

COASTAL GOAT DAIRY PROTECTED

Protected from the wind, surrounded by the bright green hills of early spring, and serenaded by a chorus of lively goats, a picturesque cluster of barns and farm buildings sits nestled in the leeward portion of the 160-acre Toluma Farms on Middle Road in Tomales, just a stone's throw from the Estero de San Antonio.

Tamara Hicks and David Jablons of San Francisco bought the property in 2003 when it was a rundown former cow dairy. They dreamed of rehabilitating it as an organic goat milk operation. After making extensive improvements to existing agricultural facilities

and restoring creeks and water ways on the property, they launched a small, modern dairy in 2007. Sixty acres are leased to a neighboring beef cattle operation, and 25 acres are leased for dry-farmed potatoes.

Marin Agricultural Land Trust purchased an agricultural conservation easement on the property in April, permanently protecting it for agricultural use. MALT paid \$290,000 for the easement, all of it raised from MALT supporters.

"There aren't too many things I can think of that will have as lasting and as significant a mark on West Marin as a MALT easement," said Tamara Hicks. "Whenever the farm starts to feel stressful and we think about the financial implications of it all, the thought that we have helped restore and steward this beautiful land and safeguard it in agriculture

in perpetuity, now that's something that restores and rebalances us. It's really an amazing feeling."

Tamara is a clinical psychologist and co-founder of Potrero Hill Psychotherapy. David is a lung cancer expert and chief of Thoracic Surgery at UCSF Medical Center. He is also the director of the UCSF Thoracic Oncology Laboratory where he leads a team of molecular biologists and cancer geneticists studying and developing new treatments for lung cancer.

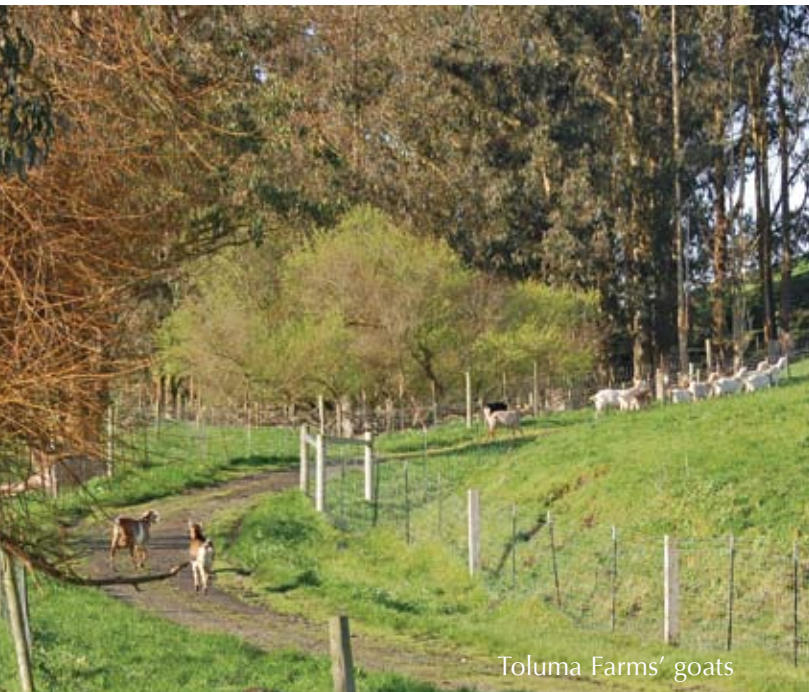
DOWN ON THE FARM

Getting the neglected farm back on its feet was a major part of the allure of a place in the country for the couple and their two daughters. Tamara had fallen in love with West Marin when she was in graduate school, living in Woodacre. David, a Manhattan native, found it reminded him of summers on the New England coast. Neither had agricultural experience, but the farm is anything but a hobby for the family.

As a surgeon, David says he's a hands-on person. On the farm, he has tackled everything from equipment repair to small animal husbandry with enthusiasm. His training as a scientist also has led him to collaborate with academic veterinarians at UC Davis on rigorous new studies of the 200-goat herd's health. "We're trying to advance the field on every level. We've come a long way in understanding animals physiologically, emotionally, and on a business level."

FUTURE OF FARMING

Tamara has made it her mission to bring young people onto the farm to educate them about where their food comes from. She welcomes school groups and hosts MALT's Hikes & Tours program several times a year. She also is dedicated to helping grow the next generation



Toluma Farms' goats

Hope Ratner

Ranches & Rolling Hills

PREVIEW SALE & LUNCHEON

May 15, 11 A.M.

Be among the first to purchase the world-class landscape art at the 13th annual *Ranches & Rolling Hills* landscape art show. Register online now (www.malt.org) and enjoy a three hour preview as well as a delicious catered lunch. Limited space remains. For more information on the public art show, see page 2.

PHYLLIS FABER REFLECTS: MALT'S THIRTIETH ANNIVERSARY

How can it be 30 years since MALT was created as a non-profit 501(c)3 organization? Ellen Straus and I were so thrilled and hopeful when the idea of an agricultural land trust was accepted in the county coastal planning process in the late 1970s.

Ellen died in 2002, but she lived long enough to enjoy serving twice on MALT's Board of Directors and seeing the concept of an agricultural easement program grow and be accepted by the ranching community. She lived to see perpetual easements placed on much of Marin's farmland and she saw how the program could help ranchers in various ways from generational transitions for ranch families to ranchland expansions, and more.

Ellen lived to see the impact that protecting agricultural land in perpetuity had on those ranchers and on the next generation who now, seeing some security and hope, are not leaving their family's farms, but staying on the land. She lived long enough to see two children of original board members serve on the MALT board and also serve as board chairs.

She lived long enough to see the beginning of crop diversification that has been happening gradually over the past 30 years. Both Ellen and her husband Bill lived to put an easement on their own ranch so their son Albert could develop a creamery for his fabulous Straus milk products. Without question, Ellen would be jumping for joy at the excitement abroad today for local food grown in Marin.

Ellen would certainly join me in heartfelt gratitude to the people who have made this happen—to the MALT staff in particular, to outstanding board members, to the amazing corps of volunteers, and to our generous donors. There are so many, past and present, who have shared our vision and passion to preserve Marin's farms and ranches. They are the heroes who have made easements on some 43% of Marin's agricultural land possible. I will dare speak for Ellen and say how deeply thrilled and grateful we both are to each and every one for their dreams, their generosity, and their hard work.

—PHYLLIS M. FABER



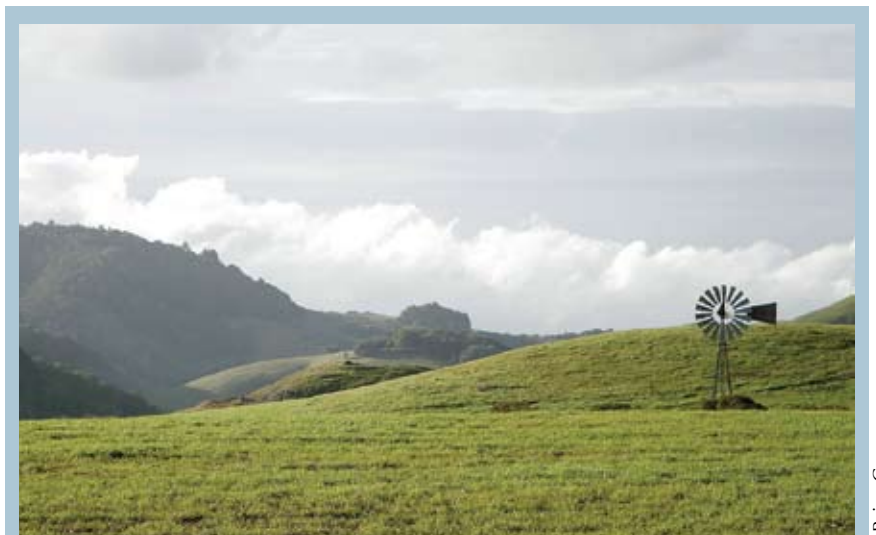
Corda Ipoieto Barn by Richard Lindenberg

Ranches & Rolling Hills

FEAST YOUR EYES

on the essence of West Marin as envisioned by the 43 talented artists featured in *Ranches & Rolling Hills*, MALT's annual landscape art show and sale. Inspired by family farms protected by MALT easements, ranches located in Point Reyes National Seashore, and other private farmland, the artists have spent the past year creating an unparalleled collection of art that is for sale for one weekend only. Proceeds help MALT preserve Marin County farmland.

Free Admission May 15 (2–5 P.M.) and May 16 (10 A.M.–4 P.M.) at the Druid's Hall on the Village Square in Nicasio. For more information and a preview of the show, visit our online gallery at www.malt.org.



Paige Green

FROM ARTIST TO FARMER



Hope Ratner

HANNA Hart is the new herd manager at Toluma Farms, a small goat dairy and MALT's latest conservation easement property. Hanna, who is 25 years old, is one of a growing number of young people looking to the past to create a new future for agriculture. Like so many western women, Hanna doesn't need to look any farther than her own maternal line for inspiration: "My grandmother was the village cheese maker in the town my family is from in Mexico, and I grew up hearing my grandmother tell stories of what it was like to live and work on a dairy. It held a sort of romance for me," she says.

Understanding and exploring the relationship between making art and making food has been a constant theme in Hanna's life. After graduating from high school in San Francisco, she attended the School of the Museum of Fine Arts in Boston. As an installation artist, Hanna explored the

relationships between human creativity, subjectivity and food preparation. Hanna's transition from artist to farmer began during her art school years. "When I was in college, I worked in an artisan bread bakery and sold bread at the farmers markets. That introduced me to the local food movement, and I volunteered for a couple of small producers at their farms."

"When I moved back to San Francisco after college, I wanted to continue to pursue food as a concept and thought I would continue to work as a baker. In time, I realized that I was more interested in the raw ingredients and the stories behind them." This desire, coupled with her romantic recollections of her grandmother's life, led her to the idea of finding work on a goat dairy. Eventually, she connected with Toluma Farms. "I started volunteering just a couple times a month and then David and Tamara offered me a job." After apprenticing for nine months, Hanna

worked her way into the position of herd manager.

As herd manager, she milks the goats two or three times a week depending on staff levels. Toluma Farms currently has three full-time and two part-time employees. Hanna's primary responsibilities are managing herd health, and executing breeding and kidding. Her goals for the coming year include learning more about preventive herd health practices, livestock diversification, and pasture management. In keeping with her art school background, Hanna is working with a landscape architecture student at UC Davis to design a farm plan that incorporates shade, water facilities, and browse materials for the goats while at the same time enhancing habitat, soil fertility, and water quality. Hanna believes that the health of the animals, the health of the land, and the health of the people who consume the food are deeply intertwined.

—PATRICIA HICKEY

GOAT DAIRY

CONTINUED FROM PAGE ONE

of farmers through apprenticeships and employment opportunities. (See story above.) "There are extraordinary young farmers who want to get into this field. We are fortunate to have all those minds here working together. We see ourselves as connectors."

Josy, the couple's 15-year-old daughter, manages the farm's database and creates the newsletters, and 11-year-old Emmy leads farm tours on the first Sunday of each month from 11 A.M. to 12 P.M.

Toluma Farms is the first Marin goat dairy to be Animal Welfare Approved. The herd, which includes Nubians, Saanens, Alpines, and LaManchas, grazes on organically certified pastureland. The family currently sells all of its milk to Sonoma County's Redwood Hill Farm which is known for its award-winning products.

They hope to become a model of vertical integration in the near future—from grass farming to producing artisanal cheese themselves. The sale of an easement to MALT enables them to continue ongoing improvements and complete the restoration of an old barn as a creamery so they can put their value-added product on the market and make the farm financially sustainable. "We will persevere," David says. "We're just super thrilled we could partner with MALT."

—ELISABETH PTAK



NOTHING tells you who you are as an organization quite like asking your membership what they think of you. We did just that in late February, when we surveyed 1,600 of our members by email.

In 2001, MALT conducted a baseline survey, which was repeated, with few changes, in 2005. Now, five years later, we felt the time had come again to see where we stand with our most important audience—our members.

The responses have been tabulated, and we are pleased to present the results to you.

But first, what were our intentions with this survey? We wanted to know:

- what motivates and is of interest to our members, to help us plan and prioritize our strategic goals;
- how our members learn about MALT, to inform our communication/media decisions; and,
- whether the results had changed or remained consistent with the prior surveys.

We had two specific new questions we hoped to answer this year:

- How aware is our membership of MALT's involvement in the Marin Carbon Project? (We learned that only about half of the respondents know about it.)
- What visual imagery does our membership associate with MALT? (You told us that farm animals on grasslands or pasturelands and multi-generational farming families came to mind. Slightly fewer of

YOU LIKE US... YOU REALLY LIKE US

you thought of open space, wildlife habitat, and local food.)

The responses to this second question will be particularly useful to us as we work to “freshen up” our visual identity this summer.

Overall, the 2010 results were consistent with previous surveys.

- Respondents are mostly female (64%), aged 55+ (71%), and highly educated (49% have a graduate degree or higher).

- You continue to learn about us from friends or family (35%).

- You see development as the biggest threat to agriculture (53%).

- The majority of you read our quarterly paper newsletter and our year-old monthly electronic newsletter regularly (75-100% of the issues).

- You are very or extremely satisfied with us (95%)!

“KEEP UP THE WONDERFUL WORK”

Consistency is satisfying; it says we're on the right track. But surprises, both positive and negative, can really guide an organization toward improvement.

Interestingly, over time:

- you consider yourself “committed” supporters v. “casual” supporters in much higher numbers (62% this year v. 37% in '05);

- you are less likely to choose “protection of farmland” as the main reason you support MALT (45% this year v. 54% in '05), though the majority of you still feel it is the most important reason; and,

- you still look to “tradi-

tional” media for the news (which may speak to the age of our membership).

Survey data has proven useful to us in the past, both the overall numbers as well as specific comments. In fact, we have used the results to forge a course of action for the organization. For example, the decision to place more emphasis on engaging a younger audience. We did that by expanding our Hikes & Tours to include some suitable for families, by creating and improving our website, and by launching an electronic newsletter, all of which have proven to be popular changes.

“ADD PROJECTS THAT STRENGTHEN TIES WITH YOUNGER GENERATIONS”

Clearly, the current data shows that, with 71% of respondents 55 or older, we still have some work to do recruiting younger members, and you told us as much. We also heard your request to “increase public support on the eastern side of the county,” perhaps by having more “over the hill” events as one of you suggested.

We look forward to considering these suggestions and others as we set our future goals; so thanks to all of you who participated in the survey. As a cost-saving measure, we offered the survey only to those members who had provided us with their email addresses. Our apologies to anyone who was left out. Please don't hesitate to contact us with any comments. We're always open to your feedback. —HILARY JEFFRIS

HIKES & TOURS

MARIN AGRICULTURAL LAND TRUST TALKS

PRESERVING MARIN COUNTY FARMLAND

SUMMER 2010



Photo courtesy of the Edible School Yard

Food & Farming on the Urban Edge The Edible Schoolyard Thursday, June 3

Join author Wendy Johnson, co-founder of the San Francisco Zen Center's Green Gulch Farm, for a tour of the Edible Schoolyard, a program of the Chez Panisse Foundation. The one-acre organic garden is a kitchen classroom for urban public school students. Wendy has been a mentor and advisor to the Edible Schoolyard since its inception in 1995. Observe kitchen and garden classes, tour the facility, and close with tea in the garden. **Pre-registration required.**

TIME: 1 - 4 P.M. **COST:** \$35/ \$45 non-members **DEGREE OF DIFFICULTY:** **WHAT TO BRING:** Water, garden clothes and shoes

WHERE TO MEET: King Middle School, 1781 Rose Street, Berkeley

For more details, directions & to register for HIKES & TOURS, visit us online at www.malt.org

MARIN AGRICULTURAL LAND TRUST HIKES & TOURS Registration Form

We ask that individuals who have visited farms outside the U.S.A. up to 10 days prior to events not participate in farm tours. Weather can change quickly in West Marin. Bring a jacket for warmth, a hat for protection from the sun, and a daypack for food & drinks. **Most tours are not appropriate for young children.** Please check with MALT. For more detailed directions to a Hikes & Tours meeting place, phone 415-663-1158, Monday - Friday, 9 A.M.-5 P.M. or visit www.malt.org

- Easy:** Flat or very little slope in a distance of less than one mile
- Moderate:** Varied, mild terrain for one-five miles
- Difficult:** Steep terrain and/or over five miles
- Family Tour:** Activities appropriate for a family

PRE-REGISTRATION REQUIRED UNLESS OTHERWISE NOTED

I would like to sign up for the following MALT Hikes & Tours:

Hikes & Tours title	# people	date	cost
_____	_____	_____	\$ _____
_____	_____	_____	\$ _____
_____	_____	_____	\$ _____
			Total \$ _____

Register by mail or at www.malt.org. Space is limited, and tours fill up at different rates. We do not have waiting lists. Pay total due by check or charge to VISA, Mastercard, or American Express. Full payment is required with registration. Confirmations will be sent. Refunds made only if MALT cancels a tour, or if tour is already full. Please be prompt. Events are timed around the work day schedules of the farm or ranch. Hikes & Tours are on private property; you have permission to enter for the MALT event only. You may not re-enter at another time. **Absolutely no pets allowed.**

Please complete other side of form.

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Biking, Beef & Beer Stemple Creek Ranch Sunday, June 6

Enjoy a 50-mile bike ride through the rolling hills of West Marin led by biker and fitness trainer Allan Reeves. Finish at the Poncia family ranch for a BBQ including their delicious grass-fed beef, locally-grown vegetables, and local brews and desserts. Learn about the ranch operations as you enjoy the food and views of the Tomales area. This is the perfect Marin Century training ride.

TIME: 8:45 A.M. - 2 P.M.

WHERE TO MEET: Stemple Creek Ranch, 2525 Whitaker Bluff Rd.

WHAT TO BRING: Water, helmets, layered clothing

DEGREE OF DIFFICULTY:  (intermediate to experienced bikers)

COST: \$50/ \$60 non-members

Marin Wine Growers Association Pinot Noir Tasting, Escalle Winery Saturday, June 12

Don't miss the sixth annual Marin County Pinot Noir tasting, an inspired effort to preserve agricultural land in Marin County and benefit MALT. The limited production Marin County pinot noirs include some marquee names and some of California's most promising new faces. Delicious locally-produced foods provided. On-line registration only for this event at www.malt.org.

TIME: 3 - 7 P.M.

WHERE TO MEET: Historic Escalle Winery, 771 Magnolia Ave, Larkspur


COST: \$50/ valet parking and wine glass included

Nicasio Valley Cheese Company Opening Celebration Saturday, June 19

MALT members are invited to celebrate the opening of the new Lafranchi cheese factory. See the cheesemaking facility, sample cheeses and local wines, and tour the organic dairy. Hear from MALT board member and Cowgirl Creamery co-owner Sue Conley who pioneered the artisan cheese movement in Marin. **Pre-registration required.**

TIME: 1 - 4 P.M.

WHERE TO MEET: Nicasio Valley Cheese Co., 5300 Nicasio Valley Road

DEGREE OF DIFFICULTY: 

COST: \$50/MALT members only. Not a member? Join now at www.malt.org

A Very Strawberry Family Day Dolcinis' Red Hill Ranch Saturday, June 26

Visit the picturesque Dolcini Red Hill Ranch for a morning of activities that include berry picking, ice cream making, farm game playing, and shortcake eating. Feed the chickens and tour the vegetable fields. Additional strawberries, eggs, snacks, and veggies will be for sale at the farm stand.

TIME: 10 A.M. - 1 P.M.

WHERE TO MEET: Dolcini Ranch, 6970 Point Reyes Petaluma Rd.

WHAT TO BRING: Water, picnic, layered clothing

DEGREE OF DIFFICULTY: 

COST: \$20/\$25 non-members; \$10/\$12 for children




Tresch Dairy Straus Partner Family Tour Saturday, July 10

With almost 2,100 acres, 900 milking cows, and two milking parlors, Tresch Dairy is the largest of the Straus Dairy partners. Join Kathy Tresch for a tour, bottle-feed a calf, see cows being milked, and churn and taste butter. Take a hay ride to the heirloom apple orchard, taste Straus milk products, and learn about sustainable agricultural methods and the important role farms play in preserving watersheds and wildlife habitat. Suitable for the whole family.

TIME: 1:30 - 3:30 P.M.

WHERE TO MEET: 1170 Walker Rd., Petaluma

WHAT TO BRING: Water, snacks, shoes and clothes that can get dirty

DEGREE OF DIFFICULTY: 

COST: Adults \$15 /\$20 non-members; children \$8/\$10 non-members.

Farm Fresh Cooking Dolcinis' Red Hill Ranch Saturday, July 24

This cooking class features food and wine produced from crops grown on MALT-protected farms and ranches. Learn techniques for preparing and grilling grass-fed beef. Tour County Line Harvest Farm, located at the ranch, then turn freshly picked greens and strawberries into soups, salads, and desserts. Chef Susan Pridmore trained at Tante Marie Culinary School and teaches in San Francisco and Marin. Detailed menu information at www.malt.org. **Pre-registration required.**

TIME: 10 A.M. - 3 P.M.

WHERE TO MEET: Dolcini Ranch, 6970 Point Reyes Petaluma Rd.

WHAT TO BRING: Chef's knife, paring knife, cutting board

COST: \$95 / \$110 non-members

McEvoy Olive Ranch Friday, August 6

Tour Nan McEvoy's 550-acre organic olive ranch, where 16,000 olive trees thrive in a spectacular valley near the Marin-Sonoma border. Walk among the orchards, learn about olive-growing, and tour the pressing facility to see how olives are transformed into oil. Afterwards, taste and purchase olive oil and a variety of related products. **Pre-registration required.**

TIME: 9:45 A.M. - noon

WHERE TO MEET: McEvoy Ranch, 5935 Red Hill Rd. (aka Point Reyes-Petaluma Rd.)

WHAT TO BRING: Water, walking shoes

DEGREE OF DIFFICULTY: 

COST: \$30 / \$35 non-member

Gale Ranch 30th Anniversary Celebration Saturday, August 28

Walk along restored Chileno Creek with Sally Gale, a fifth-generation rancher. Hike the hills with Mike Gale to meet the grass-fed beef cattle. Pick heirloom apples that we'll pair with local cheese. Learn why MALT, diversification, and direct marketing are essential to the survival of Marin family farms. Eggs, apples, tomatoes, and beef will be for sale. **Pre-registration required.**

TIME: 9:30 A.M. - 1:30 P.M.

WHERE TO MEET: Gale Ranch, 5105 Chileno Valley Rd.

WHAT TO BRING: Water, lunch, hiking shoes

DEGREE OF DIFFICULTY: 

COST: \$35 / \$45 non-members

MARIN AGRICULTURAL LAND TRUST HIKES & TOURS Registration Form

name _____

street _____

city _____ state _____ zip _____

telephone _____ email _____

I'd also like to become a MALT member.

\$500 Patron \$250 Sponsor \$100 Associate \$75 Supporter \$40 Individual

Check enclosed Charge my credit card **Total Enclosed \$** _____

Absolutely no pets allowed.

card# _____ expiration date _____

signature _____

Mail completed registration form with checks made payable to MALT.
Marin Agricultural Land Trust, Post Office Box 809, Point Reyes Station, California 94956 · 415-663-1158

Please complete other side of form.



DIRECTORS' BARBEQUE 2010

SATURDAY, SEPTEMBER 25

Each fall, MALT's Board of Directors hosts one of its favorite events: a festive outdoor get-together to thank donors at the Directors' Circle level (\$500 and above). It's an occasion to share a meal with friends old and new, and hear from Executive Director Bob Berner and board members about MALT's current farmland preservation projects and future plans.

Nancy Leiss Chaffin will host this year's barbeque on her family's 208-acre ranch in Chileno Valley. Protected as farmland forever since 2003, the ranch is part of a chain of ten contiguous MALT easement properties totaling 7,000 acres.

The al fresco lunch will showcase delicious food and wines from right here in West Marin, set against the backdrop of working ranchland. We look forward to enjoying the season's bounty with you, so please mark your calendars for this annual gathering of MALT friends and supporters. Invitations will be mailed in late August.

Please save the date: Saturday, September 25 from 11–2 P.M. For information on joining or upgrading your membership to MALT's Directors' Circle level, please contact Deborah White, Annual Giving Officer, at 415-663-1158, ext. 312, or dwhite@malt.org.

—DEBORAH WHITE



Helen Zucker

KAY GILLIS: LEAVING A LEGACY

“WHAT I connect to with MALT is the idea of saving the land in perpetuity,” says Kay Gillis, a MALT member for more than ten years. Kay's mother grew up in a farming family in Illinois and moved to California in the 1920s. Her father was an ardent environmentalist who loved hiking and the outdoors. Kay is a native Californian whose family moved to Marin from the Trinity/Lassen area when she was a child. Kay recalls spending summers visiting her mother's family in Illinois, collecting chicken eggs, riding horses bareback, and helping to harvest the crops; these experiences gave her great empathy for farmers trying to make a living from the land.

Kay's parents also instilled in her the importance of giving back to the community—“it's in my DNA,” she says. She has worked as a nurse and

in outdoor education with Marin's legendary Mrs. Terwilliger. The Marin Master Gardener program and MALT's volunteer program have been beneficiaries of her skills and energy over the years. When Kay decided to set up a charitable remainder trust, all of her values pointed toward the work that MALT does to protect the land, the farmers, the wildlife, and open spaces of Marin.

“I am a person of the land. I want to make a difference that will last forever, and MALT was the clear choice to be the beneficiary of my trust.”

Partners for Preservation is a community of supporters who have included MALT in their estate plans. To learn more, please contact Director of Development Kristine Ball at (415) 663-1158 ext. 318 or kball@malt.org.



Vernon Goldsmith and Elizabeth Ohannesson at the 2009 Dolcini Ranch Directors' Barbeque

MARIN AGRICULTURAL LAND TRUST

PRESERVING MARIN COUNTY FARMLAND

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THE MALT SHOP



RANCHES & ROLLING HILLS: Art of West Marin—A Land in Trust

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Silkscreened from a woodcut by Rick Lyttle, based on a design by
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Youth sizes	S, M, L	\$15 _____
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Shop for these & other items at **malt.org**
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MALT Shop purchases increase awareness of our farmland conservation efforts & raise funds for MALT.

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Paige Green



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MARIN AGRICULTURAL LAND TRUST
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 farmland@malt.org
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MARIN AGRICULTURAL LAND TRUST is a private, member-supported, nonprofit organization created in 1980 by a coalition of ranchers and environmentalists to permanently preserve Marin County farmlands for agricultural use. MALT eliminates the development potential on farmland through the acquisition of conservation easements in voluntary transactions with landowners. MALT also encourages public policies which support and enhance agriculture.