It’s been five years since garden manager Christof Bernau coordinated the complete overhaul and replanting of the 15 x 200-foot-long perennial border that anchors the hand dug garden bed area at the UCSC Farm (see News & Notes No. 99, Fall 2003).

Christof chose the plants and designed the border with a number of goals in mind: create a year-round source of color, form, and fragrance; minimize maintenance and water use; provide examples from diverse plant families for teaching purposes; cultivate material for propagation; grow foliage and flowers to use in bouquets; and develop a habitat for birds and beneficial insects.

He particularly wanted to create a lush border that requires little irrigation. By planting in the fall to take advantage of winter rains, the new plants were well established by spring. They received a little extra irrigation their first summer, but since then have needed only 1.5–2” of water applied every three weeks via overhead watering (using Gardena oscillating sprinklers) during the dry season. “We decided to go with overhead watering because in the long run it requires less maintenance than drip irrigation, though the home gardener may want to go with a drip system,” says Christof.

Keeping the border healthy requires a few basic maintenance chores. Plants such as Buddleia, Nepeta, Scutellaria, Sphaeralcea, and the true grasses like Stipa are pruned hard (nearly to the ground) in late January or February. Plumbago, Salvia, and Lavandula are sheared to maintain a desired shape and size.

Other annual tasks include applying a thick layer of course wood chip mulch in the winter once the plants are pruned. “This helps reduce weed pressure and water loss through evaporation, aids in long term soil building, as well as minimizing soil compaction and runoff when we water,” explains Christof.

The border has so far flourished without additional fertility. This coming winter, Christof plans to add a moderate top dressing of compost, and notes that most perennials benefit from some added compost every 3–5 years. “Ideally, compost should be applied when you do your winter pruning, as that’s when the soil is most accessible,” he says. He recommends raking off any mulch, applying the compost, lightly cultivating it into the soil and then recovering it with the old mulch, topped by a new mulch layer.

With a few exceptions, the plants Christof originally chose for the border have prospered over the years and now serve most of the purposes he had in mind. “I’d prefer to have a broader display of late summer and fall color,” he says, “and we’re working toward a more year-round seasonal display as we replace or replant.” He also notes that some biennial plants didn’t reseed, perhaps because of restricted watering.

Here we describe the plants that have emerged as Christof’s favorites, along with others that are also doing well, and some that didn’t perform under the border’s conditions of full sun and minimal water – but that might be winners with more irrigation and/or partial shade. This list should provide you with some ideas for choosing perennials the next time you’re browsing the nursery, your favorite catalogues, or the Farm & Garden’s fall plant sale coming up in September (see page 3).

**Christof’s favorites**

*Anigozanthos* ‘Gold Fever’ (Kangaroo Paw): long tall slender spikes of foliage; some bloom year round; yellow flowers overlaid with bright orange fuzz; selectively prune all year to encourage new growth; a bit larger than ‘Big Red’ (see below)

*Buddleia davidii* ‘Indigo’ (Butterfly Bush): 8–15’ bush with slender stems; grey foliage white on underside; lavender-blue flowers that bloom in summer; prolific bloomers adored by hummingbirds; excellent foundation plant; grows to 10 feet in this location even cut to ground each winter

continues on page 2
Ceratostigma griffithii: low growing (1’ tall, 2’ wide), summer blooming, with green foliage and rusty red accents, and a profusion of clear twilight-blue flowers; drought tolerant, easy to maintain

Corokia cotoneaster ‘Little Prince’: 4’ evergreen shrub; dwarf; spreading, closely branched habit; small yellow flowers, red berries and black bark.

Dierama pulcherrimum (Slieve Donard strain): 4–5’ summer bloomer with gracefully arching flower stems and dangling bells of rich red-purple

Euphorbia characias wulfenii (Mediterranean Spurge–hybrid): 3–4’ evergreen perennial; chartreuse flowers that bloom in winter and early spring; will reseed and spread—cut flower heads off or rub out seedlings if desired to contain growth

Helleborus argutifolius (Hellebore): 2–3’ evergreen perennial with broad, palmate, soft green leathery leaves; upright stems; blooms in winter with chartreuse-green flowers; expensive but reseeds; **fire resistant**

Heuchera americana ‘Palace Purple’: 1–2’ mounding evergreen perennial for borders; dense clumps of deep burgundy foliage with sprays of tiny white flowers in spring

Nepeta x faassenii ‘Walker’s Low’ (Cat Mint): 1–3’ mounding evergreen perennial great for borders or groundcover; aromatic grayish foliage and lavender blue exquisitely beautiful flowers that bloom in late March; excellent cut flowers; hard prune in winter

Parahebe perfoliata (Digger’s Speedwell): semi-deciduous perennial to 3 feet; blue-green eucalyptus-like foliage; abundant lavender-blue flowers that bloom in summer; great cut flower or dried with interesting seedpods; would prefer more frequent watering—maybe once a week

Salvia africana-lutea (Beach Salvia): 4–5’ evergreen shrub; bell shaped reddish brown calyx encasing an orange flower; blooms throughout year; gorgeous grey foliage; very drought tolerant

Sphaeralcea incana (Orange Mallow): 3–4’ semi-deciduous spreading perennial; prolific bloomer with deep apricot flowers spring through summer; nice cut flowers; attractive to pollinators

Stipa gigantea: 4–6’ grass suitable for banks; gorgeous backlit by the sun with spectacular flower spikes in June with dangling golden awns that sway in the wind

Verbascum bombyciferum ‘Arctic Summer’ (Mullein): 5’ evergreen/perennial/biennial; reseeds; soft velvety; grey foliage; tall branching grey stalks with clear yellow flowers; blooms spring and summer

**Also doing well**

Anigozanthos ‘Big Red’ (Kangaroo Paw): 5–6’ evergreen perennial; tall iris-like stems with dark-red furry flowers that bloom spring through summer; a tad smaller than ‘Gold Fever’

Anisodontea x hypomandarum ‘Tara’s Pink’: to 4’ bushy shrub; very long blooming; many pink flowers spring to fall

Artemesia arborescens ‘Powis Castle’: 3’ high, 4’ wide evergreen shrub; lacy grey foliage that forms thick domes; grey flower spikes; very drought tolerant

Buddleia davidii ‘Royal Red’ (Butterfly Bush): larger than ‘Indigo’ with grey-green leaves and fragrant magenta flowers that make nice if short-lived cut flowers

Correa ‘Carmine Bells’ (Australian Fuschia): low growing evergreen shrub groundcover; spring blooming, long, dusky red tubular flowers hummingbirds like

Deutzia gracilis ‘Nikko’: 1–2’ high, 2–3’ wide deciduous shrub; bushy, spreading growth; dark, neat foliage; masses of white flowers in spring

Dierama jucundum: 2–3’ cormous perennial in the Iris family from South Africa; blooms late spring to early summer; flower stalks arch out like fishing poles with pink dangling flower bells

Eriogonum crocatum: 1–2’ bushy shrub with silvery evergreen leaves and chartreuse-yellow flowers; very hardy and drought tolerant

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Summer/early Fall Calendar

**Summer Pruning Workshop**
*Saturday, July 19, 10 am - 1 pm*
Louise Cain Gatehouse, UCSC Farm

Although we often think of pruning as a winter chore, a little extra attention this summer will help your fruit trees thrive now and into next season. Learn the basics of summer pruning from fruit tree experts Matthew Sutton and Jeffrey Caspary. Wear comfortable shoes and bring a snack. $15 for Friends’ members; $20 for non-members, payable at the workshop (cash or check only). No pre-registration necessary.

**Planting the Thanksgiving Feast**
*Sunday, August 24, 10 am - 1 pm*
Louise Cain Gatehouse, UCSC Farm

The calendar may still say summer, but August is the time to start planning for your fall and winter vegetable garden. Gardening pro Trish Hildinger will teach you how to plan ahead and extend your gardening season with timely tips on what to plant and how to plant it for harvest in November and through the winter. Wear comfortable shoes and bring a snack. $15 for Friends’ members; $20 for non-members, payable at the workshop (cash or check only). No pre-registration necessary.

**Farm & Garden Fall Plant Sale**
*Friday, September 12, 12 noon - 6 pm*
*Saturday, September 13, 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 (see *Planting the Thanksgiving Feast* workshop, above) and to give perennials a good head start for spring. Thanks in part to a brand new greenhouse facility, 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 and Friends’ merchandise purchases. Proceeds support the Farm & Garden Apprenticeship training program.

**Fall Harvest Festival**
*Saturday, October 4, 11 am - 5 pm*
UCSC Farm

Save the date now, and plan to join us for our annual Farm celebration! 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. Come learn more about your food system at the “Food for Thought” forum, part of this year’s celebration. 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.

**Also coming up –**

**A Taste of the Harvest: Life Lab’s Seasonal Benefit Event & Silent Auction**
*Saturday, September 13, 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 at the UCSC Farm overlooking the Monterey Bay. See www.lifelab.org/index.php?page=dinner, 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.
Fire-safe Landscapes

You’ve probably been hearing the term “defensible space” a lot recently as wildfires have raged across our state. To reduce the risk of buildings igniting during a wildfire and to ensure that firefighters and homeowners can safely defend them, landscapes should be maintained properly.

Plants should be healthy, green, and well irrigated. Trees and shrubs should be trimmed away from dwellings and spaced and pruned to prevent flames spreading. Dry, dead plants and plant litter should be removed to reduce fuel load.

Firefighters won’t risk their lives to defend homes that are indefensible. Below are resources to help you learn how to do your part.

**UCSC Fire Department**
Living with Fire in Santa Cruz County: A Guide for Homeowners
www.ci.santa-cruz.ca.us/fd/PDF/LivingwithFireinSantaCruzCounty_6-2004.pdf, or call your local fire protection district to obtain a copy of the guide

**University of California Agriculture & Natural Resources**
Sustainable and Fire-safe Landscapes in the Wildland–Urban Interface
ucose.ucdavis.edu/files/filelibrary/1359/41665.pdf

**City of Oakland**
Recommendations for Ecologically Sensitive Fire Abatement Vegetation Management Practices

**Mattole Restoration Council** (contains great plant list)
North Coastal California Fire-Smart Landscaping
www.mattole.org/pdf/UMFP_fire_safe_plants.pdf

**U.S. Fire Administration**
Fire-safe Landscaping Can Save Your Home
www.usfa.dhs.gov/citizens/all_citizens/home_fire_prev/rural/landscape.shtml

**Medline Plus Fires**
www.nlm.nih.gov/medlineplus/fires.html

The cover article on the perennial border at the UCSC Farm also notes plants that are fire resistant.

*Many thanks to Friends’ member Sue Tarjan for assembling this resource list.*

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**Apprentice Wish List**

The international group of 38 apprentices that make their home at the Farm & Garden each year are looking for a few things to enhance their kitchen, orchards and library. If you have any of these items you’d like to donate, or would like to purchase one of the books or tools listed here as a donation, please contact us at apprenticeship@ucsc.edu, or call 831. 435-9425.

**For the kitchen**
- Sturdy tea kettles
- Industrial-size food storage containers
- Sturdy pot holders (glove type and standard)
- Cooling racks
- Heavy-duty cooking spoons, ladles, spatulas

**For the orchards**
- Pruning saws, orchard ladders, long-armed pruners

**For the library**
- Subscription to “Growing for Market,” 1-year, $33; 2 years, $60
- *Blessed Unrest: How the Largest Movement in the World Came into Being and Why No One Saw It Coming*, by Paul Hawken, $24.95
- *Compendium of Bean Diseases*, second edition by APS Press, $55
- *Compendium of Apple and Pear Diseases* by APS Press, $49
- *Compendium of Blueberry and Cranberry Diseases* by APS Press, $49
- *Compendium of Citrus Diseases*, second edition by APS Press, $49
- *Compendium of Cucurbit Diseases* by APS Press, $49
- *Organic Inc.: Natural Foods and How They Grew*, by Samuel Fromartz, $14
- *World Vegetables* by V. Rubatzky & M. Tamaguchi, $118

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**Member Survey Coming Your Way**

The Friends Board is working to develop new outreach efforts, including new gardening, tree care, and food system issues classes, and we need your ideas.

Look for a members’ survey in the mail later this summer — your responses will help us improve our programs, our communications, and our services to you.

Thanks for your support of our community outreach and education efforts!
After completing the Apprenticeship in Ecological Horticulture, and a second-year as a teaching assistant in 1991, Kim Murchison and 1991 apprentices Josh Slotnick and Karen Zischke (now in Oregon) founded Clark Fork Organics in Missoula, Montana. Josh also founded the University of Montana’s Program in Ecological Agriculture and Society and its educational farm (www.cas.umt.edu/casweb/programs/peas.htm). Here Kim shares their story.

After leaving Santa Cruz for Missoula, Josh, Karen and I felt like we had enough of an understanding of how a farm works, and felt that we could try on our own. We understood how to tend to plants, what crops to grow, how to bunch flowers, how to deal with pests … and luckily, during my second year, Chadwick Garden manager Orin Martin gave Jane and me some salad mix seed and a few ideas on growing. We grew some, cutting it leaf by leaf. That was the beginning of salad mix farming, so when we got to Missoula we were able to create a niche before the big international salad farms had taken hold.

We started on a rented 2-acre piece of land with many college students and many garden forks digging up quack grass. In 2000 we were able to buy our own 3 acres and rent land next door. Now Josh and I and our kids are farming 2 acres of our own land, an acre or so next door and another 6 acres down the road.

This will be our 17th year at Clark Fork Organics. We still grow a lot of salad mix, somewhere around 7,500 pounds a year. Arugula and baby spinach are also big crops for us. We now harvest for Missoula’s natural food grocery, The Good Food Store, three times a week. We also have twelve other wholesale accounts, mostly restaurants and grocery stores that we sell to twice a week. In addition, we sell at our Farmer’s Market and through a Grower’s Coop. Everything grew slowly but steadily and now our farm is quite established and we have 3 happy farm kids.

Missoula also grew incredibly in the nineties. It boomed with new restaurants, gear stores and boutiques, and our little local natural food grocery store became a huge economic powerhouse (big enough to keep the chain store versions away). The farmers’ market also more than doubled in size. As the Good Food Store, the restaurants, and the market grew, they carried us along with them. We now live middle class lives on salad mix, arugula, kale, chard, and squash blossoms.

For market, we also grow the whole array of vegetables that you can grow in Montana, as well as flower bouquets. And we start off the season growing bedding plants for market. We also have about 100 chickens. They follow our crops and help control grasshoppers and other pests, and we sell eggs at market and to families at our kids’ school during the winter. We have 3 French Alpine goats that we milk and make cheese for ourselves. We also grow strawberries and raspberries and have a few fruit trees.

Both the climate and labor situation are very different here, and it took us years to figure out how to apply what we learned in California to farming in Montana. To extend our season, we start our transplants in a heated greenhouse. After spring is over I move the greenhouse tables out and plant basil, tomatoes, peppers, specialty cucumbers and other hot weather crops. I also plant early carrots, early and late baby greens, flowers and more hot weather crops in 2 unheated hoop houses. We use a tractor, a spader, a spring tooth harrow, a brushog, a manure spreader, a flame weeder, a Planet Jr. and some Earthway seeders.

Three to four interns work with us each year, and many who’ve been here now have farms of their own. Others interned prior to their stints as Peace Corps volunteers. A few do decide to go into teaching or health care, but I imagine that they bring with them some knowledge of agriculture, food and exhausting hard work.

As for our impact on our community, I’d say that lots of people eat our food and really appreciate that it’s local and fresh. I think they go on to see what else they can get locally — eggs, meat, bread, cheese … Missoula has a really strong core of food conscious people. I also have University students work with me 6 hours a week in the spring. They’ve already become interested in food issues and then are able to take it a step farther and ask lots of questions on how to begin a garden, start some tomatoes for themselves or get their own chickens. Our farm is right in town and our kids’ classes often come out to see the baby chicks or the baby goats or to plant pumpkin seeds in the spring or harvest something in the fall.

Where are we headed? We currently own land and rent some as well, but we have outgrown what we own and would like to stop renting altogether. The development that facilitated the incredible growth of our town, and our business, has dramatically driven up land prices near our city. This may be the greatest challenge for all farmers in the future. In place of millions of dollars, we are trying to be creative. We are working with a network of people interested in land preservation, as well as development, in the hopes of buying land nearby.

The Apprenticeship at Santa Cruz definitely gave me inspiration and confidence to do what I do. At the UCSC Farm and Garden, I learned how important it was for me to be working outside, growing things and being part of a larger community. I am very thankful for my experience there. Besides being so much fun, the farm gave me the knowledge and confidence to begin my own place.

Thanks to Kim and to apprenticeship graduate and long-time Friends’ Board member Forrest Cook for arranging this “Garden without Borders” profile. The profile series will focus on ways that graduates of the Apprenticeship in Ecological Horticulture put their training to work.

The Apprenticeship in Ecological Horticulture is an 18-month paid training program that provides hands-on training in organic farming and ecological agriculture, and promotes food self-sufficiency and community development. The Apprenticeship is open to students of all ages and backgrounds, and provides a unique opportunity to learn from and work with experienced farmers and elders. The Apprenticeship includes a mix of classroom instruction, hands-on farm work, and independent projects. Participants learn the skills and knowledge needed to become successful organic farmers and develop a deep understanding of the principles of ecological agriculture.

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**Eryngium maritimum**: 2' evergreen perennial for bold display; thick, silvery spine-edged leaves; prickly flower heads with blue flowers

**Euphorbia dulcis** ‘Chameleon’: 12–18” evergreen perennial for flower gardens; tidy dwarf with bright purple leaves; flower bracts red and pink tint; blooms in fall; **fire resistant**

**Hebe mckeanii**: 1’ evergreen shrub for low hedges; tiny white flowers in clusters in spring; fine, tight, juniper-like leaves

**Juncus inflexus** ‘Afro’: 1–2’ rush for borders with olive-green corkscrew stems in a tight clump; tolerates infrequent irrigation it receives; **fire resistant**

**Juncus pacificus** ‘Quartz Creek’: 2–3’ grass-like evergreen rush; brown flowers in summer; **fire resistant**

**Juncus patens** ‘Occidental Blue’ (California grey rush): grass-like evergreen to 2’ with brown flowers in the spring; **fire resistant**

**Lavandula angustifolia** ‘Alba’ (2–3’) and **L. intermedia** ‘Alba’ (1’) (white English lavender): evergreen shrub with white flowers on 2–foot stems that blooms spring to summer; tend to bloom later than **L. grosso** and **L. provence** (most widely planted for perfume industry and essential oil)—all prolific bloomers that native pollinators love

**Malacothamnus fasciculatus** ‘Casitas’ (Mallow): 6–8’ evergreen shrub with large grey leaves that makes a lovely screen; big soft-pink flowers with lengthy bloom in summer; **native**

**Lespedeza thunbergii** ‘Gibraltar’: deciduous perennial to 6’ for bold display; arching stems and hanging clusters of intense rose purple flowers that bloom in late summer

**Lophomyrtus x ralphii** ‘Purpurea’ (Purple-leaf Lophomyrtus): 8–12’ evergreen shrub; white flowers; blooms in summer

**Origanum** ‘Marshall’s Mermory’ (Ornamental Oregano): 12” by 2–3’ evergreen perennial with pink flowers that bloom in summer

**Penstemon** ‘Ghent Purple’: 18” perennial for borders; short height and compact growth habit perfect for front row; rich purple flowers with white throat

**Phlomis purpurea**: Jerusalem sage relative; 5’ by 3–4’ shrub; grey-green leaves and lavender-pink flowers

**Plumbago auriculata** ‘Purple Robe’: broadly mounding 4–6’ evergreen shrub useful for screening; sky blue flowers and light green leaves

**Salvia corrugata**: 4–5’ evergreen shrub; dark green leathery foliage; smallish but deep purple blossoms; late season bloomer

**Scutellaria suffrutescens**: 10’ evergreen perennial perfect for rock gardens; twiggy, compact; bright hot-pink flowers; easy care and blooms much of spring and summer

**Tweedea caerulea**: 3’ or more deciduous perennial twining semi-shrub in the milkweed family; sky-blue, star-shaped flowers; would like more water (every two weeks)

**Viburnum tinus** ‘Spring Bouquet’: up to 6’ compact evergreen shrub good for hedges; heavy bloomer of whitish-pink flowers in late winter; blue berries smaller than peas on some stalks

**Weigela florida** ‘Java Red’ (Red Weigela): deciduous shrub to 6’ with mid-burgundy foliage and deep pink flowers that bloom in the spring; could use more water

**Not recommended for these conditions (but try them in light shade or with additional irrigation)**

**Angelica archangelica**: 3–5’ evergreen biennial; cream flowers that bloom spring and summer; useful medicinal plant

**Angelica stricta** ‘Purpurea’ (Perennial Foxglove): didn’t reseed—maybe too dry; 3’ evergreen perennial/ biennial; strawberry-pink flowers bloom in spring

**Digitalis x mertonensis** (Common Foxglove): didn’t reseed—maybe too dry; 4’ evergreen perennial/biennial; pink-violet

**Hydrangea serrata** ‘Beni Gaku’: only 2/3 full size; prefers more water but tolerant of sun; 4’ shrub with dark green leaves and pink lace-cap flowers that darken to red

**Lysimachia ciliata** ‘Purpurea’; needs more water; evergreen deciduous perennial to 3 feet for borders; yellow flowers on tall stems in summer with contrasting red-brown leaves

**Malacothamnus fremontii**: gopher and deer sensitive; 6’ evergreen upright shrub that forms thickets; pink mallow flowers with brown accents blooms in spring and summer; **native**

**Potentilla fruticosa** ‘Silver Schilling’: needs more water; 2–3’ deciduous shrub with low bushy habit suitable for borders; bright yellow flowers in summer; grayish leaves

**Pulmonaria** ‘Smoky Blue’: needs shade; 8–12’ perennial with silver spotted leaves; smoky blue flowers in spring

**Thalictrum speciosissimum**: really nice plant but requires more water; 6’ winter-deciduous perennial for flower gardens; bold, grey-green leaves, stout stalks; huge inflorescence with pale yellow flowers

So enough already! Go see for yourself. Plan a field trip to the Farm on the weekends, when parking on campus is free. The perennial border is located along the trelis that separates it from the hand worked garden beds, across from the Farm Center.

The perennial border’s rejuvenation was originally supported by a grant from the Stanley Smith Horticultural Trust.
Meet the 2008 Apprentices

Here’s a brief introduction to the second half of the group of apprentices who joined us on April 21 to begin the 6-month training course in organic farming and gardening (we profiled the other half of the group in the Spring News & Notes). Your membership in the Friends of the UCSC Farm & Garden helps support this internationally known training program by providing funds for scholarships, teaching staff, equipment, and facility improvements.

William Alden Hough: I became interested in agriculture while living in Asia witnessing the environmental devastation caused by the introduction of modern farming technology and the loss of spiritual and cultural values for the planet. Recently I have worked as the head gardener at the Tree of Life Rejuvenation Center in Arizona. I plan to set up an ecological center where people can learn how to grow their own food and live in harmony with the earth.

Jennifer Jacobsen: I grew up in Lander, WY. I am a diettian living in Jackson, WY working in nutrition education. My experiences and jobs in the past have centered around food and nutrition. Gardening has been a long-time passion of mine. In Jackson I’ve become involved with our community garden and developed a strong interest in vermiculture. I would love to tie nutrition and cooking education in the schools with gardening and food preservation.

Christina Macias: I am originally from Miami, Fl and have been recently living in New York. In 2005, I completed an 8-month internship in horticulture and since 2006 have been working at the NY Botanical Garden as an instructor for their children’s gardening program and school nature workshops. My future plans are to develop a market garden in the Dominican Republic to spread awareness about the benefits of growing food organically.

Markos Thomas Major: Being a Battle Creek, Michigan native I’ve always loved food (especially cereal). I have degrees from UCSC in Environmental Studies and Community Studies. Currently, I’m working at SF Environment, teaching kids about composting. I enjoy farming at Alemany Farm in SF. In years past, I created orchards and gardens at Eperanza de Liberdad, an animal sanctuary in Xiamas, Bolivia. For two years I lived in Brasil working with queer rights/HIV prevention.

Robbie Martin: I grew up in the Santa Cruz Mountains, California. My interest in farming and gardening stems from my experiences in my father’s kitchen garden. I graduated from Cabrillo College (Aptos, CA) with a degree in General Horticulture and Crop Production. I have been working at the Cabrillo Nursery and Botanic Garden as a student assistant, propagating California Natives. My future plans are to own and manage a small-scale organic farm and nursery.

Melissa Morris: I was raised in Texas and Colorado. In my youth, I farmed on my family’s cattle ranch. Since then, I worked on organic farms across the United States and Jamaica. I currently teach outdoor education with a non-profit organization, and I manage an elementary school garden/nutrition program in Concord, California. My future plans are to educate my family on organic farming practices and develop an educational farming program for youth.

Robson Nyirenda: I was born and raised in Zambia. Part of my life was spent working in rural settings. I am a graduate of the Zambia Forestry College. My first appointment was in a horticultural organisation. I also worked for the Cooperative League of the US in natural resource management for six years. My last appointment was with an agriculture support program. My immediate plans are to work in a horticulture program and further my education.

Sarah Pappas: I come from a family that uses cooking as a way to get to know other people and other cultures. I’ve spent the last 2 years working with NYC teens who lead workshops for other teens on nutrition, food, and health. We also operated a small garden plot in the summers. In the future I hope to take a lead role in urban youth gardening programs.

David Pew: I grew up on the outskirts of Tucson, Arizona in the Sonoran Desert, where I spent many seasons assisting in the family vegetable garden. I currently work for an organic farm in Santa Cruz. I have studied geology and environmental science. Soil biology and chemistry, and restoration of fertility to degraded land are some primary interests. I hope to manage my own small, diverse, organic farm when the opportunity arises.

Paul Richeson: I grew up in California, and currently live here in Santa Cruz with my wife and two children. Most of my gardening experience has been maintaining small kitchen/ herb gardens. I have recently become involved in the transformation of family land from conventional monoculture to diversified sustainable food production. I hope to provide local communities with farm fresh food and a stronger connection to their food supply and bioregion.

Miranda Roberts: I had my first garden as a Peace Corps volunteer in Malawi, sub-Saharan Africa. When I returned to the U.S. I got a job as a research assistant for a community gardening project through the University of North Carolina-Greensboro and volunteered at edible...
schoolyards in the area. More recently I lived in Kenya, where I started a gardening club with deaf students and South Africa, where I volunteered at Kirstenbosch Botanical Garden.

**Astrid Ruhrmann:** I was born and lived in Germany until I came to San Francisco 10 years ago. In 2000, I moved to Marin County (CA) to live at a Zen buddhist community and organic farm. There I worked on the garden crew and as the garden manager. In 2006, I completed a permaculture training. In the future, I see myself as an organic grower, caretaker, or educator in the organic movement.

**Chris Sinkie:** I was raised in South Dakota, engulfed in traditional farming. I earned an associate degree in both horticulture and landscaping technology. I learned organic farming during my internship at Wyandance Gardens, an organic CSA farm; I was the only apprentice. I moved to Santa Cruz and shortly after started my own business, A Helping Hand, my own hort/landscape/construction business. I hope to work abroad, then run my own business.

**Leah Sokolofski:** I grew up in suburban Chicago, completed a degree in international studies at Kenyon College, and received a masters degree in sociology from Iowa State University. Three years ago, I moved to the SF Bay Area pursuing work with community food projects. My recent work involved school gardens and the Hayward Nutritional Learning Community Project. I hope to use the skills I learn during the Apprenticeship to further my work with school gardens.

**Jay Trexler:** I was born and raised in upstate New York. I drove out to Yosemite in 2001 and have lived in California ever since. I taught outdoor education for two years and then returned to school to receive a degree in clinical psychology at San Jose State. Upon graduation, I worked as a therapist in Watsonville for a year and then spent this past summer traveling. My future goals are to counsel at-risk youth.

**Brent Walker:** Raised in Denver, CO, reside in Memphis, TN. My grandmother was the first person to introduce me to farming - she grew vegetables and raised chickens while practicing sustainable agriculture in a small way. On completion of the apprenticeship, I want to educate kids and adults in my community on the importance of sustainable farming, so they can feed their children in a more healthful way and take care of the earth.

**Karen Washington:** I was born and raised in New York City. Been interested in farming since I was 8, watching the farm report on TV before cartoons. Started working as a community gardener 20 years ago. Now a city farmer, I grow vegetables for our farmer’s market. Educating the public on food issues is important and challenging. My future plan is to come back to New York City, energized to start an urban agricultural program.

**Dana Williams:** Growing up on a farm in southern Ohio, I spent summers working in our garden and in college, worked two summers gardening on Martha’s Vineyard (MA) where I first grew organic vegetables. Since returning to Ohio a few years ago, I have been responsible for the garden and learning more about agribusiness. My future plans include expanding the organic portion of the farm and getting kids involved with growing their own food.

**Suzie Yates:** While a Boston food writer, I became interested in local farms and volunteered at The Food Project and Siena Farms to learn about urban agriculture, food justice and market gardening. Recently I WWOOF’ed at an edible forest garden in Italy, following an internship raising heritage breed animals at Spannocchia in Tuscany. I hope to build an East Coast educational farm with my sisters and take mission trips to preserve biodiversity in developing nations.