So, you are thinking of growing fruit trees in the home landscape. A good thought, noble even. And it doesn’t really matter whether you are planning on planting 1, 10, or 100 trees, the principles and practices are about the same. But before you even begin to focus on the numerous elements of home orchard planning, planting and tending, you should pause and ask and answer a most purposeful question – am I ready? I know you are willing, but are you ready? Some related inquiries:

- What is your present skill level (innate and acquired)
- How much time do you have to devote to this time honored endeavor and thus
- How many trees will you plant?

In the end I guess the 2 big operatives are:

- Can I grow it?
- Will it grow and fruit reliably here?

Fruit tree growing is actually less time demanding than vegetable and flower growing. Yes, it has its reasoned, sequenced particulars. So much tree growing is about a tree’s patterns of growth. But you simply need to know what parts (roots, shoots, flowers, fruits) grow when and then fall in line with meeting their needs. If you want trees to grow successfully, you will need to learn to recognize, understand, assist, and direct the tree’s pattern throughout the year.

We can help with these endeavors: teaching people to grow plants organically and sustainably is what we’ve done for 50 years. Recent “yelp” review says we do this reasonably well, that we are trending. Numberless times I’ve run into former workshop participants while sitting in a coffee shop, maybe raising a glass in a “den of iniquity,” sitting on the stairs at a Giants game, coming out of the water down at the ocean’s edge, or standing in line at the local garden centers and people have come up to me and said things along the lines of:

- “Hey, my compost pile heated up to 136 degrees!”
- “I planted one of those Hudson Golden Gem apples and now I have so many I have to give them away”
- “You were right, ‘Mr. Lincoln’ is a scented red rose and the only Republican President in my garden”
- “Now I grow those Little Gem lettuces you were raving about and it saves a buck a head at the farmer’s market”

My point here, and there is a point, is that there are probably >1,500 former workshop attendees walking around spreading the word… why don’t you join the crowd and join us in 2018 for a series of workshops related to growing fruit trees (deciduous and citrus), roses, and vegetables too. Check out page 3 of this issue and tinyurl.com/2018workshops for registration information—we’ll be adding more workshops as the year progresses.

Two of the winter workshops, growing roses organically on Saturday, January 6 (see page 7), and our fruit tree “boot camp” on February 24 and 25, are formats and subjects that are in one sense tried and true, that is, we’ve given them previously, but not recently. So here is a hopefully enticing overview of what we’ll be offering. These workshops are for people who are curious about trees and roses—whether you are an absolute novice or are operating at the intermediate level, you can profit from attending.
News & Notes

Fruit Trees in the Home Landscape

Trees are cool. No really, literally. Trees in general and fruit trees specifically act as Earth’s giant air conditioner. They provide shade, and in the process throw a little shade on global warming! They also increase evapotranspiration, thus raising the relative humidity and lowering air temperature. They boost biodiversity by improving habitat for pollinators and insectivorous birds that can help control unwanted insects (aphids, thrips, mites, scale, etc.). Additionally, the pollen and nectar in tree flowers offer sustenance to beneficial insects.

Trees take in cubic tons of greenhouse gases, especially CO₂. And as you may have heard, “Houston, we have a problem…” regarding greenhouse gases. Not only do trees suck up CO₂ but in the process of photosynthesis they use it as a building block along with the hydrogen molecule in water (H₂O) and combine it with sunlight energy to make carbohydrates. Carbohydrates, mostly sugars, provide energy and matter to grow first the tree’s structure (roots and shoots) and then the fruit. And as with most metabolic processes, there are waste products. In this case, trees view the oxygen molecule (O₂) in water as a waste product and “kick it” back out into the atmosphere—lucky for us.

Photosynthesis is the most important reaction on the planet. It is chemistry as wizardry. It gives us first, the food chain and then, aided by a cadre of organic farmers and gardeners, it gives us the food systems, food for people. These are troubling times we live in, politically and environmentally (there is a connection between the two); not to sound too alarmist, but both life and lives are at stake, yours and mine and more importantly, our descendants in time.

Can you change the tide of global warming by planting a few fruit trees? Probably not. But you can be part of a larger movement, part of the solution, for many of our planet’s current environmental woes. What’s the old Chinese proverb, “When is the best time to plant a tree? 20 years ago.” So let’s get busy.

Planting a fruit tree should be a considered act, involving a well-thought-out plan. It seems the impulse is to just grab a spade, dig a hole, grab a tree, and stick it in the ground. Ok, I’ll give you points for both intentions and enthusiasm. But as tempting as it is may be to start digging, the last thing you do is plant the darn tree. Various factors comprise the Rubik’s Cube of successful tree growing, and we’re here to help you align the colored blocks. Through handouts (collected in a far-ranging reader for you to take home), short presentations, and demonstrations we will guide you through the process and in doing so, we can get you a little dirty—fertilizing, mulching, watering, and of course planting trees, if you desire.

Some of the topics to be covered include, but are not limited to —

Site selection

While there are a number of variables involved in this equation, I can’t help but wonder with the home gardener as to whether you select the site or the site selects you. Nonetheless…

• Sunlight – you need > 8-10 hr/day of direct sunlight on your trees. This is during the active growing season, spring – fall. What’s that old anti-nuke protest song lyric: “Give me the gentle power of the sun, give me the steady flow of a waterfall, give me the spirit of living things as they return to clay…”* More than any other single factor, sunlight drives photosynthesis. Photosynthesis grows the tree. Ergo, sunlight = fruit.

• Soil – I recently read a scientific study that concluded (after about 50 pages) that it was 2–3 times more expensive to farm poor soil than good soil. Perhaps you have inherited good soil, but perhaps not. Fear not, there are means to assess and improve your soil.

The quantitative approach is a soil sample sent off to a reputable soil lab. We will show you how to take a soil sample and how to read a soil test report, and then offer services and advice re: your soil test. The qualitative approach involves visual and tactile means of assessment, and we’ll review these as well as address how to improve your soil (see sidebar on page 6 and below).

Choosing Varieties and Rootstocks

Not all genera, species, and varieties of fruits grow well in Santa Cruz County. We will guide you through the aspects of designing your back door orchard with recommendations for the tried and true, year in and year out. By that I mean what produces a reliable annual crop and is relatively disease and pest free, including apples, pears (European and Asian), plums/pluot, prune plums,

Winter 2018 Calendar

Every Rose Has Its Thorns—and Blooms! Navigating the Ups & Downs of Organic Rose Growing
Saturday, January 6, 9:30 am – 12 pm
Alan Chadwick Garden, UC Santa Cruz
Join a lively, 3-dimensional primer on growing roses organically in the home garden. Taught by Chadwick Garden manager Orin Martin, this workshop will cover a variety of topics, including selection, planting, pruning, and year-round care (more details on page 7). Rainout date is January 7.
Register online or by check—details at: tinyurl.com/2018workshops, or call 831.459-3240, email to casfs@ucsc.edu

Basic Winter Fruit Tree Pruning
Saturday, January 13, 9:30 am – 12:00 pm
Louise Cain Gatehouse, UCSC Farm
Join Matthew Sutton of Orchard Keepers and Orin Martin of the Alan Chadwick Garden for a lecture and demonstration workshop on pruning fruit trees. Includes information on varietal selection, tools, timing, techniques, and more. Rainout date is February 3.
Register online or by check—details at: tinyurl.com/2018workshops, or call 831.459-3240, email to casfs@ucsc.edu

Free Fruit Tree Q&A Sessions
Saturday, January 20, 10:00 am – 12:00 pm
San Lorenzo Garden Center, 235 River Street
Saturday, January 27, 10:00 am – 12:00 pm
The Garden Co., 2218 Mission Street
Join Matthew Sutton, owner of Orchard Keepers, and Orin Martin of the Alan Chadwick Garden for these free Q&A sessions on fruit trees. Bring your questions about fruit tree selections, soil preparation, and more!

Citrus Workshop for the Home Gardener and Small-Scale Grower
Sunday, February 11, 9:30 am – 12:00 pm
Hay Barn at UC Santa Cruz
Add some zest to your garden or small-scale orchard! Join us for a workshop at the UC Santa Cruz Hay Barn focused on citrus. The workshop led by Daniel Paduano of Abounding Harvest Mountain Farm and Orin Martin will also include a tasting of locally grown citrus varieties. This workshop takes place rain or shine!
Register online or by check—details at: tinyurl.com/2018workshops, or call 831.459-3240, email to casfs@ucsc.edu

Home Orchardist: Weekend Boot Camp
Saturday, February 24 & Sunday, February 25
Alan Chadwick Garden, UC Santa Cruz
See article, page 1 and tinyurl.com/2018workshops

Garden Bed Preparation, Chadwick Style
Saturday, March 10, 9:30 am – 12 pm
Alan Chadwick Garden
Chadwick Garden manager Orin Martin leads this workshop on garden bed preparation, featuring the classic double digging technique that Alan Chadwick introduced.
Learn when and how to create garden beds, incorporate compost, and maintain your beds through the years with cover crops and careful cultivation practices. The workshop will also review “intensive” planting techniques, including intercropping, to maximize production in your garden.
Register online or by check—details at: tinyurl.com/2018workshops, or call 831.459-3240, email to casfs@ucsc.edu

Also coming up —
- February 28, Giving Day to support the Friends of the Farm & Garden
- April 1, first monthly guided tour of the UCSC Farm
- April 28, Alumni Weekend Farm Tour
- April 28–29, UCSC Farm & Garden Spring Plant Sale

If you’d like more information about these and other upcoming 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.
For more 2017-2018 events, see Upcoming Events at casfs.ucsc.edu
**Remembrances of Alan Chadwick**

Inspired by the 50th anniversary of Alan Chadwick’s arrival at UCSC, Jerry Walters sent us some memories of his interactions with the garden’s founder in the early days of the Student Garden Project (now the Chadwick Garden). Jerry eventually served as UCSC’s Director of Housing, Food Service and Child Care.

My involvement in the Farm and Garden began in 1968 as a staff member in the campus’ Business Services. In those days we all had several assignments. I was Assistant Business Manager with an office in Central Services (now the Hahn Building) and also College Housing Coordinator, with an office at Cowell College. Originally the Student Garden administrative support was provided by the staff in Student Services located in the Central Services Building.

On May 28, 1968 I received a note to attend a meeting with Howard Shontz (head of Student Services) and Chancellor Dean McHenry “concerning bookkeeping for the garden project (Alan Chadwick) operation.” As a result of that meeting our office in Cowell, which turned out to be the nearest office to the Garden, would provide the administrative support for the Garden and, since Alan would be a paid UC employee, I would be Alan’s supervisor.

Thus, started my relationship with Alan until 1972. Alan, of course, didn’t need a supervisor, especially one in his twenties, but he was grateful not to be dealing with administrative items like purchasing and personnel. He provided some relief in the usual daily duties and we rather looked forward to his visits. As an example he would come in, almost running, to let us know he needed a truckload of “the finest stone free manure we can find by 2 pm tomorrow,” all in his eloquent British speech and with hands flying around to emphasize the urgency. Well, it took us awhile to figure out what “stone free” meant and where to really find someone who could provide it. Eventually we sent the request through the Purchasing Office and we, in turn, enjoyed their reactions.

On occasion, Alan would come into the office when I was not there but expected back soon. He was an avid gardener and committed his shining energy and professional experience to support Alan Chadwick’s legacy in developing and advancing agricultural systems that are environmentally sound, economically viable, and socially responsible. His bright spirit will be missed.

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**Friends of the Farm & Garden Board Updates**

This year’s slate of Friends of the Farm & Garden Board officers was unanimously accepted at the Annual Meeting in November. They include president Amy Bolton, vice president Robin Somers, secretary Kim Hatfield, and treasurer Dan Dion.

We would like to thank and acknowledge Monica Larenas for her seven years of service to the Friends of the Farm & Garden Board. She left the board to better assist her mother in her declining years.

Long-time treasurer Don Burgett also left the Board after many years of service to the Friends, to devote additional time to his duties as director of Life Lab.

We were saddened at the sudden passing of Friends’ Board member Ford Carlberg in July of this year. Ford served on the Friends of the UCSC Farm & Garden Board of Directors since January 2017. He was an avid gardener and committed his shining energy and professional experience to support Alan Chadwick’s legacy in developing and advancing agricultural systems that are environmentally sound, economically viable, and socially responsible. His bright spirit will be missed.

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**Once around the UCSC Farm**

Take an aerial tour of the UC Santa Cruz Farm in this short “once around the Farm” video, produced by long-time supporter and videographer Jim Clark: tinyurl.com/farm aerial

You can see the new high tunnel frames recently installed near the apple trees—once their covers are in place, these season extension facilities will make it possible to start crops earlier in the year and extend the fall and winter seasons to produce crops for UCSC’s dining halls and other on-campus food service efforts, while involving undergraduate students and apprentices in production and harvesting during fall and winter quarters.

You can find more videos about the UCSC Farm & Garden, including a number of instructional videos, at www.youtube.com/user/casfs video

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**Friends Membership Renewals**

Need to renew your Friends of the Farm & Garden membership? You can find renewal information and a secure donation link online at – casfs.ucsc.edu/about/support-casfs/index.html Scroll to the Support the Friends of the UCSC Farm & Garden information. Contact us at casfs@ucsc.edu or 831.459.3240 with any questions. Thank you for your support!
Chadwick Garden’s Rock Walls Get a Makeover as Part of 50th Anniversary

The Chadwick Garden’s iconic rock walls got a facelift this summer as part of our 50th Anniversary celebration events. Thanks to the stone mason wizardry of 2003 Farm & Garden Apprenticeship graduate Matthew Sutton, his crew from Orchard Keepers, and the helping hands of 50th anniversary celebrants who pitched in as volunteers, the main path in the garden now has a completely rebuilt wall that includes steps to the upper garden beds.

The garden’s rock walls are “home grown,” featuring marble from the campus quarries—the same source of marble (often called limestone) that was burned to create lime for building materials in the late 1800s and early 1900s. During that period the kilns and cooperage just inside the entrance to campus were the main lime-producing site in California. Redwoods, tan oaks, and other trees cut from the surrounding forests stoked the kilns; the heat drove off carbon dioxide gas from the marble rock, leaving behind the lime that was packed into wooden barrels and shipped from a pier at the base of Bay Street (see more about the origins of the marble at right).

To get some background on the garden’s walls, I talked with Steve Kaffka, who worked with garden founder Alan Chadwick starting in 1967, and current garden manager Orin Martin, who has overseen the garden’s development for the last 40 years.

According to Kaffka, Chadwick and student John Powell labored heroically through the spring and summer of 1967 to create the initial walls and paths that made terracing the steep garden site possible. “Chadwick wanted to maximize the garden beds’ exposure to the sun’s warmth, which is why they run north-south instead of across the face of the hill,” he says. Kaffka and a number of students, along with campus staff, also worked to create the stepped “Stevenson terraces” along McLaughlin Drive, at what was then the main entrance to campus.

“We had access to the lower quarry, and went and picked up rock and hauled it back to the garden,” says Kaffka. And although the work was demanding, “Building stone walls by hand was part of the glory of working there—it was the perfect thing to do at that age.”

As for the stone steps leading from the street up into the garden (across from the entrance to Stevenson College), Kaffka recalls, “Alan built those right away when he was living over at Stevenson.” If you’ve ever negotiated those steps you can appreciate how long Chadwick’s legs were – and that fewer, widely spaced steps made for a speedier project.

In the mid 1970s Kaffka hired Jim Nelson, Chadwick apprentice and founder (with Beth Benjamin) of Camp Joy in Ben Lomond, to build additional walls and terraces in the middle garden (site of today’s dwarf apple plantings). Continued on page 8

 Origins of the Marble in the Garden’s Walls

The oldest rocks on campus are the marble, schist, and quartzite. These three are metamorphic rocks, that is, rocks that at some ancient (and as yet unknown) time originated as deposits of sediment but were then later buried deep within the earth’s crust and changed by extreme heat and pressure.

Prior to metamorphism the marble may have been a limestone that formed from an accumulation of calcareous shells on the floor of some tropical sea — perhaps in a setting much like the modern coral reefs of Florida and the Caribbean. We don’t really know what kinds of organisms lived in this sea because no fossils have ever been found in the marble; probably, any fossils that were present were destroyed by the heat and pressure of metamorphism.

The graphite in the marble could have originated as organic matter in the limestone — perhaps as plant fragments, or perhaps as oil— that cooked to a carbon residue during metamorphism.

— From Chapter 2. Geology, by Richard G. Stanley and Gerald E. Weber, in The Natural History of the UC Santa Cruz Campus, 2008
and persimmons (among the easiest of fruits to grow). We’ll also cover that which grows passably well here: fig (some varieties), peaches and nectarines, and apricots and apricums.

**Pruning and Training**

On the topic of sunlight being paramount in producing fruit, pruning and training your trees is important. It’s not without reason that most fruit tree textbooks devote more than 20–25% of their content to the topic. In fact almost the entirety of Sunday will be devoted to pruning and training, with participants getting some hands-on practice if they so choose.

Trees are grown to a number of articulated forms, with “open center” and “modified leader” being the two most common, and the ones we will focus on. What all training forms share is optimal management of sunlight, with the dual goals of interception and infiltration.

Good pruning creates a form that intercepts the maximum amount of sunlight. Good form creates alleys of light into the core of the tree. With fruit trees form drives function; that is a logical geometric shape fuels photosynthesis, and of course there is the dividend of aesthetics and beauty in the landscape.

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**Fruit Tree Boot Camp, from page 2**

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**The Quest for Good Soil**

Good soil is the portal to good growing. For every \( \frac{1}{2} \text{%} \) rise in the organic matter content of a soil there are approximately 15–20\% more nutrients present and available. This is a fairly lopsided ratio in favor of organic matter. As organic growers, organic matter is the quest, a virtual holy grail. Organic matter is the stabilized, decomposed remains of anything that was once alive, mostly plants and animal manures. And although it comprises only 3–5\% of the soil, it has a pronounced effect on all of the soil’s properties and thus soil health.

While all aspects of soil analysis and management are critical, the twin engines of soil biology and organic matter inputs coupled with the appropriate style and frequency of cultivation/tillage stoke the engine of a biological/ecological approach to orcharding. And certainly if it’s available you should choose a site with inherently deep, fertile soil, but you can rapidly improve any soil with frequent inputs of organic matter in the form of compost and cover crops used as green manures and a with a little deep digging à la French intensive.

And while organic matter inputs are the major chord, organic bagged fertilizers are the minor chord in the fertility equation. In tandem, these create the sweet melody of success. This workshop will feature an overview of fertilizers, their best use and timing, as well as prescribed recipes to jumpstart your trees in spring.

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**Irrigation**

I have a colleague, Christof Bernau (garden manager at the UCSC Farm) who once intoned, “Water is the pulse of the garden.” We’ll look at the role of water in tree growth and teach you the tricks of the trade for assessing, timing, and delivering soil moisture, as well as present an overview of water delivery systems with demonstrations of how to set up and use them.

Keep in mind that among the very important functions of water—
- Photosynthesis only happens in an “aqueous solution.” This is simply physiology jargon for the fact that you need to water your trees in advance of a warm sunny day to maximize photosynthesis, and thus, growth. By watering the day before or early in the day, the leaves are well supplied with water as the sun reaches its midday zenith.
- Water from the soil is also the vehicle for nutrients, which dissolve in soil water before being transported up, into, and throughout the tree for distribution and use.

**Fertilizers**

“The best fertilizer is the footsteps of the farmer,” old Chinese proverb, updated and scaled down “or the shadow of the gardener.”

What the adage implies is that you would be well advised to walk around your garden frequently. By putting yourself in the garden, you will see what is and is not happening regarding growth; thus you can be in touch with and provide for your trees. And while observation can serve as a form of fertilizer, sometimes actual fertilizers are necessary.

Assuming moderate soil fertility, it’s feasible to grow your fruit trees solely with cover crops (used as green manures) and compost as your fertilizers of choice. This is often the case once the trees are established (>3 years old). As the retail price can vary from $25–35 per tree, we recommend you protect your initial investment with a little purchased bagged fertilizer. These fertilizers should be certified organic by OMRI (the Organic Materials Review Institute).

Ten to fifteen years ago, choices of organic fertilizer were few and far between; today, I get option paralysis looking at the array available at garden centers. The principal reason for this is simple—consumer demand. We’ll provide an overview of available organic fertilizers, as well as how much to use and what to use them for.

**Creating a Size-Manageable Tree**

Tree size is largely determined by the combination of vigor imparted to the tree by its rootstock and scion (variety). They control the overall size of the tree, from full size (20–30’) to mini dwarf (4–5’). The variety (scion) plays a secondary role in tree size: some are more vigorous, e.g., Mutsu, Gravenstein, Fuji, almost any plum variety. Others are more naturally dwarfing, e.g., Cox’s Orange Pippin, Pink Pearl, Seckel Pear.
Rootstock choice is probably the most critical and dominant factor influencing the type of tree you’ll end up with, as it influences tree vigor, when in life the tree will start bearing fruit, and eventually, the ratio of pounds of fruit to volume of tree canopy. Not only do dwarfing rootstocks result in a more size manageable tree, but they impart precocity (early bearing) as well as cropping efficiency (pounds of fruit). This workshop will help you navigate through rootstock and variety “territory” successfully.

We look forward to seeing you at the Fruit Tree Boot Camp in February. Be sure to pre-register at tinyurl.com/2018workshops

If you have questions, call us at 831.459-3240 or drop an email to casfs@ucsc.edu.

Every Rose Has Its Thorns – and Blooms!
Growing Roses Organically in the Home Garden
Saturday, January 6 in the Alan Chadwick Garden

The expression right plant, right time, right place is an apt one for growing roses organically in the Santa Cruz area. Rose growing is often viewed as impossible, or nigh on to impossible, without large doses of chemical fertilizers, pesticides, and herbicides.

Growing roses organically is admittedly demanding, but doable—eminently so. We can help show you the way in a workshop I’ll be teaching on Saturday, January 6 in the Alan Chadwick Garden devoted to the selection, planting, and care of roses.

Roses are certainly alluring—I myself have been inflected with the “dreaded disease” of rose growing. They rank as one of the most popular home garden plants. For me, the first, last, and deciding reason for growing roses is the aesthetics (the philosophy of the beautiful). Aesthetics inform and enhance our existence, and just as vegetables can be thought of as food for the body, flowers can offer sustenance for the spirit and the soul.

In a more perfunctory vein, flowers offer gardeners the ability to have blooms in the yard and in the house. Even in the best of times the cost of cut flowers lies somewhere between a luxury and prohibitive. But if you amortize the cost of a bare root rose shrub at $18–$30/shrub against the fact that it will live >50 years and probably have three to five rounds of blooms each spring into fall, with 20 to 40 blooms in each round, you can literally grow your own roses for pennies per plant.

Flowers in the garden also make biological sense. A vegetable garden is a system somewhat out of balance: most of the vegetables we grow don’t feature flowers prominently, if at all. Showy flowers attract the 3Ps—pollinators (native and non-native), predators, and parasitoids (beneficial insects). These beneficials in turn aid in controlling detrimental insects (thrips, mites, aphids, scale, etc). Not all flowers provision for the 3Ps, but certainly the rose family does, especially for pollinators.

The January class will be a lively, 3-dimensional primer on growing roses in the home garden. As with the fruit tree workshop, it’s appropriate whether you have (or are planning to have) 1, 10, or 100 roses, for while scale matters, the basics are the same.

Workshop topics will include—

- Site / soil planning factors
- Selecting roses: Types and varieties and their features, including David Austins, Hybrid teas, Floribundas, Grandifloras, and Rugosas
- Getting started in the garden: Soil preparation and planting, post-planting care, and initial pruning
- The yearly care cycle: An almanac of rose care throughout the calendar year—what do and when to do it
- Irrigation
- Pruning
- Pests and diseases: Strategies and trouble shooting
- Fertilizer overview and timing of applications
- DIY: Propagating roses from cuttings

The new year is a chance for great beginnings. Should be a fun time! Be sure to pre-register at tinyurl.com/2018workshops

If you have questions, call us at 831.459-3240 or drop an email to casfs@ucsc.edu.

Chadwick memories, from page 4
loved to tease and he would crawl under my desk, quite a feat to do with his tall frame, and wait for me to enter. Sometimes he would growl like a bear or roar like a lion when I came in. Other times he would wait quietly to see how long it took for me to discover him. On most of those times the receptionist would look to the ceiling and gesture to the floor where I could see the usual muddy tracks Alan’s big boots would make. I’d call out “hi Alan” or make a funny remark. We kept a broom in the corner to clean up after he left.

As I moved full time into the Central Services and established the Campus Housing Office, we still continued to provide the administrative services for Alan and his staff. These functions moved to College Eight during 1975/76 to be nearer to Environmental Studies.

Chancellor McHenry asked me to be his representative on a new support group, Friends of the Garden, which was being organized. I thoroughly enjoyed being one of the Friends and over the years was Secretary, Treasurer, Vice President and President (sometimes more than once). My wife, Robynn, was also quite involved and we made lasting friendships with other supporters of the Farm and Garden. I’m not sure, but I think we have been members of the Friends of the Farm and Gardens over all these years.
Rock walls, from page 5

Through the 1970s and into the 1980s new walls were built and old walls repaired, with farm and garden managers Dennis Tamura, “Big Jim” Nelson, Mark Sammons, and Martin giving basic instruction, and many of the apprentices volunteering and initiating projects. Martin recalls that in working with Big Jim, “… in addition to being bright, very bright, he seemed to either know a good deal about a good deal of things, from the multiple arenas of farming, construction, biology, chemistry, and more, or had both the gumption and chutzpah to figure things out on the fly. He was as strong and steady a worker as he was gifted in the trades. As if that weren’t enough he was a gifted musician, often sitting down to the piano in the Farm Center at lunch time and launching into these wild rolling jazzy/bluesy riffs reminiscent of Keith Jarrett’s Köln concert and some aspects of Earl ‘Fatha’ Hines.”

The pace of building and maintenance efforts picked up again in the 2000s thanks to apprentices Sutton, Mike Irving, Crosby Walsh, and Ryan Silsbee. “Like so many things around here, people come along and see a need and jump in to help us out,” says Martin.

That includes Sutton, who volunteered his time to rebuild the main garden path walls this summer, along with copious help from Orchard Keepers crew members and former interns Pablo Jenkins, Brian Walker, and Silsbee, along with Darren Toschi. Next time you visit the garden, make sure to stop and admire their efforts.

— Martha Brown