Alfonso and Antoinette Carbone, who emigrated from Italy, opened a confectionary in a building that sold, among other things, cigars and candy. That building was built in 1926, and it is now home to Carbone’s Pizzeria, 680 E. 7th Street in St. Paul, Minnesota, which is on the southeast corner of 7th Street and Maria. The building became a 3.2 bar after prohibition, which was a nationwide constitutional law that strictly prohibited the production, importation, transportation, and sale of alcoholic beverages from 1920 to 1933.

The Carbone’s spent a couple years in New York but didn’t open a restaurant there. When they traveled to the East Side of St. Paul, Minnesota, they called relatives, who had the family recipes but weren’t using them commercially, for pizza sauce and started making and selling pizza in 1954. “It’s common knowledge to assume that Italy was the first country to invent and develop pizza as we know it today,” said Tommy Carbone, the present owner and the great grandson of Alfonso and Antoinette and started working at Carbone’s when he was 15 years old. “There are similar foods with toppings and a flatbread base with a sauce on top of everything, but there are derivatives across all cultures.”

“We like to keep the menu mostly Italian,” said Andrea, the general manager of the Carbone’s Pizzeria, “but we have tried a couple different things over the years. There are a few menu items that are not Italian, but we are trying to keep the core Italian menu items here at our store. Not every Carbone’s restaurant serves the same food, but there are three core menu items at every Carbone’s restaurant: pizza, cheese bread, and hoagies.”

Andrea also said that everybody thinks their mom makes the best pizza, spaghetti, casseroles, or any other dish, and it is the same with all the pizza restaurants — it’s all just a matter of opinion. It’s difficult for her to eat at different pizza restaurants after working at Carbone’s for so long because there doesn’t exist any of the other pizzas compare to the Carbone’s Pizzeria brand.

“The key to making great pizza sauce, spaghetti sauce, or any other sauce for that matter,” said Tommy Carbone, “is to just try to keep the same consistency over the years. We try to maintain the pizza sauce without changing it, and then we have processes in place that help make that recipe be recreated over and over and over again as it was supposed to be.”

“All the franchises understand that, and that’s the trick. When you have over 30 stores trying to make the same thing it’s tricky. The pizza from different Carbone stores may taste a little different, but the way the pizza tastes is contingent upon how it is put together and the care the cook takes when making the pizza. Even though both sauces are red, our spaghetti sauce has changed a little over the years, but the one thing that has never changed is the pizza sauce.”

Tommy Carbone, who inherited the Carbone’s restaurant on the East Side of St. Paul in 2017, and who also bought the Carbone’s restaurant in Eagan in 2021, said the training for a pizza maker lasts months, if not years. The training is based on repetition and repetition is a key to get good pizza sauce, and there is a training regimen that every trainee follows.

“A pizza cook tries to solve each problem as it occurs, and they put a precise amount of sauce on each size of pizza. So, the secret to making great pizzas is the sauce that comes from the constant tweaking of a recipe that was developed by Alfonso and Antoinette Carbone to make the best bread possible. They were sure they could solve the puzzle of making the pizza they could.

Trying to keep the consistency of the sauce over the years is what the Carbone’s pizza makers do. They try to maintain the recipe without changing it, and then there are processes in place to ensure the same recipe is recreated over and over again.

“The Carbone’s Pizzeria uses three brick ovens to cook the pizza to perfection,” said Mike, one of the pizza makers at Carbone’s. “Brick ovens are employed because they retain heat better than a normal oven, and that enables the pizza crust and ingredients to finish cooking at the same time. It usually takes five to ten minutes to prepare the pizza and the amount of time to cook varies depending on the size of the pizza.”

Victoria Marie is a Wáčhiŋȟá Maza Winyan (Iron Plume Woman) Sisseton-Wahpeton Oyate enrolled tribal member, with Santee affiliation, mother, artist, yoga instructor, and master fort builder firmly rooted in East Saint Paul. As we spoke, she effortlessly shared her story while building an epic fort with yoga props for her rising star, Cedar, her three-year-old bursting with charisma. Victoria’s yoga studio Indigenous Lotus is in the Indigenous Roots building 788 E 7th St, St Paul, MN 55106. Indigenous Lotus was born from the need to incorporate movement into the youth work she was involved in at The Little Earth Community in South Minneapolis.

When she was seventeen years old, she discovered meditation in a book that led her to yoga. She understood that whole heartedness is the key to making great pizza sauce, spaghetti sauce, or any other sauce for that matter. Tommy Carbone, who inherited the Carbone’s restaurant on the East Side of St. Paul in 2017, and who also bought the Carbone’s restaurant in Eagan in 2021, said the training for a pizza maker lasts months, if not years. The training is based on repetition and repetition is a key to get good pizza sauce, and there is a training regimen that every trainee follows.

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Victoria Marie is a woman, mother, artist, and yoga instructor who owns a yoga studio in the basement of the Indigenous Roots building at 788 E 7th St, St. Paul.

Thank You

The Dayton’s Bluff District Forum staff want to thank our readers for their generosity last year.

We raised over $1,500 in donations from people like you! We would like to raise $2,000 for the 2023 year and you can help us achieve that. With your donations, we are able to keep printing our newspaper.

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The Capital City Wind Ensemble Wants You

Greg Cosimini

There is a new touch of class in the Dayton’s Bluff Neighborhood. The Capital City Wind Ensemble (CCWE) is now holding their weekly rehearsals at Mounds Park United Methodist Church. The CCWE was founded in 2002 at the request of then Mayor Randy Kelly. It began as a city employee band that was formed and directed by Max Metzger, who had a long history of leading local vocal and instrumental ensembles. The CCWE played at many city events, both downtown and in city parks. At its peak, the CCWE had 24 members.

Like so many other organizations, the CCWE has been a victim of aging membership and the COVID-19 pandemic. Most of its members are retired and no longer work for the city. Others are gone and unable, healthy food directly into neighborhood groceries on wheels that brings affordable, healthy food directly into neighborhood markets.

The Mobile Market stops at Parkway Gardens Apartments, located at 1145 Hudson Road, on Wednesdays, from 2 to 7 p.m.

There are no scheduled events at the historic Moundstheatre at 1029 Hudson Road, St. Paul, MN 55106; 651-772-2253; historicmoundstheatre@gmail.com and some members. Looking forward to seeing you and serving your neighborhood needs. All are welcome.

The mission of the Swede Hollow neighborhood is to protect the natural beauty of Swede Hollow Park and remember its past. Friends of Swede Hollow will hold their monthly meetings on the third Tuesday each month. For more information contact 651-484-8241 or email naps@2harvest.org and someone will assist you with your application.

They are seeking writers and help with online content, idea generation, andad sales — join us at our next meeting on Friday, February 3 at 11 a.m. If you’d like to attend, call 651-776-0550 or email daytonsbluffdistrictforum@gmail.com for more information. We are currently meeting at the Dayton’s Bluff Library.

Twin Cities Mobile Market

The Twin Cities Mobile Market is a grocery store on wheels that brings affordable, healthy food directly into neighbor-
Pa Der Vang Seeking Seat in Ward 7
Pa Der Vang

Pa Der Vang, Ph.D., MSW, LICSW is seeking the seat to be vacated by current councilwoman Jane Prince who announced she is not seeking reelection after serving two terms. The Ward 7 councilmember represents the southern portion of the city’s East Side — to include Dayton’s Bluff, Mounds Park, Swede Hollow, Battle Creek, Highwood, Conway and Eastview.

“I care about the community and hope to use my role as council member to address things such as the rising cost of housing, accessible health and mental health services, improve the conditions of our roads, neighborhoods, and parks, increase transportation options for our families and children, and support family and small businesses. I own a home on the East Side. I care about our communities. I have been a long time member of the East Side, have helped prepare Dr. Vang to represent the voices of the residents of the East Side families in crisis as a social worker, before assisting adults with severe and persistent mental illness for the Wilder Foundation. She also worked with Ramsey County Human Services as an adult crisis worker and as a mental health specialist.

After completing her doctorate in 2007, Dr. Vang started her career serving East Side families in crisis as a social worker, before assisting adults with severe and persistent mental illness for the Wilder Foundation. She also worked with Ramsey County Human Services as an adult crisis worker and as a mental health specialist. After completing her doctorate in 2007, Dr. Vang started a career in academia and is an associate professor at St. Catherine University.

“I still practice social work as a therapist, supervisor of new licensees, and social work professor,” Dr. Vang said. “If I am elected, I will continue in my role as social work professor so that I can continue to learn and connect with students who will become our future leaders.”

This extensive experience in direct service, policy and leadership, along with a history and grounding in St. Paul’s East Side, have helped prepare Dr. Vang to represent the voices of the residents of Ward 7. She is running on a platform that recognizes that all residents should have access to all the resources available to them within their city regardless of place in life or identity and will work towards equal outcomes for all.

“All residents should have equal outcomes,” said Dr. Vang. “And those from disenfranchised communities should receive the resources needed so that they can live their daily lives without having to worry about their next paycheck.”

“I will advocate for affordable housing, quality neighborhoods and streets, community safety efforts that include neighbors, social workers, community organizations, and peace officers. I will work with the St. Paul Public schools so teachers receive adequate support and schools receive needed services so our children get the best education.

“Working parents should not have to struggle to provide food and shelter for their families.”

As a refugee herself, Dr. Vang grew up with parents who worked hard yet found it difficult to make ends meet. She recognizes that many families are still in the same situation today. She will work hard to advocate for the needs of families on the East Side.

The General Election will be held on Nov. 7, 2023. Until then, Vang said she will be spending time meeting with residents to learn about the things that are important to them.

“I welcome everyone to call me or email me,” Vang said. “I would love to sit down and have a conversation with you. Please don’t hesitate to contact me. I am your neighbor.”

Pa Der Vang Candidate for Ward 7 St. Paul City Council

As your Councilmember

I will work on the following priorities:

FAMILIES & CHILDREN:
Immigrants have settled and built communities in Ward 7 for generations. These communities provide support for families to grow and flourish. To ensure future success of our diverse communities, I will advocate for the resources that families need to thrive, which include jobs, accessible healthcare, quality education, affordable housing, safe neighborhoods, environmental health, and equitable transportation infrastructure.

PUBLIC SAFETY:
Families and their children need safe communities to walk, bike, and play. I am committed to an inclusive public safety plan that includes social workers, peace officers, youth workers, community organizations, and neighbors who take ownership of their communities, work together in collaboration, and harness their collective voices to ensure safety in their communities.

ENVIRONMENT & CLIMATE:
I am passionate about environmental health for all communities and just practices to ensure Eastside residents do not bear the brunt of industry practices that are harmful. I will secure resources to improve and make more accessible the environmental spaces that exist in Ward 7. I will work to leverage city resources to promote healthy air and water quality, green environments, and rebuilding of open land spaces.

Read the paper online at daytonsbluffdistrictforum.org
Carbone’s
Continued from page 1

The three brick ovens, each of which can cook six large pizzas, are usually started by the night cleaner at about 4 or 5 a.m. just before the cleaner leaves Carbone’s in the early morning. Sometimes the ovens are started by an employee at 7 or 8 a.m. to be ready for the 11 a.m. restaurant opening.

Along with the sauce, another essential element of the pizza is the dough, which when baked, forms the crust. Carbone’s used to make the dough themselves, but now they buy it from a vendor. Sometimes we see TV commercials where a pizza maker will throw pizza dough into the air. One of the ingredients of the dough is gluten, which is — to quote P. 534 Merriam Webster’s Collegiate Dictionary Eleventh Edition — “a tenacious elastic protein substance especially of wheat flour that gives cohesiveness to dough.”

“Gluten is what holds the dough together,” Tommy Carbone said. It doesn’t matter if it is spinning when the pizza maker throws the dough into the air or if it is fed through a roller system like the one the Carbone Pizzeria uses. Carbone’s Pizzeria has a machine that flattens the dough as it is fed through a system of rollers. The dough is flattened into about 1/16 of an inch thick then brought out to a table where it is cut into 7-inch, 10-inch, or 14-inch circles of dough by a pizza maker using a cookie-cutter-like metal template. Then various toppings are spread onto the dough, and the whole creation is placed in one of the three ovens to cook at about 500 degrees. The average time to cook a pizza is usually seven to eight minutes for a 7-inch pizza, 10 to 15 minutes to cook a 10-inch pizza, and 20 to 25 minutes to cook a 14-inch pizza.

“Most of Carbone’s restaurants serve liquor, but some don’t,” said Tommy Carbone. “That particular decision is left up to the franchisee to decide if the restaurant will serve liquor. Most Carbone restaurants sell beer and wine. Serving liquor sometimes causes problems — that’s the nature of the beast. The city would not grant a liquor license to Carbone’s Pizzeria on 7th and Maria because a church was too close to our restaurant, so the restaurant just has a beer and wine license.”

“We don’t have as much of the drama because we don’t serve the hard liquor,” Andrea said. “When people drink beer and wine, they usually don’t get too out of hand. We have had some things happen over the years, but nothing too major.”

Carbone’s Pizzeria was closed for three days in 2020, which was brought on by the pandemic, but it opened to reduced hours after that. The students and faculty of the Metro State University St. Paul campus are frequent visitors to Carbone’s Pizzeria probably because of the restaurant’s close proximity to the university and because of the delicious food they serve there. At its peak, Carbone’s had 38 restaurants, and right now there are 37 restaurants.

Mark Gallagher
Mark Gallagher is the associate editor of the Dayton’s Bluff Forum and a graduate of Metropolitan State University. Mark can be reached at refineEditorial@gmail.com

As your Councilwoman, Cheniqua will work for a City that services us all.

Endorsed by: Former Ward 7 Council Member Kathy Lantry, Council Member Mitra Jalali, MN State Representative Liz Lee, Community Leaders Pa Chua Yang, Chai Lee, Fatima Moore, Eric Foster & more!

Safe and Stable Homes for All

Housing is my #1 issue! Access to quality, affordable housing is a fundamental human right. In a Ward of renters, homeowners, landlords, seniors, youth, and families, deeply affordable housing is vital to move our community forward. I will champion strong anti-displacement policies that preserve affordable housing stock and addresses cost, rent, and your property taxes.

Safe Streets - Safe Communities

As a person who served on the Saint Paul Police Chief Examining Committee, I care about our community and our safety. We need a new Chief! We need a comprehensive community safety system in our city that meets the many needs of our community in crisis, invests in east side family stability, and ensures we work with our local officers, community organizers and Ward 7 residents to make sure we are protected.

Climate Action and Sustainability

I care about climate & our green space. Our part of Saint Paul is poised to be among the most impacted by our global climate. We must accelerate implementation of the City’s Climate Action Plan, focusing on ways to reduce carbon emissions that will also help families reduce utility bills and transportation costs. We need to make it easier to walk, use transit, and bike within the East Side and the city.

Economic Justice & Investment In East Side Businesses

I care about businesses coming and staying on the East Side! Our small businesses are a critical part of what makes our neighborhoods great places to live. Supporting our entrepreneurs is key to building wealth and creating jobs in our community. I will advocate to make it easier to open or expand east side businesses. I will work to keep the east side dollar on the east side.

I would be honored to earn your vote.

Website: www.cheniquajohnson.com
Email: campaign@cheniquajohnson.com
Prepared and paid for by Neighbors for Cheniqua, PO Box 600754, St. Paul, MN 55106

SAVE THE DATE
I will be seeking the DFL endorsement. DFL Caucus date is most likely March 7, 6pm for updates - scan the barcode or go to cheniquajohnson.com

You got somethin’ to say? Say it here!

The Dayton’s Bluff District Forum welcomes all opinions and neighborhood anecdotes — send yours to: daytonsbluffdistrictforum@gmail.com

Opinions expressed in contributed articles may not represent the views of the Forum.

Deadline for the March issue of the Forum is February 10, 2023.

Steve Trimble
A family of snowmen seen on Mounds Blvd.

Read the paper online at daytonsbluffdistrictforum.org
Indigenous
Continued from page 1

Victoria talks with people about normalizing all human emotions like anger, sadness, happiness, and joy and to explore all these feelings without judgment. This practice is incorporated in her 12-Step class geared towards people experiencing addiction. She finds the traditional self-differentiation grieving to oneself as an antidote problematic when addressing the hurts that fighting a disease that is just as fleeting as happiness and there is a need to fight for the dignified greeting to oneself as an act of identity numbed, and still collect their local government wages and stipends. Aware of this code — flowers too close to stop signs, plants reaching seven feet tall. No, this is sent a different context than those in larger— to be passed from intersection to intersection. No matter that within a couple calls of complaint about the drooping limb and sent him on his way. Mean-while, the “problem”; renters having no valid two or three flowers around the corner stop sign. Therotting rat. PRIORITY tasks were ahead. I smelled a thing marking by graffiti alone. It made no difference to her.

Particular limb’s removal “is making its way up the priority list.” The department person wouldn’t tell me what other HIGH PRIORITIES tasks were ahead. I smelled a rolling rat. While I was waiting for Mr. Wonka from DSI to assess the intersection’s “traffic calming art installation,” I stopped the motorist who nearly collided with Third Street traffic. I had noted that he had passed the tree-sabotaged STOP sign. The blaring car horns on Third brought me to a halt. The young driver was shaking when I stopped him to ask about his inci-dent. “I didn’t see the STOP” he told me. I asked him to make a couple calls of complaint about the droop- ing limb and sent him on his way. Mean-while, the “problem”; renters having no valid two or three flowers around the corner stop sign. Therotting rat. PRIORITY tasks were ahead. I smelled a thing marking by graffiti alone. It made no difference to her.

I was going to end with a different para-graph, perhaps the next one actu-ally sums up the city perspective...perhaps the city personifies renters as the most re-pres-usive rats. Does the city, in making deci-sions, consider as valid the ideas and thoughts or complaints of renters? That’s a totally different attitude. But when I made a call to the city forestry department to have my tree limbs on the public boulevard, my complaint seemed to have been taken. Then I was asked if I was the owner of the property adjacent to the boulevard. I said no, I am the person who lives there, I am a renter. I was told by the forestry staff that such a complaint from me, as a renter, was not valid; a request to trim or cut limbs no matter the condition of the boulevard [public] tree would have to be from the adjacent [sale] property owner, not resident/renter.

What enticements are offered to the rats laboratory? Um, uh. I really don’t know. The experiment seems to be driv-ing rats to eat each other by having them watch how much better other specimens are treated; health equity, personal and traffic safety equity, education, recreation centers, housing equities, economic oppor-tunities. I tend to be speaking of the East Side...but I’m not the only one who sees the property adjacent to the boulevard. I said no, I am the person who lives there, I am a renter. I was told by the forestry staff that such a complaint from me, as a renter, was not valid; a request to trim or cut limbs no matter the condition of the boulevard [public] tree would have to be from the adjacent [sale] property owner, not resident/renter.

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Blue Hummingbird Woman Heart Medicine Shop
Mandy Okonek

All the necessary adjectives needed to describe our eastside neighbor Tara Perron (English) Tunjajldji To Wij (Dakota) exist in the attributes of a hummingbird. Her creative output is an optical illusion tempered with grace and a joyful spirit. In addition to opening her new gift shop featuring hand-crafted natural medicines, Tara is looking forward to the release of several more books. For someone who never stops creating, she doesn’t seem rushed or even stressed out. Filled with gratitude for doing what she loves, Tara is the perfect example of what could happen if each of us were brave enough to follow our passion. Blue Hummingbird Woman Heart Medicine gift shop is located at 30 7th St. Suite #285, Wells Fargo Place, Saint Paul MN 55101. The shop is currently open Monday-Thursday from 10:30 am to 2:30 pm.

Why did you decide on the Saint Paul Skyway to open your business? A lot of family members have been trying to get me to open something on the East Side so that might be my next venture. I’m not sure, I was approached to open a business in the Skyway as a part of the initiative to bring Saint Paul back in partnership with Saint Paul Alliance.

Do you make all your traditional medicines yourself? What plants do you like to use?
I do. I create with cottonwood burs, bear-root, which a root medicine that’s very good for inflammation—it’s anti-viral, so I love creating with that. Rosehips, rose petals, I love roses. Everything about the rose, I’m fascinated by that plant. Also, stinging nettle, and burdock root, which is so good for your skin. I love the birch tree, everything about the birch tree I love.

What are some of the medicinal elixirs we can find in your shop?
Elderberry syrup, Fox Cider, which is like a Minnesota staple we use that all the time. I also have a Hanwi oxymel. Hanwi means moon [in Dakota]. It’s anti-inflammatory, antiviral, really good for the lungs, and it can help with allergies. It can help stabilize your blood pressure, lower cholesterol, and balance your blood sugar.

Tara Perron (English) Tunjajldji To Wij (Dakota), an East Sider, has opened up her own medicine shop, Blue Hummingbird Woman Heart Medicine Shop. The shop is located at 30 7th Street #285 in downtown St. Paul.

Can you talk about your harvesting process?
I follow traditional protocol which is praying over all my medicines and offering my tobacco. I don’t overharvest. This is one thing I need to teach people, that there’s only so much medicine. We only have the spring to collect it and it has to dry so there is a process. Once the medicines are gone for the season then that’s the end. Medicine has a spirit so can’t just deplete it. One of my grandmothers tells the story about a woman that got greedy and dug for a whole bunch of medicine and that she dug so deep that a snake came up and bit her.

Do you have any favorite medicines to make?
My mato salve. It’s a warming salve for sore muscles. That’s a family favorite. When we brought this to the public, it became a public favorite. Everyone comes back for that. I also have a huha salve, huha means limbs in Dakota and it is an anti-inflammatory for nerves and joints. Maka salve, maka means earth. [In Dakota]

How long have you been on the East Side?
I’ve been on the East Side my whole life. I went to Minneapolis school on West 7th for grade school and then I went to Arlinton High School when it just opened up. I’ve lived off of Maryland on Buhr Street. I’ve lived on Lawson street and now I live on Maria Avenue.

Why do you stay on the East Side? What inspires you?
I grew up praying on Wakan Tpi with my dad. I go to the mounds with my boys to drum. I participate in water ceremony down by the Mississippi river. All of it [life]; is over here. That’s why we bought our house over here. My son works at Indigenous Roots and I’m on the steering committee for Wakan Tpi. My boys love it over here. They love the diversity of the neighborhood. And I know it can get chaotic and scary, but there is a lot to learn in these neighborhoods. There’s so many good neighbors, and we watch out for each other, and I love that about the East Side.

Are you still finding time to write?
Yes, there is a native indigenous writers cohort that I am a part of, and every day we write. And when I journal, which I have done since I was young. Sometimes I write to my dad who is on the other side now. Sometimes I write to my sons so one day they’ll read it. Sometimes I’ll write to myself or to the moon. I just focus on not so much the writing, but the medicine for me or prayer for me. And I do that in writing form. I have so many books that are about to be released that I haven’t written a full book in three or four months now. I’m sure I’ll start writing full books again soon.

Tara wanted to share with the community that at her shop she uplifts other indigenous artists by stocking their products. From elixirs and tinctures to wild rice waffle mix and more, you can support these women creators at The Blue Hummingbird Woman Heart Medicine shop. Tara is planning to offer weekend hours, the dates will be shared on Blue Hummingbird Woman’s Facebook/ Instagram page. So please follow, facebook.com/bluehummingbirdwoman and @bluehummingbirdwoman & instagram.com/bluehummingbird-woman/e!

Dayton’s Bluff District Forum
1368 Minnehaha Ave. E., St. Paul, MN 55106
phone: 651-776-0550  E-mail: daytonbluffdistrictforum@gmail.com
We are currently printing and distributing our newspaper quarterly. The paper is available online at daytonbluffdistrictforum.org. This publication of Hopewell Communications, Inc., a nonprofit organization, is intended to provide a forum for the ideas and opinions of its readers and to be an instrument for developing community awareness and pride. Signed articles do not necessarily represent the views of the Forum. Material from this paper may be published if it is attributed to the Dayton’s Bluff District Forum and to the author, if any. Articles and letters to the editor are welcome and may be emailed to daytonbluffdistrictforum@gmail.com, or mailed to the address above.

The Dayton’s Bluff District Forum is delivered to businesses in the Dayton’s Bluff neighborhood when the budget permits. To find out where you can pick up a printed issue, send an email to the address above.

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Editor/layout: Allison Lund-Zalewski; Editorial Associate: Mark Gallagher
Staff: Mandy Okonek
Get A Shave and A Haircut At Moler Barber School
Greg Costinid

A barber school serves two purposes. First, of course, it is a school that trains people to become barbers. Second, and probably of most interest to those who aren’t planning to become barbers, it is a barbershop that provides high-quality but low-cost haircuts for customers.

Moler Barber School of St. Paul is one of these barber schools. It is located on the East Side of Saint Paul at 858 Arcade St. at the south end of the strip mall off Nell Lane, between Auto-Zone Auto Parts and and Dave’s Kidney Care. It had been in Plaza del Sol on Payne Ave. until moving here in January 2022.

The original Moler Barber School was established in 1893. It was located in Minneapolis for many years and was one of several barber schools in the Twin Cities. Moler Barber Shop of Saint Paul is an independently owned franchise school and not affiliated with any other Moler institutions.

Its owner, Alex, who runs the school with his wife and daughter, gave me a tour of the school. It is very impressive and plenty big enough on the inside than it appears to be on the outside. There are three large fully equipped rooms inside with about six chairs each, plus offices, class-rooms, and a waiting room. They are all very clean and bright. The staff and students are friendly and full of energy. There are instructors who are available to answer any questions the student barbers may have and to make sure they do a good job. I was very pleased with the haircut.

A standard haircut is $9.00. There is also a senior haircut ($6.00), haircuts for people of service, firefighters and police, ($5.00, I.D. Required) and a variety of specialty haircuts with prices from $11 to $14. You can also get razor head and full beard trims, beard trims, and other services.

The barbershop is open Tues- day – Friday 10 a.m. to 4:20 p.m., Saturday 9:30 a.m. to 3:30 p.m. No appointments are necessary. The last haircuts of the day are taken 40 min- utes prior to closing.

If you want to become a bar- ber, Moler Bar- ber School of Saint Paul offers a full-time program of 40 hours per week for a mini- mum of nine months. Students will re- ceive 6 ½ hours of practical training and 1 ½ hours of classroom training per day. This provides the students with the 1500 hour course required by the Minnesota State Board of Barber Examiners to take the Minnesota State Barber exam. Class- es start in January, April, July and Octo- ber. Maximum class size is 30 students. For more information about getting a haircut or an education at Moler Barber School of Saint Paul, visit molerbarberschoolofstpaul.com, facebook.com/MB-SSPtail or call (651) 200-4691.

A Saint Paul Almanac
Volume 13
“A Path to Each Other”
A Brief Review by Steve Trimbble

This fall, the 13th Saint Paul Almanac was finished and made available. For those who aren’t familiar with the work, it is a series of books that feature stories and poetry written about Saint Paul and the surrounding areas. The first edition was published in 1998. This year I came up with many quotations of Saint Paul writers that were featured on the front of the 214-page volume’s eight chapters.

Here are a few of the pieces that have been written and had connections with the East Side. Starting with a short poem by Marjorie Otto, who was an editor of the St. Paul East Side Review for four years. Her poem “August Breeze” and the first stanza starts:

“A Path to Each Other”

Moving on, there is a longer piece called “Miracle at the Auditorium” by Louis Disanto, remembering his child- hood on the East Side.

“This first became a runny-nosed little rink rat in the early 1960s, the facilities at East View Play around Side consisted of an old caboose, a pot- belly stove, and a custod- ian named Mike, who kept the place toasty warm and disposed words of wisdom and encourage- ment to kids like me.

Disanto’s family was not well off, so when he played hockey he had pro- tective padding on the old magazines and his cousin’s over-sized skates that had to be stuffed with socks. He was a fan of Johnson High School that would have been in the upcoming state hockey tour- nament in Saint Paul, and he was able to get a ticket February 1961 by a “miracle” when his father got three tickets.

“So the years, I’ve seen many memo- rable games in this nationally renowned Minnesota tradition in Saint Paul, but none of them can quite match the pure magic of that February night in 1961 and the miracle at the Auditorium.”

As she listened to the speakers, “a feel- ing of despair and overwhelming sadness slowly crept over me. I knew about the Dakota thirty-eight, but I hadn’t really un- derstood what had happened and what it meant to the Dakota people, my people. I just felt very sad.”

“Having been adopted as an infant by a Scandinavian family, I have limited knowledge of my culture, and this was my first powwow.” At the end of this composition, she added, “I figured out lat- er that even though I was adopted, I felt the historical trauma that came with learning more about my indigenous culture.”

There are many other Almanac pieces that feature the West Side, West Seventh, The Rondo neighborhood, Highland Park, the Hmong community, and many other places and times including family matters, biking, funerals, a Lowertown bakery, weather, riding the bus, in Menards, on the Mississippi, the story of Sue’s Park, and a Saint Paul Love Story.

I called up two local bookstores and they have them in stock — Sub Text on Down Greenbri- er and Morgan.

“This is a series of books that feature stories and poetry written about Saint Paul and the surrounding areas.”

Kids Corner
Suggested Titles by Dayton’s Bluff Library Staff

Winter can seem long and cold. Here are some reads that are perfect for those who are ready for blankets and a mug of hot chocolate.

The Meltdown by Jeff Kinney

What happens when Greg’s mid- dle school is shut down because of snow? A neighbor- hood snowball battle of course!

The Lion, the Witch, and the Wardrobe by C.S. Lewis

The Pevensies are escaping from London during the Blitz and are staying with Professor Kirke in the countryside where it is safe. Lucy, the youngest, goes exploring and finds a magical world where it is always winter.

The Ice House by Monica Sherwood

Louisa and her family have been snowed into their apartment for months with no end in sight. With the help of her friend Luke, Louisa builds a fort in her yard, only to dis- cover it has opened up a window to another world and a mission to fix the climate disas- ter.

Winter of the Ice Wizard by Mary Pope Osborne

Jack, Annie, Teddy, and Kathleen emb-ark on a journey to a wintry world and face an ice wizard in order to save Mer- lin and Morgan.

Read our paper online at daytonspuzzledistrictforum.org
Hot Dagos
Candy Damio, Blessed Sacrament Cook book, St. Paul 1989, p. 64

Ingredients:
- 2 lbs. Fresh pepperoni or Italian sausage
- 2 tsp. salt
- 2 lbs. Ground beef
- 1 tsp. Sweet basil, crushed
- 1 large can tomato juice
- 2 cloves garlic, minced
- 2 (6 oz.) cans tomato paste
- 1 qt. Tomatoes, mixed in blender

Directions: Mix pepper and ground beef together. Make about 7 patties to a pound. Flatten patties so they are very thin (they will shrink.) Bake at 350 for 1 hour. (can be put in pan. Very thin (they will shrink.)

Ingredients:
- 1/2 tsp. Red pepper
- 1/2 tsp. Black pepper
- 1 tsp. oregano
- 1 qt. Tomatoes (mashed)
- 1/2 tsp. paprika
- 1 large onion
- 1 large can tomato juice
- 2 cloves fresh garlic
- 3 lbs. Fresh ground pepperoni (made into patties)
- 1/2 tsp. Black pepper
- 1/2 tsp. Red pepper
- 1 tsp. Sweet basil

Directions: Bring the tomato juice to a boil. And tomatoes which have been mashed with a potato masher. Add the remaining ingredients except the pepperoni patties. Fry patties in frying pan just to remove the excess fat. Do not brown. Pour off the excess grease. Drop gently into sauce with a spatula. Let simmer 2 hours or more, stirring once in a while. They are much better if made the day before and placed in refrigerator. Then just warm on top of the stove. Serve on French or Italian bread

Bake: 400 degrees F. covered, then 2 more hours at 350 degrees F.

Hot Dagos
Sandwiches
Marie Erickson, Cooking Favorites, First Lutheran Church, St. Paul, Women’s Clubs, no date.

Ingredients:
- 2 cans (15 oz.) tomato sauce
- 1 tsp. oregano
- 1 qt. Tomatoes (mashed)
- 1/2 tsp. paprika
- 1 large onion
- 1 large can tomato juice
- 2 cloves fresh garlic
- 3 lbs. Fresh ground pepperoni (made into patties)

Directions: Mix tomato ingredients, seasonings (to taste) and onion and set aside. Mix beef, same seasonings (to taste) crumbs and egg. Make patties (to fit Italian bread) and place in small roaster or casserole. Serve with sauce on Italian bread.

East Side Eating
Trimble’s Taste Trek
Forum contributor Steve Trimble has set out to eat at every locally-owned, sit-down restaurant on the East Side. He hopes to get the word out to Dayton’s Bluff about the eating options here on our side of town.

There are more restaurants than there is room for in the monthly paper, but at least 60 may now be found online at daytonsbluffdistrictforum.org. Click on “East Side Eating” at the top of the home page. Steve Trimble can be reached at daytonsbluffdistrictforum@gmail.com.

Many thanks to our Friends of the Forum 2023 donors:

We have Three Easy Ways for You to Donate!

If you’d like to see future issues printed again, please consider donating. We have three ways for you to do so:
- Donate electronically via PayPal at daytonsbluffdistrictforum@gmail.com
- Make checks payable to Dayton’s Bluff District Forum and mail to: 1368 Minnehaha Ave E, Saint Paul, MN 55106
- Donate by going to: givemn.org/organization/Hopewell-Communications-Incorporated

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Friends of the Forum
Dear Reader,

The Dayton’s Bluff District Forum has been a volunteer-run newspaper since the 1980s and has always operated on a minimal budget. Each issue costs around $1,000 to produce per month. We have found a new printer and have adjusted the cost to print each month.

For the past three years we have been soliciting donations through our Friends of the Forum program. Thanks to the donations from readers like you, we have been able to keep the paper up and running. If you value this community source of information, please consider filling out the form below. Any amount is appreciated; you may also make memorial donations, or include the Forum in your legacy planning. If you have been our Friend in the past, please consider making a donation in 2023. Our goal for 2023 is $2,500; will you help us reach our goal?

Yes, I will become a Friend of the Forum. My tax-deductible check is enclosed, for:
$100 $50 $25 Another amount

Or give online: givemn.org/organization/Hopewell-Communications-Incorporated

Make checks payable to: Dayton’s Bluff District Forum and mail to: 1368 Minnehaha Ave E., St. Paul, MN 55106. For more information, contact 651-776-0550 or daytonsbluffdistrictforum@gmail.com.

Thank you for your support!