

Nacitone Foundation

Lockwood, California

"Enrich Your Future and Discover the Past,"

First Quarter 2018

Presidents Message

Hello everyone from the Presidents chair, the annual Nacitone dinner was a smash. It was so nice to see so many friends of Nacitone enjoying the wonderful meal put on by Marty and her family. The silent auction was a great success and to top the wonderful evening off, Howard Strohn gave a wonderful presentation of the Lynch family from the Bee Rock area. I am already looking forward to our next Annual dinner next year. I hope to see everyone at the Patterson hunting cabin, Saturday May 12, for the annual Dutch Oven Dinner. This is an event you do not want to miss. With over 130 Dutch ovens cooking everything from casseroles to cinnamon rolls and everything in between. We are looking for help to set up the event on Friday and clean up on Sunday. If you would like to help call Lester Patterson our chairman of the event. The patio brick sales are still going strong with the help from Neil Whitty, we are looking for a donation of used or new bricks to expand the patio, if you have some let us know we will come pick them up. Moving ahead this year I would like to see the patio area cover built. We are looking at several styles and will keep you posted on the progress. The tree planting will start soon, and with the lack of rain this year the new water system at the Museum will be greatly needed. I would again like to thank all our supporters for you Donations. You are the reason Nacitone is able to protect the past for many generations to come. Don't forget the Museum is open the first Saturday of each month. Stop by and check out all history we have of our area.

Thank you for the support, Donald Gillett, President

We are in need of help for our Dutch oven Event

Set up Tents, Tables, Chairs & Exhibits

Clean Tables & Chairs

Security, Parking, Kids Area

Cleanup after event

Call Lester to volunteer (831)235-7358

Dates to Remember

Next Museum Meeting- March 20

Museum Monthly Meetings- 3rd Tuesday

Museum Open 1st Saturday of each month – 10 am to 4 pm or by appointment

Saturday, May 12 – Dutch Oven Event – annual fundraiser

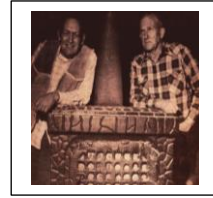
Saturday, September 29 – Boot Scoot'n Dinner & Dance

The Dutton Hotel

The Dutton Hotel was built by Antonio Ramirez in 1849 along El Camino Real. In 1871, Ramirez sold the building and it changed hands three more times before Lieutenant George Dutton and Captain Thomas Tidall bought the property in 1876. Dutton bought out Tidall in 1878, then he further remodeled the building by adding a second story and wood frame structures at either end. The inn was home to Jolon's first Post Office and Dutton added a store and saloon. The Southern Pacific Railroad ended at Soledad and passengers transferred to the Coast Line Stage Company. There were several stage stops, inns, and stores along the 36 miles before reaching the town of Jolon. In 1929, the town of Jolon burned to the ground leaving only the Dutton Hotel, the Tidball Store, the school, and Saint Luke's Church. Jolon went into decline, and became a virtual ghost town by 1940.

Gentlemen – Lewis Smith &

Ernest Weferling



Recognize these Ladies?
Find out in our next newsletter

**We are proud to announce our new honorary
Director**

Calverne Sayler

*Happiness grows from the inside
Water it!*

Homesteading

Families came to pick land, then paid application fee. If the family lived and improved the land for 5 years, it was theirs. It had to be noticed that the land was lived on for 5 years before it could be a homesteaded. If a Mexican family lived on the land, they could keep it for a fee, if they became a citizen.

Museum Work Days

March 24, May 19, July 21

Call Neil Whitty- (831)818-5265

We would appreciate your help

We are looking for Volunteers!

If you are looking to be a part of something special. We are in need of volunteers for our many projects; researching our local history, help with fund raisers, moving donated items to museum, building, signs, grant writers, docents, cataloging the items obtained, organizing and labeling items in museum and more.

Contact Donald Gillett (805)206-6255

Nacitone Volunteers

2017

***The persons who volunteered during the year,
we appreciate you more than you know.***

You put in **1,965 hours** of service and donated **over \$25,000** in vehicles & equipment use, submersible pump, pipping, glass display cases, electrical panel box, electrical conduit, fuel, antique items & equipment, a lamb and pig for raffles, wine for events, sand for construction work, silent auction items, historical oral histories and more.

You have not gone unnoticed



It is with sadness that we have lost friends,
Carol Roth & Mickey Gilles



Writings of Velma Adams Dayton - 1960 - 1970's part 8
Velma was a very colorful person, she wrote weekly articles for the King City Rustler and Paso Robles Press
She use an old typewriter. The notes are presented as she wrote them.
Received from Son Bill Dayton

My father was married in eighteen ~~eighty~~ ^{eighty}eightynine to Rozetta Doty on Christmas the Dotys were ~~old~~ timers too, my mother passed away in nineteen twenty eight I was born in nineteen one in a little cabin about a half mile from where we live now, mama had no doctor my grandmother took care of her. ~~she~~ ^{she} attended the Antsenis school, my in early days so many little schools I might try to name them for you, the Gleyto school was the first then there was the Bird haven, Esperia, Pinkerton Bald mountain, and I think one at Bee rock, all with in about eight, or ten miles of one another, maybe you have noticed Bee Rock got it name as there was a swarm of bees in a rock ~~east~~ ^{east} near by, the old schools produced some very ~~well~~ ^{well} smart folks, did not have so much stuffed on them that ~~appears~~ ^{appears} to me that lots of it they do not need. I can remember folks used to have real good times together, not so much time in front of the T.V.

My great uncle Alex Adam was in partners with Job wood, they had cows and made cheese and hauled it, Moose landing guess to load on a boat. My father raised some grain we thrashed it out by driving a rig around and around to get it thrashed out, then take the fanning mill, ~~ans~~ ^{ans} blow out the chaff, oh those were busy days, but at least no one that I knew of in my ~~time~~ time was on wekfare.

Scrapple

1 pound of pork sausage seasoned with sage Salt & Pepper to taste

2 cups yellow corn meal 6 cups of water

Bacon fat or vegetable oil

Pour the cornmeal into a saucepan and add 2 cups of water. Mix until smooth. Add sausage and remaining 4 cups of water.

Stir and cover and cook on low heat until thick, about 25 -30 minutes.

Pour mixture into 2 greased loaf pans or 2 5-pound metal coffee cans (washed and rinsed). Cool. Cover and refrigerate Overnight.

Remove scrapple from pan or can. Slice 1/3 inch thick and fry in a small amount of bacon fat or oil until brown and crisp around the syrup. * for you cowgirls and cowboys who like your grub hot, add a teaspoon of cayenne pepper or to taste.

The Cowgirl's Cookbook by Jill Charlotte Stanford

Nacitone Officers

*President – Donald Gillett
Vice President – Jason Carroll
Secretary – Lauren Carroll
Treasure – Beverly Kovacs
Corresponding Sec. – Renee Grant
Public Relations - Kathy McCormack*

Directors

*Jason Carroll - (831) 310-8488
Renee Grant – (831)262-0097
Kathy McCormick - (831)236-2062
Rob Riley - (831)821-9847
Howard Strohn - (831)385-5758
Donald Gillett - (831)206-6255
Andy Grau - (831)601-5847
Lester Patterson - (831)235-7358
Calverne Saylor - (831)682- 6213
Neil Wollesen – (831)596- 8548*

Memorial Bricks

Order your personalized brick for permanent display on our patio.
You can use your name, family member or company, also add a logo
A 4”X8” brick is \$100, an 8”X8” is \$200 and a 12” X 12” is \$500

Logo and graphics are available.

For information Contact Neil Whitty- @ (831)818-5265 or Email – nwkenworth@gmail.com

**If anyone has used bricks for our patio that they can donate they would be greatly appreciated.
We can use all we can get.**

More >>>>>>>>>>

On Dutch Oven Event



Nacitone Regional Interpretive Center

13th Annual Dutch Oven Event

Saturday, May 12, 2018

Calling all potential cooks and helpers, we are fast approaching our next annual Dutch Oven Dinner. Last year we had over 134 Dutch ovens and we are sending out our flyer for you to participate and sign up now. **WE ALSO WELCOME ANY NEW COOKS TO OUR EVENT!**

Name _____

Address _____

Phone _____

Email _____

Dish and/or Dishes (?) _____

RV and/or Dry Camping Needed? Yes or No

Do we need to supply you with a Dutch oven? Yes or No

We had over 350 people attend last year and we hope to make this year as successful with your help. Also, if you know of anyone that would like to learn how to cook with a Dutch oven please include them too!

We are also looking for anyone interested in a Blacksmith or leather demonstration, small gas engines, antique cars or wagon displays, etc.

Thank you,

Cester Patterson, III

Director, Dutch Oven Chairman

P.O. Box 54, Lockwood, CA 93932

Cell: 831.235.7358

Email: rams.7@juno.com



Please complete this form by April 14, 2018 and return to above address.

Cooks and helpers eat free

Nacitone Foundation & Museum

Invites you to our

13th Annual Nacitone

Dutch Oven Event

Annual fundraiser

Saturday, May 12th, 2018

Setup at 12:00 ~ Dinner at 4:00pm

Live Music ~ Refreshments ~ Exhibits ~ Cooking Demonstrations

Cook-off Awards for participants

69125 Jolon Road, Bradley, CA

Patterson's Cabin ~ Lockwood



Call Lester Patterson if you would like to cook or would like tickets

(831)235-7358 or any director

\$25 presale tickets / \$30 day of event

“ENRICH YOUR FUTURE, DISCOVER YOUR PAST”