



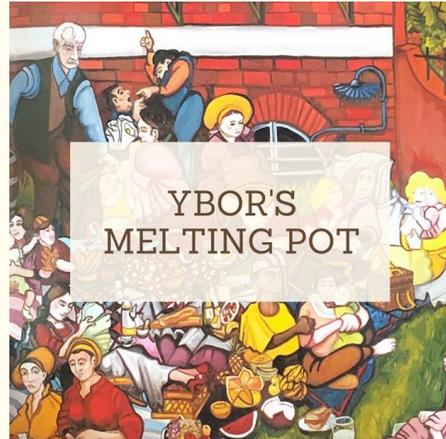
Mission

Preserving, promoting, and celebrating the unique cultural heritage of Ybor City and supporting the Ybor City Museum State Park

News Brief

Before fusion food became a buzzword in today's culinary scene, Ybor City was truly a "melting pot" of different cultures and cuisines. This week marks the launch of a new series celebrating the history of Ybor City's traditional dishes. Stories and recipes will be included in our newsletters and posted on [our website](#) and social media pages. Special thanks to Ashley Rocks, our intern from the USF History Department, who has researched recipes and stories so that we can present them to you. Enjoy!

~ ~ Chantal Ruilova Hevia, President and CEO



Painting is *The Picnic* (1995) by Ferdie Pacheco

An Ambassador's Soup



Our featured recipe comes from the Columbia Restaurant and is one of Ybor City's most famous, most enjoyed, and well-known dishes. Created by the restaurant's founder, Casimiro Hernandez Sr., the dish named Spanish Bean Soup is a simpler version of "Cocido Madrileño", a Spanish soup that evolved in the 15th century from the Jewish stew "adafina".

Cesar and Adela Gonzmart, Casimiro's granddaughter and Ybor City's famed ambassador, ladled out gallons of the soup during the Ybor City Chamber of Commerce's annual Fiesta Day. Visitors were treated to free soup, Cuban bread, and café con leche upon showing their out-of-state driver's licenses. Often, Cesar and Adela were joined by former City Councilwoman Mary Alvarez and members of the Ybor City Rotary Club, including Rafael Martinez-Ybor, Mario Garcia, and Al Fernandez.

To further this ambassadorship, gallons of Spanish Bean Soup were flown to Tallahassee, along with Cuban Sandwiches, for "Ybor City Day at the Capitol", where they were served to our state legislators. It was a gentele way of getting the attention of the politicians of that era and letting them know what Ybor City and Tampa had to offer as part of our great state.

With the respect to its earlier popularity, Spanish bean soup had already become one of the most consumed dishes by the 1940's, when the Columbia would sell 4,000-6,000 bowls on a busy day. One can only imagine how many bowls are served today. Buen

provecho!

Photo above of Fiesta Day compliments of USF Special Collections,
Tony Pizzo Collection, Jerome Sierra Jr., photographer, 1960

Spanish Bean Soup



Photo and recipe from
The Columbia Restaurant
by Andrew T. Huse

Ingredients

½ pound garbanzo beans (chickpeas), dried
2 quarts water
1 tablespoon salt
1 ham bone
1 beef bone
¼ pound salt pork, cut in thin strips
1 onion, finely chopped
2 potatoes, peeled and cut in quarters
½ teaspoon paprika
Pinch of saffron
1 chorizo (Spanish sausage), sliced in thin rounds

Preparation

Wash garbanzos. Soak overnight with 1 tablespoon salt in enough water to cover beans. Drain the salted water from the beans. Place beans in 4-quart soup kettle; add 2 quarts of water and the ham and beef bones. Cook for 45 minutes over low heat, skimming foam from the top. Fry salt pork slowly in a skillet. Add chopped onion and sauté lightly. Add to beans along with potatoes, paprika and saffron. Add salt to taste. When potatoes are tender, remove from heat and add chorizo. Serve hot in deep soup bowls. For a thicker soup, stew it longer.

The Ybor City Museum State Park is Open

The Ybor City Museum State Park officially reopens on Wednesday, January 27th. To ensure your safety, masks are required to be worn during your visit. Admissions can be paid by cash or credit card, however you are requested to bring exact change if you are paying by cash. The "casita" portion of the museum tour is closed due to Covid-19 restrictions but you can enjoy the Museum Garden during your visit. **You can also enquire about renting the Garden, a beautiful 10,000 sq. ft. outdoor space, by [clicking here](#).** It is a unique venue that creates its own ambience for your special event.



Hours of Operation: 9 am - 5 pm Wednesday - Sunday
Admission: \$4 per person, free for children 5 years and younger
1818 E. 9th Avenue, Tampa, FL 33605, 813.247.6323

In the Neighborhood



Last Saturday, I stopped by the [Ybor City Saturday Market](#) and picked up some delicious banana-blueberry bread, hand-made eucalyptus soap, a few veggies, and this cool mug, which is great for soup and coffee. Shopping at the Saturday Market is one of my favorite weekend activities, especially since they are open 9 am - 3 pm during the winter months.

COOKING CORNER



Cafe Con Leche

This recipe by Rodney Kite-Powell is posted on a podcast at WUSF Public Media. More traditional recipes are served unsweetened and allow the consumer to sweeten to taste.

Ingredients

2 tablespoons sweetened condensed milk
4 oz. prepared Café Cubano or freshly brewed espresso
¼ cup evaporated milk
¼ cup whole milk

Preparations

Fill the bottom of an 8-oz glass with condensed milk. Slowly pour the espresso over the condensed milk to create a second layer. Bring the evaporated milk to a simmer in a small saucepan, then pour onto the espresso layer. Simmer the whole milk then whisk until frothy. Top off the glass with the beaten whole milk. Serves 1

With Gratitude

History teaches many lessons and gives us a lens to the future. While 2020 was a year to pause and reflect, we have benefitted in many ways as our friends and followers came together to celebrate the legacy and landmark events that make Ybor City such a unique community. Thank you who supported our programs and educational activities last year. For those who enjoy this newsletter and learning more about Ybor City's cultural heritage, please consider a donation to support our 2021 programming.

Please Join Us

Member benefits make it easy for you to strengthen your connection to Tampa's roots and experience the unique cultural heritage of Historic Ybor City. Now that the Ybor City Museum State Park is reopening, you can use the free admissions included in your membership. Thank you to our current members, whether you have been part of our family for years or have just joined us. For your convenience, new or current members can [join or renew your membership online](#).

DONATE

The Ybor City Museum Society is a 501(c)(3) nonprofit organization, Federal Tax ID No. 59-2274494. While we do not give tax advice, donations are tax deductible to the extent the law allows.

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