



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 2006

Volume 22 Number 3

A PLACE TO CALL HOME

MALT PURCHASES OFFICE BUILDING

For a quarter of a century, MALT has rented office space in the Marin County Farm Bureau building on Mesa Road in Point Reyes Station. When Executive Director Bob Berner joined MALT in 1984, he was the sole employee. Most recently, 10 employees and countless volunteers worked together in the building in a creative, but crowded, use of limited space.



Five years ago, bookkeeping took over a converted broom closet; three Development Department staff shared one small office; Easement, Stewardship, and Outreach staff worked in another room. The Education Department was housed in a separate space in the nearby historic Creamery Building.

Clearly, change was needed, but finding a new location has been a long and arduous task. Commercial space large enough to house our staff is hard to come by in West Marin. Many alternatives were discussed, including possible construction of a larger building on the Farm Bureau property. All alternatives seemed to be long shots, requiring heavy investments of human and financial resources.

When a modest wooden building with an adjacent small renovated barn came onto the market in April of this year, we took a look. Previously owned and operated by local attorneys, the office at 5th & A Streets in Pt. Reyes Station was a sight for sore eyes. MALT staff walked through the buildings, planning and hoping that they could finally be housed on the same site.

Four months later, escrow has closed, carpets have been cleaned, walls have been painted, a new phone system is in place, and repairs have been completed. By press time, we will have made the move.

CONTINUED PAGE THREE



HISTORIC FARMHOUSES ON EASEMENT RANCHES

As MALT moves into its new home in Point Reyes Station, we thought it would be interesting to also profile the homes of some of the landowners who have joined in partnership with MALT to preserve their ranches and farms and to protect the future of the land. On the backroads and byways of West Marin on a summer's day, the sight of a Victorian "Painted Lady" rising beside a windswept pasture, or of a historic farmhouse tucked into a golden hillside can take a person's breath away. While the dwellings are emblematic of an age gone by, they also represent an agricultural heritage that is still strong today.

ANNA/GWYN BURBANK RANCH, TOMALES

The elegant two-story, cream-colored Italianate Victorian of the Anna/Gwyn Burbank Ranch sits proudly on a rise overlook-

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FARMHOUSES

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ing a pastoral landscape. The ranch came into the Burbank family in the 1850s when it was purchased by George Walton Burbank, the grandfather of Gwyn and of Anna's late husband, George Walton Burbank Jr.

The home's construction began in 1863. Coastal redwood was brought in by horse and wagon from Duncans Mills. It was completed in 1867. The main section of the house is rectangular, distinguished by corniced eaves, high narrow windows and a central Corinthian-columned porch. Date palms and hydrangeas in the front garden lend an old-world ambiance to the setting. The interior is a treasure trove of original furnishings, books, stuffed birds, and a portrait of George Walton Burbank who smiles down from a full-length portrait. Today, Anna's daughter Annette is keeper of the house that was lovingly cared for and preserved by generations of the family.

Her brother Bob says, "When we were growing up, there were five of us. The house is big, and we took it for granted. The operation of the ranch has changed through the years, but the home and everything in it, like the stoves and the fireplaces and the furnishings, have remained the same. We call it the home ranch which means it's the anchor point of the family."

LOIS PARKS RANCH, TOMALES

The one-story 1864 Queen Anne home of Lois Parks is one of the oldest in Tomales. Remarkably, it is two cottages put together as one in an early example of 19th century recycling. The first cottage comprised three rooms; in 1880 six more rooms were added, including a back porch and bathroom. The roof is gabled; the shingled siding is painted white with green trim; a porch graces the front.

The property has been in the family since 1880 when it was purchased by Henry Goudy, the great grandfather of Lois' late husband, Roy. Lois first came to the ranch in 1943, the year they were married. Together, they raised four children. She is sure "the walls have ears," given all the company that has come and gone since the early days.

Today, photographs of several generations are displayed throughout the gracious home. "Mrs. Goudy's photograph is in the guest bedroom, which seems just right for her," Lois remarked. Chinese artifacts from Lois' childhood in China with her Baptist missionary parents adorn the walls. In the evenings, Lois likes to play her spinet organ looking out to the garden started by Mrs. Goudy. "I have peonies given to me by my father 40 years ago, dahlias as wide as dinner plates that I stake against the wind, roses the deer like to eat, snapdragons of every color, and five-fingered ferns near the fish pond."



MIKE & SALLY GALE RANCH, CHILENO VALLEY

When Sally Gale's mother, Anita Dolcini, took her to see the house on the Petaluma pastureland that had been purchased by her great grandfather Charles Martin in 1856, Sally says it looked like "a bedraggled child that no one wanted." The 1860 ranch house, which was attached to an 1883 Italianate Victorian with 11-foot ceilings, had literally fallen apart; windows were broken, and rain poured through holes in the roof. It had "no fireplace, no light fixtures, no electricity, and



no water. The entire infrastructure was gone." Yet the gray ghost house of the Chileno Valley possessed a certain magic.

In 1993, Sally and her husband Mike began a renovation. "We started by taking all the wood off the back of the house, de-nailing it, and storing it in the barn," Sally said. "We boarded up the back, put up tarps, and for two horrendous winters lived in half a house. Finally we got the roof up, the walls and windows set. I could stand in the middle of the house and not get wet. I said to myself, 'This is where I'm going to be for the rest of my life.'" All the love and arduous work the Gales poured into the five-year restoration would garner an Award of Great Merit from Heritage Homes of Petaluma in 1997. For Sally, the restoration fulfilled a trust that had been passed down to her through the generations to preserve the home for the family. "It's beautiful," she said, "not too big, very comfortable, and I know it doesn't have to be perfect."

—CHRISTIE NELSON

A TASTE OF MARIN AT HARVEST TIME

On Sunday, September 17, from 4–9 P.M., Marin Agricultural Land Trust and Marin Organic will once again team up to bring you a spectacular Taste of Marin—a celebration of the agricultural bounty of Marin’s farmlands and the people who bring it from the field to the table. The event features world-renowned farmers, ranchers, cheesemakers, bakers, and vintners, as well as the best of local restaurants and celebrity chefs and a rousing selection of musical talent. It is a showcase for some of the world’s most phenomenal food, presented on an Indian summer evening in a 19th century mission style courtyard in San Rafael.

Included in the evening’s line-up are such well-known restaurants as: Fish; Insalata’s; the Olema Inn; Manka’s Inverness Lodge; Small Shed Flatbreads; Piatti Mill Valley; the Station House Café; Drakes Beach Café; Indian Peach Food Company; Fairfax Scoop; Three Twins Ice Cream; Comforts and many more. Chefs will offer a variety of specialties made from organic produce, grass-fed beef, cheese, seafood, local wines, and even locally produced organic ice cream!

Held once again at the beautiful St. Vincent’s School for Boys in San Rafael, the event will include opportunities to meet with local farmers, peruse an exciting array of silent auction items and bid on amazing live auction items. In addition, special guests and the musical talents of the Cuban *Orquesta La Mordena Tradicion* promise to make the evening an incredible celebration.

St. Vincent’s is located in San Rafael just off the Marinwood Exit. Admission is \$125 for Marin Organic and MALT members and \$150 for non-members.

Order tickets online at www.marinorganic.org/events, or call the Marin Organic office at (415) 663-9667 with your credit card information. You can also send a check with return address to Marin Organic, Post Office Box 962, Point Reyes Station, CA 94956.

—SHEILA FOSTER



Patige Green

Bolinas farmer Dennis Dierks at the 2005 Taste of Marin

HOME

CONTINUED FROM PAGE ONE

The purchase of the office building signifies an important moment in MALT’s history. A home of our own is an exciting prospect for the organization, and it will provide a host of opportunities. After renting office space for 26 years, MALT will now have the stability of a permanent home that will better accommodate our professional staff.

The building is more centrally located, and will give us increased public visibility while offering an opportunity to create a permanent display to acknowledge our many donors and supporters.

In the meantime, we would like to thank the Marin County Farm Bureau and the Marks family, from whom we rented office space over the years. A special thanks to Bank of Petaluma, the Marin Community Foundation, California Land Title of Marin, and Joe Soule of Coastal Marin Real Estate for helping complete the purchase transaction. Keep an eye out for an open house invitation sometime in the next few months. We look forward to welcoming you to our new home.

—BARBARA PETTY

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

FOOD AND FARMS IN EDUCATION

Today fewer than two percent of Americans still live and work on farms. But once upon a time, students in the United States were given a summer vacation from school not so they could go to Disneyland, but because they were needed to help on the farm during peak harvest season. For the most part, the last few generations of children have been raised without a sense of where food comes from or how it is grown.

In Marin County, the Marin Food Systems Project works to narrow the distance between students and their experience of food and reunite schools with farms. A project of the Environmental Education Council of Marin, the project is a collaboration of organizations including MALT. The project is headed by Leah Smith.

“Each partner plays an important role,” Leah says. “They deliver local and organic food, they offer experiential education opportunities on farms, they train teachers, or they work with farmers to help diversify for a growing local market. All these efforts can help build a healthy, more agriculturally viable and sustainable community by reconnecting schools, local farms, and healthy food.”

MALT also now offers the Farm Field Studies Program for Marin students who want to visit local farms and learn more about how food gets from the field to the table. Interested students, parents, or teachers can contact Constance Washburn at 415-663-1338 for additional information.

RECORD SALES OF RANCHES & ROLLING HILLS ART

In the weeks leading up to the annual *Ranches & Rolling Hills* Landscape Art Show and Sale, we always keep our fingers crossed—for an early harvest of spring crops for the preview luncheon, for good weather the weekend of the event, and most of all for an enthusiastic group of art buyers to make the show a true success. This year, all of our wishes came true. Despite an unseasonable cold spell prior to the show and a Friday night rainstorm that had us really worried, Saturday’s weather was perfect. Guests at the preview luncheon dined on Pacific halibut, grass-fed beef, fresh peas, and rhubarb tarts prepared by Pamela Ferrari Catering. And—best of all—total sales of \$192,000 were the highest in the show’s nine-year history, with 50% of the total going to MALT.

Some 2,000 visitors stopped by the Druid’s Hall over the weekend-long show to admire the more than 250 images of the natural and working landscapes. Many pieces featured the 57 family farms that have been permanently protected by MALT. Proceeds benefit MALT’s farmland preservation program which provides a conservation alternative to the sale or subdivision of Marin farmland. Some of the Bay Area’s most highly acclaimed dairy products and organic crops, including Cowgirl Creamery cheeses, Straus Family Creamery dairy products, and Pt. Reyes Original Blue Cheese are produced from farmland protected by MALT conservation easements.

Next year will be the 10th anniversary of *Ranches & Rolling Hills*, and we’re already planning some special features, says art show coordinator Elisabeth Ptak. Mark your calendar for May 19 & 20, 2007. You won’t want to miss it.

ARTIST RAY STRONG DIES AT 101 YEARS OF AGE




Ray Strong, 1905–2006: Artist Ray Strong passed away at his home in Three Rivers, California, on July 3. The most revered of all Santa Barbara landscape artists, Ray led the way for a revival of landscape painting with his inspired renderings of golden hills and native live oak trees, both in southern California and in his beloved Marin County. He was the co-founder of the Oak Group with Arturo Tello, and a mentor to countless younger painters. In 1998, with Michael Whitt, he had the inspiration for *Ranches & Rolling Hills*, the landscape art show and sale that benefits Marin Agricultural Land Trust and helps preserve farmland in Marin County (see related story). His enthusiasm for the show only increased over the years. Making his way by wheelchair through the crowds gathered at the 2006 show this spring, he seemed more engaged than ever, and his enthusiasm was contagious. When he paused to study a painting of a barn by Michael Drury or a portrait of a dairy cow by Christin Coy, we knew to gather round. With his powerful hands and booming voice, he’d describe the relationship between land and sea, between warm and cool colors, between art and artist. He sometimes paid tribute to the works on the walls by serenading them on his harmonica. The memory of those fleeting notes and the man who made them will be with us forever. —ELISABETH PTAK



MALT HIKES & TOURS & TALKS

FALL 2006

Our hikes, tours, and talks this fall celebrate the harvest by visiting some of the farmers and ranchers profiled in the new book *Marin Farm Families—Stories & Recipes*. Their lives revolve around the rhythms and tempos of Marin agriculture. Some are ranchers with thousands of acres of land and a legacy spanning three or four generations; others are first-generation growers leasing land and making their own history, one day at a time. Look for the  in the listings below, and be sure to order a copy of this little book about diversity, adversity, tenaciousness, extraordinary devotion, and FOOD at www.malt.org. Proceeds benefit MALT's work of preserving Marin County farmland.

MARIN AGRICULTURAL LAND TRUST

Post Office Box 809 Point Reyes Station, California 94956

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hikes&tours@malt.org

malt.org



Elisabeth Pak

HARVEST DAY AT THE FARM Sunday, October 8

Bring the whole family, and celebrate the history and the future of Marin's family farms. Select a pumpkin from the patch, take a hayride, plant seeds, spin wool, ride a pony, pet a sheep, goat, or cow. Then compose a delicious meal of barbecued chicken, oysters from Tomales Bay, hamburgers of grass-fed beef, salads of fresh local greens. Top your lunch off with locally made desserts and ice cream. Enjoy rollicking music for kids of all ages from 10:30-12:30 with Tim Cain. In the afternoon, dance to rock'n' roll music then join in square dances to the great old time music of the Roadoilers. This fun-filled family event is co-sponsored by Atwood Ranch, Lucasfilm Ltd., Manka's Inverness Lodge, Marin County Farmer's Market Association, McEvoy Olive Ranch, Nicasio Valley Farms, California Land Title of Marin, Clover-Stornetta Farms, Bank of Petaluma, Bank of Marin, Marin Organic, Point Reyes Preserves, United Markets, Marin IJ, Marin Magazine, and Pacific Sun.











TIME: 10 A.M. – 5 P.M.

COST: Free

WHERE TO MEET: Nicasio Valley Farms Pumpkin Patch, 1/4 mile north of Nicasio Square

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

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

| tour name | # people | date | \$ |
|-----------|----------|-------|-------|
| _____ | _____ | _____ | _____ |
| _____ | _____ | _____ | _____ |
| _____ | _____ | _____ | _____ |

Absolutely no pets allowed

I'd like to become a MALT member.

- \$40 Individual
 \$75 Supporter
 \$100 Associate
 \$250 Sponsor
 Other \$ _____

Total Enclosed \$ _____

Separate checks for each tour are enclosed. Charge my credit card

name _____ card # _____

signature _____ expiration date _____

Please complete other side of form.



Tours fill up at different rates. Please enclose a separate check for each tour, or charge tours & memberships to your VISA, Mastercard, or American Express.

Registration by mail only.

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HOG ISLAND OYSTER CO. & STRAUS DAIRY

Thursday, September 7



Learn all about oyster farming and water issues as you tour Hog Island Oyster Company with the owners. Taste oysters grown in Tomales Bay, while you enjoy great views. After eating your own picnic lunch, tour the Straus family's organic dairy at milking time and sample Straus Family Creamery products. Learn about water issues, their innovative methane digester, and this important organic operation. **Pre-registration required.**

TIME: 11 A.M. – 3 P.M.

WHERE TO MEET: Hog Island Oyster Co., Hwy One, Marshall (10 mi. north of Pt. Reyes Station)
WHAT TO BRING: Water, picnic, shoes that can get dirty

DEGREE OF DIFFICULTY:

COST: \$25 / \$30 non-members

McEVOY OLIVE RANCH

Friday, September 15



Tour Nan McEvoy's 550-acre organic olive ranch at harvest time, 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. Limited to the first 40 reservations received by mail. **Pre-registration required.**

TIME: 10 A.M. – noon

WHERE TO MEET: McEvoy Ranch, 5 miles south of Petaluma at 5935 Red Hill Rd. (aka D Street or Pt. Reyes-Petaluma Rd)

WHAT TO BRING: Water, walking shoes

DEGREE OF DIFFICULTY:

COST: \$15 / \$20 non-member

CLARK SUMMIT FARM & TRESCH DAIRY

Saturday, September 30

Join Liz Cunninghame & Dan Bagley for a tour of their very diverse operation on land where four generations of the family have farmed. They raise grass-fed beef, pork, free-range laying hens, broilers, and turkeys—all on certified organic pasture. Picnic at the farm and hike up the hill for great views. Then visit the 2,000-

acre Tresch organic dairy—a farm that has been in the family for 101 years and now supplies milk to the Straus Family Creamery. **Pre-registration required.**

TIME: 10 A.M. – 3 P.M.

WHERE TO MEET: 30201 Shoreline Hwy. 1, 4 miles north of Tomales.

WHAT TO BRING: Water, picnic, hiking shoes

DEGREE OF DIFFICULTY:

COST: \$25 / \$30 non-members

10TH ANNUAL BLACK MOUNTAIN HIKE

Saturday, October 14

Join MALT board, staff, volunteers, plus ranchers, historians and naturalists as we climb this West Marin landmark. Black Mountain is located on the Nobmann Ranch. Picnic on the summit while you experience first-hand 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. 1/4 mile north of Pt. Reyes Station. All must carpool to Black Mountain

WHAT TO BRING: Picnic, water, hiking shoes

DEGREE OF DIFFICULTY:

COST: Free

LUNNY RANCH & DRAKES BAY OYSTERS

Saturday, October 28



Meet Kevin Lunny who grew up on this 1,500-acre ranch in Point Reyes National Seashore. In the 1970s, Kevin's dad Joe converted the operation from dairy to beef. In 2002, Kevin transitioned the herd to grass-fed and organic and now manages the largest certified organic pasture in Marin. He's also planted five acres of artichokes—the very kind that grew in that region before it became a national park—and he's farming oysters in nearby Drakes Estero (formerly Johnson's Oyster Company). Visit all three operations, and taste the products in season.

TIME: 10 A.M. – 2 P.M.

WHERE TO MEET: Drakes Bay Oysters, on the left, 6 miles past Inverness on Sir Francis Drake Blvd.

WHAT TO BRING: Water, picnic, walking shoes

DEGREE OF DIFFICULTY:

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

FOOD & FARMING ON THE URBAN EDGE

RALPH GROSSI, PRESIDENT, AFT



Thursday, November 9

Meet Ralph Grossi, a charter board member of MALT and a fifth-generation Marin rancher. Now president of the American Farmland Trust, he'll update us on the state of agriculture around the nation and detail AFT's Farm Policy Campaign and its vision for change in the 2007 Farm Bill: well-managed, protected farm and ranch land that provides open space, clean water, healthy food, wildlife habitat, and a renewed connectedness between the farm community and the rest of America. A reception of award-winning Marin cheeses, wines, and oysters will follow. The event is at the landmark San Francisco Ferry Building, home to a nationally known farmers' market and shops featuring many Marin farm products. Co-sponsored by the Center for Urban Education about Sustainable Agriculture and American Farmland Trust. Ralph Grossi's 95-year-old father is profiled in *Marin Farm Families—Stories & Recipes*.

TIME: 6:30 – 8:30 P.M.

WHERE TO MEET: San Francisco Ferry Building Port Commission Hearing Room, 2nd floor; along the Embarcadero at the foot of Market Street

COST: Free

GALE RANCH, CREEK RESTORATION WORK DAY

Saturday, November 18



Get your hands dirty while helping to protect the tributaries of Walker Creek that run through the Mike and Sally Gale Ranch. Sally, a fifth-generation West Marin rancher and member of the board of the Marin Resource Conservation District, will present a slide show on her restoration projects, then guide us in winterizing the plantings along the creek to help prevent erosion and restore riparian habitat. Be prepared to work hard, get muddy, and be wet. Takes place rain or shine. Picnic together, then take an optional hike up the ridge to enjoy the views and watch soaring hawks.

TIME: 10 A.M. – 3 P.M.

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

WHAT TO BRING: Picnic, water, rain or sun gear, boots that can get wet, warm clothes, work gloves, tools (hammer, loppers, clippers, trowel, shovels)

DEGREE OF DIFFICULTY:

COST: Free

MARIN AGRICULTURAL LAND TRUST HIKES & TOURS Registration Form

name(s) _____

street _____

city _____ state _____ zip _____

telephone _____ email _____

RELEASE OF LIABILITY: Each participant must sign.

I am aware that accidents or injuries may occur during hiking and walking activities sponsored by Marin Agricultural Land Trust (MALT). I am voluntarily participating in these activities. I hereby agree to accept any and all risks of injury on behalf of myself and any of my minor children who may also participate in the activity. As consideration for being permitted to participate in this activity, I hereby release, discharge, waive, and relinquish any and all actions, causes of action, or claims for personal injury or damages that I, my assignees, heirs, and legal representatives may have now or hereafter against MALT or the property owner resulting from negligence or other acts, howsoever caused, by any employee, officer, agent, or contractor of MALT or the property owner arising from my participation or my child(ren)'s participation in the activity.

signature _____ date _____

signature _____ date _____

Mail completed registration forms and signed release for each participant with checks made payable to MALT. Marin Agricultural Land Trust, Post Office Box 809, Point Reyes Station, California 94956 · 415-663-1158

Space is limited, and tours fill up quickly. Registration is by mail only. Full payment is required, and all participants must pre-register by five days prior to event. Confirmations will be sent. Refunds are given 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. We will be hiking and touring on private property. You have permission to enter for the hike or tour only. You may not re-enter at another time. **Absolutely no pets allowed.**

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WE WANT TO SAY THANK YOU...

Each Fall, MALT's Board of Directors hosts a fabulous barbeque for our major donors at the Directors' Circle level (\$250 and above) and for our Partners for Preservation—those who have let us know they've included MALT in their estate plans. Each year the party is held at a beautiful home or ranch in West Marin. This is a special opportunity to hear from our Executive Director, Bob Berner, and our board members about MALT's future conservation projects and for us to hear from you.

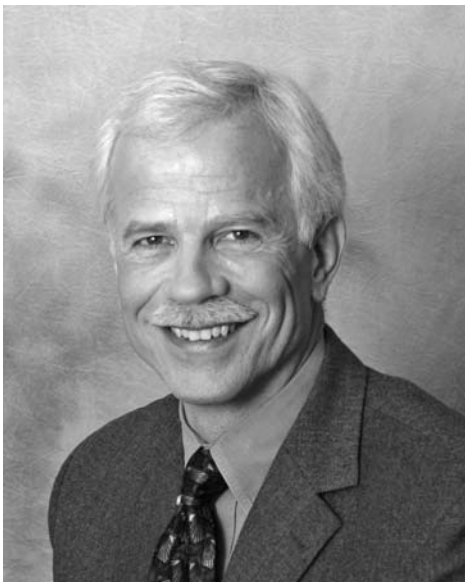
Please mark your calendars for this annual gathering of MALT friends and supporters which will be held this year on Saturday, September 9, from 1–4 P.M. Longtime supporters Michael & Jean Casey of Nicasio have graciously agreed to host this year's event. Invitations will be mailed in late July.

Our theme this year will be "Celebrating the Food from our Land," and the menu will feature local fruits, vegetables, cheese, meat, and wines grown or produced right here in West Marin. We'll have live music, a surprise guest speaker and, best of all, a good time! We look forward to seeing you. For more information, please email: Rita Cummings, Development Director, at rcummings@malt.org.



Elisabeth Prak

BOB BINGHAM JOINS BOARD OF DIRECTORS



Bob Bingham

We are pleased to announce that Bob Bingham has joined our Board of Directors. Bob is a founding principal of Bingham, Osborn & Scarborough LLC, an independent, comprehensive wealth management firm in San Francisco. Founded in 1985, the firm has grown to over \$1.5 billion under management, with offices in San Francisco and Menlo Park.

Bob has been an active community volunteer and brings a high level of enthusiasm and commitment to his board position. Previous board experience includes: Development Committee member of the Golden Gate National Parks Conservancy; President, University Club of San Francisco; Director, Children's Garden of California; President, Amherst College Association of Northern California.

Prior to moving to San Francisco in 1997, Bob and his wife Carol lived in Mill Valley for more than 20 years. Acquiring their cottage in Marshall on Tomales Bay 11 years ago, though, changed their lives, and has nurtured their strong attachment to MALT. "Carol and I believe that West Marin's essence is agriculture and that MALT is a key to preserving its future. I am thrilled to join that effort," says Bob.

Though he is new to the board, Bob already has been active in cultivating supporters for MALT. He and Carol recently hosted an event in San Francisco to update some of our contributors on MALT's current projects and to introduce our farmland preservation efforts to others who might be interested in supporting our work.

Welcome, Bob

—RITA CUMMINGS

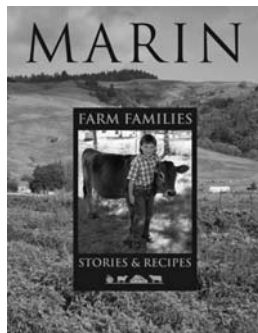


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The MALT SHOP

Marin Farm Families—Stories & Recipes

A little book about diversity, adversity, tenaciousness, extraordinary devotion & FOOD! Profiles of 22 Marin farmers & ranchers *plus* their own recipes.

_____ Books @ 15.00 each = \$ _____



Ranches & Rolling Hills Collection, Series II

Boxed set of 10 full-color greeting cards with envelopes

_____ Boxes @ 15.00 each = \$ _____

Shipping/Handling: Add \$5.00 per order _____

Total \$ _____

MALT BOARD OF DIRECTORS

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My check payable to MALT is enclosed Charge my VISA Mastercard American Express

name _____ **Marin Agricultural Land Trust**
street _____ Post Office Box 809
city _____ state _____ zip _____ Point Reyes Station, California 94956
telephone: _____ email _____ 415 663 1158
card # _____ expiration date _____ farmland@malt.org
signature _____ **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.