



News & Notes of the UCSC Farm & Garden

Issue 100, Winter 2004

BELLE PORTUGAISE (BELLE OF PORTUGAL) – A PROLIFIC ROSE FOR CENTRAL COAST GARDENS

– ORIN MARTIN

An observation or two: Here's an anomalous rose—one that proves to be 1) the exception to the rule that one-time bloomers only flower for 3–4 weeks a year, and 2) an example of a plant that has not “read the book,” “gone to school,” and thus doesn't know how to behave.

Q. Is it a tall shrub, 6–10 feet, and freestanding?

A. Sometimes yes.

Q. Is it a rambling climber up to 20 feet? If given a house or a madrone or redwood to climb, will it oblige?

A. Sometimes yes.

Q. Can it be fanned (two planes) on a wall or fence and pruned like a climbing hybrid tea ‘sport’?

A. Sometimes yes.

Q. Does it bloom one time starting in mid June for two weeks, with some abundance?

A. No, not really

It was my wife Stephanie who first observed and then set me straight on this matter. Upon further observation and reflection spawned by daily Westside Santa Cruz cruiser bike rides (on Seaside Ave. are two beautiful Belle specimens) I have observed Belle Portugaise blooming profusely starting in mid-late January through mid-late June, taking a two-week vacation (as I often do), and then flowering off and on through early November. I would call it arguably the region's most remondant, prolific bloomer.

Belle is a rose that doesn't require—and even resents—much nitrogen fertilizer. It is deep rooted enough to get by with only monthly waterings and, except for the occasionally tangential wayward shoot, needs little or no pruning. Occasional thinning of canes may be necessary, but remember, some of the beauty and grace of a climber is in its rambunctious, carefree grace.

The facts: Belle of Portugal is a cross between the species rose, *Rosa gigantea*, and the climbing hybrid tea ‘Reine Marie Henriette’. It is not a particularly cold-hardy rose, but thrives in our mild central coast area. It has nodding, long, slender (almost hybrid tea-like) pale salmon-pink buds that have a silky look to them. It stays in bud inordinately long and then opens into 6–8 inches across, heavily petalled loose blooms that are both elegant and relaxed. The scent is as strong as the bloom is large—tea-rose fragrance. The foliage is relatively disease resistant (for a rose), with a grey-green matte color and a drooping nature. A sight to behold, we are propagating hardwood cuttings of Belle of Portugal at the Chadwick Garden, as it is rare in the nursery trade.

More on roses . . .

New Grant Funds Organic Rose Project

The Alan Chadwick Garden's rose collection is about to experience a growth spurt, thanks to a new grant from the Stanley Smith Horticultural Trust. Besides adding new roses to the existing collection, the \$15,000 grant will fund rose classes and hands-on training for apprentices and student interns, as well as workshops for the general public. Chadwick Garden manager Orin Martin will also develop a publication on organic rose care as part of the project.

Roses are arguably the most popular plant in the home garden, but are often considered impossible to grow successfully without doses of chemical fertilizers and pesticides. Martin disagrees, and the thriving, organically cultured roses in the Chadwick Garden are a testament to careful organic practices.

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"Despite our moist climate, which can trigger diseases, organic roses can do as well as or better than those using conventional inputs if you adhere to a few straightforward practices," says Martin. "That includes selecting disease-resistant varieties, following an aggressive pruning and spraying program using dormant oil and lime sulfur in winter, and wettable sulfur during wet periods in the spring." He also notes that every three to five years it's important to prune roses hard to remove older wood. "It's the older wood that tends to be a disease vector, whereas younger growth is more vigorous," he says.

The Chadwick Garden currently supports a collection of approximately 125 roses representing 10–15 classes and 75 varieties. "Our plan is to create a dedicated organic rose demonstration area and to augment and upgrade the existing collections," says Ann Lindsey, grant writer for the Apprenticeship program.

Martin will select the roses and design the demonstration areas, which will feature up to 50 new roses representing different rose classes and varieties, including –

- Historic/heirloom roses representing the original classes of roses that have "evolved" via breeding into modern roses (Gallicas, Albas, Centifolias, Moss)
- Modern roses (Hybrid Teas, Floribunda, Grandiflora)
- "New" English shrub roses (David Austin's)
- Climbing or rambling roses

Other work on the rose demonstration areas at the Chadwick Garden will include rebuilding rock terraces, preparing the planting beds, and pruning and maintaining existing roses. Martin will oversee the creation and installation of metal plant labels for each new rose and for up to 50 existing roses in the demonstration areas.

Starting next month, Martin will also be working on an organic rose care publication to include information on the different classes of roses, how to select roses for the central coast region, and how to plant and prune. He'll also include a month-by-month guide to organic rose care. The publication will be geared for home gardeners on the central coast and available free from the Center for Agroecology & Sustainable Food Systems.

If you'd like to learn about some of the techniques being used in the Chadwick Garden to grow roses organically, Martin will teach a new class on organic rose care as part of the public workshop series sponsored by the Friends of the UCSC Farm & Garden and the Center for Agroecology & Sustainable Food Systems. The class is scheduled for Saturday, May 15 at the Alan Chadwick Garden (\$10–\$15 for Friends members [sliding scale]; \$15 for the general public). For more information call 831.459-3240; for directions call 459-4140 or see www.ucsc.edu/casfs.

Next winter (2005) Martin will offer a class on how to select roses, the calendar year of organic care, pruning, and planting bare root roses. Look for details in upcoming issues of the *News & Notes*.

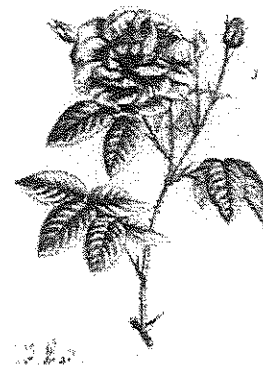
Grants and Gifts Support Training, Demonstration, and Outreach

Grant and gift funding have strengthened the six-month Apprenticeship training program in organic farming and gardening, and greatly increased its outreach and demonstration projects that reach an ever-broadening audience. The Apprenticeship raises much of its own operating budget through produce and plant sales (approximately \$120,000/year) and through the fees that trainees pay to the program (approximately \$117,000/year). The University of California provides over 10% of the training program's operating budget, along with the UCSC Farm & Garden's water, land, utilities, and some services and salary support.

Without support from foundations and individuals, however, which now provide approximately 20% of the operating and project funds, the Apprenticeship would not be able to continue its important work. Funders like Newman's Own Organics have provided support for the program for six years now and many listed below have supported the program for more than one year.

We wish to express our gratitude to the funders who gave this winter for the following projects–

- Support for Apprenticeship education and training:
 - Gifts from apprenticeship alumni—over \$3,000 in response to the fall fundraising drive
 - Gaia Fund—\$5,000
 - Jan and Lyn Dash for the Honore Dash Memorial Fund—\$3,000
- Outreach and education about Community Supported Agriculture (CSA) and the creation of a CSA Training Manual for teaching about direct marketing will be supported by:
 - True North Foundation—\$25,000
 - Foundation for Sustainability and Innovation—\$7,500
 - Organic Farming Research Foundation—\$5,000
- A new organic rose demonstration area at the Alan Chadwick Garden, classes, and an educational booklet will be created with a \$15,000 grant from the Stanley Smith Horticultural Trust (*see article, page 1*)



Late Winter/Early Spring Calendar

Spring Cooking Workshop

Saturday, March 20, 1 pm - 4 pm
 Feel Good Foods kitchen, 306 Potrero St., S.C.

Caterers Amy Linstrom and Heidi Schlecht will show you how to turn spring produce, artisan cheeses and other local foods into wonderful meals. Learn new cooking tips and ideas from two expert chefs. The workshop takes place at the Feel Good Foods kitchen near the Sash Mill (off River St.). \$40 for Friends' members; \$45 for non-members, includes food costs and tastings. Please pre-register by Wednesday, March 17

Introduction to Bee Keeping

Saturday, April 17, 2 pm - 6 pm
 Louise Cain Gatehouse, UCSC Farm

Join gardening instructor and bee keeper Albie Miles for this introduction to bees and bee keeping. If you're considering starting some hives, need a refresher course, or just want to learn more about these fascinating creatures, this will be a great workshop for you. \$5-\$10 (sliding scale) for Friends' members; \$15 for non-members, payable at the workshop.

Apprentice Reception

Friday, April 23, 5 pm - 7 pm
 UCSC Farm

Join us in welcoming the class of 2004 apprentices to the UCSC Farm & Garden as they begin their six-month training course. Light refreshments will be served. Please RSVP to 459-3240, jonitann@ucsc.edu.

Gopher Control and Exclusion

Saturday, April 24, 10 am - 12 noon
 Louise Cain Gatehouse, UCSC Farm

Thomas Wittman of Gophers Ltd. and the UCSC Farm will teach you about gopher natural history and the best ways to keep your garden gopher free. \$10 for Friends' members; \$15 for non-members, payable at the workshop.

Life Lab Field Trips

Life Lab Science Program, the Center for Agroecology and Sustainable Food Systems, the Public Schools Resource Conservation Program and New Leaf Community Markets have created a great combination of field trip programs for your class. Most of our programs are aligned with the California Science Standards and have grade-specific educational themes.

Science Exploration Field Trips

at the Life Lab Garden Classroom on the UCSC Farm

- * garden-based science exploration stations
- * a walking tour of the UCSC Farm
- * visiting with our chickens, observational bee hive and pond
- * standards based pre and post visit lesson plans for teachers

Field Trips available Tuesdays-Fridays, 10 am-1 pm, April 13 through June 1. \$125/class, 30 child maximum per visit—scholarships available. Register on line at www.lifelab.org/tours/tours.html or call 459-4035.

Field to Market to You:

A Grocery Store Exploration for 2nd-6th Grades

- * an in-class presentation
- * tour of a New Leaf Community Market
- * pre- and post-visit food systems lesson plans for teachers

Field Trips available September-June, free. To register call 459-1319.

Composting and Recycling Field Trips

at the Life Lab Garden Classroom - Free for SC City Schools

- * tour the "Rot Zone" compost, worm bins, and hens
- * play worm bin bingo, and make and take recycled newspaper seed pots
- * meet "Grimey" the composting worm
- * teachers receive classroom activity packet

Field Trips available Mondays 10 am-1 pm, April 12 through June 11, free. Grades 2-5. Sponsored by PSRCP, 30 child max. Register at www.lifelab.org/tours/tours.html or call 459-4035.

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 (except where noted).

ANNUAL MEETING REPORT

Members of the Friends of the UCSC Farm & Garden gathered on a beautiful winter evening at the elegant Darling House on West Cliff Drive to review the year's activities and approve the new slate of officers. Taking over the reigns as president of the Friends' Board is Laura Ridenour. She replaces Dave Brodkey, who will remain a Board member. Many thanks to Dave for his great work as president the last several years.

Other officers for the 2003-2004 term are Trish Hildinger (vice president), Jered Lawson (treasurer), and Joan Tannheimer (secretary).

Following the official business, Paul Lee gave a talk on the early years of the UCSC Farm & Garden and his role in bringing Alan Chadwick to the UCSC campus. We appreciate Paul's sharing his stories with the group. Thanks also to Karen and Darrell Darling for hosting the event, and to Peggy and Phil Crews, owners of Pelican Ranch Winery, for their donation.

Blueberry Variety Trial Underway at the UCSC Farm

A crisp, post-storm January morning found the crew of Farm & Garden staff and second-year apprentices at work planting a crop new to the UCSC Farm. A trial comparing fifteen blueberry varieties is now underway; the results will help farmers and gardeners on the central coast by identifying the varieties that perform best in this climate. "We'll be evaluating factors such as yield, disease resistance, taste, when the varieties bear fruit, and how long the bearing period lasts," says UCSC Farm manager Jim Leap.

The UCSC Farm was chosen for the trial in part because it offers an organically managed site for the study. The research is being done in cooperation with University of California small farm advisor Aziz Baameur.

Although only knee high now, the plants will eventually reach approximately 6 feet in height. But waiting on the first fruit will be a test of patience—the plants won't be harvested for three years, in order to give them time to develop.

Included in the trial are 60 plants (4 replicates of each variety). The varieties are: Biloxi, Bluecrop, Duke, Emerald, Jewel, Jubilee, Misty, Oneil, Ozarkblue, Millenia, Santa Fe, Sapphire, Sharpblue, Southmoon, and Star.

Stay tuned for results and our first blueberry pancake festival!

Sign-up now for the 2004 Community Supported Agriculture Season!

Sign up now to guarantee your CSA share

By becoming a shareholder in the Farm & Garden CSA you'll receive a box of fresh-picked, organically grown produce each week while supporting the Apprenticeship training program.

Shares cost \$600 for a full share (feeds 4 for a value of \$27/week) and \$380 for a half-share (feeds 2 for a value of \$17 per week). Payment can be in full or divided into two or four installments. There are also shares available for low-income households at half the cost of a regular share. Members pick up boxes weekly (either Tuesday or Friday) at the CSA Barn located next to the pick-your-own herb and flower garden.

Members can also look forward to weekly newsletters with recipes, farm updates and events; complimentary membership to the *Friends of the Farm & Garden* for one year; a 10% discount on plants and merchandise at our bi-annual plant sales; and quarterly issues of the *News & Notes*.

If you would like to receive our CSA Brochure and Pledge Form or have any questions regarding the CSA program, please contact Nancy Vail at 831.459-4661 or email navail@ucsc.edu.

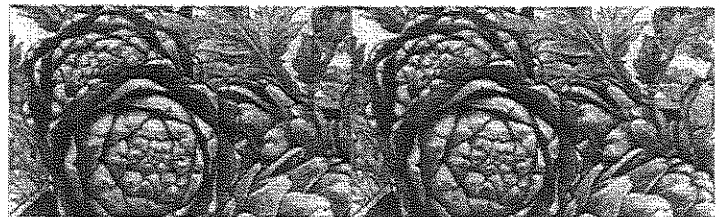
We Lose a Good Friend

Mona Martin, long-time supporter of the *Friends of the UCSC Farm & Garden*, passed away at home on February 10.

Mona owned and ran Integrand Design (ID) on Pacific Avenue in downtown Santa Cruz for many years. She often stepped up to offer the ID store as a venue for Friends' events, from cooking demonstrations to holiday teas, and supported the Friends through other donations and sponsorships.

Mona's greatest gift to the Farm & Garden is her son Orin, who has managed the Chadwick Garden for the past twenty-seven years.

Contributions in Mona's memory are preferred to Hospice Care of Santa Cruz, 6851 Soquel Drive, Aptos, CA 95003.



Getting Rid of Wild Blackberry Plants without Herbicides

Note: The following is excerpted from Caroline Cox's "Non-chemical Methods for Removing Unwanted Blackberry Plants," which originally appeared in the Spring 2003 issue of Journal of Pesticide Reform, published by the Northwest Coalition for Alternatives to Pesticides, P.O. Box 1393, Eugene, OR 97440, phone 541-344-5044, website www.pesticide.org.

If you decide to get rid of unwanted blackberries, you'll be faced with a resilient and thorny plant. It's not true that removal of these plants "must rely on foliage-applied herbicide treatments."¹ With a little persistence you can remove unwanted blackberries without using chemical poisons.

Basic Biology

The common weedy blackberry in the Pacific Northwest is the Himalayan blackberry, *Rubus discolor*. Despite its name, it is a native of Europe. It is widespread in southern British Columbia, Idaho, Washington, Oregon, and northern California, and is also common in the northeast U.S.² It thrives in disturbed moist areas and at all elevations up to 5,000 feet.³

Blackberry branches, called canes, are known for their stout thorns. Canes are biennial, producing lateral branches that bear fruit in their second year.

Himalayan blackberries are robust. They can be 10 feet tall and their canes can grow as much as 20 feet in a season. Trailing canes can root where they contact the soil, producing "dense, impenetrable thickets."²

At the base of a blackberry cane is an irregularly shaped crown. Roots extend from this crown, and have been recorded up to 30 feet long!⁴

Blackberry seeds are transported by birds and mammals that eat the fruit. Seeds can remain viable in the soil for several years.⁵ New plants can also develop from crowns and underground stems.¹

Focus on Desirable Plants

Start a blackberry removal project by thinking about what plants you want in the area that's now blackberries. Planting desirable seeds or nursery stock once the berry plants are removed is often critical.

Blackberry removal techniques are site specific. What works well in one site might not be compatible or effective at a different site. Choose a technique that fits in with your goals for the site after the blackberries are gone.

Don't Get Discouraged!

Many of the characteristics of the Himalayan blackberry make this plant difficult to remove. Don't get discouraged when you tackle a blackberry removal project without herbicides. Remember that, according to the University of California, "blackberry plants usually re-

grow following herbicide application."¹ All techniques for removing blackberries require persistence. Plan to follow up your removal work.

Don't Forget Disposal

All blackberry removal techniques (except grazing) will leave you with dead or dying plant material, most of it thorny. Before you start, figure out how you will cope with this material.

In an urban setting, your own compost pile is a good solution. Alternatively, find out if your community offers a composting program, or if a local business accepts yard waste for composting. Then decide how to bundle and transport your material.

In natural areas, the waste material can be piled and left to decompose. Sprouting from these piles is rare, and the piles will disappear relatively quickly.⁶ Smaller amounts of blackberry stems and crowns can be piled on logs, or hung from trees to dry out.⁶

Dress for Success

Whatever removal technique you choose, protect yourself from thorns. Leather gloves, sturdy boots, a long-sleeved shirt, and jeans or other tough pants are all essential.

Removal Techniques

Mowing and cutting: One technique for removing unwanted berries is mowing or cutting. "Cut back the vines to ground level," recommends Oregon State University weed scientist Jed Colquhoun, "especially in the spring when the plant is most actively growing. Cutting vines continually back will eventually kill the plant, although it may take some time."⁷ If you're trying to turn a blackberry patch into lawn this is an ideal technique. The repeated mowing that your lawn requires, along with the competition from grasses, will kill the blackberry plants. You'll probably want to cut and remove the stems and leaves of good-sized plants before you mow for the first time. In a small area, loppers or weed whackers can substitute for a mower.

Covering the soil after cutting or mowing can be an appropriate way to kill roots and crowns. A thick dark material will keep light from reaching new sprouts from roots or crowns so they can't grow.⁸ Use this technique to transform, for example, a blackberry patch into next year's garden.

Digging: Digging out blackberry crowns is another effective removal technique. The Nature Conservancy calls digging blackberries "a slow but sure way of destroying"⁹ this plant. This technique, which specifically targets blackberries, is useful in areas where preserving the neighboring vegetation is important.

In Oregon's Tryon Creek Natural Area, enthusiastic teams of volunteers led by two dedicated coordinators are successfully removing blackberries from large areas using this method. Volunteers (nearby residents, employee teams from a local utility, and county community service crews) provide the labor. According to coordinator Dave Kruse, effective digging doesn't take special techniques. He tells the volunteers to dig out the crown and tells them they don't need to worry about all the little roots.

Generally, they have found that persistence determines success. They don't clear areas that they don't have time to maintain. They go back about a year after the original dig and remove any new plants. Typically the number of blackberries at that point is about one-quarter of the original amount, but they are easier to dig because they don't have large crowns. After that work is done, they find they only have to check on an area about once every three years. They also plant native conifers in newly-cleared areas, since blackberries don't thrive in shady areas. In four years, the volunteers have taken care of most of the blackberries in half of the 645 acre park.⁶

Digging blackberries doesn't require any tools other than an ordinary shovel or spade.⁶ However, some diggers have found a claw mattock useful. The "claw" pulls out plants like a claw on a hammer pulls out nails.⁹

Goat grazing: Goats have a long history of use for blackberry control, particularly in Australia and New Zealand where they have been used since the 1920s. Goats eat blackberries readily, and seem to prefer them over other plants.¹⁰ An economic analysis in Australia showed that running goats on a blackberry-infested pasture was cheaper than using herbicides to manage the berries.¹¹ Clearly goats are not suitable in all locations, but in pastures they may be an excellent option. Use of goats could also be considered in firebreaks,¹² utility rights of way, and other similar sites.

Conclusion

Many people in the Pacific Northwest sympathize with the Oregon resident who reputedly said, "If we all left the valley, in three years Himalyan Blackberry would prevent us from getting back in!"² However, with an understanding of the biology of this weed and a little persistence, it is not difficult to manage blackberries without pesticides.

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Life Lab Science Program Events

The Life Lab Science Program sponsors a variety of events for children and their parents in the Garden Classroom at the UCSC Farm. For more information and to pre-register, contact Life Lab at 831.459-2001, or www.lifelab.org.

A sampler of spring events -

Chicken and Eggs - April 3

Children and their families are invited to visit our hens, cook with eggs, dye eggs with natural materials from the garden, and explore the garden for eggs. 10:00-1:00, \$20/\$15

Spring Break Gardening Day Camp - April 5-9

Children 7-11 are invited to join us on the farm for spring gardening, cooking, and crafts. We'll be preparing and eating wood fired garden pizzas, popping our fall harvest popcorn, and roasting sunflower seeds. Garden activities will include seed sowing for home gardens, taking cuttings, composting and planting. Garden based crafts will round out this exciting new week of camp. 9:00 - 1:00 \$200/\$230

After-School Garden Days - April 13, 20, 27, May 4, 11 (Tuesdays)

Children 7-11 will be working along side our garden staff, tending to our hens and honey bees, sowing spring seeds and cooking in our garden kitchen. Call or visit lifelab.org in March for complete schedule of classes.



The annual Ecological Farming Conference held at the Asilomar Conference Center in Pacific Grove, California each January is a great place to catch up with graduates of the six-month Farm & Garden Apprenticeship training program.

This year's conference included presentations from a number of apprentice alumni—

► **Sean Harrison and Marco Franciosa** of Soil Born Farm in Sacramento, and **Kevin McEnnis** of Quetzal Farm in Santa Rosa gave a presentation on "How to Start a Small Farm." These successful farmers described how they began, how they found their land, what equipment they purchased first, and the mistakes they made and learned from.

► **Brian McElroy**, who manages the Certification Services for the California Certified Organic Farmers, talked about "How is the National Organic Rule Going from the Certifier's Perspective?" sharing the challenges and experiences of working with the new federal organic rule.

► **Gil Carandang** of Herbana Farms in the Philippines returned for a second year at the conference with a presentation on "Indigenous Microorganisms." Gil discussed using indigenous microorganisms cultured from plants and native materials to treat animal ailments, build plant resistance to diseases, and improve the overall vigor of plants and animals.

► **Tom Broz**, who owns and runs Live Earth Farm in Watsonville, moderated a workshop on "The Future: Farming as a Career and Lifestyle Choice" featuring a discussion of owning and operating a farm.

► **Albie Miles and Ann Lindsey** of the Center for Agroecology and Sustainable Food Systems staff (and graduates of the Apprenticeship) organized a workshop of college and university farm educators to discuss sustainable agriculture education, emphasizing the use of college and university farms for experiential learning. At the workshop ten presenters shared information about their sustainable agriculture education programs from around the country. At the meeting educators discussed a Center-led project to develop course materials for a farm-based introduction to sustainable agriculture class, along with other projects.

Jean Brennan, a graduate of the Apprenticeship class of 2003, spent some of her fall traveling to visit other apprenticeship alumni in the southwest and south as part of a project to profile graduates and their projects. This spring she'll head west again, visiting other graduates along the way. The stories and photos she collects will be part of a booklet highlighting the many ways that apprentice graduates are putting their training to work.

Here's a profile Jean wrote of Page Allison and Edwin Marty on their urban farm in Birmingham, Alabama —

Casey, a frequent visitor and neighbor, at the Jones Valley Urban Farm is five years old. Her favorite activity? Planting daisies. If she's nearly as talented at planting as she is at catching butterflies, she may have her own farm one day.

Casey, along with her older brother Josh, a Vietnam vet named Lewis Lewis, hundreds of local students, and multiple volunteers and visitors have gravitated to this new urban farm located in the Southside of Birmingham, Alabama. Jones Valley Urban Farm (JVUF) is a non-profit, started by past apprentices Page Allison and Edwin Marty, dedicated to reclaiming vacant urban lots and converting them into productive use. Now in their second year, the farm grows fruits, vegetables and cut flowers and acts as an important community resource. "Everything to the south of our farm is white and everything to the north is black. We're kind of perched on the edge," says Edwin. "I was inspired by that thought, to be a bridge."

Noting the success they've had, Page remarks, "People come by and pick up produce and flowers on their way home. People really get a kick out of it—coming and actually seeing the place where their produce is grown. We've had a lot of repeat customers." Many of those same customers become volunteers on the weekend. While Page is at the Pepper Place Farmer's Market every Saturday morning, Edwin hosts a 'Coffee on the Farm'. Local urban dwellers drink coffee, chat about gardening and organics, pull up weeds and plant whatever needs to be planted. Occasionally, in the evenings, the farm becomes a place to gather as well. "We've had several solstice gatherings with live music, food, and an open fire. It's a pretty wonderful thing to sit on an urban farm looking out at the cityscape of Birmingham, be warmed by a fire and watch people dance," says Edwin.

Aside from providing organic produce and a community green space, JVUF has an even more ambitious mission. During the summer of 2003, they became an environmental education center. The Arts and Science of Agriculture Program (ASAP) is an innovative high school program involving students and staff from the Alabama School of Fine Arts. During the 6-week intensive course, students learn the basics of sustainable food production, including composting, soil fertility management, propagation, pest control, and social issues in agriculture.

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Page, who directs the program, adapted materials from a sustainable food production teaching manual created by CASFS. "Tuesday through Thursdays, they learn new skills with lectures and hands-on activities. Fridays they harvest, and on Saturday several students come to the farmer's market with me." When asked which activity is her favorite, Page replied, "It's definitely fun to teach a high-school student who has no earthly idea about gardening how to plant a seed, make compost and feed the worms. They scream and go 'yuck!'. It's rewarding but also very challenging. They help us out a tremendous amount. We provide an educational experience and they in turn help the farm."

The Department of Agriculture recently provided a \$40,000 grant to reward JVUF's educational outreach efforts. This is a crucial source of income for a non-profit that began shortly after 9/11 and found funding to be their greatest challenge. Edwin and Page started the Southside farm with a start-up cost of \$5,000 from personal savings. In the Spring of May 2002, a host of volunteers cleared the vacant lot of kudzu and poison ivy, dug beds and planted pear trees along the main road. Two years later, they sell over 15 different crops and cut flowers to local restaurants and markets. Last spring, they provided a custom-made salad mix, containing Arugula, Lolarosa, Galactic, Bok Choi, Mizuna, and Tatsoi, to a local chef. More recently, JVUF has grown to include two additional locations: a half-acre garden in Avondale and a downtown quarter-acre, called the 'Garden of Hope'.

When asked what he took away from his experience at the UCSC Farm & Garden, Edwin said frankly, "The stupidity to try to something like this." He laughed and added, "Honestly, the inspiration. It fed my soul. To think that organic farming was important enough to change everything in my life."

Snapshot of Jones Valley Urban Farm –

Land: 3 vacant lots, totaling 2 acres
Farmers' markets: Pepper Place Farmer's Market
Restaurants: Hot & Hot; Highlands; Bottegas, V. Ri chard's, Open Door Cafe
Farm Stand: Tuesdays at the Southside farm
Growing season: March - October
Income: Non-profit; as JVUF Director, Page receives a salary
Workers: Students; Volunteers
Favorite Crops: 'Rattlesnake Beans'; 'Climson Dwarf Okra'
Cultivation: Hand-dug
Worst Pests: Flea Beetles, Squash Borers
Pest management: Hand picking; BT; Pepper and Cayenne Spray; Native Borders, such as Echinacea, Rudbeckia, Prairie Comb flower.
Cover crops: Buckwheat (summer); Rye and Vetch (winter)

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