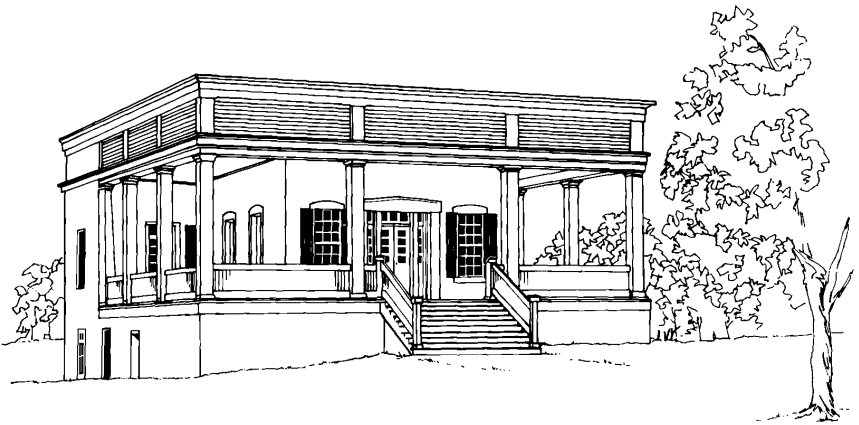


TEXAS PARKS AND WILDLIFE

selected recipes from the
SEBASTOPOL
KITCHEN



SEBASTOPOL HOUSE
STATE HISTORIC SITE





SEBASTOPOL HOUSE was built in the mid 1850s by Joshua Young. Young was a plantation and slave owner from the McQueeney, Texas area, between Seguin and New Braunfels. Young's reasons for having the house built are a mystery to us, as Young never lived in the house and no documentation exists regarding his intentions for building it. He sold the house to his sister, Catharine Legette, in 1857 and she raised her children here. When they grew up and moved away, Legette sold the house to Joseph and Antoinette (Nettie) Zorn.

From 1874 through the 1950s, Sebastopol was the Zorn home. Joe and Nettie raised their six children in this house. They both died here, as did their youngest son, Calvert (Cal). The house saw various renters after Cal's death including Robert and Mary Ibarra and their large family. Mary had worked for the Zorns as a young girl, helping Nettie with housework and cooking.

Sometime after the Ibarra's moved out in the 1950s, Sebastopol sat unoccupied until an offer to purchase the house was made to the Zorn's granddaughter, Hazel Tegener. As the story goes, an individual wanted to purchase the property, bulldoze the house and put up a motel. The Seguin Conservation Society stepped in to save Sebastopol from demolition by purchasing it in 1960 and restoring it to the best of their ability. They ran Sebastopol as an historic house museum for several years.

In 1976, Texas Parks and Wildlife Department purchased Sebastopol House from the Seguin Conservation Society and proceeded to do a full restoration, recreating the house's 1870s to 1880s appearance. Sebastopol House opened in 1989 as an official State Historic Site and is the best surviving example of its particular type of limecrete construction in the American Southwest.

In preparing this booklet, we used the documentation available to us. The Zorn family is the one for which we have the most information in





the form of legal records, newspaper records and oral histories from descendants. All of the individuals and families who have lived in and been involved with this home are very important to the history of the site.

“My mother (Theresa Zorn Tegener) loved to cook. She said, if you can serve a meal well prepared and well served, it’s an art, just the same as a picture.”

–Hazel Tegener

The ceremony of food ties us together in deep and meaningful ways. Is it any wonder that the gathering, production and protection of food stores were seeds in the development of languages and the rise of ancient civilizations?

What was your favorite food as a child? How was it prepared for you and by whom? The questions bring up memories for each of us that go far beyond the memory of the food itself. We prepare family recipes based on traditions carried forward to the moment. The families who lived in Sebastopol were no exception. Here, food was prepared by slaves, hired cooks, mothers, fathers, daughters and sons.

We are grateful to those who shared their memories with us in preparation for this booklet. In addition, we would like to thank Tyler Archer, TPWD intern for the summer of 2005 for her time and research. Pass these efforts and remembrances around like a serving platter and savor them like a good meal. We are proud to offer this keepsake to help you remember this house and the good people who built it and lived in it.

Thank you for visiting Sebastopol House.

Sebastopol Staff





Photograph of the Zorn family on the east porch of Sebastopol, circa 1896. From left to right, back row: Dr. Fred Tegener, Kate Zorn, Cal Zorn, Nellie Zorn, Joe Zorn III. Front row: Edward Zorn, Theresa Zorn Tegener, Nettie Zorn, Joseph Zorn, Jr., Hazel Tegener.

Mayor Zorn's father, Joseph Zorn, Sr. established himself as a businessman in Seguin's early days. According to census records and Guadalupe County deeds, he purchased several lots within the town proper over a period of several years. In addition to owning his own residence, Zorn Sr. operated a bake shop and a mercantile business with the help of his son, Joe Jr., on the northwest and southwest corners of Court and Camp Streets, respectively. Sometime in the late 1860s or early 1870s, Joseph Sr. left Seguin and moved to Missouri. At that time, his only remaining business was the mercantile store. This he left to his son, Joe Zorn, Jr. who was not as successful in the retail business as his father. Joe proved to be a better public servant though, as he went on to serve as postmaster and then as mayor of Seguin for 20 years.



COOKING AND FOOD are vital to our lives.

For some folks food is strictly nourishment. To Hazel Tegener, Joe and Nettie's granddaughter, cooking and food played important roles in her memories associated with the Zorn's lives at Sebastopol. One of the most important figures in her memory was Cilla, the Zorn's long-time cook.

Pricilla or Aunt Cilla, as she was called by the Zorn children, had been born into slavery at the homestead of Nettie's family in Wimberley, Texas. She was given to Nettie as her own personal slave, a common practice within the slave-holding class. After the Civil War, and after emancipation of the slaves in Texas, Cilla chose to live her life out with Nettie. She came to Seguin with Nettie and Joe Zorn when they were a young couple and worked for them for 38 years. Hazel states that Cilla and Nettie "were just like sisters together."

The Zorn's eldest daughter, Theresa, was particularly close to Cilla. It is said that Theresa was one of the very few people Cilla would "allow" in her kitchen. Cilla taught her to cook and dictated some of her special recipes to Theresa. They apparently spent a lot of time in the kitchen together and shared a special bond. When Cilla lay dying, she sent for Theresa. When Theresa approached Cilla, she asked, "Aunt Cilla, do you know me?" Cilla replied, "Honey, I'd know your ashes."

Cilla then requested that Theresa "lay her out" after her death, to which Theresa obliged. Joseph Zorn gave the eulogy at Cilla's funeral. We know nothing else of Cilla other than what Hazel shared with us before her own death in 1987.

Hazel remembered that Aunt Cilla was a wonderful cook whose food was renowned all over the community. Railroad superintendents who were friends of Mayor Zorn regularly stopped in Seguin on their trips from San Antonio to Houston just to pick up some of Cilla's tasty nut bread. A favorite of the many dishes Cilla was famous for was Sweet Potato Pone. Hazel claimed "it was the most delicious stuff."





The following recipe is adapted from its original publication in *Addy's Cook Book: A Peak at Dining in the Past with Meals You Can Cook Today*, from the American Girls Collection, Pleasant Company Publications, Inc.

SWEET POTATO PONE

2 ¹ / ₂ pounds sweet potatoes	1/4 light molasses
1/4 cup butter melted	1/2 teaspoon salt
2 eggs, beaten	1/2 teaspoon cinnamon
1/4 dark brown sugar, firmly packed	1/4 teaspoon nutmeg
1/2 cup milk	1/8 teaspoon cloves
1 1/2 tablespoons vanilla extract	1 teaspoon grated orange zest

Preheat oven to 350°F.

Boil the unpeeled potatoes until tender throughout. Let cool. Peel and mash the potatoes, then stir in melted butter.

In a bowl, beat the eggs, add sugar and beat thoroughly. Add milk, vanilla, molasses, salt, cinnamon, nutmeg, cloves and orange zest. Beat until well blended. Stir in the mashed sweet potatoes and mix until well blended.

Spread mixture into a buttered 1¹/₂-quart baking dish. You may also sprinkle brown sugar on top of the pone if you like.

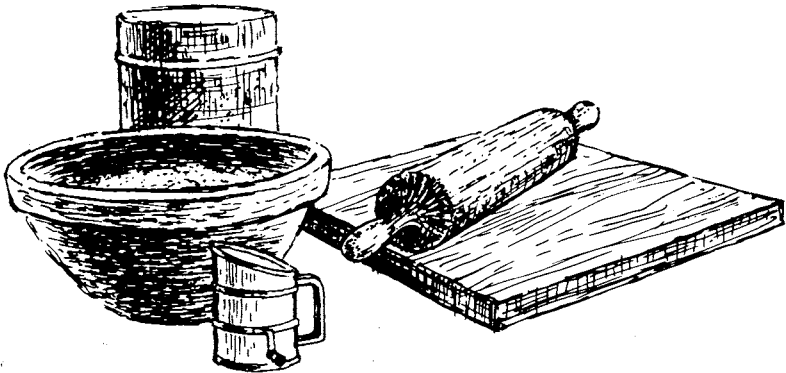
Cover with foil and bake for 50 minutes. Uncover and bake for an additional 10 minutes. Can be served warm or cold. Try with heavy cream or ice cream on top.



“The one thing I do remember...is egg noodles. [Grandmother] made her own egg noodles. And she would roll those things out and put them on a board and put them out there – you’ve been by the house? You know where the old cistern is there by the back door? ...There was a pretty good size... wall of rock around it. And she would put those egg noodles out there to dry. And I can remember that just as plain.

That’s about the only real thing that I remember. But from that time on, let me say, I have been [crazy] for egg noodles.”

— Bill Zorn, son of Edward Zorn,
grandson of Joe and Nettie Zorn.





EGG NOODLES

2¹/₂ cups all-purpose flour

1 pinch salt

2 eggs, beaten

¹/₂ cup milk

1 tablespoon butter

In a large bowl, stir together the flour and salt. Add the beaten eggs, milk and butter.

Knead dough until smooth, about 5 minutes. Let rest in a covered bowl for 10 minutes.

On a floured surface, roll out to ¹/₈ or ¹/₄-inch thickness. Cut into desired lengths and shapes.* Allow to air dry before cooking.

Cook fresh noodles in a large pot of boiling salted water until “al dente.”

The noodles can be frozen after they are totally dry and before they are cooked.

*For a good time-saver and uniform noodles, try rolling the sheet of dough into a log after desired thickness is achieved. With a very sharp knife slice noodles the width you like.



“We had shelves along the south side [of the pantry], three shelves. And my grandmother and Cilla put up every known preserve and pickle in there – sweet pickles, I can taste them now.”

— Hazel Tegener



SWEET PICKLES

1 cup apple cider vinegar

$\frac{1}{8}$ cup salt

1 cup white sugar

$\frac{1}{4}$ teaspoon ground turmeric

$\frac{1}{2}$ teaspoon mustard seed

2 pounds cucumbers

2 sweet onions

Over medium-high heat, in a small saucepan, combine cider vinegar, salt, sugar, turmeric and mustard seed. Bring to a boil and let cook for another five minutes. In the meantime, slice the cucumbers and onion. Loosely pack the vegetables in a one-quart canning jar. Pour hot liquid over the vegetables in the jar. Refrigerate for 24 hours. Keep refrigerated after opening.

—

"[Aunt Cilla] and my grandfather used to go out and gather grapes, mustang grapes and they'd preserve those. Oh, that green grape pie that Cilla would make. Oh, gosh! It was wonderful!"

— Hazel Tegener

GREEN MUSTANG GRAPE PIE OR COBBLER

Pick grapes at their full size but before they start to change color.

1 cup of grapes

Enough water to dissolve sugar

1 cup of sugar

Pie shell

Simmer just until the skins are tender and no longer. Remove outer casing of grapes and seeds. Pour into pie shell and bake at 350°F until crust is light brown.

COBBLER BATTER

1 stick butter or margarine

1 cup milk

1 cup all-purpose flour

1 tsp salt

1 cup sugar

1 tsp baking powder

Melt butter or margarine in baking dish. In a separate bowl, mix the rest of the ingredients. Pour batter into the baking dish. **DO NOT STIR!!** Pour cooked green grape filling into the batter. Again, **DO NOT STIR!!** Bake at 375°F until batter rises and browns gently on top.

This recipe is taken from the Aggie Horticulture Site. It is attributed to the late Mr. John Fanick of Fanick's Nursery in San Antonio, Texas.

“Calvert, Kate and I picked a bunch of these mustang grapes and we brought them back [to the house] and old Cal, squeezed out the juice and cooked them on a kerosene stove and then bottled it so we’d have grape juice...we set [the bottles] on the kitchen table and went out somewhere and while we were gone, a couple of them blew up and hit the ceiling. I’m gonna tell you, the purple color is really hard to get off.”

— Joe Zorn, son of Joseph Zorn, Jr.,
grandson of Joseph and Nettie Zorn

GRAPE JUICE

Use ripe Mustang Grapes for this recipe.

1 cup grapes
1 cup sugar

Boiling water

Pick over, removing the stems and imperfect fruit. Wash the grapes. Place grapes in a sterilized quart jar. Add sugar. Completely fill the jar with boiling water. Adjust lid and band. Process in a hot water bath for 10 minutes or in a pressure cooker for five minutes at five pounds. Remove from canner and turn band firmly.

Note: When opened, the grapes can be used in salads as they retain their shape nicely and taste very much like fresh grapes.

This recipe comes from a collection called *As We Remember... Bread Pudding and Wine Sauce: Recipes and Recollections of the Timmerman Sisters*, published by the Sunrise Rotary Scholarship Foundation, Inc. The seven Timmerman sisters were an institution in Seguin, Texas. Their ancestors were some of the very early German settlers to the area.



THE HOLIDAYS were a special time in the Zorn home according to Hazel. There was always a cedar tree chopped down from the countryside, decorated with lovely glass ornaments and topped with an angel. Although Joe Zorn did not tolerate liquor in his home, according to Hazel there was one exception:

“At Christmas, my grandfather insisted the plum pudding be brought to the table aflame with brandy. Mother could make that plum pudding... and it came to the table all lighted. Oh! It was a dream!”

— Hazel Tegener

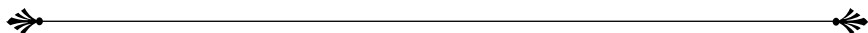
PLUM PUDDING WITH BRANDIED CIDER SAUCE

Pudding ingredients:

1 ¹ / ₄ cups all-purpose flour	1/2 cup apple cider or apple juice
1 teaspoon grated orange rind	3/4 cup raisins
1 teaspoon ground cinnamon	1/2 cup shredded carrot
3/4 teaspoon baking powder	1/3 cup candied cherries, halved or currants
1/2 teaspoon ground ginger	1/3 cup chopped candied pineapple
1/8 teaspoon ground cloves	1/3 cup pecan halves
1/2 cup light brown sugar, firmly packed	Brandied Cider Sauce (see recipe that follows)
1/4 cup butter*	
4 large egg whites	

*Most traditional recipes for Plum Pudding call for beef suet. This one uses butter instead.

(continued)





Lightly grease a 1¹/₂-quart steamed pudding mold or casserole.

In a medium bowl, stir together the flour, orange rind, cinnamon, baking powder, ginger and cloves.

In a large bowl, with an electric mixer on medium, cream the brown sugar and butter until light and fluffy, scraping side of bowl often. Add egg whites and beat well. Using a wooden spoon, stir in one-third of the flour mixture, then half of the apple cider. Repeat. Then stir in the remaining flour mixture. Stir in raisins, carrot, cherries, pineapple and pecans. Spoon the batter evenly into the prepared mold. Cover mold with foil; tie foil in place with string.

Place mold on rack in a Dutch oven. Pour boiling water into the Dutch oven until the water is halfway up the side of the mold. Cook, covered, over low heat for 2 to 2¹/₂ hours or until a toothpick inserted in the center comes out clean. Place mold upright on a wire rack and let stand for 10 minutes. Using a narrow metal spatula, loosen side of plum pudding from the mold then, invert the pudding onto a serving plate. Serve warm with Brandied Cider Sauce and top with vanilla ice cream.

To store leftovers, cover and refrigerate the pudding – it will keep for one week. To reheat the pudding, steam as directed above one hour or until heated through.

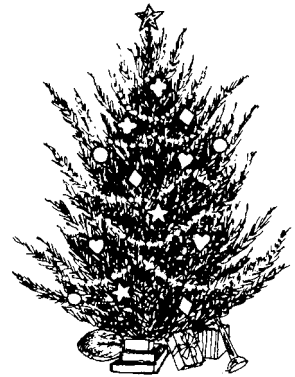
BRANDIED CIDER SAUCE

In a small saucepan, whisk together ³/₄ cup apple cider or apple juice, ¹/₄ cup firmly packed light brown sugar and 1 tablespoon cornstarch. Bring to a boil over moderate heat, whisking constantly. Cook for two minutes or until the mixture is thickened, whisking constantly. Stir in 2 tablespoons brandy or apple juice and 1 teaspoon butter or margarine. Makes about ³/₄ cup.



"We always had a cookie table at Christmas...my daddy and I would go out and get the tree. Friends would come in and help us with the tree and we'd have a cookie table. The last time we had twenty different cookies on it!"

—Hazel Tegener



MOLASSES COOKIES

2 eggs	1/4 teaspoon salt
1 cup sugar	1/4 teaspoon ground ginger
1 cup molasses	1/4 teaspoon cinnamon
1 heaping tablespoon butter	1/4 teaspoon ground cloves
1 teaspoon baking soda	1/4 teaspoon black pepper
1 teaspoon baking powder	1/2 to 1 cup chopped pecans
1 teaspoon cocoa	(optional)
Dash of red pepper	

Mix eggs, molasses and butter until light. Stir in baking soda, baking powder and spices. Add pecans and stir. Add enough flour to make a dough stiff enough to roll. On a floured surface, roll 1/4-inch thick. Cut in desired shapes with cookie cutters or cut into diamond shapes. Bake on a greased cookie sheet at 325°F for 10 to 12 minutes. Cool slightly and remove from pan onto a cooling rack.

Note: If not baked too long or rolled too thin, these cookies will be chewy.

This recipe comes from a collection called *As We Remember... Bread Pudding and Wine Sauce: Recipes and Recollections of the Timmerman Sisters*.

CHRISTMAS COOKIES

1/2 cup butter

1 egg, beaten

4 tablespoons milk

1/2 teaspoon vanilla

1 cup sugar

1/2 teaspoon baking powder

2 cups flour

Cream butter and sugar. Add beaten egg and milk. Sift baking soda and flour together and add to mixture. Roll dough and cut with cookie cutters. Bake 12 minutes at 400°F. Allow to cool on a cooling rack. Decorate cookies with white icing and sprinkle with colored sugar.

This recipe comes from a commemorative collection put together by the staff at the Sauer-Beckmann Living History Farmstead in the Lyndon B. Johnson State Park and Historic Site, Stonewall, Texas, Texas Parks and Wildlife Department.



"[Nettie] made perfectly beautiful and wonderful cakes but you couldn't get her recipe. She didn't give it to anybody. 'No, I don't give that to anybody,' she would say."

— Winnie Dibrell, friend of Nettie Zorn

We have none of Nettie's recipes to share with you but we hope you enjoy the ones we have selected and make them your own.

MARBLE CAKE

This recipe is an old one that is made with two separate batters, a dark one and a light one. The dark isn't chocolate though – it's made with spices and brown sugar!

For the dark batter:

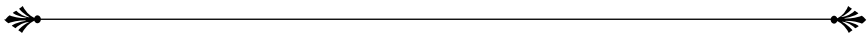
1/2 cup butter
1 1/2 cup brown sugar
2 1/2 cups flour
1 teaspoon baking powder
4 egg yolks
1/2 cup milk
1 tablespoon cinnamon
1 teaspoon cloves
1 teaspoon allspice

For the light batter:

1/2 cup butter
1 1/2 cup white sugar
2 1/2 cups flour
1 teaspoon baking powder
4 egg whites
1/2 cup milk
1 teaspoon vanilla extract

Preheat oven to 350°F.

In separate bowls, cream sugar and butter together for the two separate batters. Add the eggs, beat with each addition. Sift flour, baking powder and spices into the mixture. Add the milk and mix to make a smooth, rather firm batter. Grease a bundt or tube pan with shortening and dust with flour. With a spoon, drop the two batters into the pan alternately. Bake at 350°F for 30 to 35 minutes or until it tests done.



RICH BUTTER CAKE

- | | |
|-----------------------|------------------------------|
| 2 cups white sugar | 1/4 teaspoon baking soda |
| 1 cup unsalted butter | 2 teaspoons vanilla extract |
| 3 eggs | 2 3/4 cups all-purpose flour |
| 1/4 teaspoon salt | 1 cup buttermilk |

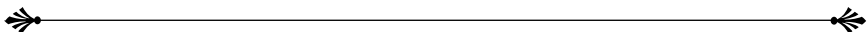
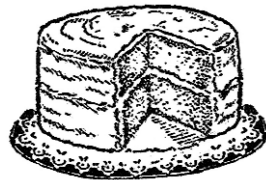
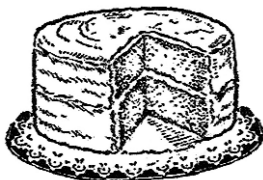
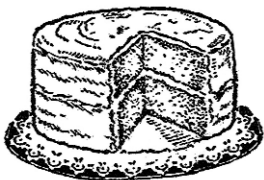
Preheat oven to 325°F.

Grease and flour one 10-inch bundt pan. Cream together the sugar and butter. Add the eggs one at time, beating mixture well after each. Mix the baking soda with the buttermilk. Add to butter mixture and beat. Sift flour three times before measuring. Add sifted flour and salt to the butter mixture. Stir in the vanilla. Pour batter into prepared pan. Bake at 325°F for one hour. Let cake cool and top with Caramel Icing.

CARAMEL ICING

- | | |
|----------------------------|----------------------------|
| 2 cups brown sugar, packed | 1/2 cup evaporated milk |
| 1/2 cup butter | 1 teaspoon vanilla extract |

In a saucepan over medium heat cook the brown sugar, butter and the evaporated milk. Stir frequently while mixture comes to a boil and let boil for three minutes. Remove from heat and stir in vanilla, beat until thick. Pour over top of cooled bundt cake.



"[Cilla] would make doughnuts in an iron pot. She'd fill that [pot] with grease and make the best doughnuts I ever put in my mouth!"

— Hazel Tegener



CINNAMON-SUGAR DOUGHNUTS

1 ounce cake yeast

3 cups warm milk

3 tablespoons shortening

$\frac{3}{4}$ cup sugar

2 eggs

1 teaspoon salt

8 cups flour

Sugar and Cinnamon mixture

Enough shortening to deep fry

Dissolve yeast in warm milk. In a separate bowl combine shortening, sugar and eggs. Beat well. Add salt and milk yeast mixture. Stir in flour. Knead on lightly floured board two to four minutes. Place in bowl and cover. Let rise in a warm place until doubled in size – about two hours. Push dough down again. On a floured board, roll dough out to about $\frac{1}{2}$ -inch thick. Cut out doughnuts. Let rise again until double in bulk. Fry a few at a time until golden brown. Fry doughnuts top-side down first; turn once to finish. Roll doughnuts in sugar-cinnamon mixture. Makes three to four dozen.

From a commemorative collection by the staff at the Sauer-Beckmann Living History Farmstead in the Lyndon B. Johnson State Park and Historic Site, Stonewall, Texas, Texas Parks and Wildlife Department.

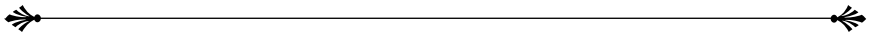
A note about these doughnuts: The staff at Sauer-Beckmann informed us that these doughnuts are quite good and that this recipe makes a large quantity of doughnuts that are best if eaten the day they are made.



PAMELA JO ZORN has fond memories of meals prepared by her grandmother, Nellie Zorn. In this photo taken at Christmas dinner, 1957, a twelve-year-old Pam is seated at the front left and is showing off place cards she made for the occasion. Seated at the far left of the table is Pam's father, Thomas Joseph Zorn. Next to Pam is seated her brother Thomas Holt Zorn, and second from the right is Nellie Zorn. Seated to the right of Nellie is Katherine "Kate" Zorn Watkins. Nellie and Kate were daughters of Joe and Nettie Zorn and were raised at Sebastopol.



Pam remembers that her grandmother, Nellie, was a wonderful cook who did "extra special things for her family" like put the dinner plates in the oven to warm them before setting the table. Nellie took cooking very seriously and loved to be complimented on it. If the family was too





busy eating the wonderful food she had just prepared to brag on it, according to Pam, Nellie would pipe up with:

“Um-mm! Isn’t this cake (or creamed peas or pie, etc…) good?!”

Pam says, “We could only agree.”

Nellie had several favorite recipes she made for her family. Among them were Corn Pudding, Swiss Steak and Chess Pie. We have included recipes for these dishes, but they’re not the ones Nellie used. Those have been lost to time and memory.

CORN PUDDING

1/4 cup butter (1/2 stick)

2 eggs, beaten

2 teaspoons salt

2 tablespoons white sugar

Ground black pepper to taste

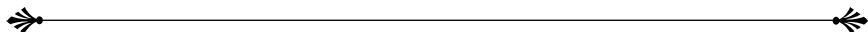
2 cups whole milk

3/4 cup all-purpose flour

2 cups fresh or frozen corn

Preheat oven to 350°F.

Put butter in a 9x13-inch baking pan and set in oven to melt. In a medium bowl, whisk together eggs, salt, sugar, pepper, milk and flour; when the mixture is smooth, stir in the corn. Remove pan from oven when butter is melted. Pour butter into corn mixture and stir well. Pour corn mixture into baking pan. Bake in preheated oven for one hour or until set in center and golden brown on top.





SWISS STEAK IN A SLOW COOKER

1/4 cup all-purpose flour	3 carrots, shredded
Salt and pepper to taste	2 (14.5 oz) cans diced tomatoes
1 1/2 pounds round steak, cut into pieces	1 tablespoon Worcestershire sauce
3 tablespoons vegetable oil	2 tablespoons brown sugar, or to taste
3 stalks celery, chopped	2 cubes beef bouillon
1 onion, chopped	

In a shallow bowl, mix the flour, salt and pepper. Lightly coat the round steak pieces in the flour mixture. Heat the oil in a skillet over medium heat and sauté the celery, onion and carrots about two minutes then add the round steak and lightly brown. Put the vegetables and steak in a slow cooker. Pour in the tomatoes with juice, Worcestershire sauce, brown sugar and bouillon cubes. Cover and cook in a slow cooker 8 to 10 hours or until the steak is very tender.

Wonderful served with mashed potatoes, over rice or egg noodles.

Variation: Instead of the can of diced tomatoes, try adding a can of Italian Style Stewed Tomatoes.



CHESS PIE

1 (9-inch) unbaked pie crust	1 tablespoon yellow cornmeal
1/2 cup butter, softened	1 tablespoon white vinegar
1 1/2 cups white sugar	1 teaspoon vanilla extract
3 eggs	

Preheat oven to 425°F.

Press the pie crust into the bottom and up sides of a 9-inch deep dish pie plate.

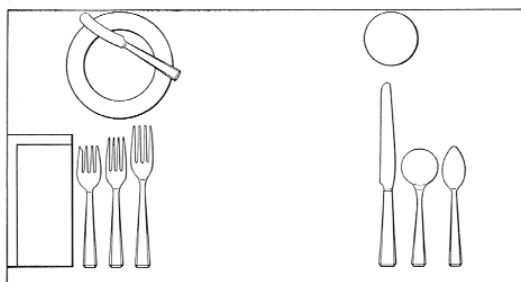
In a medium bowl, beat the butter, sugar and eggs until light and fluffy. Stir in the cornmeal, vinegar and vanilla until well blended. Pour into the unbaked pie crust. Bake for 10 minutes in the preheated oven then reduce the heat to 350°F. Bake for another 30 minutes or until the top of the pie is a lovely golden brown and the filling is set. When removing the pie from the oven, shake it gently. If it does not move, the pie is set. The pie will thicken and shrink slightly upon cooling.

Try varying this recipe by adding $\frac{3}{4}$ cup chopped pecans and 1 teaspoon maple extract instead of vanilla, making it Maple Chess Pie. Or instead of using maple extract, you can use $\frac{1}{2}$ cup real maple syrup but remember to cut the amount of sugar by $\frac{1}{2}$ cup.



"[We] always [ate] in the dining room. ...it was more or less formal. ...everybody had a napkin...and silver laid out on the table."

— Bill Zorn



"The dining room was downstairs there and my grandfather he never did like to have practically everything eaten up. He said it looked like somebody went away from the table hungry."

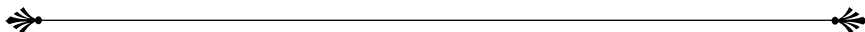
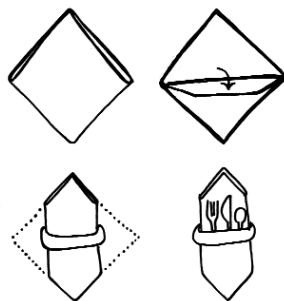
— Bill Zorn

NAPKIN FOLDING 101

A formal table is not complete without a properly folded napkin. Try your hand at these.

The Buffet Fold

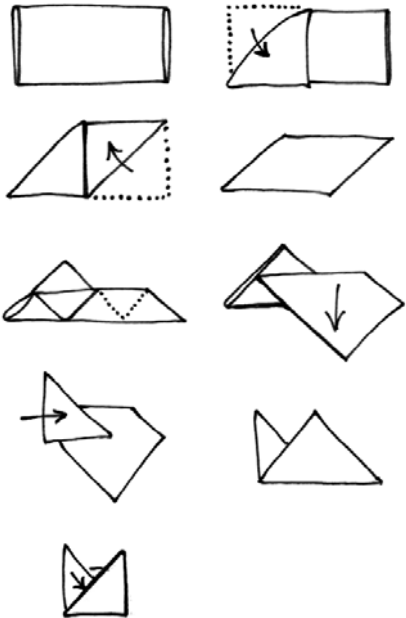
- Fold napkin twice to form a square.
- Take two top flaps and roll halfway down napkin.
- Fold the right and left points at sides under.
- Place utensils in pocket.





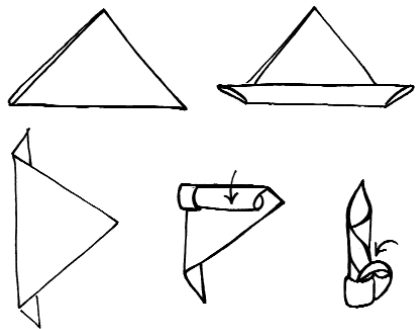
The Bishop's Hat

- Fold napkin in half with open edge at the top.
- Fold upper left corner down, lower right corner up.
- Turn over to match shape in drawing.
- Fold downward in half leaving a small triangle at left.
- Pull hidden point at right down.
- Fold left corner towards center, dividing left triangle in half.
- Fold lower triangle up.
- Turn over.
- Tuck left corner into right pocket.
- Stand up.



The Candlestick (Great for crowded tables.)

- Start with a triangle.
- Make a 1½-inch hem at the bottom of the triangle.
- Turn the napkin over to match the position of the drawing.
- Begin rolling from the bottom point.
- Leave one inch at the end of and tuck into the hem to secure the fold.
- Stand up the candle.





ETIQUETTE 101

From the Seguin Enterprise, February 15, 1895

In The Dining Room

Don't keep other people waiting; be there on time.

Don't lie back in your chair nor place your elbows on the table.

Don't seat yourself until all the ladies are seated.

Don't sit sideways, but straight to the table.

Don't use your napkin as a bib; let it fall across your lap.

Don't bend your head for each mouthful; sit erect.

Don't bring your mouth to the food; bring the food to your mouth.

Don't use your fork as if it were a pitchfork.

Don't introduce your spoon point first, but sideways into your mouth.

Don't make any noise with your mouth when eating.

Don't speak with your mouth full or even half full.

Don't begin a sentence before you have finished swallowing.

Don't drink a glassful at one gulp.





We hope that you are inspired to sit down with your family to share stories, meals and memories. Jot them down and keep them in a safe place where they won't be lost to time. Consider it a gift to your descendants.

Sebastopol House State Historic Site
Texas Parks and Wildlife Department
704 Zorn Street
P.O. Box 900
Seguin, Texas 78156

Open for drop-in tours
Friday, Saturday and Sunday
9 a.m. to 4 p.m.



4200 Smith School Road
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