

Exhibit D

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Abalone Creek Ranch

Agriculture Operations Plan June

2024

Abalone Creek Ranch (the “Ranch”) is located at 18000 Corral Del Cielo, Salinas, CA, 93908 and is owned by Abalone Creek Ranch Inc, a California corporation owned by the Christensen family. In 1976, the predecessor owner and the County of Monterey entered into the Land Conservation Act (Agricultural Preserve No. 73-30) contract (“LCA Contract”) that limits the use of the Ranch to agricultural and compatible uses. This LCA Contract, which continues to restrict the use of the Ranch, states that the Ranch “shall not be used by Owner, or Owner’s successor in interest, for any purpose other than the production of food and fiber for commercial purposes and uses compatible thereto.” Consistent with the Contract and underlying “Permanent Grazing” land use designation for the Ranch set forth in the General Plan and zoning regulations, the Christensen family is proposing to use the Ranch as a family ranch/farm for both personal and commercial uses.

PROPOSED AGRICULTURAL USE OF THE RANCH

As described below, the anticipated agricultural uses at the Ranch include, but may not be limited to, the raising of poultry and small livestock such as, pigs, cattle, and sheep, and consumer related products for both domestic personal use and minimal commercial purposes.

1. **Animals:** The following represents the anticipated maximum quantities and types of animals at full operational conditions:
 - a. Poultry: 499 or less
 - b. Sheep: 200
 - c. Pigs: 10
 - d. Cattle: 30
 - e. Horses: 4
 - f. Donkeys: 1
 - g. Dogs: 2-4
 - h. Llamas: 2-6
2. **Crops:** The following are what we anticipate for crops:
 - a. Pasture grasses for grazing
 - b. A variety of fruit trees (apples, oranges, etc.) around the property, particularly around the edges of the pasture as per the site plan.
 - i. The dominant purpose of the fruit is as “food forests”, letting the fruits naturally drop to the ground for grazing animals to eat.
 - c. ½ Acre of raised bed garden
 - d. All crops will be on a minimal drip system to conserve water usage
 - e. Personal use and limited small-scale commercial use (off-site sales of jams and oils) of the fruit will occur.
3. **Raising and Processing**
 - a. Poultry – This is not a “poultry farm” as defined by Monterey County Code (Title 21), which is defined as “the raising, keeping or raising and keeping of, in the aggregate, more than five hundred (500) chickens, turkeys, ducks, geese, pigeons, pheasants, peafowl, guinea fowl or other fowl.” We will maintain fewer than 499 broiler chickens on the property at any given time. Chicks will be purchased off-site and transported to the property to be raised in PastureTek portable chicken coops that are moved daily in order

to avoid overgrazing/foraging.

- Birds will be processed approximately every 4-10 weeks. Birds will be processed off-site at a USDA facility. Birds would be transported in approximately 12 crates on a flatbed or livestock trailer pulled behind our ranch truck every 4-10 weeks.
- b. Sheep – We presently have 26 sheep on property. Ewes will be impregnated twice per year and lambing occurs 5 months after impregnation. Sheep are raised free range grazing on cover crops. Other than for personal use, the majority of sheep will be sold live to customers at 9-14 months of age and to be processed off site at a facility of their choice and expense. That would result in transporting the lambs to be processed off site a maximum of one trip every 3 months. The lambs would be transported in a livestock trailer pulled behind our ranch truck.
- c. Cattle – We presently have 5 cattle on property. Other than for personal use, limited commercial sales of cattle will occur. The cattle will be sold live to customers and processed off site at a facility of their choice and expense. Should that occur, the livestock would be transported a maximum of one trip every 3 months in a livestock trailer pulled behind our ranch truck.
- d. Pigs – Other than for personal use, limited commercial sales of pigs will occur. Pigs will be sold live to customers and processed off site at a facility of their choice and expense. Should that occur, the livestock would be transported a maximum of one trip every 3 months in a livestock trailer pulled behind our ranch truck.
- e. Fruits & Vegetables – Almost all fruits and vegetables will be for personal or animal consumption.
- f. Transportation of all animals for processing off site will occur before 7AM, between 9AM-4PM, and after 6PM

4. MANURE MANAGEMENT- Our proposed farm is a pasture/rotational grazing-based operation and open rangeland that will house the different animals.

- a. Manure generated in the upper pasture will be used to fertilize the seeded grass for the poultry
- b. Manure generated from the lower pasture will be used to fertilize the seeded horse pasture and 5 acres of fruit trees
- c. For full details, please view the Manure Management Plan

5. SALE OF COMMERCIAL PRODUCTS

- a. Commercial sales of chicken, cattle, pigs and sheep would be a mixture of direct-to-consumer, farmers market, and off-site existing retail locations delivered off-site once per month. The property will not be used as a retail location.

6. EMPLOYEE COUNT

- a. As a family operation, most employees are family members already residing near the site or are owners who visit the site frequently. We expect an average of 2-3 daily employees on site. Occasional days will see one or more consultants or contractors onsite to help with operations, maintenance, repairs, etc.

7. EDUCATIONAL OPPORTUNITIES

- a. Beyond the agricultural activities described above, limited numbers of workshops or tours for 4-H groups or class school field trips may occur (2 per year). We do not have established plans at this time but will be in a better position to evaluate such activities and gauge the interest of any groups once the ranch is operational. We expect that most groups would be small (less than 15) with an occasional school class, which are generally between 25-30 kids plus chaperones. Only soft drinks and snacks would be served during any of these educational visits.