Despite wintry weather into March and continuing April showers, the calendar tells us that spring has really sprung and that means the UCSC Farm and Garden’s Spring Plant Sale can’t be far behind. The sale runs Saturday, May 6, 10 am–3 pm, through Sunday, May 7, 10 am–2 pm at the Barn Theatre parking lot at the base of the UCSC campus (corner of Bay and High Streets) in Santa Cruz. Our new crop of apprentices do the hard work of setting up and will be on hand along with Farm staff to answer your gardening questions, while the Friends staff a booth stocked with organic gardening information and merchandise, including our new rose care book, cookbook, T-shirts, mugs, note cards, aprons, tote bags, and more. All proceeds go to help support the Farm’s apprenticeship training program in organic farming and gardening.

Our organically grown assortment of flower, herb, and vegetable starts and perennials, grasses, and other landscape plants has been carefully selected to thrive in Central Coast gardens. All the young perennials and annuals planned for this sale were propagated in late winter or early spring before this year’s apprentices showed up. To keep the cycle going, the first-year apprentices you’ll meet this year will propagate for next year’s sale. Despite all that propagation, keep in mind that our edible perennials and tomatoes and sunflowers always seem to vanish very quickly, so plan to arrive early for the widest selection. Take advantage of your Friends’ membership to enjoy pre-entry priority on Saturday from 9 am - 10 am (see page 4 for details).

Just to whet your appetite, here’s a sneak preview courtesy of Christof Bernau, Garden Manager extraordinaire, highlighting just a few favorites from among this spring’s potpourri.

**Perennial Food Crops**

A few years ago, a swath of raspberries was planted at the UCSC Farm to provide not just fruit but propagation material. As a result of that foresight, we now have five different varieties of raspberries to offer you and hope to have eight by next year. The varieties include Summit, Golden Summit (a naturally occurring sport of Summit with golden fruit), Heritage (very productive—ideal for freezing and canning), and Autumn Bliss (with big, fragrant, flavorful fruit). These will bear fruit during the current season mid-summer through fall on primo canes (first-year wood). Cut them down to the ground 100 percent every winter.

In contrast, the fifth variety, Tulameen, will develop canes this summer but no berries because it bears fruit on second-year canes (floricanes), so leave it unpruned the first winter. New canes will grow up the following summer intermingled with the second-year fruit-bearing canes. Next winter, prune only the second-year canes (which have already produced their large, luscious fruit) 100 percent and leave the first-year canes alone to bear the following season. This variety produces fruit earlier in the season than the other four but has a shorter growing season, so it makes sense to grow both kinds of raspberries to get the best of both—that’s what commercial growers do!

Other perennials to look forward to include Seascape and Chandler strawberries in 4-inch pots and a trio of fig trees: Brown Turkey, Black Mission, and Garden Mission (very productive, with large, ruby-red fruit).

**Native Plants**

We’ll be offering several outstanding native plants. *Ribes sanguineum* ‘Glutinosum’ (flowering currant) is particularly worthy because it blooms in February and March when many plants are still dormant, producing pendulous pink flower clusters before its leaves come out, creating a lovely effect against the bare branches. They take full sun on the coast and moderate sun/shade inland and are drought-tolerant once established.

continued on next page
Salvia apiana (white sage) is particularly coveted for its ceremonial use in smudge sticks. This highly aromatic desert chaparral woody shrub will reach three or four feet in diameter and produce flower spikes up to seven feet tall May through September, featuring soft lavender flowers beloved by bees and native wasps. Christof is pretty fond of this plant himself, including its leaves in his delicious house blend tea (one–two white sage leaves to four–five leaves lemon verbana and one head English lavender—both also available at the plant sale). Be aware that it can be a bit of a challenge in our area because it needs full sun and excellent drainage. Furthermore, once established, it absolutely WON’T tolerate summer water, so plant it with other desert, chaparral, and Mediterranean plants that can survive the summers irrigation-free.

Other Perennial Standouts

Iris unguicularis is a beardless iris native to the Caucasus Mountains between the Black and Caspian Seas. It blooms mid-December to mid-February, providing interest and color out of season. It has lavender/blue flowers similar to our coastal natives, but the flowers are held within the plant leaves, so cut the foliage back in the fall to see the flowers. It likes full sun on the coast with some shade inland and is very drought tolerant.

Ceratostigma griffithii (Burmese plumbago) is related to statice. It forms a low semi-woody mat one–two feet wide with green to bronzy red or burgundy foliage, producing medium-blue blossoms mid-summer into fall. It is another plant adored by bumble bees and native wasps. Give it full sun; it’s moderately drought tolerant.

Angelica stricta ‘Purpurea’ is a biannual or short-lived perennial in the carrot family. The foliage looks like celery. It puts up gorgeous four-foot hollow striated stalks, soft green tinted with purple. The blossoms are huge round chartreuse-green clusters of hundreds of flowers in a single head. The overall architecture of the plant is stunning. It makes an excellent cut flower (cut when it just starts to go to seed). It’s great for beneficial insects and serves as an alternate pollen source for pollinators, as do all the members of this family, including bolted cilantro and dill. Christof reports that he’s often seen as many as four ladybugs on each dill flower head!

Annual Vegetables and Flowers

This year, Henry Ondunk, one of our second-year apprentices, has propagated a tempting array of easy-to-grow heirloom and cottage garden annuals we’re calling “granny’s favorites.” Among them you’ll find hollyhocks, unique nasturtiums, bachelor buttons, foxgloves, violas, cosmos, and everlasting flowers like Helipterum (Sensation Giant mix), Helichrysum (strawflower), and Limonium (statice). We’ll also offer sweet peas (it’s not too late to plant them if you have a cool location; they’ll flower fragrantly into September) and several varieties of sunflowers (Italian White, Autumn Beauty, Velvet Queen, Valentine, etc.), mostly branching types that provide 20–40 flowers per plant to provide lots of color over a longer season.

Here are some sample descriptions from Henry’s list of annual flowers to pique your interest:

Bachelor’s Button (Centaurea cyanus) – ‘Choice Mix’

The ultimate “old fashioned” bachelor’s button in blues, pinks, whites and reds. Tolerates medium fertility on poor soil, prefers cooler temperatures. Upright plant up to 30 inches high, blooms profusely. Exquisite, edible flower makes for beautiful dessert and salads accents.

Hollyhock (Alcea rosea) – ‘The Watchman’

Hollyhocks are probably the ultimate classic garden plant. They grow best in full sun in deep, rich, well drained soil and make for striking vertical accents in any garden. Growing up to 6 feet high, ‘The Watchman’ bears stunning deep maroon, almost black flowers.

Nasturtium (Tropaeolum majus) – ‘Whirlybird Mahogany’

Deep red flowers of an unusually rich color tone make this garden classic stand out. Large spurless flowers hang from a plant that can get up to 16 inches high. Flowers, but also leaves and seeds, are edible. Immature seed heads can be pickled. Full sun or partial shade. Likes well-drained soil, but not too rich.

Sunflower (Helianthus cucumerifolius) ‘Italian White’

Nothing short of remarkable, this sunflower surprises with its pure white flowers set off by a dark brown center and surrounded by a ring of buttery yellow. The strong plants grow up to 6 feet high and branch profusely. Each branch has several flowers. If you are looking for “something different,” you might consider this one.

Along with the enticing assortment of annual flowers, popular annual vegetables will include a broad selection of tomatoes (Brandywine, Riesentraube, Cherokee Purple, Oregon Spring, Black from Tula, Aunt Ruby’s German Green, Green Zebra, and Stupice) and many sweet and hot peppers in three-inch pots, along with a handful of eggplant varieties. Also featured are broccoli, cauliflower, chard, kale, cucumbers, scallions, summer and winter squash options, many varieties of basil, and an array of lettuce types both mild and piquant, including salad mix combos.

Bok choi, baby bok choi, and tatsoi (with dark green, spoon-shaped leaves) will also be offered in six-packs. These Asian vegetables are still somewhat unfamiliar to many of us, but it’s worth your while to make their acquaintance if you haven’t already. They are loaded with nutrients and excellent in salads, stir fries, and soups—just don’t overcook to retain their sweet, crunchy character. As with most greens, young leaves are preferred for salads and old leaves are best in soups. Check out our cookbook for recipes.

We hope we’ve succeeded in priming your planting passion! See you in May!
Spring Calendar of Events

Friends’ Apprentice Reception
Friday, April 21, 5 pm - 7 pm
UCSC Farm

Join us in welcoming the class of 2006 apprentices to the UCSC Farm & Garden as they begin their six-month training course. Light refreshments will be served. Please RSVP to 459-3240 or jonitann@ucsc.edu, by April 19.

Organic Rose Care
Saturday, April 29, 10 am - 12 noon
San Lorenzo Garden Center, 235 River St., Santa Cruz

Garden manager Orin Martin presents a free workshop on choosing and raising roses, and controlling pests and diseases using organic techniques. This is a great time of year to select and plant container-grown roses when you can see them in bud. Note the location: San Lorenzo Garden Center.

Farm & Garden Spring Plant Sale
Saturday, May 6, 10 am - 3 pm, and Sunday, May 7, 10 am - 2 pm
Barn Theatre Parking Lot, UC Santa Cruz

Note: Friends of the UCSC Farm & Garden have pre-entry priority, Saturday, May 6, 9 am – 10 am

Don’t miss this chance to enhance your garden with organically grown flower, herb and vegetable starts as well as perennial landscape plants. Friends’ members receive 10% off all plant and merchandise purchases. See page 4 for additional details. All proceeds benefit the Apprenticeship Training Program in organic farming and gardening.

Solar Applications in the Garden
Saturday, May 13, 10 am - 1 pm
Louise Cain Gatehouse, UCSC Farm

Thomas Wittman discusses ways to incorporate solar-powered lights, pumps, and more into your garden or farm. $15 for Friends’ members; $20 for non-members, payable at the workshop.

Strawberry Shortcake Festival
Wednesday, May 24, 4 pm - 6 pm
UCSC Farm

Enjoy fresh organic strawberry shortcake and lemonade as you listen to bluegrass music at the UCSC Farm. Proceeds from this event help provide limited-income shares in our Community Supported Agriculture (CSA) program. $5 donation requested. Rain cancels.

A Garden of Poetry and Music
Saturday, June 10, 12 noon - 2 pm
Alan Chadwick Garden, UCSC

Join us for one of our favorite events of the year, as we harken back to the days of Alan Chadwick with an afternoon of poetry and music in the Chadwick Garden. Notable poets from around the area will read their work at this free event. Enjoy the beauty of early summer in the garden. Snacks provided. Note that this is a change from the originally scheduled date of June 24.

Also coming up –

UCSC Arboretum Spring Plant Sale, Saturday, April 22, 12 noon-4 pm, High St. at Western Drive. Held in conjunction with the California Native Plant Society sale. For details, see www2.ucsc.edu/arboretum.

Fossil-Free Landscaping, Friday, May 19, 7-9 pm, Live Oak Grange. Ken Foster, owner of Terra Nova Landscaping, teams with Santa Barbara landscape architect and environmentalist Owen Dell for a presentation on landscaping without the use of fossil fuels. $5–$15 sliding scale donation; no one turned away for lack of money. The Live Oak Grange is located at 1900 17th Ave. Call 425-3514 for more information or www.greengrange.org.

Smart Gardening Faire, Saturday, June 24, 9 am-5 pm, Scotts Valley’s Skypark. A free day-long event featuring research-based, up-to-date best practices for sustainable gardening and landscaping. A wide variety of informational presentations and activities are planned. For more information see www.smartgardening.org, call 457-7272, or email info@smartgardening.org.

If you’d like more information about these events, need directions, or have questions about access, please call 831.459-3240 or see our web site, www.ucsc.edu/casfs.

Please note that we cannot accept credit card payments for classes (cash or check only).

Co-sponsored by the Center for Agroecology & Sustainable Food Systems at UC Santa Cruz, and the Friends of the UCSC Farm & Garden.
Friends’ Members - Arrive Early at the Spring Plant Sale for Best Selection

Take advantage of your Friends’ membership by enjoying early entry to the UCSC Farm & Garden’s Spring Plant Sale on Saturday, May 6. Friends’ have shopping priority from 9 am to 10 am, with the sale opening to the public from 10 am to 2 pm. On Sunday, May 7, the sale will open to everyone at 10 am. Friends’ members also receive a 10% discount on all plant and merchandise purchases. Please remember that we can only accept cash or checks for purchases.

If you’re not sure whether your membership will be current for this year’s sale, take a look at the mailing label of this newsletter. If it says June ‘06 or later, your membership will be current for the sale.

If your membership expires in May ‘06 or earlier, you can renew it at the sale on Saturday morning starting at 8:30 am, or contact us and we’ll send you a membership envelope that you can bring with you or mail in prior to the sale. Call 831.459-3240 or send email to jonitann@ucsc.edu to request a membership envelope, or if you have any questions about the status of your membership. You can also access a membership form at http://zzyx.ucsc.edu/casfs/friendsform.html.

Shares in the 2006 Community Supported Agriculture Program Still Available!

Sign up now to guarantee your CSA share

By becoming a member of the UCSC Farm’s CSA (Community Supported Agriculture) program, you will receive a season’s worth of fresh and local organic produce for a $600 full share (feeds 4 people) or a $380 half share (feeds 2–3 people) while establishing a partnership between the local community and apprenticing organic growers. We have different payment plans available. We also have low-income shares available at half the rates.

The season lasts approximately 22 weeks beginning in late June and running through early November. Pick up is once a week, either Tuesday or Friday from 12 - 6 pm, on the UCSC Farm right next to a pick-your-own herb and flower garden that members can utilize on their pick-up day. Pickups on the farm start in late June, weather permitting.

Members can also look forward to weekly newsletters with recipes, farm updates and events; complimentary membership to the Friends of the Farm & Garden for one year; a 10% discount on plants and merchandise at our bi-annual plant sales; and quarterly issues of the News & Notes.

If you would like to receive our CSA Brochure and Pledge Form or have any questions regarding the CSA program, please contact Nancy Vail at 831.459-4661 or email navail@ucsc.edu.

Plans Underway for 40th Anniversary and Reunion Gathering

Attention all apprenticeship grads, former staff, and Friends! Plans are underway for a 2007 reunion and celebration to mark the 40th Anniversary of Alan Chadwick’s arrival at UCSC and the founding of the Student Garden Project (now the Alan Chadwick Garden). This will also be the 35th anniversary of the UCSC Farm, and the 25th anniversary of the Agroecology Program (now the Center for Agroecology and Sustainable Food Systems).

The celebration will begin on Friday, July 27th and last throughout the weekend. A planning committee is working on the schedule of activities; many more details will follow in the months to come.

If you’d like to help plan the event, or can serve as a contact for your apprenticeship year, please contact Forrest Cook at fcook@costanoa.com, or call Joan Tannheimer at 831.459-3240. Be sure and save the dates: July 27–29, 2007.

Thanks Thomas!

Thomas Wittman, long-time staff member of the Center for Agroecology and Sustainable Food Systems, retired this winter.

As operations assistant for the Center, Thomas kept the Farm & Garden’s buildings and equipment in shape, as well as teaching generations of apprentices basic woodworking and construction skills. Working with with long-time Friends’ member Graydon Livingston, Thomas designed and built many of the “touches” that make the Farm & Alan Chadwick Garden special places, including trellises, benches, drinking fountains, and solar showers. He was also a valuable resource on a wide variety of sustainable agriculture topics, from dry farming to the genetically modified organism controversy.

Thomas will continue to teach a variety of Friends’ workshops and plans to focus on his business, Gophers Limited, and his ongoing work in the sustainable agriculture community. We’ll miss him and wish him the best!
Cox’s Orange Pippin Tribe Offers Growers a Delicious Challenge

Here are some descriptive terms typically ascribed to the flavors and qualities of Cox’s Orange Pippin apple—


All of that praise notwithstanding, it is also one of the more difficult apples ever grown—definitely not grower friendly!

Cox’s Orange Pippin was originally planted as a “pip”* of the sharper and more strongly flavored Ribston Pippin by retired brewer and horticulturist Richard Cox in Buckinghamshire, England in the 1820s. Owing to its small size and intense flavor, it was elected the best 19th century dessert apple. By the 1890s, Cox’s Orange Pippin was the leader in English apple sales. But by the early 1900s it had fallen from grace, due to its extreme and extensive problems with disease. It was resurrected by the 1920s with the advent of lime-sulfur sprays to control fungal problems. Its fame persists to the present day, not only in England, but in Holland, Germany, Belgium and New Zealand. That is both precocious (bearing at an early age) and promiscuous (it will mate and breed with almost anything it will). Cox’s is a small apple, oblate in shape (i.e., slightly flattened at the poles) with an unassuming dull color—a weak orange-red flush over a greenish-yellow background with patches of small dots and russetting over the top half of the fruit.

As per taste and texture, it is aromatic, even perfumed, with an intense flavor range: spicy, rich, honeyed, with a hint of nuttiness. The flesh is coarse and chunky, sometimes evoking pear-like qualities. The blend and complexity of sugars and acids give it an unsurpassed tender juiciness that lingers on the tongue.

The demerits of Cox’s Orange Pippin go on almost endlessly: it cracks and splits, especially in cool, wet, gray spring and early summer weather (think England, Santa Cruz, and the Pacific Northwest west of the Cascades). The first time I observed this phenomenon, I thought someone had gone through the tree with a knife and slit every fruit once, twice, three times. The stem basket is deep and collects a lot of water, and russets (netted veination) to the point of cracking. This syndrome is most pronounced in the first 5–6 years of fruiting and then only in wretched springs. pH levels lower than 7.0 also contribute to the problem. Lime is the remedy. Mildew also weakens the tips of the shoots, causing die back. Heat, high sunlight levels, and humidity are anathema to Cox’s, inducing sunburn, bark burn, and turning it to mush.

The scion is weak, arguably the weakest of all scions. And yet the fruit load is consistent and heavy. This results in a tree that needs constant prodding to grow vegetatively. Nitrogen is the tool of choice to remedy this malaise. However, too much nitrogen markedly diminishes the crisp, chunky nature of the taste treat that is Cox’s Orange Pippin.

It is also subject to papery bark disease, a devastating syndrome wherein the bark exfoliates (beautiful on Sierran granite, not so on apple trees) for no other reason than you decided to reside along the coast.

Cox’s is also a basitonic tree, often wider than tall. This growth habit makes the development of a central leader and an upper whorl of scaffold branches frustrating if not fruitless. On weak rootstocks (< M26) most of the Cox’s tribe tend to be productive bushes (4–5 feet tall) that can be spaced intensively (3–4 feet apart).

Cox’s Orange Pippin’s eating intrigue begets a loyal, almost cult-like following and tastes that are to die for. It is both precocious (bearing at an early age) and promiscuous (it will mate and breed with almost anything Malus). Thus the list of chance-occurring seedlings and intentional breeding products is extensive and delicious.

Cox’s Orange Pippin Offspring

Fiesta – The latest, best-behaved, and thus most marketable of all Cox scions is virtually crack, scab and mildew immune. The fruit can be twice as big as the original, with a slightly rounded shape. The color is 75–80% red over a green-yellow background and quite pretty. It has a good deal of the full Cox’s flavor but is a bit more sprightly and juicy. Easier to sell and almost as good to eat. Ripens late August—mid September.

Alkemene – A Cox’s Orange cross from Germany. It as the same sweet-tart flavor as Cox’s but is more lively, rich

*Pippin was a term used in 18th and 19th century England to describe apples with excellent characteristics. A pip refers to the small nature of the apple seed. It probably derives from the French word petit (small).
**Rubinette** – Another Cox’s Orange Pippin × Golden Delicious cross that is cleaner, bigger and more conical in shape than either parent. It possesses an impressive aromatic sugar/acid blend. The tree is very dwarf and not spreading, thus further slowing tree development. It is a reliable and heavy cropper. Ripens late August–mid September.

**Karmijn de Sonnaville** – A 1949 cross between Cox’s Orange Pippin and Jonathan or Belle de Boskoop from the Netherlands. The intensely flavored, rich, even sharp blend of sugars and acids will overwhelm the entry-level apple eater—they should be dispatched to look for a sugary sweet Fuji, leaving the Karmijn tasting to more sophisticated palettes. The tree is strong and spreading but sets a shy crop 2 out of 3 years. It is at least as, or more subject to cracking and splitting than Cox’s and subject to pre-harvest drop in warmer regions. The flavor mellows somewhat after about a month in storage.

**Kidd’s Orange Red** – Bred by amateur breeder and fruit farmer J. H. Kidd of Greytown, Wairarapa, New Zealand. A typical “amateur” (amore = Latin for love of) effort of triumphant passion that crossed Cox’s Orange Pippin with the useless Red Delicious in 1924. Breeding a single successful variety in a lifetime is an accomplishment. Kidd also bred Gala ten years later and Freyburg in 1939. Not bad stats for a 15-year stretch; definitely a hall of fame candidate. The apple is bigger than Cox’s and shaped like the Red Delicious (conical) with yellow skin that is flushed orange. It tolerates warm climates better than Cox’s. The flavor is a rich blend of sugar and acids with the aroma of violets—wow!

**Freyburg** – Named for a governor general of New Zealand. A small, dull golden reinette (russetted) type apple. It is a cross between Cox’s Orange Pippin and Golden Delicious (aren’t they all?) George Delbard, famous French nurseryman, waxes poetic re: this variety: “A veritable cocktail of flavors with the merest hint of anise and producing a juice that resembles the taste of apple, pear and banana.” Moderate tree vigor and very upright. Ripens late August–mid September. Raintree Nursery is about the only source of trees in the U.S.

**Cherry Cox** – Just like Cox’s Orange Pippin with a cherry-red blush and matching flavor. Discovered as a seedling or mutation of Cox’s Orange in Denmark in 1942.

**And a Variety in Search of a Name . . .**

A variety that is starting to resemble Odysseus’s 10 years of trials, travels, travails and condemned wandering before arriving home safe again in Ithaca, is alternately called Pinova, Corail, Sonata, and rumored to be renamed again, this time Piñata. This variety was first released in 1986 from the Pilnitz, Germany fruit breeding station. Its parentage is distinctive: Golden Delicious, Cox’s Orange Pippin and Dutchess of Oldenburg (an older European pie apple), accounting for both sweet and tangy taste sensations. The apple is crisp, rich and aromatic. The look is a thing of great beauty, with a glowing blush of pinkish-red over a solid orange-yellow background. The fruit is medium sized with a slightly conical shape, not unlike Golden Delicious. The flavor combinations make it a distinctive eating experience.

The tree is of low vigor: on M7 rootstock it is only 5’–6’ tall; M106 or M111 gives it a boost to 7’–10’. It thrives in cool coastal areas where the color is enhanced and it is virtually scab resistant. In addition to the constant name changes, it is very similar in both appearance and taste to Gala, Honeycrisp, Suncrisp, Sunrise, etc. (although the eating experience is superior to all these varieties). I fear it will never catch on with consumers due to lack of name recognition. Too bad (for them). It is easy to buy and grow on your own. Perhaps it can be shepherded through the rocky straits of Sylla and Charybdis . . .

*Raintree Nursery, www.raintreenursery.com, 360.496-6400, 396 Butts Road, Morton, WA 98356

— Orin Martin
Meet the 2006 Apprentices

Here’s a brief introduction to some of the new group of apprentices who joined us on April 10 to begin the 6-month training course in organic farming and gardening at the UCSC Farm & Garden. You’ll meet the rest of the participants in the next issue of the News & Notes.

Your membership in the Friends of the UCSC Farm & Garden helps support this internationally known training program by providing funds for scholarships, teaching staff, equipment, and facility improvements. See page 3 for information on the Friends’ reception; we hope you’ll join us to welcome the 2006 apprentice class.

Christine Ahn: Christine Ahn is an activist, writer, and organizer. She has worked with grassroots and policy-based organizations for the past 15 years, including the Women of Color Resource Center, Food First, and Korean-Americans United for Peace. She writes and speaks frequently on human rights, poverty, hunger, trade, globalization, North Korea, militarization and philanthropy. Christine will use the knowledge she gains from the apprenticeship to help Korean farmers transition to more sustainable agriculture.

J. Garver Akers (Garver): I am a native resident of the Cleveland, Ohio area, although I’ve lived in seven other states and have pursued several jobs and entrepreneurial endeavors. While starting a sustainable pond installation business I discovered that I would rather turn my hobby of organic gardening into a career. I wish to provide organic produce to the ill, start an educational program for disabled gardeners, and run a farm supported market/restaurant.

Heather April: I was born and raised in Santa Cruz. I graduated from UCSB with a degree in Environmental Studies. During my years at school, I became very interested in our food system and volunteered in multiple school gardens. My passion for farming was confirmed this last year when I spent nine months as an apprentice at Huasna Valley Farm. I aspire to have an organic farm and involve schools and the surrounding community.

Carmela Beck: I was raised in San Diego, CA. I have no farming experience. I have worked for an organic certification agent for the past two years with experience in the certification and review departments. I have been on four shadow inspections of an organic producer, two processors and a restaurant and attended an IOIA Basic Processor Training. My future plans are to continue farming (e.g. WWOOF), intern with IFOAM, learn and educate about organics.

David Berg: Originally from Wisconsin, I attended the University of San Diego where I majored in Environmental Studies. After graduation, I got involved with farming and gardening in Central America, where I was traveling and working with different conservation organizations and organic farms. Since returning to the U.S., I have continued to work in organic agriculture. My future plans are to start a business that incorporates agroecological principles into sustainable building and landscape design.

Alexandra (Alix) Blair: After graduating from Brown, Alix has lived and worked in Cuba, India, the Point Reyes National Seashore, Vermont, and the San Francisco Bay Area. Alix completed the Garden and Compost Educator Training Program in San Francisco and has worked as an urban garden/environmental educator. She is currently working on several documentary projects, practicing yoga, and surfing. After the program she hopes to continue her work with urban gardens/farms, and continue her work with refugee communities, incorporating gardens into refugee reception center programs.

Gemma Burgos: I was raised in Los Angeles and Cebu City, Philippines. My first significant gardening experience was in 2003 when I attended gardening classes offered by the L.A. County Master Gardeners program. I have continued my involvement with the program, which serves community gardens and schools. I envision taking my organic farming knowledge back to Los Angeles to continue working with community gardens/schools and possibly returning to the Philippines to start an organic farm.

Ramsey Cronk: I was born and raised in Minneapolis, MN. I have been landscaping in Arizona for the past four years. I hold very limited farming experiences, so I am eager to read, watch, listen, do and question. I know this program will be a positive and mandatory foundation for my path ahead. I would like to live with the land somewhere/anywhere, I am open to all future undertakings.

Aaron de Long: I was born in Pennsylvania, where my mom was a flower farmer. During my summer breaks in high school and college, I worked on small scale, conventional fruit and vegetable farms. After earning a B.S. in Ecology, I spent my twenties traveling and working in research science. I see the Apprenticeship as an opportunity to integrate my ecological and agricultural skills, as well as to build on them. I would like to teach.

Joshua Deutsch: I’m a public health worker and a social activist from Oakland, California. When in the U.S., I struggle to improve access to fresh foods in urban communities. Just prior to the program I lived in a Zapatista community in Chiapas setting up basic sanitation systems. I also like to bike and play soccer. I’m looking forward to meeting you all and building a strong community.

continued on next page
Catherine Doe: I grew up in Irving, Texas and have lived in San Francisco for the past four years. I rediscovered my love of growing during the Gardening and Composting Educator Training Program in 2004, and volunteered in gardens in San Francisco after the program. I want to work as a horticultural therapist to facilitate skill-building and personal development.

Gabe Eggers: A Colorado native from Evergreen and environmental educator at heart, I call Durango home. I am currently the volunteer coordinator working on a Community Food Assessment through the USDA. I managed a NPO for two years preparing raw foods and teaching classes in sustainable living practices and wild foods. I have aspirations of returning to Durango to manage year-round produce production for the NPO and help coordinate community efforts towards local sustainability.

Seth Friedman: I grew up in Alexandria, Virginia. I worked for two years as an environmental educator and outdoor adventure trip leader, before deciding to pursue an MS degree in Environmental Studies from the University of Montana. My interest in gardening/farming began with WWOOFing in Europe, and continued to grow in graduate school, because of my involvement in the campus farm there. In the future, I’d like to teach gardening/farming/homesteading skills at an educational institution.

Cooper Funk: Born and raised in Berkeley, CA, my primary experience with agriculture comes from my work with Global Service Corps, a small SF-based NP/NGO working in East Africa and Southeast Asia. As Tanzania Programs Coordinator, I developed and managed their Sustainable Agriculture Program designed to train and assist local farming groups in biointensive agriculture (à la Jeavons) in rural northern Tanzania. I intend to continue working in agriculturally based grassroots international development.

Paul Glowaski: A Hoosier by birth, I moved to Vermont in 2001 serving in AmeriCorps at a homeless shelter. My work with the homeless inspired me to pursue sustainable agriculture with an emphasis on urban food systems. In 2005, I participated in two farming internships in Kentucky to gain further experience. My goals include bringing sustainable food systems to low-income areas within our cities, creating healthy and sustainable jobs and local organic food for our communities.

Deborah Greig: I grew up in Brooklyn, NY and attended Vassar College. I have had various agricultural experiences since starting college: working with education programs, community garden development, organizing a CSA in the South Bronx with AmeriCorps, and, most recently, an apprenticeship at Hawthorne Valley Farm. I look forward to solidifying my growing experience as I pursue my future interests in working with programs using urban agriculture as a jumping off point to empowering youth.

Stephen Hall: I grew up frequenting the Holden Arboretum in Kirtland, Ohio. In high school, I spent six months living and working on a farm in Vermont. In the fall of 2001, I worked at a small farm in Italy that emphasized sustainable modes of agriculture and forestry. I anticipate a career involving small-scale sustainable agriculture and organic horticulture, perhaps as a gardening instructor at a school like the one I attended in high school.