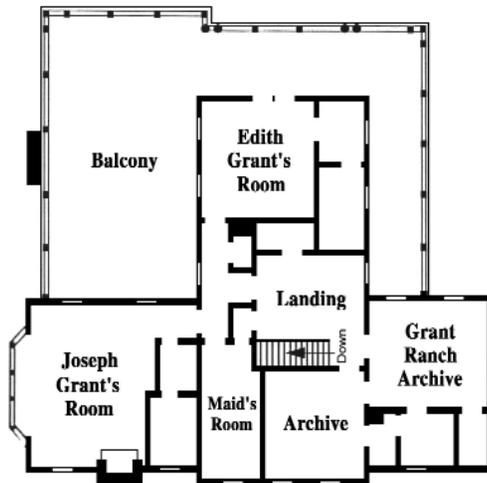
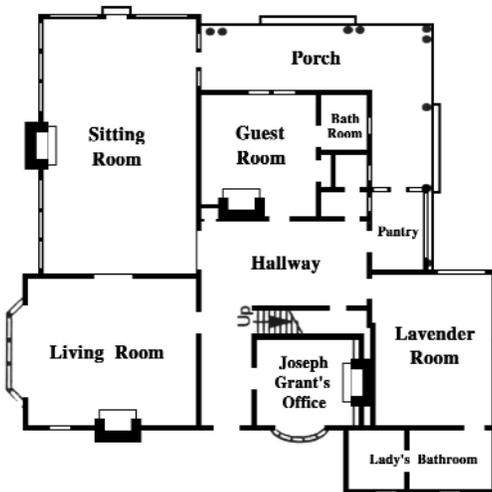


The Grant Ranch House

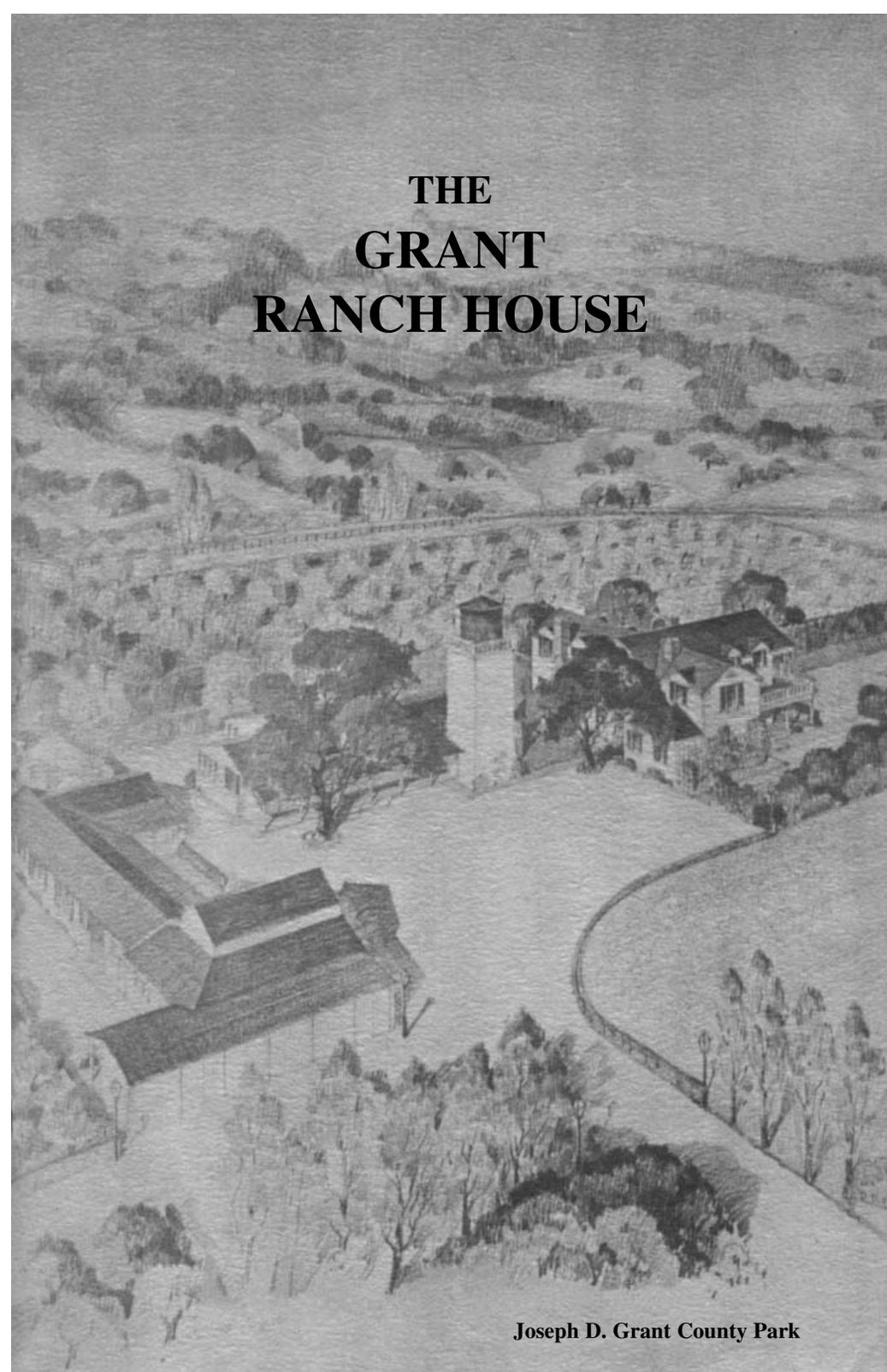


Upper Floor



Ground Floor

Visit our website at www.parkhere.org for upcoming interpretive events at Joseph D. Grant County Park.



Joseph D. Grant County Park

History of the Grant Ranch House

The original Ranch House was built by Adam Hubbard in 1881. That house was sold to J.D. Grant in 1927. The Hubbard house was a simple two story white farmhouse. Much of that original building remains, and constitutes the central portion of the present house. The living room and sitting room, which make up a substantial part of the present ground floor, were added by J.D. Grant during a nine year period of remodeling that began in 1927. The extensive porch area was added early in the remodeling.

The Ranch House was one of four houses owned by J.D. Grant. Foremost among the other houses was his mansion in San Francisco. In Burlingame, he had a large country estate. That house, with its extensive formal gardens, was strongly reminiscent of an Italian villa. He also had a house on the coast near Carmel. The Grant Ranch, which was always a working cattle ranch, was J.D. Grant's favorite place for recreation and relaxation. When Grant died in 1942, his elder daughter, Josephine, and her husband, Selby McCreery, took over management of the ranch. The Ranch House was Josephine Grant McCreery's primary residence until shortly before her death in 1972. In 1974, Grant Ranch was purchased by Santa Clara County for park use. It was opened to the public in the spring of 1978.



STEVE BUTLER'S GRANT RANCH TAMALES

In one form or another, this **TAMALES** has been a favorite of the residents of Halls Valley since the founding of the Rancho Cañada de Pala in 1839.

This version was perfected circa 1920, by **STEVE BUTLER**, in the Grant Ranch cookhouse; and was served there to hungry ranch hands and visiting city slickers alike.

PART I A couple pounds or more of beef, venison, rabbit, or squirrel.

Cut up into small squares. [Ground beef may be used in a pinch. Fry out all the excess fat by precooking the meat and draining it through a colander.]

Three or four cups of corn.

Cut fresh off the cob. [Canned corn will do.]

Three or four good sized tomatoes.

Fresh. [Canned tomatoes can be substituted.]

Tomato paste.

A pint or so of pitted ripe olives.

About three tablespoons of butter.

About two cloves of garlic.

Minced or crushed.

At least one small green hot pepper.

At least one small red hot pepper.

A large green bell pepper.

The peppers are chopped up small, seeds and all.

Two or more tablespoons of chili powder, to taste.

About a tablespoon of salt.

A couple of good sized onions. [If obtainable, red onions are preferable.]

A cup of olive oil. [Corn or safflower oil may be substituted.]

PART II 2 cups of cornmeal. [Preferably course-ground, rather than flour.]

2 cups of milk.

2 eggs. *Well beaten.*

1 cup of blanched almonds. *Chopped.*

1 cup (or less) of seedless raisins.

Cook the ingredients in **Part I** for 30 minutes over low heat. **Remove** from the fire and stir in all the ingredients in **Part II**, uncooked. **Mix** very lightly. **Pour** the mixture into a suitably large casserole. **Bake** for at least an hour at 350 to 375 degrees.

[In an electric bean pot, this concoction will improve in flavor if left overnight on the low setting. Shortly before serving, turn the heat up to the high setting.]

Serve with a generous side garnish of fresh, ripe avocado and a welcome glass of Mexican beer. **Serves twelve or more.**