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Saving a Cherry Crop in Early 1960s

Helicopter blowing rainwater off the cherries in the Mariani orchards in the early 1960s.



Springtime rains are the last thing that cherry orchardists want to see. The unwanted rain sends water seeping into the ripe cherries and causes them to crack. The warmer the climate the faster the cherries crack open and then spoil.

Back in the early 1960s in the Santa Clara Valley, such spring rains occurred and Paul Mariani Jr., President of Mariani Packing Company, was very concerned for the family's cherry crop. The heavy rain could be catastrophic! He was determined to save his cherries and thought perhaps a helicopter hovering low over the trees might send enough of a draft to blow the moisture off the cherry crop. Neighbors and friends thought he was crazy. But sure enough, he was able to hire two helicopters from the Air Force to slowly fly over the orchard trees.

The Mariani's cherries were saved, which resulted in their "biggest bonanza year" in

the New York market while neighboring orchards did not fare well that year.

Helicopter Use for Crops Today

Today, helicopters are commonly used to blow off water after spring rains in many parts of the world. There are even companies that specialize in this type of operation. The helicopters hover about 15-20 feet above the cherry trees moving forward at about 12 miles per hour. Covering one acre takes about five minutes. This option is expensive (around \$500 per hour a few years ago) but is worth it if it saves the crop. The only downside could be some bruised fruit from hitting against each other during the downdrafts.

The challenge for the helicopter pilot is flying at a constant air speed and counting rows to make sure an orchard is completely

Continued page 2)

Cherry Crop (Continued)

covered, with no area left unblown. However, the task can become dangerous and over the years multiple pilots have been killed during the activity. Consequently, according to the Capital Press, Weekly AG (agriculture) site on 7/8/2017, research is being carried out by Washington State University and a private company for development of unmanned helicopters to do the job. Besides blowing cherry crops, the unmanned helicopter could be used to apply pesticides, sunburn protectants, plant growth regulators and ripening control on tree fruit.

Mariani Company Background

The Mariani Packing Company all started in 1907 by Paul Mariani (1875-1966), an immigrant from Croatia, who established his orchard with four acres in the fertile Santa Clara Valley. He gradually increased his acreage and grew the business into a global concern. After the retirement of Paul Sr., Paul Mariani Jr. took over as President of the Company, followed by Mark Mariani (Paul Sr.'s grandson) in 1970. Great-grandson George Sousa Jr. is the current President. The Company resided in Cupertino (the previous main Apple Computer campus) for 75 years and then, in 1983, moved to eight acres on Jackson Street between Seventh and Ninth Streets. Other family members continue to manage the Mariani business. Increased taxes, fruit/orchard availability, and rising housing costs for employees were instrumental in the move of Mariani Packing Company to Vacaville in 2001. It was the last dried-fruit packing company to leave Santa Clara Valley and was one of our last links to our agricultural past. ❖



Paul Mariani Jr. (pointing to map) planning with others on where to fly the helicopter to blow rainwater off the cherries in the Mariani orchards.

*(Photos courtesy of Mariani Packing Co. taken in early 1960s)
(Source: www.mariani.com/our-story/)*

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President's Message

This is my last message as president of the California Pioneers of Santa Clara County. In fact, by the time this edition of the Trailblazer goes to print, our beloved organization will be headed by its newly elected president, **Jim Zetterquist**, so this really should be entitled "Ex-President's Message." Jim has returned after a six-year hiatus to take the helm of the Pioneers again and I couldn't have hoped for a better person to take over. He has a deep knowledge of our history, a love for our organization and a commitment to follow through on some well thought out goals for our future. We are in sound hands.

I wanted to take this last opportunity to thank all the board members and other key volunteers with whom I have served for the last four years as president and to acknowledge the tremendous role they play in keeping the wheels turning and the lights on. Every board member and other active volunteer has had a unique role to play and has added his or her own expertise and experience to enhance the Pioneers.

Gayle Frank is constantly preparing for the next edition of our fantastic Trailblazer. **Tim Peddy** is the ultimate fix it man and go-to person when technical or mechanical problems arise and together with his lovely wife, **Barbara**, coordinates our quarterly luncheons and guest speakers. **Tom Kearney** expertly handles our finances and investments and assures that we protect



Ken Machado

(Photo: Tim Peddy)

and preserve the resources entrusted to us. **Paul Bernal**, my predecessor, has established a top notch museum in the Roberto Adobe & Suñol House and is our historian extraordinaire. **Jonna Baker** manages to staff our Paulson House museum with enthusiastic docents and **Sylvia Hew** is her counterpart at the Roberto Adobe & Suñol House. Both are essential in our mission.

I think it is important to recognize and thank people like **Dr. Mike Shea**, **Mary Berger** and **Tudy Johnson** who are always pitching in to help where needed as they recently did in organizing the new **Mary Lou Lyon** library at the Suñol House.

Other board members like our Secretary, **Walt Gil**, membership chair **April Halberstadt** and new board member **Russ Robinson**, all have willingly contributed their personal

skills and experiences to help make my job easier. I thank you all for your help and contributions.

I look forward to stepping back a little and listening to and supporting the fresh ideas and goals that I am sure will spring from the mind of our new president. It has been a fun and exciting four years ... thank you for allowing me to share them with all of you. ❖

—Ken Machado

The Board of the
California Pioneers
of
Santa Clara County
thanks

Ken Machado
for serving as
President for
four years.

It has been a
rewarding and
successful run.

Thank
You
Ken!!

Pioneers Quarterly Luncheon

Saturday, Sept. 2nd, 2017

11:00 AM to 2:30 PM

THREE FLAMES RESTAURANT

Banquet Room—1547 Meridian Ave. in San Jose

Luncheon Presentation

The Martial Cottle Park Experience

presented by

Eric Goodrich

Make Reservations by Wednesday, Aug. 30th

Email to sccpioneers@aol.com

or call 408-554-7587 with your menu selection

If, after reserving, you cannot attend the Luncheon
PLEASE call or e-mail to cancel your reservations.

We have to pay for no-shows !

Luncheon cost is \$30

Please make checks payable in advance to
California Pioneers and bring to Luncheon.

Menu Selections

Three Flames Special Steak

tri-tip steak topped with sautéed mushrooms

Chicken Parmesan

Both above served with Red Potatoes & Fresh Vegetables

Grilled Salmon with Dill Sauce

Pasta Rose

Penne Pasta in creamy Tomato-Alfredo Sauce

All of the above served with Salad, Coffee and Dessert
No-Host Bar for soft drinks, beer and wine

*Parking is limited in front of the restaurant; however,
ample parking is available in the rear and close
to a separate banquet room entrance.*

Sept. Luncheon Presentation

The Martial Cottle Park Experience

Please join us for a presentation on Martial Cottle Park, the County's newest and largest agriculture park. Donated by Walter Cottle Lester, in fulfillment of his mother Ethel's wishes, the Cottle Ranch is designed to educate visitors on organic sustainable agricultural practices.

You'll learn about the history of the ranch and farming in the Valley of Heart's Delight, how the park came to be and about all of the park partners who work together to bring the family's vision to fruition.

The park manager, Eric Goodrich, will tie the Cottle Family story together with the history of our Valley, current farming practices and how each of the partnering agencies educate visitors as well as highlight future plans.

Don't miss this excellent presentation. Sign up now! ❖

Consider—

**“History never really says goodbye.
History says, 'See you later.'”**

—Eduardo Galeano

Uruguayan journalist, writer and novelist of the 20th century

“When San Jose Was Young—Wine and Brandy in the Pueblo”

This is a reprint of a 1916 series about local history written for San Jose's *Evening News* and attributed to Cora Older.

“Even before the coming of the Spaniards there were strong intoxicants on the “Plain of the Oaks.” The Indians had a drink of deadly power, called *pisbibata*. It was made of powdered calcined shells, wild tobacco juice or wild cherry. All was ground together and shaken. Water was added till it was almost a salad. With this was mixed a fruit of easy fermentation. *Pisbibata* was equal in strength to rum, tobacco juice and opium.

The Indians seated themselves around a dish of their favorite drink in the hot sun. Not much was ever taken. Their manner of imbibing was not elegant, but effective. An Indian thrust his forefinger into the dish, then licked his finger and fell back drunk. Indians were forbidden by the Spaniards to manufacture their native drink. Spaniards brought with them cuttings of grapes, and then wine succeeded *pisbibata*.

The Indians liked the new beverage. Often they stole grapes from the Dons and made their own wine. There was a law limiting the amount of grapes the Indians could have. Inspectors of the government were

continually inspecting wine-vats. Always they were on the lookout for Indians secretly fermenting wine. When the natives were discovered they were flogged for violating the law.

In the Pueblo days, the Indians eventually became the wine makers. The method of manufacture was the primitive one still used in some parts of Italy. On a platform were placed clean hides and a mass of grapes. A naked, freshly-bathed Indian, hair bound up in a cap, was then set to work treading the juice from the grapes. That was drawn off in buckets and allowed to ferment.

But the Spanish Governor believed in a “dry” province. Only with great difficulty in the early days did even the officials have intoxicants to drink. The Governor at Monterey in a letter rebuked the Alcalde [mayor] of San Jose for having *aguardento*¹ in his house, as well as for having gambling there on Sunday.

The early records show that brandy was for sale in some places. Governor Arguello, in 1823, wrote the Alcalde of San Jose that Antonio Suñol, one of Napoleon Bonaparte's veterans, had rum and honey in his house from which Mr.

Suñol was making and selling illegally an intoxicating drink.



Antonio Suñol

Even the *grandees*² had “blind pigs”³ Pio Pico⁴ set up a dram shop and sold drinks at twenty-five cents each. His customers drank such large glasses that the business-like grandee later sold drinks in a deer horn with a movable wooden bottom. In 1828 the municipal receipts were \$297, of which \$213 came from the brandy tax. A sergeant at Monterey was permitted to sell Spanish brandy, but the permission was in line with the Oregon liquor laws of today. No person could buy more than two *reales*⁵ worth in the morning, and one in the evening. The brandy must be drunk standing in the presence of the person selling it.

There are many records showing that prominent citizens of the province made their own brandy, but the commandant.

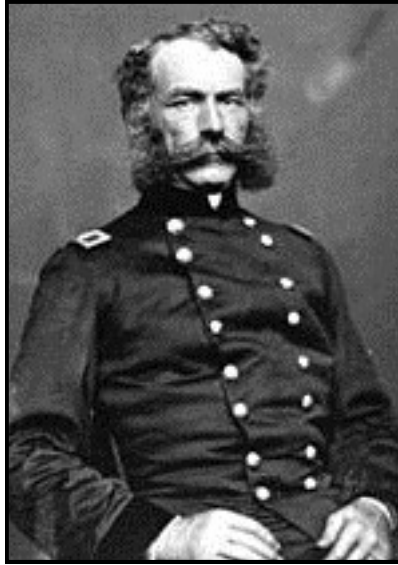
(Continued pg. 6)

Wine and Brandy (Continued)

had a thousand eyes. Time and time again he warned the self-indulgent against the quantity they are making and drinking.

The first person in San Jose given permission to make brandy was Don Manuel Higuerra, in the year 1805. The Higuerras were large land-owners in Santa Clara County, gente de razon⁶, and so, the commandant thought it safe to permit the head of the family permission to manufacture one barrel of peach brandy. In this language the commandant writes: "The individual, Manuel Higuerra, has permission to make as much as one barrel of peach brandy. Monterey, 19th of August, 1805. [signed] NORIEGO." It is supposed that Don Manuel used his peach brandy with discretion because no records of reproof exist.

Don Manuel's peach brandy was the forerunner of the famous Naglee brandy made in San Jose in the 1850s and 60s. In 1852 the first vineyard aside from the Mission grape vineyards was planted by Mr. Charles Le Franc. General Vallejo also brought cuttings from Europe. In 1858 General Naglee introduced 150 varieties of grapes in California. Among others was "La Folee Blanche," the only grape from which cognac brandy can be produced.



General H.M. Naglee, whose popular brandy won esteemed prizes.

General Naglee made brandy in a royal, extravagant way that a Roman emperor might have chosen, had he thought of it.

The grapes were not pressed, nor were the stems crushed. This did away with the fusil oil and tannin. The skin and the seeds were thrown away. The Naglee brandy when properly "aged," an old pioneer describes, looks like "white velvet and tastes like heaven." In Europe this wasteful American method caused horror, and so General Naglee had neither rivals nor competitors. He had great skill in "ageing" brandy. It sold as high as 25 cents and 50 cents a glass. The Naglee wine house had a capacity of a hundred thousand gallons, but it was burned down.

Mr. Paul Masson, the son-in-law of the late Mr. Charles

Le Franc, is the present owner of the old Le Franc vineyard. He has the only successful champagne in California, or the United States. His champagne is made from the French Pinaud⁷ Grape, which is grown in the United States, only in California. It thrives successfully in the Santa Clara Valley alone.



Vancouver, the English explorer, who was the first foreigner "to travel so far in the interior of California as the Mission Santa Clara," writes that at first the grape vines did not meet success at the Mission. Vancouver very wisely added that he suspected that the Mission fathers were not sufficiently skilled in viticulture, and that later the vine would be successful in the Santa Clara Valley.

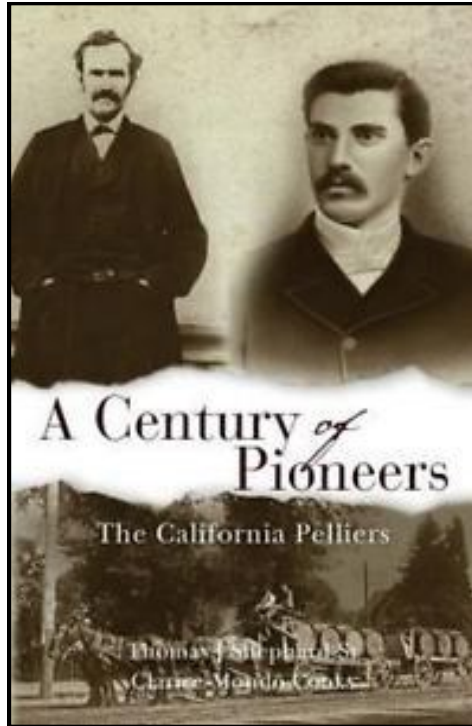
Vancouver's prophecy was fulfilled. In 1860 there were a million and half grape vines in this valley. Santa Clara County produced as much wine as all the rest of
(Continued pg. 7)

“A Century of Pioneers: The California Pelliers”

The book “A Century of Pioneers: The California Pelliers” is a powerful presentation and preservation of the coauthors’ family history and also retells an important chapter of California’s history, recounting the shift from agriculture to urbanization that took place in the mid-twentieth century. It is a must-read for anyone with ties to the Pellier clan or the Santa Clara Valley, as well as anyone looking for a more personal glimpse into the past.

You may remember past articles in the Trailblazers about the Pellier headstones that were finally reunited at Calvary Catholic Cemetery in San Jose. (See Trailblazer issue March, 2012, page 1 and page 8.)

Louis and Pierre Pellier are considered the founders of the prune



*Cover of the Pellier Book by
Clarice Mondo Cooks and
Thomas J. Shephard Sr.*

industry in California. The book “A Century of Pioneers: The California Pelliers” reveals their full stories. The 234-page paperback book is available at Amazon Books for \$10. It was published in 2015.

Coauthor Clarice M. Cooks resides in San Mateo, has a bachelor’s degree in library science from San Jose State University and has worked at the San Mateo Public Library for over forty years.

Coauthor Thomas J. Shephard Sr. resides in Stockton and has earned both a bachelor’s degree in political science and a juris doctorate degree from University of California at Berkeley. He has practiced law at Neumiller & Deardslee for over fifty years and is the proud father of four grown children and seven grandchildren. ❖

Wine and Brandy (Continued)

California. Then the terrible blight of *Phylloxera*⁸ fell upon the state. Vineyardists became discouraged. The prune industry came so easy and sure. Vines were uprooted and prunes planted.

Later, prohibition with its new threat of financial loss hovered over California. Although at present Santa Clara is the largest grape producing county in the state, its acreage in vines has been reduced by two-thirds.”

—San Jose Evening News, 9/26/1916

¹ Usually spelled *aguardiente*. A generic term for alcoholic beverages with between 29% to 60% of alcohol by volume.

² A man of elevated rank or station; a Spanish or Portuguese nobleman of the first rank.

³ The term “blind pig” originated in the United States in the 19th century; it was applied to lower-class establishments that sold alcohol during prohibition. The operator of an establishment would charge customers to see an attraction (such as an animal) and then serve a “complimentary” alcoholic beverage, thus circumventing the law.

⁴ Pío de Jesús Pico (180–1894) was a Californio rancher and politician, the last governor of Alta California (now the State of California) under Mexican rule from 1845 to

1846. He was also elected to one term (1853) on the Los Angeles Common Council.

⁵ In the 18th century, coins were issued in silver for 1/2, 1, 2, 4 and 8 reales. The silver 8 reales coin was known as the Spanish dollar or peso (the famous “piece of eight”).

⁶ *Gente de razon* refers to “people of reason.” A colonial Spanish American term referring to people who were culturally Hispanicized.

⁷ No reference found for this grape; may be the Pinot grape.

⁸ Usually spelled *phylloxera*. A microscopic insect, related to aphids, that feed on roots and leaves of grapevines.



Docent Appreciation Barbeque

Docents who serve at the Paulson House and the Roberto Adobe/Suñol House and their immediate families are invited to an Appreciation Barbeque. The Board of the California Pioneers of Santa Clara County would like to personally thank all of you for your dedication and your generous time.

When: Saturday, Sept. 9, 2017, 4:00 PM

Where: Roberto Adobe/Suñol House

If you are an active docent please RSVP to Jonna or Sylvia (information is below).

The festivities will take place on the patio behind the facility. Limited parking in back and on the street.

WE LOVE OUR VOLUNTEERS!!

Docent Opportunity for Paulson House at History San Jose

For more information or to
volunteer, contact Jonna Baker at
(408) 533-3256 or
J234belle@yahoo.com

Docent Opportunity for Roberto Adobe & Suñol House Museum

For more information or to
volunteer, contact Sylvia Hew at
408-265-5371 or
hewmum@gmail.com

Roberto Adobe & Suñol House

770 Lincoln Avenue, San Jose

FREE TOURS
Saturdays 12 to 2

Not open on major holiday weekends

Gratis tours en Español con cita previa

CaliforniaPioneers.com

Non-Natives in California: Snails, Humans & Other Species

Russ Robinson, our newest Board member, told us he noticed a lot of snail shells on the deck of the South Bay Yacht Club. But they looked different from our normal garden variety. He remembered hearing about snails that were brought here from France so he did some research. Here's an interesting article he found about our local snails.

It's September, and just about time for the chrysanthemums we've been nursing through the summer with buckets of dishwater to enjoy their autumn moment. Looking at the hundreds or thousands of unfolding buds on a recent morning in Berkeley, I noticed a familiar garden visitor: *Cornu aspersum*, also known as the brown snail, garden snail, brown garden snail, European garden snail, or European brown garden snail (in French, its common name is apparently petit-gris, or little gray). Some of the snails were young, smaller than the just-opening buds they're presumably feeding on.

The University of California's Division of Agriculture and Natural Resources reports there are about 280 species of snails and slugs here in the Golden State, of which 242 are believed to be natives. *Cornu aspersum* (formerly *Helix aspersa*) is one of the many non-native species, including eucalyptus, striped bass and Homo sapiens, that make California what it is today.

C. aspersum is native to the western Mediterranean, probably originating in North Africa and migrating millions of years ago into Europe. Thanks to much more recent human genius and/or carelessness, the snail is reportedly now at home on every continent except that very cold one well to the south of us. How did this land mollusk come to California? I remember hearing when I had newly introduced myself into this bioregion

that they were the same species as one served to gastrophiles "as escargot." In fact, I was told that Bay Area locals had been known to capture snails, feed them cornmeal to cleanse their digestive systems of whatever vile material they might have been eating, then consume them. I can't say I've ever met someone who claims to have done this themselves.

The April 27, 1900 issue of the journal *Science* includes an article titled "Exotic Mollusca in California," by Robert Edwards Carter Stearns of Los Angeles. Stearns related a very specific genesis story for the European snails in California:

"This species was intentionally introduced or 'planted' in California over 40 years ago by Mr. A. Delmas, of San José, Santa Clara County, who brought the stock from France and turned it out among the vineyards on the west bank of the Guadalupe, a small river that flows northerly through Santa Clara Valley and empties into the southerly end of San Francisco bay near Alviso.

The soil where the snails were placed is a rich sandy loam and the place well shaded. When the summer heats reach the maximum, the Helices descend into the ground several feet, hiding in the cracks that form, as the ground dries, and the gopher-holes also furnish cool retreats and protection. The region above named is one of exceeding fertility. It was settled by a few French families. The introduction of H. aspersa by Mr. Delmas was made for edible purposes, or in common parlance 'with an eye to the pot.' Mrs. Bush, of the Normal School in San José, informs me that the snails have thriven, and have extended their territory from the starting point on the west bank of the



C. aspersum, plentiful in Santa Clara County

stream to the easterly side, and have multiplied to such an extent, that in some instances they are troublesome in the gardens."

Stearns also reported Delmas had planted the snails in San Francisco, where they did not do well at first, and Los Angeles, where they apparently thrived. By 1900, the snails had taken hold in other locations.

"A. Delmas," it turns out, was Antoine Delmas, a French émigré who had arrived in California in 1849. He established a nursery and vineyards in the Santa Clara Valley and is credited in "A Companion to California Wine" with being the first to import French wine-grape vines, including merlot and cabernet, into the state. Another claim for Delmas: that he brought an obscure varietal to California that became known as zinfandel.

Between the grapes, the wine and the snails, that's a big mark for one man to have made on this place.

By Dan Brekke/KQED-San Francisco

Sidenote: Pioneers member Tim Peddy remembers his Italian grandfather had a wooden box lined with newspaper and cornmeal on the bottom. Tim's mother told him it was for cleaning out the snails.

First School Class Visits Roberto Adobe

A fifth grade class from Noble Elementary School, in the Berryessa Union School District, visited the Roberto Adobe & Suñol House in March and was the first class of school students that toured our site. We received many beautiful letters expressing their appreciation and interest from the students. Here are a few of the many comments that we enjoyed reading:

“I have never seen an adobe before.”

“The outhouse was interesting and smelly.”

“I wish we could really travel back in time to see how they lived.”

“Why was there a horno outside?”

“I wonder how life would be there?”

“I thought the bed in the past looked very cool, but it doesn’t look comfy.”

“Thank you for the tour of the Roberto Adobe.”

“I thought it was funny when Miss Rosaleen told us when two people finished the replica of that old bed they started jumping up and down on it and made the leather strips flex”

“I didn’t like the outhouse because it smelled bad”

“I liked the game room because it was cool to see the tree in a house.”

“I think the house makes a great museum.”

“I liked the box with the dishes and dry corn to protect the dishes.” ❖

A New Tribute to General Vallejo

A life-size bronze statue of General Mariano Guadalupe Vallejo was formally unveiled in the historic central plaza of Sonoma on June 24th. A citizens committee raised funds for the statue in order to highlight Vallejo’s importance as one of

the most influential figures in early California history. Jim Callahan created the statue.

At twenty-seven years old in 1835, then-lieutenant Vallejo was assigned to

colonize Alta Californian, north of Monterey, to keep the Russians from encroaching down the Sonoma Coast. He became rich and powerful with many acres of land (was awarded the Rancho Petaluma land grant), only to gradually lose most of his holdings later in life to squatters and settlers.

On the plaque near the sculpture in Sonoma, Vallejo is described as founder of Sonoma, Commandant General of California, Commissioner of the Sonoma Mission, Director of Colonization for the Northern Frontier, California State Senator, Mayor of Sonoma, as well as a soldier, Statesman, Diplomat, Historian, Rancher, Winemaker and Horticulturist.

Vallejo also donated land for the towns of Vallejo and Benicia, helped to draw up California’s constitution, and was the state’s first commercial wine grower. ❖



Photo: Paul Bernad

Authentic Hardware for Adobe

The Roberto Adobe interior is now completed with the replacement of "old looking" hardware with historically accurate hardware (pictured right).

California historian and blacksmith John Grafton was generous enough to forge this 1830s accurate shutter latch for the California Pioneers of Santa Clara County. Museum Chair Paul Bernal installed it on the inside of the shutters on the South wall of the adobe. That was the final task needed to bring the historically authentic Roberto Balermino experience to life.

Free tours are offered every Saturday from 12 noon to 2 pm at 770 Lincoln Avenue, San Jose.

(Photo: Paul Bernal)



Visitors to Our Outhouse



Back in the springtime, a group of ladies from the Women's Friendship Group at the Southside Community Center scheduled a special tour of the Roberto Adobe & Suñol House.

After touring through all the rooms inside the Suñol house, the Adobe and the heritage garden, they were quite taken with our outhouse. So much so, that they wanted their photo taken with it.

Here they are—Shirley Overson, Linda Westfall and Judy Siliga—when they checked out the two-hole facility and the Sears Roebuck catalogue hanging from the wall. The outhouse sits at the far southeast corner of the yard, away from the other structures. ❖

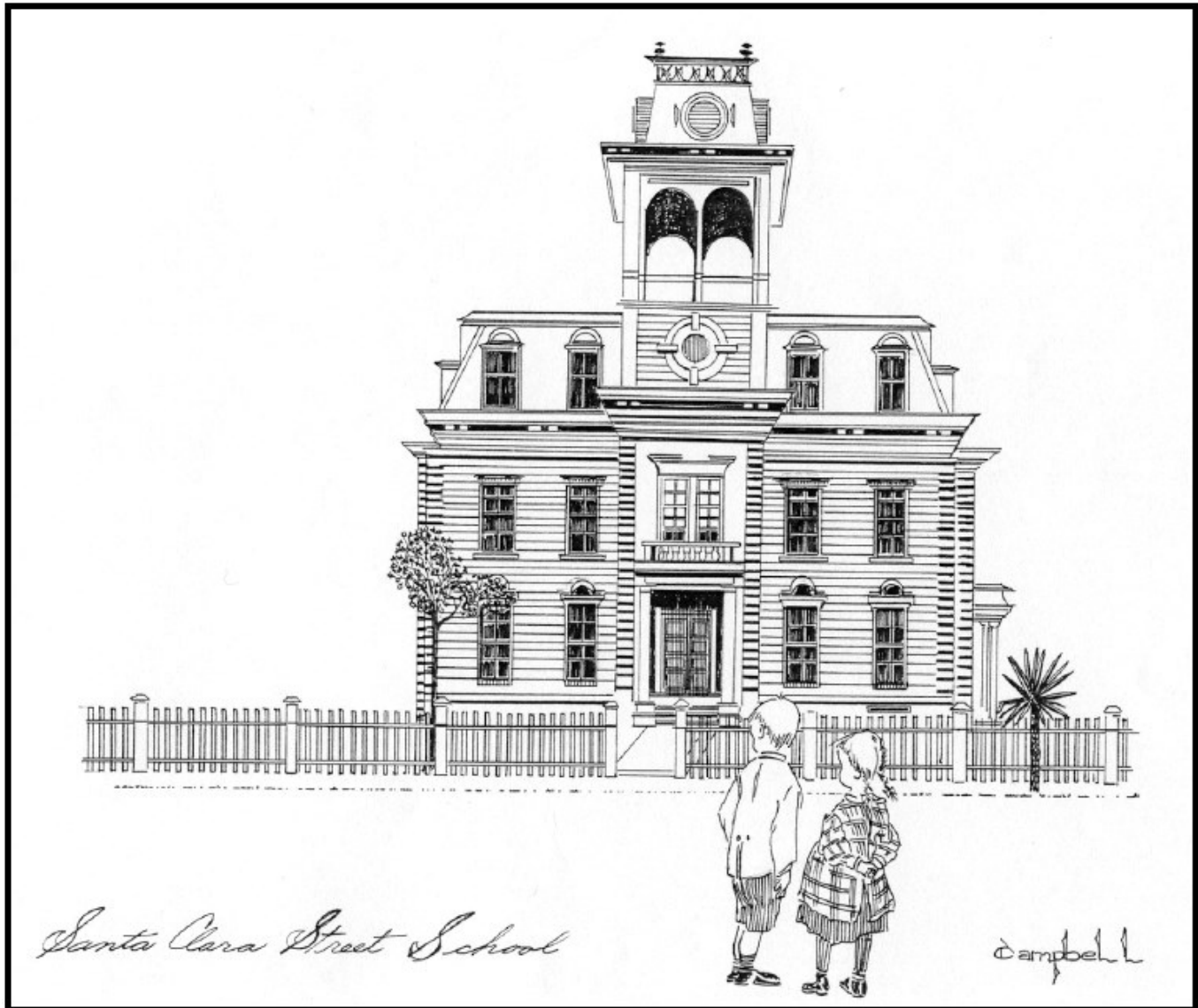
Reminder

Registration for the Santa Clara Valley History Class is now open, taught by Paul Boehm.

(Wednesdays, 1-3 pm at Blackford Learning Center)

Register now at
<http://cace.cuhsd.org/>

Santa Clara Street School—A Sketch By Jim Campbell



In 1867, the City of San Jose paid \$3,250 for three-quarters of a city block of land to be used for construction of a schoolhouse. The structure was designed by architect Levi Goodrich and cost \$20,000. This was the first of four schoolhouses built in San Jose at the time, one for each of the four Wards.

The schoolhouse was located on E. Santa Clara St. between Sixth and Seventh Streets. It featured eight generous classrooms, a library, assembly hall and ample closet space. The first and second floors housed elementary grades one through eight. One large room on

the second floor was used for San Jose High School students. Both departments shared the assembly hall that occupied most of the third floor. When a fire in 1880 destroyed the nearby teachers college, known as San Jose Normal School (now San Jose State University), its faculty and students found a temporary home at the Santa Clara Street School for a year.

In 1892 the name of the Santa Clara Street School was changed to Horace Mann School to honor educator Horace Mann (1796-1859), considered to be the father of the American public school system. There is still a Horace

Mann School on the Santa Clara Street site, at 55 North 7th Street. The current structure is the fourth school to be built on the property and houses over 600 neighborhood students from kindergarten through sixth grade. ❖

Horace Mann, from Massachusetts, was a U.S. Representative and education reformer, best known for promoting universal public education and teacher training in "normal schools." In an 1859 commencement speech he asked students to embrace his influential worldview: "I beseech you to treasure up in your hearts these my parting words: Be ashamed to die until you have won some victory for humanity."

Pioneers June Luncheon Presentation

The Pioneers luncheon, on Saturday, June 3rd, gave members and guests an opportunity to learn more about early Spanish Revival architecture in San Jose and the notable local architectural firm of Wolfe & Higgins. The San Jose architects designed popular Spanish Revival structures in San Jose and beyond throughout the 1920s. Krista Van Lann showed beautiful photos of earlier works by Frank Delos Wolfe and then multiple homes and buildings that Wolfe and William Higgins built locally in addition to a few outside the county. She has done extensive research on the history of these architects and their designs, and has just published a book, *Wolfe & Higgins, Master Architects of the Spanish Revival*.

Just a few of the many interesting facts we heard about Wolfe & Higgins structures were the following.

◇ The Venetian Court in Capitola was designed by Wolfe & Higgins

in 1924 and consisted of 46 units plus a bathhouse. The “bungalow court” was meant to resemble Venice, each with modern conveniences and 41 feet of sea frontage. It is considered the first condominium development in California and is listed on the National Register of Historic Places.

◇ The Packard Building on The Alameda has been beautifully restored. All the ornate decoration was reproduced to match the original photos exactly. Krista showed an earlier photo of the building covered in ivy and lacking the unique decoration.

◇ Charles Bigley (1888-1946) was a political boss who controlled most of the San Jose government, fire and police departments. By 1944 a citizens group was able to rid the city of his influence. His impressive house on The Alameda was

designed in 1928 by Wolfe & Higgins. Now, it serves as the headquarters for the Center of Spiritual Enlightenment and retains most of its original characteristics inside and out.

◇ A stylish auto repair shop at 247 E. St. John Street, built in 1928 for Gaston Plat, was designed with living quarters on the upper floor. Even though it is a repair shop, Wolfe & Higgins added many Spanish Revival elements that make the building unique. It is still a repair shop today.

Krista closed with news that eight of the structures included in the presentation will be open on August 26th for a Wolfe & Higgins Home Tour. More information can be found at www.preservation.org or www.wolfeandhigginstour.com/. ❖



Photo: Gayle Frank

Ken Machado, President of California Pioneers of Santa Clara County speaks with Krista Van Lann at the Pioneers Luncheon. Krista spoke on the local Spanish Revival architecture designed by local architects, Wolfe & Higgins, during the early 20th century.

Hi-Tech Model Building

It's amazing what technology can do these days. At our June 3rd Pioneers luncheon, Gael Troughton attended and displayed his models of the Old Gilroy City Hall, the landmark designed by Wolfe & McKenzie. One model was pure white, fresh off the 3D printer, and a second painted model was a beautiful replica, in HO scale, of the historic structure. Gael told us the model material was nylon, extremely light in weight, and all in one piece.

Original blueprints of the Old Gilroy City Hall, constructed in 1905, were used to enter all the data into a computer program that was sent to the 3D printer vendor. The model size is 15 1/2" long, 5 3/4" wide and 10 5/8" high. Gael told us it took about one year to complete the painting on this model.

Gael's company, Mokelumne River Models, specializes in model railroad kits and some structures. This Gilroy City Hall model has been available since December, 2016. For more information visit www.mokelumnerivermodels.com. ❖



*A model of the 1905 Old Gilroy City Hall,
now a restaurant.*



*This is an example of the one-piece model that is made
from a 3D printer. The material is white and when
painted looks like the photo above.*

Photos: Gayle Frank

Gael Troughton

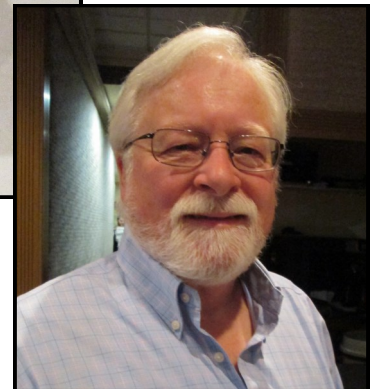


Table & Chairs Needed

The California Pioneers of Santa Clara County are looking for an 8-foot table with chairs for our new Mary Lou Lyon Library at the Roberto Adobe & Suñol House on the second floor.

If you are interested in donating a table and chairs, please send Jim Zetterquist an email at thewoodencrown@att.net. ❖

Membership Report

The membership dues for the California Pioneers of Santa Clara County are due on January 1st every year.

If you haven't yet paid your annual dues for 2017, please do so at the September luncheon or mail dues to CA Pioneers, Membership Chair, P.O. Box 8208, San Jose, CA, 95155. Basic dues are \$35.

Check your mailing label on the Trailblazer and it will indicate when your dues have expired. For example, if after your name it says, Dec-17, your Pioneers membership is up-to-date until the end of 2017.

Additional donations or higher membership levels are always appreciated.

Visit www.CaliforniaPioneers.com for more details. Please don't forget the Pioneers in your estate planning and consider donating from your IRA's required minimum distribution.

If you have questions, please contact April Halberstadt at 408-293-2860 or email her at aprilhalb@gmail.com. ❖

Time Travel (*Past News from Newspaper Archives*)

San Jose, 1881: "Hale & Co. announced an extensive construction and remodeling program for their store including a glass display window, "all the way from New York." One startling innovation was the erection of an electric light in front of the store.

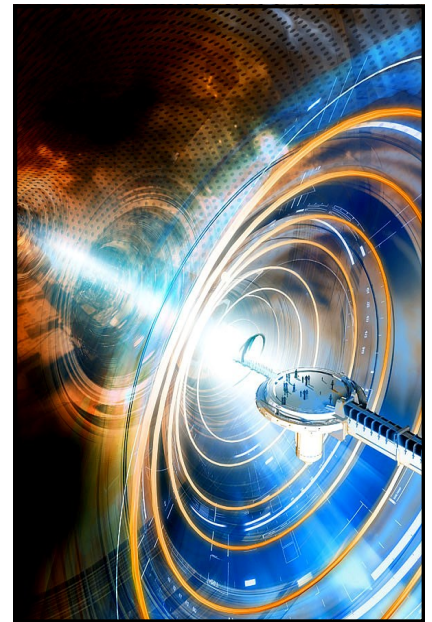
San Jose, 1892: "A representative from a San Francisco firm was taking orders for its celebrated Dinsmore Soap which had justified claims it would "clean anything but morals and conscience and greatly improve the later."

Santa Clara, January 1927: "Official recognition was given Santa Clara as a

city when the state legislature ratified the new city charter, adopted by a vote of 627 to 150 by the local citizens on April 5, 1926."

Santa Clara, March 1939: "Glass milk bottles were soon to be displaced by paper containers according to the State Department of Dairy Service."

San Jose, April 1939: "The Agriculture Commission announced the valley's greatest invasion of migrant workers was at hand with the arrival of 138,250,000 honey bees preparatory to the annual cherry and prune pollination period. ❖



Pioneers Gone to the Golden Hills



Linda Larson Boston
Sadie R. Tainter



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Our Mission is to promote, preserve, and celebrate
the history of Santa Clara County and the heritage
of its past generations. We collect, archive, educate
and encourage research and scholarship.