Raise the Barn! ROCk the State!

Friends & allies,

In the weeks ahead I will highlight farms and restaurants that have come together to support our Barnraiser campaign! They do it because we share values and common goals. We are allies in the food movement.

Bill Niman, the “Godfather of sustainable meat,” operates BN Ranch, a network of three properties that deliver beef, lamb and poultry, all pasture finished, all humanely raised, using management practices that regenerate ecosystems. Nicolette Hahn Niman is a vegetarian, environmentalist and noted author. With her two books, Defending Beef and Righteous Porkchop, she has become the nation’s strongest voice defending the farmers and ranchers who raise animals the way they must be raised to respect the animals, heal the planet and our bodies.

Bill and Nicolette are an important source for meat that Namu Gaji serves in its wildly popular restaurant in the heart of San Francisco’s food mecca, the Mission. The Chronicle recently called Namu Gaji “San Francisco’s most representative restaurant.” We agree! Chef Dennis Lee is a genius combining Pacific Rim flavors and techniques with the ecological and cultural values needed in the 21st century. His clientele is among the most discerning in a city with the most complex and exacting quality standards in the world.

Our Barnraiser campaign features a special dinner at Namu Gaji and a rare tour and lunch at BN Ranch as gifts for campaign backers! We think these are culinary, cultural and natural adventures you will not want to miss. Hit the link, back our campaign and take part. Together, we will ensure all California’s farms are as resilient as BN Ranch, our kids understand the realities Nicolette describes in her writing, and every Californian can access food as fresh, distinctive and delicious as that served at Namu Gaji!

Thank you,

Michael R. Dimock
President, Roots of Change
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