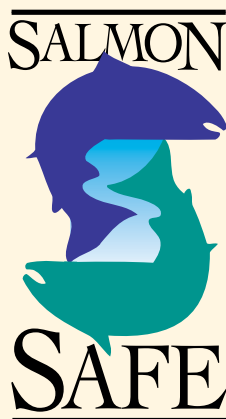


SALMON SAFE: NEW CERTIFICATION PROGRAM HIGHLIGHTS EFFORTS TO PROTECT SALMON HABITAT

Marin Organic is excited to announce its newest program "Salmon Safe" - a certification program designed to verify local producers' environmental stewardship of waterways and riparian habitats. The program is the result of an exciting partnership between Marin Organic and Salmon Safe Oregon, in collaboration with the Environmental Action Committee of West Marin.

Nine properties have been certified in Marin this year, including Star Route Farms, Blackberry Farm, Green Gulch Farm, Slide Ranch, Lunny Ranch and Drakes Bay Oyster Company, Paradise Valley, Fresh Run Farm, Creekside Farms, La Tercera and Commonweal Gardens.

Through the program, Marin Organic offers certification to Marin producers, technical assistance to meet the strict guidelines if needed, and incentives in the form of a recognizable label which designates a product as grown with the health of local waterways and their residents in mind. The program is not just for organic producers, but any producer that uses non-toxic, integrated pest management practices.



Many individuals and groups, such as the Salmon Protection And Watershed Network (SPAWN), have been working for years to protect the rivers and streams of Marin County and restore riparian habitat in an effort to foster the return of the salmon to Marin County. The Salmon Safe program is a means of verifying that Marin agricultural producers are doing their part as well.

"This program demonstrates that collaborative efforts and mutual understanding can result in an improved environment, farming viability, habitat improvements, enhancement of biodiversity, and the protection of threatened and endangered species," Marin Agricultural Commissioner Stacy Carlsen said.



Upcoming Events

Slide Ranch & Marin Organic Family Farm Day Saturday, March 10, 10am - 2pm

Marin Organic is hosting a tour and exploration of agriculture and our environment at Slide Ranch on March 10th at 10am. For reservations, contact Marin Organic directly at 415.663.9667 or info@marinorganic.org. Pre-registration is required. Tickets for Members of Marin Organic are \$10 per person; General Admission tickets are \$20 per person, children 2 and under are free.

Marin Farm Day Thursday, March 22, 9am - 12pm

Join Marin Organic for an agricultural scavenger hunt during the Farm Day festivities at the Marin County Civic Center!

Fairfax Seed Swap! Sunday, March 25, 10am - 12:30pm

Marin Organic and Sustainable Fairfax are partnering for this exciting event. Bring your seeds and your enthusiasm about your garden possibilities. There will also be a few of our Marin Organic Members there as a resource and to sell vegetable starts! We will be happy to see you there! It will be located on the green in downtown Fairfax, off Bolinas Road. This is a free event, please let us know if you would like to volunteer.

WILD! Salmon Celebration & The Recycle Circus Sunday, April 22

Celebrate all things wild salmon and recycle while you are at it!

Food and Farming on the Urban Edge

COST: FREE
GGNRA: 75,000 Acres of Open Space, Wilderness & Farmland
Thursday, March 22, 7-9pm
Marin Art & Garden Center, 30 Sir Francis Drake Blvd, Ross
Pre-registration by phone or mail for this event only. (415) 663-1158

New Marin Organic Member Raising Local Grass-Fed Lamb!

We would like to extend a warm welcome to an exciting new Marin Organic member, Don Gilardi of RedHill Farm. He is now raising local lamb, grass-fed on organic pasture.

RedHill Farms, founded in 1917, is a 4th generation family ranch nestled in the rolling hills of Marin County, West of Petaluma. For the past six years, Don Gilardi has been the steward of 80 lush acres of certified organic pasture. The farm's green hills, bursting with flavorful grasses are home to 150 roaming Dorset, Suffix, and Friesen sheep. Not only does RedHill Farm currently offer grass-fed lamb raised free of antibiotics and hormones, but there are also plans to re-open the family dairy, producing milk for local cheeses. RedHill Farm's sheep operation is open year round and is growing quickly. To find out more about the farm, or order a whole lamb, please contact Don directly at 707.477.8751 or e-mail him at dlgilardi@yahoo.com.



Don Gilardi's RedHill Farm is home to nearly 200 Dorset, Suffix, and Friesen sheep, raised on 80 acres of organic pasture.



Marin Organic Volunteer Task Force

Marin Organic farmers are looking for some tough hands (or gloved hands) to pull thistles from pastures and weeds from their rows. As always, Marin Organic will be adding a special touch to these activities, creating a sense of play, fun, community, and contribution. Please call our office at 415-663-9667 or email paige@marinorganic.org if you'd like to be involved.

Many thanks for all of your support!

Bovine Bakery - A New Marin Organic Supporting Business

For many, the Bovine Bakery is as much a destination as it is a place to buy the best morning buns this side of the Mississippi and scones that are out of this world. So it comes as no surprise that all of us at Marin Organic were pretty darned excited when Bovine owner Bridget Devlin joined as a Marin Organic Supporting Business. The Bovine has always been committed to caring for the Point Reyes community, but as a Marin Organic Supporting Business member, they are stating their dedication to support and buy from local, organic producers. So now stopping at the Bovine is not only a delicious experience, but also a way to support local, organic agriculture. Kinda having your scone and eating it too!

To see a listing of all Marin Organic's Supporting Business Members, visit our website at www.marinorganic.org. Supporting Businesses are listed as part of the Marin Organic Family.

12,000 students each week — The Marin Organic School Lunch Program

The Marin Organic School Lunch Program is in full bloom this winter season, celebrating its second anniversary of service to Marin's school children and Marin Organic producers. To date, the program has delivered 60,000 pounds of gleaned food to 42 schools and 10 community centers, and returned \$45,000 to our farmers by helping sell local organic foods to our schools. We've grown nearly 300 percent this past year and are now serving more than 12,000 students each week and countless others through community center donations. The program is helping us inch our way closer to an all organic county, one child at a time.

Our newest clients this school year include:

Mulberry Classroom in San Rafael

Marin Country Day School in Corte Madera

Headlands Institute in Sausalito

Fairfax-San Anselmo Children's Center in Fairfax

Greenwood School in Mill Valley

Meals of Marin in San Rafael

In addition, the Organic School Lunch Program is also collaborating with the Teen Environmental Action Mentorship Program (TEAM), an extraordinary youth leadership program through the Headlands Institute, to develop our educational exhibit for school cafeterias. We're now moments away from their final draft of this critical education focusing on the value of choosing local and organic foods. It's designed for kids, by kids. This has been an amazing collaboration.

President and Agricultural Minister from Navarra Region of Spain Visits Marin Organic

On Wednesday, January 31st, the President and Agricultural Minister from the Navarra Region of Spain toured Marin Organic operations in West Marin. The visit focused on the economic and environmental sustainability of local and organic agriculture in Marin County.

The Navarra Region is one of the wealthiest regions in Spain, an area about twice the size in acreage and population as Marin County. While the region has a well established agricultural and livestock economy, based mostly on value added and specialty products, the visitors are interested in seeing other models in sustainable agriculture.

“We are excited about the national and international interest in our work here in Marin,” said Helge Hellberg, Executive Director of Marin Organic. “All of our efforts are based on collaborations with many other agencies and organizations, but at its base, it is the passionate commitment to the land and the products that our producer members have that makes all the difference.”



Marin Organic Executive Director Helge Hellberg and Marin Agricultural Commissioner Stacy Carlsen talk with the President and Agricultural Minister from the Navarra Region of Spain during his recent tour of Marin County.



Marin Organic is an association of Marin County organic producers whose livelihood is based on a respect for nature and a sense of place.

If this newsletter was mailed to you and you would like to receive it via email, or if you are currently subscribing and would like to unsubscribe, please visit www.marinorganic.org/subscribe.html

Marin Organic Needs Your Help

Marin Organic is dedicated to having Marin County become the first all organic county in the nation - a county in which every person knows at least three local farmers by name; where restaurants know exactly who grew the food they are serving and tells their customers with pride; a county where local, organic food is served in schools, prisons and hospitals, and where access to healthy food is available to everyone. It is a vision that requires the dedication of hundreds of individuals and the realization that agriculture and food production forms the foundation of every community, in every country, throughout the world. It is the source of some of the world's greatest environmental, social and political challenges, and it is its greatest source of hope.

To help us in our efforts, please consider becoming a Friend of Marin Organic, or a Vegetable Visionary, better yet, a Marin Organic Hero. All levels of support are welcome and needed. For more information, gift memberships or to renew your membership, please visit www.marinorganic.org or call our office at 415-663-9667.

Welcome Spring and Say Goodbye to Winter Meal

Combining wonderful local ingredients from both seasons and adding a Middle Eastern flare

Lamb Patties with a Yogurt Mint Sauce

Ingredients

- 1 ½ pounds lean ground RedHill Farms lamb (6 ¼ lb. Patties)
- 1/3 cup dry Brickmaiden Bread crumbs
- 1/3 cup chopped fresh mint
- 1 ¼ tsp. lemon pepper
- 1 tsp. Allstar Organics Lavender Salt

Directions

Lightly mix together lamb, bread crumbs, mint, lemon pepper, and lavender salt. Shape into patties. Broil or grill 10 minutes or until desired doneness.

Yogurt Sauce

Ingredients

- ¾ cup Straus plain yogurt
- 1/3 cup firmly packed fresh mint leaves
- 1¼ tsp. sugar

Directions

Combine sauce ingredients in a blender or food processor and process until smooth with tiny flecks of mint. Serve sauce over patties.

Recipes to complete this festive meal can be found at www.marinorganic.org/recipes