

FARM VISIT CHECKLIST

- Verify hours of operations prior to your visit. Most farms on this list require advance reservations. Some are only open for pre-arranged group tours
- Use a trusted map source or GPS for navigating Marin's county back roads.
- Drive with caution on dirt roads and keep an eye out for wildlife and cows!
- Dress appropriately for all weather conditions. It is advised to wear closed-toe shoes for walking in all types of terrain - especially during the Spring. Bring hats and sunscreen.
- Bring cash for purchases since some farms do not accept credit cards for their produce. Don't forget a cooler or basket to take home your farm-fresh items
- Keep children with you at all times while on farmland, and make sure you've left your pets at home!

FARMER'S MARKETS AND RESOURCES

Many of Marin's local farms sell their wares at the farmers markets throughout the county. Here are a few suggestions to taste the best that Marin has to offer: Visit www.agriculturalinstitute.org for the Marin Civic Center's market on Thursdays and Sundays from 8:00am to 1:00pm year round. Coordinated guided market tours are available. For the Point Reyes Farmers Market, open June to November from 9:00am to 1:00pm, visit www.marinorganic.org. Designated pre-arranged farm tours are through www.malt.org. Visit www.cemarin.ucdavis.edu to learn more about Marin's agriculture.

STAR ROUTE FARMS

415-868-1658 - www.starroutefarms.com
warrenweber@earthlink.net
95 Olema-Bolinas Road, Bolinas, 94924
All vegetables are certified by Marin Organic Certified Agriculture. You may visit the farm by appointment only, so please call ahead.

STRAUSS FAMILY CREAMERY

707-776-2887 - www.straussfamilycreamery.com
Route One in Marshall, 94940
If you'd like to come visit the dairy farm, group tours (they are unable to offer private individual tours) are available through the Hikes and Tours program of Marin Agricultural Land Trust (MALT), the first agricultural land trust in the nation. Group tours are limited and fill up quickly, so sign up early. Group tours are typically once a month starting in April and end in September, due to weather conditions. Tour reservations are available through MALT at www.malt.org

STEMPLE CREEK RANCH

415-883-8253 - www.stemplecreek.com
On Route 1 at Fallon-Two Rock Rd, Tomales, 94952
They specialize in sheep and goat products. The all natural and grass-fed beef and lamb are raised on certified organic pastures. If you are interested in a ranch tour but can't make it on a public tour date, let them know since they do informal ranch tours frequently.

THE FORK AT POINT REYES

800-591-6878 - www.theforkatpointreyes.com
14700 Highway 1, Point Reyes, 94956
The Fork specializes in *farm-to-table* with two purposes: to educate and entertain with a tasting room and scenic outdoor patio. They are open to the public every third Wednesday of each month at 2:00pm for tours which include cheese samplings. Reservations are required for all tours and cooking classes. They are best known for their *Original Blue*, a Kosher certified raw milk blue cheese.



TOMALES BAY OYSTER CO.

415-663-1242 - www.tomalesbayoysters.com
15479 Highway One, Marshall, 94940
Fresh oysters every day of the week - have a picnic and barbecue your own oysters there!
Monday through Thursday, 9:00am to 5:00pm, and Friday through Sunday from 8:00am to 6:00pm.

TOLUMA FARMS

707-878-2041 - www.tolumafarms.com
5488 Middle Road, Tomales 94952
tamara@tolumafarms.com
They are a Grade A dairy and organic farm committed to educating urban youth who might not have an opportunity to see where their food comes from. Guided organic goat tours are offered the first Sunday of each month from 11:00am to 12:00pm. Please email for advance reservations, or visit www.malt.org for seasonal group tours.

MARIN FARM TOURS

ABOUT MARIN AGRICULTURE

Marin County has about 167,000 acres of land zoned "Agricultural" for farm or ranch use. Agriculture is California's number one industry, with sales of over \$34 billion in 2009 and over 400 commodities. (Milk has the highest annual sales value.) Approximately 167,000 acres in Marin are farms or ranches. This amounts to 50 percent of the land in Marin. Of the 255 agricultural operations in Marin, 64 are considered large farms, and 191 are considered small or mini-farms. The average size of a farm in Marin is 588 acres, and the majority are third to fifth-generation family-owned operations. Of this, virtually 99.5% is used for seasonal grazing of dairy, cattle and sheep.




Marin
CONVENTION & VISITORS BUREAU
1 Mitchell Blvd., Ste B, San Rafael, CA 94903
(415)925-2060 visitMarin.org
pointreyesvisitorsbureau.com



COWGIRL CREAMERY

415-663-9335 - www.cowgirlcreamery.com
80 Fourth St. #594, Point Reyes Station, 94954
They specialize in dairy products and certified organic cheeses. The Cowgirl Cantina is a gourmet deli and wine shop, and the barn has additional shops with local produce and other great finds. Peek through a glassed-in viewing window and watch as they make cheese Wednesday through Sunday from 10:00am to 2:00pm. The shop is open from 10:00am to 6:00pm every day.

CLARK SUMMIT FARM

707-876-3516 - www.clarksummitfarm.com
30201 Highway One, Tomales, 94971
They specialize in livestock, poultry and eggs, pastured pigs, organic eggs and grass-fed beef. It is best if you arrange any visits beforehand. They try to offer free public farm tours one weekend a month. Email them to find out when the next tour is: liz (or dan) at clarksummitfarm.com.

DRAKE'S BAY OYSTER COMPANY

415-669-1149 - www.drakesbayoyster.com
17171 Sir Francis Drake Blvd., Inverness, CA 94937
The Oyster Farm is the big attraction, and everyone is welcome during business hours. Free Oyster Farm Tours are available and are provided on a first come, first serve basis. Tastings within the tour are also available for a minimal charge. Although guests are welcome anytime for a tour, please try to call in advance to schedule a tour time. Hours are 8:30am to 4:30pm everyday.



DRAPER FARM

415-457-3431 - www.onthefarm.com
11 Sacramento Avenue, San Anselmo 94960
Squash, corn, heirloom tomatoes, peppers, garlic, chard and more. The Community Supported Agriculture (CSA) program at Draper Farms provides a community of supporters with totally organic and mostly heirloom seasonal fresh produce. CSA is a partnership of mutual commitment between a local farm and local consumers. Members come to the farm at their own convenience for their produce. The farm has regular visiting hours during the growing season. Call ahead for availability.

GOSPEL FLAT FARM

415-868-0921
140 Olema/Bolinas Road, Bolinas 94924
All vegetable products are organic. Gospel Flat Farm is very dedicated to the local food movement, and the farm is often available for visitors. Please call ahead to schedule a visit. The Farm Stand is a self tending vegetable market presenting a wide variety of produce often simply tri-cycled from the field to the stand. Visit the Farm Stand any day and anytime during the week - it offers roadside shoppers ingredients to a home made meal at any time. The stand is located just before the plant nursery and stop-sign on Olema/Bolinas Rd.

GREEN GULCH FARM

415.383.3134/354-0420 - www.sfzc.org/ggf
1601 Shoreline Highway, Muir Beach 94965
Green Gulch Farm is located in a valley that opens out onto the Pacific Ocean. In addition to the temple program of zen and study, it includes an organic farm and garden. The Green Gulch garden and nursery are open every day. Classes in organic gardening, pruning, flower arranging, herb culture and related topics are offered throughout the year, and Green Gulch offers an apprenticeship in organic farming each summer.

HOG ISLAND OYSTER COMPANY

415-663-9218
20215 Highway One, Marshall 94940
Visit the Hog Island Oyster Farm to buy fresh live oysters, Manila clams and mussels sustainably grown in Tomales Bay. All shellfish are sold live and unshucked. The Farm is open seven days a week, rain or shine, from 9:00am to 5:00pm.

LA TERCERA

415-868-0831 - P.O. Box 507, Bolinas 94924
(Just off Horseshoe Hill Rd.)
Annabelle Lenderink
All farm products are certified organic. Unusual squashes, fun varieties of pumpkins, delicious greens and a range of herbs are all growing on Annabelle's four acre organic farm in Bolinas. La Tercera is open to the public by appointment only. Please contact her directly.

MARIN FRENCH CHEESE CO.

800-292-6001 x 12 for tour information
www.marinfrenchcheese.com
7500 Red Hill Rd., Petaluma 94952
Located actually on Petaluma-Pt Reyes Rd. just beyond the Marin Firehouse.
Choose from over 40 cheeses made right on the ranch. The store is open seven days a week from 8:30am to 5:00pm. You can even watch them make the cheese depending on the day and time you visit. They have plenty of space for limousines, tour buses and family campers. Tours are offered seven days a week at 10:00am, 11:00am, Noon and 3:00pm. Their cheese making schedule changes weekly.



MARIN SUN FARMS

415-663-8997 x 203 - www.marinsunfarms.com
danny@marinsunfarms.com for pre-registration.
Tours of Rogers Ranch in the Point Reyes National Seashore are available on select Wednesdays during spring and fall are available. The tours focus on Marin Sun Farms' land management through rotational grazing by cattle and chickens, the importance of farm-to-fork supply chain, and includes a moderate 1.5 mile walk through their pastures. Escorted tours are fee based. Visit the Marin Sun Butcher Shop at 10905 Shoreline Highway One in Point Reyes Station 11:00am to 6:00pm every day.

NICASIO VALLEY CHEESE CO.

415-662-6200 - www.nicasiocheese.com
5300 Nicasio Valley Rd., Nicasio 94946
All of the cheeses are organic, and they are best known for their "Foggy Morning" and "Formagella". You are encouraged to sample a variety in the "Tasting Room" where there is a window looking into the production room which operates weekdays only. The retail store is open seven days a week, from 10:00am to 5:00pm. Call ahead to check on seasonal store hours.

PARADISE VALLEY PRODUCE

415-868-0205
ddierks@sonic.net for Sandy and Dennis Dierks.
Pine Gulch Creek, an important tributary for wild Coho salmon, runs right through their 15-acre Bolinas property. The Dierks have been farming fruits and vegetables organically since 1972, and due in part to their water conservation efforts and soil management techniques, the numbers of returning salmon keep increasing every year. They are not open to the general public, but are available to make pre-arranged appointments. Please call ahead.

