DID YOU KNOW? A striking adobe structure, Magoffin Home State Historic Site explores many stories from different eras. They include: a historically significant multicultural family, trade on the Santa Fe–Chihuahua Trail, and Civil War turmoil. The 1875 home is a prime example of Territorial style architecture.
Historic Homes

- Entrepreneurship
- Philanthropy
- Adobe
- Magoffin
- Chihuahua Trail
- Civil War

- Mexico
- Territorial
- Architecture
- Joseph
- El Paso
- Railroad

- Utility
- Judge
- Mayor
- Customs
- Octavia
- Community

MAGOFFIN HOME
STATE HISTORICAL SITE
El Paso, Texas

TEXAS HISTORICAL COMMISSION
REAL PLACES TELLING REAL STORIES
thc.texas.gov
ALBONDIGAS (MEXICAN MEATBALLS)
Mrs. Joseph Magoffin
From The El Paso Cookbook, published in 1898, and compiled by the Ladies’ Auxiliary of the Y.M.C.A. in El Paso.

“Two pounds of Hamburg steak; four soda crackers dissolved in water; two eggs; a little chopped onion and tomatoes; season with salt, pepper and a little sage. Mix well—into a stew pot put a little chopped onions and tomatoes; first having heated a spoon of lard, fry for a few moments; then fill the vessel half full of water; when boiling make meat mixture into balls, size of a partridge egg; drop into water and cook for two hours and a half.”

CONTINUED ON BACK
*Albondigas* and Mexican meatball soup are enduring favorites, inspiring many contemporary variations. Research *albondigas* to see how present-day cooks are preparing the recipes and add or delete ingredients to make Mrs. Magoffin's recipe your own.

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Write your recipe, along with any hints or tips:

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Draw the serving bowl for the *albondiga*.