



News & Notes of the UCSC Farm & Garden

Issue 116, Winter 2008

Final Reflections on 30 Years of News & Notes

– Martha Brown

Our past two issues featured reflections on the first twenty years of the *News & Notes* and the events taking place at the UCSC Farm & Garden over those decades. In this article I'll trace the past ten years, starting with the celebration in 1997 that marked the 30th anniversary of the founding of the Student Garden Project (now the Alan Chadwick Garden).

In the Winter 1997 issue (no. 76), apprenticeship coordinator Ann Lindsey reflected on the 30th anniversary gathering of Apprenticeship graduates, Farm & Garden staff, Friends, and other supporters held in October. Wrote Ann, "To declare the event a smashing success wouldn't be enough to capture and convey the warm glow and confident stride that participants were left with at the end of the weekend . . . we were reminded of the roots of our passion, the resolve of our daily work, and the relationships that sustain us." As with our recent 40th anniversary celebration, this gathering was an inspiring reminder of the importance of the Apprenticeship training program and the enormous impact of the sustainable agriculture research, education, and public service work carried out by the Center for Agroecology & Sustainable Food Systems (CASFS).

A soggy 1997–1998 made "El Niño" a household term. The seemingly never-ending rains drenched the new apprentice group that spring and left behind a bumper crop of snails and slugs. Nevertheless, the Farm & Garden staff and students soldiered on, reporting in the Summer 1998 *News & Notes* on a record-setting spring plant sale and the resurrection of the popular "Wildlands and Watering Cans" summer day camp for kids (which has once again become an annual fixture at the Farm).

In the fall of 1999, the Friends anticipated the trend toward celebrating local, seasonal foods prepared by talented chefs with the production of their second cookbook, *Seasonal Recipes from the Great Chefs of Santa Cruz County*. Like the first cookbook project, this turned out to be a smashing success—so much so that it went on to top the list of cookbook sales at Bookshop Santa Cruz between December 1999 and December 2000. One wonderful spinoff was a pair of benefit dinners at Friends' director Robert Morris's Blacks Beach Café, featuring local chefs, produce, and wines. A good time was had by all!

And speaking of good times . . . in August of 2000, singer/songwriter Tracy Chapman gave a concert in support of the Apprenticeship Program and the Organic Farming Research Foundation. According to the Fall 2000 *News & Notes* (issue 87) "Farmies" packed the San Jose Center for the Performing Arts for a sold-out evening of music and connections, with Chapman expressing her support for sustainable agriculture and the importance of gardening in her own life.

Winter of that year brought an update from Chadwick Garden manager Orin Martin on his "branching out" beyond apples to expand the Chadwick Garden's fruit tree collection. Wrote Orin in the Winter 2001 issue (no. 88), "Rumor has it that I've finally advanced beyond the "A" section of the fruit tree catalogues. After ten years of planting exclusively apples . . . the garden is now graced by a small collection of stone fruits, including apriums, apricots, peaches, nectarines, plums, prunes, and pluots." Come see for yourself how this "small collection" has expanded over the years!

In the Summer 2001 (issue 90), Erika Perloff of the Life Lab Science Program happily announced the near completion of the Garden Classroom, located just past the Louise Cain Gatehouse at the UCSC Farm. Working with local landscape artist Joni L. Janecki, the Life Lab staff designed a multipurpose garden space for students, teachers, and families that in the ensuing years has become a buzzing hive of activity. Today, this model school garden hosts nearly 3,000 students a year for field trips, and serves as a site for summer camps, summer science programs, teacher trainings, internships, and community events. Open daily, it's a wonderful place to explore with kids.

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The Winter 2002 issue (no. 92) reported on the honoring of former apprentice Steve Decater and his wife Gloria of Live Power Farm with a Steward of Sustainable Agriculture (“Sustie”) award. Bestowed annually by the Ecological Farming Association, this award recognizes extraordinary contributions to sustainable agriculture. Other former apprentices and staff members honored with Susties through the years include Cathrine Sneed of The Garden Project in San Francisco; Wendy Johnson, former garden manager at Green Gulch Farm in Marin County; Jim Nelson of Camp Joy Gardens in Boulder Creek; Orin Martin, Chadwick Garden manager; and Kay Thornley, who helped launch UCSC’s Agroecology Program.

Fall of 2002 saw Apprenticeship graduates, staff, and Friends gathering for the 35th anniversary of the training program. Ann Lindsey reported in issue 95 on the October event, a sumptuous dinner that followed the increasingly popular Harvest Festival at the UCSC Farm. That year’s Harvest Festival also played host to the kick-off of the “Buy Fresh, Buy Local” campaign on the Central Coast, a now well-established effort by the Community Alliance with Family Farmers to raise consumer awareness of the importance of supporting the region’s organic farmers — many of whom got their training at the Farm & Garden!

By the summer of 2003, a major renovation of the Farm’s 15 x 200-foot perennial border was well underway. As reported in the Fall 2003 issue (no. 99), “Garden manager Christof Bernau worked with the 2003 Apprenticeship class to revitalize and rejuvenate this showcase area with 250 plants, including 90 genus, species, and/or cultivars that are new to the Farm & Garden.” Supported by a grant from the Stanley Smith Horticultural Trust, the project quickly blossomed into a beautiful border that adds color, fragrance, structure, and biodiversity to the Farm year round.

The next summer’s *News & Notes* (issue 102) reported on a wonderful spring garden party and art auction held at the Bonny Doon home of Friends’ member Patricia Lindgren. Many local artists contributed their work to the event, which brought together longtime Farm & Garden supporters and raised funds for the Apprenticeship training program. That same issue included news of a grant to Apprenticeship staff to help create a statewide model curriculum for sustainable agriculture, following on the success of the popular *Teaching Organic Farming and Gardening: Resources for Instructors* produced by CASFS. And in 2004 the Life Lab Science Program marked its 25th Anniversary of creating award-winning garden-based learning programs.

With great food never far from our minds, Friends’ director Sue Tarjan crafted a collection of recipes that would showcase the bounty of local farms and gardens. The Fall 2004 issue of the *News & Notes* announced the



Christof Bernau and Julie Stultz designing the perennial border at the Farm, summer of 2003.

fruits of her labors with the debut of the new Friends’ cookbook, *Fresh from the Farm & Garden: Seasonal Recipes for Busy Cooks*. Apprenticeship graduate Amy Linstrom and her business partner Heidi Schlecht helped launch the new effort by hosting the Friends’ annual Holiday Tea and merchandise sale at their brand new River Café and Cheese Shop in Santa Cruz.

That same Fall issue announced the publication of CASFS social issues researcher Patricia Allen’s new book, *Together at the Table: Sustainability and Sustainance in the American Agrifood System*, which “explores the ways that alternative food movements such as organic farming, farmers’ markets, CSA projects . . . and other efforts have transformed the food system.” Published by Penn State University Press, this well-received work is now available in paperback.

Summer of 2005 (no. 106) featured an article by journalist and apprentice Jason Mark on the growth of “industrial” organic agriculture. In a piece that originally appeared in the *San Francisco Chronicle*’s editorial section, Mark offered this advice: “. . . the best guarantee that your food will be produced according to environmental and social principles is to meet the people who grow it. Support your local farmers’ market and become friendly with the vendors there. Or get a subscription with a Community Supported Agriculture Program, in which you get weekly food deliveries from a specific farm. Those outlets represent the original ethic of the organic food movement: That by knowing your farmers, you will truly get to know your food.” Mark is now editor of the award-winning *Earth Island Journal* and helps manage the Alemany Farm in San Francisco.

And speaking of writing and gardening . . . Our own Orin Martin penned *A Rose Primer: An Organic Approach to Rose Selection and Care*, published by the Friends in fall 2005 and reviewed in issue 107 of the *News & Notes*. Now set to enter its third printing, this illustrated guide to growing roses without chemical inputs has attracted book orders from rose aficionados nationwide. Also note-

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early Spring Calendar

Friends' Annual Meeting

Thursday, March 20, 6–8 pm
Farm Center, UCSC Farm

Save the date! Welcome in spring at the Friends' annual meeting as we look back on an eventful 40th anniversary year and look ahead to another busy season. Dinner provided by the Friends Board of Directors. Additional details to follow in a members' mailing soon, but mark your calendar now.

Medicinal Herb Workshop

Saturday, March 22, 10 am - 1 pm
Louise Cain Gatehouse, UCSC Farm

Learn about the abundance of herbs growing in local gardens. Darren Huckle, a Western/Chinese herbalist and licensed acupuncturist, will teach you about sources of medicinal plants, how to use garden herbs for health and wellness, and how to plant and harvest herbs. \$15 for Friends' members; \$20 general public, payable the day of the workshop (no pre-registration necessary). For more information, contact Joan Tannheimer at 831.459-3240 or send email to jonitann@ucsc.edu.

Spring Work Day on the Farm

Saturday, April 5, 9 am - 1 pm UCSC Farm

Come limber up your gardening muscles and help get the Farm in shape for spring planting and the arrival of the 2008 apprentices. Bring work gloves; other tools and snacks will be provided. *Heavy rain cancels.*

Bread Baking Workshop

Sunday, April 6, 11 am - 2 pm

Learn the basics of baking great bread (with an emphasis on organic ingredients) from Erin Justus, founder of Companion Bakers, in this hands-on workshop. \$15 for Friends members; \$20 for general public. Please pre-register for this event and get location information by Tuesday, April 1, by calling 831.459-3240, or by email to jonitann@ucsc.edu.

Ecological Landscaping Workshop

Thursday, April 17, 6 pm - 7:30 pm
Santa Cruz Public Library Community Room
224 Church Street, downtown Santa Cruz

Join Kurt Christiansen of Christiansen Associates Garden & Design, Ken Foster of Terra Nova Ecological Landscaping, and Brent Green of Edible Landscapes and Garden Design for this free evening talk and slide show on ecological and edible landscaping. Learn valuable landscaping tips that will save money, conserve resources, and enrich your garden or yard. No pre-registration necessary.

Also coming up ...

"Food What" Youth Program Internships

1 day a week, March 3 – June 13 for 3 1/2 hours after school
Life Lab Garden Classroom, UCSC Farm

High school youth will gain valuable leadership skills, job experience, and life skills through the "Food What" program. We will focus on social justice, leadership training, and running our farm. Stipend and summer job opportunities available upon completion of internship. Call 831.459-5476, email foodwhat@lifelab.org, or go to www.lifelab.org.

Spring Break Day Camp at Life Lab

Monday through Friday, March 24 – 28
Life Lab Garden Classroom, UCSC Farm

Children ages 7–11 are invited to join us for spring gardening, cooking, and crafts. We'll be preparing food fresh from the farm. Gardening activities will include seed sowing for home gardens, composting, and planting. Garden-based crafts and games will round out this exciting new week of camp. Cost is \$240. Call 831.459-4035 for more information or see www.lifelab.org/camp.html#springbreak



The Friends of the Farm & Garden Board of Directors is seeking new members. If you're interested in helping plan our events and fundraising work, please contact Martha Brown, 831.459-3376, mtbrown@ucsc.edu to find out what's involved.

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

Please note that we cannot accept credit card payments for classes or merchandise (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.

Animal, Vegetable, Miracle:

A Year of Food Life

by Barbara Kingsolver with Steven L. Hopp and
Camille Kingsolver

HarperCollins Publishers 2007

-Reviewed by Sue Tarjan

Barbara Kingsolver is best known for her novels, among them *The Bean Trees* and *The Poisonwood Bible*, but she has also published poetry and nonfiction. This latest autobiographical effort is a fascinating account of her family's return to the land of their roots in southern Appalachia from Tucson, Arizona, and an argument for "locavorism," the practice of buying and consuming food grown locally and sustainably.

The family's one-year experiment with eating only what they can grow themselves or purchase from farmers within a 50-mile radius begins in early spring with the emergence of their first asparagus crop. Even their younger daughter, Lily, contributes by starting her own egg business. Their agricultural trials and tribulations are by turns entertaining and troubling but always thought provoking. Kingsolver flavors her chronicle with well-researched tidbits about annual versus perennial crops, vegetarian versus omnivorous diets, the hidden costs of conventional agricultural, the challenges of eating seasonally in temperate zones, preserving food for winter, and other pertinent topics.

Interspersed throughout are short essays, recipes, and seasonal menu plans from Kingsolver's older daughter, Camille, extensive reference and resource lists, and an invitation to peruse their website (www.animalvegetablemiracle.com) for updates, more recipes, and links.

This is a hopeful book, not a diatribe. Kingsolver's lack of fanaticism and sense of humor disarm the reader and defuse any tendency to defensiveness. She acknowledges that our destructive food habits have been carefully cultivated by agribusiness for sixty years or more and won't change in a season. But she shows us all one strategy to start changing our ways. Even if her family's approach doesn't perfectly coincide with one's own philosophy on raising food or eating it, her point is made: partake of the world's bounty with good appetite, gratitude, AND tender solicitude.



Sign Up Now for the 2008 CSA Season!

By becoming a shareholder in the Farm & Garden Community Supported Agriculture (CSA) project, you'll receive a box of fresh-picked, organically grown produce each week while supporting the Apprenticeship training program and establishing a partnership between the local community and apprenticing organic growers.

Shares for the 5-month season cost \$440. A share is designed to feed a household of two or three for a week, or a larger family that perhaps doesn't cook every day but still wants to eat fresh, organic and local. Payment can be in full or divided up into two or four installments. There are also shares available for low-income households at half the cost of a regular share. Pickups on the UCSC Farm start in early June (weather permitting).

CSA 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'd like to receive our CSA Brochure and Pledge Form or have any questions regarding the CSA program, please contact Crystal Jensen or Liz Milazzo at 831.459-4661 or email farmcsa@ucsc.edu. More information and the CSA Brochure and Pledge Form are also available at <http://casfs.ucsc.edu/community/csap.html>.

Some Back 40 Remembrances ...

As promised, here are some reflections on this past summer's 40th Anniversary celebration –

"I remember the long row of white clad tables stretching down through the orchard, wine glasses gleaming in the rays of late afternoon sun, and the happy hubbub of the diners like a hive of summer bees as they clinked toasts and passed platters. Alan would have loved it.

Also I felt such pride and gratitude to have been part of the beginnings of this garden project that led to the proliferation of all the world-mending gardeners who are transplanting their roots and extending their tendrils outaround the planet." – *Beth Benjamin, 1967–1969 apprentice*

"After three re-applications of mascara during the presentations by alumni apprentices, I gave up and enjoyed the sentiments that were stirred in me by their inspiring stories. I told people later that I feel like I found my church: if you were really doing "God's

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Make Your Own Potting Mix

If you've ever visited the UCSC Farm or Alan Chadwick Garden, you may have seen the bins of ingredients that go into the various sowing and potting mixes used here. Like cooks tinkering with their favorite recipes, the Farm & Garden staff have refined these mixes over the years to give seeds and seedlings the healthiest start possible.

Seed-starting or potting mixes should provide the appropriate fertility as well as a balance of drainage, aeration and water retention. Well-finished, screened compost is the cornerstone for fertility in the Farm & Garden's blends. Other additions include bone meal to encourage initial root development, kelp meal, which is a good source of micronutrients, and lime for adjusting the pH, in some of our mixes. Ingredients such as sharp sand or propagation sand (also called #2 builder's sand, available at landscaping stores), coir fiber (a commercial product made from shredded coconut husks, also called coco peat), leaf mold, garden soil, and vermiculite ensure that the mixes provide good structure and retain moisture without becoming too dense or waterlogged.

Unlike most commercial mixes, the blends used at the Farm & Garden aren't sterilized. Instead, the goal is to create a mix that's alive with beneficial microorganisms and in balance in order to optimize plant health.

Using nonsterilized ingredients requires careful greenhouse management to discourage organisms that may cause diseases, such as the fungi that cause damping off (characterized by water-soaked spots on the seedling stem that enlarge and turn brown; the product Root Shield is designed to prevent this and other fungal diseases, and is available through organic gardening supply outlets). Keys to good greenhouse management include good air circulation and close attention to watering practices. Because strong, vigorous plants are not as susceptible to potential diseases, we work to provide optimum environmental conditions for plant growth with regards to light, temperatures, fertility, air, and water.

Sowing Mix

"Sowing mix" refers to the blend used in densely seeded planting flats. Fertility is not a major concern in the sowing mix because the seed is living off stored reserves in its cotyledons. The basic sowing mix ingredients and ratios currently being used are:

By volume: 3 parts compost (sifted through a 1/2" screen)
 2 parts garden soil
 1/2 to 1 part sharp sand (depending on how sandy or loamy your soil is)
 2 parts coir fiber
 small amount of bloodmeal

Once the plants develop a set of true leaves, they're "pricked out" (transplanted) into a second flat and spaced farther apart. To boost the fertility in the prick-out mix,

additional compost can be added to the sowing mix, or placed in a thin layer at the bottom of the flat. As plants grow and get close to plant-out time, they tap into the compost and that gives them the extra boost they need to carry them into the transplanting stage.

Six-Pack Mix

Home gardeners often sow seeds in six packs or other small-celled containers for transplanting directly to the garden. In that case, it's important to provide proper aeration and drainage, since the air/water relationship gets more critical in a smaller container.

If you don't mind buying materials, two easy-to-make six-pack mixes are –

By volume: 1 part compost (screened)
 1 part vermiculite
 1 part peat moss or coir fiber

By volume: 2 parts compost
 2 parts used flat mix
 1 part coir fiber

plus bonemeal, lime (if peat is used), and kelp meal. Extra nitrogen can be added as fish emulsion when watering, or by adding some blood meal to the mix.

If you'd like to stay away from purchased inputs, an alternative mix is –

By volume: 3 parts compost
 2 parts leaf mold
 1 to 1 1/2 parts good, loamy soil

Leaf mold offers a number of benefits, providing almost perfect water retention, aeration and drainage properties, and a little bit of fertility. Sources include live oak trees* (*Quercus agrifolia*) and deciduous trees such as sycamores, alders, and maples.

To collect leaf mold, rake off the surface layer of undecomposed leaves and gather the partly broken down material beneath, then rake the top layer back over the soil. Don't take too much from any one area — spread your harvest efforts around. Be sensitive to the trees you're harvesting from. Otherwise you can overharvest and interrupt the cycling of nutrients that supports the tree.

Alternatives to home-made compost include composted chicken, steer or horse manure. Glaum Egg Ranch in Aptos sells a bagged product made from composted chicken manure and rice hulls at local nurseries. Bone meal or kelp meal can be added to the above mixes to provide phosphorous and micronutrients.

For more information on soil mixes and other seed propagation topics, see *Unit 1.3: Propagating Crops from Seed, and Greenhouse Management*, available for free download from <http://casfs.ucsc.edu/education/instruction/tofg/contents.html>

**In areas where Sudden Oak Death occurs, do not "export" oak leaf mold from your property to other sites.*

Back to Basics

A New York writer learns about food, the old-fashioned way

By Stephanie Rosenbaum

It's early on a cool northern California morning, and I'm standing in front of a steaming pile of manure with a job to do.

Just a few weeks ago, work meant jabbing a Metro-Card through a New York City subway turnstile — an editor and writer headed to a computer in a cubicle. But this morning, my occupation is here under the wild plum trees, forking straw-laced horse droppings into a rusted-out blue wheelbarrow.

By lunchtime, the four of us — a San Francisco elementary schoolteacher, a Forest Service worker who has farmed in Alaska and Arizona, an outdoor educator fresh from leading youth trips through Yosemite, and yours truly, a Class of '90 English major — have achieved our goal, a waist-high, 6-by-6 compost pile layered like a torte with straw, manure, juicy weeds, old lettuce, and spent coffee grounds from a nearby campus café. *Les Fleurs du Merde*, we name it, and I wonder what Baudelaire's ghost would think of this association with the rank muck of the New World.

This is life as an apprentice at the Center for Agroecology and Sustainable Food Systems at the University of California at Santa Cruz. Thirty-eight of us, ranging in age from 19 to 70, arrived here in April for an intensive, six-month plunge into the philosophy, practice, and business of organic farming. Our classroom is a 25-acre fold of land tucked between the redwoods and the meadows, containing gardens, fields, and orchards established some 30 years ago. The hands-on part of the program starts the very first morning, as we head into the fields with our freshly sharpened spades, ready to hack down the luxuriant, shoulder-high cover crops that were planted last fall to hold back erosion during the winter rains. Twice a week, we squeeze together on folding chairs inside a wooden one-room building for lectures and Power Point presentations on all things agricultural, from botanical classifications to how to file a Schedule-F farm profit-and-loss tax form.

Some of us have come straight from family farms, hoping to learn more about organics. Many have been teachers, community activists, or outdoor-education leaders. Mwale is a farm extension agent in Zambia; Lu Jing is a grad student in bioengineering in Beijing. Herb is a retired surgeon turned Los Angeles school gardener, while Linn has been developing a farm and eco-retreat in Costa Rica. Me, I'm an urban food writer looking to get back to the basics.

After more than a decade as a restaurant critic and food writer in San Francisco and New York, I got burned out chasing the next hot thing. Dehydrated olives, recon-

stituted into edible paper: Who cares? Sure, food can be an artistic medium. But too often, issues of sustenance and nourishment, health and sustainability get left out of the hustle, unless they, too, can get packaged as a trend. Sitting in front of my laptop on a sweaty August morning, longing for those mild northern California days, I thought: Why not step off the concrete and get dirty for a change? I'd had community garden plots before, little boxes no bigger than an IKEA coffee table. What would it be like to have real room to dig and grow? How could I write about the push to get consumers to "buy fresh, buy local" without knowing what it really takes to get a head of lettuce from seed to table?

Working here, I'm learning just how much food can be grown in small spaces. It's a useful lesson for city living, especially now that more and more journalists, community activists, and everyday citizens are linking concerns over food safety and security — meaning the access that all of us have to healthy food options — with a rising interest in knowing how, where, and by whom our food is being grown.

In one bed, 100 feet long by 4 feet wide, we'll plant six rows of carrot seed, harvesting some 3,000 carrots three months later. Cut that down to a quarter — a mere 100 square feet, the size of the tent in which I have been living these past few months — and, given adequate fertility, you could be handing out close to 100 supermarket-sized bunches of organic carrots in just 90 days. Our hand-tilled garden has less than an acre under cultivation; the tractor-planted farm fields and orchards are spread over a little more than seven acres. It's a tiny toy farm compared to the vast commercial spreads in the nearby Pajaro and Salinas valleys. But what we lack in space, we more than make up for in diversity.

We sow a remarkable number of flowers, fruits, herbs, and vegetables throughout our main spring-to-fall growing season. Without the quick fix of conventional pesticides and fertilizers, we have to keep the whole ecosystem of the farm in balance in order to resist pests and diseases. Biodiversity is our greatest asset. Fruit trees, shade trees, perennial flowers, native plants, and even weeds all play their part. Some are windbreaks and sources of cool shade for the farm cats to loll in on hot afternoons. Others are habitats for birds and beneficial insects; on a warm day, every lavender bush is abuzz with hundreds of bees, crucial pollinators for much of what we grow. This is the principle of agroecology: to make agriculture work like nature, rather than trying to bend nature to the demands of agriculture.

This little square of nature isn't just our classroom; it's also our home. In a row of tents pitched under the cypress trees, we fall asleep to the yips of coyotes up along the ridge, and wake up to the chatter of scrub jays and, less bucolically, the gear-grinding of backhoes preparing for high-priced faculty housing right on the other side of the fence. Two indoor bathrooms (only one with a shower) are

some 500 yards away; I suspect the nearby plum orchard receives many nighttime visits. The meals, cooked in turn by pairs of apprentices, are a lot like eating at Princeton's 2-D co-op every day. Mornings and evenings are foggy and chilly; afternoons can get blazingly hot. And that same Bob Marley mix from lawn parties in 1988 is in heavy rotation on the farm center stereo.

But then there's the view, straight out over the flowering potato and pepper plants to the broad blue expanse of Monterey Bay. And the warm strawberries we can pick on the way to breakfast, or the sun-ripened peaches that become hot homemade pie or jars of jam on Sunday afternoon. Digging around for the first potatoes in July, we pull out fist-sized treasures with bright magenta-pink skins. They make the best home fries I've ever tasted. In this, we're rich.

And come the end of October, along with a certificate in ecological horticulture, I'll have the tools to bring this agricultural-academic knowledge back into the city, to share and teach and make some corner of the city just a little bit greener, one carrot at a time.

Stephanie Rosenbaum is a 2007 Apprenticeship graduate now living, farming and writing in San Francisco. This article originally appeared in the Princeton Alumni Weekly. Reprinted with the author's permission.

Final News & Notes Reflections (from p. 2)

worthy in 2005: the Garden Classroom and CASFS were selected to serve as one of three California Department of Education's Garden Based Nutrition Regional Training Centers.

In 2006, UCSC students found new ways to connect with the campus's Farm in a program called "Harvest for Health," part of the College 8 core course that brings freshman to the Farm where they learn about its history and about other campus food systems initiatives. Students also harvest crops that the dining hall chefs prepare for dinner that evening. CSA and Farm-to-College coordinator Nancy Vail wrote about the program in the Winter 2006 (issue 108), noting that it had "increased interest among dining hall managers, chefs, student organization, faculty and CASFS staff to replicate this type of program at all of UCSC's residential colleges."

That spring (issue 109), stalwart contributor Sue Tarjan penned the annual Spring Plant Sale Preview, which featured luscious descriptions of the raspberry plants being propagated from plantings at the Farm. (Stay tuned for another of Sue's contributions as we look toward spring.) That issue also included Orin Martin's enticing description of the joys and woes of growing Alan Chadwick's favorite apple, Cox's Orange Pippin. Wrote Orin of this finicky fruit, ". . . it is aromatic, even perfumed, with an intense flavor range: spicy, rich, honeyed, with a hint of nuttiness. The flesh is coarse and chunky, sometimes evoking pear-like qualities. The blend and complexity of

sugars and acids give it an unsurpassed tender juiciness that lingers on the tongue."

We also said farewell to longtime staff member Thomas Wittman in the spring of 2006, as he moved on to focus on his business, Gophers Limited, and his ongoing work in the sustainable agriculture community. Thomas not only kept the Farm & Garden's buildings and equipment in shape, he also taught generations of apprentices basic woodworking, construction, and gopher-trapping skills.

A sadder goodbye was reported in the summer of 2006 (issue 110), which brought news of the death of longtime Friend and volunteer Graydon Livingston. His lasting contributions to the Farm in the form of trellises, sundials, sculptures, and more remind us each day of his talent and generosity. Wrote close friend and garden manager Christof Bernau, "Not only did Graydon build beautiful, functional works of art, he empowered generations of Farm & Garden apprentices to pursue their own creative visions. Always inclusive and supportive, Graydon taught by example, with thoroughness, through kindness and humor, and with constant encouragement."

Through the years, Friends' events at the Farm & Garden have enjoyed a growing popularity with community members. That's been particularly true of the annual Harvest Festival, which began modestly enough when the Friends combined their annual apple and squash tasting events in 1994. The fall 2006 issue (no. 111) reported on a record-setting crowd that attended the October Harvest Festival, with more than 1,500 campus and community members enjoying a beautiful fall day on the Farm.

In the Winter 2007 issue (no. 112), Orin offered his retrospective on the French Intensive gardening system that Alan Chadwick had introduced at UCSC in 1967. And that same issue announced that the Apprenticeship staff had received a Stewards of Sustainable Agriculture Award honoring the 40th anniversary of the program.

Thus we come full circle, from Chadwick wielding his Bulldog fork and spade on a rocky campus hillside to the award-winning, ongoing work to educate apprentices, students, and the broader community as to the importance of being — in Friends' founder Louise Cain's words — "stewards of the soil." As reflected in thirty years of reporting in the *News & Notes*, the Friends' contributions to this work have been beyond measure.



SUPPORTERS LAY FOUNDATION FOR NEW PROJECTS AT FARM & GARDEN

We are grateful for the following recent gifts and grants to the apprenticeship that will provide crucial funding for projects and scholarships at the Farm and the Garden:

- The Friends of the UCSC Farm & Garden Board of Directors, who spearheaded the Back 40 Celebration, have made the housing project their highest priority for the funds raised by the event. They plan to name a four-person apprentice cabin with a \$16,000 gift to the apprentice housing project.
- The Stocker Family Fund at the Community Foundation of Santa Cruz County pledged \$15,000 to the apprentice housing project to build the solar shower facilities.
- Newman's Own Organics through Newman's Own Foundation granted \$50,000 to the greenhouse construction project, which will result in three greenhouses and the Organic Greenhouse Education and Demonstration Project.
- Jan and Lynn Dash for a \$3,000 gift to the Honore Dash Memorial Fund that will support a scholarship recipient in the 2008 Apprenticeship Program.
- DreamCatcher Foundation, at the suggestion of Robert Rich III, contributed \$1,500 to the greenhouse project.
- Richard Senior, Alan Chadwick's nephew who visited the Farm & Garden in 2003, gave \$1,000 to help support the Alan Chadwick Garden.
- Individual Friends members and past apprentices have also generously donated to both the apprentice housing project and the apprenticeship itself this year and we will thank these individuals in a later newsletter.

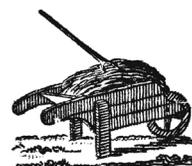
Back 40 Remembrances (from page 4)

work," you'd be feeding people and not scaring them. I absolutely love the work they're doing at the UCSC Farm & Garden, and am grateful for every farmer I know."

– Tana Butler, *photographer, Friends' Board member*

"At the closing circle in Farm's main garden, 1990 apprentice Annie Harlow spoke of the connection she felt to the people in the circle who had also tended those 25 acres, not just in her same apprenticeship year, but also before her and after her. I definitely felt that common experience and care for a piece of land, and I also felt bonded with them and others there as we looked ahead to all the important work to come. It was refreshing and powerful to look around the circle and imagine us all sharing in the work to better the food and agriculture system around the world." – Ann Lindsey, *1988–1989 apprentice*

"Going back to the Farm, walking the paths with old friends and tasting the fresh peaches brought back many memories, reminding me of how special this program is, which has provided such a strong inspiration and foundation for so many past apprentices, including my own work with community gardens in the Bronx, New York. It was wonderful to have the chance to celebrate the 40th Anniversary, visit with past apprentices and thank the dedicated instructors and staff. To many more years of the Farm and Garden Apprenticeship program!" – Ursula Chanse, *2000 apprentice*



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