



News & Notes of the UCSC Farm & Garden

Issue 121, Spring 2009

SPRING PLANT SALE PREVIEW

A BOUNTY OF PLANTS AT THIS YEAR'S PLANT SALE

– SUE TARJAN

This year's Spring Plant Sale will offer one of our largest arrays ever of annual vegetables and flowers along with perennial landscape plants, medicinals, and succulents. We'll also have available a wider variety of California native plants than we've had at past sales, thanks in large part to the work of second year apprentice Robbie Martin, our resident expert at propagating native flora.

As you're oohing and ahing over the outstanding array of vibrant young plants available this year, direct a hefty portion of that appreciation toward Renee's Garden Seeds and Botanical Interests, two seed companies whose generous seed donations have helped to make it all possible. Renee Shepherd is a stalwart longtime supporter of the UCSC Farm & Garden and many school gardens, while Botanical Interests has been donating seeds to the Farm & Garden for the past three years.

Also contributing to this year's gains in quantity and quality are the Farm's new greenhouses, along with the new/resurrected mist box system that we use to propagate perennials. So take advantage of the abundance—think victory garden and try raising some crops you've never tried before. Along with the ever-popular tomatoes, peppers, eggplants, and other favorite veggies, we've focused on growing produce that will provide the most food volume along with dense nutrition. For example, chard, collards, and kale are among the most nutritious greens and this spring's plantings can be harvested through winter. Not as thirsty as lettuce or spinach or as heat sensitive as Asian greens, just harvest the outer leaves as you need them. Production will slow down in really hot weather and as soil fertility wanes, but regular watering and the addition of a compost top dressing later in the growing season will ensure a long and continuous harvest.

In your haste to optimize nutrition, be careful not to overlook food for the soul—the eye candy and nose teasers. And when making your selections, think about how these plants will perform for you throughout the seasons. It's easy to forget that what you see isn't what you'll get. Whether at this plant sale or at your local nursery, what you're seeing on any given day is just a snapshot of any plant's life. It's quite an art to enhance each plant's appearance to maximize appeal day after day no matter what the season. To do so, growers may force blooms by placing plants in artificially heated and lighted greenhouses, slow down blooms by moving plants into cooler locations or shade, or cut back plants that are already blooming to make them look their best for customers.

Ideally, though, you want to obtain plants that feature a variety of blooming times throughout your growing season and offer eye appeal in the off seasons, too—fall color, unusual seed pods, striking bark, graceful shapes, etc. The “youngster” of a plant that could turn out to be stunning in your garden might not turn your head at the plant sale. Don't hesitate to ask if you need some insight into the coming beauty and forms before you.

Finally, here's a partial list of our current offerings with just a taste of commentary to get your mouth watering, your eyes dancing, and your nose sniffing with anticipatory pleasure.

Annual Veggies and Herbs

We're offering several varieties of most veggies, many in six-packs or three-inch pots. Two delicious favorites offer great food value for the buck. The all-time most popular is potatoes, of course. To harvest early in the season,

continued on next page

gently dig up a few tubers from each plant after flowering. Late July and early August are probably the prime times for these “new potatoes,” which will have thinner skins and won’t store as well as those you harvest after the plants start to die back. By the way, potatoes should be drip irrigated and can even be dry farmed to avoid fungal diseases that are so common here with our summer fogs. Whatever you do, avoid getting their foliage wet!

The other scrumptious powerhouse that stores for months is winter squash; we’ll be offering ‘Delicata’, ‘Early Butternut’, ‘Waltham Butternut’ varieties. Harvest winter squash when the plants die back and the skins are hard to the touch so that when you scratch them, they don’t show any green underneath. They keep beautifully in a cool, dark, dry box in a garage or closet, ideally on the north side of your house.

Other favorites on sale this year include a wide variety of lettuces, lots of sweet and hot peppers, and a huge selection of cherry, heirloom, slicing, and paste tomatoes. For a full list of annual vegetables and herbs we’ll be offering, check the catalogue you recently received, or go online to http://casfs.ucsc.edu/2009_annuals.pdf.

Annual Cut Flowers

Boldest of the many annuals are the sunflowers. Renee’s Garden sunflower seed donations have allowed us to bring you many stunning varieties that are sure to enliven your summer garden. We’re offering both smaller ornamental and huge edible seed-producing varieties. If you want to protect your edible seed types from hungry birds, cut the heads early in the maturation process and dry them inside.

You’ll also enjoy ‘Love Lies Bleeding’, a dramatic, cascading, maroon-colored amaranth, along with traditional cut flower garden favorites as bachelor’s buttons (‘Blue Boy’ and ‘Choice Mix’), foxglove (‘Faerie Queen’ and ‘Foxy’), hollyhock (‘Black Watchman’), poppies, and zinnias. These and many others will add delightful colors, scents and textures to your garden and bouquets; see the complete list in your catalogue or the above web link.

Perennial Vegetables/Fruits

Among the usual favorites are two that are not so usual: cardoons and yakons. Cardoons look like overgrown grayish-green celery but are related to artichokes. Rather than eating the as-yet-unopened flowers, as we do with artichokes, with cardoons we eat the midrib or petiole of the inner leaves. Just trim the ends, remove the stringy fibers and the broad leaf surfaces, and cook the midribs until tender in a large pot of salted water with some cider vinegar or lemon juice added. They’re also very ornamental and make a nice cut flower (not edible). Plants grow to about three feet by three feet with six-foot-high stalks that feature tight silvery gray buds. Cardoons are also a source of vegetable rennet used in cheese making.

Yakons, also known as Peruvian ground apples, are members of the sunflower family and produce bright yellow-orange flowers and soft, velvety heart shaped leaves. This exotic tuber is crisp and crunchy like jicama but tastes like a cross between apple and watermelon with a hint of sugarcane. It can be planted year round in frost-free areas and is relatively drought tolerant. Use it raw in salads or as juice or baked in fruit crumbles for dessert. You can also marinate it or grate over salads and soups.

Other perennial food plants available this year are raspberries (five varieties), strawberries (‘Seascape’) and rhubarb—a great pie-making combination!

Prime perennials

Flowering perennials are the mainstay of the cottage garden. Combine sizes, shapes, and colors for eye-catching displays. Some long-time favorites available this year include dahlias, sedum ‘Autumn Joy’, heucheras in a range of colors from pink to plum to purple, and a variety of irises, including several in the Pacific Coast group.

Also well represented will be English, French, and sweet lavenders, along with numerous salvia varieties and cultivars—all require little water once established. Other notables include *Veronica spicata* ‘Chadwick Especial’, a namesake of the Chadwick Garden’s founder; its two-foot-high stems sport tall lavender-colored blooms. Also available will be long-time favorite woolly lamb’s ear (both *Stachys byzantina* cultivars and *Stachys lanata*) with their fuzzy foliage and cheerful blossoms.

Roses are another cottage garden favorite, and we’ll have a good cross section of rose classes and varieties available (see page 6 for descriptions of some of those on sale this year and a discussion of “own root” roses). For a complete perennials list, consult your catalogue or see http://casfs.ucsc.edu/2009_perennials.pdf.

California Natives

Natives are always nice as ornamentals and for feeding and sheltering wildlife, and once established they don’t need much water to thrive. If you’re interested in attracting pollinators to your yard, the juncus, coffeeberry, toyon, and coast daisy are great choices. This year we’ll also have on hand some beautiful native salvias, including *Salvia mellifera* (black sage), *S. munzii*, and *S. spathacea* (both yellow and red varieties), a favorite with hummingbirds. See the perennials list mentioned above for a complete list of our native plant offerings.

Note: Farm & Garden staff and apprentices will be available to answer your questions about the plants for sale, and the Friends’ booth will be stocked with free gardening information handouts and merchandise for sale that helps to support the Apprenticeship training program. We encourage you to bring your own bags and boxes for your purchases, and we welcome donations of washed plastic 1-gallon and 4-inch pots in good condition. See page 4 for additional plant sale details.

Spring/early Summer Calendar of Events

Friends' Apprentice Reception

Friday, April 24, 5:30 pm - 7 pm
CASFS/UCSC Farm

Join us in welcoming the class of 2009 apprentices to the Farm & Garden as they begin their six-month training course. Light refreshments will be served.

Spring Gardening Workshop

Saturday, April 25, 10 am - 1 pm
CASFS/UCSC Farm

Join Orin Martin to learn how to choose appropriate vegetable and flower varieties, and improve and prepare the soil for spring planting. Wear comfortable shoes and bring a snack. \$15 for Friends members; \$20 general public, payable the day of the workshop. *This event is part of the Friends of the Farm & Garden's Victory Garden series on home food production.*

"Grow a Farmer" Month!

May is "Grow a Farmer" month, a month of events and benefit efforts dedicated to raising money for the Apprenticeship housing project at the CASFS Farm at UCSC. Please see pages 4, 5 and 12 for details on the Grow a Farmer campaign, its supporters, and some of the many events that will be taking place as part of this fundraising campaign.

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 2, 9 am - 10 am

Don't miss this chance to enhance your home and garden with organically grown flower, herb, and vegetable starts as well as perennial landscape plants and some perennial vegetables. 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.

Water-Saving Irrigation

Saturday, May 16, 1 pm - 3 pm
CASFS/UCSC Farm

Faced with rationing and water shortages, conserving water is becoming more important than ever. Join Brent Greene of Edible Landscapes and Garden Design to learn about water-saving ideas and the latest applications for your garden and landscape. \$20 for Friends' members, \$25 general public. No pre-registration necessary. *This event is part of the Friends of the Farm & Garden's Victory Garden series on home food production.*

Strawberry Shortcake Festival

Wednesday, May 20, 4 pm - 6 pm
CASFS/UCSC Farm

Enjoy organic strawberry shortcake, lemonade and coffee from the Community Agroecology Network as you listen to bluegrass tunes. This fundraiser supports limited-income shares in the CASFS Farm's Community Supported Agriculture (CSA) program. \$5 donation requested. Farm tours take place at 5 pm.

Thanks to New Leaf Community Market, Clover Stornetta Farms, Straus Family Creamery, UCSC Dining, College 8, and the UCSC Bake Shop for their support.

A Garden of Poetry and Music

Saturday, June 27, 12 noon - 2 pm
Alan Chadwick Garden, UCSC

Join us for one of our favorite events as we gather in the Chadwick Garden for poetry and music from some of the region's most talented artists. Enjoy the Garden at its early summer best at this free event. Snacks provided; free parking at Stevenson College, across the street from the Chadwick Garden.

Also coming up -

Life Lab Science Program Events!

See page 11 for details

If you'd like more information about these events, need directions, or have questions about access, please call 831.459-3240, email jonitann@ucsc.edu, or see our web site, casfs.ucsc.edu. Please note that we cannot accept credit card payments for classes or at the plant sale (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 2. Friends' 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. 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 '09 or later, your membership will be current for the sale.

If your membership expires in May '09 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://casfs.ucsc.edu/community/friendsform.html>.

Shares in the 2009 CSA Program Still Available!

We still have some shares available in the UCSC Farm's CSA (Community Supported Agriculture) program, with pickups scheduled to start in early June. As a CSA member, you'll receive a season's worth of fresh and local organic produce, along with other benefits, including a complimentary membership to the *Friends of the Farm & Garden*.

Shares for the 5-month season cost \$440. A share is designed to feed a household of two or three for a week, or a larger family that perhaps doesn't cook every day but still wants to eat fresh, organic and local. Payment can be in full or divided up into two or four installments.

If you'd like to receive our CSA Brochure and Pledge Form or have any questions regarding the CSA program, please contact Crystal Jensen or Liz Milazzo at 831.459-4661 or email farmcsa@ucsc.edu. More information and the CSA Brochure and Pledge Form are also available at <http://casfs.ucsc.edu/community/csap.html>.

April & May "Grow a Farmer" Events in the Santa Cruz Area

A number of local businesses, restaurants, organizations, and Apprenticeship graduates are helping to meet our "Grow a Farmer" campaign fundraising goal with donations and benefit events (see next page for more about the campaign and its supporters). Here are some of the events coming up in April and May in the Santa Cruz area. Check the "Grow a Farmer" website (www.growafarmer.org) for additional details and for more events and sponsors as they join the campaign.

Pizza Party Fundraiser

Saturday, April 25, 12:30 – sunset
333 Laurent Street, Santa Cruz

River Cafe and Cheese Shop Benefit Day

Saturday, May 2
415 River Street

Companion Bakers Benefit

Saturday, May 2, 9 am – 1 pm
Westside Farmers' Market
2801 Mission St., Santa Cruz

Gabriella Café Benefit

Monday, May 4
910 Cedar Street, Santa Cruz

Ristorante Avanti Benefit

Monday, May 4
1711 Mission Street, Santa Cruz

Engfer's Pizza Works Benefit

Tuesday, May 5
537 Seabright, Santa Cruz

Poetry Reading and Music at Capitola Book Café

Wednesday, May 6, 7–8:30 pm
1601 41st Ave

Please see page 12 of this issue for details

Camp Joy Gardens Spring Garden Brunch

Saturday, May 16, 11 am – 1 pm
Please RSVP for this benefit brunch by May 1 to 831.338-3651

Redwood Pizzeria Benefit

Tuesday, May 19
6205 Hwy 9, Felton

Other local businesses donating in May include – TLC Ranch, The Buttery, Love Apple Farm, Roots of Wellness, Chocolate, Soif, La Posta, Matthew Sutton Yoga, and Verve Coffee Roasters. Please see the website, www.growafarmer.org, for details.

“Grow a Farmer” Campaign to Help Apprentice Housing Fundraising

Why are chefs, business owners, and individuals nationwide pitching in to help the Grow a Farmer campaign? It's because they recognize the importance of cultivating new organic farmers and gardeners who have the training and knowledge to grow and market fresh, delicious organic food while caring for the land and communities in which they work.

For more than 40 years, that's the type of graduate the CASFS Apprenticeship program at UC Santa Cruz has been turning out. Since 1967, more than 1,200 apprentices have been trained in the organic fields, orchards, gardens and greenhouses at UCSC, and they've taken their organic growing skills around the country and overseas to work as farmers, urban gardeners, chefs, educators, and leaders in the growing organic food movement.

Program graduates include Claire Strader, recently elected “White House Farmer” in an online campaign; Cathrine Sneed, founder and director of the San Francisco County Jail's Garden Project; Karen Washington, who is helping develop small-scale farms in the Bronx and coordinates a weekly farmers' market; Blair Randall, who helps run San Francisco's Garden for the Environment and was responsible for the Victory Garden in front of San Francisco City Hall last summer; and small-scale organic growers in the Monterey Bay region, around the country and abroad who have helped jump start the organic farming movement. Interest in the training program is at an all-time high — a record 152 applicants competed for the 38 positions in the 2009 Apprenticeship.

This year the Apprenticeship program is facing an unprecedented challenge: raise an additional \$250,000 to fund the official on-site apprentice housing at the UCSC Farm (2009 will be the last year that apprentices will be allowed to live on site in their own tents during the six-month Apprenticeship). The University has approved plans for eight 4-room cabins that would allow for 32 apprentices to live at the UCSC Farm. This residential aspect of the program not only immerses apprentices in the cycles of farming, but has kept the Apprenticeship affordable to participants from across the U.S. and around the world.

To keep the Apprenticeship as accessible as possible to the broadest possible range of participants, the Grow a Farmer Campaign (www.growafarmer.org) has enlisted the help of farm-loving restaurants, businesses, organizations, and individuals to raise the needed \$250,000. In December 2008 we started a big push to raise this final funding for the Apprentice Housing Project, and in four months (December 15th – April 15th) we have raised \$133,622, including a \$10,000 donation that came in on the day the *News & Notes* went to press!

Donations to date include –

- \$50,000 from Newman's Own Foundation
- \$20,000 from obaboa Foundation as a challenge grant from Olivia Boyce-Abel
- \$10,000 from an anonymous donor
- \$10,000 from an Apprentice grad's father
- \$33,622 from 170 people's individual contributions, ranging from \$25 to \$2,500
- \$10,000+ in gifts from business sponsors and pledges from others to date

Many Santa Cruz area restaurants, businesses, and Apprenticeship grads have also lined up to help, including Gabriella Café, River Cafe & Cheese Shop, Camp Joy Gardens, Ristorante Avanti, Engfer's Pizza, TLC Ranch, Roots of Wellness, Love Apple Farm, Matthew Sutton Yoga, Capitola Book Café, Soif, La Posta, and Verve Coffee Roasters, with more joining the campaign every day. And on May 6th some of Santa Cruz's favorite poets will be doing a benefit reading at Capitola Book Café, along with music by Strungover band members (see page 4 for Santa Cruz area events and page 12 for poetry event details).

Bay Area restaurants like Chez Panisse, Jardiniere, Flea Street Café, One Market Restaurant, and Mission Pie are also planning benefits. David Kinch of Manresa and Bill Telepan of Telepan's in New York are donating chef's dinners to the campaign's highest individual donors.

Local and national businesses are also pitching in: Driscoll's, Earthbound Farm, Veritable Vegetable, McEvoy Ranch, Renee's Garden Seeds, Johnny's Select Seeds, Seeds of Change, Albert's/Source Organics, Growing for Market, Stonyfield Farm, Osmosis Day Spa, and Earl Organics, and have pledged sponsorships.

Along with these monetary gifts we've received generous in-kind donations and support from ChromaGraphics, the Print Gallery, Costanoa, AnEFX, and Live Earth Farm. And others, from non-profits to food bloggers, have offered networking help and other support.

Learn more about the Grow a Farmer campaign and upcoming events by visiting our website at www.growafarmer.org or contacting us at growafarmer@ucsc.edu, 831.459-3240. Donations for the apprentice housing are still very much needed and 100% of the donation will go to the project. Please donate online at www.growafarmer.org or make checks to the UCSC Foundation with “Apprentice Housing” in the memo line. Mail checks to: CASFS Apprenticeship Gifts, 1156 High Street, Santa Cruz, CA 95064.

Many, many thanks to those who have supported this effort to date.

Rose Offerings at the Spring Plant Sale

— by Orin Martin

A rainy day or seemingly days on end in April produced no more than measurable nuisance rain. Riding the cruiser against the wind on West Cliff (i.e., that's whichever way you choose to go), seeking warmth and shelter in a coffee shop, fueled on caffeine and fado music in the background, gazing out the window, it's hard not to imagine the daily grind of "summer weather" like this in England. Especially England of the past and its antiquated fixation with conquering faraway lands and expropriating and exporting both culture and horticulture. And of course, somewhere in all of that, a nation of gardeners falling head over heels for roses old and new.

Both are beautiful. Old roses and especially climbers and ramblers (you know those "cottage eating roses" that grow to 30 feet and rip the shakes off of a roof) offer sustainability enthusiasts all the glory without the slavish attention to detail and endless inputs. And then for the rest of us, there are modern bush roses. To quote from an obscure rose book —

"Growing roses calls to mind Michelangelo's experience: the agony and the ecstasy. Fall behind on care, choose an inappropriate variety, or experience a stretch of poor weather and it's analogous to Dante's *Inferno* and the third Canto, 'Abandon hope all ye who enter here' — a frustrating and torturous affair. But when all goes well — right variety meshed with properly timed care and inputs, coupled with favorable stretches of weather — it's a bit like the hand of God on the Sistine Chapel ceiling: sublime."

From the *Rose Primer, an Organic Approach to Rose Selection and Care*, by O. Martin

Conventional wisdom in the world of horticulture changes, seemingly from day to day. The literature is replete with such classic examples as:

Old School	New School
Plant a whip (fruit trees)	Plant a branched tree
Fertilize in the planting hole	Don't amend the planting hole
Prune your apricots in winter	Prune your apricots in summer
Disinfect your pruning shears between every cut to prevent the spread of fire blight on pears	Don't bother
Plant only budded rose bushes	Plant only "own root" roses

Regarding roses, "conventional wisdom" dates back to the late 1800s and early 1900s, with the proviso, plant only "own root" roses.

The term "own root" roses means that the rose is propagated from stem cuttings as opposed to being budded or grafted onto rootstock. Throughout most of the 20th century and into the new millennium, the "word on the street" shifted to plant only budded/grafted stock. This was of course promulgated principally by large-scale corporate rose nurseries (Jackson Perkins et al.) because their stock and trade was based on the sale of budded stock. These days the pendulum has swung (once again) to the point that even Jackson Perkins is promoting the virtues of their "own root" roses. And so the odyssey continues . . .

One of the driving forces behind this change of philosophy has been the introduction of a virus into the rose rootstocks of commerce. This event has caused much consternation among home gardeners as the virus can be spread from rose to rose by sucking and rasping insects such as aphids and leaf hoppers. It has also precipitated the occasional rancorous lawsuit between big rose conglomerates and their propagator, grower sub contractors.

From an objective point of view (if such a thing exists) what are the pros and cons of "own root" roses vs. budded roses?

Own Root Roses

Upside

- Easy (low skill required)
- Cheap (make your own)
- Less sensitive to die off of scion variety (from stresses: heat, cold, water, nutrient)
- Less subject to rootstock suckering (stress induced)
- Unless your roses are already infected with virus (mottled, chlorotic foliage and weak growth) you avoid the risk of introducing virus to your roses
- Multiple opportunities to propagate throughout the calendar year:
 - Winter – dormant hardwood cuttings
 - Spring – early summer, softwood cuttings
 - Mid-summer-fall – semi-hardwood cuttings
- They are obviously alive when shipped or sold. Unfortunately the shock and trauma of field digging, holding in cold storage, packaging, and shipping to retail operations sometimes weakens or kills grafted or budded roses, i.e., after careful planting and tending they never wake up; \$20 down the drain

Downside

- Not all varieties are easy or even possible to successfully propagate from cuttings
- They are somewhat to very much slower to establish and come into bloom — 3–4 years vs. 1st year for grafted rootstock

This year's plant sale offers a cross section of rose types (classes) and varieties; "something old, something new, something borrowed" and thankfully nothing blue. In fact there are no genes in roses for true blue. These are all "own root" roses that we've raised from cuttings.

We've rounded up the usual suspects, so get goin', get growin' roses – organically of course.

Hybrid Musks (among my favorite rose classes)

A somewhat obscure (but they needn't be) class of roses dating from an erratic and poorly documented breeding program of the early 1900s. While hybrid musks have nothing to do with hybrid teas, and nothing to do with Musk roses, they are striking specimen shrubs blooming profusely in spring, intermittently in summer and again moderately in fall.

Buff Beauty – 5' x 7' or 7' x 5' shrub, dark foliage that contrasts nicely with the variable colored flowers, pale yellow to apricot-yellow. Clusters of buds that open to rich, flat flowers. Better than most hybrid musks at blooming throughout the summer. Among its aficionados: Alan Chadwick – interesting chap, and Ray Reddell – famous rose grower and author. He puts it in his 50 immortal roses category. Disease resistant — for a rose.

Will Scarlet, bush form – but a big bush 5–8' x 5–6'. Somewhat hard to source these days. If you want a slightly doubled, flat, delicate flower (and a steady progression of them at that) that is of course a knock-your-socks-off scarlet, well then Will Scarlet's your man. Hey he was good enough for that radical everyman, Robin Hood.

Penelope – A shrub that is short (3') and wider (4–5') than tall. Starts with clusters of salmon-pink buds, opens to blush pink and then pure white and loads of 'em too.

David Austin (English shrub roses)

I call them the new, old-fashioned roses. A highly successful attempt to bridge the chasm between modern roses (repeat blooming flower factories) and old garden shrub roses (once blooming but with heavily-petaled, old-fashioned flower forms and subtle scents that echo the chorus from Sam Cooke's "You send me, darlin' you do").

Golden Celebration (bush form) – a striking 5' x 5' shrub sometimes climbing to 8' with light green, shiny foliage. The flowers, fat in bud, open to 3–4" deeply cupped, rich golden yellow blossoms with a hint of red shades – excellent for cutting. Flowers give off a strong, spicy scent, which, like so many yellow roses, is a bit fruity.

Constance Spry – The first of the Austins. David Austin considers it a failure because it doesn't repeat bloom. However for a month or more in May it is a prodigious bloomer. Grown as a climber it will scramble up a fence or tree to 12' or can be fanned out at 6–8'. Large peony-like blooms, a rich pink with a strong myrrh scent, fill a vase and a room with overflowing color and fragrance.

Redouté – One of the Austin's roses that seems to have gotten lost in the shuffle. Soft pink / white blooms, subtle scent, weak or delicate bush.

Graham Stuart Thomas – this bush-type rose is alternately a 6' x 6' shrub, an 8–9' wannabe climber or, if given a trellis, a 10–12' climber. Foliage is dark, green, leathery, and serves as a foil to rich yellow blooms. Flowers are large (5–6" across) and abundant, produced in clusters of 7–8 on long arching canes. Fragrance – lemony and strong.

Heritage – another bush type reaching 4' x 4', with dark green foliage and nearly thornless stems. Large (5–6" across) flowers are soft shell pink and cupped, giving off a powerful "old rose" scent with a hint of lemon.

Floribundas

The British refer to this most disease-resistant class of all roses as "cluster roses."

Bonica – I don't know why, but I love this little (3' x 3') pink thing. More objectively: waxy foliage shows off and is extremely disease resistant, covered with clusters of pink blooms and it does bloom again and again, 4–5 times April – December. Ahhh, if only it had a scent. Great in bouquets.

French Lace – having no direct familiarity with the topic, I'll stipulate (as they say in a court of law, the defense stipulates to . . .) that it resembles its namesake. Somewhat fragrant with ivory pastel apricot blooms. Sprays of 3–8 flowers that resemble hybrid teas in their high-centered, ovoid form.

Black Cherry – A small, somewhat weak shrub, with sinfully black-red blossoms that are somewhat lacking in character when it comes to fragrance.

Amiga Mia – Bred by famous Iowan, Buck Griffith. Named after his life-long friend Dorothy Stemler of Roses of Yesterday (Corralitos). Arguably the world's tallest floribunda at 6–8'. Large, lightly scented, single soft-pink blooms on long stems.

Climbing Roses

White and Yellow Banksia – plant, stand back, duck 'n cover, it runs to 15–20'.

Cecile Brunner – it's Cecile, not Cecil, as she was a woman, wife of German plant breeder Otto Von Brunner. Covered with small, lightly-scented, soft pink, perfectly formed flowers that are used in wedding cakes and bridal wreaths.

Other roses available at this year's sale include 'Mme. Alfred Carriere', 'Queen Elizabeth', Rosa banksia lutea, Rosa californica, Rosa rugosa, and Rosa rugosa 'Alba'. See your 2009 Spring Plant Sale catalogue for a complete listing of annuals and perennials. Limited supplies of some rose varieties.



Meet the 2009 Apprentices

Here's a brief introduction to the new group of apprentices who joined us on April 13 from across the U.S. as well as Ireland to begin the 6-month training course in organic farming and gardening at the UCSC Farm & Garden, part of the Center for Agroecology & Sustainable Food Systems.

Your membership in the *Friends of the UCSC Farm & Garden* helps support this 41-year-old 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 in welcoming the 2009 apprentice class.

Layla Aguilar: I am from Los Angeles, but consider Santa Cruz to be my home. My farm/garden experience has been focused on youth and community education. I have worked as outreach coordinator for the Homeless Garden Project in Santa Cruz for the past 2 years. My interests are turning towards nutrition and healthy cooking. I plan to have a cafe and/or community supported kitchen sourced by my own farm.

Joshua Anderson: Salaam Alaykum! I was raised on a farm in northern Missouri, farmed thousands of acres with family, and raised lots of animals. Plagued by chronic volunteerism, I served as both a medic in the Army and also as a farmer in Peace Corps, Niger. Currently working on a project to make farmers out of soldiers, but my career goal is to continue traveling and train future generations of sustainable farmers. I play mandolin. Lots.

Elizabeth Ayer: My goal is to collectively build models of new food systems based on equality, generosity and respect; while also living a life that is joyful. I am particularly interested in urban food production and ways it can be used to form empowered communities. I love biking, making crafts, baking, learning and reading in parks. I currently live in New York City, but am a proud Midwestern girl.

Tim Becker: I am a recent graduate of UCSC with a B.A. in environmental studies. The bulk of my experience with organic agriculture stems from working with CASFS in various capacities as part of the environmental studies agroecology curriculum, as well as volunteering on a farm in Ireland. I have an interest in direct farm management/

consulting, especially in integrated livestock/crop systems.

Jessica Beckett: A native of Carmel, CA, my parents owned an industrial lettuce operation and farmed organically. In college I studied and worked on food justice issues in New York City and Central America. I then moved to Santa Cruz and apprenticed at Camp Joy, a small CSA farm. For the past two years I've been working with Lily Films ("The Future of Food") on their new international documentary about soil while growing dahlias for local trade.

Erin Caricofe: Originally from Virginia, I've traveled widely exploring food and agriculture: culinary school in Vancouver, BC, cooking in Kentucky, farming in Italy, test kitchen-ing in Birmingham, special events for the Organic Farming Research Foundation, and food systems improvement at the Wallace Center in DC. Desiring to have my face in the sun and hands in the dirt, I'm pursuing the apprenticeship with interests in school-based garden education and SPIN (Small Plot Intensive) Farming. Post-apprenticeship, I'll begin a Masters Fellowship at Ohio State University.

Vera Chang: Raised in New York city, I had my first farm experience at the Maine Coast Semester, a high school environmental program. At Carleton College (MN), I served on the Dining Contract Board and founded Food Truth, dedicated to social, environmental, political aspects of food. Last summer, I worked for the California Food & Justice Coalition, Urban Sprouts, and Victory Gardens in SF. I hope to study food policy and ultimately develop a community agricultural center.

Seth Chapin: I draw inspiration from the deeply rooted agrarian traditions of Vermont. I have always had an intimate relationship with food, growing up in the restaurant business. Then I became connected at the "root and shoot" level during a year in Costa Rica. I hope to utilize my training to create a seed to table experience that will promote the idea of a healthy, local food system while tickling palettes along the way.

Maggie Cheney: I was born in Colorado, but grew up mostly outside Boston, MA. My dad is a farmer in Massachusetts and founded The Food Project, which was my first experience with urban food justice. For the past three years, I have been a garden teacher and after-school programmer at a school in Oakland, CA. I have also spent time in Central and South America farming. I hope to expand urban food security programs after the apprenticeship.

Iwalani Ching: I was raised in Hawaii and New Jersey. I graduated from Rutgers University with a BA in anthropology. For the past eight years, I have worked in the field of horticulture in production, sales, and marketing. Currently, I am a supervisor at a wholesale nursery and work for a hydroponic tomato greenhouse in South Carolina. I am interested in promoting sustainable farming in an age of food insecurity and economic collapse.

Libby Christensen Rayburn: I was raised in Minnesota and attended the University of Puget Sound in Washington. Since graduation I have been working as an environmental educator in Alaska and California. My love for gardening took root while teaching children in our organic garden. Since then, I have led summer gardening programs, volunteered at an educational farm and worked with a native plant nursery. I hope to manage an educational farm in the future.

Josh Deane: After growing up in Sudbury, Massachusetts, I escaped north to Vermont, and after a short stint at school there, I escaped again into the world of farming. I've been farming for a couple of years now, and have experienced everything from picking berries to slaughtering chickens. I am also an old-time musician, and hope to someday start a farm where musicians and farmers will coexist peacefully, with farmers teaching musicians, and musicians teaching farmers.

Angela DeFelice: I was raised in Bergen, NY and now call both upstate NY and Ocotlán, Nicaragua home. In 2006, I completed a sustainable agriculture apprenticeship in Ecuador, after which I returned to Nicaragua to partner with a community agriculture project. In 2008, I worked and performed research at Dilmun Hill Student Farm, Cornell University (NY). In addition to exploring urban agriculture, I plan to move back to Nicaragua, continuing my work with the project there.

Ben Deutsch: I was raised on Staten Island, New York and in Hillsborough, New Jersey. I am an alumnus of the Culinary Institute of America ('07). My previous experience includes volunteering on a CSA project in the Hudson Valley, NY. I hope to specialize in farm-to-table cuisine and work in some of the country's best restaurants before opening my own restaurant.

Peter Drevno: Lafayette, CA is where I was raised, a suburban community with a semi-rural feel, close to San Francisco. From an early age I camped and hiked, establishing a deep-rooted connection to the wonders of the natural world. Farming in the U.S., abroad, and in the backyard, have given rise to many questions surrounding our food system. My future plans involve establishing a demonstration farm in my hometown to help reconnect the community with its foodshed.

Kevin Dudley: I was raised in the east of England but have lived in County Clare in the West of Ireland for the last 20 years. I have been the orchard manager at the Irish Seed Savers for the last 10 years, involved in organic and biodynamic growing and propagation of food crops. I hope to learn how to teach and set up CSA's around Ireland from what I learn at the Apprenticeship Program. I love compost!!

David Elhami: I am an Iranian American. I grew up in Tehran and moved to Denver, Colorado when I was seventeen. After a career in the financial field, I am looking forward to organic farming as my second endeavor. I am also interested in providing education and healthier

food to lower income people. I have volunteered at the San Francisco Botanical Garden and at the vegetable garden at City College of San Francisco.

Lily Foster: Growing up between a toddling organic movement and the methyl bromide boom of Big Ag, my ideas of growing food have been shaped by witnessing impacts of pesticides on people, studying the global political economy of food, and transforming urban roofs, windows, and walls into productive green spaces in Mexico City. I will apply apprenticeship knowledge to my work in Mexico City growing edible urban futures that turn concrete into green economy.

Vaughn Glover: I was born and raised in Los Angeles, California. After graduating from college I spent years working and living in Brazil. In June of 2007, I began managing the development of a wellness center in Bahia, Brazil and worked with the local community to plan, design and develop the gardens. My future plans are to continue working in Brazil with local communities to develop sustainable alternatives to large-scale commercial agriculture.

Suzanne Grady: A native of Michigan, I moved to San Francisco in 2003. Since 2004, I attended horticulture classes at San Francisco City College, completed the Garden for the Environment's Educator Training Program, and received permaculture certification. I have held various positions in garden education and youth projects- most recently as the outreach and fundraising coordinator of Project OLE. My goal is to improve community health through the development of sustainable food systems.

Ashley Joyce: I grew up in Bend, Oregon. I had my first farm experience milking cows as an exchange student in Finland. After getting a degree in anthropology, I worked as an AmeriCorps VISTA volunteer, supporting community feeding programs and helping low-income Philadelphians access the Food Stamp Program. Since then, I've worked on three organic vegetable farms back home in Oregon. I hope to help increase access to nutritious food in the Pacific Northwest.

Dartanian Kaufman: Raised in Berkeley, California, I had my first farm experience as Youth Garden Manager at Berkeley Youth Alternatives in 2000. Subsequently, I worked with the Ecology Center/Farm Fresh Choice to help subsidize healthy eating habits, promoting nutrition education and a mini-farmer's market at after school sites. I completed my BA in environmental studies in 2007. My future plans include working to support sustainable practices.

Christina Kelso: I grew up in San Francisco and always wanted to be a farmer. I began working part-time at a farmer's market and became an intern. That introduction led to work on farms in northern California in Sonoma and Marin counties. For the past two years I have worked on a date and citrus ranch in the Coachella Valley, in Southern California. My goal is to grow more herbs, fruits, vegetables and flowers ... a market garden.

continued on next page

Christopher LaRose: I grew up in upstate New York, and attended university in Manhattan, NYC. My first gardening experience was as an AmeriCorps volunteer, where I taught therapeutic gardening for special needs children. I have worked as a counselor for homeless youth in NYC, a ski lift operator in Lake Tahoe, CA, and a record store employee in Los Angeles. In 2008, I completed the LA County Master Gardener training program. I am excited about the apprenticeship!

Emily Mastellone-Snyder: I grew up in a tiny town in western Massachusetts and attended Skidmore College in New York. I am currently a teacher naturalist at San Mateo Outdoor Education (CA), where I help run our educational garden. I have done farming, gardening, and landscaping work in Massachusetts, New York, California, Alaska, Mexico and Guatemala. This summer I farmed at Green Oaks Creek Farm in Pescadero, CA. I hope to develop an educational farm where I grew up.

Matthew McDermott: Raised in Michigan, I spent summers on my uncle's Missouri farm. Now in the San Francisco Bay Area, I've focused learning/work on urban food system solutions - organic gardening, permaculture design, and composting education. I balance my soil passion with a job as an energy efficiency consultant for a Berkeley non-profit. My future plans are to continue to sow seeds with the urban gardening movement and a continued commitment with an ongoing project in Haiti.

Justin Moore: I was raised in central Vermont, and was introduced to farming by a friend who owned an organic berry farm. Farming for me is a driving force of inspiration that keeps me happy and healthy. I've spent the last seven years working at a variety of farms, experiencing everything from harvesting for CSA's and markets to peddling bike-powered berry smoothies. My future plans are to own and operate my own organic farm.

Tyson Neukirch: I was born on a small farm in Nebraska and spent my youth in the Midwest. Since then I have lived, worked, and gardened throughout the US, Central America and southern Africa. I have had dirt under my fingernails since I was a kid and am particularly interested in the profound possibilities for community supported organic agriculture to serve as a catalyst and vehicle for personal empowerment, healing, and social justice.

David Pecusa: I come from the Hopi/Pima Tribes and was raised on the Hopi Reservation. My father and grandfather were the farmers and I learned from them. Our fields are in a high desert climate and we practice what is called dry farming. My hope is to use what knowledge I learn from the program to revitalize and inspire new farmers in my community.

Ariana Reguzzoni: I was born and raised in Oakland, CA and grew up gardening with my dad. He's responsible for my interest in growing vegetables, chickens, quail...and everything else we had in our backyard. I spent a summer working in Koke'e State Park on Kauai

and I recently completed a 3-month workshop at Garden for the Environment in San Francisco. My other passion is journalism - I'd like to combine it with agriculture into a viable career.

Lilian Ringold-Brown: I was raised in Florida and started my first garden when I was seventeen. For the past year and a half I've worked as the assistant gardener at Aprovecho Research Center in Cottage Grove, OR where I managed a 1.5-acre garden and taught homesteading skills. I hope to start a small CSA that provides food to low income families, functions as an educational space for youth and has lots of goats and chickens.

Hannah Riseley-White: Born and raised in New Mexico, I've lived in New York City for the last ten years, working for two non-profits that provide support to community garden groups. I am inspired by community gardeners' creative vision and decisive action to improve their neighborhoods. I enjoy my work with people of all ages and backgrounds. This apprenticeship will allow me to bring what I learn back to the growing local food movement in NYC.

Rafe Rivers: I was raised in Atlanta, Georgia. After graduating from the University of Georgia in 2005, I have been living in Jackson Hole, Wyoming. I have spent the past four months building organic gardens at AIDS clinics and orphanages in Uganda. After graduating from the apprenticeship, I plan on starting my own farm operation in the Southeast Appalachia. I also hope to continue my work teaching sustainable agriculture in Uganda with Development in Gardening (DIG).

Jessie Spain: I live in a weeheese in Boont (Boonville), California. I've been gardening/farming for eight years; last season I farmed at Camp Joy in Boulder Creek, CA. This spring I am managing a market garden with High Rollers in Yorkville, CA and attempting to fix up a 500-tree feral fruit orchard! My spirit animal is the goat; I care for two doelings named Lulu and Capra. Future plans: farming, teaching, goats, bicycles, banjos, and pie.

Bryan Stuart: I come from West Lafayette, Indiana. I studied agriculture at Purdue University. Following graduation, I moved to Burlington, Vermont, working as an Americorps member for the sustainable agriculture non-profit organization, Intervale Center. While in Vermont, I was exposed to many different types of successful small-scale and sustainable agricultural businesses. My future goals are to begin my own farm and to help develop a sustainable, local food shed in my own community.

Annie Thomas: I was born and raised in Lafayette, CA, where I spent much of my childhood running in the Briones Hills and in our backyard garden. This summer, after graduating from Santa Clara University (CA), I apprenticed at Freewheelin Farm in Santa Cruz. Currently, I am a research consultant for The Nature Conservancy in Chiapas, Mexico. My primary interests are in environmental policy, though I also have dreams of starting a CSA in my hometown.

Anne Treat: Food and cooking are integral to my life and personal history. In the past decade, I've explored connections between farm and table, a passion I've embodied through cuisine, freelance food writing, and recently, a year spent in Southeast Asia writing agricultural grants on behalf of Heifer International Thailand. I intend to bring my UCSC learning back to my home in Bellingham, WA in order to implement Alice Water's "Edible Schoolyard" concept within our community.

Sarah Welch: For the past five years I have worked as a special education teacher in Brooklyn, NY. My first farming experience was working as an intern last summer at a 2.5-acre urban farm in Brooklyn. I spent the summer working with NYC teenagers to plant, harvest, and prepare their own food. I want to start a farm in a public school, teaching urban kids about food, farming and the natural world.

Gaby White: I garden and have worked in different areas of horticulture from residential design/maintenance, florist, and nursery management on and off for the past 10 years. I was a fundraiser for The Stop, an innovative and holistic approach to food security in a low-income Toronto neighborhood. I especially look forward to learning about germination, nursery production and marketing our harvest. I hope to start my own business growing and teaching people to grow their own food.



Life Lab Science Program Events

Gardening with Children

Sunday, April 26, 1 pm – 3 pm

Life Lab Garden Classroom, UCSC Farm

Bring your child or just your adult self and learn how to make your yard into a magical, fun-filled and nutritious space for you and your family to enjoy. We will plant easy to grow plants to take home. Leave inspired with great ideas, resources and renewed energy to transform your own outdoor space.

Trish Hildinger has worked with elementary age students in gardens for over 12 years. She loves it when her 9 year old and friends are outside playing and having fun in the garden. \$20 per adult or adult-child team (children 5 years and older suggested). Registration required.

Family Camp at Pie Ranch

Saturday and Sunday, May 23–24, Noon to Noon

Many Life Lab Summer Camp parents have commented "I want to go to a camp like this!" – well now is your chance. Spend the night with Life Lab and Pie Ranch staff on a Pie Ranch Farm Field. Located minutes past Año Nuevo State Reserve, Pie Ranch is a "Rural Center for Urban Renewal," and they grow the ingredients to make great pie. Family camp will take your family to the roots of your food. We'll cook from scratch, explore nature, and enjoy an evening camp fire. Registration required.

Life Lab's 30th Birthday Party: A Family Festival at the Garden Classroom

Saturday, May 30, 10 am – 2 pm

Celebrate our birthday with garden-fair activities for young and old and tasty fresh food at the beautiful Garden Classroom on the UCSC Farm. A great time to reconnect with the larger Life Lab Family. Free garden-based carnival. No registration required.

See the Life Lab website at www.lifelab.org for details about these events, send email to lifelab@lifelab.org, or call 831.459-2001.



Poetry Reading and Music at Capitola Book Café in Support of the Grow a Farmer Campaign

Wednesday, May 6, 7 – 8:30 pm

Capitola Book Café, 1601 41st Ave, Capitola

A dynamic line-up of five esteemed Santa Cruz poets presents a sneak preview of the forthcoming *Chadwick Garden Anthology of Poets*, scheduled to be released in June.

Members of the popular bluegrass band StrungOver open the event for poets Gary Young, Amber Sumrall, Barbara Bloom, Rosie King and Joe Stroud, who will each read selections of their work. The coming anthology is a project of the Friends of the UCSC Farm and Garden, which recently launched their Grow a Farmer campaign to raise \$250,000 for the apprentice housing project at the UCSC Farm (*see page 5*), part of the Center for Agroecology & Sustainable Food Systems.

Kurt Christiansen, Friends of the Farm & Garden board co-president and owner of Oso Velloso Farm, will host the event and provide information on the Grow a Farmer fundraising campaign. Music begins at 7 p.m. followed by poetry from 7:30 – 8:30.



#119

UC Santa Cruz

Center for Agroecology & Sustainable Food Systems

1156 High St.

Santa Cruz, CA 95064

Non-Profit
Organization
U.S. Postage
PAID
Permit No. 32
Santa Cruz, CA