

Volume 44, Number 2

June, 2003

President's Report

Jim Arbuckle

First, I apologize for overlooking at the last luncheon the flag salute and the Pioneers Prayer. By the time that I realized the oversight, everybody was well started with the salad course, and I decided to go forward with the meeting.

At the next meeting, we will present a ballot to relax our membership requirements. This is being proposed to broaden and strengthen our membership and leadership, to open up to people like our panelists at the March luncheon, none of whom would now qualify. The residency would be dropped to 35 years and the associate form of membership more broadly interpreted.

In a related vein, two secretarial offices, as you can see on the Officers Page, are presently open. Also, we have not had committees for some years, committees such as for the Trailblazer and for the programs at our quarterly luncheons.

You'll notice on this Trailblazer that your name is directly printed on it, no mailing labels. It was printed here at Globe Printing, no more copy shop, and by doing it this way, we have saved several hundred dollars in total costs per mailing.

The essay contest, the topic for the June luncheon, had seven submissions, with only one this time being from a high school student, and that from Los Altos. That California history is no longer being taught in the high schools, its being pushed down to the fourth grade, is the likely explanation of the declining turnout.

Membership Report

Melita Kelly

In April a number of you received a notice that your dues were delinquent. For all of those who sent in payment in response to the letter, thank you in a very big way. It was most gratifying to have such a good response. If you have not yet remitted, please do so at this time. Current dues are \$15.00 a year.

Send your check(s) made payable to the California Pioneers to Melita Kelly, Financial Secretary/Membership Chairman, 460 North 15th Street, San Jose, CA 95112-1725. If you wish to have your membership card sent to you, *be sure to include a self addressed stamped envelope.*

If you have questions about membership, changed your mailing address, or need applications for membership, give me a call at 408-292-2385.

For those of you who might be interested in ride-sharing, we have generated a ZIP-sorted version of our membership database. A copy will be available at the luncheon for your inspection. This was made possible when the database was converted to an Excel, spreadsheet form, which has also been used by our printer to eliminate our need for mailing labels. (The ZIP with the biggest representation is 95125 with 80 members.)

Sportsman Chefs **by Jerry Rosenthal**

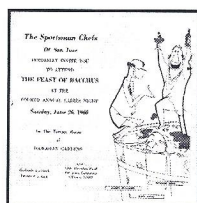
[Editor's comment: Jerry Rosenthal's brought us a view of post WW II San Jose, when water fowl and deer were hunted locally, their shotguns and rifles bought downtown, and before Julia Child brought to all of us haute cuisine, which was not unknown in its game aspects to our local hunters. Julia and the Sportsman's Club shared an interest in the works of the French gastronome, Auguste Escoffier. Life here in the Eisenhower years was not all from *the Man in the Gray Flannel Suit*. The Club had a run of about 20 years.]

During the decade after World War II, some members of San Jose's business community, hunters and fishermen, had been lamenting about how the womenfolk just didn't prepare the results of the family's hunting and fishing in a proper manner. And, because of the change in food tastes, the switch from game to store-bought meat, the game was going stale in the storage lockers. This was not the major subject at our noon time gatherings, but it did come up often, especially during hunting season.

In early 1956, Johnny Lo Curto, managing partner of the Hawaiian Gardens Restaurant, a large complex located on Almaden Road, just south of Alma, offered the use of a walk-in-freezer to store our excess wild game. His offer included the use of the facilities. We could gather there and cook a dinner on the restaurant's closed day of the week. And so the most notable group of gourmands in the Valley of Hearts Delight was formed to provide great wild game feeds on a regular basis.

The Sportsman Chefs was under way when packing house owner Sam Rubino, realtor Harry Williams, rancher Carl Briggs, lawyer Bill Keough, stock broker Rig Rose and insurance broker Jim Percy joined Lo Curto and formed a board of directors. Invitations to join were phoned, planning started, food gathered. It was decided to have three dinners a year: October, February, and June, or thereabouts. Two for us and one where we would invite the ladies. A banquet chairman would be chosen, the menu selected, and a crew of chefs designated. We had printers and artists in the group so a menu, and a logo, was designed and printed, Johnny had a set of dishes made with the Chef's logo and we were in business!

I cannot find the first three menus, but I do have the second year's, starting with the fourth dinner. The list of chefs, the contributors of the game, and the guest list reads like the Who's Who of San Jose in 1957. Every and business was farmers, owners of canneries and their developers and owners of drug stores stores, lawyers,



profession, occupation, represented: politicians. packing houses and workers, real estate building contractors, and retail clothing doctors, dentists, cattle

ranchers, owners of race tracks, policemen and police chiefs, bankers and stock brokers, newspaper editors and radio station owners, even mayors and city managers.

What fun it was to work in the kitchen such a group. The prep work needed to be done; Bill Wall and Fran Zingheim tended the fires for the barbecues and the rotisserie and brought them to the right degree of redness. Sauces prepared, veggies chopped and tasting of all of the things on the stoves. The guys whose names were listed in the menu got to wear chef's whites while the rest just wore what they had. The master chefs stood by the tall desk with their copy of Escoffier to make sure that all was well. There was cussing and yelling and laughing and the opportunity to tell tall tales of hunting and fishing experiences. Some of the prize items, such as RMOs (Rocky Mountain Oysters) or stuffed squid or Vic Corsiglia's Italian sausage got tasted so well that only token amounts ever got to the long buffet tables for the actual dinner.

As it got closer to 6 PM the drones placed the items on the tables designated while Johnny's regular crew supervised. To whet the appetite when guests first walked into the Gardens that October evening in 1957, there were, among other things, Blue Point Oysters on the half shell, breasts of Canada Goose, smoked Albacore and Elk salami. The hot hors d'oeuvres included "smoked sperm whale meatballs," venison sausage, Moose enchiladas, charcoal broiled Smelt. Entrees started with a barbecued side of Wyoming Buffalo from the rotisserie, a baked 60 pound Alaskan Salmon, a crown roast of Venison, Ring neck Pheasant ravioli, Mahi Mahi, and several other game side dishes. Wines were provided by many of the local vineyards. Henry Harper and Gabe Long, both surgeons, showed film of their African Safaris. There was a mad Scramble to grab the leftover food to take home and then the evening was over. After all, the next day was a workday.

By 1959, each of the dinners had a theme and sometimes a guest chef who added interest to the proceedings. The February, 1959 dinner had a theme of the old west, the "Wagon Trail Buffet," The guest chef was George Miladin who had, as the menu put it, been raised

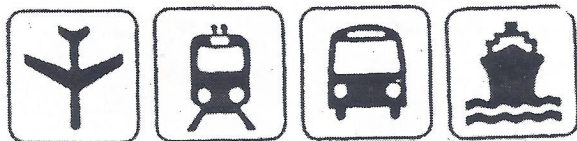
...among the Pomo Indians at Fort Ross and Point Arena, California and will prepare the steer heads according to their old original recipe, one that has been well kept and closely guarded for hundreds of years, dating back to the days of the Conquistadores.

This particular dinner featured, in addition to the steer heads, RMO fritters, green turtle soup, doves, filets of elk, a side of moose, Sprig ducks, Rainbow trout, and Mule deer. Some of our guests had Become "permanent" because they were politically strong or were cops that protected us on the ride home after the dinners or because they were great cooks even though they could not contribute game.

The Feast of Simba featured food of Africa. Many of the fascinating and exotic recipes were furnished by members who visited and dined with the mysterious cave dwelling Matamatas in southern Tunisia, the nomad tribes of the Sahara, or the up-country natives of the steamy forests of Uganda. Our thanks, too, to the following famous hotels: the Semiramis and Shepherd's of Cairo, and the Anfa of Casablanca in West French Morocco.

We commemorated our 50th State with "The Feast of Pele," for the third annual Ladies night. The entertainment and music was "The Surf Riders direct from the Kaiser Village, Hawaii." Kaiser also supplied a supervising Chef. At each of these feeds, the chefs and the helpers further learned the art of the kitchen. We learned which animal was too lean, lacking in fat, to properly develop its flavor. How to "lard" each of those cuts that needed it was, and is, one of the arts. Watching the masters use a knife, how to expand a recipe from family size to Sportsman Chefs size, were two more of the skills that many of us got by osmosis

[In the next issue, Jerry will describe the Feast of the Wild Boar and appropriate to that animal, the cuisine of Russia. At the Sportsmen's request, Congressman Gubser contacted the Soviet Ambassador, who then got the Consul in San Francisco to contribute and make an appearance.]



Touring with the Californians

June, 2003

Tour Director Rose Crimi Muench

Reservations Marie Rider
(408) 251-7887 Mon to Fri, A.M

Treasurer Beverly Fisher
3435 Yuba Avenue, San José, 95117-2966

Luncheon Pauline Hawkins

Registrations

Registration and Pickup Point

Registration begins at the June 7 luncheon. Checks are preferred, or exact cash. Preference is given to Pioneers members to register at the luncheon and through the following week. Non-members and guests may sign up starting June 17. If you do not get a Trip Flyer at the luncheon meeting, please send a stamped, self-addressed envelope to our Treasurer.

The Pickup Point (unless otherwise noted) is at Valley Village, 390 N. Winchester, Santa Clara, at the Dolores Street side.

DAY TRIPS

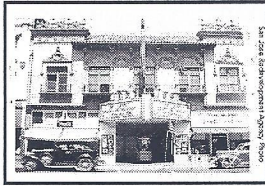
June 24, 2003, Saturday — Victorian Alameda

The island city of Alameda is noted for its well-kept Victorian homes. Our visit will start at the Alameda History Museum where the history starts with the Ohlones, goes through the Spanish land grants, the transcontinental railroad terminus, and the rich nautical history. Following the included luncheon, we will tour the Henry Meyers House, a 12-room, Victorian mansion, filled with period furnishings. Stops will then be made for the 1941 Tucker's Ice Cream

Parlor and for the claimed-oldest, still operating in California, Bonnière Bakery, for their European goodies and chocolates.
Leave: 10:00 AM Return: 4:30 PM Cost: \$ 38

July 24, 2003, Thursday, — San Jose Sampler

Bev Blockie, one of our March luncheon speakers from the Preservation Action Council will guide us through examples of San Jose's saved past. Visits will include the renovated Diridon Train Station on Cahill Street, the nearby River Street Project, the Jose Theater, and South First: the Skerritt , and Buildings, El Bank of the drive by St.



several buildings on Letitia, the Pomeroy-the Knox-Goodrich Paseo Court, and the America Building. After James Square, we will

visit Le Petit Trianon on Fifth Street, which is patterned after the Small Palace at Versailles. Lunch, not included, may be had at any of the fine eateries in any of the historic buildings.

Leave: 9:00 AM Return: 3:30 PM Cost: \$ 20

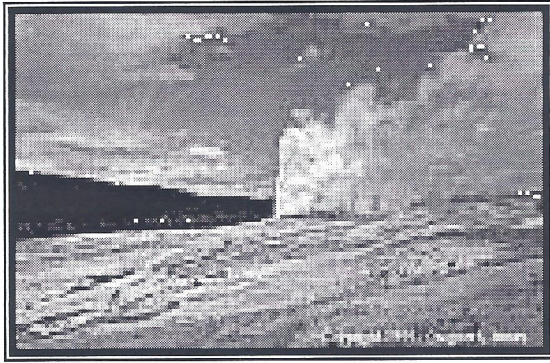
August 21, 2003, Thursday — Sausalito and the Ferry Building

When the Spanish dropped anchor in Sausalito in 1775, they found the Miwok Indians and named the place for the nearby willows, *Saucelitos*. In 1838, William Richardson, an English seaman, received was granted 20,000 acres, an area that later developed in to a ferry and rail center, to be followed by WW II ship building. Our first stop will be a guided visit at the Bay Model, a 400-foot, working model of our waterways. Then we will go to the nearby marina for self-guided walks, shopping, and snacks. At 1:55, we board the ferry for the half-hour trip to the recently renovated Ferry Building, with its new Bay Area Foods Hall. There, you may watch demonstrations and purchase any of the specialty items, from Acme Bread to Scharffen-Berger chocolate.

Leave: 9:00 AM Return: 5:30 PM Cost: \$ 20

EXTENDED TRIPS

These trips have guaranteed departures, whether we have enough in our group or not. Only ten people are needed for a group. Brochures will be available at the June luncheon.



July 5 to 11, 2003 — The Rockies by Train with Yellowstone and the Grand Tetons

Agency: Golden Gate Tours. We explore the spectacular scenery of the Rocky Mountains on a two-day rail adventure aboard the *Montana Daylight*, following the original Northern Pacific Railroad line. We cross the Continental Divide to the headwaters of the Missouri River. Continuing on by coach, explore Yellowstone National Park, established in 1872. We will see Old Faithful, Norris Geyser, and Mammoth Hot Springs, along with abundant wildlife: bear, elk, bison, moose, and big horn sheep. Our night's stay is at the Old Faithful Lodge. Next day, we see the wonder of the Grand Tetons' sharply rising peaks. After a night's stay at Jackson, we continue with a tour of Salt Lake City. All expenses from Valley Village. Now on Space Available basis.

Cost: \$ 1695 Single supplement: \$ 310

September 9 to 17, 2003 — Northwest Tour and Cruise

Agency: Golden Gate Tours. We fly to Seattle to visit the attractions of the Northwest. This includes a tour of the city, the *Pike Place Market*, an evening cruise to Tillicum Village, the *Boeing Museum of Flight*. Then we go to Canada for two nights of Victoria's *Empress Hotel* and High Tea, Vancouver's *Stanley Park* and *Gastown* and two nights at *Chateau Whistler Resort* and the mountains. We return to

San Francisco, down the coast and make a grand entrance under the Golden Gate Bridge, on the Holland-America M.S. Volendam. Six nights, 14 meals, all transportation, plus handling and tips.

Cost: \$1625 to 1695 depending upon cabin choice. Optional return by air, \$ 1520

Sept. 10 - 20, 2003 — Alaska Inside Passage, Steam Boatin'

Agency: Talbot Tours. This trip conflicts with the above Northwest Beauty trip date, but it may appeal to some of our members. The opportunity to experience the Alaska Inside Passage from Juneau to Seattle on the *Empress of the North* sternwheeler is unique. This 235-passenger ship not only visits the usual places at Skagway, Sitka, Ketchikan, and Glacier Bay, but is able to stop at places the large cruise ships cannot access. The tour includes airfare from San Jose to Juneau, and return from Seattle, one night in Juneau, all meals, entertainment, shore excursions, and porter tips. Cost is \$3925 for outside cabins, and \$4305 for outside cabins with veranda. These prices are significant savings of approximately \$2000 to \$2200 from published brochure prices. Optional trip cancellation insurance forms are available from Rose Crimi.

November 1 to 9, 2003 — Magical Malta

Agency: Premier World Tours. A one-hotel stay at the new Dolmen Seaside Resort, overlooking the Mediterranean. Tour the capital city Valletta, built in the 16th Century by the Knights of St. John. See the Cathedral of St. John and the Grand Master's Palace. Visit the island of Gozo, its steep cliffs, citrus groves, a neolithic temple at Ggantja, Calypso's Cave, and shops featuring handmade lace; the medieval walled city of Mdina and spectacular views from the Dingli Ciffs, fishing villages, and the 3000 years-old Hagar Qim temple. All costs included. Presentation at Rose's on May 20th, 1 PM – 1289 Martin Avenue, San Jose, (408) 293-0896. (No longer May 15th)

Cost: \$ 1759

A trip survey form will be distributed at the June luncheon. We want hear about your interests for future trips.

Quarterly Luncheon at Lou's Village
June 7, 2003 at Noon
Price: \$16.50

Reserve by Wednesday, June 4
Telephone: 554-7587

Menu

Grilled chicken breast with a wine sauce
Rice pilaf
Seasonal vegetables
Green salad
Dessert - Chef's choice

If you would like a vegetarian meal, please contact Carol Arnoldy at 298-9043.



Officers & Directors

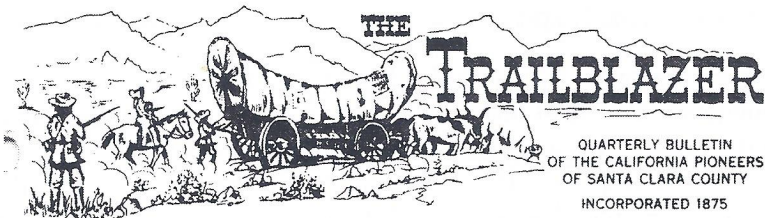
President	Jim Arbuckle	265-9722 jarbuck@attglobal.net
1 st VP	Open	
2 nd VP	Carol Arnoldy	298-9043
Corresp Sect	Jane Schwartz	268-3129
Record. Sect		
Treasurer	Robert Fisher	241-0224
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Legal	Kenneth Machado	723-4056
Historian	Leonard McKay	298-5711
Audit	Bob Johnson	275-1389
	Robert Fisher	241-0224
	Jerry Rosenthal	
Parl'tarian	Edie Barrett	245-1642
Sunshine	Virginia Bittle	736-3772
Marshal	Rick Helin	266-1907
Trailblazer	Jim Arbuckle	265-9722
Mem'ship	Melita Kelly	292-2385 melikel@pacbell.net 460 No. 15 th Street San José 95112

Californians

Leader	Rose Crimi Muench	293-0896
Reserv.	Marie Rider	251-7887
Treasurer	Beverly Fisher	241-0224

Hacienda Cemetery & Jackson Ranch

Richard Hill	258-3449
Bud Amaral	268-4078
Bob Fisher	241-0224
Ralph Perez	377-1641
Manny Carvalho	(831) 335-9203
John Dávalos	779-8531



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Jim Arbuckle

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