



# 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

Fall 2008

Volume 24 Number 3

## DOLCINI RANCH

# HISTORIC RED HILL RANCH PROTECTED FOR BEEF RANCHING, NURSERY & ORGANIC ROW CROPS

Situated at the intersection of Hicks Valley Road and Point Reyes-Petaluma Road, Red Hill Ranch has been in the ownership of the same family for nearly a century. Arnold Dolcini, Sr. started a dairy at that location in 1918, and the family has had an agricultural operation there ever since. In 1973, the ranch was inherited by seven Dolcini siblings who are the children of Arnold, Jr. and his wife Betty, both deceased.

A Jersey dairy until 2000, the ranch now supports a diversified operation. Doug Dolcini raises beef cattle, while his sister Kitty operates a small nursery on the ranch. A 25-acre field is leased to David Bretsky of County Line Farms who grows certified organic vegetables.

Marin Agricultural Land Trust (MALT), with financial assistance from the United States Department of Agriculture, Natural Resources and Conservation Service, has purchased an agricultural conservation easement on the productive and scenic property located just eight miles south of the city of Petaluma. A vintage white Victorian-era farmhouse built of redwood in the late 1800s and a cluster of red dairy and hay barns add to its picturesque charm.

MALT paid the appraised value of \$2,680,000 for the easement. The United States Department of Agriculture, Natural Resources and Conservation Service, provided a grant of \$745,000 for the project. The remainder of the funds were raised from MALT members and supporters.

Because of its location, its short commuting distance to central Marin, and the existence of seven legal parcels on the property, the 585-acre ranch could have been subject to significant development. Under the conservation easement, Doug Dolcini and his sister Kitty



*The Dolcini Family at Red Hill Ranch, left to right: Kitty Dolcini; Brian Mount; Annie Dolcini Mount; Doug Dolcini; Doug's wife Kathy Dolcini; John Dolcini; Grant Dolcini*

Dexter Roberts

CONTINUED PAGE TWO

## Panfiglio Ranch

# THREE PEAKS RANCH BECOMES PART OF 7600-ACRE BAND OF PROTECTED LAND

Marin Agricultural Land Trust (MALT), with financial assistance from the Department of Conservation's California Farmland Conservancy Program, has purchased an agricultural conservation easement on the productive and scenic 810-acre Panfiglio Ranch. Located north of Point Reyes Station near Highway One, the easement links two other ranches protected by MALT easements, providing a permanent wildlife corridor. It becomes part of a continuous band of protected lands totaling more than 7,600 acres. The property also serves as the headwaters of Grand Canyon Creek and Walker Creek.

Brothers Dante and Carlo Panfiglio purchased the property in 1957 and raised Holstein replacement heifers there. When Carlo died, Dante's son Joe and his wife Karen purchased his uncle's share. Now the sale of a conservation easement to MALT will enable the family to build up the herd and make infrastructure improvements to the ranch. It also protects the property from the threat of ever being developed and ensures that the Panfiglio family ranching tradition will continue. Joe's three adult children—son J.D. and daughters Christa and Carla—all are involved in agriculture in Marin and Sonoma counties and will eventually take over the ranch.

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## PANFIGLIO

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The Panfiglio Ranch is located in a unique and isolated area on Three Peaks, a 1,160-foot formation that is visible from Inverness and Point Reyes National Seashore. Unknown to most Marin residents, the mountain is among the tallest in the area. The peaks and surrounding valleys are home to ranches that have been in existence for more than 140 years. Part of the Rancho Nicasio Mexican land grant, the lands overlook Tomales Bay and also drain into Soulajule Reservoir. They have provided rich grazing lands for generations of families who contributed to the growth and prominence of the Marin County dairy industry, including the Panfiglio family whose ranch now supports a beef cattle operation.

Without the sale of an easement, the ranch, with its appeal as a site for a country estate, might have been targeted for development. The conversion of farmland in this way is one of the greatest threats facing the agricultural community in Marin County. The conversions can price out an agricultural buyer and lead to a reduction in total number of agricultural producers.

“Even in today’s market, demand still exists for estate ranchettes and large-acreage holdings,” said MALT Executive Director Robert Berner. “We are pleased to be able to provide a conservation option to the sale of the property to the Panfiglio family and help them keep the land in productive agriculture.”

MALT paid the appraised value of \$1,160,000 for the easement. The Department of Conservation provided a grant to MALT of \$750,000 for the project. The remainder of the funds were raised from MALT members and supporters.

“We congratulate the Panfiglio family and Marin Agricultural Land Trust on the completion of this important agricultural conservation easement project,” said DOC Director Bridgett Luther. “Since 2003, the California Farmland Conservancy Program has provided MALT with seven different easement grants totaling more than \$5.2 million to help ensure the continuation of the county’s agricultural economy and lifestyle. We hope that other local landowners will, like the Panfiglio family, explore the easement option for their own properties.”

—ELISABETH PTAK

*Note: We are sorry to report that Dante Panfiglio passed away at the age of 85 on July 18 as this newsletter was going to press. He leaves his wife of 63 years (Kathleen), and many family members and friends.*



Elisabeth Ptak

*The Panfiglio Ranch is located on the remote Three Peaks seen in the distance*

## DOLCINI

CONTINUED FROM PAGE ONE

will use the proceeds to buy out their four brothers and a sister and continue various agricultural businesses on the site. They will retain one development right for the existing homestead. All other development rights will be extinguished, and the property will be protected permanently from subdivision or non-agricultural uses.

“I’d like to thank MALT and its contributors for enabling us to keep this ranch in the family and to ensure an agricultural lifestyle for future generations,” says Kitty Dolcini. “Without their help, I believe that the sale of this ranch to someone outside the family would have been inevitable and continued agricultural operations uncertain.”

When Doug and Kitty sit on the porch of the old bunkhouse on a Saturday morning in July and begin telling stories about the ranch where they and their brothers and sisters were born, it’s easy to imagine the lively place they remember and why they want to stay.

You can imagine their mother Betty who cooked three meals a day for her hungry brood and for the hired men who often sat at the family table with them. She grew much of the food, and after a long day’s work, you can see her climbing the steps to the second floor to tuck her children in at night.

You can imagine their father, by all accounts a ranching innovator, installing a feed trolley in the milking barn to move grain to the Jerseys more efficiently. You can see him training the quarter horses he raised, some of them champions. You can picture him coming inside after a long day’s work to dress in a clean shirt and tie for a meeting of the Marin County Board of Education where he served continuously from 1961–1973, including two terms as president.

You might also see the desk at the one-room Lincoln School just across the road from the ranch where the young Kitty discovered her father’s initials on her desk, carved there years earlier when he was a student at the same school. Continuity and tradition are second nature to Doug and Kitty which is why they decided to sell a conservation easement to MALT. “This ranch is another parent,” says Doug.

“It’s hard to explain the deep attachment to the land and to the way of life that comes with growing up with your feet in the grass,” Kitty says. “For me, it’s in the play of shadow and sunlight on the hills in the late afternoon. It satisfies my soul.”

Doug leans back in his chair and surveys the surrounding hills and oak-filled canyons. “For me the deal is the rocks, the trees, and the dirt that make you who you are.”

—ELISABETH PTAK

# COME TO THE TABLE: SLOW FOOD NATION IN SAN FRANCISCO ON LABOR DAY WEEKEND

On Labor Day weekend (Friday, August 29 through Monday, September 1), Slow Food USA will host Slow Food Nation. Billed as the “largest celebration of American food in history,” Slow Food Nation is dedicated to creating a framework for a deeper environmental connection to our food; it aims to inspire and empower Americans to build a food system that is sustainable, healthy, and delicious.

**Slow Food  
Nation '08**  
Come to the Table

The Slow Food movement was founded on the concept of “eco-gastronomy” —the recognition of the strong connections between plate and planet. The first seeds of what is today an 85,000-member-strong international movement were planted in 1986 in the Piedmont region of Italy as a reaction to what was deemed by its founders to be the damaging effects of “fast food,” as it began to make inroads in Italy.

Today, the organization’s philosophy is that “Slow Food is good, clean, and fair food.” Its mission is to defend biodiversity in the food supply by helping people rediscover the joys of eating and the importance of caring about where our food comes from, who makes it, and how it’s produced. Slow Food now boasts over 1,000 local groups, each called a “Convivium,” spanning 132 countries. There are over 155 Convivia in the U.S. and 14 in the Bay Area, including Slow Food Marin County-Petaluma.

Alice Waters, ground-breaking chef and owner of Chez Panisse restaurant in Berkeley and Vice President of Slow Food, is the founder of Slow Food Nation. Waters has written that “Food is destiny. Every decision that we make about food has personal and global repercussions.” She and the other organizers hope to attract newcomers to the movement at Slow Food Nation by offering enticing food and exciting, educational, and accessible activities. These include a speaker series featuring the likes of Wendell Berry, Marion Nestle, Carlo Petrini (founder of Slow Food International), Michael Pollan, Eric Schlosser, Vandana Shiva and Waters herself.

A marketplace of fresh produce, prepared foods, and artisanal creations from California producers will be offered, as well as a “Taste Pavilion” featuring food producers from around the U.S. Also offered are workshops, forums, cooking demonstrations in a “green kitchen,” a film series, “Slow Journeys” and “Slow Hikes” to destinations around the Bay Area including Marin County, and “Slow Dinners,” some hosted by Marin County restaurants. A music festival, “Slow Food Rocks,” will take place on Saturday and Sunday.

Many of the Slow Food Nation events are free and open to the public and will take place at and around San Francisco’s Civic Center Plaza and Fort Mason. A complete schedule of events and tickets is available at [www.slowfoodnation.org](http://www.slowfoodnation.org).

—GIBSON THOMAS

## JOIN MALT & TASTE OF MARIN AT SLOW FOOD NATION



TASTE OF MARIN

### Taste of Marin *Slow Journeys*

#### “Mysterious Bolinas” Friday, August 29

Slow Food Marin, MALT, Marin Agriculture Institute and Marin Organic will jointly host an all-day Slow Journey to this tucked-away corner of coastal West Marin, featuring tours of some of the oldest and most innovative organic farms in the Bay Area: Paradise Valley Farm; Fresh Run Farm; and Star Route Farms. After a stroll through Bolinas, the journey will continue with a locally harvested lunch at the Regenerative Design Institute and an inspiring talk about permaculture.

\$139 per person; tickets available at [www.tickets.slowfoodnation.org](http://www.tickets.slowfoodnation.org)

#### “Gems of Marin” Saturday, August 30

Hear the stories, see the land, and taste the bounty of more agricultural gems. This all-day event includes a visit to All-Star Organics, a tour and olive oil tasting at McEvoy Ranch with an al fresco lunch catered by Della Fattoria Bakery of Petaluma. It concludes with a tour and organic wine tasting at Stubbs Vineyard, one of the very first easements purchased by MALT.

\$129 per person; tickets available at [www.tickets.slowfoodnation.org](http://www.tickets.slowfoodnation.org)

#### Greens Restaurant Saturday, August 30

As a benefit for MALT, award winning chef Annie Somerville will create a fabulous vegetarian dinner showcasing the bounty of Marin County food and wines in the new private dining room at Greens restaurant with spectacular views of the Golden Gate Bridge and San Francisco Bay.

\$195 per person; tickets available at [www.tickets.slowfoodnation.org](http://www.tickets.slowfoodnation.org)

# MARIN COUNTY CROP REPORT: *FEAST AND FAMINE?*

The spring of 2008 has gone on record as Marin's driest since 1879. The combination of low rainfall, record high temperatures, and unforgiving winds has resulted in a "grass drought" for local ranchers. County range and pasture lands have been desiccated, and the Marin County Agricultural Commission estimates that county cattle ranchers have lost approximately 70 percent of available forage. Ironically, when Marin supervisors met on June 10 to declare a countywide agricultural emergency in hopes of securing federal financial aid for local ranchers, they also delivered the 2007 crop report indicating the highest revenues ever for Marin agricultural producers.

First, the good news. In 2007, although producers' profits did not rise as high proportionately, the gross value of Marin's agricultural production saw a record increase of almost 36 percent from 2006 to \$67 million. Over half of the total value came from milk, Marin's signature agricultural product, with the value of Marin beef holding steady at approximately \$8 million. Other factors in Marin's agricultural success include a movement towards innovation and diversity—2007 saw a significant jump in livestock value, with a 40.1% increase from new and expanded poultry operations due to increased consumer demand for pastured and organic eggs.

Now, the bad news. The success of the 2007 season does not necessarily predict continued success in 2008, and despite an increasingly diverse agricultural base, ranchers and farmers are grappling with significant barriers to higher revenues. Winegrowers were hit first with an unusually late frost in April that damaged grapes and will lower this year's production. As the severity of the drought has increased, the lack of grass is forcing some beef cattle ranchers to reduce the size of their herds to cope with the necessity of buying extra hay at skyrocketing prices. Although dairy farmers are traditionally accustomed to supplementing their cows' diets with more hay and grain to stimulate milk production, like the beef cattle ranchers, they are struggling to meet higher feed costs.

By declaring a state of emergency on June 10, county supervisors made the first step in a process that could take six months to complete. If the declaration is certified at the state level, it then can be passed to the U.S. Department of Agriculture to decide if financial assistance would be provided, and how much. Although Governor Arnold Schwarzenegger declared a state of emergency due to severe drought in multiple California counties in June,

Marin was exempted on the basis that it received 80 percent of its average rainfall for the year. Like many Marin cattle ranchers, Loren Poncia, Tomales rancher and president of the MALT Board of Directors, isn't optimistic that federal funds will arrive in time. "With most of the summer feed already in short supply and record prices for hay, we have the potential for a really tough fall. Hopefully, we will be blessed with some early rains to fill the dams and get the grass growing."

—DEBORAH WHITE



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



# MALT HIKES & TOURS & TALKS

## FALL 2008

Autumn, with its glorious weather, may be the very best time of year in West Marin. Farm fields where crops are grown are ready for harvest. Newborn beef calves nuzzle up to their mothers. The piquant smell of tarweed fills the air. Savor it all this season as you hike the hills or taste local cheese and other dairy products, wine, pork, honey, olive oil, oysters, beef, tomatoes, and a wide variety of vegetables. Bring your family and friends to the farm and celebrate this abundant land.

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

**NEW:** Register for HIKES & TOURS online at [www.malt.org](http://www.malt.org)!  
415-663-1158 [hikesntours@malt.org](mailto:hikesntours@malt.org) **malt.org**



Paige Green

### DEVIL'S GULCH RANCH FAMILY DAY

Sunday, September 7

Spend a fun day with your children or grandchildren at a charming small diversified farm in the heart of Marin County. Mark and Myriam Pasternak and their two daughters raise rabbits, pigs, chickens, quarter horses, asparagus, grapes, and more. They run a summer camp so offer a wealth of experiences for the whole family including rope- and basket- making, archery, felting, hiking, creek exploration, animal care, and much more. **Pre-registration required.**

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

**WHERE TO MEET:** From Nicasio Square, turn west into the driveway of the Nicasio Land Company. Push button on electric gate, cross bridge, and follow gravel road 1/2 mile; turn left (uphill) at Devil's Gulch Ranch sign. Go one mile to the top of the hill, pass vineyard, and park where directed.

**WHAT TO BRING:** Water, picnic lunch

**DEGREE OF DIFFICULTY:**

**COST:** \$25 / \$ 30 non-members (\$10 for children, \$65 for a family of 4 or more)

### TOMALES BAY OYSTER COMPANY, BIVALVE DAIRY & POINT REYES VINEYARDS

Thursday, September 11

Learn all about oyster farming on a tour of Tomales Bay Oyster Company. Taste oysters grown in the bay while you eat your own picnic lunch. Then tour the Bianchini family's organic Bivalve Dairy at milking time followed by wine tasting at award-winning Point Reyes Vineyards.

**Pre-registration required.**

**TIME:** Noon - 4 P.M.

**WHERE TO MEET:** Tomales Bay Oyster Co., 15479 Highway One, Marshall

**WHAT TO BRING:** Water, picnic, shoes that can get dirty

**DEGREE OF DIFFICULTY:**

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

### 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](http://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](http://www.malt.org).** Space is limited, and tours fill up at different rates. Please enclose a separate check for each tour, or charge tours & memberships to your VISA, Mastercard, or Amex. Full payment is required; participants must preregister five days prior to event. Confirmations will be sent. Refunds only if MALT cancels a tour or if tour is already full. Please be prompt. Events are timed around the farm's or dairy's work schedules. 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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## McEVOY OLIVE RANCH


Friday, September 19

Tour Nan McEvoy's 550-acre organic olive ranch in a spectacular valley near the Marin-Sonoma border. This organic ranch works to link the farmscape with the landscape to increase wildlife habitat. Walk among orchards ripe with fruit, and learn how olives are grown. Then tour the olive-pressing facility as oil is extracted from the olives. Taste the oil and, if you like, purchase a variety of products made with this wonderful farm product. **Pre-registration required.**

**TIME:** 10 A.M. - noon (Please arrive on time.)

**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:** \$20 / \$25 non-member

## THE HIDDEN BOUNTY OF MARIN

U.C. EXTENSION DOCUMENTARY

Friday, September 26

"The Hidden Bounty of Marin," a half-hour video, highlights the rich landscape and daily life on Marin farms and ranches. Produced by U.C. Extension, it captures "farming on the edge" in Marin County, revealing the farmers' depth of commitment and passion. Come meet the producers and stars/farmers.

**TIME:** 7 P.M.

**WHERE TO MEET:** Dance Palace, the corner of 5th & B Streets, Point Reyes Station

**COST:** Free

## NICASIO VALLEY FARMS

PUMPKIN PATCH

Daily September 27 - November 2

This popular farm offers a pumpkin patch, hay rides, mazes, farm animals, and a farm stand every weekday, plus delicious BBQ every weekend. A brand new MALT and Marin agriculture exhibit will pique your curiosity about all things agricultural. Special activities include: children's musician Tim Cain (Oct. 4, 19, 26 at 11 A.M.), Local Food Day (Oct. 5), MALT Day (Oct. 19) when 10% of pumpkin sales will directly help preserve Marin County farmland, and Day of the Dead (Nov. 2).

**TIME:** 10 A.M. - 6 P.M.

**WHERE TO MEET:** Nicasio Valley Farms ¼ mile north of Nicasio Square

**COST:** Admission is free. Phone 415-662-9100 for school group & special event rates

## ALLSTAR ORGANICS

TOMATO TASTING

Sunday, September 28

Join Marty Jacobsen and Janet Brown to taste some of

the 20 varieties of heirloom tomatoes and 18 varieties of peppers they grow. Learn how to save seed, tour this multi-faceted organic operation, and purchase produce to take home. Allstar supplies some of the best restaurants in the Bay Area including Slanted Door, Comforts, Market Bar Cafe, and Michael Mina's.

Their heirloom tomato varieties include: Mortgage Lifter; Black Seaman; and Big Rainbow. Pepper varieties include: Pizza Pepper; Purple Cayenne; and Georgia Flame. **Pre-registration required**

**TIME:** 2 - 4 P.M.

**WHERE TO MEET:** Allstar Organics at Nicasio Valley Farms. ¼ north of Nicasio Square

**WHAT TO BRING:** walking shoes, hat

**DEGREE OF DIFFICULTY:** 

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

## FARM-FRESH COOKING CLASS

CREATING WITH HEIRLOOM TOMATOES

Sunday, September 28

Tour Allstar Farm with farmer Janet Brown and chef Aurea Herrick. Janet has been farming heirloom tomatoes since 1994 with husband Marty Jacobsen; they now grow a variety of tomatoes, herbs, peppers, and produce salts, sugars, and hydrosols. Aurea attended Le Cordon Rouge culinary school, studied in Paris, and now has her own catering business specializing in Mediterranean cuisine.

Pick tomatoes fresh from the vine, then learn to use them in a variety of dishes including gazpacho, pizzetta, bruschetta, paella, and tomato sauces. Also learn techniques for preserving tomatoes for winter use by canning and freezing. At the end of the class, we'll share a meal featuring tomato creations plus local wines and cheeses. **Pre-registration required**

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

**WHERE TO MEET:** Tomato tasting at Allstar Organics at Nicasio Valley Farms, ¼ mile north of Nicasio Square, followed by cooking class at Druids Hall

**WHAT TO BRING:** Chef knife, paring knife, cutting board

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

## 12TH ANNUAL BLACK MOUNTAIN HIKE


Saturday, October 25

Join MALT board, staff, volunteers, ranchers, historians, and naturalists as we climb this West Marin landmark. Take in the view from the summit and learn about the land that's been preserved as you fortify yourself with your picnic. Black Mountain is located on the Nobmann Ranch, one of the largest properties protected by a MALT easement. The mountain provides spectacular views and supports an active beef cattle operation. **No pre-registration required**

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

**WHERE TO MEET:** West Marin School, 11550 Hwy. 1, ¼ mile north of Point Reyes Station; all must carpool from the school to Black Mountain

**WHAT TO BRING:** Picnic, water, hiking shoes

**DEGREE OF DIFFICULTY:**   

**COST:** Free 1200 ft. elevation

## FOOD & FARMING ON THE URBAN EDGE

HONEYBEES: POLLINATORS IN DISTRESS

Wednesday, November 12

Honeybees are in crisis! Entire colonies of these important pollinators have been dying from mysterious causes for the past few years. This slide show and talk by journalist and Master Beekeeper M.E.A. (Mea) McNeil explores the work of researchers focused this worldwide concern. Without bees, almonds, apples, pears, grapes, and many more fruits and vegetable crops will not be pollinated. Mea, who lives on a small organic farm in San Anselmo and heads the Marin Beekeepers Association, will also suggest garden plants that attract bees and describe ways to provide bee habitat. A honey tasting will follow.

**TIME:** 6:30 P.M.

**WHERE TO MEET:** Dominican University, Guzman Hall; 50 Acacia Ave., San Rafael

**COST:** Free

## MALT HOLIDAY PARTY

HONORS RALPH GROSSI

Friday, December 12

Ralph Grossi, a founding board member of MALT, has come home to West Marin after 23 years in Washington, D.C. as the president of the American Farmland Trust. He has worked tirelessly to preserve farmland across the country. We will welcome him home, hear about the state of farm land and farm policy nationwide, and celebrate the holiday season. A local food reception included. Please call to let us know you are coming, or R.S.V.P. online at malt.org.

**TIME:** 7 - 9:30 P.M.

**WHERE TO MEET:** Dance Palace, the corner of 5th & B Streets, Point Reyes Station

**COST:** Free

## MARIN COUNTY AG COURSE

AT COLLEGE OF MARIN

Beginning August 21

Once again, during the Fall Semester, 2008, College of Marin, in co-operation with MALT and the farmers and ranchers of Marin, will offer the popular Marin County Agriculture course. Listed as Biology/Environmental Science 148, it begins August 21 on the Kentfield campus. Contact Dr. Paul da Silva at 415-485-9542 or at Paul.daSilva@marin.edu

## MARIN AGRICULTURAL LAND TRUST HIKES & TOURS Registration Form

name \_\_\_\_\_

street \_\_\_\_\_

city \_\_\_\_\_ state \_\_\_\_\_ zip \_\_\_\_\_

telephone \_\_\_\_\_ email \_\_\_\_\_

I'd also like to become a MALT member.

\$250 Sponsor  \$100 Associate  \$75 Supporter  \$40 Individual  Other \$ \_\_\_\_\_

Separate checks for each tour are 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.



Elisabeth Ptak

SATURDAY, SEPTEMBER 27

## DIRECTORS' BARBECUE 2008

*GOOD FOOD, GOOD MUSIC, GOOD PEOPLE*

Each fall, MALT's Board of Directors hosts an annual barbecue for Major Donors at the Directors' Circle level (\$250 and above) and for our Partners for Preservation (those who have included MALT in their estate plans).

This year's lunch will take place at Stubbs Vineyard, Marin County's first certified organic vineyard, growing 6.4 acres of chardonnay and 4.6 acres of pinot noir. Founders Tom and Mary Stubbs are pioneers in the local land preservation movement. In 1983, they became the second family to sell a conservation easement to MALT, guaranteeing that their property would remain farmland forever.

This annual get-together showcases food grown in Marin, as well as Marin County wines—this year featuring Stubbs Vineyard. It will be a chance to hear more from Tom & Mary Stubbs about their vineyard and growing philosophy, and hear from Executive Director Bob Berner, and board members about MALT's future conservation projects.

We look forward to seeing 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 27 from 1-4 P.M. For more information on MALT's Directors' Circle or our Partners for Preservation Program, please contact Rita Cummings, Development Director, at 415-663-1158, ext. 305, or [rcummings@malt.org](mailto:rcummings@malt.org).



Elisabeth Ptak

*In 2007, the Directors' BBQ was held on a beautiful but windy day at the Moore Ranch in Nicasio*

## MALT WEBSITE UPDATES

### Register online for Hikes & Tours

When a new edition of the MALT newsletter hits your mailbox, do you check out our offering of hikes, tours & talks for the upcoming season first thing? If so, we've now made it even easier for you to sign up. You'll no longer need to call or mail your registration and payment and wait for confirmation—all that is just a few clicks away at [www.malt.org](http://www.malt.org). Availability information is posted so you will know immediately if slots are still open. All online credit card transactions on our site are secure, and you will receive confirmation of your reservation instantly via email. Don't care to sign-up online? Mailing us your registration is still an option. We're always here to assist at 415-663-1158.

—CINDY JORDAN

### Learn about Planned Giving Opportunities

MALT also has launched a new mini-web site to give you easy access to a wide range of information regarding wills, bequests, and estate planning. You can learn how you can join our Partners for Preservation, MALT's Gift Planning program, which provides an opportunity for individuals to make a charitable gift to MALT with their estate assets. Partners help secure MALT's financial future so we can continue preserving agriculture and open space in Marin County for generations to come. To find out more, please contact Rita Cummings, Development Director, at 415-663-1158, ext. 305, or [rcummings@malt.org](mailto:rcummings@malt.org), or see the site for yourself at [www.malt.org/giftplanning](http://www.malt.org/giftplanning).

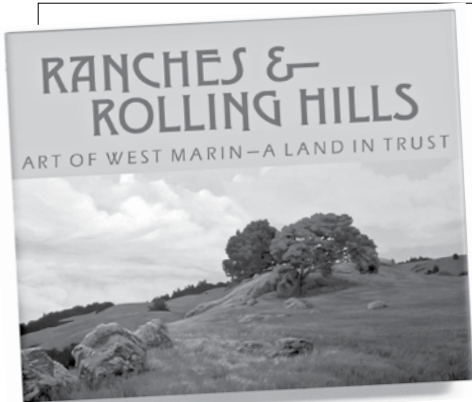


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RETURN SERVICE REQUESTED



SERIES IV

*Ranches & Rolling Hills Collection*

*Ranches & Rolling Hills: Art of West Marin—A Land in Trust* \_\_\_\_\_ Books @ \$50 = \_\_\_\_\_

Book published by Windgate Press of Sausalito 160 pages, 135 full-color art plates  
by Elisabeth Ptak with essays by Jean Stern and Michael Whitt

Boxed set of 10 full-color greeting cards with envelopes \_\_\_\_\_ Boxes @ \$20 = \_\_\_\_\_

Shop for these &  
other items at  
**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.