

CARMEL VALLEY HISTORICAL SOCIETY NEWSLETTER

May 2012

Come To Our Spring Fashion Show!

"Everything Old is New Again!"

A lot of planning, phoning, contracting, arranging and designing have been going on in this area during the last few weeks. That's all because we're presenting a gala event - a delightful Fashion Show -on **May 19th**, at the History Center. It will begin at 11:00AM with a social hour and no host bar manned by the Carmel Valley Kiwanis, and then a lovely lunch promptly at noon. Jeffrey's of Mid-Valley Center will be the caterer and the tables will be decorated

Anna Vandenbrouke of "Set in Your Way Planning."

The highlight of the afternoon will feature unique fashions from Linda Jacobs' shop in the Village, Casa del Soul, as well as some dapper men's furnishings from Patrick James of The Barnyard. You can look forward to meeting your friends, enjoying delicious food and seeing some wonderful new styles.

Our local artists will have tables outside the Center displaying their creations and we will also have a silent auction. All the proceeds will benefit the Historical Society as they begin to organize and set up the artifacts in the Center in preparation for a Grand Opening.

Tickets are \$55 each and can be reserved by calling Maxine Callinan at 659-4925. We would ask that you make your reservations by Monday, May 14th, so we can be sure to save a place for you.

If you are still wondering what to give Mother for her special day, a ticket to our Fashion show would be an easy solution. Spending an afternoon with a marvelous

lunch and seeing some new fashion ideas - just what Spring has ordered! Make your plans to join us and bring your friends. It will brighten your weekend!

LOOKING AHEAD

There are several events planned through the summer and into fall that we want you to mark on your calendars. You are cordially invited to the opening reception on **Saturday, July 7th**, from 5:00 PM to 7:00 PM, for a six-week showing of jewelry designs by Iris Litt. Not just any designs, but her interpretations done from photographs by her husband, Dale Garrel. It is a most unique venue and promises to expand your whole thinking about jewelry. The showing is called "Visions en Verre," and the free reception will be at the studio of Alan Masaoka Design in the Village. Iris' show will run from July 7th to August 26th, and a portion of the proceeds of their sales will benefit the Historical Society. Sounds like an evening that should not be missed!

Moving? Downsizing? With Spring here at last, many of us get the "clean up, clear out and renew" bug, and it can be invigorating. But when clearing out your things, if they are still in good condition, set them aside for our annual Gigantic Rummage Sale. This year the Sale will be held August 25-26, and we'll hold it in the History Center. Beginning in June, the Center will be open every Saturday from 10:00 AM to Noon to accept your donations. If you can't bring them to the Center, call Maxine Callinan at 659-4925, and she can arrange for a pick up.

We can accept kitchen items (dishes, glassware, pots and pans, bakeware, small appliances), linens, art work, books,

toys, sports equipment, decorator items, plants and garden tools. We cannot accept computers and their components, large appliances (refrigerators, stoves, sofas or couches) other large furniture or clothing.



Our Sale has almost become a social event in the Village as friends and neighbors stop by to check out the bargains and visit with those they haven't seen in a while. So we hope you will consider us when the spring cleaning bug bites and call Maxine Callinan at 659-4925 for any more information.

Want to kick up your heels and dance? Want to hear some great country music? Save **Saturday, October 13th** (note the change of date) for a "Party in the Village!" It will be held at Hidden Valley Seminars and begin at 6:30 PM with a silent auction, music and surprises.

We are joining forces with CVVIC and the Carmel Valley Kiwanis to present an evening of the best country music plus the opportunity to show off your dancing skills! And we want everybody to come!

There'll be a raffle for a barrel of special wines - AND one for a barrel of great beers! The committee is working on booking a well-known country band as headliner and your favorite local groups will add to the festivities, so it should cover all the varieties of country music. This promises to be an absolutely terrific Party! More details later, but definitely be sure to save the date!

Want a tile?

Call Reggie Jones at 659-4338 for an order form!

The Carmel Valley Borondas

Part 3

By Elizabeth Barratt

At their rancho, the Borondas raised cattle, horses, and farmed. José Manuel also became known for his horsemanship.

During the early years, the only neighbors the Borondas had were the Indian, Juan Onésimo, his daughter Loretta and her husband, Domingo Peralta. After her husband died, Loretta married James Meadows and the property west to the Borondas became known as the Meadows tract.

In 1851, the Los Laureles Rancho's co-owners, Vicente Blas Martinez and his wife, Maria Josefa Mesquita, sold out their share to the Borondas. The sale price was "for and in consideration of eight horses, one mare, four tame milch cows, and two tame milch cows with calves."

According to an oral history interview done by Julie Risdon in 1953 with Boronda granddaughters, Mrs. Francesca Abby and Mrs. Emma Ambrosia, many family legends have come down to us, of what life was like during the years the Boronda family occupied this large rancho.

On one occasion, José Manuel's horsemanship went a little too far, when breaking in a young colt. The young horse bolted, and ran between two forked trees. The space was too narrow and the horse had to force its way through while Boronda was astride. One of his legs got caught, resulting in a dangling broken leg for José Manuel. There being no doctor in the vicinity nor a hospital during the era, he did the next best thing, and asked a neighbor to saw off the leg. First, though, he asked Mrs. Boronda bring him a big shot of whiskey to brace himself up for the ordeal. During the amputation, his leg flew up, before landing on the floor. His granddaughter, Emma Ambrosia, said Mr. Boronda claimed the distinction of being the only man in the world who had ever kicked his chest with his own toe. Herbs were put on the stump as a poultice to stanch the blood and prevent infection. Before long Mr. Boronda was hobbling around on a homemade wooden leg.

The leg stump didn't heal properly and used to ooze. José Manuel used to go somewhere miles away to purchase the herbs, which he cooked into a poultice. This was applied to the leg stump twice a week for many years. He kept the poultice in a large crock. One day, a daughter mistakenly knocked the crock over and spilled all the contents. The family story was that, when the accident was discovered, she feared her father's anger and wouldn't tell him who had caused the accident. He called in two of the older daughters and still, neither would tell. So, he got out a pan of water and set it on the kitchen table in front of them. In turn, each daughter had to put a finger into the pan so he could see if her shaking would disturb the water. That was his way of figuring out who was the guilty party. Unfortunately, on that occasion, the one who had not broken the crock was shaking anyway, because she had a nervous temperament, so she was the one who got punished. It was many years later that the truly guilty one, who had by then married and moved away, came to her father and confessed.

The Boronda family entertained often at the family's adobe and visitors would arrive and sometimes stay for weeks. All the Boronda children were taught the popular songs of the day and could dance all the popular dances. Guests would enjoy meals of homemade tortillas, soups and many kinds of stews. The family's meals were made from meat butchered and cured on the premises and either salted or pickled and put up in large crocks to keep over time. Because the family kept a small dairy, there was always plenty of butter, and lots of chicken and eggs to eat. For vegetables the family grew tomatoes, chiles and different kinds of squash. One sort of squash was made into a candied specialty called Conserva, often served over holiday occasions. Sometimes preserves were also made from pears that were cooked for days until all the syrup had penetrated inside. These preserves were, like the meat, put up in crocks and stored in the upstairs of the adobe, used as an attic. Cooking was done outside in a separate area. Common cooking herbs that the family grew were cilantro, oregano, thyme and parsley. When someone in the family got sick, they were cured with herbs and barks. Some of the herbal lore was learned from the local Indians. There were herbs to treat stomachache, snake bite, pains, coughs, colds, fever, wounds and headache. Some of them are known to us today as chamomile, manzanilla, sassafras, horehound, bearberry and yerba buena.

IN MEMORIAM

Roy Woods passed away peacefully on April 5, 2012. Mr. Woods was very generous to the Historical Society, and when he purchased the old Bank of America building, (now Bernardus Wine Tasting) we were able to hold our Board of Directors monthly meetings in the building for many months without charge. And he gave us space to store many of the artifacts. He supported our goal of a museum in the Village and he will always hold a special place in the memory of the Society.

CVHS Goes High Tech!

The Historical Society is now on Facebook! Just go to your Facebook page, and enter Carmel Valley Historical Society in the Search box. When it appears, click on "Like." We will be posting the latest news from the Society and updates when necessary. If you'd like to add a comment, please email Elizabeth Barratt at hrhandqe3@gmail.com, and she will post it on our page. Please be patient as we enter this new phase - we'll get better with experience.

If you need to share a story, ask a question about our activities, or need a tile form or membership application, you can still contact us the old-fashioned way - by phone. Just call Richard Barratt at 659-2751, or June Taylor at 659-2038. We welcome your comments and suggestions and we want to make our Society the best it can be.

