



News & Notes of the UCSC Farm & Garden

Issue 114, Summer 2007

Reflecting on 30 Years of News & Notes

– by Martha Brown

One nice thing about anniversaries is that they give you a good excuse to look back through “the files”—of photo albums, newspaper clippings, or in this case, newsletters—and appreciate the people and efforts that got us where we are today. The Farm & Garden’s 40th anniversary has been a wonderful reason to read through nearly 30 years of the *News & Notes* and reflect on the evolution of the Farm & Garden and the Friends who support it.

For those of you not familiar with the early days of the project, here’s a brief timeline: English master gardener Alan Chadwick was hired by UCSC in 1967 to start the Student Garden Project (now the Alan Chadwick Garden) below Merrill College; the UCSC Farm, initiated in 1971, was an outgrowth of the garden, with students putting Chadwick’s French intensive/biodynamic gardening techniques to work on a larger scale on a site near the base of campus.

The Friends of the Farm & Garden group was founded in 1972, when a number of University and community members interested in the Farm & Garden realized that the projects needed some financial and volunteer help if they were to thrive. The Friends also served as a conduit to the broader community, offering the public a way to get involved in Farm & Garden activities and helping the staff develop a public education program of lectures and workshops. In 1975 the first formal Farm & Garden Apprenticeship course was offered through UCSC Extension. The first issue of the *News & Notes of the UCSC Farm & Garden* was produced in 1978, and it has appeared (more or less) quarterly ever since.

Louise Cain, who was instrumental in founding the Friends and establishing the Apprenticeship training course (and for whom the Farm’s Gatehouse is named), also edited the *News & Notes* for many years; her husband Stanley Cain’s wonderful drawings often illustrated the articles. Louise’s passion for the projects and people involved shines through her writing, and her descriptive skills and ability to convey the program’s spirit and importance are timeless. Some excerpts give the flavor and progress of the Farm & Garden through the late 1970s and 1980s –

“Spring’s rebirth has begun at the Farm,” writes Louise in Issue 2 of the *News & Notes* (March 1978). “Little chicks have been hatched out by patient mother chickens, the runner ducks are sitting on eggs, and the goose and the mallard duck are finally starting to lay. Cathy, the pig, grows each day, with her little piglets forming inside her. The Nubian goats, Soya and Miston, both kidded in February—a day apart.”

That spring also saw the dedication of the solar greenhouse at the Garden (still in use), and a growing involvement of the projects with University classes. Writes Louise, “While remaining a practical educational facility, the Farm and Garden is likely to expand into a facility for classes and possibly research in such subjects as appropriate technology, natural history, natural process, and even food production systems.”

In the winter of 1980 (issue 13), Louise offered a concise description of the Apprenticeship training program that in many ways holds true more than 25 years later: “From start to finish, the Apprentice Program is a practical experience in basic horticulture. To maintain the gardens, you must have gardeners; to teach gardeners, you need a garden. The Apprentice Program fulfills these needs as well as providing the milieu and maintenance for UCSC student academic projects and other research in progress. The apprentices contribute a stable, committed work force while at the same time learning in a way that books and lectures alone cannot teach.”

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Orin Martin in the glass greenhouse at the Student Garden Project (now the Alan Chadwick Garden).

The July 1980 issue (no. 16) brought news of Alan Chadwick's death from cancer at the age of 71. Page Smith, a professor of history who had been instrumental in bringing Chadwick to UCSC, wrote in his memorial, "More than an inspired horticulturist, Alan was like some furious Old Testament prophet, warning of the wages of our sinful treatment of the land. . . . Everything about him was remarkable and distinctive. His physique, his height and angularity, his face, his hair, his walk. Those who fell under his spell had generally to put up with a good deal. That so many were willing to do so is the best possible testimony to the power of what he had to teach which was inseparable from the way he taught it and the person he was."

In September of 1981 (issue 22), Louise reported on a "Midsummer Day at the Farm" event, where apprentice Kurt Christiansen—now a Friends' Board member and owner of Christiansen Associates Gardens & Design—unveiled his spring project, the 10-foot wide herbaceous border at the UCSC Farm, backed by a trellis that separates it from the Farm's hand-dug garden beds. Though updated with new plants over the years, the border is still a major design element and resource for plant material, as well as an example of the types of projects that apprentices and students have contributed to the sites through the years.

March of 1982 (issue 23) saw the Farm & Garden's first public plant sale—which marked its 25th anniversary this spring!—featuring many of the favorite perennial varieties, annual flowers and vegetables that staff and apprentices still propagate for planting and sale. The same issue announced plans to reconstruct the Farm's

old cookhouse into a brand new Gatehouse to serve as a classroom, meeting space and visitors' facility, a project that would occupy the Friends' hearts, hands and fundraising abilities for several years to come.

In September of that same year (issue 26), the *News & Notes* carried news of the acquisition of public and private grant funds to support the then-new Agroecology Program (now the Center for Agroecology and Sustainable Food Systems, or CASFS), under the direction of environmental studies professor Steve Gliessman. In the article, Gliessman cites "the tremendous need and opportunity to develop and promote agricultural practices that are environmentally sensible, economically feasible, and socially responsible," the same triad that forms the current goals of CASFS.

May 1983 (issue 29) reported on the Farm & Garden's first docent training and the development of a children's garden at the Farm, started by UCSC student Roy Sympton and members of Jenny Anderson's class in environmental interpretation—a precursor to the Life Lab Program's Garden Classroom that now hosts thousands of K–12 students and teachers at the Farm each year.

The October 1984 issue (no. 34) announced plans to celebrate completion of the Gatehouse later that month, though Louise didn't know at the time that this wonderful structure—built with money and energy raised by the Friends and donated to the University—would be dedicated in her name. And if you've ever noticed the patio bricks in front of the Gatehouse, you probably didn't realize their part in history. "They are heavy kiln bricks from the Lone Star Cement Works in Davenport from their now derelict kiln built in 1906 to provide needed building materials to San Francisco after the Great Fire," wrote Louise. Friends' member Patricia Lindgren mobilized a small army of people and trucks to move over 2000 bricks from the kiln to the Farm for the patio's construction.

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Louise and Stanley Cain at the Gatehouse dedication ceremony, October 1984 (photo by Joan Ward).

Summer/early Fall Calendar

Gopher Control & Exclusion Workshop

Saturday, July 14, 10 am - 1 pm

Louise Cain Gatehouse, UCSC Farm

Back by popular demand, Thomas Wittman shares the latest techniques for controlling gophers and other vertebrate pests with non-toxic methods. No pre-registration necessary. \$15 for Friends' members; \$20 for non-members, payable the day of the workshop.

"Back 40": Breaking New Ground

Friday–Sunday, July 27–29

UC Santa Cruz

The year 2007 marks the 40th anniversary of Alan Chadwick's arrival at UCSC and the founding of the Student Garden Project (now the Chadwick Garden). Help mark this milestone with us as we gather to celebrate our groundbreaking work in organic farming, gardening, and food systems over the past four decades. The weekend features a Friday evening reception at the University House, a Saturday morning of stories in the Chadwick Garden, a Saturday symposium featuring the work of Apprenticeship program graduates, dinner on the Farm, Sunday morning workshops, and much more. See <http://casfs.ucsc.edu> and click on the "Back 40" link for event registration information, or call 459-3240. Friends' members receive a 10% discount to the weekend's events. See page 6 for more info.



Also coming up –

Plant Collecting in New Zealand

Thursday, July 26, 7:00 pm at the UCSC Arboretum

Last Fall Tom Saucedo, the Arboretum's Curator of New Zealand plants, together with Director Daniel Harden and Natives Curator Rick Flores, spend a month exploring the islands, bringing back many rare plant specimens. They will give a slide show on their many adventures. Potluck supper at 6 pm will precede the free lecture.

Farm & Garden Fall Plant Sale

Friday, September 7, 12 noon - 6 pm

Saturday, September 8, 10 am - 2 pm

Barn Theatre Parking Lot, UC Santa Cruz
(corner of Bay & High Streets)

Fall is a wonderful time to plant vegetable crops that will extend your gardening season and to give perennials a good head start for spring. The region's best-suited varieties of organically grown winter vegetables and landscape plants will be available. Friends' members receive a 10% discount on all plant purchases. Proceeds support the Farm & Garden Apprenticeship training program.

Note the days: Friday and Saturday.

Fall Harvest Festival

Saturday, October 6, 11 am - 5 pm UCSC Farm

Save the date—you don't want to miss our annual Farm celebration, a special "40th Anniversary" edition of our harvest festival! Great music, food, apple tasting, an apple pie bake-off, garden talks, hay rides, kids' events, tours, display by local farmers, chefs, and community groups, and an all-around good time are in the works. Free for members of the Friends of the Farm & Garden and for kids 12 and under; \$5 general admission. Call 459-3240 or email jonitann@ucsc.edu for more information or if you'd like to volunteer.

A Taste of Summer: Life Lab's Seasonal Benefit & Silent Auction

Saturday, September 15, 4 pm - 7 pm

Life Lab Garden Classroom, UCSC Farm

A seasonal tasting benefiting Life Lab's Garden Classroom programs. Enjoy hors d'oeuvres, wine, organic beer, and a silent auction in the beautiful Garden Classroom overlooking the Monterey Bay. See www.lifelab.org or call 831.459-4035 for details.

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

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

Co-sponsored by the Center for Agroecology & Sustainable Food Systems at UC Santa Cruz, and the Friends of the UCSC Farm & Garden.

Book announcement

The Landscaping Ideas of Jays: A Natural History of the Backyard Restoration Garden

Judith Larner Lowry

University of California Press, April 2007

292 pages, \$24.95 (paper), \$60.00 (hardbound)

Elegantly organized by season, this lyrical yet practical guide to backyard restoration gardening celebrates the beauty, the challenges, and the rewards of growing native plants at home. Judith Larner Lowry, winner of the prestigious John Burroughs award, here builds on themes from her best-selling *Gardening with a Wild Heart*, which introduced restoration gardening as a new way of thinking about land and people.

Drawing on her experiences in her own garden, Lowry offers guidance on how to plan a garden with birds, plants, and insects in mind; how to shape it with trees and shrubs, paths and trails, ponds, and other features; and how to cultivate, maintain, and harvest seeds and food from a diverse array of native annuals and perennials.

Working in passionate collaboration with the scrub jays, quail, ants, and deer who visit her garden, and inspired by other gardeners, including some of the women pioneers of native plant horticulture, Lowry shares the delights of creating site-specific, ever-changing gardens that can help us better understand our place in the natural world.

Judith Larner Lowry is the proprietor of Larner Seeds in Marin County, California.

Blueberries Premier at This Year's Farm & Garden Market Cart

The Market Cart is going strong! Come by the base of the UCSC campus on Tuesdays and Fridays from noon to 6 pm for your fresh organic veggies and flowers harvested that morning at the UCSC Farm and Alan Chadwick Garden.

And for the first time, shoppers can enjoy fresh organic blueberries grown at the UCSC Farm. The blueberry crop has come on strong, thanks to a variety trial planted three years ago to test which blueberry varieties would

do well under Central Coast growing conditions. The results are delicious! We'll have more details on the findings from this ongoing research in an upcoming issue, but in the meantime, come try a basket and find out for yourself!



Patricia Allen Takes the Helm as Director of CASFS

Longtime Center for Agroecology & Sustainable Food Systems (CASFS) member Patricia Allen has been appointed as the Center's new director. She replaces Carol Shennan, who stepped down after 10 years in the director's role and will continue to serve as a professor in the Department of Environmental Studies at UCSC.

Allen came to CASFS (then the Agroecology Program) from UC Davis in 1984, where she ran UC's Small Farm Center. At UCSC she initiated the nation's first work on social issues in sustainable agriculture. Over the years Allen's work has put CASFS on the map as a major player in addressing issues of social justice as well as the environment in developing sustainable agriculture and food systems.

Says Allen about her plans for her 5-year appointment, "I'm looking forward to working with the Friends on strengthening our program and resource development. One of my goals is to expand the relevance of CASFS' efforts in the sustainable food systems community, and I see the Friends as absolutely central to making this happen."

A Delicious Way to Support the Apprenticeship

To help mark the 40th Anniversary of the founding of the Student Garden Project, a number of Santa Cruz area restaurants are pledging a portion of their proceeds from Friday, July 27—Alan Chadwick's birthday, and the first day of our "Back 40" celebration—to help support the Apprenticeship training program and the Friends' outreach efforts.

Restaurants taking part in this "10% day/night" fundraising effort are—

- Charlie Hong Kong's
- Gabriella Café
- Hoffman's Bakery Café
- La Posta
- River Café and Cheese Shop (open 7am – 6 pm)
- Soif

Reservations are recommended at Gabriella Café, Hoffman's Bakery Café, La Posta, and Soif.

This list is likely to grow, so check the CASFS web site (<http://casfs.ucsc.edu>) and click on the "Back 40" link for updates.

Bringing Those Pesky Garden Snails to a Halt

by Deborah K. Rich

You can rid your garden of snails—if not once and for all, then at least for the better part of a year—without resorting to baits, toxins or otherwise. But you have to have the right attitude.

“It requires a decision that you will be successful,” said John Jeavons, a lead researcher and practitioner of bio-intensive small-scale food production, and author of *How to Grow More Vegetables: And Fruits, Nuts, Berries, Grains, and Other Crops Than You Ever Thought Possible on Less Land Than You Can Imagine* (Ten Speed Press), now translated into seven languages.

It also takes time. Jeavons’s system, refined over 35 years, requires a series of evening snail hunts spread out over the course of several weeks.

“You have to decide that you will do the complete program to be successful,” Jeavons said, from his farm in Willits (Mendocino County).

Brown garden snails (*Helix aspersa*) were originally imported from France in the 1850s as miniature livestock, and they have been honing their ability to survive on American soil ever since: a complicated case of biting the hands—or leaves—that fed you before eating you.

If you’ve got what it takes, you start the snail reduction program by going out every night for 14 nights around 10 p.m., when it is dark, relatively cool and damp. With a flashlight in hand, or a “head light” affixed, you harvest every snail that you see.

Don’t worry about peering under every leaf. “They’re all out cavorting at that time,” said Jeavons. “Just stick with getting all the ones that you can see easily each night and you’re going to do great.”

After two weeks on night watch, you get a break: no duties for the next 14 nights. Jeavons recommends not even giving the garden gastropods a second thought during this time.

After the two-week break, go out again every night for 7 to 10 days, or until you no longer find any “returns” the following night. Then you’ve got two weeks off again. Finally, go out each night for an additional two to three nights, or until you don’t find any, and that’s it.

The series of nightly sweeps must be staggered over several weeks to truly gain the upper hand on snails because snails lay eggs in the ground, an average of 86 at a time, about once a month when the weather is warm and the soil is damp. They hatch in about two weeks. By hunting periodically over the course of six to eight weeks, you catch the snails that hatch from eggs already present in the soil when you start your process, and from eggs laid in the first couple of weeks of the hunt.

It takes about two years for snails to reach egg-laying maturity in California.

“It’s amazing how successful you can be,” said Jeavons. “Once you’ve done this and been successful, you never even think twice about whether or not you can be effective. It’s quite exciting.”

Keep an eye out for telltale snail trails. In Jeavons’s experience in Palo Alto, he ran through his program only once a year in the early spring when the snail pressure was the greatest.

After the final three-night roundup, he generally didn’t have any snail problems the rest of the growing season. Jeavons anticipates that in places like San Francisco, where conditions are conducive to snails nearly year-round, gardeners might have to take the flashlight out to the garden on repeat visits.

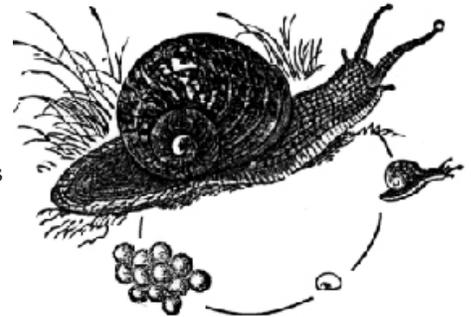
“When you see trails, start going out at night again,” said Jeavons, “but you’ll probably only have to go out for about three nights. If the minute you see trails you get right on it, the snails will not have had much chance to lay eggs.”

Weather isn’t the only complicating factor. If you have lots of ivy or other plants in your yard where snails can really hide out, you may have to extend your collection period. And unless you’ve coordinated a neighborhood snail sweep, snails may come in from neighboring yards. Even so, Jeavons promises success if you stick to the plan.

“When we lived in the Bay Area, we didn’t have neighbors collecting their snails, and we still got on top of the snails, essentially completely. The only people I’ve talked to that were not successful either hadn’t collected for the full two weeks at the beginning, or hadn’t tried to get them all each night they hunted.”

The same system works for slugs, but requires extra effort. Not only are slugs usually more numerous than snails when present (slugs reach egg-laying maturity in three to six months), they are harder to spot because they are often small, and their shape and coloring allow them to blend well with the soil.

Slugs are also often hidden in the leaves of their favored plants. “If you have a brassica (broccoli, cabbage, Brussels sprouts, etc.) seedling, don’t just look at the side of the leaf that you can see easily. You have to look at the underside because they may be hiding there,” said Jeavons.



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It gets easier with practice. "After you've done this for a while," said Jeavons, "You begin to sort of have a sixth sense. You see a shape and, no matter what the color is, you've got a pretty good idea what's going on."

Where slugs are a real problem, Jeavons recommends adding traps to reinforce collection efforts. He likes placing empty grapefruit halves upside down in the garden beds, about two per every 100 square feet. Some of the slugs will congregate under the domes during the early morning to avoid the sun, and can be easily collected later in the day.

The snail and slug harvest can create a conundrum. Even the most fastidious gardener is likely more interested in creating life than destroying it. "For some people, understandably, disposing of the snails and slugs is very difficult," said Jeavons. "Each of us has to draw our own line. They're killing our plants, so we want to get rid of them. I don't have an easy answer here. I just know that even though at first I found it really challenging to dispatch them, I felt less challenged later on."

If you are fortunate enough to be raising chickens, the chickens will eat your nightly bounty and give you the makings of omelets in return. (Only do this if there is no chance that the snails have eaten toxic bait in your garden or a neighbor's.)

Without chickens or other fowl to feed, gardeners are faced with smashing the snails and slugs, or putting them in a bucket with either a little water and biodegradable detergent—the mixture will coat their membranes and they'll suffocate—or water mixed with salt, which will desiccate them. Placing them, still alive, in your compost bin is risky conflict avoidance: You may spread a lot of eggs the next time you spread your compost.

Every once in a while, you might be faced with a vegetable bed so overrun with slugs that you can't even get motivated to buy new batteries for your flashlight. One option is to try for a fresh start. Remove all the plants from the bed, shut off the irrigation, and let it dry out for a month or more. Then replant the bed to a crop less favored by slugs like curly-leaf kale, tomatoes or green onions.

Deborah K. Rich is a freelance writer living and gardening in Monterey. This article originally appeared in the San Francisco Chronicle. Used by permission of the author.



"Back 40" Symposium Features Grads

One of the highlights of the upcoming "Back 40" celebration will be the "Breaking New Ground" symposium on Saturday, July 28, featuring graduates of the Apprenticeship course talking about their work. Graduates will speak on four topics:

Farms as Agents of Social Change

Cathrine Sneed, San Francisco Prison Garden Project, San Francisco, California

Shawn Harrison, Soil Borne Farm Urban Agriculture Project, Sacramento, California

Ursula Chanse, The New York Botanical Garden, Bronx, New York

Edwin Marty, Co-Founder/Director, Jones Valley Urban Farm, Birmingham, Alabama

Jered Lawson and Nancy Vail, Pie Ranch and Mission Pie, Año Nuevo, California

Breaking New Organic Ground

Brian McElroy, Driscoll's Strawberry Associates, Watsonville, California

Melanie Okamoto, Nutritional Network Program, Berkeley Unified School District, Berkeley, California

Amanda Rieux, Mala'ai, The Culinary Gardens of Waimea School, Kamuela, Hawaii

Godfrey Dembe Kasozi, Centre for Environment Technology and Rural Development, Kasese, Uganda

Leroy Musgrave, Organic Farmer, Livingston, California

Growing Innovative Programs and Businesses—A Focus on Women Farmers

Claire Strader, Troy Gardens Community Farm, Madison, Wisconsin

Vernay Pilar Reber, Sunnyside Organics Nursery, Richmond, California

Rebecca Slattery, Persephone Farm, Indianola, Washington

Harvesting Transformation with an Appetite for Social Change—Forty Years of Inspirational Leadership

Oran B. Hesterman, W. K. Kellogg Foundation, and incoming President and CEO of the Fair Food Foundation

If you haven't yet registered for the symposium or other "Back 40" events, see <http://casfs.ucsc.edu/back40/index.html> and click on the registration brochure, or call 831.459-3240 with questions.

In the September 1985 issue (no. 37) of the *News & Notes*, Louise wrote about one of the pleasures of being at the Farm & Garden—the chance to share a meal with the apprentices at the Farm Center: “A team of two per day plans the meals, cooks and cleans up for perhaps 30 hungry workers. Staples are purchased every two weeks, supplemented by a few special requests. Guests are not infrequent. A small sign requests a small contribution. It has been my good fortune to eat a few times with the apprentices over recent years, and recollections are still vivid: Jim Nelson’s gado-gado sauce, Dennis Tamura’s tempura, and last Thanksgiving, Thom Curdts’ corn bread, the Farm’s blue Indian corn rough-ground that very morning by Thom. It is obvious that to be an apprentice among two dozen is a rich education in more than horticulture.”

In July of 1986 (issue 40), she shared the delights of a visit to the Farm & Garden’s market cart at the base of campus, with its ultra-fresh and varied organic produce and flowers. “We pulled our car into the Barn Theatre lot one cool sunny noon in June and bought pure, gloriously fresh broccoli, young zucchini with flowers attached for eating, Chinese pea pods, a generous bouquet of tarragon, and among the tempting variety of unusual lettuces, a curly deep pink and tender green head of Italian Lola Rosa. We put Lola Rosa in a squat vase as decoration for

lunch and ate her for supper.” (For those current readers who’ve not had the pleasure, the Market Cart is open Tuesdays and Fridays from 12 noon–6 pm at the corner of Bay & High Streets, from early June through late October.)

September 1988 (issue 44) announced the upcoming Apple Tasting and Squash Festival, two Friends’ events that eventually morphed into the annual Harvest Festival now held at the Farm the first Saturday in October. Results from the apple tasting of the previous year ranked Jonagold as the top selection of more than 100 evaluators, followed by Spigold, Cox’s Orange Pippin, and Mutsu.

The same issue reported on fallout from the ongoing drought: “. . . what has extended the Farm’s loss to devastating proportions has been the result of the drought: the onslaught of deer, sniffing at the Arboretum but headed for the Farm. Deer word has passed from the campus deer to a hungry population over the Santa Cruz Mountains, or so it seems. Yesterday they went down rows of our special lettuce, eating the hearts out of every one; they have been chewing on our apples for dessert.” Thanks to a combination of funding from the Friends and an endowment established by the estate of Harry O. Warren to help fund Farm & Garden facilities, the Farm’s deer fence was erected in 1989.

Those of you who’ve attended events at the Farm and enjoyed the outdoor amphitheater (adjacent to the Gatehouse) for lectures and meetings will appreciate Louise’s write up in the April 1989 newsletter (no. 46): “. . . the surroundings of the Gatehouse are being transformed with the day-after-day hard physical work and gardening and building skills of two of our stalwart Board members, Bob Barnhart and Steve Chambers, aided a few days at a time by the labor of an unexpected Swiss visitor named Daniel. They have planted manzanita and ceanothus around part of the Gatehouse’s periphery and are well on their way with the construction of the outdoor amphitheatre. The 16 x 6 foot stage is completed, with planks on concrete raised piers and a railing surrounding it. The seating area is staked out, including an aisle down the middle flanked on both sides by benches, 7 feet long in the front and 8 feet long in the rear. Five have been completed and cemented in. By summer we’ll celebrate!”

That summer (July 1989, issue 47), outgoing Friends’ president Alice Cook penned her annual report. Her thoughts capture what many feel about the Farm & Garden projects, and the reason that so many people have supported the work of the Friends through the years:

“The Farm & Garden hold for me a demonstration of values that are all too often scarce in our modern existence. These two small verdant spots cradled in the Santa Cruz campus hold the truths of hard labor, of respect and reverence for little live things, of individual accomplishments and group caring, of the image of a future where we may not have to poison each other and our world in order to create a finer life. While the efforts of the Friends

The Story of the Friends’ Logo

We have long-time Friends’ supporter and former board member Eva Fosselius to thank for providing the Friends’ logo of the medieval man planting leeks. According to the November 1978 *News & Notes* (issue 6), “This woodcut dates to the 1512 edition in German of Petrus Crescentius’s *Opus Ruralium Commodorum*, a 13th century treatise on farming and gardening. This important work, written by an Italian in Latin, was translated into almost every European language except English and was one of the first books to be printed. It was originally printed by Peter Drach in Speyer, [Germany] 1490–95.”

The logo made its first appearance on a Friends of the Farm & Garden t-shirt in 1978 and has been going strong every since, appearing on shirts, aprons, tote bags, coffee mugs, and in publications. You can pick up your own version printed on a wonderful organic cotton t-shirt or apron at the Friends’ merchandise table next time you visit the Farm & Garden’s plant sales, Harvest Festival, or other community events.



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toward these ends may seem tiny and sometimes futile, I truly believe that together we can make dreams come true—dreams of research relevant to a hungry world; dreams of beauty and quality of life through the bounty of the nurtured earth; dreams of learning and discovery by involvement with the living cycles of the seasons and with each others' lives. All of these things are happening, now, today. Some of them are still seeds in the ground; some of them are but tender tiny shoots. It is our role as Friends to water and nourish and cultivate and disseminate in order to make these dreams grow to fruition."

In the next issue of the News & Notes we'll trace the history of the Friends and the Farm & Garden projects through the 1990s.

Roasted Potatoes Plus

This simple recipe works great using just potatoes or any combination of root vegetables; also works with fresh green beans, broccoli, cubed winter squash, even beets!

- 1 pound Yukon Gold, russet, or other favorite potatoes
- Another pound or so of assorted other root vegetables, including carrots, turnips, rutabagas, parsnips, etc.
- 2 large onions
- Several cloves of garlic
- Fresh rosemary to taste (a sprig or two is usually fine)
- 2 or 3 tablespoons olive oil
- Sherry, port, or wine (red or white)
- Paprika
- Salt
- 1/2 to 1 cup Parmesan cheese (optional)

Heat oven to 375 degrees. Swirl a little olive oil around a large casserole or baking dish. Scrub root vegetables. Peel turnips, rutabagas, and parsnips. Cut into bite sized chunks. Peel onions and garlic. Chop garlic cloves if large. Slice onions. In a large bowl, toss all with olive oil, rosemary leaves, paprika, and a little salt and pepper. Pour into baking dish. Add 1/2 to 1 cup of wine. Bake 1/2 hour. Remove pan from oven and toss vegetables well. Return to oven for another half hour. If desired, remove from oven, sprinkle with Parmesan, and return to oven for 5 minutes. Serves 6.

From: *Fresh from the Farm & Garden: Seasonal Recipes for Busy Cooks*, edited by Sue Tarjan, with over 120 pages of recipes, cooking tips, and information on crops from apples to yams. For ordering information, call 831.459-3240, casfs.ucsc.edu/publications/fresh.html.

Friends' member Sue Tarjan is currently compiling recipes for an updated version of this wonderful cookbook. If you have a recipe you'd like to contribute, please contact Sue at soozyt@cruzio.com

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