

Sacramento River Delta Historical Society

NEWSLETTER

“For what is the present, after all, but a growth out of the past.” – Walt Whitman

NEWSLETTER

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President's Notes

Happy Holidays to everyone! Hope everyone is safe and healthy and has a great 2015!

We again participated in the Pear Fair in Courtland last July, thank you for everyone that came out to view it and those that helped at our table selling calendars. 2015 Calendars will be available for purchase at the January meeting.

Our September General meeting was well attended and archeologists Justin Cairns and Julie Minor presented information on indigenous natives of the area. The presentation at the November General meeting was made by Joel Pomerantz and covered the 1862 flood of California. There was a lively question and answer session afterwards.

We look forward to seeing all members at the January Annual meeting. Look below to connect the first letter of your last name to the type of dish you are requested to bring!

We continue to participate in the Sacramento Consortium of Historical Society's and are finely represented by Barbara Damion.

Our current membership stands at 233 members. The resources center is open on Tuesday mornings from 10:00 to 1:00 for the public viewing of treasures in

our archives. Come by and listen to a recorded oral history, browse the extensive collection of maps from the 1900's, flip through year books from your high school and sigh or chortle at your classmates photographs! It is located in the Jean Harvie Community center, 14273 River Road in Walnut Grove, at the South end of the first hallway. Thank you always, to Ester Koopman, whose energy knows no bounds.

We welcome seeing all of you at the General meetings, every other month, on the third Tuesday of the month.

Warm Regards,

Cathy O'Connor, President
Sacramento River Delta Historical Society

WELCOME NEW MEMBERS

Kenneth & Regina Ambrose from Courtland, CA
Rusty & Julie Areias from Walnut Grove, CA
Mrs. M. E. Gilmore from Seattle, WA
Mrs. Marilyn Lawson from Oro Valley, AZ
Mrs. Eileen Leung from Davis, CA
Mary & Mark Lobaugh from Placerville, CA

Sacramento River Delta Historical Society

JANUARY GENERAL MEETING & ANNUAL POTLUCK

Tuesday, January 20, 2015 at 6:00 pm

Jean Harvie community Center 14273 River Road, Walnut Grove

Please bring food for 10: A—G Salad H—M Dessert N—Z Hot Dish

Program on history of cookbooks of the Sacramento region and display of a collection of these cookbooks

Please call Tom Herzog 916-871-4060 if you have any questions

Letters from Bill Hutchinson, Sr.

Presented by Kathleen Graham Hutchinson

In 1938 Bill Hutchinson, Sr. on two trips East and to the Northwest investigated the Delta crop on its arrival at the auction markets as well as the farming methods of his competitors.

This is the third of a series of seven letters of various lengths which he sent back to the Delta growers at Walnut Grove. The first two letters were published in prior newsletters.

May 7, 1938.

California Asparagus Growers Association,
Walnut Grove, Calif.

I have just returned from my trip to the South where I spent a most interesting two days in the asparagus section. I had wired ahead to a man in Denmark, South Carolina, to show me around and when I arrived at the station, he was there to meet me, with about twelve farmers, the horticultural commissioner of two counties, the professor of agriculture at the local school, and the agricultural representatives of three different railroads. We went immediately into conference and spent most of the day and evening, talking asparagus.

The next day, he took me in his automobile all over the asparagus producing sections and through one cannery. I bought two cases of asparagus from this cannery and a shipping crate and a basket in which they pick the asparagus up in the field, and expressed them to California.

I will now try and give you some of the things I found out about their section. The sale price for the best land in the district is \$40.00 an acre. There is lots of good land selling for \$20.00 an acre and there is lots of it available. The average production on this land is 1,800 lbs. to the acre. There is some higher and some lower. They plant Martha Washington and Mary Washington varieties of asparagus, with most of it Martha Washington. The asparagus district is composed of all small farmers, with most of the acreages from 5 to 10 acres, a large grower having 40 acres. The life of a bed is from 10 to 12 years. All of these ranchos are owned by white people and all of the work of cultivating, cutting, etc. is done by negroes.

At the first field of asparagus to which they took me, where they were cutting, I thought a Methodist convention was going on, because of the number of people in the field. They were all negro women and children. The children were from 10 to 15 years of age. If it is warm weather, they have about one negro to an acre, but they say, if they have a good cutting crew, one negro will cut about 2 acres a day. However, they start cutting about daylight and are through by eleven o'clock in the morning. Most

of this work is done by the hour and the negro women and children who do all the cutting get 5¢ an hour. If it is done by piece work, they get 24¢ a crate for cutting, taking it to a small packing shed, bunching it, lidding it. In other words, the complete operation of harvest and the crate for the market on piece work is 24¢ a crate. The negro men, working in the fields, get 6¢ an hour. A white man on ranch work get 75¢ a day and they work from daylight to dark - and, I mean exactly that! I visited one ranch and we did not get there until seven p.m., and I saw all these people out in the fields, with their hoes, hoeing cotton, and I asked what they were doing. They said they were working. At seven p.m., their day wasn't over. They eat their evening meal at eight o'clock at night. As far as I could see, these people were covering as much ground as the workers we have in California.

All of the cultivation for all of their crops is done with mules and the mules are kept in beautiful condition. They sure know how to take care of their stock. A good mule in that country sells readily at \$250.00. In fact, they take much better care of their stock than they do of their working people. These workers live in cabins with no glass in the windows or screens but folding boards that enclose them when they want them. There are no electric lights and they procure their water by letting a bucket down into the well and pulling it up. Most of these cabins are of one or two rooms. Two, and as high as three families live in the same cabin and it is very evident from the number of children running around that they are very prolific.

The length of their cutting season is generally from March 1st to May 1st. Yesterday, they closed their season completely for this year. They cut their fields once a day. All of the Southern grass is cut 10½ inches long, whether it goes to the market or whether it goes to the canneries and the canneries buy the asparagus in those packing crates. In other words, they have only one container for asparagus and it is bunched and packed in the same manner going to the cannery as when going to the market. The canners take 4½ inches green but most of it is cut from 6 to 8 inches green. The asparagus is bought by the canners through local brokers by the crate at the following prices: the smallest size, and they don't throw any away, is 75¢ a crate and it averages about ¾ of an inch in diameter and for everything larger than this they pay \$1.30 a crate. There are 36 lbs. of asparagus in each crate and the canners pay the broker for the smallest crate 90¢ a crate and for larger than the smallest crate \$1.50 a crate. The broker hauls it to the cannery, which costs him 8¢ or 10¢ a crate, and he makes the balance profit for himself. In some instances the grower hauls his asparagus to an assembly point where the broker picks it up, or, where the cannery is very close to the grower, the grower delivers it to the cannery and saves the hauling. The shipping crate which is delivered to the cannery is returned to the grower after it has served its purpose.

In the plants I was in there was no such thing as culls. They canned everything. I think from the samples of canned goods which I sent you from there you can clearly see that nothing has

been taken out. The canners can a small, medium, and large and there is no use going into detail on the size of the cans because I expressed you two cases with all of the different sizes and grades that they pack. The center cut is made after the tip is cut off by rotary saws and there is just one cut made below the tip. They figure that out of the 36 lbs. of asparagus they get in a crate they have 4 lbs. of center cuts. The balance of the 10½ inch asparagus is thrown away. The canners say that they have the authority to grade the stuff but because the canning industry in the South is in its infancy and to treat the growers right, they take everything. However, they have in mind having federal grading, just as they have in Jersey, in another year. I could not find out down there what they were selling their canned goods for but I have the name of the broker in New York who handles their output and expect to be able to get his price list.

The planting in the South is, I think, increasing a little bit. They figure they had a very good year this year and that is going to be an impetus to the planter. As you know, they came in early and we were late and for that reason they got comparatively good prices on the market. In fact, this is one of the best years they have had in a long time. The growers say asparagus is one of the most profitable crops that they grow.

In the canneries, they pay white girls, and practically all the work in the asparagus canneries is done by whites, 15¢ an hour. The wages for the white men in the canneries is from 20¢ to 30¢ an hour, with very few of them at 30¢. The negroes in the canneries are paid from 6¢ to 1¢ an hour.

I would say that the asparagus grower, with the investment he has, on this year's prices, is making a very satisfactory return. In fact, one grower told me that he figured he would make, net, this year, \$50.00 an acre on his asparagus. Now, this was the very best asparagus grower in the district and all of them agreed that the tonnage he received was far greater than any other farmer. Very few of them keep any books and it is very hard to get any accurate information. They do not take into account any depreciation or the wear the land is out of production because of young asparagus.

The asparagus going to the market, as well as to the cannery, is packed in bunches, with moss. They are the only district that I have seen, other than California, that uses moss in their crates. Quite a percentage of this asparagus is sent to the market by trucks. The balance goes by local express, with cars under no refrigeration; in fact, they just use a local express car and there is no precooling. It costs them 55¢ a crate express to New York and 50¢ by truck and it arrives in the larger markets the day after it is cut. As I said before, it costs 55¢ express to New York and 62¢ to Boston and they sell most of their asparagus in New York and Boston.

I find that they fertilize their fields for all their crops. On asparagus, they use 300 lbs. of nitrate of soda in the Spring and after they get through cutting, they use 800 lbs. to the acre of a

mixture of soda and nitrate of potash. This fertilizer costs them \$30.00 a ton. In July they generally plant a leguminous cover crop between the rows. This grows up and is cultivated down in the Spring at the same time they are burning their tops. Their tops are burned by using a sort of corrugated roller which crushes them down which makes a windrow which they burn. They figure their total operation, cultivation, tops, and the whole works, as far as labor is concerned, costs them \$2.50 an acre.

There are a few sharecroppers on asparagus and where this is true they work on a fifty-fifty basis. The sharecropper plants the asparagus. The landlord supplies the house, such as it is, the mules and the equipment, all the fertilizer. They divide the balance of the expense. Most of them, however, do their asparagus work by day work. Practically all of the other crops, other than asparagus, are sharecroppers, some of them whites, some of them blacks. They have the same methods of financing that the California grower has. Some finance their own; some borrow from banks; and some production credit. There seems to be practically no financing by commission merchants and in the few cases where there is financing from commission merchants, a very high rate of selling commission is charged.

Canning In those Southern districts is becoming more popular and the amount to be canned is directly dependent upon the fresh market prices. In the very nature of the asparagus being packed in the some container for the fresh market as for the cannery you can see if the market is very good, asparagus will sift out through that channel.

I found no quick freezers in this district at all.

I think the eating quality of this asparagus is very good. In fact, I can't see any difference in the eating quality of asparagus anywhere, as far as the flavor is concerned. The size of the spears in Carolina and Georgia is much smaller than any asparagus I have seen. Their largest spears would compare with half way between our select and extra select and as far as the quality is concerned, if grown green, the green asparagus is very nice.

I am not having very much luck in finding out from the canners what it costs them to can and it looks as though I am not going to be able to get it. They have been very nice about answering every question, with the exception of their costs. I am going to make another try in New York today and see if I can get it through a canner broker but the canners are very reluctant to give me this information and, after all, I don't think we can blame them very much.

I have been analyzing the spread between the wholesale price on the street here and the price that the asparagus is sold for in the various stores. A crate selling for \$2.50 on the Washington Street market via chain store would sell per bunch for about 30¢. The chain store takes a charge to the store of 10¢ for hauling and then a markup of 40¢. Then, there are a lot of markets which they call

the super-markets. One man will own a number of these stores and in every store he has a manager who works on a small salary and a percentage of the profits. This owner buys the produce for the stores and he sells the produce that he buys to these stores and allows the store manager to make a markup. Now, in this super-market, on a \$2.50 sale, the store owner would charge 25¢ a crate for hauling and he would take a 50¢ per crate profit above that, then the store manager would add another 50¢, which would bring the price that the retailer would have to pay up to \$3.75 a crate and he would generally be selling those bunches at 36¢ or 37¢ a bunch. In other words, on a \$2.50 sale on the wholesale market, there would be a markup of \$1.25 before the housewife would get the produce. Now, these will vary in various places and although in the figures I show here there is a discrepancy between the super-market and the chain store, generally the chain store and the super-market are closer to the same price per bunch. This will vary on the distance away from the market and the price of hauling.

I have obtained a report as nearly accurate as possible on the ages of the asparagus in these various districts which I will not mail to you because I want to check it a little farther.

I have arranged with a man in Philadelphia to take me out to the Delaware and Maryland asparagus fields on Tuesday and have a letter of introduction to a large grower in Pennsylvania. I hope to get out of Philadelphia either Tuesday or Wednesday night.

Wm. N. L. Hutchinson

“Delta Herald” articles from the Estate of Florence M. Graham (Written in this era)

Delta Progress Club: Football Season Ends 1930's Decade

ANOTHER FOOTBALL LUNCHEON NOW A MEMORY

WALNUT GROVE—Rah! Rah! A couple of palookas, and nerfs. That's the way the (we forget what anniversary it was) annual football luncheon of the Delta Progress Club went from goal post to goal post last Wednesday at the Walnut Grove Hotel.

A crowded room greeted President Jack Veteran and all enjoyed the turkey and fixin's served by George McDonald.

The Courtland High School football squad were guests of the club and appropriate remarks were spoken by their Coach John Quinn.

Myron Brown pinch-hitted as a speaker, telling of the days when he was a member of the University of California team in 1924-25.

As entertainment, that peerless producer of popular plots, Russell Graham, again produced another thriller.

As a prelude to the singing linesmen and the “All American Girl” the German band tore apart the quilt of the room with Bill Stone, as head base drummer and Stan Brown and Russell Graham with swinettes or some sort of music (?) instrument.

And then; Ah! those linesmen. Burchell and Myron Brown for dear old California and Bill Hutchinson and Bill Darsie of the red-hot Indians. What forms; what voices what-steppers.

The “All American Girl” No wonder they were unable to keep their mind on the race, pardon, we mean their songs: Was she a daisy ooh! la! la! It's a good thing the affair was held in the daytime or we fear the boy would not have gone home until late. Yes, siree, Milo Dye made Kate Smith pass as a ship in the night.

But, it's all in fun and those who attended, had their fun without a doubt and now we're waiting for next year's.

Delta Progress Club Christmas

ISLETON, CALIFORNIA, FRIDAY, DECEMBER 26, 1930.

GROVE CHRISTMAS JINKS CROWDED WITH LAUGHTER

WALNUT GROVE—If laughter and smiles are an aid to health, then everyone who attended the Christmas Jinks and Ladies' Night of last week sponsored by the Delta Progress Club, is in the pink of condition.

A jolly, jovial gathering of 125 persons were dined and entertained for a period of three hours with impromptu singing, acting and puns. As usual, the event was a success and should be an annual affair without any hesitancy on the part of the club.

Dinner, turkey of course, was served in the dining room of the Walnut Grove Hotel, which had been decorated for the occasion in green and red Christmas bells and paper.

Paper hats of various sizes, shapes and hues, together with noise-makers of various kinds were on the table awaiting their adoption by the individual. And it did not take long for the crowd to find out how they worked.

From the ceiling was hung a mantel of red paper above which was piled inflated balloons of various hues. These were later released, quite effectively, and the scramble for same began. They were short lived, however, for pins, pocket knives and forks were brought into play and the scene changed to a battle of the Marne. When the balloon popped too close one's plate, they received a barrage of gravy or mashed potatoes, not to mention the peas that no doubt thought they should act their part, too, and become bullets.

While Santa Claus is known for his quietness and charitableness, the club installed their noisiest member to represent him: Burchell, to be sure, and he then proceeded to take away rather than give. Nearly thirty dollars were raised through the fine process which is to be used to help the less fortunate enjoy the spirit of Christmas.

More than a dozen prizes were distributed to the holders of tickets with the lucky number.

It was a gala night for the Browns and even if Santa Claus passes over their house-top this season they have had their Christ-

mas. Mr. and Mrs. Stanford Brown, Mr. and Mrs. Myron Brown and John Brown were all winners in the distribution of gifts.

And then the entertainment. If there's anything funnier and more ridiculous than the characterizations and antics of Russ Graham, well, we just haven't seen them.

The annual secretary's report, prepared and read by Graham, was packed as usual with its 101 laughs.

Mitch Landis sang several solos, much to the pleasure of his listeners, one of his offerings being in Italian.

The skit, “Good-bye, Hard Times” written by Russ Graham and enacted by Stan Brown, Bill Hutchinson, Mitch Landis, Bill Stone, Bill Darsie and Myron Brown, was a “wow.” One wondered if all the top hats, swallow-tailed coats and black ties worn by these “actors” were reminiscences of previous good times. In this act, Bill Darsie found another use for a piano. He discovered it was a good thing to lean on.

And we'll bet that no human being ever looked like Mitch Landis in his get-up.

The one man band appeared on the scene with his contraptions that kept his fingers, toes, mouth and “what have you” busy during his number.

The Russian quartette (only they couldn't have been Russian for they didn't sing “The Vclga Boatman”) announced as composed of Mitch Landisky, Stan Brownski, Russ Grahamisky and Bill Hutchinsonsky, sang the famous finger and nose song from Paintersville.

Community singing as part of the program was enjoyed by the crowd.

Phoney phone conversations were held with imaginable people by J. W. Burchell, Milo Dye and Bill Stone.

Nineteen door prizes were presented to the holders of lucky numbers. These were donated by various merchants in the Delta and Sacramento.

Ed Helm presented each one present with a dust cloth with which to keep your car shiny. Yes, siree! It was a success!

Editor's note:

We welcome any corrections or articles you wish to share on the Sacramento Delta and its late inhabitants. Below is a letter we recently received:

From: MDWhite
Sent: Thursday, August 07, 2014 8:57 PM
To: srdhs@riverdeltawireless.com
Subject: Harvie family of Isleton

I just ran across your 2010 newsletter with information on early settlers of Isleton, where the family of Nicholas Alfred Harvie was mentioned. I do not know if you ever printed a correction or not, but I am afraid that the article has multiple errors. [Of course, I know Nicholas Harvie quite well - and the amount of information available online for a search of the other folks is quite a bit easier today than when the article was printed.]

The first is that the Harvie who married Mary Cochran, daughter of Robert and Mary (Williamson) Cochran was Nicholas Robert Harvie, b. 1851 in Nova Scotia, Canada and he never lived in Isleton (nor, as near as I can tell did the Cochran family - they lived on 2nd Street in Sacramento as early as 1850 - where Cochran was a tinsmith and owned a stove shop). My grandfather was named after Nicholas Robert Harvie, his grandfather. (My gr-grandmother was Ada Robina Harvie). Nicholas Harvie was a carpenter and built, among other things, the old Buffalo Brewery in Sacramento.

The Harvie that lived in Isleton was Robert Alfred (sometimes listed as Alfred Robert) Harvie, who was born in 1861. He appears to be the son of James and Isabel Harvie. Robert Alfred's occupation in the 1880 and 1900 census is Blacksmith. In 1886 Robert Alfred is still listed in Solano County in the Great Registers. In 1888 he is listed in Sacramento County and in 1892, definitely listed in Isleton. In 1894 & 1898 GR's he is listed as Alfred Robert and living in Isleton [at least I am fairly certain it is the same person]. Robert Alfred Harvie had two kids, which from census records were Harold and Raymond. According to "Sacramento County & its Resources" (1895), "A.R. Harvie" came to Sacramento circa 1888 and affirmed that he had two children.

As near as I can tell, Jean Harvie was the daughter of Franklin Pierce Harvie. How Franklin is related to Alfred, I do not know ... Frank was born in 1880, so I suppose he could be a brother to Robert Alfred (if he was born after the census was taken). He did live in Solano County before he moved to Isleton. [George Edwin Harvie had only one daughter, Margaret, and her two kids are still living.]

Anyway, I was surprised that when I searched online for a biography of Jean Harvie, I could not find one - which seemed unusual for someone for whom a school is named. I hope that

the leads I have provided prove helpful.

Regards,
 -Mike

P.S. Caveat Lector: The information on Robert Alfred Harvie and Franklin Pierce Harvie is currently only [strongly] circumstantial (with a bit of speculation thrown in regarding the possibility of being brothers - and identifying Jean as being born circa 1909). Proving the above might require things like probate records considering birth records may not exist for this early time. As they are from a different Harvie line (than the Nova Scotia branch), our family has not done the any research on them. Our research on Nicholas Robert Harvie, on the other hand, is quite extensive.

Jean Harvie attended the Canright School in a district north of Rio Vista in the area of Egbert Tract where she and her sister drove a pony cart to school

Murmie Graham Lawson of Tucson Arizona has donated photos and a disc to accompany them of the opening July 16, 1916 of the first Walnut Grove Bridge spanning the Sacramento River. More to follow later in the year.

Loss of a Dear Friend and Member



ENOS, Joseph Andrew
 April 26, 1927 - September 20,
 2014 Joe Enos, lifetime resident
 of the rural Delta community of
 Walnut Grove, died peacefully in
 his home September 20. He was
 87 years old. He was co-
 owner/operator of the family
 business for 25 years, Tony's Place; the legendary
 Delta bar /steakhouse and later founded Joe Enos &
 Associates Realty, serving Walnut Grove and the
 surrounding communities for 5 decades. Long
 considered the 'unofficial mayor' of Walnut Grove,
 Joe Enos' personal commitment to make the
 community a better place to live, work and raise a
 family never waned. He was a member of the Board
 of Directors of the Sacramento River Delta Historical
 Society for many years and we will miss him

SRDHS 2015 SCHEDULE

January 20.....General Meeting/Annual Potluck
 February 17.....Board Meeting
 March 17.....General Meeting
 April 21.....Board Meeting
 May 19.....General Meeting
 June 16.....Board Meeting
 June Newsletter
 July/August.....Summer Break
 September 15.....General Meeting
 October 20.....Board Meeting
 November 17.....General Meeting
 December.....Board Meeting
 December Newsletter

RESOURCE CENTER NEWS

Remember to come get your 2015 SRDHS Calendar featuring 12 new Pear Labels from Jim Dahlberg’s collection. Available at the resource center every Tuesday morning from 10 am to 1 pm. Or fill out the order form on the last page of this newsletter and send it to us.

Thank you for your donations to our resource center! We are recording each item in our data base – many collections are done, but many still need to be entered. **Would you like to help?** We work almost every Tuesday from 10:00 a.m. to 1:00 p.m. and need people to enter data (it’s already handwritten and just needs to be entered into the computer.) Please call Bobbie at 777-6792 or Esther at 777-2227 to make sure we will be there and join us.

MEMORIAL CONTRIBUTIONS

We would like to thank all those who made memorial contributions to the Sacramento River Delta Historical Society.

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DO YOU WANT TO CONTINUE TO RECEIVE THIS GREAT PUBLICATION???

Then make sure you pay your 2014 dues – Use this form or one of our handy dues envelopes

Name: _____
 Address: _____
 City, State, Zip: _____
 Phone: _____
 E-Mail: _____

I’m paying Annual dues for the following year(s):
 2015 Other _____
 \$25.00 a year for Annual Membership

I’ve enclosed \$150 to become a Lifetime Member

I’d like to register as an Honorary Member – Free to members 80 years and older

Please mail this form with a check payable to SRDHS to:

SRDHS Membership
 P.O. Box 293, Walnut Grove, CA 95690

INFORMATION

Sacramento River Delta Historical Society web site is srdhs.org. Please view and enjoy the information. If you wish to email the resource center, the email address is srdhs@riverdeltawireless.com.

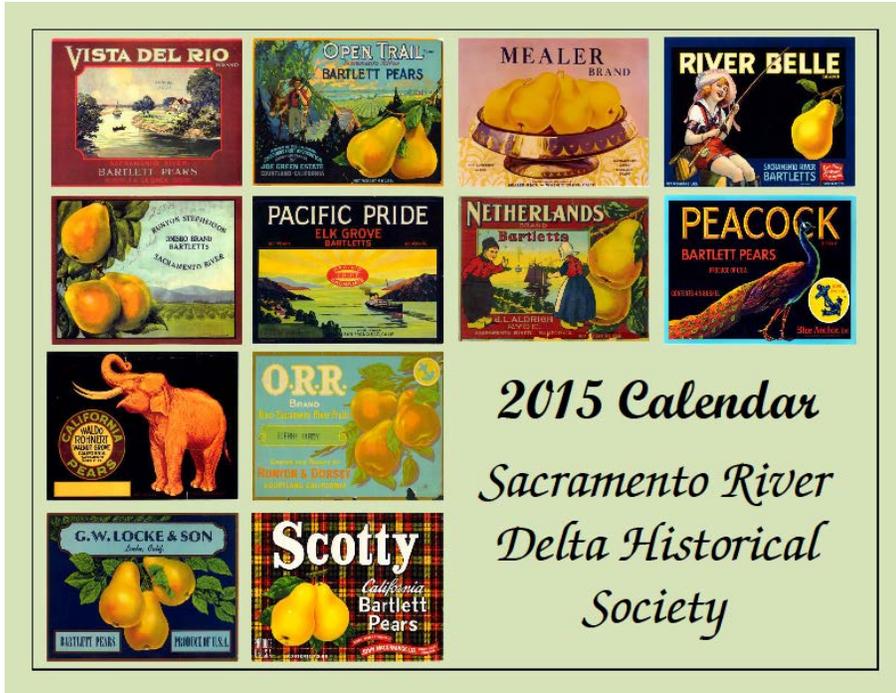
NEWSLETTER STAFF

Editor.....Kathleen Hutchinson
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*The Sacramento River Delta Historical Society publishes the Sacramento River Delta Society

NEW “2015” SACRAMENTO RIVER DELTA HISTORICAL SOCIETY CALENDAR AVAILABLE AT RESOURCE CENTER

This is the cover of the delightful 2015 Calendar representing more Pear Labels from Jim Dahlberg’s Collection Each month shows a different Pear Label and there is one page with explanations of each of the labels shown.



The Sacramento River Delta Historical Society’s “Pear Label” Calendar for 2015 may be purchased at the Resource Center and at the Society Meetings. You may also purchase the calendar by filling out the form below and mailing it with your check to:

SRDHS
P O Box 293
Walnut Grove, CA 95690

The price for each 2015 calendar is \$15.00 (plus postage if applicable)
2012, 2013, 2014 calendar price is \$10 each

If you wish to have the calendar(s) mailed please add the following postage:

- 1 Calendar \$15 plus \$2.05 postage
- 2 - 6 calendars \$15 each plus \$3.20 postage for media mail (7-12 day delivery)
- Or
- 2 - 6 calendars \$15 each plus \$5.25 for priority mail (2 to 3 day delivery)

Sacramento River Delta Historical Society Calendar Order Form

Please send _____ 2015 calendars @ \$15 per calendar

_____2012 _____2013 _____2014 calendars @ \$10 per calendar

Enclosed is payment in the amount of \$_____ (include postage in total)

Name _____

Address _____

City _____ State _____ Zip _____