

The UCSC Cook House...



STONE WORK of the cook house is examined by Chancellor Dean McHenry (left) and Frank Lazarotti whose father, Antone Lazarotti, built many of the stone walls.



THE WAY IT USED TO LOOK... an equipment shed stood in front of the cook house. A tall petree was there, too. A lean-to shelter was on the south end of the house. At right are stacked the 8-foot

lengths of wood used for burning the limestone. The lime kiln is hidden behind the cooperage (long, low building at the end of the road.) Barrels for the lime were made there. Photo courtesy of Frank Lazoretti

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Plans instead of pans...

Books instead of cooks...

These are just a few of the changes up at the Cowell Ranch cook house. Instead of pies and beef roasts and hungry ranch hands today the building houses the top brass of University of California at Santa Cruz.

From a comfortable and interesting office, which used to be the cook house kitchen, Chancellor Dean McHenry directs the progress of a great university in the making.

The McHenry's were hosts to an unusual group of guests at the cook house this past week: one had actually cooked there and two others had eaten many a meal there. The fourth was one of twins born on the ranch and his father had helped build the cook house.

It was an afternoon of reminiscing and "remember whens" followed by a tour of the campus. And most of the group which clustered around the conference table in Dr. McHenry's office had difficulty imagining the room as a kitchen.

But John Dong remembered it well. He cooked there from 1922 to 1949, starting as a helper to his father, Dong Yuen, who cooked there before him.

"The best stove I ever cooked on," was the way he described the long, low black iron cook stove. It's still there, swept clean and empty of ashes, standing where it has always stood, but today it holds a shelf of books.

It used to take about 30 minutes to fire the big wood-



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stove up to cooking temperature, he recalled. To do so, he got up at 4:30 a.m. Breakfast was served at 6 sharp. There were "coal oil" lamps to light the kitchen and other rooms of the cook house. Harry Cowell didn't want any electricity.

Dinner—at 6 p.m.—almost always featured beef roasts. After all, it was a cattle ranch. A beef was butchered about every two weeks and hung to cure in a little screened house nearby. Until very recent years, there was no refrigeration—Mr. Cowell didn't want that either.

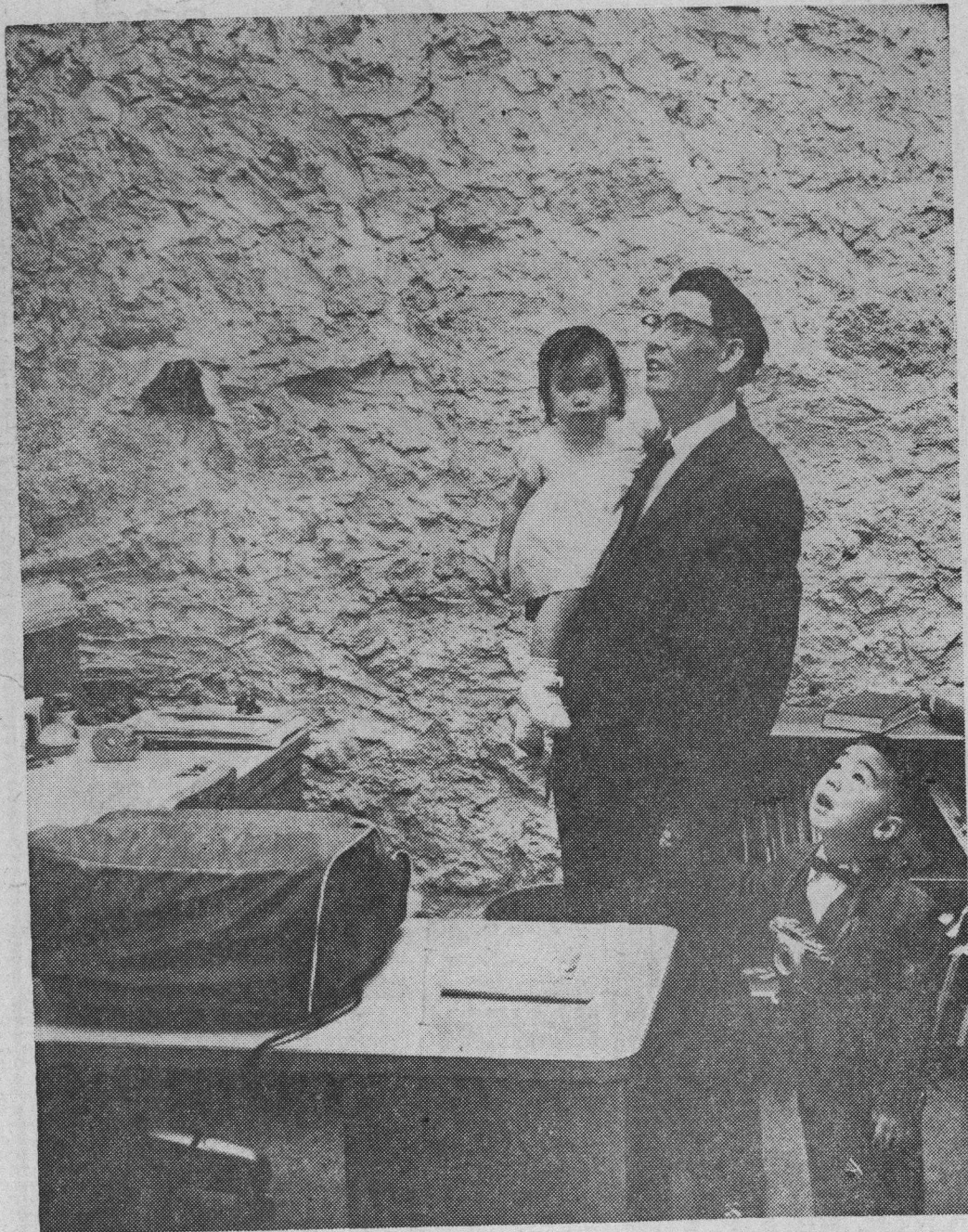
The iron triangle that used to call the ranch hands to meals did duty for years after it replaced a circular saw blade. How many years is not known exactly—neither is the age of the cook house.

"The cook house was here when I came to Santa Cruz as

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GET-TOGETHER around the old wood cook stove . . . Harold Richey (left) and Cowell Manager George Cardiff (right) worked for the company for more than 40 years each.

Richey wears a Cowell "hat," few of which are left today. Chancellor McHenry chats with John Dong, who cooked at this stove for more than 25 years.



HARD TO BELIEVE this is the pantry where Dong slept. He shows it to his grandchildren, Harry and Lilly Dong. staple foods were stored and where John

And the Way It Looks Today



COOK HOUSE TODAY . . . much the same outside, except for the addition of a jutting entryway. Its handsome stone walls have been sandblasted in some areas, and cleaned. A coat of barn red paint covers the

exterior wood walls. The old cooperage still stands beyond the cook house but other sheds are gone.