

**McHENRY
MUSEUM**
& HISTORICAL SOCIETY

MM&HS Museum Monthly

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October 2023

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Society Spotlight: Larry Dorman, Volunteer



Larry Dorman

Larry Dorman grew up in the Puget Sound region but has lived in California for sixty years. He taught philosophy for several years at a small Christian college in San Francisco. In 1980, he and his wife, Kathleen, moved to Modesto to start a used and antiquarian bookstore, ‘Yesterdays Books.’ The store continued to flourish under new owners and survived economic changes and COVID until 2022, when it closed after its forty-second anniversary.

Larry has been a McHenry Museum docent since 2009 and has served as President, school tour leader, scheduler, and Second Saturday coordinator. He enjoys reading Western and local history.

He has given several talks for the Docents or for *Second Saturdays*. One of his prized possessions is a complete set of the Works of John Muir, the Sierra Edition of 1916. He has enjoyed preparing for his upcoming Second Saturday talk “How to Sell a Tractor in 1930.” It is based on a scarce International Harvester salesman’s manual he found. Besides peeking at the work of the Fresno-based salesman who owned the manual, we see how success in selling tractors contributed to the catastrophes of the 1930’s.

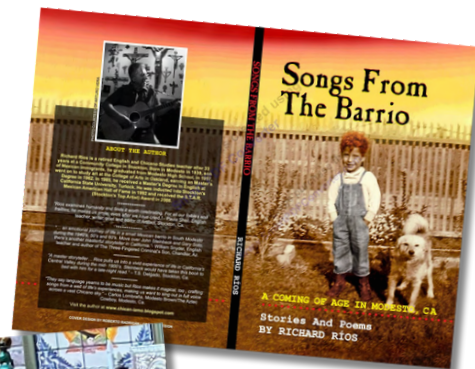
Rios’s Poetry & Biography Tell Local Memories

Modesto native, Richard Rios wrote a poetry and autobiography in 2012 titled *Songs From the Barrio: A Coming of Age in Modesto, CA*.

Rios grew up in the South Modesto Barrio known as ‘Juarez.’ He grew up swimming in the Tuolumne River, picking peaches in local orchards, while his single mother worked at ‘Tillie Lewis Foods’ to support her family.

A sculptor, painter and poet, Rios taught Ethnic Studies and English at San Joaquin Delta College. His book, is a mixture of stories and includes some of his poems. It is, at its heart, a story of growing up in Modesto with his five siblings. It celebrates the message his mother always instilled in him: “Never forget you are a Mexican.”

Available for purchase in the ‘Stanislaus Selections’ Museum Store.



Richard Rios



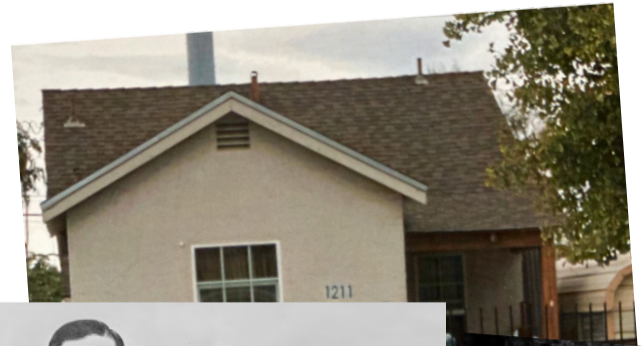
Sharing their Expertise: Mexican-American Culture in Stanislaus County 1900-1965

by David Seymour

In 1900, the state of California had a population of around 47,000 people of Mexican origin. By the 1930s, the population of people of Mexican descent grew to over 400,000, and by 1960, close to 1.5 million. From the turn of the century to the major climaxes of the Chicano movement of the 1960s, the Mexican-American population in Stanislaus County left an indelible mark. This piece highlights some experiences of a culture of hard work, a culture of community, a culture of business, and a culture of sharing the expertise they acquired from their heritage which continues to shape our county's rich history.

During the first three decades of the twentieth century, Mexico experienced a revolution. The economy of the United States made the possibility of immigration favorable. Between 1910 and 1930, two-hundred thousand plus Mexican immigrants entered the United States. El Paso, Texas was known as a refuge, an Ellis Island, for the people of Mexico. California with its rich agricultural lands became a desirable location to settle and find work for the immigrants from Mexico. It was not until 1910 that ranchers in the Central Valley began to utilize Mexican labor, first in cotton, and later in melons after that became a successful crop.

By the 1920s, Mexicans working in California agriculture made up the largest group of farm workers in the state. According to the 1920 United States Federal Census, only 120 people in Stanislaus County were recorded as being of Mexican heritage. All of these 120 people lived in outlying towns (Patterson, Riverbank, Waterford, and Oakdale) with the majority of them working in agriculture. In Oakdale, one woman of Mexican decent lived the life of a business owner and humanitarian. Thomasa 'Tomasa' Perez Griffith (1854-1949) was known as the 'Mother of Oakdale.' She operated 'The Tamale House' on East Railroad, now South Sierra Avenue, and she used the proceeds to support foster children. By the time of her death in 1949, Tomasa had taken in and helped more than 43 children in the 71 years she lived in Oakdale.



Eluterio & Juila Solorio Family
of 1211 7th Street, Modesto
Rudy, Henry, & Rueben

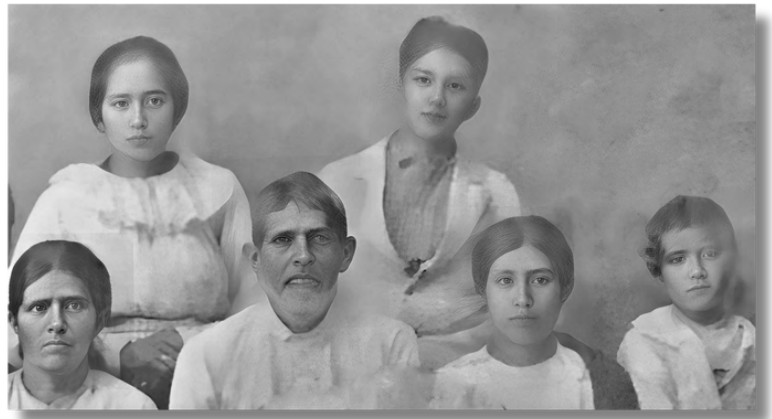
Tomasa Griffith &
two of her foster
children

Typically, agricultural work, railroad work, and small business ownership dominated the workforce of the Mexican-American population of Stanislaus County. In the county seat of Modesto, the Mexican-American lived primarily in the neighborhoods between Ninth and Seventh Streets in the city limits with others in rural areas. The Eluterio (1902-1994) and Julia (1905-2001) Solorio family made their home at 1211 Seventh Street, which still exists today. The McHenry Museum & Historical Society (MM&HS) spoke with their son Henry Solario, who changed the spelling of the family name. Henry recalled his neighborhood consisting of Mexican immigrants and African American families. His father, Eluterio, worked for the railroad for over 40 years. Julia Solorio and her three sons, Henry, Rudy (1935-2020), and Rueben, worked seasonally cutting peaches at a local dry yard. The owner of the dry yard attached a numbered punch card to Julia's back and would place a punch on the card for every box of peaches the family cut. Workers were paid fifteen cents a box, and Henry recalls the family could easily produce one-hundred boxes a day, bringing fifteen dollars to the family.

Barrios

Further South of the Solorio Family where two neighborhoods considered 'barrios' of Modesto. 'Barrio' is a term which means 'neighborhood' in Spanish. The American connotation is a neighborhood which housed immigrant families. On one square block off South Ninth Street and Hosmer Avenue sat a neighborhood known by the locals as 'Juarez.' Several families called 'Juarez' home, including the families of Luis (1908-1999) and Rufugio 'Ruth' (1908-2001) Garcia, Sabas (1895-1977) and Carmen (1902-1991) Lambaren, Quirino (1891-1967) and Juanita 'Jennie' (1901-1965) Mendoza, Abel (1856-1953) and Petra (1878-1928) Pulido, Jacinto (1898-1953) and Guadalupe (1905-1985) Rios. The Pulido's had the largest house in the neighborhood, where they lived with their children, Josephine (1894-1980), Fidel (1896-1979), Salome (1898-1990), Elias (1903-1969), and Abel Jr. (1912-1992). The location of the house is currently the site of the Varni Brothers Corporation. The Rios' youngest son, Richard, wrote the book *Songs from the Barrio: A Coming of Age in Modesto, CA* and met with the MM&HS along with his childhood friend, Charles Lambaren. Across Ninth Street, also known as the Golden State Highway in the day, was another barrio known to the locals as 'Tortilla Flats.' Both neighborhoods were settled by people who had connections back in Mexico, whether family members or old friends.

Many Mexican immigrants, especially women, worked in local canneries. Almost every community in Stanislaus County had a cannery, mostly for seasonal work to pack the harvest. 'Flotill Foods' otherwise known as 'Tillie Lewis' in South Modesto employed many Mexican-Americans from the local communities in the area, including Guadalupe Rios, where she worked to support her six children. Julia Solorio worked at 'Suzy Bell Cannery' others worked at canneries like 'Tri-Valley Growers,' 'Del Monte,' 'Heinz,' and 'Pacific Grape Products Co.' The story of the Mexican immigrant is one of utilizing one's expertise to make a living, in ultimate hopes of obtaining upward mobility. In Stanislaus County, the agricultural and food industry was shaped primarily by the people of Mexican heritage.



Abel & Petra Pulido Family
Back: Salome & Elias
Front: Petra, Abel Sr., Josephine, & Abel Jr.



Abel Jr. & Petra Pulido



Pulido Home, 'Juarez' 1939



Salome & Josephine Pulido



Quirino & Jennie Mendoza



Luis & Ruth Garcia



Map of 'Juarez' & 'Tortilla Flats' Neighborhoods, South Modesto



Jacinto & Guadalupe Rios Family
*Prior to Richard's Birth



Richard Rios



Sabas & Carmen Lambaren



Charles Lambaren & Richard Rios
August 27, 2023

*Rios children in family photo: John (1921-2015), Shirley (1923-2019), Mary (1927-2015), Edward (1929-2004), & Jesse (1932-2015).
*Photos of the Lambaren, Mendoza, and Garcia Families, taken from ancestry.com and findagrave.com.

Over the Waves

Food became a staple of Mexican culture and another avenue for Mexican-American individuals and families to make a living while celebrating their ethnicity. Tamale parlors began surfacing in Stanislaus County at the turn of the century. Most establishments started out of private kitchens and were usually peddled by wagons around local communities. Tomasa Griffith found success in Oakdale, others opened similar establishments all over the county, primarily in Modesto. In 1904, a restaurant known as 'Mrs. Micheel's Tamale Factory' opened on 'H' Street between Tenth and Eleventh Streets. A few years later, a restaurant called 'Tamale Café' operated at 1012 'H' Street, operated by a Mrs. A.M. Portillo (lifespan unknown). In 1922, a woman named Lupie Dominguez (lifespan unknown) opened a tamale business out of her home at 907 Eighth Street. Within the year it was an official business named, 'Dominguez Tamale Parlor.'

By 1926, Lupie re-named the business 'Over-the-Waves.' Following a divorce from her husband, Lupie sold the home and business to a Spanish couple named Ramon 'Raymond' (1880-1924) and Joaquina (1892-1959) Gaston. Raymond ranched near the current Maze Boulevard area. He was tragically killed after being thrown from a wagon, just two months after the death of the couple's only son. This left Joaquina raising her two daughters Clea (1923-2020) and Helen (1924-2013) alone. She turned to one of the lodgers whom she rented a room to for assistance. Jose Guadalupe 'Lupe' Becerra (1900-1983), a prize-fighter, who at the time went by the name 'Lupe Victoria,' began living at Joaquina's home and started working for her tamale parlor. Lupe rose from being a waiter, to a cook, to marrying Joaquina in 1932. The new family left the home for a short time and entrusted the business to Juana Esparza (1882-1952) another divorcee who also operated other tamale parlors in the city. Lupe and Joaquina returned to take over the business once again.

In 1937, the couple moved their business to the location where it would remain the next four decades, 513 Twelfth Street, a small restaurant attached to a house. As time progressed, Lupe and Joaquina officially adopted Lupe's legal name of Becerra. 'Over-the-Waves' became known for their giant tamales made with turkey, as well as enchiladas, large tacos, rice, and beans. The menu had a more 'Spanish' flare, due to Joaquina's Spanish heritage. The establishment developed into a favorite eatery for the citizens of Modesto. Over the years, Lupe invested in real estate, and became a successful land-buyer in Stanislaus County.



1926 original advertisements



Raymond & Joaquina Gaston



Clea, Joaquina, & Helen Gaston



Photos provided by Joaquina Gaston Becerra's Grandson, Solon Singares



MENU TO TAKE OUT

TAMALES (Regular)	1.33	(special)	1.59
ENCHILADAS (Regular)	1.33	(special)	1.59
TACOS (Regular)	1.33	(special)	1.59
CHILI BEANS (Quart)	1.06	(Pint)	.53
SPANISH RICE (Quart)	1.48	(Pint)	.74
SOFT DRINKS			.35
MILK			.28
COFFEE			.25
TAX INCLUDED			



Jose Guadalupe Becerra (1900-1983)

In 1955, Joaquina divorced Lupe and he was ordered to pay his former wife \$58,000.00 and he became sole owner of 'Over-the-Waves.' Joaquina moved to Illinois to be close to her daughter, Helen, who was studying to become a doctor, where she passed in 1959. Around that same time, as he neared the age of sixty, Lupe ventured to Mexico to fulfill a life-long dream, a family of his own. He married Socorro Ruvalcalva, twenty-six years his junior, and the couple started a family which would include six children, Celay (1959-2002), Armonia 'Mona,' Sergio, Maria Guadalupe, Efren (1964-2009), and Jose 'Pepe' (1967-1995). Lupe and Socorro closed 'Over-the-Waves' in 1979, the building is currently the location of 'Eaton Family Funeral & Cremation Services.'

Bracero Program

Over the years, Immigration from Mexico to the United States saw several lapses. In 1929, the United States Congress passed 'the Undesirable Aliens Act.' The law made unlawful entry into the country a misdemeanor. Locally, the city of Turlock worked to also stop Mexican immigration into the community.

A major immigration change occurred in the 1940s during World War II. In 1941, the country of Japan bombed the United States' Pearl Harbor naval base in Hawaii. This caused the United States to order the evacuation of Japanese Americans from the Pacific Coast. Many Japanese Americans worked in agriculture in the U.S and owned 4,200 farms and 160,000 acres in California. There was an immediate shortage of workers in the farm fields in California and other West Coast states.

In the 1940s, Stanislaus County was ranked 11th nationally for its production of food. The county was essential in providing war-time food for President Roosevelt's (1882-1945) Food for Freedom Program. To fill these agriculture jobs, the U.S. government created the Bracero Program in 1942. The program gave people from Mexico a quick and legal way to do seasonal agricultural work here. Bracero means "one who works with his arms", and the program started a large wave of Mexican people to Stanislaus County.

Ironically, in February of 1942, the Turlock Grange, working alongside the Chamber of Commerce established a Central Farm Labor Employment Office to assist in the farm worker shortage.



Lupe & Socorro Becerra & Family



From May to November in 1942 alone it was estimated that as little as 80,000 to as much as 160,000 farm workers were necessary. The Bracero Program would forever change the face of the state, and the Mexican-American population of Stanislaus County would drastically increase over the next two-decades.

Following the war, Stanislaus County saw an influx of individuals who would make their mark in business. Agriculture still being a primary source of income. The work is mostly seasonal, May-November. Living the 'American Dream' was a continued struggle. Several individuals continued the legacy of the original tamale parlors and opened several landmark restaurants. Over the past 80 years, the number of establishments serving Mexican cuisine is vast and have become local favorites. Some of the most prolific and most historic were established during this post-war era.

señor campos

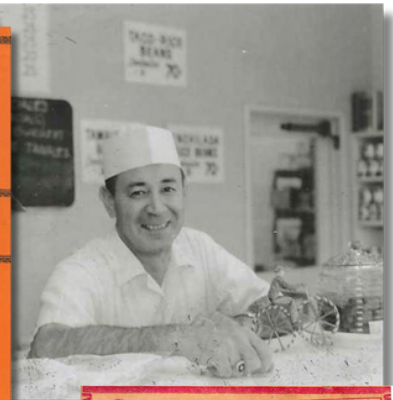
None of them would have been possible if not for the vision of one man, Art Campos (1913-1995). Art came to Modesto from Houston, Texas around 1946. He had been working in the tortilla chip industry. Upon arriving in Modesto, Art taught Spanish at Modesto High School. In 1947, his former business partner sent over half of the equipment from their former business, which included a corn grinder and conveyor. He stored the equipment behind Modesto Junior College (MJC). One day, he decided to sell the equipment when a random woman encouraged him to make tortillas. They made twenty-dozen, and he brought them to the local 'Save Mart,' they sold out within the day.

That same year, Art established 'Campos Foods', located on McHenry Avenue, manufacturing corn and flour tortillas and distributing them to major grocery store chains throughout the Central Valley including 'Save Mart', 'Lucky', and 'Food 4 Less.' He also had a deli in the front of the store where he served tamales, cheese, burritos, and other specials during the holiday seasons.

In 1958, he moved the facility to 1341 Coldwell Ave near MJC and then sold tacos, burritos, tortilla chips and salsa and Mexican combination plates. The deli was renovated in 1962 and expanded to accommodate 60 customers where he served a full menu of Mexican food. A lot of the faculty, students, and coaches at MJC ate there on a daily basis.

In 1964, Art established 'Señor Campos' restaurant franchises. There were eight franchise restaurants sold and opened from Chico in the north to Turlock in the south. In 1968, Art opened up a 'Señor Campos' restaurant on McHenry Avenue, the current location of 'P. Wexford's Pub.' In 1975, a restaurant was opened in Turlock, where his son Stephen worked as manager and co-owner.

Art Campos and his tortilla business made it possible for other entrepreneurs to create successful post-war eateries. An early post-war example of such an eatery includes 'Tampico Café,' opened by Estanislao 'Stanley' (1905-2000) and Carlota Guerrero (1910-2013), and co-owned by Art Campos at 704 Seventh Street. By the early 1950s, Modesto was expanding, and a new shopping center was being constructed which would move Modesto's primary shopping experience out of downtown.



Art Campos (1913-1995)



Estanislao & Carlota Guerrero Family

Carmen's

On October 15, 1953, McHenry Village Shopping Center opened to the public. On the list of original businesses was a Mexican restaurant named 'El Zarape,' located on the backside of the village facing Granger Avenue. 'El Zarape' was operated by Antonio 'Tony' (1907-1982) and Anna (1907-1998) Guerrero. Their children Nina (1926-2018), Jess (1928-1986), and Fred (1930-2014) assisted their parents in the restaurant. Fred Guerrero married his wife Rosalee the following year (1954). Rosalee spoke with the MM&HS and has no memory other than stories of 'El Zarape.' This is because within less than a year of opening, the Guerrero's sold the restaurant to Cipriano 'Cip' Duran (1923-1985) and his first wife Edna (1921-2018). Rosalee fondly remembers the restaurant the Duran's started; she frequented it almost every day, the restaurant became a Modesto trailblazer and created a lasting legacy of celebrating Mexican food and heritage, 'Carmen's.'

Cip Duran grew up in El Paso, Texas, the son of Cipriano Duran Sr. (1897-1936) and Carmen Garcia Duran Grijalva (1903-1970). His Mother Carmen operated a Mexican restaurant in El Paso. Cip served in the Navy during World War II and was station at the Naval Auxiliary Air Station in Vernalis, California. He worked as a baker and a cook for the Navy. Upon returning to Texas, Cip and his brother Manny (1922-1978) started their own unsuccessful restaurant. They begged their mother for her recipes to make a profitable eatery. Carmen would only agree if they opened a restaurant in another location, namely, California.

Cip remembered his visits to Modesto and asked local business owners' advice on where he should open his restaurant. He was discouraged from opening on McHenry Avenue, as the population was predominantly Caucasian. This was the demographic many Mexican-Americans felt would not welcome such an establishment. Cip was not daunted. In May of 1954, he opened the restaurant in McHenry Village in the old 'El Zarape' and named it 'Carmen's' in honor of his mother. She came to California to hand deliver her recipes, and her portrait would be immortalized on the menu.



Rosalee & Fred Guerrero



Tony, Anna, Nina, Jess & Fred Guerrero



Cip Duran, 1943



Cip & Edna Duran



Carmen Garcia Duran Grijalva (1903-1970)



'Carmen's,' business took off. It became so successful, Cip opened another location in Stockton, for which his brother Manny oversaw. Cip was able to bring a lot of family from El Paso to assist in the business. Manny's wife Mary (1923-2012) brought her family as well, and Cip would eventually sell the business to Mary's nephew Rene San Ramon, who worked as a bartender at 'Carmen's' for many years. Cip made many innovations, it is believed he invented the 'tapatias' for his female client base. The restaurant became so successful, Cip added a banquet room to what used to be a breeze way which connected 'Carmen's' to the main driveway of the shopping center.



In 1959, Cip and his first wife Edna divorced, and he bought out her interest in the restaurant. He was granted custody of their three children: Cipriano 'Art,' Geraldine 'Geri,' and Joseph 'Joe.' Cip soon married Sandra 'Saunnie' Wagner (1934-2020) who was hired at 'Joseph Magnin' in McHenry Village to arrange the wedding of Marie Damrell (1935-2021) to Robert Gallo. Cip and Saunnie had one son together, Scott 'Jon' Duran. Following their brief marriage, Cip had his mother, Carmen, move to Modesto to assist him, his son, Joe, credits his Grandmother, Carmen, for helping to raise him. 'Carmen's' had a loyal clientele. Most movers and shakers of Stanislaus County frequented the restaurant over the years. Cip married a brief third time to Joyce Schmidt (1928-2001) and Carmen returned to El Paso where she died in 1970. Cip juggled his time between Modesto and his home in Palm Springs. In 1982, he decided to sell the restaurant to Rene San Ramon. Cip Duran died in 1985. Renee ran 'Carmen's' until he closed its doors in 1993. In April of 1994, arsonists set fire to McHenry Village, and the original 'Carmen's' structure was destroyed. The location was occupied at the time by another Mexican Restaurant 'El Clavel' which was briefly closed due to the fire.



Cip & Saunnie Duran



Rosalee & Fred Guerrero
Being served by
Rene San Ramon

Bee Photo

Many 'Carmen's' employees started their own restaurants and utilized some of Carmen's recipes. Alfredo Duran (1940-2018) was a cousin of fellow 'Carmen's' cook Joe Gomez (1924-1990). He used his experience to open 'Marcella's' in Hughson, named after his daughter.

Cipriano 'Cip' Duran
(1923-1985)



He then opened two locations in Modesto. Alfonso Lara (1929-2013) opened 'Alfonso's Mexican Restaurant' in Ceres in 1973. Joe Gomez and his wife Marie (1927-2001), who were Jon Duran's godparents, opened 'Rick's Restaurant' on Orangeburg, where 'Damian's' is currently located. Joe previously worked as a cook at 'Burge's Drive-in' on Ninth Street in Modesto. Mary Duran's sister Teresa Garcia (1930-2019) and her husband Joe (1927-2013) ran 'Familia Garcia' from 1978 to 2000 on Dale Road. Members of the same family operate 'Garcia Jo Jo's' on McHenry Avenue today. Tony and Petra Juarez operate 'Familia Juarez' on Paradise Road. Tony is the last of Cip's chefs still working. Several 'Carmen's' inspired dishes can still be found on the menu at 'Marcella's' in Frontier Town on Tully Road and Standiford Avenue, owned by Marcella Duran Garcia, Alfredo Duran's daughter.

Many restaurants started in the 1950s. In December of 1954, just down the street from Carmen's, Luis 'Louis' Fregoso (1929-2019) opened another Mexican Restaurant on McHenry Avenue with his parents Luis 'Louis' Sr. (1897-1964) and Lula (1904-1986) Fregoso. Operated along with Louis Jr's wife Anita and eventually his son Luis 'Louis' III. 'El Faro' became a staple in Modesto at near the corner of McHenry and Orangeburg Avenues for the next six-plus decades. The Fregosos' operated the business until their retirement in the mid 2000s. Near the 'Juarez' neighborhood Abel Pulido Jr. and his wife Lupe (1927-2007) opened 'Abel and Lupe's Café' on South Ninth Street. It opened in 1959 and operated the next two decades. Lupe's food became a local favorite. It was known for its authentic Mexican cuisine. Abel Pulido operated 'Frank's Market' beginning in 1951 on South Ninth Street and was a community leader who hosted a Spanish language broadcast on KTRB Radio (More on the Pulido story will appear in our November 2023 'Museum Monthly').

Whether it was work in agriculture or the celebration of Mexican heritage in food, the first half of the twentieth century came hand in hand with many advances for the Mexican-American Community in Stanislaus County. This piece highlights only a portion of a vast number of important first businesses started by the community. As the 1960s began, the United States ushered in the beginning of an era of Mexican pride and activism. With it came more firsts and more community involvement and leadership.



Alfonso Lara & Saunnie Duran



Tony & Petra Juarez & 'Familia Juarez'



Marie & Joe Gomez



Jon Duran with Marie & Joe Gomez

El Faro is a true Modesto tradition



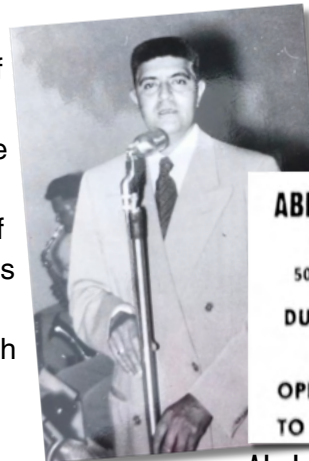
Luis and Anita Fregoso, Owners

Established more than 40 years in Modesto, Fregoso's El Faro restaurant offers the finest Mexican and American food, prepared fresh according to original family recipes. Home of the Grande 24 to 28 ounce Mexican marinated steak and pork chops, El Faro offers special recipe cole slaw, cheese soup and salsas. They also have a variety of meat, chicken and fish choices, plus vegetarian dishes. Finish your meal with one of their delicious homemade desserts.

Fregoso's EL FARO

1345 McHenry Avenue, Modesto

Bee Photo



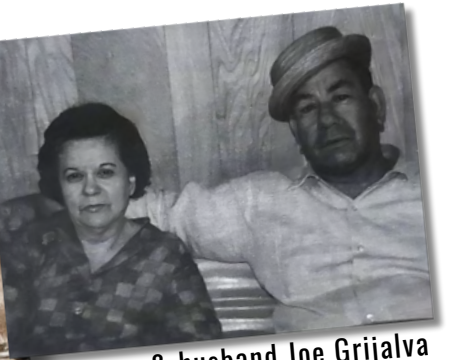
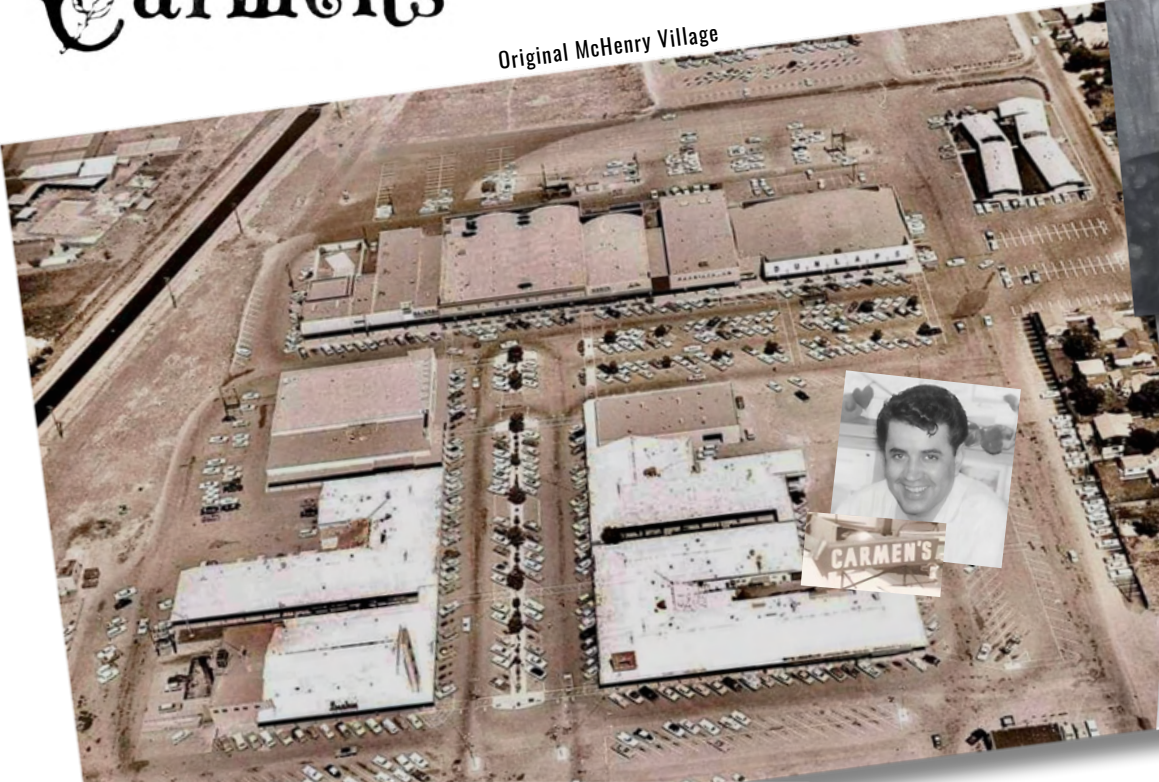
ABEL & LUPE'S CAFE
501 South 9th St.
DUE TO PUBLIC DEMAND
OPEN 11:30 A.M. TO 12 MIDNIGHT



Abel Jr. & Lupe Pulido

Carmen's Photo Album

Original McHenry Village



Carmen & husband Joe Grijalva
(1907-1977)



Carmen & Marie Cheramie
(1925-2014)



Luncheon Specials		Aperitivos		Especialidades		Combinaciones		Del Asador		A La Carta	
PLEASE ORDER BY NUMBER											
No. 1	Chisme Enchilada	1.95	Quesadilla	1.95	CHILE COLORADO	1.95	No. 1	Chisme Enchilada, Chile Relleno and Most Tazo, Beans and Rice	3.50	CHILE CON QUESO STEAK	3.50
No. 2	Most Enchilada	1.95	Chimichanga	1.95	CALABRES	1.95	No. 2	Most Enchilada, Chile Relleno and Most Tazo, Beans and Rice	3.75	CARNE ASADA	4.75
No. 3	Beef Taco	1.70	Guacamole	1.50	CHILE VERDE	1.95	No. 3	Chisme Enchilada with Green Beans, Chile Relleno and Most Tazo, Beans and Rice	3.75	NEW YORK BEEF STEAK 12 oz.	6.50
No. 4	Chile Relleno	2.30			BEEF STEAK 4 lb. in Mexican	3.95	No. 4	Chisme Enchilada, Chile Relleno and Guacamole Tazo, Beans and Rice	3.75	BROILED GROUND ROUND STEAK	3.95
No. 5	Tamale	1.90			CHILE RELLENO	2.50	No. 5	Chisme Enchilada, Chile Relleno and Guacamole Tazo, Beans and Rice	3.75	NORTHERN HALIBUT	3.95
No. 6	Most Borrato	1.85			CARMEN'S TAMALES	2.75	No. 6	Chisme Enchilada, Chile Relleno and Chicken Tazo, Beans and Rice	3.75	STEAK SANDWICH	3.95
Sandwiches											
Grilled Ham and Cheese	1.45	Ensaladas	2.90	CHILES RELLENOS	2.50	HAMBURGER	1.50	WINE LIST		WINE LIST	
Grilled Ham and Turkey	1.45	Club Lente	3.95	HUEVOS RANCHEROS	2.75	WITH CHEESE	1.60	HOUSE WINE	1.95	HOUSE WINE	1.95
Grilled Chicken	1.80			CHORIZO CON BEJEVOS	2.50	SOFT BUN	0.40	CHARLES - BURGUNDY - ROSE	3.95	CHARLES - BURGUNDY - ROSE	3.95
				CARMEN'S BAKED CHILESE ENCHILADAS	2.45	CHILE CON QUESO	2.90	SPARKLING WINE	4.95	SPARKLING BURGUNDY	4.95
				CARMEN'S SPECIAL	2.75			Imported Mexican Beers		TRY OUR FAVORITE MARGARITAS	



'Carmen's' Menu

Art, Joe, & Geri Duran



Art, Joe, Geri & Saunnie Duran



Jon Duran, Rosalee Guerrero & Joe Duran
'Carmen's' Reunion
September 13, 2023

*Information for this article comes from Modesto Bee articles, Richard Rios's *Songs from the Barrio: A Coming of Age in Modesto, CA*. Majority of information and photographs provided through interviews with, Tony Alonzo, Connie Amarillas, Armonia Becerra, Sergio Becerra, Guadalupe Becerra Armstrong, Campos, Joe Duran, Jon Duran, Rosalee Guerrero, Rebecca Harrington, Charles Lambaren, Mario Pulido, Richard Rios, and Henry Solario (August, September 2023). Other information taken from Robert Santos' Summer 2014 - Mexican Farm Worker and Stanislaus County: Bracero Program, 1945-1965 (v. 7, no. 2).

Betty Cole, a McHenry Museum original docent in 1972



Evelyn Joliff, left, and Betty Cole arrange country store.

Bee Photo

After having her own career, and then a family, Betty Cole decided to volunteer at the McHenry Museum when she heard of its opening. She was in her early 30s. She was one of the younger ones of the group. Betty made lasting friendships with Evelyn Joliff (1929-2018) and Phyllis Snyder (1929-2023). She is startled that only three of the original docents are still living. Betty was given a charter membership to the 'McHenry Museum Society.' She volunteered for ten years for the organization.

Evelyn Joliff and Betty together curated the 'Country Store' display in 1977, the current location of the 'Stanislaus Selections' Museum Store. Evelyn and Betty made it their special project for the museum. Their goal was to procure vintage items from the 1800s. The walls were lined with weathered redwood. A lot of the display is part of our current 'Country Store' exhibit.

Betty is also known for her famous Modesto residence. The little house at 302 Burney Street is the oldest home in Modesto. Known as the 'Lake Church House' It was constructed in the defunct Stanislaus County town of 'Paradise.' It was moved to Modesto in 1870 and was considered Modesto's third house. Betty, at one time, allowed tours through the home, as her family is the fifth generation to occupy it. Betty is still a member of the McHenry Museum & Historical Society, and very involved with antiques and the Garden Club.

Joan Hart is the other living original docents from the McHenry Museum's opening on July 4th, 1972. We will tell her story next month.

McHenry Museum's original docents:

Doris Anderson (1925-2004), Jane Barnett (1922-2005), Willodean Binna (1911-2000), Lois Camp (1936-2016), Jean Carrere (1910-2006), Ruth Fletcher (1901-1977), Herbert Florcken (1892-1989), Esther Gnesa (1927-2001), Dorothy Hansen (1924-1999), Gerda Hatch (1915-2008), Mable James (1908-1989), Pearl Johansen (1920-2001), Evelyn Joliff (1929-2018), Louise Lewis (1913-1993), Gertrude McDonald (1901-1989), Mildred Nelson (1910-2004), Lois Sanchez (1907-1985), Bette Belle Smith (1921-2009), Phyllis Snyder (1929-2023), Adah Stewart (1899-1979), Irma Whitehead (1905-1991), Phyllis Wiegman (1922-2014), and Ronald Wilson (1919-2004).

MM&HS News

• October 2023 •



McMobile Museum
September 1st



Tuolumne Wood Workers

- On Friday, September 1st, the MM&HS McMobile Museum popped up at the Downtown Modesto 'DoMo' First Friday' street faire on 10th Street in front of Brenden Theaters. Thank you to Mike & Kim Cobleigh for allowing us to re-share local items. A big thanks to Keith Highiet for loaning us the pop-up. Thank you to Naramsen Goriel for volunteering at the McMobile.
- The McHenry McMobile Museum will be making its last appearance of the year at the Downtown Modesto 'DoMo' First Friday' street faire on October 6th from 6:00pm - 10:00pm, please come by and check it out.
- Our summer 2023 donor campaign continues! We emailed and USPS mailed out our annual appeal letter at the end of June. Join or renew as a donor member today at McHenryMuseum.org/support. Our Current total for membership stands at \$15,790.00.
- MM&HS' Board of Directors will meet on October 4, 2023.
- The McHenry Museum is displaying the work of the Tuolumne River Wood Workers Club in our changing exhibition room.
- On October 14th at 2:00 pm, MM&HS' *Second Saturday Fall 2023 Lecture Series* continues. MM&HS Docent Larry Dorman will be presenting his talk on 'How to Sell a Tractor in 1930.'
- The *Children's Holiday Craft Faire* is scheduled at the Museum on Saturday, December 2nd from 11:00am - 2:00pm. Admission is free. It will include crafts for children of all ages. Please mark your calendars!
- The annual Soup Supper and Holiday Sing-a-long is scheduled for December 10th at 5:30pm. Members, please look for your invitations in the mail next month.

It Happened When...

- **70 years ago:** For this month's It Happened When... The MM&HS would like to highlight 70 years ago this month. On October 15, 1953, McHenry Village opened in Modesto. This shopping center forever changed the City of Modesto. Our article features a story on one of the Village's most prolific business 'Carmen's.' Countless stores have called the Village home. On opening eighteen stores, phase one as it was called, represented a \$1,000,000.00 investment. The Village was built on 35 acres and provided 1,000 parking spots for customers. The developed by local Modesto Auto Dealer, Fred Seeley (1908-1982), and constructed by Hugh Coddling (1917-2010) and Coddling Construction Co. The original 18 businesses were: 'El Zarape,' 'Lucky Supermarket' 'Village Rexall Super Drug,' 'Sprouse-Reitz Variety Store,' 'Dorothy's Sport Shops, Inc,' 'Village Hardware,' 'Lad & Lassie Shop,' 'Lockhart's Jewelry,' 'K&D Seafood and Poultry,' 'Doggie Food Shoppe,' 'Trains & Planes & Toys,' 'Modesto Steam Laundry and Dry Cleaners,' 'Village Barber Shop,' 'Village Beauty Clinic,' 'Village Merchants Lunch and Fountain,' 'Window Fashions,' 'Griggsby Texico,' and 'Johnson Shell Service.'



1953



Get Involved Today!

The McHenry Museum & Historical Society (MM&HS) is the support organization of the McHenry Museum, your community museum. We bring Stanislaus County history to life!

• Volunteer!

Our docents volunteer in four-hour increments to greet and guide guests and visitors during the museum's open hours. Our acquisitions committee explores and evaluates items for the museum to obtain and retain. Volunteer staff runs our in-museum gift shop book store, *Stanislaus Selections*, and help at the intra-County destinations where our *McMobile Museum* visits. There are more behind-the-scenes opportunities to help as well! Email info@mchenrymuseum.org or send a message at McHenryMuseum.org/contact

• Become a Sustaining Member!

MM&HS members are invited to our annual Summer Social annual meeting, and our December Soup & Sandwich supper. Donors who give \$150 or more are recognized on our website for their contributions. Join now: McHenryMuseum.org/support

• Get the Newsletter!

Discover more ways to connect to local history regularly with our free, monthly newsletter, featuring fresh articles on local history: the *MM&HS Museum Monthly*. It's the one email you'll look forward to opening each month! And its free! McHenryMuseum.org/contact

**Your participation helps bring local history to life.
Get involved. Today!**