

The COTTLE ALMANAC

Martial Cottle Park Newsletter

When I first started learning cooking, I had to stand on a chair. [...] To make pumpkin pies, [my aunt] would scrape the soft pumpkin and put it in [a colander] and she gave me a big spoon and my job was to rub it through into a pan, a pie plate. -Walter Cottle Lester

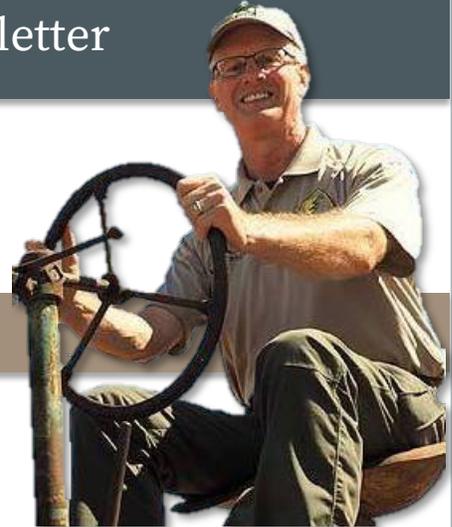


Photo by Ron Horii

From my tractor seat

By Eric Goodrich

Welcome to **Martial Cottle Park!** We are now more than twenty months into our journey from the Cottle/Lester families' 150 year-old working farm to an operational agricultural park whose main goal, in **Walter Cottle Lester's** own words, is to, "Inform and educate the public about the agricultural history of the Santa Clara Valley." Our neighboring community has embraced the park, and we have an experienced staff, a thriving volunteer program, weekend public programs, and engaged partners and we will soon offer educational programs for school-aged children.

As the calendar turns to winter and the days become shorter, similar to years gone by when the Cottle/Lester

family would turn to repairing equipment and reconstructing buildings and fences, staff will work on beta testing agricultural programs for second graders. We expect these to become available in the fall of 2017. Kudos to our Interpretive Park Program Coordinator, **Carolyn Schimandle**, for leading a volunteer committee of educators to develop each module. Many of our current volunteers will help with these programs.

Martial Cottle Park has more than 45 active volunteers, many from our neighboring community, who will contribute more than 6,000 hours this year. Thank you to our volunteer team for making a significant difference in our

visitor experience, customer service, and park beautification! We know that this team will grow in 2017, so if you are interested in volunteering, please contact us.

In closing, on behalf of our team, I would like to thank you, our community, for your ongoing support and for visiting the park. Whether you are going for a walk; having a picnic; taking a class; or visiting our partners, the Visitor Center or the Farm Stand, your involvement in **Martial Cottle Park** is vital to the success of our mission. We have many fun and exciting plans for 2017 and look forward to seeing all of you at **Martial Cottle Park**.



Westward Ho!

By Dave Zittlow, Volunteer Park Lead

The development of California, “Edenvale,” and the ranch now called **Martial Cottle Park** could not have happened had not thousands of families decided to venture westward over the past two centuries. Let us spend a few minutes exploring why these brave souls would leave their Eastern property holdings for this unknown territory.

After two hundred years of farming and running businesses in New England, the land was wearing out and rural areas were becoming cities. Gradually families moved west. In 1811, the **Cottle** families left Vermont and moved to Missouri where they were prosperous in the cattle business. In the decade prior to the Civil War tensions rose over the debates about state rights, slavery, and the unity of this country. There were social and economic reasons to leave Missouri.

At the same time, developments in California attracted people from all over our country. The Mission system had deteriorated and large ranch holdings were established for raising cattle and wheat. The population of San José had grown to over four thousand people. European orchardists had developed a method of shipping stone-fruit cuttings and vast orchards were being established. Gold had been discovered at **Sutter’s Mill**, as had mercury in **New Almaden**. All of these events made California attractive to the restless and energetic.

In 1854, the **Cottles** gathered their belongings and six hundred head of cattle and joined the westward movement over the **Oregon** and **California Trails**. Following a six-month journey, they settled along the Coyote River and resumed ranching until they could acquire hundreds of acres from **José Joaquin Bernal** and establish their ranch in **Edenvale**. The



Sketches from the Far West—
Arkansas Pilgrims by Paul Frenzeny and Jules Tavernier

Lester families also left New England and explored Oregon and California before finally settling on the east side of Snell Road.

What brought you, your family, or your ancestors to California? Searching for better job prospects? Leaving an unsafe place? Seeking a California adventure? My family followed some of the same routes mentioned above. Like the **Cottles** and **Lesters**, the English side of my family settled in Massachusetts in 1640. They moved to Wisconsin in 1856, where they continued dairying. There they were joined by immigrants from Germany, who left their country for social and economic reasons. My generation was the first to leave Wisconsin and the Army brought me to California.

I find that many of us arrived in California for similar reasons, including the **Cottle** and **Lester** families, who left a significant legacy for the people of **Santa Clara County**. The **Cottle/Lester** family had much forethought in saving records and photographs and documenting their life events so that the volunteers and staff at **Martial Cottle Park** can share their story with you.

Please visit the park to learn more. I invite you to investigate your family’s origin and significant events so that you can better know the legacy that you will leave.

Who was Walter Cottle Lester?

By Carolyn Schimandle

A new activity at the **2016 Harvest Festival** was “**Where’s Walter.**”

Participants hunted for clues to answer **Cottle Ranch** history questions and earn a reward. So who was Walter and why was he the focus of the activity?

Walter Cottle Lester was the last Cottle family member to live on the ranch. While he was just one person out of the four generations that lived here between 1864 and 2014, he is a very important family member to the park because he is the one who donated the land to **Santa Clara County**.

Walter was born in 1925, the second child of **Henry Lester** and **Ethel Cottle Lester**. His sister **Edith** was ten years older. Walter spent a lot of his childhood creating his own amusements. He played with his terrier, Pal, and helped on the ranch. He learned how to cook from his two aunts, **Leora** and **Maybella**, and enjoyed cooking throughout his life. He was very interested in science and technology. He built model airplanes and radios as a youth, and maintained a subscription to *Popular Science* for many years. Perhaps he even dreamed about traveling; in his youth he kept scrapbooks

about world destinations, though he never moved from the ranch where he was born.

Walter graduated in the first class at **Lincoln High School** in 1943. Walter had to immediately take over ranch management—two weeks shy of his 18th birthday after his Uncle Monte’s death. But since he had been taking on ranch duties for years and had been working alongside **Uncle Monte**, he was a capable manager despite his youth. He was a very hard worker, often out working on the ranch by 7:00am and continuing until as late as midnight. He kept up on the latest developments in farming, and always made sure all of his equipment was in good operating condition.

During the years that Walter ran the ranch, the surrounding Santa Clara Valley changed dramatically. In the early 1960s, **Ethel Cottle Lester**, Walter and Edith’s mother, decided that the **Cottle Ranch** should be spared development so that future generations could experience how the valley had been in its agricultural heyday. Her children kept true to that vision after they inherited the property in the



Walter as a young adult on a Caterpillar tractor.

late 1970s.

Walter granted the land to the county in 2003, with the provision that he would remain on part of it as a life estate until his death. He specified the mission of the park and allowable uses in the grant deed, and gave valuable input on the park master plan. He died on January 31, 2014, in the same home in which he had been born. The very next day, the perimeter trail opened—the first part of **Martial Cottle Park** opened to the public.

While **Walter Cottle Lester** is no longer with us physically, the ultimate answer to “**Where’s Walter**” is that he is here—his spirit lives on in the open skies and farmed fields of **Martial Cottle Park**, which he loved throughout his life and so generously shared with the rest of us.

Christmas on the Ranch

By Lisa Pappanastos

The Cottle and Lester families celebrated the holidays with gifts, cards, treats and, of course, a Christmas tree. As I sifted through the Christmas cards and letters that the family kept, I began to remember the days, not so long ago, when families kept in touch by writing letters. The Cottles and Lesters lived during the time when there were no cell phones or internet to communicate. Once or twice a year, friends and family would correspond to bring each other up-to-date on their lives, and the winter holiday season was a traditional time to send these letters.

The letters shown below capture a snapshot of these family updates. In 1945, Ethel's first cousin, Mary Cottle of Missouri, wrote that she was surprised to find out that Walter Cottle Lester was running the ranch at the young age of 20. In that same year, World War II was coming to an end and there

was a lot of correspondence regarding the fate of the soldiers who had gone to war. Some family members received good news; others were not so lucky. In the same letter, Mary wrote that her nephew, Billy, had died at Iwo Jima on the first day of the invasion. Before the digital age, you might only hear from distant family and friends once or twice a year. As Mary wrote in a different Christmas card, "If Christmas did not come once a year I suppose I would not stop long enough to say 'hello; I'm thinking of you.'" Letters were an important way to keep in touch and share about life's happenings.



Dear Ethel and all,
 It doesn't seem possible that "little Walter" is old enough to be doing the work about which you wrote. I'm afraid we don't see each other as often as we should.
 Our family circle is smaller again this Christmas. Billy will not come home even though the war is over. He was killed in action on Iwo Jima the first day of the invasion, Feb. 19. About 1 1/2 hr after the invasion began.
 Dad is getting quite feeble. He was 88 in August. Bertha's husband is still on the farm. Betty's husband has received his discharge and they are back in Troy. I appreciated your letter even though I neglected answering. I can't keep up with my duties. Mary



Christmas letter from Mary Cottle Turnbull of Troy, Missouri to Ethel Cottle Lester in December 1945 (left), a gift tag for a present to Edith Cottle Lester from her Uncle Martial and Aunt Florence (above, center) and a Christmas card from the Henry Lester family (above).

The Cottle Family Recipe Corner

By Lisa Pappanastos

In a 2007 interview with **Walter Cottle Lester**, Walter said his that two aunts, **Leora** and **Maybella**, had taught him how to cook from a young age. **Maybella Cottle** kept several handwritten recipe books. Many were dessert recipes, shared by friends and family. The family's kitchen was well stocked with baking supplies.



Ghirardelli's Chocolate Cake

- 2 cups of flour (sifted before measuring)
- 1 cup of sugar
- 1/2 cup ground Ghirardelli chocolate
- 2 tsps. baking powder
- 1/2 tsp baking soda
- 1/2 tsp salt
- 1 tsp cinnamon
- 1/2 tsp cloves
- 1/2 tsp nutmeg
- 3/4 cup milk
- 2 eggs, unbeaten
- 1/2 cup melted butter
- 1/2 cup finely chopped walnuts

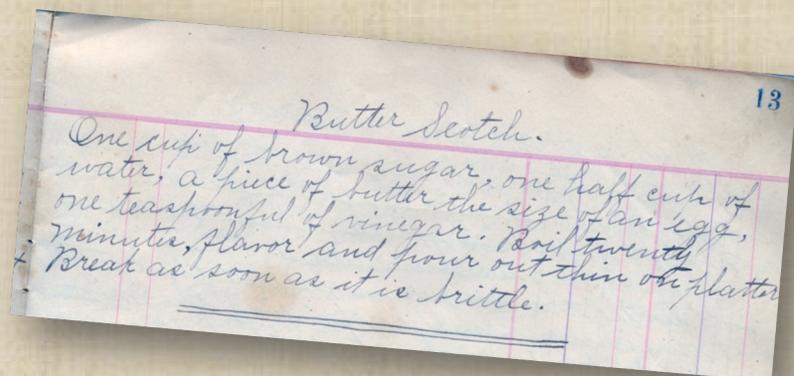
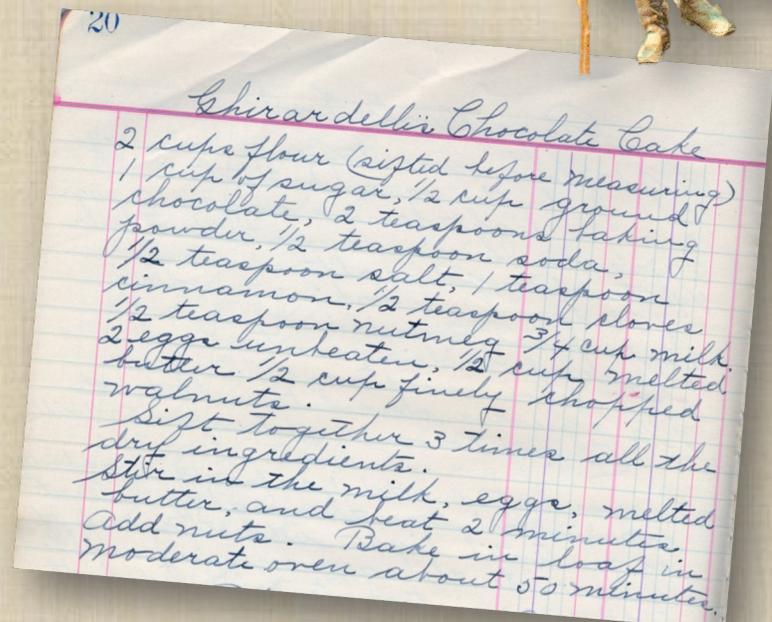
Sift together 3 times all the dry ingredients. Stir in the milk, eggs, melted butter, and beat 2 minutes. Add the nuts.

Bake in a loaf pan in a moderate oven (350°) for about 50 minutes.

Butter Scotch

- 1 cup brown sugar
- 1/2 cup water
- 1 piece of butter about the size of an egg
- 1 tsp white vinegar

Add all of the ingredients to a saucepan and cook over med-high heat. Bring the mixture to a boil for 20 minutes, flavor, and pour a thin layer onto a platter. Break as soon as it is brittle.



Jacobs Farm Update

By Janae Clark, Jacobs Farm,
Marketing Coordinator

Time flies when you are having fun, and we had a blast at the **Second Annual Harvest Festival at Martial Cottle Park**. Our organic Munchkin pumpkins were the perfect addition for our pumpkin launcher, and attendees enjoyed launching pumpkins at the scarecrow targets. The corn maze and horse drawn wagon rides were enjoyed by all, and our organic pumpkins, gourds, and squash found new homes. Check out our Facebook, Twitter, and Instagram accounts to see photos posted from this year's event.

The leaves are falling and the temperature is dropping, which means winter in *The Valley of Heart's Delight* is here. With winter storms bringing much needed rain, farm work will begin to slow down, giving our **Farm Veterans** and the **Jacobs Farm Team** plenty of time to fortify and strengthen the farm. Our team will begin to prune the plum, nectarine, and cherry orchard, encouraging tree growth to provide a good fruit yield in the spring. This year, instead of planting winter cover crops, the farm crew will focus on eliminating weed



Photo by Jacobs Farm

seed in the soil with aggressive tilling. This farming technique will more effectively modify the habitat on the farm and eliminate abundant food sources for our most challenging crop pests, the ground squirrels. Much of our team's time is dedicated to developing crop plans for our spring 2017 plantings, which will likely include our delicious and flavorful heirloom tomatoes, Dry Farm Early Girl tomatoes, melons, and cucumbers.

At the Farm Stand this winter, be on the lookout for crops on the farm including culinary herbs like rosemary, sage, and thyme—all of which are perfect additions for holiday cooking. Our new crops at the **U-Pick Vet Garden** will be available to harvest in the next few months. The garden will

offer a robust selection of Fava Beans, Spinach, Sugar Snap Peas, Collard Greens, Beans, Beets, and Carrots.

We are excited to kick off the **Winter Holidays Festival on Saturday, December 3rd** from **10am–2pm** (weather permitting). At the event we will offer DIY workshops, crafts for the kids, and much more. We always appreciate and welcome volunteers. To volunteer for the event, please email: janae.clark@delcabo.com

Winter Farm Stand Hours

Monday – Friday
10:00am – 7:00pm
Saturday – Sunday
10:00am – 8:00pm

Thank you for the community support! Our social media

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Jacobs Farm

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pages are featuring amazing photos that you have uploaded and shared with us. Check out our sites for more information on future events and to check out photos posted by you and your neighbors from our farm events.

www.JacobsFarmCA.com



<https://twitter.com/jacobsdelcabo>



www.facebook.com/JacobsFarmCA/



www.instagram.com/jacobsfarmca/



Photo by Jacobs Farm

UCCE projects are growing fast!

By Jessica Schweiger

UCCE Urban Agriculture Program Manager

Like everyone else in the Bay Area these past few months, **University of California Cooperative Extension (UCCE)** staff and volunteers at **Martial Cottle Park** have welcomed the rain—and hurried to coordinate our work with and around it. As a result, we have new *residents* and new structures: two six-month old steer were moved into the **4-H** field; the **Master Gardener** greenhouse was erected to host workshops and grow seedlings; and a rainwater harvesting system was added onto the **Master Gardener** shed. The frenzied production of the summer vegetable garden in the **Master Gardener** area has subsided, but the cool, wet California winters mean there's still a lot to grow. Cool season veggies fill the raised beds and others are green with cover crops that will feed the soil when they are turned under. There is plenty of work to do

indoors as well, as the **Small Farm and Composting Education** programs plan for the **Beginning Farmer Learning Hub** and composting demonstration site to arrive next year, and the **Master Gardeners** work towards having a sheltered teaching pavilion to hold classes year-round.

For **UCCE**, our presence at **Martial Cottle Park** means a long-term investment in *working* landscapes that not only produce food year-round, but benefit the ecosystem in the following ways. Storing plant nutrients and carbon from decomposing plants and manure in the soil, filtering rainwater, and reducing runoff are all services provided to our ecosystem that we depend on. So even though it's raining, there's a lot going on—come by and check it out!

UCCE Master Gardeners Fall Update

By Pam Roper, Nancy Creveling, Elizabeth Evans

UCCE Master Gardener Program of Santa Clara County Co-Liaisons to Martial Cottle Park

On October 1, we joined our partners at **Martial Cottle Park** for the **Harvest Festival**. We had a fantastic time and were delighted to share information about our program. On our parcel, we hosted a **Fall Garden Market**, where we sold hundreds of fall vegetable seedling varieties, flower seedlings, and gently used gardening tools, pots, and more. Thanks to the surrounding community and other members of the public, the plant sale was highly successful. As with all our **Garden Markets**, all proceeds from the sales go directly to support the eleven **Master Gardener Demonstration and Training Gardens** throughout **Santa Clara County**.

The **Fall Garden Market** featured demonstrations of gardening techniques; gardening experts to answer questions and diagnose plant problems; and classes on a variety of topics including growing garlic, composting, and gardening during the fall and winter months.

We have been very busy, so stop by and check out the changes that we've made in just the last month! We planted a variety of cover crops to enrich the soil in the **Research Area**. Cool season flowers are thriving in the **Ornamentals** area and the adjacent **Habitat Garden** is underway. This new garden area showcases plantings that attract beneficial insects.

Construction on our solar light 36 x 72 foot greenhouse is done! We are excited to install the growing racks and tables inside to prepare for planting at the beginning of the year for our **Spring Garden Market**. We painted the barn and the two 750-gallon



Photo by Hank Morales

water catchment tanks are collecting the recent rain stormwater. As we finish 2016, we will install areas to support the greenhouse and finish up the **Habitat Garden**.

See page 16 for classes at the Master Gardener parcel at **Martial Cottle Park**. As always we welcome you to join us and volunteer on **Wednesdays** and **Saturdays** from **9:00am to noon**.

Our website has the events, classes, and details for all our gardens:

<http://mgsantaclara.ucanr.edu/>

www.facebook.com/sccmastergardeners/



Rainwater catchment system

Photo by Ron Horii

Sunset 4-H Club Update

By Jason Bombardier, Kiley, Carrie and Aimee Oxford and Jenel Vincze
Sunset 4-H Club Leaders and Members

Sunset 4-H is excited for our upcoming year here at **Martial Cottle Park** with more members and even more projects available for the youth to participate in. One of the youth's most exciting new endeavors is raising beef cattle.

Ready to tackle the challenges of raising livestock in the middle of a suburban neighborhood, the 4-H members **Aimee** and **Kiley** had this to share:

*The steers moved in on October 23 and are getting used to living at the park. Their names are **Toby** and **Steerius Black** and they are seven and eight months old. They are a Hereford-Angus mix breed and were born and bred right here in **Santa Clara County** in the Santa Teresa foothills. They are currently eating a mixture of grain and hay, but will be promoted to grazing in the pasture once it grows. They will stay at the park through August 2017. Club members are raising steers to gain experience in how to care for them and to learn how to produce a high-quality beef product. We would like more kids to join us in raising animals at **Martial Cottle Park**.*

The **4-H** youth are looking forward to educating any guests who pass by during chore times, usually around mid-morning and late afternoon.

Come springtime, the public will also be able to see new grass-fed sheep grazing the pasture, as well as a new Pasture Poultry project where the youth will be building a mobile chicken coop that will be moved around the pasture behind the sheep. As they graze, the poultry will assist with spreading and breaking down the waste produced by the sheep.



Photo by Ron Horii

Other **4-H** members are looking into the possibility of bringing goats onto the eight-acre parcel. One member, **Carrie** wants to raise a market goat to take to the fair this summer.

*I want to raise a market goat on the **4-H** parcel at **Martial Cottle Park**. While I have my goat here, I would like to walk it around the park to answer questions and teach people everything I learn about goats.*

Sunset 4-H Club is now enrolling for the 2016–17 program year. This year we are offering Beef Cattle, Bee Keeping, Cavies, Record Books, Outdoor Adventures, Gardening, Poultry, Rabbits, Market Rabbits, Dairy Goats, and Sewing. If you are interested in joining, please contact us at: sunset4hclub@gmail.com. Our monthly club business meetings are the **3rd Thursday** of each month, **September to June, at 7:00pm**. We meet at **Martial Cottle Park** during the spring, summer and fall months, and at **Carlton Senior Living** during the winter months.

Our City Forest

By Renae McCollum

Our City Forest staff and **AmeriCorps** service members had a great time at the **Harvest Festival** in early October. Thank you to the volunteers who helped plant new trees and shrubs on site and to everyone that stopped by during our mini plant sale.

Our stewardship team has been coordinating weekly volunteer workdays every Friday morning to help with plant care and other site needs. Our team is also beginning to prepare various areas for our native garden and future construction projects. We are still seeking funding for further development as well as committed volunteers who are interested in helping us with tree and shrub maintenance, construction, and/or irrigation at our site in **Martial Cottle Park**. Email treecare@ourcityforest.org to sign up.

Love working with plants and people? Sign up for **Our City Forest's Tree Amigo** class and become a committed volunteer while learning about plant care. The **Tree Amigo** class will be a mixture of online and hands-on learning. Participants are asked to



Photo by Our City Forest

commit for the full five-week course that will run from **December 3, 2016** through **January 14, 2017** with a two-week break around the holidays. Last day to sign up is **November 29**. To find out more details and apply visit: www.ourcityforest.org/tree-amigo or email: catherine@ourcityforest.org. Another five-week class will be offered in February.

See volunteer opportunities listed at: www.ourcityforest.org/calendar.

HOLIDAY RENT-A-TREE

Want to celebrate the holidays in a sustainable way? **Rent-A-Tree** from **Our City Forest** for the month of December! Reserve your tree and learn more about the program online: www.ourcityforest.org/holiday.

Reserved trees will be available for pickup at our **Martial Cottle** site on Friday and Saturday, **December 9–10** from 10:00am–3:00pm.



Check out more of our available Living Holiday Trees online. Here are a few popular choices for participants to choose from: the **Arizona Cypress** and the **Blue Spruce**.

Share your farm story with us

Since opening in May 2015, we have heard many stories from visitors about their own connections to farming. To celebrate our collective memories of agriculture here in **Santa Clara Valley** and around the world, we invite you to share your farm memories with us by emailing martialcottlepark@prk.sccgov.org.

Individual stories will be featured in future editions of **The Cottle Almanac** and the complete collection will be available in the **Martial Cottle Park Visitor Center**.



Photo courtesy of David Zittlow

To kick off the series, I will share one of my memories from when I was being raised on a small dairy farm in Wisconsin.

We milked thirty-five cows and raised corn, oats, and hay for our cattle. As we grew older, my brothers and I became more active in helping Dad put up crops for winter forage. After we finished baling hay, Dad would often say that we boys should walk over to Sherman Larsen's farm and help him and Edna. They were neighboring farmers who attended the same church as we did and Dad and Sherman served on our elementary school board. They had no children at home and milked about the same number of cows as we did. I cannot speak for my brothers, but I loved this opportunity – not just because Sherman kept horses – no – it was because in the middle of the morning and afternoon, Mrs. Larsen would walk out to the hay field with a tray of cheese sandwiches and lemonade for all of us. Can you imagine that? Fifty years later and that is one of the highlights of twenty years on my childhood farm!

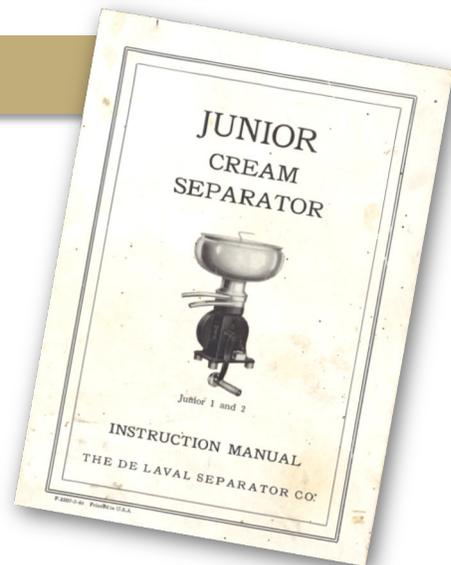
By Dave Zittlow, Volunteer Park Lead

What use am I?

By Joyce Chesnos

One of the most interesting items displayed in the **Visitor Center** is a **de Laval Cream Separator**. Not only does it attract attention, but it generates great questions from park visitors and inspires interest in the period. Cream separators utilized a centrifuge device to efficiently and thoroughly separate the lighter milk solids from the skim milk.

This process was previously accomplished by gravity by allowing milk to sit for long periods in shallow *setting pans*. Later, tall, narrow *shotgun cans* were set in cold water to speed separation. Like oil in water, the lighter butterfat particles slowly rose to the top to be harvested; however, from 5% to 30% of the butterfat



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What use am I?

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was left behind with these methods and milk sitting for hours was at risk of turning sour.

The use of a centrifugal force was first introduced in the mid-1800s to help speed this process and produce higher yields. Several inventors, including Swedish engineer **Carl Gustaf de Laval**, introduced machines for this purpose in the 1860s and 1870s. His machine along with its subsequent improvements, increased production, while leaving less than 1% butterfat behind, saving time and labor, and improving the quality of cream and butter.

De Laval's Cream Separator is universally recognized as having helped to usher in the modern dairy industry worldwide. Farmers could process milk from more cows and get products to market faster and fresher. De Laval won many international honors and accolades for his invention.

The manual crank model on display in the **Visitor Center** is a 1930s model. It could spin the milk at thousands of revolutions per minute (6,000–8,000 rpm) allowing the lighter cream to flow out of the upper spout while the skim milk

flowed out of the lower spout into separate buckets. The bell on the manual unit would alert the user when the handle was being turned too slowly or too quickly.

The de Laval unit was made in a variety of sizes and motorized models were also available. Various cream separators were sold through Sears, Roebuck & Co. and Montgomery Ward catalogs from the late 1890s into the mid-1950s. Use of cream separators largely died out as demand for whole milk increased.

During the mid-nineteenth century, Western farmers who depended solely upon grain production were growing poorer, and yet, were unable to produce milk and dairy products at a profit, using the old gravity methods. The introduction of the cream separator created opportunities to expand business and increase profit.

The **Cottle** family made butter both for sale and for home use throughout their time on the ranch. The family molded their butter into one-pound blocks and stamped each with a butter stamp featuring the letter "C". (The butter stamp, butter mold and butter paddle are all on display in the **Visitors Center**.) The **Cottle** family likely fed their excess skim milk to their farm animals.



According to the manufacturer, the **de Laval Cream Separator** could yield the following output from 100 pounds of 4% milk:

- 11.5 lbs. of 4% cream for making butter
- 5 qts. (10.75 lbs.) of milk for cooking and home use
- 5 lbs. cottage cheese
- 24.25 lbs. whey
- 48.5 lbs. excess skim milk that could be fed to farm animals, such as hogs, poultry and calves

Upcoming Events and Programs at Martial Cottle Park

Tuesday, November 29

Last day to sign up for Our City Forest's **Tree Amigo** class, which begins Saturday, December 3 and runs for 5 weeks. Find out more details and apply at: www.ourcityforest.org/tree-amigo or email catherine@ourcityforest.org to receive an application. Another 5-week class will be offered in February.

Winter Holidays Festival at Jacobs Farm Stand

Saturday, December 3

10:00am – 2:00pm

Jacobs Farm will offer DIY workshops, crafts for kids, Christmas trees and holiday decor, food trucks and, of course, fresh organic produce. The Farm Stand is located at the corner of Chynoweth and Snell avenues. Volunteers welcome! To volunteer for the event, please email Janae Clark at janae.clark@delcabo.com

Rent a Live Tree for the Holidays at the Our City Forest Parcel at Martial Cottle Park

Friday and Saturday, December 9 & 10

10:00am – 3:00pm

Reserved trees will be available for pickup. In-person rentals will be available at the Community Nursery located at 1000 Spring Street in San Jose on Thursday through Sunday, December 1 through 11 from 9:00am – 3:00pm.

Pepper Workshop at the Master Gardener Parcel at Martial Cottle Park

Saturday, January 28, 2017

10:00am – 12:00pm

Learn about raising sweet and hot peppers from seed. Practice seeding peppers in our new greenhouse!

Cool Season Cover Crops at the Master Gardener Parcel at Martial Cottle Park

Saturday, February 25, 2017

10:00am – 12:00pm

Still time to enrich the nitrogen in your soil with a cool season cover crop. Learn how, when, what, and why! If it rains, we will meet in our new greenhouse.

Gardening for the Birds and Bees at the Master Gardener Parcel at Martial Cottle Park

Saturday, March 25, 2017

10:00am – 11:30am

Learn how to attract birds, bees, and other pollinators to your home garden.

The Martial Cottle Park Experience

Every Saturday and Sunday

2:30 – 3:30pm

Take a tour of the park's core, discovering the land's past, present, and future. Trained staff and docents provide answers to questions. Meet at the Visitor Center.

What's in the Visitor Center?

By Chuck Rose

Have you ever been to the **Martial Cottle Park Visitor Center**? In it you will find **Walter Cottle Lester's** childhood playthings and schoolbooks, the Cottle/Lester family icebox, and many displays and artifacts belonging to the family who preserved their ranch so it could become a park for all to enjoy.

Whenever you come to the **Visitor Center**, you'll also find volunteer docents. We engage with park visitors whenever the center is open, and more than a few of us have a background in public service, but that's certainly not required. All that you need is a friendly attitude and the desire to share your knowledge of the park with visitors. Training is available, and you'll learn more as you volunteer with us. All the displays and artifacts have informative documentation and supporting citations. We answer questions and guide our guests around the displays. We chat with folks who knew the Cottle/Lester family and children that are just learning about our agricultural past. All in all,



Photo by Ron Horii

it's a fun and an enjoyable way to spend a morning or afternoon. If you're interested in joining our team of **Visitor Center** docents, or want to check out the displays and family artifacts for yourself, come by and introduce yourself to us. We would love to show you around.

During the winter, we are open from **10:00am to 4:00pm every Saturday and Sunday**. Hope to see you soon.

Contributors

Becky Allen
Diane Bacon
Jason Bombardier
Joyce Chesnos
Janae Clark

Nancy Creveling
Elizabeth Evans
Eric Goodrich
Renaee McCollum
Aimee Oxford

Carrie Oxford
Kiley Oxford
Lisa Pappanastos
Pamela Roper
Chuck Rose

Carolyn Schimandle
Jessica Schweiger
Sara Shellenbarger
Suzanne Thomas
Jenel Vincze
Dave Zittlow

Park Hours

8:00am to sunset

Trail Hours

Sunrise to sunset

Visitor Center Hours

Saturdays and Sundays
10:00am to 4:00pm

Martial Cottle Park • County of Santa Clara Parks and Recreation Department

5283 Snell Avenue • San José, CA 95136

Park Office: (408) 535-4060

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