

CYPRESS LANE RANCH NOW PART OF GREENBELT OF PROTECTED LANDS



The Spaletta family's Cypress Lane Ranch

Dexter Roberts

MALT BEGINS 30TH ANNIVERSARY YEAR

Changes in agriculture in the past few years have breathed new life into Marin's farming traditions. Some family farms have diversified into grass-fed beef and lamb, artisan cheese-making, and organic row crops. The popularity of farmers' markets is at an all-time high. And after a difficult year, the dairy industry seems poised to rebound. But 30 years ago, Marin agriculture appeared destined to fade away, a victim of changing economics and pro-development politics. That's when dairywoman Ellen Straus and biologist Phyllis Faber came up with the vision of a land trust that would preserve Marin County farmland forever. Marin Agricultural Land Trust has so far protected more than 41,500 acres on 64 family farms and ranches. Watch for our 30th anniversary events all year long, beginning on March 20, when MALT members are invited to the inaugural tour of the Point Reyes Farmstead Cheese Company Culinary Center. Details on page 5.

Charlie Spaletta was only fourteen at the time, but every morning he and his brother loaded cans of milk from the barn on his family's dairy onto a truck and headed off to high school in Petaluma, seven miles away. "We'd park on the main street, and we'd go to school. Some small outfit in Berkeley sent a truck up, put the cans on their truck, and took them back. They'd leave us empty cans to bring home."

All in a day's work for a West Marin farm boy in 1949.

Early last fall, Marin Agricultural Land Trust

purchased an agricultural conservation easement on that same dairy—the 772-acre Cypress Lane Ranch. Members of the Spaletta family have owned the ranch since 1933. Charlie Spaletta and his son Tony run a Grade A Holstein dairy cow operation there, producing fluid milk for the Bay Area.

Prominently located on Point Reyes-Petaluma Road at its intersection with Novato Boulevard, Cypress Lane Ranch becomes part of a greenbelt of protected historic farmland on the road leading to Petaluma. Seventy-five percent of the property is grasslands, providing extensive pastures, while silage is grown for feed on the southwestern part of the ranch.

MALT made the purchase with financial assistance from the Department of Conservation's California Farmland Conservancy Program and the United States Department of

Agriculture, Natural Resources and Conservation Service (NRCS), paying the appraised value of \$2,495,000 for the easement. The department of Conservation and NRCS provided grants to MALT of \$831,667 each for the project. The remaining third of the funds was raised from MALT members and supporters.

GENERATIONAL CHANGE

After high school, Charlie joined the Air Force, serving as an airplane and engine mechanic with the Strategic Air Command. When he returned to the ranch in 1954, his father was ready to turn the business over to him. By that time, the herd of cows numbered about 100, and stainless steel milk pipelines—some of the first in Marin County—had been installed from the milking barn to a holding tank. The days of teenagers driving milk to Petaluma were over.

Now Charlie has passed the management of the dairy on to his son Tony, whose crew milks 500 cows a day. "As a youngster, I always had 4-H projects," says Tony who lives on the ranch with his wife Nadine, son Jake, and daughter Alicia. "I was in FFA. I always enjoyed the cows, and I just stayed with it." Today he's part of an industry that has struggled to survive in the past year. "It's volatile," Tony says, "It's hard to compete."

A CONSERVATION OPTION

But he and his father have hopes that things are changing for the better. Early rains have brightened pastures and promise a good grass year. The culling of dairy herds throughout the

GROWING GRASS TO SAVE THE PLANET: A MARIN CARBON PROJECT UPDATE

A YEAR ago we announced the initiation of the Marin Carbon Project (MCP), an ambitious effort to determine whether management can affect the amount of carbon sequestered in Marin's rangeland soils. The first year's results are in, and they're clear: certain rangeland management practices can significantly increase soil carbon sequestration, and with multiple benefits.

Global climate change is the result of the build-up of carbon dioxide (CO₂) in the atmosphere from land-use practices and the burning of carbon-based fuels previously stored below ground as oil, gas, and coal. Scientists are seeking to reverse this trend by decreasing CO₂ emissions and by increasing soil organic matter, which contains carbon.

Plants use CO₂ from the atmosphere to build organic matter through photosynthesis. There may be a limit to how much carbon can be retained by soil systems, but soil carbon sequestration could help reduce atmospheric levels of CO₂ long enough to provide time to develop non-fossil fuel energy options. Since a third of the world's land (and 56% of California) is rangeland, the potential role of grass in this process is significant. Marin has 140,000 acres of rangeland.

In its first year, MCP scientists measured the effect compost can have on grass growth and soil carbon. At a MALT-sponsored event at the Institute at the Golden Gate late last year, Professor Whendee Silver, a UC Berkeley biogeochemist and MCP lead scientist, presented her findings: land management, rather than weather and soil type, had the greatest effect on carbon levels in tested soils.

Dr. Silver's team successfully added 14.8 metric tons of carbon per hectare to test plots on the Wick

Ranch in Nicasio and the Sierra Foothills Research and Extension Center in Browns Valley during the first treatment year. "I spread a half-inch layer of compost on test plots. It was easy, and the increase in forage was impressive," said John Wick, who volunteers as director for the MCP. "Atmospheric CO₂ is an abundant resource that can improve food-producing soils." A full life-cycle analysis will determine the limits and feasibility of this practice on a broader scale.

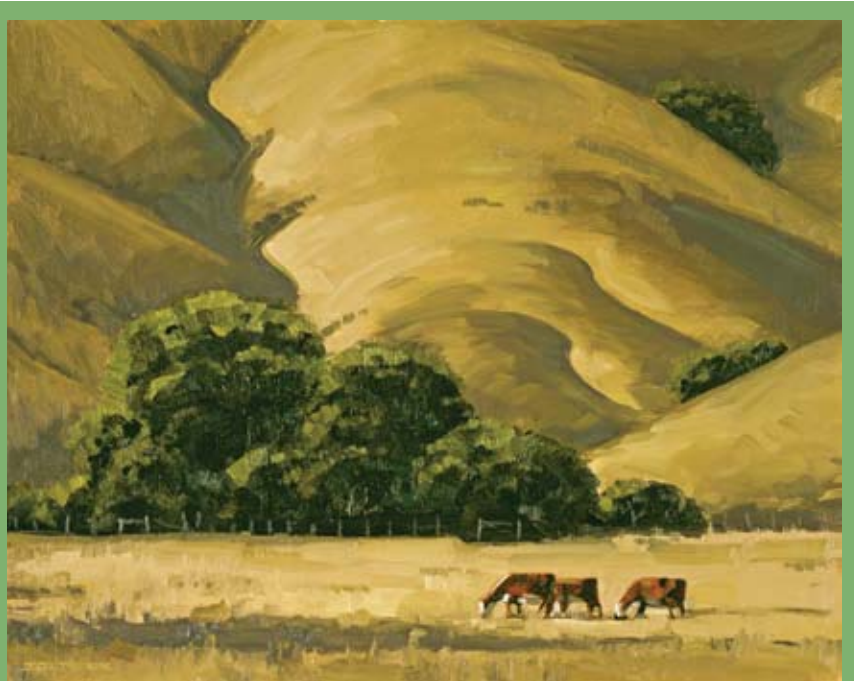
Next steps will include testing different types of compost, comparisons between compost and manure, and a life-cycle evaluation of rangeland versus feedlot animal production practices. Translating scientific findings into policy and on-the-ground practices that can be implemented on a local, regional, and global scale is another component of the next phase.

How does this affect the work we're doing at MALT? The MCP highlights its importance. As ranchers adopt practices that sequester carbon and markets for

carbon trading emerge, they may be able to offer "carbon credits" and "ecological services," potentially increasing farm income. This will help diversify the ranching economy and make agricultural livelihoods a critical factor in solving the climate crisis. Implementation of these practices will increase the value of protecting rangeland, too, and potentially enhance MALT's ability to secure grants.

With wise management, MALT's permanent conservation easements can protect carbon already in the soil as well the land's continuing ability to sequester more carbon. They can provide ecological services such as water filtration, wildlife habitat, and a host of other public benefits, not the least of which is food production.

The MCP is a collaborative effort that includes USDA (NRCS), University of California, University of California Cooperative Extension, Marin Resource Conservation District, Marin County Agricultural Commissioner, Marin Organic, and MALT. The Marin Community Foundation is providing multi-year grant support. Information is available at www.marincarbonproject.org.



EATING LOCALLY

Locavore: one who makes an effort to base his or her diet on seasonal food grown and produced locally

OVER the last few years, the local food movement has gained traction, and the term “locavore” has become part of our lexicon. While the definition of “locally grown” may vary from person to person, the spirit of “eating locally” is fairly universal: eat seasonally appropriate food grown near where you live.

Fortunately for those of us in the Bay Area, a great variety of food can grow here, and our growing season is long. In Marin it’s simpler still. Gaze toward the ocean, toward the setting sun. Farms and ranches abound. Could it be more local? We have bountiful resources for fruit, vegetables, dairy products, and meat. Even the term “locavore” has local roots. The word was coined in Point Reyes Books on May 31, 2005, by staff person Sage Van Wing on the

phone with author Jessica Prentice.

There are undeniable benefits to a local food system. In today’s financial climate, probably the most forceful argument in favor of buying local is the benefit to the local economy: food dollars stay in the community. In 2008, Marin County produced more than \$63 million dollars in livestock, livestock products (mostly dairy), feed, and organic row crops. A thriving local agricultural community employs people directly on the farm or ranch and also through various industries associated with farming—butchers, bakers, cheesemakers, etc. These are people who pay taxes, use local services, and spend money, locally.

There’s the environmental angle as well—food consumed near where it is grown produces fewer “food

miles.” And while arguments have been made for the “economies” of shipping a container-load of goods overseas vs. a truckload on ground, common sense would indicate the advantages of a Bay Area resident consuming a head of lettuce grown in West Marin over a similar head of lettuce grown in Mexico.

While definitions of local vary, one thing is certain: without local farms, there is no local food. Thanks to MALT, many families have been able to stay on their land to pursue agricultural interests and participate in the local food system. The rest of us, eaters and buyers alike, have our work cut out for us: learn which foods are produced in Marin, and shop at farmers’ markets and retailers that carry them.

—HILARY JEFFRIS

Ranches & Rolling Hills LANDSCAPE ART SHOW & SALE MAY 15 & 16

MALT’s 2010 landscape art show promises to maintain its 12-year tradition as one of northern California’s premier art events and a significant fundraiser for our farmland preservation program. Since 1998, a select group of artists has participated in the show to help preserve their inspiration—Marin’s agricultural landscape. The artworks depict farms protected by MALT agricultural conservation easements, ranches located in Point Reyes National Seashore, and other private farmlands—all of them reflecting the human and natural history that make West Marin such a special and beloved place. The Saturday preview luncheon always sells out quickly, so watch for your invitation which will be mailed the first week of March. This year you’ll be able to register online, too. Pictured: *Hick’s Valley Girls* by J. Thomas Soltesz.



Charlie Spaletta (second from left) with his sons Brian and Tony and Tony’s children Alicia and Jake

Dexter Roberts

CYPRESS LANE

CONTINUED FROM PAGE ONE

nation has decreased the supply of milk, which the Spalettas predict will result in an increase in the state-regulated price producers like them receive.

The Spaletta family corporation’s sale of an easement to MALT allows Charlie and Tony to continue leasing the property from the family corporation. And it has given them a stability that will help them plan for the future.

“I thought it was a good idea myself,” Charlie says. “It was an opportunity you didn’t have previously. You’d have to sell for development or something else if you didn’t have MALT. It’s been a help, a great help.”

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

APPRECIATING THE DIVERSE NATURAL LANDSCAPES OF PROTECTED FARMLAND

THE favorite part of the year for the stewardship staff is the time when we get to spend a day on each of the properties protected by a MALT easement. From the salt marshes along Tomales Bay to the Douglas-fir forest atop Hicks Mountain, these annual monitoring visits give us a unique view of the diverse natural landscape of West Marin.

Each monitoring season, which begins in early July and ends at the close of the year, we meet with easement landowners to discuss grasses and thistles, streams and springs, fences and troughs, plans for the upcoming year, and any management challenges or opportunities we might assist with. We also traverse each ranch to assess the condition of the land and its natural and

agricultural resources. These walks take us through open grasslands, into alder groves, along estuaries and stream corridors, up forested hills and down again through oak woodland canyons.

Since its founding, MALT has protected more than 41,500 acres of farmland. Open grasslands and fertile floodplains make up 30,000 acres of that total and provide important agricultural values to the ranching community while supporting a wide range of ecological values. These include critical nesting and foraging habitat for birds such as western meadowlarks, and grasshopper and savannah sparrows.

Easement-protected ranches also sustain over 8,000 acres of oak woodlands, mixed evergreen, and Douglas-fir forests, home to both large and small mammals including mountain lions, bobcats, coyotes, gray foxes, American badgers, and black-tailed deer. We recorded sightings of each of these species during our 2009 monitoring visits. Marin County's California bay forests and oak woodlands also have the state's highest density of Northern spotted owls, an estimated 60–70 nesting pairs.

The steep topography and associated drainages and streams characteristic of Marin's coastal watersheds provide needed habitat for coho salmon and steelhead trout. MALT easements located along Walker, Salmon, Chileno, Lagunitas, and Stemple creeks offer over 17 stream miles of potential spawning grounds. Perennial streams also support healthy populations of three other native California fish species—threespine stickleback, California roach, and sculpin. And, as we so delightfully discovered one

day hiking along Walker Creek, these streams are also home to the river otter.

As we continue in our mission to preserve the county's remaining farmland, we are also increasingly mindful, along with our partner organizations and the ranching community, of the many important ecosystem services this diverse natural landscape provides—from carbon sequestration in rangeland soils to spawning habitat for coho salmon and steelhead trout. The future of California's rangeland and MALT's long-term success rest in our ability to continue to find and value the commonalities between agricultural and conservation interests.

—PATRICIA HICKEY

Bobcat on Marin ranchland



Galen Leeds

Please take a moment to take a look at one of the most important things in this newsletter—the membership envelope in the middle. If you're not yet a member, we hope you'll join today. If you're already a member, we're grateful for your support, and hope you'll consider sending an additional gift to help preserve more Marin farmland. If you've received this newsletter in the mail, you can tell if you're a MALT member by checking the address label on the back page.

As a MALT member, you'll receive this newsletter and invitations to members-only events. But perhaps the most important benefit is knowing you're doing something today to help preserve Marin's beautiful farmland forever. This year, as we launch our fourth decade, we're raising funds to purchase easements on 3,500 acres, an ambitious goal, but with your help, we know we'll succeed.

HIKES TOURS

MARIN AGRICULTURAL LAND TRUST TALKS

PRESERVING MARIN COUNTY FARMLAND

SPRING 2010



Paige Green

Robert Giacomini Dairy & Point Reyes Farmstead Cheese Culinary Center Saturday, March 20

Celebrate our 30th anniversary at the inaugural tour of the new culinary facilities at the Giacomini Dairy. View the milking parlor, cheesemaking room, and methane digester, then taste local wine and cheese in the new culinary center. Easement Program Director Jeff Stump will join Bob Giacomini and his daughter Lynn Stray to describe what it takes to preserve a farm. This unique opportunity is for MALT members only.* Space is limited. **Pre-registration required.**

TIME: 1:30 - 4:30 P.M.

WHAT TO BRING: All-weather clothing

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

DEGREE OF DIFFICULTY:

WHERE TO MEET: West Marin School 11550 Hwy. 1, Point Reyes Station. All must carpool to Giacomini Dairy.

NOW: Register for HIKES & TOURS online at www.malt.org! For full descriptions, directions to farm locations, and on-line registration, please visit www.malt.org. **PLUS:** We're adding more tours all the time. Check our website regularly for special tours not included in our printed newsletter.

MARIN AGRICULTURAL LAND TRUST HIKES & TOURS Registration Form

Due to ongoing concerns about 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

PRE-REGISTRATION REQUIRED UNLESS OTHERWISE NOTED

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

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

cut here

- 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

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

Please complete other side of form.

Artisan Cheese Festival

Sheraton Hotel, Petaluma

March 26–29

Enjoy creamery tours, an 8-course dinner, cheese appreciation classes, and a lively marketplace. We'll be there with our MALT booth, and cheese made from milk produced on MALT easements will be featured along with other artisan and handcrafted cheeses. The festival contributes 10% to its nonprofit partners, including MALT. For the full schedule, visit artisancheesefestival.com.

Leiss & Corda Ranches Wildflowers & Vineyards

Saturday, March 27

Wander in pastures and through the woods with Nancy Leiss Chaffin on her family's ranch in Chileno Valley where wildflowers grow in profusion. Botanist and MALT co-founder Phyllis Faber will join Nancy to help us identify the flowers. From there, hike overland to the Corda Vineyard. At the vineyard we'll hear from Mark Pasternak, Marin's most prolific grape grower. **Pre-registration required.**

TIME: 10 A.M. – 3 P.M.

WHERE TO MEET: 179 Wilson Hill Rd.

WHAT TO BRING: Lunch, water, hiking boots

DEGREE OF DIFFICULTY:  

COST: \$25 / \$35 non-members

Barboni Ranch

Saturday, April 3

Join Patricia Hickey, MALT's Stewardship Director, and Bill Barboni, rancher, veterinarian, and past MALT board member, for a strenuous hike around his family's 2,500-acre beef ranch. You'll see spectacular views from the top of Hick's Mountain and visit hidden lakes and valleys. Learn about the ranching operation from Bill and the stewardship program from Patricia. **Pre-registration required.**

TIME: 10 A.M. – 3 P.M.

WHERE TO MEET: 1052 Hick's Valley Rd., Petaluma

WHAT TO BRING: Lunch, water, boots that can get dirty & wet

DEGREE OF DIFFICULTY:   

COST: \$25 / \$35 non-members

April Family Day!

Tresch Dairy & Art Making

Saturday, April 17

Join Kathy and Joe Tresch on their 2,100-acre dairy which supplies milk to Straus Organic Creamery. Feed a calf, see the milking parlor, churn butter from cream, and hike along the creek to the apple orchard

and garden. Renowned storyteller and artist Ane Carla Rovetta will tell stories and lead art activities for parents and kids, using natural materials and chalks made from local soils. **Pre-registration required.**

TIME: 10 A.M. – 2 P.M. Please arrive promptly.

WHERE TO MEET: 1170 Walker Rd., Two Rock

WHAT TO BRING: Lunch, water, layered clothes, shoes that can get dirty

DEGREE OF DIFFICULTY:   

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

Food & Farming on the Urban Edge Dr. Temple Grandin

Sunday, April 18

Best-selling author and animal welfare advocate Dr. Temple Grandin designs livestock-handling facilities and is a Professor of Animal Science. Her books include *Animals In Translation*. She identifies core emotional needs of animals and explains how to fulfill them. Whether it's creating a healthy environment for dogs or keeping pigs from being bored, Dr. Grandin teaches us to challenge assumptions about animal contentment and honor our bond with our fellow creatures. Co-sponsored with Point Reyes Books & Matrix Parent Network. **Pre-registration required.**

TIME: 3 P.M.

WHERE TO MEET: Toby's Feed Barn, 11250 Highway 1, Point Reyes Station

WHAT TO BRING: Layered clothing

COST: \$10 / \$15 non-member

McEvoy Olive Ranch

Friday, April 30

McEvoy Ranch links the farmscape with the landscape to increase wildlife habitat. Celebrate Arbor Day with 18,000 organic olive trees at Nan McEvoy's 550-acre ranch in a spectacular valley near the Marin-Sonoma border. Learn how olives are grown, then walk through the olive-pressing facility. Taste the oil and, if you like, purchase items made with this wonderful farm product. **Pre-registration required.**

TIME: 9:45 A.M. – noon. Please arrive on time.

WHERE TO MEET: 5935 Red Hill Rd., Petaluma

WHAT TO BRING: Water, walking shoes, portable chair if needed

DEGREE OF DIFFICULTY: 

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

May Family Day! Windrush Farm

Saturday, May 8

Bring your children to the farm! Feed lambs, llamas, cows, and goats, then search for tadpoles in the pond. Enjoy handmade pizza cooked in an outdoor, wood-fired oven. Mimi Luebermann raises sheep for wool and spins her own yarns. She'll show us fleeces and

wool products and teach carding and spinning. Bring picnic items to enjoy with the pizza. **Pre-registration required.**

TIME: 10:30 A.M. – 1:30 P.M.

WHERE TO MEET: 2263 Chileno Valley Rd.

WHAT TO BRING: Lunch, water, shoes that can get dirty

DEGREE OF DIFFICULTY:   

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

Straus Family Creamery Partners' Dairy Tours

Tresch Dairy & Westview Jersey Ranch

See www.malt.org for details

This year MALT is very excited to partner with the Straus family to offer tours of two organic dairies that supply milk to the Straus Creamery. These tours will be offered each season and are open to the whole family. A variety of activities will be offered including feeding a calf, butter-making, and observing a milking parlor in action. Details at www.malt.org. **Pre-registration required.**

Painting on the Farm with Timothy Horn

May 29–31

A graduate of the Cooper Union School of Art, *plein air* artist Timothy Horn has participated in MALT's *Ranches & Rolling Hills Landscape Art Show* since 2004. His popular 3-day workshop is held outdoors on a ranch protected by a MALT easement and includes demonstrations, discussions on materials, scene selection, composition, value, and brushwork with critiques and individual attention each day. Open to beginning and intermediate students. More information at horndesign.com. **Pre-registration required.**

TIME: 9 A.M. – 4 P.M. each day

WHERE TO MEET & WHAT TO BRING: Directions and supply list sent two weeks prior to workshop

COST: \$360 / \$420 non-member

HOLD THESE DATES!

Earth Day 2010 Celebration

Saturday, April 24

The 40th anniversary of Earth Day will be a family event with partners Marin Link, Next Generation, Marin County Bicycle Coalition, Hannah Doress Events, and others.

Pinot Noir Wine Tasting at Escalle Winery

Saturday, June 12

Marin Winegrowers Association event benefits MALT

MARIN AGRICULTURAL LAND TRUST HIKES & TOURS Registration Form

Douglas irises on Marin ranchland

name _____

street _____

city _____ state _____ zip _____

telephone _____ email _____

I'd also like to become a MALT member.

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

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

Absolutely no pets allowed.

card# _____ expiration date _____

signature _____

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

Please complete other side of form.



MALT DAY A SUCCESS! THANK YOU TO OUR BUSINESS PARTNERS

We'd like to extend our gratitude to the businesses and restaurants that donated a percentage of their earnings to MALT on December 11. Thanks to Cowgirl Creamery, the Farmhouse Restaurant at Point Reyes Seashore Lodge, Nick's Cove, Osteria Stellina, the Palace Market, and the Station House Café. And we applaud the community spirit of our members and supporters who braved the wet winter weather to shop and dine at these fine establishments.

PARTNERS FOR PRESERVATION

“YOU can have a vision of what you want the future to look like, and you can make it happen,” says MALT co-founder Phyllis Faber. Former Marin County Supervisor Gary Giacomini, who served on the founding board of directors of MALT agrees, “It’s glorious to be involved in an effort that lasts forever,” he says.

By including MALT in your estate plan, you can create your own enduring legacy and have an impact far beyond your own lifetime. Your planned gift will fund conservation easements that permanently preserve family farms and ranches. It will help MALT monitor and enforce easements in perpetuity, and connect school children, teachers, and parents to the people and places that grow our food.

Become a Partner for Preservation. Be a visionary. Leave a legacy. Preserve the character and rural landscape of Marin County for future generations.

For more information about making a bequest or another planned gift to MALT, please phone Director of Development Kristine Ball at 415-663-1158 or visit www.malt.org/plannedgiving.

Pictured: Phyllis Faber and the late Ellen Straus, co-founders of MALT, on Ellen's Marshall dairy ranch in 2000

DONOR PROFILE: RICK & ROBERTA CUMMINGS

MALT'S success over the past 30 years is due in part to the thousands of donors who share our mission to preserve farmland in Marin. Many have been members of MALT for decades. Their continuous support has been essential in growing the organization into a model of farmland preservation.

Two of these donors are Rick and Roberta Cummings. Rick has been a Nicasio resident for more than 25 years, and considers it “a little piece of paradise.” When he first introduced Roberta to West Marin, she found the countryside said “home” loud and clear. They have been MALT supporters since 1988.

Although they now divide their time between southern and northern California, West Marin will always be the place they most want to be. “When we drive the back roads and hike the local trails, we feel this is one of the most beautiful places in the entire world,” says Roberta. “We support preserving its magnificent farmlands, ranches, and open spaces. It is inspiring to realize that MALT’s innovative model is being replicated throughout the U.S.”

Philanthropy has deep roots in Rick’s family—he and Roberta are both active in the foundation founded by Rick’s grandfather, Nathan Cummings, who rose from impoverished immigrant beginnings

to found the Sara Lee Corporation. As part of its mission, the Nathan Cummings Foundation seeks to build a socially and economically just society that values nature and protects the ecological balance for future generations. As Rick says, “Giving back to the community was a deeply held value in the family’s collective psyche, reiterated by each generation.”

Explaining their philosophy of philanthropy, Roberta says, “There are so many in our community who do exceptionally good work. There are always more organizations seeking funding than funds available. We try to support, personally as well as through the Nathan Cummings Foundation, those nonprofits we feel most connected to.”

We are deeply appreciative of the ongoing generous donations from the Nathan Cummings Foundation, including a \$20,000 grant received in December 2009.

“As a community we all face the opportunities and challenges of supporting our existing rural community,” says Roberta. “To assist the farmers and landowners through MALT’s land protection plan is vital to many of these families’ livelihoods. Helping our neighbors protect their land, which enriches our lives also, benefits everyone. We must all take the opportunity to support MALT.”

—DEBORAH WHITE



MARIN AGRICULTURAL LAND TRUST

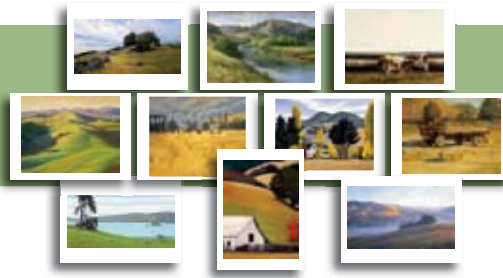
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THE MALT SHOP



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SERIES IV

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Youth sizes	XS, S, M, L	\$15	_____
Women's sizes	S, M, L	\$20	_____
Men's sizes	M, L, XL	\$20	_____

Boxed set of 10 full-color greeting cards with envelopes

(pictured above) _____ Boxes @ \$20 = _____

Shop for these & other items at **malt.org** Shipping/Handling: Add \$8.00 per order _____
Total _____

MALT Shop purchases increase awareness of our farmland conservation efforts & raise funds for MALT.

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Deborah White, *Annual Giving Officer*
Helen Zucker, *Accounting & Administrative Associate*

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.

Paige Green