the schooner or train to San Francisco. Some butter was saved for the "dry" season in winter, when fresh butter was in demand. This surplus butter was packed in firkins, or made into two pound rolls, covered with light muslin wraps, then packed in salt brine in tight barrels. Timing was everything in the sale of this off-season "pickled butter," as the prices fluctuated day by day in the fall and winter.\footnote{Munro-Fraser, \textit{Marin County}, p. 299; Sneath, "Dairying in California," p. 390; San Francisco Chronicle, October 30, 1886.}

The majority of Point Reyes butter, however, was shipped within days to market. The 1880 writer waxed about the quality of the local butter, enchanted by what he had witnessed at a Point Reyes dairy:

\begin{quote}
It is thus that this elegant golden delicacy is prepared for our table, and among all the choice products of the glorious State of California none stands out in bolder relief, non strikes the visitor to our coast more forcibly, none affords more real pleasure to the consumer than the wonderfully excellent butter which finds its way to the city markets from Marin county. In quality, color and sweetness it is not excelled by the famous butter producing sections of Goshen in New York, or the Western Reserve of Ohio. Nor is it equaled in any other part of the United States. What a field for contemplative thought: The verdant fields of grass, toyed with by the winds, bathed in a flood of sunshine and shrouded in folds of lacelike and fleecy mists fresh from the ocean with herds of kine feeding upon them; driven at eventime into the corral and, while thoughtfully ruminating, yielding the gallons and gallons of rich, pure, sweet milk; again we see it in great cans of yellow cream, fit for the use of a king; and then the golden butter, and such a delicious butter; Ready for the market and for the table of the epicure. The grass growing in the fields on Monday is the butter on the city tables the following Sunday!\footnote{Munro-Fraser, \textit{Marin County}, p. 300.}
\end{quote}
d. Cheesemaking

The pioneer dairies at Point Reyes, the Steeles, Lairds, and Buell and Fay, produced cheese. By 1861 the Point supported these three cheese dairies and seven butter dairies. Within a decade, however, cheese production declined in favor of the more profitable butter. Nevertheless, cheese production attained prominence as the pioneer dairy product of Point Reyes.116

In 1859 Edgar W. Steele wrote a report to the State Agricultural Society detailing the Steele brothers’ methods of making cheese at their Point Reyes dairy:

One big cheese, six hundred and eighty pounds, six hundred and sixty gallons milk, (allowing two hundred and thirty-one cubic inches to a gallon), milk from one hundred and sixty-three cows, for two days, made May eighteenth and nineteenth. Night’s milk, set in tin vats and pans; skimmed in the morning; morning’s milk mixed with it; cream of night’s milk heat to one hundred degrees; stirred until limped, then mixed with milk--the milk being first warmed to eighty-eight degrees, then used rennet enough to bring the curd in forty minutes--curd cut with single knife as fine as conveniently could; stirred with arms round and round vat carefully, until curd somewhat toughened, then gradually lifted from bottom vat with hands, and carefully broken, not very fine; then gradually cooked to one hundred and three degrees, by pouring water into a wooden vat, within which the tin vat sits, curd being stirred all the while, and until all smooth lumps appeared broken; curd dipped into cooler and let stand until nearly cold, then cut up into inch square blocks and settled, then chopped fine, and salt thoroughly mixed; when cold, put to press. Cheese, while in press, turned and pierced with wire every other day for one week, then clothed, turned every other day and pressed one week more, then taken from press and managed same as other cheese.

Three one hundred pound cheese, made June first, or thereabouts. Took morning’s milk, warmed to ninety degrees, took of the cream from night’s milk enough to have made about seven pounds of butter, warmed to one

hundred degrees, stirred until limped, took of rennet enough to turn the milk in forty minutes, put it into the cream, stirred for half a moment, put both into milk, stirred for about five minutes, covered vat up with thick woolen blanket; when curd would not stick to fingers, cut with single knife, let stand till whey began to separate, then very carefully cut curd with wire cutter in square form, half inch meshes, until quite fine, then cooked and pressed same as above, except not so long.

Thirty-five pound cheese, made as above, June third, except set at eighty-six degrees, and cooked to nine degrees.

Two small cheese, made July sixth, warmed to ninety-eight degrees, put in rennet enough to bring curd in fifteen minutes, when come solid cut with knife; cooked to one hundred and fifty degrees, the other not cooked at all; after whey seemed to have separated from curd, curd dipped into strainer, and allowed to drain, then salted and dipped with a spoon into hoop, pressed several days, until cheese had some consistency, and whey appeared to be out, then managed same as other cheese.\textsuperscript{120}

Steele made his own rennet, which he packed and salted after taking it fresh from the calf, then processed it for use in cheesemaking. A small amount of anatto colored the cheese "a shade lighter than May butter;" the cheeses were wrapped with cloth or coated with a resin/whey butter/cayenne mix for a smooth and firm coating. Cheese had a longer shelf life, and could be shipped slower and farther than butter.\textsuperscript{121}

\textbf{e. Marketing}

California dairies made 6 million pounds of butter in 1869, and the figures continued to grow during the next decades. Marin County was the highest producer at 1.5 million pounds; of that, the Shafters' 3,500 cows (on 17 dairies) produced 700,000 pounds in 1868, almost half the county total. Point Reyes produced almost half a million pounds the following year. All of the Point Reyes

\textsuperscript{120}Transactions of the State Agricultural Society (1859), pp. 202-203.

\textsuperscript{121}Ibid., pp. 203-204.
Captain Clausen has been credited with planting the mile-long line of eucalyptus which marks the historic boundary between the C.W. Howard and O.L. Claussen's family moved to E Ranch, where his family stayed for more than 40 years, by late 1876. One contemporary newspaper report placed Clausen and his wife at E Ranch by 1875, while another noted his coming to the ranch in 1876. In 1876, the wife of John A. Upton leased G Ranch by 1879, perhaps earlier. He was the son of John W. Upton. The former grave of his wife, Eliza, was removed to Calvary Cemetery in San Francisco. The graves of the Clausen children were given over to Sweden and appeared in an operation, but the operation was successful.

...one farm found a pretty Swedish girl. I saw her in the model dairy on the estate. She was the model dairy on the estate. She was the neatest, the sweeter, the most complete dairy in the whole region; the best, the most shining utensils, the nicest butter-room and not only butter; but cheese also, made, which is not unusual; and here is a rosy-faced, white-armed, smooth-haired, beautiful Swedish lass presiding over it, commanding her menervants, and keeping every part of the business in order.

The practice employed is so interesting that I reserve it for description and comment at another time. As from the ranch.
VI. CONCLUSIONS

A. Discussion

The management objectives for Cultural Resource Preservation in the General Management Plan (GMP) for Point Reyes National Seashore, dated 1980 and updated 1990, are:

To identify, protect, and preserve the significant historic and cultural resources of Point Reyes.

To identify features and events that have played a vital part in the recorded history of Point Reyes.

To preserve and protect all structures in or nominated to the National Register of Historic Places, and to stabilize and protect other structures and sites pending their historical evaluation.

To monitor and support productive land uses and activities which are consistent with historical patterns.

To ensure that agricultural and maricultural activities are consistent with the historical evolution of land and water use at Point Reyes.

The GMP singles out Pierce Ranch and Home Ranch as reflecting the peninsula’s initial growth into a dairying center and recommends preservation and adaptive restoration for the buildings in those complexes. At that time, the List of Classified Structures (LCS) included only the Pierce, Home, and Teixeira Ranches, and no other research had been accomplished on the dairying history of the area. The LCS is being updated at the time of this writing to include the majority of the structures discussed in this report.

The Point Reyes dairy ranches contain more than a hundred historic buildings and features, but it is the overall distribution of the ranches, or the cultural landscape of the Point, and the complexes themselves that carry the greatest significance and integrity. The best of these complexes are B Ranch, D Ranch, L Ranch, and Home Ranch, with C Ranch and I Ranch historically incomplete but considered to retain their historic significance and to possess
Rufus T. Buell, right, apparent founder of A Ranch, in a later engraving published in *History of Santa Barbara and Ventura Counties*, 1883, California State Library. By this time, Mr. Buell had founded the town of Buellton, north of Santa Barbara.

Below, a view of A Ranch taken around 1900, showing the outbuilding behind the house that later became the schoolhouse. Katie Bates Collection, Point Reyes National Seashore.
A Ranch teamsters employed by Jack Geary, around 1905. The men, all Azorean Portuguese, also worked as milkers. The wagon was used for contract work as well as routine ranch hauling. The original house is behind the horses. Courtesy of Edward Ramos.

School picture at the Point Reyes School at A Ranch. The teacher, Dorothy Moffitt (later McClure) is third from the right, with Tessie Mendoza in the center and Joe H. Mendoza on far right. Courtesy of Dorothy McClure and the Nunes Family.
Northeasterly view of A Ranch from the lighthouse road, with new residence and unaltered horse barn (left center), Grade A dairy and old hay barn (right), taken around 1946. Courtesy of the Nunes Family.

Nunes Ranch hay barn after a storm, 1982. The demolished structure was removed by the Nunes'. Courtesy of the Point Reyes Light.
SECTION TWO:

Charles Webb Howard Ranches

B RANCH (Mendoza Dairy)
STATEMENT OF CONTEXT:
Dairy and Beef Ranches on the Point Reyes Peninsula, 1834-1945

Mexican land grantees brought cattle to Point Reyes beginning in the 1830s. A regionally significant dairy industry developed starting in 1857 and thrived for over 100 years; a number of the original dairy ranches continue to operate within the boundaries of Point Reyes National Seashore.

As a region, Point Reyes played an instrumental part in the development of the dairy industry in California. Point Reyes dairies were among the first large-scale and high-quality dairies in the state, and at one time the Shafter's butter district was considered to be the largest in the world. Before 1857, dairy products for consumption in San Francisco were shipped from the East Coast or produced locally by very small dairy operations of questionable quality.

The pioneer dairymen of Point Reyes proved to be the foundation of California's dairy industry. The Steele brothers, Carlisle S. Abbott, Rufus T. Buell, Charles Laird, and others went from their beginnings at Point Reyes to other areas in the state to become the state's other major dairy producers, moves that established California as a leader in dairy production in the United States.

Vital dairy production equipment and methods were developed at Point Reyes dairies that would be adopted nationwide. Local dairymen stayed at the forefront of industry modernization, and still do.

Marin County, dominated by the Shafter family's Point Reyes dairies, led the state's counties in dairy production (volume) into the 1890s. Point Reyes dairies produced what was widely considered to be the highest quality butter in the state for the last half of the 19th century.

Point Reyes dairies attracted immigrants from Ireland, Switzerland, the Azores, Scandinavia, and many other counties, bringing a rich ethnic mix to the area that remains to this day. Marin County was a primary destination for immigrants from Switzerland and the Azores in the 1860s-1900. Many of these immigrant families eventually purchased their own property and are the foundation of today's population in Marin County.

Many Point Reyes dairies have survived the pressures of the 20th century, including economic reversal, sanitation and environmental regulations, competition from large dairies in the Central Valley, and public (park) takeover.

This study intends to show that the system of dairy ranches at Point Reyes
The McClure family poses in front of the house at G Ranch, around 1920. James McClure is on the far left rear, Margaret McClure in the center rear, and Jim McClure is third from the right. Photo from the Julius Smith Family Album, Jack Mason Museum.
Fred Hussey, right. Below, a portrait of the tenants and workers at the Hussey’s B Ranch about 1905. The Hussey’s house is partially obscured by trees on the left, the dairy house is at the right; both buildings survive today. Photographs courtesy of Estelle Hussey Soderberg, Jack Mason Museum Collection.
Joseph V. Mendoza, left, and Zena Mendoza, below. The Mendozas bought A and B Ranches in 1919, and their great grandchildren reside there today. Courtesy of the Mendoza family.
Joseph V. Mendoza, left, and Zena Mendoza, below. The Mendozas bought A and B Ranches in 1919, and their great grandchildren reside there today. Courtesy of the Mendoza family.
A favorite view to travelers at B Ranch in the early 1960s, above; the tree and barn both succumbed to weather in the 1980s. Philip Hyde photograph, Point Reyes National Seashore Collection. Right, the Point Reyes District School was on B Ranch from 1945 to 1968. The children are George Molseed, Marvin and George Nunes, and Sarah Mahar; the teacher is Gina Plockey. Seth Wood photograph, Jack Mason Museum Collection.
Oliver Allen, founder of C Ranch, in a portrait that appeared in the 1880 *History of Marin County, California.*
Main house at C Ranch, built 1889, and the bunkhouse structure in the left rear, 1931. The porch recently collapsed and was removed. Courtesy of Roy Farrington Jones.

The original dairy house at C Ranch in 1931, located roughly where the Grade A barn is now. This dairy was demolished in the 1950s. Courtesy of Roy Farrington Jones.
Milking Barn at C Ranch, 1931, northwest facades. Courtesy of Roy Farrington Jones.

Southwest facades of the C Ranch milking barn, 1931. Courtesy of Roy Farrington Jones.
The horse barn at C Ranch, 1931, with what appears to be a wagon shed behind. Courtesy of Roy Farrington Jones.

Rear (easterly) view of the horse barn, 1960, from an appraisal for the National Park Service.
The east facade of the horse barn at D Ranch, above, taken in 1935. Very little of the siding has changed since this picture was taken. Courtesy of Roy Farrington Jones.

Left, Bill Hall, Jr., stands at the new entrance to the old D Ranch house, around 1938. Note the ships lamps and original window configuration on the first floor, since changed to a picture window. Courtesy of Vivian Horick.
Two views of D Ranch, taken in the 1940s, illustrate the significant windbreaks of eucalyptus and cypress, of which only dying specimens remain today. Photos courtesy of Vivian Horick.
Henry Claussen, in a portrait that appeared in the 1880 History of Marin County.
A view of E Ranch reportedly taken shortly after construction, in 1870. Barney's Bay and Drakes Estero are in the distance. Claussen Family Collection, National Park Service.

Inside the Claussen dairy, around 1930. This is the only interior view found during research. Machinery is run off of belts and pulleys, including the separator at left and the butter churn visible at the far right. A small steam engine, center, powers the shaft. Henry Claussen stands by the door. Claussen Family Collection, National Park Service.
E Ranch as it appeared around 1880, looking north. From left to right, a grove of eucalyptus, the Claussen home, dairy house, horse barn, and milking barn. Notice the crop field in the left foreground. Claussen Family Collection, National Park Service.

The E Ranch house had been shingled by the time this photo was taken in the teens. Photo from the Julius Smith Family Album, Jack Mason Museum Collection.
E Ranch from the air, 1929. California State Lands Commission Collection.
E Ranch from the air, around 1959. Numerous improvements are visible, such as the Grade A barn and the concrete foundation on the hay barn. The original house has been remodeled, and will burn within a few years. The pioneer dairy structures are dilapidated, and would be soon removed. Nunes Family Collection.
Three 1905 views of Peter Reinholt's L Ranch, from an album loaned by June Gibbon.
The house and post office at T Ranch as it appeared around 1900. Polland Collection, Anne F. Kent California Room, Marin County Library.

The T Ranch schooner landing around 1915. The schooner Point Reyes is at the wharf. Remains of the road still exist. Claussen Family Collection, National Park Service.
A detailed view, above, of the F Ranch house as it appeared in the early 1920s. Apparently the walkway on the right led to the post office. Photo from the Julius Smith Album, Jack Mason Museum Collection.

Haying time at F Ranch, circa 1920s. Photo from a Gallagher Family Album, courtesy of the McClure Family.
Schooner Point Reyes, above, at the F Ranch landing, around 1920.

Preparing a field for seeding hay. Both photos from a Gallagher Family Album, courtesy of the McClure Family.
Right and below, views of the F Ranch house and milking barn before being demolished by the National Park Service, 1967.
Jack Mason
Museum Collection.
A foggy scene at U Ranch around the turn of the century. The dairy is in the background. Courtesy of Fern Gilliam.

The Campigli family pose in their work clothes at U Ranch around 1903. From left to right, Isa Martinelli Campigli, Alba, Erminia, Lelia, Walter, Amelia, Olga, Armando, Nancy, Arnoldo, and Pietro Campigli. Santino Martinelli photo courtesy of Fern Gilliam.
J. W RANCH
Bear Valley Ranch, Park Headquarters

1. Description

One of the largest and most famed Point Reyes ranches is the Bear Valley Ranch, which now acts as the administration headquarters, visitor center, and major trailhead for visitors to the Point Reyes National Seashore. Given the letter W in the Shafter dairy organization of the 1860s, the proximity of the ranch to Olema (less than a mile) held it in the public eye for all of its history. The scenery at Bear Valley is among the finest in California, and its resources have long been exploited and enjoyed by man. Long a favorite destination for tourists coming by train, stagecoach and automobile, Bear Valley remains a prominent and popular area in Marin County.

For the most of this century the Bear Valley Ranch consisted of four dairy ranches, U, W, Y, and Z. The W designation dropped from use around the turn of the century and eventually Bear Valley Ranch stood to mean the whole area of the aforementioned ranches. These ranches are separated for individual history study in this report. The 7739-acre ranch, including the smaller dairies, stretched from Olema and Tomales Bay on the east to the Pacific Ocean and Drakes Bay on the west. Bounded on the north and south by the lands of James McMillan Shafter, delineated by a series of ridges adjacent to the Laguna Ranch to the north and Bear Valley Creek and Coast Creek to the south. The land is practically mountainous, with the highest peak on the Point Reyes Peninsula, Mt. Wittenberg, as the central geographic feature of the ranch. Forested hills spotted with meadows characterize the eastern portion of the ranch, while brush- and grass-covered ridges and gulches pour down to a spectacular Pacific shoreline on the west.

The ranch complex is located near at the foot of Mt. Wittenberg a half-mile from Olema on Bear Valley Road. It consists of a large red hay barn, three residences for ranch workers (two of which have been converted to offices), a horse barn, and maintenance facilities. On a hill nearby, past the current visitor center, is a later complex of buildings constructed for the pleasure of the wealthy owners of this century: a house, garage/apartment, and horse barn. This area is now the site of the Morgan Horse Ranch. Access to these complexes is by a federal
Europe on a family allowance, "wanted out" of the family combine, and offered her share of Point Reyes to her brothers for $100,000. Two of them lived in the east: Harold was in a mental institution, and Oscar Shafter Howard, a composer of sorts, lived at the Lamb’s Club in New York City. Neither objected but Fred, who was president of the family corporation, did. Maud hired a young San Francisco lawyer, Jerome B. White, and sued her brothers to force a partition of the Point Reyes holdings.  

Maud Howard won the lawsuit, and the family members sold their interest in the land individually to millionaire San Francisco brewer John G. Rapp for a total of about $400,000. Rapp quickly sold off the ranches on the Point, but kept W Ranch and, after Fred Howard left, set to work making the Bear Valley Ranch into a 20th century dairy farm.  

John Rapp, son and namesake of one of San Francisco’s most prominent beer producers, had the resources to improve the Bear Valley Ranch both for business and comfort. Prohibition had closed down the family business the same year that Rapp made the ranch purchases. For his family’s enjoyment, Rapp built a "magnificent country home" in 1923 on a hill near Oscar Shafter’s centennial sequoia, about half a mile up Bear Valley from the ranch complex. The house, reportedly costing about $12,000 to build, was of a rustic character, along the lines of a hunting retreat with an eye for entertaining. A wide porch looked out over the Olema Valley. On the creek below, Rapp had a dam constructed, which formed a pond large enough for boating and swimming; changing rooms were available at pondside for guests. The family, including three daughters and a son, enjoyed horseback trips to the ridges, swimming, hunting, and hiking all over the property. Guests were frequent, some of whom were allowed to set up tent camps on the property during the summer. One family, that of Robert Menzies of San Rafael, kept a tent camp on the hill near Rapp’s house site where the children and friends had the run of the ranch. A longtime tradition of free public access to Bear Valley, started by Charles Webb Howard, changed as Rapp began to charge a fee for entry. Also, Rapp sold some prime property: he sold 466 acres in the northeast corner of

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165 Mason, Point Reyes, p. 94.
166 Ibid., pp. 94-95.
the ranch to his realtor, August Lang, in November 1923, for $18,000. This property eventually became Noren Estates and the Silverhills subdivisions adjacent to Inverness Park. 167

During the 1920s, the Bear Valley Dairy was one of several programs that would make the Bear Valley Dairy one of the first certified dairies in Marin County. Certification was the precursor to Grade A labeling which was established in the 1930s, where sanitary standards were upheld in order to produce milk for popular consumption. To do this, Rapp improved the dairy herd and built a sanitary barn and two trademark silos in 1922. Rapp’s milk, taken from the cows by white-uniformed milkers, was sold on contract to hospitals and restaurants in San Francisco. A newspaper report mentioned the status of the dairy:

Rapp is said to have one of the best certified milk dairies in Northern California. All of his product, which is shipped in bulk, is transported to leading hospitals in San Francisco. Those who have visited the ranch state it has been transformed into a veritable marvel of perfection in every detail. The herd, comprising purebred cattle, now numbers about 200 head, and Rapp employs about 20 men to handle their product. 168

The other dairies on the ranch, U, Y, and Z, continued producing cream under leases from Rapp that duplicated the old Shafter leases. Rapp and Watson also hired Greek laborers to clear about 10 acres of dense willows in the flats opposite the dairy ranch, and to channelize Olema Creek, rerouting it to a tangent from the village of Olema to near the head of Tomales Bay. Rapp planted feed crops on the flats, in cooperation with the county farm advisor, M. B. Boissevain. Irrigation was introduced to the ranch, with water from the dam upstream from the dairy. Rapp also had cottages built for his milkers. 169

167 Rapp family information from an interview with his daughter, Joan Rapp Mayhew; interview with Mary Menzies Page; Marin Journal, March 22, 1923, p. 1; Petaluma Argus, undated clipping circa 1922; Mason, Point Reyes, p. 95.


169 Mason, Historian, p. 95; Claribel Rapp Berckmeyer to Jack Mason, August 29, 1971, Jack Mason Museum Collection; interviews with Joan Rapp Mayhew and Lauren Cheda. Boissevain left photographs of Rapp’s improvements at Bear Valley Ranch, now in the Jack Mason Museum
Scenes on the W Ranch in the 1920s. Top, John Rapp, Jr., in the barnyard; notice the barn and silo in the background. Courtesy of Joan Rapp Mayhew. Bottom, the ranch truck delivered fresh milk to San Francisco. National Park Service Collection.
Two views of Bear Valley Ranch in the 1920s. Top, looking north, National Park Service Collection. Bottom, looking west, courtesy of Joan Rapp Mayhew.
John Rapp made many improvements at Bear Valley Ranch for his family. Above, the house built in 1923 as a summer residence. Left, the dam and pond on the creek above the dairy complex. Courtesy of Joan Rapp Mayhew.
Rapp built two silos next to his sanitary barn, at right. Rapp had one of the first certified dairies in Marin County. M. B. Boissevain photo courtesy of Novato Historical Guild.

The interior of Rapp's milking barn, below, around 1922. Courtesy of Joan Rapp Mayhew.
Above, the original ranch house at W Ranch in the early 1920s. Courtesy of Joan Rapp Mayhew. Left, Gene Compton built new ranch residences in the late 1940s. This is the foreman’s house as it appeared when new; it is now the ranger building. Jack Mason Museum Collection.
A two-section panorama of Y Ranch taken in 1923. Note the typical split-picket fence. National Park Service Collection.
Cowboys, employed by Gene Compton, pose during a roundup at Y Ranch, around 1947.

Seth Wood photo, Jack Mason Museum Collection.
Cattle in the chutes at Y Ranch, right, around 1947. Seth Wood photo, Jack Mason Museum Collection.

Below, the remaining barns at Y Ranch after park purchase, around 1966. The barns were demolished shortly after the picture was
ranch enterprise and the important dairy industry of the area. Only some large
trees and the concrete spring box remain in the complex; these features have local
historic significance.

The original Z Ranch roads which follow their original alignments are
significant parts of the transportation history of the dairy district.

5. Historic Features

1. trees, ca. 1900
2. water system ca. 1900
3. roads, ca. 1860s-1880s*

*Contributing structures/features for future National Register Nomination.

Mt. Wittenberg as it appeared from the Shafter ranch in Olema around the turn of the
century. The mountain, now entirely wooded when viewed from this side, appears to be
open grassland to an elevation of about 200 feet at the time this photo was taken.
Discontinuance of the Z Ranch dairy and elimination of grazing allowed the fir forest to
cover the mountain over the past 70 years. Photograph courtesy of Jack Mason Museum.
Last remaining barn and corrals at Z Ranch before being demolished by the park in preparation for establishment of a campground. National Park Service Collection.
Z Ranch when it was operated by the Pedranti family, around the turn of the century. The camera is looking northwest; most of the hills behind the dairy are now forested. Jack Mason Museum Collection.
Old dairy at H Ranch around 1940, remodeled into a residence. The garden on the foreground is in the yard of the old house. Courtesy of Virginia Grossi Gallagher.

The Pierce School on K Ranch, in use from the early 1930s to 1943. Photo courtesy of the McClure Family.

K Ranch in 1963: the large milking barn is gone, and the remaining buildings will soon be demolished by the National Park Service. Photo from an appraisal of the property.
L Ranch from the air in 1960. Courtesy of Joe Mendoza.

I.D.E.S. Hall at N Ranch on the Point Reyes road, above, as it appeared around the turn of the century. Courtesy of Mrs. Thomas Drew.

A party at I.D.E.S. Hall in the late 1930s, shortly before the ranch owners halted public use of the facility. Here, the Hall family and friends enjoy a picnic. Courtesy of Vivian Horick.