



MARIN AGRICULTURAL LAND TRUST NEWS

P R E S E R V I N G M A R I N C O U N T Y F A R M L A N D

www.malt.org

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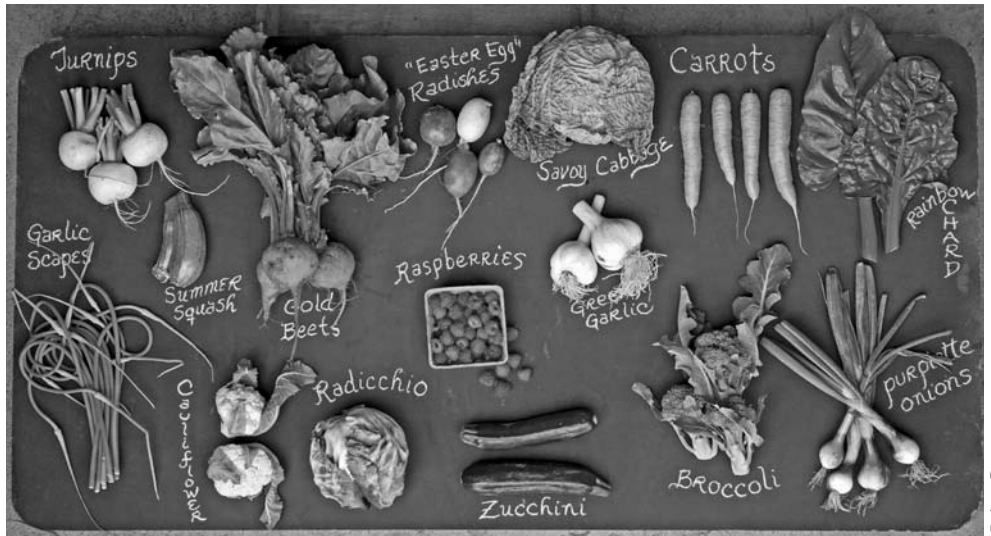
COUNTY CONVENES ROUNDTABLE TO TAKE PULSE OF LOCAL AGRICULTURE

On a crisp morning in late March, about 75 people gathered in the Druid's Hall in Nicasio for an "Ag Roundtable" convened by 4th District Marin County Supervisor Steve Kinsey. The goal was to provide an update on county actions related to agriculture, but it also offered an opportunity for farming families to present concerns and weave a network of support, something much needed in these difficult economic times. The group included dairy men and women, beef ranchers, sheep and goat producers, oyster growers, and organic farmers as well as county staff and other agriculture support organizations, including Marin Agricultural Land Trust.

Inside the echoing room, the conversation ranged from water to windmills to climate change as speaker after speaker grappled publicly with the private dilemmas that farmland property owners regularly face: apple moths, grazing restrictions, permits for production facilities, weeds, and weather, to name but a few.

For the most part, people weren't complaining. There's a kind of resignation that must flow in the bloodstream of men and women who choose farming as a way of life—call it endurance or patience or matter-of-factness. I'd heard it when I asked one rancher whether more rain was predicted ("If it comes, we'll deal with it; if it doesn't, we'll deal with that, too."), and I heard it in the voice of the dairyman once again quietly urging officials to get local farm products into the Civic Center cafeteria and Marin County schools.

After the meeting, they'd go home and milk the cows or cut the silage or build fences. For now, though, they simply seemed to say, "Here's what I think; here's what I know; here's how you can help."



Paige Green

CONTINUED PAGE TWO

EAST MEETS WEST (MARIN) TEACHING CHEESEMAKING, PROMOTING CONSERVATION

Thousands of miles from Marin County, Ayesha Grewal's land sits high on a mountain top, surrounded by dozens of tiny terraced farms and dairies. Although only 200 miles from the urban center of New Delhi, traveling there takes more than 10 hours on barely passable roads to reach the small farms. That obstacle has not protected the land from the threats that farmland near urban centers inevitably face. A surge of technology-funded business in New Delhi has brought new wealth to the Indian capital city. Prosperous city residents want to escape the chaos for a more peaceful life in the country, dramatically increasing land prices and creating a temptation for landowners to sell the family farm.

Sound familiar?

"Farmers in rural India are facing the same pressures as farmers here in Marin County," Cowgirl Creamery owner and MALT board member Sue Conley explained a few days after returning from India this spring. "Rapidly increasing land prices make it very tempting for small family farmers to sell their land for non-agricultural use. What happens in Marin, occurs all over the world. Family farms get displaced due to the rising costs of real estate. The temptation to sell becomes too great for the struggling farmers."

Ayesha Grewal traveled twice to Marin County for internships at Cowgirl Creamery under the auspices

CONTINUED PAGE THREE

THE NEXT GENERATION. . . JESSE KUHN OF MARIN ROOTS FARM

PART 1 OF A SERIES



Paige Green

Jesse Kuhn at the Marin Farmers Market

Standing at his farm among the sloping rows of vibrant chicories, herbs, chards and beets, Jesse Kuhn of Marin Roots Farm speaks proudly of the ten-acre pasture where he grows these crops. In 2003 the young would-be farmer placed an ad in the Press Democrat and found land to lease on the Volpi Ranch which is located just outside of Petaluma and has been protected by a MALT easement since 1994.

Although his agricultural venture is now thriving, Jesse's path to farm success wasn't as direct or easy as it might sound. While growing up in Marin, his earliest interest in nature and farm life came from his grandmother, who would share stories of her childhood on a Nebraska farm while tending her one-acre garden in Sleepy Hollow. "I think it kind of created a bit of a romantic notion about what farming was like, and she certainly had a green thumb," Jesse recently explained in an interview for Marin History Museum's "Growing the Future" exhibit.

As an undecided student at Humboldt State University, Jesse finally discovered his own green thumb during a year-long break from school. Upon returning, he joined a new agricultural program at the university's Arcata Educational Farm where he developed a passion for growing vegetables.

After college, Jesse quickly started a small vegetable farm near school, cultivating the land entirely by hand without fossil fuels. As environmentally beneficial as this practice may be, Jesse soon realized it wasn't practical for sustaining a living. He then created a business plan, found land to lease at the Volpi Ranch, and applied for a USDA Farm Service Agency loan, which helped him buy equipment and really get his Marin Roots operation going.

After a few tough initial years, Jesse has developed a successful business selling produce at farmers' markets and directly to restaurants and grocers. As he expands his enterprise, he focuses on growing high-quality vegetables and conserving the soil of his certified organic farm, while providing housing and a living wage for himself and his crew.

When asked what advice he has for beginning farmers, Jesse exclaims, "Create a business plan, and don't give up!" He says his college coursework helped him, but learning from established farmers taught him quite a bit as well. Locally, Santa Rosa Junior College and College of Marin both offer agricultural programs, and several farms accept interns and apprentices.

Jesse would like to see even more small-scale farms. "The demand for high quality veggies is increasing, and there is more of an opportunity for farmers to lease land, especially if their property has access to water," Jesse explained. (Agricultural diversification and leases are tools available to landowners in Marin that MALT fully supports on its easement properties.)

As he walks among the gently raised beds of vegetables at Marin Roots today, Jesse seems to have come pretty close to the ideal farm conjured by his grandmother when he was a child. Chickens poke curiously at the ground beneath his feet while off to the side of his crops, goats and pigs await feeding time. Vegetable rows flow toward the horizon like lazy rivers, gently curving with the natural topography. The rainbow-hued beds give way in the distance to the golden hillsides where John Volpi's goats and the neighbor's black Angus cattle graze.

As new generations enter into farming, will this picture of agriculture—a mix of livestock production and organic farming on a single property—become more common?

—ALLISON KIEHL

AG ROUNDTABLE

CONTINUED FROM PAGE ONE

For those of us who don't deal with these issues on a daily basis, the whole experience was a bit of a refresher course or maybe even a primer. And it was a chance to appreciate local food production as more than a topic of petitions or see farmland as more than pretty views.

About those views, though...just outside the building sleek heifers grazed on protein-rich grass at the nearby Lafranchi Dairy, manure was being worked into the soil of an organic row-crop farm, and farther down the road a silage field shimmered in a beguiling green. Pretty views, indeed. But sitting in the big room, surrounded by farmers, encircled by protected farmland in the heart of Marin County, I learned again how the location and the people both bear testimony to the heritage and the future of this geography of hope on the edge of a metropolis of seven million people.

The recently updated Marin Countywide Plan recognized agriculture as a significant economic and cultural resource and those findings will be important guidelines during the upcoming Local Coastal Program Update, a planning document for development in the coastal zone, which includes West Marin.

"Agriculture is one of five industries the county has targeted as a priority," Supervisor Kinsey said to the group. "You can count on us to try hard."

—ELISABETH PTAK

May 16 & 17

GROWING ART FROM THE LAND:

Ranches & Rolling Hills Landscape Art Show & Sale



by Dana Hooper

Preparing the ground. Germination. Gestation. Fruition. Nourishment.

Holstein Heifer

Words we use to describe the cycle of growing food also lend themselves to the description of the cycle of “growing” art. This common vocabulary highlights the powerful connection to the land shared between farmers and ranchers who grow our food and landscape artists who feed our souls.

The 12th Annual *Ranches & Rolling Hills* Landscape Art Show & Sale is open to the public at no charge from 2–5 P.M. on Saturday, May 16, and from 10 A.M.—4 P.M. on Sunday, May 17.

The work will depict farms protected by MALT easements, ranches located in Point Reyes National Seashore, and other private farmlands—all of them reflecting the human and natural history that make West Marin such a special and beloved place. Proceeds help MALT preserve Marin farmland.

As agriculture is not about food only, for these artists, landscape painting is not about the factual rendering of a specific location only. Both are about stewardship of the land, the protection of the environment, and the creation of something nourishing for the body or the soul. All the *Ranches & Rolling Hills* artists are dedicated to helping preserve the land that inspires their art, which in turn connects us, the viewers and buyers, to the agricultural landscape in powerfully evocative ways.

This spring we interviewed some of the participants to ask them about their artistic process. While each has followed a different path, all describe it as an extremely personal and fulfilling dialog between themselves and the land that inspires their art, and speak in terms that again illustrate the kinship between art and agriculture.

As Point Reyes artist Susan Hall put it, “The process of creating art is like growing food, and an object of beauty is nourishing. As an artist, you ask yourself ‘What feeds you?’ Upon viewing their work, we hope you will ask the same question of yourself.

—DEBORAH WHITE

Interviews with Ranches & Rolling Hills artists discussing their artistic process will be posted at www.malt.org this spring.

PREVIEW SALE

begins at 11 A.M. on Saturday, May 16 with a luncheon featuring delicious food & wine from Marin farms & ranches. Reservations required. \$175 per person. **Register online at malt.org or phone 415-663-1158.**

EAST MEETS WEST

CONTINUED FROM PAGE ONE

of the Global Environmental Institute, studying the artisanal cheese business and learning how to integrate production,

marketing, and sales. Back in the Uttaranchal district of India, high in the Himalaya Mountains, most farms produce and sell commodity crops, which bring a very small profit. When Ayesha returned from Marin, she started an apple juice project that supplemented the incomes of over 100 small certified-organic growers, and she developed a line of preserves and pickles made with fruits and vegetables harvested from local organic farms.

To encourage farmers to grow and produce foods that will earn higher revenue, she pays top dollar for quality ingredients to make specialty foods for the urban market. Her goal is to raise the caliber of these foods and diversify into other products appealing to urbanites and the new countryside residents.

Artisan cheese development will begin in 2010, with the Altitude Store, loosely patterned on the Tomales Bay Food model in Point Reyes Station. “Artisan cheese comes with a sense of place, ecological values, and a unique relationship between the artisan and the raw materials,” says Sue Conley. Ayesha’s new project, tentatively called Mile High Creamery, will produce distinctive cheeses full of nuance and flavor. The product will help keep jobs in her rural homeland and contribute to protecting farmlands from development.

Ayesha and the Mile High Creamery prove that Marin’s sustainable farmland and ingenious products inspire far beyond the reaches of Tomales Bay and West Marin.

—KELLY BROWN



Cowgirl Sue Conley with Ayesha Grewal

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MARIN AGRICULTURAL LAND TRUST
PO Box 809, Point Reyes Station
California 94956-0809

BECOME A JUNIOR MALT MEMBER

KIDS PITCH IN TO HELP SAVE FARMLAND

Kobe and Ryan Pole have had an interest in farms and ranches for as long as they can remember. The nine-year-old Larkspur twins say it began to grow at the Lafranchi Ranch pumpkin patch in Nicasio and grew even greater when they saw the MALT photo display at the Marin County Fair. Now every month they go with their mother Cheryl Pole to their local CSA (community-supported agriculture) farm to get vegetables and out to Point Reyes Station to buy meat from Marin Sun Farms.



Kobe and Ryan Pole

So when they began planning to sell lemonade at the Larkspur Fourth of July parade to raise money for MALT, their mother wasn't surprised. "It's something good right where we live," she overheard them saying.

To get ready for the parade, Kobe and Ryan picked lemons from their yard and made the lemonade in an electric juicer. They borrowed coolers from their neighbors, loaded the coolers onto a wagon, and pulled it down to the parade. This proved to be a good business decision. Although other kids were selling lemonade, too, the fact that the boys were mobile helped them overcome the competition.

That, and their conviction.

"MALT saves farms," the boys told their customers, and raised \$170 that day for MALT. Their success has them already planning for the next parade. Ryan explains, "We're thinking of making cookies or muffins to raise more money."

Kobe and Ryan Pole have inspired us to create the Marin Agricultural Land Trust Junior Member program. Kids 14 and under who raise money for MALT will get a Junior Member certificate, and we'll hang their picture at our 2009 exhibit at the Marin County Fair MALT exhibit that inspired the boys. Kobe gave his positive feedback on this idea, "You'll get a lot of people. It's a big honor to get your picture at the County Fair. That doesn't happen every day."

For details on how kids can become Junior Members and help MALT "save farms," too, please contact Victoria Moore at 415-663-1158, ext. 306 or vmoore@malt.org —HELEN ZUCKER

TOUR ORGANIC FARMS & PRIVATE GARDENS IN ENGLAND

Visits to some of England's most celebrated organic farms and beautiful private gardens—Prince Charles' Duchy Home Farm and his garden at Highgrove House may be among them—highlight a 10-day tour offered June 15–25, 2010, by Coopersmith's One-of-a-Kind Tours™, specialists in quality garden, manor house, and fine arts tours of the British Isles, Europe, and New Zealand since 1984. The tour will benefit Marin Agricultural Land Trust.

"Organic Farms, Private Gardens & Country House Hotels" is designed for those who enjoy a small group, leisurely pace, gourmet cuisine, and an off-the-beaten-path itinerary. Nights are spent at award-winning country house hotels in the Lake District and Cotswolds. Group size is limited to 20 people.

"Among the many intriguing aspects of the farms we'll be visiting are the rare and unusual breeds of cattle, sheep, pigs, hens, and other animals," said company owner Paul Coopersmith of Inverness. "We'll see vestiges of Roman roads running through fields and orchards, cozy organic cafés ensconced within traditional, centuries-old stone and timber barns, colorful Victorian walled gardens, and small-scale wildlife habitats that serve as sanctuaries for endangered species."

The journey will be led by veteran Coopersmith's tour manager, Jane Henson. An avid hiker, blessed with a broad knowledge of all things British, Jane is also a contributor to the prestigious *Good Gardens Guide*.

The price of the tour (which will be announced in advance to MALT members in June, 2009) includes a \$250/person tax-deductible donation to MALT, to be matched by a \$250/person contribution from Coopersmith's. Bookings open to the general public July 1, assuming any places remain. For further information, contact Paul at 415-669-1914 or paul@coopersmiths.com.



Sow & piglets at Prince Charles' Duchy Farm

Elisabeth Prisk



MALT HIKES & TOURS & TALKS

SUMMER 2009

If, like many of us, you're staying closer to home this summer, consider spending a day on a West Marin farm. You'll feel as if you've traveled to a new place and you're sure to make all kinds of discoveries. Visit a goat dairy where your kids can pretend to be Heidi or a lonely goatherd. Or try our 3-boot hike to one of Marin's tallest peaks. Enjoy oysters pulled from the sparkling waters of Tomales Bay, sip wine produced from grapes grown in Marin, or savor olive oil pressed from a local harvest. For your summer vacation this year, why not, "Go local," because at the end of the day, there's no place like home.

MARIN AGRICULTURAL LAND TRUST
Post Office Box 809 Point Reyes Station, California 94956

NEW: Register for HIKES & TOURS online at www.malt.org!
415-663-1158 hikesntours@malt.org **malt.org**



Paige Green

Pinot Noir Wine Tasting Historic Escalle Winery A benefit for MALT sponsored by the Marin Winegrowers Association Saturday, June 13

The 5th annual Marin County Pinot Noir tasting is an inspired effort to preserve agricultural land in Marin County. Proceeds will benefit MALT. The limited production Marin County pinot noirs include some marquee names and some of California's most promising new faces: Corda Winery; Dutton-Goldfield Winery; Kendric Vineyards; Orogeny Winery; Pey-Marín Vineyards; Point Reyes Vineyards; Sean Thackrey; Stubbs Vineyard; Thomas Fogarty Winery; Vergari Wines; Vision Cellars; and Willowbrook Cellars. A tasting of locally-produced foods will be offered, too. Don't delay, this event sells out quickly. **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

MARIN AGRICULTURAL LAND TRUST HIKES & TOURS Registration Form

Due to ongoing concerns about Foot-and-Mouth Disease, 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
_____	_____	_____	\$ _____
_____	_____	_____	\$ _____
_____	_____	_____	\$ _____
_____	_____	_____	\$ _____

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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Three Peaks Hike
Panfiglio Ranch, Bivalve Dairy
& Point Reyes Vineyards
Saturday, June 27

This strenuous hike over historic ranchlands tops out at Three Peaks (elevation 1,161) which overlooks Tomales Bay, Point Reyes, Soulajule Reservoir, and Verde Valley. The obscure Salmon Creek School, located near the summit served children from the Cheda, Scilacci, Maggeti, Ink, and DeGottardi families from 1886-1945. Meet rancher Joe Panfiglio and learn about his family's ranching history. The Bivalve Dairy dates back to the 1860s and is now being run by Karen and John Taylor. At the end of the hike, visit Point Reyes Vineyard's tasting room for a sip of fine wines and a chance to meet the winemakers.

Pre-registration required.

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

WHERE TO MEET: Point Reyes Vineyard Inn, 12700 Hwy. 1, two miles north of Point Reyes Station.

WHAT TO BRING: Water, hiking boots, lunch

DEGREE OF DIFFICULTY:   

COST: \$35 / \$40 non-member

McEvoy Olive Ranch
Fridays, July 10 & August 7

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, 5 miles south of Petaluma at 5935 Red Hill Rd.

(aka D Street or Point Reyes-Petaluma Rd).

WHAT TO BRING: Water, walking shoes

DEGREE OF DIFFICULTY: 

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

Hog Island Oysters
& Straus Organic Dairy
Thursday, July 16

Tomales Bay Oyster Company
& Straus Organic Dairy
Thursday, August 20

Meet the shellfish experts at two local aquaculture operations for a very special tour. Taste

oysters fresh from Tomales Bay while enjoying great views from the shoreline picnic area where you also can enjoy the lunch you brought along. Afterwards, we'll car pool to the Straus Dairy and learn about the organic operation, the methane digester, and other energy-producing and -conserving techniques used at the ranch. We'll also watch the cows being milked! The dairy, which was converted to organic in 1993, today milks 270 cows. **Pre-registration required.**

TIME: 11 A.M. - 3 P.M.

WHERE TO MEET: Hog Island Oyster Co., 20215 Hwy. One, Marshall (July 16); Tomales Bay Oyster Co., 15479 Hwy. One, Point Reyes Station (August 20)

WHAT TO BRING: Water, lunch, shoes that can get dirty

DEGREE OF DIFFICULTY: 

COST: \$35 / \$40 non-members

Food & Farming on the Urban Edge:
Growing Food in
Your Own Backyard
Saturday, July 18

Michelle Obama is doing it, and so can you. Join instructor Wendy Johnson, co-founder of the Zen Center's Green Gulch Farm and author of *Gardening at the Dragon's Gate*, for an introduction to organic gardening. After her informational presentation, tour the new organic teaching farm at College of Marin's (COM) Indian Valley campus in Novato, then visit the back yard garden of one of Marin's Master Gardeners for inspiration and more how-to information. **Pre-registration required.**

TIME: 10 A.M. - 2 P.M.

WHERE TO MEET: COM Indian Valley campus; 1800 Ignacio Blvd., Novato, Bldg. 12, Rm. 100.

WHAT TO BRING: Water, lunch, shoes that can get dirty

DEGREE OF DIFFICULTY: 

COST: FREE

Family Day!
Toluma Farms Goat Dairy
Saturday, July 25

Toluma Farms currently raises 200 goats including Nubians, Saanens, Alpines, La Manchas, Toggenbergs, and Oberhaslis on 160 organically certified acres in Tomales. Owners David Jablons and Tamara Hicks (along with their girls Josy

and Emmy) bought the land in 2003 and spent the first few years on land and water restoration projects. The goat dairy, launched in 2007, supplies Grade A milk to Redwood Hill Creamery. You'll get to taste yummy yogurt, learn how goats are milked, take a goat on a hike to the top of the property, take a fun tractor ride, and meet the farm's predator control bird—a peacock. **Pre-registration required.**

TIME: 11 A.M. - 2 P.M.

WHERE TO MEET: Toluma Farms 5488 Middle Rd. From Tomales, go west on Dillion Beach Rd. for 1 mile. Turn right on Middle Rd.

WHAT TO BRING: Water, hiking boots, lunch

DEGREE OF DIFFICULTY: 

COST: \$12 / \$15 non-members

\$8/\$10 for children (under 2 years old free)

History of Ranching on Point Reyes
Murphy Ranch (aka the Home Ranch)
Sunday August 15

Meet Dewey Livingston, historian and author of *Discovering Historic Ranches at Point Reyes* a new book published by Point Reyes National Seashore Association. He'll be joined by Gordon White, Chief of Cultural Resources for Point Reyes National Seashore, to speak on the history and evolution of farming and ranching on the Point Reyes Peninsula. Learn about early immigrants who raised artichokes, peas, pigs, oats, hay, and cows. Hear the story of how the Park was formed. Then visit the Home Ranch. In 1857, the Shafter Brothers owned and operated it as the first substantial Marin dairy to ship butter and cheese to San Francisco. Current ranch resident Anne Murphy will provide more ranch history as we walk around the historic 150-year-old buildings.

Pre-registration required.

TIME: 1 - 4 P.M.

WHERE TO MEET: Dance Palace Community Center, 5th & B streets, Point Reyes Station, then drive to Murphy Ranch, 16375 Sir Francis Drake Blvd. Four miles past Inverness, turn left onto the Estero Trail road which ends at the ranch.

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

DEGREE OF DIFFICULTY: 

COST: \$20 / \$ 25 non-members

Sign up for our monthly online newsletter at www.malt.org or visit us on Facebook.

MARIN AGRICULTURAL LAND TRUST HIKES & TOURS Registration Form

name _____

street _____

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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.



Hope Ratner

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A BOOK, A BIRTHDAY PARTY AND A BENEFIT

When West Marin residents and identical twin brothers, Logan and Noah Miller, learned that their father had died alone in a jail cell, they vowed—come hell or high water—that they would make their film *Touching Home* as a dedication to their love for him. The movie is a coming-of-age story about a homeless father struggling to make amends with his sons as they pursue professional baseball. The making of the movie is captured in the book *Either You're in or You're in the Way* to be published by Harper this spring.

The Miller twins will be on hand for a very special book reading, signing, and presentation in Point Reyes Station on Saturday, May 30, at 5:30 P.M. to benefit MALT. Co-sponsored by Point Reyes Books, the event will give sneak peeks at clips from the movie which has already won awards at film festivals around the country. We'll also be celebrating the birthday of the irrepressible brothers with hot dogs, beer, and birthday fare. Purchase of the book entitles each buyer to two free tickets to Bookstock, a festival of music and art for the entire family to be held on the field at AT&T Park on Saturday, June 6, and featuring an advance screening of the film in its entirety.

Touching Home stars four-time Academy Award-nominated actor Ed Harris and a cast and crew with 11 Academy Awards and 26 nominations. Parts of the film are set in beautiful West Marin with farms and ranches protected by Marin Agricultural Land Trust easements forming a backdrop to this compelling story. The movie is “a postcard for farmland preservation,” according to co-producer Jeromy Zajonc. The book *Either You're in or You're in the Way*, is the amazing tale of how—without a dime to their names or a single meaningful contact in Hollywood—the Miller twins managed to write, produce, act in, and direct a feature film in under a year.

Part of the proceeds from the Point Reyes Station reading, book sales, and a private reception held earlier in the evening will help preserve more family farms in West Marin. Please save the date: Saturday, May 30. Meanwhile, watch for updates on our website www.malt.org or contact Victoria Moore at vmoore@malt.org or 415-663-1158, ext. 306.



Filmmakers Noah and Logan Miller

David Moir

SHOP AND SAVE—FARMLAND—WITH eSCRIP

Marin Agricultural Land Trust depends on our members and supporters to help us continue the important work of protecting farmland from non-agricultural development. One easy way to help is through eScrip. It's simple, convenient, and free—eScrip and hundreds of merchant partners have created a system that rewards customer loyalty by contributing a percentage of your purchases to Marin Agricultural Land Trust and other charities.

MALT can receive a percentage of everything you buy at participating merchants. Local stores include Andronico's, Woodland Markets, Macy's, Eddie Bauer, Mollie Stone's, and many more. Simply register your grocery club cards and debit/credit cards, and then shop the way you like for groceries, clothing, travel, entertainment, and more.

- To register:**
- Log on to www.escrip.com to sign up for free.
 - You will be asked to choose a group by ID number or by name.
 - Select Marin Agricultural Land Trust; our group ID is 500021451.
 - After registering, you will be able to shop at local stores or the Online Mall



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by Elisabeth Ptak with essays by Jean Stern and Michael Whitt

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Rita Cummings, *Development Director*
Christine Harvey, *Database Manager*
Patricia Hickey, *Stewardship Director*
Allison Kiehl, *Stewardship Associate*
Victoria Moore, *Development Associate*
Mia Pelletier, *Volunteer Program Manager*
Barbara Petty, *Director of Finance & Administration*
Hope Ratner, *Office Manager*
Jeff Stump, *Easement Program Director*
Constance Washburn, *Education Director*
Deborah White, *Outreach Assistant*
Helen Zucker, *Accounting & Administrative Assistant*

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.