

## Quistorf Ranch

One of the oldest winegrowing operations in the Santa Cruz Mountains viticultural district is located today in the Bonny Doon area, The Beauregard Ranch.<sup>1</sup>

Before this land was purchased in 1945 by Dwight Beauregard it was located on the Quistorf Ranch, which had been bought by Fritz Quistorf in 1871 from John B. Williams. At that time it was called the Pine Flat Ranch. Quistorf (1845-1920) was a native of Holstein, a district of southern Denmark or northern Prussia, depending on political conditions. Quistorf began working the land and in 1875 began keeping a daily journal of work done on the place, which he maintained until his death in 1920. He married Margaret (Maggie) Burns in 1878. Her family was Scottish and her father, John Burns, was an important and powerful landowner in the area until his death in 1880. The Burns family is also the source of the Scottish tone to some of the place names in the area, such as Bonny Doon and Ben Lomond.

The man who continued the operation of the Quistorf Ranch after Fritz's death in 1920 was Clinton (Cle) Edward Quistorf (1891-1950). He had worked since childhood on the ranch and other farming operations in the area. He never married, and when his father died he continued the daily ranch journal until he sold the place to Dwight Beauregard. In fact he then built a home nearby and kept up the journal, noting his continued work at other places. Of particular note was his vineyard work nearby at the ranch of Dr. A. L. Phillips and at Vine Hill in the new vineyard planted there in the forties by Dr. Schermerhorn.<sup>2</sup>

These journals are today in the custody of Mary Ellen Achterberg, a native of the area and a member of a family whose name begins appearing in the Quistorf journals in 1901. She was married to Albert Achterberg, whose mother, Agnes, was Clinton Quistorf's older sister. Mrs. Achterberg is deeply interested in local history, and her assistance in the use of these manuscript materials was essential to the success of this portion of the project. The following diagram indicates the relationship of the family members mentioned in these pages.

*Fritz Quistorf (1845-1920)--Margaret (Maggie) Burns (ca.1855-1940)*

*Clinton (Cle) Edward Quistorf*  
(1891-1950)

*Agnes Glen Quistorf (1886- ?)--William H. Achterberg*

*Albert Achterberg--Mary Ellen Achterberg*  
(1913-1992) (1917- )

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<sup>1</sup> See Beauregard interviews.

<sup>2</sup> See Hallcrest, Wheeler, and Ridge interviews.

These are the journals on which the following short history of winegrowing at the Quistorf ranch is based:

*"Memorandum Book of Fritz Quistorf for the Years 1875-1876-1877-1878-1879-1880."*

*Memorandum Book of Fritz Quistorf, 1881-1901.*

*Fritz Quistorf Farm Journal, May 1901-February 28, 1920.*

*Clinton Quistorf Farm Journal, February 29, 1920-November, 1939.*

*Clinton E. Quistorf Farm Journal, 1939-1950.*

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The early years of the farm journal show that activities related to timber and lumber were the most important tasks undertaken by Fritz Quistorf. He also spent a lot of time at the Burns home visiting Maggie. In 1875 he does not mention any work in a home vineyard, but does comment in October that "Weather rained a little to(sic) early for growers of Grapes."

In 1876 he made a visit to Vine Hill, and it is clear that there is some kind of small vineyard on his place. In that year, and occasionally thereafter, he worked for John Jarvis, who, with his brother George, may be said to be the founder of the winegrowing industry in this part of the Santa Cruz Mountains, dating from 1863 in the Vine Hill area.

Later Fritz will refer to this little plot of vines as the "old vineyard." He did spend two days hoeing his own vines, but does not mention a harvest. Nevertheless he "picked grapes for Jack" on October 5-6. He continued noting that he picked grapes for Jack through the 1880 vintage. For now the chief agricultural products on the ranch were corn and hay, and the chief activity was making shakes from redwood. In 1882 Fritz picked grapes for Jim on 10/17 and for Tom on 11/15.

By the mid-eighties there had been a change on the ranch. More and more time was spent in the orchard, which expanded almost every year. Apples, peaches, pears, plums, and later, prunes were the chief products. But there were also some apricots, nectarines, cherries, quince, and crab apples, mostly for home use. There was still a small vineyard that took little time to keep up and rarely occasioned a comment in the journal. In 1885 the only comment I saw was 4/21, "harrowed orchard and vineyard."

In 1890 he was able to prune the entire vineyard in one day (3/21). In 1891 he spent two days hoeing weeds in the vineyard ( 3/23, 25). In 1893 he does finally note that he picked the grapes, but it still takes only about one day to prune, plow, etc. On 10/16 he picked all these grapes on that one day. By 1897 it was taking him two days to prune the vineyard. And in 1899 he actually sold some grapes to someone. By now the "old vineyard" was being sowed to grain, usually oats in the winter.

In the next few years there is some evidence that a real effort was being made to make a vineyard on the place that was of some economic consequence. In 1901 it took a half day to pick the grape crop. In 1902 he sold three tons of grapes to Pascal, which seems to be a small winery. In 1903 he notes setting out new cuttings. And now noted having replaced any vines that died or were injured severely by vineyard activity. His relations with the Ben Lomond Winery were important, but not yet for grapes. In 1902 he sold the huge winery 14,215 pounds of hay for feed for their horse teams.

On 2/16/1906 Quistorf was planting new vineyard and made specific reference to the Carbonat

(Cabernet Sauvignon?), Zinifadell (Zinfandel) and Shavenoe (Charbono). He was still planting more vines in 1907. The vintage in 1908 lasted five days, 10/5-9. In 1909 he noted that he sold grapes to the Wildhagen Winery, which was located on land next door to his ranch. And on 11/1 he was sowing oats in the old vineyard.

By 1910 it is clear that Quistorf was now operating a successful commercial vineyard. He was selling large amounts of grapes to the Ben Lomond Wine Company, a million gallon operation on the Empire Grade above Felton.<sup>3</sup> He also sold grapes to the Wildhagen Winery and to Luis Iacopetto, who had a winemaking operation on Smith Grade, below Bonny Doon. The large commercial sales continued, but unfortunately Quistorf did not record his production or the amount of these sales. In 1912 he actually made 125 gallons of wine for himself.

He continued to expand his vineyard up until the World War I years, and mentions specifically putting in more Zinfandel. He sold grapes to the Ben Lomond Winery, Iacopetti, Moretti and John Reggiardo, who ran a large boarding house on the Smith Grade at Laguna Creek. By 1915 it was taking four days just to burn the brush and cuttings left from pruning the vineyard. He was also selling grapes for what I call "mess hall wine." John Mazzei grew artichokes on a very large scale in the area and had a large crew of workers to whom he supplied bed and board. Board included plenty of red wine. Another good customer was the company running the limestone kilns in Felton, also for the workers boarded there.

There was little indication in the ranch journals that a war was on or that a thing like national Prohibition was on the way. One sign of war was the large number of women and girls working in the vineyard at harvest time. Also, we can see more small and medium sized sales of grapes to several individuals, mostly Italians, probably for home wine making.

Fritz Quistorf died March 14, 1920, just a few weeks after national Prohibition went into effect. Clinton took over the writing chores and recorded some remarkable changes in the winegrowing operations at the ranch in the next years. In September eight days were spent "making boxes," indicating that the grapes would be shipped out in boxes rather than delivered to wineries and the boxes returned. The vintage began on October 5 and lasted less than two weeks. Huge shipments of grapes went out over a short period of time. Between 10/13 and 10/15, 1200 boxes of wine grapes went out to be sold later to home winemakers, probably on the East Coast, the Midwest, or perhaps in San Francisco or Oakland. Clinton kept very good track of the beginning and end of each vintage, giving us a fairly good picture of the relationship of the calendar to winegrowing in the Santa Cruz area. In 1921 he started making a lot of sales to local home winemakers, typical sales being 80 boxes, amounting to about 3600 pounds. This would yield about 275 gallons, not much more than the legal limit of 200 gallons per year allowed every family under the federal rules of the Prohibition years. There was no clear indication in the journal of a change in the varieties at the Quistorf vineyard in answer to the new situation of Prohibition. But change they did. Clinton notes 9/30/24 that he had finished picking the Alicante Bouschet grapes for Iacopetti. This variety was the darling of American home winemakers during the "dry" years. It was thick skinned and had inky juice, which made for a good shipping grape and one that produced a powerful, deep colored red wine. But elegant it was not. It should be noted that later data in the journal indicate that Quistorf did not graft over or replant all the vineyard, and that some high class wine grapes were still available.

After 1926 the grape market in the East declined and grape prices dropped. Many growers had to hustle to sell their grapes. Toward the end of the vintage in 1927 Clinton had to drive over to San Jose to see if he could sell the rest of his harvest. Next year he was selling far more grapes in smaller lots again, to local winemakers, most of whom had Italian names. Clinton was also making his own wine. In 1929 he bottled his wine of the previous year on 11/19. Next year on 11/15 he

<sup>3</sup> Charles L. Sullivan. *Like Modern Edens* (Cupertino, 1982): 68, 136; Michael R. Holland. "The Origins of the Santa Cruz Wine Industry." in *Late Harvest* (Santa Cruz, 1983): 12.

pressed out his own grapes, which had just finished their fermentation. In 1932 he noted that he picked grapes for his own wine on 11/4, after the vintage had started on 10/11. This situation illustrates the fact that grapes for the East Coast shipping were usually picked somewhat earlier than grapes that would go immediately to the wine vat. Home winemakers could make up the difference with a five pound bag of sugar.

In certain years, for no obvious reason, both Clinton and Fritz before him, gave a complete resumé of all grape sales for the year. Such a year was 1930, when he recorded 23 large grape sales, ranging from about 1500 to about 3500 pounds. He also gave such a list for 1923 and his father did it for 1919 and for each year from 1912 to 1916.

Prohibition officially ended in December 1933, but everyone knew it was coming during the vintage. Quistorf made some very large sales, probably to wineries, this season. In 1934 he was selling his grapes to the Bargetto and Locatelli Wineries. He also went over to the Santa Clara Valley in the thirties and sold grapes to the large wineries there. Nevertheless, there are indications that on several occasions before the war he actually planted new vines. One important planting took place in 1940 when the University of California (Davis) put in an experimental vineyard on the Quistorf place.

During the war Clinton sold grapes to wineries in Livermore and Irvington, mostly white wine varieties. The only specific customer named was Wenté in Livermore.<sup>4</sup> He also kept up his sales to large wineries in the Santa Clara Valley. But he also made large sales here to Locatelli and Bargetto. In 1945 he sold Locatelli 5.5 tons. From time to time he also made a lot of small sales to locals for home winemaking. 1945 was such a year.

After Clinton sold the ranch to Beauregard he built a house on land across the road and continued to work in the area and keep up the journal. Particularly he worked for Dr. A.L. Phillips, whose land adjoined the ranch, and for Dr. Schermerhorn on Vine Hill. In the late 1940s the major part of his working time was on Vine Hill, where he was the vineyard manager. The journal is loaded with detailed work accounts from Vine Hill, for the vines already planted and for the planting itself, that went on apace between 1947 and 1949. For a good part of the Vine Hill planting he gives us the exact number of vines planted in a day. Unfortunately, only occasionally does he indicate the variety, and that always is White Riesling. Some of the bud wood for these plantings came from Wenté in Livermore, always white grape varieties. He sold Vine Hill grapes in the Santa Clara Valley and to Locatelli and Bargetto.

The Clinton Quistorf journal ends on 10/24/50, just before he died. His notation for that day was "Rain and Wet," and he recorded 8.5 inches.

\* \* \* \* \*

On the following pages I have transcribed my notes from the Quistorf journals. Almost all my jottings relate to winegrowing, but here and there I note material that gives a more complete view of what was going on at the ranch. Like all my notes from such primary sources, these represent what I personally wanted to remember for my own sake and what I wanted to record as a historian. A glance at the sample pages I have copied from the journals, which appear at the end of this section, gives a clear picture of a depth of detail which is not conveyed by my notes. I have also added a letter from the head of special collections at UC Davis's Shields Library, which indicates the almost unique character of the Quistorf journals and their future value to historians of California's agricultural history.

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<sup>4</sup> Beauregard found Sauvignon blanc vines on the place in 1945.

***Memorandum Book of Fritz Quistorf for the Years 1875-1876-1877-1878-1879-1880.***

**1875**

Most of the time in 1875 Fritz was making shakes, or working on corn and Hay. He was often to the Burns place to visit Maggie. He doesn't discuss a vineyard, but his notes in October show that the "weather rained a little to early for growers of Grapes."

11/9: He picks grapes for someone.

11/10-11: He picks grapes at Tom's place.

**1876**

4/8: a visit to Vine Hill.

4/22: There is a vineyard on the Q place. Hoes vines for two days. Main activity is still making shakes and visiting Maggie.

10/5-6: "Picked grapes for Jack." Later in the month he worked over at the John Jarvis place.

**1877**

**1878**

10/21-22: picked grapes for Jack.

**1879**

**1880**

11/1-10: Picked grapes for Jack and others.

***Memorandum Book of Fritz Quistorf, 1881-1901.***

**1882**

10/17: Picked grapes at Jim's

11/15: Picked grapes at Tom's.

**1885**

Lots of orchard planting.

4/21: Harrowed orchard and vineyard.

9/30-10/2: Visit to San Francisco.

In the late 1880s most of his work was in lumbering and wood cutting activities, making 600-800 "heads" per day, whatever that means.

**1890**

3/21: Was able to prune all the home vines in one day.

By 1890 peaches, apples, pears and plums lead in importance.

3/23: Hoed grape vines, and 3/25.

**1891**

Silver prunes are producing.

**1892**

By this year the orchard and fruit production make up the chief activity on the ranch.

**1893**

It takes but one day to prune and plow the vineyard.

10/7-12: Up to Tom's place to make wine. Stayed there until 10/13.

10/16: picked his grapes in one day.

10/30-11/1: picked grapes for others.

**1897**

1/23: it took two days to p[run]e his vineyard.

2/11: pruned "the Hungarians."

10/16: sowed and plowed his "old vineyard."

10/24: sold his grapes to a local winery.

**1899**

12/29: pruned vines.

**His Apples:** Early Harvest, Jonathan, Baldwin, Newton Pippin, White Winter, Pearman, Spitzenberg, Bellflower, Russian Red, Wolf River.

**Peaches:** Early Crawford, Hale.

**Pears:** Bartlett, Madaline.

**Plums:** Yellow Egge, Washington, Green Gage, Reine, Claude.

**Prunes:** French, Silver, Hungarian.

**Nectarine:** Boston white.

**Apricot:** Royal

**Cherries:** Governor Woods, Black Tartarian.

**Quince:** Orange.

**Crab Apple:** Siberian.

**Fritz Quistorf Farm Journal; May 1901 - February 28, 1920.**

10/16/1901: Picked grapes in half a day. Very small production.

3/19-20/1902: Pruned vines.

10/18-19/1902: Picked 3 tons of grapes and sent them to Pascal (Winery?).

3/11/1903: setting out new cuttings in the vineyard.

19/15/1905: picked 1.5 tons of grapes.

2/16/1906: Replaced missing vines. 3/1 planted vines.

Grape cuttings planted: Carbonat (Cabernet Sauvignon)

Zinfadell (Zinfandel)

Shavenoe (Charbono)

2/28/07: finished pruning; 3/2-4: tied vines; 3/6: set stakes for new vines; 3/7: dug holes and set out vines; 3/8: set out vines.

2/8/08: staked vines; 2/11-13: set out Cabernet; 2/24: set out Zinfandel

10/5-9/08: Picked grapes.

10/5-9/08: Picked grapes

10/4-9/09: Picked grapes for Wildhagen Winery, and on 10/11

11/1/09: Sowed oats "in the old vineyard"

9/13/10: Sold grapes to Ben Lomond Wine Co. Picked 9/27-10/1.

10/1-8/10: More grapes to Ben Lomond and Wildhagen.

10/23/11: Grapes to Iacopetti winery.

2/21-23/12: Setting out and staking vines.

10/--/12: Grapes to Venturini.

11/11-13/12: Picked grapes for self and for Morelle. Made 125 gallons.

10/15/13: 139 boxes of grapes to Reggiardo. Later more to Iacopetti. Picked for both through 10/28.

2/28/14: Made grape stakes. Again from 3/1. 3/4 got cuttings. 3/7 got Zinfandel cuttings.

10/7/14: 140 boxes of grapes to Ben Lomond Wine Co.

10/13/14: "Hunting buyers for grapes."

10/16/14: Grapes to Iacopetti.

10/23/14: Vintage is finished today. Most to Iacopetti.

3/4/15: It now takes four days to burn the vine brush after pruning.

10/20-11/18/15: Vintage has been late.

10/7/16: Vintage begins and lasts until 10/19.

9/16/17: Sold ton of grapes to "kilns." For mess hall wine. Vintage lasts to 10/26.

10/7/18: Vintage begins. Lots of 1 ton and 1.5 ton sales to individuals in Felton. Morelli in Davenport takes 8 tons. More to him later. Vintage over 10/29.

10/14/19: Vintage begins. Lots of local ladies helping pick. Mazzei buys a lot of his grapes.

11/9/19: Last load of grapes 2 tons to Major Ranch.

Fritz Quistorf died 3/14/1920.

***CLINTON QUISTORF FARM JOURNAL, FEBRUARY 29, 1920 TO NOVEMBER 1939.***

9/20-27/20: Making boxes for shipping grapes.

10/2/20: "To see Burns about hauling grapes."

10/5/20: Vintages begins. 648 boxes picked by 10/7. 1200 boxes out 10/13-15.

10/21/21: Vintage begins. Lots of 80 box sales to home wine makers. Vintage finished on 10/18.

9/29/22: Vintage begins.

10/8/23: Vintage begins. Most grapes in by 10/29. But some picking of second crop grapes late in November.

9/30/24: Vintage begins.

10/24/24: Picked Alicante for Iacopetti. Finished this date.

9/29/25: "In town to sell grapes."

10/7/25: Vintage begins. Lots of grapes to Venturini. Over 10/28.

8/30/26: Selling grapes before vintage.

9/1/26: Vintage begins. Continues off and on to 10/13 when he picked the Alicantes.

10/7/27: Vintage begins.

11/1/27: Over to San Jose to sell grapes. Vintage ends 11/15.

10/13/28: Vintage begins. Mostly smaller sales to Italian names. Ends 11/9.

10/23/29: Vintage begins. Many 1-1.5 ton sales. Ends 11/7.

11/19/29: Bottled wine.

10/17/30: Vintage begins. Ends 11/14.

11/15/30: Rain this day. For next two days pressed out wine.

7/22/31: Vintage begins and lasts to 10/29.

10/11/32: Vintage begins. Many 1-2 ton sales to Italians. Ends 11/12.

11/4/32: Picked grapes for himself.

11/12/32: Vintage ends.

10/20/33: Vintage begins. Large sales to Frank Zuschin.

11/11/33: Vintage ends.

3/14/34: Planting vines.

9/26/34: Vintage begins.

10/13/34: Load of grapes to Bargetto.

10/16/34: Vintage ends.

10/8/35: Into town to find customers for grapes soon coming in.

10/16/35: Vintage begins.

10/25/35: Grapes to Locatelli Winery. More later.



11/7/35: Vintage ends.

9/8/36: Vintage begins.

10/12/36: To Madrone (Santa Clara Valley) to sell grapes.

10/24/36: Racks his own wine. 10/20/36: Vintage ends.

9/30/37: White grape vintage begins.

10/22/37: Vintage ends.

10/13/38: Vintage begins.

10/25/38: To San Jose to pick grapes.

10/26/38: Sent white grapes to Bargetto.

11/9/38: Vintage ends.

10/5/39: Vintage begins

11/19/39: Vintage ends.

***Clinton E. Quistorf Farm Journal, 1939-1950.***

3/13/40: Dug holes to plant vines.

3/15/40: "Set in vines for U. C."

10/12/40: Vintage begins 11/1/40: Vintage ends.

2/41: Pruning vines lasts from 1/28 to 3/6. Few other tasks, only when raining for five days.

10/6/41: To San Jose to sell grapes.

10/8/41: To a winery in Irvington.

10/10/41: Vintage begins

10/23/41: Trucked out 14,472 lbs.

10/31/41: Vintage ends

1/27/42: Starts pruning vines. Finished on 3/3. Burned brush from vines for the days.

March: ties vines.

5/3-7: Disking vines.

5/18: Suckering vines.

5/19: Cultivating vines.

6/7-12: Suckering vines, and 6/19-22.

6/28-29: Sulfuring vines.

10/19/42: Vintage begins, end 11/5.

9/12/43: Out looking for customers for the coming vintage.

10/5: Vintage begins, ends 10/29.

10/24/44: Vintage begins, ends 11/17.

11/8: To Livermore with 4040 lbs. of grapes.

11/24: Grapes to Locatelli Winery.

10/2/45: Vintage begins, ends 10/28.

10/5: To Livermore with white grapes.

10/7: Two tons of grapes to Locatelli, @ \$77 per ton. Many small sales of 1-2 tons: J. Mahan, Bonetti, Doglione, Mazzei, Bosso, Portuger, Dal Porto, Crescini, Avila, Costello, Locatelli. Total to Locatelli= 5.5 tons.

8/7/46: Moving. Then working on "building." No vintage. This is the new house across the road, today a little church.

1/13/47: Pruning vines on Vine Hill.

2/3: "Pulling" vines at Vine Hill. Prunes vines for Mr. Burrell. He is working at Vine Hill about once a week these days.

4/26: Heeling in vines at Vine Hill.

5/14-15: Hoe and sucker at Vine Hill.

6/14: Sulfur vines at Vine Hill.

6/16: Hoes vines for Mr. Phillips.<sup>5</sup>

9/22-30: Picking grapes.

12/26/47: Pruning at Vine Hill.

1/12/48-122: Pruning vines at Vine Hill.

2/12-18: Planting vines at Vine Hill, and on 2/24-26, 3/1, and 5/1(sic).

5/11: Hoeing vines for Dr. Phillips.

9/3-17: Terrible forest fire.

10/25: Vintage begins.

11/5: Picks grapes for Beauregard.

2/17-18/49: Planted 800 vines on Vine Hill. More in March and April. More in March and April.<sup>6</sup>

8/1/49: Calls Wente to buy bud wood for white grapes. CQ is now vineyard manager at Vine Hill.

9/24: 104 degrees on Vine Hill.

10/1: Selling grapes to Locatelli.

10/2: To Campbell and Livermore to sell grapes.

10/6: Vintage begins.

1/31 and 2/1/50: Planted 450 vines. 2/9=100, 2/13=150, 2/16=250, 2/20-23=500 White Riesling vines, 2/25=150, 2/27=150, 2/28=150 (20 of them Riesling), 3/1=100, 3/2=94, 3/3=73.

April: Working at the Vine Hill vineyard almost every day through June. Then about half the time, hoeing, suckering, cultivating.

9/29: "Mark vine at Vine Hill."

10/18-19: Picked grapes for Dr. Phillips.

10/24: Picked grapes at Robb ranch.

Journal ends 12/8/50. "Rain and Wet, 8.5 inches."

\* \* \* \* \*

<sup>5</sup> Dr. A. L. Phillips owned vineyard land off Pine Flat Road near the Quistorf place.

<sup>6</sup> By the summer of 1994 there was almost no sign of the old vineyard on Vine Hill. It has been allowed to return to nature, but it has been a slow process, and it is not clear that all the old vines are dead.



THE UNIVERSITY LIBRARY

DAVIS, CALIFORNIA 95616

March 16, 1993  
Charles L. Sullivan  
107 Belvale Drive  
Los Gatos, CA 95032

Dear Mr. Sullivan,

When Axel Borg brought me your letter of 11 March 1993 describing a set of journals of the previous owners of the land that became the Beauregard vineyard, I quickly became as interested and excited as he was. After speaking with you this afternoon, I am convinced that these journals are an important resource for research and I would like to discuss with the owner of the journals the possibility of donating them to the UC Davis Library.

Regarding your question about whether records like these are common, the answer is no. Many farmers kept diaries. Most recorded general weather information and some financial data. But the copy of the page that you sent and your descriptions both on the telephone and in your letter offer more information than most of the diaries I have seen. Mr. Quisdorf (I hope I got the name right) was a remarkable diarist. This set of journals seems to provide a clear historical narrative of a piece of land and its owners for 75 years. Researchers of the history of rural life would find a wealth of data here. So, too, would the numerous historians of the viticulture and wine industries in California. Our departments of Viticulture and Enology, History, Agricultural Economics, and Geography (to name just a few) have students and faculty that would readily use these journals in their research.

Your suggestion to the owner of the journals that she consider a tax write off before donating them to the University is timely. I understand there are new laws that make such a donation quite attractive. I would be happy to pass along any information that we have if she needs it. If I can provide any additional information or assistance, please feel free to contact me at (916) 752-1621.

Axel Borg sends his thanks and warmest regards. I also send my appreciation for considering UC Davis for this valuable, historical resource. I thoroughly enjoyed our conversation this afternoon and I look forward to meeting you in person.

Sincerely,

A handwritten signature in black ink, appearing to read "John Skarstad", written over a horizontal line.

John Skarstad  
Acting Head of Special Collections

cc: A. Borg, C. Howard



January - 1908

- 1 Rained all day
- 2 Rained p.m.
- 3 Rained p.m. & set stakes for vines
- 4 got wood, hauled picket for vines & dug holes for vines
- 5 washed, & got wood, made foot bridge, dug holes for vines
- 6 ble plowed & tied some vines, & set out some vines
- 7 ble to Town, Mo, stayed
- 8 staid in for vines cold blustering day
- 9 Rained & blustering all day some little snow
- 10 ble plowed vineyard, & dug holes & set stakes & dug holes
- 11 burnt grape brush from dug holes & set out vines
- 12 ble to Town, Mo, & set out vines
- 13 sowed eye, & set stakes for vines above eye
- 14 got more Carbonate cutting from dug holes in vines
- 15 dug holes & set out carbonate cutting, ble made picket
- 16 at Home
- 17 setting stakes for vines over of Browns
- 18 setting " " " "
- 19 sharpened pickets & drove stakes for vines
- 20 sharpened picket, & drove stakes finished, dug holes & set vines
- 21 set out vines carbonate back of Browns place, ble dug holes
- 22 ble to Town, & set vines & dug holes
- 23 at Home
- 24 set out vines in padel's the upper half back of Browns
- 25 finished setting vines from pruned in Orchard with p.m.
- 26 blpt wash, ble drove pickets from pruned in Orchard p.m. both
- 27 pruned in Orchard both ble & d
- 28 fog & rain p.m.
- 29 Showy all day

Wm. Brunningham's Hay account

Jan	25 <sup>th</sup>	1 bale 285 lbs	at \$17 per ton	
Feb	10 <sup>th</sup>	1 bale 305 lbs	" " "	21
"	18 <sup>th</sup>	1 bale 275	" "	21
March	1	1 bale 310 lbs		
"	8	1 bale 280 lbs		
"	15	1 bale 260 lbs		
"	19	1 bale 285 lbs		
		2050 lbs		



## Account with L. Scapettie 1911

Oct 19	Received check \$71. <sup>80</sup> & cash \$29	total \$100 <sup>80</sup> / <sub>100</sub>
" 19	115 lbs potatoes @ 1 <sup>3</sup> / <sub>4</sub> per lb	\$ 21

Account with L. Scapettie 1911			Grapes hauled
Oct 23	50 Boxes of Grapes @ 49 lbs Scapettie	24	50 lbs
" 24	24 Boxes " " @ 49 lbs " "	11	76 "
" 24	7 Boxes " " @ 49 lbs per. Venturini	3	43 "
" 25	84 Boxes " " @ 49 lbs Scapettie	31	16 "
" 26	10 Boxes " " @ 49 lbs per. Venturini	4	90 "
" 27	43 Boxes " " @ 49 lbs Scapettie	21	07 lbs
" 28	50 Boxes " " @ 49 lbs Scapettie	24	50 "
" 29	44 Boxes " " @ 49 lbs Scapettie	21	56 "
" 30	50 Boxes " " @ 49 lbs per. Venturini	24	50 "
" 31	21 Boxes " " @ 49 lbs Scapettie	10	29 "
Nov 1 <sup>st</sup>	52 Boxes " " @ 49 lbs Scapettie	25	48 "
" 2 <sup>nd</sup>	42 Boxes " " @ 49 lbs Scapettie	20	58 "
" 6 <sup>th</sup>	55 Boxes " " @ 49 " Scapettie	26	95 "
" 8 <sup>th</sup>	53 Boxes " " @ 49 " Scapettie	25	97 "
" 9 <sup>th</sup>	41 Boxes " " @ 49 " Scapettie	20	09 "
" 13	30 Boxes " " @ 49 " Scapettie	14	70 "

*Settled*

Apples sold 1912

8/27	15 boxes apples to Van Housen		
8/27	16 B.F. # 25 gr. to Van Housen		979.50
"	5 17 B.F. # 43 gr. to Van Housen		83.00
"	9 27 B.F. # 27 boxes Jonathan Van Housen		272.75
"	12 27 boxes Jonathan & box Russett 19 box of 6 to Van Housen		
"	25 8 box Spitzenberg & 8 box to Chirilla Brothers		54.75
"	19 7 B. Baldwin 2 Sp; 2 Jonathan to Burton		7.25
"	21 1 Sp, 1 B, 3 Russett apples		1.25
"	21 3 B.D. 4 Sp, 9 Russett apples		7.75
"	24 16 box apples to Van Housen		7.66

Grapes sold to Venturini 1912

8/17	10 apple Boxes in 44 lb net		6.04
8/44	" 21 " " in 44 lb net		9.23
8/16	" 23 grape Boxes in 49 lbs		7.12
8/22	" 19 39 apple Boxes in 44 lbs		11.50
4/58	" 3 gr. Boxes in 49 lbs		1.27
23/26	" 21 99 gr. Boxes in 49 lbs		11.35
"	" 25 apple Boxes in 44 lbs		11.00
"	" 28 98 apple Boxes in 44 lbs		16.72

Grapes sold 1912 to Venturini

"	9 apple Boxes of Hamburg & Muscato in 30 lbs in net		3.50
"	16 6 apple boxes " & Seminal in 40 lbs in net		7.00
15/0	" 18 4 " " Hamburg & Zinfadell in 40 lbs in net		7.40
"	" 18 10 " " Muscato, Zinfadell, in 40 lbs in net		7.40
"	" 21 13 " " Zinfadell & Muscato in 40 lbs in net		7.50
"	" 25 13 apple boxes Zinfadell in 40 lbs		7.50

Grapes sold 1912 to Venturini

4/64	"		
3/00	16 Philip Regiardo got 32 apple Boxes of 16 lbs in 44 lbs		18.90
4/52	" 17 " " " " " " " " " " " "		3.34
3/32	" 28 " " " " " " " " " " " "		12.21
"	" 19 " " " " " " " " " " " "		2.51
"	" 21 " " " " " " " " " " " "		14.30

painting full 8/7/12



October 1917

W 1 raining, good & in rain  
 Th 2 washed & picked Apples, Frenchmen took 151 box apples to <sup>Emel's lot</sup>  
 F 3 picking Apples, Frenchmen took 65 box apples  
 S 4 finished picking & out riding, Frenchmen took  
 S 5 at Home  
 Mo 6 ble & I to Town.  
 T 7 cutting & husking corn, ble hauled stove wood & manure  
 W 8 husking corn, Mo & I ble to Town  
 Th 9 " " ble hauling manure, <sup>also see p. 11</sup> Jacopette stayed p.m.  
 F 10 finished corn, ble finished manure.  
 S 11 cleaned Hoehouses, ble at odd jobs  
 S 12 at Home, ble to Town, Moa came Home, Heisterberg were up  
 Mo 13 at odd jobs, ble gone to sell grapes  
 T 14 picked <sup>Red</sup> Grapes  
 W 15 " " Mrs Saman picked 26 box, John Moarzi got 400 lbs  
 Th 16 " " Mrs " " 23 box, ble to Felton 1 Ton Grapes  
 F 17 " " Middleton days 2 ton to Felton  
 S 18 Moa & I picking Grapes, ble to Felton 1 Ton Grapes  
 S 19 picking Grapes, Bill Foreman took 2 1/2 Ton to Felton  
 Mo 20 picking Grapes, Foreman took 2 Ton to Felton  
 T 21 " "  
 W 22 " " Mrs Saman picked 22 Boxes  
 Th 23 " "  
 F 24 picking Grapes, ble to Town for grapes, rained a little  
 S 25 picked Grapes,  
 S 26 picked Grapes  
 Mo 27 washed & dried Prunes, ble picked & to Felton  
 T 28 picking Grapes, ble to the coast with 3326 lb Grapes for Moarzi  
 W 29 washed & picked some grapes, ble to Felton 1 1/2 ton grapes  
 Th 30 odd jobs, p.m ble to the coast, ble & I to Town took Prunes <sup>329 1/2 lb</sup>  
 F 31 picking Peas

S 1 pe  
 S 2 f  
 Mo 3 ha  
 T 4 m  
 W 5 pi  
 Th 6 pu  
 F 7  
 S 8 ha  
 S 9 a  
 Mo 10 Mo  
 T 11 a  
 W 12 bi  
 Th 13 i  
 F 14  
 S 15  
 S 16 to  
 Mo 17 C  
 T 18 i  
 W 19  
 Th 20  
 F 21 a  
 S 22  
 S 23 a  
 Mo 24  
 T 25 o  
 W 26  
 Th 27  
 F 28 l  
 S 29 a  
 S 30

## Grapes 1930

Oct 19	Lysipia at Milna								15.25
" 20	Primrock 5-2 Hubrono St			Paid					20.00
" 20	J Majors			Paid					10.00
" 23	A Perez			Paid					3.00
" 24	"			Paid					3.00
" 25	J. Perez			Paid					3.00
" 26	J Perez			Paid					1.00
" 27	G. Doglornia			\$5.47 Paid					3.00
" 27	Chas Enrico	Swift St.		Paid					2.00
" 28	G Passerino	68 Everett Pt.		Paid					2.00
" 29	F Hubrono	Paid in full 5.44	Box 532	Paid	120.00	50.00			5.00
" 30	Joe Tambic	Jeter St							3.00
" 30	Mate Lysipia			White grapes					5.00
" 30	Joe Mangrocca								2.00
" 31	L Bazzani	Box 532	Paid by 6.00	Paid in full					35.00
Nov 1	"								35.00
" 1	Borghini			Paid					25.00
" 2	M Lippie								15.00
" 2	G Jactini	128 Bethany Circle		Paid					20.00
Nov 5	J Majors	65.57	3824	Paid					32.80
Nov 7	A Perez	29	4153	Paid					35.60