

A Taste of Carlsbad's Past

From The Carlsbad Historical Society

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The Carlsbad Historical Society

The Carlsbad Bicentennial Historical Society was organized October 20, 1975 and later became known as the Carlsbad Historical Society.

The purpose of the Society is to:

1. Increase and expand the City of Carlsbad's knowledge of history, art, architecture, and design.
2. Help restore, assure and preserve the survival of cultural and historical traditions of the community and of the nation.



Southern California Beaches Near Carlsbad Are Proving Most Popular In the World

Expressions of Appreciation

To acknowledge and celebrate Carlsbad's rich agricultural past, this compilation of recipes and historical notes has been gathered from a variety of sources. The Carlsbad Champion, later known as the Carlsbad Journal, has been exclusively used as a source for all the news articles and advertisements dating from 1926 until the 1950's. Recipes were collected from the Garden Club Cookbook, St. Michael's Episcopal Church Cookbook and members of the Carlsbad community, both past and present. Epicurean quotes were researched by Mr. George Brownley and donated by his widow Mrs. Margaret Brownley, along with many of his recipes. Special thanks to Gail Marron Jasmer for organizing and collecting the Marron and Romo family recipes. Members of the family adapted many old favorites for modern day cooks. Helen Marron Wolenchuk, Essie Marron Waters and Joy Marron Klimas provided Abe and Jennie Marron's recipes from their time at their ranch located off Highway 78, now the site of South Coast Asphalt. This ranch had a waterfall, pond and a stream, where many family gatherings occurred. I would also like to thank Nina Brower at the Carlsbad City Library for all her help. The Carlsbad Historical Society, as well as I, deeply thank all who have participated by donating their recipes and their remembrances for inclusion in this historical look at of Carlsbad's agricultural and epicurean past. It is our hope that all who read and use this book will enjoy reviewing Carlsbad's past as well as sampling the recipes.

Susan Schnebelen Gutierrez

Carlsbad's coastal climate and soil made it ideal for the development of fruits, vegetables and flowers. Longer growing seasons, that began earlier in the spring and lasted later in the fall beat the competition at market. By the 1920's Carlsbad became known as the Home of the Avocado. One of the first commercial growers, Sam Thompson began his groves in 1916. By the end of the 20's, three other major growers were active in Carlsbad: L.C. Alles had the largest acreage located near the Union Church, E.C. Litchfield in the south, and finally A.W. Theisinger in the north. Many others followed as the South Coast Land Company and Alles Acres sold lots for avocado planting. Different varieties of avocados were planted so that fruit ripened throughout the year. A few of these varieties included Dickinson, Fuerte, Linda and Porto Rico. An Avocado Growers Club was formed during the 20's and one club activity was the promotion of avocado consumption. They sponsored an Avocado Day Festival, where various avocado recipes were prepared by the growers and sampled by the public. Mrs. Vera Aguilar Soto remembers trying avocado ice cream with a green maraschino cherry on top. Peak production of the avocado was reached between 1947 and 1948. After 1948 the water became salty and the rising cost of land contributed to the decline of avocado growing in Carlsbad.

In addition to the avocado other fruits and vegetables were raised. In 1933 Mr. Charles Ledgerwood arrived, building both a home and a seed and farm supply business. Exotic subtropical fruits such as cherimoyas, loquats, guavas, jujube, mangos and passion fruits were grown as well as the more traditional plums, pears and apples. Truck gardening also proved profitable as Carlsbad produced beans, tomatoes, potatoes and assorted berries for the markets of Los Angeles and southern California. Blackberries grown on the Ramsay Ranch even ended up in Detroit in 1928, when the Carlsbad Chamber of Commerce wanted to test the airmail service. Berry planting was encouraged by Mr. F.W. Taylor because he felt this crop required less work than avocado trees and produced a quicker return on investment, as he proved with the introduction of the "Advance Blackberry".

Other innovators of new crops were the Westrees who introduced the commercial growing of Macadamia nut trees to Carlsbad in 1948. Their orchard when mature produced between 80 to 100 pounds of nuts per tree per year. While waiting for the trees to mature, they raised flowers on their land and according to Mrs. Ede Westree that is how Las Flores Drive received it's name.

Other agricultural activities in Carlsbad included the raising of livestock. Chickens, rabbits, pigs, sheep, cattle and even frogs were all tried at one time or another. The Marrons raised pigs where the El Camino Real Mall is located today, and the Kentners raised chickens for consumption in their restaurant the Twin Inns. Mr. William Knox remembers that as a child in the late 1920's, one could purchase carry out chicken that was packaged in a hollowed out loaf of bread from the Twin Inns. Thus it was environmentally friendly as well as an addition to the meal. When asked, Mr. Edward Kentner verified this and further added that the bread was baked at Sonneman's Bakery.

Not only did food come from the land in Carlsbad but also from the sea and the lagoons. Halibut, grunion and even a rare red ophas were all caught from Carlsbad waters. Fruits, nuts, berries, fish, meats and vegetables have all been grown in Carlsbad; anything one could want for a meal. A rich agricultural past is our heritage that continues in a limited way to this day. One only need look to the planted fields that still exist in Carlsbad to see a glimpse of the past.



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ACAPULCO GARDENS QUESADILLAS

Cheese; yellow or jack, cut into strips
tortillas; flour or corn

On a hot griddle, heat tortilla to soften. Add strips of cheese on half of the tortilla and fold. Cook a few seconds only and then sip to the other side. Another variation, do all of the above, but then sprinkle with a little white or brown sugar. Either way, Easy, Fast and Good. " In those long ago years, " fiftys" at our Acapulco Gardens in Oceanside, Leo Carillo would come in unexpectedly. He and my husband became very good friends, more like family, I'd say – and of course, he'd sit and relax and more than likely, ordered cheese quesadillas, his favorite. However, - was it corn or flour tortillas? That I've forgotten, more than likely, flour tortillas." -
Juanita Rochin



ALBONDIGAS

2 lbs. ground beef shoulder handful fresh mint leaves ' 4 – 5 cloves
minced garlic 1 medium onion, finely chopped
salt and pepper to taste
1 tablespoon oregano

Sauce

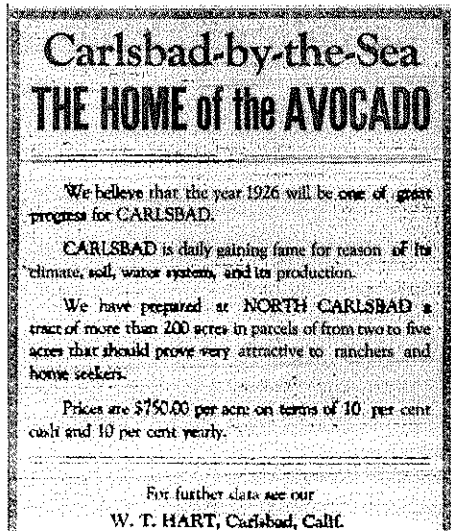
2 tablespoons oil
3/4 cup chopped onion
2–3 cloves minced garlic
1 14.5 oz can tomato sauce

Grind all ingredients together. Put in a bowl and mix thoroughly. Make into small balls and roll in yellow com meal. Brown 3/4 cup chopped onion and 2 – 3 cloves minced garlic in 2 tablespoons oil. Add one can tomato sauce (14.5 oz) with 2 cans of water and boil. Drop meat balls into tomato sauce. mixture and cook slowly. If too watery add a tablespoon of cornmeal. Cook about 45 minutes. -Dolores Marron Yager

AVOCADO CAKE

1 1/2 cup sugar
2 eggs
1/2 cup shortening
1 cup mashed avocado
1 rounded teaspoon baking soda
1 1/2 cup flour
1/2 teaspoon salt
1/2 teaspoon nutmeg
1/2 teaspoon allspice
1/2 teaspoon cinnamon
1/2 cup chopped dates
1/2 cup nut meats
1/3 cup buttermilk

Mix well sugar, eggs, shortening, and avocado. Mix all dry ingredients together. Alternate mix dry ingredients with first group of ingredients and buttermilk. Pour into tube pan or square pan and bake at 350 degrees for 45 minutes or until knife stuck in the center comes out clean. -Emilie Van Pelt -St. Michael's Cookbook



AVOCADO ORANGE SALAD

1 avocado
1 orange

Cut the avocado into thin slices and serve with sliced orange or grape fruit. The combination of citrus juice and avocado oil makes a perfect dressing. No other need be added.
Carlsbad Champion, Vol. II no. 24

AVOCADO COCKTAIL

1 avocado
lemon juice
tomato catsup (ketchup)

Cut the ripe avocado and dice. Mix equal parts of lemon and tomato catsup with salt and pepper to taste. (dessert spoon in each cocktail glass) Pour on diced avocado and serve cold.
Carlsbad Champion, Vol. II, no.24

AVOCADO ICE CREAM

1 gallon cream
1 pound sugar
pulp of 4 pounds of avocados

Rub avocados through sieve, add to sugar and cream, mix together well and freeze.
Carlsbad Champion, Vol. II, no.24

AVOCADO ICE CREAM

5 egg yolks
1 quart of milk
2 cups sugar
4 medium sized avocados
almond or vanilla extract

Make a boiled custard of milk, eggs and sugar. Add flavor When cool add the fruit and freeze.
Carlsbad Champion, Vol. II, no. 24

AVOCADO SANDWICHES

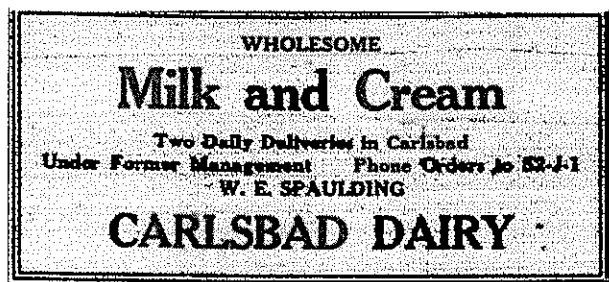
avocado
rye bread

Mash the flesh of the avocado with a fork or press through a sieve. Add a sprinkling of salt and spread thickly between thin slices of bread. Rye bread makes a good combination with the avocado.
Carlsbad Champion, Vol. II, no.24

AVOCADO ON TOAST

Avocado
toast

Mash the flesh of the fruit and spread thickly on small squares of hot toast. Salt and pepper.
Carlsbad Champion, Vol. II, no. 24



AVOCADO on the HALF SHELL

1 avocado for every 2 people
salad dressing of your choice

Cut the fruit in two and remove the seed. Serve one half to each person or if the fruit is quite small, serve both halves with such

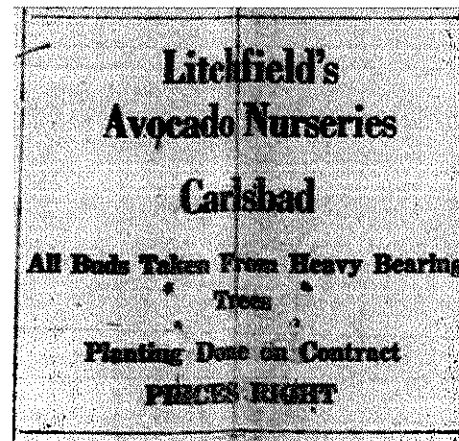
dressing as may be preferred.
Carlsbad Champion, Vol. II, no.24

AVOCADO SALAD

avocado
lettuce
tomato
lemon
celery
sweet red pepper

Cut the link into thin slices or into small cubes and serve on lettuce leaf. This dish may be garnished with a slice of red tomato and a slice of lemon, or with celery and sweet red pepper. Serve with any desired salad dressing.

Carlsbad Champion, Vol. II, no.24
Thursday, September 16, 1926



GUACAMOLE

1 ripe avocado
1 teaspoon grated onion
1/2 teaspoon lemon juice
salt and pepper

smooth paste. Add the rest of the ingredients and blend well. Serve with tortilla chips. -GEORGE BROWNLEY

AVOCADO AND TOMATO

1 avocado
1 tomato
1 tablespoon grated onion

Mix cubes of avocado and fresh skinned tomato with a little grated onion. Season with salt and pepper and sprinkle generously with lemon juice. Serve cold. -GEORGE BROWNLEY



FILET of SOLE ALMANDINE

fillets of sole
butter
lemon juice
chopped almonds

Salt and pepper fillets and dot with butter. Lightly brown on both sides under a broiler. Sprinkle with lemon juice and pour on more butter in which some chopped almonds have been lightly browned. GEORGE BROWNLEY

SCALLOPED OYSTERS

1 jar fresh oysters (cut up) and liquid
1 1/2 packages saltine crackers, coarsely crushed
1/2 stick butter or margarine, melted
milk, salt and pepper

Mix all ingredients, using plenty of milk, should be quite soupy. Bake in buttered baking dish about 1 hour at 350 degrees; Anita Romo Rubidoux

FRESH PEAS WITH MINT

peas and mint

Cook peas in a small amount of salted water (enough to fill pan several inches deep) until almost tender. Drain water, add a lump of butter and sprinkle with finely chopped mint, Finish cooking until tender over a low flame, stirring occasionally.

GEORGE BROWNLEY

FISHERMEN THREE

Last Sunday afternoon Oscar Barstow, Fuzzy Smith and Perchie Turner closed the barber shop door, locked it securely, and with their fishing poles over their shoulders journeyed down to the beach to see how many fish each could catch, the one bringing in the most to be rewarded with a banana split at the expense of the other two.

Well, they fished, and they fished, and they fished. Fuzzy Smith brought in seven fine fish, and three sharks which the other two wouldn't let him count. Oscar Barstow landed five nice ones, but Perchie Turner got just three perch. After they were quite sure that no more fish were going to fall for their bait, they came back to town and Fuzzy not only claimed the banana split but insisted on having an extra scoop of nuts on it.

The Champion family were among the lucky ones who enjoyed those fish and we will never to it that they were the best ever.

POTATOES ANNA

raw potatoes, sliced thinly
butter
dry mustard
salt and pepper

Layer potatoes in buttered casserole dish. Dot with butter, sprinkle with dry mustard, salt and pepper. Press down firmly and bake at 400 degrees for 45 minutes or until potatoes are tender.

GEORGE BROWNLEY

BAKED TOMATOES

tomatoes
brown sugar
salt and pepper
butter

Cut fresh tomatoes in half and place in shallow baking dish, out side up. Sprinkle with salt and pepper and brown sugar and dot with butter. Bake for 1 hour at 350 degrees. Serve plain or with sour cream. GEORGE BROWNLEY



GREEN BEANS AND MUSHROOMS

1 cup fresh mushrooms
2 1/2 cups green beans
vinaigrette dressing

Slice fresh mushrooms thinly and marinate in salt water with vinegar for several hours. Boil green beans in salted water until tender then drain. Combine beans with drained mushrooms and serve with a vinaigrette dressing. -GEORGE BROWNLEY

VINAIGRETTE DRESSING

1/2 cup olive oil
1/4 cup tarragon or red wine vinegar
1 teaspoon chopped chive
1 teaspoon chopped parsley
Basil and marjoram
1/2 teaspoon salt
pepper

Mix all together, blend well.
GEORGE BROWNLEY

STEWED CHICKEN with LIMA BEANS

1 stewing chicken
1 chopped onion
salt and pepper to taste
1 clove of garlic
1 15 oz can stewed tomatoes
2 fresh Anaheim chilies
1 lb lima beans

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Put chicken in pot and cover with water. Add every thing except lima beans and cook for 1/2 hour. Add lima beans and continue cooking until chicken is done. Thicken sauce with flour to desired consistency. -Abe and Jennie Marron

CHICKEN PIE

use leftover chicken pieces from the STEWED CHICKEN WITH LIMA BEANS recipe
whole black olives
raisins, optional
1 celery stalk, cut into pieces
2 pie crusts

Add liquid that is retained from stewed chicken with lima bean. Line loaf pan with one pie crust. Mix all ingredients. Pour into pie crust cover, with remaining pie crust. Bake until brown at 375 degrees. -Addie Marron Trujillo

FRENCH SALAD DRESSING

3/4 cup olive oil
1/4 cup tarragon or red wine vinegar
3/4 teaspoon salt
pepper

Mix ingredients well by beating together.
GEORGE BROWNLEY

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GREEN BEAN AND TOMATO

green beans
cherry tomatoes
French Dressing

Combine cooked green beans with a few cherry tomatoes cut into quarters. Serve with French Dressing. -GEORGE BROWNLEY

CORN BREAD PUDDING

cup of milk
cup of corn
sugar to taste
melted. butter

This recipe uses corn that is older, not fresh picked. Cut corn off the cob. Mix all ingredients together. Bake in a pyrex baking dish until thick. -Abe and Jennie Marron

HAWK-EYE CORN CASSEROLE

1 can creamed corn
1 cup cornmeal (yellow)
2 cans Green Ortega Chilies (chopped)
2 eggs beaten
3/4 cup milk
1/3 cup oil
1/2 teaspoon baking soda
1/2 teaspoon salt

Mix ingredients together and pour into 2 quart casserole, sprinkle top with 1/2 pound yellow cheese, grated. (Cheese may be omitted.)

Bake at 350 degrees for 30 to 35 minutes, uncovered.
Anita Romo Rubidoux

CHICKEN GIBLET DRESSING

2 packages chicken gizzards (boil until tender, save the broth)
3 loaves toasted bread cubes
1 1/2 cup sugar
2 cups butter
1 lb. Ground round
1 onion
1 bunch of celery
1 tablespoon salt
1 tablespoon poultry seasoning
1 tablespoon sage
1 box of raisins
2 cans of olives

Brown ground round in half of the butter, add the onion and celery, diced, until golden. Mix everything together. Bake at 425 degrees for 15 minutes, then reduce heat to 375 degrees and continue baking until top is golden. -Grandma Romo

TWIN INNS CORN FRITTERS

1 (1 pound 1 ounce) can cream - style corn
3 eggs
3 tablespoons baking powder
2 cups flour
1 teaspoon salt
1 teaspoon sugar
oil or lard for deep frying

Combine corn and eggs, mixing well. Stir in baking powder. Sift

together flour, salt and sugar. Stir into corn mixture. Using ice cream scoop, scoop fritter batter and drop into oil heated to 300 degrees. Don't crowd pan. Cook until golden brown about 10 minutes. Drain on paper towels. Makes 20 fritters.

Nina Brower

FLOUR TORTILLAS

2 cups of flour
1 teaspoon salt
2 tablespoons (heaping) of Crisco
1/2 cup of warm water
1/2 cup milk

Mix all ingredients. Knead to consistency of soft dough. Turn onto floured board, knead until hands come clean from dough. Roll into 12 to 15 balls, cover with cloth and let them sleep, about 30 minutes. Roll out and cook on a cast iron tortilla cooker.

Abe and Jennie Marron

TORTILLAS

1/2 cup refined flour
1 tablespoon lard
1 teaspoon baking powder
a pinch of salt
a little water

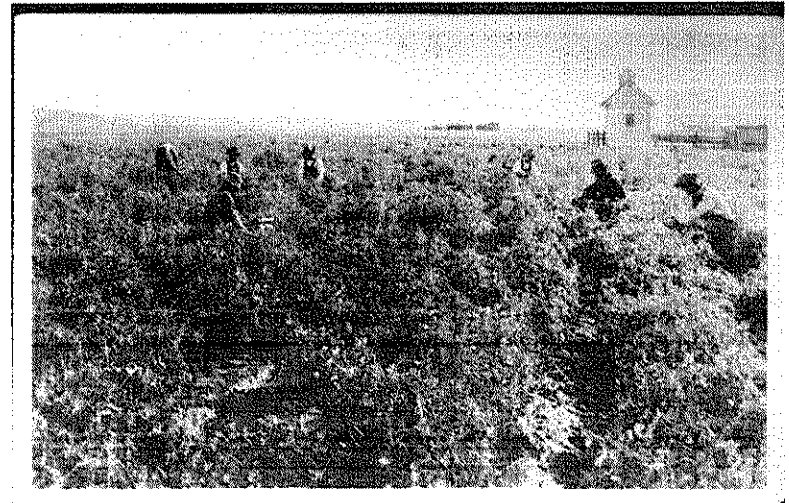
Mix together all the ingredients except the water. Add the water a little at a time until dough holds together. Pinch off a piece of dough and form into a ball. Flatten between hands and roll the dough out into a circle. Cook on an ungreased skillet until slightly brown, flip and cook on the other side. -Hortensia Flores Ayala

SALSA CRUDA

(uncooked)

1 very large ripe tomato, chopped
1 serrano chili, chopped fine (use rubber gloves)
3 green onions, sliced , including the green ends
1 tablespoon chopped cilantro, or to taste
salt

Mix all ingredients and serve. Salsa cruda is a great summer time salsa for meat, tacos, etc. -Jeanene Marron



SARSA

1 1 lb. 12 oz can whole tomatoes, broken up
1 7 oz can whole Ortega chilies, diced (do not use already diced chilies as they lack flavor)
1 onion, chopped

salt

Mix all sarsa ingredients. Sarsa is so easy and good with meat. Try crispy brown beef short ribs or beef pot roast served with beans and sarsa and tortillas. -Jeanene Marron

SQUASH EMPANADAS

Filling

28 oz can of pumpkin or equivalent of squash
1/4 lb. cube of butter, melted
cup of sugar
2 teaspoons cinnamon
1/2 teaspoon nutmeg
1/2 teaspoon all spice
salt to taste

Crust

2 cups of flour
1 teaspoon salt
2 tablespoons sugar
1/2 cup Crisco
1 egg

Mix melted butter and pumpkin together. Add the rest of the filling ingredients to the pot and cook slowly on top of the stove until mixture becomes glossy, about 45 minutes to one hour.

Set aside and let cool. Mix all the crust ingredients together. Add enough milk to make dough pliable. Roll into tiny balls. Flatten dough with finger, spoon teaspoon of filling on to one half and fold over, crimp edges. Brush small amount of milk on top and sprinkle with sugar. Bake in a greased pan at 350 degrees for 20 to 25 minutes, until golden. -Dolores Marron Yager

EASY BEAN DIP

1 # 10 can Sun Vista Pinto Beans

Place beans in skillet and boil until most of the juice evaporates and thickens. Mash, add grated cheddar if desired and top with drained salsa cruda. Also you can serve the beans without the salsa cruda in place of refried beans. Just as good as re-fried, but without the added fat. -Jeanene Marron

CHILI CON CARNE

1 lb. stew meat
2 tablespoons oil
3 tablespoons flour
2 cloves garlic- minced
1/2 teaspoon oregano
1 28 oz can chili sauce
16 oz hot water salt to taste

Cover meat in pan, cook in oil with salt and garlic until brown. When brown add flour, mix well, add chili sauce, water and oregano. Simmer about 20 - 30 minutes. Serve with salad, beans, rice and flour and/or corn tortillas. Serves 4-5.
Diane Moreno Marron McDaniel

CHILI COLORADO PORK

Pork country spare ribs, cut in 1 1/2 squares
fresh garlic minced
salt and pepper

In a heavy skillet brown pork in small amount of oil, generously

sprinkle pork with salt, pepper and garlic while browning. As the pork browns, put it into a heavy dutch oven with lid on and keep on a low heat to steam the pork until tender. A very small amount of water may be needed. The steaming keeps the flavor in the meat as opposed to boiling until tender. Add red chili sauce. Serve over rice with flour tortillas. -Jeanene Marron

CHEESE ENCHILADAS

Sauce

1 28 oz can enchilada sauce
20 oz water
4 tablespoons oil
4 tablespoons flour
3 cloves garlic, minced .
1 medium onion, chopped
1/2 teaspoon oregano
1 teaspoon salt - to taste

Filling

2 lbs. Longhorn cheese, grated
2 small cans black olives

Brown flour in oil, add garlic. Add all other ingredients except onion. Stir until thickened. Add onion. Cook on low heat 20 minutes or more. If too thick add more water. Soften fry 2 dozen corn tortillas in oil, making sure just to heat tortillas (this takes only seconds on each side). Dip tortillas in sauce, place in baking dish, add filling and roll. Add remaining sauce on top and remaining cheese to garnish. Bake at 350 degrees for 10 minutes. Sophie Marron Moreno

This recipe was a favorite at Vista High School where Sophie was a cook in the high school cafeteria during the late SOs and early 60s. The students requested this dish be added to the weekly menu.

The Home Economics Department included a cooking demonstration given by Sophie each new school year. To this day I run into classmates from those years that state they still make my mother's enchiladas. " Diane Mama - Moreno McDaniel

CHILIS RELLENOS CON QUESO

1/2 lb. Monterey Jack cheese
1 can peeled green chilis
2 eggs
2 tablespoons flour
frying oil

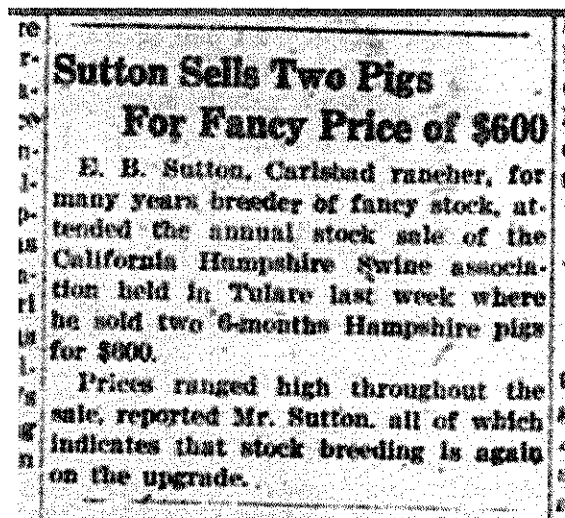
Cut cheese into rectangles about 1/4 inch thick and 2 inches long. Open each chili (take out the seeds) Fill each chili with pieces of cheese, wrapping chilis around cheese. Roll in flour, set aside. Make a batter by beating the whites of eggs until stiff, drop in the yolks and beat slightly. Drop the stuffed flour chilis into the batter one at a time. With a spoon pick it up and drop in your hot oil in your frying pan. Fry until it is golden brown on each side. Drain well on paper towels and let stand. Most people prefer to eat them plain, but they also, can be heated in the following sauce.

Sauce

1 small clove garlic
1/2 medium onion
1 tablespoon oil
1 cup strained canned tomatoes
2 cups chicken broth
salt, pepper, oregano

Saute onion and garlic in oil until golden Add tomatoes and chicken broth and bring to a boil. Season to taste with salt, pepper and oregano. Heat the stuffed chilis in the simmering sauce for about 5 minutes. Chile may also be stuffed with any cooked meat.

Amparo Martinez



CHORIZO

2 pork round shoulder roasts (12 pounds)
2 lbs. Ground round (not lean)
1/4 cup black pepper
2 teaspoons salt
1 1/2 cups garlic cloves
2 oz oregano
3/4 cup cider vinegar
1 quart roasted and toasted red chilies - Anaheim

Grind meat and garlic together. Mix rest of ingredients. Freeze in quantities for your families size. When ready to cook, put in cast iron skillet, crumble meat and cook until is done, then add eggs stirring until eggs are cooked. The more eggs the less bite from the Chorizo, perfect for gringo taste buds. Less eggs will produce a stronger flavor from the chilies. Chorizo is excellent served with tortillas, beans and salsa on a cold morning. Perfect also for camp

outs, as this dish is very filling and so the camp cooks don't have to make lunch. -Robert Marron and Dolores Marron Yager

GREEN CHICKEN ENCHILADAS

quick cooked tomatillo sauce (canned)
1 large whole chicken breast, cooked, skinned, boned and shredded
1/4 cup nonfat sour cream
1 tablespoon finely chopped onion
1/2 teaspoon salt
12 fresh corn tortillas
1/3 cup Mexican cheese, (queso anejo) or other cheese such as; cheddar or Monterrey jack)
tomato
lettuce

Heat tomatillo sauce in small pan (covered) over low heat. Warm chicken in a separate pan over low heat. Cut tortillas into chip size and spread on bottom of baking dish (8x8x2). Layer the rest over tortillas (except sour cream). Bake at 350 degrees for 30 minutes. Serve with chopped lettuce, tomato and sour cream over enchiladas. -Margie Mata Lara

ENCHILADAS

1 pound ground beef
1 package corn tortillas (8 in package)
1 small can of olives, chopped or sliced
3 tablespoons cooking oil or lard
1 pound grated cheese (cheddar or longhorn)
1 bunch fresh green onions, chopped fine
1 large can Enchilada sauce, Las Palomas or La Victoria Brands
1/4 teaspoon garlic powder
1/4 teaspoon salt
1/4 teaspoon cumin

Brown meat in sauce pan - seasoning with garlic powder, salt, and cumin. Cook well, set aside in separate bowl, next to finely chopped onion and grated cheese. In hot oil, dip each tortilla until softened, turning over once with a pair of tongs. Next dip each tortilla in simmering enchilada sauce, turning over once. Drain and place on flat plate. Fill each tortilla with a small amount of meat mixture, grated cheese, olives, and onions. Roll each tortilla and place in large baking dish. Repeat this process until all the tortillas are done. Add grated cheese and enchilada sauce on top of enchiladas. Place in oven and bake at 350 degrees and heat until cheese is bubbling hot about 10 -12 minutes. Ready to eat. ENJOY
Amparo Mata Martinez

ENCHILADA SAUCE

24 - 30 red chilies (rinse off dust)
1 1/2 Tablespoons oregano, rubbed between palms of hands
2 teaspoons salt
2 tablespoons beef base
2 large cloves garlic
2/3 cup flour
1/2 cup oil
1 large onion, chopped
23 lbs. longhorn or cheddar cheese,shredded ripe olives

Soak chilies overnight in hot water, puree in blender. Using the soaking water force through strainer, run residue through again. In large kettle combine chili sauce & seasonings and bring to a boil. Reduce heat and simmer for 30 minutes. Brown flour in oil and add to sauce, stirring to prevent lumps. Mix cheese and onions together. Soften tortillas in hot oil, dip in sauce, fill with approximately 1/2 cup cheese mixture and olives. Roll and place seam side down in a 9x13x3 baking dish. Cover with additional sauce, cheese and olives. Bake at 350 degrees for 10 - 20 minutes, until cheese bubbles. -Jeanene Marron

SPANISH RICE

1 cup white rice
3 tablespoons oil
8 oz can tomato sauce
2 teaspoons salt
4 cups hot water
3 cloves garlic minced
1 medium onion, chopped

Brown rice in oil, stirring constantly. Add garlic and onion, brown slightly, add tomato sauce, let cook a few minutes. Add hot water and salt to taste. Cook uncovered on low heat (DO NOT STIR) until rice is done and dry. -Diane Moreno Marron McDaniel

SPANISH RICE

2 cups rice, rinsed and browned in oil
1 cup whole tomatoes, drained and save the juice
1 bunch green onions, sliced
1 small white onion, diced
2 cloves garlic, minced
1 bell pepper, chopped
1 15 oz can tomato sauce
1 1/2 tablespoons chicken base, bouillon

Saute all the ingredients with the browned rice. Add juice from the tomatoes and 1 15 oz can tomato sauce and enough water to equal 4 cups of liquid. Add 1 1/2 tablespoons chicken base and stir into rice. Return to a boil, cover and lower heat. Steam for 20 minutes until liquid is absorbed. -Jeanette Marron

PINTO BARBECUE BEANS

1 pound pinto beans and water to cover
6 or 7 slices of bacon
1 stalk celery
4 oz. Cooked ham (thinly sliced)
½ cup tomato puree
2 tablespoons sugar
1 tablespoon vinegar
1 medium chopped onion
1 minced garlic clove
¼ cup chili sauce
1 tablespoon dry mustard
2 ½ teaspoons salt
½ teaspoon pepper

Rinse beans and remove any dirt or stones. Combine beans and water. Bring to a boil and remove from heat. Set aside and add the following ingredients which have been cooked together.

To Prepare Ingredients to be Added to Beans

Cook bacon till lightly browned; drain off excess fat; add onion, celery, garlic. Cook 10 minutes or until tender. Add ham, tomato puree, chili sauce, mustard, vinegar, salt, and pepper. Add this mixture to beans. Simmer uncovered for 40 minutes. Serves 6 to 8 people -Margie Mata Lara

RED CHILI SAUCE

beef bones
water
California chilies

This sauce is the basis for Tamales, Enchiladas and Chili Colorado. Dried red California chilies are now easy to find in Mexican

markets and even packaged in super markets. Select ones that are not over dried. They should not be cracked and brittle but rather soft and pliable. The usable pulp is, on the inside of the skin. .In years past this was scraped off in a colander, a real chore. Nowadays a blender makes quick work of this job. Soak chilies covered in hot water overnight. After a couple of hours of soaking, pull the stems out and discard them, so that the water can get inside and really soften them. Fill blender 2/3 full of chilies and add enough water to puree. Force through sieve, saving the residue. Continue grinding the chilies and then run all the residue through the blender again and strain. In the old days when everyone butchered and made their own bread, beef broth was used in place of water and fried bread crumbs were used to thicken. More chilies and less broth were used for Chili Colorado and even a stronger sauce for Tamales. Today I use commercial beef base for the Enchilada Sauce but go to the effort of boiling the bones for Tamales and Chili Colorado. Either boil the beef bones in water and use this broth to puree or use plain water and add beef bouillon to the water and sieved chilies when cooking. After all the chilies are sieved place the residue in a pot add oregano, bay leaf and salt. If using beef bouillon don't add salt. Boil very hard for 20 minutes. Thicken with flour browned in lard. -Jeanene Marron

FLAN

1 ¾ cups sugar
8 whole eggs
2 12 oz. cans evaporated milk
2 teaspoons vanilla extract
6 tablespoons Brandy, Rum, or Grand Marnier warmed

Pour one cup sugar into deep pan in which the custard is to be baked, (use 9 inch pan). Place this over heat, stirring until sugar melts and turns golden. Tip pan around until it is coated with caramel; cool while making the custard. Beat eggs, and milk and remaining sugar and vanilla. Mix well, strain into caramel coated

pan, place in larger pan containing hot water. Bake custard for one hour at 350 degrees or until a knife inserted in the center comes out clean. When ready to serve, turn out on a platter, pour Brandy, Rum or Grand Marnier over the flan, light and serve. Flan is best when made ahead of time and chilled overnight.

POLLOS MARIA

COTTAGE CHEESE

milk

In the Spring and summer milk was plentiful - a half pailful morning and evening, fresh milked from the cow. There were 3 gallon jars standing at the end of the counter which were full of unused and souring milk. The oldest was emptied into a large kettle and heated very slowly. When the white curds separated from the clear whey, it was ready to pour into the colander to be well washed in cold water. After all the excess water drained away, the curds, now cottage cheese, were put into a dish, salted and a small amount of cream poured on to moisten. This was a staple of our diet and served as a side dish at many meals. The sour milk not used as cottage cheese went out to the chickens and thus was converted into eggs. A favorite menu among us children was fresh picked corn-on-the-cob, cottage cheese, sliced tomatoes and boysenberry pie. -LUCIA KELLY SIPPEL

MILDRED LARSON'S CUSTARD

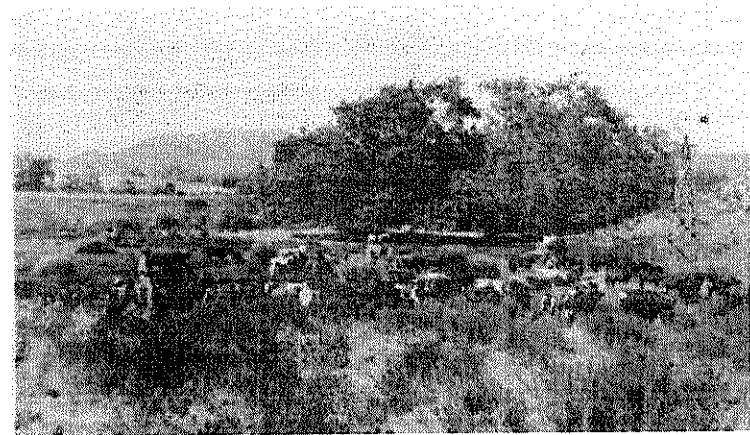
1 quart of milk
1/2 cup sugar
4 eggs
vanilla to taste

Put all together in a bowl and beat together. Heat oven to 350

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Carlsbad Historical Society

degrees. Pour mixture into custard cups (4 -5). Put cups in a pan half filled with water. Sprinkle cinnamon or nutmeg on top of the liquid. Bake for about 45 minutes. Test with a toothpick for doneness. -Allan Kelly



EGGNOG

12 eggs, separated
1 pint thick whipping cream
1 quart good whiskey
1 quart coffee cream
1/4 cup rum
1 cup sugar

To egg yolks add all sugar at one time and beat vigorously, until mixture is light colored, thick and smooth. Add liquor a little at a time, beating constantly; add all the rum and beat again, add in coffee cream. Fold in whipping cream. Lastly, fold in stiffly beaten egg whites. LET STAND TO RIPEN. This can be made 2-3-4 days ahead of time and will be better for the standing.

Gladys Vance -St. Michael's Cookbook

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EGGNOG

1 dozen eggs
2-3 boxes powdered sugar
1 teaspoon nutmeg
1/4 teaspoon cloves
1/2 teaspoon cinnamon
milk

Separate eggs, beat egg whites until stiff, mix egg yolks with sugar and spices. Fold mixture into egg whites. Heat milk. Mix 1 cup of milk to 2 tablespoons of egg mixture. Add whatever alcohol you wish to mixture. -Anita Romo Rubidoux

RHUBARB CAKE

2 cups diced rhubarb (frozen may be used)
2 cups sugar
1 egg, well beaten
1 teaspoon baking soda
1 tablespoon cinnamon
1 teaspoon vanilla
1/2 cup shortening
2 cups sifted flour
1/2 teaspoon salt
1 cup buttermilk

Combine rhubarb with 1/2 cup sugar and set aside. Cream shortening with remaining sugar, add egg and beat well. Re sift flour with baking soda, salt, and cinnamon. Add alternately with buttermilk, beating well after each addition. Mix in vanilla and rhubarb mixture. Pour into greased 11x7x2 baking dish and bake at 350 degrees for 1 hour. Serve plain or with whipped cream.

Betty Ramsay -St. Michael's Cookbook

LOCAL BERRIES
BRING FAME

Detroit Editors Receive Carlsbad Service by Airmail and Feature Story in Print

Editors of the Detroit Free Press and Detroit Times dined on Carlsbad blackberries for breakfast a few mornings ago and went down to their offices and printed a huge picture of Miss Jane Thompson, taken under an avocado tree on the front page of their newspapers.

C. H. McClellan, secretary of the Carlsbad Chamber of Commerce, desiring to test the service of air transportation for Carlsbad fruit, sent a basket of F. W. Taylor's blackberries to Roger M. Andrews, addressed to him as managing editor of the Free Press. It so happens that Mr. Andrews is publisher of the Detroit Times instead of the Free Press, but the berries were delivered, and as Mr. Andrews' family was out of the city, he joined with W. H. Lowe of the Free Press in a blackberry breakfast. On Wednesday of last week an account of the air transportation experiment was given a story in the Times, and on the front page of the newspaper carried a two-column, eight-inch picture of Miss Jane Thompson of Carlsbad, taken under a large avocado tree.

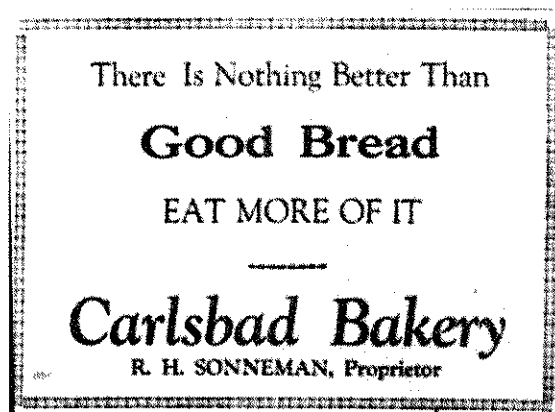
Carlsbad may credit itself with several hundred dollars' worth of fine publicity as a result of the experiment, and the editors have appended for more blackberries and a taste of avocado.

The story printed in the Times

FRESH STRAWBERRIES

strawberries
powdered sugar
Kirsch
pineapple sherbet
orange juice
whipped cream
sour cream

1. Sprinkle strawberries with powdered sugar and Kirsch and let stand until the sugar is dissolved. Serve with pineapple sherbet.
 2. Sprinkle strawberries with powdered sugar and orange juice. Serve with sweetened whipped cream.
 3. Leave the caps on the strawberries. Serve with separate mounds of powdered sugar and prepared sour cream.
- GEORGE BROWNLEY



BLUEBERRY SHORTCAKE

blueberries
sugar
lemon juice
nutmeg
baking powder biscuits
whipped cream

Cook fresh blueberries with a little sugar, and lemon juice and a dash of nutmeg. Serve over a half of a baking powder biscuit and top with whipped cream. -GEORGE BROWNLEY

CHERRY COBBLER

1 cup butter
1 cup sugar
1 cup flour
2 1/2 teaspoons baking powder
3/4 cup milk
2 cans cherry or apple pie filling (cinnamon and nutmeg may be added to the apple pie filling)

Melt the butter in a 9 x 13 pan. Mix sugar, flour, baking powder and milk. Pour this batter over melted butter. Do not mix together. Over the batter pour the cherry or apple pie filling. Bake 40 minutes to 1 hour at 350 degrees until golden brown. Serve warm with ice cream or whipped cream. --Delores Marron Yager

STRAWBERRY MOUSSE

1 cup mashed fresh strawberry pulp
1/2 cup powdered sugar
2 cups heavy whipping cream

Combine the mashed strawberry pulp with the powdered sugar. Whip the cream. Fold the mashed strawberry pulp into the whipped cream. Place in container to freeze. Leave in freezer until it starts to freeze. Stir and refreeze. Do several times over a period of a couple hours.
GEORGE BROWNLEY

OATMEAL COOKIES

1 cup brown sugar or 1/2 cup brown sugar and 1/2 cup white sugar
3/4 cup shortening
1 teaspoon vanilla
2 eggs
2 cups flour
1 teaspoon cinnamon
2 cups oatmeal
1/2 pound seedless raisins
pinch of salt
1/2 teaspoon baking soda
1/2 cup boiling water

Flour raisins and wrap in dish towel lightly. Cream sugar and shortening. Add eggs, vanilla, flour, cinnamon and oatmeal. Mix well. Dissolve soda in boiling water and add to previous mixture. Add nuts and if desired 1 cup of raisins last. Drop by teaspoonful on to greased cookie sheet. Bake at 350 degrees for 15 minutes.
Mrs. Charles Ledgerwood Carlsbad Garden Cookbook

LEMON SPONGE PIE

1 cup sugar
3 tablespoons flour
pinch of salt
3 egg yolks
1/4 cup lemon juice
1 1/2 tablespoons melted butter
rind of one orange
1 1/2 cups milk
3 egg whites

Mix sugar, flour and salt together. In separate bowl mix mix everything else except egg whites. Combine the two bowls of

ingredients. Beat egg whites until stiff, then fold into the previous mixture. Pour into an unbaked pie crust and bake at 400 degrees for one hour. -Abe and Jennie Marron

ZOPAPILLAS

6 cups flour
1 cup sugar
3 eggs
1/2 cup melted shortening or lard
2 teaspoons anise seeds
pinch of salt
1 cup milk

Mix all dry ingredients together. Make a well in the dry ingredients, add eggs, shortening or lard and milk. Mix all together. Add more milk if needed to make dough elastic. Knead dough on floured board. Pinch off a piece of dough . Roll into a circle like pie crust. Cut into quarters, prick with a fork and fry in hot oil. Continue this process until all dough has been cooked.
Bea Serafin

CHOCOLATE COVERED MACADAMIA NUTS

roasted macadamia nuts
chocolate chips

Melt chocolate and dip the nuts , let dry.
ENJOY. -EDE WESTREE

OATMEAL COOKIES

3/4 cup vegetable oil
1 cup firmly packed brown sugar
1/4 cup sugar
2 eggs
1/2 cup milk
2 teaspoons vanilla
3 cups Old Fashioned Oatmeal
1 cup flour
1 teaspoon salt
1/2 teaspoon baking soda

Beat eggs in bowl, add oil and mix. Add sugar and mix well. Add milk and mix. Add balance of ingredients except oatmeal. Add if desired chocolate chips, walnuts or raisins. Add oats last. Bake at 350 degrees for 20 minutes. (Add more milk to recipe if dough seems dry.) - Everett Romo

NEW MAGIC SPICE CAKE

2 1/4 cup sifted cake flour
1 cup sugar
3/4 teaspoon soda
1 teaspoon salt
3/4 teaspoon cinnamon
1 teaspoon baking powder
3/4 cup brown sugar
3/4 cup shortening
1 cup buttermilk
3 eggs

Sift together flour, granulated sugar, baking soda, salt, cinnamon and baking powder. Add to this mixture; brown sugar, shortening and buttermilk. Beat for 2 minutes. Add 3

eggs and beat for 2 minutes more. Bake for 30 to 35 minutes at 350 degrees in two 9 inch greased and floured cake pans.

Juanita Marron Short

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Sonneman Buys Carlsbad Bakery

R. H. Sonneman has purchased the Carlsbad bakery from Paul Pietsch, negotiations being completed yesterday and possession to be given May 13.

The Pietsches have been operating the bakery for about a year, having purchased the plant at that time from Mr. Sonneman, who entered the motion picture theatre business. Mr. Sonneman disposed of his theatre interests a few weeks ago, and is going back into the bakery business in which he had been engaged for more than seventeen years, previously being in the same business in Escondido.

Mr. and Mrs. Pietsch will return to San Francisco. The many friends of the Sonnemans will be pleased to welcome Mr. Sonneman back into the bakery and extend wishes for success. Mr. Sonneman is an expert baker and his institution will be entitled to the support of the community.

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CREAMY NUT ICING

(for Magic Spice Cake)

1/2 cup shortening
2 1/2 tablespoons flour
1/4 teaspoon salt
1/2 cup milk
1/2 cup brown sugar
2 cups powdered sugar
1/2 teaspoon vanilla
1/2 cup coarsely chopped nuts

Melt shortening. Remove pan from heat and stir in flour and salt. Slowly add milk, bring to a boil, stirring constantly, boil for 1 minute. Remove from heat and stir in rest of ingredients. More powdered sugar and/or milk can be added to make a good spreading consistency. -Juanita Matron Short

FRESH ORANGE LAYER CAKE

2 1/4 cups sifted cake flour
1 1/2 cups sugar
2 teaspoons baking powder
1/4 teaspoon baking soda
1 teaspoon salt
1/2 cup shortening
grated rind of 1 orange
1/4 cup unstrained orange juice
3/4 cup milk

Sift together flour, sugar, baking powder, baking soda and salt. Add shortening and orange rind. Add 2/3 cup liquid and beat for 2 minutes. Add remaining liquid and beat for 2 minutes more. Bake for 30 minutes at 350 degrees in two 9 inch greased and floured cake pans. -Juanita Marron Short

CREAMY NUT FILLING AND FROSTING

For Fresh Orange Cake)

2 1/2 tablespoons flour
1/2 cup of milk
1/4 cup shortening
1/4 cup butter
1/2 cup granulated sugar
1/4 teaspoon salt
1/2 teaspoon vanilla
1/2 cup coarsely chopped nuts
1 cup powdered sugar

Blend milk into flour. Cook to a very thick paste, stirring constantly. Cool to lukewarm. Cream shortening and butter with granulated sugar and salt. Add to the lukewarm paste. Beat with a mixer until fluffy. Add vanilla and nuts. Use 1/2 of this amount as the filling between two cakes. With the remaining, add powdered sugar and use this to frost cake. -Juanita Marron Short

