**Notes from the Field** by Liz Milazzo, Field Production Manager

Wow! This is our second to last box of the season! Please be sure and fill out the online CSA Member End-of-Season Survey at [https://www.surveymonkey.com/s/2QLSYCX](https://www.surveymonkey.com/s/2QLSYCX) to give your feedback.

Apprentice graduation was last Friday night. Our deep gratitude goes out to the 39 apprentices who took care of the fields and gardens this summer: Alex, Alyssa, Armi, Barrie, Blake, Bridget, Bruno, Christine, Cleo, Devin, Eliza, Hetty, Isabel, Jane, Jessica, Joan, Judith, Julie, Kana, Katina, Kellee, Lauren Alexandra, Luke, Mae, Mary, Matthew, Mike, Mitch, Nitza, Patrick, Rachel, Rooseveilt, Sam, Xam, Sara, Scott, Steven, Zach, and Zoe. We wish them success on their path. This week and next, your boxes are being harvested by the advanced apprentices who stay on over the winter and serve as next year’s student mentors.

“Will it rain this winter?” continues to be our foremost concern. Around the state, reservoir levels have dropped 20-30% in many cases. The Governor signed historic groundwater protection legislation last month that received wide support from the California agriculture community. The Santa Cruz community is “doing its part” with the City pleased to announce a 29% reduction in water use in September compared to 2012 and 2013. Stage 3 restrictions are still in place for the UCSC Farm.

Water efficiency has been our focus this season. We installed new micro-sprinkler systems for the kiwis and young pear trees that have really paid off. Much less overhead water was used in establishing vegetable crops, and we were able to be very precise in our use of drip irrigation, cutting the tape on even partial beds of crops as soon as harvest was complete. Crop planning for next spring will continue in this vein of targeted irrigation for very precise plantings in all our farm and garden sites. We plan to grow a number of fall items for the CSA in our new Hay Barn field, combining production for the dining halls. Awareness of the preciousness of water played out this year in completely harvesting our crops. The apprentices met every other Wednesday morning to glean food for the food pantry at Family Student Housing, and/or Homeless Service Center and other local service providers. Big congratulations and deep thanks to Second year Ben Kutcher for spearheading the gleaning!

Due to smaller plantings, the farm fields are mostly cleared and ready for cover crop. We’ll start drilling seed next week and hope to irrigate select fields with sprinklers for the first month or so.

The WSARE organic trial in the “Top” field is going into its fourth and final year of production, with 0.4 acres under plastic for fall strawberries. The small field adjacent is prepped for strawberries as a new trial looking at the efficacy of summer cover crops in providing the carbon source for soil biological disinfestation. You’ll be seeing lots of delicious strawberries next year!

Look for pineapple guavas in your box today. Dan Tebes took a picture of what the ripe fruit looks like, pictured at right:

---

**Upcoming Event**

**Growing Great Garlic!**

**Selecting & Cultivating Organic Garlic in the Home Garden**

**Saturday, October 25 – 9:30 am - 12:30 pm**

**UCSC Farm & Garden – Gatehouse**

Garlic is a great crop to grow in the home garden, and there are many types of garlic to choose from. Join garlic farmer Pete Rasmussen of Eden, Utah’s Sandhill Farms and Orin Martin of UCSC’s Chadwick Garden to learn the ins and outs of selecting, growing, harvesting, and storing organic garlic.

Watch a planting demonstration and enjoy a taste test of roasted garlic varieties.

**Cost:** $30 General ($40 cash or check at the door); $20/$30 Friends of the Farm & Garden members; $15/$20 UCSC Students & limited income (UCSC Students support by Measure 43 – valid student ID required). Pre-register and pay online at: [http://garlic2014.bpt.me](http://garlic2014.bpt.me) or pay by check (payable to “UC Regents”) and send to:

CASFS | UCSC Farm
1156 High Street
Santa Cruz, CA 95064
Attn: Workshop

For more information, contact: 831.459-3240 or email: casfs@ucsc.edu
Creamy Kohlrabi and Potato Soup with Winter Savory

1 large kohlrabi (or 1-2 small), cubed
3 medium potatoes (boiling variety), cubed
6 tablespoons unsalted butter
1 cup of whole milk or more if needed
1 small size onion, chopped
2 cloves of roasted garlic
sea salt and white pepper to taste
2 tablespoons of finely chopped winter savory

Place water in a stock pot and lightly salt. Peel kohlrabi and potatoes and cut into cubes. Add kohlrabi and potatoes to the pot and boil. Once fork tender, remove from heat and drain water. Cover pot and let it sit for 5 minutes allowing excess moisture to be absorbed by the vegetables. Add 4 T of butter and cover pot.

Meanwhile, add last 2 T of unsalted butter to a saucepan and sauté the onion until golden. Add roasted garlic to the onion and cook for an additional 3 minutes. Set aside.

In a small pot bring the milk to a boil. Remove from heat.

In a high speed blender, add all ingredients except milk. Cover and puree. Add milk as needed to achieve your desired consistency.

Transfer pureed soup to a heat resistant container and keep it warm in the oven until ready to serve.

www.purplerainvineyard.com

Vegetarian Pho

2 large onions, peeled and halved
rub of fresh ginger, peeled and sliced
4 cinnamon sticks
4 star anise
4 cloves
4 cardamom pods
1 tablespoon coriander seeds
4 large carrots, peeled and chopped
1 fennel bulb, quartered, stalks removed
1 teaspoon minced garlic
1 tablespoon shoyu or soy sauce
8 cups vegetable stock
1 head of bok choy, quartered
fresh thai basil
fresh mint
2 cups beansprouts
handful of limes, quartered
1 lb. brown rice noodles
shaved sweet onion slices

Heat oven to 450ºF. Place onions and ginger slices onto a baking tray and roast in the oven for 10 minutes until the edges are starting to brown. Place spices in a heavy-pot and dry roast until aromatic, stirring to prevent from burning. Add vegetable stock, shoyu, carrots, fennel, and roasted onions and ginger. Bring to a boil and reduce heat. Cover and simmer for 30 minutes. Strain soup base through a fine mesh strainer to remove vegetables and debris, then return strained broth to the pot and reheat. Cook noodles according to packet instructions. Prepare serving bowl(s) with cooked noodles, bok choy, beansprouts, onion, fresh herbs, and lime wedges. When ready to serve, pour over hot broth and serve immediately.

www.happyolks.com

Pineapple Guava

Pucker up for this tiny, tart fruit – the pineapple guava is ready to eat and will continue to ripen throughout the fall.

The pineapple guava, native to South America, is a member of the Myrtle family. The fruit is also known by the name of Feijoa, Brazilian fig guava, among others.

A slow-growing evergreen shrub, it can grow to 15 ft. high and 15 ft. wide. The plant can also be manicured and grown as small container plant, espaliered as a small tree, or grown in close clusters to create a hedge or windbreak.

The fruit has a greyish-green skin and amber-colored flesh. The flavor is strong and tart with slight pineapple and papaya undertones. The texture is gritty (similar to a pear) with tiny edible seeds. The fruit is ready to eat when slightly soft and when the jellied sections of the fruit are clear. The best way to harvest is to allow them to fall from the tree. You can tell the fruit is starting to ripen when the fruit has a slight fragrance and the skin gives slightly when touched. Mature fruit can store in the refrigerator for about a week.

2014 CSA End-of-Season Survey

Help us improve your CSA experience at the CASFS Farm! Please take a few minutes and go to the online Survey Monkey link below to answer 10 questions regarding your experience as a CSA shareholder. We would like to compile your feedback by Friday, November 22.

https://www.surveymonkey.com/s/2QLSYCX

Heidi Swanson: Barely adapted from newly released Green Kitchen Travels by David Frenkiel & Luise Vindahl, [this] is everything I want in a cookbook: sincerity, originality, and spank.