

Peninsula Diary Mayo Hayes O'Donnell

December 22, 1952

### **Recipe for Turkey Stuffing**

Tomorrow will bring many Peninsula housewives to their modern kitchens where they will be very busy preparing all the good things to eat which are traditional with the Christmas season. The Pilgrim Fathers had their ideas on what the proper holiday meal should consist of, the Pennsylvania Dutch settlers had no doubt brought their Christmas menu with them from the fatherland, but the Spanish inhabitants of Monterey had still another recipe for preparing a fiesta bird and its "stuffing."

Modesta Castro handed down to her children, grand and great-grandchildren a recipe for turkey dressing which those descendants still use and declare to be the very best it is possible for the cook to make.

Donna Modesta Castro was the wife of Jose Castro, who became a general and played a prominent part in early Monterey and California history. The family home was on the mesa overlooking El Estero, now the adobe part of the home of Mr. and Mrs. Frank Work.

To make this dressing which the early day residents of Monterey considered a "must" for their holiday feast, the Christmas hostess must save soup stock, a loaf of bread, good claret wine and some of the condiments, which were always used by the best Spanish cooks. Although the recipe seems very like many others, it is actually the flavor of the wine that gives it that "different taste," so Ms. Brosnan of Carmel declared, as she gave us permission to use the old time recipe for this very good dressing.

Mrs. Brosnan was Lourdes Narvaez before her marriage and her mother was the daughter of Dona Modesta. Her father was Leon Narvaez, and her brother is Louis Narvaez of the Carmel Valley. Mrs. Brosnan's niece, Ladisla Narvaez, was a "Favorita" at the History and Art Association's Merenda a few years ago, winning that honor through her connection with the early day family of Monterey and because of her own personal charm.

Leon Narvaez drove the horse drawn street cars in Monterey for many years and was associated with the Malarins, who built the street railway between Del Monte and Pacific Grove.

Mrs. Brosnan is the mother of three children who are also deeply interested in the history of the Monterey

Peninsula and in their ancestor's part in the formation of the state. Two sons, Thomas Jr. and Daniel, are students at Carmel High School and a daughter, Lourdes Mallagh, is anticipating enlistment in some branch of service.

This is the method for preparing the turkey stuffing:

1 large loaf of bread, cut in about 1-inch squares, and toasted through.

½ teaspoon of salt

¼ teaspoon of pepper

1 clove of garlic crushed, or 1 teaspoon of garlic salt.

1 large onion, cut fine (1 cup)

1 teaspoon oregano

To the above add the following, if you like them: olives, raisins or celery.

1 quart rich soup stock

1 cube butter (1/4 lb.), melt the butter in the soup stock, and let it cool to tepid

1 cup claret wine

Mix all dry ingredients, put the wine into the cool soup stock last, and add the stock to the dry ingredients. Sufficient for one good size fowl.