



Do you know what this object is?

Pop back next month to see the answer!

Hints:

- It was used in medical practice.
- It was an important tool in early blood testing.
- Modern versions of this instrument are still used today.

Yolo County Historical Collection

NEWSLETTER



EXHIBITION OPENING

GIVE FACE 给面子 (Gěimiànzi)

June 26th, 2025 – May 16, 2026

Opening Reception:

June 26th, 2025 | 5:30pm – 7:00pm

Curators Tour – Sarah Bartlett and Bz Zhang

June 28th, 2025 | 1:00pm

GIVE FACE 给面子 (Gěimiànzi) is an interdisciplinary exhibition unearthing and regrounding past, present, and future narratives of Chinese diaspora in the Sacramento Valley in the sweeping and ever-expanding story of what we currently call California. Historical objects trace the impact of Chinese Americans on Yolo County through the things they left behind, while contemporary artworks woven throughout the exhibit call our attention to their lived experiences, intimacies, and complexities. Using both documentation and speculation, artist Bz Zhang's work creates dialog between Western ideas and a Chinese-diasporic cultural inheritance and offers ways to “give face” to (that is, to honor or show due respect for) Chinese ancestors in the US West. The stories of Chinese diaspora in Yolo County and the US West span oceans and continents, and their contributions transcend our infrastructures (from railways to agriculture) into the social and cultural fabric of our nation.

For exhibition events and open hours click [here](#).

UPCOMING CLOSURE

The Gibson House will be closed Thursday, June 19th in observance of Juneteenth.

The last day to see “Picturing Yolo County” is Tuesday, June 17th.

Collections Object Spotlight

By Maggie Chang

A&J “Whippit” Cream Whip

YO1-443-02

Gift in memory of Mr. and Mrs. Elbert Harvey Fitz

It's hard to imagine that the whipped cream sitting in your fridge was once considered a luxury food but in 16th century Italy, it was. There, it was served to aristocrats in high-end kitchens. Before then, milk was associated with peasantry. The lower class lived with their cows, dependent on their provisions, which resulted in dairy being seen as a “poor man's substance.” The wealthy aristocrats thought themselves above such lowly foods. That is, until their

chefs came across a fresh technique for serving milk. The very first incarnation of whipped cream was dubbed “milk snow.” This novel dessert quickly spread throughout Europe during the early 19th century, although it was reserved for gourmet restaurants.



For centuries, whipped cream was hard to come across due to the difficulty of its production. Its processing could take upwards of half an hour of rigorous beating using thin branches and other crude tools. This would all change in the 1850s, when the whisk and egg-beaters were invented. The rise of dedicated cream whippers in the 1900s would further integrate the dessert into American households. Families, like the Fitzes from the Bay Area who donated this very whipper, could now simply conjure dollops of cream whenever they wished, no backbreaking work required. A once aristocratic dessert had returned to its roots as a humble everyday delight. It may have taken 400 years, but it appears that cows do indeed come home.



Last Month's Mystery Object:

YO1-270-02

Gift of Joann Larkey

Orchard seed spreader #2

This seed spreader has a handle on the side for easy seeding by hand.

