



P.O. Box 1171  
Lancaster, California 93584

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## Holidays on the Homestead Report 2017

BY MUSEUM CURATOR, PEGGY RONNING  
and Interpreter I Jean Rhyne

We had perfect weather for this year's Holidays on the Homestead event on December 2<sup>nd</sup> with a temperature of about 70 degrees. We were very lucky; as cold weather blew in the next day dropping the temperature down to the 30s! A total of 108 visitors and event participants enjoyed chili, crafts, cowboy coffee, and songs by the campfire.

The attendance was up again this year, in part due to a large group of West Covina High School students. Teacher Lisa Pitt even volunteered to bring her own chili, because when the school attended the event a couple years ago, they wiped out our chili supply!

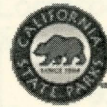
The chili cook-off is a highlight of the event every year. It celebrates Rose Edwards, wife of museum founder H. A. Edwards, who served chili and cornbread at Christmas. This year, a couple of chili cook-off contestants dropped out at the last minute, so Jean added West Covina High School teacher Lisa Pitts' Nature's Bounty vegan chili to the cook-off, and she won first place!

Last year's winners Rosa and Alejandra Sandoval came in second with Pichuris Chili vegan chili, and third place went to Waunette Cullors' Wild Chili. Ranger Kevin Overduin, a recent academy graduate who joined the Mojave Sector in October, was this year's chili judge.

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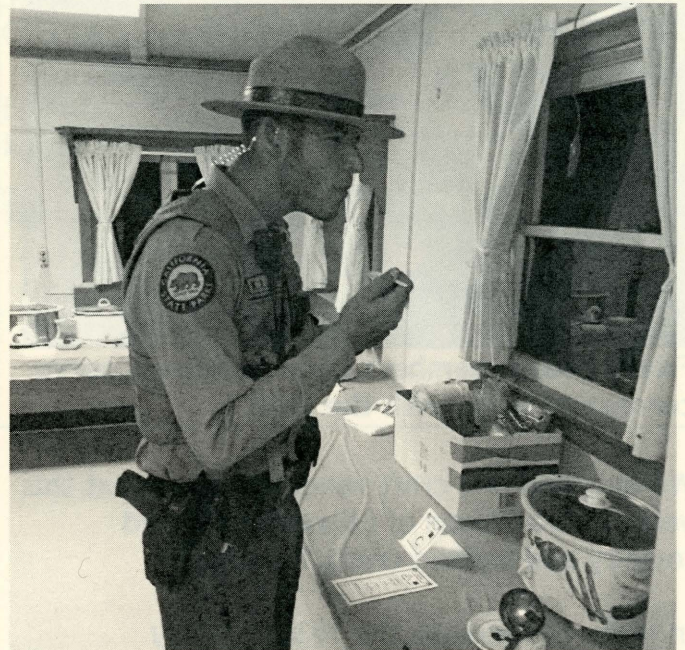
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<http://www.avim.parks.ca.gov/info.shtml>

In addition to the chili contestants, District Admin Chief Patty Plumlee and PRMDIA president Margaret Rhyne volunteered to make Rose Edwards' chili. We would also like to thank the Lemon Leaf Café for donating their delicious cornbread again this year.



Ranger Kevin Overduin judging the chili.

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**Cookoff winners: State Park Interpreter Jean Rhyne with third-place winner Waunette Cullors, first-place winner Jill Pitts, second-place winners Rosa and Alejandra Sandoval, with chili judge Ranger Kevin Overduin.**

of the community. Decorators included E. J. Regan, Janice Yelland, and Waunette Cullors, who also brought girls from the WOW Flower Project and Miss Black Antelope Valley to help.



**WOW Flower Project and Miss Black AV decorating for Holidays on the Homestead.**



**FAVIM board members Lynn and Betsy serve cornbread to go with the chili.**

FAVIM board members John and Susan Martin, Darrell Walters, Lynn DuPratt, and Cydnee Ashmore with her daughter Kat helped with both setup and decorations. On the day of the event, Jean's in-laws, Phil and Margaret Rhyne, and her twin boys, Josh and Eli, helped with lighting the luminarias along the pathways. Board members Don and Betsy assisted with food and drinks during the event.



**Kat Warren is wiped out after making garlands.**

We only had one craft vendor at the event this year. Debra Wilson of Lancaster offered jewelry and knitted crafts for sale.

In order to recreate the 1930s holiday atmosphere, volunteers helped Jean Ryne decorate the museum complex with natural greenery. We had lots of decorating help this year from FAVIM, friends, family, and members

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Decorators from the WOW Flower Project created wreaths for all the cottages.

After sampling the chili, visitors joined cowboy singer Michael Tcherkassky at the campfire for songs and cowboy coffee. Fort Tejon State Historic Park graciously loaned the museum their cowboy coffee equipment again this year. We also want to thank The Feed Store in Lake LA for loaning hay bales for everyone to sit on, and Moses Medina of Lake LA for donating the firewood.



Visitors enjoying cowboy songs around the camp campfire.

The museum was open throughout the event, staffed by volunteers Jim Quinn, Michiko Shimizu, and Darrell Walters and museum curator Peggy Ronning. Interpreter Jean Rhyne led a two historical hikes of the museum complex by flashlight.

Mark your calendars and prepare your chili recipes. I hope you will join us for Holidays on the Homestead in December 2018!



### Rose Edwards' Chili

BY MUSEUM CURATOR, PEGGY RONNING

Every year intrepid chili cooks volunteer to make Rose Edwards' chili from her original 1930s recipe for visitors to try at Holidays on the Homestead. This historical cooking recreation is made possible by Elaine Fetterman, granddaughter of Rose Edwards, who loaned us her grandmother's cookbooks.

The recipe reminds us how much ingredients and store inventories have changed since the 1930s. Lard certainly doesn't appear in many modern recipes in fat-free, gluten-free, vegan 2018. However, the hardest ingredient to find nowadays is suet. Its most common use in 2018 is to make bird seed cakes to feed woodpeckers.

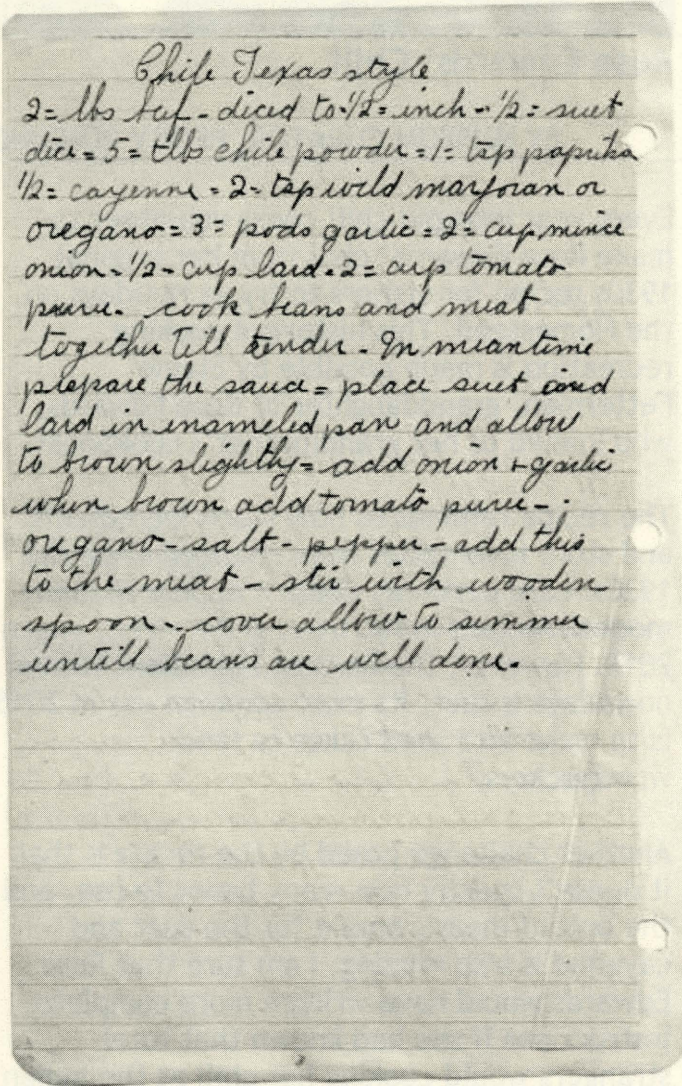
Another challenge posed by the recipe is that it doesn't specify how many beans to use, and the unit of measurement for the suet and cayenne is also missing. I am sure that Rose Edwards would have written more complete instructions if she had known that total strangers would be cooking her chili at the Indian Museum 70 years after she lived there!

This year, District Admin Chief Patty Plumlee and PRMDIA president Margaret Rhyne provided two different interpretations of Rose Edwards' chili. Patty's chili was chunkier while Margaret deviated from the recipe significantly because she couldn't find suet. While chili tasters disagree on the chunkiness or spiciness they prefer, they all agree that chili made with lard and suet tastes great!

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I have shared Rose's chili recipe below. Give it a try, and let us know if you would like to contribute your version of Rose's chili to Holidays on the Homestead next year!



Cook beans and meat together till tender. In meantime, prepare the sauce.

Place suet and lard in enameled pan and allow to brown slightly.

Add onion and garlic.

When brown add tomato puree, oregano, salt, pepper.

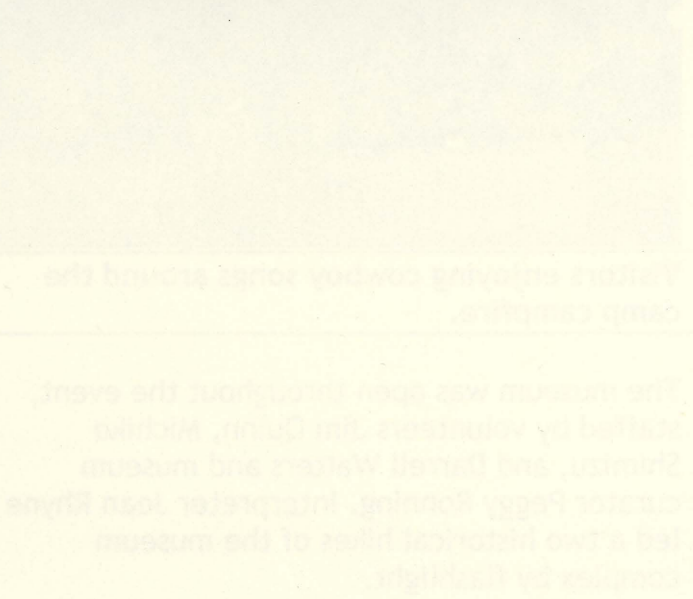
Add this to the meat.

Stir with wooden spoon.

Cover. Allow to simmer until beans are well done.

Modern notes:

- Vintage chili recipes use Red kidney beans or pinto beans.
- Suet and lard can be found at Mexican markets like Vallarta.
- Looking at historic chili recipes, missing measurements may be "1/2 cup suet diced" and likely "1/2 teaspoon cayenne".



**Rose Edwards' Chile [sic] Texas Style**

**Recipe:**

- |                                |                                  |
|--------------------------------|----------------------------------|
| 2 lbs. beef diced to 1/2-inch, | 1/2 suet dice,                   |
| 5 tbs. chili powder,           | 1 tsp paprika,                   |
| 1/2 cup cayenne,               | 2 tsp. wild marjoram or oregano, |
| 3 pods garlic,                 | 2 cups mince onion,              |
| 1/2 cup lard,                  | 2 cups tomato puree              |

Friends of the Antelope Valley Indian Museum (FAVIM) is online:

- [AVIM.parks.ca.gov](http://AVIM.parks.ca.gov) : Click on "Join" for information about FAVIM, and about volunteering at the AV Indian Museum
- [Facebook.com/IndianMuseumFriends](https://www.facebook.com/IndianMuseumFriends) : Photos, FAVIM announcements, and events such as Visiting Artists, Nights at the Museum, the Annual Celebration and more. "Like" us and support the Museum!

Online information about Antelope Valley Indian Museum State Historic Park:

- [AVIM.parks.ca.gov](http://AVIM.parks.ca.gov) : Museum website with information about the American Indians of the Great Basin, Southwest, and California coast; events calendar; virtual tours of the museum; and search the museum's entire collection online.
- [Facebook.com/AVIndianMuseum](https://www.facebook.com/AVIndianMuseum) : Share upcoming Event announcements with friends!

**FRIENDS OF THE ANTELOPE VALLEY INDIAN MUSEUM DIRECTORS 2017-2018**

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Vice President: *Vacant Position*

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Members-at-Large: *Vacant Position*

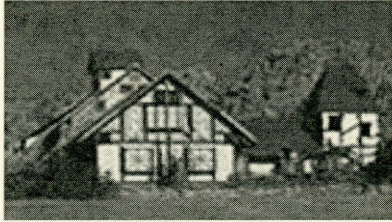
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(Avenue M between 150<sup>th</sup> St. & 170<sup>th</sup> St. East)

Phone: 661-946-3055



We're on the Web!

Visit us at:

<http://www.avim.parks.ca.gov>

and FAVIM is now on Facebook

<http://www.facebook.com/AVIndianMuseum>

Your Membership Is Important To FAVIM

FAVIM raises funds to support Projects and Activities at the Antelope Valley Indian Museum.

The membership is renewed each September, except in the case of Life Membership.

Please make membership checks payable to "Friends of the Antelope Valley Indian Museum" (or "FAVIM"), and return to:  
P.O. Box 1171, Lancaster, CA 93584.

If you are not yet a member, and would like to support the Indian Museum, and receive a quarterly FAVIM Bulletin, and also receive a 10% Discount with Membership Card to use in the FAVIM Gift Shop, please send your check to the above address.

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Individual	\$ 15	Organization	\$ 35
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If your name or address is not correct, or you have moved, or you just need information about the Park or FAVIM, please call 661-946-3055.

RETURN SERVICE REQUESTED

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Indian Museum  
Friends of the Antelope Valley

