



# News & Notes of the UCSC Farm & Garden

Issue 145, Spring 2015

## SPRING PLANT SALE PREVIEW

### Celebrating 35 Years of Growing Plants and a Gardening Community

– by Marlene Bumgarner

Do you remember what you were doing on Saturday, May 3, 1980? Genuine Risk won the Kentucky Derby, Giants' 1st baseman Willie McCovey hit his 521st and final home run, and William Styron and Tom Wolfe received the American Book Award. Orin Martin, long-time garden manager at the UCSC Farm & Garden, knows exactly what he was doing that day: working hard to make the first UCSC Friends of the Farm & Garden' public plant sale a successful event. Apparently it was, because this year, the UCSC Farm & Garden is celebrating 35 years of plant sales. The 2015 sale takes place Saturday, May 2 and Sunday, May 3, at the base of the UCSC campus (details on page 3). In this article I'll look back on the sale's origins, and share some highlights and information about the 2015 sale, as well as some ideas for saving water in the garden (and see page 2 for a look at some featured annuals that will be available).

#### Getting Off the Ground

As a new Friends of the Farm & Garden Board member, I asked a lot of questions about the mission of the Friends, the history of the Farm and Garden, the upcoming plant sale, and how everything fit together. Martha Brown, the newsletter's editor, thought it might be helpful for me to meet Orin and learn the history of the plant sale. I did so, and learned about the early origins of the Farm & Garden as well. Orin is a storehouse of knowledge and clearly enjoys sharing his memories.

In 1967, English Master Gardener Alan Chadwick started the UCSC Student Garden Project below Merrill College in order to teach French Intensive/biodynamic techniques. The UCSC Farm grew out of the garden in 1971, with students putting Chadwick's gardening methods to work on a larger scale at a site near the entrance of the campus. In 1975, the first formal Farm & Garden Apprenticeship course was offered through UCSC Extension, and Orin became one of the Apprentices. Now there was a farm and a garden in which to teach sustainable techniques, and apprenticing gardeners and farmers who would gain practical experience in applying those techniques while maintaining the farm and the garden projects for future students.

Orin recalls that by the mid-1970s, Farm & Garden apprentices and staff and their friends would celebrate four seasonal events at the equinoxes and solstices. The spring celebration was originally held at the Student Garden Project (now called the Alan Chadwick Garden) and included a narrated walk with updates on new plants, successes and failures, etc. This event often culminated in Orin giving a few plants away in the greenhouse at the end of the walk. "At first it was just someone would ask, 'Do you suppose I could have a couple of lettuces?', or 'How much would you charge for a *Coreopsis* seedling?'" says Orin. After a year or two of this he started putting a few plants in pots for the spring event, and they would always sell.

Orin remembers that it was Louise Cain, the original Friends of the Farm & Garden Board president, who transformed his informal and individualized plant sales into a thoughtfully planned event for the Friends of the Farm & Garden. Louise, along with Phyllis Norris, "both dynamic forces" and key supporters of the Apprenticeship, conceived of the Friends' Plant Sale as a way of saying thank you to the hardworking volunteers. In the spring of 1980 the first plant sale was held on Saturday May 3, featuring perennials, annual flowers, vegetables, and culinary herbs that were to become popular throughout the Santa Cruz gardening community.

Initially the Farm & Garden's plant sale was "the only game in town," says Orin. He had noticed a dearth of herbaceous perennial flowers in the region, so the first sale featured delphiniums, dahlias, carnations, *Solidago*, *Erigeron*, perennial poppies, and other popular varieties. (For those of you who, like me, need a little help with botanical Latin, herbaceous perennials die back to the soil line when winter temperatures arrive, go dormant, then come to life again in the spring.)

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## A Selection of Featured Annuals from the 2015 Spring Plant Sale

Each year's Spring Plant Sale draws gardeners from throughout the Monterey Bay region and beyond. With that in mind, the sale features a diverse selection of vegetables, flowers, and landscape plants to reflect the area's many gardening microclimates. Here garden manager and plant sale organizer Christof Bernau offers a few highlights of the annual flowers and vegetables available this year —

*Statice* – This is an easy-to-grow, free-flowering, short-lived perennial that is usually treated by cut flower growers as an annual. *Statice* provides a beautiful, season-long show in the garden, attracts pollinators, and makes a great addition to bouquets as a cut flower. It's also an excellent dried/everlasting flower and is reasonably drought tolerant. This year's sale offers the 'Pacific Mix' variety, which includes blossoms in lavender, purple, white, and soft pastel pink.

*White Mignonette (Reseda alba)* 'UCSC strain' – We've been saving our own seed from the UCSC Farm for a number of seasons, in part because the plant dropped out of the seed catalogues a few years ago (it's since reappeared). In saving seed we've selected for locally adapted, vigorous plants with longer stems and a longer bloom period. The plant produces a low rosette of finely cut leaves, and plants tend to be precocious and bloom even when small—I recommend pinching those blooms out until you have a basal rosette of leaves at least 6 inches across. The plant can then support more flowers on longer stems. If you keep harvesting and delay seed set, the plant has the potential flower winter through spring, especially with late-summer and fall-planted plants. It's a good plant for attracting bees and other pollinators.

*Basil* – We have a substantial number and variety of basil (in six-packs) this year, including several Italian pesto types—'Genovese', 'Italian Cameo', 'Italian Pesto', and 'Profumo di Genova'. We'll also have 'Red Rubin' and 'Dark Opal', dark-leaved varieties that are delicious and beautiful, as well as the variety 'Cinnamon' used in Mexican cooking and 'Sweet Thai' for Thai dishes. Also available will be 'Fino Verde', a small-leaved variety well suited for container growing and popular as a garnish. With its pungent, deep flavor, it can be also be used for pesto.

*Cucumbers* – Despite their high water content, plants such as cucumbers and melons are actually drought tolerant and like a good wet-dry swing (irrigation followed by a "dry down" period), and this would be the season to experiment with how much to hold off on water. High heat combined with drought can bring out some of the natural bitters in the cucumbers, and if you find that happening you can increase the water a little bit and hope for cooler conditions. This year's sale features eight cucumber varieties, including 'Bush Slicer', 'Green Finger', 'Lemon', and two thin-skinned, yard-long types,

'Suyo Long' and 'Yard Long Armenian'. With cucumbers, it's "the more you pick, the more you get." The plants will slow their flowering and start to redirect resources toward seed production if you don't keep them picked.

*Tomatoes* – We'll have 31 varieties for sale, including heirlooms, cherries, slicers, and paste types. Along with the paste type 'San Marzano' we'll also have 'Principe Borghese', an excellent paste tomato and a sweet/tart gem for drying and roasting. A favorite cherry tomato that we're offering is Risentraube. It bears deep red, mid-size fruit in substantial clusters, offering a nice combination of sweet and tart. The uniformly ripening clusters are beautiful on the plant. Amongst other cherry types we'll also have the ever-popular and reliable 'Sungold' and 'Sweet 100'. For heirloom offerings, look for favorites such as 'Cherokee Purple', 'Brandywine', 'Paul Robeson', and 'Persimmon', with its deep orange color at maturity. We'll also have 'Stupice', an early ripening, smallish, sweet/tart, disease resistant variety that's often used as an heirloom substitute for the 'Early Girl'. 'Oregon Spring' will be available and is a good choice for those living closer to the coast and needing a good quality tomato that will ripen well in cooler conditions.

Note that tomatoes are an inherently drought tolerant plant that prefers a good wet/dry swing and can even be dry farmed, though in this winter of little rain you'll need to do an initial deep irrigation to get the plants established and give their roots something to forage for as the soil dries down. In hotter locations, you can mulch tomatoes to conserve soil moisture. In cooler, foggier spots, be conservative with mulching as it depresses soil temperature and slows plant development. If you water plants after a long period with no irrigation, be aware that you may get some fruit cracking.

You can find links to complete lists of the annuals and perennials available at the 2015 Plant Sale at:

[news.ucsc.edu/2015/04/spring-plant-sale.html](http://news.ucsc.edu/2015/04/spring-plant-sale.html)

See the last paragraph to find the links



# Spring/early Summer Calendar of Events

## UCSC Farm & Garden Spring Plant Sale

*Saturday, May 2, 10 am – 3 pm, and*

*Sunday, May 3, 10 am – 2 pm*

*Barn Theatre Parking Lot, UC Santa Cruz*

**Note: Friends of the UCSC Farm & Garden have pre-entry priority, Saturday, May 3, 9 am – 10 am**

Enhance your home and garden with organically grown flower, herb, and vegetable starts as well as perennial landscape plants. This year's selections include a variety of low water-use annuals and perennials.

Friends' members receive 10% off all plant and merchandise purchases. Use your Plant Sale receipt for a 10% discount at Companion Bakeshop during the week following the sale. Please remember that we can only accept cash or checks for purchases, no credit cards. See cover story and page 2 for additional details.

## Demeter Library Seed Exchange

*Saturday, May 2, 10 am – 2 pm, and*

*Sunday, May 3, 10 am – 2 pm*

*Barn Theatre Parking Lot, UC Santa Cruz*

This year's Spring Plant Sale includes a free heirloom, open-pollinated seed exchange hosted by UCSC's Demeter Seed Library. Get information on saving seeds from your own crops and pick up seeds to grow out for your garden and for the seed library.

## Docent-Led Tour of the UCSC Farm

*Sunday, May 3, 2 pm – 3:30 pm UCSC Farm*

Join us for a guided tour of one of Santa Cruz's most beautiful locations—the 33-acre organic farm at UC Santa Cruz. Tours meet at the Louise Cain Gatehouse.

Visitors can enjoy touring the organically managed greenhouses, hand-worked garden beds, orchards, row crop fields, and children's garden, while learning about the history of the site and the basic concepts of organic farming and gardening, including water conservation practices. The monthly tour is free and does not require a reservation.

## A Garden of Poetry and Music

*Saturday, June 6, 12 noon – 2 pm*

*Alan Chadwick Garden, UCSC*

Join us in the historic Alan Chadwick Garden for an afternoon of poetry and music. Walker Abel, Barbara Bloom, Rebecca Foust, Michael Hannon, Stephen Meadows, Lee Perron, and Patrice Vecchione will be reading at this year's event. This is a wonderful time of year to explore the beautiful Chadwick Garden. Free admission, snacks provided.

## Making & Using Compost in the Home Garden and Orchard

*Saturday, June 27, 9:30 am – 12:30 pm*

*Alan Chadwick Garden*

Compost can do wonders in the garden and orchard, from improving soil fertility and structure to conserving the water you apply to your plants. Join Orin Martin and Sky DeMuro of the Alan Chadwick Garden to learn how to make and use compost to enhance the health and productivity of your garden and landscape. Get hands-on practice in building a successful compost pile.

Cost of the workshop is \$20 for Friends of the Farm & Garden members (pre-registered) or \$30 (at the door), \$30/\$40 general admission, \$15/\$20 for UCSC students and limited income. Register online at [compost2015.bpt.me](http://compost2015.bpt.me), or send a check made payable to UC Regents to: CASFS/UCSC Farm, 1156 High Street, Santa Cruz, CA 95064. Attn: Compost Workshop.

### Also coming up –

May 2 – 3: **UCSC Bioneers Conference, Kresge College**

A whole systems forum of innovation and collaboration for achieving social, cultural and environmental justice. See details at: [commonground.ning.com/ucscbioneers](http://commonground.ning.com/ucscbioneers)

May 21, 4 - 6:30 pm: **Strawberry & Justice Festival, UC Santa Cruz Farm**

A free event open to campus and community members

*If you'd like more information about these events, need directions, or have questions about access, please call 831.459-3240, email [casfs@ucsc.edu](mailto:casfs@ucsc.edu), or see our web site, [casfs.ucsc.edu](http://casfs.ucsc.edu).*

*UCSC student participation in workshops is supported by UCSC Measure 43 funding.*

*Sponsored by the UCSC Center for Agroecology & Sustainable Food Systems (CASFS), and the Friends of the UCSC Farm & Garden.*

### Get Your Share in the 2015 CSA Program!

Be a part of the UCSC Farm's Community Supported Agriculture (CSA) project as we celebrate its 20th anniversary! The CSA program runs for 22 weeks, early June-late October (weather permitting). Boxes include same-day harvest of a wide range of vegetables and fruits, including strawberries and blueberries, plums, apples, and pears. A pick-your-own herb and flower garden is also offered at the UCSC Farm pick-up site.

Shares for the 2015 season cost \$560, and include 8-12 items per week. Payment can be made in full, or divided up into two or four installments. Limited-income and "late season" shares at \$280 are available, and the CSA accepts SNAP/EBT Benefits.

If you'd like to receive a CSA Brochure and Pledge Form or have any questions regarding the CSA program, please contact Amy Bolton at 831.459-3240 or email [farmcsa@ucsc.edu](mailto:farmcsa@ucsc.edu). More information and the CSA Brochure and Pledge Form are also available at [casfs.ucsc.edu](http://casfs.ucsc.edu); see Produce Sales under the Community link.

### Hay Barn Project Update

The spring equinox marked an important and inspiring step in the restoration of the Cowell Ranch Hay Barn, when on March 21 a team of professional timber framers joined with campus and community volunteers to assemble the primary structure of the 4,800-square-foot building. When completed, the Hay Barn will house the Center for Agroecology & Sustainable Food Systems (CASFS) and other south campus environmental and sustainability programs, and serve as the new "front door" for the CASFS/UCSC Farm.

Cheered on by an appreciative crowd gathered for the barn raising, the team used the traditional mortise and tenon joinery techniques originally employed to build the 1860s-era barn as they placed and attached Douglas fir and redwood "bents" to sill plates rimming the new concrete foundation.

The Hay Barn re-use plan is part of a multi-year project made possible by a generous gift from the Helen and Will Webster Foundation. When the current phase to complete a weather-tight exterior is finished, the barn will contain a large multipurpose space for exhibitions, assemblies, and barn dances, among others, along with a 300-square-foot conference room, restrooms, and utility rooms.

A future phase - still to be funded - will add other conference rooms, kitchenette, and exterior improvements, including landscaping, an outdoor gathering area and amphitheater, picnic area, a graded path to the UCSC Farm, and bike racks.

For more information and to learn how to support the Hay Barn project, see [casfs.ucsc.edu/about/support-casfs/haybarn.html](http://casfs.ucsc.edu/about/support-casfs/haybarn.html)

### New Edition of Organic Farming & Gardening Teaching Manual Released

Drawing on nearly 50 years of teaching organic farming and gardening, the staff of the University of California, Santa Cruz Farm & Garden Apprenticeship and invited authors have developed an updated and expanded resource for instructors based on many of the skills and concepts taught in UCSC's annual Apprenticeship in Ecological Horticulture program. *Teaching Organic Farming & Gardening: Resources for Instructors, 3rd Edition* addresses practical aspects of organic farming and gardening, applied soil science, and social and environmental issues in agriculture.

Although designed as a teaching resource, the 700-page manual contains much of value to home gardeners, including detailed information on soil tillage and fertility, propagation, cover cropping and composting, weed control, irrigation, and pest and disease control.

Copies of the teaching guide can be purchased at cost for \$55 plus \$5 shipping, and all of the text is also available free online in pdfs, supplemented by Powerpoint-style presentations and video links for a number of the units. The pdfs and ordering information can be accessed at [casfs.ucsc.edu/about/publications/Teaching-Organic-Farming](http://casfs.ucsc.edu/about/publications/Teaching-Organic-Farming). For more information, contact [casfs@ucsc.edu](mailto:casfs@ucsc.edu), or call 831.459-3240.

### FRIENDS' MEMBERS - ENJOY EARLY ENTRY AND DISCOUNTS AT THE PLANT SALE

Put your Friends' membership to great use by enjoying early entry to the UCSC Farm & Garden's Spring Plant Sale on Saturday, May 2. Friends' members have shopping priority from 9 am to 10 am, with the sale opening to the general public from 10 am to 3 pm. On Sunday, May 3, the sale will open to everyone from 10 am to 2 pm. Friends' members also receive a 10% discount on all plant and merchandise 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 May 2015 or later, your membership will be current for the sale.

If your membership expires in April 2015 or earlier, you can renew it at the sale on Saturday morning starting at 8:30 am. You can also access a membership form and an online renewal link at: <http://tinyurl.com/FOFG2015>.

Call 831.459-3240 or send email to [casfs@ucsc.edu](mailto:casfs@ucsc.edu) if you have any questions about the status of your membership.



# Apprenticeship Updates

## *Meet the 2015 Apprentices*

Here's a brief introduction to the new group of apprentices that joined us on April 13 from across the U.S. and overseas. For the next six months they'll be learning organic farming and gardening skills at the UCSC Farm & Garden.

Your membership in the Friends of the UCSC Farm & Garden helps fund this 48-year-old internationally known training program by providing funds for scholarships, teaching staff, equipment, outreach, and facility improvements.

Many thanks for your ongoing support!

**Chelsea Askew:** I am from Peavine, Georgia, and most recently traveled around Appalachia with my fall harvest exploring and relishing food ways of this culture-rich region. I am a farmer and wood-fired baker keen on stone-ground heirloom grains. Through this program I hope to gain more knowledge and experience to combine these passions into a sustainable operation that nourishes my community.

**Magnolia (Maggie) Barrett:** I grew up in Fort Bragg, California, graduated from University of California, Berkeley in May and have spent the last 8 months farming and playing in Quincy, California. Each day I like to laugh, eat, and learn, and can't wait to do those things at the Santa Cruz farm with all of you! Goals for the future? Some combination of market farming, homesteading, and education.

**Nick Berini:** I'm a goofy, upbeat engineer-turned-farmer who loves food, sports, spreadsheets, sustainability, and health. I have spent the last two years at CSA farms in Long Island, New York, growing and eating amazing food with even more amazing people. I'm thrilled to be attending CASFS to progress my understanding of farming and food systems, and hope to apply this knowledge in a myriad of ways to make people's lives tastier, healthier, and happier.

**Tyler Brown:** I live in Baltimore, Maryland and have been Farm Manager at Real Food Farm, an urban non-profit farm on 8 acres that I helped start 5 years ago. I've also been in an urban farming cooperative here. I'm looking forward to CASFS for the physicality and focus, the much-needed science I sometimes avoid, and the fellowship. In my spare time, I enjoy watching and playing basketball, raising rabbits, and repertory cinema.

**Britta Bullard:** For the past seven years, I have worked as a Sustainability Coordinator at a small private college in Oakland, California. I am interested in the intersection of ecological restoration and sustainable food systems. My goal in participating in the program is to gain hands-on, experiential learning in farming and grow my abilities as an environmental educator. I love exploring the natural world and am a mom to an adorable 2-year-old girl.

**Molly L. Bullock:** Originally from Boston, I now live in Eugene, Oregon and have spent the last six years working for three farm-/food-centered non-profits in our area. Most recently I was the Education and Family-Outreach Coordinator for the Willamette Farm and Food Coalition's Farm to School Program. My goals for the apprenticeship include strengthening my abilities and confidence in organic farming so as to empower and nourish diverse communities.

**Paloma Collier:** I'm from Northern New Mexico and live in Marin where I am a Garden and Nutrition Coordinator at Bayside MLK, a K-8 public school. Our program, Conscious Kitchen, provides organic meals for our free and reduced lunch program. I teach as well as grow produce for our kitchen. I look forward to learning more about organic farming at CASFS so that I can be a better teacher and grow more delicious food with young people everywhere.

**James Conger:** I live in San Francisco, California, and am a recent father of a baby girl. I worked as a criminal defense attorney in San Francisco at the Public Defender's Office. I have worked on farms since high school and started a sustainable agricultural system at a research base in the Peruvian jungle. My goal is to bring agriculture to individuals within the criminal justice system in a transformative way.

**Peter R. Crooke:** I hail from a Bucks County, Pennsylvania family dairy farm. Having worked at the intersection of rural and urban horticulture in Philadelphia (Pennsylvania), Portland (Oregon), and Irvine (California), I hope that the UC Santa Cruz Apprenticeship will hone my small-scale farming skills and build my teaching confidence toward a farmer-educator vocation in greater Philadelphia.

**Yunuel Cruz:** I live in Mexico City and I am co-founder of the Mexican Family Farming Network, whose mission is to raise the profile of small-scale farming in my country. My goals for attending the program include having better elements for doing advocacy and acquiring practical skills to share with other civil society organizations. I share my life with my husband, my 10-years-old stepson and my dog Simon.

**Jesse Dolan:** I graduated from UCSC with a BA in Environmental Studies in 2010. Over the years I have worked in every sort of job. I have been a firefighter, EMT, a carpenter and taught English overseas. I have always had a passion for working with the land and being out-

doors and hope that the Apprenticeship will give me the practical knowledge I need to start my own farm.

**Margaret Farrow:** I live in Oakland California. I want to learn urban farming skills so I can experience the benefits of healthy eating and increased resilience in the face of all the ramifications of climate instability. In turn I wish to disseminate those skills amongst the people that will be most impacted by climate change. I also like beekeeping, alternative energy, science fiction, and holistic health.

**Ella Fleming:** I live in East Hampton, New York and work for a Community Farm called Quail Hill. My goals for attending the UC Santa Cruz program include strengthening my farming skills, and building a solid network of like-minded souls with a passion for growing food. I am excited to learn ways to better serve communities in the way of high quality foods and experiences. I love art, travel, laughing, and being outdoors.

**Edgar Flores:** Chicano currently living in Toppenish, Washington located on the Yakama Reservation. I have worked with youth and adults to organize community gardens, outdoor adventures, and food nutrition. My goals for attending the UC Santa Cruz program are to share space and grow with ecological minded folks and obtain a better understanding of the financial side of operations. I enjoy composting, plant medicine, foraging, and restoration ecology.

**Margaret Goolsby:** I live in Rockville, Maryland. I've taught Tanzanian and South African farmers to grow successful cooperatives, managed a farmers' market in New York city, and worked on an organic vegetable farm in upstate New York. As an aspiring farmer, my goal is to develop skills to start my own cooperatively run organic farm and develop a line of organic products. I enjoy cooking, gardening, exploring the outdoors, and travelling.

**Matthew Gregory:** I live in Briceland, California and work as a homesteader and farm hand for Blue Rock Ranch, a small organic garden and orchard in Southern Humboldt County. I sell fruit at the Garberville Farmer's Market and live off grid using solar and hydropower. My intention during the course is to become proficient in the orchard, practice fundamentals and soak up new techniques. I also love sunrise meditation, exercise and tea.

**James Harris:** I live in Hawaii but originally I am from North Carolina. I spent 10 years in the United States Army where I was deployed twice to Iraq. Currently I am pursuing my Masters degree in Global Leadership and Sustainability at Hawaii Pacific University. My goal for attending the UC Santa Cruz program is to assist veterans in their transition from combat operations into agriculture jobs/ programs that give back to the community in which they live and serve. I believe that veterans like myself have a lot to offer their surrounding communities and that agriculture is one of the best ways to keep serving their nation.

**Robert Hines:** I graduated from UC Berkeley before being a substitute teacher, an apprentice at a farm in southwestern France, a volunteer at City Slicker Farms, a

garden designer's main employee, and part of the produce beast at Whole Foods. I mean to open a farm in Capay Valley with my wife following the program. I am a quiet but sociable guy who loves to read as much as hike, play guitar, or cook.

**Steve Inzalaco:** I live in Jackson, Wyoming and work for the non-profit Teton Youth and Family Services. I work with troubled teenaged boys at a residential and therapeutic wilderness program called Red Top Meadows. One goal I have is to develop a horticultural therapy program at Red Top where the students can learn to nurture plants from seed to harvest. When I'm not in my garden I'm out climbing, running, or relaxing with a book.

**Travis Jackson:** For the past two years, I have served youth classified as Severely Emotionally Disturbed (SED) in San Francisco, California. As a Mental Health Rehabilitation Specialist (MHRS), my role is to facilitate delivery of both educational and therapeutic services. I see the garden as a therapeutic milieu (space) that supports delivery of educational and therapeutic services. My goal is to create such a milieu for the youth I currently serve.

**Rob Jordan:** I live in Seattle, Washington and do volunteer work with community gardens throughout the city. I work through the city of Seattle's Master Composter/Soil Builder program and the King County Master Gardener program to help community gardeners with whatever problems and questions they have. I will use what I learn in the Apprenticeship program to develop my farming and gardening skills and knowledge and improve my future work and volunteering.

**Sora Kim:** I am from Los Angeles, California where I work for a public charter school and have taught high school for the past 8 years. With my experience in the Apprenticeship, I hope to become a full-time gardening instructor for inner city youth. I really enjoy working on organic farms and want to raise my own dairy goats someday. I also love yoga, reading, and dancing during my free time.

**David Laws:** My best friends and I co-manage the 4.6 acre Treehugger Organic Farms in Davie, Florida. We supply a farm stand, three farmers' markets, local restaurants, and a growing CSA with annual vegetables during Florida's "winter" season, and tropical/subtropical fruit and perennial vegetables in the summer. Through the UCSC program I want to hone my farming and educational skills so we can ramp up production and better train our WWOOFers\* and apprentices.

**Caroline Martin:** I am from Santa Cruz, California and spent last year working at a small organic farm on Maui. I am interested in a career in organic horticulture in which food production makes connections between education and community empowerment. I was inspired by working with children and teens with social learning differences on a therapeutic farm. My interests include living in community, yoga, nature, adventuring, and everything food related.

\*WWOOF = World Wide Opportunities on Organic Farms

**Courtney Mellblom:** I live in San Luis Obispo, California, and I work for the Jewish community center (JCC). We have a 10.5-acre property with a vegetable garden, orchard, lavender field, and nature trails, which are maintained by a crew of developmentally disabled adults. I founded the JCC's land-based programs initiative, Hebrew Roots, which seeks to "put the culture back into agriculture" through environmental programming rooted in the Jewish culture.

**Jose R. Ortega:** I live in Hayward, California and attending Chabot Community College. It is through the "Passion and Purpose" class that I have discovered my calling in the garden as a guide and mentor for students in an urban setting. My goal is to immerse myself within the program to augment my current skill set and become a more effective future educator and fulfill my aspirations of operating a farm.

**Clare Riesman:** I am originally from Oak Park, Illinois and have a degree in Environmental Studies with an Agroecology focus from UC Santa Cruz. For the past three years, I have been managing North Coast Farms, which provides produce and cut flowers for a small community in the Santa Cruz Mountains. Through the Apprenticeship, I hope to enhance my understanding of organic growing systems in the hopes of someday running an educational farm or garden.

**Brittany Rymer:** I'm just finishing up a Master's program in Stanford's School of Earth Sciences where I study climate change adaptation methods for subsistence farmers. In the Apprenticeship, I'm looking to gain a deeper pragmatic understanding of sustainable farming methods that I can apply to my research. As a child my father was in the military, so I grew up bouncing around military bases in the U.S. and abroad. As for hobbies, I love photography and hiking/exploring!

**Jesse Schaffer:** Originally from Chicago, Illinois, I spent last winter milking cows in rural Vermont. In May I graduated from GWU in DC where I studied international affairs. Those DC institutions turned me off so during college I built a small educational farm in Michigan and an urban community garden in DC. At CASFS I'm looking to expand my knowledge in sustainable agriculture and apply it in a community building and social justice context.

**Yonah Shapiro:** I am a preschool teacher and youth group advisor from Columbus, Ohio. With the skills and tutelage from CASFS, I hope to contribute to the education of the younger generations about the beauty and promise of local and communal gardening and farming. I also would love to work in the Israeli desert climate, where there is much unique ingenuity and technology within the farming world.

**Katrina Siladi:** I teach gardening at a public middle school in East Harlem with Edible Schoolyard NYC. After teaching cooking and gardening to youth for five years on urban educational farms, I am beyond excited to be a student on a larger farm. I have dreams of a cooperatively owned production and educational farm in New England. I

like to sing, make pottery, and be in, on, or near the ocean.

**Tina Singleton:** I currently live in Roselle, Illinois, and learned how to garden in a war zone, behind the barbed wire and high walls of my compound in Kabul, Afghanistan. My goal for participating in the Apprenticeship program is to develop a solid foundation of skills in organic, small scale farming and gardening for a future endeavor in sustainable agriculture. I am a writer and certified raw food chef and instructor.

**Corrie Spellman:** A Pennsylvania native, I now live in Philadelphia and work for Teens 4 Good. I work as the farmer and educator alongside high schoolers to run a CSA farm and to bring food justice to our community. I am excited for a shift in focus from non-profit to production agriculture, and to explore more fully the intricacies of farm systems and sustainable business models.

**Maya Stansberry:** I live in Brooklyn, New York and this past year worked at Kingsborough Community College's (KCC) urban farm, which distributes fresh vegetables to the student body. KCC is also where I recently finished my associate's degree in Culinary Arts. During my time at CASFS I'm looking to strengthen my agricultural knowledge/skills so that I can help bring farming and cooking together to educate individuals in urban communities.

**Daniella Vargas:** I live in Miami, Florida, and work at Florida International University as a research assistant in an evolutionary (plant) ecology lab. I'm currently working to set up a non-profit organization with local farmers at Treehugger Organic Farms, in order to provide gardening/small farming, permaculture, and sustainable living education to our community. Through the Apprenticeship, I hope to expand my farming skills, and learn the necessary tools to educate my community.

**Collette Walsh:** I'm a Brooklyn, New York native. My farming experience began in New York and has continued on urban farms from Brooklyn to Alabama. Because of this background, my passion is for urban farming and the various intersections of education and agriculture that exist in cities. My main goal for participating in the CASFS program is to deepen my farming knowledge so I can offer my best and strongest self in the next city I work with.

**Kate Watters:** I am from Flagstaff, Arizona and have been working in the fields of botany, restoration and volunteer management for Grand Canyon National Park and a regional conservation non-profit, Grand Canyon Trust for the last 15 years. This apprenticeship is a mid-life career change to immerse myself in what really matters—soil, flowers and food. I am excited to see where it will lead me.

**Sunyoung Yang:** I currently live in Waianae, Hawaii but I'm based out of Los Angeles. I am working at an organic farm that is part of a 40 year old non-profit. I've been farming for the past year after transitioning from my job as a community organizer. Through the program I hope to gain the practical skills of farming to become a farmer myself and organize other farmers around food sovereignty.

### 35 Years of Spring Plant Sales

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The spring sale was a modest event to start, but as the organizers got better at spreading the word, it thrived and became an important source of revenue for the farm and garden projects. Through most of the 1980s Orin was the staff member in charge of propagating, writing plant descriptions, and marketing the sale. During the early nineties Christof Bernau joined the program as an Apprentice and was eventually hired to manage the hand-worked gardens at the UCSC Farm. With a creative landscaping background and a passion for propagation, he was soon running the plant sale, and Orin gratefully let him take the lead.

### Meeting the Community's Needs

Orin enjoys each year's sale because it is a great way to meet the community. "There were no organic plants available in Santa Cruz when the plant sale started, so we became a source for many people, and they still come to us. There still are not many sources of organically grown perennial flowers, so that continues to be a niche for us"

The plant sale serves as an informal reunion/information exchange, drawing a slice of the community that Orin says he often only sees at the event each year. "How's the season going?" "How did this variety do for you last year?" It's a rewarding experience for him to interact with and learn from other gardeners.

Given the broad area from which the sale draws now, the Farm & Garden staff has worked over the years to make plants available that are appropriate for a range of gardening microclimates, from the often-foggy and cool coastline to the higher-temperature conditions of the Santa Cruz Mountains.

One of the other changes is that there are now several other nonprofit organizations holding plant sales in the spring, and garden centers have opened that sell a wide variety of plants. To stay competitive, Orin sees the solution as identifying a niche that needs filling, whether it be drought-tolerant plants, heirlooms, or organically grown plants, and toward updating the inventory. "Plants are like anything else," he emphasized. "Some are more trendy than others and it's important that we get ahead of the curve so that we always have something new and glitzy."

### Some Highlights for 2015

So what's glitzy this year? I talked to Christof, who is excited about the results of this year's selection and propagation effort. Planning for the plant sale begins in mid-winter, when the farm and garden project managers review catalogues and seed lists to select the varieties of annual vegetables and flowers to sow for the spring sale, or draw on seed saved from last year's plantings.

For example, this year Christof selected several different cultivars of *Huechera* commonly known as coral bells,

to propagate. Attractive to hummingbirds and thriving on limited water, *Huechera* seems like an ideal choice in Santa Cruz this year. The sale will feature 'Canyon Delight,' a small plant with inch-wide green leaves sporting foot-long sprays of white and pink flowers; 'Pinot Gris', coppery bronze on the top and wine colored below; 'Brown Sugar', which has coppery bronze and rose-shaded leaves with pink flowers; and 'Binoche', with its deep burgundy leaves that provide great contrast in the garden. There will also be 'Caramel', which is exactly the color it says it is, and which will grow in dry shade once established, and 'Lillian's Pink,' with an opal green stem and bright pink flowers. All of these cultivars are free flowering, noted for tolerating full sun to partial shade, and need limited water once established.

Some of the popular perennials featured this year include French and English lavenders and a dozen varieties of *Salvias*, all of which attract bees and other pollinators; Russian sage (*Perovskia atriplicifolia*), which is very drought tolerant and with its beautiful spikes of lavender blooms makes a good cut flower; foxglove, including 'Apricot' and 'Silver Fox', along with 'Faerie Queen', which was grown from seed from Renee's Garden; and a range of culinary herbs. If you're not sure about a plant you like, ask questions, read the plant information provided, talk to staff or to other plant sale shoppers, many of whom are experienced gardeners who are happy to share their knowledge.

The newly arrived class of Farm & Garden Apprentices also works at the sale—herbaceous perennial shrubs and flowers may be new to them, and learning about the plants provides an important part of their training. As they're just getting their feet wet when the sale is held (three weeks into the six-month program), not all of the incoming class is ready to offer expert advice, but they help write up receipts, serve as cashiers, carry plants to cars, and do the "heavy lifting" of setting up and breaking down the sale. Each year an advanced or "second-year" Apprentice coordinates the event; for 2015, Cleo Corley has been overseeing propagation, planning, and outreach efforts, and acknowledges that although it's a lot of work, the sale also generates a lot of excitement and is a great community-building process both for the new apprentices and the many shoppers who attend each year.

Christof is a mainstay of the sale and can always be called on to answer questions and offer advice about plants that are best suited to a particular area's microclimate or soil type. The staff is also very conscious of the community's concern about water, and this year's selection features many plants that are water conservative.

### Thoughts on the Drought

"Thinking about drought," Orin commented, "one of the best things people can do to conserve water has to do with good soil stewardship. Putting organic material into your soil, growing cover crops in the fall and turning the

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plants in before planting in the spring, and adding compost once or twice a year adds organic matter to your soil; it's a sponge for water."

Christof agrees. He emphasizes that building soil and organic matter is key. "Also, think about mulching to prevent weeds and use water more slowly. Deliver only the amount of water the plants need to thrive but don't use more than necessary. Cluster plants together than need similar amounts of water. The more you can learn about the water needs of your plant and its rooting depth, the better – in general, watering frequently and shallowly results in shallow roots; less frequent, deeper watering entices roots to grow downward." Check the information table at this year's sale for free "For the Gardener" handouts on composting, cover cropping, and other soil-building and water-saving techniques.

"The bottom line," Orin stresses, "is if you don't give your new plants adequate water they won't thrive. The trick is to use water conservatively but effectively. If you just have a few plants, hand watering is more effective. Use several inches of mulch to cut down on evaporation. Wood chip mulches in perennial plants work well and enliven the soil's biology, which in turn enlivens your perennials, shrubs, roses, trees, etc. Think of ways you can conserve water inside the house – shorter showers, saving bathwater, tooth brushing, dishwashing, etc., then you can use some of the water you save in the garden."

For more information about this year's sale, see the CASFS website ([casfs.ucsc.edu](http://casfs.ucsc.edu)), call 831.459-3240, or contact the Farm & Garden at [casfs@ucsc.edu](mailto:casfs@ucsc.edu).

– Marlene Bumgarner, *Friends of the UCSC Farm & Garden*, [www.marlenebumgarner.com](http://www.marlenebumgarner.com)

### ***More than a Plant Sale***

The Spring Plant Sale has grown over the years to include features such as a theme to encourage dialogue and education about food system topics. This year's plant sale display theme is "Regenerating Justice and Our Food System," offering the opportunity to examine existing inequities and environmental damage, and how we can address current environmental and social justice issues through food system changes. Cleo Corley notes that the theme follows up on that of "growing justice and awareness," which was emphasized last year. Says Cleo, "There's so much political and social turmoil happening in the world that I want to draw a connection between an overall general social-political environment and how that relates to the food system and develop an understanding of the connection. In nature, regeneration is the ability of living organisms, from cells to ecosystems, to renew and repair damage caused by natural fluctuations and environmental change. It's critical to engage in a dialogue about regenerating the food system; generating solutions starts with a clear understanding and chance to discuss how the system works so that we can move forward."

Along with displays on the plant sale's theme, look for an information table with free handouts on selecting and caring for a wide variety of crops and general gardening topics developed by staff members through the years, along with program materials such as information on upcoming events and sign-up forms for this year's Community Supported Agriculture (CSA) program, as well as merchandise sales by the Friends of the UCSC Farm & Garden.

The sale will also feature the Demeter Seed Library, a program run by UCSC students to encourage seed saving and local food production. Library members will be on hand to talk about the project and give away seed with the hopes that local gardeners will grow out and save seed for their own gardens and farms, to exchange with other gardeners, and to return to the library.