While biking around town, especially through the back alleys of Santa Cruz’s lower West Side, it is interesting to note some of the hallmark landscape plants often emblematic of the various decades:

The late 1960s seemed to favor the interminable big snowball-like hydrangeas, often as foundation shrubs for front yards, replete with colored gravel-sized rocks in geometric patterns; just dreadful.

The 70s gave rise to many plantings of two fabled roses: the Banksia rose and ‘Cecile Bruner’ (named for the wife of German plant breeder Otto Von Bruner). The Banksia comes in two forms, a slightly larger, more doubled but scentless yellow form, and a smaller, slightly scented and slightly doubled white form. What these two roses have in common is as an extreme, rambunctious, rambling nature. They are virtually thornless (more so the Banksia) and evergreen, coming from the milder parts of Southern China. When in bloom for a little more than a month in spring, the flowers virtually obscure the foliage (not a bad thing).

The 80s saw massive front yard plantings of David Austin’s inimitable ‘Graham Stuart Thomas’, a large shrub rose with an insanely repeat blooming quality that produces a massive amount of large, rich, pure yellow blooms.

The roses mentioned above, and a whole host of other plants now common in Santa Cruz gardens, were originally introduced by the legendary British gardener Alan Chadwick at UC Santa Cruz’s Student Garden Project (now the Chadwick Garden) starting in the late 1960s. And so Chadwick and, subsequently, those who have kept the UC Santa Cruz Farm & Chadwick Garden thriving have had an impact on the plantings of flowers, fruits, and vegetables around town (and beyond!).

Some of this sphere of influence goes to our generous nature. We just love giving plants away, as with our “free to a good home” tables at the Farm and Chadwick Garden. But of course there is “filthy lucre” involved in this equation as well; that is, we sell plants at our annual Spring Plant Sale, coming up this year on April 29 and 30.

In celebration of our 50th Anniversary (see more on pages 3 and 6) and Chadwick’s legendary efforts to start the garden at UC Santa Cruz, this year’s sale will feature some of the many plants that became associated with him and with the UCSC Farm & Garden through the last five decades. I’m calling this section of the plant sale Chadwick’s Connoisseur’s Corner, where you’ll find a number of tried-and-true herbaceous perennial flowers, annual cut flowers, and heirloom vegetables.

**Herbaceous Perennial and Annual Flowers**

*Veronica spicata ‘Chadwick’s Especiale’* – This is a sturdy, long-lived perennial featuring waxy, disease-resistant foliage (most Veronicas are subject to a wicked mildew, often causing their demise). Veronica is all about the blooms: topped by many delicately tapering spires of mid-blue flowers that are both good for cutting and preferred by pollinators, the flowers add an elegant quality to any bouquet.

This Veronica was one surviving plant in the corner of the garden when I arrived as manager in 1977. We have not only preserved it, but divided and increased it to the point where both the garden at the Farm as well as the Chadwick Garden have a cutting bed 30–40’ long. It has long been a staple at our plant sales, and while a striking plant in the landscape and a great cut flower, sales languished. Then in the mid 1990s a bright, energetic, enterprising second-year apprentice spontaneously added the varietal name ‘Chadwick’s Especiale’.

Now I know the Congress of International Botanical Nomenclature probably frowns upon such behavior, but sales have been subsequently trending. The name of that precocious apprentice—Christof Bernau, now the manager of the Farm’s garden.
Stachys lanata, Woolly Lamb’s Ear – A nearly indestructible, low-growing, hirsute (fuzzy), gray-foliaged plant topped by downy spikes with mauve flowers in spring. Good as cut flowers in home-style bouquets and attractive, as well, to pollinators. Stachys gets by on managed neglect.

Melissa officinalis, Lemon Balm – Another plant evocative of the Chadwick era and like Stachy, another member of the mint (Lamiaceae) family. It is with some hesitation that we offer this plant as it does spread a bit. Nothing pernicious like mint, Bermuda grass, or bindweed, but it occasionally wanders from its appointed place in a bed. It has highly aromatic foliage with mint/citrus scent and makes the best sun tea ever.

Verbascum bombyciferum ‘Arctic Summer’ – Besides having one of the coolest of botanical names, this plant is all about downy silvery gray and textural softness. Large linear leaves in a low rosette are covered with many downy white hairs, giving it a moonlight look. The plants throw dramatic flower stalks rising 5–6’ tall and more.

While the stalks are gray and silvery like the foliage, they are topped by rich yellow flowers with bee nectar-guide workings. It tends to self seed, mildly. If Stachys is low maintenance then Verbascum takes managed neglect to another dimension.

Anchusa italica ‘Dropmore Blue’ – Another easy-care perennial flower. This coarse, hairy-foliaged relative of comfrey, borage, and cynoglossum, plus the native “fiddleneck” (Amsinckia), gives rise to bee-preferred, small, almost tubular flowers not unlike the sky-blue of borage flowers. The flowers come in what the botanists call a scorpiod cyme (look that one up!) and add a rustic charm to home bouquets.

Nicotiana alata, Flowering Tobacco – An annual that thinks it’s a perennial and one that tolerates a good bit of shade. This tall (3–4’), graceful, strong-scented member of the nightshade family, with tobacco as its most infamous relative, is moth pollinated. Thus the pure white flowers become almost luminescent and even more powerfully scented at dusk, with the goal of attracting pollinating moths.

In addition to being a lovely inclusion in home-scale bouquets, they are trap plants for aphids. The sticky stem/leaf hairs trap the the insects, which then puncture into stem and leaf and extract sap (phloem with sugars in the sap). The nicotine content of the ingested sap fries the aphid nervous system.

2017 Spring Plant Sale
Respecting Seed: Building Resilience for the Next 50

“Seed Sovereignty reclaims seeds and biodiversity as commons and public good. The farmer’s rights to breed and exchange diverse open source seed which can be saved and which are not patented, genetically modified, owned or controlled by emerging seed giants.”  – Vandana Shiva

After the soil, seeds are the basis for everything we do at the UCSC Farm & Garden. We spend many winter hours pouring over seed catalogs, selecting varieties for their adaptability to our coastal growing conditions, their vigor, performance, beauty, and most importantly, their flavor. However, access to diverse, organic seed stock has been steadily shrinking due to seed company consolidation and patent restrictions that bar farmers from saving and exchanging their seed.

Come relish the beauty of seeds and learn more about seed sovereignty, biodiversity, and how to build a local seed shed at the Spring Plant Sale. We’ll have open pollinated, heirloom, and Alan Chadwick’s favorite varieties of vegetables and flowers for sale to celebrate 50 years of growing diverse crops and educating farmers. Demeter Seed Library will host a free seed exchange on Saturday, 10 am - 2 pm.

– Sarah Cousins,
Second-Year Apprentice
Spring/early Summer Calendar of Events

**UCSC Farm & Garden Spring Plant Sale**  
Saturday, April 29, 10 am – 3 pm, and  
Sunday, April 30, 10 am – 2 pm  
Barn Theatre Parking Lot, UC Santa Cruz  
**Note:** Friends of the UCSC Farm & Garden have pre-entry priority on Saturday from 9 am – 10 am  
Enhance your home and garden with organically grown flower, herb, and vegetable starts as well as perennial landscape plants.  
Friends’ members receive 10% off all plant and merchandise purchases. Use your Plant Sale receipt for a one-time 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 for additional details. Plant list online at casfs.ucsc.edu (see Events listing).  

**Demeter Library Seed Exchange**  
Saturday, April 29, 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.  

**2017 CSA: Sign up by May 1 for 5% Discount**  
See details on page 3  

**Docent-Led Tour of the UCSC Farm**  
Sunday, May 7, 2 pm – 3:30 pm  
UCSC Farm  
Join us for a guided tour of one of Santa Cruz’s most beautiful locations—the 30-acre organic farm at UC Santa Cruz. Tours meet at the Louise Cain Gatehouse, just inside the entrance gate to the Farm.  
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 first Sunday monthly tour is free; no reservation required.  

**Gopher, Mole and Ground Squirrel Control in the Home Garden & Small Farm**  
Saturday, May 20, 9:30 a.m. – 12:30 p.m.  
Cowell Ranch Hay Barn, UC Santa Cruz  
Learn how to control vertebrate pests using non-toxic techniques that focus on exclusion and trapping. This workshop will be taught by Thomas Wittman, founder and owner of Gophers Ltd. and an expert on vertebrate pest control. Please pre-enroll online at gopher2017.bpt.me  

**A Garden of Poetry and Music**  
Saturday, June 3, 12 noon – 2:30 pm  
Alan Chadwick Garden, UCSC  
Join us in the historic Alan Chadwick Garden for an afternoon of poetry and music (free event). An expanded line up of poets will help us mark the garden’s 50th anniversary: Angel Dominguez, Rachel Linda Escamilla, Michael Hannon, Persis Karim, Ingrid LaRiviere, TC Marshal, Stephen Meadows, Micah Perks, and Lee Perron will read from their work.  

**Outstanding in the Field Dinner**  
Sunday, June 4, 4 pm – 8 pm, UCSC Farm  
In recognition of our 50th Anniversary, the acclaimed Outstanding in the Field group will hold one of its amazing dinners at the UCSC Farm’s Ocean View field, overlooking Monterey Bay. Brad Briske is chef for this special gathering. See outstandinginthefield.com for details.  

**“First 50” Anniversary Celebration**  
July 28–30, UC Santa Cruz  
The First Fifty Celebration’s three days of events combine an engaging lineup of speakers, workshops, tours, and music, with great local food and time for mingling with old-timers and newcomers to the sustainable agriculture community. Join us for part or all of this 50th anniversary event! Details and registration information available at specialevents.ucsc.edu / casfs-fifty, or contact us at (831) 459-3240 or casfs@ucsc.edu. See more on page 6.  

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, or see our web site, casfs.ucsc.edu.  

**Sponsored by the UCSC Center for Agroecology & Sustainable Food Systems (CASFS), and the Friends of the UCSC Farm & Garden.**
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, April 29. 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, April 30, the sale will open to everyone at 10 am. Friends’ members also receive a 10% discount on all plant and merchandise purchases. Please note that we can only accept cash or checks for plants and merchandise.

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 2017 or later, your membership will be current for the sale.

If your membership expires in April 2017 or earlier, you can renew it at the sale on Saturday morning starting at 8:30 am. You can also download a membership form or use our online renewal link at: casfs.ucsc.edu/community/friends-of-the-farm-and-garden/membership-form.html

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

Get Your Share in the 2017 CSA Program!
Sign up by May 1 and get a 5% discount

Be a part of the UCSC Farm’s Community Supported Agriculture (CSA) project and support your local farm! The CSA program runs for 22 weeks, early June–early November (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. Pick up your share at the UCSC Farm or Westside Farm & Feed.

Shares for the 2017 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. New this year: online payment with credit card (weekly debit or full-season payment). More information and the CSA sign up link are available at casfs.ucsc.edu; see Produce Sales under the Community link.

If you’d like to receive a CSA Pledge Form or have any questions regarding the CSA program, please contact Heidi Harris at 831.459-3240 or email casfs@ucsc.edu.

Friends Seek New Board Members

The Friends of the Farm and Garden Board is seeking enthusiastic people with time and passion to join our Board. Join a dedicated group of community members who work together to support this amazing program!

Our work includes public outreach, fundraising, and supporting Farm and Garden events. If you are interested, please contact Amy Bolton, Board President, for more information and details: amadareza@gmail.com.

Thanks to Our 50th Anniversary and Giving Day Supporters

50th Anniversary Event Supporters

We have already received over twenty sponsorships totaling $45,000 for our 50th anniversary, many of them from businesses founded and run by alumni of the Apprenticeship in Ecological Horticulture training program. We want to thank those who have given so far and want to welcome other businesses, organizations, and foundations to sponsor our First Fifty Celebration July 28–30 (see page 6; sponsorship details at casfs.ucsc.edu/about/50th/support.html).

Sponsors to date include: Friends of the UCSC Farm & Garden, Earthbound/White Wave, Veritable Vegetable, Heath & Lejeune, Tend.ag, Clif Bar, Organic Valley, Lakeside Organics, Simply Organic, Kingbirds Farm, Orchard Keepers, Osmosis Day Spa, Acre Gourmet, Odonata Wines, Renee’s Garden Seeds, Swanton Berry Farm, Phil Foster Farm, Mountain Feed & Seed, and Bay Federal Credit Union.

Giving Day online a success

Many of you joined in to make our one-day online Giving Day sprint on March 8th a great success. In one day we raised $9,847 from 141 gifts, but that was not without a lot of help before and during the event! UCSC staff members laid the groundwork and provided support for over 100 campus groups to raise funds in a one-day online challenge.

When Giving Day arrived, Friends of the UCSC Farm & Garden board members, UCSC students, second-year apprentices, and staff gathered at the Hay Barn to reach out by phone and social media to help increase the number of donors during the day. Many thanks to everyone who gave and everyone who helped bring in this wonderful support for the UCSC Farm & Garden.
From Founding Farmer to Fair Food Movement Champion

Oran Hesterman shares how his experiences at the UCSC Farm and Garden set him on a life’s journey to make sustainable food accessible and equitable.

In the spring of 1971, a student from the Aesthetic Studies program at UC Santa Cruz took a class that would change the course of his life. The college freshman enrolled in “The Built Environment,” a seminar taught by philosophy and religious studies professor Paul Lee who in 1967 helped start the 3-acre Student Garden Project (now the Alan Chadwick Garden).

That student was Oran Hesterman, author of the influential book *Fair Food: Growing a Healthy, Sustainable Food System for All* (Public Affairs, 2011) and president and founder of Fair Food Network, the organization behind what is today a national model for helping low-income families enrolled in the federal Supplemental Nutrition Assistance Program (SNAP; formerly food stamps) bring home more healthy food, while supporting American farmers.

**Cultivating a changemaker**

Before Hesterman championed a healthy and equitable food system, he was a strappy UCSC art student turned farmer.

Lee needed volunteers to help develop a site at the base of campus into a teaching farm and Hesterman was curious. “I couldn’t stay away,” Hesterman remembers about the space he would spend several years transforming into a working farm.

Soon, all of Hesterman’s spare time was spent at the farm. By his junior year, he dropped out of school to devote himself full-time to what he calls an “experiment” in both communal living and organic farming.

“There were eighteen of us living in teepees,” Hesterman recalls. This volunteer group, dubbed the “home farmers,” helped develop many of the garden beds, orchards, and basic infrastructure of what today is the 30-acre UCSC Farm. Their work also helped lay the foundation for today’s Apprenticeship in Ecological Horticulture, a full-time training program offered annually through UCSC’s Center for Agroecology & Sustainable Food Systems (CASFS).

“We were completely disconnected from the electricity grid,” he says about life on the farm in the early 1970s. The group was completely self-sufficient. They grew all their own food and bartered the produce they farmed for cheese, grains, and store credit at local health food stores.

“The farm showed me it was possible to imagine a different way of feeding ourselves,” says Hesterman.

At the time local businesses were asking for alfalfa sprouts and Hesterman, along with some of his farming cohort, began growing sprouts. Over the next few years, many of the volunteers left the farm and started ventures of their own. But Hesterman stayed behind and expanded sprout production into a full-fledged business.

“Santa Cruz was the early hub of the natural food scene,” says Hesterman. His alfalfa sprout business boomed and became one of the largest in the country.

**From the margins to the mainstream**

But what is dubbed a food movement now was not considered that then, he shares.

“We were seen as the fringe and in the margin. We were dismissed by more traditional agricultural interests,” he says about trying to break into the food business.

Realizing his sprout business needed more expertise, Hesterman decided to return to school—this time as a plant scientist.

“I was entranced by the process of photosynthesis,” says Hesterman. He enrolled in biology and math classes at Cabrillo College and in 1977 transferred to UC Davis to complete his undergraduate and M.S. degrees. He continued his studies at the University of Minnesota where he earned a Ph.D. in agronomy and plant genetics. There his research led to groundbreaking work on using alfalfa to replenish soil nitrogen without chemical fertilizers.

**Investing in sustainable and organic food systems**

Hesterman eventually landed a professorship at Michigan State University, where he taught for 12 years. After a sabbatical helping the Michigan-based W.K. Kellogg Foundation define what an agriculture investment...
portfolio could look like, Hesterman was invited to join the foundation as an officer of this newly launched program.

“We need to find ways to unleash both philanthropic and investment capital to organizations and businesses that support the products people are demanding,” says Hesterman, who is committed to sustainable and equitable food systems.

During his tenure at the Kellogg Foundation, where he eventually led the Integrated Farming Systems and Food & Society programs, Hesterman helped seed the local food movement with more than $200 million in investments, including funding a pilot project in Maryland that boosted the value of SNAP benefits (also known as EBT) when used at farmers’ markets.

After more than a decade as a funder fueling nonprofit innovation and experimentation, Hesterman struck out to launch his own organization. In 2009, the Fair Food Network was born.

Building off the Maryland pilot Hesterman had supported at the Kellogg Foundation, Fair Food Network launched “Double Up Food Bucks,” an initiative that doubles SNAP benefits when spent at local farmers’ markets. With more credit to spend on fresh, locally grown fruits and vegetables, low-income families can eat healthier while supporting growers in the region and local food economies. Double Up’s strong track record in Michigan helped inspire a new $100 million grants program established in the 2014 Farm Bill, which is supporting organizations nationwide to implement these types of produce incentive programs. Double Up has become a statewide success story in Michigan, operating in more than 200 sites across the state. It’s also become a model for more than 20 states with families and farmers benefitting from local Double Up programs at hundreds of farmers’ markets and grocery and corner stores across the country.

“This is an example of how innovation at the community level can influence policy,” says Hesterman about the importance of local activism.

Back to his roots

“We are now at a point where successful models exist,” Hesterman adds about changes in the food systems. And it all goes back to the UCSC Farm and Garden.

“The fact that we call it a movement is a milestone,” says Hesterman about how the market has changed.

“The farm was really the early seeds of innovation,” he adds. “Now everywhere I go, I run across people whose roots go back to the apprenticeship program.”

While tent cabins have replaced teepees for the farmers in training, the immersive environment that Hesterman pioneered is still at the heart of the Apprenticeship program. And some apprentices are still growing sprouts.

– Melissa De Witte
Division of Social Sciences

“First 50” Fiftieth Anniversary Celebration
July 27 - 30, 2017 — Schedule at a Glance

Join us at UC Santa Cruz this summer to celebrate 50 years of organic farming and gardening, and agroecology research and education. Full weekend registration and à la carte packages available. For details and to register see: specialevents.ucsc.edu/casfs-fifty.

Thursday, July 27

• Rock wall building work party at the Alan Chadwick Garden—drop in between 10 am – 4 pm. Light lunch included.

Friday, July 28

• Friday morning Early Bird Fun 8–11 am: Help with the harvest and more at the Farm & Garden
• Take a tour of the Alan Chadwick Garden, 2 pm – 4 pm
• Reception from 4–6 pm at the UCSC Farm’s Ocean View field, with remarks by CASFS staff and Farm & Garden supporters, and guided tours. Appetizers from organic caterers Feel Good Foods and wine from local wineries.
• On Friday evening, enjoy a casual, no-host dinner starting at 6:30 pm at the new Cowell Ranch Hay Barn, next to the UCSC Farm, followed by a time to share memories and tell stories at a “Story Slam.”

Saturday, July 29

• “Fog-Rise” gathering in the Alan Chadwick Garden, 8–9:30 am. Free, light breakfast along with readings, talks, and more at this special celebration—where it all began 50 years ago.
• Symposium from 10 am–noon at the Stevenson College Event Center featuring CASFS and Farm & Garden Apprenticeship alumni, staff, and faculty, followed by a “learning lunch” in the Stevenson Courtyard
• Fun and informative workshops take place Saturday afternoon in and around the Farm and Garden.
• The Hay Barn Banquet, 5:30-7:30 pm, features chefs and food hero speakers Alice Waters and ChefFarmer Matthew Raiford. Enjoy pre-dinner tours of the UCSC Farm and a wine tasting hosted by Pam Storrs.

On Sunday, July 30

• Breakfast and Conversation at the Hay Barn, 9:30–11:30 am Sunday, followed by a Closing Circle.
• Sunday afternoon guided Field Trips to outstanding Apprenticeship alumni farms in the Pescadero region. Options include visits to Blue House Farm and Fifth Crow Farm, or to Pie Ranch.
Plant Sale Preview (from page 2)

_Tithonia rondifolia_, Mexican Sunflower – A striking, long-lived annual flower of stature, topped by masses of small (2” across) orange, sunflower-like flowers that tower 6–8’ above the texturally rich, velvety, dark green leaves. This plant makes a great quick summer screen or hedge. As if the orange flowers aren’t enough, it is typically bedecked with fluttering Monarch butterflies that feed on the flowers pollen/nectar. While not used in professional bouquets because of its fragile stems, it can be used in bouquets for the house.

Although native to tropical climes, _Tithonia_ persists well into the winter months. It just keeps blooming, even when wind and rain have battered it and knocked it to the ground.

We’ll also have six packs of several of Chadwick’s favorite cutting carnations, including ‘Chabaud’ and ‘Enfant de Nice’. These older varieties are not the large, showy, virtually scentless varieties of today’s florist industry. They are more varied in color, and feature smaller, more tasteful, highly scented flowers.

The scent of these carnations as well as those of the lower-growing ‘Cheddar Pinks’ (_Dianthus gratianopolitanus_), also available at this year’s sale, is reminiscent of clove spice. In fact, they are commonly called “spice pinks”; shades of pink characterize this genus and in fact the entire “pink” family, Caryophyllaceae. Before the advent of the spice trade routes (Silk Road) between Asia and Europe, the flowers of “spice pinks” were ground and used as a clove substitute. Catalogues often refer to the flowers’ scent as “deliciously fragrant.”

Rosemary and Lavender

Chadwick often invoked the old axiom: “Rosemary for strength, Lavender for comfort,” referring to the herbal-medicinal qualities of these aromatic plant species. It is perhaps a forerunner, by two or three hundred years, of the aromatherapy craze. He also made reference to rosemary flowers’ imparting mental clarity.

The rosemary featured this year is the classic tall, erect ‘Tuscan Blue’. In addition to the flowers being invigorating, brisk, and reportedly imparting strength, courage, etc., the stems can be stripped of leaves and used as kebob stakes on the barbecue; they’re especially good with chunks of salmon.

The lavenders we’re offering this year are varieties of _Lavandula intermedia_, including ‘Grappenhall’, and ‘Grosso’, as well as _Lavandula angustifolia_ (English lavender), including ‘Croxton’s Wild’, ‘Munstead’, and ‘Silver Frost’, and _Lavandula dentata_ (French lavender).

Roses

‘Buff Beauty’, ‘Penelope’, and ‘Will Scarlet’ offered at this year’s plant sale harken back to the “early days” and Alan Chadwick. These three varieties are in a class of roses referred to as hybrid musk roses, a small but intriguing group appreciated by rose lovers but generally lost on the buying public. They are graceful, 4–8’ (wide and high), full shrubs that bloom profusely in spring, intermittently throughout the summer, and more than modestly again in fall.

‘Buff Beauty’ – A robust shrub (4–8’ wide and high), it owes its fame to the abundant blooms that range in hues from mid-apricot to buff yellow, with a strong, pleasing perfume. They cut well and are a striking addition to any landscape. They can be coaxed to climb a bit (6–8’) or kept as a 4–5’ bush.

‘Penelope’ – On a recent visit to the Chadwick Garden, chef/food systems maven Alice Waters was struck by the subtle beauty of ‘Penelope’. If it’s good enough for Alice, it’s good enough for the rest of us. ‘Penelope’ is often as wide as tall (4’x4’) and a real performer, with flowers in clusters. They are salmon in bud at the outset of bloom—the pale, creamy pink blossoms fade to white with the requisite musky fragrance. A graceful shrub with 4” semi-double blooms sporting golden-yellow stamens.

‘Will Scarlet’ – A reasonable, mounded shrub that occasionally sends up dramatic, arching canes. Flowers are semi-double with ruffled petals and as the name implies, scarlet blooms, in spring, summer, and fall. The slightly scented flowers are followed by clusters of round or-

Seedlings fill the greenhouse at the Alan Chadwick Garden.
News & Notes

ange hips that linger into winter. Like most of the hybrid musks, it tolerates both moderate shade and moderately poor soil.

Will Scarlet was one of the “Band of Merry Men” in the old Robin Hood tales. He is depicted as a young, fun-loving friend and companion and an excellent skilled swordsman who no doubt aided the “cohort” in carrying out the Marxian (Karl, not Groucho) edict: “From each according to their means to each according to their needs,” or in the vernacular of the day, “Steal from the rich, give to the poor” — both timely messages.

Heirloom Vegetables

Lettuce

Limestone Bibb, or more properly, Kentucky Limestone Bibb, was one of Chadwick’s favorites. It is a throwback, small in size and stature, with a mottled dark green foliage that is thick but not tough encasing a creamy yellow heart. Buttery or silky would describe the texture of the heart. One small head makes one small salad.

Reportedly, Chadwick brought this seed with him from England, thus everyone thought, well, that was its “provenance.” Turns out its origins are truly American, in fact it hails from Kentucky in an area with limestone parent rock that gives rise to high calcium soils. If there is such a thing as lettuce “terroir,” then this region imparts it to its bibb lettuces.

Calcium is a critical component of leaf structure, imparting thick leaves that carry both liquid and sweetness, yielding a taste sensation that is crisp, juicy, and sweet. Limestone Bibb was originally developed in the 1860s in Frankfurt, Kentucky by a lawyer named John B. Bibb. The seed was passed through the immediate agricultural community as well as down through the generations. In the 1940s–1960s it was shipped across the East and Midwest to upscale purveyors in retail and the restaurant trade.

Heritage Buttercrunch Lettuce – Similar in habit and taste to Limestone Bibb, but slightly taller, bigger, and a little lighter textured.

Tom Thumb Lettuce – A very small, compact butter lettuce with a firm, baseball-sized heart that will melt in your mouth.

Leeks

‘Giant Musselburg’ is one of many “old school” leeks, and although there “ain’t nothin’” quick about leeks (>90–120 days from transplants), modern leeks are quicker to mature. They are also taller, lighter green in color, and have a slightly lighter, milder taste, and are slightly more heat tolerant.

Old school leeks like ‘Giant Musselburg’ possess dark, almost blue-green foliage and are slower to mature. The edible, blanched portion of the stem or “shank” is more squat but fatter, richer, and more succulent.

It’s difficult to describe the unique taste and texture of leeks. Both gardening and cookbooks abound with comparisons between leeks and other vegetables; poor man’s asparagus, sweet onion-like, bulbless onions, earthy, etc. As Shakespeare said in Much Ado about Nothing, “Comparisons are odious,” and to call them mild onions is a disservice. Leeks are prized for their succulent, rich, yet delicately mild, almost sweet taste. Even though it’s a redundancy, leeks are singularly unique. And this is a particularly big, succulent, good-tasting leek, taking 3–4 or even 5 months to mature. As they say, patience is a virtue …

Scarlet Runner Beans (Phaseolus coccineus)

A runner bean that is preferred by hummingbirds as well as gardeners in Northern Europe, where it is too cold for traditional runner beans (Phaseolus vulgaris). And while associated with the cooler climes of continental Europe, they originally hail from the mountains of Central America. In the garden, they perform as do Romano pole beans but are much more cold hardy and form a tuberous root like dahlias. Thus they are a perennial bean; I’ve had them live and last 4–5 years. In the fall the last round of beans can be dried and used in soups (the seeds are a blend of black and pink), with the tubers left in the ground and mulched for the winter.

As a fresh bean, they rival the best of the Romano varieties, especially if used young. The vines are even more vigorous than standard runner beans. They make an excellent summer screen and the flowers are choice and edible, and red in color as in Cochineal.* In some years they will sprout in March and be bearing beans by May!

Chadwick Cherry Tomato

With all due respect, this legendary cherry tomato was simply a selection from Burpee Seed Company’s leading cherry tomato of the 1960s. Commercial growers preferred it because it was a big fruit that was easy to harvest. Chadwick liked it because it was a cherry tomato that tasted like a slicing tomato, not a lump of sugar, as has become the trend in cherry tomatoes. So he grew it and he saved seed from the best of the best, and thus “evolved” his own indigenous strain. It is not a “shy violet,” which is to say it features a vigorous climbing vine that needs support.

Chadwick did much the same with his precious Limestone Bibb lettuce (described at left), saving the last to bolt to seed and the most tender, sweet heads. Eventually he bred a bibb lettuce that could withstand the extreme heat of Covelo in the interior of Mendocino County. His improved Limestone Bibb enabled him to have it throughout the hot summer and not just in the spring and fall.

We look forward to seeing you at this spring’s plant sale!

*Cochineal is a scale insect of Central and South America that is used to make a carmine-colored fabric dye.
Meet the 2017 Apprentices

Here are brief introductions written by the new group of apprentices that joined us on April 10 from across the U.S. and abroad. For the next six months they’ll be learning organic farming and gardening skills at the UCSC Farm & Garden, and examining food system issues.

Your membership in the Friends of the UCSC Farm & Garden helps fund this internationally known training program by providing funds for scholarships, teaching staff, equipment, outreach, and facility improvements. You are a vital part of our work—many thanks for your ongoing support!

Annah Young – I live in Bellingham, Washington, where I’m finishing a masters in Environmental Education. My passion for farm-based education began while working with GSE in the Bay Area, an organization that uses garden projects to empower youth. Last summer I was a garden educator in Twisp, WA. Deeply inspired by this work, I pursued the Apprenticeship at the Center for Agroecology and Sustainable Food System (CASFS) to gain agriculture skills to be a more knowledgeable educator and connect people to nature and each other.

Apollo Ng – I’ve lived near sea coasts most of my life and am based near Los Angeles right now. My heart roots in abundance for genderqueer and transgender folx, lower-income communities, and people of color. We need access to food and plant medicine. I grew a vegetable garden for a year, and have worked in wage justice and outdoor education efforts.

Arielle Zurzolo – My professional background until December 2016 has been in Education. I began as an Ethnic Studies teacher then was elected our Teacher Union President and then served as an Executive Director for a non-profit teacher voice org called Teach Plus. One summer I took a Permaculture Design Course that changed my paradigm and I began experimenting with food (ex kombucha) and growing it. I outgrew the small pieces of Earth I had access to in my apartment in Los Angeles and have decided to commit my life to supporting more sustainable food systems in our world.

Arthur Keculah – I am from Liberia, and presently live in Santa Cruz, California. I will graduate from the apprenticeship program at the Homeless Garden Project (HGP) in Santa Cruz in March, 2017. Through HGP I visited the CASFS farm and gardens in 2016, and was highly motivated to apply to their apprenticeship program in order to improve on the knowledge/skills I am learning from HGP so that I can become a successful organic gardener/farmer.

Avry Miller – I call Portland, Oregon home. The past few years I have been managing a Tea Cafe, attending The Elderberry School of Botanical Medicine to study herbalism and did my Permaculture Design Course. I’m passionate about fresh food access and education for all incomes. It’s my goal to create Queer spaces and community that focus on plants.

Christine Widell – I currently live in Carbondale, Colorado and this past summer I was the garden assistant at Colorado Rocky Mountain School working on a two-acre farm/orchard growing food for the school kitchen. I have my bachelor’s degree in Biochemistry from University of the Pacific. At CASFS I hope to add to my knowledge of sustainable agriculture and discover new ways I can become involved in the local food movement.

Colleen Greisch – I currently hail from Denver, Colorado. This past season I worked as a farm hand at a small vegetable farm called Three Leaf. At UCSC, I’m looking to learn more about farming so I can ultimately start my own operation that will also exist as a multi-use community space (live music, weddings, etc.).

David Robles – I recently graduated from UC Santa Cruz with a Bachelor’s degree in History of the Americas. As an undergrad I worked as a Farm and Garden Student Manager at CASFS and as a Program Coordinator for FoodWhat??, a youth empowerment program. Let’s talk social change and get some jam seshes going. Looking forward to collaborating both during and after the apprenticeship.

Deborah Oleynik – I live in Pacific Grove, California. My passion for food and farming comes out of my experience as a naturopathic doctor. I left my practice to be involved in improving the quality of our food supply. I studied at the University of Gastronomic Sciences in Italy to gain an understanding of the global food network. I now continue this journey by learning how to grow the food we all need for optimal health.

Deseree Fontenot – I live in Oakland, California. I am a scholar and activist focused on geography, ecology, ethics, queer studies and spirituality in relation to land-based social justice movements and African-diasporic histories. While at CASFS, I hope to deepen my hands-on ecological knowledge so that I can be a more holistic eco-educator.
and community organizer in cooperative housing, land-use and food justice movements led by communities on the frontlines of ecological and political crises.

**Dina Liebowitz** – I was born in Israel and raised in Austin, Texas. I've studied the causes of nuisance algae blooms in freshwater springs in Florida, then spent the last three years working at a marine ecology/policy nonprofit in Oakland. This all brought me back around to focus on sustainable land use and food systems.

**Elise Manlove** – San Francisco has been home for the last 8 years where I've been working for the Golden Gate National Parks Conservancy. There, I trained youth workers from diverse communities to take young people camping and connect to their National Parks. I am overjoyed for this opportunity and hope to create a train-the-teacher method and tool library for under-resourced youth workers to access and advocate for urban farms in their communities.

**Eugenia Gemmo** – I am from Italy but graduated and worked in San Francisco for a few years. I spent the last year travelling India and worked at Navadanya (Vandana Shiva’s farm in Northern Uttarakhand) for six months learning about seed saving and agroecology. I dream of starting my own farming project that aims at conserving agricultural biodiversity and possibly provide a space for social change.

**Fernando Maldonado** – Originally from Guatemala, I received a B.S in aquaculture and management in Florida. Later, in Guatemala City, I designed aquaponics systems and managed a municipal garden. I took a 1-year contract to manage the Punta Mona Center in Costa Rica. Recently, I was the Program Manager of the Global Sustainability Resource Center at the University of California, Irvine. I'm a facilitator and board member for SERES, organization unleashing youth sustainability leadership in Central America. I'm a Gaia University Ecosocial Design M.Sc candidate.

**Grace Rahn** – I live in Portland, Oregon and this past year I worked at a preschool as a kitchen and garden manager. My position entailed managing and teaching in an educational garden as well as providing staff and children with nutritious meals. Through this program I hope to continue honing my skills in sustainable agriculture and community building in order to further my work in the farm to school field.

**Halley Finkel** is at a constant crossroads between land and sea. For the last four years, she has split her time working as a naturalist at an outdoor science school in Santa Cruz and as a sailor on tall ships around the world. In her down time, you’ll find her writing a story, strumming her ukulele, adventuring, or excitedly making plans for an ecovillage.

**Héctor Luis Calderón Victoria** – I'm from Santa Ana, California and was born in Mexico City. In the past year I've worked as a regenerative agriculture landscaper for residential home-owners in Southern California. In taking part in the CASFS program I plan to hone in on particular agricultural skills that will allow me to bring farming to communities of diverse backgrounds that will foster conversations of food sovereignty and food justice.

**Jared Smith** – I have a passion for sustainable agriculture and public health. These interests stem from my Public Health degree from Tulane University and informal and formal agricultural experiences throughout South America, Vermont, Rwanda, and Northern California. I hope to use the knowledge I learn about organic farming to improve any of the public health disasters caused by our current food system.

**Jordy Pastor** – I have spent my whole life here in Santa Cruz, where I have worked a variety of jobs in farming and construction. I recently received my A.S. in Crop Production at Cabrillo College, and I am choosing to continue my education through the CASFS program, to gain the experience and skills necessary to start a small farming operation of my own.

**Josh Richland** – I was born and raised in Los Angeles and graduated from UC Davis in 2013 with a degree in Economics. Over the past year and a half, I have worked and lived on six different organic farms throughout the San Francisco Bay Area. While at CASFS, I plan to build on everything I have learned with future goals of establishing my own farm and strengthening local food systems.

**Julia Grigg** – I live in the mountains of Western North Carolina where I work as an apprentice at Full Sun Farm, a family owned business that grows vegetables and cut flowers for local markets, a CSA, and for our community. I am excited to strengthen my skills and broaden my understanding of farming at CASFS so I can support the natural resources and community vitality of my home state through sustainable agriculture.


**Laura Sasso** – I live in Oakland, California. I was introduced to organic farming at UC Berkeley’s short course in “Agroecology in Urban Farming” in 2013. Since then I have participated in a one-month training program at the Brooklyn Grange and I worked as an organic urban farmer at an educational center for people with special
needs. I am looking forward to honing my horticultural skill set at CASFS and applying it in urban contexts.

**Laura Sweeney** – I live in Philadelphia, Pennsylvania. I have spent time working in botanical gardens, greenhouses, and nurseries and volunteering in an herbarium and at an urban farm. As an apprentice, I hope to add to my horticultural knowledge and develop skills in growing food. I am interested in how farming and gardening can bring people together and contribute to community engagement.

**Lucas Hill** – I live in Davis, California, and I currently work at Hearty Fork Farm in nearby Dixon. I graduated from UC Davis in 2015 with a B.S. in Sustainable Agriculture and Food Systems, and went on to serve with FoodCorps in San Andreas, California in the Sierra Foothills.

**Madeline Steen** – I’ve been living in Colorado for the past two years and I just completed a Climate Change Resilience AmeriCorps program. Prior to that, I was working on an urban farm educating youth about organic gardening and environmental stewardship. I believe that a sustainable food system brings people together, honors cultures, and nurtures strong minds and bodies, so I’m extremely excited for the opportunity to learn more about sustainable farming through the CASFS apprenticeship.

**Mandy Hart** – I grew up in Davis, California and recently graduated from UC Berkeley with a major in Integrative Biology and a minor in Food Systems. I have worked on several farms including Green String Farm in Petaluma, California and the Acta Non Verba youth urban farm project in East Oakland. My dream is to run my own farm with a farm-to-table restaurant to increase community awareness of the importance of food sovereignty.

**Max Robin** – My birth place is Nashville, Tennessee and I live now in New Orleans, Louisiana. I currently work for a garden design company. Previously I studied permaculture in Asheville, North Carolina. I am also an artist and musician. Organic farming is not only an industry that I see continuously growing, but a way of life. My ultimate goal is to transition into a state of harmony with Mother Earth.

**Maya Harj** – I am from Los Angeles, California and this past year and a half I have been working on the White Mountain Apache reservation in Arizona, first as a school garden educator and now as a community coordinator for the tribe’s farm, Ndee Bikiyaa (The People’s Farm). During my time at CASFS, I hope to gain farming skills and knowledge that will help me to further contribute to the food sovereignty of our indigenous communities.

**Melissa Ott** – I’m from Pleasanton, California, and I graduated from UC Santa Cruz in 2014 with a BA in Literature. I have coordinated events and outreach for the UCSC Sustainability Office since 2011. I look forward to learning more about growing food so I can bring my love of gardening, cooking, and community engagement together to connect people to food on their plate and create change in our food system.

**Molly Rose Jacobsen** – I grew up in Santa Cruz, California, and graduated last June from UC Santa Cruz with a Bachelor’s degree in Environmental Studies with a concentration in Agroecology. I am excited to gain more horticultural experience to supplement the agroecological theory learned at UCSC. I hope to one day co-own a small, diversified organic farm and share this knowledge and experience in community workshops and farm camps for kids.

**Pablo Basso** – I’m 32 years old and I’m from Argentina. I studied Agronomy and then worked for a few years in conventional production systems in the Argentinean Pampas (sorry), until I decided I wanted to do things differently. I am now doing a Master’s Degree in Agroecology at Wageningen University, The Netherlands, and I’ll be doing this apprenticeship as part of my Master’s program.

**Rebecca Remis** – I’m originally from Swampscott, Massachusetts, but have made the left coast home for the last four years. I’ve been casually farming since college in educational gardens and production farms, but in recent years took a hiatus to work in San Francisco, most recently as a project manager at Square. I’m excited to return to horticulture, learn new recipes, and use my education to explore my vision of a land-based social enterprise.

**Reina A. Duran** – For the past ten years I have lived in Santa Barbara, California, where I obtained my Bachelor of Arts in Liberal Studies, as well as gained priceless experience through volunteer work in school gardens and farms. Through the CASFS apprenticeship, I will strive to deepen my connection to the land and people, while also continuing the spread of knowledge to future generations about the importance of organic, nutrient dense and sustainable foods.

**Scott Fleeman** – I am a recent alumni of UC Santa Cruz where I studied environmental studies focusing on agroecology. During my time here I interned at CASFS for a number of quarters where I found my passion for farming. After a one year position as the farm manager at the Claremont Colleges I returned to Santa Cruz to continue my path towards becoming a small scale organic farmer.

**Zoe Brownstone** – I’m 22 and from Cape Town, South Africa. Just finished my BSc in Applied Biology and Marine Biology. Keen on starting up my own organic farming community (influenced by Israeli kibbutz culture) near to where I live. I’d also love to incorporate local communities and encourage farming as a means of physical and financial sustenance.
Hand dug garden beds at the UC Santa Cruz Farm, 1972.