

CLINTON BOURQUIN

MEMOIR

Alsatian Customs and Traditions

B21



CLINTON BOURQUIN - 1920

PREFACE

This manuscript is the product of a tape-recorded interview conducted by the Castroville Public Library Oral History Program Project B in November of 1980. Deanna Hoffman transcribed the tape and Faustina Sharp was the interviewer and editor of this transcript. The interview took place at Clinton's home in Castroville.

Clinton, and his wife, Vera, are both known for their culinary skills. Clinton who is of Alsatian descent, grew up in the Rio Medina area on a farm. After he married Vera, they operated a restaurant in Castroville for several years. Clinton talks about the cooking and eating habits of his family when he was growing up. Today Clinton and Vera are living in Castroville, active in the local Chamber of Commerce, Castro Colonies Heritage Assn., and other organizations. They are semi-retired from farming, but keep busy with a large yard, garden, and tree-spraying service. They cater food for many large gatherings held in this area.

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Tape # B21
40 minutes
Not transcribed

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ORAL HISTORY OFFICE AGREEMENT

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I, Burguin Clinton, voluntarily
interviewee's full name - last First
give Castroville Public Library the full use of the information re-
corded on tape on the 21 day of Nov., 1980, in return
for which I will receive a tape of the interview.

Clinton Burguin
Interviewee's signature

I, Jaustina Sharp, the interviewer
of Clinton Burguin hereby release all rights,
title, literary or copyright interest in the interview conducted on
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Jaustina Sharp
Interviewer's signature