

Who We Are

- 5th-Generation family-owned and operated Ranch in Mendocino County
- Pioneer in sustainable meat production 30 years practicing pasture-based rotational grazing methods
- Raising 100% grass-fed beef, lamb, and pastured-pork
- Meats sold exclusively in Northern California
- Featured at celebrated restaurants including Chez Panisse, Oliveto, Gather, and Zazu



History – 5 Generations!

- 1920s Sheep
- 1950s Pears
- 1970s Beef
- 2000s Pork & Lamb
- 2010s Agritourism!



Ingel-Haven Ranch



Overall Vision for Agritourism

- Ranch Tours
- Weekend Ranch Stays
 - The Ranch Experience
 - Culinary Vacations
 - Retreats
- Workshops & Events
 - Butchering Workshops
 - Pasture-to-Plate Dinners
 - Wildlife & Bird Watching



Progress & Successes

- Remodel of Ranch Kitchen
- Pilot Events
 - Private Retreat:Entrepreneurs Weekend
 - Private Dinner:Local Harvest Supper Club
 - Fundraising Dinner:Ukiah Players Theatre
 - Sustainable Living Workshop:
 Solar Living Institute



Why Agritourism?

- Business Benefits:
 - Additional, diversified revenue stream
 - Co-marketing benefits with meat business, building stronger customer relationships
- Leverages Existing Assets:
 - Extraordinary piece of land and operation
 - Strong hospitality and programmatic skillset
- Receptive Market:
 - Huge desire from consumers to connect with their food where it comes from, how it's made, who's making it
- Personal Fulfillment:
 - Commitment to education and awareness
 - Love of hosting people, creating food, events, and programs – a fun expression for us

Challenges

- Permitting
- Balancing Agritourism with Ag Operation
- Maintaining personal space
- Upfront capital costs for remodeling, infrastructure, and permitting



What's Next for Us

- Completing permitting process
- Upgrades to main Ranch house
- Begin offering first regular programs:
 - Ranch Tours
 - Weekend Ranch Stays



