

# RUSSIAN RIVER



R E C O R D E R



HEALDSBURG MUSEUM & HISTORICAL SOCIETY

Summer 1990

Issue 37

## ◦ SOCIETY NOTES ◦

*From the president*  
Gentlepeople

On May Day, 1990, the Carnegie Library building became the museum. A lot of hard work and donated hours by Society members helped to achieve this goal; it's an accomplishment we can be proud of. Of course, with the new facility, the Society's obligations will not diminish. We have docent and gift shop duties to perform. However, I have no doubt that we will continue to contribute hard work and hours.

While during the past several months much of your Board of Director's time has been devoted to the museum's opening, much energy has been employed to activities both related and unrelated to the museum: the Board has reviewed and approved a manner to acknowledge memorial and donor gifts (unrelated) by way of an impressive book to be displayed at the museum (related). The Board will, in 1990, commence to recognize people and structures in the Healdsburg area that preserve history (unrelated). The Board is also exploring the idea of establishing a garden around the museum building to reflect native plants (related/unrelated). Additionally, the Society has been asked to "host" the California Historical Society's annual meeting in 1992. Needless to say, the Board accepted yet another project (unrelated).

All of the above takes money. Fortunately, most of our fund-raising activities are social and fun as well. On March 7 Madrona Manor hosted a "Prelude

to Spring" dinner which was not only pleasurable but financially successful. On May 20 at the annual Wine Fest on the Healdsburg Plaza, we had a popcorn/snowcone booth. Our major fund raiser, the Zinfandel Hop, will be held on September 23 at the Hop Kiln Winery, who again will co-sponsor with the Mendocino Brewery and will include all the good stuff that the Zin Hop has become known for. Please attend or, better yet, volunteer to help.

Finally, you may be shocked to know that the Society now operates on an annual budget of over \$20,000, i.e., our income from dues, gifts and fund raising equals that amount as does our outgo for donations to the museum itself, fund-raising expenses, Russian River Recorder printing, microfilming, insurance, publicity, and other miscellaneous expenses (postage, office supplies, etc.). In addition, we supply docents, gift shop personnel, fund-raising people, committee people, booth attendants, letter writers--simply stated, many, many volunteer hours.

What more can I say but thank you for all your help in 1989 and early 1990, and thank you in advance for your anticipated help during the rest of 1990.

Very truly yours  
Phillip J. Smith  
President

## ◦ ODDS ON RAFFLE ◦

This year the winning raffle ticket will take the \$1 ticket purchaser on a trip to the old south (Charleston, S. C., three days, two nights), so the winner can have

a first-hand look at Healdsburg's southern heritage (or have \$1,000 cash to spend in Healdsburg). Of course, every ticket purchased (and sold by members of the Society) results in the necessary equipment and supplies to make our newly opened and magnificent museum even more perfect because the entire cost of the prize will be donated. Since we are going to sell at least 5,000 raffle tickets, which means \$5,000 donated to the museum, look at the odds if someone buys ten tickets: They are 500 to one, which is a whole bunch better than other lotteries we all enter. Remember, when you receive your raffle tickets around July 20, the odds are fifty to one that a \$100 donation will win the prize. So it should be easy to buy and sell tickets. The word is: Help our museum. Thanks.

◦ ZIN HOP ◦

The fourth annual Zin Hop will be held September 23 at the Hop Kiln Winery. We are in dire need of items to be sold at the auction on September 23. Things such as old jewelry, china, furniture, toys, paintings, vases--any collectible will be welcomed. Search your attic; ask your friends. Please call the Bains at 433-7348 to arrange for pickup or delivery.

◦ DONATIONS ◦

Donations have been received in memory of:

Elizabeth D. Smith  
Joseph J. Smith  
Garnet E. Phillips  
Samuel C. Phillips  
(Donor Phillip J. Smith)  
Jean Miser Grant

(Donor Ben, Wardine, Alma Grant)  
Mary Andrews Dodd  
Walter Snider

(Donor Don and Pat Schmidt)

◦ IN MEMORY ◦

We regretfully acknowledge the Society members who have passed away since our last publication:

Walter Snider  
Pauline Wood  
Henry Anderson  
Opal Wendling

◦ WELCOME ◦

The following have joined our growing list of life members:

1989

Dorothy Haub  
Walter Snider (We regret his passing, March, 1990.)

Steven Brooks  
Helen Maize  
Keith Lampson  
Massocco Vineyards

1990

Norbert Babin  
Judith Babin  
Del de Vries  
Chateau Souverain Winery  
and Restaurant  
Lorraine Owen  
Marjorie Lilienthal  
Patricia Hoffman

◦ MUSEUM NEWS ◦

*Director's Desk*

After seven years of planning, hard work, and countless obstacles, the new museum opened at the restored 1910 Carnegie building on May 1, 1990 amid



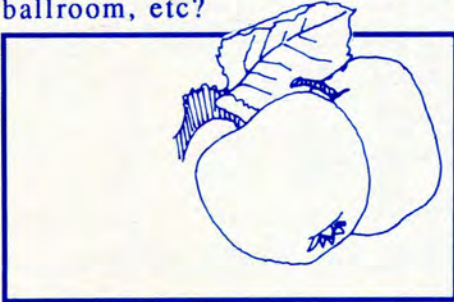
# SOUP'S

# ON

*Patricia Schmidt*



So you would like to have lived in the good old days: beautiful women in flowing gowns, debonair men on handsome horses, picnics under the oaks, twirling the nights away in an elegant ballroom, etc?



Don't you believe it! While only a few privileged souls were wealthy enough to live such a life, the common folk (and most of them were) struggled to eke out a living in those early days.

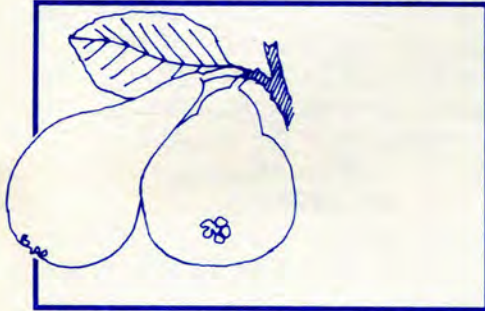
Take the chore of feeding a family. The men toiled in the fields, fished and hunted to supply their women the wherewithal to prepare the never-ending line of meals for their large and hungry families. Think of the inventions and gadgets for kitchens of today that were not even thought of when the first man arrived in Healdsburg. Could you today get along without your gas or electric stove, refrigerator, microwave toaster, pressure cooker, waffle iron, blender, electric mixer, food processor, and the myriad of other kitchen tools that everyone believes we need to have? And imagine not having available a supermarket with all kinds of food and the newest of new--

the prepared and frozen foods, even complete meals that need only four or five minutes in a microwave oven.

The first men from "the States" in the East that came through our area traveled light. They lived off the land and mostly ate whatever they could shoot or carry in their packs. When women arrived soon after, their "kitchens" were not much better. Among their utensils to prepare a meal would be an iron skillet, a cast iron dutch oven, a coffee pot, all very blackened from cooking over a campfire. Spoons and ladles could be carved from wood locally if they had traveled light.

One of the very first items every wife yearned for was a cast iron cooking stove

and was obtained as soon as supplies arrived from the East via ship or by covered wagon. Even then cooking was an all-day chore. A wife would be up before sunrise in order to have



her stove and oven heated and to put a hearty breakfast on the table by the time the family sat down for the first meal of the day. She could not turn a dial to get heat. She had to split kindling and bring in the wood, lay the fire and start it, and keep one eye on the firebox so that the fire did not die by adding a chunk of wood often. Thereby she maintained the even heat needed for cooking and baking. And, too, she had to carry water from the pump (an all-day chore).

The breakfast menu would probably be ham or bacon, fried potatoes, gravy, biscuits, coffee with sugar and lots of thick cream, and perhaps a dish of homemade canned fruit.

Once breakfast was over and dishes washed--washed in water heated on that old cast iron stove after trudging out to the well again--her thoughts were on dinner. Dinner was at noon; supper was in the evening. The men came in at noon and expected a large dinner. And again by 6 p.m., a hearty supper.

The difficulties of running a home for a large family in those days seems to us now to have been an almost

overwhelming chore.

Laundry was done by hand over a boiling tub using a washboard for scrubbing. That meant pumping from that well again. Most wells would have been in the back yard. Lucky was the housewife whose husband had installed a hand pump on the back porch. Imagine pumping water by hand to fill our automatic washers of today!

What has to be an amazement to us, with all the inconveniences back then, is that wives and mothers were able to prepare such mouth-watering, melt-in-the-mouth dishes that came out of these rustic kitchens. (They were fortunate not to know of cholesterol and other health-threatening problems.) We have compiled a number of recipes below that have been given to the museum. You will note that some of the measurements will be different from present day measurements. For example, what is a pinch, a scant teaspoon, or a teacup of sugar? Many of the oldest recipes have no oven temperature listed. That is because the wood stove had no gauge--only a good and smart cook knew when and how much wood was needed to reach a certain temperature. How many of us could do that today?

Also included are recipes of old concoctions for various ailments and treatments. "The cure might be worse than the hurt", as the old adage goes.

We do not recommend these recipes and advise that you use them at your own risk.

Now, how do you feel about nostalgia? ■ ■ ■

### ONION SOUP

Slice & fry 6 lg onions til brown. Add

2 qts rich milk

1 T butter

1 tsp cayenne

Salt to taste

Thicken with 2 T flour mixed in cold water

--Mrs. Bryant

### SODA CRACKERS

14 teacups sifted flour

1/2 cup ea butter & lard

2 cups milk or water

2 tsp cream tarter

1 tsp soda

Mix, roll thin, cut in squares.

Pick up with fork & bake in moderate oven

--Mrs. Matheson

ca. 1878

### WHITE LINIMENT

1 pt vinegar

1 pt turpentine

1/2 sq camphor gum

10¢ bottle chloroform

2 well beaten eggs

Take vinegar & eggs & shave camphor gum in & keep in warm place. Stir often & well for 24 hrs. Add turpentine & chloroform

Unknown



### MARSHMALLOW PASTE

Dissolve 5 oz best white gum arabic in 20 T water. Strain carefully. Add 1 lb powdered sugar & cook in double boiler 1 hr or more. Stir constantly until very stiff & white. Flavor with vanilla, take from fire, stir well for 1 minute & cool

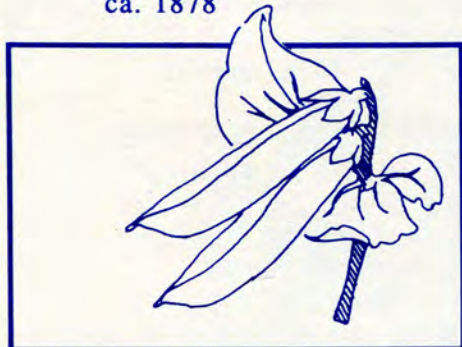
--Mrs. Prince, Our

Cookbook by ladies of Presbyterian church 1897

*ALMOST POUND CAKE*

12 eggs  
1 coffee cup sugar  
1/2 cup butter  
Flour to make stiff as pound cake

--Mrs. Matheson  
ca. 1878



*INDIAN PUDDING*

1 qt milk  
2 T cornmeal  
1 egg  
1/2 cup sugar  
1 T butter

1/2 tsp ginger & nutmeg  
--Mrs. Prince, Our Cookbook by ladies of Presbyterian church 1897

*SALVE RECIPE*

4 lbs mutton tallow  
1 lb beeswax  
1 lb rosin  
4 oz turpentine  
Melt beeswax & tallow together. Melt rosin & stir in while hot. When cool to finger stir in turpentine. When cool put in enough sweet oil to make soft. Place in cans with light covers.  
--Unknown

*MANGE MEDICINE*

1 pt oil tar  
1/2 pt fish oil  
3 oz sulphur  
3 oz sulphurous acid  
Mix together. (Ed. note--could be used on your head, your pet, or horse.)  
--Mr. Cook

*MUFFINS AT NIGHT*

1 pt sweet milk  
3 T yeast  
Butter size of egg  
Flour enough to make drop from spoon. In morning add 2 eggs well beaten. Put in tins to bake

--Mrs. Matheson  
ca. 1878

*AUTUMN CAKE*

1 small cup butter  
2 small cups sugar  
1 cup milk  
3 cups flour  
3 tsp baking powder  
3 eggs

--Mrs. Matheson  
ca. 1878



*COUGH SYRUP*

Oil of anise 15 drops  
Mix with 1/2 oz alcohol  
Add 1 oz ipecac  
1 oz digitalis  
1 oz tulu  
2 oz tincture bloodroot  
2 oz laudanum

Mix well & take 10 drops on sugar 3-4 time day, 5-6 for child.

--Unknown

*FOR LIVER TROUBLE*

1 tsp Epsom salts  
Juice of 1 lemon  
Take every morning for 2-3 weeks

*GOOD HAIR TONIC*

(To use as cleanser before washing hair)  
White of 1 egg beaten lightly  
1/2 tsp vinegar

*CHILLBLAINS*

Rub effected parts in laudanum & spirits camphor mixed equal  
--Unknown

*MARBLE STAINS*

1 gal wine  
Glass soap  
Less than half wine glass turpentine. Mixture must be made into paste with a little pipe clay. Spread on marble. Do not remove for few days. If wiping off not effective, a 2nd application generally is sufficient

--Mrs. Matheson  
ca. 1878

*MINCEMEAT*

5 lbs meat  
5 lbs suet  
10 lbs apples  
1 lb raisins  
1 lb currants  
5 lbs citron  
Spices to taste  
Plenty salt

Mix & cook 4 hrs slowing using liquor meat was boiled in to moisten. Use plenty sweet cider so when cooked will form thick syrup. 1 tongue adds considerably. Put in 1 gal brandy when cool

--Mrs. McClellan, Our Cookbook by ladies of Presbyterian church 1878



*CROUP MEDICINE*

1 T lard, mutton or goose fat  
Add 1 T ea coal oil, turpentine, camphor. Saturate woolen cloth & pin around child's throat & breast. Take tsp sugar, cover with juice of lemon & add 4 drops glycerine. Gives immediate results.

--Unknown

*INK STAINS*

Dampen stain with cold water & cover with soda. Leave for about 1 hr til stain disappears  
--Mrs. Prince, 1909

### CORN OYSTERS

Grate 6 ears corn. Mix with grated corn 1 T flour, yolks of 2 eggs and a little salt. Beat all well together. Then fry in shape of oysters in fresh lard or butter.

--Mrs. Dwinelle, The Re-Appear, choice recipes, Ladies Aid Society, Fulton Presbyterian

### COOKIES

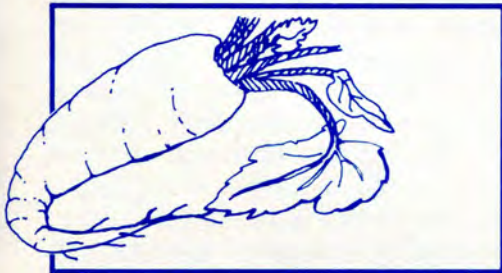
2 eggs, 1 1/2 cups butter, 2 cups sugar, 1 cup milk, 1 tsp soda, 2 tsp cream tartar, flavor with vanilla, flour enough to make stiff batter

--Mrs. Voss, The Re-Appear, choice recipes, Ladies Aid Society, Fulton Presbyterian

### PRUNE CATSUP

1 qt fresh cooked prune pulp  
2 big onions chopped fine  
2 cups mild vinegar  
1 cup sugar  
1 T salt  
1 tsp ea pepper, mustard, cinnamon, cloves. Seal hot

--Mrs. Douglas, 1930



### CANDIED FIGS

4 lbs sugar  
1 qt water  
Boil until syrupy  
Add 7 lbs firm figs  
Wash in water with 1 T soda  
Boil figs in syrup 1 hour gently  
Let stand in syrup overnight  
For 2 more mornings process  
Dry on waxed paper in sun  
Nice for pear & apricots too

--Mrs. Dutro, 1932

### LADY CAKE

14 oz granulated sugar  
12 oz butter  
12 oz whites of eggs  
1 lb flour  
2 tsp flavoring  
1/2 teacup milk  
Juice of small lemon  
Warm sugar & butter slightly & stir til white & creamy. Add egg whites a little at a time, then flour. Don't beat whites of eggs before mixing but beat whole mixture thoroughly after flour in. Mix in lemon juice & flavoring & last of all milk

--Unknown



### BLACKBERRY CORDIAL

Pick over & wash berries & drain. Place in double boiler & let steam, water boiling well about them for good 30 minutes. Turn them into jelly bag & hang up to drain. Do not squeeze bag. To pint of juice put 1/2 lb sugar & boil 5 min. When cold add half as much brandy as juice. Bottle & cork tight

--Miss Laughlin, The Re-Appear, choice recipes, Ladies Aid Society, Fulton Presbyterian, 1908



### PEANUT SOUP

Take 2/3 cup peanut butter & mix to cream with water or milk. Should be about 1 pt of thin paste. Make sauce of 1/4 cup butter & 1/4 cup flour, 1/2 tsp salt & pt milk. Add paste & enough hot milk to make desired consistency

--Mrs. Toll

### WHITE GLAZE

1 lb granulated sugar  
1/2 teacup water  
4 whites of eggs  
Flavoring extract  
Boil sugar & water together until thick. After mixing sugar & water syrup should never be stirred--makes them turn to sugar. Don't beat whites any more than enough to mix. Pour bubbling syrup into whites while beating. Set on fire and beat for 1 min or 2 while cooking. Set pan in ice water & beat icing til it becomes thick. Flavor to suit.

--Mrs. Matheson



### TIPSY PARSON

Sponge cake  
4 egg yolks  
1/2 cup sugar  
1 tsp cornstarch  
1/8 tsp salt  
2 cups hot milk  
1 tsp vanilla  
Sherry  
Whipped cream  
Chopped nuts  
Bake sponge cake. When cool slice & let stand at least 8 hrs to become a little stale. Beat egg yolks & add sugar gradually while beating. Add cornstarch & salt & add hot milk & vanilla. Pour into double boiler. Cook & stir til thick enough to coat spoon & cool. Line dessert bowl with cake. Sprinkle liberally with sherry & cover with sauce of cooled custard. Cover with more cake & sherry & more custard. When all cake & custard used, place in cold place. Serve with shipped cream & nuts

--Unknown



SO MUCH FOR NOSTALGIA!

## A CALIFORNIA ADVENTURE

### *The Matheson Letters*

Diane Johannsen, Editor  
Part III



Thursday, July 19, 1849

This is too bad. We are still becalmed and no signs of wind. My stock of patience is almost exhausted, but I will not grumble more than I can help. I shall proceed to finish my remarks about Lima, which will have to be very brief, for my remarks have swelled out to a much greater length than I at first intended.

Mrs. Griffing, Lt. Brown, Mr. Allen and myself had an introduction to the President-General Raymond Castelli. He is a short, thick-set man with an Indian cast of countenance -- a keen sparkling eye. He regretted that his lady or wife was indisposed, but if we wanted to call the next day, he would present us to her. He asked a great many questions through his interpreter and after viewing the palace, we retired.

I have not time, or rather, room (for the former is more than the latter) to give you a description of a lottery that I saw drawn for \$2,000 for the benefit of the church, a cockfight at which the priests not only presided, but were

engaged in betting. Numbers two and three will give you a view of their method of perambulating the street in their cowls. The priests of the Order of Mercy dress in white camlet and no hats. The others dress in black with large fur hats.

A company of 20 of us hired a squad of donkeys and rode to Callao "a la Sancho Panza". It is said of Lima that it is a paradise for women, a purgatory for men, and a hell for jackasses. In about three hours we arrived in Callao, and on the evening of the eighth we weighed anchor and set sail for San Francisco. On the Fourth of July we were in North Lat. 14.47 and West Long. 114.30. We celebrated this as was befitting the occasion: at sunrise a salute was fired, the flags run up. At 11 o'clock the military were out for inspection and review, and after firing, we had the Declaration of Independence read, and an address from General Jones (of Macon). At 4 o'clock we all went into the cabin and partook of as good a

dinner as the circumstances of the case would permit, which consisted of macaroni soup, roast turkeys, fresh port, apple, mince, and pumpkin pie, etc., etc. Wine was pretty freely circulated. When the cloth was removed, 13 regular toasts were given, specially made, etc. At sundown a national salute was fired, the colors were struck, and so closed the day.



On the morning of the sixth, a vessel hove in sight, and as we were almost becalmed, a boat was lowered, and a company formed to go on board, of which I was one. But we paid very dear for our pleasure, for what wind there was not only propelled us along, but was also the object of our pursuit. We pulled from 9 in the morning until 4 p.m., when we came in sight of them, and they saw us. They backed up to us and hove to, supposing that we must be some whale boat that had lost their ship, for we had left our ship so far astern that she was only within sight. Had they not backed their sails and waited for her to come up, it is doubtful if we could have gotten back the same night. She proved to be the Big Oaccola from Philadelphia, which she left on the sixteenth of January, and Rio the eighteenth of March.



We were well received, and after partaking of a good



dinner and spending about three quarters of an hour in conversation with passengers, we got into our boat. We received three cheers, which were as heartily returned. We hoisted our sail and took it leisurely back to the Olde Pacific, which we reached about dusk.

I have made you a little sketch so that you may see my present quarters in the sleeping line. Also the place I vacated to my friends, the rats. Good night, dearest.

First August /49. Lat. 36.4, West Long 128. My Dear Betty, Disappointment sits in every brow. Our anxious sufferings are wrought up to the highest pitch and, sincerely, I believe that I have suffered as much as the poor fellow that I saw delineated upon canvas in Lima with a spike driven into his temples. (A lurch of the ship has made me spoil the above line. Never mind.)

Since I just bid you good night we have had most splendid luck. The winds and the waves have conspired to improve our progress to El Dorado, for we have been sailing about these waters with head winds and have made so little progress that today we are 125 miles from San Francisco, if there is such a place. Last night Dame Fortune (we thought) had made up her mind to befriend us, for the wind blew from the right quarter. But, O! the fickle wench, the tantalizing.... No, I will not call her any more hard names. This morning she changed her mind, and so we have now dead calm and heaven knows when we can get in. There is some talk of a party going off in a boat,

which, if they do, I make one of the company, for I am so impatient to get my letters that I am willing to risk everything to hear from you. Only think! I have only had those few lines written a few days after I left, and have been absent nearly seven months. If I could only be certain that you had enjoyed as good health as I have, I would be in some measure satisfied. But I must not suffer myself to dwell upon these things.

While I wait, the word has been passed that we are on an allowance of water and are to have no more tea. This is the first time since we left New York. This is a damper upon all our feelings and it is presumed that it is the captain's opinion that we are not going to get in as soon as we expected. So I shall close until we get a wind that is likely to carry us to San Francisco.



Saturday evening, August 4. Well, we have at last a slight breeze. We got an observation this day, the first in three days, and lo and behold! we found that we were not more than about 25 miles from San Francisco. How our hearts bounded when this news was revealed to us. All eyes were strained to the utmost to discover the land!, for the fog was so thick that it was impossible to see two miles ahead. But about 4 o'clock a slight breeze sprung up, rooted away the fog, and showed us that we were right upon the land. When the first glimpse was seen, it was the signal for one long, loud burst of huzzahs. A vessel which we had been in company with all

day now was so close to us (say about a mile) that our captain thought it best to board her and see if we could get a chart of the harbour. In about 15 minutes seven of us were on board of the Bark Isabella which started on the seventh of February from New York and had not stopped at any port since she left. So we have beat her pretty well. We stayed on board of her about one hour and had a jolly time of it. We got a first-rate chart of the harbour and found that we would have to lay off and on until the morning, so our journey may be considered as at an end. But, above all, I am to hear from home! The thought of it makes me so impatient that I cannot write any more. So, good night, Dearest.



Sunday evening, fifth of August /49. This morning at five minutes past 9 o'clock, we let go the old mud hook in the harbour of San Francisco, California, about one-fourth mile from the city. I have been on shore and have taken a view of the city. But what to say about it I do not know.

It is a little ahead of anything that I have seen yet.

It is built upon a hill of sand. I say built; I should say placed, for the tenements are mostly of canvas. A slight wooden frame with canvas stretched upon it. They charge \$50 for the privilege of pitching a tent in the boundaries of the city. But we have selected a very pleasant, little valley with high hills on one side and the harbour in front. Tomorrow we take possession of it. We have named it Excelsior Valley. (You must not be surprised to hear of Excelsior City.)

stern which gave way, and several of them precipitated into the water. I believe that they were all saved but him.

I must close until I get your letters and have some definite information with respect to the diggings, for I am afraid that the news is too good to be true. Good night.



Thirteenth Aug. /49. Just a week this morning since I received the letters in the post

*Yes I'll return to my own free air  
And the friends I have left behind  
To claim at my uncle's board that chair  
Which for me has been kept so kind*

*And now accept my thanks and love  
For your kindness to Netty shown  
And believe my heart is carried above  
Oft to our Father's throne*

*For blessings on you all*

(Written by Roderick Matheson to his family about August 1, 1849.)

I have heard all sorts of stories, but I do not know what to make of them yet. Tomorrow I shall be on shore by 7 o'clock to get my letters. Only thing, Dearest, another day I am kept from hearing from you. But thank fortune it is but a few hours. But I am more impatient than I was a week ago. It is no use--I cannot help it. Another aggravation is that the steamer left this port on the first, and we will have no chance of sending these pages until the first of next month. So you see what a peck of troubles I am in.

Tell Elspet that Mr. Schoomaker's son was lost off Cape Horn. He was in the ship Sutton, and it appears that he was fishing for gooneys off the

office for me, and I can assure you that I was very much disappointed at not receiving one from YOU. What is the reason for it? Could you not spare enough time in seven months to write me just a few lines telling me how you were and how you were getting along, or have you been so sick that you could not, and they have hid it from me? Or has it be miscarried? I hope the latter; and until I hear from you, I shall be in the greatest suspense and agony. But as I cannot mend matters, I shall not disappoint you, but shall let you know what I am about.

*This series will conclude in the next issue with Matheson's description of San Francisco.*

## ◦ SOCIETY ◦ NEWS

The museum gift shop is now open during regular museum hours. It is stocked with a wide selection of historical books pertinent to this area, along with others of general interest to those who live in or are traveling through the area. There are also rubbing kits, embroidery kits or historic samplers, and information on completing your family tree.

Handmade items include carved wooden animals, silk-screened scarves and quilts, and forged implements of iron. These are all produced by local crafts people.

Children are provided for by a special selection of reading and coloring books, paper dolls, jacks, marbles, and other games.

Reproductions or Pomo reed-work dolls and other forms are also available.

The shop will continue to expand its inventory and welcomes suggestions from all.



cheers, celebration, and relief. About 300 supporters turned out to view the new facility and exhibits at the grand opening, as well as enjoy the food, wine, and live music.

In keeping with events during the entire course of this project, the successful opening was the result of the hard work and generosity of many people, overcoming seemingly insurmountable obstacles. Construction and installation of the display cases, platforms, and lighting were not completed until two weeks before the scheduled opening. Yet with the help of a corps of dedicated volunteers working up to 13 hours a day, the exhibits were constructed and in place by May Day. Special thanks are due the following people who helped staff meet that deadline: Museum Board Chairman Bob Jones for daily assistance in all things. Cathryn Fairlee for last-minute typesetting of captions. Sheila Menzies for mounting and cutting of captions and sterling advice. Architect John Howland for exhibit color selection and installation of lighting (and helper Cotati city planner Dennis Dorch). Joseph Clayborn for long evening and weekend hours and morale support. Eleanor Zak and Marty Pogue for gift shop planning and setup. June Smith for many hours and her amazing computer lists.

I also thank the many others, too numerous to list, who participated in countless ways in this process, especially the local citizens who cared enough to donate over \$300,000 to fund the project. Our new bronze "Donor Plaque" at the main entrance and the

"Donor Book" at the ground floor entrance, insures that your donations will not be forgotten.

The main floor of the new facility houses the permanent and rotating exhibits and the gift shop. For the benefit of our out-of-county members, the next issue of the Recorder will feature photos and excerpts from those exhibits. These first exhibits feature the historical development of northeastern Sonoma County, including the Southern Pomo and Western Wappo Indian cultures, the Mexican rancho era, the immigrant journey to California in the 1850's, the notorious Healdsburg Squatter Land Wars, and the development of the towns of Geyserville, Healdsburg, and Windsor. Special exhibits describe the history of the Sonoma County Wine industry, the tools and methods of early Healdsburg carpenters and builders, and more. The gift shop offers an excellent array of local and regional historical texts, crafts, and historical novelty items.

The lower floor of the building houses more exhibits, the ever-popular historic research library, artifact storage areas, a small workshop, and my office.

Currently museum open hours are Tuesday through Saturday 12 to 5. The historic research library is available to the public (by appointment please) Tuesday through Saturday 9 to 5. Admission is free, and group tours are available by appointment.

Hannah Clayborn, Director/Curator  
707/431-3325



◦ THANK YOU ◦

The grand opening of the museum on May 1, 1990 was a very successful affair, and the Board and Society thank all of the following wineries, merchants, and people for their generous contributions:

The music was played by the Santa Rosa Youth Symphony Quartet, courtesy Eugene Shepherd.

The food was from Salame Tree Deli, Molsberry, Safeway, and Vadnais. Clyda and Dr. Ritz supplied the fruit punch and delicious smoked salmon.

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*Museum News*

Champagne was donated by Piper-Sonoma Cellars. Wine was donated by Rochioli Vineyard and Winery, Nervo Winery, Lake Sonoma Winery, Foppiano Wine Company, Alexander Valley Vineyard, Simi Winery, Jordan Vineyard and Winery, Geyser Peak Winery, White Oak Vineyards, and William Wheeler Winery.

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**HEALDSBURG HISTORICAL SOCIETY**

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