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Yosemite

Fact Sheet

Ahwahnee Hotel

Origin: Yosemite, in 1924, had two main concessioners, the Yosemite National Park Company and the Curry Camping Company. The National Park Service ordered the two companies to merge, which they did in 1925, forming Yosemite Park and Curry Co.

As part of the company's new contract, they had to agree to construct a modern, luxury hotel. This was particularly important to Stephen T. Mather, Director of the National Park Service, since he had been chagrined when a titled Englishwoman deemed the old Sentinel Hotel as primitive and refused to stay.

Location: In Yosemite Valley, approximately one mile east of Yosemite Village. Surrounded by the world-famous scenery of Yosemite National Park. Half Dome, Glacier Point, Royal Arches, and Yosemite Falls can be viewed from Hotel and grounds.

Cornerstone Laid: August 1, 1926

Opening Day: July 14, 1927

Operated by: Yosemite Park and Curry Co., an MCA company, a concessioner authorized by the U. S. Dept. of Interior, National Park Service.

Architect: Gilbert Stanley Underwood of Los Angeles. Supervisory architect-Perry Gage.

Contractor: James L. McLaughlin of San Francisco.

Number of construction employees: 245

Named: October 12, 1926. "Ahwahnee" was name local Indians used for Yosemite Valley, meaning "deep, grassy valley."

Interior Design: Drs. Phyllis Ackerman and Arthur Upham Pope, art historians and experts. Associate consultant, Dorothy Simpson.
Refurbishment from 1975-1981 completed by Marian Vantress.

Interior Design
continued:

Indian ornamentation is the central theme for the hotel. Mosaics, borders, rugs and hangings, and furnishings carry out this theme. Special treatment given to various rooms is detailed elsewhere in this information piece.

Architectural Description:

Exterior:

The exterior was restored by architect Walter Sonthaimer from 1976-1979. A massive, six-story structure with three wings, faced with native granite and concrete, stained to look like redwood. The hotel blends in with its backdrop of the Royal Arches.

Landscaping:

Designed by Frederick Law Olmstead, Jr. Planted by Carl Purdy. Maintained today by Carl Stephens.

Interior:

The main floor is characterized by high ceilings, large rooms, and big square columns. Windows were planned to frame spectacular views.

Guest Rooms:

The Indian motif is carried into the guest rooms. Each transom is stenciled with an Indian design. The hand-blocked bedspreads, borders at the top of the walls, drapes, and other items reflect the Indian decor. Additionally, a serigraph of one of the hotel's Indian baskets or a piece of hand-woven rug hangs in each room.

Besides the 99 rooms in the hotel, 22 guest rooms are located in five cottages on the hotel grounds. These, too, reflect the Indian heritage of the hotel.

Dining:

Main Dining Room--A 34 feet high ceiling, with large sugar pine trestles, complements granite pillars. The dining room itself, 130 feet long by 54 feet wide, has 15 full-length windows, out of which diners can see Glacier Point, Yosemite Falls, or the grassy meadow.

Breakfast, lunch, and dinner are served, utilizing linen tablecloths and the Ahwanee's

own unique china. Light and beautiful by day, the dining room is romantically lit for evening meals by tall, slim tapers in wrought-iron holders upon each table.

Sweet Shop--Located across from the Registration Desk, the Sweet Shop serves continental breakfasts in the morning, sandwiches and fountain items in the afternoon. During summer, the Sweet Shop features dining-on-the-terrace.

Public Rooms:

Great Lounge--A study in size and grace, the Great Lounge is 77 feet long, 51 feet wide, and 24 feet high. It is flanked by walk-in fireplaces on each end, with ten wide, floor-to-ceiling windows, each with a top panel done in an original stained-glass Indian design. Despite the grand scale, the Great Lounge is a delightful spot for the afternoon tea, evening demitasse, or a conversation with friends. The hardwood floors, wrought-iron chandeliers (a combination of German Gothic and Indian designs), and hanging rugs further enhance the room's appeal.

Mural Room--On the west side of the hotel, the Mural Room is perfect for writing or reading. Large, dark paneling, a mural of Yosemite's natural inhabitants, a copper-hooded fireplace, and French doors add atmosphere to the room.

Solarium--At the south end of the hotel, the Solarium has tall windows facing Yosemite's mountain grandeur, including a superb view of Glacier Point. A fountain of local jasper is surrounded by ferns and plants. The first wedding in the hotel was performed in the Solarium.

Winter Club Room--Deep chairs appeal to those seeking total relaxation, particularly when a fire is lit in the corner fireplace. History and sports buffs will be delighted with the collection of winter sports scenes--skiing, sledding, skating, ski-joring, and curling--taken in the 1920's and 1930's.

Other areas of special note are the Tudor, Colonial, and Game rooms, accessible by the stairway behind the Solarium; the mezzanine, which overlooks the Great Lounge; and the elevator lobby, which features the basket-swirl mural over its fireplace.

Cocktail Service:

Available from the Main Dining Room or at either the Indian Room or El Dorado Diggin's. The Diggin's, generally open during the winter months, features a decor straight from the many Mother Lode gold towns.

Art:

The entrance lobby contains watercolor paintings by Gunnar Widforss; throughout the hotel are many hand-woven rugs from the east. Jeannette Dyer Spencer painted the basket swirl in the elevator lobby and created the stained-glass mosaics on the Great Lounge windows. Robert Boardman Howard is responsible for the Yosemite flora and fauna work in the Mural Room. Hand-woven Indian baskets of the region are on display by the Winter Club Room.

Shop:

The Ahwahnee Gift Shop is open daily from 8:30 a.m. to 9 p.m., featuring fine china, gift items, jewelry, rare books, magazines, and candy.

Parking:

Free parking is provided on the premises for more than 130 cars.

Activities:

Game Room in hotel. Heated pool, two tennis courts, and children's playground on premises. Nearby activities include horseback riding, bicycling, climbing, hiking, fishing, photography, Nature programs, downhill and cross-country skiing, ice skating, and snowshoeing.

Transportation:

Free shuttle bus service to various locations in Yosemite Valley. During winter, free bus service to Badger Pass Ski Area. Public transportation, provided by Yosemite Transportation System buses, connects the Ahwahnee Hotel with the cities of Merced (year-round), Fresno and Lee

Vining (summer only). Direct YTS/
Amtrak connection in Merced. Connections
also made in Merced with Greyhound,
Trailways, and Golden Gate Airlines.

Staff:

Approximately 175. Housekeeping
employs 31, food service 110.

SERVICE INFORMATION

Ahwahnee Hotel

- * Twice-daily maid service provided to each room, including evening turndown service.
- * Concierge on duty 9 a.m. to 8 p.m. daily.
- * Room service available 6:45 a.m. to 10 p.m.
- * Guest room amenity package includes:
 - French-milled bath soap
 - Alpha Keri hand soap
 - Vidal Sassoon shampoo
 - shower cap
 - sewing kit
 - emery board
 - shoeshine cloth
 - laundry bag
- * Dining room service uses Reed & Barton silver, original-design Ahwahnee Hotel china by Sterling.
- * Ahwahnee Hotel bakery provides fresh French-style pastries, cakes, sweet rolls, croissants, muffins, and dinner rolls daily.
- * Bar service available noon to midnight.

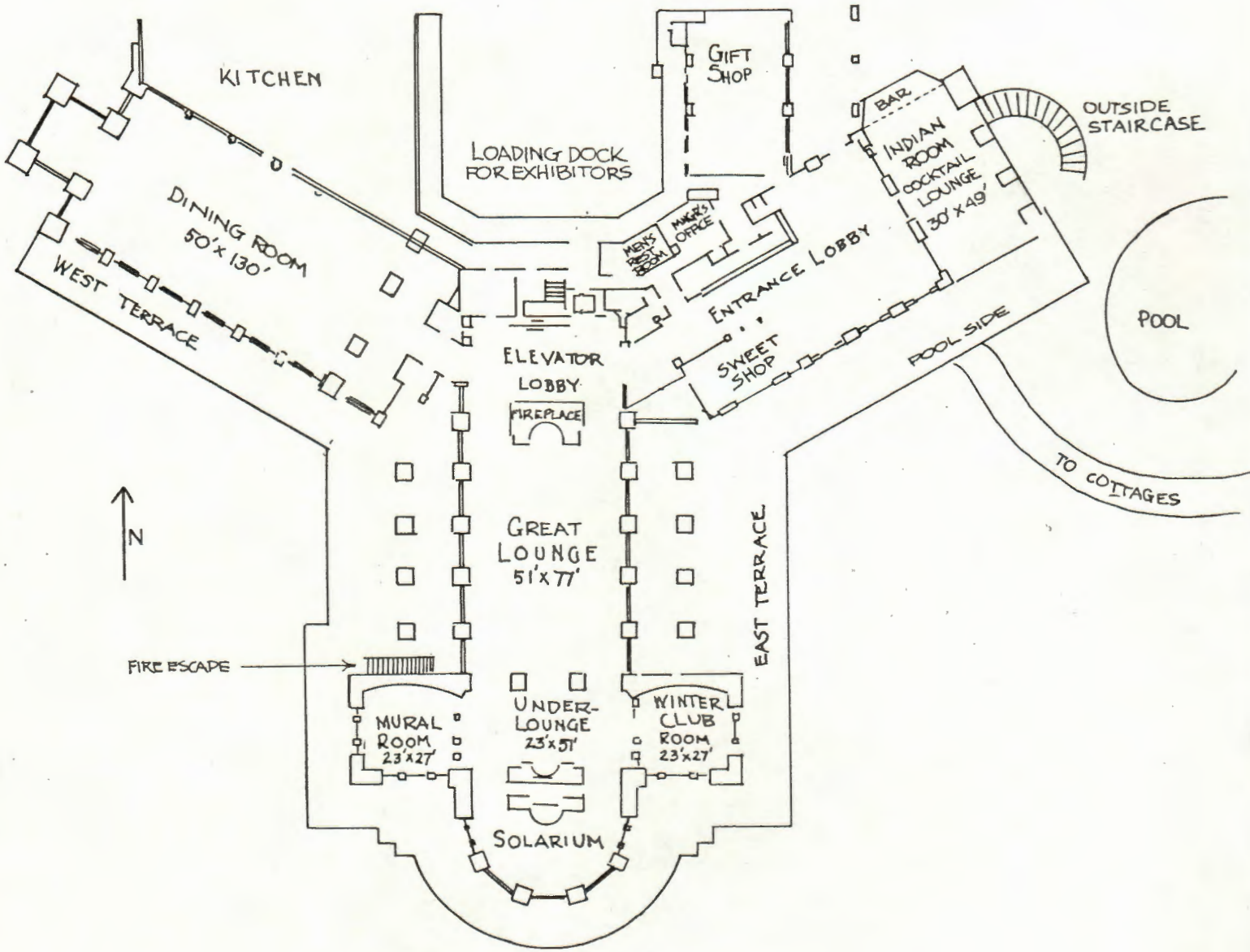
Information Sheet - Marinus de Bruin, Executive Chef

Education: City Gymnasium, Amsterdam, Holland
University of Lausanne, Switzerland
Ecole Hoteliere (1950-1953)
Bachelor of Business Degree,
Majoring in Hotel and Restaurant Business

Major Courses of Study: Food Evaluation Principles and Procedures
Quality Food Systems
Operations and Cost Control
Maintenance and Engineering
Sales Promotions for Hotels and Restaurants
Beverage Control and Management

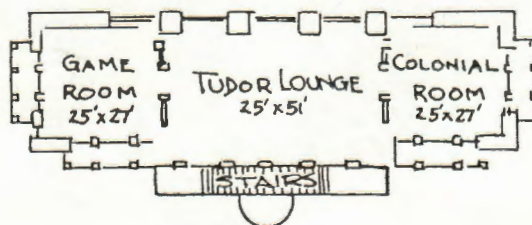
Professional Experience: Executive Chef, Yosemite Park and Curry Co.
March 1982 to Present
Director of Food and Beverage, Writers'
Manor Hotel, Denver CO
Private Consultant for Coach House
Restaurant, Denver Green Gables
Country Club
Food and Beverage Director, Maksoud
Plaza Hotel, Sao Paulo, Brazil
Assistant Manager, Phoenix Country Club,
Phoenix AZ
Assistant Manager, Standard Country Club,
Louisville KY
Executive Chef, Brennans Restaurants,
New Orleans LA
Executive Chef, Koninglyke Jaarbeurs-
Royal Dutch Fair, Utrecht, Holland
Executive Chef, Ritz Carlton, Amsterdam,
Holland
Sous Chef de Cuisine, Hotel Krasnapolsky,
Amsterdam, Holland
Garde Manger, Trattoria Restaurant,
Naples, Italy

Memberships and Awards: Colorado Chefs' de Cuisine Association,
Escoffier Society, Federation of Chefs USA,
Federation Mondiale des Cuisiniers
Member of the Netherland Equippe competing
in Frankfurt am Main, Germany, 1964
One gold medal countries - cold display
Two individual gold medals - garde

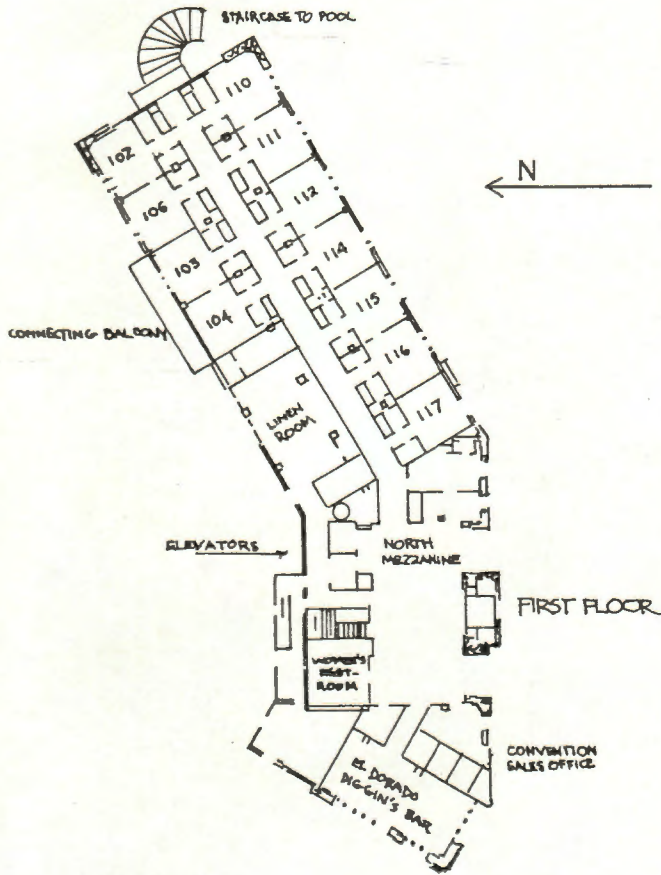


FIRST FLOOR PLAN

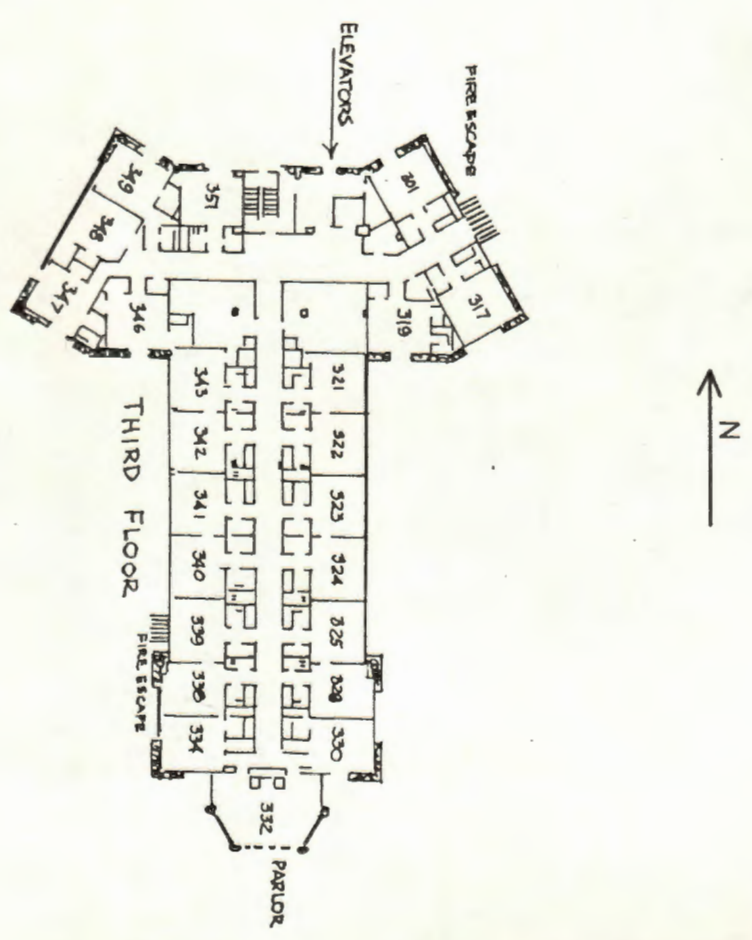
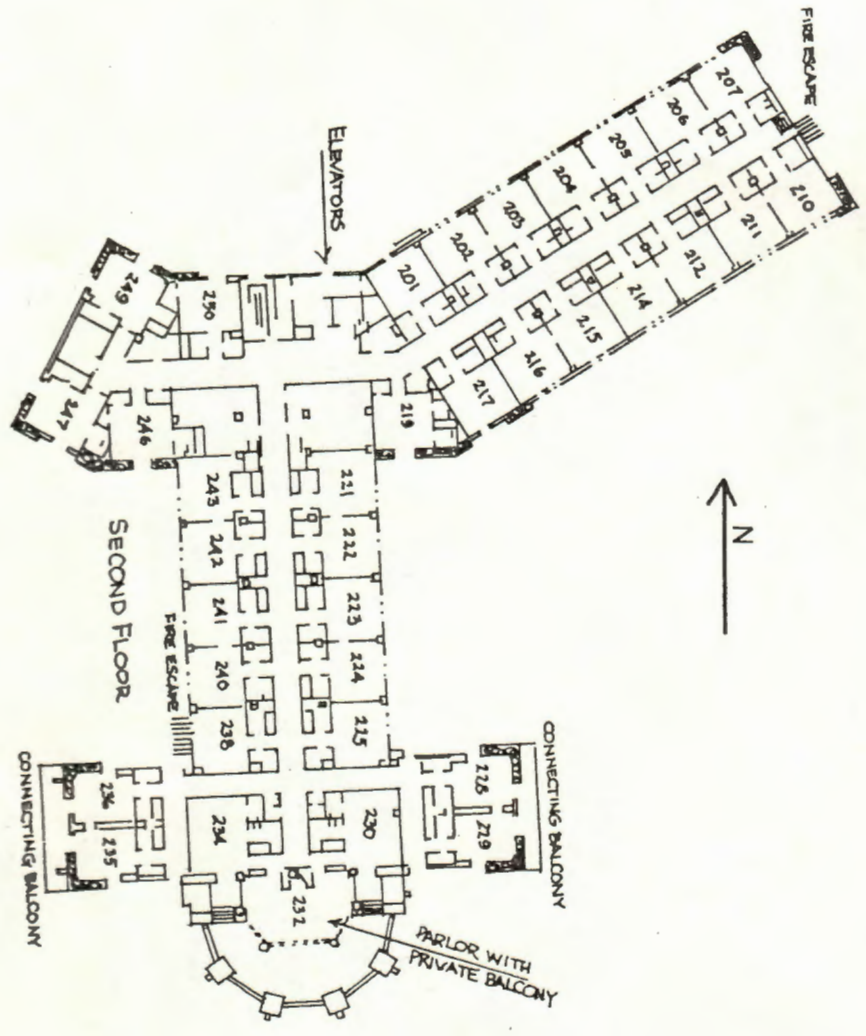
SOUTH MEZZANINE



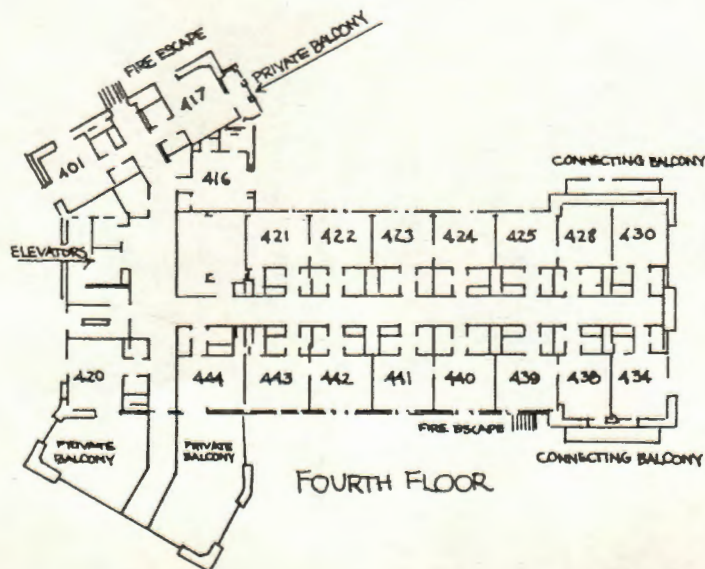
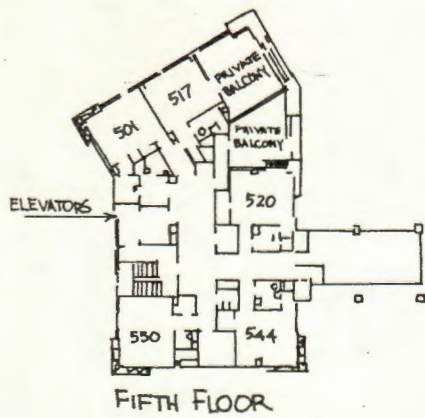
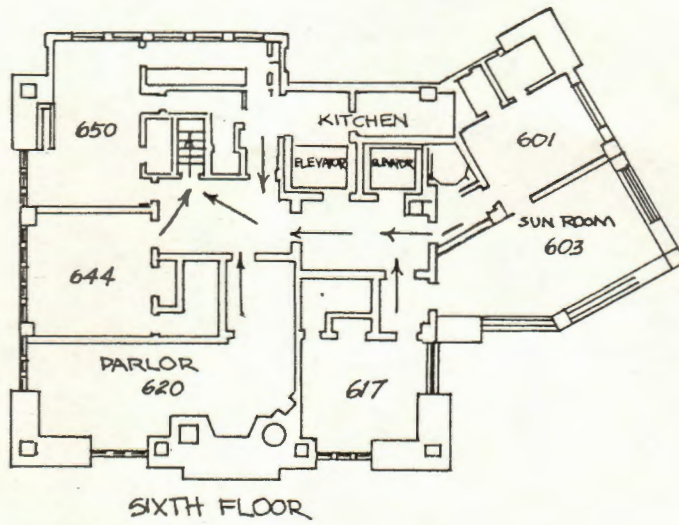
Floor Plan of The Ahwahnee
Yosemite National Park
California



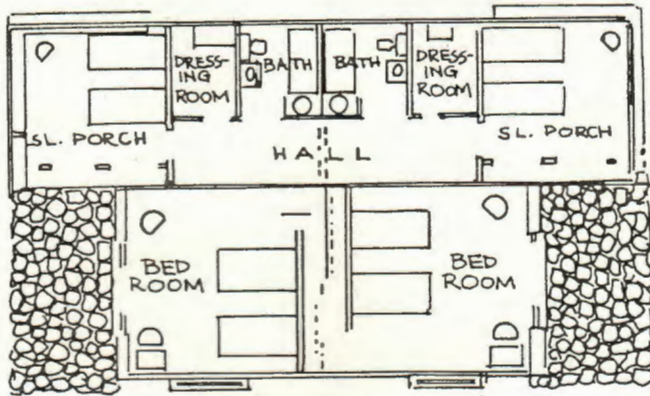
Floor Plan of The Ahwahnee
 Yosemite National Park
 California



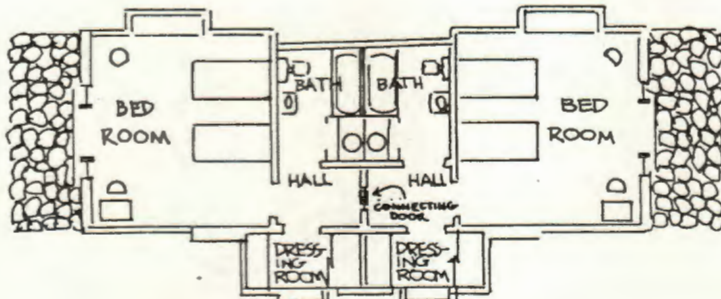
Floor Plan of The Ahwahnee
 Yosemite National Park
 California



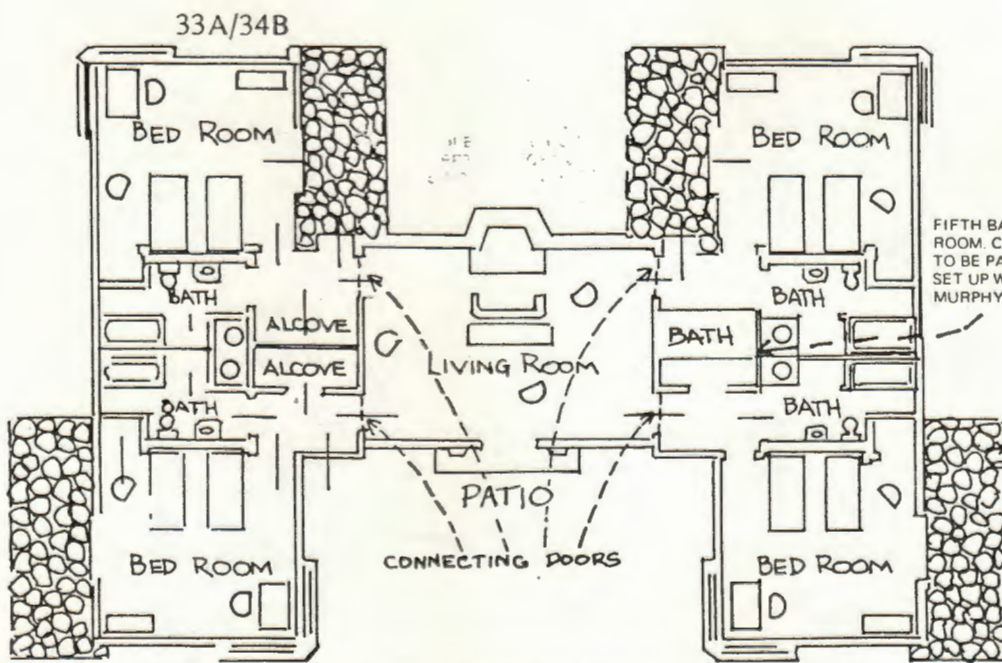
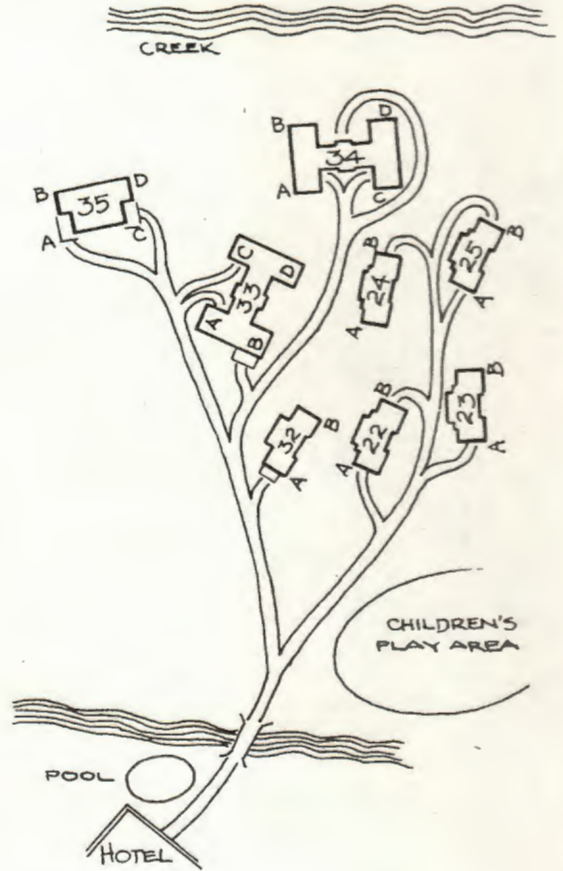
Floor Plan of The Ahwahnee
Yosemite National Park
California



COTTAGE #35



COTTAGES #22, 23, 24, 25 & 32



33B/34A

COTTAGES #33 & 34

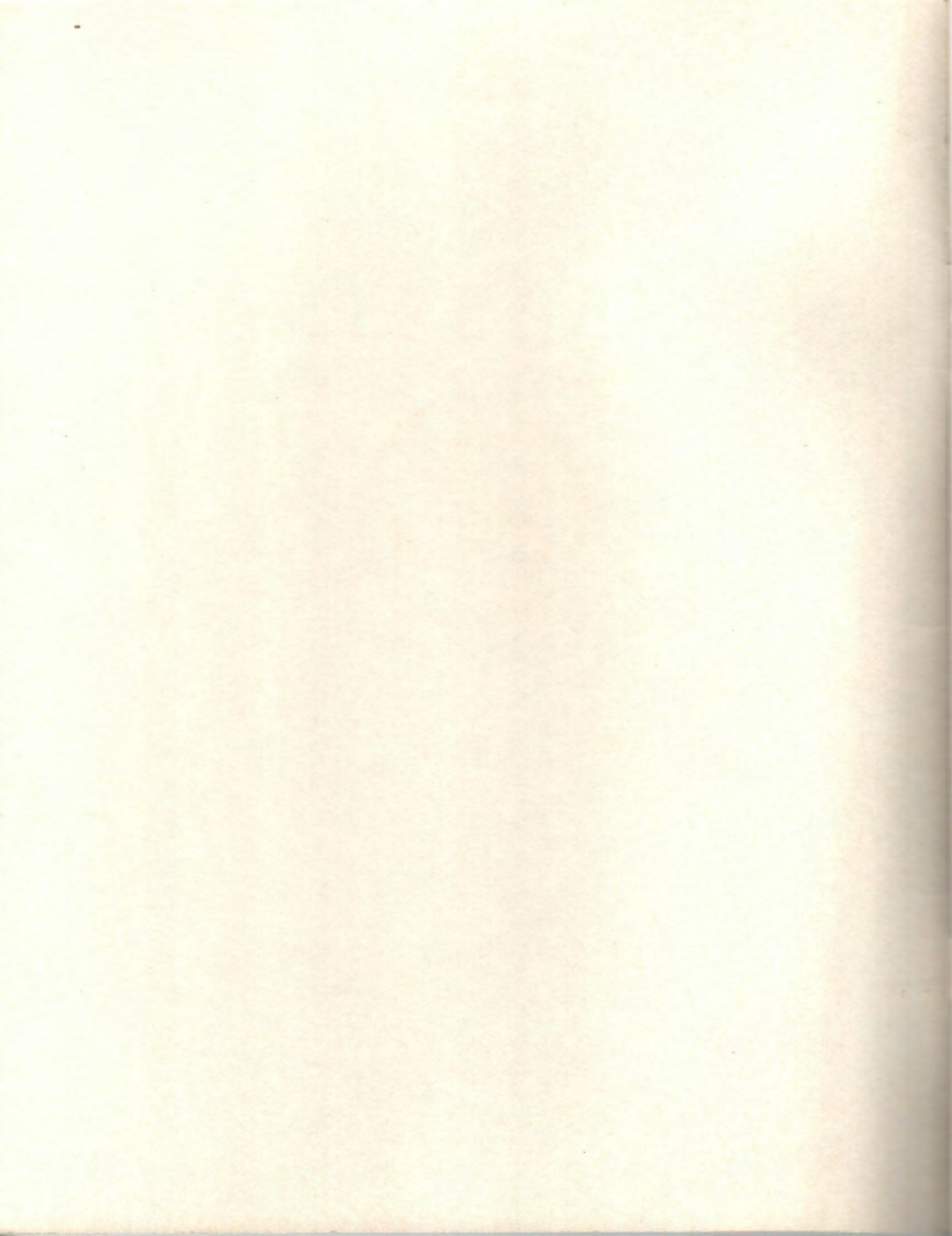
FIFTH BATH FOR BED/LIVING ROOM. CENTRAL ROOM USED TO BE PARLOR ONLY. NOW SET UP WITH QUEEN BED & MURPHY SINGLE.



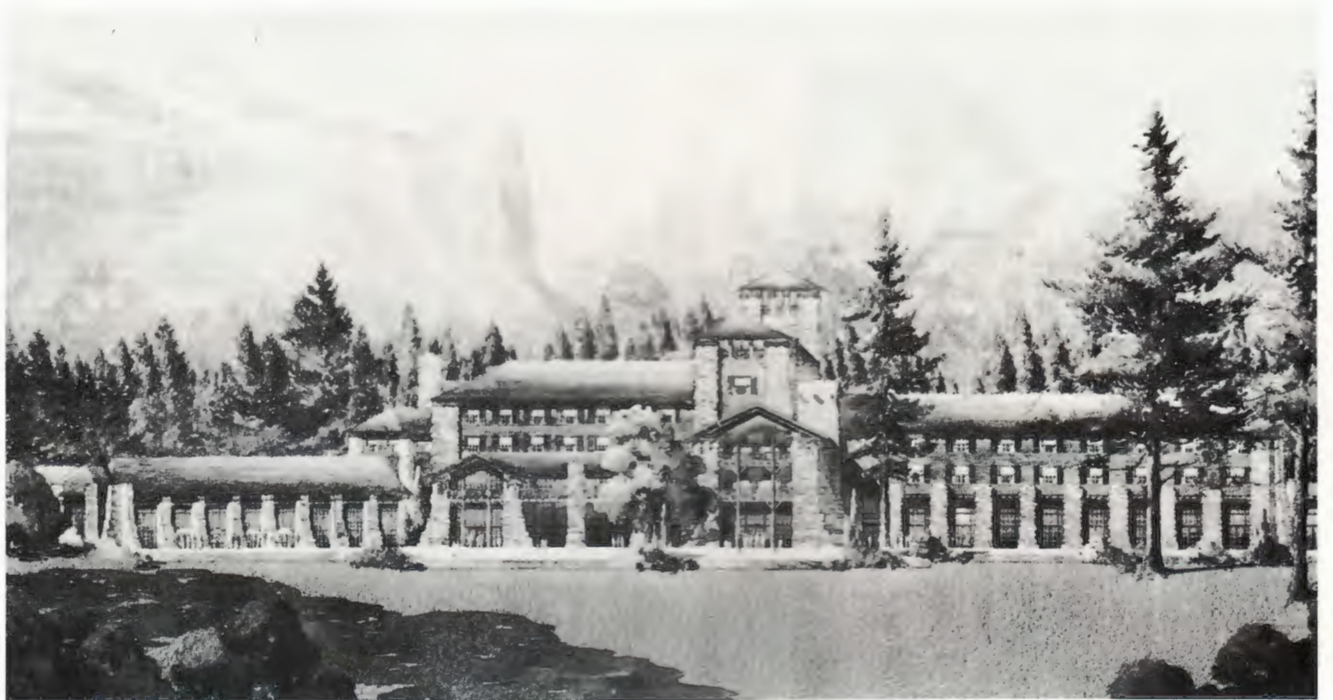
**THE
AHWAHNEE**

Yosemite's Classic Hotel

by SHIRLEY SARGENT







Underwood's first plan for the new hotel was monumental and impractical in size, content and cost. (YNP Collection.)

The Ahwahnee Hotel today, massive and memorable. (YP&CC Collection.)





**THE
AHWAHNEE**

Yosemite's Classic Hotel

by **SHIRLEY SARGENT**

**YOSEMITE PARK AND CURRY CO.
YOSEMITE, CALIFORNIA**

THE AHWAHNEE
Yosemite's Classic Hotel

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First Edition July 14, 1977

PHOTO CREDITS in this book are abbreviated YNP for Yosemite National Park; YP&CC for Yosemite Park and Curry Co.; SS for Shirley Sargent.

OTHER BOOKS BY SHIRLEY SARGENT

*Galen Clark, Yosemite Guardian
Pioneers in Petticoats
John Muir in Yosemite
Yosemite & Its Innkeepers*

Book Design by B. Weiss

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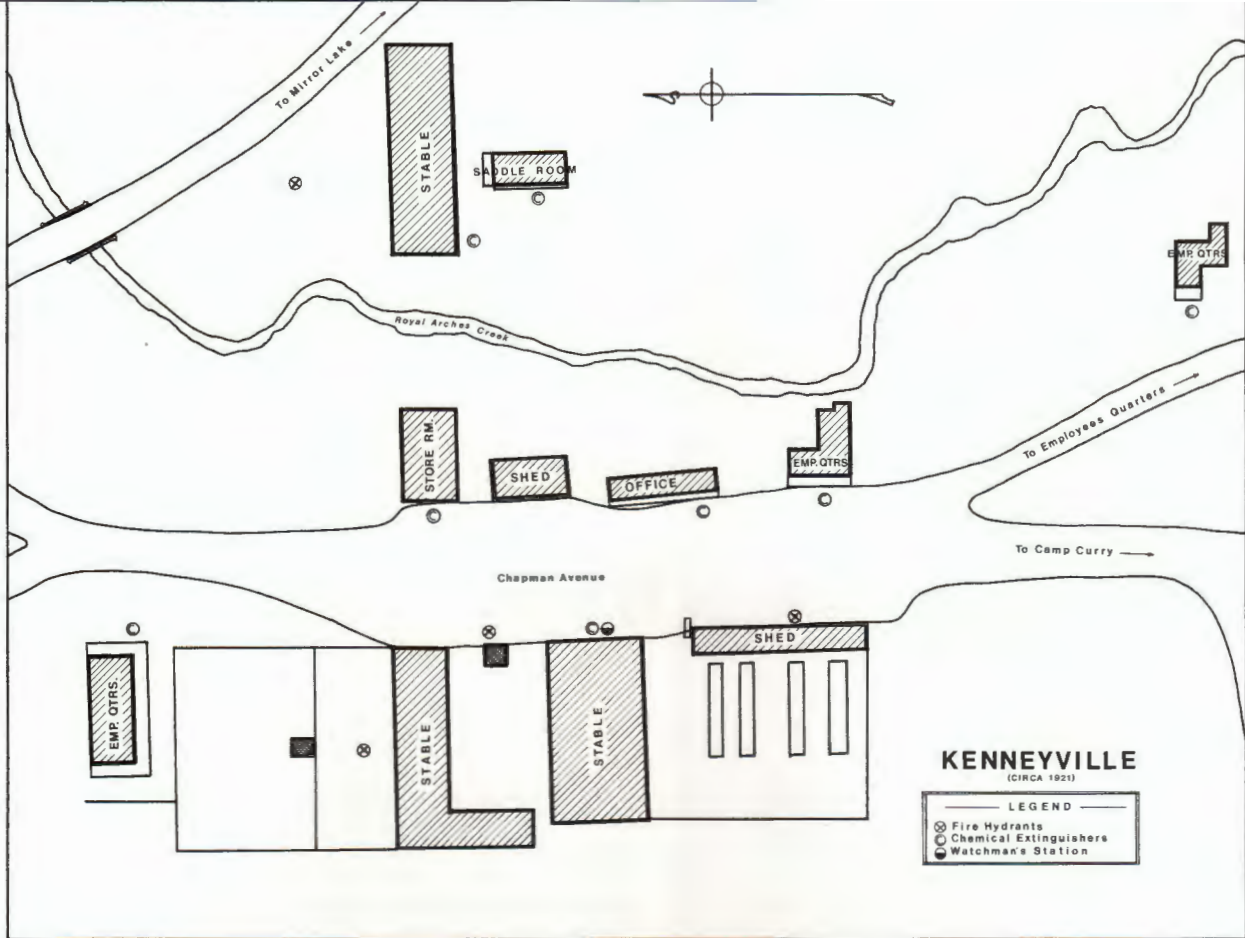
AUTHOR'S NOTE

It seemed important and appropriate to the author, a historian and longtime resident of Yosemite, that a comprehensive human history of the singularly beautiful Ahwahnee Hotel be researched, written and published in honor and observance of the hotel's fiftieth anniversary year-1977. That this task has been accomplished is partly thanks to material in two booklets on specialized facets of its history—interior design and World War II—and to people who participated in the development of The Ahwahnee in varied ways. They have generously shared their experiences with me; in effect becoming co-authors for they supplied me with anecdotes to enliven fact.

Foremost among these obliging authorities, to whom I am greatly indebted, is Jeannette Dyer Spencer, who was involved with The Ahwahnee's interior design and decor from 1926 to 1972; her husband, E. T. Spencer, architect for the Yosemite Park and Curry Co. from 1926 to 1972; Hilmer Oehlmann, an executive of the Yosemite Park and Curry Co. from 1925 until 1972, Wendell H. Otter, a 1923-67 veteran of the Company; and Dick Connett, who managed the hotel for more than a decade. Not only did they answer my questions, read and criticize text, but wrote accounts for me.

I studied a wealth of documentation in the historical files of the Yosemite Park and Curry Co. and the Yosemite National Park Reference Library. Steve Medley, Park Service librarian, his assistant Mary Vocelka, and curator Jack Gyer assisted me in research, as did Gladys Hansen of the San Francisco Public Library and Virginia Ried of the San Joaquin Valley Information Service. I am in debt to them and to Yosemite oldtimers Horace M. Albright, former Director of the National Park Service; Helen and Syd Ledson, Lucille and Miles Cooper, Della Hoss Oehlmann, James V. Lloyd, Vickie Otter, Lucy Butler, Bernardine and Carl Barrow, Sterling Cramer, Grace S. Ewing, Beth Cook, Eileen Berrey, Mary Gage and Nell Lane Miller. Similarly, I appreciate the help of present-day Yosemite residents Carl Stephens, B. Weiss, Eva Manley, Penny Otwell, Ridgely Reece, George Spach, Gary Dixon, Kathy Wrahtz, Sue Arvola, Jack Hicks, Bill Germany, Leroy Rust, Rick Vocelka, John Crofut and Ed Hardy. Further gratitude is due to Ed Hardy, who made publication possible; Linda McKenzie, Peg Plummer and my mother, Alice Sargent, who spotted errors; and Delia Simon and Debbie Kroon who typed clean copy from chaos.

Shirley Sargent
Yosemite, 1977



As late as the early 1920's, Coffman and Kenney's stable complex was large. (Map by B. Weiss; based on old blueprints.)

By 1925, the auto era had drastically curtailed the need for extensive stables so Kenneyville's superb site was selected as the place for a modern, fireproof hotel. (YNP Collection.)





A DREAM TAKES SHAPE

A look of forever is integral to the ruggedly beautiful six-floor Ahwahnee Hotel, yet its fifty-year tenure is transitory compared to the centuries worn so distinctively by its neighbors Royal Arches, Half Dome and Glacier Point. Beneath the manmade structure are the inert evidences and artifacts of history. At the deepest level lies the bed of an ancient glacier; one of the merging glaciers that, in a million-year span, widened and deepened Yosemite Valley and polished its walls. Melt from the immense blankets of ice created Lake Yosemite which existed for 30,000 years, give or take a few decades, before filling in with sediment, sedges, willows and leafy piney beauty.

Indians activated and animated the verdant valley which they called Ah-wah-nee, their word for deep grassy valley. In 1851, white men drove them out and named the valley Yo-sem-ity (a corruption of O-ham-i-te, meaning Grizzly bear), which title was later affixed to the highest waterfall, the Yosemite Grant and, in October, 1890, Yosemite National Park itself. Beginning in 1857, white men settled between the Merced River and the cliffs, and built the first unit of the Sentinel Hotel which became the nucleus of a large village. It was 1878 before a settlement began in the eastern end of the Valley and that was called Royal Arch Farms. There a man named Aaron Harris ran a campground and a small store, kept a dairy herd and raised hay in what is now the Ahwahnee Meadow. Eight years later William F. Coffman and George W. Kenney chose a site closer to Royal Arches for their stables.

Within a few years, Kenneyville, commemorating the partner who fathered eight children, was

a thriving settlement of children, adults, chickens, horses, mules and burros who lived in houses, coops, barns and corrals facing Chapman Avenue. Stagecoaches, buggies and wagons, as well as blacksmith, saddle, harness and wagon shops, were headquartered there. From 1913, when automobiles first snorted into the Valley in quantities, the era of the horse was drastically diminished, and soon only riding stock and pack animals were needed to serve visitors. As late as 1925, however, Kenneyville remained an entity with fifteen frame structures including three huge barns. A road to Mirror Lake curved around Kenneyville and a public campground (#8) existed to the east.

In February of 1925, Secretary of Interior Hubert Work, Director of the National Park Service, Stephen T. Mather and his Field Director, Horace M. Albright, pressured the two leading, competitive and combative Yosemite concessionaires into a merger. Yosemite Park and Curry Co. was the name of the new company. Dr. Donald B. Tresidder, 33, who had abdicated the medical profession for innkeeping after marrying the boss's daughter, Mary Curry, was named president.

One of the clauses in the contract between the Park Service and the Curry Company called for the construction of a modern, fire-proof hotel in Yosemite Valley. Four different inns had served guests there since the beginnings of tourist travel in 1856, but by 1925, only the picturesque Sentinel Hotel endured. Its size, plumbing, heating, lighting and rudimentary sewage system were woefully inadequate. The Sentinel, rustic Camp Curry and Yosemite Lodge were fine places to stay spring through fall but unsuited for winter use. A

winter resort was needed because the long-anticipated opening of the All-Year Highway (140) was scheduled for summer, 1926, ending the partial isolation caused by snow-blocked stage-coach-era roads.

Thanks to Mather's leadership and Congressional funding, the years 1925-1927 pulled Yosemite Valley from the stagecoach age to the modern one of the auto. Old, rutted roads were reconstructed, and a new Park Service headquarters, U.S. Post Office and four photography stores were built in an attractive complex on the sunny north side of the Valley. A modern, luxurious hotel to help house the increased visitation was the next priority. Only a few small voices objected to the concept of expensive accommodations in a place reserved for all to enjoy. One belonged to Jennie F. (Mother) Curry, co-founder of Camp Curry where visitors were happy with scenery, food and beds, in a tent or cabin, for reasonable prices. She was listened to but overruled.

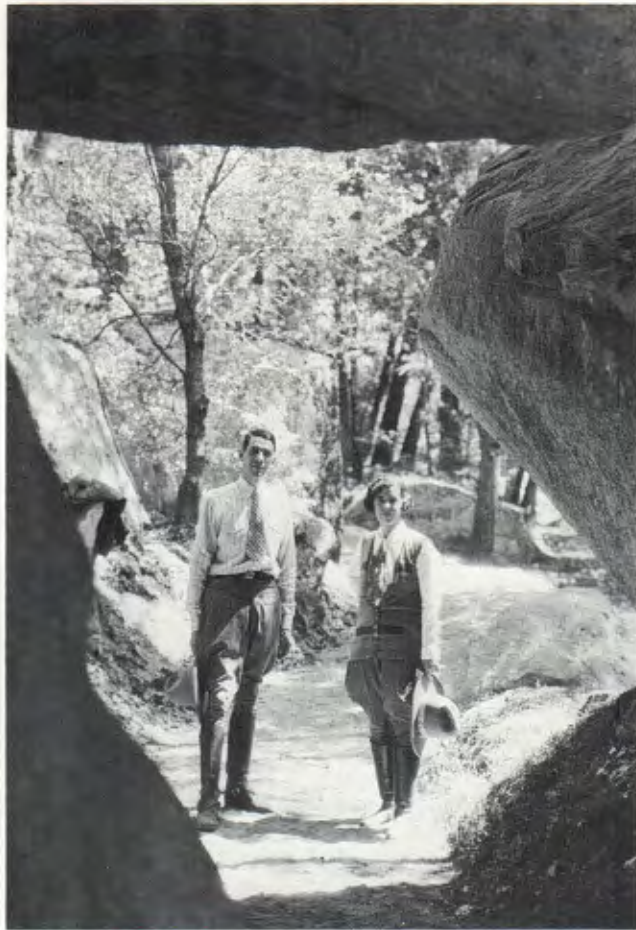
Mather, in particular, pushed for first class housing and service for the VIPs. Reportedly no less a personage than Lady Astor had disdained the Sentinel Hotel as primitive, and thereafter Mather, who had always known wealth, had been determined to have a hostelry that would satisfy the most fastidious guest. It should be a classic structure that would rank, along with the cliffs and waterfalls, as outstanding. Mather, then 58, was dynamic, persuasive, charming and in a hurry. Despite his position as Director of all national parks, he admitted freely that Yosemite was his favorite and was resolved that it should have the best roads, trails, publicity and accommodations. Parks, at that time, needed more visitors who could help influence Congress into appropriating more funds to improve facilities.

Mather, Secretary Work, W. B. Lewis, Superintendent of Yosemite National Park, and Tresidder were essential to the planning and development of the new hotel. Tresidder, by right of his position as president of the Yosemite Park and Curry Co., was the day-by-day decision maker. Unfortunately, he had no building background and limited business experience. While attending college and medical school, he had sold cars, taught school briefly and worked his way up from porter to assistant manager at Camp Curry in summers. As instant president, he was innovative and, like Mather whom he admired, in a hurry. Inevitably, his leadership was affected by the actions and support of the new Company's prestigious Board of Directors which included A. B. C. (Alphabet) Dohrmann, influential Bay Area entrepreneur who headed a hotel supply business,

and Harry Chandler, publisher of the *Los Angeles Times*.

As chief concessionaire, the Yosemite Park and Curry Co. was under the jurisdiction of the Park Service to see that the public was served well at reasonable charges. Although Company funds would build and furnish the hotel, and the Company would operate it under a twenty-year renewable contract, the Park Service would own the land and structure and set rates. At that time, the Company paid \$5,000 a year for the privilege of operating in Yosemite and were allowed to make, if possible, six per cent on its investment in Camp Curry, Yosemite Lodge, the general store, High Sierra Camps, etc.

On April 13, 1925, less than two months after the merger, Work, Mather, Lewis, Albright, Tresidder, Bob Williams and several Curry Company Directors surveyed Kenneyville's site and



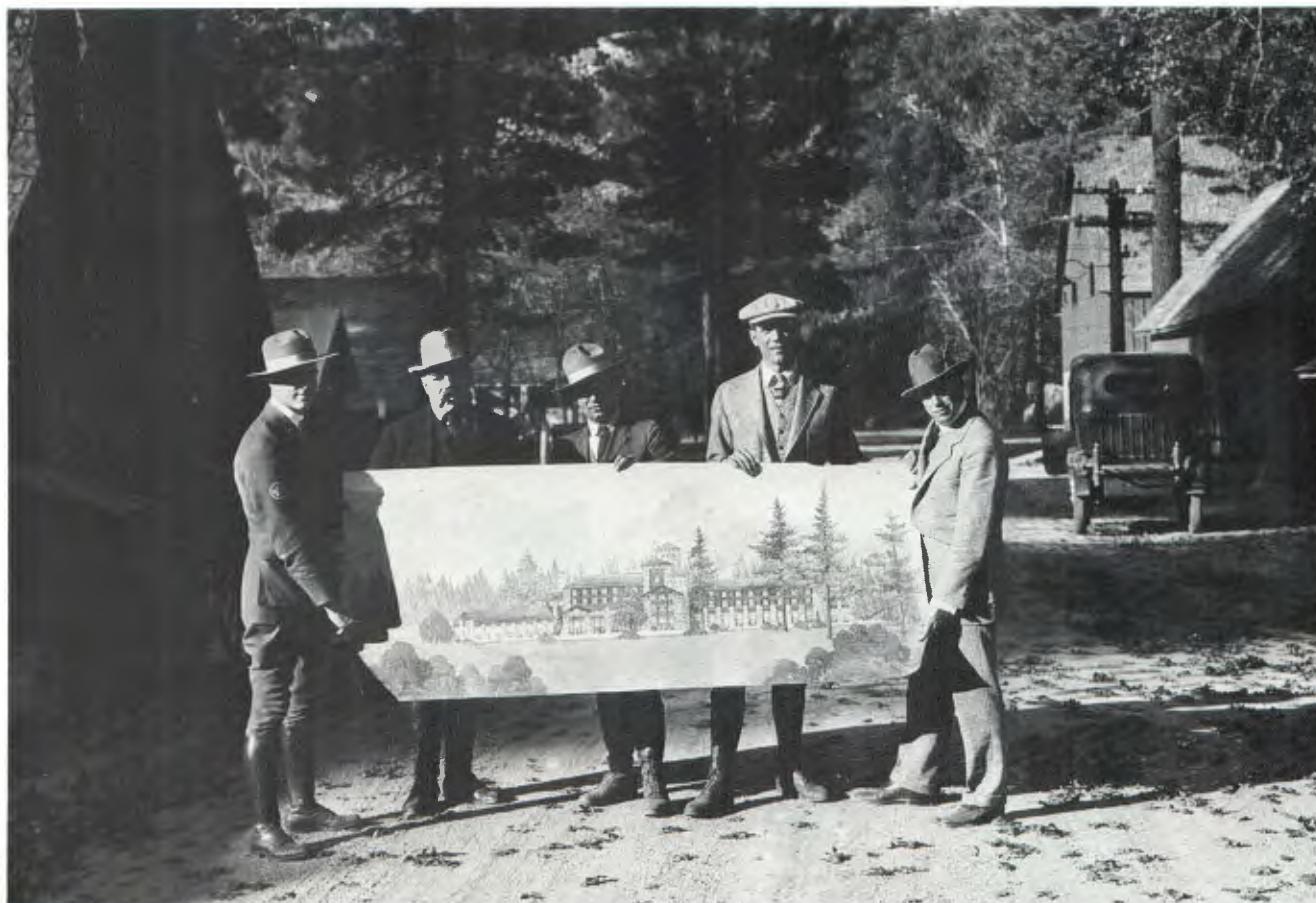
Mary and Don Tresidder influenced the naming of The Ahwahnee and kept a close eye on its construction from special scaffolding he had built for them. (SS Collection.)

proposed that the complex be razed so that the hotel could take advantage of its superb views of Yosemite Falls, Half Dome and Glacier Point. While a camera clicked, Secretary Work hammered in a symbolic cornerstake to mark the general placement of the proposed structure. After that, a new access road was staked out.

Mather was well aware of the value of publicity and insistent on coverage of events such as the groundbreaking ceremony. Consequently, Superintendent Lewis had instructed his assistant, Park Ranger Jimmie Lloyd, to tag Mather on all visits with camera in hand. Furthermore, Lloyd was in charge of the Park Service's photo laboratory where he developed his photos, helped the Curry Company photographer process pictures and disseminated glossy prints, with appropriate captions, to newspapers all over California.

Smaller stables near Camp 12 (presently known as North Pines) were to be built and Kenneyville destroyed so that work on the hotel could begin in the spring of 1926. The Curry Company Directors proposed to spend \$300,000 for 100 bedrooms with baths and a kitchen, dining room and lobby sizeable enough to serve 500 people. Satellite cottages would be built after the hotel's completion to supply 100 or more additional guest rooms. The Directors recommended that an Indian theme be considered for the hotel and a topnotch architect hired.

Harry Chandler investigated Gilbert Stanley Underwood, a Los Angeles-based architect, who, at 35, headed his own firm and had "exceptionally favorable" recommendations. Underwood had obtained his Masters in architecture from Harvard, won two medals for design excellence and was



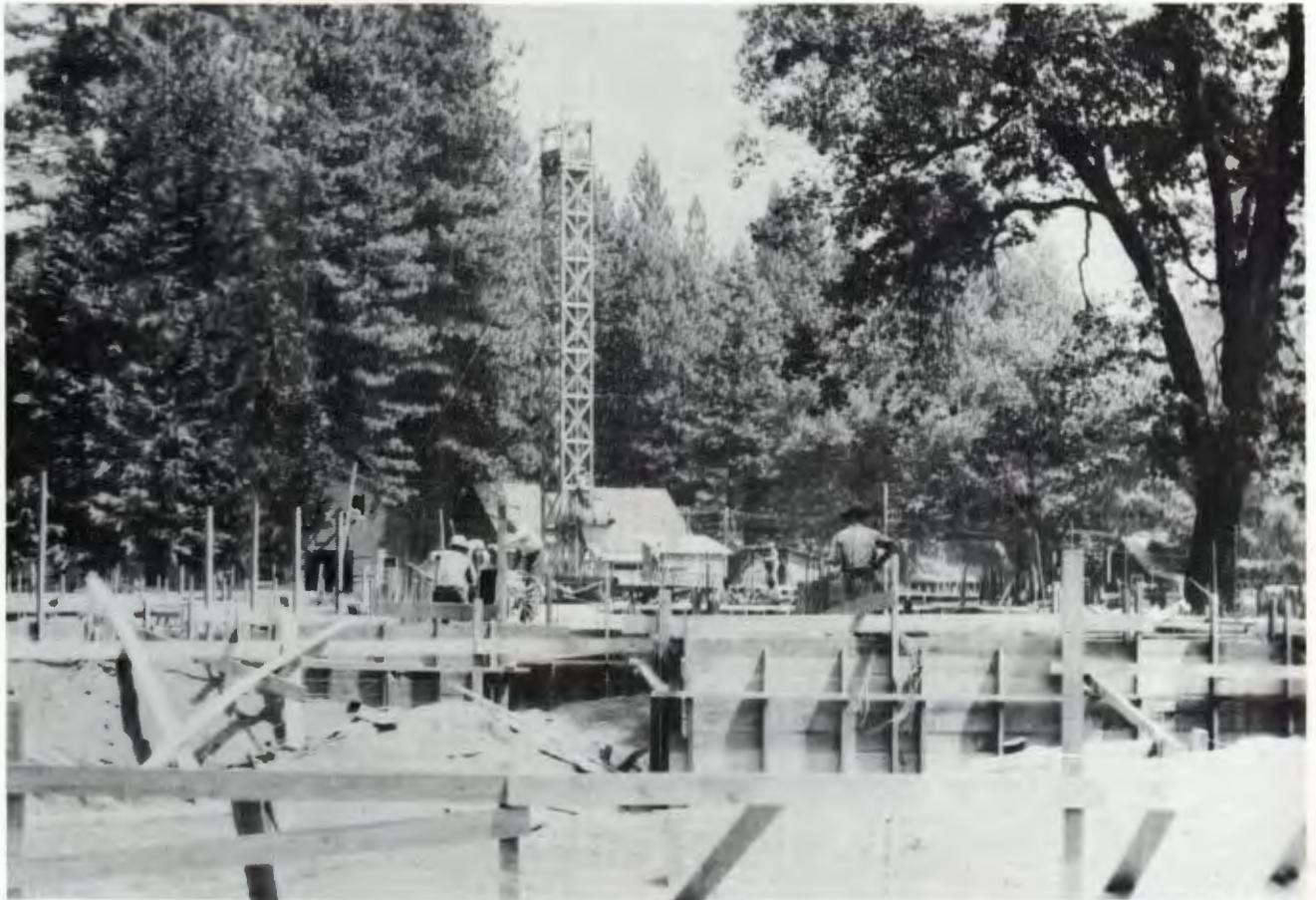
Yosemite Superintendent W. B. Lewis, A. B. C. Dohrmann, Park Service Landscape Engineer Tom Vint, Don Tresidder and architect Gilbert Stanley Underwood hold Underwood's rendering of the "environmental" hotel that would cover most of old Kenneyville. (J. V. Lloyd photograph, fall 1925.)

consulting architect for the Union Pacific Railway for which he had designed several huge terminals. Additionally, he had some experience with Southwestern Indian design. Some of the Directors felt that Underwood lived too far away to give the job supervision, but Tresidder reported later, the architect felt "the Yosemite position offered him the opportunity of his life, . . . and, if necessary, he would move his entire office force to Yosemite. . ." Underwood's emphatic assurances convinced the Directors who, in July, 1925, retained him for one year at a fee of \$2,500 plus three per cent commission on building costs. They instructed him to produce plans for a "hotel that fits the environment."

Underwood's preliminary plans showed a massive, six-story structure with three wings faced with native granite and concrete, stained to look like redwood. Both the dining room and the Great

Lounge were designed as monumental rooms; the former 130 feet long by 51 feet wide and 34 feet high, while the Great Lounge was to be 77 feet long, 51 feet wide and 24 feet high. Although the Directors liked the exterior, they found the interior, from an operating standpoint, "incredibly bad." "To get from the kitchen to the service elevator," Tresidder pointed out, "meant passage through a long tunnel in the basement of some 100 feet in length." Another example of poor design, Tresidder wrote, was that Underwood planned rest rooms to open directly off the lobby "which, in view of modern hotel building, is almost impossible to believe." Back to the drawing board—only it took months of argument in letters, telephone calls and confrontations, and threats of discharge, before Underwood made changes enough to satisfy the Directors.

It was late March of 1926 before revised plans



Construction began early in June of 1926. A few of Kenneyville's structures were utilized for storage and to house workers who lived on the grounds. Ultimately 245 people, from carpenters to interior decorators, worked on the massive hotel. (J. V. Lloyd photograph; YNP Collection.)



Don Tresidder spoke at the August 1, 1926 cornerstone laying of the still-unnamed hotel while Park Service Director Stephen T. Mather, Curry Company Director A. B. C. Dohrmann and Jennie ("Mother") Curry listened in the front row. (J. V. Lloyd photograph; YNP Collection.)

were approved and action okayed by Mather who promised to come out for the official ground-breaking. Park Service laborers had been working on the access roads, and Curry Company men were building the new stables, but Kenneyville still existed. Hastily, Tresidder ordered two barns torn down so the location for the hotel would be exposed. Despite heavy rain on April 3 and 4, Company and Park Service dignitaries assembled on the site to watch the staking of the rough dimensions of the enormous building. Shortly after the sodden ceremony, shops, structures, fences, hitching posts and watering troughs at Kenneyville were razed. A couple of buildings were kept for storage of building materials. About that time, a Park Service crew removed nearby public camp #8 so campers and guests would not conflict.

Ordinarily, the next step would have been to

advertise for construction bids and award the contract to the lowest bidder. That procedure, Tresidder explained to the five-man executive committee on May 5, would take three months or more which meant building would be going on during winter freezes. After considerable discussion, the Directors agreed that haste was advisable and "this could best be accomplished by giving the contract to a builder upon the basis of a guaranteed sum for the erection and completion."

James L. McLaughlin, a San Francisco contractor, who was reputed to be capable, reliable and honest, was selected. On June 2, after his conferences and investigations of the site and Underwood's 117-page specifications, McLaughlin promised in writing to build the structure "for a maximum guaranteed cost of \$525,000, including our fee . . . on or before December 15, 1926." His proposal was accepted, and excavation for found-



Over 1,000 tons of steel were trucked into Yosemite Valley for use in building the six-story hotel. (Perry Gage Collection.)

The old, epitomized by the oak-shaded Kenneyville office, and the new, nearly completed Ahwahnee. Today, four locust trees in the service yard and a thriving Sequoia, between the hotel and its cottages, planted by George W. Kenney are the only remnants of Kenneyville. (J. V. Lloyd photograph; YNP Collection.)



ations begun immediately. McLaughlin had a cookhouse built and scores of tents set up, adjacent to the building site, to house the construction crew. Ultimately 245 laborers, carpenters and craftsmen worked on the hotel, but not all at one time.

Coincident with that, a San Francisco trucking firm, using six-wheeled Fageol trucks, began hauling 1000 tons of structural steel, 5000 tons of building stone, \$25,000 worth of kitchen equipment and 60% of the furniture to the site. For thirteen months, seven days a week, the haulage continued making it, the *Stockton Record* reported, ". . . because of the variety and magnitude of the task . . . one of the most remarkable accomplishments in California automotive history. Included in the work . . . was the hauling of 30,000 feet of logs from a timber stand near Big Oak Flat to the logging incline of the Yosemite Lumber Company (west of El Portal) over roads which . . . were unworthy of the name."

August 1, 1926 was set for the cornerstone laying of the still unnamed "Yosemite All-Year Hotel" as that date coincided with two days of Mather-prompted festivities revolving around the official opening of the All-Year Highway from Merced to Yosemite Valley. A pageant, Indian Contests, plaque unveilings and dedication of the Happy Isles Fish Hatchery were other scheduled events. At 9:45 a.m., Jennie F. Curry and others spoke briefly at the cornerstone ceremony, watched by an audience of VIPs including Steve Mather. A surviving copy of the program states that "the new Yosemite All-Year Hotel will be completed by December 25, 1926, in time for a grand opening party over the Christmas and New Year's holidays. . . With its furnishings the Yosemite All-Year Hotel will cost approximately \$800,000 . . . it will have 100 rooms, all with baths, and will have ample accommodations for 1,000 diners. . ."

Promises, promises. Opening date was wrong by over seven months, cost rose to a million dollars and the vast dining room could seat 350 at one time. Inevitably there were delays due to weather and labor, but the chief fault lay with the obstructionist architect as well as with Tresidder and the hierarchy of officials stirring the broth with ideas and changes. By mid-March of 1927, builder McLaughlin exploded in a letter to Tresidder. ". . . It is impossible to complete the construction . . . under the chaotic conditions created by the owners and their agents . . . Already the changes in plans have made a structure so completely different in character, that it is no longer within any contract we have with you . . .

The disorganization caused by the changes and the delays due to lack of decision, would raise the commission very much above the ordinary."

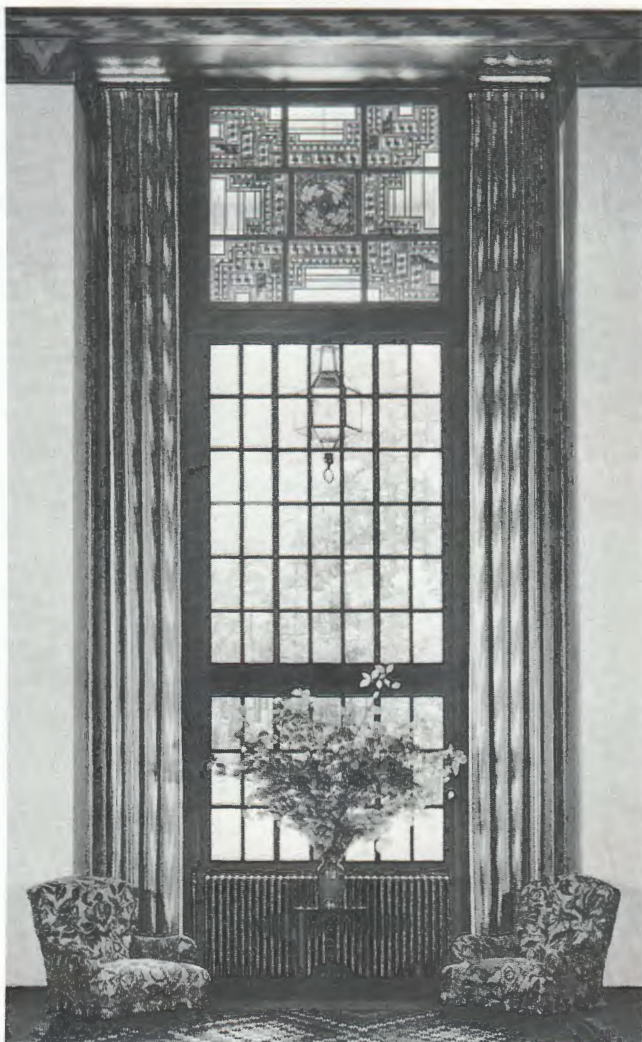
Underwood had not kept his promises, had, instead, caused endless problems by his stubbornness, absences, incomplete plans and disloyalty to the Curry Company. Tresidder never forgot that,



"The Great Lounge was a masterpiece of simple architectural design on the grand scale, in 1927," Mrs. Spencer recalls. "There was a great deal of small scale geometrical design, closely following the concept of design in great Persian courts with which Aurthur Pope was so familiar . . . but the Lounge's ornamentation was Indian." (SS Collection.)

after the foundations were partly in Underwood decided a slightly different location would be more effective than the one chosen and approved, and tried to persuade the Park Service landscape engineer to order the change. Conversely, Underwood's supervisory architect, Perry Gage, was so competent that Tresidder offered him a position with the Company. Gage declined, but, in 1939, became the Company's superintendent of maintenance.

Even Mather and Albright were disgusted with Underwood's performance, and builder McLaughlin was seriously delayed because detailed drawings were not supplied to him in advance. Since the Directors' views on building were so diver-



Each of the ten stained-glass, room-banding window panels in the Great Lounge was different and unique; all were designed by Jeannette Dyer Spencer after she studied Indian motifs. (Ansel Adams photograph; YP&CC Collection.)

gent, Tresidder could not make prompt decisions. Their haste in selecting a builder was another fault and, certainly, McLaughlin had erred in promising to complete the enormous, and enormously complicated, building in less than six months.* Changes, dictated by the Directors and Tresidder, added over 18,000 square feet, at \$5.00 per square foot, which culminated in further delay, disputes, confrontations, recriminations and threats of law suits.

A signal mark of progress, however, was the naming of the hotel on October 12, 1926. After the customary "considerable discussion" of the executive committee, "Ahwahnee" was chosen as a dignified and suitable title. Presumably either Mary or Don Tresidder suggested "Ahwahnee" as both were interested in Indian history and wanted the building to have a dominant Indian theme.

To achieve unique interior decoration, the Company retained Drs. Phyllis Ackerman and Arthur Pope (a husband and wife team), who were nationally-known art historians and experts. In addition, they hired Dorothy Simpson to prepare budgets and work with the experts as an associate consultant. Their job was complex, for they were responsible for everything from beds and mattresses, linens and fabrics, lighting fixtures, carpets and ornamentation to directing several young artists. Interior work began around Christmas of 1926 and continued until opening day July 14, 1927.

Indian ornamentation, suggested by and adapted from patterns woven into their baskets, became the colorful theme of the building. Everything from the lobby floor, where six large geometric figures were set in striking rubber tile mosaics, to a vivid basket mural over the fireplace in the elevator lobby, narrow borders around the tops of the bedroom walls and beautiful rugs carried out the Indian design forcefully and uniquely. The vast lounge was transformed into a friendly, welcoming place by a huge fireplace, comfortable furniture, handsome area rugs and vigorous border designs on the ceiling beams. The hanging chandeliers combined a German Gothic design and Indian motifs. One of the most striking features of the room were ten wide floor-to-ceiling windows, yet for months they equated disaster to Dr. Ackerman. In December she had pronounced the already installed frames "execrable," and it was agreed that she and Pope submit designs for

*Local residents marveled at the structure's size, and the in-joke was, having failed to sell plans for a train station in Texas, Underwood had adapted them for the Yosemite hotel. Nevertheless "Undie," who was a fast man with a quip, was popular with Valleyites.

new frames so Underwood could order replacements. In mid-March, 1927, she discovered because of "seriously negligent architectural administration," replacement frames had not even been ordered and further delay was impossible. Thus, she judged, the room was "irreparably damaged" unless "the one possible rendering solution can be introduced. This is stained glass for the top control panel. With that the windows will take the place they should in the ensemble and the effect will be superb."

Once the Directors agreed, young, intense Jeannette Dyer Spencer, who had studied stained glass design at the Louvre, was assigned as artist. Her full-sized designs incorporated motifs she had observed in Indian baskets. Each of the ten five-by-six foot panels was different, yet harmonious, creating a room-banding frieze. In addition, Mrs. Spencer created the striking over-mantel swirl of baskets mural in the elevator lobby, the ornamentation on the Lounge's ceiling beams and the Indian motifs throughout the hotel. Her work and dedication so impressed the Curry Company that she was employed as interior decorator for The Ahwahnee, thus assuring continuity of the original Indian decoration. Although elements of the Art Deco style, for example in the wrought iron

chandeliers in the dining room, were obvious, Indian ornamentation dominated throughout the building.

Not all of the public rooms were exclusively Indian in design. Three of the most notable exceptions were the writing room, the Colonial Sitting Room and the California, or Winter Club Room, which feature contrasting decors. The first features a marvelous wall mural painted by Robert Boardman Howard in which the plants, trees and wildlife of Yosemite are delightfully mingled. Two themes dominate the California Room; the Gold Rush, as evidenced in old lithographs, wrought iron lamps, smoky lampshades and heavy curtains, and a static but intriguing collection of pictures, books and trophies belonging to the Yosemite Winter Club for which the room is a headquarters. Corner fireplaces in these rooms added charm. Focal feature for the many-windowed solarium was a fountain fashioned of local jasper rock. Altogether fourteen public rooms for privacy and gatherings were incorporated into the ground and mezzanine floors. On the balcony at the south end of the Great Lounge a smoking lounge and game room were built, while the mezzanine, overlooking the north end, boasted a private dining room, beauty shop and comfortable sitting area.

Jeannette Dyer Spencer's baskets-swirl mural in the Elevator Lobby has been prized since the hotel's opening. (Ansel Adams photograph; YP&CC Collection.)



The dimensions of the dining room were, and are, even greater than those of the Lounge, but its size subordinates to decor and views. Ten high windows on the south wall frame views of Glacier Point and attendant natural splendor, while the mammoth window in the alcove at the west affords a superb view of Yosemite Falls. Colorful drapes are contrasted with golden-hued peeled log posts of eye-catching girth and rafted ceiling. The solid log columns are barked sugar pine trees cut at historic Hazel Green, a stage stop on the old Coulterville Road, owned by Mrs. Curry. Adjoining the dining room but unseen from it, is an immense kitchen, baking and butcher shops plus storerooms and walk-in freezers, whose decor is utilitarian rather than Indian, and whose furnishings the most up-to-date purchasable. In many ways, the shiny, sterile kitchen was the most important room in The Ahwahnee for its products would determine the interior decoration of the guests far more definitely than artwork.

To publicize the hotel, Tresidder retained Gunnar Widforss, Swedish artist, who specialized in

water color paintings of America's national parks, to paint a series of exterior and interior pictures. One in particular was reproduced in many newspapers, others were used for menus and program covers and several hang today in the hotel's lobby.

When it was possible to schedule a realistic date for the long-anticipated grand opening, July 16, 1927 was picked for the public opening and July 14 for the private, complimentary celebration. Suddenly and belatedly, officials realized that the noise from arriving and departing autos in the porte cochere to the east would disturb guests, especially at night, as bedrooms were directly above it. Tresidder gave an order for a complete new entrance on the north and a covered walkway of 120 feet in length to be built immediately. His right-hand man, Hil Oehlmann, recalls with amusement that, ". . . with opening date set and the guests invited, the new construction was so hurriedly executed that it is only a slight exaggeration to state that the carpenters were only a few feet ahead of the painters, and the painters almost collided with the first arriving guests."

Robert Boardman Howard's beautiful and intricate painted wall tapestry has been the focal point of the Writing Room which is non-Indian in decor, since the hotel's opening day. (Ansel Adams photograph; YP&CC Collection.)



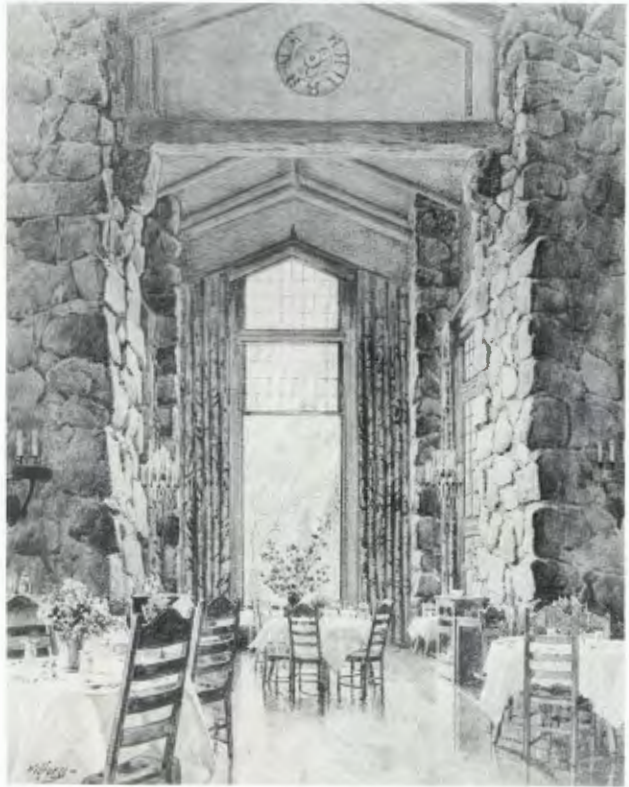


A DREAM REALIZED

Thursday, July 14, 1927 dawned at a pleasant 56° in Yosemite Valley, but 96° was recorded by afternoon of that important day. Before sunrise, lights blazed in The Ahwahnee as the new staff readied it for guests. Louise Temple, the hotel's first manager, strode through all six floors, checking details and instructing employees so that everything would be in perfect order for the first guests. Previously, Mrs. Temple had managed Yosemite Lodge and the Glacier Point Hotel for eleven seasons. "When notified by Mr. Tresidder that I had been chosen to manage The Ahwahnee," she said, "I experienced one of the happiest surprises of my years." Mrs. Temple's immediate superior Roy Emery, head of all Curry Company camps and hotels, was very much in evidence on opening day, consulting with her, checking maintenance details and giving the elevator boy precise instructions. Elevator attendants and a shoeshine boy were among the extra-large staff. All of them would work six day weeks, punch a time clock in the timekeeper's office and wear uniforms. Tresidder wanted every guest need attended, if not anticipated, so Mrs. Temple directed a huge staff. The kitchen crew was top-heavy with specialty cooks, and there were over 50 waiters and waitresses for the dining room. Even an English butler, suitably named Clarke and excessively snooty to non-guests, was included on the staff.

Chef Felix Teuscher, formerly of the Huntington Hotel in Pasadena, the El Tovar in Grand Canyon and Yosemite Lodge, was in the kitchen directing a platoon of assistants in preparing the opening night's banquet. Squab had to be stuffed, bass boned, chicken minced for quenelles, fresh peas shelled and a hundred other things done before guests sat down to dine. Quixotically, some-

one had added Fern Spring Water to the menu, so Teuscher dispatched a couple of men to drive down to the eternally bubbling, incredibly cold



"The dining room with its natural wood pilasters, trusses and rafters," Jeannette Spencer says, "is rustic architecture at its best." There was nothing rustic, however, about the linen cloths or table service. (Reproduction of a 1927 watercolor by Gunnar Widforss; SS Collection.)



Landscape architect Frederick Law Olmsted, Jr., planned the landscaping, and nurseryman Carl Purdy planted the wildflowers which beautified The Ahwahnee grounds, but not on opening day. (Ansel Adams photograph; YP&CC Collection.)

Fern Spring at the western end of the Valley and bring back gallons of its pure water.

It was too early for waitresses to set tables, but later they would be laid with linen cloths from Ireland, glistening silver and crystal. Specially ordered ivory china with brown and black Indian patterns and the roly-poly "three-legged Indian" in the center were stacked in spotless piles. Housekeeper, storeroom manager, bakers, desk clerks, the bookkeeper, the decorators—everyone was busy with last minute tasks. Only the head bellman and the porters weren't needed yet, nor was the maitre de cuisine, so he was off fishing and, as he invariably did, catching Rainbow trout.

Outside eighteen groundsmen and gardeners were raking, sweeping and sprinkling, but head gardener, Mrs. Michaelis, was far from satisfied. Much of the new planting had expired from the high concentration of nitrogen in the manure-rich grounds. Kenneyville's revenge! Frederick Law Olmsted, Jr., landscape architect whose famed father had been chairman of the original board of Yosemite Valley Commissioners, had planned the landscaping and already Carl Purdy, noted Cal-

ifornia nurseryman, had begun a four-year contract which, ultimately, would create a natural sanctuary of 90 species of trees, shrubs and flowering plants. Over \$2,000 had been paid a tree surgeon and a \$4,000 watering system had been installed so everything from fern to the largest oak would grow, but, on opening day, Mrs. Michaelis could not cut flowers to display in the hotel as too many horses had spoiled the bloom.

Mary and Don Tresidder took their morning horseback ride through the grounds, careful to stay away from planted areas, and talked excitedly of events to come—the private and public opening nights, and soon cottages and tennis courts . . . the dream of a luxury resort hotel in Yosemite realized. Tonight, they too would be overnight guests, but not Mother Curry. She had agreed to be a speaker at the dinner, but would spend the night, thank you, in her Camp Curry home as usual.

Later, before Don read the mail in his Old Village office, he scanned a blizzard of newspaper clippings about The Ahwahnee. Publicity chief Frank Taylor and the Park Service's Jimmie

Lloyd deserved praise for all the press releases, news pieces and magazine articles they had engineered and would preserve in a scrapbook. Tresidder read his own pronouncement with approval, "Built as a monumental structure to conform to the rare charm of Yosemite, it is expected that The Ahwahnee will satisfy the most exacting type of patronage. Since distinguished visitors from every nation are daily guests here, The Ahwahnee will provide a hotel worthy of their entertainment." Tresidder picked up the telephone, asked central for Mrs. Temple to check again that fruit bowls were in the rooms, that Mather had one of the few suites and that nothing was awry on this long-anticipated day.

Soon after noon, head doorman, bellman and porters, resplendent in new uniforms, were ready, as was Mrs. Temple, to greet the first complimentary guests, mostly Company Directors and their wives and Park Service officials, not the Who's Who of America as one news article claimed, but certainly prominent figures in Cal-

ifornia. Some, such as Harry Chandler and "Alphabet" Dohrmann arrived in chauffeured limousines, others by train to El Portal and then Curry Company buses, but most arrived in their own cars over the partially paved, partially graveled roads in Yosemite Valley. Underwood and McLaughlin came separately, but were affable to each other and Tresidder, all differences quieted in approval for their joint achievement, the beautiful Ahwahnee.

Mather was at his most charming as the proud toastmaster and master of ceremonies during the dinner. His elation was shared by the other ten speakers, all of whom made brief, laudatory remarks, and the assemblage of 200 guests. "Without doubt," Superintendent Lewis reported later, "the building and furnishings met with the most unanimous approval. It (the hotel) is a lovely thing, appropriate and harmonious, and an institution in which Yosemite may take the fullest pride for all time to come." Most of the speakers mentioned The Ahwahnee as a link in the history



Two-tone green, glass-enclosed parlor cars were the latest thing in buses for the Yosemite Park and Curry Co. (SS Collection.)

of service to Park visitors, and a film, arranged by a Hollywood producer, exhibited photographs of every hotel structure in Yosemite from 1856 till 1927.

Most of the fifty or so overnight guests, the beautiful people of the era, departed happily the next day, laden with memories and "mementos" ranging from pewter ink stands and ash trays to hand-loomed blankets and bedspreads! Among the items included in the astounding theft were prized Indian baskets which had been displayed on the mezzanine near the elevator. Shock waves went from Mrs. Temple to Emery, Tresidder and



Hand-loomed rugs and bedspreads, handcrafted lamps and beds, plus "Ma" Bell's assembly-line telephones keyed the bedrooms. (Ansel Adams photograph; YP&CC Collection.)

Dr. Ackerman at the deprivations made by the freeloading VIPs. Precautions were taken, especially with rugs and baskets, before the first paying guest registered, but they and future guests were far more respectful and left, on the whole, replete only with memories.

On the morning of the 15th, between the private

and public openings, more ceremonies took place. Rates, according to a full-page ad in the *Oakland Tribune*, were "\$10, \$12 and \$14 a day upward American Plan" for 92 rooms in "California's most distinguished resort hotel . . . in quiet harmony with its majestic environment." Camp Curry's minimum accommodation, a tent with a bath, was \$4.50 per day and up, cabins at Yosemite Lodge were \$6.00 upward and rooms at the Sentinel \$7.50 per day and up, all on American Plan.

At first snob appeal was inherent to the hotel. "The Ahwahnee is designed quite frankly for people who know the delights of luxurious living, and to whom the artistic excellence and the material comforts of their environment is important," boasted a promotional blurb. "The Ahwahnee," neglecting the pedestrian word hotel, was the sophisticated title and words to that effect issued from the aged, unpretentious Yosemite Park and Curry Co. office. Furthermore, employees, other than The Ahwahnee's staff, were not welcome nor were the general coatless and tieless public. What criticism there was of this undemocratic attitude in a national park was either not documented or preserved with one singular exception. That was an indignant letter from Dr. H. Kylberg, a general practitioner of Merced, printed in the September 5 *San Francisco Chronicle* and then pasted in the scrapbook of otherwise laudatory articles on The Ahwahnee. ". . . the new hotel Ahwahnee is a millionaire's palace," complained Kylberg, "with rooms ranging from as low as \$15 per day to \$50 and up. The Ahwahnee must be seen to be appreciated as a creation of beauty.

"But, oh, what a mistake to flaunt so boldly the luxury and profligacy of the millionaire class before the gaze of the unwashed thousands who come to Yosemite in their flivvers to enjoy the simple life in the bosom of nature. Too big a contrast!

"Mr. Mather and the Department of the Interior should not have allowed such unbridled luxury in Yosemite. It causes the restless to be more restless."

Local Indians were far more appreciative because they quickly perceived the profile of an Indian that had been created, unknowingly, by a stone mason when he placed granite trimming beside a balcony on the hotel's south side. "Him spirit of Tenaya returned to bring Ahwahnee good luck," an Indian was quoted as saying, ". . . now Indians all happy—dance plenty." Certainly the chance stone face brought the hotel good luck in a publicity bonanza initiated by Jimmie Lloyd and Frank Taylor, whose articles and pictures appeared in a myriad of newspapers.

The first of a legion of famous guests was Secretary of Commerce Herbert Hoover who registered on July 26, 1927. Although he honored The Ahwahnee many times more with his patronage, he almost checked out in disgust the first time. When Hoover, an ardent fisherman, returned from an outing in rumpled, possibly fishy khakis, the disdainful doorman denied him entrance until persuaded that clothes did not unmake a man.

The first visitor of title was Lord Wavertree, senior member of the House of Lords and, reportedly, the second richest man in England, who registered on August 24. Hundreds of lords, ladies, princes, princesses, and even a few kings

and queens followed in Lord Wavertree's wake. Barely three weeks after the grand opening, the first wedding took place in The Ahwahnee's solarium beside the fountain. Mrs. Temple, A. B. C. Dohrmann, and one other witness were the only guests. Presumably the newlyweds constituted the hotel's first honeymooners as well. In subsequent years Jeannette McDonald and Gene Raymond honeymooned there, as did gravel-voiced Andy Devine and his bride.

The Ahwahnee needed good luck as revenue did not keep up with overhead and a number of rooms had to be rented at \$6.00 a day for use of maids and chauffeurs who accompanied guests. Servants ate in a side hall between the dining room and the



In August, 1927, the Solarium was the site of the first wedding in The Ahwahnee. (Ansel Adams photograph; YP&CC Collection.)

stairway to the mezzanine. According to Jimmie Lloyd, "The Ahwahnee lost nearly \$75,000 in its first six months of operation . . . The preparation of food was particularly expensive as they had imported chefs, specialty cooks and altogether too many people . . . To control the cost, there was a big reduction in staff and a food controller brought in . . . All trays were checked by him before being carried into the dining room. I jokingly accused him of counting the peas, and he admitted a close check because 'We've got to get the costs DOWN.' "

The first off-season convention was composed of 200 Osteopaths and their wives and the first big holiday celebration, on Christmas Day 1927 as described later, was the soon-famous Bracebridge Dinner.

Imperfections showed up in the million-dollar building. The roof leaked on the sixth floor and cracks appeared in the walls and floors. Some of the wood doors warped and shrunk, a poorly-drained shower caused a leak in the ceiling of the gift shop and ventilation was poor in several rooms, particularly the front desk and the barber and gift shops. Naturally architect Underwood blamed all defects on the builder and McLaughlin argued the claims and extra expense involved in repairs. Although repairs were made, the arguments and threats of law suits concerning amounts claimed by the architect and builder dragged on into 1928. Finally compromises were reached and settlements made, hastened in McLaughlin's case, at least, by his hospitalization. Despite the acrimony, Underwood and Tresidder reestablished friendly relations and, because of his design of The Ahwahnee, Underwood became architect for other, fine resort hotels, notably the Aloha Inn at Waikiki, Idaho's Sun Valley Lodge and Timberline Lodge on Mount Hood. Curry Company executives were unhappy because the Union Pacific Lodge on the North Rim of the Grand Canyon, built from Underwood's plans in 1927-28, bore a striking similarity to The Ahwahnee. Fire destroyed it in 1932. To this day, however, the exterior of Idaho's Sun Valley Lodge, an Underwood design, strongly resembles The Ahwahnee.

One problem that could not be blamed on either the architect or builder was the sixth floor "roof garden" dance floor. Tresidder had been advised before plans were final that a "roof garden" was "an artificial scheme." As it turned out, the roofed and walled sixth floor was one huge, unattractive room with the exception of a 598 square foot kitchen back of the elevators, which was one of the disputed additions to the hotel. As a dance floor,

"It was a dismal failure," recalls Hil Oehlmann, "that lasted for only a short period primarily because people wanted to dance outdoors at Yosemite Lodge or the crowded dance hall at Camp Curry, which offered the Firefall and other entertainment. The demand for outdoor dancing at The Ahwahnee was met by construction of a small floor where the maids' dormitory now stands." Other reasons for discontinuance of dancing on the sixth floor were the warmth of the place and the annoying fact that the band's music resounded all over the Valley.

Tresidder ordered the sixth floor used for conferences, but that, too, was a flop and soon after that its abandonment as a dance floor, Tresidder's sister, Oliene, who was the hotel's first hostess, suggested that part of it could be converted to winter quarters for Mary and Don. Accordingly, two bedrooms, one for Oliene, baths and a tiny balcony were built west of the existing kitchen and the remaining expanse converted into a vast living room and open solarium. "It was beautifully furnished," Della Oehlmann remembers, "but still a huge place to make 'cosy.' Furthermore, the door from the elevator opened directly into the room, which was an embarrassment to hotel guests who pushed the wrong floor button. That was later corrected by changing the system—a special key had to be inserted to reach the sixth floor." For several years the floor was the Tresidders' domain in which they held many a party, entertaining Yosemite residents and important visitors. Years later, the living room was reduced and an entrance hall, parlor and guest bedrooms built within its former confines. The Tresidders retained their suite and special guests used the new quarters with adjoining sunroom.

Because of the last minute entrance change resulting in the building of a porte cochere on the north, cars parked every which way on adjacent ground. This was decidedly unattractive and, in April of 1930, Frederick Law Olmsted, Jr. investigated and advised that a shallow, oval reflecting pool with appropriate planting next to the porte cochere would effect a solution. It not only eliminated cars, but added beauty and was circled by a one-way road. Limited parking was available to the east and much larger, paved areas to the west where a row of Sequoia trees were planted as a border.

In the spring of 1928, two tennis courts were built and opened with a tourney featuring name players and a barrage of publicity. Simultaneously news articles covered the construction of seven one-story cottages amid the pines and



Park Service Director Steve Mather's birthday was celebrated on the "roof-garden" sixth floor in July of 1928. Mather is pictured at the near end, Mary Curry Tresidder and Horace Albright are next to him on the right, and Don Tresidder is at the far end. Later the floor was converted into a penthouse apartment for the Tresidders as it was impractical for dances. (YNP Collection.)

cedars southeast of The Ahwahnee. Eldridge T. "Ted" Spencer, husband of Jeannette Dyer Spencer, was chosen as architect instead of ebullient, unreliable Underwood. Spencer, who had attended the University of California and graduated from the Ecole d'Beaux Arts in Paris, designed ground-hugging cottages with horizontal redwood boards and rough-textured shake roofs. Dr. Ackerman* continued the Indian theme throughout the 22 low-ceilinged bedrooms and two private

parlors contained in the buildings. Colonial furniture and colonial wood-paneled walls contrasted with vivid Indian patterns inside and on door trim and light fixtures outside.

An imaginative carpenter named Bill Kat, who was hired to lay the random-length plank floors, carved a decorative frieze of musical notes on the ceiling beams of one bedroom. He was such a craftsman that he hewed great logs into outdoor benches, designed the stone gateway to The

*Thereafter, Drs. Ackerman and Pope had no further association with Yosemite. Instead they specialized in Asian art and European tapestries and lived in Iran. After Dr. Pope's death

in 1969, the Shah of Iran had a mausoleum built in Pope's honor where his wife, Phyllis Ackerman, was buried after her death in January of 1977.



Seven attractive cottages with 22 bedrooms were designed by architect Eldridge T. Spencer and built on The Ahwahnee grounds in 1928. Many more were planned, but never built because of the Depression of the 1930's. (Ansel Adams photograph; YP&CC Collection.)



E. T. (Ted) Spencer's architectural skills so impressed Curry Company executives, he was retained as the Company architect for 44 years, during which he designed the Badger Pass Ski Lodge, Sunrise High Sierra Camp, Yosemite Lodge and other harmonious buildings. (Spencer Collection.)

Ahwahnee and lengthened some of the hardwood beds from France that Don Tresidder had found a bit short for six-footers. In time, he repaired and reupholstered hotel furniture and made literally hundreds of room keys. As the key tag bore the three-legged Indian logo, guests often pocketed them as souvenirs.

Soft-spoken Ted Spencer was an architect of immense creativity who considered the environmental impact of building decades before that concept was a public concern. His plans for the unobtrusive setting of the cottages were approved by landscape authority Frederick Law Olmsted, Jr. and the finished structures were so satisfactory to the Yosemite Park and Curry Co. that Spencer was given a contract, which extended to 44 years, as Company architect. The first cottages were the vanguard of 25 more with a total of 60 to 70 rooms whose occupants would help fill The Ahwahnee coffers and justify the large size of the dining room and other public rooms in relation to the comparatively small number of bedrooms (92) in the hotel itself.

Since Camp Curry had bungalows and Yosemite Lodge had cabins, it was decided that The Ahwahnee's separate rentals would be called cottages. They were, and are charming, but the original seven never acquired neighbors for the disastrous stock market crash took place in 1929 and was followed by the Great Depression of the 1930's.



"IT DOES NOT PAY"

About the time the Depression began, a group of Japanese officials were guests at the hotel, and one inquired what the title meant. "Deep grassy valley," he was told, after which several of his party laughed audibly. When asked what was so amusing, the spokesman replied, "In Japanese, Ahwahnee means 'it does not pay'."

How dismally true. As the economy plummeted, so did tourist travel to Yosemite and the house-counts. The Ahwahnee suffered the worst drop and became more of a white elephant than a white hope to the Yosemite Park and Curry Co. Room charges were reduced, as were staff and salaries. Nevertheless, patronage was slim. Sometimes Jeannette and Ted Spencer, who were there on business and thus not charged, were the only guests in the hotel. At such times, Mrs. Spencer remembers, "the enormous dining room was closed off and we were served meals by a cheerful fire in the Elevator Lobby." The manager, head chef and the head of the Hotel Division lived in The Ahwahnee, but ate in a side hall.

Later a wealthy couple named Walbridge decided that staying at The Ahwahnee was less costly than maintaining a home and servants in Coronado, so they closed the house, moved into the hotel, enrolled their children in the local grammar school, and boarded their horses at the Curry stables. In summers, at least, most of the cottages were full, rented to Bay Area families who kept them for from four to six weeks. So regular were certain families that hotel staff called cottages by name instead of number; for example, #34 with four bedrooms was the Dohrmann cottage because A. B. C. Dohrmann and his family of eight children occupied it seasonally. During the month of June, wealthy San Franciscans, such as the Schwabackers, Dinkelspeils* and Guggenheims, moved in and helped keep the hotel solvent.

Before his death in January, 1930, Mather had urged that a small "pitch and putt" golf course be built at The Ahwahnee for the enjoyment of



A small "pitch and putt" golf course was built on The Ahwahnee grounds in 1930. (Ansel Adams photograph; YP&CC Collection.)

*The large rock Yosemite boundary marker, on Highway 140 just above El Portal, is a memorial to Samuel Dinkelspiel who died at The Ahwahnee in 1930.

guests too old, or unable, to engage in more typical Yosemite pursuits. Because of the Depression, the Curry Company was reluctant to finance the addition but were pressured into building it by Park Superintendent Charles G. Thomson, a fanatic golfer. Non-golfer Horace Albright, Mather's successor as Director, dedicated the course in 1930 by hitting a ball toward, but not onto, the green.

In those days, manmade evening entertainment drew large audiences. Dancing was a big thing, but the nightly feature was the 9 p.m. Firefall when crowds assembled to watch burning coals fan over Glacier Point to die harmlessly on a granite ledge far below. Immediately after that, cars and buses headed down the Valley to an observation area on the south side of the river. As soon as the bus from The Ahwahnee, always last, disgorged its passengers, the show began on the other side of the river. Spotlights focused on a couple of men dumping garbage on tree stumps and a platform. Before the last tidbit had settled, bears emerged from the shadows to attack the feast. While the naturalists talked about the bears' habits and explained that this public feeding kept them from breaking into tents and cars, the furry quadrupeds fussed, cavorted, cuffed one another,

snarled and consumed astounding amounts of food including "swell swill" from The Ahwahnee.

Afterwards, Ahwahnee guests returned to such cultural pursuits as listening to chamber music or a lecture, but the automatic garbage disposals were the event of the evening. Will Rogers was so entertained that he described the bear feeding in one of his widely-read columns. "You are not supposed to feed 'em from your hand," he concluded, "but they have a hospital there for the ones that do."

Usually by mid-August, spectacular Yosemite Falls was dry and all man-planned summer activities ended on Labor Day. By the mid and late 1930's, winter sports, with attendant carnivals, races and exhibitions, were attracting weekend crowds to Yosemite and The Ahwahnee, but the hotel was pretty deserted in the early '30's. In one way, this was an asset, for after a December 1932 fire burned the Yosemite Park and Curry Co. headquarters in Old Village, Tresidder promptly settled his staff in the guest room wing of the mezzanine.

The accounting, Commercial, Hotel, Winter Sports and Personnel Divisions moved into the eleven bedrooms with adjoining baths. Tresidder used Room 110 at the southeast corner as a sunny,



*"Swell swill" from The Ahwahnee was devoured at the nightly bear feeding.
(YNP Collection.)*

view-facing executive office, and Oehlmann took over rooms 114 and 115 for the Commercial Department which he directed. A closet in room 104 was used for a Mail Room and an outside balcony was turned into an office. "That was horribly uncomfortable most of the time," according to Wendell Otter, a 44-year Curry career man. Staff used the employee stairway so that the west end of the mezzanine, with the elevators, women's rest room, beauty shop, private dining room and lobby were kept separate for guests. The move, Tresidder announced, was a temporary measure, but one that lasted seven years!

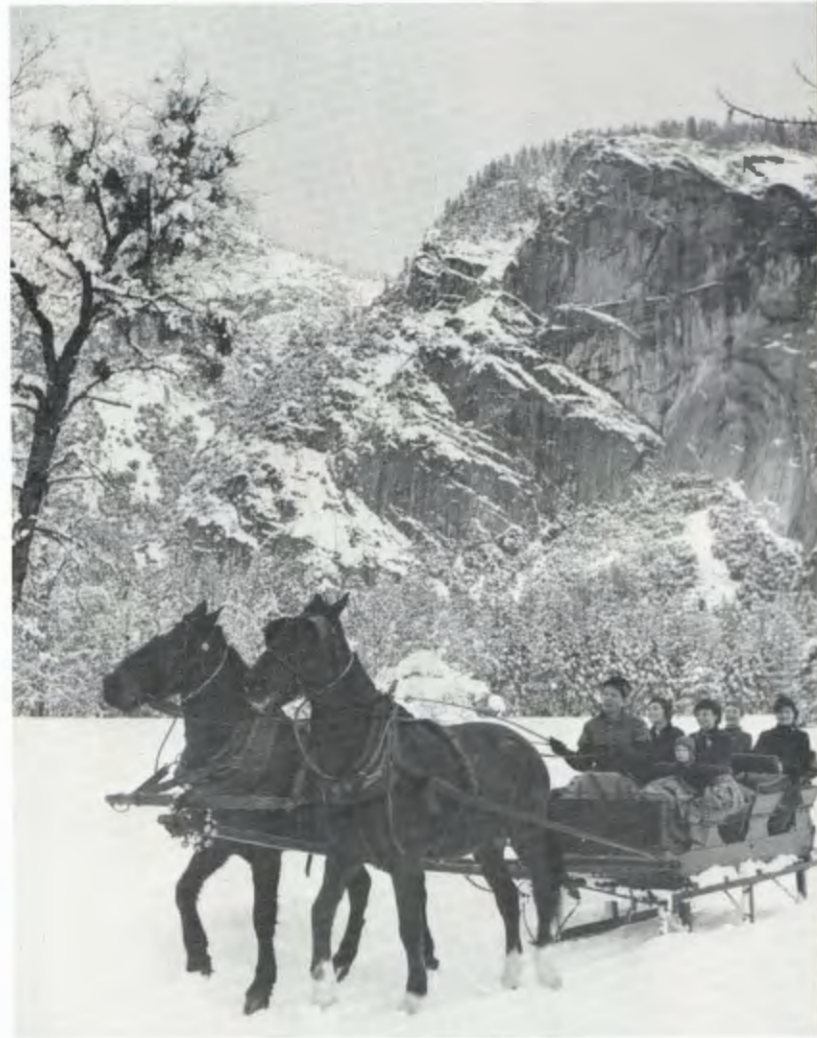
The early snob atmosphere began to break down in the Depression, as even a casual tourist or employee was welcome. Thus, adversity hastened the emergence of a more fitting democratic spirit. The year 1933 was the bleakest for the Company. Accounts showed that gross sales amounted to only \$1,243,181 for all units in the Park, from The Ahwahnee to the High Sierra Camps to the new Big Trees Lodge in the Mariposa Grove. Net profit to the Company for the year was a calamitous \$1,495! Park visitation, which had been over 450,000 annually since 1926, dropped to 296,000.

Tresidder ordered a massive publicity campaign to entice people to visit Yosemite and improve the Company's revenue. Frank Taylor had left the Company for free-lance writing, and Jimmie Lloyd had been transferred by the Park Service, so new promotional men were needed. Tresidder employed a keen Yosemite enthusiast, who manipulated both camera and piano with brilliance, as a part-time photographer. Today Ansel Adams is famed for his splended black-and-white landscapes of Yosemite and other places, most of which are devoid of people, but in the 1930's, his scenics showed the interaction of people with nature pursuing the summer and winter activities available in Yosemite. Besides hundreds of prints which were bound in display albums or used for publicity purposes, Adams took reels of movies.

"... I do not favor taking a single foot of film," Tresidder wrote Adams concerning a winter assignment, "except when conditions are ideal, at which time we will simply have to get hostesses, instructors, and everyone to drop everything . . . and devote themselves to posing for pictures before the snow has left the trees." These employees were to be carefully selected, costumed and pictured, so skill, not the awkwardness of a novice, would show. Tresidder wanted nothing left to chance, i.e., " . . . the best skaters of the Valley should be on the ice. Those with the greatest skill should make the foreground."

Not only did Adams take the orchestrated pictures, but printed and mounted the stills and did his best to interest newspapers and magazine editors in publishing them. The Ahwahnee saw a lot of him as he photographed exterior, interior, art objects and the Bracebridge Dinner. Several of his superb scenics appeared as menu covers for which, also, he wrote descriptive captions. Today albums of his photos are prized in the Curry Company archives.

Despite the economic conditions, a procession of famous people visited The Ahwahnee. They rang-



Bobsledding was a favorite winter pastime. (Ansel Adam photograph; SS Collection.)



Among the important people visiting The Ahwahnee in its early years were Ginger Rogers, Boris Karloff, Gertrude Stein and Irene Dunn. (SS Collection.)

ed from Ginger Rogers to Helen Hayes, the Barrymore brothers to Fiorello LaGuardia, Shirley Temple to Charlie Chaplin, Alfred Noyes to Walt Disney and royalty from foreign countries, etc., etc. Most of them made good impressions on the staff. Greta Garbo registered under an assumed name, but her handsome luggage was monogrammed with the initials G.G., and dark glasses didn't conceal her well-known beauty. Horses were not allowed off Valley trails, but she rode all the way to Glacier Point, where Curry cowboys gave her the devil. Everybody liked easy-going Bing Crosby, and a number of local residents were filmed as extras in a movie of which he was the star. Later these people, who went to Fresno and Merced to see the picture, were disappointed to find their part had been cut. Numerous movies were filmed in Yosemite, and the stars stayed at The Ahwahnee.

In mid-August 1930, Will Rogers and Fred Stone thought the hotel a bit tame and planned to move on to more exciting doings at Lake Tahoe, but Will's wife squashed that. "Oh, don't worry, Mr. Albright," she assured Horace Albright, "Will and Fred are staying. I wouldn't leave this place yet for anything." Rogers, himself, recorded in his daily newspaper column that Yosemite was a great sight with "one of the most unique hotels you ever saw," and then introduced politics.

When you get into this wonderful valley you haven't got any time to be reading the papers to see what foolishness Herbert or Calvin or Ford or Lindberg is doing.

It's all right to go back to New York and see what Chrysler and Al Smith have built, but the old boy that laid out this place must have died and took the plans with him.

On her April, 1935 visit Gertrude Stein noted the lack of patronage at The Ahwahnee and, later, mentioned it in her autobiography. "We spent the night at the hotel, it was a very comfortable hotel and we ate very well nobody was there and it was a pleasant thing, we enjoyed everything. . ." Winston Churchill was far less appreciative of the hotel, its staff, food or surroundings on his sojourn in the 1930's. "From what I recall of Mr. Churchill at that time," Hil Oehlmann says, "the kindest way to describe him is as grumpy."

Comedian Jack Benny's visit was enjoyed and remembered by Yosemite residents. "He made a personal appearance at our school, which made a big hit with the pupils," Wendell Otter recalls, "and, later, did two or three radio shows on his visit and his stay at The Ahwahnee."

Although America's first lady Eleanor Roosevelt, stayed at The Ahwahnee several times, her



A few Hollywood stars who enjoyed The Ahwahnee were Lucille Ball, Adolph Menjou and Sara Teasdale. (YNP and SS Collection)

celebrated husband did not so much as enter it when he was whisked around Yosemite on July 15, 1938. However, two waitresses from The Ahwahnee served the President with a luncheon prepared in The Ahwahnee kitchens as he sat in an arm chair, borrowed from the hotel, under the Sequoia trees in the Mariposa Grove. A few years later, Dick Connett, who managed the Big Trees Lodge and the Presidential visit, became The Ahwahnee manager.

In 1934, Don Tresidder asked Ellen Cook, former manager and cook of the Sentinel Hotel, to become head chef of The Ahwahnee, even though she was in her seventies. There, as at the Sentinel and earlier at Santa Barbara's Samarkand, the

Hotel del Coronado and in Yellowstone, her personality and culinary gems commanded such respect and admiration that several old-timers still regard her as the finest chef ever to preside at The Ahwahnee. She insisted on American, rather than French, names for dishes, and used butter and eggs lavishly. In 1941, when she was past 80, Mrs. Cook retired, and Tresidder gave her a year's salary as the Curry Company had no pension system. Besides memories and recipes, Mrs. Cook left another legacy in the persons of Earl and Fred Pierson, chefs who carried on her tradition of serving memorably-good meals for over thirty years.

At no time of the year then or now was fine



Head chef Ellen Cook, who ran The Ahwahnee kitchen until she was in her eighties, was small but commanding. (Ansel Adams photograph; SS Collection.)



Since 1927, the Bracebridge Dinner has been Yosemite's traditional and exciting fete on Christmas Day.

cuisine more important than on Christmas Day, when seven courses had to be synchronized with the music and drama of the Bracebridge Dinner. Don Tresidder had wanted The Ahwahnee's first Christmas, in 1927, to begin a tradition as well as attract guests and revenue. He was so involved that he wrote text for the menus himself and, with his wife, helped decorate tables. He had picked Garnet Holme, official pageant master for the National Park Service, to produce an old-fashioned yet dramatic Christmas festival. Holme adapted Washington Irving's 1819 tale about Christmas Day at Bracebridge Hall in Yorkshire, where Squire Bracebridge entertained his family, friends and villagers, into a pageant in which food, music and drama were paramount. It was given on both Christmas and New Year's Days. Don played the genial Squire, and Mary was the Squire's wife. An all-male chorus of Bohemian Club members sang carols, Curry Company and Park Service officials sat with the Squire and local residents appeared as villagers.

Despite mishaps occasioned by amateur actors and overly-spirited singers, the Bracebridge Dinner was a success. Holme predicted that it would become an annual event, as indeed it did, but he only directed two before his untimely death in 1929.* His successor was Ansel Adams, whose passion for music and photography were about equal, and whose portrayal of the comic Lord of Misrule had made him familiar with the Bracebridge. At the same time, Jeannette Dyer Spencer, of stained glass window fame, was asked to assume the job of settings, decoration and costuming. Already her beautiful Christmas window decorations, designed especially for the Bracebridge, were regular features. This talented duo continued direction and decoration for the next 42 years. Adams altered the Bracebridge so that it

*In 1927, Holme, dramatist of the University of California at Berkeley, produced the first "Ramona Pageant" in Hemet, California which began what is now the oldest, annual outdoor festival in the United States.



Bob Selby, Yosemite jack-of-all trades, and Ansel Adams, as the Major Domo and the Lord of Misrule, pictured in one of the early Bracebridge ceremonies. (Ansel Adams photograph; SS Collection.)

was more authentic and meaningful by searching out ancient, little-known carols and writing vigorous text.

Successive courses of food arrived ceremoniously. A large plaster simulation of each was borne on a litter down the length of the dining room, announced by the Parson and approved by the Squire, before a procession of waiters trotted in with trays held high to serve the 340 diners. The first presentation was the Fish, poached white fish with sauce and marble potatoes. "... A Seemly dish . . ." announced the Parson.

Next the Peacock Pie, a poultry delight, was presented, approved by the Squire as "... replete with spicy dressing," served and consumed. The third presentation was the Boar's Head and the Baron of Beef, in reality larded sirloin of beef with several side dishes. In the intervals between courses, music, the lute player and the antics of the bear and juggler entertained the diners.

Last came the Pudding and the flaming Wassail

Bowl held high announced by the Parson as:

Rich in every luscious detail
Comes the Pudding and the Wassail!
Merry men with buoyant song
Bear the final course along!

Soon the two-and-a-half hour feast of food, music and pageantry was over but "not the pleasure" of memory that lasts. Over the half century of dinners, interrupted only by floods and World War II, changes have been made in cast and character, but the Bracebridge keeps its magic spirit of Christmas even as it attracts enthusiastic advocates.

The Ahwahnee staff viewed the Bracebridge with far less excitement than did guests. From manager to pantry boy, head porter to maid, it meant extra work and strain. The hotel, called "the Rockpile" by irreverent employees, closed beforehand for intensive cleaning and alterations. Barely was it reopened than the extra crowds for the Bracebridge Dinner began arriving. Extra



*"A splendid fish!" The Squire approved the first presentation of the feast.
(Ansel Adams photograph; SS Collection.)*

*"Wass-heil! Wass-heil! Here's happiness to all," the chorus sang triumphantly as the Wassail Bowl was carried through the dining room.
(Ansel Adams photograph; SS Collection.)*

Squire Bracebridge (Don Tresidder) and the cook (Jack Curran) with the sirloin of beef, a "dish of ancient name . . ." (SS Collection.)



service and entertainment were provided for them, which demanded extra effort on the part of full and part-time employees. The building resounded with rehearsals and festivities. On Christmas Eve, a monstrous yule log was, and is, lit after a ceremony involving costumed druids and Santa Claus. After an early Gaelic ballad sung by the druid priestess, Saint Nick arrived at the far end of the Great Lounge with belly laughs and a pack full of goodies for children of guests.

And then comes Christmas, with ordered chaos in the kitchens, with tables set so close together, not even the slimmest waiter or waitress could swivel through so guests have to be asked to pass plates to remote corners. While diners enjoy food and drama, staff get jangled nerves, sore feet and good tips. In the steamy kitchen, food was cooked, served, checked, covered and carried out with precision.

On both New Year's Eve of 1927 and 1928, the Bracebridge Dinner was repeated with less Christmasy songs. For example, "D' Ye Ken John Peel" followed the presentation of the Fish. The impact was so diminished that Tresidder asked Ansel Adams and Mrs. Spencer to produce a New Year's celebration which would attract guests, young and old, "without the excesses of a city speakeasy," Mrs. Spencer says. "Each year, we celebrated Father Time's birthday but always with a slightly different theme. One year the passage of time was typified by the signs of the Zodiac . . . Once performers danced to Stravinski's 'Les Noce.' . . . Another time we had a wire and papier-mache Ferdinand the bull that two dancers controlled from his interior. (Later he made a spectacular appearance on the ice rink but met an untimely death when he attempted skiing.) After the repeal of prohibition, our pageantry ended and was replaced by a dinner-dance."

Menus for all such events were printed in the Curry Company's print shop and illustrated with magnificent winter scenes taken by Ansel Adams. After the 1936 death of artist Harry C. Best, Adams' father-in-law, Virginia and Ansel Adams moved to Yosemite Valley, with their two young children, so she could run Best's Studio. That enabled Adams to be on the spot and in the snow, and pictorial results greatly enlarged the Curry Company's file of outstanding winter views. Eventually his black-and white photos were covers for dinner menus which many diners took as compliments of the house. Breakfast and luncheon menus were a single heavy sheet, illustrated on one side by a woodblock of a tree by Della Taylor Hoss (Frank Taylor's sister). Originally the tree prints had appeared in the

book, *Trees of Yosemite*, by Mary Curry Tresidder,

After prohibition ended in 1933, liquor sales were allowed in national parks, and a lot of guests wanted it, so despite Mother Curry's objections, the Yosemite Park and Curry Co. obtained a liquor license. Tresidder's message to Curry employees stated that "the sale of liquor is regarded by us as an experiment and is being undertaken not without some misgivings. We seek the cooperation of our employees in our attempt to make alcoholic beverages available for our guests who wish it, in such a manner as it will be as unobjectionable as possible for those who do not wish it or object to its use."

Within a year, misgivings were forgotten and imbibing a quiet part of the resort scene. To insure privacy, the private dining room on the mezzanine, whose use as such had been limited, was remodeled into a cocktail bar—one of picturesque, historical character. Jeannette Spencer made it a replica of a mining town street faced with a Chinese joss house, hotel and even a laundry. With characteristic diligence, she researched regional books and investigated shops along Highway 49, the Mother Lode Highway, for authentic items. She loaded her husband, Ted—the saloon's architect—and the family car down with such purchases as iron kettles, carriage lamps, wagon seats, oxen yoke, express boxes, guns and candlesticks. Later Bill Kat turned the wagon seats into benches and gold rockers into tables, as per her instructions.

Kat, the Ahwahnee's resident jack-of-all-crafts, did most of the carpentry. "Fortunately," Hil Oehlmann recalls, "he did not learn of the room's intended use until it was virtually completed for he was a nuts, raisins, and anti-liquor mountaineer." As soon as he discovered that the El Dorado Diggin's was to be a saloon, Kat quit that job, although he remained with the Company until his retirement in 1946. At 88, he made his 20th ascent of Mount Starr King and lived until the age of 97, a testimony, he felt, that clean living inspired longevity.

"Great efforts were made in the early years," Mrs. Spencer wrote, "to make the Ahwahnee Hotel viable, and the changes always seemed logical. For instance, as the guests changed, so did the bedrooms. Because of the Depression, fewer guests arrived with private chauffeurs, so there was less need for the side hall for employee dining and less need for lower cost rooms for chauffeurs and private maids. Thereafter an attempt was begun to bring all rooms up to the same high standard."

To this end, both Jeannette and Ted Spencer

involved themselves mentally, emotionally and physically. She was responsible for supervision and handling of all refurnishing and redecoration of rooms, and he of any planning of architectural changes. Their work was not limited to The Ahwahnee nor other Yosemite units, for they maintained businesses in San Francisco, but the Spencers considered the hotel virtually a second home. Indeed, their two young daughters, who often accompanied them to Yosemite, called the hotel "My Wahnee."

By 1937, the manmade disaster of the Depression was nearing a close, but in Yosemite a natural disaster cost the Park Service and the Curry Company so heavily that a local Depression remained in effect. On December 11, 1937, a flood of unprecedented proportions seriously damaged Yosemite Valley, its roads, bridges, trails and structures. "Our General Store was flooded with water to a depth of more than four feet," Tresidder advised stockholders. "Our motion picture theater was forced off its foundations. Dozens of tent platforms were carried down river. Many cabins at Yosemite Lodge were swept off their footings and torn loose from their sewer, water and power connections . . . There was extensive damage to mattresses, blankets, merchandise and supplies. That portion of the flood loss which could be identified and reflected to the profit and loss statement amounted to \$54,442. . ."

As The Ahwahnee was on slightly higher ground and a good distance from the raging Merced River, damage to it was minimal. Overflow from the usually slender-to-dry Royal Arches Creek did flood the service yard and siphon into the basement and caused some problems in the area around the cottages. Telephones and staff on the mezzanine were hopping as the Curry headquarters was the command center of rescue efforts. Later, Tresidder commended the staff's efforts in offices and on clean-up as cool and efficient. No lives were lost and few guests disconcerted, as only sixteen were staying at the Lodge, and they were evacuated to join the five solitary souls at The Ahwahnee.

Although heroic rehabilitation efforts were

made in the intervening days before Christmas and the Bracebridge Dinner put on, the All-Year Highway was still closed and the anticipated crowd light. Instead of cancelling the Bracebridge, Tresidder assured a full house by allowing employees to attend for \$1 per person.

Business was good in 1938, as 443,000 people visited Yosemite. Although The Ahwahnee lacked the capacity business envisioned by the Directors, there were times in the spring and summer when nearly every room was full. Management began to chafe, and, as a result, Tresidder announced in his January 30, 1939 report to stockholders, "It is planned to construct a new General Office Building in the spring on a site near the present transportation garage. This will release the mezzanine floor bedrooms at The Ahwahnee. . ." Although a wing was added and offices extensively remodeled, the "new" office is still the hub of Company business.



Although The Ahwahnee wasn't damaged by the great flood of December, 1937, boulders blocked roads! (Ansel Adams photograph; SS Collection.)



Part-time Yosemite resident Ansel Adams was a full-time artist with a camera, as this winter shot shows. (YP&CC Collection.)



WAR AND PEACE

“We train ‘em, Statler gets ‘em,” was a wry comment of Mary Tresidder’s. Whenever she and Don or Mother Curry traveled, they were sure to meet people who had worked under them employed in major hotels of the United States and even some in Europe. Managers and chefs were the most mobile personnel, but bellmen, desk clerks, even maids, moved from hotel to hotel attracted by the siren song of new locale and better pay. Although The Ahwahnee managerial position was tops among Yosemite units, its attrition rate was high; eight managers came and went in the hotel’s first fifteen years.

Its first manager, able, diplomatic, dignified Louise Temple, presided for only two years after the hotel’s July, 1927 opening, then retired with her husband to a chicken ranch in Southern California. Shock waves rumbled through the Yosemite community when Dorothy Jacobson was named successor, for she had had absolutely no managerial experience and, except for a stint as hostess, no hotel background. Perhaps she disguised her insecurity in a stern, demanding mien; at any rate, her employees were scared of her. Not surprisingly, her tenure was short. Immediately, one of “Mother Curry’s boys,” George W. Goldsworthy, moved into the top position with gusto and relish. He had trained under Mother Curry at Camp Curry and was ingrained with her philosophy that guests should be treated as if they were in one’s own home.

Affable Goldsworthy followed that precept and made a fine manager. “During his regime, restrictions on employees’ use of The Ahwahnee were eased,” Wendell Otter says, “and the hotel became a focal point for local parties during the off-season.” Goldsworthy was promoted to head the Hotel Division in the late 1930’s, but neither

relinquished his quarters in the hotel nor his former role. Succeeding managers were considered by him as resident sitters, and he insisted on signing most of the outgoing mail as manager, which led to some quitting in disgust. Then, of course, Goldsworthy would resume the manager’s job, happily and well, until a new man was secured.

Next in line was Howard Rossington who, according to some of those who knew him, was a perpetual sophomore, popular with guests and staff for his zestful organization of recreational activities. Hawaii and the Royal Hawaiian lured him away. In the summers of 1937 and 1938, Earl



Perennial Ahwahnee manager George W. Goldsworthy with room clerk Paul Clyman in the 1930's. (Courtesy of Gabrielle S. Wilson.)

Coffman, who ran Palm Springs' famed Desert Inn during winter, managed The Ahwahnee, fell in love with its hostess, Barbara Courtright, and married her. His mother Nellie Coffman, founder of the Desert Inn, and Mother Curry were known as the grand ladies of the California hotel industry. Coffman, himself, was polished, successful and had a good business head.

Goldsworthy filled in as winter manager until Jack Wentworth became full-time manager in 1938. Wentworth had a phenomenal gift for remembering names and was a top manager. He left for San Diego's El Cortez largely because of conflicts with Goldsworthy and was replaced by

Ray Lillie from the St. Francis. Lillie was a good operator and strong-willed enough to challenge Goldsworthy's control, but he returned to the St. Francis. Later he was vice president of the Grand Teton Lodge Company and a director of the Yosemite Park and Curry Co.

In 1942, Francis Richard Connett, who had begun his hotel career as a busboy at Camp Curry in 1929, and trained under Mother Curry, was appointed manager of The Ahwahnee. Even though labor, food, and guest shortages complicated his job, he loved it until January of 1943 when he left to join the Air Force. Instead of Statler getting Curry employees, Uncle Sam did!



Two Ahwahnee managers, Dick Connett and Ray Lillie, flank E. B. De Golia, president of the California Hotel Association, by The Ahwahnee's front desk. (Courtesy of Dick Connett.)



*On June 23, 1943, the U.S. Navy anchored at the landworthy Ahwahnee.
(Ansel Adams photograph; YNP Collection.)*

Yosemite's permanent population of men, women and children totaled around 1,000 in 1940; 153 of those joined the armed services, and many more moved away to go into war work. Connett, Goldsworthy, chef Fred Pierson, head bellman Miles Cooper, and many others wanted by Uncle Sam depleted The Ahwahnee's staff. Even sixth floor resident Don Tresidder, who had served in World War I, was "drafted" by the Trustees of Stanford University to serve as president of his alma mater. Promptly Hil Oehlmann was named General Manager of the Curry Company which, despite manifold problems with labor and supply, served guests and servicemen throughout the war.

Tresidder retained his presidency of the Yosemite Park and Curry Co. mainly to function as negotiator with the U.S. Navy, for not only did Uncle Sam take Yosemite's men, but its finest hotel as well! Admiral Edgar Woods, Chief Medical Officer of the Twelfth Naval District, had been assigned the task of selecting a number of resort hotels to serve as convalescent hospitals to

rehabilitate sick and injured men. One of his choices was The Ahwahnee. Tresidder and Woods worked out an agreement which resulted in the Navy filing a condemnation suit, binding only during the war, and pledging \$55,000 a year to pay for taxes, insurance, and depreciation on the hotel.

May 30, 1943 marked The Ahwahnee's last day for the duration as a civilian hotel and Emily Lane, a Camp Curry employee since 1910, was a nostalgic eyewitness to its final hours. Afterwards she described her feelings in a letter to her daughter.

I tried to go to dinner at The Ahwahnee but they had cleared out all food but enough for their 30 guests who must go after breakfast tomorrow morning. So I took the bus to the Lodge and after dinner there . . . I walked to the hotel, then walked slowly and sadly through all the (public) rooms, then sat up on the balcony, where the Bar is; swallowing hard and took in every comfy chair, beautiful rug, flower arrangement, and lamp to tuck away as fond memories . . .



*Sailors took over the Great Lounge, which the Navy called Ward A.
(SS Collection.)*

I stayed on listening to the crackling of the huge log below (in the elevator lobby) until time for the Firefall. I found a nice deck chair outside between two full-blooming azaleas, heard the calls from Camp Curry and Glacier Point, proving how quiet is our Valley, and watched a not very full Firefall.

The first sailor, a maintenance man, had landed at The Ahwahnee on May 30, followed by a group of hospital corpsmen on June 7. Shortly afterwards, the first "battle" between the Navy and the Curry Company began. Sterling Cramer, chief accountant of the Company, and John Loncaric, of its Hotel Division, had the responsibility of inventorying and marking the furniture that was to be stored. As fast as they would complete an inventory, pieces would be commandeered by the Navy's commanding officer, Captain Edmiston, so the process had to be repeated. The Navy kept the dining room furniture; some pieces were used by officers who lived in Company houses, and the remainder, plus draperies, pictures, etc., was packed into railroad cars at El Portal for shipment to Oakland for storage. Unfortunately, the

Yosemite Valley Railroad had a wreck on the run, seven cars went into the river, and contents damaged.

The second assault of the Navy was destruction of the beautiful wildflower gardens, ruined by the construction of numerous temporary buildings on three sides of the hotel. On the fourth side, adjacent to the porte cochere, was the reflecting pool with encircling banks of wildflowers which had been meticulously and expensively installed by Carl Purdy. According to Hil Oehlmann, that area, too, would have succumbed to the tidy, bare ground standards of the Navy had not Don Tresidder arrived at the spot just as a crew of workmen, armed with scrapers, picks and shovels, prepared to do a thorough clean-up job. Tresidder was able to stop that degradation by talking to the men and their commanding officer.

Inevitably, the character of the hotel was dramatically altered, irreparably so, local residents felt. A 76-page *History of the United States Naval Special Hospital, Yosemite National Park*

factually documents the changes from the Great Lounge, which was turned into a dormitory for 350 men, to the Tresidders' "penthouse" on the sixth floor, which evolved into quarters for the commanding officers. The five guest rooms and two connecting balconies on the fifth floor were occupied by nurses, while the 19-bedroom fourth floor quartered sick officers. Second and third floors, with a total of 59 rooms, became wards although some rooms were used for labs, X-ray, and other medical purposes. Once again, the mezzanine bedrooms became offices. Five of the cottages were converted to wards, and the other three as quarters for the hospital corps.

On the ground floor, the Sweet Shop turned into a commissary, the gift shop a personnel office, the cloak room, outside the dining room, a post office, and the uncarpeted, drapeless dining room a mess hall. The never-used porte cochere at the east end of the building was closed in for storage. One of the most surprising room conversions was reported dryly by the Navy history, and more

colorfully by Hil Oehlmann, who is quoted below.

Before Admiral Woods selected The Ahwahnee as special Naval Hospital, he made a thorough examination of the building and premises. Naturally, he included the 'Diggin's' in his survey and may even have sampled its alcoholic offerings once his official duties were complete.

A Captain Edmiston was the first Commanding Officer. His tenure was short for several reasons, one of which may have been his negative attitude toward Yosemite. After spending the first night in the Valley he expressed his personal distaste by remarking that he couldn't sleep because it was 'too damn quiet'. His successor was Captain Reynolds Hayden, a very devout Catholic, who soon concluded that the Diggin's would serve admirably as a chapel. So the bar was suitably adorned with candles, a miniature replica of the Holy Family placed on one of the side tables, and all evidence of the room's former function was removed.

Some six months later, Admiral Woods made an inspection trip to the hotel, and his first objective



An admiral picked The Ahwahnee's bar as an officers club, but a captain converted it into a Catholic chapel. (SS Collection.)

was the Diggin's to get a refreshing libation after his long journey from San Francisco. As he walked into the bar and observed its drastically modified character, he almost exploded. He could only shout, 'What a God-damned outrage. I had this place pegged for a proper Officers' Club!'

On June 25, 1943, The Ahwahnee was commissioned as a special hospital. Its first neuropsychiatric patients arrived on July 7, but neither they, nor succeeding groups of arrivals appreciated the beauty and grandeur of the setting. "Yosemite is a beautiful place," one gob commented sourly, "surrounded by solitude." Many of them added claustrophobia, induced by the towering cliffs, to their other psychological ills, and were unhappy at the lack of diversions. They wanted girls, beer and liberty, instead of scenery, waterfalls and canyon walls. Within a few months,

the Navy ceased that experiment and sent only general medical and surgical cases to Yosemite. They, too, wanted girls, beer and recreations to occupy them. Almost to a man, they resented the isolation. "I joined the Navy to serve on the high seas, not the high Sierra," one articulated the general sentiment.

"During this period, the hospital was literally saved," admitted the anonymous historian, "by the people of the San Joaquin Valley . . . who provided recreational facilities of all kinds, brought hostesses and orchestras to the hospital for dances." It wasn't until 1945 that regulations were changed, money infused and adequate recreational facilities provided. The Ahwahnee grounds bristled with plywood structures containing a pool hall, a men's club, bowling alley, gymnastics equipment, wood-working, a rehabilitation center, a foundry and



Although the Navy additions to The Ahwahnee were temporary they yielded valuable lumber, plumbing and electrical fixtures to the Curry Company after World War II. (Ansel Adams photograph; YNP Collection.)

machine shop. These buildings were connected by covered passageways to one another and to The Ahwahnee, which bulked incongruously over its bastard flock. After April 25, 1945, beer could be purchased, at least at night, on the premises, and 1,000 to 1,500 pints were sold each night. Later, Captain Hayden reported, "No patient at this hospital has any real cause to complain of lack of recreation . . . Sufficient variety and amount is available to all."

Through the cooperation of the Curry Company up to 90 housekeeping tents and 59 non-bath housekeeping cabins at Camp Curry, Camp 16, and Yosemite Lodge were rented very reasonably to the families of enlisted staff and patients. A number of housekeeping cabins with bath at the Lodge were rented by officers' families, again at reduced rates. Other families lived at El Portal and pooled gas coupons and cars to travel back and forth to visit husbands and fathers.

The year 1945 marked the hospital's first, and last, really successful period in which patients were aided by physical, occupational and educational services. During its nearly 30 months as a hospital, 6,752 patients were treated in The Ahwahnee. A patient load of 853 at a time, plus live-in staff, was not unusual whereas a pre-war housecount of 250 would have seemed excessive. World War II's end on August 15, 1945 presaged the hospital's demise exactly four months later. However, The Ahwahnee was not completely vacated until mid-January, and, after that, guarded by a crew of men from the Bureau of Yards and Docks.

Once the war, and gasoline rationing, were over, travel to Yosemite increased astoundingly. In 1946 visitation was nearly 700,000, overtaxing accommodations. Reopening of The Ahwahnee to accommodate some of the crowd was a necessity, Oehlmann told the Navy, and as restoration would take months in which normal revenue would be nil, the Navy should continue rental payments until December 1946. Finally, a compromise was reached wherein rental ceased on June 30, but restoration could begin on April 30, the date guards would be removed and the Yosemite Park and Curry Co. again responsible for care and safeguarding of the premises.

"In lieu of restoration of the buildings and grounds, and the furniture, furnishings, and equipment now at the Hotel," Oehlmann wrote Company Directors on April 22, "the Navy will pay us \$175,700 and will deliver and transfer to us all buildings constructed by the Navy on The Ahwahnee grounds . . . together will all fixtures and equipment therein." Most of the buildings

were demolished after salvage of plumbing and electrical fixtures, valuable lumber and other building materials. A few structures were moved elsewhere for use as storage, and one large building was moved and converted into a dormitory for women employees. The Company was able to buy cash registers, air coolers, a floor polisher and other surplus Navy equipment and, later, in legal suits won an increase in the three year rental, plus a substantial damage settlement.

Restoration was directed by Jeannette and Ted Spencer, with the assistance of ex-serviceman Dick Connett, who was slated again to be The Ahwahnee's manager and Rose Crossley, the able, silver-haired housekeeper. The Curry Company's Maintenance Department was in charge of repairing mechanical, electrical and plumbing equipment in the main building and seven cottages, as well as the repair and cleaning of the latter. By August 7, Oehlmann reported, "practically all the work had been completed on the cottages," and the 22 rooms in them would be rented for the first time since May, 1943. One cottage was reserved for the Spencer family. Daughter Frann, an artist, was helping with the restoration, too.

A general contractor and a painting contractor were hired to clean, repair, paint and recarpet the main building, a project complicated by the difficulty of getting materials and coordinating all phases. Reopening by Christmas seemed an impossibility, but the work force was large, hardworking and dedicated. While temporary appendages were torn down outside, every room inside was scrubbed from floor to ceiling, plaster replaced and built-in chests of drawers repaired. Sailors had banged holes in the walls, torn boards off closets, damaged the chests and gouged floors. Plaster had been knocked off all the mighty pillars in the entrance lobby. About 80% of the rooms were repainted, and the other 20% scheduled for 1947.

What furniture had been left in the hotel was broken and scarred, and that returned from storage not much better because the damage from the train wreck had been improperly repaired. For example, spikes had been hammered into the 17th century oak tables belonging in the Great Lounge. A furniture refinishing shop was set up in one of the Navy buildings, and virtually every piece of furniture received attention in it. An enormous amount of reupholstering was done by outside firms, and other pieces cleaned in place. Most of the old, though not original, draperies were cleaned and rehung. Small rugs were cleaned and mended, but new carpeting for

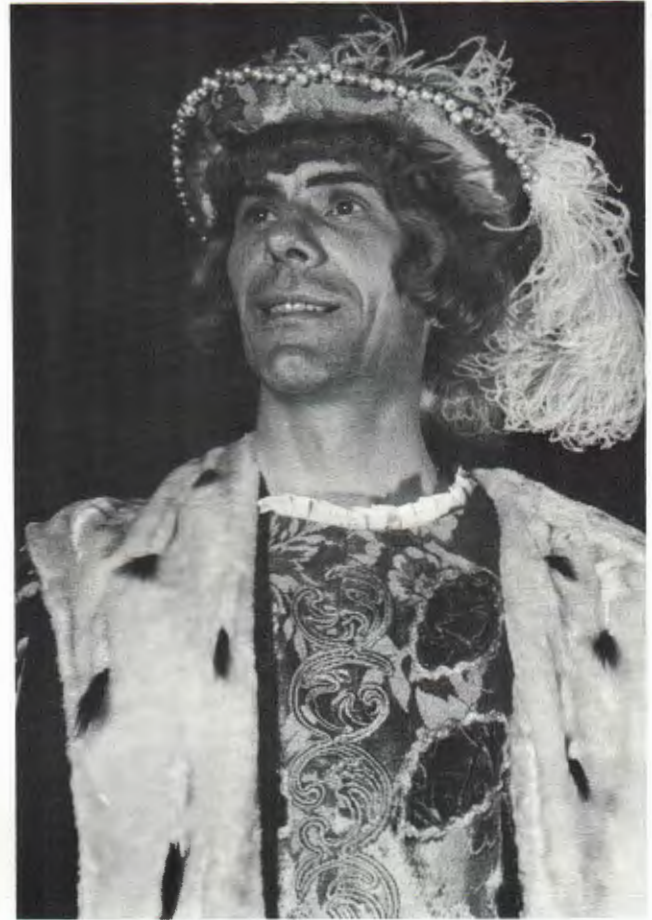
hallways and guest rooms laid. By November 7, a Christmas season reopening looked feasible, even though major items, such as repainting the exterior, restoring gardens, walks and the recreational areas and removing the Naval auditorium had not even begun. That same week, a quickly-doused fire in the carpenter shop did more damage to nerves than furnishings.

Connett and Goldsworthy signed up veterans Wendell Otter, Fred Pierson and Miles Cooper as assistant manager, head chef and head bellman, respectively, but had trouble hiring competent people for the many other jobs. Another returnee was transportation agent, popular Jack Curran, who had been in Yosemite since 1916, and on The Ahwahnee staff since its opening.

Presumably Tresidder had a hand in the planning of the reopening, for like the July 14, 1927 grand opening, the first celebration was for the local residents, "for those who have helped physically and spiritually with the job of restoring The Ahwahnee," reported the *Yosemite Sentinel*. For that one gala night, dancing and refreshments would be on the house, and dinner only \$2.25 plus tax. Besides the old, familiar, restored decor, residents saw some notable new decorative items. A large lamp made out of an Indian basket was a dominating feature of the entrance lobby, and an enormous, geometric, over-mantle design attracted all eyes in the Great Lounge. Frann Spencer Reynolds, daughter of the proud and indispensable Spencers, had been the artist. Altogether the interior restoration was as harmonious and unique as the original work directed by Drs. Ackerman and Pope, residents, many of whom had assisted in some way, applauded the finished work.

Next day, the first peacetime guests were warmly welcomed by the management and new staff, and on December 25, trumpet fanfare proclaimed the Bracebridge Dinner. The green light decision to go on had not been made until mid-November, which left scant time for preparation. Both Jeannette Spencer, again in charge of sets, costumes and decoration, and Ansel Adams, whose responsibility it was to recruit a cast and direct the performance, were under unusual pressure, and both reacted well. Because of wartime losses and changes, new props had to be made, electrical wiring redone and even sheet music remade.

As it was impossible for Adams to postpone his photographic work and train new singers on such short notice, Eugene Fulton, a fine professional musician, was hired as musical director, a post he retained thereafter. Adams forecast that "it's



Don Tresidder in his favorite role as Squire Bracebridge. (Ansel Adams photograph; SS Collection.)

going to be a GOOD Bracebridge," supervised Fulton, planned all details and introduced a new minstrel, the Spencer's daughter, Doris, who charmed diners with a rendition of French songs. Tresidder dusted off his costume and played the part of Squire Bracebridge with gusto. Afterwards Adams judges, "It was a grand affair . . . gratifying beyond expectations." "I agree fully that the affair turned out very successfully," Oehlmann countered pragmatically, "but the high cost is quite disturbing. . ." a total of 215 had been served, but 67 of them were complimentary, and total revenue was only \$1601, vs. \$3250 expense. Charge for 1946 was \$7.50 per person.

Tresidder continued as president of both Stanford and the Yosemite Park and Curry Co., although the latter position was mainly advisory. Once more he and Mary had a Yosemite home in the sixth floor penthouse, where on weekends and vacations he dispensed a Bracebridge-type hos-

pitality to friends and VIPs. They were treated to choice liquors and vintage wines kept in his personal "cellar", a good-sized storeroom off the kitchen. It tickled him to know that some employees called him the "Squire of Yosemite," and prominent people were considering him for high political office. A few weeks after his Squire Bracebridge enactment on Christmas Day, 1947, Don Tresidder, 52, died suddenly of a heart attack in a New York hotel. A month later, the Board of Directors named his widow, Mary Curry Tresidder, as the second president of the Yosemite Park and Curry Co.

Oehlmann's sorrow was so deep he suggested that since Squire Bracebridge and Don Tresidder have been one and the same person to guests, many of whom were annual visitors, the parts of the Squire and his immediate family be eliminated. "Not only would the total effect be seriously harmed," Adams responded promptly

and negatively to the proposal, "but I feel the guests would react most unfavorably . . . They all deeply regret Don's passing, but they seem to assume that the Bracebridge will continue. I have a feeling Don would want it that way, too." Adams added two pages of alternatives, which emphasized the difficulties inherent to such a drastic change.

On October 14, 1948,* Oehlmann agreed that the Squire be kept, but his part, and that of his family, be diminished. From Christmas Day, 1948 on, dramatists from Stanford filled the roles of the Squire, his wife, The Parson, the housekeeper, and Lord of Misrule. The traditional dinner (and the traditional loss of revenue) continued. Squire Tresidder would have approved.

*Four days earlier, Mother Curry had died in her beloved Camp Curry.





The Ahwahnee ran smoothly under the ten-year reign of Dick Connett, shown here with some of his staff. L. to r. chef Fred Pierson, Connett, housekeeper Rose Crossley, dining room manager Karl Munson, chief clerk Charles Saul and assistant manager Jack Curran. (Courtesy of Dick Connett.)



THE VIABLE YEARS

For a decade after the reopening, one manager, one chef and one hostess lent continuity to the traditional welcome of The Ahwahnee. Sharp-eyed, precise Dick Connett, who inspected nether regions and public rooms with regularity, was an outstanding manager. Sometimes his tight control of functions was resented by staff members, but the hotel ran smoothly. "I always felt it was important for my employees to realize that there was a distinct line between being a guest and an employee," Connett wrote in retrospect. "For this reason, I urged them not to patronize the place on off-duty time for dining, drinking, dancing or golf. I felt their tips would be better if guests didn't see them spending the money. Today, I'm sure my action would be considered a violation of human rights!"

Connett remembers the 1946-56 decade as the Golden Years, years in which the hotel was a money-maker, when "pillowcounts" regularly exceeded 200 and sometimes reached 250.* "My frustration . . . was trying to run The Ahwahnee in off-season with one-third individual guests who expected standards and two-thirds noisy conventioners."

During winters, reduced patronage was reflected in a smaller staff, once down to a record low of 70, but, with the advent of spring, waterfalls, wildflowers, mosquitoes and employees proliferated. "There were 142 staff members one post-war summer," Connett recalled, "including a tennis pro, a golf pro, wine stewards and a lounge attendant who did nothing but empty ash trays, turn lights off and on and set up, or take down, card tables."

*Today, during Easter and Christmas weeks when guests bring children housecounts can reach 260-270.

Yosemite wildlife added problems and excitement for employees. Bears frequented the service yard after the Park Service ceased the nightly feeding program, and even entered the kitchen. One time the man in charge of the storeroom was trapped among the canned goods by a hungry bear. Despite the high wire fence enclosing the grounds, deer leaped over it to browse on choice plants and wildflowers. Occasionally guests were startled at the sight of usually sedate manager Connett charging after deer. More than once skunks were obvious and unappreciated intruders. Guests enjoyed the bright-eyed raccoons who congregated around the hotel entrance, but were hostile toward the ring-tailed cats who climbed exterior walls and entered open, screenless windows in search of fruit and candy. "Because of frequent complaints from guests," Connett said, "screens had to be on several rooms, and, thereafter, certain parties insisted on those rooms so they would not have annoying nocturnal visitors. Believe me, I had my mezzanine quarters screened."

Hollywood stars, such as Alan Ladd, Janis Paige, Yvonne DeCarlo, Eddie Bracken, Red Skelton and Ronald Reagan visited the hotel in the late 1940's and 1950's, as did General Mark Clark, California politician Goodwin Knight, Lord Arthur Tedder and Dr. Walter Alvarez. It wasn't unusual to have a famous guest in the hotel, and normal for the staff to be aware of them. In July of 1948, however, a clerk in the gift shop asked a female customer, "Pardon me, but has anyone ever told you that you look and sound like Molly of Fibber McGee and Molly?" "Could be," answered the woman pleasantly. "ARE you?" the clerk blurted. "Could be," the woman admitted. "Fibber", or James Jordan, was also in the store.

The Steinway grand in the Great Lounge was kept locked and never played save by special prearrangement. One January, 1947 night, Connett heard piano music and singing, and stalked in to order the unauthorized noise stopped. It didn't matter to him that the noise was tuneful or the singer none other than Judy Garland, nor that Lucille Ball, Desi Arnaz, and other people were enjoying the entertainment. A rule had been circumvented and guests might be disturbed. All three stars checked out the following morning, and their anti-Ahwahnee talk put it on the Hollywood blacklist for awhile.

Once when Herbert Hoover and Clarence Budington Kelland were ensconced on the sixth floor, the ex-president ordered some saltines. Consternation reigned when it was discovered not a single box could be found, and Connett, himself, dashed to the general store to fill the request.

General and Mrs. Eisenhower, Fred Gurley, president of the Santa Fe Railroad, and others occupied cottages in July, 1950. Mrs. Tresidder scheduled a barbeque dinner for the party, and Connett saw to the arrangements. A full bar, sit-down table and steaks over the barbeque pit were set up under his supervision and, for awhile, he acted as bartender. Someone suggested to Eisenhower that he show his hand at broiling the steaks, and Connett feared awkwardness for Chef Pierson, resplendent in starched white uniform and hat, prided himself on his barbequeing skill. Eisenhower averted problems and gained a potential vote, by walking up to the chef and saying, "It looks to me as if the steaks are in good hands!" Before dinner's end, Connett was "summoned by Oehlmann and told to arrange for an early morning dental appointment for Mrs. Eisenhower who had broken a bridge."

Special visitors required special services and security. When Haile Selassie, the Emperor of Ethiopia, spent a June 1954 night in an Ahwahnee cottage, the National Park Service provided a round-the-clock guard. Between the Emperor and his 18-member party, porters had 1,000 pounds of luggage to handle. Besides the Emperor's clothes, his favorite elephant tusks were packed in his suitcases. He was a small, trim man but uniformed and commanding, the spiritual and temporal ruler of Ethiopia and the Coptic Christian faith.

His Majesty's lively young nephew and niece provoked amusement when, according to Hil Oehlmann, "they let it be known, but not to their uncle, that they wanted to sample a hot dog with Scotch and soda. Connett supplied the spirits, but the Company was embarrassed to be without hot



"The interesting part of being a hostess," Kit Whitman enthused, "is the variety. I love it." Even after a long breakfast ride, she could smile. (Courtesy of Mrs. F. S. M. Howden.)

dogs, which had to come, of all places, from our competitor, Degnan's."

One of Connett's favorite guests was Eleanor Roosevelt who, he says, "visited two or three times while I managed The Ahwahnee, accompanied only by her secretary. On the nights before her departures, she had one thermos filled with coffee and a second with orange juice so that no one, not even room service, would be disturbed by her early morning take-off. Each time she left, I found that she had gone to the basement to thank the engineer, thanked the night bellman and the night auditor and was on her way early. A true lady! And, as history reveals, a great politician!"

Big, solid Fred Pierson was the hotel's executive chef. From his tiny, glassed-in office, he supervised cooks, bakers, butcher, and even pot washers. "I have mapped out a course that, in six years, will make a finished chef out of any person who is adapted to the work," he told a reporter. "If he isn't adapted, no amount of time will make him a cook." Pierson's domain was spotless, his menus varied and tempting and the meals delicious. Sauces, seasonings and soups were of the French

style. Pierson's attention to detail was legendary. One time he ordered a new waitress to quit whistling in the kitchen. "But I'm happy," she protested. "Is there anything wrong in being happy?" "No," growled Mr. Clean, "be happy, but don't whistle around food--it's unsanitary."

From 1948 till 1963, The Ahwahnee's hostess and social director was Canadian-born, English-educated Kit Whitman, who had traveled all over the world, worked on a dude ranch, organized the Carmel Art Institute, and helped her husband develop a foothill ranch near Yosemite. When

guests entered the hotel, they could see Kit at her desk facing the front door, beautiful, silver-haired and charming. She radiated vitality and energy and dripped with turquoise jewelry. "You might have been a stranger when you arrived at the hotel," observed Carl Stephens, long-time hotel gardener, "but after meeting Kit you were welcome and an individual."

Her duties varied from running the Firefall barbeques and breakfast rides to presiding elegantly at afternoon tea in the Great Lounge to supervising children's activities. Before Easter,



Manager Bob Maynard and Yosemite Superintendent John C. Preston escorted Mohammed Rezi Pahlavi, the Shah of Iran, and his pretty wife into The Ahwahnee on their April, 1962 visit. Six years later, bellman Joe Thomas, in the background, became manager. (Courtesy of Nancy T. Maynard.)

she would be in a recess of the kitchen dyeing dozens of eggs to hide outdoors. If there was a storm, she hid them in the Great Lounge.*

Variety was the keynote of hotel life. In 1952, an early-morning earthquake, centered near Bakersfield, cracked a wall of the hotel's vault and frightened some guests. Within minutes, Kit, serene in a bathrobe and hair curlers, visited the kitchen and then dispensed calm, coffee and tea to guests. She charmed such name visitors as Red Skelton, Shirley Temple Black, the Shah of Iran and the King of Belgium, and handled protocol perfectly. The guest, however, was not always right! At tea one afternoon, she chatted warmly with two well-dressed black women. Afterwards a white couple asked Kit, "Are Negroes allowed to stay at The Ahwahnee?" "Oh, yes, she answered courteously, but positively, "This is a National Park and we show no regard for race, creed or color."

Next morning the intolerant couple hurried over to Mrs. Whitman's desk. "We just heard that Marian Anderson, the opera star, is here," the woman exclaimed, "Yes," said Kit blandly. "You saw her yesterday when she and her secretary were my distinguished guests at tea."

Another important contributor to continuity of services at The Ahwahnee was the housekeeper. Rose Crossley was succeeded by stern, dour "Miss B" (Valerie Bernadt), who saw to it that floors shone, rooms were virtually dustless, and linens mended. Her severity intimidated employees, but a few, knowing her love for and knowledge of wildflowers, could elicit smiles and information from her by mentioning flowers. Miles Cooper, the small but agile and willing head bellman and transportation agent, was also a familiar fixture at the hotel.

Ted Spencer was retained again after the war as the Curry Company architect, and his talented wife Jeannette was given a new contract to maintain The Ahwahnee interior decor from rugs to chandeliers, ash trays to drapery fabrics. "The Ahwahnee means a great deal to me," she wrote to Oehlmann in July of 1947, ". . . and I should be very unhappy if I could not help keep it in order. I feel that nobody else knows exactly how it goes together. Little things happen to it, none of them very important in themselves but accumulatively they are damaging." For example, Mrs. Spencer noted that "With the hard usage the hotel is getting at present, frequent cleaning and repair-

*In pre-war Easters, finder of the golden egg was awarded a real live bunny. In 1942 and '43, a War Bond replaced the bunny.



Ted Spencer, Hil Oehlman, Mary Curry Tresidder study plans for the new Yosemite Lodge, which opened in 1956. (YP&CC Collection.)

ing of upholstery is necessary . . ." Not even the concrete terraces escaped her scrutiny, "With the emphasis of today on outdoor living, we cannot long leave our terraces neglected."

The still-proliferating tour bus era, begun after the war, meant changes to which management was responsive. "Three beds in a room were more in demand," Mrs. Spencer recorded. "A view was more important and adjustments were made in the bedrooms by changing draperies and giving some rather dark rooms a bit of outdoor space. With the tours, the conferences and the rapid

turnover of guests, hotel managers needed more space and, as soon as the new general store was opened in 1959, both the barber and beauty shops were moved into its confines. Soon the barber shop area, behind the registration desk and switchboard, was turned into an office, as was the beauty shop on the mezzanine, which was taken over by the manager. His former headquarters became guest room 118.

Perennial guests at luxury hotels are usually wealthy and often eccentric, and The Ahwahnee hosted some that fit both categories. For example, Mignon and John Augsbury were annual Ahwahnee guests until a row with manager Dorothy Jacobson sent them to Yosemite Lodge where, for years, they occupied cabin 105 A & B, around which they planted native wildflowers. During Connett's tenure, the Augsburys returned triumphantly to Ahwahnee cottage No. 25 for several weeks in the summers and room 430 between Christmas and Easter. After her husband's death, Mrs. Augsbury shrewdly parleyed the million dollars he had made in lumbering into nine million! She maintained an institutionalized San Francisco mansion, with a retinue of Peruvian servants and two grim-looking Doberman Pinscher watchdogs.

Yosemite friends remember her as brilliant, kind, beautifully-dressed, short and homely. She was a favorite with local residents, part of their social life, and "Auntie Mignon" to some of their children. She gave them checks at Christmas and dispensed special candy-coated almonds to everyone she knew. Once she noted that a harrassed young mother had a run in her stocking and, a week later, presented her with a dozen pairs. Valuable jewelry was an invariable part of her chic costume. When a bracelet of tiny rubies, worth \$18,000, broke in the entrance lobby, the manager stopped traffic, then got down on his hands and knees, along with Mrs. Augsbury, to retrieve the gems.

As a young woman, she had helped her father, a St. Louis newspaper publisher, ready the morning edition and, ever after, was a night person. At The Ahwahnee, she prowled at night and made friends with the night auditor and night bellman, who looked the other way when she emerged from the kitchen with dry cereal, milk and fruit. Peanut butter, which she bought in large quantities, was a staple item in her cottage, but she kept it for the squirrels, not herself. Sometimes in the wee hours, when all Yosemite slumbered, Mrs. Augsbury, who prided herself on fashionable dress during the day, would slip outside naked to smear peanut butter on the trees for the squirrels. Other times,

she made nocturnal visits to the Lodge, digging out plants from around cabin 105 to transplant to her cottage garden at The Ahwahnee.

Her far more dangerous peculiarity was her driving, for she piloted her Thunderbird with abandon. "Mignon never had both hands on the wheel," a former passenger says, "for she was always waving at someone she knew or pointing at and naming a wildflower. Worse yet, she used both hands to change gears so free flight was not unlikely." As friends feared, Mrs. Augsbury slammed into the side of a bridge near Cascade Fall but miraculously survived. After that a Peruvian chauffeur drove her around in a Jaguar, and a maid attended her part-time. She continued her Ahwahnee residencies until near the time of her death about 1968.

Handsome, Spanish-looking Tony Tuason was from Manila and liked to call himself "a Filipino boy," yet was a complete sybarite. Once he was lured into camping at Lake Tenaya and fretted because there was no place to plug in his electric razor. For years he stayed at The Ahwahnee from Christmas until Easter and came back again for several weeks in the summer. Invariably he brought thoughtful gifts to staff and his friends among Yosemite residents, plus an enormous amount of fashionable clothes. His winter avocations were bridge and skiing. Although he was far from the best skier on the slopes of Badger Pass, which he haunted five days a week, he was unequivocally the best dressed one! Each day he appeared in a different, color-coordinated, hand-fashioned outfit, sometimes velvet trimmed; each night the outfit was set aside for a shipment to a Fresno laundry and a new one selected for the following day! His fashion-plate appearance was a source of amused conversation among staff members, but, when he broke a leg and sprained the other ankle in a skiing debacle, it was recorded in the *Yosemite Sentinel*, for "we all like to think of him as one of the family."

Two other part-time Ahwahnee "family" are Bernardine and Carl Barrow, who have not missed a stay of weeks in room 417 since 1947. Why 417? "Why, that's our room," Bernie cries, "I have a key to it always! It's the only room with a private balcony, and the view of Half Dome is marvelous!"

Thin, sun-blackened Carl Barrow, a prominent attorney in Los Angeles, has a passion for Yosemite, begun when he was a youthful guest at The Ahwahnee in its first season. For the next 20 years, he stayed in the High Sierra Camps and became an avid mountaineer. Ahwahnee luxury does not enervate Barrow, for he still hikes trails



Longtime Ahwahnee guest Carl Barrow is an attorney by profession but an indefatigable Yosemite hiker by avocation. (Courtesy of Bernardine Barrow.)

and peaks like a Greyhound, always wearing lederhosen shorts and tennis shoes. His favorite jaunt is the 20-mile plus trek from Yosemite Valley, past Vernal and Nevada Falls over the top of Clouds Rest and on to Tenaya Lake. Next to that he enjoys ascending Half Dome, which he has climbed 50 times. His record time from Happy Isles up and back is seven minutes short of five hours! From the top he waves a large red cloth and flashes a mirror which Mrs. Barrow, who watches for his signals, answers with another mirror and by waving a sheet. Often friends or staff join in helping her signal for what has become an Ahwahnee tradition.

While her mountain goat husband is off in the heights, Mrs. Barrow, who finds a stroll of a mile exhausting, settles in the entrance lobby or by the swimming pool, shaded by a large picture hat, and occupies herself with handcrafts. In mid-afternoon she drives to the trailhead where she awaits her husband with fresh peaches and a pair of comfortable shoes. "Go ahead, laugh at me," she says, "I know we're nuts, but I think people with passions are more interesting anyway." People don't laugh at the charming Barrows, however, but with them.

In April of 1956, family-oriented Curry Company transferred Dick Connett, longest-tenured manager in Ahwahnee history, to make room for the third generation, Stuart Cross, a cousin, and John Curry, a grandson, of the Company's founders. Cross, a discriminating and sophisticated man, managed The Ahwahnee for six years before he was promoted to head the Hotel Division, and later president of the Yosemite Park and Curry Co. After Cross, the manager's position was transitory. The "We train 'em, Statler gets 'em" canon proved true. For example, Bob Maynard was manager between 1962 and '64 when he moved up; eventually the Keystone resort enterprise in Colorado hired him. Successor John Curry, who had the family charm, stayed two years and Disney got him. Wayne Whiteman golf-devotee Howard Doucette, Joe Thomas, Glen Power, Bob Rissel and Jim Pavisha followed in quick succession. After Pavisha, remembered by many as an outstanding manager, was lured away by Keystone in July, 1973, the Company hired handsome, wavy-haired George Spach, an organized man with a sharp eye for detail, and he remained until August of 1976. Curry kept him, however, in fact promoted him to run the Purchasing Division. His successor and the manager serving The Ahwahnee in its 50th year is Gary Dixon, a man with a dry wit and a wealth of hotel experience.

While managers come and go, some lesser, but important staff members stay. Baker and kitchen steward Ray Wilson has been turning out baked delights for 28 years, auditor Bob Stone has been studying accounts for 22 years and waitress Eva Manley, a dining room favorite, has been carrying trays for 21. Although his service hasn't been continuous, head gardener Carl Stephens has been around for 23 years. Besides maintaining and improving the grounds, Carl is in charge of dried arrangements and other natural decorative touches and is essential to the production of the Bracebridge Dinner. He's the man who carries the flaming wassail bowl high above his head to the Squire. Additionally, Carl is the talented, hard-working fellow who refurbishes the fish, boar's head and other presentations, makes the giant evergreen wreaths, decorates the 20 foot high Christmas tree, puts up Jeannette Spencer's Yuletide window inserts and, at the last moment, decorates the Squire's table with fresh fruit and vegetables. No man is indispensable, but, after the 1972 retirement of Ansel Adams and Mrs. Spencer, Stephens' knowledge and experience qualify him as "Mr. Bracebridge."

The man on stage is genial Eugene Fulton, long-time music director of the Bracebridge who,



Following the tradition begun by his grandparents, John F. Curry worked in the hotel business. Managing The Ahwahnee was one of his jobs. (YP&CC Collection.)



George Spach, 1973-76 Ahwahnee manager, and his successor Gary Dixon by the hotel's swimming pool. (YP&CC Collection.)

Jim Pavisha, one of the managers in the 1970's. (Courtesy of Jim Pavisha.)

As a boy, Stuart G. Cross began hotel training at Camp Curry. Between 1956 and 1962, he, managed The Ahwahnee and, later, served as president of the Yosemite Park and Curry Co. (Courtesy of Henry Berrey.)





President John F. Kennedy, manager Bob Maynard and a Secret Service man inside The Ahwahnee elevator with the original Indian ornamentation. (Courtesy of Nancy T. Maynard.)

since the departure of maestro Adams, produces the pageant with the backing of robust (Bohemian Club) male chorus and dramatists from Stanford who portray the Squire and his party. Fulton also directs The Ahwahnee Singers in pre-and post-Christmas concerts that thrill guests and residents alike. Since 1954, two sittings of the Bracebridge, at 5 and 9 p.m. on Christmas Day, have been presented annually except in 1955 when a flood drastically curtailed the festivity. Approximately 700 people are served, but a significant number are complimentary guests, and the housing and feeding of The Ahwahnee Singers kept rooms unavailable and further reduced revenue. Despite the high cost of tickets, \$50 per person in 1977, the Bracebridge remains as consistent a money loser as it is a crowd pleaser, indeed, the environment, community involvement, pageantry, drama, music, feast of beauty and food add up to a totally memorable, even emotional, event for guests and residents.

Highlights of 1962, indeed of the 1960's, was the August 17 overnight visit to Yosemite of President John F. Kennedy. Thirteen days of intensive preparation and precautions occupied staffs of both the Park Service and the Curry Company before the President landed in an Army helicopter. Between the 6 p.m. time of his arrival to 10:45 a.m. time of his departure the following day, excitement, tension and security were at a peak. Beforehand Ahwahnee manager Bob Maynard "evacuated" all guests from the second floor for the suite with parlor and private balcony, directly over the solarium, had been assigned to the President. The 59 guest rooms on the second and third floors were occupied by his staff or left empty to insure privacy and security, and the third floor parlor, above what is often called the Presidential Suite, was manned by Secret Service men as a surveillance post.

"Very few guests were allowed to remain in the hotel," recalls Wendell Otter who was then in the sales office, "and they had to be screened by the FBI. The President's visit was a horrible headache for the Reservations Department. We had to house all of the expected bus tours in Fresno for that night, and a lot of people, Democrats and Republicans alike, were mighty unhappy."

Hotel beds were moved out of room 230 to make way for Kennedy's special orthopedic bed and rocking chair, which arrived in a "flying banana" helicopter. An expert fisherman was detailed to catch rainbow trout for Kennedy and, up on Glacier Point, an abundance of red fir bark was collected so the Firefall would be extra long. No detail was overlooked, even to flowers. Kit Whit-

man happened to be in the kitchen the next morning and noted that the President's tray was devoid of decoration, so she dashed up to her room for a tiny vase, then rushed down and outside to pick a few black-eyed susans to grace the President's meal.

Throughout the years The Ahwahnee has been a viable hotel. Guest wishes have been filled, if not anticipated. In 1950 a combined dancing, meeting and cocktail place, called the Indian Room, was made out of the original porte cochere which had been enclosed by the Navy for storage. An extensive fire alarm system and attractive, exterior stairways, doubling as fire escapes, were other improvements of the '50's. An automatic elevator was installed in 1963, and a swimming pool in 1964. It was less difficult to install the pool than to move in a boulder weighing 58 tons to add a "natural" feature.

In earlier years, the elaborate three meals a day, provided with a room under the American plan, had been the focus of the day to many lethargic, elderly guests. But that didn't satisfy today's younger, more active, diet-and-exercise conscious clientele. Lunch, which they had paid for, was often missed as guests were off hiking, bicycling or enjoying Yosemite in diverse ways. Accordingly, The Ahwahnee switched to the European plan in 1969.

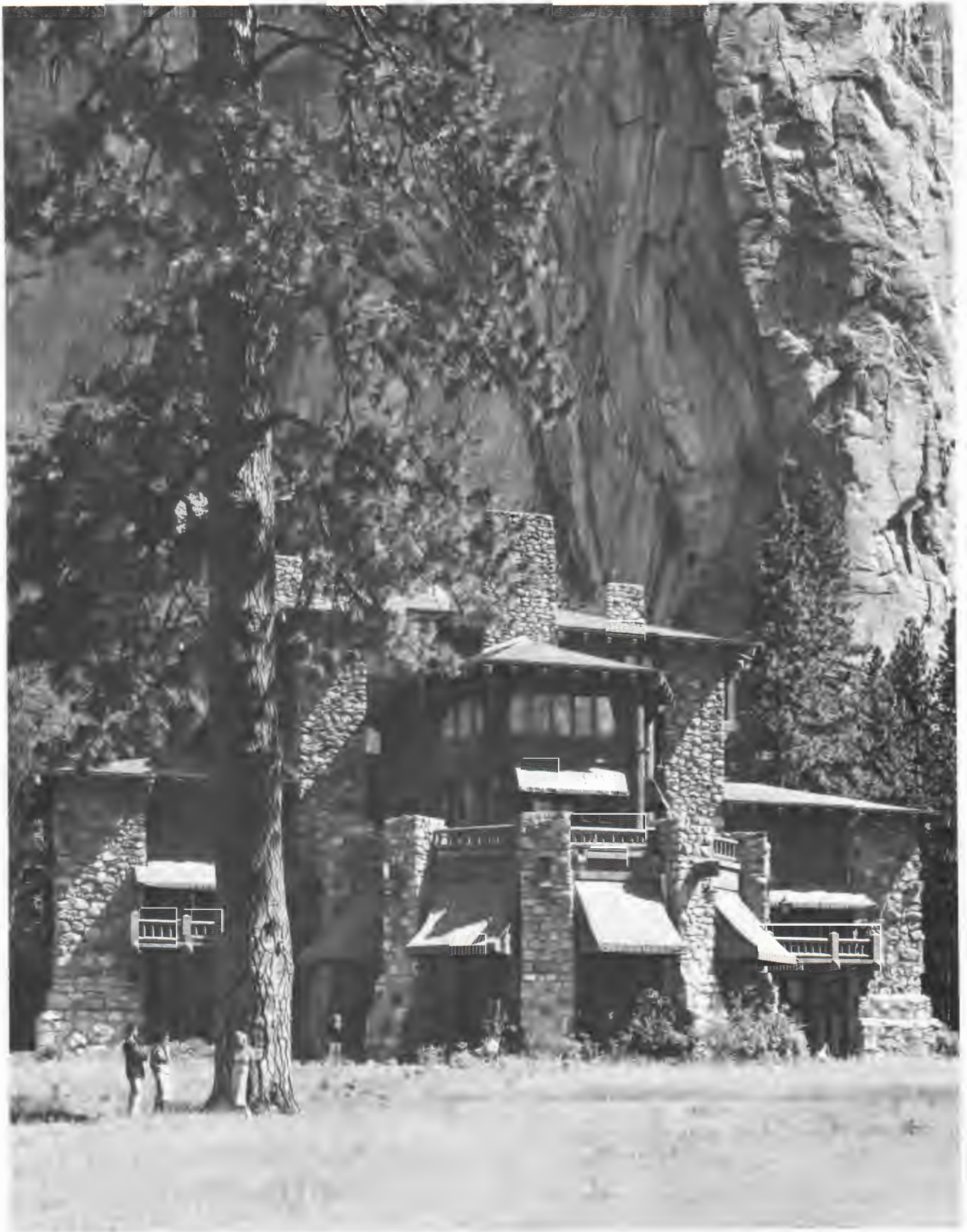
Late in 1970, Mary Curry Tresidder died in her sixth floor apartment, terminating the 70-year Curry control which had already been weakened by Shasta Corporation acquiring a large block of stock in 1969. By 1971, U.S. Natural Resources, an even more aggressive concern, owned the Yosemite Park and Curry Co. During its two-year new-broom sweeps-clean reign, Hil Oehlmann, Stuart Cross, Jeannette and Ted Spencer and many more experienced personnel were pressured to leave. In August of 1973 MCA Inc. (Music Corporation of America), an entertainment conglomerate, became the new owner, but surprised skeptics by retaining the Yosemite Park and Curry Co. name and what oldtime staff was left. In time it was realized that the Hollywood "wolf" was responsive to the environment and the public, supervised by the Park Service, and willing to infuse large amounts of money to finance maintenance and improvements of all units.

MCA executives wanted Edward C. Hardy, pragmatical vice president of the Los Angeles Athletic Club and manager of the Riviera Country

Club, a vintage 1926 building, to be the Chief Operating Officer in Yosemite. After a week-long survey of all the Curry units, Hardy, whose sensitivity to history was heightened by the Yosemite environment, accepted the job with the proviso that massive funding be allocated to the maintenance and rehabilitation of The Ahwahnee. "I'm a snooper," he says, "and because of my experience with the aging Riviera Club, well aware of needs for behind-the-scenes renovation. I found that The Ahwahnee needed new equipment, roofing and overhaul so it would continue to be first-class in every way. MCA's Jay Stein enthusiastically agreed, and improvements have been, and are being, made. In 1975 and '76, for instance, every guest room window was replaced by handsome new ones, with screens to foil the ring-tail cats, and dark frames to match the original color. Guests were delighted with the clearer views which had been somewhat distorted by the old wavy glass. Another improvement we made was replacing all the old radiators with thermostatically controlled steam heaters." In anticipation of the 50th Anniversary year, management budgeted \$400,000 for a major program of improvement including replacement of boilers, exterior renovation, and restoration of interior decor.

After the departure of Jeannette Spencer in 1972, there was no overall direction of decoration at the hotel. Paint was applied in rooms when needed without particular regard to color coordination; similarly, new carpeting, attractive in itself, was installed without adequate consideration of fitness and harmony. The cumulative, damaging aspects, feared by Mrs. Spencer, lessened the aspect of subtle coordination, and guests were noticing it. To remedy this, management hired Carla Flood, a sensitive, creative interior designer with seventeen years experience, to restore the balance between practicality and beauty. Mrs. Flood visited the Spencers, and they not only shared their experience and knowledge with her, but gave her their blessing.

On its 50th Anniversary, July 14, 1977, The Ahwahnee retains the ruggedly handsome look of forever yet, inside and out, has the viability and charm of a hotel that fits not only the environment, but its guests. A handsome bronze plaque documents its past while capable staff, a multitude of services and the unexcelled beauty of nature and decor promise that today and tomorrow will be as enjoyable as yesterday.



*Yesterday, today and tomorrow, a look of forever is integral to The Ahwahnee.
(Ansel Adams photograph; YP&CC Collection.)*



Basket design by Jeannette Dyer Spencer

AHWAHNEE





ACCOMMODATIONS

Built in 1927, The Ahwahnee is one of America's most distinctive hotels and is unparalleled in magnificence, elegance and charm. It is a great American castle ... massive and warm with huge cathedral ceilings, enormous stone hearths, richly colored Indian and Oriental rugs. From the Great Lounge, a magnificent room of stately proportions, to the tiny tucked away bar, every room and hallway offers new delights to the eye.

The Ahwahnee is included in the National Register of Historic Places for its architectural significance. On all sides of The Ahwahnee are panoramas of outstanding beauty, plunging waterfalls, breathtaking cliffs, grassy meadows and stately pines mingled with oaks.

Your castle retreat can accommodate up to 295 persons. The spacious and tastefully furnished quarters provide your group with the utmost in comfort and relaxation.

Accommodations include:

- 97 rooms in the main building
- 24 cottage rooms
- 6 parlor suites

75 rooms are available for group functions at The Ahwahnee, with overflow rooms at Yosemite Lodge and Curry Village, each one mile away via free Valley Shuttle Bus.

The Ahwahnee houses a unique gift shop, the El Dorado/Diggings Bar, the Indian Room Bar and the Sweet Shop, and has parking facilities for 150 cars. There is nightly entertainment Tuesday through Saturday. Bell service available; turn down service and evening maid service available.

Check out time is 11 a.m. Rooms are generally ready for check in after 5 p.m.

Credit cards accepted: MasterCard, Visa, American Express and Diners Club. Per-

FACILITY FACTS

	Main Dining Room
Utilization	Dining
Floor Number	Ground
Room Size	51'x130'
Area/sq. ft.	5,950
Ceiling Height	30'
Floor Covering	Concrete
Current	110 v/40a
Electrical outlets	26
Telephone	Yes
Door/Screen opening	Door
Installed P/A	Yes
Portable P/A	No
Projection Screen Installed	No
Portable Screen	No
Darken Room	No
Visual Presentations	No
No. Theatre Style/Meeting	No
No. Classroom Style/Meeting	No
No. U-Shape Or Square Director	No
Max. Meal Capacity	300

CONFERENCE FACILITIES

The Ahwahnee offers an unusually fine selection and quality of meeting rooms, covering an intimate 5 person minimum to a grand 175 person maximum capacity. (See "Facility Facts" for detailed descriptions.)

Capacity MEETING ROOMS

50-175	THE INDIAN ROOM — ideal for larger meetings, complete with built-in screen high ceilings and access doors to the pool area.
50-125	TUDOR LOUNGE — an excellent room for theater-style slide and film presentations, the Tudor Lounge has a built-in screen and windows overlooking the Great Lounge.
10-50	WINTER CLUB ROOM — decorated with winter sport pictures from the 20's and 30's, large windows overlook the Ahwahnee grounds.
10-50	COLONIAL ROOM — a favorite for board meetings, features large windows and balconies overlooking pine and oak forests.

Personal checks are accepted with drivers license and major credit card.

Direct billing is available only if credit has been established. Credit checks require at least 30 days advance notice.

Dress is casual for breakfast or lunch. At dinner coats are required, ties preferred for gentlemen, with pantsuits or dresses required for ladies. Apres ski wear is acceptable at the weekly ski buffets.

Served in the Great Lounge daily is the complimentary tea service from 5-5:30 p.m. and complimentary after dinner demitasse from 7:30 until 10 p.m.

Both Curry Village and Yosemite Lodge are only a few minutes away via the free Valley shuttle bus.

DINING AT THE AHWAHNEE

The Ahwahnee's Main Dining Room is unsurpassed in beauty, elegance, and architecture. Your group may choose to dine at their own convenience on American or European Plan, or we would be delighted to plan a special set menu for your group either in the Main Dining Room or in a private dining room. Set menus and prices are available upon request.

The Ahwahnee's regular breakfast menu specializes in Eggs Benedict. Luncheon provides a wide variety of foods ranging from Seafood Salad to French Lamb Stew. Dinner entrees include Broiled Lobster Tail, Roast Duckling a l'Orange, and Choice New York Cut

Indian Room	Winter Club	Colonial Room	Game Room	Tudor Lounge	Underlounge	Solarium
Meeting, private dining room, cocktails	Cocktails, exhibit space, meeting, private dining room	Meeting	Meeting	Meeting	Informal meetings in front of fireplace Cocktails, exhibit space	Private dining room, cocktails, hospitality room, exhibit space
Ground 19'x40' 1,421	Ground 25'x27' 675	South Mezzanine 25'x27' 675	South Mezzanine 25'x27' 675	South Mezzanine 25'x51' 1,275	Ground 25'x52' 580	Ground 51'x21' 580
10' Wood/Carpet 110 v/40a 6	10' Concrete 110 v/40a 5	8' Carpet 110 v/40a 6	8' Carpet 110 v/40a 7	8' Carpet 110 v/40a 8	10' Rug & Concrete 110 v/40a 8	20' Concrete 110 v/40a 8
Yes	Nearby	No	No	No	Yes	No
No	Screen	Door	Door	Screen	Screen	Screen
Yes	No	No	No	No	No	No
Yes	Yes	Yes	Yes	Yes	Yes	Yes
Yes	No	No	No	Yes	No	No
Yes	Yes	Yes	Yes	Yes	No	No
Yes	Yes	Yes	Yes	Yes	No	No
75	50	50	50	125	12 (informal seating)	No
65	25	25	25	60	No	No
50	30	30	30	50	No	No
60	48	No	No	No	No	58

10-50 **GAME ROOM** — the opposite wing from the Colonial Room, offers balconies and large windows with views of The Ahwahnee grounds and Yosemite Falls.

You may plan a special menu for your group in the Indian Room, Solarium or the Winter Club Room. A set menu may also be planned for your group in the grandeur of the Main Dining Room, or your group may prefer to make individual meal plans.

SOCIAL ROOMS

50-80 **THE SOLARIUM** — may be used for a private dining room, cocktails, hospitality room, or exhibit space. Highlighted with a fountain surrounded by live plants facing two-story high windows, viewing Glacier Point.

5-30 **PARLOR ROOMS** — (6 available) perfect for small informal gatherings and cocktail parties.

10-30 **UNDERLOUNGE** — for cocktails and informal gatherings, a grand fireplace adds to the cozy atmosphere.

Sirloin. Hors d'oeuvres range from Escargots Bourguignonne to Bismark Herring.

A special bar set-up for a private cocktail party may be arranged for your group, including well and call drinks, special cocktails, house wine, wines chosen from The Ahwahnee's extensive wine list, domestic or imported beers, and soft drinks. Hot and cold hors d'oeuvres may also be arranged.

For your meeting breaks, we can provide coffee, tea, Sanka, sweet rolls, bran and blueberry muffins, and fresh fruit.

AUDIO-VISUAL EQUIPMENT AVAILABLE:

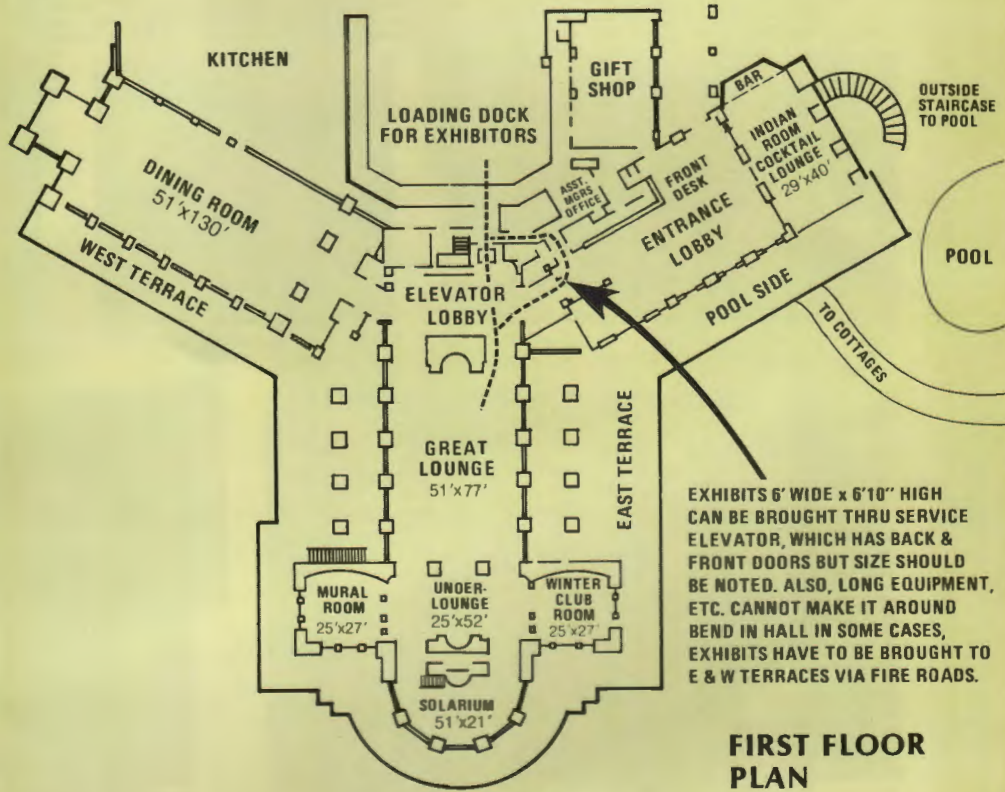
SCREENS:
4 portable; 2 built-in.

AUDIO EQUIPMENT:
1 table podium; 2 standing podiums; 2 table mikes; 3 table/floor mikes.

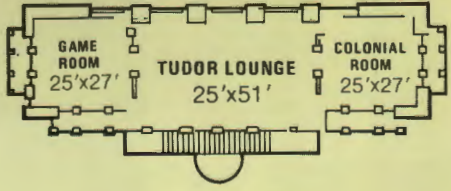
VIDEO EQUIPMENT:
1 16mm projector; 2 35mm slide projectors; VCR video equipment.

MISCELLANEOUS: 1 electric pointer; wooden pointers; writing pads; pencils; "meeting in session" signs; "private party" signs; chalkboards; bulletin cork boards; easels; flipcharts.

DIRECTORY TO MEETING ROOMS



FIRST FLOOR PLAN



SOUTH MEZZANINE



The Ahwahnee Hotel is a fitting resident of Yosemite Valley, matching grandeur with grandeur, yet totally in harmony with the majestic scenery.



Dining at the Ahwahnee Hotel includes elegant service of the Main Dining Room coupled with outstanding views courtesy of the floor-to-ceiling windows.



Afternoon tea is served daily in the Ahwahnee Hotel's Great Lounge, followed in the evening by demitasse.



The Great Lounge is perfect for reading, conversations with friends, or admiring the architecture and design of the Ahwahnee Hotel.



Indian Room accommodates groups ranging from 50 to 175 people.



Cottage rooms adjacent to the hotel place nature just outside your door.



The Main Dining Room is 51 feet wide by 130 feet long, yet it emanates an intimacy usually found only in small restaurants.



Film or slide presentations are often given in the Tudor Lounge.



The Colonial Room on the South Mezzanine is one of our most popular meeting rooms.



Photographs of winter sports from the 1920's and 1930's decorate the Winter Club Room. This room is readily adaptable to group needs.



Ahwahnee tables are laid with linen, crystal, silver, and the hotel's exclusive china.



Cottage rooms at the Ahwahnee Hotel reflect the Indian theme.



From the balcony of a 4th-floor room, Glacier Point dominates the skyline.



A typical guest room inside the Ahwahnee Hotel proper.



Turn-down service is provided each evening.



A framed segment of tapestry highlights this cottage room.



Cottage parlors feature wood-beamed Cathedral ceilings.



The second and third-floor parlors are delightful for use by small groups.



Each of the sixth-floor rooms are individually decorated; pictured above is the Sun Room.



One of the sixth-floor bedrooms, featuring unique decor.

Discover Yosemite in Winter.



A world the whole family can experience together.

Ski downhill or cross-country, ice-skate under a star-filled sky, or snowshoe beside Giant Sequoias. Photographers will revel in the magic of a snow-covered landscape, while the scenery will take your breath away.

Downhill Skiing at Badger Pass: Now with four chair lifts.

Badger Pass, the oldest established ski area in California, features four double-chair lifts, one T-bar, and a cable tow. Well-known as a beginning and intermediate family area, Badger's easy atmosphere and short lift lines make skiing fun for everyone.

Our double-chair lift on Bruin has been engineered specifically for the novice skier.

The Yosemite Ski School — under the direction of personable Nic Fiore — is staffed by instructors who will give you the skills and confidence to master the mountain. Slopes are well-groomed, and all levels of skiers will find classes to polish their skills.

Nestled in an alpine setting, Badger Pass is easily reached by car or free ski buses from Yosemite Valley. Our season traditionally opens on Thanksgiving Day and lasts through mid-April.

Evening activities in Yosemite Valley include ice-skating, ski movies, special ski dinners, entertainment, Ranger-Naturalist programs and dancing. You'll meet fellow skiers and ski school staff at get-acquainted nights, and celebrate a week of skiing at our weekly ski buffet.

Cross-Country Skiing at Yosemite

The easiest way to explore the winter wilderness is by cross-country skiing, and our certified



instructors at the Yosemite Mountaineering School will show you how. Daily classes are offered in cross-country skiing, with weekend seminars on snow camping and winter survival. Take an overnight tour to Glacier Point, Ostrander Lake, or the Mariposa Grove of Big Trees. Longer tours to the high country of Yosemite are also available. Reservations are required for all Nordic activities. For full information, request our "Yosemite Mountaineering" brochure.

Ice-Skating

Ice-skate at the Yosemite Outdoor Ice Rink morning, afternoon and evening. Three two-hour sessions are held daily, with six sessions on Saturday and Sunday. Located at Curry Village, the ice rink features spectacular views of Half Dome and Glacier Point. Warming hut, fire pit, snacks and skate rentals are adjacent to the skating rink. Lessons are available. Open approximately mid-November to March.

Snowcat Tour

Enjoy a one-hour snowcat tour at Badger Pass, riding alongside two ski runs and to the top of the ridge, where you can view the High Sierra. Bring your camera. Leaves several times daily from the Badger Pass Day Lodge, snow conditions permitting.

Midweek in Yosemite: Save with our package.

Budget-conscious skiers (and non-skiers, too!) will appreciate Yosemite's Midweek Winter Package, which includes lodging and a daily activity for one low price. With each night's lodging (Sunday through Thursday) you'll enjoy one of these options on the following day:



MIDWEEK PACKAGE

Rate per room, Sunday-Thursday, not including 6% tax	Single Occ
Ahwahnee Hotel	\$105
Yosemite Lodge Room	54
Yosemite Lodge/Curry Village	
Cabin with Bath	37
Cabin without Bath	27

*If accompanied by adult on package plan and staying in same room.

MIDWEEK RATES — ROOM ONLY†

Anticipated rate per room, not including 6% tax	Single Occ
Ahwahnee Hotel	\$10
Yosemite Lodge Room	4
Yosemite Lodge/Curry Village	
Cottage Room	3
Cabin with Bath	2
Cabin without Bath	1

WEEKEND/HOLIDAY RATES — ROOM ONLY†

Anticipated rate per room, not including 6% tax	Single Occ
Ahwahnee Hotel	\$10
Yosemite Lodge Room	5
Yosemite Lodge/Curry Village	
Cottage Room	5
Cabin with Bath	3
Cabin without Bath	2

†Quoted rates are not guaranteed and with National Park Service approval.

- two sessions in the Yosemite Ski School and all-day lift ticket at Badger Pass; or
- all-day cross-country (Nordic) ski lesson from the Yosemite Mountaineering School; or
- all-day cross-country (Nordic) day tour from Yosemite Mountaineering School (Friday only); or
- credit toward purchase of rock-climbing lesson from Yosemite Mountaineering School; or
- Grand Tour of Yosemite, including Glacier Point and Mariposa Grove, weather and road conditions permitting.

The package is offered November 28 through December 16, 1982, and January 2 through March 24, 1983, except weekends and holidays (Feb. 13 through 20). Package is subject to room availability. Reservations must be made 48 hours in advance, minimum two-night stay. Free child care for children 3 and over is available at Badger Pass for package users.

To help us quickly and efficiently process your reservation, please fill in this form and mail to: Yosemite Park & Curry Company, Yosemite National Park, CA 95389.

NAME _____ ADDRESS _____
 CITY _____ STATE _____ ZIP _____
 TELEPHONE: DAY () _____ EVENING () _____
 NUMBER IN PARTY: ADULTS _____ CHILDREN _____ AGE(S) _____
 NAME(S) OF GUESTS IN PARTY _____
 ARRIVAL DATE _____ DEPARTURE DATE _____
 MIDWEEK WINTER PACKAGE ROOM ONLY DOUBLE TRIPLE QUAD
 NUMBER OF ROOMS: SINGLE _____
 TYPE OF ACCOMMODATION REQUESTED:
 Ahwahnee Hotel
 Yosemite Lodge Room
 Yosemite Lodge Cottage Room
 Yosemite Lodge Cabin w/Bath
 Yosemite Lodge Cabin w/o Bath
 Curry Village Cottage Room
 Curry Village Cabin w/Bath
 Curry Village Cabin w/o Bath

SECOND-CHOICE ACCOMMODATION

Reservation will be made per request on a space-available basis. Deposit request will be mailed when reservation is made.

ARRIVAL BY: PRIVATE AUTO Y.T.S. BUS FROM MERCED

SIGNATURE _____

Occupancy	Double Occupancy	Each Additional Person	Child* (12 & under)
1.47	\$114.43	\$27.10	\$18.25
1.90	72.00	23.10	16.25
2.90	55.00	22.10	15.75
3.90	45.00	20.10	14.75

Occupancy	Double Occupancy	Each Additional Person
4.50	\$112.50	\$10.00
4.00	44.00	6.00
3.60	36.00	5.00
2.70	27.00	5.00
3.00	13.00	4.00

Occupancy	Double Occupancy	Each Additional Person
4.50	\$112.50	\$10.00
3.50	58.50	6.00
3.00	50.00	5.00
2.60	36.00	5.00
2.60	26.00	4.00

Value will be changed without notice.

Anticipated Rates and Rentals

DOWNHILL SKIING

Lift Tickets*	All-Day	Half-Day
ADULTS		
Weekday	\$13.50	\$ 9.25
Weekend/Holiday†	14.75	10.25
CHILDREN 12 & UNDER		
Weekday	8.25	6.25
Weekend/Holiday†	8.75	7.00

*Tickets good for all lifts. Half-day ticket begins at 1:00 p.m.

†Holidays are Nov. 25 & 26, Dec. 20-Jan. 1, Feb. 14-21 and March 28-April 1.

Season Pass

\$275.00 for adults; \$225.00 for each additional family member (\$165.00 if age 12 or under)

Ski School

Group 2-hour lesson (age 7 & above)	\$ 12.00
Private 1-hour lesson, 1 person	.21.00
2 people	.27.00
3 people	.34.00
4 people	.43.00
Private all-day lesson, 1-4 people	.140.00

Equipment Rentals	Adults		Children 12 & under	
	Half-Day	All-Day	Half-Day	All-Day
Skis, boots, poles	\$9.50	\$11.00	\$6.50	\$8.00
Skis	6.50	7.00	5.50	6.00
Boots	4.50	5.00	3.50	4.00
Poles	2.50	2.75	2.00	2.25
Snowshoes	—	5.00	—	5.00

CROSS-COUNTRY SKIING

Available from Yosemite Mountaineering School, Curry Village

All-day touring class, per person	\$20.00
All-day guided tour (Fridays)	18.00
Equipment rental (skis, boots, poles), per day:	
Adults	.9.00
Children	.7.00

Transportation not provided to lesson site; bring car. For cross-country ski lesson reservations (necessary), call (209) 372-1244.

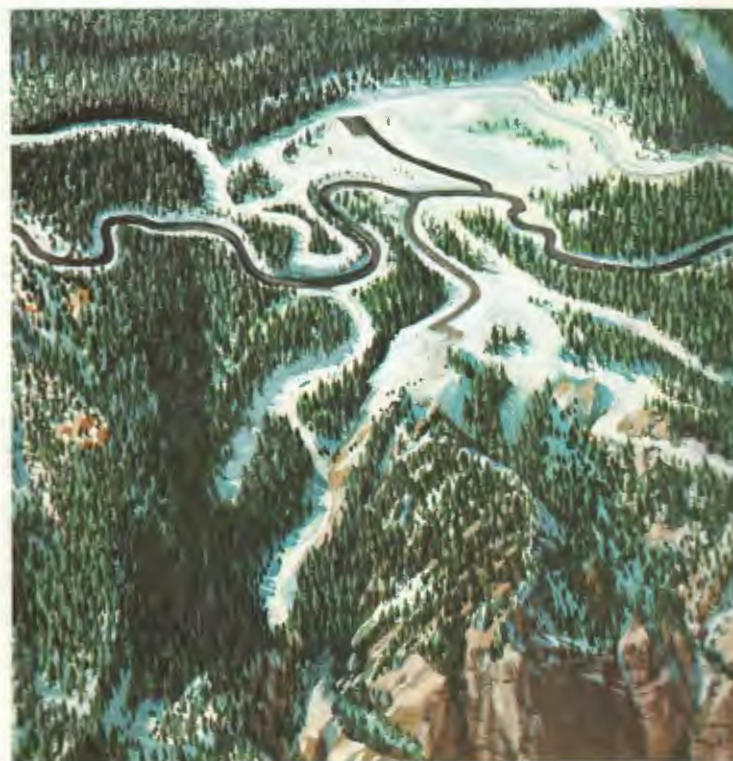
ICE-SKATING

Admission, per person, per day	\$3.50
Skate Rental	1.00

SNOWCAT TOUR

At Badger Pass, per person \$4.00

Rates pending National Park Service approval. Quoted rates are not guaranteed and with National Park Service approval will be changed without notice.



Badger Pass

Lifts

- A Beaver (T-Bar)
- B Red Fox (Chair)
- C Eagle (Chair)
- D Turtle (Cable Tow)
- E Badger (Chair)
- F Bruin (Chair)

Runs

- Easiest
- More difficult
- Most difficult
- 1 Beaver
- 2 Rabbit
- 3 Eagle
- 4 Red Fox
- 5 Wildcat
- 6 Chipmunk
- 7 Turtle
- 8 Badger
- 9 Bruin

Other

*Day Lodge, Services,
Ski School, Rentals,
Ski Shop

†Ski Patrol, First Aid,
Ranger Station

Crane Flat

At 6,000 ft. elevation, Crane Flat is an excellent location for cross-country skiing. The meadows are wide, with a few gentle slopes, while nearby forests offer seclusion. And varied terrain makes it suitable for all levels of cross-country skiers. Take multi-day treks across the Sierra Nevada or to Tuolumne Meadows, and day trips to the Tuolumne Grove of giant sequoias, Gin Flat, and the Merced Canyon overlook.

Public Transportation

Badger Pass is 23 miles from Yosemite Valley and 72 miles from Fresno. Take the Chinquapin junction turnoff from Hwy. 41. Free ski buses daily from Yosemite Valley.

Inbound

3:15 PM Lv Merced
5:45 PM Ar Yosemite

Outbound

9:15 AM Lv Yosemite
11:55 AM Ar Merced

For Reservations and Information

Write Yosemite Park and Curry Co., Yosemite National Park, California 95389. Call (209) 373-4171.

T.T.Y. (209) 372-4512.
Teletype for hearing-impaired use only. For Badger Pass Ski Report, call (209) 372-1338.

Rates subject to National Park Service approval. Rates subject to change without notice.

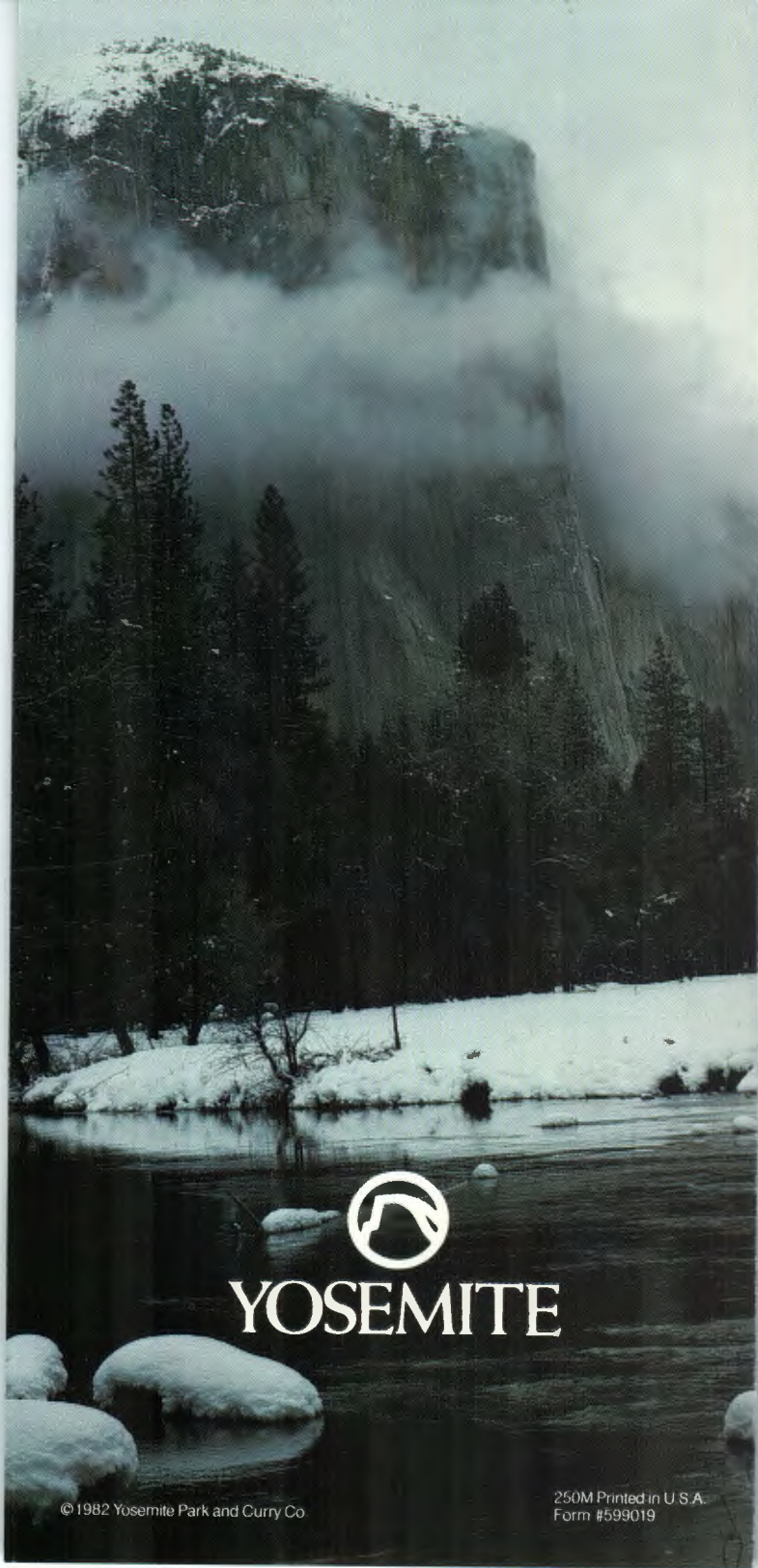


Yosemite Park and Curry Co., an MCA company, is a concessioner authorized by the United States Department of the Interior, National Park Service.

All rates subject to change without notice, and subject to county and state taxes. Activities are available as weather conditions permit. No price adjustment on Midweek Winter Package options. Effective dates: November 1, 1982 through April 10, 1983.



YOSEMITE



YOSEMITE

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Form #599019

Yosemite



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YOSEMITE



Yosemite.
The awesome wonder
of the earth.
Open all year.

How did it all happen in this one gorgeous sheltered spot? Spires, cliffs, peaks and domes of ice-shaped granite soar on every side to scrape the raw blue sky.

Cascades of melting waters plunge like liquid thunder into the chasm — 2,425 feet (739 meters) below.

Unlike many contemporary visitor attractions, Yosemite is a work of nature, formed by glaciers many thousands of years ago. Ice—not man—was the sculptor, carving unmatched splendor from the stone of the earth.

The dazzling seasons.

Yosemite is a wonder to enjoy any season of the year. But never is it more awesome, more exciting to the visitor than in the seasons of change—fall, winter and spring.

The *fall*, when the trees are a palette of breathtaking colors.

The *winter*, when the air tingles with snow and the giant Sequoias sleep under a brilliant blanket of white.

And the *spring*—when the meadows bloom again and the waterfalls explode with fresh melted snow.

Famed naturalist John Muir knew.

“You will be willing to stay forever.”

El Capitan



Yosemite Falls



Sentinel Rock



Half Dome

Yosemite Valley

The most famous splendors of the Park are found in the Yosemite Valley.

Here, within seven square miles, are the spectacular Yosemite and Bridalveil Falls, and the sculptured beauty of El Capitan and Half Dome.

Mariposa Grove

And to the south, in the famed Mariposa Grove, you'll see Sequoias so tall they seem to be brushing the clouds with their topmost branches. Living giants as large as 96 feet (70 meters) in circumference and up to 234 feet (29 meters) tall.

Glacier Point

Closer by, and overlooking the Valley, is the breathtaking vista at Glacier Point. With sweeping panoramic views of the High Sierra.

Tuolumne Meadows

A leisurely ascending drive from the Valley through the Park brings the visitor to the exquisite Tuolumne Meadows. A walk through this natural alpine garden at 8,600 feet (2,621 meters) of elevation makes a delightful day excursion—an unforgettable odyssey along sparkling streams, glistening lakes and mountain flowers.

Wildlife abounds—the poetry of a grazing deer, the power of a lumbering bear. Hear the wail of coyotes in the distance. Or smell a dogwood blossom. Experience nature firsthand in this, the most natural of wonders.

Fall, winter or spring—it's an experience you and your family will never forget.

But whenever you go, whatever the season of the year, be prepared to succumb to Yosemite. For, in the words of John Muir, "none can escape its charms."

Yosemite Valley



Tuolumne Meadows



Mariposa Grove

Half Dome from Glacier Point

Yosemite.
You must experience
it for yourself.

There are so many wonders to see in Yosemite. And there are so many ways to see them.

Yosemite activities vary with the changing weather and season.

Badger Pass

Yosemite's Badger Pass first opened to skiers in 1935. And today, it's the oldest established ski area in California. Badger Pass provides an ideal area for family skiing. Request our Badger Pass brochure for full information.

Ice Skating

If you love to skate, you'll love the outdoor rink at Curry Village. Open daily for daytime and evening skating (weather permitting). Rental skates and lessons are available.

Nordic Ski Touring

Ski through the silence of Yosemite's winter back-country, along more than 90 miles (150 kilometers) of marked cross-country ski trails. Lessons are scheduled daily, with guided tours and overnight trips available through the Yosemite Mountaineering School.



Horseback Riding

Yosemite boasts one of America's finest horse rental facilities — fully staffed with expert wranglers. Enjoy a two-hour guided ride, a half-day guided ride, or take a special all-day trip to the Valley's rim.

Bicycling

Why not see the sights by bicycle? It's great fun — and great exercise, too! Bicycles come in all sizes and can be rented at Yosemite Lodge and Curry Village.

Mountain Climbing

Learn to climb. Or sharpen your skills. Yosemite Mountaineering School has classes tailored to fit the needs of both beginners and advanced climbers. Write to the Yosemite Mountaineering School for our special brochure.

Sightseeing Tours

Yosemite Tours are something special. Our expert guides are thoroughly versed in the lore and legend of Yosemite to make your tours come alive with the adventure of learning. View such spectacular places as Half Dome, El Capitan, Yosemite Falls, the Mariposa Grove of Big Trees, Glacier Point and much more. You'll see it all from our air-conditioned luxury motor coaches.

Choose the popular two-hour Valley Floor Tour and see the most picturesque spots in the Valley. View it all from our open-air trams (weather permitting).

A six-hour tour will take you to the famed Mariposa Grove of Big Trees. For a spectacular view, the half-day tour to Glacier Point is a must. Combine both tours for an all-day Grand Tour.



Welcome to a very special tradition.

Yosemite offers a wide variety of accommodations, from rustic cabins to distinguished inns. Yet they all share the same special tradition of warmth and hospitality.

The Ahwahnee Hotel

Since 1927, this world-renowned hotel has played host to American presidents, foreign dignitaries and hundreds of thousands of Park visitors. It's listed on the register of National Historic Places. Enjoy dining in the magnificent surroundings of the famous Ahwahnee Main Dining Room.

Yosemite Lodge

Spectacular views and an informal, relaxing atmosphere are what you'll find at the Yosemite Lodge. Most rooms have patios or balconies. Cabins are available with or without baths. Enjoy a wide range of unique dining experiences, plus our cocktail lounge, swimming pool, gift shop, sport shop, bicycle rentals and post office. Sightseeing reservations can be made at the hotel lobby.

Wawona Hotel

One of California's oldest classic hotels, the Victorian-era Wawona was established in 1856. Standing near the south entrance of the Park, it's open from early spring through Thanksgiving. Swimming, tennis, golf and horseback riding are available on the grounds. Enjoy gracious cuisine in our charming turn-of-the-century dining room.

Ahwahnee Hotel



Yosemite Lodge



Ahwahnee Main Dining Room



Yosemite Lodge Cabins

Curry Village

Visitors to the Park can choose a variety of rustic accommodations here. But no matter where you stay—in a room, cabin or tent cabin—the warm feeling still exists that was here when Curry Village opened at the turn of the century. There's a swimming pool, cafeteria, snack stand, mountaineering and gift shops, and lounge. Bike and cross-country ski rentals are available in season. Sightseeing reservations can be made at the hotel lobby.

Housekeeping Camp Units

The closest thing to roughing it without a tent. Located next to Curry Village, along the Merced River, these individual concrete units sleep up to six. Complete with double bed, table and chairs, food preparation area and wood-burning stove. Restrooms, shower facilities, laundry and small grocery store nearby.

High Sierra Accommodations

Additional high-altitude accommodations are available, as seasonal weather permits, at the Tuolumne Meadows Lodge, White Wolf Lodge, and a series of five High Sierra trail camps along a looping trail at 7-mile (11-kilometer) intervals, at elevations from 7,000 to 10,000 feet (2,300 to 3,400 meters).

After dark.

Take a starlight hike, a special moonlight tour, or a midnight stroll under a sweet-scented canopy of pines. Enjoy cocktails and dancing at the Ahwahnee Hotel. Sit in on one of the fascinating Park Ranger Nature Talks. Or just listen to the music of the evening—from the roar of the waterfalls to the wail of coyotes. It's all waiting for you. After dark.

Wawona Hotel



Curry Village



High Sierra Accommodations



Housekeeping Camp Units

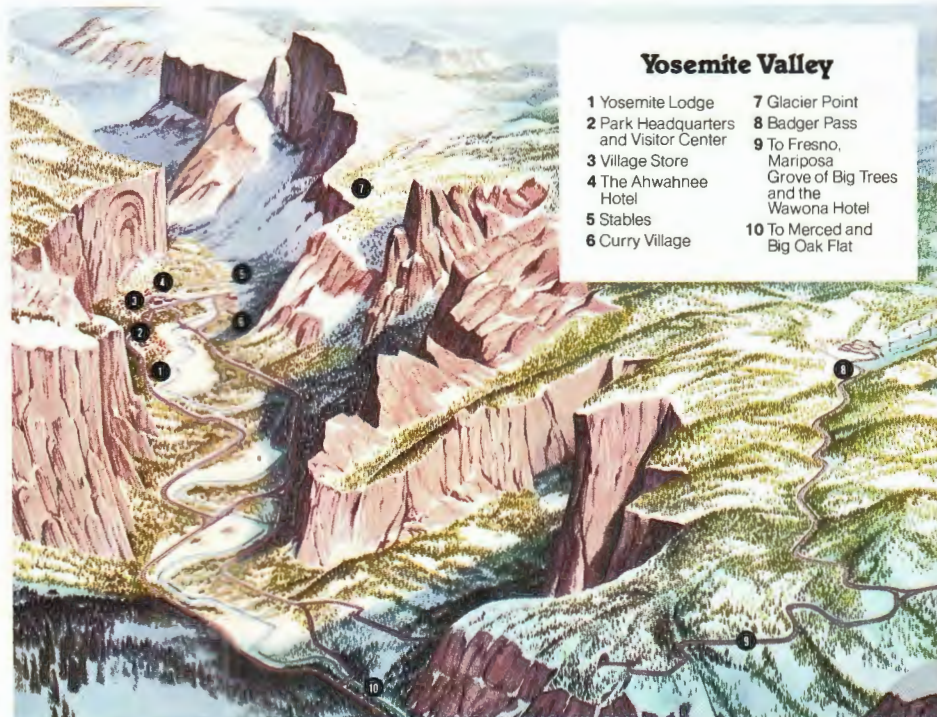
Destination Yosemite.

By Car.

Of the westerly approaches, Hwy. 140 is less mountainous and tends to have less snowfall. From the east (summer only) take Hwy. 395 to Hwy. 120 (Tioga Pass Road). From San Francisco take Hwy. 580 to Hwy. 120. From Los Angeles take Hwy. 99 to Hwy. 41. It is recommended that chains be carried in the car at all times in the winter; they may also be needed at other times at higher elevations. Gasoline is available in the Park.

By Train, Plane and Bus.

Now you can ride Amtrak from San Francisco to Merced. Greyhound or Trailways service is also available from San Francisco and Los Angeles to Merced. Yosemite Transportation System provides connecting bus service from Merced to Yosemite. Scheduled airline flights are available to Fresno. Bus service from Fresno to Yosemite is available from Memorial Day through Labor Day.



Yosemite Valley

- | | |
|--|---|
| 1 Yosemite Lodge | 7 Glacier Point |
| 2 Park Headquarters and Visitor Center | 8 Badger Pass |
| 3 Village Store | 9 To Fresno, Mariposa Grove of Big Trees and the Wawona Hotel |
| 4 The Ahwahnee Hotel | 10 To Merced and Big Oak Flat |
| 5 Stables | |
| 6 Curry Village | |

Yosemite Valley in winter, viewed from the west.

For Reservations and Information.

Write Yosemite Park and Curry Co., Yosemite National Park, California 95389. Call (209) 373-4171.

T.T.Y. (209) 372-4512.

Teletype for deaf and hard-of-hearing use only.

Group accommodations are also available. For information, write Group Accommodations, Yosemite Park and Curry Co., Yosemite National Park, California 95389. Or call (209) 372-1044.



About the Yosemite Park and Curry Co.

The Yosemite Park and Curry Co. is a wholly-owned subsidiary of MCA Inc., operating as a concessioner authorized by the United States Department of the Interior, National Park Service.

We're here in Yosemite National Park to serve the public.

It is a proud trust. And we *dedicate* ourselves to the protection and preservation of this awesome natural wonder.

But we need your help. So when you visit Yosemite National Park, please:

Leave only footprints.
Take only memories.



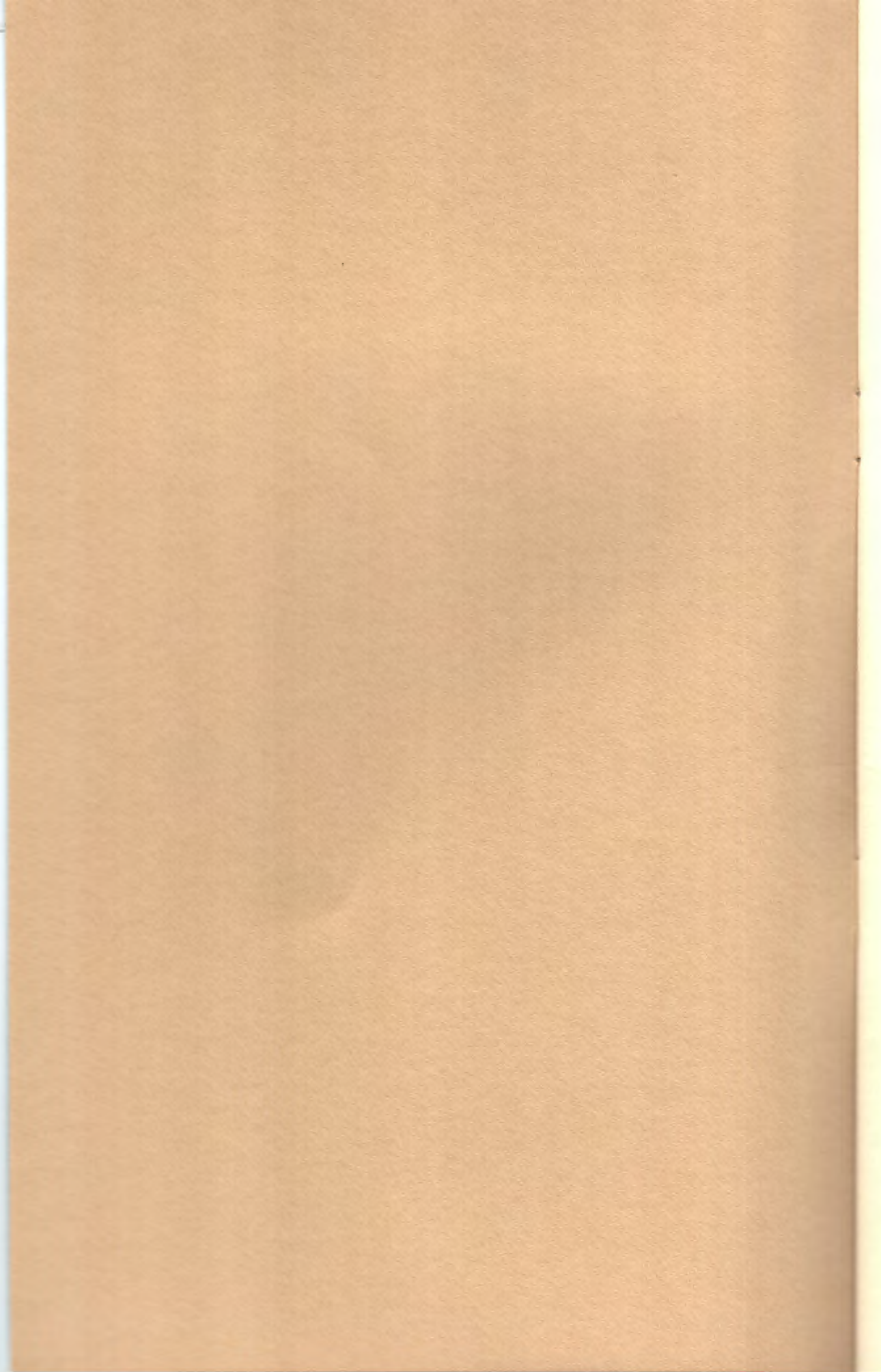
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BANQUET AND
RECEPTION SERVICES



the
Ahwahnee

YOSEMITE



THE AHWAHNEE

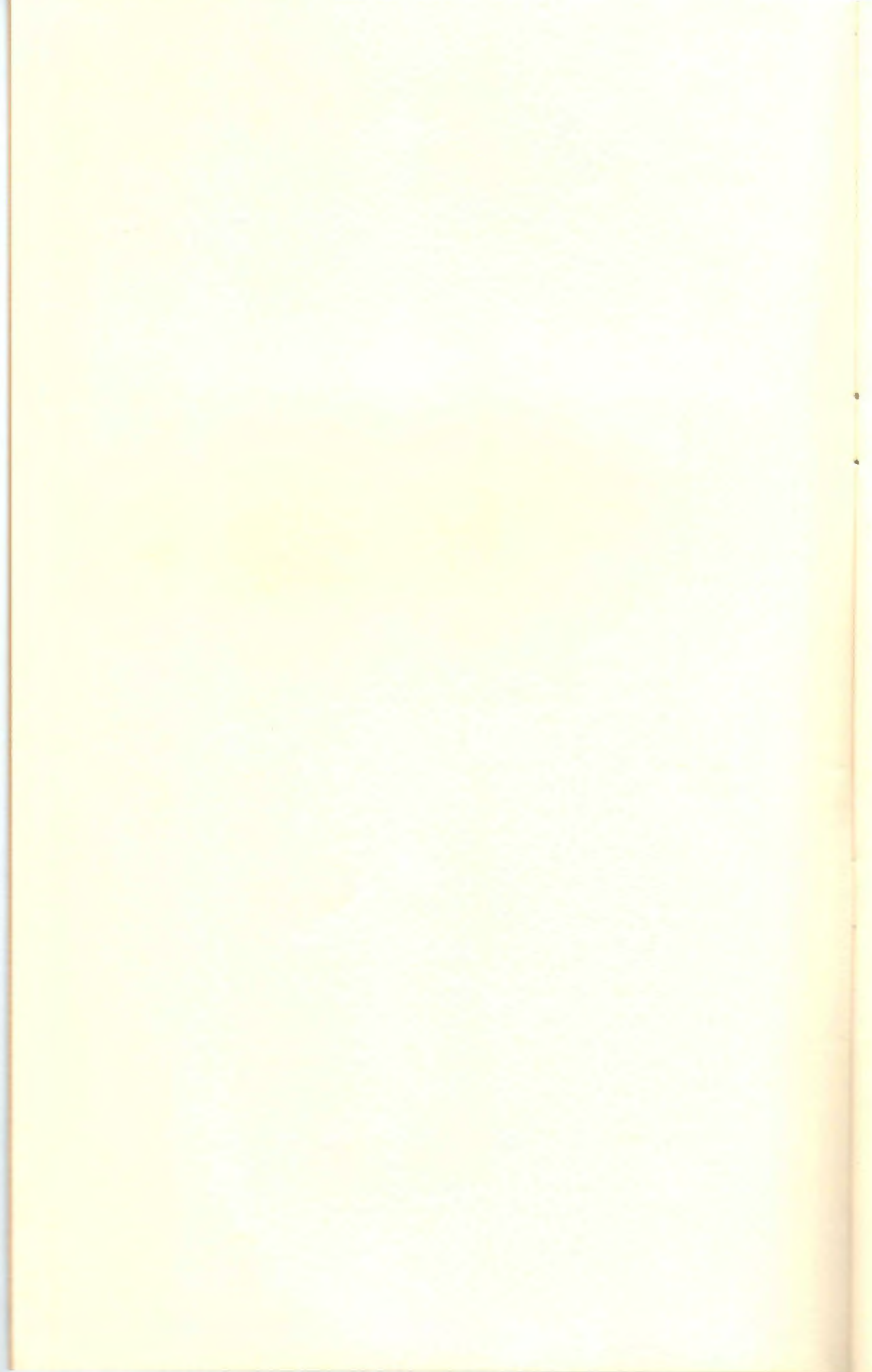
The Ahwahnee is pleased to have the opportunity to serve you. The menus and services represented in the following pages were devised specifically to provide as large and varied selection of food, beverages and services as possible.

Sometimes that extra special gathering calls for a menu or services tailored just for that occasion. Our Chef would be happy to create a menu to suit your desires.

Please let us help plan your function — we look forward to serving you.

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COFFEE BREAKS

Assorted Small Danish	\$.75 each
Bagels and Cream Cheese	2.00 each
Croissants	1.00 each
Muffins, Bran and Blueberry	.75 each
Cookies, a selection of three	5.75 per dozen
Fruit Kabobs - fresh chunks of fruit on a skewer	1.25 each
Yogurt, an 8 ounce cup	1.50 per cup
Coffee	
Including Tea and Freshly Brewed Decaffeinated Coffee	20.25 per gallon
Iced Tea	20.25 per gallon
Hot Chocolate	1.25 per serving
Fruit Juices	
Includes Orange, Grapefruit, V-8, Pineapple, Apple	16.25 per gallon
Lemonade	14.25 per gallon
Soft Drinks, 12 ounces	1.25 each

All Prices Include Tax and Service Charge
All Prices Are Subject To Change

HORS D'OEUVRES

Prices for Hot and Cold Hors d'Oeuvres are per one hundred pieces

HOT HORS D'OEUVRES

Petite Quiche Lorraine	\$57.25
Mushroom Caps Singapore	82.75
Fried Chicken Maryland (white meat pieces)	70.00
Meatballs in Wine Sauce	76.25
Ribs in Barbecue Sauce	76.25
Rumakis	78.75
Meatballs in Barbecue Sauce	82.75
Fried Zucchini Wheels	44.50
Sardines in Beer Batter	76.25
Seafood Rolls	89.00
Egg Rolls, Sweet and Sour Sauce	89.00
Breaded Fan-tail Shrimp	190.75

COLD HORS D'OEUVRES

Salami Coronets	70.00
Prosciutto and Melon	101.75
Stuffed Celery with Roquefort - Cream Cheese	57.25
Deviled Eggs du Chef	51.00
Steak Tartar	127.25
Cucumbers stuffed with Seafood	89.00
Rolled Prosciutto and Asparagus	82.75
Cheddar Cheese on Frills	51.00
Salmon Mousse Rondelles	146.25
Cherry Tomato with Cream Cheese	57.25
Skewers of Cheese and Fresh Fruit	76.25
Shrimp on Ice with Tangy Cocktail Sauce	254.50

All Prices Include Tax and Service Charge

All Prices Are Subject To Change

OTHER SUGGESTIONS

For Parties and Receptions

DIPS, CHIPS AND OTHER SNACKS

Potato and Tortilla Chips, Onion Dip, Pretzels.

One tray serves up to twenty-five people. \$23.00 per tray

SPECIAL DIPS

Served by the Bowl with assorted chips; serves up to fifteen people.

Clam 23.00 per bowl

Blue Cheese 23.00 per bowl

Guacamole 23.00 per bowl

Bowl of Mixed Nuts 16.50

Bowl of Peanuts 12.75

Tray of chilled Fresh Vegetables and Dip

One tray serves thirty-five to forty people. 51.00

SWEETS

Petit Fours 19.00 per dozen

French Pastries 35.50 per dozen

FROM THE CARVING BOARD

(Includes Carver)

Whole Steamship Round 75 lbs.

Serves eighty to ninety people. 445.00

Whole Steamship Round 55 lbs.

Serves twenty to thirty people. 349.75

Whole Ham 12 lbs.

Serves twenty to thirty people. 89.00

Roast Turkey 20 lbs.

Serves twenty to twenty-five people. 120.75

DECORATED SPECIALTIES

Whole Poached Salmon 254.50

Whole Poached Albacore 152.75

Fresh California Fruit Tree 2.00 per person

ICE CARVING

125.00

All Prices Include Tax and Service Charge

All Prices Are Subject To Change

WINE AND CHEESE SUGGESTIONS

WINE TASTING

Includes three varieties of wine, cheese and assorted breads (minimum of \$10.00 per person). Price is greater for a larger selection of wines or more expensive wines.

WINE RECEPTIONS

Your choice of wines from our wine list — \$100.00 minimum. Also, choice of Hors d'Oeuvres and cheese from our suggestions.

ASSORTED CHEESES

All cheese trays include garni of grapes and kiwi fruit and all prices quoted are per pound of cheese. One pound serves four to five persons.

DOMESTIC CHEESES

New York Cheddar - Cubed (also available in 10 lb. wheel)	\$15.00
Muenster - Cubed, Sliced	15.00
Monterey Jack - Cubed, Sliced	15.00
Longhorn Cheese - Cubed, Sliced	15.00

IMPORTED CHEESES

France

Brie - Sliced	\$30.25
Camembert - Sliced	25.00
Port Salut - Cubed, Sliced	25.00

Holland

Edam - Cubed, Sliced	\$20.00
Gouda - Cubed, Sliced	22.50

Italy

Gorgonzola - Cubed	\$22.25
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Switzerland

Gruyere - Cubed, Sliced	\$20.25
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All imported cheeses are subject to availability. A cheese platter includes assorted breads and crackers, i.e., white, rye, dark rye breads, pumpernickel bread, water crackers and sesame seed crackers.

All Prices Include Tax and Service Charge
All Prices Are Subject To Change

COCKTAIL PARTIES

HOSTED BAR - One Check

Standard Call Brands	\$2.00 per drink
Domestic Beer and House Wine	1.50 per drink

There is a minimum of \$200.00 for hosted bars.

CASH BAR - Private Function

There is a minimum of \$150.00 per bartender for cash bars. If the minimum is not met, the difference is charged to the group.

Standard Call Brands	\$2.85 per drink
Glass of House Wine	2.10 per glass
Domestic Beer	1.90 per bottle
Imported Beer	2.30 per bottle
Cordials and Liqueurs	2.85 each
Exotic Drinks	3.90 each
Carafe of House Wine - Red, White, or Rose	8.40 per liter
Soft Drinks - 12 ounce	1.05 each

SPECIALTIES

Martinelli's Sparkling Cider - 750 ml.	5.70 each
Fruit Punch	24.00 per gallon
Champagne Punch	48.00 per gallon
Alcoholic Fruit Punch	42.00 per gallon
Margarita Punch	54.00 per gallon
Hot Mulled Wine	48.00 per gallon
Hot Apple Cider	24.00 per gallon
Hot Apple Cider with Brandy	42.00 per gallon
Sangria (served chilled)	36.00 per gallon

BAR SET-UP

Includes draped service tables, ice and scoops, glasses, bar fruit, stirrers, napkins and shot glass.	60.00
Replenishment	20.00

EXTRA EMPLOYEES

Bartender	20.00 per hour
Cocktail Waitress	15.00 per hour

All Prices Include Tax and Service Charge
All Prices Are Subject To Change

WINE LIST

CHAMPAGNE	FULL	HALF
Le Domaine Extra Dry	\$10.20	\$5.70
Hans Kornel Brut	17.70	9.90
Domaine Chandon Brut	25.50	
Moet and Chandon, White Star	45.00	
Dom Perignon	125.00	
WHITE		
Beringer Chenin Blanc	9.30	
Stag's Leap Chenin Blanc	14.10	
Fetzer Chardonnay	15.90	
Rutherford Vintners Chardonnay	18.00	
Inglenook Chardonnay	17.70	
Rutherford Hill Sauvignon Blanc	15.90	
Beringer Fume Blanc	12.30	
Charles Krug Grey Riesling	10.50	
Rutherford Hill Gewürztraminer	12.30	
Firestone Johannisberg Riesling	12.90	
ROSE		
Sutter Home White Zinfandel	10.80	
Santa Ynez Blanc de Cabernet	9.00	
RED		
Fetzer Cabernet Sauvignon, Mendocino	17.10	
Charles Krug Cabernet Sauvignon	15.90	
Louis Martini Cabernet Sauvignon	13.20	
Sutter Home Zinfandel	12.00	
Rutherford Vintners Pinot Noir	15.30	
Robert Mondavi Napa Gamay	8.70	
Stag's Leap Burgundy	11.70	
NON-ALCOHOLIC SPARKLING CIDER		
Martinelli's (750 ml.)	5.70	

Larger selection of wines available upon request

All Prices Include Tax and Service Charge
All Prices Are Subject To Change

BOTTLED DISTILLED SPIRITS AND MIXES

LIQUOR LIST

For Hospitality Suites

Scotch	Chivas Regal (750 ml.)	\$48.00
	Johnny Walker, Black Label	48.00
	Cutty Sark	36.00
	J & B	36.00
	Dewar's White Label	36.00
Bourbon	Jack Daniels	48.00
	I. W. Harper	33.50
Canadian Whiskey	Seagrams Crown Royal	48.00
	Seagrams VO	33.50
	Canadian Club	33.50
Vodka	Smirnoff (80 Proof)	33.50
Gin	Beefeaters	36.00
	Tanqueray (750 ml.)	36.00
	Bombay	36.00
Rum and Tequila	Bacardi Silver	30.00
	Jose Cuervo Gold	30.00
Cognac and Brandy	Courvoisier V.S.O.P.	54.00
	Christian Brothers	30.00
Sherry, Port and Aperitif (750 ml.)	Dubonnet Rouge	21.50
	Panache	21.50
	Dry Sack	24.00
	Harvey's Bristol Cream	24.00
Beer	Domestic	1.90
	Imported	2.30
Mixes	Soda, Tonic, 7-Up, Gingerale (Quarts)	3.60
	Soda 10 oz., Tonic 10 oz., 7-Up 12 oz., Coke 12 oz.,	1.50
	Tab 7 oz.	
	Perrier 6½ oz., Calso 10 oz.	1.50

All brands are liters unless noted otherwise
Other brands available upon request

All Prices Include Tax and Service Charge
All Prices Are Subject To Change

BREAKFAST THOUGHTS

Breakfast B-1 through B-6 served with hot toast, muffins, fruit preserves, choice of fruit or juice from list below and coffee, tea or decaffeinated coffee.

PLEASE SELECT ONE

Chilled Orange Juice Iced Tomato Juice Grapefruit Juice
 V-8 Juice Prune Juice Select Grapefruit Sections Stewed Prunes

B-1 Freshly Scrambled Eggs, hash brown potatoes, link sausage or crisp bacon strips or grilled ham. \$6.50

B-2 Denver Style Eggs, scrambled, with sauteed ham, green peppers and onions, served with hash brown potatoes. \$5.75

B-3 Eggs Savory - Fluffy scrambled eggs in a pastry shell, glazed with a cream sauce, complemented by a ham steak and grilled tomato. \$7.75

B-4 Eggs Benedict, a truly classical and superb morning treat. Poached eggs and grilled Canadian bacon on a toasted English muffin, topped with sauce hollandaise and served with asparagus spears. \$9.25

B-5 Steak and Eggs, a boneless New York Steak and freshly scrambled eggs, hash brown potatoes. \$12.25

B-6 Fresh Trout, sauteed and served with scrambled eggs and mushrooms, hash brown potatoes. \$7.50

The above menus are served banquet style — available at extra charge, and for your convenience Family Style Service includes choice of fresh fruit juice, fresh fruit, muffins and croissants, which are served as guests are seated.

Entrees are then served shortly thereafter.

B-7 The Continental Breakfast chilled fruit juices, assorted Danish, muffins and croissants, fruit preserves and butter, coffee, tea or decaffeinated coffee. \$4.75

A LA CARTE ITEMS

Hot Cereal with Cream	\$2.00
Assorted Dry Cereals	2.00
Fresh Strawberries in Cream	2.50
Iced Melon in Season	2.50
Assorted Danish Pastries	2.00
Sliced Fresh Pineapple in Season	2.50
Chilled Fruit Juices	1.50
Freshly Baked Croissants	2.00

All Prices Include Tax and Service Charge
 All Prices Are Subject To Change

BREAKFAST BUFFETS

BB-8 Health Food Buffet

Minimum of fifty guests

Two different yogurts (one plain, one fruit), dry cereals, nuts, raisins, dried fruits, granola, cottage cheese, cheese board, fresh fruit, skimmed milk and buttermilk, whole wheat bread, blueberry and bran muffins, butter and jam, coffee, tea or decaffeinated coffee.

\$9.75

BB-9 The Ahwahnee Buffet

Minimum of fifty guests

Assorted chilled juices, fresh fruit compote, fresh scrambled eggs, ham, bacon or sausage, corned beef hash, golden brown potatoes, assorted muffins and Danish, fruit preserves and butter, coffee, tea or decaffeinated coffee.

\$11.75

BB-10 The Early Buffet

Minimum of fifty guests

Sliced fresh fruit of the season, chilled fruit juices, assorted cold cereals, buttered scrambled eggs, sausage and crisp bacon, hash brown potatoes, corned beef hash, cheese blintzes with cherry sauce, assorted muffins and croissants, fruit preserves, coffee, tea or decaffeinated coffee.

\$13.25

All Prices Include Tax and Service Charge
All Prices Are Subject To Change

LUNCHEON IDEAS

Lunches L-1 through L-13 include juice, soup or salad, rolls, butter, dessert, coffee, tea or decaffeinated coffee.

SOUPS, SALADS AND JUICES

Please Select One

Cream Soup du Jour

Iced Fruit Juice

Chilled V-8 Cocktail

Tomato or Cranberry Juice served with Lemon Wedge

Grapefruit and Orange Sections Supreme

Mixed Greens with Cucumber and Tomatoes, House Dressing

Crisp Garden Greens with Fresh Mushrooms and Sprouts,
Vinaigrette Dressing

Chilled Gazpacho Valencia

A blend of beef stock, tomatoes, onions, green peppers and garden spices
.75 extra

ENTREES

L-1 Broiled Chopped Sirloin
Chasseur, half-pound of lean
beef with mushroom sauce,
Rissolle potatoes, peas and
carrots \$10.50

L-2 Turkey Marco Polo, breast
of turkey over broccoli and
ham, baked with sauce mornay,
broiled tomato and parsley
potatoes \$10.75

L-3 Breast of Chicken Eugene,
tender chicken breast and
Canadian bacon with a light
sherry sauce, glazed peach,
buttered string beans and
boiled potatoes \$12.00

L-4 Crepes a la Reine, Sauce
Poulette, crepes filled with a
blend of chicken and
mushrooms, baked tomato and
rice \$10.75

L-5 Yankee Pot Roast Jardiniere,
tender braised beef with
julienne of fresh vegetables,
parsley potatoes \$9.25

L-6 Filet of Sole Meuniere,
boiled potatoes, green beans
amandine \$10.50

L-7 Beef Bourguignonne,
sauteed with mushrooms and

onions, served with buttered
potatoes, peas and carrots
\$9.00

L-8 Ham Steak Hawaiian, baked
honey glazed ham with fruited
port wine sauce, potatoes au
gratin, green beans \$11.50

L-9 Quiche Lorraine, chives,
bacon and cheese pie served
with the chef's choice of
vegetable \$10.75

L-10 Braised Swiss Steak of Beef,
garnished with julienne of fresh
vegetables, parsley potatoes
and sauteed zucchini \$10.75

L-11 London Broil Bordelaise,
with wine laced mushrooms,
Lyonnais potatoes, green
beans \$10.75

L-12 Broiled choice filet of
Tenderloin, garnished with
sauteed mushrooms, served
with boiled red potatoes, sliced
tomatoes and avocado \$16.00

L-13 Choice Rib Sandwich, hot
choice rib of beef served on a
slice of pumpernickel bread,
hot au jus on the side, served
with the chef's choice of
vegetable \$9.95

All Prices Include Tax and Service Charge
All Prices Are Subject To Change

LUNCHEON IDEAS

(Continued)

DESSERTS

Chocolate Mousse
Chocolate Eclair
Black Bottom or Banana Cream Pie
Chocolate Layer Cake
Fruit Tarts
Boysenberry Pie
Ice Cream with Freshly Baked Cookies

LIGHT AND COLD LUNCHEONS

Luncheons L-14 through L-17 include chilled juice, rolls, butter, coffee, tea or decaffeinated coffee.

Desserts a la carte at \$2.50 each

PLEASE SELECT ONE

Chilled V-8 Cocktail, Tomato or Cranberry Juice with Lemon Wedge

L-14 Deluxe Choice Rib Platter
Sliced Roast Beef, complemented with potato salad, sliced egg, cucumbers and tomatoes
\$11.75

L-15 Fruit Ambrosia
Select fresh fruits of the season on green lettuce with cottage cheese or yogurt.
\$9.25

L-16 Tomato Royale
Ripe deluxe tomato filled with tuna salad on shredded lettuce garnished with deviled eggs and asparagus spears
\$10.50

L-17 Chef's Salad Bowl
Fresh mixed greens, julienne of ham, turkey and Swiss cheese, tomato pieces, asparagus spears, and sliced egg. Choice of dressing
\$9.25

All Prices Include Tax and Service Charge
All Prices Are Subject To Change

LUNCHEON BUFFETS

Fifty person minimum required

BL-1

The Sandwich and Salad Buffet

Potato Salad

Mixed Tossed Greens and Assortment of Dressings

Tomato Salad Vinaigrette

Macaroni Salad

Carrot - Raisin Salad

Sliced Onions

Sliced Cheddar and Jack Cheese

Assortment of Rolls and Butter

Soft Rolls, Kaiser Rolls, Croissants

Sliced White, Wheat and Rye Breads

SLICED TURKEY, HAM, ROAST BEEF PLATTER

\$13.00

Dessert

Chocolate Eclair, Chocolate Cake, Cookies, Cream Pie

BL-2

To all of the above items add carved Baron of Beef, au jus

\$16.50

All Prices Include Tax and Service Charge
All Prices Are Subject To Change

CHEF'S SPECIAL SELECTIONS

Crabmeat and Mushroom Bisque
Cheese Sticks

Filet of Sole with Salmon
Newburg Sauce

Filet Mignon Duxelles of Mushrooms
Béarnaise Sauce

Princess Salad, Vinaigrette
(Tomato - Asparagus)

Strawberries Romanoff

Coffee

\$32.00

Half Avocado filled with Crabmeat
Cognac Sauce

Mulligatawny Soup
Rice

Filet of Dover Sole Mikado
White Wine Sauce

Peach — Sorbet

Veal Slices Prince Orloff
Assortment of Vegetables

Romaine Salad with Chutney Dressing

Ice Cream served with Kiwi Fruit
Sabayon Sauce

Coffee

\$39.00

Pate of Mushrooms Forestiere
Veloute Sauce

Double Consomme Royal

Salmon Quenelles, Bordure Vichy
White Butter

Kiwi Fruit Sorbet

Medallions of Beef, St. Francis
Dauphine Potatoes, Vegetable Terrine
(Julienne of Carrots, Leek, Tokay Wine Sauce)

Caesar Salad

Mocha — Mousse Cake

Coffee

\$45.00

DINNER SUGGESTIONS

Dinners D-1 through D-10 are served with soup or salad, dessert, rolls and butter, coffee, tea or decaffeinated coffee.

SOUPS AND SALADS

Please Select One

- Mixed Green Salad with sliced Tomato and Cucumbers, House Dressing
- Spinach Leaf Salad with Cold Bacon Dressing and Shredded Egg
- Butter Lettuce Salad with Vinaigrette Dressing
- Supreme of Fresh Fruit

APPETIZERS

- Pineapple Wedge decorated with Strawberries in Season (\$2.50 extra)
- Prosciutto and Melon in Season (\$3.25 extra)
- Smoked North Pacific Salmon with Capers and Onions (\$4.50 extra)
- Cold Shrimp Cocktail with Lemon and Tangy Cocktail Sauce (\$6.25 extra)

ENTREES

- | | |
|---|---|
| D-1 Chicken Pontalba
Sauteed chicken breast, with leeks, ham, mushrooms, white wine, served with rice
\$20.00 | D-6 Roast New York Sirloin of Beef - Lyonnaise potatoes and green beans Alsacienne \$24.75 |
| D-2 Rainbow Trout Meuniere
Parsley potatoes, tomato duxelle
\$20.25 | D-7 Roast Prime Rib of Beef
Glazed carrots and baked potato with sour cream
\$23.75 |
| D-3 Veal Scallopini Marsala
Rice with onions and broccoli parmesan
\$23.25 | D-8 New York Cut Sirloin Steak (10 ounce steak) Baked potato and broccoli spears hollandaise
\$19.50 |
| D-4 Escalope of Veal Parmesan with buttered noodles, zucchini with fine herbs
\$23.25 | D-9 Filet Mignon Saint Laurent
Boulangere potatoes and green beans amandine
\$25.75 |
| D-5 Escalope of Pork Ezterhazy
Two tenderloin medallions with a creamy paprika sauce and sauteed onions, rice and buttered peas
\$20.00 | D-10 Filet of Beef Wellington
Tomato clamart and broccoli hollandaise
\$31.50 |

DESSERTS

- | | |
|---|----------------------------------|
| Vanilla Ice Cream, Strawberry Sauce | Peach Melba |
| Chocolate Cream Pie | Black Forest Cake |
| Coconut Cream Pie | Tia Maria Parfait (\$1.50 extra) |
| Fresh Apple Pie | Pear Belle Helene |
| Fresh Strawberries with Whipped Cream (in season) | Trifle |
| | Floating Swans (\$1.50 extra) |

All Prices Include Tax and Service Charge
All Prices Subject To Change

DINNER BUFFETS

Minimum of Fifty Guests

BD-11 The Buffet

Relish Tray - Celery sticks, Olives,
Radishes, Dill and Sweet Pickles

AN ARRAY OF SALADS

Mixed garden greens with choice
of dressings

Pickled beets with chopped
onions

Sliced Cucumbers and tomatoes

Three-bean salad

Cole Slaw

ENTREES

Roast Baron of Beef

Barbecued Loin of Pork

Country Fried Chicken

SERVED WITH

Fresh Vegetables

Fresh Rolls and Butter

An assortment of cheeses

Sliced fresh fruit of the season

A variety of cakes and sweets

Coffee, Tea, Decaffeinated

Coffee

\$24.50

Minimum of Fifty Guests

BD-12 The Ahwahnee Buffet

Relish Tray - Celery sticks,
Olives, Radishes, Dill and Sweet
Pickles

AN ARRAY OF SALADS

Mixed green salad with choice of
dressings

Delicatessen style potato salad

Chicken liver pate

Marinated tomatoes and
cucumbers

ENTREES

Roast Choice Rib of Beef

Seafood Newburg

Coq au Vin

SERVED WITH

Rissole Potatoes, Rice Pilaf

Vegetables of the Season

Fresh Rolls and Butter

An assortment of cheeses

Sliced Fresh Fruit of the season

A variety of cakes and sweets

Coffee, Tea, Decaffeinated

Coffee

\$26.00

Minimum of Seventy-Five Guests

BD-13 The Celebration Buffet

Relish Tray - Celery sticks, Olives
Radishes, Dill and Sweet Pickles

APPETIZERS

Boiled shrimp, cocktail sauce

Crab claws, cocktail sauce

Assorted smoked seafood
specialties

AN ARRAY OF SALADS

Marinated beef salad

Tomato salad vinaigrette

Three-bean salad

Ambrosia

Delicatessen potato salad

Mixed green salad, choice of
dressings

ASSORTED FRESH FRUITS

Fresh fruits in their season

(selection of two)

ENTREES

Roast Choice Rib of Beef

Poached Sole "Veronique"

Egg dipped Filet of Red Snapper

Poached Salmon with

hollandaise

SERVED WITH

Vegetable medley

Rice Pilaf

Fresh Rolls and Butter

An assortment of cheeses

Coffee, Tea, Decaffeinated

Coffee

DESSERT

Assorted cakes, sweets and

French pastries

\$27.50

All Prices Include Tax and Service Charge

All Prices Are Subject To Change

WEDDING CAKES

Disposable Pillars & Champagne Glasses

Serves	Sizes	Prices	
24-30	7x10	\$ 46.20	If the size you need is not listed here, please use stacked prices and add \$11.00 per separation. If you would like swan separators, add \$6.00 (returnable) in addition to separation price.
50-75	7x9x12	104.50	
75-100	7x10x14	137.50	
150-165	7x9x12x16	209.00	
160-180	7x8x10x12x14	253.00	

Stacked Wedding Cakes

Serves	Sizes	Prices	
10-25	6x8x10	\$ 27.50	(One layer miniature)
24-30	7x10	35.20	
36-50	8x12	60.50	
50-75	7x9x12	82.50	
75-100	7x10x14	115.50	
100-150	8x12x16	143.00	Board necessary; add \$7.00 deposit.
150-165	7x9x12x16	176.00	
180-200	7x10x14x18	203.50	
180-200	8x14x20	203.50	Must have at least one separation, middle or bottom.
250-300	8x12x16x20	291.50	
300-400	8x12x18x24	324.50	
350-450	7x10x14x18x24	374.00	

Fountain Wedding Cake

Serves	Sizes	Prices
75-100	Fx4x10x7	\$137.50 + \$22.50 + one board
100-150	Fx16x12x8	165.00 + \$22.00 + one board
200-225	20xFx14x10x7	269.50 + \$22.00 + two boards

Mushroom Cake

Decorated in Earth tones with sliced almonds, meringue mushrooms and real baby's breath. Use "stacked" prices, plus \$6.00 per tier.

Top Tier using Fruitcake
Add \$7.00

Heart Shaped Cake
Add \$6.00 per tier

Rose on Top Tier
Add \$6.00

FLAVORS OF CAKE: Chocolate, White, Banana Nut, Marble, Butter Sponge, Chocolate Sponge. For Carrot Cake, German Chocolate, Pink Champagne and Apple Sauce, add \$3.00 per tier.

FILLINGS: Lemon, Pineapple, Strawberry, and Raspberry at no extra charge. Custard, add \$3.50 per tier (must be refrigerated; cool weather preferably). Also available, Milk Chocolate Icing.

FLOWERS

BRIDE'S BOUQUET		\$41.25
BRIDESMAID BOUQUET		33.00
BOUTONIER	Rose	4.50
	Carnation	3.50
CORSAGE		11.00
	Rose	15.40
	Orchid	16.50
ALTAR ARRANGEMENT		25.00
STANDARDS		45.00
CAKE TOP		13.75

These arrangements are made with mums and/or carnations, fern, greens, net, ribbon and baby's breath.

Roses, orchids and other special materials are at an additional cost.

CENTERPIECE FOR TABLE		\$20.00
BUD VASE		7.50
CENTERPIECE FOR HEAD TABLE		24.75
BUFFET ARRANGEMENT		29.00

These arrangements are made with mums and/or carnations and greens.

PHOTOGRAPHIC SERVICES

The Yosemite Park and Curry Co. offers the following professional photographic services:

THREE HOUR PROCESSING SERVICE

Color prints and color slides (except Kodachrome)

Prices range from \$1.95 to \$5.85 per roll.

Film dropped off and delivered at your hotel. We use high quality Kodak paper.

PRESENTATION ALBUMS

Personalized mementos of your wedding, special function or meeting can be prepared by Yosemite Photo Express as a three-hour service. Presentation Albums make ideal souvenirs for your guests. Each album will be prepared with your name and the date of the occasion.

Presentation Album with six photographs: \$5 each

CARTE DE VISITE

A portrait of your group or wedding party in an embossed paper frame with an accompanying photograph of the Ahwahnee Hotel or a scenic view of the Park. \$3 each

PHOTOGRAPHER

A professional photographer can be provided for your meeting or party. Rates available upon application with a description of your needs. Minimum charge: \$40.

SALES DEPARTMENT POLICIES

1. Rental charges apply to all rooms used for meetings, exhibits, receptions and Food and Beverage functions. For receptions and Food and Beverage functions, there is a room rental charge of \$3.00 per person to a maximum of \$100 per room. Rooms for special functions may be reserved through the Sales Office.

2. A Guaranteed Count of the number of guests to be served for all meal functions must be provided at least two weeks prior to the scheduled function. The Guaranteed Count may be increased up to 48 hours in advance.

3. All charges will be based upon the guaranteed number of people or the total number of guests served, whichever is greater.

4. Each set-menu meal is limited to one menu for the entire group.

5. 6% tax and 20% service charge are included in all Food and Beverage rates listed in the Banquet and Reception Services Booklet.

7. All food and beverage for use on the premises must be purchased through the Sales Office or the unit Food and Beverage Office.

8. NO-HOST BARS - Guests purchase their drinks individually. A minimum guarantee of \$150.00 applies to each cash bar. If minimum guarantee is not met by individual purchases, the difference will be billed to the group's Master Account.

9. HOSTED BARS - This type is referred to as an open bar, where the guests have drinks of their choice and the billing is to the group hosting the party. Drinks are charged to the Host Group on a per drink basis with a minimum guarantee of \$200.00.

10. Yosemite Park and Curry Co. is not responsible for any loss of material, equipment or personal belongings.

12. ALL FINAL GUARANTEES must be received by the Sales Office two weeks prior to the function.

13. All menus and prices are subject to change.

To reserve space or for more information, please call
(209) 372-1122

