peach orchard near O’Banion Corners.

“Today,” said O’Banion, “I see many changes since I was a boy, but believe they are all for the better. When I attended high school, we simply learned the three Rs. But today students can learn practically anything they want to know, and today high school is equivalent to yesterday’s college education. I hope that the young people of today appreciate the opportunity they have been given.”

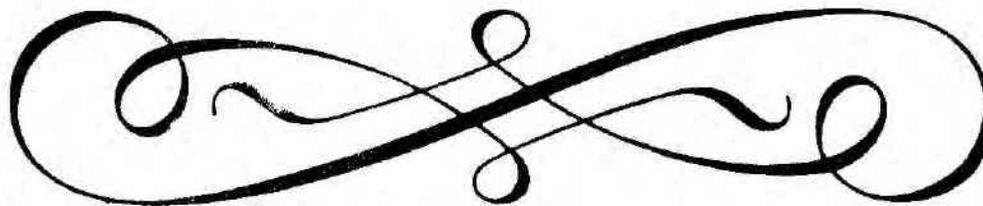
O’Banion’s hobby is hunting and fishing, a hobby he still participates in.

“But hunting is not what it used to be,” said O’Banion, “I really enjoyed the cream of the duck hunting and fishing when I was a boy. However I think that licenses for hunters and fishermen have been a good thing for the sportsmen. I bought my first license immediately after the law went into effect.”

Mrs. O’Banion’s hobby is “anything that keeps one’s mind young and alert,” and because of this she has enrolled in many classes of instruction at night school.

“I think that women have progressed rapidly in public life since woman’s suffrage and it’s been good. Before that women were often little more than household drudges. But I do think every woman should vote. I have never missed an election and cast my first vote in the old Gaither school house at O’Banion Corners.

Mr. and Mrs. O’Banion have two children, a son, Ernest Lowell O’Banion, Jr., now with the government in Washington, D. C., and a daughter, Maudine Mildred (Mrs. C. L.) Edgar of New York City. They have one grandson, Ernest Lowell O’Banion, 3rd, a student at Hasting’s law school in San Francisco.



Cooking a Century Ago

by
Julie Stark

A delightful book was recently loaned to me to peruse by Gretchen Justus, who is the proud owner of her great-grandmother's homemade cookbook from the early years of the 20th century. Evelyn Lester Ballard lived on the family ranch nestled next to the Sutter Buttes, and she put to good use an old book, whose cover declares its original use was *Radford's Details of Building Construction*, published in 1911. This old volume was co-opted to serve as a cookbook of collected recipes, some handwritten and some clipped from a newspaper or periodical, along with fascinating random tidbits of information. I thought this treasured book was far too much fun to enjoy by myself, and Gretchen generously agreed that I might share it with you. The recipes and clippings range in age from about 1915 to WWII. Come browse along with me.

My first impression of the cookbook was how very differently people ate in the first half of the 20th century than we do now. They ate what was available to them and what they grew on the farm at a time when food was seasonal and could not be distributed as widely and readily as it is now.

Pasted just inside the front cover is a clipped recipe for "Spaghetti in Beef Broth." which involved slowly cooking a pound of lean beef in water for 3 hours, then breaking a pound of spaghetti into the liquid, adding salt, bay leaf, a pint of canned tomatoes and Tabasco sauce "to taste" and then cooking an hour, until there is just enough liquid to cover

it. No doubt it made a tasty meal, but my 21st century self can't help thinking that the pasta would be way past "al dente."

The first page displays handy hints for a whipped cream substitute (involving a banana and beaten egg white), moth insurance (powdered camphor sprinkled over the mattress), and cleaning soiled lace. "When Cleansing Stockings" suggests, "If a shoe dye should happen to discolor light silk stockings, the stain may be removed by squeezing lemon juice on the affected part. Then the stocking should be carefully rinsed out in warm water to which plenty of soap had been added."

A handwritten recipe for "Ice Box Pudding" made a popular dessert reflecting a time before electric refrigerators, when the ice delivery man brought immense blocks of ice on his back from a horse-drawn wagon to put in the ice box. He used a large pair of ice tongs and a leather pad on his shoulder to carry the block. The ice would take days to melt, when the delivery man would appear again on his regular schedule.

During WWII, food columnist Katherine Kitchen provided a recipe to sweeten homemade pickles with saccharin rather than scarce rationed sugar. She did remind readers that the pickles would be more bitter than if made with sugar. On the back of that newspaper clipping is a list of ration points and when they would be valid. Stamp No. 36 in Ration Book 4 was good for 5 pounds of sugar through August

31st. Used kitchen fats could be turned into a meat market for two extra meat points. Stamps 1, 2 and 3 on the “airplane” sheet in Book 3 were good for one pair of shoes “until revoked.” No. 16 coupons in the basic A book were valid for 6 gallons of gasoline through September 21st. Alley Oop and Wash Tubbs graced the adjacent comic section.

An interest had begun to grow in international foods, as newspaper clippings with recipes for curries, chutneys, chow mein and tamale pie appeared. A menu for a British afternoon tea was clipped and pasted.

A clipping advised that 15 heads of shredded cabbage and two months would produce enough sauerkraut for home use. It could then be served with pork or chicken or fried. Recipes for the ubiquitous Jell-o salads began to appear. If clippings did not entirely cover the page of the original book, diagrams of “a brick wall” or “wall sections and sill construction” might be revealed.

Another clipping advises the housewife on “Various Ways to Brighten Up a Home in Winter.” “If the housewife wishes to keep cheerful and happy, she must provide for herself surroundings calculated to cheer and uplift.” (She probably needed a little uplifting, with all of her chores!) “... it is her part to furnish her home with sunny papers and bright draperies. The interior decorators have used chintzes so lavishly in their work of late years that it is considered very smart. It is fortunate for women of moderate means that chintz also sells as low as 12 and 15 cents a yard. With the aid of plain, light colored wall paper and expensive or inexpensive chintz, a home can be made to look 10 degrees lighter

than it did when filled with dark velvets and subdued wall papers. Bright surroundings are essential to bright natures.”

Tucked in is a page from *Dr. Miles’ Weather Almanac, 1924*. It contains the 12 signs of the Zodiac and their meaning in human and planting aspects.

Those with delicate sensibilities or queasy stomachs might want to skip ahead to the next section, but I include this article so that we modern cooks may appreciate just what light duty we have early on Thanksgiving morning. [I myself complain miserably, muttering under my breath, if parts of the turkey are still frozen or if I have difficulty prying the little bag of giblets from the body cavity, and I quickly fling it into the trash, never mind giblet gravy.]

The author of the article suggested selecting a young hen turkey with a plump breast. You could distinguish the young male turkeys from the hens by the small spurs [on their feet]. Before cooking, the hair must be singed by holding the bird over flames. The pin feathers may then be removed with a vegetable knife and your thumb [I know there are a lot of them, as it was my job as a child to pick them out of Sunday dinner chickens]. Then you should chop off the head and feet.

The next riveting part of the procedure is to remove the entrails by making a cut just large enough to admit your hand between one leg and the body. Draw them out all together, then put two fingers down between the neck and skin to find the windpipe and the little bag known as the crop [we called it the “craw,” and my brother and I waited excitedly to see the contents in case the hens had by mistake eaten any of our glass marbles around the yard]. Remove these and

the kidneys near the backbone, the lungs, red and spongy, from the chest walls.

Turn down the skin of the neck and chop off the neck close to the body [ok, I am feeling a little queasy now]. Leave several inches of skin to fold over. Cut off the oil bag near the rump [definitely now] and run clean water through the body and wipe with a damp cloth. Save the heart, gizzard, and liver. Cut into the gizzard until the inner sac comes into view. Pull off the outer coat and remove the sac and discard. Wash the giblets and put them in a saucepan with the neck and cover with salted water. Cook slowly until the meat falls from the neck. The broth may be used to make gravy. Then you need to make the stuffing. [I am ready for a wee sit-down and a generous glass of wine, even if it is only 7:00 a.m.]. If you have a fat chicken, duck or goose, prepare it in the same way.



Now it is safe for you to start reading again. Some handy hints include using sandpaper for an ink eraser, stoning raisins is easier if you pour boiling water over them for a while, heat a coconut in the oven for ease of opening, and test vegetables to see if they are fully cooked by piercing them with a knitting needle, as it breaks them less than a fork.

Another article describes the process to can peaches, which some people continue today. It involves dipping peaches in boiling water, plunging into ice water, peeling, cutting in two, packing in sterilized jars (more boiling water), covering with sugar syrup, a water bath in boiling water for 20 minutes and sealing. [My mother did this in evenings after coming home from her job, in a kitchen with no air conditioning, and we enjoyed desserts of canned peaches all winter long.]

If peanut butter was not available, you could make peanut sandwiches by chopping freshly roasted peanuts and then pounding them to a paste. Salt to taste and moisten with thick cream. Or, if you preferred sardine butter sandwiches, you would wash and cream ½ cup butter and gradually add 6 to 8 sardines pounded to a soft paste, 1 teaspoon lemon juice and a little paprika. Spread between thin slices of bread.

On the reverse of the Livestock and Dairy page (“What Makes Butter Yellow,” “Gall Sores,” “Fattening Lambs,” “Care of Hogs at Vaccination,” “The Mature Brood Sow,” “Livestock at the Exposition”) of the Farm and Home news, likely from 19-teens, is an article with drawings entitled “Artistic Cheap Two-Story Bungalow.” It describes such a home recently built near Los Angeles (without cellar or heating plant)

for \$2,150. It was built in Oregon with cellar and hot air furnace for \$2,400.

The itemized costs were: excavation and stone work, \$225; mill work, \$400; carpenter work, \$424; brick work, \$100; plastering, etc., \$175; painting and glass, \$200; plumbing, \$125; lumber, \$465; cement work, \$25; hardware, \$85; roof, \$100; furnace, \$75.

The exterior is of rough weather boarding, stained; the brick work of the porch and exposed chimney is of hard dark red bricks pointed with black mortar; the roof is shingled and stained. The front porch is well-protected from sun and rain and is commodious. It opens into a handsome reception hall from which opens the living room with its broad cheery fire-place, the dining room with paneled wainscoting and high plate shelf, the kitchen with its cupboards, closets, cooler, bins, etc. and the stairs both up and down.

On the second floor, we have four good bed rooms with ample closets and a dainty bath room and the entire arrangement shows not a foot of wasted room. If not required for a bed room, the second story front room with its alcove will make a charming den or study or sewing room. Although the house is only about 28 feet wide by 36 feet deep, the rooms are all of good size and there is a fine atmosphere of roominess about it. There is an abundance of windows and the entire house is bright and well ventilated. The ceilings are nine feet high on the first floor and eight feet six inches on the second. The living room and reception hall have oak floors and the stairs and landing are of oak. As built, the interior trim down stairs is of Oregon pine, stained and finished in shellac and either varnished or waxed

except the kitchen which is painted. Upstairs the entire finish is white enamel. The walls throughout are of plaster with rough float finish and tinted.

The connection between the reception hall and the dining room is through a handsome buttressed opening with drop beam, giving a charming effect from the front door especially.

The article concludes by saying the plans for this bungalow could be ordered from Farm and Home, San Francisco, for \$10. For just \$1, a catalog of bungalow plans could also be ordered from them.

Almost an entire page includes prune recipes, ranging from prune cobbler, prune cakes, prune omelet, prune and rice dessert, prune soufflé, prune filling for cakes, jellied prunes, stewed prunes, prune trifle, prune brown bread, to prune puff, prune pudding, and salad of prunes and nuts. This array is topped off with:

An Ode to the Prune

O mellow Prune

O gentle, healthful laxative

To thee this tune

I'll warble all the years I live:

"Thou shieldest me from ills,

Most frabjous of all fruits;

Pale people could sidestep pinkish pills

As substitutes

(As substitutes for thee, O Prune)

If they ceased to underrate you --

And ate you!"

I will spare you the sordid details of Liver Soup, but suffice it to say it involved half a pound of sheep's liver, carrots, turnips and seasonings. Please try not to imagine it.

Neither will I recommend Ragout of Chicken Livers, for which you blanch 6 or 8 large chicken livers in boiling water. Drain and put them in a saucepan with ½ cup bouillon and ½ glass white wine. Add a few sprigs of parsley, a few chives, a pinch of garlic, and salt and pepper to taste. Cook 20 to 30 minutes. Remove from liquid, arrange them on a serving dish, thicken liquid with a little flour blended with a piece of butter the size of a walnut and pour over the livers. Serve very hot.

Some “Household Helps” recommended for “Mud-Stained Shoes” that mud stains could be quickly removed from tan shoes by rubbing them with slices of raw potato and then polishing in the usual way when dry. For “A Handy Tool Chest”: A convenient place to keep the household tools can be made by fitting one of the lower steps of the back stairs with a hinge and using the interior for a tool box. “Washing Laces”: Fine laces should be washed in milk and water. Instead of winding on a bottle afterward, spread them around a piece of smooth-finished wood and lay away in a piece of heavily blued flannel.

And the best hint of all: “Love Works Miracles.” The cure for all ills and wrongs, the cares, the sorrows and the crimes of humanity, all lie in the one word “love.” It is truly the divine vitality that everywhere produces and restores life to each and every one of us, it gives the power of working miracles if we will. — L. W. Child

There are many, many recipes for desserts in this collection: cakes, cookies, puddings, pies, ice creams, because dessert was often an important part of both noon and evening meals. At a time when men, women and children were much more physically

active than now, they required more calories to perform their farm or household chores.

One clipping provides this recipe for Potato Doughnuts sent in to the newspaper by a woman reader. Cream one cup hot mashed potatoes with a piece of butter the size of a walnut. Add one cup sour milk, one cup sugar, 1 teaspoonful soda dissolved in warm water, 1 teaspoonful salt, and 3 eggs, yolks and whites beaten separately. To the whites, add 1 teaspoonful cream tartar. Flavor with 1 tablespoon brandy and half a grated nutmeg. Add enough flour to make a dough just soft enough to be handled. Roll out 1/2 inch thick and cut with a doughnut cutter. Drop in fat hot enough to make them rise instantly to the top. Mix ½ teaspoonful ground cinnamon with 1 cup granulated sugar. Put in a paper bag. When doughnuts are drained, drop in the bag and shake.

Another reader sent in this recipe for Burnt-Sugar Cake. [It was my own grandfather’s favorite kind of cake, which Grandmother made for his birthday, also making burnt sugar icing for it.] Cream ½ cup butter, 1¼ cups sugar and yolks of 2 eggs. Add 1 cup of cold water and 2 cups flour. Beat 5 minutes. Add ½ cup flour in which 2 teaspoons baking powder have been sifted: 1 teaspoon vanilla, 3 teaspoons burnt sugar, and, lastly, the stiffly beaten whites of the eggs. The burnt sugar is prepared in this manner: Put 1 cup sugar in iron pan. Stir until sugar melts and begins to smoke. Remove from fire and add ½ cup boiling water. Stir rapidly and continue boiling until it turns to syrup.

Canning was one of the few ways of preserving the harvest for the winter ahead. Pickles were made in great

variety, not only from cucumbers, but from tomatoes, even corn and other vegetables. Quince honey, like a jelly or jam, was said to be a treat on hot biscuits, but quite labor intensive [I got tired reading halfway through the recipe]. Many other vegetables and fruits were “put up” for winter on shelves in the cellar.

A somewhat harshly worded recipe for Turtle Soup commands the cook to boil the turtle until the flesh leaves the bones (doesn't mention if, when, or how it should be dispatched). Add a grated carrot, and one sliced onion, soup herbs, a teaspoon of allspice, a salt-spoon of paprika and salt to taste. Boil for one hour, take from the fire, strain, thicken with two teaspoons of butter, rubbed in as much flour which has been browned, add a teaspoon of kitchen bouquet and when the soup is thickened, add the juice of a lemon and serve at once.

A few “Conundrums”:

Why are a girl's stockings like a butcher's wagon? That's where the calves are kept.

What grows in winter, dies in the summer, and grows with its roots upward? Icicle.

If I place a dime on the table in a room full of people, what is the first thing it does? Look round.

Why did Adam and Eve get along so well together? Because Eve was cut out for him.

An advertisement: Headaches from Slight Colds. Laxative BROMO QUININE Tablets relieve the Headache by curing the Cold. A tonic laxative and germ destroyer. The box bears the signature of E.W. Grove. 30c.

“Shut the door,” yelled the rough man. “Where were you raised – in a barn?”

The man addressed complied, but the speaker, looking at him a moment later observed that he was in tears. Going over to the victim, he apologized. “Oh come,” he said soothingly, “you shouldn't take it to heart because I asked if you were raised in a barn.” “That's it, that's it,” sobbed the other man. “I was raised in a barn and it makes me homesick every time I hear an ass bray.”

BREVITY: Tom Callahan got a job on the section working for a railroad. The superintendent told him to go along the line looking for washouts. “And don't be too long-winded in your next report,” said the superintendent. “Just report the conditions of the road. Write a business letter, not a love letter.” Tom proceeded on his tour of inspection, and when he reached the river, he wrote this report to the superintendent: “Sir: Where the railroad was, the river is.”

(1920s) WOMEN THE WORLD OVER Nearly 8,000 women in the United States are employed as elevator operators. Alabama has its first woman judge. For the first time in Belgium, a woman performed a civil marriage ceremony. In China, women are invading every department of public life, with the exception of the legal profession, which is still closed to them. One Chinese woman, however, has qualified as a lawyer at the Parisian bar. Filipino women do not drive a horse or automobile, or ride a bicycle. She may wish to be a nurse, but men and boys occupy this field. She can do fine embroidery, but the men design the patterns. Yet twice the percentage of

Filipino women are earning their living in comparison with Canadian women. Co-education exists throughout the islands.

Prune Biscuit: One-half cup sugar creamed with one-fourth cup shortening (butter preferred), add to this one beaten egg and one scant cup flour sifted with one teaspoon baking powder; to this mixture add one-fourth cup mashed and drained prunes. Make this dough into a roll, cut in rounds and dust with sugar. Bake to a light brown in a slow oven.

GETTING READY FOR THE NEW PREACHER

“Miss Smith,” said the proprietor of an ambitious village store, to one of his assistants, “do you know anything about the new minister who is coming to the town next week?” “Yes,” replied the girl, “he is a tall, good-looking man, about twenty-eight, and he isn’t married.” “Is that so?” said the proprietor. “Well, you may put all the new hats into the front window right away.”

Hurry Up Apple Dumplings

Three cups of water with one cup sugar and one tablespoon of butter. Bring to boiling point, then add one heaping pint bowl of apples pared, cored and quartered. Let cook until tender, then add by tablespoonfuls a batter made of one cup flour, one and one-half teaspoons baking powder, good pinch of salt and just enough sweet milk to make stiff batter. Cover and cook fifteen minutes. Eat with the sauce in pan or milk. These are delicious. Flavor with cinnamon or allspice.

FOR WOMEN ONLY

How to drive a nail without a hammer:

Ask your husband to drive a nail. He will inquire: “Where’s the hammer?”

Tell him it’s where he left it last time.

He will inquire: “Where’s that?”

Ask him how should you know.

He will reply: “Well, who should?”

Ask him if he married you so that you might keep track of hammers.

He will answer: “Darned if I know what I married you for.”

State that neither do you.

This will hit the nail on the head.

If necessary, repeat.

San Francisco Stew

One cup white beans, one-half pound chopped round steak, one-fourth cup brown sugar, two cups tomatoes, three onions, one-fourth pound sliced bacon, one teaspoon salt, one-eighth teaspoon soda. Directions – Soak the beans over night in cold water, drain, cover with boiling water, add one teaspoon of salt and one teaspoon of soda and cook until the beans are tender. Brown the steak in a frying pan, add the beans and tomatoes and cook five minutes. Pour one-half into a baking dish, sprinkle with one-half the brown sugar and cover with the onions, sliced. Put in the remainder of the beans and meat and place the bacon over the top. Sprinkle with the remainder of the sugar and bake till brown.

HOW TO DANCE by Arthur Murray, Director, National Institute of Social Dancing, New York City

To begin with, don’t dance with your wife just once and then park her for the rest of the evening.

Don’t act like a martyr every time you ask your wife to dance. She may be doing you a favor.

Don't tell your wife what good dancers the other women are. You will live more happily forever after if you hand the wife a compliment now and then.

Some of the married men I know don't dance — they just fight it out.

When dancing with your wife, do not look so helpless; worse things can happen!

When the dance is over, don't rush back to your seat as though you're going to a fire. I am sure that it will make your wife feel much better if you applaud as though you really want the orchestra to play another encore.

If you can't talk and dance at the same time, remember that silence is sometimes a virtue.

While dancing don't let your face betray the fact that your wife makes you do it.

Don't hum or whistle while dancing. Your humming may sound well to you, but the chances are that your partner will wonder why you are groaning. But if you must hum, remember to change the tune at least every ten minutes. And hum in the same key as the orchestra, but don't attempt to drown their music.

When you ask a girl for a dance don't take her for a hike. Some men have the idea that girls like being backed around the room a mile at a time.

Don't try to outwalk your partner in a ballroom. If you feel like taking a good brisk walk, why not take the air?

If your chest happens to be near your belt line, don't use it as a propeller. The girl much prefers to be guided by your strong right hand.

THE COOLIDGE CREED

Do the day's work, if it be to protect the rights of the weak, whoever objects, do it. If it be to help a powerful

corporation better to serve the people, whatever the opposition, do that. Expect to be called a stand-patter, but don't be a stand-patter. Expect to be called a demagogue, but don't be a demagogue. Don't hesitate to be as revolutionary as science. Don't hesitate to be as reactionary as the multiplication table. Don't expect to build up the weak by pulling down the strong. Don't hurry to legislate. Give administration a chance to catch up with legislation. — President Calvin Coolidge.

Apple Meringue Pie

Pare and stew some tart apples until tender. Rub through a sieve. To each cup of apples add one tablespoon melted butter, three-fourths cup of sugar, yolks of two eggs well beaten, one tablespoon lemon juice. Mix thoroughly. Line deep pie pan. Fill with mixture. Bake in medium oven about forty minutes. When done use beaten whites of two eggs with three tablespoons granulated sugar for meringue. Brown in oven.

Fruit Loaf

One pound of English walnuts, two pounds of dates, one cup of flour, one cup of sugar, one teaspoon of vanilla, two teaspoons of baking powder, one-half teaspoon of salt, four eggs, sift flour, baking powder and salt over nuts and dates, beat together sugar and yolks of eggs, add to other ingredients, mix, add lastly the stiffly beaten egg whites; bake slowly; serve in slices with whipped cream.

HOUSEHOLD HINTS

A sliced onion placed in a basin of cold water will absorb the smell of new paint in a room.

Before washing soiled handkerchiefs, allow them to soak in cold water into

which has been put a handful or so of salt. This makes them much easier to wash.

Spanish Beans

Three cups red beans soaked over night; in the morning parboil in soda water a few minutes. Rinse several times in hot water, then add a very little water and one quart of canned tomatoes. Season with pepper, salt, and a little sliced onion and two tablespoons bacon grease. Boil all day or until beans are well done.

Give Your Children Milk

Many a farmer who understands the importance of bone building in the young farm animals forgets entirely that his children are subject to the same requirements. Every farmer knows that his calves are inferior if they do not receive sufficient milk. The same applies to children.

The extreme importance of milk in the diet of children lies in the fact that milk is one of our richest calcium giving foods, and calcium is an essential bone building mineral nutrient. The calcium requirement of the child exceeds that of the adult. Meat is very low in calcium, fruit and vegetables contain small amounts, a few of the green vegetables quite a large amount.

But the main source of calcium is milk. There is more calcium in a quart of milk than in a quart of lime water. A quart of milk a day for each growing child is a desirable allowance. —
Colorado Agricultural College,
California Cultivator, 1921

THE MODERN CHILD (1920s)

*Born scientifically,
Studied terrifically,
Clothed very carefully,
Dieted sparefully,
Aired systematically,
Bathed most emphatically,
Played with quite drearily,
Punished Spencerially,
Sweet infantality,
Santa Claus banished,
Mother Goose vanished,
Where are the babies,
The real human babies,
The olden time knew?*

*Harnessed scholastically,
Drilled superdrastically,
Cultured prodigiously,
Classified rigidly,
Reasoned with frigidly,
Loved analytically,
Listened to critically,
Dosed with the "ologies,"
Rushed through the colleges,
Crammed pedagogically,
Where is the childhood,
The fresh, happy childhood,
The olden time knew?*

*Children successively,
Reared thus aggressively,
Posing eternally,
Wearied infernally,
Planned for initially,
"Formed" artistically,
Will they submit to it?
Never cry "Quit" to it?
Will not analysis
Stop from paralysis,
Till our distraction
Ends with reaction,
Brings back from childhood
The bright, careless childhood,
The olden time knew.*

A little farm humor:

City Chap: "Which is correct, to speak of a sitting hen or a setting hen?"

Farmer: "Don't know and don't care. What I'd like to know is, when a hen cackles, has she been laying or is she lying?"

SERVICEABLE SUGGESTION

When a cake is in the oven of a range that has a hot-water back, try to get along without drawing any hot water until the baking is completed. The cold water flowing through the water-back will so chill the oven that a fallen cake will be the result. No matter how hot the fire, as soon as water is drawn from the boiler, cold water flows in and as it has to pass through the stove to be heated a sudden chill is the result. Another precaution is to be careful in stepping over the floor that no jar occurs. Then, too, the oven door should remain closed while the cake is rising.

SPOON FLIVVER ANTHOLOGY (1921)

*Here lie the remains
Of Chester Sapp;
He drove his car
With a girl on his lap.*

*Poor Chester might still
Have been alive
Had he only taught
The girl to drive.*

*The moral learned
From this sad loss
Is – Drive a buggy
And a gentle hoss.*

An advertisement:

Slenderize Your Figure to Ideal Proportions...

Dr. Folts soap is the up-to-date way to reduce arms, legs, hips, double chin. Why should you turn to diets, exercise or drugs – now that a positive and

ABSOLUTELY HARMLESS EXTERNAL way to melt excess fat from any part of the body is offered to you? To quickly get ideal slender lines, all you need to do is to wash every night from five to ten minutes the parts you wish to reduce with DR. FOLTS SOAP.

Prune and Black Walnut Cake

Cream 1/3 cup butter, add 3/4 cup sugar gradually, and beat in 2 well beaten egg yolks and 1/4 teaspoon orange extract. Mix 1 cup drained stewed prunes and 1/2 cup chopped black walnut meats with 1 1/2 cups cake flour and 3 teaspoons baking powder, 1/2 teaspoon soda and 1/2 teaspoon salt. Add alternately with 1/2 cup prune juice to the cake mixture. Fold in 2 stiffly beaten egg whites. Bake in 2 layers and put together with an orange cream filling. Dust generously with powdered sugar.

Ginger Snaps (Handwritten)

1 cup sugar
1 cup lard
1 cup molasses
1 teaspoon soda
3 tablespoons vinegar
2 teaspoons ginger
1 cup boiling water

Flour to make a soft dough

[That's it, folks, use your imagination! A homemaker of the early 19th century would likely know the procedure by heart or instinct.]

This article entitled "Popcorn" was clipped from a 1920s magazine:

Popcorn is excellent as a breakfast food, served with cream and sugar, alone or with a few chopped figs, dates, or raisins.

The parched unpopped kernels may be ground like coffee and used as a morning cereal, or they and the broken remnants may be covered with cold

water, soaked overnight, cooked in milk in the double boiler for half an hour in the morning and served like oatmeal.

The article also suggested and described: Popcorn Loaf, Popcorn Dressing, Popcorn Soup, Popcorn Omelet, Popcorn Sandwiches, Popcorn Marguerites, Popcorn Fudge, Popcorn Pudding, Chocolate Popcorn and Popcorn Balls.

Another Household Suggestion [to make life “easier” for the overworked woman]:

Water Wagon – Castors screwed in the corners of a board a foot square make an excellent wagon for moving about a pail of water when scrubbing or cleaning.

GREEN UNDIES (1920s)

Apple green is lingerie’s newest color. An apple green minon set has black lace flouncings and black silk fagotting between seams.

SMART MILLINERY

Helmet shaped hats of rough straw or milan are closely trimmed with ribbon or feathers, tightly wound about the brim, or with some long sweeping feather. The shape is kept very severe.

VELVET BLOUSE

A lovely new blouse is fashioned of supple, sheer orchid velvet, with nosegays of dainty colored ribbon on the pockets and shoulders.

BLACK NET

Black net, trimmed with all over embroidery or delicate tracteries in braid or beads is used in many ways by the fashionable modiste.



Gentlemen: If you ever need to persuade your wife that you need to purchase a motorcycle, try the list of redeeming points in this early Indian Motorcycle advertisement.



Toward the back of the book, a number of pages were unused as a cookbook and are in their original state. The last several chapters describe and illustrate a number of projects one could build in addition to the main house. They are all precisely described and illustrated and most instructive. The chapter entitled “Details of Miscellaneous Building” offers plans for:

- Summer Cottage Construction
- Greenhouse Construction
- Modern Ice House
- Poultry House
- Small Grand Stand
- Front for General Store
- Fireplace Construction
- Built-in Sideboards
- Fireplace Nook
- Dining Room Buffet
- Mantel and Buffet Designs
- Pantry
- Corner China Closet
- Details of Porch Construction
- Stairway Details
- Country School
- Cornice Construction
- Ornamental Wood Shingling

I would like to thank Gretchen Justus for allowing me to enjoy every page of the delightful book, and I am doubly grateful that she allowed me to share it with you.

Feather River Bridges – A Colorful History

by
Carol Withington

Reprinted from the Daily Independent Herald, first published June 16, 1977

In the year 1853, the first bridge across the Feather River was built between Marysville and Yuba City. The bridge, completed in the month of September, was constructed by George M. Hanson and John C. Fall. According to historical accounts, it was a regarded as a “cheap truss bridge, about 350 feet in length and costing \$20,000.”

The following year one span broke down due to the weight of a drove of cattle. It was soon repaired, however, and remained in service until November of 1860 when it fell while two teams were crossing at once. According to a local newspaper article, the bridge collapsed while a couple of loaded wagons were passing on the central section of the structure. The article further stated that “the teams, wagons and drivers were thrown into the river, falling some forty feet, but the men and horses escaped ... “ The fact that a number of people were on hand to witness this sensational accident is also included in the write up.

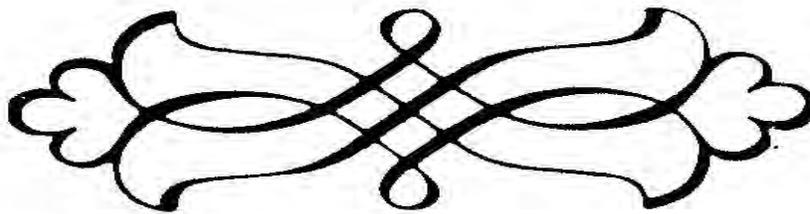
Prior to this unfortunate incident, the Honorable W. H. Parks, senate representative for both Sutter

and Yuba Counties, introduced a bill authorizing the construction of a bridge across the Feather River by Sutter County.

According to this bill, all tolls collected would be applied to the cost of construction and as soon as this had been accomplished, they would be discontinued. An additional toll would take place only when repairs became necessary.

Many area residents were not in favor of this bridge, but despite a great deal of opposition, the structure known as “Park’s Free Bridge” was completed in 1861.

Before its final completion, however, another bridge replacing the fallen one was built within 500 feet of the Park’s Bridge, which placed a toll at ten cents a team. The competitors, however, made theirs free and this competition prevailed until mid-December of 1861 when this bridge was carried away by the flood and the Sutter County bridge remained. Ten years later, travel became so great the original indebtedness was discharged and the county bridge was declared a free bridge.



Puzzling

H G U W Q U S C U P D R C U E R Y L N Q
 O U Q X B G G K O I T A M A L E X N V H
 U E V N H E B E H O M O L Y M H O E W W
 S Z U W L Q V V J N L I P B G T C I B H
 E M Z S K Z B D B E V I S U G A L R Q A
 H L U C L O D K U E D W D N R E Z R V H
 O R Z R V L V B S R L K I G O F T C A Z
 L O F F D V Z T O U O H P A E C P H J I
 D X D W C N O Y Y M T X K L X G L E X U
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 Z Q C G K N N N W R A I E W O S K T F E
 M Z N O N M O M O A U K Y O O B P M C X
 E B G Q I U I Z Z C Z S Z J R L K G O O
 G W U W I T N D S L D C S I C R H O D W
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 X W M A L H B G Y S J G Y T H D Y V B C
 P M T X Q B O K E K E E S Z U O Y B U E
 J I N S Z C O P O U J U I P X R G M R F
 M R U G K W N J O G Z M B J A G C L P J
 T X Z A G C T E A I J I O F W C Z Z U W

BISCUIT	HERALD
BRIDGE	HOUSEHOLD
BUNGALOW	LIVESTOCK
CONUNDRUMS	MIRACLES
COOKBOOK	OBANION
COOLIDGE	PIONEER
CULTIVATOR	STARK
FALCONS	TAMALE
FEATHER	TRUSS
GRACE	WITHINGTON



Are you interested in history
and preserving our past?

Do you like to meet interesting people?

The Community Memorial Museum of Sutter County
would like you as a volunteer!

Please call **822-7141**
or stop by

1333 Butte House Road, Yuba City



Calendar of Events

October

- 23 Volunteer Appreciation Event, 10:00 a.m.
28 *Night at the Museum* Movie, Pajama & Pizza Party (reservation required)
530-822-7141

November

- 1 Ornament workshop, 10:00 a.m.
5 *The History of Hunting in Yuba-Sutter* exhibit closes
11 Reception for *Portraits of Veterans* exhibit, 1:00 – 3:00 p.m.
11 – 26 *Portraits of Veterans* exhibit
23 – 24 Museum closed for Thanksgiving
30 Decoration Day

December

- 2 Trees and Traditions 5:00 – 8:00 p.m.
10 Children's Holiday Program 1:00 – 3:00 p.m.
24 – 25 Museum closed for Christmas

January

- 2 Undecoration Day 9:00 a.m.
12 Reception for *Tattooed and Tenacious: Inked Women in California's History* exhibit 6:00 – 8:00 p.m.
13 – *Tattooed and Tenacious: Inked Women in California's History* exhibit
March 11

COMMUNITY MEMORIAL MUSEUM
1333 BUTTE HOUSE ROAD
YUBA CITY, CA 95993

RETURN SERVICE REQUESTED

