



News & Notes of the UCSC Farm & Garden

Issue 107, Fall 2005

ORGANIC ROSE CARE DEMYSTIFIED IN NEW BOOK

– JENNIFER MCNULTY

Orin Martin cuts a lush bouquet of fresh, organically grown garden roses for his eldest daughter each year on her birthday. What's unusual is that she was born November 9. Better yet, when Martin sits down to Thanksgiving dinner, a rose-based bouquet often adorns his table.

Impossible, you say? Not so, replies Martin, manager of the celebrated Alan Chadwick Garden at UC Santa Cruz. "Roses require a little bit of attention every day, and for that, they'll reward you with a spectacular bloom in April, a mini-spring in August and September, and blossoms into November and December, depending on the weather," said Martin.

After years of perfecting the art of organic rose care, Martin shares his expertise with the rest of us in the new book, *A Rose Primer: An Organic Approach to Rose Selection and Care*, published this fall by the Friends of the UCSC Farm & Garden and the Center for Agroecology & Sustainable Food Systems, and funded in part by a grant from the Stanley Smith Horticultural Trust.

The book spells out the steps to success in a year-round guide to the care and feeding of organically grown roses, and includes Martin's tips regarding selection, sources, and planting, as well. Each section ends with a handy "In a Nutshell" summary for busy gardeners. Though focused on rose-growing on the Central Coast, the book is filled with principles that carry over to rose cultivation in other areas.

"People think of roses as requiring lots of chemicals, but really what they need is care. If you have five minutes a day, you can do it," said Martin. "Roses are resilient. With good care, you can turn them around in a matter of weeks during the growing season."

Success lies in a program of pruning, fertility, and disease control, according to Martin.

- o **Pruning**—Winter pruning is performed during January's brief period of dormancy to stimulate growth. Counterintuitively, the more you prune, the more growth you'll get. Heavy pruning is followed by "fingerpruning" in February and March to control new growth and shape the plant.

- o **Fertility**—Winter pruning should be followed with a liberal two-inch layer of organic compost, topped by an inch of mulch to control weeds and hold moisture.

- o **Disease control**—Following the winter pruning, a light spray of dormant petroleum oil will combat insects and lime sulfur will reduce fungus. Using both produces a synergistic effect and requires one-third less product, noted Martin. "If you do nothing else with your roses, prune them hard in the winter and use these sprays in tandem," said Martin.

Other rose necessities include good drainage, regular water, and tidy surroundings. "Remove spent blooms and any diseased foliage promptly, and keep the soil at the base of your roses free of leaves, which are disease vectors," urged Martin. After the first bloom, apply more compost and a granular organic fertilizer, followed by a deep watering, and you'll be rewarded in a matter of weeks. "Roses are cyclical, with a four- to eight-week hiatus between blooms," said Martin. "When you cut a spent flower, it prompts the plant to create a new bud. As my grandmother always said, with roses, you've got to take to get."

A Rose Primer: An Organic Approach to Rose Selection and Care is a 40-page, spiral-bound guide that includes illustrations by Friends' Board member Forrest Cook. To order, send \$10, plus \$2 for shipping and handling, to Rose Book, c/o CASFS, UC Santa Cruz, 1156 High Street, Santa Cruz, CA 95064. Checks should be made payable to UC Regents. For more information, visit www.ucsc.edu/casfs or call (831) 459-3240.

The book will also be available at the upcoming Friends of the Farm & Garden Holiday Tea, held this year on Saturday, December 3, in conjunction with the Jingle Shells Art & Book Festival and Holiday Sale at the Seymour Center, Long Marine Laboratory (see page 3 for details). For a sneak preview of the rose primer, see the excerpts starting on the next page.

Excerpts from

A Rose Primer: An Organic Approach to Rose Selection and Care

The bareroot rose season is fast approaching. As you thumb through catalogues and daydream about additions to your garden, here's some advice from Orin Martin's new organic rose primer (story on page 1), along with descriptions of some "greatest hits" from the David Austin class of roses –

(From the section on Getting Started)

Sources: Mail Order vs. Retail

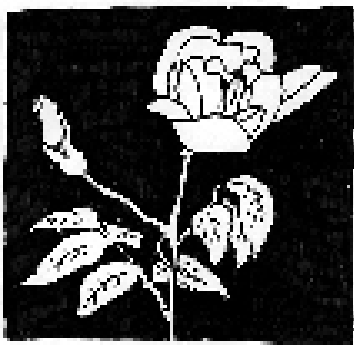
Unless you're buying roses in quantity or looking for rare offerings, especially heritage or old garden roses, buying retail has its advantages over mail order. Whether you're purchasing bareroot or container-grown roses, retail shopping lets you inspect and accept or reject individual plants. Quite often retail prices are on a par with or cheaper than mail order costs. High-end retail nurseries offer a plethora of modern bush and climbing rose varieties with the occasional smattering of heirloom types.

Types: Bareroot vs. Container Grown

As with fruit trees, the earlier in the season a rose goes in the ground (first safe planting date in your area) the sooner and stronger it establishes in year one. Bareroot roses planted in January are fully established shrubs in year two.

Container-grown plants, usually available March through June, yield flowers the first spring but sometimes at the expense of overall plant establishment. Container plants also take more care and skill to successfully transplant in the garden, and cost approximately twice as much as bareroot plants. They will also establish twice as quickly as bareroot plants, although both methods yield cuttable stems in year one.

Remember, while perusing color catalogues, that there has never been a poor-performing, disease-prone variety of anything, ever, in any catalogue description. It is all about superlatives — good, better, best. One of the advantages of container-grown roses is that they are often pushing buds or in bloom at the time of purchase, giving you a chance to evaluate them in person. It is also a good idea to visit public rose gardens in the spring (April and May are the rose months) and see the real blooms, not color-enhanced photographs.



Forrest Cook

(From the section on Rose Classes)

David Austin's Roses, aka English Shrub Roses

"A rose by any other name..." Although not universally accepted as an official class of roses, David Austin's roses offer a startling breakthrough for home gardeners and commercial rose growers alike. Starting in the 1950s and culminating with the release of Constance Spry (an English garden writer) in 1961, Shropshire (Austin's hometown) in 1960, and Chianti in 1967, there are now almost 200 cultivars in the nursery trade.

What Defines an English Shrub Rose?

David Austin roses are a highly successful attempt to bridge the chasm between modern roses (flower factories) and old garden roses (once-blooming shrubs). They embody the full, soft, delicate, shrub-like nature of old garden roses with similar heavily-petaled, old-fashioned flower forms, and strong but subtle fragrance (Gertrude Jekyll is almost unarguably the most intriguingly scented rose on the planet). From their modern rose parentage (many have the exquisite Floribunda variety Iceberg in their parentage) they receive "remondant," or repeat-blooming qualities and some disease resistance.

In a Nutshell—David Austin Rose Characteristics

- Shrub is more the operative word than bush for David Austins. Whatever the height, they are full, luxuriously foliaged (most matte, not glossy) garden specimens with the double dividend of masses of repeat-blooming, heavily-petaled flowers. The shrub gives off a soft, delicate fragrance. A presence in the landscape.

- Flowers are many petaled, often cupped, quartered or rosette shapes — unremarkable in bud, at their peak half to fully open, strongly repeat blooming (with few exceptions)

- Colors include a wide range of pinks, reds, yellows, whites and yellow-apricot-gold blends; colors and textures similar to modern roses, but more subdued, soft, gentle on the eyes

- Generally strong, sweet scent, yet subtle; almost all cultivars are scented

- Disease resistance is no better, no worse than the best of the Floribundas and Hybrid Teas

- Big flowers, long stems and strong fragrance make David Austins "other worldly" as a cut flower

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late Fall/early Winter Calendar

Friends' Holiday Tea and Sale/ Organic Rose Care Talk

*Saturday, December 3, 10 am - 6 pm
Seymour Center, Long Marine Laboratory
at the end of Delaware Street*

We've been invited to join in the "Jingle Shells" celebration at Long Marine Lab's Seymour Center. Put on your shopping shoes and join us for a cup of tea as you browse the wonderful selection of Friends' merchandise, including the new Organic Rose Primer. At 4 pm, Orin Martin will give a talk on organic rose care. See www2.ucsc.edu/seymourcenter/shop.html for details.

Rose Pruning Workshop

*Saturday, January 14, 10 am - 12 noon
Alan Chadwick Garden*

Chadwick Garden manager Orin Martin will show you pruning techniques to keep your roses healthy and productive. \$10 for Friends' members; \$15 for non-members, payable at the workshop. Dress for the outdoors. Heavy rain cancels.

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 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.

Pome Fruit Tree Pruning Workshop

*Saturday, January 21, 10 am - 1 pm
Louise Cain Gatehouse, UCSC Farm*

Learn how to keep your pome fruit trees (apples, pears, quinces, Asian pears, loquats) healthy and productive at this winter pruning workshop. Garden manager Orin Martin will show you the tricks of the pruning trade, including best tools to use, different types of pruning cuts, and general fruit tree care via a lecture and demonstrations. \$10 for Friends' members; \$20 for non-members, payable at the workshop. Dress for the outdoors. Heavy rain cancels.

Stone Fruit Tree Pruning Workshop

*Saturday, January 28, 10 am - 1 pm
Louise Cain Gatehouse, UCSC Farm*

Same as above, this time with a focus on stone fruit trees (peaches, plums, apricots, nectarines, etc.). \$10 for Friends' members; \$20 for non-members, payable at the workshop. Dress for the outdoors. Heavy rain cancels.

Grants Fund a Variety of Education and Apprenticeship Efforts

A new greenhouse, a national conference on sustainable agriculture education, scholarships for apprentices, a farm to cafeteria project, and a stock-free demonstration field project at the UCSC Farm—these are a few of the things that new grants and gifts will help fund in the coming year. Along with key funding for the Apprenticeship training program, a total of \$135,000 has been raised so far in 2005 for education-related projects. We are grateful to the following funders for their support –

The True North Foundation has granted \$30,000 for the new Farm to Cafeteria project along with the continuation of the Community Supported Agriculture (CSA) Education and Outreach program. The new funding will allow Apprenticeship staff to work with the Campus Food Systems group at UC Santa Cruz to bring organic produce to the campus cafeterias and restaurant while doing outreach and education on campus about sustainable agriculture and local food systems.

A \$25,000 grant from the AT&T Pebble Beach Charities will go toward the construction of a new educational

greenhouse at the UCSC Farm. We are grateful for this grant brought in with the help of the Monterey Peninsula Foundation, which will help us leverage further funding for the new greenhouse.

Newman's Own Organics, with a \$30,000 grant, and Nan McEvoy, with a \$5,000 gift, have provided ever-important core support for the Farm & Garden Apprenticeship training in organic farming and gardening.

A new grant of \$5,000 from the Foundation for Sustainability and Innovation will allow Apprenticeship staff to do more extensive outreach and recruitment than ever, with a goal of increasing the number and the diversity of applicants to the six-month Apprenticeship training program.

An anonymous donor gifted \$25,000 to create the "Wildflower Fund" for Apprenticeship scholarships, a fund that could support as many as seven apprentices over the next seasons of the Apprenticeship Course.

A new demonstration field at the UCSC Farm will be managed without any inputs from animal sources,

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Dibs and Dibbles

Harvest Festival Traditions

People around the world have celebrated the gathering of agricultural crops since ancient times by making merry or performing symbolic rites of a magical or religious nature in gratitude for the harvest and to ensure future abundance. In the United States, the harvest season is annually celebrated on Thanksgiving Day in late November, but customs differ worldwide.

To view a bounty of harvest festival websites gleaned from around the globe, go to www.harvest-festivals.net/harvestfestivals.htm.

Science of Gardening

Exploratorium's Science of Gardening Website, www.exploratorium.edu/gardening. Learn all about the science of gardening, including soil science, stories behind crop varieties, seed saving, competitive pumpkin growing, and much more through this amazing interactive site. Don't miss *Peter's Savage Garden* for a fascinating if ghoulish introduction to carnivorous plants.

Fall Colors

As the season changes from summer to winter, chemical processes take place in trees and shrubs that cause the leaves to change color and drop off. During spring and summer, the food-making process called photosynthesis takes place in the leaf cells that contain chlorophyll, a green pigment. Along with the green pigments are yellow (carotenes) and orange (xanthophyll) pigments that are present in the leaves most of the year but obscured by the chlorophyll.

As the shortening daylight hours and cooler weather signal the end of food production and the beginning of dormancy, the chlorophyll breaks down and the green coloring fades, making the yellows and oranges more visible; simultaneously, other chemical changes may occur that stimulate production of red and purple (anthocyanin) pigments. All leaf colors result from the mixing of differing amounts of chlorophyll and other pigments in the leaf.

Temperature, light, and rainfall all affect the degree and the duration of fall color. The brightest colors are displayed when late summer is dry, and autumn has bright sunny days and cool nights—ideal conditions for the production of anthocyanin pigments. When high levels of both anthocyanin and carotenoid pigments are present, leaves flaunt rich oranges and reds. Overcast days and balmy nights result in drab fall colors. Unfortunately, an early frost or heavy rain will cause leaves to drop prematurely, bringing an abrupt end to a colorful autumn.

Harvest Festival Happenings

More than 1,100 campus and community members joined us on October 8 for the annual Harvest Festival at the UCSC Farm. The weather was perfect for a full day of dancing to great music, tasting apples, eating pie, choosing pumpkins, learning about organic rose care, watching cooking demonstrations, taking herb walks and farm tours, going on hay rides, and enjoying the beauty of the Farm in its fall colors.

Farmers, community and campus groups helped make the event a celebration of local growers, sustainable agriculture, and environmental initiatives, and we appreciate their participation.

Business sponsors are a key to making the Harvest Festival a success, and we thank New Leaf Community Markets, Stonyfield Farm, Christiansen Associates Garden and Design, The Flower Ladies, Barry Swenson Builders, Joni Janecki and Associates, San Lorenzo Garden Center, Ristorante Avanti, the Santa Cruz Sentinel, The Garden Company, and Santa Cruz Community Credit Union for their financial support. Thanks also to the UCSC Campus Food Systems Working Group/Students for Organic Solutions for their sponsorship.

We also received generous donations from Odwalla, Gayle's Bakery, Sumano's Bakery, Newman's Own Organics, Wildwood, Staff of Life, Trader Joe's, Nub Chai, Renee's Garden Seeds, The Bagelry, Noah's Bagels, Jim Rider, Beckmann's Bakery, Costanoa Resort, and Spa Fitness Center. Many thanks to all of these businesses for their support. And endless gratitude to the many volunteers who helped create and run this year's Harvest Festival.

National Sustainable Agriculture Educators Conference Planned

A national conference focused on post-secondary teaching of sustainable agriculture will take place on January 24–25, 2006, at Asilomar Conference Center in Pacific Grove, California. This conference will bring together instructors from colleges, universities, and other educational organizations. It takes place prior to the Ecological Farming Conference at Asilomar (January 25–28). For more information, see the Center's web site at www.ucsc.edu/casfs.

Welcome, Iris!

A new member joined the Farm & Garden family this year. We welcome Iris Lindsey Montesano, daughter of our apprentice program grant writer Ann Lindsey and Peter Montesano. Iris has already charmed everyone at the Farm and Garden with her winning smile, and we wish the family all the best.

Fall Gardening Check List

With fall rains arriving, now is the time to tackle garden bed clean up, mulching, cover cropping, and other chores that will “button down” your garden for the winter. It’s also the time to start planting bulbs and other crops that will bring rewards next spring. Christof Bernau, who manages the handworked gardens at the UCSC Farm, offers some ideas for tasks to attend to in the coming weeks –

Clear beds and build compost piles –

If you haven’t yet done so, remove spent plants from your garden beds and use them, along with manure, stable bedding, leaves, and other organic matter sources, to fuel your compost pile. Cleaning up the beds will help minimize the spread of disease organisms that can make a home in decaying vegetation over the winter.

If you’ve never built a compost pile there are lots of good resources available for learning this valuable skill. In the Santa Cruz area, Ecology Action offers classes and instructional material (www.compostsantacruzcounty.org, 831.423-4327). *The Rodale Book of Composting: Easy Methods for Every Gardener*, edited by Deborah L. Martin and Grace Gershuny, covers the basics of the composting process and compost use. This easy-to-use guide discusses the benefits of composting, biology of the composting process, the relationship of compost to soil and plant health, materials combining, composting techniques, troubleshooting, using compost, and large-scale composting.

Plant cover crops –

Cover crops will help protect your garden beds from erosion while generating a source of organic matter that can be used in spring compost piles or tilled directly into the soil before spring planting. “In the handworked garden beds at the UCSC Farm & Garden, we use a mix of 70–80% bell beans and vetch, and 20–30% oats,” says Bernau. Oats’ fibrous root system promotes soil aggregation, especially in sandy soils. Bell beans and vetch will boost nitrogen levels if you inoculate the seed with *Rhizobium* bacteria (available as a powdered mix of peat moss and live bacteria) that fix nitrogen. “You can also plant edible fava beans—they’ll protect the soil, put down a deep tap root, and generate lots of organic matter, although you’ll give up some nitrogen fixation by letting the beans grow to the edible stage,” says Bernau.

A light straw mulch sprinkled over the beds will deter birds from eating your cover crop seeds. If the weather is dry you may need to irrigate to get the plants germinated and growing. Locally, San Lorenzo Garden Center, and General Feed and Seed sell cover crop mixes and inoculants; you can also order them from Peaceful Valley Farm & Garden Supply (www.groworganic.com, 888.784-1722).

If you’re not going to plant cover crops, cover beds with a layer of coarse horse manure and an optional layer of wood chips. And, says Bernau, “Although weeds come

with their own set of problems, it’s better to let weeds grow over the fall and winter than to leave the beds unprotected—anything growing is better than bare soil.”

Tidy up the greenhouse and potting area –

Remove weeds, moss, and fungal growth from greenhouses and potting areas where you do your seed starting and transplanting. Clean six packs and other containers (they may need a light rinse of diluted bleach before using them next spring). If you make your own potting mixes, stockpile soil and screened compost in a dry place so that it will be ready for winter and spring seed starting.

Mulch and treat perennials and fruit trees –

Renew the mulch layer around your perennial plants and fruit trees with wood chips or other high carbon material to protect the soil. Don’t add fertilizer, as this can encourage new growth that will get “leggy” as daylight hours grow short, and in colder areas could be susceptible to frost damage. By mulching under fruit trees after leaf drop, you also bury a source of fungal spores that might otherwise splash up into the tree during rainfall.

Following leaf drop from peaches, you can help head off peach leaf curl by applying a spray of either copper or lime sulfur. Removing any “mummies” (old fruit still on the tree) will also discourage pests and diseases.

You can also give your lavenders, santolinas, and similar species, a light shearing to remove spent blossoms. “Those blossoms will absorb water and splay the plant, creating holes in the canopy,” says Bernau. Harder pruning of perennials should wait until late winter.

Take care of tools –

Give any tool parts that might rust a good cleaning and oiling. Wooden handles should receive a treatment of linseed or Danish oil to protect them during damp weather.

Plant bulbs and other crops –

Now is the time to plant bulbs that will bring colors to the springtime garden, including tulips, narcissus, and daffodils. Notes Bernau, “In our mild climate, some bulbs such as tulips may need up to 8 weeks of cold storage to simulate winter conditions and generate strong stems and vibrant color.” Garlic and strawberries can also be planted in November.

Prep holes for fruit trees and roses –

Do you plan on putting in bare root fruit trees, cane fruits, or roses this winter? You can get a jump on the process by preparing planting holes now, then covering the prepared area with mulch. “That way you have a wider window of opportunity to get a rose or tree in the ground during the winter without having to work wet soil too much,” says Bernau. “You won’t have to wait until the soil completely dries down to do your planting.”

—Martha Brown

Rose Primer Excerpt (cont'd from page 2)

Greatest Hits of David Austin's English Shrub Roses

Fair Bianca

Named after Bianca, the sweet and innocent sister of the shrewish Kate in Shakespeare's *Taming of the Shrew* (many of Austin's early roses are named for characters from Shakespeare and Chaucer)

Bush: a tidy little bush 3' x 3' that can even be grown in a 5-7 gallon pot. Its petite stature is rare for Austin's roses.

Foliage: dark green, nice contrast with flowers

Flowers: pristine white cupped flowers with a green eye in the center (similar to the Damask rose Madame Hardy), reddish-yellow in bud. Although short, Bianca produces long stems for cutting and when cut in bud last 7-10 days.

Fragrance: when fully open on a warm day, strongly myrrh with a touch of fruit

Gertrude Jekyll

If you could grow only one rose, this just might be it. It is grown commercially on a massive scale in southern Europe for perfume, rose oil, toiletries, potpourri, etc.

Bush: substantial shrub, 5' x 7', of rather erect, stiff habit
Foliage: green, matte finish leaves serve to offset the lush, large flowers. Canes covered with many small, bothersome thorns.

Flowers: large (4"-5" across), classic old rose-shaped pink flowers. On a foggy morning the rich pink blooms almost glow. A strong spring bloomer with only sporadic rebloom during the summer. A long-lasting (7-10 days) cut flower if cut just as it begins to open.

Fragrance: while classified as old rose scent, it is actually other worldly

Golden Celebration

Bush: a striking 5' x 5' full shrub

Foliage: light shiny green

Flowers: fat in bud, opening to 3"-4" deeply cupped, rich golden-yellow flowers with a hint of red shades around the edges of the petals. Darker, more golden-yellow bloom compared to Graham Stuart Thomas (below).
Moderate to strong repeat bloom throughout the summer.

Fragrance: strong and a bit spicy with fruity overtones

Graham Stuart Thomas

Another winner, second only perhaps to Gertrude Jekyll. The rose's namesake is the leading English rosarian and garden writer of the 20th century.

Bush: alternately a 6' x 6' shrub, an 8'-9' "wannabe" climber, or, if given a trellis, a 10'-12' climber

Foliage: dark green, leathery, serves as a foil to the rich yellow blooms

Flowers: large (5"-6" across) and abundant, produced in clusters of 7-8 on the end of long, arching canes. Often

features two or three strong rebloom periods, summer through fall, topped off with round yellow rose hips that persist into winter. Buds apricot-red tinged, opening to a glistening buttery yellow that is uncommon among old roses.

Fragrance: as with so many of the yellow roses, Graham Stuart Thomas has a strong, fruity scent

Heritage

Prefers cooler climates to inland heat

Bush: 4' x 4' round, mounded shrub

Foliage: dark green, canes nearly thornless

Flowers: soft shell pink, classically cupped old rose flowers, produced abundantly with 2-3 reblooms

Fragrance: powerful old rose scent with hints of lemon

Pat Austin

Named for David Austin's wife

Bush: 4' x 6' shrub

Foliage: shiny green edged with bronze, features bronze-colored, nearly thornless canes

Flowers: blooms are a bold departure for Austin roses — they begin with pointed red-yellow buds that open to large (5"-6" across), shallow-cupped, rich orange flowers with yellow on the underside of the petals, giving them a volcanic smolder. Blooms are striking and long lasting in bouquets.

Fragrance: tea rose

David Austin Reds

Some of David Austin's red roses are as strongly scented and intensely colored as any rose in any class.

Othello

Bush: 4' x 3' in cool climates; 6'-8' x 5' in warm climates; can also be a short climber

Foliage: dark green

Flowers: reddish, almost black, large, round, heavy-petaled roses that are all the more intense in cooler climates. Petal edges are tinged in silver. Excellent repeat bloom.

Fragrance: fruity and as intense as the color

The Prince

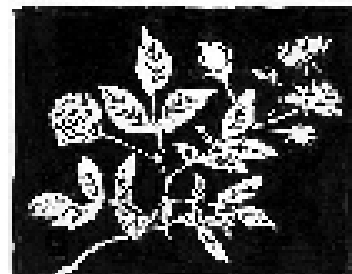
Bush: 2½' x 3' in cool climates; 3' x 4' in warm climates

Foliage: dusky dark green

Flowers: dark crimson-purple bloom that is similar in color to red old roses of the Gallica and Bourbon classes.

The flower shape changes from bud to fully open. In bud, globe shaped and dark red with black markings on the petals; when fully open, domed flat rosettes of dark purple, red and shades of black.

Fragrance: strongly old rose



Forrest Cook



Mary Maverick, a 1994 graduate of the Apprenticeship, is working with kids in southern California –

San Gabriel Valley Tribune

August 17, 2005, Wednesday

Urban farm nurtures new crop of citizens

By Debbie Pfeiffer Trunnell

SOUTH EL MONTE -- Mary Maverick dug up weeds between rows of tiny pepper plants and pruned brown leaves off tomato vines Tues-day.

Since the rains stopped, Maverick and a group of volunteers have slowly transformed a barren, 4-acre plot of county land into an urban farm, replacing weeds and piles of dirt with rows of vegetables and buckwheat.

So far, she and the volunteers have planted 1 1/2 acres, installed an irrigation system and put up a fence around the land, where they hope to change young lives.

"At one point, the weeds were up 6 or 7 feet high, and we were thinking, 'How are we going to do this?' " said Connie Yost of Whittier, who founded EarthWorks Enterprises, which works with troubled youngsters.

"But we did, and now we will go to work on the kids."

When it is completed, the urban farm project at the Whittier Narrows Recreation Area will provide a place

where troubled city kids can learn how to grow and sell organic crops and attain personal growth at the same time, project organizers said.

"They are kids who were potential dropouts, who will learn that if they work hard, good things can happen," said Gabriel Griego, assistant principal at South El Monte High School.

Olga Lopez, the school's dropout prevention coordinator, already has selected the first crop of 10 students who will participate in the agriculture program.

They will attend an orientation session at the Whittier Narrows site on Sept. 17, then take classes in organic farming, job training and leadership skills on Wednesdays and Saturdays through Dec. 10. After that, a new group of students will participate, organizers said.

"My goal is that they learn patience, understanding and respect, not only for nature, but for everybody else through this program," said Juan Martinez, the project's interim director, who holds a doctorate degree in social and personal behavior from Hamilton University in Connecticut.

"Hopefully, it will give the kids a chance to shine, make connections with the community and bring together parts of their lives that have been separate," said Maverick, who has studied organic gardening at UC Santa Cruz and will teach the students about weeding and composting, among other skills.

The students will be paid while they grow organic vegetables, fruit, herbs and flowers. They will then sell what they grow at a produce stand at the site and at area farmer's markets.

As the farm grows, Yost hopes students from Whittier, Pico Rivera and other San Gabriel Valley schools will participate in the program.

"It's all about salvaging these kids and making them productive citizens," said organizer Victor Ledesma of Whittier.

Kids' Thanks

Do you remember your elementary school field trips? I remember squirming in velvety chairs listening to the symphony and visiting the county library. While those visits were worthy I wouldn't say they were the best times of my life. On a recent visit to the Garden Classroom at the UCSC Farm a third grade student was over heard saying, "this is the best day of my life, so far." So what makes these trips such a hit? Let's hear from the kids:

Dear Forest and Evelyn (UCSC Intern Tour Guides), Thank you for showing us around the farm. I really thought it was fun to pick apples and to learn that theres more than a 100 different kinds of them. It was cool to see the worm bin. It was fun to hold and feed the chickens. I was cool to chuck the corn and

later to make and eat the delichois corn tortillas. I also realy liked that we got to eat carrots and lettes out of the ground. I enjoyed making the apple juice. I had a wonderful time at the UCSC farm. Love, Reid

Dear Christina,
Thank you for showing us the farm, owl pellets, chickens and bees. I learned the workers and queen are girls and only the drowns are boys. Also I learned that hens have to be girls and roosters have to be boys, but chickens are both. I liked feeding the chickens, seeing the bees, and tasting the honey and seeing the owl pellets.
Sincerely, Sabrine

continued on next page

Kids' Thanks (cont'd from page 7)

What makes visits to the Garden Classroom and the UCSC Farm such a memorable time is that they create "multi-sensory" experiences. It's these experiences that make for more engaged learning. Spring 2006 field trips have a few open spaces and fall 2006 is filling up fast. Whether you are on a field trip or not, there is always something new to experience at the Garden Classroom. Hope you can visit soon.

For information on Garden Classroom Field Trips visit: www.lifelab.org/tours/tours.html

– John Fisher,
Garden Classroom Program Director

Grants (cont'd from page 3)

thanks to a \$4,000 grant from the Nalith Foundation. This "Stock-free" or vegan organic farming demonstration site will provide information on cover crop and plant-based composts as alternatives to animal manures and other animal products such as blood-meal and bonemeal.

Farm Foundation has pledged \$10,000 for the coordination of the first-ever National Sustainable Agriculture Educator's Conference being planned for January 2006, in conjunction with the Ecological Farming Conference at the Asilomar Conference Center. See page 4 of this issue for more information.

Roasted Autumn Vegetables

1 medium rutabaga, peeled and cut into 1/4-inch by 2-inch strips
8 to 10 Brussels sprouts, trimmed
1 large parsnip, peeled and cut into 8 wedges
2 carrots, peeled and cut into quarters
8 radishes, washed and quartered
1/4 cup olive oil
1 teaspoon fresh thyme
2 cloves garlic, minced or pressed
1/2 teaspoon coarse ground sea salt, or to taste
Freshly ground black pepper, to taste
1/2 cup white or red wine, vegetable juice or soup, or water

Preheat oven to 400 degrees

Place the vegetables in a 9-by-13-inch glass baking dish.

Combine the olive oil, thyme, garlic, salt, and pepper in a small bowl. Drizzle over the vegetables and toss lightly.

Pour the wine, vegetable juice or soup, or water over the vegetables and bake uncovered for 1 hour or until the vegetables are tender and beginning to brown slightly.

Stir once after the first half-hour.

Optional: sprinkle with chopped walnuts or pine nuts during the last five minutes or so of baking.

Makes 2 to 4 servings.

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