



MULFORD GARDENEER

Presented by the Mulford Gardens Improvement Association (M.G.I.A.)

VOLUME XXXXIII No. 11 November 2010

M.G.I.A. GENERAL MEETING

Last Tuesday of Each Month – November 30, 2010 @ 7:30PM

M.G.I.A. CLUBHOUSE

13055 Aurora Drive, San Leandro CA.

mgia@live.com

Message from MGIA Board:

In the past 3 meetings, Mulford Gardens Improvement Association has experienced some good attendance including local celebrities running for their selected offices. We hope that now the elections are behind us that this will start a new trend that MGIA hasn't experienced in the last couple of years.

Sincerely,

Chuck Porrill, MGIA President

It is great to see this renewed interest in our community and MGIA. We hope that you will continue to join us on the last Tuesday of each Month and have some coffee, dessert and conversation and see what MGIA has to offer the community. Because of the increased interest in attending the meetings we, the Board, have decided to continue – for the immediate future – to deliver *The Mulford Gardeneer* to all MGIA residents and local businesses. If you would prefer **NOT** like to receive the *Gardeneer*, please call me (Chuck Porrill) at 510-352-6258. If you are a homeowner and would like to join MGIA, please complete the form at the bottom of this newsletter. Annual membership is only \$3.00!! **On November 30, 2010**, The Deep Dig Farms & Produce folks from the Deputy Sheriff's Athletic League will attend the Membership meeting to talk about their gardening program and how they might work with MGIA and the local community. Dig Deep Farms & Produce is a local farm and vegetable enterprise in Ashland serving Ashland, Cherryland, San Leandro, Hayward, San Lorenzo and Castro Valley. See page #3 for more information.



November 11, 2010 – VETERAN'S DAY – Take a minute and say "Thank You" to all our servicemen and women for their service to our country. Celebrations and parades were held around the country to honor our fallen heroes and heroines. Remember, Freedom is not without cost; thousands have given their all for our freedom.

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Do you need a place for a family/friend celebration during the upcoming holidays; perhaps a birthday, anniversary or family reunion? We have the perfect place with a playground surrounded by pine trees – a forest oasis in the middle of the Gardens. Our Clubhouse has recently received a facelift, with new floors and paint, courtesy of MGIA board volunteers. Come check it out. We have tables, chairs and a fully equipped kitchen for cooking up your holiday fare. Call Bo Johansen for information on rentals: 510-206-4249.

Share your news, ideas, recipes, comments, weddings, anniversaries, birthdays, parties, awards, special events and we will make every effort to print it. Email to: mgia@live.com or mail to MGIA, P O. Box 4235, San Leandro CA 94579 or call Jean Morris (510-495-4480) with your news!

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Clip and mail in with your \$3.00 annual membership dues. (Please make check payable to M.G.I.A.)

Mail to: Mrs. Janet Porrill, Treasurer, 1966 Arctic St., San Leandro CA. 94577. (510-352-6258)
Name _____ Phone _____ email: _____
Address _____ Homeowner _____ Renter _____

Your membership dues are tax deductible. Donations to the M.G.I.A. Scholarship Fund are also appreciated.



Happy Thanksgiving to everyone! As a tribute to this holiday we have included a trip back in time to “The Turkey Farm” from Mrs. Rae Vasconcellos, long time Mulford Resident and MGIA board member.

In 1944, the WWII was still being fought and the families of Mulford Gardens had turned to more and more self sustainability to substitute for the shortages in food and other goods rationed or no longer available. Gardens and poultry, rabbits and geese, ducks and squab were to be found in many places. Cows still dotted the landscape and gardens flourished in the heat of summer. Among all these riches of natural life came the Turkey Farm.

The Turkey Farm was situated next to the Goat Farm. The Goat Farm had peacocks of every beautiful hue, and whose vibrant cries filled the air each day at feeding time. The Turkey Farm added to the cacophony with its brave, strutting Toms in their black and gold-tinted feathers and proud wrinkled blue and red heads. The hens were dark but with pale faces and a more serious demeanor, not engaging in the puff and strut of the male community. Together, the neighborhood air was filled with life in the summer; goats adding to the din with their wistful braying and all groups waiting for breakfast and dinner.

The Turkey Farm was a wonderful place. The barn had a special incubator for hatching eggs. It was made like a piece of fine furniture, mahogany in color and built like a long narrow box on legs. It had a framed glass hinged door the length of the box. Inside the box was a layer of fine screen and on this screen, Turkey eggs were carefully placed a few inches apart. It sported a thermometer and an electrical heating element. The thermometer was carefully checked all the time to make sure the temperature matched the body heat of a setting hen. It was kept in a darkened room, and the daily excitement was to run each day to see if any activity was starting yet inside that box.

On a special spring morning there would be a hoop and a holler, as they say, because there would be one, two, three eggs with tiny chips pushed out near the top of the fragile white dome. This meant innumerable trips back and forth from the house to the barn to watch the progress of these little beings cracking their way out into the world. The chipping would continue down the side of the eggs until a small, wet, black bird wriggled its way out and flopped on the warm screen. As time went on, the incubator became filled with baby Turkeys - fuzzy feathers drying - and then removed to the next room in the barn that had warming incubators. These looked like hanging tents with gas heat to keep the fuzzy black balls warm. There was room for tiny feeders with very fine mash and milk feed to start them on their way. They were checked at all hours of the day and night, and the room they occupied was tight against rodents and other animals looking for a delicate meal.

Eventually, as the tiny chicks stabilized and began to get real feathers and strong legs, they would be moved yet again to a room that had a ramp built into the floor that would allow them outdoors in a large wired pen during the day and they could move between the new room and the outdoors with feeders in both places and a larger mash and grain diet, always with some milk in the mix. The milk was picked up at a neighboring farmer's house who had a cow, and came in tall metal cans stored in a cool place. After the last feeding, all the young birds would run up the ramp and find a place on roosting poles. As they continued to grow, they expanded to two other adjacent rooms with poles and were allowed to roam a much larger yard that had been planted in alfalfa for them to eat during the day. They really thrived and the scene reminded me of a black shiny river of birds, flowing in concert around the yard, or sounding an alarm if a hawk appeared, rushing in all directions; the harmony turning into a noisy panicky pool of fright.

As the summer waned, and the leaves of the Sycamores began to turn golden and brown, the days became shorter and the destiny of my friends in the yard seemed to be looking not so good. They were huge birds by now, milk fed with special vegetables to augment their diet; truly organic birds. The Toms strutted, the hens laid eggs, their feathers gleamed with bronze flashing lights and battles broke out for who was the leader of the flocks. These fighters would be isolated so that injuries would be minimized and not spread among the other birds.

Alas, the phone began to ring; “Were there Turkeys available for Thanksgiving and Christmas? Would you please put me down for at least a 20 pounder? Or, what is the largest bird you have? Do you have a large hen? A small bird for a small family? What is the price running this year? Do you deliver?” I was destitute. Being seven or eight, I fervently hoped no one wanted Turkey for the Holidays and old customers would forget us. Not so.

The days grew shorter and shorter, and soon workers began to come to the Turkey Farm with special skills intended to create the centerpiece of Thanksgiving and Christmas for many families. I would busy myself doing many things that kept me far from the barn and the now empty yard. The leaves fell and the trees became silhouetted against crisp cold moonlight, a chill in the air. The fireplace was lit and I gathered my books and paints, listening to *The Lone Ranger*. We would be setting the Thanksgiving table with all the linen and special serving bowls shining in the candlelight. The family would voice thanks for the gifts of the earth and raise glasses for the soldiers fighting overseas to protect our country, not there to join in the warmth of the table. It was a bitter-sweet time.



Mulford Gardens Improvement Association is starting a new column published each month that will introduce one or two local community business owners and describe what products and/or services they offer to the residents of our area. It is important that local residents try to support our local, small business owners in the current economic climate. They add vitality and variety to our community and help preserve a way of life that is based on familiarity and mutual support. We hope you enjoy these small business profiles and make an effort to meet them yourself when there is something you might want - from a good meal groceries -to specialty or every-day items.



Christina’s Creations & Sports – Located in Marina Faire Center, 13720 Doolittle Drive. Business Owner – Christina Arechiga, Ass’t. Manager Sonia Gonzales. 510-352-2090.

This lovely store features furniture and accessories created from Malaysian woods and includes couches, beds, dressers, a variety of tables and artful selection of lamps, vases and paintings complimentary to the furnishings. Display cabinets and television stands are also available.

Using newly expanded space, Ms Arechiga now offers a complete sports assortment of soccer uniforms, shirts, jackets, athletic shoes and other quality items for team play. These are available in a wide range of colors, styles and sizes.

Christina’s features a wide variety of women’s accessories including creative hand-made jewelry and quality perfumes. They have also recently added special event goody-bags for festive events in a variety of colorful designs. Prices are very reasonable throughout the store and the staff is knowledgeable, helpful and welcoming. Taken together it is a very pleasant shopping experience.

Staff has also offered a discount if a customer brings a copy of this *Gardeneer* when they make a purchase.

Favors and Flowers – Located in Marina Faire Center, Business Owner, Sam Fong. 510-614-2850

If you are planning a party, this is the place to visit. Mr. Fong specializes in hundreds of items suited to create theme weddings, baby showers, birthdays, baptisms and holidays. The store is filled with silk flowers of all varieties as well as pre-arranged floral bouquets presented in a wide assortment of vases. He will create flower arrangements made to order and specializes in favors that involve ribbon printing. The store is filled with craft projects of all types and Mr. Fong offers advice and assistance to customers who are learning a craft for the first time. Other items include candles, small lamps, and bolts of trim, favor boxes, photo frames and much, much more. It is a creative wonderland and prices are very reasonable. Mr. Fong is dedicated to his creative business, and is very accommodating and helpful in planning and selection of appropriate choices for a successful celebration or gift giving. He looks forward to helping his customers meet their needs.



Dig Deep Farms & Produce is an enterprise formed by the Alameda County Deputy Sheriffs’ Activities League (DSAL) as part of its mission to improve the unincorporated areas of Alameda County, to support youth leadership development, to build a stable, healthy, vibrant community and to prevent crime. Sgt. Marty Neideffer is the Executive Director of DSAL. Hilary Bass is Program Director. Hank Herrera is General Manager of DDF&P. Sara Weihmann and Abeni Ramsey are Co-Farm Managers.





**Happy 52nd Anniversary!
Chuck & Janet Porrill**

Happy Birthday to Chuck - November 29!

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The Senior Corner (Submitted by Bella Comello, MGIA member)
LET'S CELEBRATE!

Celebrations are so much part of life of our American life, a part of our culture, customs and traditions. There are many occasions to celebrate: religious, social and civic or cultural. Thanksgiving Day is one of the holidays that is celebrated by most Americans. Though this day was celebrated from the times of the Pilgrims, in 1863 President Abraham Lincoln, prompted by a series of editorials written by Sarah Joseph Hale, proclaimed a national Thanksgiving Day to be celebrated on the final Thursday in November. On this day families come together to celebrate with delicious dinner/lunch consisting of turkey, cranberry sauce, yams, ham, greens, potatoes, hot rolls, salads, pumpkin pie and other pies. This is the time when parents/ Seniors fondly wait for the return of their children and families. Though this holiday should be filled with joy and happiness, it is not always so. For the seniors, when the kids are far away or when they cannot join the parents, it gives them a sense of loss and depression. There are other factors that contribute to depression, loss of a spouse, loss of friends and anxiety about the future.

Here are some suggestions to help ease the holiday blues. If your family cannot join you, **invite some of your friends** over to your home, those who are in a similar situation. **Volunteer** your time in a church or a place where volunteers are needed; do not isolate yourself. **Attend a community event** to help you to drive away the holiday blues. In San Leandro, we are fortunate to have a Thanksgiving Luncheon at two locations put up by the Senior Services. Five hundred (500) Seniors are treated to lunch and entertainment: two hundred and fifty at the **Marina Center on Wicks Boulevard** and another two hundred and fifty at the **Main Library, downtown on Estudillo Avenue**. The luncheon has all the holiday trimmings, plus prizes that are donated by the local businesses. The cost is only \$5.00 per person. This year the luncheon will be held on **November 24th**. The contact phone number is (510) 577-3462. So, Seniors - let's get ready to celebrate Thanksgiving Day with a bang!

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MGIA Board

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M.G.I.A. General Meeting November 30, @ 07:30pm
Last Tuesday of each Month **Door Prize Drawing!**

MGIA Club House Rentals
Bo Johansen 510-206-4249



Advertising information: Call Janet Porrill 510-352-6258

LOCAL CHURCHES IN SAN LEANDRO
Our Lady of Good Counsel Catholic Church
2500 Bermuda Ave., 510-483-731

The Church of Jesus Christ of Latter Day Saints
13901 Bancroft Ave., 510-357-9192

Life Change Baptist Church
13067 Aurora Drive., 925-755-8710

Faith United Methodist Church
788 Lewelling Blvd., 510-357-5484

PUBLIC MEETINGS



San Leandro City Council:
1ST & 3RD Mondays/each month
City Council Chambers, City Hall, 835 E. 14th St.

Mayor Tony Santos
Michael Gregory, Dist. 1 Ursula Reed, Dist. 2
Diana Souza, Dist. 3 Joyce Starosciak, Dist. 4
Bill Stephens, Dist. 5 Jim Prola, Dist. 6

Board of Zoning (BZA) 1st & 3rd Thursdays / each month
City Council Chambers, City Hall

San Leandro School Board: 1st & 3rd Tuesday 7:00PM
City Council Chambers, City Hall
