



News & Notes of the UCSC Farm & Garden

Issue 137, Spring 2013

SPRING PLANT SALE PREVIEW

Selecting Varieties for the Plant Sale

Each year's Spring Plant Sale really starts in mid winter, when UCSC's Farm and Garden managers sit down with a stack of catalogues and seed packs to select which varieties of vegetables and flowers to sow for the upcoming sale.

Faced with all those beautiful plant photos and glowing varietal descriptions, where do you start? I asked Christof Bernau, who manages the handworked gardens at the UCSC Farm, to share some insights into his thinking when it comes to selecting the varieties of annual plants you'll see at this year's sale (May 4 and 5), and to talk about some of the plants that he's particularly excited to offer.

Selection Criteria

For Bernau, selecting plants that are reliable performers in the home garden is the highest priority. "Reliable" in this sense includes a two-pronged approach: "In some instances we select for broad adaptability to the range of Monterey Bay region's microclimates, from the coast to the summit," says Bernau.

He also selects varieties that will do well in a specific setting. "Eggplants and most heirloom tomatoes will do better in hotter microclimates, such as Bonny Doon," he explains. "In contrast, most leafy greens may have a short window of productivity in hotter parts of the region, but will do fine along the coast throughout the growing season."

The Farm & Garden's long relationship with Renee Shepherd of Renee's Garden Seeds influences varietal choices. "Renee does an outstanding job of evaluating seed both here and at sites around the country to see how varieties will perform under various growing conditions," says Bernau. "Her primary emphases are flavor, beauty, and ease of growing in the home garden—the same criteria we're addressing." Generous seed donations mean that many of Renee's Garden Seed varieties appear at the Spring and Fall Plant Sales each year.

Farm & Garden staff members regularly conduct their own trials before introducing a variety to the plant sale. Bernau mentions two Scabiosa (pincushion flower) varieties—'Blue Cockade' and 'Fire King'—that have become favorites after growing them at the UCSC Farm. "These are beautiful garden flowers and excellent cut flowers that we use regularly in the bouquets you see for sale at our Market Cart," says Bernau. "They'll make a great choice for the home garden."

Along with successes, recent crop failures can dictate which varieties to emphasize. Take basil: for the past two years the fungal disease powdery mildew has nearly wiped out both commercial and backyard basil crops throughout the Monterey Bay's coastal regions. Bernau found that cinnamon basil was fairly resistant to the disease, and although "it remains to be seen how that will play out this year," cautions Bernau, he's made sure to include the variety as an option at this year's sale.

The vagaries of the seed industry can also affect the varieties available in any one season. As Bernau describes it, seed growing is an international endeavor: "Seeds are grown everywhere that has a dry finishing season, from South and Central America, Mexico, and the Western U.S. to Japan and Thailand." One grower may sell to dozens of companies, which means a single crop failure can translate to the disappearance of a variety from most or all of the seed catalogues the following season, as happened with the 'Ambition' shallot this year.

Seed saving is one response to the ebbs and flows of varietal availability, and a good way both to save money on seed purchases and select for crops that perform well in your specific setting. "At the UCSC Farm and Garden we select and save seed from numerous crops, principally beans, small grains, lettuces, heirloom tomatoes and some culinary herbs," explains Bernau. "As the seed industry continues to consolidate and we lose access to proven favorites, we will no doubt invest more time and energy into the art and science of seed saving to continue growing and improving upon varieties we love." Note that you can learn more about seed saving and get in on the latest free seed exchange on May 11 at the UCSC Farm (see calendar, page 3).

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Some Featured Varieties at This Year's Spring Plant Sale

'Violetta' artichoke — A baby-sized Italian artichoke that you harvest anywhere from golf-ball to just under tennis-ball size; with the exception of the outer tips of the leaves, you can eat the entire bud as they have none of the "choke" portion above the heart when harvested small. These are beautiful silvery gray plants; when the buds come on they are gray-blue with purple tints. If you don't harvest them all then the heads get much bigger and have incredible vibrant purple colors. These perennial plants will reliably produce a harvest first year from seed.

'Shishito' pepper — A Japanese version of the popular Padron pepper, with a slightly smaller, more elongated fruit. Expect a crop 6–8 weeks after planting (from starts), with production extending until frost. Like most indeterminate crops, continuous production is facilitated by continuous harvest, picking all harvestable fruits at least twice a week. Treat the fresh green peppers as you would a Padron.

'Red Ruffled' and 'Sheepnose' pimiento peppers — Blocky, thick-walled, sweet peppers, excellent for slicing fresh in salads, for dipping, and for stuffing and roasting. Grown to full maturity, they also make an excellent sweet, slightly smoky ground pepper. Slice, seed, and dry them thoroughly in a dehydrator, then dry roast the slices in a cast-iron skillet right before you grind them to heat them and force out the last bit of moisture. Grind the dried pepper in a coffee grinder or equivalent and store in a jar. Excellent sprinkled over pasta, eggs, and sautéed vegetables.

'Saffron', 'Picador', and 'Conservor' shallot mix — Three varieties we grow regularly in the garden at the UCSC Farm and offer at the weekly Market Cart, these are also an easy-to-grow crop for the home gardener. Each variety has a long shelf life—under consistently cool and dry storage conditions, a well-cured shallot will keep up to 6 months. They can be harvested and used as an immature allium the same way you'd harvest a spring onion or green garlic, but are well worth growing to full maturity because of their storage ability. Excellent choice in salad dressings, but can also be used anywhere recipes call for garlic or other storage alliums. Put in a pan with a little bit of oil to fry them until they're just turning golden, or fry them up crispy and sprinkle them over a salad, soup or pasta.

'Red Zebra', 'Green Zebra', 'Cherokee Purple', 'Stupice', and 'Persimmon' — Heirloom tomato varieties that will produce well in all but the coolest coastal locations.

'Valley Girl', 'Chianti Rose', 'Oregon Spring' — Slicing tomatoes that do well in coastal conditions.

'Principe Borghese' — Another heirloom tomato, this one is a paste type that is also great for slow roasting or drying, as well as fresh in salads. A note about growing paste tomatoes: water consistently until the fruit starts to color up to avoid blossom end rot.

'Sweet 100' — This prolific hybrid cherry makes a return after several years of people requesting it. Other cherries available this year are 'Garden Candy', a productive mix from Renee's featuring a rainbow of sweet cherry colors and flavors, and 'Chocolate Cherry', a variety with a larger, slightly oblong, deeply colored fruit with good flavor.

'Kakai Hulless' — A baking and soup pumpkin with tasty fruit and a seed with almost no seed coat, perfect for roasting. These are the same type of seeds you may know as "pepitas" in Mexico and Central America—kids will love helping you make this nutritious snack.

'Buttercup Burgess' — A winter squash with dark orange flesh and a nutty flavor. Also available this year: 'Musquee de Provence', which produces 6–8 pound fruits with a green blue over orange skin and mid-orange, subtly sweet flesh. Excellent baked, in soups, and in savory pies.

Snapdragons — This mix has become a favorite in our UCSC gardens. 'Night and Day' is a fascinating bi-colored variety, dark purple with a yellowish throat. The mix we'll be selling also includes 'Chantilly' and 'Rocket', which make beautiful landscape and cut flower choices. 'Rocket' is a classic, upright, tall cut flower; 'Chantilly' is the azalea style—more open, with flat petals—while the 'Night and Day' is more compact. Together the three make a prolific, colorful, long-blooming garden mix.

Tithonia 'Torch' (Mexican sunflower) — A vibrant orange variety that's a preferred food source of our late summer–fall migrating Monarch butterflies. Deep green, highly lobed foliage and velvety, hollow stems.

'Mammoth Gray Stripe', 'Snack Seed', and 'Sunzilla' sunflowers — Excellent seed producers (if you can protect them from the birds). In a favorable site they'll grow 6–10 feet tall, depending on variety, with a 12–18" diameter seed head.

– Martha Brown

For a complete list of the annual and perennial varieties available at this year's Spring Plant Sale on May 4–5, see the CASFS website, <http://casfs.ucsc.edu/plantsale>. See page 4 for additional details.



Spring/early Summer Calendar of Events

UCSC Farm & Garden Spring Plant Sale and Hay Barn Restoration Site Tour

Saturday, May 4, 10 am – 3 pm, and

Sunday, May 5, 10 am – 2 pm

Barn Theatre Parking Lot, UC Santa Cruz

Note: Friends of the UCSC Farm & Garden have pre-entry priority, Saturday, May 4, 9 am – 10 am

Enhance your home and garden with organically grown flower, herb, and vegetable starts as well as perennial landscape plants.

Friends' members receive 10% off all plant and merchandise purchases. Use your Plant Sale receipt for a 10% discount at Companion Bakeshop during the week following the sale. Please remember that we can only accept cash or checks for purchases, no credit cards. See cover story and pages 4 for additional details.

After you buy your plants on Saturday, take some time to meet Daniel Press, the new director of the Center for Agroecology & Sustainable Food Systems (CASFS). Daniel will be at the Plant Sale and will lead a tour to the historic Cowell Ranch Hay Barn restoration site starting at 11:30 am from the Barn Theater parking lot.

“Symphony of the Soil” Benefit Screening

Saturday, May 11, 11 am – 1 pm Nickelodeon Theater

The Santa Cruz premiere of the full-length feature film “Symphony of the Soil” benefits the Apprenticeship in Ecological Horticulture’s scholarship program. \$10 admission, tickets available at <http://symphonyofthesoil.bpt.me> or at the door. See page 5 for details.

Demeter Seed Exchange

Saturday, May 11, 2 pm – 5 pm UCSC Farm

The Demeter Seed Project hosts its quarterly Seed Exchange at the UCSC Farm, centered around the Louise Cain Gatehouse. The Seed Exchange is free and open to the public. For more information please email elan@demeterseedsproject.org.

Selecting, Growing & Arranging Cut Flowers

Sunday, June 9, 9:30 am – 4 pm

Alan Chadwick Garden, UCSC

Join Zoe Hitchner of Everett Family Farm and Orin Martin, manager of the Alan Chadwick Garden, to learn how to select, grow and arrange cut flowers from your garden to create beautiful bouquets. The workshop will include both lectures and hands-on practice.

Cost of the day-long workshop is \$75 for Friends of the Farm & Garden members, \$85 general admission, and \$50 for UCSC students; pre-registration required. Register online at <http://flowers.bpt.me>, or send a check made payable to UC Regents to: CASFS/UCSC Farm, 1156 High Street, Santa Cruz, CA 95064. Attn: Cut Flower Workshop. For more information, call 831.459-3240 or email casfs@ucsc.edu.

Please plan to bring a lunch. Snacks, coffee and tea will be available.

A Garden of Poetry and Music

Sunday, June 23, 12 noon – 2 pm

Alan Chadwick Garden, UCSC

Join us in the historic Chadwick Garden and enjoy the talents of our region’s poets and musicians. This is a wonderful way to spend an early summer afternoon. Free admission, snacks provided; free parking at Stevenson College, across the street from the Chadwick Garden.

Meet the Director and Tour the Hay Barn Site and New Farm Fields

Saturday, June 29, 10 am – 12 pm UCSC Farm

Enjoy fresh strawberry shortcake and take a tour of the Cowell Ranch Hay Barn restoration project and the new UCSC Farm fields. Daniel Press, executive director of the Center for Agroecology & Sustainable Food Systems, will lead the tour. Meet at the Louise Cain Gatehouse at the UCSC Farm for this free event.

RSVP by June 25 to Amy Bolton, 831.459-3240 or casfs@ucsc.edu.

If you'd like more information about these 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.

UCSC student participation in workshops is supported by UCSC Measure 43 funding.

Sponsored by the UCSC Center for Agroecology & Sustainable Food Systems (CASFS), and the Friends of the UCSC Farm & Garden.

New Chadwick Book Available

Paul Lee has written a new book on Alan Chadwick, who created the original Student Garden Project at UC Santa Cruz (now the Alan Chadwick Garden). *There Is a Garden in the Mind: A Memoir of Alan Chadwick and the Organic Movement in California* is available at Bookshop Santa Cruz and at online stores.

Get Your Share in the 2013 CSA Program!

The UCSC Farm's Community Supported Agriculture (CSA) program runs for 22 weeks, early June–early November (weather permitting). Boxes include same-day harvest of a wide range of vegetables, and fruits, including strawberries and blueberries, plums, apples and pears. A pick-your-own herb and flower garden is offered to members at the UCSC Farm pick-up site.

Shares for the 2013 season cost \$560, and include 8–12 items per week. Payment can be made in full, or divided up into two or four installments. Limited-income and "late season" shares at \$280 are also still available. In 2013 we will once again accept SNAP/EBT Benefits.

If you'd like to receive our CSA Brochure and Pledge Form or have any questions regarding the CSA program, please contact Amy Bolton at 831.459-3240 or email farmcsa@ucsc.edu. More information and the CSA Brochure and Pledge Form are also available at <http://tinyurl.com/ucscfarmcsa>.

FRIENDS' MEMBERS - ENJOY EARLY ENTRY AND DISCOUNTS AT THE PLANT SALE

Take advantage of your Friends' membership by enjoying early entry to the UCSC Farm & Garden's Spring Plant Sale on Saturday, May 4. Friends' members have shopping priority from 9 am to 10 am, with the sale opening to the general public from 10 am to 3 pm. On Sunday, May 5, the sale will open to everyone from 10 am to 2 pm. Friends' members also receive a 10% discount on all plant and merchandise purchases. If you're not sure whether your membership will be current for this year's sale, take a look at the mailing label of this newsletter. If it says May 2013 or later, your membership will be current for the sale.

If your membership expires in April 2013 or earlier, you can renew it at the sale on Saturday morning starting at 8:30 am. Call 831.459-3240 or send email to casfs@ucsc.edu if you have any questions about the status of your membership. You can also access a membership form and an online renewal link at <http://tinyurl.com/FFGmember>

Beyond the Box

Help share the UCSC Farm's bounty with low-income community members through the CSA produce program.

Stop by the UCSC Farm's packing shed starting in June and you'll see long rows of boxes being filled with an assortment of just-picked organic vegetables and fruits for the Community Supported Agriculture (CSA) program. Perhaps you are one of the lucky CSA members who picks up a weekly box from June to November (see sign-up information at left). Many people know that this amazing produce is grown by apprentice farmers training in our Apprenticeship Program—we've chosen to teach them this direct-to-consumer marketing strategy because it can be a more economically viable option for small growers.

The CSA model also appeals to us as a means to connect with the community. While our CSA is known for the quality of the produce in the box, we think it's also important who in our community has access to these boxes full of wonderful fresh organic produce. We have committed to providing ten percent of our CSA boxes at half-price to low-income families in the community each year (approximately 13 of 130 member households). Additionally it is now possible for people to pay for the CSA shares and for produce at our Farm & Garden Market Cart using SNAP benefits (formerly EBT/food stamps).

We are seeking donations to help support the low-income CSA program and share the bounty of the Farm with our community members who cannot afford the full share cost. With \$280 as the cost of supporting one low-income CSA share, we want to raise a total of \$3640 to support 13 (though we are happy to offer more if we raise more!) We welcome your contribution toward supporting one or more low-income CSA shares with a donation of any size. Checks can be made to the UCSC Foundation (with "CSA low-income share" in the memo line) and mailed to Amy Bolton, CASFS/UCSC, 1156 High Street, Santa Cruz, CA 95064. You can also give online through the CASFS website at casfs.ucsc.edu/support (noting "CSA low-income share" in the special instructions box).

A recently published report on CSAs that was co-authored by a former apprentice, Jessica Beckett, helped confirm our own commitment to teaching CSA to the students in our Apprenticeship Program –

"CSA is a very bright spot in the current economy. It meets rapidly increasing demand for a localized food system and the need for environmentally conscious food production. While highly diverse in many of their specific characteristics, CSAs are simultaneously powerful economic engines in terms of gross sales per acre and employment, arrangements that support strong environmental stewardship, and ways of building meaningful connections between farmers and eaters."

—Ryan Galt, Jessica Beckett, et al, August 2011

Hay Barn Restoration Project Initiated

UC Santa Cruz has received a \$5 million cornerstone pledge from Alec and Claudia Webster, representing the Helen and Will Webster Foundation, that will help restore the historic Cowell Ranch Hay Barn near the campus's main entrance. The restored site will serve as a new home for the Center for Agroecology & Sustainable Food Systems (CASFS), Life Lab, and other south campus sustainability groups, as well as a welcoming new "front door" to the UCSC Farm and south campus area.

The Webster Foundation pledge will be awarded over several years, with the majority of the funds targeted for the Hay Barn's reconstruction and outfitting for multiple uses, including offices, classrooms, and exhibit space.

According to Daniel Press, executive director of CASFS, the restoration effort demonstrates the campus's commitment to its historic infrastructure and to its long history as a working landscape. "Front doors are important to people," says Press, "This restored portion of UCSC's entrance, with its focus on CASFS and other environmental programs, will signal to students and visitors both the campus's respect for its past and its commitment to a sustainable future."

The restored Hay Barn will create a focal point for CASFS student, apprenticeship, and community activities and a welcoming gateway to campus and the UCSC Farm. The restored site will also make it possible for CASFS to expand its outreach and extension work with local growers, with plans for a new classroom space to accommodate groups of up to 75 for short courses and workshops.

Plans for other improvements to the site include a new produce pick up area for the UCSC Farm's Community Supported Agriculture (CSA) program and visitor parking that will improve access to the farm. A portion of the gift will support CASFS and Environmental Studies programs in the future. See the related UCSC press release for details at <http://news.ucsc.edu/2013/03/hay-barn.html>.

In a related project, a new three-acre field is currently being brought into production and will permanently expand the UCSC Farm's boundary to the edge of the renovated Hay Barn, making the Farm easily visible to students and visitors as they enter campus. Fundraising is now underway to purchase and install the fencing, irrigation, and other infrastructure needed for this expansion of farming activities.

"Symphony of the Soil" Film Showing to Benefit Apprenticeship Program Scholarships

A thin layer of soil supports all of us— but too often we treat the soil like dirt.

"Symphony of the Soil," the latest film from Lily Films, helps us understand the complex and dynamic nature of this precious resource, and why it's critical that we work to preserve it. This full-length feature film makes its Santa Cruz premiere on Saturday, May 11th, 2013, 11 am at the Nickelodeon Theater in downtown Santa Cruz.

Tickets are \$10.00, with proceeds supporting scholarships in the Apprenticeship in Ecological Horticulture, the organic farming and gardening training program at UC Santa Cruz. Tickets are available online at <http://symphonyofthesoil.bpt.me> or at the door.

Jessy Beckett, a graduate of the Apprenticeship and one of the film's producers, will introduce the film and answer questions following the showing.

"Symphony of the Soil" is the newest work by director Deborah Koons Garcia, best known for the 2004 film "The Future of Food," which was selected by the Oscar Documentary Screening Committee as one of the best documentaries of the year. "The Future of Food" brought the issues of genetically modified crops and the corporate control of our food supply to the world stage and helped kick start the local/good/fair food movement in the US.

"Symphony of the Soil" harnesses the energy and enthusiasm behind the food movement in the US to bring attention to soil, the life structure that supports all of us. Filmed on four continents and sharing the voices of some of the world's most esteemed soil scientists, farmers, and activists, the film portrays soil as a protagonist of our planetary story.

In a skillful mix of art and science, soil is revealed to be a living organism, the foundation of life on earth. The film inspires the understanding that treating the soil right can help solve some of our most pressing environmental problems, from climate change, to dead zones, to feeding an ever-increasing world population.

This event is sponsored by the Friends of the UCSC Farm & Garden and the UCSC Center for Agroecology & Sustainable Food Systems. For more information contact Jessy Beckett, jessy@lilyfilms.com, or Amy Bolton, 831.459-3240 or casfs@ucsc.edu.

To learn more about "Symphony of the Soil," please see www.symphonyofthesoil.com; read more about Lily Films at www.lilyfilms.com, or call 415.383 0553. To find out more about the Apprenticeship in Ecological Horticulture and the Center for Agroecology & Sustainable Food Systems at UC Santa Cruz, see <http://casfs.ucsc.edu>.

Apprenticeship Updates



Meet the 2013 Apprentices

Here's a brief introduction to the new group of apprentices who joined us on April 15 from across the U.S. as well as England. For the next six months they'll be learning organic farming and gardening skills at the UCSC Farm & Garden.

Your membership in the Friends of the UCSC Farm & Garden helps fund this 46-year-old internationally known training program by providing funds for scholarships, teaching staff, equipment, and facility improvements. Many thanks for your ongoing support.

Laura Ackerman: I love to learn and teach others about biology. I have studied and taught environmental and molecular/cellular biology in Michigan and Minnesota. I discovered that I can merge these passions in food, nutrition and agriculture education. My goal for the apprenticeship is to gain experience in food production as it relates to environmental and human health, in order to educate others.

Clara Villalobos Andino: I grew up in Argentina and have been a San Franciscan for the past decade. In the past two years I have worked in landscaping and baked locally-sourced and seasonal pies. Also I started my own little urban farm. I hope that this program will help me continue down a life path that creates positive change and healthy communities. My goal is to teach about sustainable agriculture and be part of a farm community.

Lindsay Andrews: For the last two seasons I worked at Camp Joy Gardens in Boulder Creek, CA. There I learned about diversified homestead farming, and managed production for our cut-flower CSA and dried-flower operation. At CASFS, I hope to expand my skills in vegetable and flower growing, while also learning how to teach these skills. I'm interested in community farming models that incorporate horticultural therapy and sustainable group process.

Eli Brown: I live in Brooklyn, New York, where I have been working as a gardener for three years. Last year, I worked as Assistant Manager at Common Ground Farm in Beacon, New York. I hope to continue honing my farming skills at UC Santa Cruz, as well as gain confidence in my youth leadership and teaching abilities.

Heide Bruckner: I am a dedicated advocate for food justice in domestic and international contexts. I join the Apprenticeship after receiving an MA in Geography and Development from the University of Arizona in Tucson. My goal for the apprenticeship is to refine my agricultural skills for community projects with immigrant and refugee gardeners, using gardening as a mechanism for inter-cultural exchange.

Maya Campbell-Unsoeld: I am from Olympia, Washington and most recently lived and worked at Pie Ranch in Pescadero, California. Pie Ranch is a non-profit educational farm, so I get to work as an educator and farmer. I graduated from University of the Pacific and then worked at an agricultural high school in Paraguay. My goals are to use what I learn at CASFS to become a better educator.

Lorrie Clevenger: I live in New York City and work for Why-Hunger, a national nonprofit based in New York City. I work with grassroots food justice groups across the United States helping them connect to resources, tools, technical assistance, funding opportunities and each other. My goals for attending the UC Santa Cruz program include developing my skills as a farmer and sharing all that I learn with the larger food justice community.

Katherine Collins: I currently live in Washington D.C. where I work for an organization devoted to educating urban youth in the context of community green spaces. Before this, I worked for two years as a school garden coordinator in the San Francisco Bay Area and spent a year in Ecuador researching rural farming systems. As an apprentice, I hope to better understand farm scale food production and to be able to share this knowledge with others.

Lan Dinh: I am from Philadelphia, Pennsylvania via Vietnam. I have worked as a youth developer and educator in alternative settings around healthy cooking, school gardens, civics, and social studies. I wish to grow as a fighter for food justice and work particularly with immigrants and refugees. I hope to equip myself with the skills and knowledge in sustainable farming as I aspire to be an activist and healer of bodies, communities, and earth.

Robert DuBois: In 2010 I journeyed cross-country on my bike, potlucking along the way, to eventually find myself in the mountains just north of Santa Cruz on a farm called Camp Joy. After two seasons there I'm excited to move to the CASFS program where I plan to round out my farming skills and learn how to become a better teacher of agriculture—I'm also looking forward to connecting with fellow apprentices and spending many quiet hours in the Arboretum.

Drew Gabel: California, East Bay Area born and raised. I've been a paramedic on an ambulance for eight years. On a daily basis I see the negative effects of unhealthy diets. I hope to continue to improve as a grower as well as find new ways to combine my love of helping people lead healthy lives through gaining access to locally nutritious produce.

Joanna (Joey) Gaines: I'm originally from just outside Chicago, Illinois. I graduated from University of California, Santa Barbara in 2008 with a B.A. in Environmental Studies. I have lived in California, Wisconsin, New Orleans and Chicago for the last five years. I was the Harvest Coordinator for a medium-size scale CSA in rural Wisconsin for the last two seasons. I hope to move back to New Orleans after the CASFS program and start an urban farm.

Manuel Garcia: I live in Anthony, New Mexico. A novice farmer at best, I am currently in an organic farm training program run by the American Friends Service Committee. My goals for attending UC Santa Cruz are to learn how to

operate and maintain a successful organic farm and also to introduce fresh, tasty new foods to my community.

Luke Girling: Born and raised in Oceanside, California, every job I've had has involved food. My passion for food began with my first job as a produce manager and now recently as a cook and orchard caretaker. My goal now is to use the knowledge I gain through the apprenticeship program to help educate people about the importance of sustainable farming and organic foods. I love growing food!

Rachel Goldberg: I live in Chicago and work for the Chicago Public Schools Office of Student Health and Wellness, where I coordinate two programs that increase school food access for low-income students and communities. I'm excited to come to Santa Cruz to gain a more comprehensive understanding of the food system and hope to bring my newly acquired farming experience with me back to childhood obesity prevention work.

Pritha Golden: I have loved playing in gardens since a young age, and have become increasingly involved with food production over the course of my life. After two years of interning on small-scale CSA farms in the San Juan Islands, I have most recently worked for CREST and Village Gardens (education and community based farms in the Portland, Oregon area).

Anthony Grealy: Originally from Ireland, I live and work at the Esalen Institute in Big Sur, California where I apprenticed on the farm and garden last winter. At UCSC I hope to get back in touch with the soil, develop into a more complete farmer and figure out the path I'd like to take.

Colin Hanowell: Growing up on a beautiful island in Puget Sound, Washington, it was easy to love being outdoors. College in Southern California made me miss weather, but farming in Hawaii more than made up for it. Cementing my farm love was an awesome year at Fifth Crow near Pescadero, California.

Ileana Herrera-Vasquez: I grew up in Washington D.C., and returned for the winter after spending last year apprenticing on a farm in Austria. Before then, I was an undergrad studying Anthropology and Botany. I am currently working with Wangari Gardens in D.C., on designing a medicinal accessibility garden and developing a free Community Supported Agriculture (CSA) program run by a youth employment project.

Cris Izaguirre: I was born in Nicaragua and raised in Brooklyn, New York. I WWOOFed* in Hawaii on a coffee farm for 3 months. Recently I worked for Kingsborough Community College Urban Farm and volunteered for Project EATS in Brooklyn. I am interested in the intersections of class, race, sexuality, gender and agriculture. My goals for attending CASFS are to develop technical and practical skills that will help empower disenfranchised people.

Janaki Jagannath: I live in San Diego, California, and work for one of the oldest Japanese diversified vegetable farming families in the state. In this apprenticeship I look forward to learning the principles of ecological horticulture to supplement my background in agriculture. I hope to build an understanding of agroecology as it pertains to immigrant

(particularly Asian-American) producers, to strengthen my voice as both a farmer and an advocate.

Benjamin Kutcher: I've lived in Santa Cruz for almost 10 years now. I moved here from Austin, Texas to go to school at UC Santa Cruz, where I graduated in 2007. My main goals for attending the apprenticeship are to learn as much as I can about farming and to hopefully learn a little about educating others on how to farm and garden.

Stephen Lague: I am a native of San Diego, California. I currently work in the horticulture department at Mira Costa Community College, attending to the expansive grounds, orchard, and greenhouses. I plan to utilize my skills and knowledge in organic farming to help businesses, schools and restaurants build their own gardens.

Gia Matzinger: I am currently living in Bend, Oregon working as a baker and volunteering with Locavore, a local food distributor. I got started in farming when I interned on several farms in the Applegate Valley of Oregon. I plan on starting a farm in the Pacific Northwest and am particularly interested in perennial crops and value added products. I am also a third-year beekeeper and look forward to advancing those skills as well!

James Nakahara: Born, raised, and harvested in the Bay Area. I live and work on Dinner Bell Farm in the foothills of the Sierra Nevada. I work to provide food for local communities. My goal for attending the UC Santa Cruz apprenticeship program is to increase my understanding of the systems involved in sustainable farming.

Román O'Cadiz: I live in Santa Ana, California and work as a tattoo and freelance artist. I volunteered in Uganda at Malayaka House, a non-profit orphanage, as a farmer and renovator. I intend to return to Uganda with the knowledge and skills I've gained in the UC Santa Cruz program to share with the orphanage and its developing community.

Farrin Ochoa: I live in Whittier, California, where I tend my own backyard garden, cultivating vegetables, herbs, and succulents. In the process, I'm able to share with family and friends benefits of growing food. My goal in entering the apprenticeship at CASFS is to strengthen my skills as a gardener so that I can be a better, more knowledgeable source for a wider range of people.

Anna Pierce-Slive: As an apprentice at Esalen's organic farm that feeds 300 people a day, I've tasted how to use agriculture as a way to deepen our sense of self and belonging. My dream is to work with girls with eating disorders, empowering young women to redefine beauty. I'm hoping to strengthen my agricultural skills and continue learning how to reconnect people to the natural world, to the miracles of life and growth and their own bodies.

Olivia Radovich: I currently live and apprentice at Pie Ranch in Pescadero, California. In addition to running a productive, organic farm, we work with urban high school students to build an awareness of where their food comes from. At CASFS, I hope to strengthen my knowledge in horticulture and find inspiration for my own goals.

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*WWOOF: World Wide Opportunities on Organic Farms

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Permit No. 32

2013 Apprentices (from page 7)

James Romine: I've worked in Nicaragua as a US Peace Corps volunteer for the past three years. My projects were mostly public health related, and local agriculture was a huge part of my experience. Nicaragua is quickly being developed by tourism and upscale resorts. I want to help locals meet the tourist demand for sustainably produced food.

Jordan Rosenblum: After spending ten years in New York City as a graphic and user experience designer, I left in 2010 and spent two seasons apprenticing on CSA farms in Santa Cruz and Western Massachusetts. I've since returned to Brooklyn, where I've been able to further explore my interests in holistic management practices and user-centered design systems. In the Apprenticeship I'm hoping to further explore the intersection between management, design, and agriculture.

Christopher Sans: I live in Suffolk Long Island, New York. I am currently a substitute teacher for NYDOE. I work with different grades and students in all subjects, and am most interested in teaching art. My goal for participating in the UCSC apprenticeship is to acquire knowledge and skills to facilitate New York school programs for community, urban, and school farms/gardens.

Jon Sattler: For the past several years I have been working on farms and urban garden projects in the great state of Oregon. I am excited to participate in the apprenticeship, and looking forward to developing my skills as a grower. I hope to implement what I learn from the program by starting a CSA farm.

Linnea Svahn-Jacoma: I have lived in Los Angeles for the past five years, where I'm involved in a range of community projects, from creating gardens to teaching bicycle mechanics. I am passionate about the potential to produce food within city limits. I intend to use the skills I gain in the

apprenticeship to create an education project focused on training urban farmers.

Daniel Tebes: I am from New Haven, Connecticut and worked at Massaro Community Farm and CSA. Previously, I worked with small farmers in central Ohio and South America building more sustainable food systems. My goals for the CASFS program include developing my skills as a farmer, and learning more about agroecological systems to inform future work with farmers in the U.S. and internationally.

Lindsay Thomas: I grew up in New York City, and then went to college in Ohio. In college I worked on a local farm, and since graduating I have been migrating from farm to farm. I went from Ohio to Alaska, Hawaii, New Jersey, Michigan, Patagonia, and now finally to California! Someday I hope to run a non-profit farm that through farmers' markets and CSAs serves low-income communities in urban food deserts.

Johan van As: I live in Devon (England), where I recently took my first steps growing organic food at the social enterprise Embercombe. At Santa Cruz, I aim to grow my skills and knowledge to a level where I can apply these in community and ethical enterprises in both England and Greece, where my mother's family is from.

Jonathan Vickrey: I live in Lodi, California and volunteer with Gravity Church and San Joaquin County Behavioral Health Services. My goal is to provide organic food for the mental health and substance abuse populations in San Joaquin County. Evidence shows the best way to improve mental health is to eat nutritious food and get physical activity.

Becca Weaver: I spent the past five years on the East Coast, working on farms, studying the food system, and working for a non-profit organization that trains beginning farmers. With a passion for teaching, I come to the CASFS apprenticeship to strengthen my agricultural knowledge and practical skills so I can be a stronger educator and someday use the skills on my own small farm.