



## Looking Back, Looking Ahead

**A**s we look back at 2023 and forward into 2024, we wanted to share with you all that is happening at DANA.

Perhaps most importantly, none of this could happen without YOUR support. As you enjoy the newsletter, we hope you will conclude by making a donation to DANA to continue the progress being made toward our educational programs, Rancho and Chumash enhancements, the trail system's development and more!

2023 was a big year for DANA.

Here are just some of the highlights:

- The Mission Grape Vineyard was completed with more than four dozen vines growing within the *huerta* (garden walls).
- More than 1,500 schoolchildren visited during field trips, which focused on Life at the Rancho and Chumash programs.
- There were 264 membership gifts made during the year, including 34 new members.

*In 2023, DANA hosted more than 7,500 visitors, including 1,500 schoolchildren; the vineyard was completed; an additional 2.5 miles of trails were being cleared... and none of this could happen without YOUR support!*

- More than \$50,000 in grants were provided to DANA to develop additional resources across the Rancho.
- Total visitors to the Dana Adobe and Historic Rancho Nipomo exceeded 7,500 people.
- And at year-end, an additional 2.5 miles of trails were being cleared on the east side of Nipomo Creek to provide public access to the 100 acres between the creek and Thompson Road.

As we enter 2024, there are some big projects moving forward:

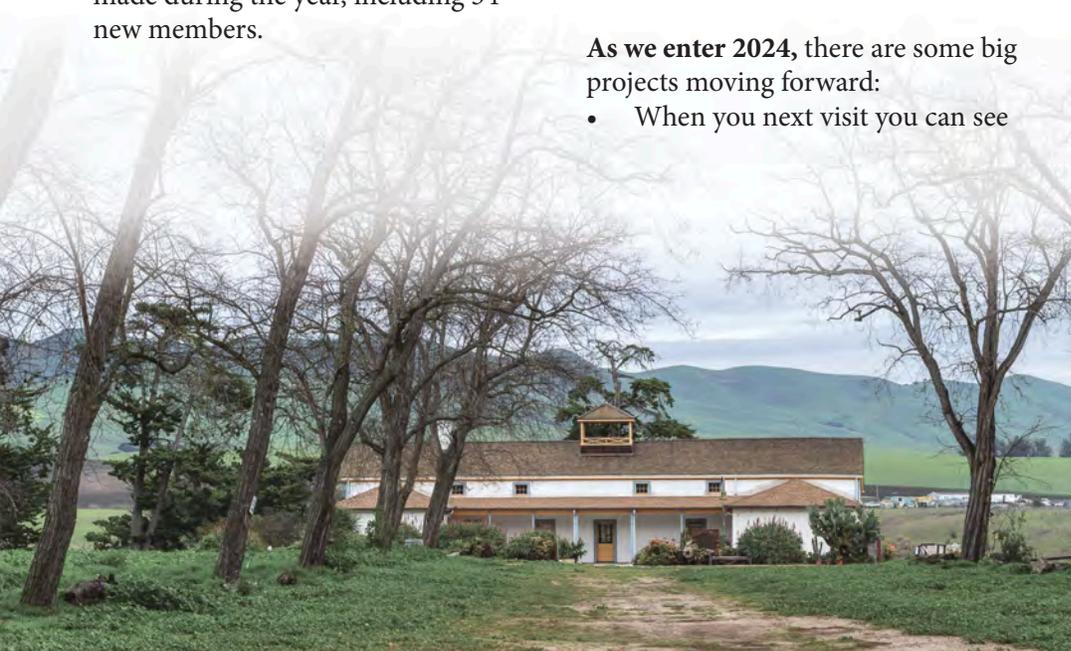
- When you next visit you can see

the *horno* (outdoor Spanish oven), which is now complete (see story and photo on page2).

- The Dana Heritage Orchard will be in place by July 1— a 30-tree orchard composed of varieties that were grown on the Rancho prior to the 1900s (update on page 5).
- New walking paths will be in place by yearend to connect the Adobe, vineyard, horno and orchard together.
- And as you read this, DANA is hosting hundreds of kids each week attending field trips.

Be sure to check out the list of events in this issue to see all the programs and activities scheduled over the next few months...I hope we will see you at some of these great events.

— **Jim Corridan**  
President



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### Enjoy Wine Down Wednesday In the DANA Vineyard



DANA is hosting a new summer event in the recently completed Mission Grape Vineyard. Wine Down Wednesdays will premiere May 1 and feature Peacock Cellars.

These monthly events will be held on the first Wednesday of each month through October. A different winery with historic connections to Captain Dana and Rancho Nipomo will be showcased at each event pouring its featured wines, occasionally accompanied by background music and the setting sun.

This is a wonderful opportunity to taste outstanding Central Coast wines with a stunning view. End your day sipping a glass of wine with friends, neighbors, or co-workers in a beautiful vineyard setting.

Check the DANA website, Facebook or email blasts for upcoming details, featured wineries, and ticket information.

### Did DANA Build a Pizza Oven?

Created in Naples in the 18th Century, pizza is a relatively modern food item. The *horno*, an outside oven of Spanish design, has existed since Roman times (communal ovens were called *furno*, derived from the Latin word *furnus*). The Spanish *horno* is directly descended from the *furno*.

Work on the DANA *horno* is complete and it is now functional. We look forward to baking tortillas, bread, and meals in the outdoor oven. Cooking demonstrations and classes are being planned so check DANA's website ([www.danaadobe.org](http://www.danaadobe.org)), emails, and newsletter for more details.



## A Taste for Tamales

When she went searching for an iconic dish to offer as a cooking class at the Adobe, longtime DANA volunteer and “Queen of Tamales” Helen Daurio Dubois didn't have to look far.

Classes in making these traditional holiday treats struck her as a natural fundraiser for DANA, and she's taught them for several years, most recently last December to 20 eager students.

The history of tamales stretches back thousands of years—to the Mayan, Aztec, and Inca cultures. In pre-Columbian times, these bundles of meat-filled corn dough were a portable way to sustain ancient armies on the battlefield (“tamale” comes from the Nahuatl word, *tamalii*, Aztec for “wrapped food”).

Foods of all different cultures have always intrigued Helen; tamales are one of her favorite dishes. “Once I retired, I had time to work out different approaches,” she says. She is self-taught, admitting that “a good cookbook is always helpful.”

Teaching comes to her naturally: Helen is a former high school English instructor and department head.

Holiday tamale-making is frequently a family affair, with members gathering assembly-line fashion to spread the

dough (*masa*) on the *hojas* (corn husks that have been soaked in warm water), place filling in the center, and then fold and tie with another strip of husk. The tamales are then stood upright in a big pot and steamed for at least 45 minutes. Tamale-making is “traditionally a time that las damas gossip and family news is shared,” Helen explains, adding that “part of the whole tamale-making process is the party!”

Helen's secret to lighter, fluffier masa is adding butter, in lieu of lard or shortening, to the “wet” unprepared masa; she also adds corn kernels and chiles to the mixture. Fillings can be pork, chicken, or beef; vegetables; cheese; or nuts, raisins, and cinnamon. Tamales may be wrapped with corn husks or banana or avocado leaves, depending on the region in Mexico.

Be on the lookout for Helen's next class in December 2024—just in time for the holidays!



“Queen of Tamales” Helen Daurio Dubois

# Annual Report

## 2023 Year End Balance Sheet (Unaudited)

### Assets

Current Assets	\$ 169,331.38
Buildings	\$ 2,679,989.55
Equipment	\$ 68,915.55
Furniture & Fixtures	\$ 8,787.57
Land	\$ 1,189,212.84
Leaseholder Improvements	\$ 1,060,702.56
Accumulated Depreciation	\$ (1,956,497.00)
<b>Total Assets</b>	<b>\$ 3,220,442.45</b>

### Liabilities & Equity

Current Liabilities	\$ 118.18
Long-Term Liabilities	\$ 56,366.76
Accumulated Net Income	\$ (1,478,757.11)
Opening Balance Equity	\$ 3,679,836.92
Retained Earnings	\$ 711,224.48
Permanently Restricted	\$ 6,000.00
Temporarily Restricted	\$ 196,937.86
Net Revenue	\$ 48,715.36
<b>Total Liabilities &amp; Equity</b>	<b>\$ 3,220,442.45</b>

## 2023 Year End Statement of Activity (Unaudited)

### Income

Membership	\$ 26,700.70
Donations	\$ 95,327.15
Facility Rentals	\$ 21,700.00
Fundraising Events	\$ 33,666.19
General Admission	\$ 5,525.50
Gift Shop Net of Cost	\$ 2,291.27
Grants	\$ 35,850.00
Investment Income	\$ 2,237.33
Program Services	\$ 28,548.89
Other Income	\$ 107.47
<b>Total Income</b>	<b>\$ 251,954.50</b>

### Expenses

Administrative Operations	\$ 67,083.38
Collections	\$ 8,247.20
Community Support	\$ 125.00
Membership	\$ 730.94
Donations	\$ 12.84
Exhibits	\$ 435.55
Facility Operations	\$ 27,794.40
Facility Rentals	\$ 3,024.53
Fundraising Events	\$ 12,811.68
General Admission	\$ 97.42
Gift Shop Expense	\$ 1,904.13
Payroll	\$ 86,529.06
Program Services	\$ 56,636.70
Other Expenses	\$ 514.78
<b>Total Expenses</b>	<b>\$ 265,947.61</b>

<b>Other Revenue</b>	\$ 78,611.41
<b>Other Expenditures</b>	\$ (15,902.94)
<b>Net Revenue</b>	<b>\$ 48,715.36</b>

Thank you

...to our new members listed below. We also appreciate our renewing members. Not a member? Please join!

Leon Baggett  
Lisa Le Sage  
Julie Rose  
Linda Kado

Floyd Redmon  
Mick Bondello  
Patricia Hawes  
Connie Kelly

Marie Jaeger  
Takako Okubo  
Dominic Dal Bello

## MARK YOUR CALENDAR



### Upcoming Events & Commemorations:

<b>April 21</b>	1pm — <b>Sunday Speaker: <i>The Rancho Era Hides &amp; Tallow Trade</i></b> presented by Terry Handy. \$10 for nonmembers, members are free. Located at the Cultural Center, light refreshments.
<b>May 1</b>	4:30–7pm — <b>Wine Down Wednesday: Featuring Peacock Cellars</b> at the DANA Vineyard. \$25 per attendee includes two glasses of wine and light snacks (proceeds support DANA).
<b>May 5</b>	<b>Cinco de Mayo and Captain Dana’s 227th Birthday</b>
<b>May 12</b>	2–4pm — <b>Mother’s Day High Tea</b> at the Adobe Veranda, commemorating Maria Josefa Carrillo Dana and mothers everywhere. \$25 for nonmembers, \$20 for members.
<b>May 19</b>	1pm — <b>Sunday Speaker: <i>Nurturing Nature’s Engineers: The Story of Oceano’s Beavers</i></b> presented by Dan Green. \$10 for nonmembers, members are free. Located at the Cultural Center, light refreshments.
<b>June 5</b>	4:30–7pm — <b>Wine Down Wednesday: Featuring Talley Vineyards</b> at the DANA Vineyard. \$25 per attendee includes two glasses of wine and light snacks (proceeds support DANA).
<b>June 16</b>	1pm — <b>Sunday Speaker: <i>The Dana Boys Go a-Courting</i></b> presented by Colleen Beck. \$10 for nonmembers, members are free. Located at the Cultural Center, light refreshments.
<b>June 17 – 21</b>	9am–3pm daily — <b>DANA Summer Camp</b> \$300 per week per child, discounts for two-week signup and multiple children enrolled from a single family. Includes lunch daily. Located at the Cultural Center.
<b>June 24 – 28</b>	9am–3pm daily — <b>DANA Summer Camp</b> \$300 per week per child, discounts for two-week signup and multiple children enrolled from a single family. Includes lunch daily. Located at the Cultural Center.
<b>June 29</b>	<b>Maria Josefa Carrillo Dana’s 212th Birthday</b>
<b>July 3</b>	4:30–7pm — <b>Wine Down Wednesday: Celebrate Independence Day Featuring Special Selection Regional Fine Wines</b> hosted by DANA at the DANA Vineyard. \$25 per attendee includes two glasses of wine and light snacks (proceeds support DANA).
<b>July 7</b>	5–8pm — <b>An Intimate Dinner and Concert with Dave Stamey at the Adobe.</b> Seated at Dave Stamey’s Table: \$250 per seat; \$1,250 VIP Table for eight, or \$100 per general table seat. Limited to 100 attendees.
<b>July 21</b>	1pm — <b>Sunday Speaker: <i>The Civil War in California</i></b> presented by Terry Handy. \$10 for nonmembers, members are free. Located at the Cultural Center, light refreshments.
<b>July 25</b>	begins at 6:30pm — <b>Festival Mozaic Presents Tim Bluhm with the Coffis Brothers</b> at the Cultural Center Patio. Tickets start at \$62.

For Additional Events and Updates, Check out the Events Page at [www.danaadobe.org](http://www.danaadobe.org)

## Cambria Estate Winery Volunteers at the Rancho

Nearly two dozen Cambria Estate Winery volunteers spent three hours on March 20 working alongside DANA volunteers to spruce up the property. The crew weed-whacked, cleaned up garden beds, pulled weeds, and much more.

Thank you to the Cambria crew and DANA volunteers for all the work to keep the Dana Adobe at Historic Rancho Nipomo looking good.



# A Night to Remember

February 10 saw nearly 100 guests gather at the Cultural Center for DANA's third annual Gala. The event was well received and a financial success, raising more funds than either of the first two events. Appetizers and a wonderful dinner were served to the attendees from Old SLO BBQ. The evening included three auctions (silent, dessert and live) followed



by an effort to raise donations for a Fund-A-Need project. This year's Fund-A-Need was dedicated to Rancho Building and Grounds and raised in excess of \$12,500 to help bolster grant funds for a variety of projects.



The next Gala is scheduled for December 8, 2024, and we hope you can join the fun!

## Books & Objects donated to DANA (March 2023 to March 2024)

### Books:

- *Santa Margarita: Images of America* series (Colleen Beck)
  - *Spanish Colonial or Adobe Architecture of California, 1800-1850* (Cindy Lambert)
  - *Ageless Adobe: History and Preservation in Southwestern Architecture* (Cindy Lambert)
  - *William Goodwin Dana: Pioneer Californian, a Biography* (Ramon I. Dana, author)
  - *An Archeological and Restoration Study of Mission La Purisima Concepcion* (Jim Corridan)
  - *Foreign Images of Alta California, 1800-1846* (Carmen Morales-Board)
- Books in the Cultural Center library are available for checkout by members*

### Collection Items:

- **Triangle dinner bell or rustic dinner bell.** An old hand-crafted triangle from a Cadillac El Dorado torsion bar. Includes: ringer for triangle and handcrafted bracket to hang the triangle (Tom Knight).
- **Cowhide, sold as a cowhide with hair (rug).** New, dark brown with black & white on the edges. Garret Dana impressed the Dana brand on hide (purchased).
- **Vineyard plow.** Materials: oak & cast iron. Vintage field or vineyard, row plow. Circa: 1860-1870. In excellent condition with original paints. Found at an old Petaluma ranch. No maker marks (Wine History Project).
- **Grape press/crusher.** Materials: cast iron, oak. Circa 1880-1890 (Wine History Project).
- **Portuguese grape press.** Materials: cast iron, sheet iron. Circa 1900. Two parts. Unusual and rare. Excellent condition. Working order. No mark. A "basket type" press, which is among one of the gentlest grape presses. Additionally, Portugal is one of the world's best producers of wine (Wine History Project).
- **Press/Crusher Combination.** Materials: Poplar, oak, cast iron. Circa 1910. From Livermore, Calif.—California's oldest wine region (Wine History Project).

# The DANA Heritage Orchard

For more than 50 years, the Dana family had an orchard located northwest of the Adobe. Through research and historical records the DANA organization is recreating the orchard near its original location. Thirty fruit trees will once again grace the Rancho to include figs, apples, apricots, cherries, peaches, pears, oranges and limes, as well as two pomegranates. If you would like to help fund this project, you can endow one of these trees for \$1,000 by visiting the DANA's website at [www.danaadobe.org/give#donate](http://www.danaadobe.org/give#donate) and select naming opportunities.

We look forward to having the orchard add to the Rancho experience. The bounty from these fruit trees and the vineyard will enhance future culinary experiences, perhaps cooked in the new horno. We hope you'll join us at a future feast!

## BOARD OF DIRECTORS

**Jim Corridan**  
*President*

**Garett Dana**  
*Vice President*

**Bob Weiger**  
*Treasurer*

**Shirley Horacek**  
*Secretary*

**Rudy Stowell**  
*Past President*

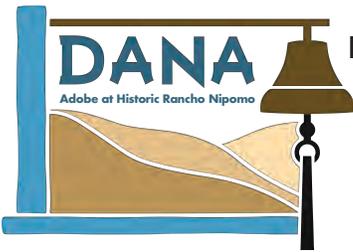
**Brian Craig Kreowski**  
*Member*

## DANA STAFF

**Sarah Allen**  
*Administrative Coordinator*

**Brendan McCafferty**  
*Maintenance/Landscaping*

**Jamie Hartshorn**  
*Newsletter Design & Production*



**DANA Adobe at Historic Rancho Nipomo**  
 671 S. Oakglen Ave.  
 Nipomo, CA 93444  
 (805) 929-5679  
[www.danaadobe.org](http://www.danaadobe.org)

Non-Profit Org.  
 U.S. Postage Paid  
 Nipomo, CA  
 Permit No. 11

## ISO Volunteers

DANA is looking for help to mow, weed, and help maintain the property.

For more information, please call (805) 929-5679.



**ADOBE TOURS AVAILABLE WEEKENDS FROM 11AM TO 3PM**  
 CHECK OUT OUR WEBSITE FOR NEWS OR UPDATES AT [DANAADOBE.ORG](http://DANAADOBE.ORG)

## Support Our Programs & Projects

*...by joining, renewing, and donating to DANA today!*

Please fill out the enclosed form and return to:  
 DANA Adobe & Cultural Center  
 671 S. Oakglen Ave., Nipomo, CA 93444

As a reminder, memberships must be renewed before the expiration date listed on your membership card in order to continue receiving membership benefits. The DANA membership levels are:

Amigo*	\$40
Familia*	\$75
Vaquero*	\$100
Mayordomo**	\$250
Capitán**	\$500
Don/Doña**	\$1,000
Compadre**	\$2,500

\* For 1 person   \* For up to 6 people   \* Includes guest passes

Thank you for your support! Dana Adobe Nipomo Amigos, Inc., is a 501(c)(3) charitable organization; your donations are tax deductible.

For more information regarding membership benefits, please visit our website at [www.danaadobe.org](http://www.danaadobe.org).

## UPCOMING EVENTS

**Sunday Speaker Series**  
 The Rancho Era Hides and Tallow Trade  
 Sunday, Apr. 21, 1pm

**Wine Down Wenesday**  
 Featuring Peacock Cellars  
 Wednesday, May. 1, 4:30-7pm

**Mother's Day High Tea**  
 Sunday, May 12, 2-4pm

**Sunday Speaker Series**  
 Nurturing Nature's Engineers:  
 The Story of Oceano's Beavers  
 Sunday, May 19, 1pm

**Wine Down Wenesday**  
 Featuring Talley Vineyards  
 Wednesday, June 5, 4:30-7pm

