



# 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

Summer 2007

Volume 23 Number 2

## TWO EXTRAORDINARY GIFTS FOR FARMLAND CONSERVATION

In the past year, MALT has been the recipient of two extraordinary bequests, the largest in MALT's history—one from the Robert Held Estate and another from the Laurie Vaughan Estate. Together they will have a significant impact on our continued ability to preserve Marin County farmland.

These gifts come at a critical time. In the next year alone, we hope to acquire easements on some 5,000 acres at a cost of about \$13 million. The Held and Vaughan bequests will be used toward the acquisition and stewardship of these easements and ultimately, for the benefit of future generations of residents in Marin County and beyond who depend on MALT to help preserve Marin's rural open space and working farms.

### Robert Held Bequest

When the late Robert (Bob) Held attended MALT events, he always made an entrance. Usually alone and always well-dressed, he was known to burst into song in the middle of a conversation. Mr. Held passed away on February 18 at his Mill Valley home. He left his estate to Marin Agricultural Land Trust. The total value has yet to be determined, though it is expected to be about \$4 million, the largest bequest MALT has ever received.

Born and raised in Chicago, Mr. Held began his adult life in New York as a stage actor. He moved to San Francisco in the 1960s and to Mill Valley in 1972. According to his friend and neighbor, John Polhemus, he "surrounded himself with things he loved." Those included antique furniture, jewelry, a collection of Asian and American art, and a



*The young Robert Held*

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## *Ranches & Rolling Hills* 10TH ANNIVERSARY ART SHOW SET FOR MAY 19 & 20

Marin Agricultural Land Trust's 10th anniversary show and sale of western Marin County landscape paintings, will take place on Saturday, May 19, and Sunday, May 20, at the Druid's Hall on the Village Square in Nicasio, California.

Few places in the United States provide a pastoral landscape as appealing as Marin's. Winding roads curve past landscapes that offer up incredible vistas; the passing scene is much enhanced by the family farms that line the roads and shores and are tucked into unspoiled canyons that reach deep into the heart of Marin. A select group of artists and photographers has spent the past 10 years capturing the spirit of these farms, ranches, and open spaces on canvas, paper, and film.

## FEAST ON LOCAL FOOD AT *TASTE OF MARIN*

Marin Agricultural Land Trust, Marin Organic, and the Marin County Farmers' Market will team up to create Marin's premier dining event on Sunday, August 26, from 6-10 P.M. *Taste of Marin* features a wide array of local food and wine prepared and presented in the magical setting of St. Vincent's in San Rafael.

Created by MALT's Constance Washburn in 1999, the event has grown in size and scale since we partnered with Marin Organic several years ago. This year, the Marin County Farmers' Market Association joins in the production of this incomparable evening. Farmers from throughout the county will be on hand to talk about what they produce, while local chefs will be cooking up tastes of their specialties.

The evening includes a silent auction, a live auction, and a special guest speaker. Wear your dancing shoes, too, so you can tap your heels to great music as the evening draws to a close. Tickets are \$150 and include all the festivities. They can be purchased online at [www.tasteofmarin.org](http://www.tasteofmarin.org). **Pre-registration required.**



*Taste of Marin 2006*

## TAX BENEFITS MAY BE EXTENDED

Legislation has been introduced in both the U.S. Senate and the House of Representatives that would extend conservation tax benefits provided by the 2006 Pension Act to family farmers and ranchers who donate conservation easements to organizations such as MALT.

The 2006 Act increased the potential tax deductions available to landowners who completed voluntary easement transactions that included a donation of all or part of the value of the easement. It also extended the carry-forward period for those deductions. Last year, MALT worked with Tomales Farm & Dairy owners Ted Hall and John Williams to protect a 178-acre portion of the former Cerini Ranch in Tomales. This project would not have been possible without the increased tax benefits provided to the landowners under the Pension Act as MALT paid only approximately 30% of the value of the easement.

Introduced in the House by Congressman Mike Thompson (CA) and Dave Camp (MI) and in the Senate by Senator Max Baucus (MO), the legislation seeks to make permanent the conservation tax benefits that will currently expire in 2007. The proposal has wide support and has also been endorsed by the current administration in the proposed fiscal year 2008 budget.

The new law would permanently increase the deduction a landowner can take for donating a conservation easement from 30% of their income in any year to 50%. It allows qualifying farmers and ranchers to deduct up to 100% of their income, and it extends the carry-forward period from five to fifteen years for a donor to take tax deductions for the donation of a conservation easement.

How you can help: Ask your Senators and Representatives to become co-sponsors of the Senate bill S.B.469 or House bill H.R. 1576.

—JEFF STUMP

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**ANNIVERSARY** Each year, the best of their work is offered for sale at *Ranches & Rolling Hills*, transforming the Nicasio Druid's Hall into a first-rate gallery for the weekend.

CONTINUED FROM PAGE ONE

Curator Michael Whitt co-founded *Ranches & Rolling Hills* in 1998, along with the late Ray Strong. Elisabeth Ptak, assisted by Cindy Jordan, coordinates the event. This 10th anniversary show is dedicated to the memory of Mr. Strong who died in 2006 at the age of 101. He led the way for a revival of landscape painting with his inspired renderings of golden hills and native live oak trees. He was the co-founder of the Oak Group and a mentor to countless younger painters.

In all, 37 nationally known California artists will participate in the 2007 show, including Marin painters Ralph and Martha Borge, Willard Dixon, Timothy Horn, Susan Hall, Wendy Schwartz, and Zee Zee Mott along with artists Arturo Tello, Sarah Vedder, Meredith Abbott, Whitney Abbott, Ward Walkup, and other members of the Oak Group of Santa Barbara. Marin County lithographs by Russell Chatham also will be available for purchase.

Proceeds from art sales 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.

*Ranches & Rolling Hills* is open to the public at no charge from 2-5 P.M. on Saturday, May 19, and from 10 A.M.-4 P.M. on Sunday, May 20. For information phone 415-663-1158 or visit our online gallery at [www.malt.org](http://www.malt.org).

# HIPPIE PIES & HANDSHAKES

## —SUSTAINING ENVIRONMENT & COMMUNITY THROUGH LOCAL SHOPPING & SEASONAL EATING

*Local food is a handshake deal in a community gathering place. It involves farmers with first names, who show up at the market week after week. It involves consumers who remember that to be human is to belong to a food chain, wherever and whenever we find ourselves alive. It means remembering the truest of all truths: we are what we eat.*

—BARBARA KINGSOLVER in *Animal, Mineral, Miracle*



Paige Green

There is a meal I like to call “hippie pie.” The recipe for hippie pie, which doesn’t exist outside my head, came about one fall after a visit to the Ithaca, New York, farmers’ market, where I had purchased a beautiful rainbow of fresh produce and dairy products. The goal of the meal was to make it as local as possible. It included beets, which for some reason I’d always thought of as hippie food. (I mean that in a good way.) Not long after that, I worked on Starflower Farm, an organic farm owned by a couple from whom I’d bought that fall day.

Here on the other side of America, where I’m working with MALT to protect Marin farmland, local agriculture seems equally, increasingly accessible, and not just for an exclusive group of fancy or alternative eaters, either. Farmers’ markets are the foreground, consumer-end of agriculture, and without them the whole farm-to-table system doesn’t work. Demand for distribution services that bring Marin produce to Marin institutions such as schools and hospitals is increasing.

The need to protect the land on which that food is, or may be, grown is increasing, too. Land is, after all, the literal foundation of agriculture. Keeping local agriculture viable and vibrant is a collective effort with two underlying principles: environment and community. MALT, Marin County Farmers’ Market Association, Marin Organic, and other nonprofits are devoted to building the sustainability of agriculture and, in turn, the sustainability of environment and community.

The importance of local agriculture, and local/regional economies and economies of scale, is expressed here in Marin through our wealth of farmers’ markets and a Think Local First Campaign in West Marin that is involved with a larger, national movement. In terms of community, farmers’ markets are, as Barbara Kingsolver wrote, “a handshake deal in a community gathering place.” They’re like post church-service gatherings in a way, a place for building social solidarity through food.

I have a stack of writings on my desk—a newspaper article discussing the connection between eating local and the reduction of greenhouse gases, an entire magazine devoted to “going local,” and a piece questioning whether it’s more important to buy local or organic. The media I’m referring to isn’t necessarily alternative—one of the articles is from *Time*. This whole idea is becoming famous, and so are the people who write and work on the subject (ever heard of Wendell Berry? Michael Pollan? Alice Waters?). The Prince of Wales came to West Marin and visited the Point Reyes Farmers’ Market. Organizations like the Business Alliance for Local Living Economies (BALLE) are gaining publicity and recognition for their work related to local economies and shifting people’s attention to supporting locally-owned businesses.

I have to warn you: if it hasn’t happened already, once the concept of “local” gets your attention, it won’t let go. I just walked from the MALT office in Point Reyes Station “downtown” to Toby’s Feed Barn to pick up a pint of Three Twins organic “Milk and Cookies” ice cream, made in San Rafael produced with Straus Dairy cream from cows that graze in Marshall pastures. Delicious!

—KATIE MEDWAR



Paige Green

Russ Sartori and daughter

### Marin Farmers’ Market Schedule

complete listing at [www.growninmarin.org](http://www.growninmarin.org)

#### Fairfax

Wednesday 4 – 8 PM  
May 2 – end of October

#### Point Reyes Station

Saturday 9 AM – 1 PM  
June 23\* – end of October

#### Novato

Tuesday 4 – 8 PM  
April 17 – September

#### San Rafael

Marin County Civic Center  
Thursday & Sunday  
8 AM – 1PM year-round

\*Kicks off Pure West Marin Week, celebrating all things local, beginning with a Point Reyes Books anniversary event, featuring Marin author, environmentalist, & entrepreneur Paul Hawken at Toby’s Feed Barn.

## MIA PELLETIER NEW VOLUNTEER COORDINATOR



Mia Pelletier

MALT has a core group of more than 50 trained volunteers. They staff most of our outreach events, help at the office, and even navigate the MALT float (which they designed and built!) in summer parades throughout Marin County. Working the strings behind the scenes to recruit, train, and schedule these dedicated men and women is our new Volunteer Program Manager, Mia Pelletier.

Born in San Francisco and raised in Mill Valley, Mia now lives in San Anselmo with her husband and their two daughters. A graduate of UC Santa Barbara, she worked for nine years as a water conservation specialist at the Marin Municipal Water District. She took a hiatus from work to raise her young children, while continuing to study environmental issues by training in the Environmental Forum. During that time, she also volunteered for MALT. “Part of the reason I wanted to work here was that I had such a good experience as a volunteer,” she says. “Another reason is that I wanted a career that made a difference. I wanted something that my daughters will be proud of and excited to tell their friends what their mom does.”

As a parent, she also wants to make sure her children are eating healthy food and that they understand the source of that food. Among other things, Mia will be assigning volunteers to MALT’s Farm Field Studies program which allows schoolchildren to visit selected farms.

“I think it is so important for kids to see where food comes from,” she says. “The way food is made and delivered these days, there is a disconnect between how it’s consumed and where it actually comes from. The more kids see the ‘roots’ of the food they eat, I think the more likely they will be to reject highly processed foods that in no way resemble anything that actually comes out of the ground or is raised on the farm. If they get a chance to see broccoli, kale and swiss chard actually growing out of the ground, they will eat it...right?”

—ELISABETH PTAK

Volunteer trainings for new and returning volunteers are scheduled for May 6 & June 2. Contact Mia Pelletier at 415-663-1338 for information or to sign up for the training.

## HOLE-Y COW! MEET MALT AT THE FAIR

*Snap a photo with our “Hole-y Cow” at our big red barn at the Marin County Fair from June 30–July 4. The display also showcases photographs of Marin’s family farmers and the book Marin Family Farms—Stories & Recipes, which includes profiles of some two dozen agricultural families and organizations along with recipes from their farm kitchens.*



## MORE LOCAL BUSINESSES SUPPORTING MALT

In our Spring 2007 newsletter we featured a Marin County business, Three Twins Organic Ice Cream Company, and its support of MALT through 1% for the Planet. In an ongoing trend of local businesses supporting the environment, Tamalpais Bank has announced a plan to make a contribution to MALT whenever a new checking account is opened at any of their branches this year.

Tamalpais Bank recently received the Bay Area Green Business designation from the County of Marin. It is the first bank to be awarded that honor on all its properties. In order to be named a green business, they have met standards in energy and water conservation, solid waste reduction, recycling, and pollution prevention.

Vice President and Marketing Manager Mark Chapman says, “Because our mission focuses on the local community and providing a caring banking environment, and because of the tremendous effort involved in achieving this designation, it is fitting that we donate a portion of our new accounts to this effort.” When asked why MALT was chosen as the sole recipient, Mark was quick to say, “To me MALT is the most ubiquitous green nonprofit in Marin.”

Tamalpais Bank will contribute \$50 for each new individual account and \$100 for each new business account opened in 2007. To view the program in more detail, go to [www.tambank.com/green](http://www.tambank.com/green).



—BARBARA PETTY

GREEN BUSINESS  
MARIN COUNTY

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



# MALT HIKES & TOURS & TALKS

## SUMMER 2007

MALT offers hikes and tours for the whole family this summer. Whether you choose to scale the peaks that overlook the wide open spaces of West Marin, sample wines fermented from Marin grapes, visit an trendsetting organic dairy, or delight the kids (and adults!) in your family with our very first ice cream social (What took us so long?), you're sure to come away with a deeper appreciation of Marin's family farms. We look forward to seeing you soon.

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

415-663-1158

hikes&tours@malt.org

malt.org



Paige Green

### MARIN WINEGROWERS' ASSOCIATION PINOT NOIR CELEBRATION AT HISTORIC ESCALLE WINERY Friday, June 8 & Saturday, June 9

Marin County pinot noir producers will launch their newest vintages, pour some library selections, and offer previews of the 2006 barrel samples in 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: Brookside Cellars, Corda Winery, Dutton-Goldfield Winery, Kendric Vineyards, Moon Hill Vineyard, Orogeny Winery, Pey-Marin Vineyards, Point Reyes Vineyards, Sean Thackrey, Stubbs Vineyard, Thomas Fogarty Winery, Vergari Wines, Vision Cellars, and Willowbrook Cellars. A wide selection of Marin cheeses and other tasty locally produced foods will also be offered. Don't delay, this fantastic event sells out quickly. For information and on-line pre-registration for this event visit [www.malt.org](http://www.malt.org).

TIME: 5 - 8 P.M.

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

COST: \$40/valet parking 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](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

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.



Paige Green

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.

## I SCREAM, YOU SCREAM, WE ALL SCREAM FOR LOCAL ORGANIC ICE CREAM

Sunday, June 17

Father's Day will never be the same! Bring the whole family to the farm to make and taste delicious ice creams prepared with Straus organic cream and local fruit and flowers: raspberries from Mt. Barnabe Farms; strawberries from Russ Sartori; lavender and rose petals from AllStar Organics. Ice cream makers from Three Twins in San Rafael will show us how. Plus, sample Three Twins own special flavors as well as flavors from Straus Dairy and Fairfax Scoop. Bring a picnic and stay to meet a calf, a pig, a sheep, or a donkey and investigate the beauty of newly planted fields.

**Pre-registration required.**

**TIME:** Event open from 11 A.M. - 3 P.M.

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

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

**DEGREE OF DIFFICULTY:**   

**COST:** \$15 MALT & Slow Food Marin members / \$20 non-members  
\$8/\$12 children  
\$55 per family of five or more)

## GAUSE RANCH



Saturday, June 30

Join MALT Land Steward, Tony Nelson, and landowner Jerry Gause for a hike up the steep hills of this beautiful 856-acre ranch set above Stafford Lake in Novato. From the top enjoy fabulous views of San Francisco and Tomales Bay. The ranch includes grasslands leased out for grazing, oak woodlands, and deep redwood groves. Jerry and Tony will talk about the habitats, flora, and restoration projects on the ranch and Chick Kretz will reminisce about the Ryan Dairy, as the property was formerly known. **Pre-registration required.**

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

**WHERE TO MEET:** From Hwy. 101, take San Marin exit. Go west for 2 miles. Cross Novato Blvd. which becomes Suro. In 1 mile, turn right on Vineyard. Go 1.5 miles to ranch.

**WHAT TO BRING:** Water, picnic, hiking boots

**DEGREE OF DIFFICULTY:**   

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



## STRAUS DAIRY FAMILY TOURS

Thursday, July 19 & August 16

This family tour of the Straus Dairy will guide you through the unique organic farm on Tomales Bay, introduce you to the cows, give you a chance to feed a calf, and an opportunity to make your own organic butter. Your family will learn where milk comes from, sample Straus dairy products, and learn about everything that's made from milk. The dairy will have bio-security protocols in place to protect the animals. **Children must be at least 10 years old. Pre-registration required.**

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

**WHERE TO MEET:** Millerton Point parking lot, 5 miles north of Point Reyes Station; carpool to farm

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

**DEGREE OF DIFFICULTY:**   

**COST:** \$15 adult members / \$20 non-members  
\$5 children (\$45 families of 5 or more)

## McEVROY OLIVE RANCH

Friday, July 27 & August 24

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. Limited to the first 40 reserva-

tions 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 Point Reyes-Petaluma Rd).

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

**DEGREE OF DIFFICULTY:** 

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

## THREE PEAKS/PANFIGLIO RANCH TO DOUGHTY DAIRY & VINEYARD

Saturday, July 7

Join historian Dewey Livingston for a strenuous and historic hike from the Doughty Dairy up Three Peaks (elevation 1,161) which overlooks Tomales Bay, Point Reyes, Soulagule Reservoir, and Verde Valley. The obscure Salmon Creek School, located near the summit, served children from the Cheda, Scilacci, Maggetti, and DeGottardi families from 1886-1945. After the hike, we'll visit the Doughty Dairy, then end the day in the Doughty's winetasting room for a sampling of Point Reyes Vineyard's fine wines. **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, picnic, hiking boots

**DEGREE OF DIFFICULTY:**   

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

## DRAPER FARMS FAMILY TOUR

Saturday, July 21

Three generations of Drapers work this small farm and beekeeping operation in San Anselmo. Master Beekeeper Mea Draper will introduce us to the wonders of bees, show how honey is extracted, and explain what is happening in the observation hive. Jerry and his father will walk us through their farm where we might pick peas, feed chickens, or dig in the dirt. Bring a picnic and stay after the tour at the farm or visit area parks. **Pre-registration required.**

**TIME:** 10 A.M. - noon

**WHERE TO MEET:** 11 Sacramento Ave., San Anselmo

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

**DEGREE OF DIFFICULTY:**   

**COST:** \$15 adult / \$20 non-members  
\$5 children (\$45 families of 5 or more)

## MARIN AGRICULTURAL LAND TRUST HIKES & TOURS Registration Form

name(s) \_\_\_\_\_

street \_\_\_\_\_

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

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

**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.**



## PROVIDING FOR THE FUTURE

The acquisition of a conservation easement by MALT requires considerable time, effort, expertise, and resources. It is finalized at close of escrow when MALT pays the appraised value to the property owner, and the easement is recorded in the property records. This is certainly a time to celebrate, and we do.

However, acquisition is merely the first step in preserving the conservation values of a property. As the holder of the easement, MALT becomes responsible, in the words of a typical easement, “forever to honor the intentions of Grantor to preserve and protect in perpetuity the agricultural, open space, natural resource and scenic values of the Property in perpetuity...”

We call this responsibility “stewardship,” and it entails all the activities necessary to ensure legal compliance with the provisions of the easement. They generally include conducting regular monitoring visits to the property, building a relationship with the landowner, keeping accurate records, acting on requests by the landowner for approvals required under the easement, dealing with potential buyers or new owners, and enforcing easement provisions in the event of a violation.

MALT also offers services to assist the property owner in managing his or her land to protect and enhance streams and riparian areas, control invasive weeds, and reduce erosion and non-point source pollution.

Because MALT easements are intended to protect the property in perpetuity, in 1989, the Board of Directors established an endowment fund, the purpose of which is to ensure the organization’s ability to carry out these long-term legal responsibilities as easement holder. All planned gifts, memorials, and bequests go into the endowment fund unless otherwise directed by the donor or the Board.

The Laurie Vaughn and Robert Held bequests will help ensure that MALT has the financial capability to meet its stewardship responsibilities for generations to come.

—BOB BERNER

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## BECOME A PARTNER FOR PRESERVATION

Marin Agricultural Land Trust depends on members and supporters to help us continue the important work of protecting Marin farmland from development through the purchase of conservation easements. One of the ways you can support our work is to name MALT as a beneficiary of your estate or will, your IRA or 401(K) fund, or by setting up a Charitable Remainder Trust or Charitable Gift Annuity.

Donors who let MALT know of their estate-planning intentions are recognized as Partners for Preservation in our Annual Report, and invited to special MALT events and our Partners for Preservation luncheon. So far, close to 130 donors have indicated that they have chosen MALT as a beneficiary of their estate. We hope you will consider joining them.

If you’d like more information on estate planning options and how to leave a bequest to MALT, please contact Development Director Rita Cummings at 415-663-1158, ext. 305, or rcummings@malt.org.

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## BEQUESTS

CONTINUED FROM PAGE ONE

garden which was blooming the day he died with lavender, camellias, California poppies, and nasturtiums. “He cherished his garden,” said Wendy Barbaria, another friend and the executor of his estate. “He spent from morning ’til night there, enjoying views

of both San Francisco and Mount Tamalpais.”

### Laurie Vaughan Bequest

Laurie Vaughan died at age 59 in March, 2006, after a long battle with cancer. She was born in England and grew up in Miami. In her early 20s, she moved initially to Los Angeles and then to San Francisco before making her home in Novato. As reported in the Marin Independent Journal, “After graduating from Golden Gate University, she embarked on a 25-year career in financial services. Her passions included sailing, international travel, all things French, a love of nature—and a strong commitment to environmental preservation.” Laurie Vaughan demonstrated her commitment to the values of farmland preservation by leaving the majority of her estate, valued at close to \$500,000, to MALT.

Though we didn’t know Laurie Vaughan personally, we will remember both her and Bob Held with gratitude as we continue our work of preserving Marin County farmland with their generous help.

—RITA CUMMINGS & ELISABETH PTAK



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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

MARIN AGRICULTURAL LAND TRUST  
Box 809 Point Reyes Station California 94956  
**malt.org**

RETURN SERVICE REQUESTED

# ALL NEW The MALT Shop



10TH ANNIVERSARY EDITION

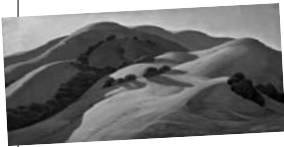
## *Ranches & Rolling Hills Collection*

Boxed set of 10 full-color greeting cards with envelopes \_\_\_\_\_ Boxes @ \$15 = \_\_\_\_\_

## Limited Edition *Ranches & Rolling Hills* T-shirt

Featuring the art of Ray Strong

Adults (100% cotton) S, M, L, XL circle size(s) \_\_\_\_\_ T-shirts @ \$20 = \_\_\_\_\_



Shipping/Handling: Add \$5.00 per order \_\_\_\_\_  
Total \_\_\_\_\_

Shop for these &  
other items at

**malt.org**

Every **MALT Shop** purchase increases awareness of our  
farmland conservation efforts & raises funds for MALT.

### MALT BOARD OF DIRECTORS

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Bill Zimmerman	Rancher, Marshall

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

name \_\_\_\_\_  
street \_\_\_\_\_  
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### MARIN AGRICULTURAL LAND TRUST

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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.