

Conserving the Brazelton Ranch

PROJECT BACKGROUND

The Brazelton Family approached Solano Land Trust in March 2016 to see if there was a way to “put Papa’s ranch back together.” Third generation landowner and farmer, Hutson Brazelton, was looking for a way his family could purchase the portion of the ranch that was listed for sale by his cousins.

The ranch was split by Papa Mac, who gave a portion to each of his sons Eugene and Wallace. The brothers passed the land to their children: Hutson, his siblings and his cousins. Hutson’s family continued agricultural production on the land, with cattle grazing in the hills and selling stone fruits through an onsite farm stand and prunes to Sunsweet Coop. His cousins listed their property for sale in early 2016.

The area around the ranch has been transitioning from a primarily agricultural area, to one dominated by rural residential and rural estate uses. Both Hutson’s family ranch and his cousin’s ranch are at risk of rural residential development.

Hutson and his family decided to place a conservation easement on their ranch and use the income to purchase their cousin’s ranch. Ultimately, both ranches will be part of one 2,204-acre parcel, protected forever. Solano Land Trust won a \$1.8 M grant from the California Department of Conservation’s Sustainable Ag Land Protection Program, and has requested \$580,000 from the Natural Resources Conservation Service Agricultural Conservation Easement Program.



*Hutson Brazelton and mother Jean
(aka the Peach Lady)*

BELOVED COMMUNITY FARMSTAND

At their farm stand in Vacaville’s Gates Canyon, the Brazelton Ranch sells nine different varieties of yellow freestone peaches starting in early July and continuing throughout the season. The varieties are chosen with care to provide customers peaches all summer long. The trees are hand pruned, and the fruit is ripe when handpicked. Over 100 customers per day visit the ranch in peach season. Hutson’s mother, Jean, is known by the community as the “Peach Lady.”

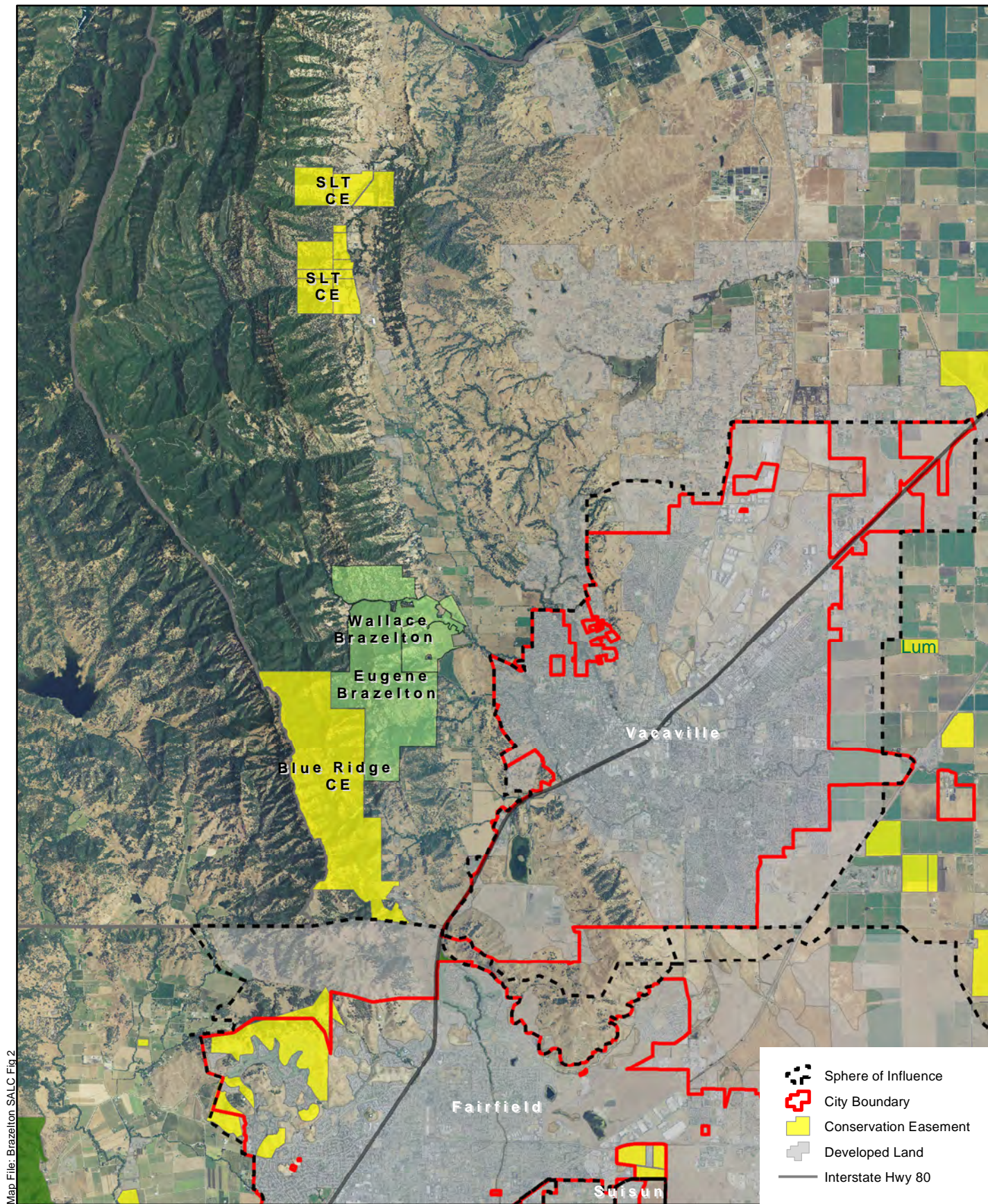


JEAN BRAZELTON'S PEACH COBBLER

1/2 cup butter	1/2 cup sugar
1 cup flour	1/8 tsp. salt
2 tsp. baking powder	1/2 cup milk
2 cups cut fresh fruit	

Cream butter and sugar and then mix dry ingredients. Add dry ingredients and milk alternatively to creamed butter and sugar and mix until blended. Spread evenly in ungreased glass pan (good for an 8x8 or 9x11 pan, and can be doubled for 11x13) and put fruit on top of batter. Sprinkle with 1/2 cup sugar (optional, depending on sweetness of fruit and personal preference) and bake at 350 F (cover with foil if it browns too quickly). Cobbler is done when batter has risen to top and browned.





Brazelton Properties
Solano County, CA

Figure 2

Brazelton SALC



1:6,000 (1" = 500' at letter size)

